

Cytrus Chytrus

- Gravity **14.7 BLG**
- ABV ---
- 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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-------|------|--------|
| 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 |