

# True Citrus: How to Use Us Q&A

**Q:** Can I add your products dry or should I hydrate before using?

**A:** Hydrate – they should be mixed with a minimal amount of water for best use. Once hydrated you can add the products to your preferred method. We do recommend adding post filtration to get the most flavorful outcome.

**Q:** How much water should I hydrate your products with?

**A:** 1oz of water per 25g of product.

**Q:** How much product should I add to a barrel?

**A:** We usually recommend to start with 1% or less. For a barrel, start with 2lbs of product (1% is generally 2.75lbs) and scale up from there. We do recommend starting with .5% for the more sour flavors like lemon, lime, grapefruit etc...).

**Q:** How are True Citrus products stored?

**A:** True Citrus products are stored in ambient conditions (low humidity is recommended)- which means no freezer or refrigeration needed like fresh fruit or purees.

**Q:** Do I need to worry about refermentation for canning?

**A:** We've not had negative feedback about refermentation, but it is recommended by our fellow brew partners to add a preservative, such as potassium sorbate or pasteurize the packaged product.

**Q:** What about the terminal gravity? Do I need to be concerned for my canned products?

**A:** No, there is no noticeable difference in terminal gravity prior to adding True Citrus to post adding True Citrus products. Shelf stability tests using warm, room temperature and cold storage and run gravity and microbiological testing (qPCR) resulted in no significant difference in terminal gravity or any difference in micro testing results from Brite tank and package date testing.

**Q:** Are there any noticeable oxidized notes after canning?

**A:** No, the crystals are stable in the solution. Through sensory analysis conducted on flavored products, they seem to hold up better than purees because of the fruit aroma and flavors help mask the natural oxidation of the beer.