

# 76 - Roggenbier

Roggenbier (27)

**Type:** All Grain  
**Batch Size:** 18,93 l  
**Boil Size:** 25,76 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 21,76 l  
**Final Bottling Vol:** 17,63 l  
**Fermentation:** Roggenbier

**Date:** 16 Nov 2015  
**Brewer:** steelhand  
**Asst Brewer:**  
**Equipment:** HomeBrewer 5 Gal/19 L - All Grain  
**Efficiency:** 72,00 %  
**Est Mash Efficiency:** 79,6 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
0,25 kg	Rice Hulls (0,0 EBC)	Adjunct	1	4,7 %
2,70 kg	Rye Malt (Weyermann) (5,9 EBC)	Grain	2	50,5 %
1,50 kg	Munich II (Weyermann) (16,7 EBC)	Grain	3	28,0 %
0,50 kg	Caramunich I (Weyermann) (100,5 EBC)	Grain	4	9,3 %
0,30 kg	Wheat Malt, Pale (Weyermann) (3,9 EBC)	Grain	5	5,6 %
0,10 kg	Carafa II (Weyermann) (817,5 EBC)	Grain	6	1,9 %
15,00 g	Tettnang [4,50 %] - Boil 60,0 min	Hop	7	8,7 IBUs
20,00 g	Tettnang [4,50 %] - Boil 30,0 min	Hop	8	8,9 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	9	-
1,0 pkg	Hefeweizen Ale (White Labs #WLP300) [35,49 ml]	Yeast	10	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,053 SG  
**Est Final Gravity:** 1,008 SG  
**Estimated Alcohol by Vol:** 5,9 %  
**Bitterness:** 17,5 IBUs  
**Est Color:** 33,9 EBC

**Measured Original Gravity:** 1,046 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 4,7 %  
**Calories:** 427,1 kcal/l

## Mash Profile

**Mash Name:** Decoction Mash, Beta-Glucan  
**Sparge Water:** 29,71 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 5,35 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
B-glucan	Add 0,00 l of water and heat to 33,0 C over 2 min	33,0 C	15 min
Dekokció	Decoct 1,56 l of mash and boil it	63,0 C	30 min
Mash Step	Add 2,36 l of water and heat to 66,0 C over 2 min	66,0 C	30 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

**Sparge:** Fly sparge with 29,71 l water at 75,6 C

**Mash Notes:** Used in some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 103,68 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Roggenbier

**Volumes of CO2:** 2,3  
**Carbonation Used:** Bottle with 103,68 g Corn Sugar  
**Age for:** 30,00 days  
**Storage Temperature:** 16,0 C

## Notes

Created with [BeerSmith](#)