

# Juu

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU ---
- SRM **7.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt      | 1.5 kg (45.5%) | 80 %  | 7   |
| Grain | Briess - Wheat Malt, White  | 0.5 kg (15.2%) | 85 %  | 5   |
| Grain | Cara Ruby Castle            | 0.3 kg (9.1%)  | 72 %  | 49  |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (6.1%)  | 72 %  | 236 |
| Grain | Briess LME - Pilsen Light   | 0.5 kg (15.2%) | 78 %  | 4   |
| Grain | Oats, Flaked                | 0.3 kg (9.1%)  | 80 %  | 2   |