

#103: Barking Buddy (Ordinary Bitter)

CHRIS SWINGLEY (18-FEBRUARY-2017)

Named for our dog Buddy, who died last year.

RECIPE (for 5 gallons final volume)

- 5 pounds (71%) Crisp Maris Otter Pale Malt (gap 0.7 mm)
- 2 pounds (29%) Briess 6-Row Malt
- 1 ounce Willamette pellet hops, 5% AA (first wort hop)
- 1 ounce Willamette pellet hops, 5% AA (60 minutes)
- 1 ounce U.S. Fuggle pellet hops, 5% AA (1 minute)
- 10 drops Five Star Defoamer 105 (90 minutes)

Safale S-04 dry yeast, pitched at 63°F

Starter: Started 15 minutes ahead in ¼ cup of 80°F water.

Aeration: Drill aerator for three minutes after pitching

WATER

- + Fairbanks city water
- + 35¼ quarts water treated with:
 - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation
- + 10½ quarts mash water treated with:
 - 1 teaspoon Gypsum
 - 1½ ml 88% lactic acid
- + 25 quarts sparge water treated with:
 - 2 ml 88% lactic acid

MASH

- + 10½ quarts water @ 157°F, grist ratio of 1½ quarts:pound @ 148°F (Held 1 hours). Strike water at 167°F, temperature range 153—148°F.

SPARGE

- + 25 quarts water @ 180°F, drain

BOIL

- + Boiled 8 gallons for 90 minutes to yield 5½ gallons wort

FERMENTATION

- + Primary: bucket, 7 days, 63°F. Temperature peaked at 68°F.
- + Secondary: keg, 7 days, 68°F. 1.018 at transfer.

PACKAGING

- + Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- + Conditioned for 4 weeks
- + ready to drink on 10-dec-2016

PROPERTIES

Starting Gravity: 1.035	Final Gravity: 1.008
Original Extract: 8.8°Plato	Apparent Extract: 2.0°Plato
	Real Extract: 3.3°Plato
Alcohol: 3.5% by volume	Alcohol: 2.8% by weight
Apparent Attenuation: 76.6%	Mash Efficiency: 65%
Bitterness: 33 IBU	Color: 4.3°SRM
BU:SG: 0.94	BV: 2.07