



DOGGY STYLE

Style: American Pale Ale – Similar to Doggy Style Classic Pale Ale

Amber color with a white, lively head. It has a nice citrusy aroma that charms the taste buds with a long dry finish.

Batch Size: 5 Gal
OG: 1.058-1.059
FG: 1.015-1.016
IBU: 36
SRM: 10
ABV: 5.5%

Recipe CK00006

GRAINS

4 oz. Caramel 120L
12 oz. Carapils

EXTRACTS/ADJUNCTS

8 lb. Light LME

1 Whirlfloc Tablet (15 mins.)

HOPS/SPICES

1 oz. Northern Brewer (60 min.)

1/2 oz. Cascade (15 min.)
3/4 oz. Centennial (15 min.)

1 oz. Cascade (2 min.)

1 oz. Cascade (dry hop 7 days in secondary)

YEAST: 1st choice – WLP005 British Ale Yeast

2nd choice – WLP004 Irish Ale Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.