

BARRELYWINE

BARREL AGED BARLEYWINE

Alcohol: 10.6%

IBUs: 75

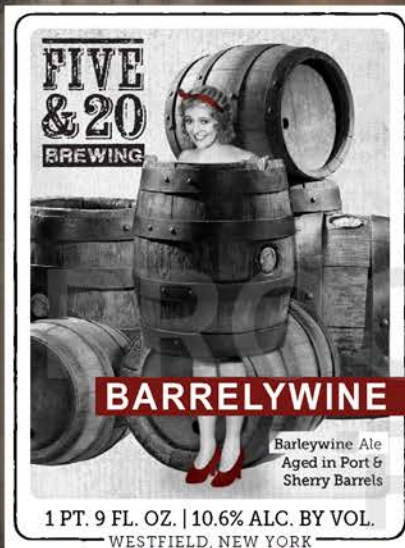
SRM: 41 (Dark Ruby Red)

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. After fermentation, this beer was aged in some of our own Port & Sherry barrels, then blended back together.

Tasting Notes: After a long soak in our Port & Sherry barrels, this barrel aged Barleywine develops a brilliant dark red ruby color. The aroma is full of brown sugar and dark fruit, with notes of oak. This beer has a rich jammy mouthfeel, with caramel, dried cherry, toasted bread and black pepper flavors providing a warm, smooth finish.



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