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## GERMAN RYE ROGGENBIER

**OG:** 1.053                      **Color:** 16.8 SRM  
**FG:** 1.013                      **ABV:** 5%  
**IBU:** 10.6

Extract	Weight	Percent
Munich LME	3.3lbs	34.2
Rye LME	3.3lbs	34.2

Steeping Grains	Weight	Percent
Flaked Rye	2lb	20.7
Crystal Rye	1lb	10.3
Carafa Special II	1 oz	.6

Hops	Weight	IBU
Tettnang, 60 min	0.5oz	8.4
Tettnang, 15 min	0.5oz	2.2

**Yeast**  
White Labs Hefeweizen Ale WLP300, or Wyeast  
Weiherstephan Weizen 3068

**Additional**  
Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop  
Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 27 - Historical Beer: Roggenbier

A specialty beer originally brewed in Regensburg, Bavaria as a more distinctive variant of a dunkelweizen using malted rye instead of malted wheat. American -style rye beers should be entered in the American Rye category (6D). Other traditional beer styles with enough rye added to give a noticeable rye character should be entered in the Specialty Beer category (23). Rye is a huskless grain and is difficult to mash, often resulting in a gummy mash texture that is prone to sticking. Rye has been characterized as having the most assertive flavor of all cereal grains. It is inappropriate to add caraway seeds to a roggenbier (as some American brewers do); the rye character is traditionally from the rye grain only.

Grainy, moderately-low to moderately-strong spicy rye flavor, often having a hearty flavor reminiscent of rye or pumpernickel bread. Medium to medium-low bitterness allows an initial malt sweetness (sometimes with a bit of caramel) to be tasted before yeast and rye character takes over. Low to moderate weizen yeast character (banana, clove, and sometimes citrus), although the balance can vary. Medium-dry, grainy finish with a tangy, lightly bitter (from rye) aftertaste. Low to moderate noble hop flavor acceptable, and can persist into aftertaste. No diacetyl.

<b>Vital Statistics:</b>	OG: 1.046 – 1.056	SRM: 14 – 19
IBUs: 10 – 20	FG: 1.010 – 1.014	ABV: 4.5 – 6%

**Commercial Examples:** Paulaner Roggen (formerly Thurn und Taxis, no longer imported into the US), Bürgerbräu Wolznacher Roggenbier

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
5 lbs. Munich Malt  
5 lbs. Rye Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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