

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 |