



# Mystery SMaSH 7

**Malt:** Crisp Maris Otter

**Hops:** Sorachi Ace

Winners: Paul Johnson, Mark Glasby Selected by: Will Minderhout

Summary	
Best Fit Beer Style	American IPA
Final Volume	5.0 gallon
Calculated Alcohol By Volume	6.1%
Estimated Color	5.4 SRM
Estimated IBU	50.4 IBUs
Estimated Total Oils (last 20 min)	2.013 ml
Brew	
Date	2013-01-02
Grains	12.6 lb Maris Otter, Crisp (3.0 SRM)
Hops	Sorachi Ace
Hop Additions	0.52 oz - First Wort (2012) 0.52 oz - 20 min (2012) 1.31 oz - 10 min (2012) 1.37 oz - 0 min (2012)
Water	8.00 gallon (Portland tap, double filtered)
Other Ingredients	11.00 g - Gypsum (Pre-mash) 1 - Whirlfloc Tablet (15.0 mins)
Mash Temperature	??? F
Boil Time	60 Minutes
Fermentation	
Yeast	Wyeast 1272 - American Ale II
Measured OG	1.061 SG
Measured FG	1.015 SG
Temperature	65-67 F (? weeks)
Carbonation	
Date	2013-03-02
Volumes	2.0
Temperature	38 F
Pressure	6.0 psi