



# Mystery SMaSH 5

**Malt:** Crisp Maris Otter

**Hops:** Nelson Sauvin

Winners: Will Minderhout

Selected by: Ted Assur, Steve Carper

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	57.7 IBUs
Estimated Total Oils (last 20 min)	1.28 ml
Brew	
Date	2012-11-24
Grains	12.5 lb Maris Otter, Crisp (3.0 SRM)
Hops	Nelson Sauvin (pellet)
Hop Additions	0.5 oz - First Wort (2012) 0.5 oz - 20 min (2012) 1.75 oz - 10 min (2012) 1.25 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	150 F
Boil Time	60 Minutes
Fermentation	
Yeast	Wyeast 1272 - American Ale II
Measured OG	1.064 SG
Measured FG	1.014 SG
Temperature	64-70 F
Carbonation	
Date	2013-01-05
Volumes	2.2
Temperature	38 F
Pressure	8 psi (after force carb for 2 days)