

FIVE & 20 BREWING

Mazza's first love and first creations, our wines, have brought joy to Lake Erie Wine Country and beyond since 1973. Now, we're proud to present our newest creations, Five & 20 beers. Our beers are prepared with local ingredients and brewed in small batches at New York's first combination winery, distillery and brewery - a craft beverage haven between Routes 5 & 20 in Westfield, NY.

The 80 acres of farmland that surround our facility are also home to some of the crops used in our spirit & beer production, such as corn and wheat. We work with nearby farmers to source our hops and other ingredients as locally as we are able to, and about 50% are from NY state. Our unique combination of a distillery/brewery allows us many opportunities to experiment with barrel aging and other techniques.

We've also partnered up with TimberFish technologies, who have recently launched their demonstration fish farm project on site. This renewable concept allows us to sustainably transform brewery wastewater and discarded grain into fish food to grow fish, produce clean water, and responsibly brew OUR BEERS:

| BEER | ABV, IBU, SRM | GRAIN BILL/ HOPS DESC. | BREWING NOTES | TASTING NOTES | UPC |
|---|---------------------------------|---|---|--|--|
|  CREAM ALE | 4.9% ABV 29 IBUs 4.2 SRM | NY Pale Malt, 2 Row Barley Malt, NY Corn, Flaked Oats, Vienna Malt; Cascade and Jaryllo Hops | Raw, local corn used for "cereal mash" for drier, lighter bodied beer. Low hop additions to keep balance with light body. | Slightly sweet corn flavors with a light, dry body and finish. Effervescent carbonation for a light, summery mouth feel. | Case: 0 00513 07580 9 6-Pack: 0 00513 07550 2 |
|  PALE ALE | 5.4% ABV 49 IBUs 4.4 SRM | NY Pale Malt, 2 Row Barley Malt, C-10 Malt, Wheat Malt; Chinook, Cascade & Jaryllo Hops | Mashed at 151° for fermentability & dry finish. Generous hop addition in the whirlpool with an aggressive dry hop. | Hazy gold color with subtle lemon, citrus and floral aromas. Light body with biscuit/light toast malt and fruity/citrus flavors. | Case: 0 00513 07581 6 6-Pack: 0 00513 07551 9 |
|  RYE PALE ALE | 6.2% ABV 52 IBUs 12 SRM | NY Pale Malt, 2 Row Barley Malt, Malt, Rye Malt, and Chocolate Malt; Chinook, NY Chinook, and Cascade Hops | Brewed using rye malt for a spicy grain character with moderate hop additions for spicy, citrus flavor and aroma. | Hazy copper/amber colored with spicy, pungently hoppy nose. Peppery spice flavors from rye grains; dry, medium bodied ale. | Case: 0 00513 07582 3 6-Pack: 0 00513 07552 6 |
|  BROWN ALE | 5.1% ABV 30 IBUs 24 SRM | NY Pale Malt, Malted Barley, Malted Wheat, Flaked Oats; NY Cascade and West Coast Cascade Hops | Mashed for a dense mouthfeel and semi-sweet finish. A dash of hops to control sweetness and high-light malt flavors. | Strong malt flavor, mild bitterness, medium-heavy mouthfeel. Caramel and bready flavors dominate with hints of dark fruit. | Case: 0 00513 07584 7 6-Pack: 0 00513 07554 0 |
|  STOUT | 6.5% ABV 40 IBUs 92.2 SRM | NY Pale Malt, 2 Row Barley Malt, C-60 Malt, Debittered Black Malt, Chocolate Malt, Oats; Chinook & Cascade Hops | Mashed at a higher temp for more perceived sweetness using dark roasted malts for flavor and oats for creamy mouthfeel | Deep black beer with rich roasty aromas and notes of coffee. Baker's chocolate flavors, gentle sweetness and full-bodied, smooth mouthfeel | Case: 0 00513 07583 0 6-Pack: 0 00513 07553 3 |

