



# Mystery SMaSH 8

**Malt:** Vienna**Hops:** Cascade

Winners: Steve Howard, Dean Reiner Selected by: Mathew Geltzeiler

Summary	
Best Fit Beer Style	American IPA
Final Volume	5.0 gallon
Calculated Alcohol By Volume	6.1%
Estimated Color	6.0 SRM
Estimated IBU	55.3 IBUs
Estimated Total Oils (last 20 min)	2.013 ml
Brew	
Date	2013-03-04
Grains	12.5 lb Vienna, Best Maltz (3.0 SRM)
Hops	Cascade
Hop Additions	1.00 oz - First Wort (2012) 2.00 oz - 20 min (2012) 2.00 oz - 10 min (2012) 2.50 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	??? F
Boil Time	60 Minutes
Fermentation	
Yeast	Wyeast 1272 - American Ale II
Measured OG	1.062 SG
Measured FG	1.009 SG
Temperature	64-66 F (? weeks)
Carbonation	
Date	2013-04-02
Volumes	2.0
Temperature	38 F
Pressure	6.0 psi