

# TIRAMISU STOUT

**Alcohol:** 6%

**IBUs:** 20

**SRM:** 103 (Black)

**Grain Bill:** NY Pale Malt, Munich 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. Lactose added for additional residual sweetness and mouthfeel.

**Tasting Notes:** A deep black beer, the flavor is full of baker's chocolate, coffee, and bread crust. It finishes with notes of vanilla, mocha, and a smooth, full-bodied mouthfeel.

FIVE  
&  
20  
BREWING  
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