

## Mugwort Gruit - 8.8%

### Spice, Herb, or Vegetable Beer

Author: Miðgarð Brewhouse (Cawood, North York...

Type: All Grain

IBU : 0 (Tinseth)  
 BU/GU : 0  
 Colour : 13 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.055  
 Original Gravity : 1.080  
 Total Gravity : 1.082  
 Final Gravity : 1.015

### Fermentables (2.02 kg)

467 g - Rolled Oats 2 EBC (23.1%)  
 ^ The Malt Miller (UK) MAL-03-009  
 333 g - Pale Wheat Malt 3 EBC (16.5%)  
 ^ The Malt Miller (UK) MAL-00-047  
 245 g - Toasted Malted Oats 17.7 EBC (12.1%)  
 234 g - Torrified Wheat 3.9 EBC (11.6%)  
 ^ The Malt Miller (UK) MAL-03-006  
 222 g - Floor Malted Pilsner 3.9 EBC (11%)  
 187 g - CaraGold 12 EBC (9.3%)  
 ^ The Malt Miller (UK) MAL-01-000  
 166 g - Golden Promise Pale Ale Malt 5 EBC (8...)  
 ^ The Malt Miller (UK) MAL-00-034  
 165 g - Honey 2 EBC (8.2%)  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Miscellaneous

Mash - 1.02 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.74 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 1.02 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.24 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.45 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.8 pkg - Danstar Nottingham

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

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

Mash Water : 4.86 L  
 Sparge Water : 4.58 L  
 Boil Time : 60 min  
 Total Water : 9.44 L



13 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5  
 Mash pH: 5.39  
 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: