



STEEP-TO-CONVERT

Addendum procedures for select intermediate Brewer's Best® kits that contain starchy grains.

Most of the specialty grains used in extract brewing are pre-converted - the starches inside the malted barley have already been converted into sugars. These sugars have been caramelized (crystal and caramel malts) or charred (roasted malts) through a special heating process. Pre-converted grains, commonly referred to as specialty grains, do not need to be mashed and simply steeping these grains will release their desired character.

Base malts (e.g. Pale, Lager, Wheat) and lightly kilned malts (e.g. Munich, Vienna, Aromatic) are not pre-converted. They contain starches inside the husk that need to be converted into sugars - a process called mashing. In extract brewing, it is only necessary to mash when the recipe includes more than a pound of these starchy grains for a 5-gallon batch.

In order to achieve the proper character of a specific beer style, Brewer's Best® offers a handful of recipes which include grains that should be converted. Since we are still relying on the high quality malt extracts to provide the vast amount of sugars, Brewer's Best® has developed a "Steep-To-Convert" process - a simplified version of mashing.

To achieve the optimum character and flavor profile of this recipe, use the following "Steep-To-Convert" process. To properly execute this process you must have two things:

1. Extra time - your steep time will go from 20 minutes to 45 minutes.
2. The skill and equipment to be able to keep your steep water at a very consistent specific temperature.

"Steep-To-Convert" Procedures Replace Step #3 of the Recommended Procedures

1. Determine water volume

For every 2 lbs. of grain included in this recipe pour 1 gallon of water into the brew pot (e.g. if 1.5 lb. of grain are included, begin with 3/4 gallons of water).

2. Steep-To-Convert

Pour the crushed grains into the grain bag and tie a loose knot at the top of the bag. Raise the temperature of the water to 155°F. Place the grain bag into the brew pot. As the grains begin to soak, the water temperature will drop. Carefully monitor the temperature and when it drops below 150°F add just enough heat to bring the steep water to a range between 148°F - 152°F, do not exceed 155°F. Steep the grains for 45 minutes. Remove the grain bag and without squeezing, allow the liquid to drain back into brew pot.

3. Rinse (optional)

Pour approximately 1/2 gallon of 150°F clean water through the bag allowing the grains to be rinsed back into the liquid wort.

4. Add water

Add enough warm water to your wort to bring the volume to 2.5 gallons.

Continue to Step #4 of Recommended Procedures