

Farmer Amy's Redneck Wheat Beer

(We's havin' a ho-down, ya'll!)

Ingredients: 6.6 lbs. Wheat Liquid Malt Extract
1/2 lb. Wheat, 1/2 lb. Carapils
1 oz. Cascade hops
1 oz. Willamette hops
Yeast
Priming sugar
Hop and grain bags
Caps

- How:**
1. Place malts in large grain bag and place in the boiling pot with at least 2 gallons of water. Bring to 150 degrees and hold at this temperature for 30 minutes. Remove the grain bag.
 2. Bring grain "tea" to a boil. Remove from heat and add malt extract. Stir like a crazy person so it's all dissolved-like and return to heat. Bring back to a boil, watching vigilantly and stirring regularly to avoid a boil-over.
 3. After 5 minutes of vigorous boiling, add the 1 oz. of Cascade hops and 1/2 oz. of Willamette in a hop bag. Set your timer for 60 minutes. Continue to keep an eye on it and stir regularly.
 4. At end of 60 minutes, throw in the other 1/2 oz. of Willamette hops. Chill wort to 70-75 degrees, dump in fermenting bucket, top up with water to 5 gallons, and pitch yeast.
 6. When fermentation is complete, rack to secondary, or bottle if you're impatient. You're a bad farmer.
 7. To bottle, boil priming sugar in a couple cups of water for 5 minutes. Add to bottling bucket, rack in the beer, stir and bottle. It's ready when there are bubbles (2 weeks or so).

O.G.: 1.040 – 1.046
Target ABV: 4.5%

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