

# Mashing Secrets

Doug Michael, Maltster and Director  
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**Largest  
producer  
of specialty  
malts  
in the  
Southern  
Hemisphere**

















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# Explore the past to discover the future.

*“Romance gets you into bed, Passion gets you out”*

Doug Michael

**Modern malting barley  
varieties**

**Versus**

**Old world barley varieties**





# Old World vs. New World Malt

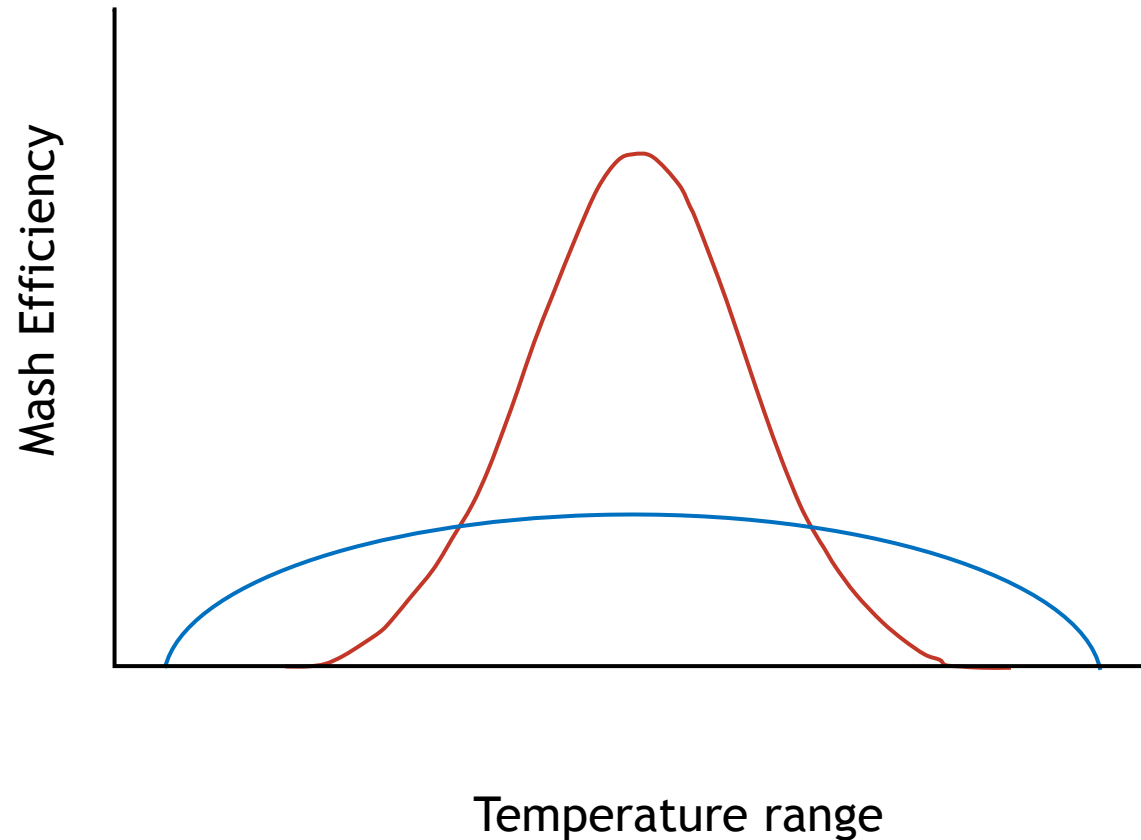




romantic bullshit



# Modern malt gives superior efficiency



- Accuracy
- Attention to detail
- Good process control
- Good equipment management

**Learn how to drive your Ferrari!**



stepped mashing, are  
u still being Romantic



# Stuck mash?

1. Over crushing
2. Too big a hurry with runoff
3. Poor equipment
4. Too many adjuncts

Not a signal for doing a stepped mash





**Kolbach Index?**

**What does it mean?**

**What should it be?**





**Craft beer** with full body,

**malt or hop driven**

**35-41** Kolbach Index



**Mainstream** session beer,

highly fermented

**42-46** Kolbach Index





# pH

## Get it right!

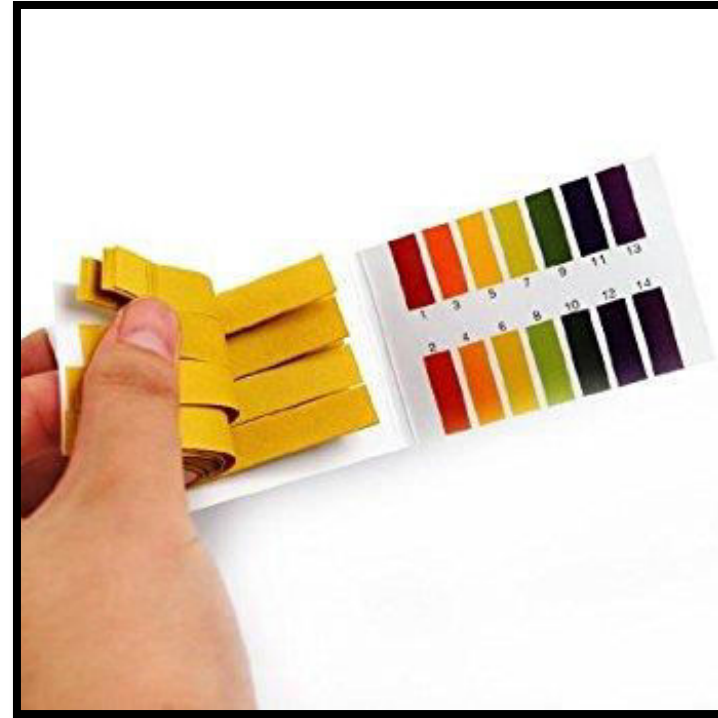
**Understand the beer style  
you are trying to create.**



# pH is Critical



This is a pH meter.



This is not a pH meter.





**Don't be a tight arse!**

**Don't over sparge!**

# Don't over Crush!



**Gladfield modern day malt  
Fat and Friable**

**Vs**

**Old world malt  
Skinny and Steely**



# Summary





**1. Don't let romance take over  
when exploring the past.**



**2. Use Science reason and logic  
when making business decisions.**



**3. Cut out the bullshit and deal with the facts when it comes to old barley varieties versus new.**



**4. Choose the right malt  
analysis for the right beer style.**





# 5. Get the pH right.



**6. Don't over sparge.**



**7. Don't over crush.**

# Thank you!

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