

NEW YORK PALE ALE



Alcohol: 5.4%

IBUs: 49

SRM: 4.4 (Pale Gold / Gold)

Grain Bill: NY Pale Malt, 2 Row Barley Malt, C-10 Malt, Wheat Malt

Hops: Chinook and Cascade during the boil for bittering and in the whirlpool for flavor and aroma. Jaryllo for dry hop.

Brewing Notes: Mashed at 151°F for fermentability and dry finish. Generous hop additions in the whirlpool for flavor and aroma, with an aggressive dry hop.

Tasting Notes: Hazy gold in appearance with subtle lemon and citrus aromas with hints of floral notes. Light bodied mouthfeel with biscuit and light toast malt flavors and fruity citrus flavors. Medium-high bitterness.

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**FIVE
& 20
BREWING**