

# 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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

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