GRAPELANCES AMERICAN WHEAT ALE

Alcohol: 5.3%

IBUs: 15

SRM: 5.1 (Rose-gold)

Grain Bill: NY Pale Malt, and Malted Wheat

Hops: Chinook hops in the boil for bittering, New York Cascades added to whirlpool for flavor/aroma.

Brewing Notes: Brewed to be light in flavor, with a small addition of local NY Concord Grape juice, which imparts a rose like color and a balanced fruit flavor and aroma. Fermented with ale yeast for a clean fermentation profile.

Tasting Notes: Strong aroma of berries and grapes with a slight wheat malt backbone. Starts juicy and tart with slight wheat bread notes. Finishes crisp and clean with an effervescent light mouthfeel.





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