

# HAULIN' OATS BROWN ALE

**Alcohol:** 5.6%

**IBUs:** 12

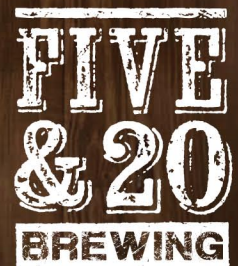
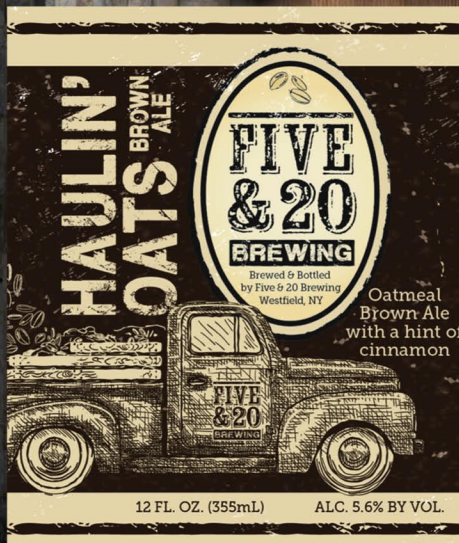
**SRM:** 36 (Light Brown)

**Grain Bill:** NY Pale Malt, NY C-60, NY Aromatic 20, Flaked Oats, Malted Wheat, and NY Caromatic 180.

**Hops:** NY Cascade

**Brewing Notes:** Mashed at a higher temperature for a finish with a bit of perceived sweetness. Lactose added for additional residual sweetness and mouthfeel. TONS of flaked oats and a small amount of cinnamon help to create a fresh baked oatmeal cookie flavor.

**Tasting Notes:** A full bodied, chewy, malt forward brown ale. Aromas of oatmeal, raisins, cinnamon and roasted nuts. Dark fruit and toasted bread flavors dominate, with hints of cinnamon and caramel.



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