Historic Roggenbier > Apostelbraeu Brauerei > Hauzenberg, Germany

Beer Collection

Style: Rye beer

Alc./Vol.: 5.2%

The objective? To create a beer that truly captures the complex flavors and aromas of rye ("roggen"), a scrappy and highly nutritious grain

Ingredients used:

Malts: 55% Rye Malt (including roasted rye malt), Caramalt, Vienna Malt

Hops: Bavarian Mandarin {a new German varietal}, continuously-hopped during the 90 minute boil, Tettnanger: for dry-hopping

Yeast: English ale yeast for primary fermentation. Bottom-fermenting yeast for secondary fermentation