

# Happy Birthday Wilander Brewer

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **69**
- SRM **12.2**
- Style **American IPA**

## 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)**

## Fermentables

| Type           | Name                       | Amount       | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (81%) | 80 %  | 45  |
| Sugar          | cukier                     | 0.8 kg (19%) | --- % | --- |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Zagrava     | 37 g   | 60 min   | 8 %        |
| Boil                | Nacionalniy | 43 g   | 60 min   | 8 %        |
| Aroma (end of boil) | Slavyanka   | 20 g   | 5 min    | 5.5 %      |
| Dry Hop             | Slavyanka   | 30 g   | 7 day(s) | 5.5 %      |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |