

## #46: Dogyard XXX Ale (Strong Ale)

CHRIS SWINGLEY (27-AUG-2005)

A special Burton Ale based on Ballantine's version, which was brewed for employees and VIP's for Christmas gifts in the 1930's and 40's.

### Recipe (for 4.5 gallons final volume)

- 16 pounds (89%) Crisp Maris Otter Pale Malt
- 1 pounds (6%) Great Western Carastan Malt
- 1 pound (5%) Crystal Malt, 40L
- 2 ounce English Challenger pellet hops, 7.1% AA (100 minutes)
- 2 ounce U.S. Willamette whole hops, 4.9% AA (40 minutes)
- 1 ounces English Kent Goldings whole hops, 6.6% AA (1 minutes)
- 1 ounces English Kent Goldings whole hops, 6.6% AA (dry hopped in keg)
- ¼ teaspoon Irish Moss (15 minutes)

White Labs WLP023 Burton 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
- 41½ quarts water treated with:
  - 1 Campden tablet
- 27 quarts mash water treated with:
  - 2.3 teaspoons Gypsum. Adds 95 ppm Calcium, 229 ppm Sulfate

### Mash

- 27 quarts water @ 157°F, grist ratio of 1½ quarts:pound @ 148°F (Held 90 minutes)

### Sparge

- 14½ quarts water @ 180°F, drain
- Mash drained, heated to 180°F and re-sparged after adding sparge water.

### Boil

- Boiled 8.0 gallons for 110 minutes to yield 5.0 gallons wort

### Fermentation

- Primary: bucket, 7 days, 68°F. Temperature peaked at 72°F during active fermentation. 1.018 at transfer to secondary.
- Secondary: glass, 14 days, 65°F

### Packaging

- Kegged at 8 psi, 45°F (2.2 volumes CO<sub>2</sub>)
- Conditioned for 12 weeks
- Ready to drink on 10-Dec-2005

### Properties

|                              |                             |
|------------------------------|-----------------------------|
| Starting Gravity: 1.080      | Final Gravity: 1.016        |
| Original Extract: 19.3°Plato | Apparent Extract: 4.1°Plato |
|                              | Real Extract: 7.0°Plato     |
| Alcohol: 8.4% by volume      | Alcohol: 6.6% by weight     |
| Apparent Attenuation: 78.9%  | Mash Efficiency: 68%        |
| Bitterness: 69 IBU           | Color: 13°SRM               |
| BU:SG: 0.86                  | BV: 2.02                    |

### Tasting Notes