



## ROGGENBIER (RYE BEER)



### ALL-GRAIN METHOD (13601)

- 2.5kg WY Rye



### SPECIALTY MALTS

- 1.25kg WY Munich T1
- 1.25kg WY Pilsner
- 0.3kg WY Chocolate Rye



### SUGGESTED YEAST

#### Liquid:

- Wyeast 3068  
Weihenstephan

#### Dry:

- SafAle WB-06
- Lallemand German Munich
- MG Premium Wheat
- MJ M20 Bavarian Wheat



### HOPS

Note: Times refer to 'time remaining in boil'

- |       |           |   |        |                  |
|-------|-----------|---|--------|------------------|
| ▪ 45g | Hallertau | @ | 60 min | (Bittering hops) |
| ▪ 15g | Hallertau | @ | 10 min | (Flavour hops)   |



### OTHER ADDITIONS

Note times refer to  
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: [brewmart.com.au](http://brewmart.com.au),  
All Grain Recipes



## BREWDAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



## BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

Mash temp: 65°C

Mash time: 60 mins

Boil time: 60 mins

Estimated O.G. : 1.045

Estimated F.G. : 1.010

Estimated ABV : 4.6%

SRM : 16

IBUs : 23

## NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A dunkelweizen made with rye rather than wheat, but with a greater body and lighter finishing hops.

**Aroma:** Light to moderate spicy rye aroma intermingled with light to moderate weizen yeast aromatics. Light spicy, floral, or herbal hops are acceptable.

**Appearance:** Light coppery-orange to very dark reddish or coppery-brown colour. Large creamy off-white head with good persistence. Cloudy/hazy.

**Flavour:** Grainy, moderately-low to moderately-strong spicy rye character, often having a hearty flavour reminiscent of rye or pumpernickel bread. Medium to medium-low bitterness allows an initial malt sweetness. Low to moderate weizen yeast character (banana, clove) although the balance can vary. Medium-dry, grainy finish with a lightly bitter (from rye) aftertaste.

**Mouthfeel:** Medium to medium-full body. High carbonation. Moderately creamy.