

## #80: One-eyed Squirrel (Pale Ale)

CHRIS SWINGLEY (25-OCT-2008)

Named after a one-eyed squirrel we had in our yard this fall.

### Recipe (for 5 gallons final volume)

8 pounds	(85%)	Crisp Maris Otter Pale Malt
1 pound	(10%)	Briss Caramel Malt 60L
8 ounces	(5%)	Briss Special Roast
1 ounce		Sterling whole hops, 7% AA (first wort hop)
2 ounces		Cascade whole hops, 7.4% AA (60 minutes)
1 ounce		Kent Goldings whole hops, 4.2% AA (1 minute)

White Labs WLP023 Burton Ale Yeast, pitched at 64°F

Starter: Pitched directly from vial.

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
- 14¼ quarts mash water treated with:
  - 2 teaspoons Gypsum. Adds 383 ppm sulfate, 159 ppm calcium; lowers mash pH.

### Mash

- 14¼ quarts water @ 163°F, grist ratio of 1½ quarts:pound @ 153°F (Held 90 minutes). Started at 159°F, cooled to 154°F.

### Sparge

- 22½ quarts water @ 178°F, drain
- Initially got a stuck sparge, second run went smoothly.

### Boil

- Boiled 8 gallons for 90 minutes to yield 5½ gallons wort

### Fermentation

- Primary: bucket, 14 days, 66°F
- Secondary: keg, 14 days, 56°F

### Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO<sub>2</sub>)
- Conditioned for 2 weeks
- ready to drink on 23-nov-2008

### Properties

Starting Gravity: 1.056	Final Gravity: 1.018
Original Extract: 13.8°Plato	Apparent Extract: 4.6°Plato
	Real Extract: 6.3°Plato
Alcohol: 5.0% by volume	Alcohol: 3.9% by weight
Apparent Attenuation: 66.8%	Mash Efficiency: 82%
Bitterness: 57 IBU	Color: 12°SRM
BU:SG: 1.02	BV: 1.84

### Tasting Notes