

NEW YORK RYE PALE ALE



Alcohol: 6.2%

IBUs: 52

SRM: 12 (Medium Amber)

Grain Bill: NY Pale Malt, 2 Row Barley Malt, C-10 Malt, Rye Malt, and Chocolate Malt

Hops: Chinook in the boil for bittering, Cascade and Chinook in the whirlpool for flavor/aroma. Moderate dry hop of NY Chinook directly to fermenter.

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.

Tasting Notes: A hazy copper/amber colored appearance with spicy, pungently hoppy nose. Peppery spice flavors from the rye grains with a light caramel roast flavor. Dry, medium bodied ale with a moderate bitterness.

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**FIVE
& 20
BREWING**