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## Shock Top Belgian White

- Introduced:** Originally introduced as a seasonal beer in February 2006. Available year-round beginning in November 2007 (draught – Oct. 29, bottles – Dec. 31)
- Beer Category/Style:** Belgian White (Wit) – Belgian-style wheat ale
- Taste Profile:** Unfiltered Belgian-style wheat ale (also known as a “White” or “Wit” beer due to its appearance) that is naturally cloudy with a billowy white foam head, light golden hue and slight taste of orange citrus peel and coriander.
- Ingredients/Brewing:** **Shock Top Belgian White** is brewed with two-row barley and wheat malts and imported Hallertau hops, as well as a blend of the classically aromatic Cascade and Willamette hops. Orange, lemon and lime peels and coriander added to the brewkettle contribute to the aroma and taste.
- How to Serve:** **Shock Top Belgian White** pairs well with fresh salads, chicken dishes and Asian cuisine. The beer is best enjoyed in a tall, wide-mouthed glass.
- Interesting Facts:** Wheat beer is brewed with both malted barley and wheat, versus only barley. The addition of wheat gives the beer a lighter flavor and paler color than most all-barley ales. Belgian-style wheat beers have citrus, orange and spice notes.
- Shock Top Belgian White** started out as a spring offering in our seasonal beer program. Due to its immense popularity it’s now brewed year round. The name **Shock Top** was chosen because it’s a catchy bar call and maintains the fun and irreverent feel of the brand. A shock is a bundle of wheat and is represented on packaging and tap handle imagery by the orange with the wheat head, or “shock top.”
- Under the name Spring Heat Spiced Wheat, **Shock Top Belgian White** won gold and bronze medals in the Belgian Wit (White) category at the 2006 and 2007 North American Beer Awards, respectively.
- Further Information:** Visit [www.anheuser-busch.com](http://www.anheuser-busch.com).