



What's Brewing

**FALL
2025**

Newsletter



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(25% is donated to WASHRAG to support clean water projects)

Contact Steve Lack @ [Steve@Rotary5160.org](#) if you have not received your official BREW Fellowship Pins

☐☐ Fall Cheers, Fellow BREWsters!

We've got BIG news brewing—our next legendary gathering is the [Taipei BREW Bash](#), perfectly paired with the 2026 Rotary International Convention.

Mark those calendars and get your taste buds ready for a night of food, laughter, new friends, and craft beers that'll knock your socks off. ☐

[Tickets go on sale January 2, 2026](#)—and trust us, they'll sell out faster than a pint at happy hour!

☐☐ Gear up in style! Our newly redesigned BREW shirts (now in twice the colors!) and baseball caps (three sharp color options) are back just in time for Oktoberfest. Snag yours before they're gone!

☐ What's on tap this fall? Check out our list of the Top 10 Fall Beer of 2025—there's a pour for every palate.

☐ And in true Oktoberfest

BECOME

**JOIN OUR BREW
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Join our 6,400 + Facebook Group and post your events and photos



spirit, don't miss our annual fun facts roundup about the six legendary Munich breweries that keep the world's biggest beer festival hopping.

Raise a glass, share a laugh, and get ready for an unforgettable season.

Prost! ☐

BREW Fellowship Board of Directors

Taipei 2026



**A SPECIAL
BREW FELLOWSHIP
& WASHRAG
EVENT FOR
ROTARY'S TAIPEI CONVENTION**

**TUESDAY
JUNE
16**

6 PM - 10PM

TAIPEI BREW *Bash!*



**TICKETS \$79 USD
3 CRAFT BEERS &
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*Includes Donation
to WASHRAG*

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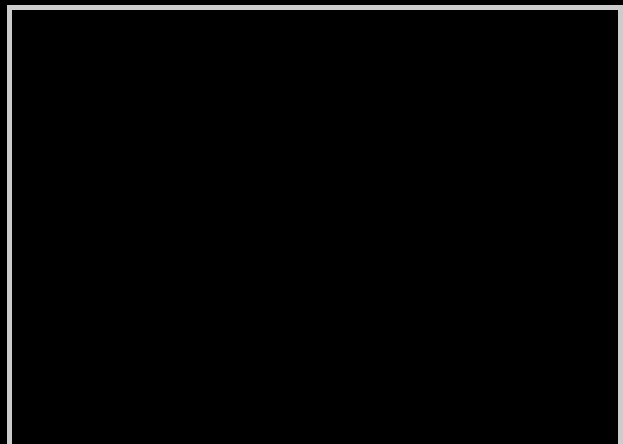
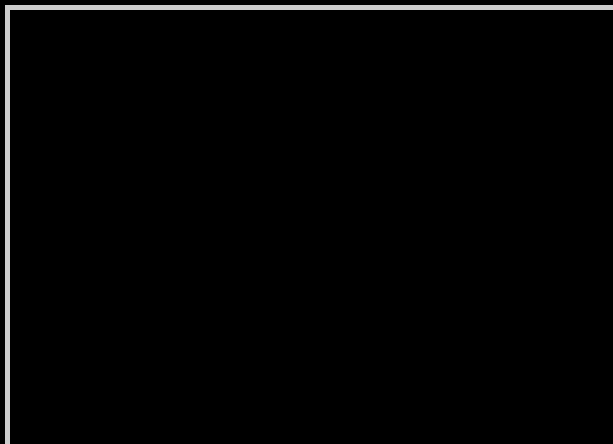
NEW BREW SHIRTS ARE HERE

Available in both men's and women's styles, you can choose from sleek Black or Tan, with sizes ranging from Small to 4XL.

These shirts are BREW-tiful and a steal at just \$40 for sizes XS to XL, plus shipping @ \$10 in USA. For larger sizes, add \$5 for XXL, \$7 for XXXL, \$10 for 4XL, and \$14 for 5XL.

And that's not all! We're also offering stylish BREW logo baseball caps in Black, Blue, and White for \$25 each, plus shipping.

[Click Here to Enter Our Online Store-and purchase your BREW Gear](#)





HAT MOCK UP ONLY (17-JUL-24)
MOTIF: "BREW BEERS ROTARY"
COLOR: BLACK / GOLD 137C / BLUE 287C
(ROTARY LOGO AND WHEEL ONLY ON LEFT SIDE)



The 10 Best Fall Beers in 2025

From Gayot

Fall is a season that has the word “beer” written all over it. Cool nights unleash a craving for hearty beers, whose colors mirror those of the turning leaves. Fall brews are more flavorful and more substantial than summer’s bright quenchers. Colors deepen and flavors get toastier as the tastes of the harvest table call out for malty partners. It doesn’t take much to trade up to luxury in the beer world, so why not live a little? With GAYOT’s List of the Best Fall Beers, autumn’s finest offerings await: seasonal specialties, solid standbys, innovative American craft brews and international ambassadors of style.

