



# Mystery SMaSH 2

**Malt:** Crisp Maris Otter

**Hops:** Mt. Hood

Winners: Owen Norvell, Justin Galster Selected by: Tim Brinson

Summary	
Best Fit Beer Style	American IPA
Final Volume	5 gallon
Calculated Alcohol By Volume	6.69%
Estimated Color	5.6 SRM
Estimated IBU	58.1 IBUs
Estimated Total Oils (last 20 min)	1.94 ml
Brew	
Date	2012-08-1
Grains	12.5 lb Maris Otter, Crisp (3.0 SRM)
Hops	Mt. Hood
Hop Additions	1.5 oz - First Wort 1.5 oz - 20 min 1.5 oz - 10 min 1.5 oz - 0 min
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	1.061 SG
Measured FG	1.010 SG
Temperature	70-74 F
Carbonation	
Date	2012-09-01
Volumes	2.3
Temperature	38 F
Pressure	9 psi