



Roggenbier

BJCP Category 27H

Historical Beer



Roggenbier

Basically a Dunkelweizen made with rye rather than wheat.

Aroma – Light to moderate spicy rye aroma intermingled with light to moderate weizen yeast aromatics (spicy clove and fruity esters, either banana or citrus). Light spicy, floral, or herbal hops are acceptable.

Roggenbier continued...

Flavor - 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), although the balance can vary. Medium-dry, grainy finish with a lightly bitter (from rye) aftertaste. Low to moderate spicy, herbal, or floral hop flavor acceptable, and can persist into aftertaste.

Sources for Roggenbier Information

- September / October 2014 Zymurgy
- Make your best Roggenbier – Beer and Brewing Magazine
<https://beerandbrewing.com/make-your-best-rogggenbier/>

Example Recipe 1

(From Zymurgy September / October 2014)

For 5.5 Gallons

6.0 lb(2.72 kg) rye malts

5.0 lb(2.27 kg) pilsner malt

8.0 oz(227 g) Weyermann 45.5° L caramel wheat malt

8.0 oz(227 g) 120° L crystal malt

4.0 oz (113 g) Weyermann chocolate rye malt

1-2 lb (0.45-0.9 kg) rice hulls (in mash)

0.75 oz(21 g) Hallertauer Mittelfruh pellets, 4% a.a. (60 min)

1.0 oz (28 g) Hallertauer Mittelfruh pellets, 4% a.a. (10 min)

WhirlFloc (10 minutes, optional)

1.0 oz (28 g) Hallertauer Mittelfruh pellets, 4% a.a. (whirlpool 10 min)

White Labs WLP 380 Hefeweizen IV ale yeast

Original Gravity - 1.055

Final Gravity - 1.010 - 1.012

IBUs: 18

SRM: 16

ABV: 5.5%

Boil Time: 60 minutes

See zymurgy for mash directions, and other details including a extract version.

Example Recipe 2

(Beer and Brewing Magazine

<https://beerandbrewing.com/jds-rogggenbier-recipe/>)

MALT/GRAIN BILL

7 lb (3.2 kg) Maris Otter

7 lb (3.2 kg) Rye malt

6 oz (170 g) Caramunich

6 oz (170 g) Crystal 120

6 oz (170 g) Carafo I

1 lb (454 g) Rice hulls

HOPS SCHEDULE

1 oz (28 g) Styrian Goldings [5% AA] at 60 minutes

1 oz (28 g) Styrian Goldings [5% AA] at 10 minutes

Batch size: 5 gallons (19 liters)

Brewhouse efficiency: 72%

OG: 1.062

FG: 1.016

IBUs: 25

SRM: 20

ABV: 6.8%

YEAST

White Labs WLP300 (Hefeweizen) OR Wyeast
WY2206 (Bavarian Lager) yeast

Full details at URL.