

# Gruit

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **5**
- SRM ---
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Wysłodziny + miód	2.1 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	15 min	5.3 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Bylica pospolita	4.5 g	Boil	15 min
Spice	Kolendra - zarno	8 g	Boil	15 min
Spice	Arcydzięgiel	6 g	Boil	15 min
Spice	Anyż	7 g	Boil	15 min
Spice	Jałowiec - jagody	10 g	Boil	15 min
Spice	Bluszczuk Kurdybanek	8 g	Boil	15 min
Spice	Kminek	0.5 g	Boil	15 min
Spice	Rozmaryn	0.5 g	Boil	15 min
Spice	Tymianek	0.5 g	Boil	15 min