

# Episode 1



Added By: **futur3h4wk**  
 Method: **Extract**  
 Style: **American Amber Ale**  
 Boil Time: **60 min**  
 Batch Size: **5 gallons** (*fermentor volume*)  
 Boil Size: **5.5 gallons**  
 Boil Gravity: **1.048** (*recipe based estimate*)  
 Efficiency: **35%** (*steeping grains only*)  
 Source: **Two Guys Brewing**

Original Gravity: **1.053**      Final Gravity: **1.012**      ABV (standard): **5.35%**  
 IBU (tinseth): **21.96**      SRM (daniels): **9.42**

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
3.3 lb	Liquid Malt Extract - Light	35	4	48.5%
3 lb	Dry Malt Extract - Light	42	4	44.1%
8 oz	Corn Sugar - Dextrose	46	0.5	7.4%
<b>6.8 lb</b>	<b>Total</b>			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU
0.5 oz	Brewer's Gold	Pellet	9	Boil	60 min	17.4
0.5 oz	Cluster	Pellet	6.5	Aroma	10 min	4.56

## Other Ingredients

Amount	Name	Type	Use	Time
8 oz	Rice Syrup Solids	Other	Boil	40 min

## Yeast


<b>Danstar - Nottingham Ale Yeast</b>			
<b>Attenuation (avg):</b>	77%	<b>Flocculation:</b>	High
<b>Optimum Temp:</b>	57 - 70 °F	<b>Starter:</b>	No
<b>Fermentation Temp:</b>	68 °F	<b>Pitch Rate:</b>	-

## Priming

Method: Corn Sugar      Amount: 5 oz

*This recipe is not shared.*

Last Updated: 2013-12-17 23:54 EST

 Snapshot Created: 2013-12-17 23:54 EST