

# ROGGENBIER (All Grain)

Official NORTHERN BREWER Instructional Document

A version of dunkelweizen (German dark wheat beer) that's brewed with a large percentage of rye instead of wheat, Roggenbier is an old Bavarian specialty. Our kit exhibits a rich reddish-brown color and the pungent spiciness of rye malt with bready, malty overtones. Excellent with cold cuts and rye bread or crackers (of course!).

## O.G: 1.052 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;  
2 weeks bottle conditioning

## Mash Ingredients

- 5 lbs. Weyermann Rye Malt
- 4 lbs. German Munich Malt
- 2 lbs. Rahr 2-Row Pale
- 0.25 lbs. Weyermann Chocolate Wheat
- 0.25 lbs. Weyermann Caramel Wheat
- 0.25 lbs. Rice Hulls

## BOIL ADDITIONS & TIMES

- 1 oz Mt. Hood (60 min)

## YEAST

- **DRY YEAST (DEFAULT):**  
Safbrew WB-06.  
Optimum temperature: 59-75°F
- **LIQUID YEAST OPTION:**  
Wyeast #3638 Bavarian Wheat Yeast.  
Optimum temperature: 64-75°F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: OPTION A

### TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

## MASH SCHEDULE: OPTION B

### SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz Mt. Hood (60 min)

## YEAST

### DRY YEAST (DEFAULT):

Safbrew WB-06.  
Optimum temperature: 59-75°F

### LIQUID YEAST OPTION:

Wyeast #3638 Bavarian Wheat Yeast.  
Optimum temperature: 64-75°F