

FIVE & 20 BREWING

Five & 20 is a Farm Brewery with beers that range from light and refreshing to bold and complex. Our small-batch approach allows us the flexibility to concoct a creative and varied beer lineup to satisfy even the thirstiest of beer seekers. Despite the spectrum of beers that we produce, each one begins the same way – with a collaboration with a local farmer so we know exactly where each barley grain and hop flower that makes its way into your glass comes from.

	BEER/ STYLE	ABV, IBU, SRM	GRAIN BILL/ HOPS DESC.	BREWING NOTES	TASTING NOTES	UPC
	PALE ALE	5.4% ABV 49 IBUs 4.4 SRM	NY Pale Malt, C-10 Malt, Wheat Malt; Chinook, Cascade, Jarrylo and NY Chinook hops.	Mashed at lower temperature to create a crisp, dry finish. Generous hop additions in the whirlpool for flavor & aroma, aggressive dry hop.	Hazy gold appearance, subtle lemon & citrus aromas, hints of floral. Light bodied mouthfeel, light toast malt flavors, fruity citrus flavors. Mid-high bitterness.	Case: 0 00513 07581 6 6-Pack: 0 00513 07551 9
	GRAPE LAKES AMERICAN WHEAT ALE	5.3% ABV 15 IBUs 5.1 SRM	NY Pale Malt, C-10 Malt, Wheat Malt; Chinook and NY Cascade Hops	Brewed to be light in flavor, clean fermentation; small addition of local NY Concord Grape juice gives rose like color, balanced fruit flavor and aroma.	Strong aroma of berries/grapes. Starts juicy/tart, slight wheat bread notes. Finishes crisp/clean with an effervescent light mouthfeel.	Case: 0 00513 07588 5 6-Pack: 0 00513 07558 8
	STOUT	6.5% ABV 40 IBUs 92.2 SRM	NY Pale Malt, C-60 Malt, Debittered Black Malt, Chocolate Malt, Oats; NY Chinook & Cascade Hops	Mashed at a higher temp for a finish with a bit of perceived sweetness using dark roasted malts & oats for a thicker, creamy mouthfeel and head retention.	Deep black beer, light tan head. Rich roasty aromas, coffee notes. Flavor full of baker's chocolate & roasted malt, finishing with gentle sweetness. Full-bodied, smooth and coating mouthfeel Low to mid bitterness.	Case: 0 00513 07583 0 6-Pack: 0 00513 07553 3
	FLAME CRANIUM AMERICAN RED ALE	5.8% ABV 40 IBUs 38 SRM	NY Pale Malt, NY Aromatic 20 Malt, C-60 Malt, C-120 Malt, Malted Wheat; NY Nugget Hops, NY & West Coast Cascade Hops	Brilliant red color imparted by NY Aromatic malt & caramel malts, well balanced with moderate hop additions. Fermented with a clean fermenting ale yeast strain.	Medium-bodied, dark amber/red appearance, sweet biscuit/moderate caramel notes. Slight dark fruit aromas & well-balanced American hop profile. Finishes smooth.	Case: 0 00513 07590 8 6-Pack: 0 00513 07560 1
	UN-COMMON PASSION RADLER	4% ABV 14 IBUs 6.9 SRM	NY Pale Malt, Malted Wheat, Munich Malt and Vienna Malt; NY Perle and NY Cascade Hops	Brewed to be light in color and mouthfeel. Fermented with ale yeast at low temps to be clean and crisp, addition of Passionfruit Nectar cocktail syrup during ferment.	Clear golden ale, highly carbonated with strong aromas of berries and tropical fruit, light malt backbone. Starts bright/tropical, finishes with thirst quenching mouthfeel	Case: 0 00513 07586 1 6-Pack: 0 00513 07556 4
	HAULIN' OATS OATMEAL BROWN ALE	5.6% ABV 12 IBUs 36 SRM	NY Pale Malt, NY C-60, NY Aromatic 20, Flaked Oats, Malted Wheat, Chocolate Malt; NY Cascade Hops	Mashed at a higher temp, lactose added for finish with a bit of perceived sweetness. Tons of flaked oats & small amount of cinnamon help to create baked oatmeal cookie flavor	Full-bodied, chewy malt-forward brown ale. Aromas of oatmeal, raisins, cinnamon, roasted nuts. Dark fruit, toasted bread flavors dominate, hints of cinnamon & caramel.	Case: 0 00513 07590 8 6-Pack: 0 00513 07560 1
	TIRAMISU STOUT	6 % ABV 20 IBUs 103 SRM	NY Pale Malt, Munich Malt, C-60 Malt, Debittered Black Malt, Chocolate Malt, Flaked Oats; NY Chinook and west coast Cascade	Mashed at higher temp, lactose added for finish with a bit of perceived sweetness, dark roasted malts impart roasty notes of coffee/dark chocolate. Oats give thick, creamy mouthfeel.	Deep black beer, flavor full of baker's chocolate, coffee & bread crust. Finishes with notes of vanilla/mocha, smooth, full-bodied mouthfeel.	Case: 0 00513 07590 8 6-Pack: 0 00513 07560 1



