

## 42 Route 66 - 7%

### New England IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 41 (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 (74.6 g)

15 min - 8 g - Talus (HBC692) (T90) - 6.9% (1...  
 ^ The Malt Miller (UK) HOP-05-039  
 15 min - 3 g - Sabro (HBC 438) (T90) - 14.8%...  
 ^ The Malt Miller (UK) HOP-05-024

### Hop Stand

20 min hopstand @ 75 °C  
 20 min 75 °C - 27 g - Talus (HBC692) (T90) -...  
 20 min 75 °C - 12.6 g - Sabro (HBC 438) (T90)...

### Dry Hops

Day 4 - 8 g - Talus (HBC692) (T90) - 6.9%  
 Day 4 - 4 g - Sabro (HBC 438) (T90) - 14.8%  
 Day 7 - 8 g - Talus (HBC692) (T90) - 6.9%  
 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

0.5 pkg - Mangrove Jack's Hophead Ale M66

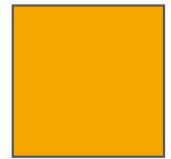
### 01 Brouwpunt 5L (60min) (rev 4)

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/>).