

#78: Barking Buddy (Best Bitter)

CHRIS SWINGLEY (9-APR-2008 - 10-APR-2008)

Named after our dog Buddy, who we like to call "Mr. Buddy." I made this a couple years ago and it was a fantastic beer. Nicely balanced with a lot of both malt and hop flavors.

Recipe (for 5 gallons final volume)

- 9 pounds (100%) Crisp Maris Otter Pale Malt
- ¼ ounce Columbus whole hops, 12.6% AA (first wort hop)
- ¼ ounce Northern Brewer whole hops, 8.3% AA (first wort hop)
- 1 ounce Northern Brewer whole hops, 8.3% AA (60 minutes)
- 1 ounce Willamette whole hops, 4.3% AA (1 minute)

Wyeast 1098 British Ale, pitched at 66°F

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

Aeration: Drill aerator for three minutes after pitching

Water

- Fairbanks city water
- 36½ quarts water treated with:
 - 4 ml Potassium Metabisulfide solution (50ppm). Removes chlorine ion and chloramine, reduces oxidation
- 13½ quarts mash water treated with:
 - 1 teaspoon Gypsum. Adds 80 ppm Calcium, 192 ppm Sulfate
 - 1.3 ml 88% Lactic Acid

Mash

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

Sparge

- 23 quarts water @ 181°F, drain

Boil

- Boiled 8.0 gallons for 90 minutes to yield 5½ gallons wort

Fermentation

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

Packaging

- Kegged at 8 psi, 46°F (1.8 volumes CO₂)
- Conditioned for 4 weeks
- ready to drink on 22-may-2008

Properties

Starting Gravity: 1.045

Original Extract: 11.2°Plato

Alcohol: 4.4% by volume

Apparent Attenuation: 74.9%

Bitterness: 36 IBU

BU:SG: 0.80

Final Gravity: 1.011

Apparent Extract: 2.8°Plato

Real Extract: 4.4°Plato

Alcohol: 3.5% by weight

Mash Efficiency: 75%

Color: 5°SRM

BV: 1.68

Tasting Notes