When I first met the guys from 612Brew, they were working in a South Minneapolis garage, tweaking recipes on a cobbled-together homebrew system and dreaming of bigger things. Two years later, their “garage” is a five-thousand-square-foot warehouse space in a multimillion-dollar commercial redevelopment. The five-gallon glass fermenters have been replaced by thirty-barrel tanks of mirror-polished stainless steel. The steps in between included three business-plan revisions and two canceled leases.

The taproom at 612Brew retains the retro-industrial ambiance of the 1924 factory building that it occupies. Thick maple timbers rise up two stories from the polished concrete floor. The bar top is made from repurposed bowling-alley lanes, while the bottom is faced with boards salvaged from an 1850s vintage home. The gleaming brewery is separated from the public space by wooden standup bars. A tall, glass overhead door looks out onto a patio and rain garden, which is anchored by a stone amphitheater, where live music happens in the warmer months.

612Brew’s focus is on hop-centered session beers. They aim to satisfy that craving for bitterness with lower-alcohol brews that allow for more than one pint after work. This may be the only brewery in the country to offer a menu of exclusively Indian food. Co-owner Adit Kalra’s family are pioneers of Indian cuisine in the state. They’ve been in the business for over thirty years and will be handling the catering for the taproom.

The taproom is available for private events, from business meetings to wedding receptions. Brewer Adam Schil is an ordained minister, so hardcore beer fans can hold a beer-themed wedding at the brewery.

Badger Hill Brewing Company

ADDRESS: 6020 Culligan Way
Minnetonka, MN 55345
TELEPHONE: 952–303–2739
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WEB SITE: www.badgerhillbrewing.com
MICHAEL’S PICK: Minnesota Special Bitter: Caramel and toffee lead the way in this take on the English ESB style. Moderate bitterness comes at the start and finish, allowing the malt to shine in the middle. Resiny, orangemarmalade notes combine with yeast-derived fruits and a hint of butterscotch to complete the picture.

TYPE: Brewery
DATE ESTABLISHED: 2012
OWNERS: Broc Krekelberg, Brent Krekelberg, and Britt Krekelberg
BREWMASTER: Broc Krekelberg
BREWING SYSTEM: Fifteen-barrel CGET brewhouse
FLAGSHIP BEER: Minnesota Special Bitter
YEAR-ROUND BEERS: Minnesota Special Bitter (MSB), Three Tree American Rye, Foundation Stout, Porch Pounder Kölsch
SEASONAL BEERS: Imperial Dunkelweizen with Cherries, others planned
SPECIAL RELEASES: Planned
TOURS: Fridays at 4:30 and 5:45 p.m. Call for reservations.
BEER TO GO: Growlers planned
FOOD: None
AMENITIES: Parking lot
PUB HOURS: None
NEARBY ATTRACTIONS: Twin Cities breweries and brewpubs, water activities on Lake Minnetonka, Stages Theatre Company, Old Log Theatre, golf, Valleyfair Amusement Park, twenty minutes from downtown Minneapolis

The taproom at 612Brew.