



THE CRAFT NEWSLETTER · SUMMER 2026

Sun, Suds & *Summer Pours*

Brew fresh. Brew local. Brew better!

SUMMER 2026 · TWO FEATURED RECIPES · FOOD
PAIRINGS · BREWING TIPS ·
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SUN, SUDS & SUMMER POURS

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The days are long, the grill is hot, and your fermenters are calling. Summer is the most rewarding season to brew - hop-forward session ales shine in the heat, and there is nothing quite like cracking open a beer you made yourself at a backyard gathering.

This issue brings you two essential summer recipes: a crisp Blonde Ale that is dangerously drinkable around a fire pit, and a hazy, citrus-forward Wheat Ale for easy weekend sipping. We have also paired each recipe with food to make the most of your summer table.

FEATURED RECIPE NO. 1

Lawnmower Blonde Ale

Blonde Ale - 5 Gallon Batch

4.1%

ABV

24

IBU

4 SRM

COLOR

1.039

OG

1.007

FG

GRAIN BILL

- **2-Row Pale Malt** 6 lb 3 oz - clean base malt
- **Cara-Pils/Dextrine** 8.8 oz - body and foam stability
- **Vienna Malt** 7.1 oz - light biscuit, golden color
- **Caramel Malt 20L** 5.3 oz - soft sweetness and color

HOPS

- **Magnum (60 min)** 0.24 oz - firm bittering
- **Centennial (35 & 5 min)** 0.24 oz + 0.23 oz - citrus balance
- **Cascade (20 & 5 min)** 0.24 oz + 0.25 oz - floral citrus

YEAST

- **WLP001 California Ale** 0.9 pkg - clean, neutral profile
- **Nutrients** Servomyces + yeast nutrient at 10 min

PROCESS

- **Mash Temp** 150°F for 60 min
- **Fermentation** Ale, two-stage
- **Keg & Store** 14.9 psi at 45°F; age 30 days at 42°F

Brewer's Tip: Use a single infusion mash at 150°F to keep this blonde light, crisp, and easy-drinking. Keg at 14.9 psi and give it cold conditioning time so it pours clear and refreshing for summer.

FEATURED RECIPE NO. 2

Citrus Haze Wheat Ale

American Wheat Beer - 5 Gallon Batch

5.2%

ABV

18

IBU

4 SRM

COLOR

1.052

OG

1.010

FG

GRAIN BILL

- **White Wheat Malt** 8 lbs - hazy body, soft mouthfeel
- **2-Row Pale Malt** 4 lbs - fermentable backbone
- **Acidulated Malt** 4 oz - mash pH adjustment

YEAST & ADJUNCTS

- **WY3068 Weihenstephan** Hefeweizen - banana/clove esters
- **Orange Zest** Zest of 2 oranges at flameout
- **Coriander** 0.5 tsp, lightly cracked at flameout

HOPS

- **Citra (60 min)** 0.5 oz - bittering
- **Citra (10 min)** 0.5 oz - aroma
- **Amarillo (Flameout)** 1 oz - citrus burst
- **Citra (Dry Hop)** 1 oz, 3 days - fresh citrus

PROCESS

- **Mash Temp** 152°F for 60 min
- **Ferment Temp** 63-77°F for 5 days
- **Conditioning** Cold crash 5 days, keg or bottle

Brewer's Tip: For a more pronounced citrus character, add 1 oz of fresh-squeezed orange juice per pint glass at serving - it transforms the pour into a liquid sunrise. Avoid filtering; the haze is part of the charm.

FOOD PAIRINGS

What to Eat with Your Summer Brews

The Lawnmower Blonde plays well with smoke, salt, and anything off the grill - while the Citrus Haze Wheat pairs beautifully with bright, acidic, and herbaceous flavors.

BEER	DISH	WHY IT WORKS
Lawnmower Blonde Ale	Spatchcocked chicken over charcoal with honey-mustard glaze and grilled peach halves	The blonde's dryness cuts the glaze without competing with it.
Lawnmower Blonde Ale	Grilled elote with cotija & chili lime butter, warm brie with honeycomb and crusty bread	Malty sweetness bridges char of corn and creaminess of brie.

BEER	DISH	WHY IT WORKS
Citrus Haze Wheat	Grilled fish tacos with mango salsa, lime crema & charred corn tortillas	Citrus and wheat mirror mango and lime - tropical meets tropical.
Citrus Haze Wheat	Arugula salad with shaved fennel, blood orange, pine nuts & champagne vinaigrette	The haze softens the vinaigrette bite; citrus echoes citrus.

SUMMER BREWING TIPS

Keep Your Fermentation on Track

WATCH YOUR FERMENTATION TEMPS

Summer heat is fermentation's enemy. A garage or shed can hit 85 degrees F on a hot day, sending your yeast into overdrive and producing off-flavors like fusel alcohols and acetaldehyde. Wrap your fermenter in a wet towel or invest in a temperature-controlled chest freezer setup - your beer will thank you.

WATER CHEMISTRY FOR SUMMER STYLES

Light, crisp summer beers benefit from softer water profiles. Target sulfate levels below 100 ppm for the Blonde and chloride-forward water at 80-100 ppm for the Wheat to enhance its soft, pillowy body. Pick up some Campden tablets to knock out chloramine in your tap water before you start.

BREW NOW, DRINK AT THE PEAK

Both recipes are best enjoyed fresh - within 4-6 weeks of packaging. Hop aroma from Citra and Amarillo fades quickly. Stagger the two batches so you always have something cold and ready.

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