



Summer Ale

Tasting Notes

Light and refreshing, our American wheat ale has a citrus blend of orange, lime, and lemon peels and a subtle grains of paradise spice. Crisp and easy-drinking, Summer Ale brightens up any summer day.

Style Profile

Style	American Wheat Ale
Malt Varieties	Samuel Adams two-row pale malt blend, malted wheat
Hop Varieties	Hallertau Mittelfrueh Noble hops
Special Ingredients	Orange, lime, and lemon peels; grains of paradise; lemon puree
IBUs	8
Color	7 SRM / Golden
Alcohol	5.3% ABV / 4.1% ABW
Yeast Strain	Samuel Adams ale yeast
First Brewed	2018
Availability	Bottles: 6pk, 12pk, 12pk bottle VP, 24pk bottle VP Cans: 12pk 12oz cans, 16oz cans Draft: 1/6 bbl, ½ bbl

AVG. ANALYSIS PER 12 FL. OZ.: CALORIES 151, CARBOHYDRATES 10.4g, PROTEIN 1.8g, FAT 0g

Tasting Steps

Appearance: Golden, slightly veiled

Aroma: Bright, fresh lemon aroma

Taste: Crisp with a delicate lemon flavor. Slight malt sweetness with a subtle peppery spice

Mouthfeel: Medium bodied

Finish: Slight citrus tartness for a crisp and dry finish

Product Images





Summer Ale Product Information

Product Dimensions

Package Type	QTY	Length (in.)	Width (in.)	Height (in.)	Volume (cu. in.)	Net Weight (lb.)	Gross Weight (lb.)	Pallet Info
6pk Bottle Carrier	6	7.31	4.94	9.10	328.56	4.74	7.59	See mother carton
4-6 Mother Carton	4	15.44	10.31	9.63	0.89	18.95	31.09	8 cases/layer, 6 layers high
12pk Bottle	12	9.75	7.50	9.63	703.8	9.47	15.22	8 cases/layer, 6 layers high
12pk Can	12	10.44	7.81	4.94	402.64	9.47	10.07	7 cases/layer, 6 layers high
16oz Loose Cans	24	15.94	10.69	6.31	0.62	25.27	26.48	7 cases/layer, 4 layers high

Package Type	Width L-R (in.)	Depth F-B (in.)	Height T-B (in.)	Volume (cu. in.)	Net Weight (lb.)	Gross Weight (lb.)	Pallet Info
1/2 barrel	15.55	15.55	23.25	5622.29	130.54	161.41	4 kegs/layer, 3 layers high
1/6 barrel	10.94	10.94	23.25	2784.89	43.51	56.96	12 kegs/layer, 2 layers high
12oz bottle	2.38	2.38	9.08	51.52	0.79	1.23	See above
12oz can	2.60	2.60	4.83	32.64	0.79	0.82	See above
16oz can	2.60	2.60	6.19	41.83	1.05	1.09	See above

Item Numbers

Bottle: 6pk SA3512, 12pk SA3513

Can: 12oz 12pk Cans SA3563, 16oz loose SA3524

Draft: 1/6bbl SA3560, 1/2bbl SA3590



Note: 2/12pk bottle tray and 2/12pk can tray are generic and have no UPCs.

Food Pairings – Small Plates



Chips & Guacamole

Squeeze of lime in the guacamole complements the lemon/lime peel in the beer, carbonation and acidity in the beer cut right through the fat in the avocado. Two row/wheat are a great match for the tortilla chips.



Steamed Clams or Mussels

Citrus in the beer complements the squeeze of lemon, spices match the grains of paradise, toast/croutons complement the wheat malt.



Lemon Pepper Wings

The lemon and pepper in the wings complement the citrus peel and the grains of paradise in the beer, and the carbonation/acidity from the lemon help cut through the fat.



Corn Dogs

The breading complements the two row and wheat malt, while the acidity and carbonation cuts through the fatty hot dog. The beer is light enough to not weigh you down as you eat your meal.



Seafood

Summer Ale and seafood is an absolute home run. Lobster, for example, is a light protein that can be easily overwhelmed by heavier beers. Summer Ale lets the natural sweetness of the shellfish shine. Also, the citrus in the beer acts like a squeeze of lemon, and the flavors complement nicely.



Cheese/Margherita Pizza

Carbonation and the citrus in the beer cuts right through the fat in the cheese, while the wheat malt matches up with the crust.



Grilled Chicken Sandwich

The beer is light enough to let the chicken shine through, yet has enough flavor from the lemon puree, citrus peel, and wheat malt to stand up to the char on the chicken. Also, the subtle sweetness in the beer is a nice counterpoint to the char.



Chicken Tacos

The lively citrus flavors and grains of paradise in Summer Ale complement the seasoning on the chicken and brighten up the dish. Also, the carbonation and acidity cut through the fatty cole slaw or dressing and reset the palate for the next bite.