




German Roggenbier (German Rye Ale) V1



Gigantorus

Method: **Extract**
 Style: **Roggenbier (German Rye Beer)**
 Boil Time: **60 min**
 Batch Size: **24 liters** (fermentor volume)
 Boil Size: **10 liters**
 Boil Gravity: **1.120** (recipe based estimate)
 Efficiency: **60%** (steeping grains only)
 Source: **Gigantorus Inc.**

Original Gravity: **1.050** Final Gravity: **1.009** ABV (standard): **5.3%**
 IBU (tinseth): **17.92** SRM **33.01** 
 (ebcmorey):

Fermentables

Amount	Fermentable	PPG	°L	Bill %
2.5 kg	Dry Malt Extract - Extra Light	42	2.5	58.8%
2.5 kg	Total			

Steeping Grains

Amount	Fermentable	PPG	°L	Bill %
1 kg	German - Rye	38	3.5	23.5%
0.3 kg	Shepherds Delight Malt	36	122	7.1%
0.15 kg	German - Carafa I	32	340	3.5%
0.3 kg	German - Carapils	35	1.3	7.1%

Hops

Amount	Variety	Type	AA	Use	Time	IBU
20 g	Bramling Cross	Pellet	6.5	Boil	15 min	3.64
20 g	Topaz	Pellet	16.3	Boil	15 min	9.14
20 g	Bramling Cross	Pellet	6.5	Boil	5 min	1.46
20 g	Topaz	Pellet	16.3	Boil	5 min	3.67

Hops Summary

Amount	Variety	Type	AA
40 g	Bramling Cross	Pellet	6.5
40 g	Topaz	Pellet	16.3

Yeast

Fermentis / Safale - German Ale Yeast K-97

Attenuation (avg): 81% Flocculation: High
 Optimum Temp: 12.2 - 25 °C Starter: No
 Fermentation Temp: 18 °C Pitch Rate: 0.75 (M cells / ml / ° P)
 223 B cells required

Additional Yeast: Safale-K-97 (2 packets in total)

Target Water Profile: Balanced Profile

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
80	5	25	75	80	100

Notes

1. Steep grains in 5 Litres of hot water for 60 mins at 65C
2. After 60 mins, remove grain and sparge with 5 Litres of hot water.
3. Boil grain liquid for a total of 60 mins.
4. Follow hop additions as per schedule (15mins & 5mins)
5. With 15 mins to go, add 1 Whirlfloc Tablet and stir in.
6. Then cool wort to 18C in a sink full of ice
7. Then strain wort into Fermenter
8. Then add LDME and stir well.
9. Add extra cold water to make 24 Litres and stir well
10. Put Fermenter into fridge pre-set at 18C and lightly stir in one packet of German Ale Yeast (first packet) into wort.
11. Then sprinkle second packet of German Ale Yeast on surface of wort and fit FV lid and airlock.
12. Ferment at 18C for 7 days. Then raise temp to 21C for 3 days.
13. Then drop temp to 1C (cold crash) and dry-hop 4 days before bottling.