

#60: Barking Buddy (Best Bitter)

CHRIS SWINGLEY (1-JUL-2006)

Named after our dog Buddy, who we like to call "Mr. Buddy." I made this back in November and it was a fantastic beer. Nicely balanced with a lot of both malt and hop flavors. Surprisingly complex for a beer with only one kind of grain and a single hop variety. This time around I'm using Wyeast's British Ale (1098).

Recipe (for 5 gallons final volume)

9 pounds	(100%)	Crisp Maris Otter Pale Malt
¼ ounce		Chinook whole hops, 12.1% AA (first wort hop)
¼ ounce		U.S. Goldings whole hops, 5.0% AA (first wort hop)
1½ ounces		U.S. Goldings whole hops, 5.0% AA (60 minutes)
1 ounce		U.S. Goldings whole hops, 5.0% AA (1 minute)
¼ teaspoon		Irish Moss (15 minutes)

Wyeast 1098 British Ale, pitched at 66°F

Starter: 3½ quart 1.036 starter (vial → 3 quarts + 1 pint after stirring, cooling, decanting).

Aeration: Drill aerator for three minutes after pitching

Water

- Fairbanks city water
- 36½ quarts water treated with:
 - 4 ml Potassium Metabisulfide solution (50ppm). Removes chlorine ion and chloramine, reduces oxidation
- 13½ quarts mash water treated with:
 - 1 teaspoon Gypsum. Adds 80 ppm Calcium, 192 ppm Sulfate
 - 1.3 ml 88% Lactic Acid

Mash

- 13½ quarts water @ 157°F, grist ratio of 1½ quarts:pound @ 148°F (Held 90 minutes)

Sparge

- 23 quarts water @ 181°F, drain

Boil

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

Fermentation

- Primary: bucket, 7 days, 66°F. temperature from 66–70 degrees. 1.008 at transfer to secondary
- Secondary: keg, 7 days, 66°F

Packaging

- Kegged at 8 psi, 46°F (1.8 volumes CO₂)
- Conditioned for 4 weeks
- Ready to drink on 12-Aug-2006

Properties

Starting Gravity: 1.042	Final Gravity: 1.010
Original Extract: 10.5°Plato	Apparent Extract: 2.6°Plato
	Real Extract: 4.0°Plato
Alcohol: 4.2% by volume	Alcohol: 3.3% by weight
Apparent Attenuation: 75.6%	Mash Efficiency: 70%
Bitterness: 33 IBU	Color: 5°SRM
BU:SG: 0.79	BV: 1.67

Tasting Notes