

OATMEAL BROWN ALE

FIVE

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20

BREWING

OATMEAL

BROWN ALE

Alcohol: 5.6%

IBUs: 12

SRM: 36 (Brown)

Grain Bill: NY Pale Malt, Caramel 60L, Aromatic 20L, Flaked Oats, Malted Wheat, and Chocolate Malt.

Hops: NY Cascade

Brewing Notes: Mashed at 155°F for a rich mouthfeel and sweetness. Lactose added for additional residual sweetness and mouthfeel. TONS of flaked oats and a small addition 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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