THE LAZY GUY METHOD OF HOME BREWING

WHY BREW IN A BAG?

- Faster
- Less effort (no sparging and lautering)
- Fewer things to clean
- Just as efficient in extracting sugar from grain

WHY MASH AT ALL? (IF YOU ARE REALLY LAZY, WHY NOT JUST BREW FROM EXTRACT?)

- Mashing:
 - -More control over attenuation and end result
 - -Can blend different base malts
 - -First wort hopping
 - -Smells good
 - -Sitting around and waiting for 45 minutes is not that much more work
 - -Peer pressure

HOW IS IT DIFFERENT FROM REGULAR MASHING?

- Use entire amount of brewing water for mashing
- No:
 - -recirculating,
 - -sparging,
 - -lautering, or
 - -transferring to another vessel
- Need a big nylon mesh bag and a big colander

METHODS (IN BRIEF)

- Calculate grain amount and target original gravity
- Calculate the amount of water you need
- Heat water to desired mash temp (+5 degrees F) in brew (boiling) pot
- Add bag and grain to water, stir
- Insulate brew pot
- Stir every 10 minutes (or not)
- After 45 minutes, pull grain bag up and set on colander over brew pot, take off insulation.
- Start boil

RECIPE FOR "SENSING SIXTY SAISON" (BREWED ON MY 59TH BIRTHDAY)

Malt:

- 7.5 lbs Admiral Pils
- **2lbs Munich Malt**
- I Ibs Rye
- .25 lbs Acidulated Malt
- I lbs Local Winter Honey @15 min

- Hops and Spices
- Bittering hops (60 Min)

I oz Strisselspalt

- .25 oz East Kent Golding (EKG)
- .5 oz Fuggles
- I tsp Irish Moss at 15 min
- .5 oz crushed Indian coriander 10 min
- .4 oz EKG 10 min
- . 5 oz Strisselspalt 2 min
- 8 oz Re-pitched Wyeast 3711 Slurry at 72F
- I cup Honey for bottling (after 4 weeks)

GRAIN CALCULATIONS – FOR 5.5 Gallons

• Gravity for Pale Ale and Pilsner base malt

= I lbs in I gallon - 1.037

Exp – 5 lbs of Pilsner X 1.037 = 1.185 of gravity (at 100% efficiency)/gallons

1.185 /5.5 gallons = <u>1.036</u>

Mashing efficiency = 70%

<u>1.036</u> X .7 = 1.024

Adjunct grains - vary in gravity – but generally yield 1.034
 I lbs X 1.034 = 1.034/5.5 X .7= 1.004

GRAIN CALCULATIONS FOR "SENSING SIXTY SAISON"

Admiral Pils	Adjunct malts	Honey	
7.5 lbs	3.25 lbs	l lbs	
@.037 =1.185 /5.5=1.228	@.034 =1.157 /5.5 =1.088	0.030 /5.5	
(@67%) = I.034 +	1.014 +	I.005	=
		Total OG:	I.053

WATER CALCULATIONS

- Grain Absorbs .075 gallons per pound of grain
 -EXP 10 lbs of grain X.075 = .75 gallons absorbed
- Boiling removes Approximately I gallon of H2O per hour
- To get 5.5 gallons of wort you need 7 gallons of H20 to start
- So, for 10 lbs of grain
- 7 gallons + .75 (H20 absorbed by grain) = 7.75 gallons
- Greater proportion of H20 to grain means only a 5 degree F higher water temp than intended mash temp

VARIATIONS

- Size of Brew Kettle
 - -Larger Kettle = Faster Rate of H20 Boiling off
- Weather
 - -Windy or cool weather can slow boiling rate
- Burner
 - higher BTU's = faster boiling rate

MASH WATER For "Sensing Sixty Saison":

TotalH2OAmount H2O forGrain (lbs)Absorptionmash10.250.7687.68

BREWING ALTAR



SECURING BAG TO MASH TUN/BREW POT



FLASHER MASHER



INSULATION EFFICIENCY





GRAIN BAG DRIPPING INTO BREW KETTLE



BOIL!



GRAIN BAG DRIPPING INTO SIDE POT AFTER COMMENCE OF BOIL (USUALLY GATHER ABOUT A PINT OF ADDITIONAL WORT, ADDED WITH BOILING HOPS)



HOW DID IT TURN OUT?

- Target OG = 1.053
- Actual OG = 1.053

- Final Gravity (FG) = 1.004
- Alcohol by Volume = 6.6%

• You tell me



GRAIN CALCULATIONS FOR "BEFORE THE FALL RED ALE":

		Dry Mait	
Two row pale ale		Extract	Dextrin
malt	Adjunct malts	@.044	@70%
5 lbs	4.625 lbs	l Ibs	0.25lbs
@.037 =1.185 /5.5=1.036	@.034 =1.157 /5.5=1.028	0.044 /5.5	@.033=1.008 /5.5=1.0015
(@70%) = I.024 +	1.020 +	1.008 +	1.002 =
		Total	
		OG:	1.054

RECIPE FOR "BEFORE THE FALL RED ALE"

- Malt:
 - 5 lbs Pale Ale (2-row) malt
 - 3 lbs Munich Malt
 - .5 Ibs Cara Red
 - .5 lbs Crystal 60L
 - .5 Ibs Belgain Aromatic
 - .125 lbs (2 oz) Roasted Barley
 - .25 Dextrin Malt
 - Mash in 7.72 gallons H20 at 153F for 45 mins
 - I lbs dry malt extract added @30 min
 - Nor Cal Giga Yeast pitched at 75 F
 - .75 cup corn sugar for bottling

- Hops:
 - I oz Cascade (home grown AA% ?)
 - First Wort Hop
 - 1.25 oz Mosaic (11.5%AA) at 60 minutes from end of boil
 - I tsp Irish Moss at 15 min
 - .5 oz Cascade and .5 oz Mosaic at 7 min
 - .5 oz Cascade and .25 oz Mosaic at Flameout
 - .5 oz Cascade Dry hop 3 days prior to bottling
 - Approximate IBU = 60

AFTER THE FALL (!)



(Tree did not hit anyone or break anything of value)