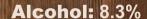
DOUBLE BARREL BROWN IMPERIAL BROWN ALE



IBUs: 25

SRM: 55

DOUBLE BARREL

Grain Bill: NY Pale Ale Malt, NY C-40, C-120, Honey Malt, Brown Malt, and Flaked Oats

Hops: NY Grown Chinook, Cascade

Brewing Notes: Mashed at high temperature to create body and sweetness. The various caramel malts and brown malt used, create rich notes of dark fruit, bread crust, and milk chocolate. Once fermentation is complete, the beer is aged in our freshly emptied whiskey barrels for almost a year.

Tasting Notes: Spending 8 months in freshly emptied Five&20 whiskey barrels gives this beer strong notes of vanilla, caramel, and oak. Tons of whiskey and dark fruit aromas compliment the full-bodied mouthfeel, finishing with hints of toasted marshmallow and boozey milk chocolate.



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12/20