

THE BRAU BROS' **Hundred Yard Dash** FRESH HOP ALE

One hundred yards. That's all that separates our hop bines and our brew kettle. At Brau Bros, our hops are picked minutes before use in the brew house. It's a mad dash to get the cones into the beer as quickly as possible. From first wort through dry-hopping. As Minnesota's oldest Estate Brewery, we take immense pride in our ability to incorporate locally-grown ingredients, and we look forward to showing them off every fall!

Description:

Bunches and bunches of wet hops are added at first wort, through the brewing process, and finally at conditioning through dry-hopping. Brau Bros' boasts the state's largest hopyard, with eleven varieties spread out over the eastern acreage.

Harvested only minutes before use, multiple varieties contribute a complex blend of hop bitterness, flavor, and aroma. Our unique soil and terrain produce unequaled hops and contribute to a one-of-a-kind ale. Notes of grass, herbs, and green tea are evident and are indicative of truly authentic wet hopped beer.

We preview darker October beers by incorporating Vienna Malt along with premium Two-Row Pale Malt and tangy Biscuit Malt.

Profile:

ABV = 6.8%

Color = 7 SRM

Bitterness = Whatever the hopyard gives us.

Hops = All estate grown Centennial, Cascade, Mt.Hood, Sterling, & Nugget

Yeast = American Ale

Biscuit malt
slightly toasted to add malt
balance against hops



Pale Malt
two-row pale malt gives a clean
base to feature estate hops



B R A U
B R O T H E R S
B R E W I N G
C O M P A N Y

BREWED IN LUCAN, MN POP 220



A RIDICULOUSLY FRESH HOPPED ALE.



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