



Thanks to the master brewer Annick the Splenter for her contribution to the brewing industry. A world with great teachers and great beers that represent history and tradition, made

over centuries and ancestral knowledge passed from generation to generation.

These beers, however, are an innovation despite being practically forgotten and the recipes unused. With their recuperation we have in front of us a distinct product with extraordinary relevance.

In this volatile world which moves so quickly, we should think, for a moment, about the value of knowledge that we leave behind and how with the passing of years, they are so hard to bring back.



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## Bruin

A beer with a chestnut brown colour, cloudy, with a good layer of foam of ochre colour and bubble.

This is a very aromatic and complex beer. We can actually distinguish between notes of toffee or caramel. Refreshing and full-bodied, with sweet notes of candies amidst very smooth cocoas.

It is a great accompaniment to desserts, particularly something sweet.

Alc 8%

33 cl. Bottle  
20 lts. Keg.



## Inferno

Fascinating beer of yellow gold colour, crystal, with high carbonation. This beer is really fragrant and expressive. One is surprised by the appearance of aromas of cinnamon, liquorice and sponge cake, with a slight citrus note. It is a robust beer and it's structured with a long, flavourful finish.

With such a complex beer, the dish for the pairing must live up to it. So it should accompany dishes with long cooking times like stews.

Alc 9%

33 cl. Bottle  
20 lts. Keg.



# GRUIT®

The forgotten flavour





Brand GRUIT was conceived for the national market, Portugal and Andorra with an eagerness to promote the Belgian

beer Gruut Gentse Stadsbrouwerij.

With the GRUIT brand, we aim to present these “lost flavours” within the framework of a new, modern, elegant and current “look”. The main characteristics of these beers are: the use of premium raw materials and the *gruit, grut* or *grutum* used instead of hops.

GRUIT aims to convey the quality and the inherent value of these beers owing to both their manufacturing and their unique flavours.

That's why we are face to face with a special an excellent drink.



## Wit

Very cloudy white beer, with yellowish hues and a great capacity for retaining its head. The Gruut Wit is a very subtle beer in its aroma. Wheat stands out on the palate amongst flavours of an acidic nature, accompanied by a fine carbonation.

With this beer we can work the range of combinations of seafood and fish (with light sauces).

Alc. 5%

33 cl. Bottle  
20 lts. Keg.



## Blond

A murky beer, with an intense yellow colour and a great capacity to produce a creamy, white head. With a little temperature the aromas of fresh cereal and cilantro appear. At the end, subtle notes of minerals are mixed with hints of honey and pastry. In the aftertaste, one perceives a slightly resinous bitterness and notes of spices.

This beer should be savoured with high fat products, for example “foie” or cheese.

Alc 5.5%

33 cl. Bottle  
20 lts. Keg.



## Amber

Here we have a dark, totally crystalline and bright amber beer. With a large half bubble foam layer. Examining the aroma of this beer, we find caramel and orange. This is a really fragrant beer that combines the sweetness with a drying sensation.

This beer is a great accompaniment to poultry and dishes containing dried fruits raisins, apricots, etc.

Alc 6.6%

33 cl. Bottle  
20 lts. Keg.