

#43: Taiga Dog Mild (Dark Mild)

CHRIS SWINGLEY (30-APR-2005)

A dark mild session beer. Named for our dog Nika who enjoys bounding through the boreal forest on hikes and logging trips.

Recipe (for 5 gallons final volume)

4½ pounds	(49%)	Crisp Maris Otter Pale Malt
2 pounds	(22%)	Briess Victory Malt
1½ pounds	(16%)	Briess Munich Malt 10L
8 ounces	(5%)	Briess Caramel Malt 60L
4 ounces	(3%)	Briess Special Roast
4 ounces	(3%)	Briess Extra Special Malt
3 ounces	(2%)	Chocolate Malt
1 ounce		U.S. Willamette whole hops, 4.5% AA (first wort hop)
1 ounce		U.S. Wilamette whole hops, 4.5% AA (75 minutes)
¼ teaspoon		Irish Moss (15 minutes)

White Labs WLP022 Essex Ale Yeast, pitched at 68°F

Starter: 3 quart starter (vial -> 3 quarts), continuously stirred, cooled, decanted, warmed

Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water and 13 quarts unprocessed birch sap (1.006)
- 36¾ quarts water treated with:
 - 1 Campden tablet. removes chlorine ion and chloramine, reduces oxidation

Mash

- 13¾ quarts water @ 162°F, grist ratio of 1½ quarts:pound @ 153°F (Held 130 minutes). 147°F at the end of the mash

Sparge

- 7 quarts water @ 204°F, drain
- 16 quarts water @ 168°F, drain

Boil

- Boiled 8 gallons for 90 minutes to yield 5½ gallons wort

Fermentation

- Primary: bucket, 8 days, 68°F. 1.018 at transfer to secondary
- Secondary: glass, 7 days, 66°F

Packaging

- Kegged with 86 grams dextrose
- Conditioned for 4 weeks
- Ready to drink on 11-Jun-2005

Properties

Starting Gravity: 1.046	Final Gravity: 1.016
Original Extract: 11.4°Plato	Apparent Extract: 4.08°Plato
	Real Extract: 5.455546532402144°Plato
Alcohol: 3.9% by volume	Alcohol: 3.1% by weight
Apparent Attenuation: 64.4%	Mash Efficiency: 80%
Bitterness: 26 IBU	Color: 19°SRM
BU:SG: 0.5652173913043473	BV: 0.97698735925787

Tasting Notes

- 27-Aug-2005 (15 weeks) – Great dark mild, filled with rich fruity flavors. Perhaps a bit too malty for a true session beer, but still very good.