

# 10 Great Beer Cocktails

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Wine and a whole host of spirits are often the go-to booze for mixed drinks. But why not beer? Beer has its own tasting note complexities that even the most uppity sommeliers can appreciate. And the innate effervescence and variety of flavors that beer offers provides the versatility and refreshment you'd want on a hot summer day. There's a beer out there for every fruity cocktail and whisky sour and we've got the following list to prove it.

From the classic Black and Tan to honeydew-and-beer flavored smoothies, here are 10 great beer cocktails to help you beat the heat this summer. Make them on your own or find yourself a good mixologist.



*Photo by Aviation American Gin*

**Featured Beer:** Widmer Hefeweizen (4.9% ABV). This hefeweizen-style beer from Portland, Ore. is best paired with an earthy cheese like fontina and Latin American food like chicken in a red mole sauce.

## **Ingredients:**

- 1 1/2 oz Gin
- 1 oz Freshly pressed lemon juice
- 1 oz Honey syrup (1:1 honey and water)
- 3 oz Widmer Hefeweizen
- 1 Lemon wedge for garnish

## **How To Make It:**

Combine gin, juice and honey syrup in a shaker filled with ice. Shake vigorously and strain into a collins glass with or without ice. Top with beer and garnish with lemon.