



HutchWeizer

Lite American Lager

HutchWeizer is the beer you are going to want to run to when you have finished mowing the lawn on a hot summer day! Designed by our very own Hutch, this beer is low in ABV but high in flavor!

If you are a competition leaning brewer, this beer would probably fit best into the Lite American Lager category 1A. We start with a base of Pilsner Malt, which keeps it light in color while building a solid foundation for the rest of the beer. The trick when brewing a low abv beer such as this (3.6%) is to have enough specialty malts to give it some character and body, but not so much that it overpowers the base malt. Hutch accomplishes this using a blend of Vienna Malt, Golden Naked Oats, Victory Malt, and Acidulated Malt. Low in bittering and high in aroma, Hallertau Mittelfruh and Saaz hops form the hop character of the beer. The yeast is California Lager yeast which can be fermented a little warmer than most lager yeasts.

Hutch likes to brew this using a step mash with rests at 122° (15 min), 145° (30 min), and 158° (30 min) which helps to create a very fermentable wort, and a thick rocky head that sticks around for days! We have simplified this to a single infusion mash below. If you have fermentation temperature control, another option would be to use a standard lager yeast such as Imperial L13 Global, or White Labs WLP830.

HUTCHWEIZER

EXTRACT:
3.3 lb. Pilsen Light Liquid Malt Extract
1.0 lb. Pilsen Light Dry Malt Extract

SPECIALTY GRAINS:
8.0 oz. Vienna Malt
8.0 oz. Acidulated Malt
4.0 oz. Golden Naked Oats
4.0 oz. Victory Malt

HOPS:
1.0 oz. Crystal 60 min
0.25 oz. Hallertau 20 min
0.25 oz. Saaz 20 min
0.25 oz. Hallertau 5 min
0.25 oz. Saaz 5 min
0.5 oz. Hallertau 0 min
0.5 oz. Saaz 0 min
1.0 oz. Hallertau Dry Hop 2 Days
1.0 oz. Saaz Dry Hop 2 Days

YEAST:
Imperial – L05 Cablecar
White Labs – WLP810 San Francisco Lager
(or) Dry Yeast - Fermentis US-05

OTHER:
4 oz. Corn Sugar (to carbonate at bottling time)
1 tsp. Irish Moss (to clarify - optional - see step 7)

INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 30 - 40 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour malt extract into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. Sanitize all equipment that the wort will come into contact with after the boil.
9. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
10. Add contents of boil pot, fill to 5 gallon mark with cold water.
11. When wort has cooled to 65 - 70 degrees pitch yeast and place lid on tight.

12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
13. After fermentation has stopped (about 7 days) transfer to a secondary fermenting bucket. Add dry hops 3-4 days before bottling
14. After 12 - 14 total days in secondary transfer to a bottling bucket, add corn sugar (4oz.) dissolved in 1 cup water.
15. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
16. Age beer for two - three weeks at 65 - 70 degrees, chill and enjoy.

ALL GRAIN:

6.25 lb. Pilsner Malt
8.0 oz. Vienna Malt
8.0 oz. Acidulated Malt
4.0 oz. Golden Naked Oats
4.0 oz. Victory Malt

HOPS:
1.0 oz. Crystal 60 min
0.25 oz. Hallertau 20 min
0.25 oz. Saaz 20 min
0.25 oz. Hallertau 5 min
0.25 oz. Saaz 5 min
0.5 oz. Hallertau 0 min
0.5 oz. Saaz 0 min
1.0 oz. Hallertau Dry Hop 3 Days
1.0 oz. Saaz Dry Hop 3 Days

YEAST:
Imperial – L05 Cablecar
White Labs – WLP810 San Francisco Lager
(or) Dry Yeast - Fermentis US-05

Mash at 148 degrees for 60 minutes. Boil for 90 Minutes Estimated OG 1.037, FG 1.010. Estimated IBU 22.6, Estimated SRM 3.8. Estimated ABV 3.6%

**Jon's Homebrew
and Wine Supply**

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