

# GOLDEN HOOP IPA

NEW  
YORK

GOLDEN HOOP IPA

**Alcohol:** 6.8%

**IBUs:** 51

**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, Michigan Copper and NY Centennial in the Whirlpool for flavor and aroma. Aggressively dry hopped with Cashmere, El Dorado, and 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

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3/20