

The RARE BEER CLUB

THE BRUERY
PLACENTIA, CALIFORNIA

GIRL GREY 2024

The Bruery's rise from a small, obscure operation in Orange County to an internationally recognized craft beer institution is a remarkable story of innovation, risk-taking, and passion for pushing brewing boundaries. Founded in 2008 by Patrick Rue, The Bruery set itself apart early on by focusing on experimental, Belgian-style beers, which were not as widely produced in the U.S. at the time. Their dedication to creativity, including complex barrel-aged ales and unique flavor profiles, captured the attention of adventurous beer drinkers.

One of the key elements of The Bruery's influence was its pioneering work in barrel-aging. Their extensive barrel-aging program, producing beers aged in bourbon, wine, and other spirit barrels, gave rise to some of their most iconic offerings. This program helped raise



the bar for what craft beer could achieve in terms of complexity and depth of flavor.

In 2015, The Bruery launched Bruery Terreux, a brand dedicated to wild and sour ales, which was a growing trend in the craft beer community. This move allowed them to focus on beers fermented with wild yeast and bacteria, and the brand quickly gained a reputation for excellence in this niche category. The opening of the Bruery Terreux tasting room in Anaheim further solidified their presence in the Southern California craft beer scene and attracted beer tourists from across the country.

The Bruery's focus on membership-based beer clubs like the Reserve Society and Hoarders Society also helped build a dedicated following, allowing fans to access exclusive, limited-edition releases. This model fostered a sense

of community and exclusivity, making their beers even more sought after.

Today, The Bruery is a name synonymous with high-quality, innovative brewing. Their influence extends well beyond Orange County, helping to shape the broader U.S. craft beer movement, particularly in the realms of barrel-aged and wild ales. Their continued experimentation and commitment to quality have earned them a place among the most respected breweries in the United States.

Should you be traveling to SoCal, definitely swing by to check out what they're currently working on. We've been following the path of this brewery basically since they first opened, and the continued energy and innovation coming from these folks is inspiring. For more information on The

(Continued on reverse page)

SPECIFICATIONS

Style
Belgian-style Ale w/Milk Sugar, Almonds, and Earl Grey Tea
Alcohol By Volume
8.5%
Serving Temperature
48-55° F
Suggested Glassware
Chalice, Goblet, Tulip, or Teku Glass

Bruery, visit their website at thebruery.com.

GIRL GREY 2024

Girl Grey was first made in 2018 with Top Chef and friend of The Bruery, Brooke Williamson. Girl Grey is a standout example of how The Bruery blends traditional brewing techniques with innovative flavor profiles, reflecting their dedication to pushing boundaries. This Belgian-style ale, infused with the distinctive notes of Earl Grey tea, showcases the brewery's ability to merge unexpected ingredients while maintaining balance and complexity. The bergamot from the tea provides a bright, citrusy character that pairs harmoniously with the malt and yeast-driven spice of the Belgian ale base, creating a truly unique drinking experience.

Brooke, a key figure in this creation, represents a new wave of culinary innovators who are influencing not just the food world but also craft brewing. By helping to redefine how flavors from different culinary traditions can be integrated into beer, Brooke is expanding the boundaries of what is possible within the craft beer scene. Girl Grey is a testament to this vision, reflecting her influence and creativity, as well as The Bruery's ongoing commitment to experimenting with bold and unusual flavors.

This collaborative spirit and willingness to blend culinary arts with brewing science is part of what has made The Bruery a leader in

the craft beer industry. Girl Grey exemplifies their ability to continually innovate and appeal to both beer aficionados and those with more adventurous palates. Girl Grey production is very limited and is being released through the Rare Beer Club and The Bruery's Hoarders, Reserve, and Preservation clubs.

The Bruery Girl Grey pours a clear, deep, golden-amber color with a creamy off-white head. The head retention is moderate, leaving a slight lacing on the glass. The nose is immediately greeted by a mix of sweet malt, light citrus, and floral notes from the Earl Grey tea. The bergamot from the tea adds a distinct, fragrant aroma, while subtle nutty almond and hints of vanilla from the milk sugar balance the sweetness. Yeasty esters typical of a Belgian-style ale contribute mild clove and banana undertones.

