

Artemis Gruit - 6.6%

Spice, Herb, or Vegetable Beer

Author: Miðgarð 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



41 EBC

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

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:

Recipe Notes

Include Yeast Nutrient.