

# Sekret Zielarzy - Gruit Ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU ---
- SRM **6.1**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (100%)	85 %	7

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	Piołun	10 g	Boil	50 min
Herb	Pokrzywa	50 g	Boil	5 min
Herb	Kwiaty Czarnego Bzu	100 g	Boil	5 min
Herb	Krwawnik	50 g	Boil	5 min
Herb	Trawa Żubrowa	20 g	Boil	5 min
Herb	Bluszczik Kurdybanek	50 g	Boil	5 min

## Notes

- Fermentacja:  
Burzliwa (7-8 dni w 18-20 st. C)  
Cicha (7-8 dni w 18-20 st. C)

Butelkowanie:

Syrop cukrowy na refermentację (50 g cukru w 200 ml wody)

Dojrzwanie piwa:

3 tygodnie w temperaturze 10-18 st. C.

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