The first sip Girl Grey reveals a delicate sweetness from the milk sugar, which provides a creamy mouthfeel and softens the beer's overall character. Bready malt flavors come through initially, accented by soft caramel and toffee tones. The Earl Grey tea asserts itself more in the middle, with its citrusy bergamot oils lending a bright, slightly bitter edge. This contrasts beautifully with the slight sweetness as the tea's floral and herbal nuances add complexity. Belgian yeast contributes subtle spice—notes of clove, pepper, and banana—while the almonds provide a nutty warmth,

complementing the malt backbone.

Medium to full-bodied, the Girl Grey has a velvety mouthfeel, thanks to the milk sugar. The carbonation is lively but balanced, enhancing the creamy texture. Despite the sweetness, the Earl Grey tea provides a drying effect on the finish, making the beer pleasantly drinkable. Girl Grey finishes smooth, with lingering sweetness from the milk sugar and a soft bitterness from the tea. There's a touch of almond nuttiness in the aftertaste, paired with a mild warming sensation from the 8.5% ABV, typical of a strong Belgian-style ale.

The Bruery's Girl Grey is a rich, multi-layered brew that marries the sweetness of milk sugar with the nutty depth of almonds and the bright, floral complexity of Earl Grey tea. It's a decadent yet well-balanced beer, where each ingredient shines without overpowering the others. Perfect for sipping and savoring, especially in cooler weather.

AGING & PAIRING NOTES:

The potential for aging of Girl Grey is north of five years but it is drinking extremely well now, so there's no reason to wait. We recommend pairing Girl Grey with roasted duck, almond-crust halibut, or grilled lamb chops for your main dishes. Brie and Camembert cheeses make a fine accompaniment as well, with London Fog Earl Grey cake for dessert. Cheers!

Follow us on Instagram!



Follow us on our new Instagram page where you can find out what is coming in your next shipment, learn more about exclusive special offers, see what our panel has to say about our featured selections, and much much more!

Scan the QR Code on the right to get started!

Please note that alcohol content is age restricted so please be logged in before scanning.

Follow Us at: [instagram.com/beermonthclub](https://www.instagram.com/beermonthclub)



The RARE BEER CLUB

JAPAS CERVEJARIA ARTESANAL LOUISVILLE, KENTUCKY

NI DOIS

This month we are happy to introduce a new brewery to the Rare Beer Club. Japas Cervejaria Artesanal is a unique union of four Brazilian “Sansei” (3rd generation Japanese who were born in a new country of residence). The rise of Japas Cervejaria, a brewery founded by this talented group of women in Brazil, is a testament to both their brewing expertise and their passion for showcasing Japanese culture through craft beer. Since launching their first beer, *Wasabiru*—an American Pale Ale infused with wasabi—in 2014, they have continued to craft beers that blend Japanese ingredients with traditional brewing techniques. Their innovative approach has introduced unique flavors to the Brazilian craft beer scene, such as yuzu, matcha, and sake yeast, making their beers both exotic and approachable.



for their brewing, which not only adds complexity to their beers but also celebrates their heritage. As pioneers in both representing women and Japanese culture in the craft beer world, they are carving a distinct path and gaining widespread recognition in the ever-changing global beer industry. Their rapid ascent in Brazil’s craft beer community reflects their ability to balance creativity and drinkability, and their beers have become symbols of innovation in craft brewing. To reach a wider audience, especially in North America, they have teamed up with the eclectic Against the Grain Brewery in Louisville, Kentucky

to brew small batches of their different offerings with distribution, so far, limited to a handful of major US Markets. We are happy to get our hands on a few cases of this very limited release to offer to our Rare Beer Club customers.

Ni Dois

The words “Ni” and “Dois” mean “Two” in Japanese and Portuguese, respectively, and the beer is the second in a series representing the fusion between Japanese and Brazilian cultures through the medium of craft beer. This Russian Imperial Stout brings together the best of both worlds with a unique blend of ingredients: Brazilian Cerrado vanilla and Japanese Ponkan tangerine. The beer is a tribute to the long history of Japanese immigration to Brazil, blending flavors that reflect both traditions.

The Japas Ni Dois pours deep black with a thick, tan-colored head. The head has good retention, leaving behind an intricate, church window-like lacing on the glass. Its opacity is almost impenetrable, reflecting the

(Continued on reverse page)

SPECIFICATIONS

Style
Imperial Stout with Vanilla and Tangerine

Alcohol By Volume
10.7%

Serving Temperature
49–56° F

Suggested Glassware
Tulip, Globe Snifter, Chalis, or Small Nonic

What sets Japas apart is their dedication to using Japanese elements as inspiration

richness of a classic Russian Imperial Stout. The aroma is intense and layered. Upfront, there's a strong presence of roasted malt, dark chocolate, and espresso, with a hint of char. The Brazilian Cerrado vanilla adds a rich, sweet aroma with hints of caramel and cream. The Ponkan tangerine introduces a subtle, zesty citrus undertone, giving the stout an intriguing contrast of bright and dark aromas. There's also a touch of molasses and dried fruit, adding complexity.

