

Sky Bison Pale Ale

Brewers: Jim & John Foerch

SB-39

Brew date: 2011-04-23

This is a repeat of SB35, with a single change to the recipe: instead of dry-hopping with a half ounce of Santiam, we use a quarter ounce, and put the other quarter ounce into the boil. Other substitutions, based on availability of ingredients, are listed below.

ingredients

grains	8 oz	crystal malt
malt extract	6 lb	plain light DME
hops	1 oz	Centennial whole hops (bittering)
	1 oz	Santiam whole hops (flavor, aroma, dryhop)
	1 oz	Amarillo pellet hops (flavor, aroma)
	1/2 oz	Cascade whole hops (starter & flavor)
yeast	1 tube	White Labs WLP060 American Ale Yeast Blend
misc	1 tsp	Irish moss
	1 tbsp	yeast energizer
	3/4 cup	DME (priming)

substitutions

victory malt (L25)

Centennial pellet hops (AA 9.1)
Hallertau for starter

starter

Make a 1 quart starter. 4 oz light DME, 1/4 oz Cascade whole leaf hops, 1/2 tsp yeast energizer. Boil 30 min, then cool to about 70°F, add yeast, and store in a warm place overnight.

brew

19:18 Heat 4 gal water to 150°F. Steep grains 15 min.
19:33 Sparge grains with 2 gal hot water.
19:59 Bring to boil and add bittering hops.
20:19 20 min into boil begin to mix in DME (slowly to avoid losing the boil).
20:39 40 min into boil, 1/4 oz Cascade whole hops.
20:44 45 min into boil, 1/2 oz Amarillo pellet hops, Irish moss, yeast energizer.
20:49 50 min into boil, 1/4 oz Santiam whole hops.
20:57 58 min into boil, 1/2 oz Santiam whole hops.
20:58 59 min into boil, 1/2 oz Amarillo pellet hops.
20:59 60 min into boil, turn off heat, rest for 20 min, partially covered.
21:19 cool and aerate.
_____ pour yeast starter into primary fermenter, and rack wort to primary, through strainer.

volume: 5 1/2 gal
initial specific gravity: 1.055

secondary fermentation

Dryhop, 1/4 oz Santiam whole hops.

date: 2011-05-01
specific gravity: 1.014

bottle

Use 3/4 cup DME for priming.

date: 2011-05-12
specific gravity: 1.013
number of bottles: 48