>The selections are presented in alphabetical order.



AleSmith Evil Dead Red

The inside of your pint glass will look like a crime scene when you empty a bottle of AleSmith Evil Dead Red.

Origin: San Diego, CA, USA

Beer type: Red Ale

Price: \$6.99 for 22 oz

ABV: 6.66%

Brewed by: Alesmith Brewing Company

This seasonal ale, which boasts a sinister 6.66 percent ABV, pours blood red. Since this beer comes from AleSmith, one of San Diego's top breweries, the taste is pleasantly balanced, with caramel malts taming the citrusy hops. AleSmith recommends pairing the beer with toffee, caramel apples, or your favorite horror flick.



Bell's Oberon Eclipse

An extension of the Michigan-based brewery's popular Oberon Ale.

Origin: Comstock, MI, USA

Beer type: Citrus Wheat Ale

Price: \$11 for six-pack of 12 oz

ABV: 6.3%

Brewed by: Bells' Brewery

Introduced as an extension of the Michigan-based brewery's popular Oberon Ale, which is available March-September, this variation of the wheat ale distributed nationally October through March extends the season, making either of the Oberons available any time of the year. At 6.3% ABV it is slightly stronger and darker than its namesake and is also spiked with bright orange and cozy coriander. It has a strong wheat backbone, balanced with a little bit of sweetness and richness accompanied by the fruit and spice. It features a slightly bitter, clean finish that is medium bodied and slightly warming, making it perfect for the fall and winter seasons.



Brasserie Dubuisson Cuvée des Trolls

While trolls are thought to be not-so-nice creatures, these kindly bring us a beer from the historical Brasserie Dubuisson.

Origin: Belgium

Beer type: Belgian Pale Ale

Price: \$12.99 for 750 ml

ABV: 7%

Brewed by: Brasserie Dubuisson

Brasserie Dubuisson has been in operation since 1769 — longer than most Trappist breweries and before Belgium became a country. Brewed since 2000, this strong Belgian ale is a balance of bitter and sweet, derived from the use of dried orange peel and natural sugar. Blond malts give it a deep golden hue, and extra carbonation results in a creamy finish.



Breckenridge Autumn Ale

Breckenridge Autumn Ale is inspired by brewmaster Todd Usry's memories of autumn in his childhood home of Virginia.

Origin: Littleton, CO, USA

Beer type: Brown Ale

Price: \$7.99 for six-pack 12 oz

ABV: 6%

Brewed by: Breckenridge Brewery

The images of brown leaves, sepia-toned packaging and "After Rakin'" tagline on the label present this beer as a great choice for fall afternoons in the backyard. The ale has characteristics of both a Märzen and a stout, with the nutty malt and subtle sweetness of an Oktoberfest-style bolstered by nuances of roasted grain, dark fruits and a hint of chocolate.



Brouwerij Van Steenberge Monk's Cafe

Belgian Brouwerij Van Steenberge produces this sour ale specifically for Philadelphia's iconic Monk's Café.

Origin: Belgium

Beer type: Red Ale

Price: \$15.99 for 330 ml

ABV: 5.5%

Brewed by: Brouwerij Van Steenberge

Although it's a Philly production, we're thankful that Brouwerij Van Steenberge

Monk's Cafe can also be purchased elsewhere. A traditional blend of young and old beers, Monk's Café dishes out a sour aroma laced with tart cherry, raspberry and malt, with a dark red appearance and hints of caramel. This 5.5 percent ABV Flemish Sour Red Ale registers lower on the sour scale than other beers in the genre, making it an excellent introduction for novice drinkers.



Iron Hill Pumpkin Ale

While many breweries use actual pumpkin in their fall beers, Iron Hill prefers to stick with pumpkin pie spices, and vanilla instead of flavoring hops.

Origin: Wilmington, DE, USA

Beer type: Pumpkin Ale

Price: \$16.75 for four-pack 16 oz

ABV: 5.5%

Brewed by: Iron Hill Brewery

The spices are quite evident in the aroma of Iron Hill Pumpkin Ale and its orange hue

Founders Breakfast Stout

Beer for breakfast? If ever you were to attempt that fraternity-style feat, Breakfast Stout from Founders Brewing Co. would be a fitting choice.

