

The Many Ways of Brewing Hoggetowne Ale Works House Recipes

Extract with Steeping Grains

Recommended for beginning brewers, this is the fastest and easiest way to brew our house recipes. Requires standard brewing equipment (any full-size Hoggetowne equipment kit and a pot/kettle at least 20 quarts in size) and takes about 2-2.5 hours from preparation to clean-up.

Recommended instructional materials: Basic Brewing *Extract and Partial Mashing* DVD & John Palmer's *How To Brew* book.

Mini-Mash

Offered on some recipes, the process of brewing a mini-mash beer is virtually identical to extract with steeping grains, and the only additional equipment required is an accurate thermometer. Basically, we substitute a small amount of base malt (usually about 1.5 lbs) for some of the extract. You will then mash (similar to steeping, but with less water and at a more specific temperature) the grains for 45-60 minutes, followed by sparging (rinsing) the grains with up to 1 gallon of 170°F water. Top off the boil kettle to reach a total pre-boil volume of at least 3 gallons. Everything else remains the same. Slightly cheaper than extract with steeping grains. About 3-3.5 hours from preparation to clean-up.

Recommended instructional materials: Basic Brewing *Extract and Partial Mashing* DVD & John Palmer's *How To Brew* book.

Partial Mash

Offered on most recipes, a partial mash substitutes base malts (usually between 3.75 and 5 lbs) for up to half of the extract in the recipe. You may mash in your kettle or in a 3 to 5-gallon converted beverage cooler. An accurate thermometer is a must! A full volume boil (usually 6.5 to 7 gallons at the beginning of the boil) is recommended for best results, but not required. A wort chiller is highly recommended. Some recipes (namely those including Pilsner malt) will require a 90-minute boil. Substantially less expensive than extract with steeping grains, with better control over mouthfeel, attenuation and beer flavor. About 3.5-4 hours from preparation to clean-up.

Recommended instructional materials: Basic Brewing *Extract and Partial Mashing* DVD & John Palmer's *How To Brew* book.

All-Grain

As the name suggests, all-grain brewing does away with extracts completely and uses nothing but raw ingredients. You may mash in your kettle or in a 5 to 10-gallon converted beverage cooler (5-gallon coolers max out at an Original Gravity of about 1.065). An accurate thermometer is a must! A full volume boil (usually 6.5 to 7 gallons at the beginning of the boil) is required. A wort chiller is highly recommended. Some recipes (namely those including Pilsner malt) will require a 90-minute boil. This is the least expensive but most time-consuming way to brew. It provides maximum control over all flavor and mouthfeel aspects of the beer. About 4-6 hours from preparation to clean-up.

Recommended instructional materials: Basic Brewing *Stepping Into All Grain* DVD, John Palmer's *How To Brew* book & Gordon Strong's *Brewing Better Beer* book.