

Birmingham brewery opens Thursday

Jul. 11, 2013 | 0



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Get ready to enjoy a cold one, as the Griffin Claw Brewing Company announced it's opening to the public on Thursday.

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Located at 575 S. Eton Road in the heart of the Birmingham Rail District, the brewery offers a taproom that will seat approximately 100 customers, a German-style "biergarten" and outdoor patio. It's also the new home for Big Rock Chophouse's award-winning beer.

Co-owner Bonnie LePage said the excitement has been building since the 12,000-square-foot facility broke ground a year ago in July.

"Creating something from the ground up has been such a rewarding and wonderful experience, especially getting the opportunity to work with all the many unique people and businesses who helped make Griffin Claw Brewing Company a special neighborhood place," said LePage.

The LePage family also own and operate the [Big Rock Chophouse](#), which is right down the street from the brewery. Brewmaster Dan Rogers, who started at Big Rock in 2004, will oversee all the brewing, distributing and operations of the new facility.

"I'm so proud that our brewery equipment was all made in Michigan and we were able to use Michigan-based businesses to build the brewery," said Rogers. "This way the people who were instrumental in making our equipment and creating the brewery can enjoy and drink our beer."

Without further adieu, here are some fun facts about the new place:

- Griffin Claw's silo holds 50,000 pounds of malt, a supply that will last 10-12 weeks.
- The brewery will age a lot of its beer in bourbon barrels for 9 months prior to serving.
- The company will be canning half of the beers they make for distribution. The new canning line allows them to can 30-35 cans a minute.
- The brewery is in the only one in the entire country to have a Meura mash filter of its size. the filter system was custom-made for

Griffin Claw and holds a half-ton of malt. It will produce 500 gallons of beer every 90 minutes.

- The Meura mash filter system still uses the same technology and design today as it did when first created in the early 1800's.

For more information, call the brewery at 248-712-4050. Or visit their website at www.griffinclawbrewingcompany.com.

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