

#52: Devil Dog (India Pale Ale)

CHRIS SWINGLEY (11-DEC-2005)

Based on Denny Conn's Rye-PA, but simplified somewhat. Named for our newest dog, Kiva, who I like to call devil dog because of her dark fur and bright blue eyes.

Recipe (for 5 gallons final volume)

12 pounds	(76%)	Crisp Maris Otter Pale Malt
3 pounds	(19%)	Breiss Rye Malt
8 ounces	(3%)	Briess Extra Special Malt
4 ounces	(2%)	American Crystal 60L
1 ounce		Northern Brewer whole hops, 7.0% AA (first wort hop)
2 ounces		Chinook whole hops, 12.1% AA (60 minutes)
1 ounce		U.S. Goldings whole hops, 5.0% AA (2 minutes)
1 ounce		U.S. Goldings whole hops, 5.0% AA (dry hopped in keg)
¼ teaspoon		Irish Moss (15 minutes)

White Labs WLP007 Dry English Ale Yeast, pitched at 61°F

Starter: 3 quart starter (vial → 3 quarts), continuously stirred, cooled, decanted, warmed

Aeration: Drill aerator for three minutes after pitching

Water

- Fairbanks city water
- 40¼ quarts water treated with:
 - 1 Campden tablet. removes chlorine ion and chloramine, reduces oxidation
- 24 quarts mash water treated with:
 - 2 teaspoons Gypsum. adds 91 ppm Calcium ion, 220 ppm Sulfite

Mash

- 24 quarts water @ 162°F, grist ratio of 1½ quarts:pound @ 153°F (Held 90 minutes)

Sparge

- 9 quarts water @ 210°F, drain
- 7¼ quarts water @ 168°F, drain

Boil

- Boiled 8.0 gallons for 90 minutes to yield 5½ gallons wort

Fermentation

- Primary: plastic, 7 days, 66°F. Temperature range 63–70°F
- Secondary: keg, 14 days, 65°F. Gravity 1.020 at transfer

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 8 weeks
- Ready to drink on 25-Feb-2006

Properties

Starting Gravity: 1.073	Final Gravity: 1.017
Original Extract: 17.7°Plato	Apparent Extract: 4.3°Plato
	Real Extract: 6.9°Plato
Alcohol: 7.4% by volume	Alcohol: 5.8% by weight
Apparent Attenuation: 75.6%	Mash Efficiency: 70%
Bitterness: 73 IBU	Color: 14°SRM
BU:SG: 1	BV: 2.18

Tasting Notes