

DOUBLE XING IMPERIAL IPA

Alcohol: 7.5%

IBUs: 80

SRM: 8.5 (Deep Golden/Straw)

Grain Bill: NY Pale Malt, NY Malted Wheat, Vienna Malt, and C-10

Hops: NY Michigan Copper hops added to the boil for bittering. Chinook added to the whirlpool for flavor and aroma. Torpedo style dry hop with whole cone hops from a local grower to add a bright citrus and floral flavor and aroma.

Brewing Notes: Mashed at a slightly higher than normal temperature to increase the body and malt flavor of the beer. The strong body and malt backbone help to create a balance with the powerful bitterness created by adding copious amounts of hops to the boil.

Tasting Notes: Deep golden/straw colored with strong tropical fruit and lemongrass aromas. This Double IPA has powerful citrus and floral flavor and aroma, with a slight malt note that lingers on the palate.



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