

NEW YORK BROWN ALE



Alcohol: 5.1%

IBUs: 30

SRM: 24 (Brown)

Grain Bill: NY Pale Malt, Malted Barley, Malted Wheat, Flaked Oats

Hops: NY Cascade and West Coast Cascade

Brewing Notes: Mashed at 155°F for a dense mouth feel and semi-sweet finish. A dash of hops to control sweetness and highlight malt flavors.

Tasting Notes: Strong malt flavor, mild bitterness, deep brown color, medium head and medium-heavy mouth feel. Aromas of nuts and dark bread baking with a hint of coffee and dark fruit. Caramel and bready flavors dominate with slight hints of chocolate and dark fruit.

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**FIVE
& 20
BREWING**