



---

## Beach Bum Blonde Ale (Seasonal)

- Introduced:** First introduced in May 2006. Available seasonally from mid-May to mid-August.
- Beer Category/Style:** Specialty/Seasonal – American blonde ale.
- Taste Profile:** **Beach Bum Blonde Ale** is a traditional American blonde ale with a slightly spicy hop note and balanced malty flavor.
- Ingredients/Brewing:** **Beach Bum Blonde Ale** is brewed with Cascade hops from the Pacific Northwest and Alsace and Hallertau hops from southern Germany. This blonde ale draws its deep golden color from the caramel malt.
- How to Serve:** **Beach Bum Blonde Ale** pairs wonderfully with summertime cuisine, including barbecue dishes, fresh salads and fish. It's best served in a pub-style, wide-mouthed glass which opens up the fruity, citrus hop aromas of the beer and showcases its beautiful golden color.
- Interesting Facts:** **Beach Bum Blonde Ale** uses a dry-hopping brewing technique. Normally, hops are only added to the brew kettle. When dry-hopping a beer, hops are also added to the aging tank in order to increase the hop aroma of the beer.
- Beach Bum Blonde Ale** won a bronze medal in the blonde ale category at the 2006 North American Beer Awards.
- Further Information:** Visit [www.michelob.com](http://www.michelob.com) or [www.anheuser-busch.com](http://www.anheuser-busch.com).

###