

# California Ave. IPA

**Malt Varieties:** Organic Pale, Dark Munich, Victory

**Hop Varieties:** Cascade, Centennial, and Columbus

**OG:** 14<sup>o</sup>P

**ABV:** 5.9%

**IBU:** 37

**Description:** *Brewer Dan's 1st Seasonal*

A dry-hopped IPA modeled after many of the Northern California IPAs that I grew accustomed to tasting and brewing in San Francisco.

Some qualities that distinguish it from the Elliott Bay IPA are:

different malts lend a biscuit and nutty flavor

different yeast also adds a nutty flavor as well as a drier/cleaner character than the house yeast,

different hops and being dry hopped adds a fresh and strong aroma which is what really defines the style.

It's meant to be a session beer: average alcohol, easy drinking, but still big on flavor and aroma.

