

#93: Dog Barn ESB (Extra Special Bitter)

CHRIS SWINGLEY (5-JUN-2014 – 6-JUN-2014)

Named after last fall's big project, a dog barn for our six dogs.

RECIPE (for 5 gallons final volume)

- 10 pounds (91%) Crisp Maris Otter Pale Malt
- 1 pound (9%) Crystal 40L
- 1 ounce Liberty whole hops, 5% AA (first wort hop)
- 2 ounces Liberty whole hops, 13% AA (60 minutes)
- 1 ounce Liberty whole hops, 5% AA (1 minutes)

Wyeast 1098 British Ale, pitched at 66°F

Starter: Pitched directly from smack pack.

Aeration: Drill aerator for three minutes after pitching

WATER

- + Fairbanks city water
- + 43 quarts water treated with:
 - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation
- + 16½ quarts mash water treated with:
 - 2 ml 88% Lactic Acid

MASH

- + 16½ quarts water @ 160°F, grist ratio of 1½ quarts:pound @ 150°F (Held 105 minutes). 149°F at the end of the mash.

SPARGE

- + 26½ quarts water @ 177°F, drain
- + Stuck once, should have done a two-batch sparge. Yielded 9½ gallons of wort, decanted 1 gallon before boil.

BOIL

- + Boiled 8½ gallons for 120 minutes to yield 5½ gallons wort
- + Wort prepared Thursday afternoon, boiled the next day. First wort hops remained in the wort overnight.

FERMENTATION

- + Primary: bucket, 7 days, 66°F
- + Secondary: keg, 7 days, 66°F

PACKAGING

- + Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- + Conditioned for 4 weeks
- + ready to drink on 18-jul-2014

PROPERTIES

Starting Gravity: 1.056	Final Gravity: 1.015
Original Extract: 13.8°Plato	Apparent Extract: 3.8°Plato
	Real Extract: 5.7°Plato
Alcohol: 5.4% by volume	Alcohol: 4.2% by weight
Apparent Attenuation: 72.3%	Mash Efficiency: 70%
Bitterness: 40 IBU	Color: 10°SRM
BU:SG: 0.71	BV: 1.44