

# Summer Ale – American Wheat Ale

SEASONAL (MARCH - JULY)

## TASTING NOTES

With its hazy golden color & bright character, this flavorful American wheat ale says summer. The crisp citrus character of Noble hops, wheat, & lemon peel combines with the subtle peppery spice of Grains of Paradise for just the right kick in a lively, flavorful, & utterly refreshing brew.

5.5% ABV, 18 IBUs, 7 SRM

## BREWING NOTES

- Hazy golden and refreshing, this unfiltered American Wheat Ale stems from the Hefeweizen tradition with a high portion of wheat malt for its crisp taste
- Grains of Paradise adds a distinct yet subtle peppery bite. This rare African pepper, also known as the Melegueta pepper, is more closely related to cardamom. According to medieval legend it was erroneously thought to have aphrodisiac properties.
- Lemon peel adds a bright and tangy citrus character

## Style Profile

Style	American Wheat Ale
Malt Varieties	Samuel Adams two-row pale malt blend and malted wheat
Hop Varieties	Hallertau Mittelfrueh & Saaz Noble hops
Special Ingredients	Lemon peel and Grains of Paradise
IBUs	7
Color	6 SRM
Alcohol	5.3%ABV – 4.2%ABW
Yeast Strain	<i>Samuel Adams</i> ale yeast
First Brewed	1995
Packages	12oz: 6pk, 12pk, 24 loose, 22oz: 12pk, cans: 12pk, kegs: 1/2 & 1/6, Beers of Summer





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## TASTING STEPS

*Appearance:* Golden, veiled

*Aroma:* Malty with subtle notes of fruit and pepper and a hint of lemon

*Flavor:* Crisp, tangy, and refreshing with a slight citrus hop bitterness, malt sweetness, and a delicate lemon flavor with the subtle spice of the pepper

*Mouthfeel:* Medium bodied

*Finish:* Clean with a slight heat from the pepper and crispness from the wheat

## FOOD PAIRINGS

The bright citrus and crisp wheat of Summer Ale is a great compliment to many summer favorites. Our particular favorite is seafood and clambakes. The sweet, rich, and buttery taste of the lobster works perfectly with Summer Ale's tangy citrus and effervescence

### Examples

**Small Plates:** calamari, fried clams, mussels, sushi, Caesar salad, goat cheese, guacamole

**Entrees:** seafood particularly lobster, tuna, salmon, or a clambake, Jamaican/Jerk chicken, Thai food

**Desserts:** Key lime pie

