

#98: Dog Barn (American Pale Ale)

CHRIS SWINGLEY (20-FEB-2016 – 21-FEB-2016)

Named after the dog barn that keeps our six dogs warm in the winter.

RECIPE (for 5 gallons final volume)

- 10 pounds (100%) Crisp Maris Otter Pale Malt
- ½ ounce German Herkules pellet hops, 15.7% AA (first wort hop)
- 1 ounce German Northern Brewer pellet hops, 6% AA (60 minutes)
- 1 ounce Cluster pellet hops, 8% AA (1 minute)
- 10 drops Five Star Defoamer 105 (90 minutes)

Safale US-05 dry yeast, pitched at 64°F

Starter: Started 30 minutes ahead in ¼ cup of 80°F water.

Aeration: Drill aerator for three minutes after pitching

WATER

- Fairbanks city water
- 37 quarts water treated with:
 - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation
- 15 quarts mash water treated with:
 - 2 ml 88% Lactic Acid

MASH

- 15 quarts water @ 160°F, grist ratio of 1½ quarts:pound @ 150°F (Held 150 minutes). 141°F at the end of the mash, SG 1.036.

SPARGE

- 22 quarts water @ 183°F, drain

BOIL

- Boiled 7¾ gallons for 90 minutes to yield 5½ gallons wort
- Wort prepared Saturday afternoon, boiled the next day. First wort hops remained in the wort overnight.
- Final volume 4½ gallons, added ½ gallon distilled water to fermentor.

FERMENTATION

- Primary: bucket, 7 days, 64°F
- Secondary: keg, 7 days, 66°F

PACKAGING

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 4 weeks
- ready to drink on 19-mar-2016

PROPERTIES

Starting Gravity: 1.052	Final Gravity: 1.011
Original Extract: 12.9°Plato	Apparent Extract: 2.8°Plato
	Real Extract: 4.7°Plato
Alcohol: 5.4% by volume	Alcohol: 4.2% by weight
Apparent Attenuation: 78.1%	Mash Efficiency: 70%
Bitterness: 38 IBU	Color: 6.2°SRM
BU:SG: 0.73	BV: 1.65