



Mystery SMaSH 4

Malt: Crisp Maris Otter

Hops: Galaxy

Winners: *none*

Selected by: Owen Norvell, Justin Galster

Summary	
Best Fit Beer Style	American IPA
Final Volume	5.5 gallon
Calculated Alcohol By Volume	6.6%
Estimated Color	5.4 SRM
Estimated IBU	54.6 IBUs
Estimated Total Oils (last 20 min)	2.17 ml
Brew	
Date	2012-11-11
Grains	12.5 lb Maris Otter, Crisp (3.0 SRM)
Hops	Galaxy (pellets)
Hop Additions	0.5 oz - First Wort (2012) 0.5 oz - 20 min (2012) 1.25 oz - 10 min (2012) 1.25 oz - 0 min (2012)
Water	8.00 gallon (Portland tap, double filtered)
Other Ingredients	10.00 g - Gypsum (Pre-mash) 1 - Whirlfloc Tablet (15.0 mins)
Mash Temperature	148-152 F
Boil Time	60 Minutes
Fermentation	
Yeast	Wyeast 1056 - American Ale
Measured OG	1.062 SG
Measured FG	1.012 SG
Temperature	66-70 F
Carbonation	
Date	2012-12-09
Volumes	2.2
Temperature	38 F
Pressure	8 psi