

## The Catcher in the Wheat – American Wheat

American Wheat is a simple, but enjoyable wheat beer. Refreshing and hoppy. Slightly hazy from wheat malt addition, but has no hefeweizen cloves and banana aroma, but complex fruity aroma of American hops. Slightly bready, moderately full with high, thick white head.

### Raw Materials:

49% Viking Pilsner Malt  
49% Viking Wheat Malt  
2% Viking Caramel Malt 30

### Mashing:

Malt/Water ratio: 1/4  
pH set with lactic acid to 5,3  
68°C 60min / 76°C 5min

### Boiling:

65min, normal pressure  
pH set with lactic acid to 5,0, calcium chloride  
Bitter hops (30%): American – Chinook is recommended, dosing 60 minutes before the end of boiling.  
Aroma hops (70%): Amarillo added 15 minutes before the end of the boil and Citra added 5 minutes before the end of the boil.

### Fermentation:

OG/FG 12/2,8  
Wyeast 1010 American Wheat yeast. 7 days 17°C + 14 days 14°C

### Beer Analysis:

Alcohol	4,9 vol-%
OG	12%
Color	10 °EBC
Bitterness	20 BU