

# 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 fer-  
mentation 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.



**FIVE  
& 20  
BREWING**

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