

# Gruit

- Gravity **18.4 BLG**
- ABV ---
- IBU ---
- SRM **27.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss --- %
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

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

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **liter(s)** of **C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4.225 kg (85.3%)	80 %	7
Grain	Caramel/Crystal Malt - 120L	0.16 kg (3.2%)	72 %	319
Grain	Caramel/Crystal Malt - 60L	0.15 kg (3%)	74 %	159
Grain	Briess - Munich Malt 10L	0.15 kg (3%)	77 %	25
Grain	Oats, Flaked	0.15 kg (3%)	80 %	1
Grain	Roasted Barley	0.12 kg (2.4%)	55 %	799

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London ESB Ale	Ale	Liquid	10 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Herb	Bog Myrtle (Sweet Gale)	0.65 g	Boil	10 min
Herb	Heather	18 g	Boil	60 min
Herb	Heather	18 g	Boil	0 min
Herb	Mugwort	18 g	Boil	60 min

Herb	Mugwort	9 g	Boil	20 min
------	---------	-----	------	--------