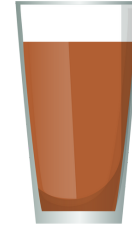


Roggenbier - In the Face of Rein

Roggenbier (27)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.99 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 06 Dec 2020
Brewer:
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l
 Batch
Efficiency: 70.00 %
Est Mash Efficiency: 80.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
7.91 gal	Distilled Water	Water	1	-	-
8.47 g	Baking Soda (Mash)	Water Agent	2	-	-
2.01 g	Calcium Chloride (Mash)	Water Agent	3	-	-
1.81 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	4	-	-
1 lbs	Rice Hulls (0.0 SRM)	Adjunct	5	7.4 %	0.12 gal
6 lbs	Rye Malt (4.7 SRM)	Grain	6	44.4 %	0.47 gal
3 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	7	22.2 %	0.23 gal
3 lbs	Pilsner (2 Row) Ger (2.0 SRM)	Grain	8	22.2 %	0.23 gal
4.0 oz	Carafa I (337.0 SRM)	Grain	9	1.9 %	0.02 gal
4.0 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	10	1.9 %	0.02 gal
1.00 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	11	12.6 IBUs	-
0.70 oz	Saaz [3.75 %] - Boil 15.0 min	Hop	12	4.4 IBUs	-
1.0 pkg	Hefeweizen Ale (White Labs #WLP300) [35.49 ml]	Yeast	13	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.058 SG
Est Final Gravity: 1.017 SG
Estimated Alcohol by Vol: 5.5 %
Bitterness: 17.0 IBUs
Est Color: 14.4 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: BIAB, Full Body
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.91
Measured Mash PH: 5.20

Total Grain Weight: 13 lbs 8.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 31.91 qt of water at 164.2 F	156.0 F	60 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a full body beer profile.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.61 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Fermenter:
Storage Temperature: 65.0 F

Volumes of CO2: 2.3
Carbonation Est: Bottle with 3.61 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days

Notes

Created with *BeerSmith*