



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:

- SafBrew 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,
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.