

## #36: Taiga Dog Mild (Dark Mild)

CHRIS SWINGLEY (14-NOV-2004)

A dark mild session beer. Named for our dog Nika who enjoys bounding through the boreal forest on hikes and logging trips.

### Recipe (for 5 gallons final volume)

5½ pounds	(70%)	Crisp Maris Otter Pale Malt
1 pound	(13%)	American Crystal 60L
12 ounces	(9%)	Flaked Maize
4 ounces	(3%)	American Crystal 80L
4 ounces	(3%)	Briess Roast Barley (300L)
3 ounces	(2%)	Flaked Wheat
1 ounce		U.S. Cascade whole hops, 5.8% AA (first wort hop)
¾ ounces		U.S. Cascade whole hops, 5.8% AA (60 minutes)

White Labs WLP022 Essex Ale Yeast, pitched at 68°F

Starter: 3 quart starter built up from a slant (20 ml -> 300 ml -> 3 quarts), cooled, decanted, warmed

Aeration: Drill aerator for two minutes after pitching, again three hours later

### Water

- Fairbanks city water
- 35½ quarts water treated with:
  - 1 Campden tablet
- 12.0 quarts mash water treated with:
  - 3.0 grams Gypsum

### Mash

- 12.0 quarts water @ 159°F, grist ratio of 1½ quarts:pound @ 150°F (Held 110 minutes). 145 at the end of the mash

### Sparge

- 23½ quarts water @ 185°F, drain

### Boil

- Boiled 7½ gallons for 90 minutes to yield 5½ gallons wort

### Fermentation

- Primary: bucket, 7 days, 68°F. 1.013 at transfer to secondary
- Secondary: glass, 7 days, 66°F

### Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO<sub>2</sub>)
- Conditioned for 6 weeks
- Ready to drink on 9-Jan-2005

### Properties

Starting Gravity: 1.040	Final Gravity: 1.012
Original Extract: 10.0°Plato	Apparent Extract: 3.1°Plato
	Real Extract: 4.4°Plato
Alcohol: 3.7% by volume	Alcohol: 2.9% by weight
Apparent Attenuation: 69.3%	Mash Efficiency: 75%
Bitterness: 26 IBU	Color: 16°SRM
BU:SG: 0.65	BV: 1.22

### Tasting Notes

- 10-Mar-2005 (17 weeks) – Virtually gone. Nice color, great balance, excellent mild. Except: the same soapiness as in Barking Buddy – I think it's a Cascade bite, and that I may be particularly sensitive to this flavor.