

Plans being made for Mankato brewery

And a hoppy new beer

By Tim Krohn

tkrohn@ mankatofreepress. com

MANKATO — Mankato's long history of beer brewing is being resurrected.

“ There's a strong history of brewing here. We think we'll be able to bring a lot of that back,” Tim Tupy said.

He and an unnamed partner are in the process of securing a building, lining up final financing and hiring a brewmaster for Mankato Brewery. Tupy hopes to begin expansion and renovation of a building this spring and be brewing by the end of the year.

“It will be a production brewery — kegs for liquor stores and restaurants and bars. And 12- ounce bottles, six-packs and mixed cases, possibly.”

They are looking at purchasing a 30-barrel brewing system, which would produce 60 kegs per brew. The equipment could support up to six different

Please see PLANS, Page [A2](#)



Pat Christman

Tim Tupy and a partner are hoping to open a production brewery in Mankato with brewing beginning by the end of the year.

[See PLANS on Page A02](#)

PLANS: Needs space, wants history

Continued from Page A1

brews at a time. Production takes about two weeks from start until the beer is ready for bottling or kegging.

The system, if fully utilized, could produce about 36,000 kegs annually.

" The output will obviously depend on sales. We're looking at gradual growth, starting our focus on Mankato and area towns and then the Twin Cities," Tupy said.

They are focusing on a couple of sites for the brewery.

" We're trying for buildings that have some history and have been around a while, but we want to be mindful of the community and environment and being as green on the build- outs as we can," Tupy said.

Potential sites have been limited by the fact the brewery will need considerable storage space for grains and finished beer.

"It's hard to drop that into the downtown area and make it work, but we have a couple of places in mind."

Plans are for a tasting room and the ability to host tours. People would be able to taste samples, but the brewery wouldn't sell beer on site.

Anna Thill, president of Greater Mankato Convention and Visitors Bureau, said a brewery would be a great addition.

"It's one of those unique experiences that we can offer people who are visiting. It could be very positive for visitors and convention goers," Thill said.

She said the bureau often sets up side trips to Schell's Brewery in New Ulm for convention goers staying in Mankato.

"If you have the tours and tastings with it, that adds a nice component people enjoy. Schell's does fantastic. It's a special getaway. I could see this being similar, but on a smaller scale."

Tupy has heard from master brewers from across the country about joining the endeavor.

" We got quite a few applications right away - people with good qualifications.

We want someone who wants to be an original member and help drive the company into the future."

Tupy said other state breweries, including the 150-year- old Schell's, are a close-knit and welcoming community.

" The neat thing is everyone in the industry really works together and wants to give people a lot of choices."

Tupy comes with a long, successful business record.

He and his wife, Tammi, have owned and operated the Liv Aveda Salon & Spa in Mankato for 17 years and employ 50 people.

" We always look at exceeding our customers' expectations so they leave with a great feeling. I want to replicate that with this brewery."

While home brewing has been a longtime hobby, Tupy knows business is business.

" We feel we have a pretty aggressive plan, but pretty realistic, too," Tupy said.

"I'm not looking at it as a hobby, but a true business."

Tupy recently launched a Web site: mankatobrewery.com