

Artemis Gruit - 6.6%

Spice, Herb, or Vegetable Beer
Author: Mlðgarð Brewhouse (Cawood, North York...

Type: All Grain

IBU : 12 (Tinseth)
BU/GU : 0.2
Colour : 41 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043
Original Gravity : 1.056
Total Gravity : 1.058
Final Gravity : 1.008

Fermentables (1.47 kg)
409 g - Brown 128 EBC (27.9%)
355 g - Floor-Malted Bohemian Pilsner 3.5 EBC...
306 g - Pilsner 3.2 EBC (20.9%)
143 g - Maris Otter Pale 7.4 EBC (9.8%)
82 g - Flaked Oats 4.3 EBC (5.6%)
82 g - Wheat Malt 3.9 EBC (5.6%)
61 g - Golden Naked Oats 19.7 EBC (4.2%)
27 g - Dark Crystal 80L 158 EBC (1.8%)
25 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (5.9 g)
60 min - 5.9 g - Fuggles (Whole) - 4.5% (12 IBU)

Miscellaneous
Mash - 1 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.67 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.99 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.39 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
20 min - Boil - 19.6 g - Mugwort
5 min - Boil - 4.2 g - Camomile
5 min - Boil - 7 g - Yarrow

Yeast
30.8 g - Mangrove Jack French Saison Ale M29 M29

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.15 L
Sparge Water : 5.06 L
Boil Time : 60 min
Total Water : 9.21 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
Mash Steps
72.1 °C - Strike Temp
66 °C - 60 min - Infusion
70 °C - 60 min - Infusion

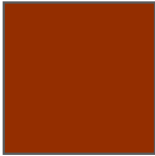
Fermentation Profile
Imported
30 °C - 0 days - Primary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 100 Mg 15 Na 75 Cl 131 SO 200 HCO 94

SO/Cl ratio: 1.5
Mash pH 5.26
Sparge pH 6

Measurements

Mash pH
Boil Volume:
Pre-Boil Gravity:
Post-Boil Kettle Volume:
Original Gravity:
Fermenter Top-Up:
Fermenter Volume:
Final Gravity:
Bottling Volume:



41 EBC

Recipe Notes

Include Yeast Nutrient.