

(DRINK THAT) **FUNKY CHERRY** (WHIT BOY) AMERICAN WHEAT ALE

Alcohol: 6.3%

IBUs: 40

SRM: 6



Grain Bill: Malted Barley, New York Grown
Malted Barley, Malted Wheat

Hops: New York Grown Magnum and Brewers
Gold, Summit

Brewing Notes: Brewed at 151°F for fermentability and a dry finish. Generous hop additions in the kettle and whirlpool for flavor and aroma. After fermentation, half of the batch was aged in Brettanomyces inoculated red wine barrels for one year. One quarter of the batch was aged on whole local sour cherries, and one quarter on whole local sweet cherries for ten months. When appropriately aged, these were carefully blended together for optimal taste.

Tasting Notes: Light straw color with a hint of red. Has a dense, creamy head that lingers. Strong “Brett” and sharp fruit aroma with hints of tart cherry, red wine and barrels. Light and bubbly mouth feel with strong notes of “Brett,” sweet grapefruit and tart cherry with hints of vanilla followed by medium bitterness.



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