

DMaSH RECIPE



Dual-Malt Porter (5 gallons/19 L, all-grain)

OG = 1.046 FG = 1.012
IBU = 22 SRM = 20 ABV = 4.5%

Ingredients

6 lbs. (2.7 kg) Maris Otter pale ale malt
3.5 lbs. (1.6 kg) brown malt (65 °L)
6.3 AAU East Kent Golding hops
(60 min.) (1.25 oz./35 g of 5%
alpha acid)
White Labs WLP002 (English Ale) or
Wyeast 1968 (London ESB) or
Lallemand Windsor Ale yeast
Priming sugar (if bottling)

Step by Step

Heat 11.25 qts. (10.6 L) of water to 165 °F (74 °C) to achieve a mash temperature of 150 °F (66 °C). Hold the mash at 150 °F (66 °C) for 75 minutes. Sparge with 170 °F (77 °C) water, collecting wort until the pre-boil kettle volume is around 6 gallons (23 L). Boil the wort for 60 minutes, adding the hops at the beginning of the boil. Chill the wort to 65 °F (18 °C), let the break material settle, rack to the fermenter, pitch the yeast and aerate thoroughly. Ferment at 66 °F (19 °C). After primary fermentation is over, bottle or keg. Visit <http://byo.com/resources/carbonation> to determine priming sugar needs.

- Understanding how different base malts impact the flavor of your finished beer.
- Highlighting the differences between yeast strains.
- Getting the brewer to think seriously about brewing techniques and what they bring to the beer — including mash techniques, hop additions and timing, water additions, fermentation schedules and finishing your beer.
- Moving towards a philosophy that emphasizes using ingredients and techniques to achieve a specific flavor or effect in the finished beer, and away from the kitchen sink approach to brewing.
- Understanding what flavors you like in your beer, and which ones you don't.

SMaSH Styles

I know a lot of you reading this are probably thinking, "What kind of beer can I possibly create with just one malt and one hop?" Well, it turns out the list of possible styles is pretty extensive. Here are some of the popular beer styles you can create with just a single hop and single malt: Light lagers, Pilsners of all types, saison, India pale ale, American pale ale, American IPA, Belgian blonde ale, cream ale, tripel, Belgian golden strong ale, old ale, English bitters and milds, barleywine, Oktoberfest, Vienna, altbier, Helles, and Grodziskie.

The key to making all of these different styles is simply using the right selections for your base malt, hop variety and yeast, along with applying the correct techniques and timing.

Selecting your Grains

Different grains from different malsters and areas of the world can have their own distinct flavors. By carefully selecting your base grain to go with your beer style, hop and yeast variety you can achieve some unique effects. I encourage you to sample some of the malt by lightly chewing it — to get an idea of its flavor before brewing.

Extract brewers can join the SMaSH bandwagon here. Select one variety of liquid or dried malt extract that matches your beer style, and brew with that. Obviously your selections

are more limited than an all-grain brewer, but you still have options. In addition to the obvious pale malt, many stores offer liquid Munich malt, wheat malts, and other specialty extracts to try.

For all-grain brewers, many of us are familiar with American or British 2-row pale malt, but have not tried 6-row malts. Six-row barley, while it has a slightly lower (2%) overall potential, has more enzymes than 2-row, and higher protein levels that will provide body in the final beer.

Maris Otter, an English 2-row barley has long been a favorite of SMaSH brewers. It imparts a complex, unique flavor particularly to many English styles that has long been favored by home and commercial brewers alike. For example you can make a great SMaSH IPA with just Maris Otter malt or malt extract.

Moving away from pale malts, two other popular SMaSH malts are Munich and Vienna malts. Beers made with 100% Munich develop a strong malty sweetness as well as distinct red-copper color. Lighter Munich varieties work best, provided you balance the maltiness with hops or use it in a malty continental style.

Vienna malt is slightly lighter in color and sweeter than Munich, making it a great base malt for Munich, Oktoberfest or other malty styles.

Beer made from 100% wheat malt is an option. You need to select a wheat malt that has sufficient diastatic power, but most light wheat malts are self-converting. A good example would be Briess' White Wheat, which has a high diastatic power of 160. When working with 100% wheat you are going to get a thick mash so using a high water/grain ratio or brewing via brew-in-a-bag or with rice hulls might be needed to avoid a stuck mash.

Finally you can consider lightly smoked malts. Using 100% smoked malt requires carefully selecting your malt, so you don't overwhelm the beer with smoked flavor. An example would be the Polish beer style Grodziskie, which is made from 100% wheat malt smoked over oak. Lightly smoked pale malt can also be used as a base.