



BRAU BROTHERS BREWING CO.

Tiny Minnesota family owned Craft Brewery brings high quality beers worthy of national recognition to patrons of the renowned Gopher State.

If your family name was Brau and you ever considered any business other than the brewing industry, some might consider you a bit off base. Not so with Dustin Brau and his brothers who are owners of the notable Brau Brothers Brewing Company of Marshall, Minnesota. For the record, Marshall is a small town of around 13,000 in southwest Minnesota on the Redwood River.

It all started in 1999 when Dustin and his wife Mary graduated with degrees in hotel management from Southwest Minnesota State. The pair established a restaurant named Brau Haus with a smallish taproom in nearby (25 miles) Lucan, a town of only 200 people.

Some thirteen years later, the business had outgrown tiny Lucan and a decision to open a new facility prompted Dustin and Mary Brau and brothers Trevor and Brady Brau to expand to Marshall. The new digs occupied about 40,000 square feet - ample room for their developing brewery.

A relic fire engine 'Old 56' from Lucan (Dustin Brau was



a volunteer fireman there) is the centerpiece of the new facility that was completed in 2013. Production has steadily grown and currently stands at around 7,000 barrels per annum. If the business success continues, Dustin Brau feels that the 10,000 barrel mark is within reach and has designed the facility with that goal in mind.

Brau Brother Brewing also owns the largest hop yard in the upper Midwest that is flanked by the company's own estate barley field. "Good ingredients are the keys to great

beer," commented Dustin Brau, "so we decided to grow our own. It was the best decision we ever made."

Brau points to the growth of the craft beer industry as the key to his company's success. "We grew as the industry grew," he added. "We gained knowledge and experience as we went on and are delighted that we are still in business after more than 17 years."

Brau Brothers Brewing is found in neighboring Wisconsin as well as Michigan, the Dakotas, Iowa and Nebraska, a remarkable feat for the still smallish operation. Dustin and Mary still work full time in the business that must be considered among the finest craft breweries in the Midwest.



MOOJOOS OATMEAL MILK STOUT

Milk / Sweet Stout
5.8% ABV 24 IBU's

The flagship beer for Brau Brothers Brewing, MooJoos blends the body and sweetness of a Milk Stout with the satin mouthfeel of a classic Oatmeal Stout. Notes of dark stone fruit permeate the nose, along with cocoa, dark chocolate and caramel, with some hints of creamy coffee thrown in for good measure. Milk sugar gives this deep Ale a velvety, sweet essence that is balanced with layers of roasted and toasted malts. Pair this beauty with savory entrees and rich desserts such as tiramisu and chocolate mousse.



BANCREAGIE PEATED SCOTCH ALE

Scotch Ale / Wee Heavy
7.8% ABV 20 IBU's

Peat and cheery wood-smoked malts dominate this Ale. The authentic Scottish ingredients (Golden Promise malt and Edinburgh yeast) make this a classic treat. Pear and apple are present on the nose as well as slight cedar and tobacco overtones. Not overly smoky, this Scotch Ale is brewed with the idea of blending fruit, smoke and sweet malt into one. Hops take a backseat here and flavors are the name of the game. A perfect fit with the likes of smoked fish dishes, roasted pork loin and stews of the bready variety.



FOOD FOR YOUR BREW

Braubeer Moo Joos Dirty Mushroom Burger

Fresh 80/20 ground beef – 2 pounds
Salt and pepper to taste
Your favorite hamburger bun
Mozzarella and Swiss Cheese
(two slices of each)
2 pounds of brown Cremini mushrooms

1 cup of spinach (fresh leaf)
1 1/4 cup Beef Broth (low salt or no salt)
1/4 cup white Flour
1/4 cup unsalted Butter
1/4 cup Moo Joos (Sweet Milk Stout)
Salt and Pepper for serving

Cooking your Dirty Burger:

A well-seasoned cast-iron skillet is the ideal tool for making old-fashioned thin, diner-style burgers because it mimics a restaurant's flattop griddle in generating a high, dry heat. Heat a dry cast-iron skillet over medium-high heat until it smokes slightly, this should take about two minutes or so. Sip on a beer while waiting. Using an ice cream scoop for portioning, place a scoop of meat in the skillet. This scoop should be larger than a golf ball and smaller than a baseball. Smash the meat flat with your spatula. Flattening creates a flavorful sear and crisp, uneven edges as the burger sizzles in its own fat. Cook the patties, flipping them once, until they're browned and cooked through, about 4 minutes total.

Directions for Moo Joos Gravy: (makes about two cups)

Melt butter in a sauce pan over medium heat. Add flour whisking until incorporated. Simmer for five minutes constantly stirring. Add Moo Joos and mix completely. Add Beef Broth whisking until incorporated. Cook and stir until thickened. Keep warm to serve immediately or refrigerated if prepped early.

Building your Dirty Burger:

Top with one slice mozzarella cheese and one slice Swiss cheese. Cook for about a minute or so. In a second skillet, sauté mushrooms and spinach in butter. Add Moo Joos Gravy and heat through. Put on top of burger.

TRIVIA TIME

1. Who in history experimented the effects of beer on ants?

Experimenting with beer has taken many forms, some slightly odd to a normal person. Sir John Lubbock, the 19th-century English archeologist, politician and biologist and close friend of Charles Darwin, actually studied the behavior of beer on drunken ants. He also coined the term Neolithic in 1865. Needless to say he enjoyed a celebrated career.

2. How old was the oldest drinkable beer and where was it found?

The oldest drinkable beer in the world was found in 2010, in an early 19th-century shipwreck discovered near Finland. The beer was preserved in bottles by the cold abyss and it tasted very old (unsurprisingly), with some burnt notes and an acidic aftertaste. Care for a sip?

3. Are beer and marijuana related?

Beer and marijuana have more in common than you would think. Surprisingly, beer hops are in the same family of flowering plants as marijuana.



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