

History

REFRESHING WITH THE TASTE OF RIPE MANGOS

Our head brewmaster, Keith Villa, got the idea for this refreshing, summer beer from spending time on the beaches in Puerto Vallarta, Mazatlan and Cancun and wanting a beer that was refreshing with a taste of ripe mangos. The fruit vendors would bring freshly cut mangos and put them on a stick to enjoy in the sunshine. This beer is created with mango and a hint of honey for a mild sweetness with a bright yellow-orange color and cloudy wheat haze.

Awards: Silver Medal, Fruit Wheat Beer 2016 Great American Beer Festival®

Profile

INGREDIENTS AND PROFILE

Malts: Malted White Wheat, Honey Malt and Pale Malt.

Hops: Northwest hop with citrusy, fruity and tropical notes.

IBUs: 19

ABV: 5.4%

APPEARANCE

A cloudy, yellow-orange colored ale with a rich, white head.

AROMA

Ripe mango aroma, balanced with light biscuit maltiness and wheat and hints of honey sweetness.

TASTE

Ripe mango flavor with a light amount of wheat and biscuity malt sweetness. Bitterness is low, and balanced with slight clover honey sweetness.

MOUTHFEEL

Light-medium body and mouthfeel.

FINISH

Mango notes and malt with clover honey sweetness quickly cleans up from the palate.