

#32: Summer Solstice Ale (Spiced Summer Ale)

Chris Swingley (19-Jun-2004)

Brewed during the long summer days surrounding the Solstice, where we get more than 20 hours of daylight in Fairbanks.

Recipe (for 6 gallons final volume)

- 5.75 pounds (48%) Crisp Maris Otter Pale Malt
- 4.0 pounds (33%) Dingemans Pilsner Malt
- 1.25 pounds (11%) Flaked Maize
- 1.0 pound (8%) Flaked Wheat
- 3.0 ounces U.S. Goldings whole hops, 4.3% AA (60 minutes)
- 1.0 ounce U.S. Goldings whole hops, 4.3% AA (5 minutes)
- 0.3 ounces Coriander seed, ground (5 minutes)
- 0.3 ounces Grains of Paradise, ground (5 minutes)
- 0.5 ounces Candied ginger, diced (5 minutes)

White Labs WLP022 Essex Ale Yeast, pitched at 76°F

Starter: 3 quart starter built up from a slant (20 ml -> 300 ml -> 3 quarts), cooled, decanted, warmed

Aeration: Drill aerator for two minutes after pitching

(Wort cooled in kegerator down to 70 after four hours)

Water

- Fairbanks city water
- 38.25 quarts water treated with:
 - 1 Campden tablet
- 18 quarts mash water treated with:
 - 3.6 ml 88% Lactic Acid
- 20.5 quarts sparge water treated with:
 - 3.3 ml 88% Lactic Acid

Mash

- 18.0 quarts water @ 157°F, grist ratio of 1.5 quarts:pound @ 148°F (Held 90 minutes)

Sparge

- 9.5 quarts water @ 210°F, drain
- 10.75 quarts water @ 168°F, drain

Boil

- Boiled 8.0 gallons for 75 minutes to yield 6.5 gallons wort
- I wound up discarding a fair amount of wort, which explains my low efficiency. The pre-boil gravity was 1.042, which should have yielded an SG of 1.061. Sparge less volume or boil longer.

Fermentation

- Primary: bucket, 7 days, 68°F
- Secondary: glass, 14 days, 62°F

Packaging

- Kegged with 80 grams dextrose
- Conditioned for 3 weeks
- Ready to drink on 31-Jul-2004

Properties

Starting Gravity: 1.053	Final Gravity: 1.016
Original Extract: 13.1°Plato	Apparent Extract: 4.08°Plato
Alcohol: 4.8% by volume	Alcohol: 3.8% by weight
Apparent Attenuation: 68.9%	Mash Efficiency: 66%
Bitterness: 47 IBU	Color: 5°SRM

Tasting Notes

- 17-Oct-2004 (17 weeks) -- Excellent light summer ale. It was a little harsh and cidery tasting initially (like for the first three months!), but it has mellowed into a great beer. Refreshing, crystal clear and nicely balanced. Hint of sweetness balances the bitterness without feeling heavy. Spices are muted and only the ginger comes through.
- 28-Nov-2004 (28 weeks, last pint) -- This turned out to be a fantastic beer once it had aged a few months. I didn't detect the coriander or grains of paradise directly, but that may be because I don't really know what they taste like. The ginger was a great complement to the hop and corn flavors that dominated the flavor profile.