

# Polish US Bitter

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.5**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy Pale ale	1.7 kg (100%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	10 %
Aroma (end of boil)	Cascade PL	10 g	1 min	5.2 %
Aroma (end of boil)	Marynka	10 g	1 min	10 %
Dry Hop	Cascade PL	60 g	4 day(s)	5.2 %
Dry Hop	Marynka	10 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	10 min