

# 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