



Mystery SMaSH 9

Malt: Maris Otter

Hops: Pacifica

Winners: <none>

Selected by: Paul Johnson, Mark Glasby

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	54.6 IBUs
Estimated Total Oils (last 20 min)	1.984 ml
Brew	
Date	2013-03-30
Grains	12.5 lb Maris Otter, Crisp (3.0 SRM)
Hops	Pacifica
Hop Additions	1.00 oz - First Wort 1.75 oz - 20 min 2.50 oz - 10 min 2.75 oz - 0 min
Water	8.00 gallon (Portland tap)
Other Ingredients	10.00 g - Gypsum (Pre-mash) 1 - Whirlfloc Tablet (15.0 mins)
Mash Temperature	??? F
Boil Time	60 Minutes
Fermentation	
Yeast	Wyeast 1056 - American Ale
Measured OG	1.061 SG
Measured FG	1.012 SG
Temperature	64-69 F (3 weeks)
Carbonation	
Date	2013-04-21
Volumes	2.0
Temperature	36 F
Pressure	8.0 psi