Origin: Grand Rapids, MI, USA

Beer type: Stout

Price: \$11.49 for four-pack 12 oz

ABV: 8.3%

Brewed by: Founders Brewing Co.

The Michigan-based craft brewery sweetens a toasty Imperial stout base with two chocolate varieties: Gibraltar milk chocolate chunks and bittersweet Orinoco.

Two types of coffee beans, along with Nugget and Willamette hops, help to temper the sweetness. Flaked oats fill out the beer's body, which includes a frothy tan head. Bonus: A caffeine kick from the coffee infusion means this beer is truly multipurpose and a great find for fall.



Lindemans Strawberry Lambic

Though you might not think of strawberries as a fall fruit, this lambic proves to be a good brew for the season.

Origin: Vlezenbeek, Belgium

Beer type: Lambic Fruit

Price: \$11 for 750 ml

ABV: 4.1%

Brewed by: Brouwerij Lindemans

will make you think of autumn's most famous squash. Upon sipping, the spices blend nicely with a moderate malty sweetness that doesn't overwhelm. The enjoyment continues in the aftertaste, which allows for a dry finish. Available during the fall season, this pumpkin ale is a fan favorite at Iron Hill's 12 locations throughout the mid-Atlantic.

Lindemans is the top-selling lambic brand in America and Belgium's largest independent lambic brewery. So it's fitting that this latest addition to its fruit beer line is the first new fruited lambic in over a decade – and it was developed specifically for the U.S. market. It's also apropos that strawberries were once widely grown in the Senne Valley, which is where Lindemans is located and the only region where lambic can be produced.

Brewed with barley, unmalted wheat, strawberry juice, aged hops, sugar and stevia, the complex sweetness of the strawberry matches well with the natural sourness of the lambic derived from the wild airborne yeast. This beer offers a unique balance of sweet and sour that goes well with fall's warmer meals and cooler months.



Southern Tier Pumking

Southern Tier, an upstate New York powerhouse, honors All Hallows' Eve with a beer bearing an insidious logo.

Origin: Lakewood, NY, USA

Beer type: Pumpkin Ale

Price: \$6.99 for 22 oz

ABV: 8.6%

Brewed by: Southern Tier Brewing Company

A scowling, snaggle-toothed jack-o'-lantern appears on the packaging, but don't fear, since this copper-colored ale pats your



Two Roads Roadsmar's Baby

Added complexity makes this brew stand out from the run-of-the-mill pumpkin spice beers.

Origin: Stratford, CT, USA

Beer type: Pumpkin Ale

Price: \$13.50 for six-pack 12 oz

ABV: 6.8%

Brewed by: Two Roads Brewing

This beer from the Stratford, Connecticut-based Two Roads Brewery has a name, logo and tagline of "Scary-Good Pumpkin Ale" that suggests the macabre — fitting for

palate with velvet gloves. Pumpkin smells like a pumpkin pie, and would pair well with an actual pie at

either Halloween or Thanksgiving. A well-balanced blend of hops and malt help mask the power of this beer, which weighs in at 8.6 percent ABV.

the scary holiday smack dab in the middle of the season. What makes it stand out from the run-of-the-mill pumpkin spice beers is added complexity from being aged in rum barrels with vanilla beans. The flavors of oak, vanilla, pumpkin spices and rum intermingle with a robust toasted malt backbone to make this a unique and nontraditional rendition of a pumpkin spice ale.



The six Munich breweries at Oktoberfest

(From the official Munich Oktoberfest Website)

**Augustiner, Hacker-Pschorr, Hofbräu,
Löwenbräu, Paulaner, and Spaten**

Only beer from Munich breweries may be served on the Wiesn, as custom dictates. Already weeks before the starting signal for Oktoberfest, the breweries present their newly brewed Wiesn beer and increase the anticipation of the highlight of the year. We introduce the six breweries of the state capital allowed to fill the beer mugs of the Wiesn.

Augustiner: Munich's oldest brewery

The monks of the Augustinian Order founded a brewery in 1328 that still exists today, and is the oldest brewery still existing within the Munich city limits. After privatization, Augustiner settled in Neuhauser Straße in 1817, where the Augustiner restaurant, popular with locals and tourists, is still

located today. At the end of the 19th century, the headquarters and brewing facilities were moved to Landsberger Straße, where brewing continues to this day. The Augustiner Hell enjoys cult status in the bulbous half-liter bottle, with the also quite bulbous monk on the label. Oktoberfest has the 6% Augustiner Wiesen beer in the Augustiner festival tent, in the Fischer Vroni, and in the Tradition festival tent on the Oide Wiesen. There are also three small tents for Augustiner: the chicken and duck grill Ammer, the Wildstuben, and the Zur Bratwurst tent. The brewery is the only one still using the traditional 200-liter wooden barrels, the so-called Hirschen, for storage.

