Cytrus Chytrus

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **6.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pil	4.5 kg *(60%)*	80 %	4
Grain	Strzegom Monachijski typ II	1.5 kg *(20%)*	79 %	22
Grain	Strzegom Pszeniczny	1 kg *(13.3%)*	81 %	6
Grain	Strzegom Karmel 30	0.5 kg *(6.7%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Citra	20 g	20 min	14.2 %
Boil	Citra	10 g	10 min	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time

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Flavor	Skórka Cytryny	10 g	Boil	10 min
Flavor	Skróka Limonki	5 g	Boil	10 min
Flavor	Liście mięty	5 g	Boil	10 min
Flavor	Sok z cytryny	200 g	Boil	10 min
Flavor	Sok z limonki	100 g	Boil	10 min
Fining	Whirfloc	1 g	Boil	10 min