



Mystery SMaSH 10

Malt: Vienna**Hops:** Northern Brewer

Winners: Tom Bowden

Selected by: Steve Howard, Dean Reiner

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	48.7 IBUs
Estimated Total Oils (last 20 min)	2.013 ml
Brew	
Date	2013-04-20
Grains	12.5 lb Vienna, Best Maltz (3.5 SRM)
Hops	Northern Brewer
Hop Additions	0.50 oz - First Wort 1.00 oz - 20 min 1.00 oz - 10 min 2.00 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	152 F
Boil Time	60 Minutes
Fermentation	
Yeast	Wyeast 1056 - American Ale
Measured OG	1.0?? SG
Measured FG	1.0?? SG
Temperature	? F (? weeks)
Carbonation	
Date	2013-05-??
Volumes	?
Temperature	? F
Pressure	? psi