

FIVE
&
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BREWING
IMPERIAL
STOUT

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Alcohol: 12.4%

IBUs: 40

SRM: 121 (Darker than Black)

Grain Bill: NY Pale Malt, C-60 Malt, Debittered Black Malt, Chocolate Malt, Oats

Hops: Chinook in the boil for bittering, NY grown Cascade in the whirlpool for flavor and aroma

Brewing Notes: Mashed at a higher temperature for a finish with a bit of perceived sweetness using dark roasted malts which impart roasty notes of coffee and dark chocolate, and oats for a thicker, creamy mouthfeel and head retention.

Tasting Notes: A deep black beer with a brown, creamy head. Rich roasty aromas with notes of coffee, smoke and dark fruits like black currants. The taste is full of baker's chocolate and dark roast coffee, finishing with a gentle sweetness and a hint of fruit. The mouthful is full-bodied, smooth and coating with zero high alcohol burn. Low to medium bitterness.

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