

# NEW YORK PALE ALE

**Alcohol:** 5.4%

**IBUs:** 49

**SRM:** 4.4 (Pale Gold / Gold)

**Grain Bill:** NY Pale Malt, 2 Row Barley Malt, C-10 Malt, Wheat Malt

**Hops:** Chinook and Cascade during the boil for bittering and in the whirlpool for flavor and aroma. Jaryllo for dry hop.

**Brewing Notes:** Mashed at 151°F for fermentability and dry finish. Generous hop additions in the whirlpool for flavor and aroma, with an aggressive dry hop.

**Tasting Notes:** Hazy gold in appearance with subtle lemon and citrus aromas with hints of floral notes. Light bodied mouthfeel with biscuit and light toast malt flavors and fruity citrus flavors. Medium-high bitterness.



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