

#75: Snowplow Stout (Irish Dry Stout)

CHRIS SWINGLEY (20-JAN-2008 / 21-JAN-2008)

Classic dry stout using my Solstice Stout recipe (but named for the big snowfall of 2007-2008).

Recipe (for 4 gallons final volume)

- 8 pounds (80%) Crisp Maris Otter Pale Malt
- 1 pound (10%) Flaked Oats
- 1 pound (10%) Breiss Black Roasted Barley (Light version)
- 1 ounce Simcoe whole hops, 13.2% AA (60 minutes)

Wyeast 1056 American Ale, pitched at 60°F

Starter: No starter, pitched directly from XL pack (100 billion cells, supposedly)

Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water
- 36 quarts water treated with:
 - 1 Campden tablet. removes chlorine ion and chloramine, reduces oxidation
 - $\frac{2}{5}$ teaspoon Gypsum. Adds 20 ppm Calcium ion, 48 ppm Sulfite (shooting for Dublin water)
 - 1 $\frac{1}{2}$ teaspoons Baking soda. Adds 165 ppm carbonate ion, 65 ppm Sodium ion

Mash

- 15 quarts water @ 163°F, grist ratio of 1 $\frac{1}{2}$ quarts:pound @ 153°F (Held 60 minutes)

Sparge

- 22 quarts water @ 180°F, drain

Boil

- Boiled 7 $\frac{1}{2}$ gallons for 120 minutes to yield 4 $\frac{1}{2}$ gallons wort

Fermentation

- Primary: bucket, 7 days, 66°F
- Secondary: keg, 7 days, 65°F

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 4 weeks
- Ready to drink on 1-Mar-2008

Properties

Starting Gravity: 1.050	Final Gravity: 1.012
Original Extract: 12.4°Plato	Apparent Extract: 3.1°Plato
	Real Extract: 4.9°Plato
Alcohol: 5.0% by volume	Alcohol: 3.9% by weight
Apparent Attenuation: 75.2%	Mash Efficiency: 64%
Bitterness: 38 IBU	Color: 24°SRM
BV:SG: 0.76	BV: 1.60