

# JAMIL'S EVIL TWIN (All Grain)

Official NORTHERN BREWER Instructional Document

A strong, deep copper-red ale that boasts a complex malt profile but is really a showcase for hopbursting. Hopbursting forgoes the traditional additions of bittering hops early in the boil in favor of copious additions of aroma varieties late in the boil. For the brewer, the result is a significant IBU contribution as well as intense hop aroma and flavor from the late additions. For the drinker, the result is smooth bitterness in a pint suffused with a fragrant fog of hop flavor and aroma.

## O.G: 1.064 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 10 lbs. English Maris Otter
- 1 lbs. German Munich malt
- .75 lbs. Briess Caramel 40L
- .375 lbs. Briess Victory
- .375 lbs. Briess Caramel 120L
- .25 lbs. Fawcett Pale Chocolate

## BOIL ADDITIONS & TIMES

- .25 oz. Columbus (60 min)
- .5 oz. Columbus (20 min)
- .75 oz. Cascade (10 min)
- .75 oz. Centennial (10 min)
- 1 oz. Cascade (0 min)
- 1 oz. Centennial (0 min)

## YEAST

### - DRY YEAST (DEFAULT):

- Safale US-05.
- Optimum temperature: 59-75°F

### - LIQUID YEAST OPTION:

- Wyeast #1056 American Ale Yeast.
- Optimum temperature: 60-72°F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

.25 oz. Columbus (60 min)

.5 oz. Columbus (20 min)

.75 oz. Cascade (10 min)

.75 oz. Centennial (10 min)

1 oz. Cascade (0 min)

1 oz. Centennial (0 min)

## YEAST

### DRY YEAST (DEFAULT):

Safale US-05.

Optimum temperature: 59-75°F

### LIQUID YEAST OPTION:

Wyeast #1056 American Ale Yeast.

Optimum temperature: 60-72°F

## NOTES

Jamil recommends a 90-minute boil for this recipe, making the first hop addition with 60 minutes remaining.