

– courtesy Jason Temple

We all make essentially the exact same wort, and then use 1 of 4 yeasts at 1 of 2 temps. This gives us 8 different combinations. It'll let us compare different yeasts at the same temp and the same yeast at 2 different temps. Home brewers with no temp control on their fermentation could do the higher temp. Some of us that have the ability could do a split batch; fermenting half at each temp. This will allow us to get all combinations accounted for if less than 8 people are going to brew. It should be interesting testing the results.

Fermentables:

5lb red wheat

2lb bohemian pils

1lb munich

.5lb melanoidin

Rice hulls as needed (.5lb)

Water Chem: Do not adjust pH down or add salts before reaching 156. Target is very low mineral content - my local tap water is fine as-is

Mash Sched:

Mash in at 105 for 30 min FA rest

Raise temp to 156 and hold for 60 min

Hops

1oz Hallertau Mittelfruh - @ FWH

Boil: 60 min

Chill: All the way down to exact ferm temp and ferment with your yeast at your assigned temperature. Do not ferment under pressure - fermenting open is better. More surface area is also desired

Yeast Choices:

[WLP 300](#) - Dave G @ 65 & 75

[WLP 380](#) - Jim B @ 65; Kyle @ 75

[WY 3068](#) - Jim S @ 65; Chris & Cord @ 75

[OYL-21](#) - Jason @ 65 & 75

[Munich Classic](#) - Zach @ 65; Jay @ 75

Fermentation temps: 65 or 75

Pseudo SMASH Base Recipe (from March 2025)

100% Maris Otter Malt with an original gravity of 1.055

0.5 oz CTZ at 60 min boil

2 oz of your selected hop at hopstand

3 oz of your selected hop at day 3 dry hop

Yeast: US-05

Everyone chooses a different hop so we can compare and contrast the results.