

## #65: Snow Dog (Ordinary Bitter)

CHRIS SWINGLEY (4-NOV-2006)

I originally intended to brew a dark mild, but changed it to a bitter at the last minute. We'll see how it comes out.

### Recipe (for 5 gallons final volume)

6 pounds	(70%)	Crisp Maris Otter Pale Malt
1 pound	(12%)	Briess Munich Malt (10L)
1 pound	(11%)	Briess Vienna Malt
8 ounces	(6%)	Briess Carmel Malt (60L)
2 ounces	(1%)	Briess Black Barley Malt
1 ounce		Magnum whole hops, 11.4% AA (first wort hop)
½ ounces		Magnum whole hops, 11.4% AA (60 minutes)
1 ounce		Willamette whole hops, 4.4% AA (5 minutes)

Wyeast Rogue Pacman Ale Yeast, pitched at 64°F

Starter: ¾ quarts 1.036 starter (vial → 3 quarts + 1 pint after stirring, cooling, decanting).

Aeration: Drill aerator for three minutes after pitching

### Water

- Fairbanks city water
- 3½ quarts water treated with:
  - 4 ml Potassium Metabisulfide solution (50ppm). Removes chlorine ion and chloramine, reduces oxidation
- 13 quarts mash water treated with:
  - 1 teaspoon Gypsum. Adds 80 ppm Calcium, 192 ppm Sulfate

### Mash

- 13 quarts water @ 159°F, grist ratio of 1½ quarts:pound @ 150°F (Held 120 minutes). Initial temp 149°F, 1 quart drawn off and boiled, 151°F start, 142°F end.

### Sparge

- 23 quarts water @ 180°F, drain
- Water was actually closer to boiling and grist temperature was 180°F.

### Boil

- Boiled 7½ gallons for 75 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 CO<sub>2</sub>)
- Conditioned for 4 weeks
- Ready to drink on 16-Dec-2006

### Properties

Starting Gravity: 1.037	Final Gravity: 1.010
Original Extract: 9.3°Plato	Apparent Extract: 2.6°Plato
	Real Extract: 3.8°Plato
Alcohol: 3.5% by volume	Alcohol: 2.8% by weight
Apparent Attenuation: 72.4%	Mash Efficiency: 66%
Bitterness: 39 IBU	Color: 13°SRM
BU:SG: 1.05	BV: 2.09

### Tasting Notes