

FIVE & 20 BREWING

Five & 20 is a Farm Brewery with beers that range from light and refreshing to bold and complex. Our small-batch approach allows us the flexibility to concoct a creative and varied beer lineup to satisfy even the thirstiest of beer seekers. Despite the spectrum of beers that we produce, each one begins the same way – with a collaboration with a local farmer so we know exactly where each barley grain and hop flower that makes its way into your glass comes from.

	BEER/ STYLE	ABV, IBU, SRM	GRAIN BILL/ HOPS DESC.	BREWING NOTES	TASTING NOTES	UPC
	PALE ALE	5.4% ABV 49 IBUs 4.4 SRM	NY Pale Malt, C-10 Malt, Wheat Malt; Chinook, Cascade, Jarrylo and NY Chinook hops.	Mashed at lower temperature to create a crisp, dry finish. Generous hop additions in the whirlpool for flavor & aroma, aggressive dry hop.	Hazy gold appearance, subtle lemon & citrus aromas, hints of floral. Light bodied mouthfeel, light toast malt flavors, fruity citrus flavors. Mid-high bitterness.	Case: 0 00513 07581 6 6-Pack: 0 00513 07551 9
	GRAPE LAKES AMERICAN WHEAT ALE	5.3% ABV 15 IBUs 5.1 SRM	NY Pale Malt, C-10 Malt, Wheat Malt; Chinook and NY Cascade Hops	Brewed to be light in flavor, clean fermentation; small addition of local NY Concord Grape juice gives rose like color, balanced fruit flavor and aroma.	Strong aroma of berries/grapes. Starts juicy/tart, slight wheat bread notes. Finishes crisp/clean with an effervescent light mouthfeel.	Case: 0 00513 07588 5 6-Pack: 0 00513 07558 8
	STOUT	6.5% ABV 40 IBUs 92.2 SRM	NY Pale Malt, C-60 Malt, Debittered Black Malt, Chocolate Malt, Oats; NY Chinook & Cascade Hops	Mashed at a higher temp for a finish with a bit of perceived sweetness using dark roasted malts & oats for a thicker, creamy mouthfeel and head retention.	Deep black beer, light tan head. Rich roasty aromas, coffee notes. Flavor full of baker's chocolate & roasted malt, finishing with gentle sweetness. Full-bodied, smooth and coating mouthfeel Low to mid bitterness.	Case: 0 00513 07583 0 6-Pack: 0 00513 07553 3
	FLAME CRANIUM AMERICAN RED ALE	5.8% ABV 40 IBUs 38 SRM	NY Pale Malt, NY Aromatic 20 Malt, C-60 Malt, C-120 Malt, Malted Wheat; NY Nugget Hops, NY & West Coast Cascade Hops	Brilliant red color imparted by NY Aromatic malt & caramel malts, well balanced with moderate hop additions. Fermented with a clean fermenting ale yeast strain.	Medium-bodied, dark amber/red appearance, sweet biscuit/moderate caramel notes. Slight dark fruit aromas & well-balanced American hop profile. Finishes smooth.	Case: 0 00513 07590 8 6-Pack: 0 00513 07560 1
	LIM WIT RADLER	4% ABV 16 IBUs 5.5 SRM	NY Pale Malt, Malted Wheat; NY Cascade and NY Perle Hops	Brewed with a majority of Malted Wheat and fermented with traditional Hefeweizen yeast & all natural lime cocktail syrup from Bittermens	Hazy golden wheat ale, highly carbonated. Aroma starts like a traditional Hefeweizen with notes of banana & clove, finishes with light lime. Light refreshing mouthfeel.	Case: 0 00513 07585 4 6-Pack: 0 00513 07555 7
	HAULIN' OATS OATMEAL BROWN ALE	5.6% ABV 12 IBUs 36 SRM	NY Pale Malt, NY C-60, NY Aromatic 20, Flaked Oats, Malted Wheat, Chocolate Malt; NY Cascade Hops	Mashed at a higher temp, lactose added for finish with a bit of perceived sweetness. Tons of flaked oats & small amount of cinnamon help to create baked oatmeal cookie flavor	Full-bodied, chewy malt-forward brown ale. Aromas of oatmeal, raisins, cinnamon, roasted nuts. Dark fruit, toasted bread flavors dominate, hints of cinnamon & caramel.	Case: 0 00513 07590 8 6-Pack: 0 00513 07560 1
	TIRAMISU STOUT	6 % ABV 20 IBUs 103 SRM	NY Pale Malt, Munich Malt, C-60 Malt, Debittered Black Malt, Chocolate Malt, Flaked Oats; NY Chinook and west coast Cascade	Mashed at higher temp, lactose added for finish with a bit of perceived sweetness, dark roasted malts impart roasty notes of coffee/dark chocolate. Oats give thick, creamy mouthfeel.	Deep black beer, flavor full of baker's chocolate, coffee & bread crust. Finishes with notes of vanilla/mocha, smooth, full-bodied mouthfeel.	Case: 0 00513 07590 8 6-Pack: 0 00513 07560 1



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CREAM ALE

4.9% ABV
29 IBUs
4.2 SRM

NY Pale Malt, Flaked Corn, Flaked Oats, Vienna Malt; NY and West Coast Cascade and NY Cluster Hops

Mashed at 151°F to create a crisp, dry finish. Low hop additions in the kettle & whirlpool for flavor and aroma to balance with the light body.

