

A MORE MEANINGFUL
BREW



Summit Hefe Weizen.

A cloudy beer for sunny afternoons.



Behind the brew:

- Hefe Weizen (hay-fa-vite-zen) translates to “wheat beer with yeast”
- German yeast left behind after partial filtering gives the beer a cloudy appearance
- Light, zesty wheat flavor
- Notes of banana and clove in the finish

specs

MALTS USED	2-Row Pale, Wheat (55%), Caramel
HOPS USED	Tettnanger
YEAST	German Hefe Weizen
ORIGINAL GRAVITY	11.2° Plato
BITTERING UNITS	20
ALCOHOL BY VOLUME	4.8%
COLOR	Blonde
FOOD PAIRINGS	Feta, light citrus-flavored dishes, seafood, salads

*Enjoyed in Summer,
in bottles and draught*



12 OZ. SINGLE



SIX PACK



TWELVE PACK