



Since 2013 brewers and beer enthusiasts celebrate International Gruitday on February 1st.

GRUITBEER

is brewed with herbs instead or in addition to hops, according to medieval traditions. In former times hops were mostly not available. So herbs like gale, porse, rosemary, caraway, laurel and more provided taste and shelflife to medieval beers.

Starting from 13th century hops became more popular and gruitbeer started to vanish. Finally it became a historical style nobody was brewing any more.

When craftbeer rose, some brewers discovered gruitbeer again and woke it up to new life. Some of them try to reproduce historical recipes, others try to create modern interpretations.

Whatever they try – it's worth to try. More information is provided by www.gruitday.beer