Family Owned & Operated for 45 Years
www.EnjoyMazza.com - www.Fiveand20.com



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|---|----------------------------------|--|---|---|--|
|  GRAPE LAKES | 5.3% ABV 15 IBUs Rose-Gold | NY Grown & Malted Barley, Malted Barley, Malted Wheat; Chinook and Cascade Hops | Brewed to be light in color, clean fermentation, with small additions of NY Concord Grape Juice for a balanced fruit flavor and aroma. | Strong aroma of berries/grapes, slight wheat malt backbone. Starts juicy & tart with slight wheat, finishes crisp & effervescent | Case: 0 00513 07588 5 6-Pack: 0 00513 07588 8 |
|  LIM WIT | 4% ABV 16 IBUs 6.9 SRM | NY Pale Malt, Malted Barley, Malted Wheat; NY Cascade and NY Perle Hops | Brewed with a majority of Malted Wheat and fermented with traditional Hefeweizen yeast & all natural lime cocktail syrup | Hazy golden wheat ale, highly carbonated. Aroma starts like a traditional Hefeweizen, finishes light lime. Light refreshing mouthfeel | Case: 0 00513 07585 4 6-Pack: 0 00513 07555 7 |
|  UN-COMMON PASSION | 4% ABV 14 IBUs 4.8 SRM | NY Pale Malt, Malted Barley, Malted Wheat, Munich Malt and Vienna Malt; NY Perle and NY Cascade Hops | Brewed to be light in color and mouthfeel. Fermented at low temps to be clean and crisp, addition of Passionfruit Nectar cocktail syrup | Clear golden ale, highly carbonated with strong aromas of berries and tropical fruit, light malt backbone with thirst quenching mouthfeel | Case: 0 00513 07586 1 6-Pack: 0 00513 07556 4 |
|  DOUBLE XING | 7.5% ABV 80 IBUs 7 SRM | NY Pale Malt, 2 Row Barley Malt, Wheat Malt, Vienna Malt, C-60 Malt; NY Nuggets, Chinook, Cascade & NY Cluster Hops | Mashed at a slightly higher temp to increase body & malt backbone, to create balance with powerful bitterness of copious hop additions | Strong pineapple, citrus & fresh cut grass aromas, medium carbonation and moderate bitterness, citrus, grass & malt linger on palate | Case: 0 00513 07561 8 4-Pack: 0 00513 07571 7 |
| OATMEAL BROWN | 5.6% ABV 12 IBUs 36 SRM | NY Pale Malt, Caramel 60L, Aromatic 20L, Flaked Oats, Malted Wheat, and Chocolate Malt; NY Cascade Hops | Mashed for rich mouthfeel, lactose added for residual sweetness and mouthfeel, tons of flaked oats and a touch of cinnamon | Full-bodied, chewy malt-forward ale. Aromas of oatmeal, raisins, cinnamon, roasted nuts. Dark fruit & toasted bread flavors dominate. | |
| IMPERIAL STOUT | 12.4% ABV 40 IBUs 121 SRM | NY Pale Malt, C-60 Malt, Debittered Black Malt, Chocolate Malt, Oats; Chinook and NY Cascade Hops | Mashed at a higher temp for a bit of perceived sweetness, dark roasted malts impart notes of coffee and dark chocolate | Deep black beer with roasty aromas, taste full of baker's chocolate and dark coffee, gentle sweetness with full-bodied, smooth mouthfeel | |
|  RHISKEY BUSINESS | 7.1% ABV 52 IBUs 12 SRM | NY Pale Malt, C-10 Malt, NY Rye Malt, and Chocolate Malt; Chinook and NY Cascade Hops | Brewed using rye malt for spicy character, moderate hop additions for spicy, citrus flavor. Aged 7 months in our Rye Whiskey barrels | Strong oak, vanilla and slightly fruity aromas. Peppery spicy, caramel roast, strong wood and vanilla flavors. Dry to medium bodied. | |
|  BARRELY-WINE ALE | 10.6% ABV 75 IBUs 41 SRM | NY Pale Malt, 2 Row Barley Malt, Munich Malt, C-60 Malt, and Black Prinz; Chinook, NY Cascade and whole cone NY Cluster Hops | A big beer fermented to be bold and full bodied, aged in some of our own Port & Sherry barrels and blended back together | Brilliant dark red ruby color, aroma full of brown sugar and dark fruit. Rich, jammy mouthfeel with a warm, smooth finish | |
| COMMIS-ERATION | More info coming soon | NY Pale Malt, C-60 Malt, Debittered Black Malt, Chocolate Malt, Oats; Chinook and NY Cascade Hops | Our Imperial Stout aged in our own Bourbon barrels (more info coming soon) | Tasting notes coming soon | |



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