

# 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 |
|------|--------------------------------|------|------|--------|

## 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)

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

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