

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.



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**FIVE
& 20
BREWING**