

#67: Cat Barf (India Pale Ale)

CHRIS SWINGLEY (24-DEC-2006)

Recipe (for 5 gallons final volume)

14 pounds	(87%)	Crisp Maris Otter Pale Malt
14 ounces	(5%)	Briess Flaked Maize
12 ounces	(5%)	Briess Flaked Wheat
8 ounces	(3%)	Briess Carmel Malt (60L)
1 ounce		German Northern Brewer whole hops, 9.3% AA (first wort hop)
2 ounces		German Northern Brewer whole hops, 9.3% AA (75 minutes)
2 ounces		Yakima Goldings whole hops, 2.9% AA (1 minutes)

Wyeast 1056 American Ale, pitched at 64°F

Starter: Wort pitched onto yeast cake from previous recipe (Solstice Stout)

Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water
- 40¼ quarts water treated with:
 - 4 ml Potassium Metabisulfide solution (50ppm). removes chlorine ion and chloramine, reduces oxidation
- 24 quarts mash water treated with:
 - 2 teaspoons Gypsum. adds 90 ppm Calcium ion, 216 ppm Sulfite
 - 1 ml 88% Lactic Acid

Mash

- 24 quarts water @ 159°F, grist ratio of 1½ quarts:pound @ 151°F (Held 90 minutes). 154°F - 147°F

Sparge

- 11½ quarts water @ 210°F, drain
- 5 quarts water @ 168°F, drain

Boil

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

Fermentation

- Primary: bucket, 7 days, 66°F. Temperature range 63–66°F
- Secondary: keg, 14 days, 65°F. Gravity 1.024 at transfer

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 8 weeks
- Ready to drink on 7-Mar-2007

Properties

Starting Gravity: 1.074	Final Gravity: 1.022
Original Extract: 18.0°Plato	Apparent Extract: 5.6°Plato
	Real Extract: 8.0°Plato
Alcohol: 6.9% by volume	Alcohol: 5.3% by weight
Apparent Attenuation: 69.0%	Mash Efficiency: 68%
Bitterness: 60 IBU	Color: 10°SRM
BU:SG: 0.81	BV: 1.54

Tasting Notes