

bon appétit



When temperatures are broiling and humidity is a wet blanket, the sole salve for your sanity is a beer, the colder the better.

In an earlier era, the default was a light beer as clear and fizzy as seltzer. In today's diversifying beer market, the top choice is increasingly a [shandy or radler](#) (German for "bicyclist"), the low-alcohol fusions of beer and fruit juices.

Brimming with aromas and flavors of lemons, grapefruit, and other grove-fresh fruit, these blended beers match the bright blast of citrus with limbo-low levels of alcohol. This makes them great go-tos for picnicking, brunching, basking at the beach, or simply wetting your whistle.

In addition to shandies, other breweries have [zeroed in on the citrusy qualities of their pale ales and IPAs](#), accenting inherent aromatics by adding a splash of grapefruit juice or maybe a lemony squeeze. Other brewers are giving sour beers a fruity spin, matching tartness with tartness.

From radlers loaded with lemon to IPAs gobsmacked with grapefruit, here are 10 of our favorite citrusy pick-me-ups to sip whenever thirst strikes. We think you'll agree that they have real appeal.

This is [Foaming at the Mouth](#), Joshua M. Bernstein's hopped-up adventures in the ever-expanding universe of beer. And yes, he would like another round, please.



Credit: Narragansett

Narragansett Del's Shandy

Rhode Island-based Narragansett brewery partnered with Del's (its frozen lemonade is a summertime tradition) to create this bright and bracing mash-up made from lager mixed with lemonade concentrate.