

#77: Devil Dog (India Pale Ale)

CHRIS SWINGLEY (2-APR-2008 – 3-APR-2008)

Named for our dog, Kiva, who I like to call devil dog because of her dark fur, bright blue eyes and mischievous personality.

Recipe (for 5 gallons final volume)

12 pounds	(73%)	Crisp Maris Otter Pale Malt
3 pounds	(18%)	Breiss Rye Malt
1 pound	(6%)	Breiss Crystal 80L
8 ounces	(3%)	Briess Special Roast
1 ounce		Willamette whole hops, 4.3% AA (first wort hop)
1 ounce		U.S. Fuggle whole hops, 4.6% AA (first wort hop)
2 ounces		Simcoe whole hops, 13.2% AA (90 minutes)
1 ounce		Willamette whole hops, 4.3% AA (2 minutes)
1 ounce		Columbus whole hops, 12.6% AA (2 minutes)

Wyeast 1056 American Ale, pitched at 64°F

Starter: Pitched onto yeast cake from previous recipe (New Dog Porter)

Aeration: Drill aerator for three minutes after pitching

Water

- Fairbanks city water
- 40¼ quarts water treated with:
 - 4 ml Potassium Metabisulfide solution (50ppm). Removes chlorine ion and chloramine, reduces oxidation
- 24¾ quarts mash water treated with:
 - 2 teaspoons Gypsum. adds 91 ppm Calcium ion, 220 ppm Sulfite

Mash

- 24¾ quarts water @ 163°F, grist ratio of 1½ quarts:pound @ 152°F (Held 130 minutes). Temperature range 154°F – 148°F.

Sparge

- 9½ quarts water @ 210°F, drain
- 6 quarts water @ 168°F, drain

Boil

- Boiled 8½ gallons for 120 minutes to yield 5½ gallons wort
- Wort prepared on Wednesday, boiled the next day (first wort hops remained in the wort overnight)

Fermentation

- Primary: bucket, 7 days, 66°F. Temperature range 62–75°F
- Secondary: keg, 14 days, 65°F. Gravity 1.017 at transfer

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 8 weeks
- Ready to drink on 19-Jun-2008

Properties

Starting Gravity: 1.086
Original Extract: 18.4°Plato

Alcohol: 8.7% by volume
Apparent Attenuation: 75.4%
Bitterness: 87 IBU
BU:SG: 1.01

Final Gravity: 1.020
Apparent Extract: 5.1°Plato
Real Extract: 7.7°Plato
Alcohol: 6.8% by weight
Mash Efficiency: 79%
Color: 13°SRM
BV: 2.33

Tasting Notes