Belgian Malts that Make Your Beer So Special

Gruit Ale



ABV	4.8%	Color	25 EBC

Description
Gruit, a mixture of herbs and spices used to balance the malt sweetness, flavour, and aromatize beer before the use of hops in the Middle Ages (as well as a means of taxing beer production) is no longer popular. And yet great beer can be brewed with it.

This recipe presents a golden coloured beer, with malt sweetness and a great harmony with the aromas and flavours brought by the added Gruit. This beer is refreshing and should be served fresh.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: info@castlemalting.com
Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

Beer recipe

RECIPE FOR 100L

MALT	
Château Pilsen 2RS	70% / 12.7 kg
Château Munich	20% / 3.6 kg
Château Crystal®	10% / 1.8 kg
YEAST	
SafAle US-05	80 g
GRUIT	
Juniper berries	250 g
Caraway	25 g
Rosemary	15 g
Cloves	15 g
Cardamon	15 g
Bay	3 leaves

Mashing temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg

Mash-in at 67°C.

Rest for 50min at 67°C.

Rise to 72°C at 1°C/min.

Rest for 15min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min.

Rest for 2min at 78°C to **mash out**.

Once the mash is done, filter and sparge with water at 78°C.

Step 2: Boiling
Boil for 60min.

Gruit addition: After 10min add Gruit.

Whirlpool to remove the trub.

Total evap	6%	Batch size	100L	OG	10.8°P	Efficiency	80%

Step 3: Fermentation and Maturation
Cool down the wort to 18°C and pitch the yeast.

Ferment at 18°C for 1 day then rise to 22°C. Once the fermentation is done (FG reached and off flavours removed – about 7 days), drop the

temperature to 8°C and rest for 1 day and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	80%	FG	2.14°P

Step 4: Cold Aging and Packaging
Cold age the beer at -1°C for 5 days, remove the residual yeast and carbonate until **4.7 g/L of CO2**. The beer is ready for packaging and drinking. Enjoy!

For refermentation in the bottle, add brewing sugar and SafAle F-2.