

# NEW YORK BARLEYWINE

**Alcohol:** 10.4%

**IBUs:** 75

**SRM:** 41 (Dark Reddish Brown)

**Grain Bill:** NY Pale Malt, 2 Row Barley Malt, Munich Malt, C-60 Malt, and Black Prinz

**Hops:** Chinook in the boil for bittering, NY Cascades and whole cone NY Cluster Hops added to whirlpool for flavor/aroma

**Brewing Notes:** A big beer with an original gravity of 22° plato, which ferments down to 4.5° plato, making a full bodied beer that rests at a cool 10.4% ABV.

**Tasting Notes:** In the glass, this Barleywine appears a deep reddish brown with a small, cream-colored head. The aroma has strong notes of caramelized sugar, dark fruit and herbs, with undertones of fresh cut hay, chocolate and alcohol. This beer has a thick, rich, coating mouthfeel that is just slightly effervescent, with toasted bread, black currants, warm spices, chocolate and oragne on the palate.

FIVE  
&  
20  
BREWING  
BARLEY-  
WINE

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