



The **BIG SQUEEZE**

American Wheat Ale

Ingredients & Stats

Grain & Adjuncts: 2-Row Malt, White Wheat

Malt, Carahell, Blood Orange Peels

Hops: Magnum, Mt. Hood

Yeast: American Ale Strain

ABV: 6%

IBU: 29

SRM: 5

Flavor Description

Citrus is the name of the game with this effervescent American Wheat beer. We add 2 lbs of blood orange peels into every batch for a refreshing blast of orange character. You can't go wrong with one of these in the hot North Carolina summer.

Story Behind the Name

The Big Squeeze harkens back to a time of economic hardship for NC farmers in 1929. Governor O. Max Gardner strove to combat poverty by starting the Live-at-Home program that encouraged farmers to grow life-sustaining products (corn, tomatoes, etc.) instead of the common cash crops that were being grown by farmers (tobacco & cotton) which were in a massive recession at the time.

History of Style

American Wheat Beers are a relatively new style to American brewing only having gained a foothold in the craft beer renaissance during the 1980s & 90s. Anchor Brewing in CA has been recognized as being the first brewery in the US to brew an American Wheat Beer in 1983 in commemoration of their new brewing facility.

Availability: Apr-Sept; draft, growlers

Age-ability: No

Vegan-friendly: Yes, we don't use animal products in this beer.