



WEYERMANN® Nr. 6 Bamberg Rogg't

Beer description

A full bodied chestnut brown rye beer. It has a wonderful rye and bread-like character, with nut flavors reminiscent on "russisch Brot". The soft and almost creamy mouth feel is enhanced by a high amount of CO2 Bubbles. This beer is an ideal companion for cold snack plates together with Zwetschgenbarnes and Ziebeleskäs.




Beer style

Brown Ales are top-fermented, brown to copper colored, with beige head. Depending on interpretation there are notes of caramel, chocolate, toffee, nuts or exotic fruits. A moderately hop aroma complete the flavor. The bitterness range from moderate to strong.

Malt bill

Weyermann® Barke® Pilsner Malt	45.0 %
Weyermann® Pale Rye Malt	44.0 %
Weyermann® Beech Smoked Barley Malt	5.0 %
Weyermann® CARARYE®	4.0 %
Weyermann® Chocolate Rye Malt	2.0 %

Brewing

Mash regime	Decoction (single-decoction mashing): Mash in at 45°C (113°F) and rest for 15 minutes, heat up to 52°C (126°F) and rest for 20 minutes, heat up to 63°C (145°F) and rest for 30 minutes, heat up to 68°C (154 °F) and rest for 10 minutes, heat up to 72°C (162°F) and rest for 15 minutes, draw partial mash (1/3) and boil for 5 minutes, return the boiling part and mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,055 SG	13,5 °P
	CO2-content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	5.0 %	
Hop recommendation	Bitter Hop	Hallertauer Perle	16 IBU at the beginning of boiling
	Aroma Hop	Hallertauer Perle	4 IBU 5 min before end of boiling
Bitter units		20 IBU	



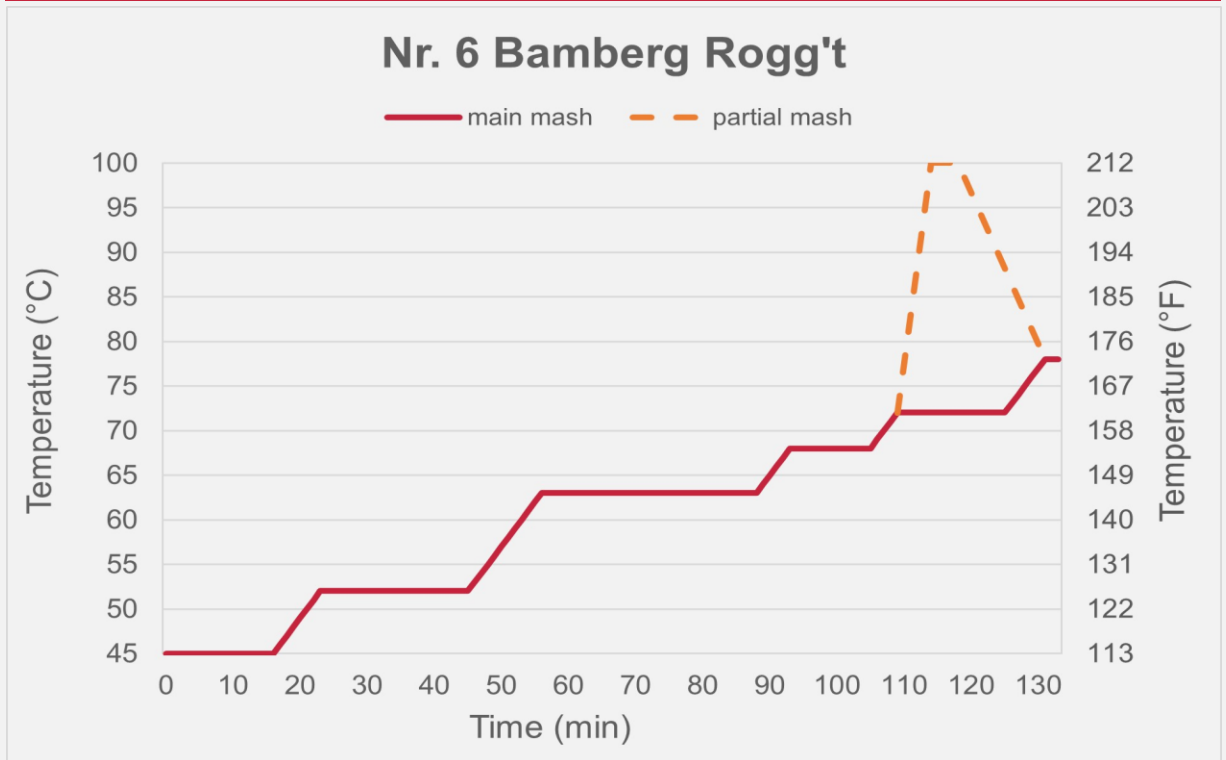
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics	SINAMAR®: add 300 g/hl (12.4 oz/bbl) 5 min before end of boiling		
Yeast recommendation	Fermentis SafAle™ S-33	top-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,2 - 4,6	

Mash regime



*cursive noted information includes allergens regarding EU-classification RL 200/13/EG, RL 2003/89/EG and RL 2007/68/EG

This recipe is a recommendation by the Weyermann® creative factory.
Great care has been taken in the formulation of the recipe. Have fun with brewing!

For more information

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