



# 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 the spring and summer time - perfectly suitable for cold snack plates together with Zwetschgenbames and Ziebeleskäs.



## Beer style

Brown Ales are top-fermented, brown to cooper 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: 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 and boil for 5 minutes (100 °C (212 °F)), return the boiling part and mash out at 78 °C (172 °F)		
Beer parameters	Original gravity	1.055 SG	
	CO2-content	2.3 - 2.8 %	volumes
	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®: 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	
	Starting wort	5,2	
	Finished beer	4,4	

### 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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