

Cascadian Black IPA

BEER STYLE

RECIPE TYPE	Extract/Partial
BATCH SIZE	5
BOIL TIME	60min
START DATE	
COLOR	49 SRM
BITTERNESS	69 IBU
ALCOHOL	

FERMENTATION

YEAST PITCHING TEMP	
ORIGINAL GRAVITY	
PRIMARY FERMENTATION	Days_F
SECONDARY FERMENTATION	Days_F
FINAL GRAVITY	

BREW NOTES

INGREDIENTS

FERMENTABLES

Amount	Fermentable	Use
10 LB	Extra Pale Liquid Malt	Boil
12oz	Carafa 3	Steep
12oz	Caramel/Crystal 120L	Steep
12oz	Chocolate Malt	Steep

HOPS

Amount	Hop	Time
1 oz	Centennial	60m
1 oz	Centennial	15m
1 oz	Centennial	10m
1 oz	Centennial	5m
1 oz	Centennial	0m
1 oz	Centennial	7 days dry hop

YEAST

Name	Product Number
Northwestern?	Left Over From Last Time

TASTING

DATE	NOTES
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