



Using specialty grains in conjunction with your favourite recipe can add much more complexity to the finished beer. In addition to reintroducing the flavour of the grain, it also adds colour and aroma giving more scope of variation in your recipes.

Following are a couple of simple methods for you to try with your next kit brew.

METHOD 1: USING A SAUCEPAN

- Bring 1 litre of water to the boil in a small saucepan then turn off heat.
- Place your selected grains in a colander / sieve and place in the saucepan so that all the grain is submerged. You could also use a muslin bag or sterilised stocking.
- Leave to steep for between 10 and 20 minutes.
- After the steeping period lift out the grain and pour the liquid from saucepan into your brew.
- Rinse the grain (Sparging) with about 1 Litre of fresh HOT tap water into your brew as well.
- Dispose of the spent grain - DO NOT ADD IT TO YOUR BREW.

METHOD 2: USING A COFFEE PLUNGER

- Place your selected grains in a Coffee Plunger and fill with boiling water from the kettle until all the grain is submerged.
- Leave to steep for between 10 and 20 minutes.
- After the steeping period, push down the plunger and pour the liquid into your brew.
- Top up the plunger with fresh HOT tap water, plunge and pour into your brew as well.
- Dispose of the spent grain - DO NOT ADD IT TO YOUR BREW.

If you require any more information regarding the use of grain then please talk to your friendly brewer at a Country Brewer store.

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