

imbibe

LIQUID CULTURE

PLUS:

WHERE TO DRINK
IN NEW ORLEANS

FUN WITH
FERMENTATION

DIY HERBAL
LIQUEUR



Chicago
Cocktails

American
Brandy

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Breweries

Sparkling
Rosés

taste test Crisp, cloudy hefeweizen is the ultimate sip for the season.

Blonde Bombshells

Late spring can be an uncertain time for beer drinkers. We've long since moved on from the robust beers of winter, but it's not yet time to shift into summer session-beer mode. Hefeweizen—golden, hazy and unerringly delicious—was made for spring-and-summer sipping. Unfiltered and full of flavor, this German-born, wheat-based beer style has a singular banana-citrus-spice bouquet. Here are seven good bets.

Sierra Nevada Kellerweis Hefeweizen

sierranevada.com

Sierra Nevada cultivates the wildness of its hefeweizen by brewing it in open fermentation tanks to allow the German yeast strains to “breathe” as needed. This results in a deliciously hazy brew with notes of tart orange peel and rose water.



Widmer Hefeweizen

widmerbrothers.com

Widmer's flagship hefe has been pleasing palates since 1986. Brewed with Willamette and Cascade hops, the beer is assertively wheat-forward, with an almost tea-like cleanliness, making it well-deserving of its iconic place in the landscape of domestic craft beer.



Ayinger Brau Weisse

en.ayinger.de

Located in the small town of Aying at the base of the German Alps, the family-owned Ayinger brewery has been operating since 1878, and the beers benefit from generations of brewing know-how. Soft, wheaty notes open into a big, boldly flavored, clove-and-banana finish.



Andechser Weissbier Hell

andechs.de

A benchmark hefeweizen brewed by Benedictine monks, this honey-hued beer is bigger than most in every way. It entices with a subtle, barely-there aroma of wheat and spice, and then opens into a powerful, crisply savory flavor that concludes with a memorable floral finish.



Golden Road Brewing Hefeweizen

goldenroad.la

Los Angeles' Golden Road Brewing puts a SoCal stamp on this otherwise classic interpretation of Hefeweizen by adding dried local citrus to the beer as it brews. The twist adds a tangy sweetness to an otherwise pleasantly simple, crisp beer. Light and bright, this beer is worth revisiting as summer's heat rolls around.



Urban Chestnut Schnickelfritz

urbanchestnut.com

Since launching in 2011, St. Louis' Urban Chestnut Brewing has dominated the city's craft-beer scene, and this delicious, balanced Schnickelfritz is one reason why. Its characteristic banana-and-clove notes are impossible to miss, and an underlying note of Meyer lemons lends a thirst-quenching brightness.



Dry Dock Brewing Co. Dry Dock Hefeweizen

drydockbrewing.com

German wheat and German pilsner malt make up the base of this straightforward Colorado-brewed hefeweizen. Magnum hops lend a light bite, but the overall effect is a creamy, mild and true-to-style brew. The lightweight cans are perfect for tossing in a backpack.

