



# Partial Mash Brewing Kit

## Necessary Equipment:

- 2 stock pots (16L & 8L minimum)
- Pot to boil an extra liter of water
- Large mesh grain bag
- Thermometer (up to 170°F/77°C)
- Syphon hose with racking cane
- Large spoon/paddle for stirring
- Bottling bucket
- 30L pail with airlock (primary fermenter)

## Optional Equipment:

- Hydrometer
- Large colander
- Cooler (8L min.)
- Wort Chiller
- 19L carboy (secondary fermenter)

## Kit Inventory:

- Bag of grains
- Bag of hops
- Package of yeast
- Tablet of Irish moss
- Priming sugar

- Ensure all ingredients and equipment are at hand. Grains need to be at room temperature.
- Start boiling 1L of water in the event it is needed for mash temperature adjustment.
- Add 5L of water to larger brew pot and heat to 165°F/74°C. Add bag of grain and dunk a few times.
- Wait a few minutes and take temperature of grain mash. It should be 154°F/67°F. If off by 5°F /3°C or more, adjust temperature with small additions of cold or boiling water.
- Set oven to low (NO HOTTER THAN 154°F/67°C) and place the covered pot into the oven for 1 hour. If the oven is not available put lid on the pot, move off hot burner and cover with blanket for 1 hour (keeping blanket away from hot burner)
- While the mash pot is in the oven or under blanket, heat another 5L of water (sparge water) in the smaller brewing pot to 170°F/77°C.
- After the hour is up remove mash pot from the oven or from under blankets and dunk the bag of grain a few more times. Make sure the water in the smaller pot is up to 170°F/77°C. Carefully lift the bag of grain over the pot and allow to drain for a minute, or place the bag of grain in a colander over the pot.
- If using a colander: pour the water from the smaller pot (sparge water) through the grains slowly 1L at a time.
- If not using a colander: transfer the drained bag of grain to the small pot of sparge water and dunk it a few times. Leave for 10 minutes and dunk a few more times. Lift and drain by holding over the pot or placing in the colander. Discard spent grain and rinse bag for future uses.
- Combine the liquid (wort) from both pots into the larger one and top up to a safe boiling volume considering the extract will still need to be added.
- Turn on burner. Once it has reached boiling, stir in the liquid extract and/or dry malt extract and bring to a boil again. This is a critical time to make sure the wort doesn't boil over. Keeping a spray bottle of cold water around can help fight a boil over.
- Add the hops and irish moss according to the timing schedule.

Add the \_\_\_\_\_ @ \_\_\_\_\_ minutes to start the boil

Add the \_\_\_\_\_ @ \_\_\_\_\_ minutes left in the boil

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- Remove the hop bags at the end of the boil time. Rinse and let dry for future uses.
- Cover and move the brew pot to an ice bath in your sink, bath tub or in the snow to cool down. Cool beer to 70°F/21°C - 85°F/30°C. Optionally a wort chiller can be used. It's placed into the brew pot for the last 15 minutes of the boil before chilling.



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- Clean and sanitize primary fermenter and airlock. Pour or siphon cooled wort into primary leaving hop sludge behind. Top up to 19L if necessary. This is when you can take your first hydrometer reading.
- Sprinkle yeast on top. Seal with lid and fit airlock (filled halfway with water).
- Ferment at room temperature in a dark place. Fermentation should start within the first 24 hours. The airlock will start to bubble and thick foam will form on the surface of the beer within another day.
- After about 1-2 weeks the airlock will stop bubbling and the foam on top of the beer will drop back in.
- Take a hydrometer reading if you want to figure out the final alcohol content. At the 2 week point, transfer the beer to a cleaned and sanitized bottling bucket (or clean and sanitize secondary fermenter for another 2 weeks conditioning prior to bottling).
- At bottling/kegging dissolve the priming sugar in 1 cup of water and bring to a boil. Gently stir into bottling bucket.
- Fill cleaned and sanitized bottles or keg. Allow one to two weeks to carbonate at room temperature. The beer will improve in flavour for weeks to come. A layer of sediment will form at the bottom of the bottles. Pour beer into a glass leaving the sediment behind in the bottle.