

# Cytrus Chytrus

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **7.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.8 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 **25.3 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 **21.1 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale           | 6 kg (71.1%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 2 kg (23.7%)   | 79 %  | 22  |
| Grain | Strzegom Karmel 30          | 0.24 kg (2.8%) | 75 %  | 30  |
| Grain | Strzegom Bursztynowy        | 0.2 kg (2.4%)  | 70 %  | 49  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 60 min | 8.8 %      |
| Boil    | Citra   | 15 g   | 20 min | 14.2 %     |
| Boil    | Mosaic  | 15 g   | 20 min | 12.1 %     |
| Boil    | Citra   | 10 g   | 5 min  | 14.2 %     |
| Boil    | Mosaic  | 10 g   | 5 min  | 12.1 %     |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | Skórka Cytryny | 10 g   | Boil    | 10 min |

|        |                |       |      |        |
|--------|----------------|-------|------|--------|
| Flavor | Skróka Limonki | 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 |