

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 | --- |