

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)

Dojrzewanie piwa:

3 tygodnie w temperaturze 10-18 st. C.

Feb 27, 2017, 8:58 PM