

#63: Devil Dog (India Pale Ale)

CHRIS SWINGLEY (8-SEP-2006 – 9-SEP-2006)

Named for our dog, Kiva, who I like to call devil dog because of her dark fur, bright blue eyes and mischievous personality.

Recipe (for 5 gallons final volume)

7 pounds	(44%)	Crisp Maris Otter Pale Malt
5 pounds	(31%)	Great Western 2-Row Malt
3 pounds	(19%)	Breiss Rye Malt
6 ounces	(2%)	Breiss Crystal 80L
4 ounces	(2%)	Breiss Extra Special Malt
4 ounces	(2%)	Breiss Crystal 60L
1 ounce		U.S. Goldings whole hops, 4% AA (first wort hop)
1 ounce		U.S. Fuggle whole hops, 3.4% AA (first wort hop)
2 ounces		Chinook whole hops, 12.8% AA (60 minutes)
1 ounce		U.S. Goldings whole hops, 4% AA (2 minutes)
1 ounce		U.S. Fuggle whole hops, 3.4% AA (2 minutes)

White Labs WLP007 Dry English Ale Yeast, pitched at 68°F

Starter: Pitched onto yeast cake from previous recipe (Piper's Irish Red Ale)

Aeration: Drill aerator for three minutes after pitching

Water

- Fairbanks city water
- 40¼ quarts water treated with:
 - 4 ml Potassium Metabisulfide solution (50ppm). Removes chlorine ion and chloramine, reduces oxidation
- 24 quarts mash water treated with:
 - 2 teaspoons Gypsum. adds 91 ppm Calcium ion, 220 ppm Sulfite

Mash

- 24 quarts water @ 163°F, grist ratio of 1½ quarts:pound @ 153°F (Held 90 minutes)

Sparge

- 9½ quarts water @ 210°F, drain
- 6¾ quarts water @ 168°F, drain

Boil

- Boiled 8.7 gallons for 120 minutes to yield 5½ gallons wort
- Wort prepared after work on Friday, boiled the next morning (first wort hops remained in the wort overnight)

Fermentation

- Primary: bucket, 7 days, 66°F. Temperature range 66–73°F
- Secondary: keg, 14 days, 65°F. Gravity 1.017 at transfer

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 8 weeks
- Ready to drink on 25-Nov-2006

Properties

Starting Gravity: 1.073
Original Extract: 17.7°Plato

Alcohol: 7.5% by volume
Apparent Attenuation: 77.0%
Bitterness: 79 IBU
BU:SG: 1.08

Final Gravity: 1.016
Apparent Extract: 4.1°Plato
Real Extract: 6.7°Plato
Alcohol: 5.9% by weight
Mash Efficiency: 71%
Color: 13°SRM
BV: 2.41

Tasting Notes