



Sun Dog Amber Wheat (Seasonal)

- Introduced:** First introduced in 2008. Available seasonally February through May.
- Beer Category/Style:** Specialty – American amber wheat ale.
- Taste Profile:** **Sun Dog Amber Wheat** is an unfiltered amber wheat ale with a slight caramel sweetness and refreshing citrus note.
- Ingredients/Brewing:** **Sun Dog Amber Wheat** is brewed with Cascade and Willamette hops from the Pacific Northwest and imported Hallertau hops from southern Germany. This amber wheat ale gets its amber hue from a blend of the finest caramel, wheat and pale barley malts.
- How to Serve:** **Sun Dog Amber Wheat** is an unfiltered beer with a naturally cloudy appearance and full texture which helps it stand up to spicy foods like Thai noodle salads and Cuban sandwiches. It is best served in a tall, wide-mouthed glass which opens up the aromas of the beer and showcases its beautiful, long-lasting head of white foam.
- Interesting Facts:** To brew an ale, yeast is rapidly top-fermented at warm temperatures, usually around 65 to 75 degrees. As a result, esters are naturally produced, bringing out the ale's fruity notes.
- Further Information:** Visit www.michelob.com or www.anheuser-busch.com.

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