

42 Route 66 v2 - 7%

New England IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 39 (Tinseth)
 Colour : 12 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.046
 Post-Boil Gravity : 1.060
 Original Gravity : 1.063
 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
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (83.6 g)

15 min - 9 g - Willamette (T90) - 5.3% (12 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%...
 20 min 75 °C - 12.6 g - Sabro (HBC 438) (T90)...

Dry Hops

Day 4 - 8 g - Willamette (T90) - 5.3%
 Day 4 - 4 g - Sabro (HBC 438) (T90) - 14.8%
 Day 7 - 8 g - Willamette (T90) - 5.3%
 Day 7 - 4 g - Sabro (HBC 438) (T90) - 14.8%

Miscellaneous

Mash - 0.57 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.2 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 3 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 60 min - Boil - 0.15 g - Lipohop K
 ^ The Malt Miller (UK)
 10 min - Boil - 0.05 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0

Yeast

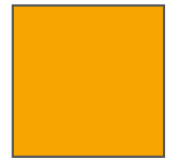
01 Brouwpunt 5L (60min) (rev 4)

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

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



12 EBC

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

Ale
 20 °C - 10 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 71 Mg 15 Na 67 Cl 71 SO 140

SO/Cl ratio: 2
 Mash pH: 5.39

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-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/>).