



Adding Specialty Grains to a Beer Kit

Adding some 'specialty grains' to a beer kit can really help enhance the flavour, giving the beer better body and a good malty taste. The process is simple:

1. Bring 2-3 litres of water to the boil
2. Turn off the heat
3. Add the grains to the water and steep them at around 67°C for 20-30 minutes, stirring occasionally. Don't let the temperature go above 75°C.
4. Strain through a sieve or mesh bag into another pot. Discard the solids (spent grain).
5. Briefly bring the liquid to a boil to ensure it is sterile. If you're adding hops to your kit as well, you can boil them in here.
6. Add the liquid to your fermenter barrel before topping up to final volume and adding yeast.



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