Slightly sweet corn flavors upfront with light, dry body/finish. Notes of mint & floral aromas & flavors. Effervescent carbonation, refreshingly light, summery mouthfeel.



RYE PALE ALE

6.2% ABV
52 IBUs
12 SRM

NY Pale Malt, C-10 Malt, Rye Malt, and Chocolate Malt; Chinook, NY Chinook, and NY Cascade Hops

Brewed using rye malt for a spicy grain character with moderate hop additions using American hop varieties for a spicy, citrus flavor and aroma.

Hazy copper/amber appearance, spicy, pungently hoppy nose. Peppery spice flavors from rye grains with light caramel roast flavor. Dry, medium bodied, moderate bitterness.



BROWN ALE

5.1% ABV
30 IBUs
24 SRM

NY Pale Malt, Malted Wheat, Flaked Oats; NY Cascade and West Coast Cascade Hops

Mashed at a higher temperature for a dense mouth feel and semi-sweet finish. A dash of hops to control sweetness and highlight malt flavors.

Strong malt flavor, mild bitterness, deep brown color & mid-heavy mouth feel. Aromas of nuts, fresh-baked bread, coffee, dark fruit. Caramel & breadly flavors dominate, hints of chocolate & dark fruit.



UN-COMMON PASSION

4% ABV
14 IBUs
6.9 SRM

NY Pale Malt, Malted Wheat, Munich Malt and Vienna Malt; NY Perle and NY Cascade Hops

Brewed to be light in color and mouthfeel. Fermented with ale yeast at low temps to be clean and crisp, addition of Passionfruit Nectar cocktail syrup during ferment.

Clear golden ale, highly carbonated with strong aromas of berries and tropical fruit, light malt backbone. Starts bright/tropical, finishes with thirst quenching mouthfeel



GOLDEN HOOP IPA

6.8% ABV
40 IBUs
9 SRM

NY Pale Ale Malt, Malted Wheat, Carapils, Honey Malt, Flaked Oats; NY Centennial, NY Michigan Copper, Cashmere & El Dorado Hops

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

Bright golden, slightly hazy. Pineapple, mango, peach, fresh cut grass aromas give way to bright, juicy, slightly resinous flavor. Finishes slightly dry and effervescent.



DOUBLE XING

7.5% ABV
80 IBUs
8.5 SRM

NY Pale Malt, Wheat Malt, Vienna Malt; NY Nuggets, Chinook, Cascade & NY Cluster Hops

Mashed at a slightly higher temp to increase body & malt backbone, to create balance with powerful bitterness of copious hop additions.

Deep golden straw colored. Strong pineapple, citrus & fresh cut grass aromas, medium carbonation and moderate bitterness, citrus, grass & malt linger on palate.



IMPERIAL STOUT

12.4% ABV
40 IBUs
92.2 SRM

NY Pale Malt, C-60 Malt, Debittered Black Malt, Chocolate Malt, Flaked Oats; Chinook and NY Cascade Hops

Mashed at a higher temp for a bit of perceived sweetness, dark roasted malts impart roasty notes of coffee and dark chocolate, oats for thicker, creamy mouthfeel.

Deep black beer with roasty aromas, taste full of baker's chocolate and roasted malt notes, gentle sweetness with full-bodied, smooth mouthfeel. Low to mid bitterness.



RHISKEY BUSINESS

7.1% ABV
52 IBUs
12 SRM

NY Pale Malt, C-10 Malt, Rye Malt, and Chocolate Malt; Chinook and NY Cascade Hops

Brewed using rye malt for spicy character, moderate hop additions for spicy, citrus flavor. Aged approx. 7 months in our freshly emptied Rye Whiskey barrels.

Hazy appearance with strong oak, vanilla and slightly fruity aromas. Peppery spicy, caramel roast, strong wood and vanilla flavors. Dry to medium bodied, medium bitterness.



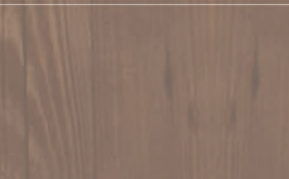
BARRELY-WINE ALE

10.6% ABV
75 IBUs
41 SRM

NY Pale Malt, Munich Malt, NY C-60 Malt, and Black Prinz; Chinook, NY Cascade and whole cone NY Cluster Hops

A big beer fermented to be bold and full bodied, aged in some of our own Port & Sherry barrels and then blended back together.

Brilliant dark red ruby color, brown sugar, dark fruit, oak aroma, Rich, jammy mouthfeel, caramel, dried cherry, toasted bread, black pepper flavors & warm, smooth finish.



COMMISERATION

12.8% ABV
40 IBUs
121 SRM

NY Pale Malt, NY C-60 Malt, Debittered Black Malt, Chocolate Malt, Flaked Oats; Chinook and NY Cascade Hops

Mashed at a higher temp for a bit of perceived sweetness using dark roasted malts, oats for thicker, creamy mouthfeel. Aged approx 7 months in our freshly emptied Bourbon Barrels.

Deep black beer, rich chocolate, bourbon & dark fruit aromas. Bakers chocolate, brown sugar, raisin flavors. Finishes slightly warm, full bodied, smooth mouthfeel from low carbonation.