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BEER	ABV, IBU, SRM	GRAIN BILL/ HOPS DESC.	BREWING NOTES	TASTING NOTES	UPC
SHAPE SHIFTER IPA	varies with rotating variety				<div>Case</div> <div>0 00513 07589 2</div> <div>4-Pack</div> <div>0 00513 07559 5</div>
 CREAM ALE	4.9% ABV 29 IBUs 4.2 SRM	NY Pale Malt, Flaked Corn, Flaked Oats, Vienna Malt; NY and West Coast Cascade and NY Cluster Hops	Mashed at 151°F to create a crisp, dry finish. Low hop additions in the kettle & whirlpool for flavor and aroma to balance with the light body.	Slightly sweet corn flavors upfront with light, dry body/finish. Notes of mint & floral aromas & flavors. Effervescent carbonation, refreshingly light, summery mouth feel.	<div>Case</div> <div>0 00513 07580 9</div> <div>6-Pack</div> <div>0 00513 07550 2</div>
 RYE PALE ALE	6.2% ABV 52 IBUs 12 SRM	NY Pale Malt, C-10 Malt, Rye Malt, and Chocolate Malt; Chinook, NY Chinook, and NY Cascade Hops	Brewed using rye malt for a spicy grain character with moderate hop additions using American hop varieties for a spicy, citrus flavor and aroma.	Hazy copper/amber appearance, spicy, pungently hoppy nose. Peppery spice flavors from rye grains with light caramel roast flavor. Dry, medium bodied, moderate bitterness.	<div>Case</div> <div>0 00513 07582 3</div> <div>6-Pack</div> <div>0 00513 07552 6</div>
 RHISKEY BUSINESS	7.1% ABV 52 IBUs 12 SRM	NY Pale Malt, C-10 Malt, Rye Malt, and Chocolate Malt; Chinook and NY Cascade Hops	Brewed using rye malt for spicy character, moderate hop additions for spicy, citrus flavor. Aged approx. 7 months in our freshly emptied Rye Whiskey barrels.	Hazy appearance with strong oak, vanilla and slightly fruity aromas. Peppery spicy, caramel roast, strong wood and vanilla flavors. Dry to medium bodied, medium bitterness.	<div>Case</div> <div>0 00513 07564 9</div> <div>4-Pack</div> <div>0 00513 07574 8</div>
 BARRELY- WINE ALE	10.6% ABV 75 IBUs 41 SRM	NY Pale Malt, Munich Malt, NY C-60 Malt, and Black Prinz; Chinook, NY Cascade and whole cone NY Cluster Hops	A big beer fermented to be bold and full bodied, aged in some of our own Port & Sherry barrels and then blended back together.	Brilliant dark red ruby color, brown sugar, dark fruit, oak aroma, Rich, jammy mouthfeel, caramel, dried cherry, toasted bread, black pepper flavors & warm, smooth finish.	
 COMMIS- ERATION	12.8% ABV 40 IBUs 121 SRM	NY Pale Malt, NY C-60 Malt, Debittered Black Malt, Chocolate Malt, Flaked Oats; Chinook and NY Cascade Hops	Mashed at a higher temp for a bit of perceived sweetness using dark roasted malts, oats for thicker, creamy mouthfeel. Aged approx 7 months in our freshly emptied Bourbon Barrels.	Deep black beer, rich chocolate, bourbon & dark fruit aromas. Bakers chocolate, brown sugar, raisin flavors. Finishes slightly warm, full bodied, smooth mouthfeel from low carbonation.	
 DOUBLE BARREL BROWN	8.3% ABV 25 IBUs 55 SRM	NY Pale Ale, NY C-40, C-120, Honey Malt, Brown malt, Flaked Oats; NY Grown Chinook, and Cascade Hops.	Mashed at a higher temp to create body and sweetness. The caramel malts and brown malt used create rich notes of dark fruit, bread crust & milk choco. Aged in our own whiskey barrel for almost 1 year	Spending 8 mos in freshly emptied whiskey barrels gives strong notes of vanilla, caramel and oak. Tons of whiskey & fruit aromas compliment full mouthfeel, finish hints of toasted marshmallow.	