



Mystery SMaSH 3

Malt: Crisp Maris Otter

Hops: Simcoe

Winners: Ted Assur, Steve Carper

Selected by: Joel Sherman

Summary	
Best Fit Beer Style	American IPA
Final Volume	5.2 gallon
Calculated Alcohol By Volume	6.6%
Estimated Color	5.4 SRM
Estimated IBU	55.5 IBUs
Estimated Total Oils (last 20 min)	2.06 ml
Brew	
Date	2012-09-30
Grains	12.5 lb Maris Otter, Crisp (3.0 SRM)
Hops	Simcoe
Hop Additions	0.5 oz - First Wort (2011) 0.5 oz - 20 min (2011) 1.25 oz - 10 min (2011) 1.5 oz - 0 min (2011) 2 oz - keg hop, 4 days (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	147-152 F
Boil Time	60 Minutes
Fermentation	
Yeast	Wyeast 1056 - American Ale
Measured OG	1.062 SG
Measured FG	1.012 SG
Temperature	64-70 F
Carbonation	
Date	2012-10-21
Volumes	2.2
Temperature	38 F
Pressure	8 psi