

#82: Devil Dog (India Pale Ale)

CHRIS SWINGLEY (11-APR-2009)

Named for our dog, Kiva, who I like to call devil dog because of her dark fur, bright blue eyes and mischievous personality.

Recipe (for 5 gallons final volume)

7 pounds	(44%)	Crisp Maris Otter Pale Malt
5 pounds	(31%)	Briess 6-Row Malt
3 pounds	(19%)	Briess Rye Malt
6 ounces	(2%)	Briess Crystal 80L
4 ounces	(2%)	Briess Extra Special Malt
4 ounces	(2%)	Briess Crystal 60L
1 ounce		U.S. Sterling whole hops, 7% AA (first wort hop)
2 ounces		2007 harvest Simcoe whole hops, 12.8% AA (60 minutes)
1½ ounce		2007 harvest Willamette whole hops, 4.3% AA (2 minutes)
½ ounce		Kent Goldings whole hops, 4.2% AA (2 minutes)

Wyeast 1332 Northwest Ale, pitched at 66°F

Starter: Pitched onto yeast cake from previous recipe (Piper's Irish Red Ale)

Aeration: Drill aerator for two 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:
 - 4½ ml 88% Lactic Acid

Mash

- 24 quarts water @ 163°F, grist ratio of 1½ quarts:pound @ 153°F (Held 90 minutes)

Sparge

- 9½ quarts water @ 210°F, drain
- 6¾ 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 66–73°F
- Secondary: keg, 14 days, 65°F. Gravity 1.017 at transfer

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 8 weeks
- ready to drink on 20-jun-2009

Properties

Starting Gravity: 1.073	Final Gravity: 1.016
Original Extract: 17.7°Plato	Apparent Extract: 4.1°Plato
	Real Extract: 6.7°Plato
Alcohol: 7.5% by volume	Alcohol: 5.9% by weight
Apparent Attenuation: 77.0%	Mash Efficiency: 71%
Bitterness: 75 IBU	Color: 11°SRM
BU:SG: 1.03	BV: 2.29

Tasting Notes