

132 SMASH SOME MOSAIC AND SIMCOE HOPS 132

BREWED 11/5/15
OG 1.050

BOTTLED 11/21/15
FG 1.009

6# NB PILSEN LME
8oz MELANOIDAN 27°
8oz CARA PILS 1.5°
8oz RED WHEAT 3°
12oz VIENNA 3°

2oz MOSAIC AND 2oz SIMCOE HOPS MIXED

STEEPED GRAINS @ 156° FOR 35 MINUTES
ADDED 6# PILSEN LME

0 MIN.	BOILED ADDED $\frac{3}{4}$ OZ HOP MIX	10:45
45 MIN.	ADDED $\frac{3}{4}$ OZ HOP MIX, YEAST NUTRIENT WHIRROL	11:30
55 MIN	ADDED $\frac{1}{4}$ OZ HOP MIX	11:40
60 MIN	OFF	11:45

COOLED ADDED H₂O PITCHED YEAST @ 76°
FERMENTING @ 4:30 67°

DRY HOPPED 11/13/15 $\frac{1}{4}$ OZ HOP MIX