

## #51: Barking Buddy (Best Bitter)

CHRIS SWINGLEY (19-NOV-2005)

Named after our dog Buddy.

### Recipe (for 5 gallons final volume)

- 9 pounds (100%) Crisp Maris Otter Pale Malt
- 1 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 1056 American Ale, pitched at 65°F

Starter: 3 quart starter (vial → 3 quarts), continuously stirred, cooled, decanted, warmed

Aeration: Drill aerator for three minutes after pitching

### Water

- Fairbanks city water
- 36½ quarts water treated with:
  - 1 Campden tablet
- 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 64–66 degrees. 1.010 at transfer to secondary
- Secondary: keg, 7 days, 65°F

### Packaging

- Kegged at 8 psi, 46°F (1.8 volumes CO<sub>2</sub>)
- Conditioned for 4 weeks
- Ready to drink on 31-Dec-2005

### Properties

Starting Gravity: 1.044	Final Gravity: 1.010
Original Extract: 11.0°Plato	Apparent Extract: 2.6°Plato
	Real Extract: 4.1°Plato
Alcohol: 4.4% by volume	Alcohol: 3.5% by weight
Apparent Attenuation: 76.6%	Mash Efficiency: 73%
Bitterness: 33 IBU	Color: 5°SRM
BU:SG: 0.75	BV: 1.63

### Tasting Notes