

Mash/Lauter talk:

# Mash

## Infusion Mash:

Single Temperature Rest (Saccharification rest) at 149-158F (65 - 70C)

Crushed malt is stirred into an insulated container at 10-15F higher than desired temp.

Saccharification rest is typically 60 minutes.

Mash out, raise temp to 165-170F, rest 5-10 minutes

Lauter

Iodine test?

Tannins are extracted around 120 minutes

Words to use:

- Grist,
- Dough In
- Saccharification rest
- 148F - thinner, stronger beer (more fermentable)
- 158F - richer, less alcoholic beer (less fermentable)

## Decoction Mash:

Traditional German lager method.

Dough in 100F for 30 minutes

Protein rest 122F for 15-30 minutes

Ladle out the thickest 30-40 % part of the mash into a kettle raise to 158F (70C) for 10-15 minutes

Bring to boil for 30-40 minutes

Recombine with rest of the mash, final temp should be 147F (64C)

Rest for 10-20 minutes

Mash out at 170F (70C)

## Cereal Mash:

Mash in unflaked wheat etc...

## Lauter/Sparge:

### Batch Sparge:

Allow about 5% extra malt for decrease in efficiency

Add hot ( 172 Degree F) water to mash tun.

Stir well, try not to create foam you are no longer worried about starch conversion more so dissolving remaining sugar.

Recirculate the first runnings a few times to clarify wort.

Repeat until you have collected enough for your boil.

### Fly/Continuous Sparge:

Slowly, while draining wort, add hot liquor, 167-176F (75-80C) take approx 60-90 minutes

Why Batch vs Fly?

better?

## Ways that different malts react to different temps in the mash