

Partial-Mash Tutorial

This tutorial assumes you have done extract brewing before. Be sure to read through the entire guide to see what additional equipment is needed.

Step 1:

Fill the brew-pot with 1.5 quarts of water per pound of grain.

Example: 4lbs grain x 1.5 quarts/lb = 6 quarts (1.5 gallons)

Your recipe may specify a different water/grain ratio.



Step 2:

Heat the water to 170°F, then pour into a small cooler.



Step 3:

Add the grains (already crushed) to the cooler, stir to break up any clumps.

Close the lid, wait 5 minutes, then check the temperature. It should be between 148-154°F. If it's below 148°F, stir in a small amount of boiling water. If it's above 154°F, leave the lid open until it drops.

Make a note of your temperature. For future batches, heat your strike water higher or lower than 170°F to achieve proper mash temperature.

Your particular recipe may suggest a different mash temperature.



Step 4:

Wait 60 minutes.

Enzymes from the base grain are converting complex starches to simple sugars. The enzyme activity is the difference between steeping grains and mashing them. Temperature and water volume are much more important when mashing.



Step 5:

Heat your sparge water to 170°F.

Use the same amount of water you used in Step 1. This water will need to be ready when the mash is complete.



Step 6:

Strain the grains.

Use a large strainer, colander lined with cheesecloth, large mesh bag, or whatever you have. You can strain into any container (a bucket fermenter works) if you don't have a second pot. It will only be there temporarily.



Step 7:

Put the grains back into the cooler, along with the sparge water.

Stir to break up clumps, then wait 10 minutes. This is called "batch sparging".



Step 8:

Strain the grains again. Use all collected runnings as your wort.

You've just made a small batch of all-grain wort. The exact same process could be used to make a full batch, but that typically requires larger equipment than most extract brewers have on hand.



Step 9:

Add more water to raise the volume to your normal brewing volume, add your extract, and brew as you normally would.

