

COMMISERATION IMPERIAL STOUT



Alcohol: 12.8%

IBUs: 40

SRM: 121 (Darker than Black)



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

Hops: Chinook and NY Cascade in the boil for bittering.

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. Once fermentation is finished, the beer is aged in our freshly emptied Bourbon Barrels for approximately 7 months.

Tasting Notes: A Deep black beer with a creamy brown head. Rich chocolate aromas, with notes of bourbon and dark fruit. The taste is full of bakers chocolate, brown sugar, and raisins. This beer finishes slightly warm, with a full bodied, smooth mouthfeel from low carbonation.

**FIVE
& 20
BREWING**

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