

Explaining Our Recipes:

(Note that our recipes are for 25 litres of wort in the fermenter.)

We have designed our recipes for single infusion mashing; thus we work on a number of generalizations. In particular we work on using a 2 or 3 vessel system with a mash efficiency of 75%. With this in mind, and forgetting the difficult bits, we tell it thus:

- (1) Bring your “Strike Water” to about 70°C. We generally use 3 litres per kilo of grain, so if you have 6 kilos of grain then you use 18 litres of water. We usually start with water at 80°C to bring the mash tun up to temperature and then adjust the strike water temperature by adding a little cold or hot water to get to the correct temperature.
- (2) Dough in the malt making sure it is thoroughly mixed with no dry spots or dough balls. Check you have reached the right strike temperature and pH (5.2 - 5.4). Try to maintain that temperature for 60 minutes. Re-circulating if possible is an advantage. An iodine test will check complete conversion.
- (3) Drain into kettle and sparge with approximately 20 litres of hot water (about 80°C)
- (4) Collect approximately 32 litres of wort and boil for a minimum of 60 minutes. Preference is for a 90-minute boil. Do not cover for the first 30 minutes of boil, and try to achieve a good rolling boil. Expect to lose 20% of volume during boil.
- (5) Add bittering hops 60 minutes before flame-out. Add Kettle finings at 30 minutes before flame-out; then flavour and/or aroma hops as indicated.
- (6) Cool or cube and ferment as suggested. If cubing it is worth reducing the bittering hop value by 5%. The addition of dry hopping is not included but is to your personal preference.
- (7) Ferment with suggested or equivalent yeast at the suggested temperatures if possible.

NOTES/GLOSSARY

Strike Water: The water used in the mash. We usually use 3 litres of water per kilo of grain.

Strike water temperature: The temperature of strike water needed to achieve the required mash temperature after Dough-in. **(See Formula for calculation)**

Strike temperature: Mash temperature desired at dough-in. In our case of single infusion mashing it is the mash temperature. In Multiple infusion mashing it is the first mash temperature.

Dough-in: The stirring of the crushed grain into the strike water to form the mash.

Sparge Water: Addition water used to wash more sugars from the mash and make up the desired volume of wort pre-boil.

Kettle Finings: Additives used to precipitate undesirable proteins that cause cloudy beer and chill haze. We recommend Koppafloc, Whirlfloc, or Brewbrite(R).

Flame-out: When you turn off the heat at the end of the boil.

Cubing: Running the wort into a plastic jerry can while still hot and allowing to cool naturally. The idea is to fill the container completely and close off the cap to prevent any infection while cooling. When cool, or when convenient the wort can be transferred to a fermenter.