

NEW YORK CREAM ALE

Alcohol: 4.9%

IBUs: 29

SRM: 4.2 (Pale Gold / Gold)

Grain Bill: NY Pale Malt, Flaked Corn, Flaked Oats, Vienna Malt

Hops: NY Cascade and west coast Cascade during the boil for bittering. NY Cluster in the whirlpool for flavor and aroma.

Brewing Notes: Mashed at 149°F to create a crisp, dry finish. 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.



**FIVE
& 20
BREWING**

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