

Quick Mash

These instructions are meant to be useful to the brewer who wants to mash with a small amount of grain (1-4 lbs.) and who wants to do so with a minimum of bother and quickly.

Equipment needed: 2-gallon stainless or enameled pot, large nylon mesh bag

Ingredients needed: Irish moss, ingredients for your beer.

1. Heat 1 quart of water for every lb. of grain to be mashed to 173 F. Pour hot water into the grains in your pot and stir. Temperature should settle out between 155-160 F. Try to keep temperature in this range for 45 minutes. Just be careful not to let temperature rise above 160 F. If it does, add cold water quickly to drop the temperature.
2. Iodine test may be done at this point to determine whether all the starches have been converted to sugars. If confident or in a hurry, proceed to step 3.
3. Pour mixture (wort) through the nylon bag into the pot (straining out the grains). Heat additional 2 quarts of water to 170 F and pour over the grains into the pot to rinse the grains of all their sugars.
4. Add water if needed to bring total water volume in pot to 6-7 quarts, or whatever volume is needed to be able to boil your extract.
5. Add your extracts, and basically follow your own recipe from this point on. Just be sure to boil the mixture about 1 1/2 hours instead of the shorter 30-min -45 min most extract recipes call for.
6. Add Irish Moss 20 min from end of the boil to help precipitate proteins.
7. There, you've made a partial mash beer. You should gain body and maltiness from your effort.

HELPFUL HINTS:

1. In step five you may withhold your extract and add it with 30-45 minutes remaining in the total boil. The longer extracts are boiled the darker the beer can become. So you may want to limit the time your lighter extracts are boiled.
2. Everything can be done efficiently and quickly here because if a good job isn't done the bulk of the extract still comes from the malt extract you are using in the recipe.
3. Since you are going to this extra work, try using liquid beer yeast. They are lower in bacteria count and can result in a cleaner taste in your beer. Just be sure to make the sterile starter. With lager yeast this is a *necessity*

The Wine & Hop Shop
1931 Monroe St Madison, WI 53711 608-257-0099
www.wineandhop.com buenosdz@chorus.net