



The FIRST SQUEEZE

American Wheat Ale

Ingredients & Stats

Grain & Adjuncts: 2-Row Malt, White

ABV: 6%

Wheat Malt, Caramel 20L

IBU: 29

Hops: Magnum, Crystal

SRM: 5

Yeast: American Ale Strain

Flavor Description

Citrus is the name of the game with this effervescent American Wheat beer. We add 2 lbs of blood orange peels into every batch for a refreshing blast of orange character. You can't go wrong with one of these in the hot North Carolina summer.

What's in a Name?

Coming up with beer names are hard, and they are getting harder with the influx of new brands and breweries these days. After a large regional brewery coopted the original moniker for this beer, it was back to the drawing board. As a tongue in cheek response, The FIRST Squeeze was born! Emphasizing both the citrus wallop and the power of libations over litigations, this name is here to stay!

History of Style

American Wheat Beers are a relatively new style to American brewing only having gained a foothold in the craft beer renaissance during the 1980s & 90s. Anchor Brewing in CA has been recognized as being the first brewery in the US to brew an American Wheat Beer in 1983 in commemoration of their new brewing facility.

Availability: Apr-Sept; Draft, Growlers, Cans.

Age-ability: No

Vegan-friendly: Yes! We don't use animal products in this beer.