



Mystery SMaSH 1

Malt: Crisp Maris Otter

Hops: Willamette

Winners: Joel Sherman

Selected by: Tim Brinson

Summary	
Best Fit Beer Style	American IPA
Final Volume	5 gallon
Calculated Alcohol By Volume	6.96%
Estimated Color	5.2 SRM
Estimated IBU	47.8 IBUs
Estimated Total Oils (last 20 min)	2.08 ml
Brew	
Date	2012-07-08
Grains	12.5 lb Maris Otter, Crisp (3.0 SRM)
Hops	Willamette
Hop Additions	1.50 oz - First Wort 1.50 oz - 20 min 1.50 oz - 10 min 1.50 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	152 F
Boil Time	60 Minutes
Fermentation	
Yeast	Wyeast 1056 - American Ale
Measured OG	1.063 SG
Measured FG	1.010 SG
Temperature	66-68 F
Carbonation	
Date	2012-08-01
Volumes	2.3
Temperature	38 F
Pressure	9 psi