

RHISKEY BUSINESS RYE PALE ALE

Alcohol: 7.1%

IBUs: 52

SRM: 12 (Medium Amber)

Grain Bill: NY Pale Malt, C-10 Malt, NY Rye Malt, and Chocolate Malt

Hops: Chinook in the boil for bittering, Chinook and NY Cascade in the whirlpool for flavor/aroma.

Brewing Notes: Brewed using rye malt for a spicy grain character with moderate hop additions using American hop varieties for a spicy, citrus flavor and aroma. Once fermentation is finished, the beer is aged in our freshly emptied Rye Whiskey Barrels for approximately 7 months.

Tasting Notes: A hazy copper/amber colored appearance with strong oak, vanilla, and slightly fruity aromas. Peppery spicy flavors and a light caramel roast flavor from the rye grains in the beer, and more strong wood and vanilla flavors that linger on the palate. Dry to medium bodied ale with a medium bitterness and medium carbonation.



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BREWING**