

NEW YORK BROWN ALE



Alcohol: 5.1%

IBUs: 30

SRM: 24 (Brown)

Grain Bill: NY Pale Malt, C-60, Brown Malt, Chocolate Malt, Victory Malt, and Flaked Oats.

Hops: NY Nugget and Cascade added to the boil for bittering.

Brewing Notes: Mashed at a higher temperature for a dense mouth feel and semi-sweet finish. A dash of hops to control sweetness and highlight malt flavors.

Tasting Notes: Strong malt flavor, mild bitterness, deep brown color and medium-heavy mouth feel. Aromas of nuts and fresh-baked bread, with a hint of coffee and dark fruit. Caramel and bready flavors dominate with slight hints of chocolate and dark fruit.

**FIVE
& 20
BREWING**

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