

# Episode 2



Added By: **futur3h4wk**  
 Method: **Extract**  
 Style: **American Amber Ale**  
 Boil Time: **60 min**  
 Batch Size: **4.75 gallons** (*fermentor volume*)  
 Boil Size: **6 gallons**  
 Boil Gravity: **1.039** (*recipe based estimate*)  
 Efficiency: **35%** (*steeping grains only*)  
 Source: **Two Guys Brewing**

Original Gravity: **1.049**      Final Gravity: **1.011**      ABV (alternate): **4.99%**  
 IBU (tinseth): **25.94**      SRM (daniels): **11.18**     

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
6.6 lb	Liquid Malt Extract - Amber	35	10	100%
<b>6.6 lb</b>	<b>Total</b>			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU
1.25 oz	Domestic Hallertau	Pellet	3.9	Boil	60 min	21.63
1.25 oz	Domestic Hallertau	Pellet	3.9	Aroma	5 min	4.31

## Yeast

<b>White Labs - Belgian Style Ale Yeast Blend WLP575</b>			
<b>Attenuation (avg):</b>	77%	<b>Flocculation:</b>	Medium
<b>Optimum Temp:</b>	68 - 75 °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: 2013-12-20 00:29 EST*