

# Matroszka (DDH DIPA)

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **53**
- SRM **9.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale           | 3 kg (51.3%)   | 79 %  | 6   |
| Grain | Strzegom pszenica prażona   | 0.5 kg (8.5%)  | 70 %  | 40  |
| Grain | Carahell                    | 0.3 kg (5.1%)  | 77 %  | 26  |
| Grain | Cookie Strzegom             | 0.2 kg (3.4%)  | 79 %  | 45  |
| Grain | Oats, Malted                | 0.5 kg (8.5%)  | 80 %  | 2   |
| Grain | Bestmaltz - Acidulated Malt | 0.15 kg (2.6%) | 80 %  | 6   |
| Grain | Oats, Flaked                | 0.5 kg (8.5%)  | 80 %  | 2   |
| Grain | Barley, Flaked              | 0.4 kg (6.8%)  | 70 %  | 4   |
| Grain | Rice, Flaked                | 0.3 kg (5.1%)  | 70 %  | 2   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Herkules | 30 g   | 30 min   | 17 %       |
| Dry Hop | Amarillo | 50 g   | 4 day(s) | 9.5 %      |
| Dry Hop | Galaxy   | 50 g   | 2 day(s) | 15 %       |
| Dry Hop | Equinox  | 30 g   | 4 day(s) | 13.1 %     |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Hazy Daze   | Ale         | Slant       | 150 ml        | ---               |