

#69: Pull Pull Pull, Run Run Run (3XPR) (Strong Ale)

CHRIS SWINGLEY (10-FEB-2007 - 11-FEB-2007)

A strong ale, named for our sled dogs who love to race.

Recipe (for 5 gallons final volume)

13¼ pounds	(90%)	Crisp Maris Otter Pale Malt
1 pound	(7%)	Great Western 2-Row Malt
8 ounces	(3%)	Breiss Carmel Malt (40L)
2 ounces		Northern Brewer whole hops, 7.8% AA (first wort hop)
2 ounces		Simcoe whole hops, 13.0% AA (60 minutes)
2 ounces		U.S. Fuggle whole hops, 4.5% AA (1 minutes)

Wyeast 1056 American Ale, pitched at 64°F

Starter: Wort pitched onto yeast cake from previous recipe (Piper's)

Aeration: Drill aerator for two minutes after pitching

Water

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

Mash

- 22 quarts water @ 165°F, grist ratio of 1½ quarts:pound @ 153°F (Held 60 minutes). 156°F - 150°F

Sparge

- 8½ quarts water @ 210°F, drain
- 9 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
- Secondary: keg, 14 days, 65°F

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 8 weeks
- Ready to drink on 28-Apr-2007

Properties

Starting Gravity: 1.065	Final Gravity: 1.020
Original Extract: 16.4°Plato	Apparent Extract: 5.1°Plato
	Real Extract: 7.3°Plato
Alcohol: 6.2% by volume	Alcohol: 4.8% by weight
Apparent Attenuation: 69.0%	Mash Efficiency: 68%
Bitterness: 92 IBU	Color: 8°SRM
BU:SG: 1.42	BV: 2.60

Tasting Notes