

# 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