

Brewers' Gruit Ale

Size: 5 gallons

Fermentables:

- 12 lbs of 2-row Pale (Ontario Hops, home-malted)
- 2 lbs Light Crystal (Ontario Hops, home-malted)
- 1 lb Biscuit Malt (Ontario Hops, home-malted)
- 0.5 lbs Brown Malt (Ontario Hops, home-malted)

Herbs:

- 0.25 oz Wormwood at 20 min.
- 0.9 oz Yarrow at 20 min.
- 0.4 oz Bayberry at 10 min.
- 0.1 oz Greek Myrtle at 10 min.
- 1 oz Labrador Tea at 10 min.
- 1 g Irish Moss (to clarify) at 10 min.
- 0.4 oz Bayberry while cooling
- 0.1 oz Greek Myrtle while cooling
- 1 oz Labrador Tea while cooling

Yeast:

- Safale-04 dry ale

Notes:

Mash grain at 153 F to 155 F for an hour. Boil for 60 minutes and add dried herbs as listed above. Original gravity = 1.058. Primary ferment for 2 weeks. Gravity = 1.016. Secondary fermentation for 2 weeks. Final gravity = 1.012. Bottled with $\frac{3}{4}$ cup of dextrose. This gruit ale is extremely tart and sour, thought to mainly be due to the Yarrow and possibly the Bayberry. Labrador tea gives a subtle raspberry aroma and Greek myrtle has a very pleasant aroma and bay leaf/rosemary flavour. Wormwood is extremely bitter and should be used sparingly with caution.