

# DIGIBOIL MASHING KIT

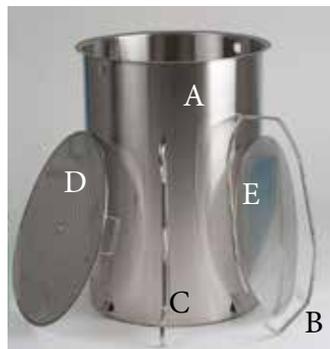
## Packing List:

- 1 Malt Pipe (A)
- 1 Malt Pipe Wire Support (B)
- 1 Malt Pipe Lifting Handle (C)
- 1 False Bottom with Feet (D)
- 1 False Bottom for Malt Pipe (E)

## Assembly

1. First, install the Malt Pipe Wire Support (B) into the top groove of your Digiboil. It should snap into place.

2. Now place the Malt Pipe False Bottom (E) into the Malt Pipe (A). Your unit is assembled and ready for use.



## Instructions

When you are ready to mash, a good rule of thumb is to add .34 gallons of strike water for every pound of crushed grain you are mashing. For example, if you are mashing 10 pounds, add 3.4 gallons of strike water. If you are mashing 14 pounds, add 4.75 gallons of strike water. Place the assembled Malt Pipe with False Bottom into your Digiboil and then add your strike water. Heat the strike water to 160° F in the Digiboil before stirring in the crushed grain.

Stir in the grain with a long spoon gradually so it mixes with the strike water to become a soupy porridge. Immediately turn the heat down on your Digiboil to your desired mash temperature, typically 152° to 155° F. Turn off the 1000 watt element so you only have the 500 watt element going to avoid scorching the grain on the bottom of the element. Stir the grain thoroughly and cover with the lid.

Leave for 1 hour, stirring occasionally. If you want a little recirculation during the mash, pour a half gallon or so of wort from the valve and stir into the top of the grain bed. For an accurate read of the grain bed temperature, use a long probe thermometer into the top of the grain bed, as the digital display will vary and not accurately reflect the temperature of the grain pipe above.

After an hour, put the Malt Pipe Lifting Handle (C) into the holes on the top of the Grain Pipe (A), and lift the basket upwards, twisting when you get to the top so it will rest on the Malt Pipe Wire Support (B). Now ladle in 168° F sparge water into the top of the Grain Pipe. You will need approximately .25 gallons of 168° F sparge water per pound of grain mashed, although this can vary. For example, for 10 pounds of grain mashed, use 2.5 gallons of sparge water. The best course of action here is to lift the grain pipe occasionally and peer in with a flashlight, stopping sparging when you hit the 6 gallon marker.

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Final Inspection by #5