

# 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