



Ace in the Hole American Wheat (All Grain)

How would you define summer? Would it be that comfortable sensation of throttling down in the backyard easy chair as the sultry air wraps around you and the cool condensation moistens your palm as you grip a frosty pint of this tempting American wheat beer? For what defines summer more than that lazy feeling of letting the twilight whisk you away while you sip this eminently refreshing golden brew, with the zesty crispness of wheat malt so deftly balanced with the delectable citrusy and lemony hop flavor, all showcased with an impressive, persistent creamy white head? May your days be defined by a cold brew and the warm glow of an endless summer.

Just the Facts, Ma'am:

BJCP Style: 6D. American Wheat or Rye Beer
Original Specific Gravity: 1.046 - 1.050
Final Specific Gravity: 1.008 - 1.012
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it only helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.0%
Color: 3.5 SRM (Deep gold - a sure winner!)
International Bittering Units: 22
Time to Awesome Drinkability: 5 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

5.1 lbs Light Wheat Malt
3.4 lbs American 2-Row Malt

Hops & Hop Addition Schedule:

1 oz Hallertaur Hops (Bittering, 60 Minutes)
½ oz Wai-iti Hops (Flavor, 10 Minutes)
½ oz Wai-iti Hops (Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Ale Yeast Or
Wyeast 1010 American Wheat

Or

Dry Yeast: Safale US-05 Yeast or Lalbrew Nottingham Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

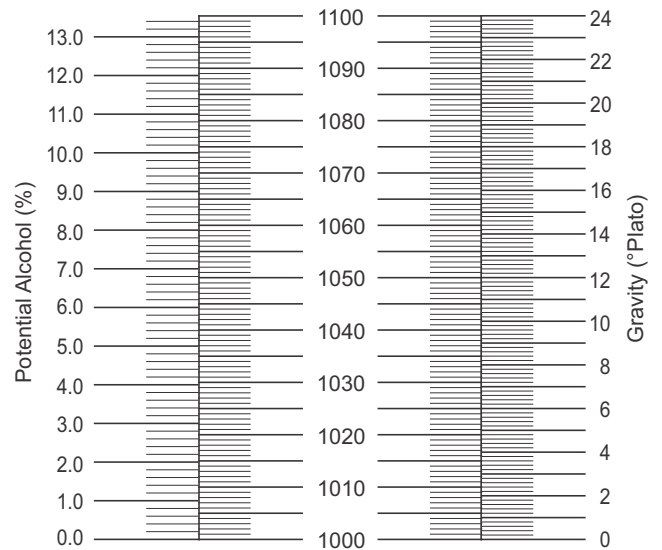
Mash Schedule:

Saccharification Rest: 152°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

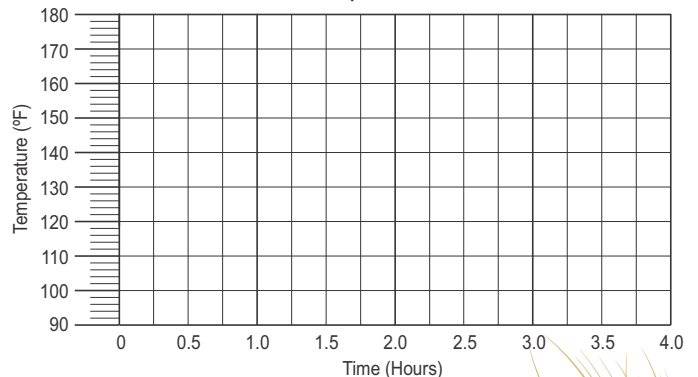
Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

OG



Mash Temperature and Time



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