

Route 66 v2 - 6.8%

Hazy IPA (New England / NEIPA)
Author: The Thirsty Otter

Type: All Grain

IBU : 35 (Tinseth)
BU/GU : 0.56
Colour : 11 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.046
Original Gravity : 1.060
Total Gravity : 1.062
Final Gravity : 1.010

Fermentables (1.5 kg)

1.4 kg - Golden Promise Pale Ale Malt 5 EBC (...
^ The Malt Miller (UK) MAL-00-034
50 g - Biscuit Malt 55 EBC (3.3%)
^ The Malt Miller (UK) MAL-00-024
50 g - Pale Wheat Malt 4 EBC (3.3%)
^ The Malt Miller (UK) MAL-00-032
26 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (83.6 g)

15 min - 9 g - Willamette (T90) - 5.3% (11 IBU)
^ The Malt Miller (UK) HOP-05-015
15 min - 3 g - Sabro (HBC 438) (T90) - 14.8%...
^ Lot # 694-201130-111430-176081-HOP-05-024-R...
^ The Malt Miller (UK) HOP-05-024

Hop Stand

20 min hopstand @ 75 °C
20 min 75 °C - 35 g - Willamette (T90) - 5.3%...
^ The Malt Miller (UK) HOP-05-015
20 min 75 °C - 12.6 g - Sabro (HBC 438) (T90)...
^ The Malt Miller (UK) HOP-05-024

Dry Hops

10 days - 8 g - Willamette (T90) - 5.3%
^ The Malt Miller (UK) HOP-05-015
10 days - 4 g - Sabro (HBC 438) (T90) - 14.8%
^ The Malt Miller (UK) HOP-05-024
7 days - 8 g - Willamette (T90) - 5.3%
^ The Malt Miller (UK) HOP-05-015
7 days - 4 g - Sabro (HBC 438) (T90) - 14.8%
^ The Malt Miller (UK) HOP-05-024

Miscellaneous

Mash - 0.83 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.51 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.23 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.25 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.8 ml - Lactic Acid 80% 80%
^ Lot # 20200213

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.5 L
Sparge Water : 4.82 L
Boil Time : 60 min
Total Water : 9.32 L



11 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

10 American DIPA (75 min)
67.6 °C - Strike Temp
62 °C - 45 min - Stir frequently
68 °C - 30 min - Stir frequently

Fermentation Profile

01 Ale + DR + Conditioning
19 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
19 °C - 45 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80
SO/Cl ratio: 5
Mash pH: 5.39
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).