

Dog Fish Clone

Recipe Dog Fish Clone **Style** American Pale Ale
Brewer brock **Batch** 5.00 gal
Extract

Recipe Characteristics

Recipe Gravity 1.055 OG **Estimated FG** 1.014 FG
Recipe Bitterness 89 IBU **Alcohol by Volume** 5.3%
Recipe Color 7° SRM **Alcohol by Weight** 4.2%

Ingredients

Quantity	Grain	Type	Use
1.00 lb	Generic	Grain	Other
6.75 lb	Light malt extract	Extract	Extract
Quantity	Hop	Type	Time
0.25 oz	Glacier	Pellet	0 minutes
0.75 oz	Glacier	Pellet	10 minutes
0.25 oz	Simcoe	Pellet	0 minutes
0.75 oz	Simcoe	Pellet	35 minutes
1.00 oz	Warrior	Pellet	60 minutes
Quantity	Misc	Notes	

Recipe Notes

Warrior for the bittering, Simco for the flavor, Glacier for aroma. Then, 1/4 each of the Simcoe and Glacier for dry hopping. Be careful with dry hopping. I find that it takes it a couple of extra weeks in the bottle to mellow out. When you open your first one after a week or so, it's too much. Let it sit a bit longer.

I'm also using late malt extract addition. This is a nice technique where you add the malt in the last 10 minutes or so. It reduces caramelization, which makes your pale ale too dark. Late extract addition keeps that light color.

Finally, the real dogfish uses something called "continuous hopping". It's where I divide the hops into small piles, and add them every 5 minutes or so. Do this at your own risk.

Batch Notes

I'm looking forward to the Simcoe hops in this one. It's supposed to be a bit like Centennial, but with a bit more bitter -- and with some pine background. Brewed on Oct 4th. Same day the No Pumpkin Oatmeal Stout goes to bottle.