

# Guślarka Ambrozja - Gruit Ale

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **24**
- SRM **6.3**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (50%)	79 %	22
Grain	Oats, Malted	1 kg (25%)	80 %	2
Grain	Rye Malt	1 kg (25%)	63 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 602	Ale	Liquid	1500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Herb	Krwawnik	25 g	Boil	10 min
Herb	Wiązówka błotna	25 g	Boil	10 min
Herb	Bluszcz kurdybanek	25 g	Boil	10 min

Herb	Liście Woskownicy Europejskiej	50 g	Boil	10 min
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## Notes

- Fermentacja:  
Burzliwa (7 dni w 22 st. C)  
Cicha (7 dni w 22 st. C)

Butelkowanie:  
Syrup miodowy na refermentację (100g miodu w 400 ml wody)

Dojrzewanie piwa:  
3 tygodnie w temperaturze 20 st. C.

Na zdrowie  
*Oct 23, 2017, 2:14 AM*