

Leinenkugel's® Grapefruit Shandy®

A – Pours a hazy champagne yellow with a slightly off-white foam generated by a gentle rise of carbonation. Foam dissipates somewhat quickly.

A – Freshly sliced grapefruit and grated zest dominate the aroma but underlying notes of toasted bread bring depth.

T – Bready wheat twang and juicy citrus with a pleasantly tart and pithy bitterness that works to balance the malty sweet backbone.

M – Medium-light in body and slightly creamy with a prickly level of carbonation.

F – Sweet and juicy citrus up front that gradually fades to traces of lightly toasted malt and a refreshingly pleasant yet subtle dryness.

Ingredients

Malts: Pale and Wheat
Hops: Cluster
Special: Natural Grapefruit flavor

IBU: 13.5 | ABV: 4.2%



Perfect Pairings

- Summer salads with vinaigrette dressing
- Citrus marinated grilled shrimp
- Blueberry-lemon cheesecake bars

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