

CASCADE: 4-7% All purpose

Flavor Profile: Flowery, citrus & spice with grapefruit the noticeable fragrance quite often. This medium aroma balances the low bittering value. Derived from a cross between fuggles and the Russian hop Serebrianker. Very popular hop among craft brewers.

Used For: Good for flavor and aroma, but an acceptable bittering hop. Pale Ales, IPAs, and Porters

Substitutes: Amarillo, Centennial, Ahtanum

Cascade IPA

6 lbs Dry Light Extract

Specialty Grains:

1 lbs Crystal 40

1 lbs Great Western

Hops:

1 oz Simcoe-13% AA Boiled 60 mins

1 oz Cascade-5.5% AA Boiled 30 mins

1 oz Cascade-5.5% AA Boiled 15 mins

1 oz Cascade-5.5% AA Boiled 1 min

2oz Cascade-5.5% AA Dry Hopped

Yeast:

White Labs WLP001 California Ale

1 tsp Irish Moss 30 mins into boil