

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.

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Slant	150 ml	---