

## AMERICAN WHEAT [10 - 13,5°Blg]

Developed by: Michał Karpiński

### Aroma:

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Low to Medium malt, grain, bread character. Low biscuit aroma is acceptable. Caramel, toffee or roasted tones are not acceptable. None to medium fruity-easter aroma. Banana and clove-like aromas should not be perceived. Low to medium hops aroma. Medium-high hops aroma is acceptable when balanced and should not disturb the light perception of the beer. All American, Australian and New Zealand hops aromas are acceptable. The hops bouquet would be an important factor in the final mark.

### Appearance:

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Pale yellow to gold color. Clarity ranges from bright to hazy. Fine, long-lasting, high foam stand.

### Flavor:

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Low to medium-high malt, grain, bread flavors which are characteristic for malted wheat. Perception should vary from medium wheat-sweet to dry finish. Low to medium bitterness and hop flavor. Highly hopped beers should be balanced by malt but still keep the light perception of the beer. Low sourness derived from wheat malt is acceptable and should emphasize the refreshing character of the beer. Vinegar or infective acidity is unacceptable. Hops flavor can vary from tropical fruits, citrus fruit, flowers up to lightly spicy. None to medium estery flavors. No banana and phenolic tones. Diacetyl should not be perceived. No alcohol flavor.

### Mouthfeel:

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Low to medium body. Medium to high carbonation. Alcohol warmth is unacceptable.

### Additional notes:

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Light, refreshing wheat beer with strong American hops tones, which should be present mostly in aroma. Bitterness should balance the malt body but shouldn't be dominant. Wheat-bread like malt impression must be present. Estery and phenolic aromas typical for hefeweizen should not be present.

This beer should be fermented with clean-profiled ale yeast, although lager yeast are also acceptable. The grist should include at least 30% malted wheat but it is advised to use 50% or more. Pale Ale or Pilsner malt are often used as a supplement. Mostly American hops. For the purpose of the competition all New World or traditional hops are acceptable, provided that they do not disturb the basic character of other beer.

### Commercial Examples:

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Biegiem po piwo (Browar Piwoteka), PROkreacja (Antybrewar)