

Part 2

Mashing

Mashing, making beer from grain, ‘the skeleton in the homebrew closet’ according to Randy Mosher. Mashing, we know it makes better beer, but it involves an investment in time and equipment, some learning so we quickly shut the closet door and put down another kit.

In reality, mashing is not that hard. We do need some gear, about \$200 or so worth, but that can be accumulated slowly. While you are doing that you can brew some beer using part mashes that can be done with kitchen gear: Pans, colander, sieve and big metal spoon.

You can also be reading up about full mash beers in the following books:

J. Palmer “How to Brew” also available online at www.howtobrew.com

G. Wheeler “Homebrewing” published by CAMRA (www.camra.org.uk) and currently (05) out of print

Clive LaPensee “The Craft of Housebrewing”

Books by C. Papazian, David Line and David Miller are quite available but not nearly as good as the above three books

There are other books to supplement these once you have brewed a few full mash beers.