

BREW IN BAG INSTRUCTIONS

Brew in a Bag is a simple and relatively cost effective method of getting into all grain brewing. This method is excellent for brewers who are wishing to convert from extract brewing to all grain, because it requires a minimum of extra equipment. It can also save an all grain brewer 1½ - 2½ hours on a typical brew day.

For a typical 23 litre batch, you will need:

- 30 to 40 litre Pot and a stove or gas burner or an Electric Boiler of the same capacity.
- Cake Cooling Rack.
- Long-handled stirring spoon.
- Large grain bag.
- Thermometer.
- A recipe and Ingredients.

THE MASH

1. Place the cake rack on the bottom of the pot or boiler and put the bag into the pot, looping the top edge over the side, pegs or bulldog clips may be needed to hold it in place.
2. Heat up 7 litres of water per kilogram of grain to between 69°C and 72°C. This will drop about 2-3°C settling out between 66°C and 70°C. *Note: Beers mashed at the lower end of this scale will be dryer and lighter bodied and those at the upper end will be fuller bodied and a little sweeter.*
3. Slowly add the grain to the water, stirring constantly to prevent clumps and ensuring that there are no dry spots in the mash.
4. Check the temperature to ensure that it is in the 66°C-70°C temperature range. You may need to add a little boiling water to bring it up to the correct temperature.
5. Put a lid on the pot and leave the mash for 60-90 minutes, checking the temperature occasionally to ensure that it stays in the correct range. *Note: This volume of mash should keep a fairly stable temperature but if you are brewing outside or in a cooler area you may wish to wrap a large towel or blanket around the pot to insulate it. If the temperature drops you can also use the burner or stove to bring it up, remembering to stir the mash while you are heating.*

THE BOIL

At the end of the mash, gently lift the bag out of the pot and hang it so the bottom of the bag is just touching the surface of the liquid. You can now apply heat to the pot to bring it to a boil.

1. Leave the bag to hang until all the water has drained out and give it a good squeeze to get the last of the moisture out of it then discard the spent grain. (*it makes great compost and chooks love it*).
2. As the malt reaches boiling, add bittering hops and reduce the heat to produce a slow simmer. Continue to simmer for 60 minutes while stirring regularly.
3. 15 minutes from the end of the boil, add the finishing hops and Whirlfloc tablets or Irish Moss.
4. At the end of the 60 minutes, you must cool the wort as quickly as possible to an acceptable yeast pitching range (*between 20°C to 25°C*). There are a couple of ways to do this (*we won't go into immersion chillers or counter-flow chillers here*):
5. Transfer the wort to a large container or pot with a lid and stand in a container half filled with cold water and ice. Leave to stand until the wort temperature drops, ensuring that it remains covered so as to keep the wort from infection during a longer cooling period.
6. Transfer the hot wort to a cooling cube or food grade jerry, seal it immediately and store it in a fridge until it reaches the required pitching temperature (fresh wort kits are manufactured via this method).

THE FERMENTATION

1. Ferment normally.

