

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

CHRIS SWINGLEY, HARPER SIMMONS (8-APR-2006)

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)

5 pounds	(72%)	Crisp Maris Otter Pale Malt
1 pound	(14%)	Briess Caramel Malt 60L
10 ounces	(9%)	Flaked Maize
6 ounces	(5%)	Chocolate Malt
12 ounces		Corn Sugar
1 ounce		U.S. Goldings whole hops, 5.0% AA (first wort hop)
¾ ounces		U.S. Goldings whole hops, 5.0% AA (60 minutes)

White Labs WLP022 Essex Ale Yeast, pitched at 66°F

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

Aeration: Drill aerator for two minutes after pitching

### Water

- Fairbanks city water
- 35½ quarts water treated with:
  - 4 ml Potassium Metabisulfide solution (50ppm). removes chlorine ion and chloramine, reduces oxidation
- 10½ quarts mash water treated with:
  - 0.7 ml 88% Lactic Acid

### Mash

- 10½ quarts water @ 163°F, grist ratio of 1½ quarts:pound @ 153°F (Held 120 minutes). 147°F at the end of the mash

### Sparge

- 25 quarts water @ 175°F, drain
- Stuck mash, resolved with ½ pound barley hulls

### Boil

- Boiled 7½ gallons for 75 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 4 weeks
- Ready to drink on 3-Jun-2006

### Properties

Starting Gravity: 1.040	Final Gravity: 1.008
Original Extract: 10.0°Plato	Apparent Extract: 2.1°Plato
	Real Extract: 3.5°Plato
Alcohol: 4.2% by volume	Alcohol: 3.3% by weight
Apparent Attenuation: 73.7%	Mash Efficiency: 72%
Bitterness: 21 IBU	Color: 18°SRM
BU:SG: 0.52	BV: 1.22