

## Grapefruit Honey Lager

Abita Brewing Co.

**STYLE**  
Fruit Beer

**ABV**  
4.20%

**IBUS**  
15

### FOOD PAIRINGS

Cheddar Cheese, Pickled Watermelon Salad

Ripe, juicy Louisiana ruby red grapefruits are paired with the sweetness of locally-sourced honey to create a refreshing brew with a citrus aroma and clean malt taste. Brewed with pilsner and wheat malts, the bite of grapefruit is balanced by the sweet honey.

**SCORE**



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