

# NEW YORK LIM WIT RADLER

**Alcohol:** 4%

**IBUs:** 16

**SRM:** 6.9 (Golden)

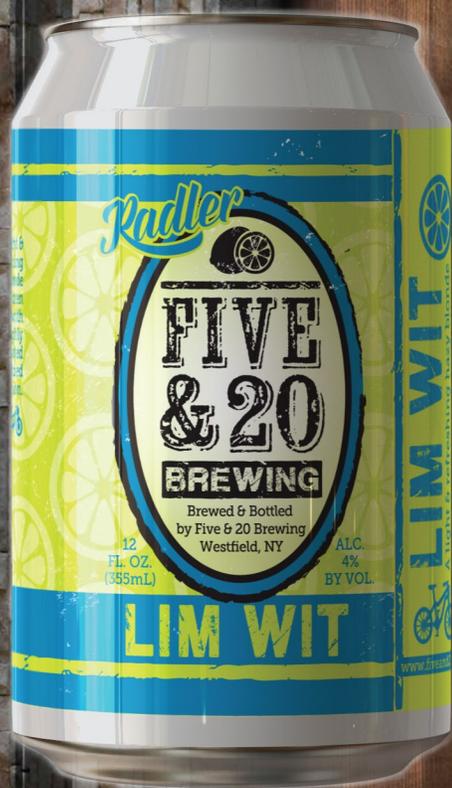
**Grain Bill:** NY Pale Malt, Malted Barley,  
Malted Wheat

**Hops:** NY Cascade used for bittering and NY  
Perle used for finishing

**Brewing Notes:** Brewed with a majority of  
Malted Wheat and fermented at higher  
temperature with a traditional Hefeweizen yeast  
and Bittermens *A Very Friendly and Cordial Lime*  
all natural cocktail syrup

**Tasting Notes:** This beer is a hazy golden  
wheat ale, highly carbonated with a semi-thick  
white head. Lim Wit has an aroma that starts like  
a traditional Hefeweizen with notes of banana  
and clove, and it finishes with light lime. Also has  
banana and clove flavor to begin, finishing with  
slightly tart lime and a light refreshing mouth  
feel.

This is our take on the traditional Radler (German  
for “cyclist”), a light and refreshing “beer  
cocktail.” Bike not included. Now in adventure-  
friendly cans!



**FIVE  
& 20  
BREWING**

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