The first sip is dominated by bold roasted malt, with flavors of dark chocolate, coffee, and a touch of smoke. This powerful bitterness is quickly softened by the smooth, creamy sweetness of the Brazilian vanilla, which brings a custard-like quality and rounds out the roasted elements.

As the stout develops on the palate, the Ponkan tangerine becomes more prominent, adding a bright citrus burst that cuts through the richness. The tangerine provides a unique contrast, offering notes of sweet, juicy orange and a slightly floral quality that works surprisingly well with the vanilla and

dark malts. The balance between the bitter roast and the bright, sweet citrus creates a dynamic interplay of flavors and reminds us of a favorite beer we've featured in the past, the Blue Mountain Isabel Imperial Porter.

The finish of Japas Ni Dois is long and warming, with a lingering combination of dark chocolate bitterness, creamy vanilla sweetness, and a faint zest from the tangerine. The alcohol warmth of 10.7% is present but well-integrated, complementing the richness of the beer without overpowering the other flavors.

Full-bodied and velvety, the stout has a luxurious texture that isn't cloying. The carbonation is moderate, giving just enough lift to the heavier stout body while allowing the creaminess from the vanilla to shine. Despite the richness, the Ponkan tangerine's bright acidity lightens the overall mouthfeel, making it more approachable than a typical stout of this strength.

The Japas Ni Dois Russian Imperial Stout is a complex, multi-layered brew that combines

intense roasted malt and dark chocolate flavors with the luxurious creaminess of Brazilian Cerrado vanilla and the zesty brightness of Japanese Ponkan tangerine. It's a bold beer with a surprising lightness from the citrus, making it both a rich and balanced drinking experience. As it is very limited in availability, we recommend stocking up on as much as possible.

AGING & PAIRING NOTES:

The Japas Ni Dois comes packaged in 16 oz cans which eases storage and aging potential. We recommend drinking now to take advantage of the bright tangerine flavors, but we also suggest buying enough to mature a year or two. During that time the tangerine should take on a candied character with the vanilla being even more complementary.

For food pairing we suggest Brazilian-style bbq picanha, charcuterie with blue cheeses and dried fruits, and dark chocolate cake with citrus and vanilla glaze for dessert. Cheers!

TASTING WITH TONY: RARE BEER CLUB PACKAGING FORMAT BY TONY VASILE

Hello Rare Beer Club Customers,

After many years, with lots of deliberation, The Rare Beer Club will finally introduce 16-ounce cans to some of the monthly shipments sent throughout the year, starting with the October 2024 selections. This decision was brought by the ever-increasing offerings of great beer in 16-ounce cans and the ever-decreasing offerings in 750ml bottles.

We see this as a great opportunity rather than a problem as it opens the possibility for offering beer from breweries that we would not have considered before. It also allows breweries that we've featured before to continue to supply outstanding beers that they're now offering in 16-ounce cans only. How this will work is if you're a Rare Beer 2-bottle customer, you'll receive one 750ml bottle and two 16-ounce cans. For Rare Beer 4-bottle customers, you'll receive two 750ml bottles and four 16-ounce cans. Finally, our Rare Beer 6-bottle customers will receive three 750ml bottles and six 16-ounce cans.

This will not happen every month, but about 4-6 times per year.

To launch this new packaging format, we originally partnered with a long-time favorite brewery amongst Rare Beer Customers – Hi-Wire Brewing Company in Asheville, North Carolina. Sadly, due to the widespread flooding caused by hurricane Helene, we are not able to launch our new packaging format with Hi-Wire. Please support them by viewing their Instagram page for updates and ways you can help.

<https://www.instagram.com/hiwirebrewing/>

In their place we chose a very unique brewery, new to the Rare Beer Club: Japas Cervejaria Artesanal. We'll be featuring the very limited production and limited release Ni Dois Russian Imperial Stout brewed with Brazilian Cerrado vanilla and Japanese Ponkan tangerine in 16-ounce cans.

We're very excited about what the future holds for the Rare Beer Club and we hope you are too!

Cheers,
Tony Vasile