

FLAME CRANIUM

AMERICAN RED ALE

Alcohol: 5.8%

IBUs: 40

SRM: 38 (Red)

Grain Bill: NY Pale Malt, NY Aromatic 20 Malt, C-60 Malt, C-120 Malt, and malted wheat

Hops: NY Nugget hops for bittering, NY Cascade and west coast Cascade hops for finishing.

Brewing Notes: This beer has a brilliant red color, imparted by the NY Aromatic malt and the various Caramel malts. Moderate hop additions keep this beer well balanced. Mashed at 153°F to give this Red Ale a medium body. Fermented with a clean fermenting ale yeast strain.

Tasting Notes: A medium bodied, dark amber/red appearance, with sweet biscuit and moderate caramel notes. This beer has slight dark fruit aromas and a well balanced American hop profile. It finishes with a smooth mouthfeel.



**FIVE
& 20
BREWING**

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