Hacker-Pschorr: Reunited since 1972

The brewery was first mentioned in a document in 1417 and was located in Sendlinger Straße, where today the restaurant “Altes Hackerhaus” is located. In the 18th century, under the couple Joseph Pschorr and Maria Theresia Hacker, it developed into Munich's leading brewery. Hacker and Pschorr were later continued by their sons as separate breweries, and have only been a common brand again since 1972. Today the brewery is located in the same premises as the Paulaner Brewery. Since 2007, the Hacker-Pschorr beer is sold again in the traditional bottles with swing stopper and “Plopp.” The “weakest” beer at Oktoberfest, at 5.8%, is available in the Hacker festival tent, the Pschorr festival tent Bräurosl, and in the Herzkasperl festival tent on the Oide Wiesen. The Fisch Bäda, the Heimer duck and chicken grill, and Poschner's also offer Hacker-Pschorr.

Hofbräu: The beer from the world-famous Hofbräuhaus

There is a Hofbräuhaus in Munich... In 1589, Hofbräu was founded under Wilhelm V as a ducal brewery, and the company has been run as a state-owned enterprise since 1939. The brewery was originally located in the middle of the city, where today the Hofbräuhaus am Platzl is one of Munich's main tourist attractions. In the 19th century, due to lack of space, the company moved to Innere Wiener Straße, where the Hofbräukeller with one of Munich's most beautiful beer gardens is still located today.

Since the late 1980s, brewing has been carried out in Munich-Riem. At 6.3%, Hofbräu is the strongest of the Wiesn beers and is served in the Hofbräu tent and in the Oide-Wiesn tent “Zur Schönheitskönigin” (To the Queen of Beauty).

Löwenbräu: Beer from Nymphenburger Straße

The brewery probably began in the late 14th century, but the name Löwenbräu first appeared in the Munich beer brewing index in 1746. In the 19th century, the medium-sized company under the Brey family developed into the largest brewery in Munich and, due to its strong growth, moved to Nymphenburger Straße, where it is still located today. The Löwenbräukeller and its beer garden are famous for spectacular events such as Stout Beer Festivals or the Night of the Tracht. Since 2003, the Spaten-Franziskaner-Löwenbräu Group has belonged to the international brewing group InBev. The brand logo is of course a lion, which looks quite similar to the Bavarian heraldic animal. Every Oktoberfest visitor will also recognize the giant lion in front of the Löwenbräu festival tent, roaring “Löööö-weeeen-bräääü” and drinking beer, calling the thirsty onlookers towards him. The Löwenbräu-Wiesntrunk, at 6.1% alcohol, is also available in the Schützen tent and in the small Haxnbraterei.

Paulaner: The youngest Munich brewery & a member of our *B.R.E.W. Fellowship!*

The monks of the Paulaner Order served their first beer of their own in 1634, making Paulaner the youngest of the Munich breweries. At first, Paulaner beer was only served publicly during festivals; otherwise it was reserved for the monks. But soon the bock beer, based on a recipe by Brother Barnabas, enjoyed great popularity among all Munich beer drinkers. For a long time, the brewery's head office was the Giesinger Nockherberg, in whose restaurant the annual Starkbierfest with the famous Politician Roast (teasing) takes place. Today, the breweries are located in Munich-Langwied. The Oktoberfest beer from Paulaner has 6% alcohol and is served in the Paulaner Festzelt, the Armbrustschützenzelt,

the Käfer tent, the Kuffler's Weinzelt (as wheat beer until 9 p.m.), the Heinz sausage and chicken grill, the butcher Stubn, the Munich Knödelei, and the Zum Stiffl festival tent.

Spaten: Inventor of the “Münchner Hell”

The Spaten brewery was founded in 1397 and was located in Neuhauser Gasse for its first few centuries. The brewery moved to Marsstraße in the 19th century, where at least the administration is still located today. Spaten deserves the honor of being the first brewery to bring the “Münchner Hell” (Munich Pale) to market in 1894 — a true bestseller to this day. Since 2003, the Spaten-Franziskaner-Löwenbräu Group has belonged to Interbrew, today InBev. Spaten and Franziskaner beer is available at Oktoberfest in the Schottenhamel tent, where the mayor of Munich also celebrates the first tap every year. There's also Spaten beer in the Marstall, in the Ochsenbraterei, at the Glöckle Wirt, at the Goldenen Hahn, in the Kalbsbraterei, and in the Wirtshaus im Schichtl; you can drink Franziskaner wheat beer in the Feisinger's Kas- und Weinstubn. The Wiesen has 5.9% alcohol



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