

Evil Twin Modified

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM **20**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.8 kg (83.4%) | 80 % | 7 |
| Grain | Briess - Caracrysal Wheat Malt | 0.4 kg (6.9%) | 78 % | 108 |
| Grain | Briess - Chocolate Malt | 0.25 kg (4.3%) | 60 % | 690 |
| Grain | Rye Malt | 0.25 kg (4.3%) | 63 % | 10 |
| Grain | Briess - Roasted Barley | 0.028 kg (0.5%) | 55 % | 591 |
| Grain | Simpsons - Coffee Malt | 0.028 kg (0.5%) | 74 % | 296 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 25 g | 1 min | 15.5 % |
| Aroma (end of boil) | Citra | 25 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Liquid | 40 ml | White Labs |