

# 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 - Caracrytal 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