



# Belgian Malts that Make Your Beer So Special

## Gruit Ale



## Beer recipe

### RECIPE FOR 100L

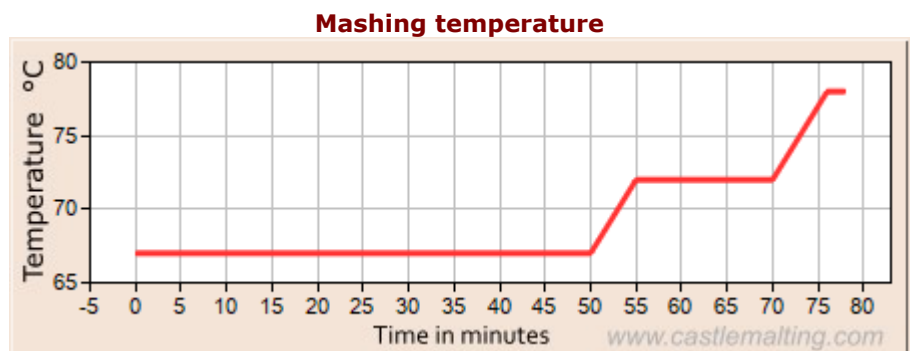
MALT	
Château Pilsen 2RS	70% / 12.7 kg
Château Munich	20% / 3.6 kg
Château Crystal®	10% / 1.8 kg
YEAST	
SafAle US-05	80 g
GRUIT	
Juniper berries	250 g
Caraway	25 g
Rosemary	15 g
Cloves	15 g
Cardamon	15 g
Bay	3 leaves

ABV	4.8%	Color	25 EBC
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### 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](mailto: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

### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg
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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%
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### 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
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### 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!

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