

SHAPE SHIFTER IPA SILVER STAR

Alcohol: 4.5%

IBUs: 30

SRM: 3.3 (hazy straw)

Grain Bill: NY Empire 2 Row Malt, White Wheat Malt, Flaked Oats

Hops: Whirlpool additions of NY MI Copper, NY Chinook and NY Cascade with no kettle additions to lower bitterness and enhance the hops' flavors and aromas. Dry-hopped with NZ Rakau, NY MI Copper for full force, bright tropical fruit notes.

Brewing Notes: Mashed at a lower temperature to maintain a lighter but balanced malt character to allow the hops to really shine through. We used mostly light grains to create a pale, slightly hazy IPA. This lower mash temp, lower IBU style creates a more well-rounded beer.

Tasting Notes: Aromas of pineapple and mandarin orange to start, with a hint of fresh cut grass. Light body from the malt, with a balancing rustic note from the wheat and oats. Clean and refreshing finish.



16 oz cans



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