

NEW YORK CREAM ALE

Alcohol: 4.9%

IBUs: 29

SRM: 4.2 (Pale Gold / Gold)

Grain Bill: NY Pale Malt, 2 Row Barley Malt, NY Corn, Flaked Oats, Vienna Malt

Hops: Cascade during the boil for bittering. Jaryllo in the whirlpool for flavor and aroma.

Brewing Notes: Mashed at 151°F for fermentability and dry finish. Using a similar technique that we utilize in whiskey mashing, we used local, raw corn to do a “cereal mash.” This takes the place of using flaked corn or dextrose in the brew. This allows us to get the drier, lighter bodied beer we were looking for while using the same corn that is used in our bourbon whiskey. Low hop additions in the kettle and whirlpool for flavor and aroma to keep a balance with the light body.

Tasting Notes: Slightly sweet corn flavors upfront with a light, dry body and finish. Notes of mint and floral aromas and flavors for the light dry hop. Effervescent carbonation for a refreshingly light, summery mouth feel. Overall, a refreshing summery beer to be enjoyed cold on a hot afternoon.



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