

# Episode 3



Added By: **futur3h4wk**  
 Method: **Extract**  
 Style: **Northern English Brown**  
 Boil Time: **60 min**  
 Batch Size: **5.1 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: **1.052**      Final Gravity: **1.014**      ABV (standard): **4.89%**  
 IBU (tinseth): **22.75**      SRM (morey): **17.19**      

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
6 lb	Dry Malt Extract - Dark	44	30	100%
<b>6 lb</b>	<b>Total</b>			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU
1 oz	U. S. Goldings	Pellet	5	Boil	60 min	18.97
1 oz	U. S. Goldings	Pellet	5	Aroma	5 min	3.78

## Other Ingredients

Amount	Name	Type	Use	Time
0.05 g	vitamin c	Water Agt	Boil	60 min

## Yeast

<b>Danstar - Windsor Ale Yeast</b>			
<b>Attenuation (avg):</b>	72%	<b>Flocculation:</b>	Medium
<b>Optimum Temp:</b>	64 - 70 °F	<b>Starter:</b>	No
<b>Fermentation Temp:</b>	68 °F	<b>Pitch Rate:</b>	-

## Priming

Method: Corn Sugar	Amount: 5 oz
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*This recipe is not shared.*

*Last Updated: 2013-12-17 21:46 EST*

 *Snapshot Created: 2013-12-17 21:39 EST*