Important note: this recipe is intentionally barebones. For (much) more information on specific brewing processes, please refer to the "How Bone Up Gets Made" document.

Stats

OG 1.052 FG 1.011 IBU 24 ABV 5.4% Color 26 SRM

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Recipe for 3.5BBL

Grain Bill

110#Nor'East Vienna(Stone Path)50#Brewers Malt(Briess)25#Flaked Oats(Grain Millers)

15# Chocolate Malt (Thomas Fawcett and Sons)

15# Crystal Rosewood (40L) (Ireks)

10# Sugarpils (New York Craft Malt)

5# Caramel 120 (Briess) 5# Caramel 60 (Briess)

8# Rice Hulls

Water

105 gal strike water with 1.0 oz citric acid 65 gal sparge water with 1.5 oz citric acid

Mash

Mash at about 149 for 45 minutes

Kettle Additions

First Wort Hops to bring total IBU to about 24

50mL PATCO (antifoam)

10m 20x KICK micro tablets

5g Servomyces

Whirlpool 1# Galena

5# Lactose

70mL PATCO (antifoam)

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Recipe for 5 Gallons (based off of original homebrew recipe)

Grain Bill

5# Nor'East Vienna (Stone Path)

3#	Brewers Malt	(Briess)
1#	Flaked Oats	(Briess)
1#	Chocolate Malt	(Muntons)
1#	Caramel 40	(Briess)
0.5#	Carapils	(Briess)
0.25#	Caramel 120	(Briess)
0.25#	Caramel 60	(Briess)

Water

5.5 gal strike water (adjust pH as needed)5 gal sparge water (adjust pH as needed)

Mash

Mash at about 149 for 45 minutes

Kettle Additions

First Wort Hops to bring total IBU to about 24

Antifoam (optional, unsure of the amount for this scale)

10m 1 KICK micro tablet

1 Servomyces capsule (optional)

Whirlpool 1oz Galena

4oz Lactose

Antifoam (optional, unsure of the amount for this scale)

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Notes

- Fun fact: this is the only dog beer we've made that wasn't an "in memoriam" beer. Turns out we're willing to completely change our policy on dog beers if you ask nicely and also have a cute dog.
- The Vienna we use is grown in New England, so it is worth trying to seek that one out if you can, but you can also use other Vienna if that's not an option (SPM does model themselves after German maltsters, so going for actual German Vienna might be closer to the original? I dunno).
- This recipe has too many ingredients in it, and they're all in quantities that are hard to scale down
 which mostly just means you'll probably need to tweak this recipe more than some of the others
 we've put up.