

## All-Grain “Brew-in-a-Bag” Tutorial

This tutorial assumes you have done full-boil extract brewing before. We suggest making a beer of modest (1.035-1.050) gravity for your first all-grain batch.

### Step 1:

**Fill the brew-pot with 7 gallons of water, heat to 158°F\*.**

*\*The starting volume and temperature is dependent on several factors. 7 Gallons @ 158°F is a good starting point for your first brew. In future batches, adjustments can be made to hit target mash temps and final volumes, depending on your specific recipe and equipment.*

*Be sure to leave enough head-space for the grains. 7 gallons might be too much for your specific brew-pot. Start with less water, then add more in step 7 to finish with 5+ gallons post-boil.*



### Step 2:

**Line the brew-pot with a straining bag, then add your grains and stir thoroughly.**



## **Step 3:**

### **Check temperature.**

*The temperature should be 148-154°F (unless your recipe specifies otherwise). If it's below 148°F, turn on the burner to raise the temperature. Stir to avoid scorching the grain. If it's above 154°F, leave the lid open and stir until it drops.*

*Make a note of the temperature. For future batches, heat the strike water higher or lower to achieve proper mash temperature.*

## **Step 4:**

### **Cover and wait 45 minutes. Insulate if desired.**

*Enzymes from the base grain are converting complex starches to simple sugars.*

*Wrapping the brew-pot with a towel or blanket will help retain heat, especially in cooler weather. If the temperature drops below 148°F, turn on the burner to raise the temperature. Stir to avoid scorching the grain.*



## **Step 5:**

### **Heat the mash to 170°F.**

*This will stop any enzymatic activity, and will make straining easier in the next step.*

*Stir while heating to avoid scorching!*

## **Step 6:**

### **Remove the Grains.**

*Slowly lift the bag from the pot. If you plan to brew using this method often, you'll want to make something to suspend the bag over the pot rather than holding it. Recipes with large grain-bills can be especially challenging.*



## **Step 7:**

### **Add Water?**

*There could be less water in the brew-pot than you normally start with. Add more water to raise the volume to your normal brewing volume. Most equipment will boil-off approximately 1 gallon per hour, so 6.5 gallons now will result in 5.5 gallons post boil.*

*After doing a few all-grain batches, you'll be able to better predict temperatures and water volumes. Always take notes.*

## **Step 8:**

### **Heat the wort to boiling and follow your brew schedule.**

*At this point, there is no difference between all-grain and extract. You can brew as you normally would.*