

# #92: Mr. Silly IPA (English India Pale Ale)

CHRIS SWINGLEY (6-OCT-2012)

Named after Lennier, our hound-mix "puppy."

RECIPE (for 5 gallons final volume)

- 14 pounds (99%) Crisp Maris Otter Pale Malt
- 2 ounces (1%) Chocolate Malt
- 17 ounces Cane Sugar (added due to poor mash yield)
- 1 ounce Willamette whole hops, 5% AA (first wort hop)
- 1½ ounces Chinook whole hops, 13% AA (45 minutes)
- 1 ounce U.S. Fuggles whole hops, 5% AA (90 minutes)

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

Starter: Pitched onto yeast cake from previous recipe (Taiga Dog)

Aeration: Drill aerator for two minutes after pitching

WATER

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

MASH

- 21 quarts water @ 163°F, grist ratio of 1½ quarts:pound @ 153°F (Held 120 minutes). 145°F at the end of the mash

SPARGE

- 11 quarts water @ 210°F, drain
- 7 quarts water @ 168°F, drain

BOIL

- Boiled 7½ 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 CO<sub>2</sub>)
- Conditioned for 8 weeks
- ready to drink on 15-dec-2012

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: 62%
Bitterness: 57 IBU	Color: 12°SRM
BU:SG: 0.78	BV: 1.69