



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

This International Gruitday was created to celebrate **GRUITBEER**,

a beer with herbs instead or in addition to hops, according to medieval traditions and recipes.

In former times hops were not available for brewers in most regions. So they used herbs like gale, porse, rosemary, caraway, laurel and many more to provide taste and shelflife to their 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