

GOLDEN HOOP IPA

NEW
YORK

GOLDEN HOOP IPA

Alcohol: 6.8%

IBUs: 40

SRM: 9 (Gold)

Grain Bill: NY Pale Ale Malt, Malted Wheat, Carapils, Honey Malt, and Flaked Oats

Hops: NY Centennial added during boil for bittering, NY Michigan Copper and NY Centennial in the Whirlpool for flavor and aroma. Aggressively dry hopped with Cashmere, El Dorado, and NY Michigan Copper

Brewing Notes: Mashed at 153°F to create a medium body. A small hop addition to the boil, combined with a generous whirlpool and dry hop addition give this IPA its juicy flavors and aromas.

Tasting Notes: This IPA is slightly hazy, with a bright golden color. Pineapple, mango, peach, and slight fresh cut grass aromas give way to a bright, juicy, slightly resinous flavor. Notes of melon, honey, apricot, and pineapple linger on the palate and finishes slightly dry and effervescent.

FIVE
& 20
BREWING

Visit EnjoyMazza.com for More Information