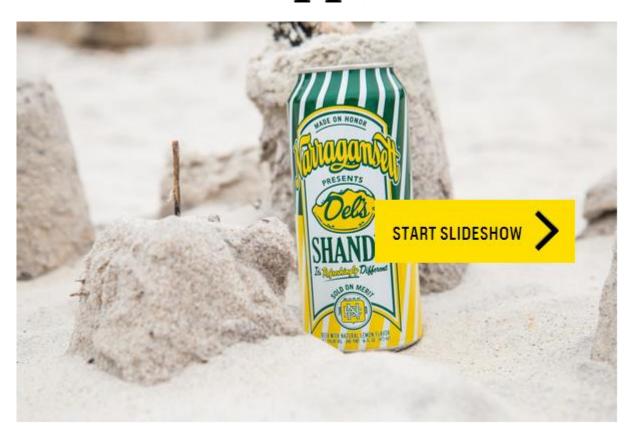
bon appétit



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 <u>shandy or radler</u> (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 <u>Foaming at the Mouth</u>, 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.

