

NEW
YORK

TIRAMISU STOUT

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Alcohol: 6%

IBUs: 20

SRM: 103 (Black)

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

Hops: NY Chinook and west coast 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. 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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