

Heavy Seas Loose Cannon		
STYLE American IPA	ABV 7.25%	IBUS 45
FOOD PARINGS Pork and Applesauce, Buffalo Wings, Carrot Cake		
<p>Heavy Seas' flagship beer, Loose Cannon wins people over at first smell. The carefully cultivated interplay of Simcoe, Palisade and Centennial creates a most fragrant IPA - its nose bursts with notes of grapefruit, herbs and pine. Bitterness is somewhat subdued by the floral quality that pervades the taste. The color is burnished gold, and the mouthfeel is creamy. A strong malt backbone balances out the triple-hopped beer.</p>		
		SCORE



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