# #95: Devil Dog (India Pale Ale)

CHRIS SWINGLEY (26-DEC-2015)

Named for our dog, Kiva, who we called devil dog because of her dark fur, bright blue eyes, and mischievous personality.

## RECIPE (for NaN gallons final volume)

```
9½ pounds
             (58\%)
                     Crisp Maris Otter Pale Malt (conditioned, gap 0.9 mm)
                     Briess 6-Row Malt
 3 pounds
             (18\%)
 3 pounds
             (18%)
                     Breiss Rye Malt
              (6\%)
  I pound
                     Breiss Crystal 801
                     Northern Brewer pellet hops, 6% AA (first wort hop)
  I ounce
21/4 ounces
                     German Herkules pellet hops, 15.7% AA (60 minutes)
 2 ounces
                     UK Fuggles pellet hops, 4.3% AA (2 minutes)
                     Willamette pellet hops, 5.2% AA (2 minutes)
 34 ounces
```

Safale US-05 dry yeast, pitched at 68°F

Starter: Pitched onto yeast cake from previous recipe (Cream Ale)

Aeration: Drill aerator for two minutes after pitching

#### WATER

- · Fairbanks city water
- 40<sup>1</sup>/<sub>4</sub> quarts water treated with:
  - I Campden tablet. Removes chlorine ion and chloramine, reduces oxidation
- 19¾ quarts mash water treated with:

4½ ml 88% Lactic Acid

#### Mash

+ 19<sup>3</sup>4 quarts water @ 167°F, grist ratio of 1.2 quarts:pound @ 151°F (Held 90 minutes). 149°F at the end of the mash.

#### Sparge

- + 8½ quarts water @ 210°F, drain
- + 12 quarts water @ 168°F, drain
- Vorlauf 1½ q wort after each addition.

### Boil

- Boiled 8 gallons for 90 minutes to yield 5¾ gallons wort
- · Wort prepared Saturday afternoon, boiled the next day. First wort hops remained in the wort overnight.
- Hard to maintain a steady boil with outside temperatures near -20°F.

## Fermentation

- Primary: bucket, 7 days, 64°F. Temperature range 62–68°F
- Secondary: keg, 14 days, 64°F

#### PACKAGING

- Kegged at 8 psi, 50°F (1.8 volumes CO<sub>2</sub>)
- · Conditioned for 8 weeks
- ready to drink on 20-feb-2016

## Properties

Starting Gravity: 1.080 Original Extract: 19.3°Plato Final Gravity: I.020 Apparent Extract: 5.1°Plato Real Extract: 7.8°Plato

6.1% by weight Alcohol:

Alcohol: 7.9% by volume Apparent Attenuation: 73.8% 70% Mash Efficiency: Color: Bitterness: 106 IBU I4°SRM

BU:SG: 1.32 BV: 2.77