

Leinenkugel's BeerGarten Tart

Launching in April 1, 2016

Appearance: Clear, golden-yellow with pale straw highlights. A dense bright white foam cap with uniform bubbles. The head recedes but still lingers. Fine, carbonation ascends from the base of the glass.

Aroma: Delicate, slightly toasty malt nose; hints of crackery sweetness. This gives way to faint herbal, peppery notes. A hint of fruitiness comes through as the beer warms

Taste: Bright tartness snaps on the tongue, followed by a slightly sweet pale-malt notes. Mellow pear and lemon peel add complexity. The initial tartness fades after a few sips but continues to elevate refreshment

Mouthfeel: Soft but brisk tartness accentuates the impression of dryness. Medium-light body and spritzy carbonation make for a refreshing and drinkable beer.

Finish: Bright, crisp and dry. A light but characterful beer for warm weather.

Grains: American wheat

ABV – 4.8%

IBUs – 7.5

Food Pairings: - Club sandwiches, pasta with shrimp and light oil-based sauces, grilled light/flaky fish, egg/spring rolls, salads with goat or feta cheese, wings with mild sauces (garlic, lemon-pepper, teriyaki, etc.), “white” pizza



Flex GL Templates &
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Beer information

Leinenkugel's BeerGarten Tart is a Berliner Weisse inspired beer brewed with American wheat. Departing a bit from a traditional Berliner Weisse, we brew ours to be higher in ABV, a bit less sour and not as dry to better suit our target drinker's evolving craft beer palate.

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