

Route 66 v3 - 6.8%

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

Type: All Grain

IBU : 31 (Tinseth)
BU/GU : 0.49
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 (50 g)

15 min - 3 g - HBC 431 - 15.3% (11 IBU)
^ Hopeye (GB) HE-50G-HOPS-HBC431 (50 grams)
15 min - 3 g - Mosaic - 11.6% (8 IBU)
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Hop Stand

20 min hopstand @ 75 °C
20 min 75 °C - 12 g - HBC 431 - 15.3% (7 IBU)
^ Hopeye (GB) HE-50G-HOPS-HBC431 (50 grams)
20 min 75 °C - 12 g - Mosaic - 11.6% (5 IBU)
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Dry Hops

10 days - 6 g - HBC 431 - 15.3%
^ Hopeye (GB) HE-50G-HOPS-HBC431 (50 grams)
10 days - 6 g - Mosaic - 11.6%
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)
7 days - 4 g - HBC 431 - 15.3%
^ Hopeye (GB) HE-50G-HOPS-HBC431 (50 grams)
7 days - 4 g - Mosaic - 11.6%
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

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
^ Brouwstore (NL) 003.002.3

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/>).