

NEW YORK STOUT

Alcohol: 6.5%

IBUs: 40

SRM: 92.2 (Black)

Grain Bill: NY Pale Malt, 2 Row Barley Malt, C-60 Malt, Debittered Black Malt, Chocolate Malt, Oats

Hops: NY Chinook in the boil for bittering. 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 light tan head. Rich roasty aromas with coffee notes from the dark roasted grains. The flavor is full of baker's chocolate and roasted malt notes, finishing with a gentle sweetness. The mouthfeel is full-bodied, smooth and coating. Low to medium bitterness.



**FIVE
& 20
BREWING**

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