

BASICS OF A MINI MASH

Instead of using all grains in your mash do a mini-mash using partial dry and liquid malts i.e. 1.5kg liquid malt, 1kg dry malt and 1kg cracked grain. This is done by adding half of your dry and liquid malts to 3-4 litres of water in a pot on the stove and bring to the boil. Add your bittering hops i.e. Cluster/Chinook or Pride of Ringwood Hops and continue to boil for 60 minutes.

After 45 minutes add the first portion of your flavour/aroma hop i.e. Hallertau, Cascade, Amarillo Hops. Then add the remaining flavour/aroma at different stages for the last 15 minutes of the boil, depending on the recipe. Remove from heat and add to your fermenter.

Bring 3-4 litres of water to a temperature of between 65-68 degrees for steeping. Add your cracked grain to the boiled water place lid on top and wrap a towel around the pot to retain a constant steeping temperature (alternately place in an esky). Leave grain to steep for 45-60 minutes. Steeping the grain in boiling water removes starches from the grain and converts them into fermentable sugars. This process is called "mashing".

Tip grain into a large steel strainer directly above and into fermenter. Then pour around a litre of water (67-70 degrees) evenly and slowly through the grain in strainer to remove all remaining flavours and sugars. This process is called "sparging".

Fill fermenter with cold water to total volume of 22.5 litres, add yeast (making sure the temperature is not too hot) and ferment as usual. When fermentation is complete, 2-3 weeks for lagers or 7 days for ales, "rack" beer into secondary fermenter, add finings and leave to clear for 3-7 days (beer will clear better at colder temperatures). Bottle or keg as normal.

Mash & Mini-Mash recipes- <http://www.beertools.com/>

