

#91: Taiga Dog AK Mild (AK Mild)

CHRIS SWINGLEY (29-SEP-2012)

A mild session beer. Named for our dog Nika who enjoyed bounding through the boreal forest on hikes and logging trips. She would have been sixteen yesterday.

RECIPE (for 5 gallons final volume)

- 5 pounds (77%) Crisp Maris Otter Pale Malt
- 1 ounces (1%) Chocolate Malt
- 7 ounces (7%) Rye meal (see notes below)
- 1 pound Cane Sugar
- 1 ounce U.S. Fuggles whole hops, 5.0% AA (90 minutes)

White Labs WLP007 Dry English Ale Yeast, pitched at 66°F

Starter: 1 quart starter (vial \times 1 quarts), occasionally stirred, cooled, decanted, warmed

Aeration: Drill aerator for two minutes after pitching

WATER

- Fairbanks city water
- 30 quarts water treated with:
 - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation
- 8 quarts mash water treated with:
 - 2 ml 88% Lactic Acid
 - 1 tablespoon 5.2 pH Stabilizer

MASH

- Rye meal: Mixed with ¼ pound 2-row, 1 ½ quarts 160°F water, held at 148°F for 15 minutes. Heated to boiling, allowed to simmer for 30 minutes, added to main mash water in mashing step 2.
- 8 quarts water @ 160°F, grist ratio of 1½ quarts:pound @ 151°F (Held 120 minutes). 146°F at the end of the mash

SPARGE

- 22 quarts water @ 175°F, drain

BOIL

- Boiled 7 gallons for 90 minutes to yield 5½ gallons wort

FERMENTATION

- Primary: bucket, 7 days, 66°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 27-oct-2012

PROPERTIES

Starting Gravity: 1.040	Final Gravity: 1.009
Original Extract: 10.0°Plato	Apparent Extract: 2.3°Plato
	Real Extract: 3.7°Plato
Alcohol: 4.0% by volume	Alcohol: 3.2% by weight
Apparent Attenuation: 76.9%	Mash Efficiency: 77%
Bitterness: 19 IBU	Color: 6°SRM
BU:SG: 0.47	BV: 1.04