

## **PURPOSE**

Malt mill adjustment is best performed by evaluating grist composition using assortment sieves to divide milled malt (grist) into fractions. The method is simple, but due to the cost of sieves most small-scale brewers rely on visual evaluation of grist and brewing performance to adjust malt mills. Today, you will manually adjust a malt mill to the crush that your group believes looks right and then this grist will be evaluated with assortment sieves.

## **MATERIALS**

- Malt mill
- Malt
- Scale
- Assortment sieves (#14, #18, and #60), rubber balls, and bottom pan.

## **BASIC STEPS**

1. Adjust mill by milling malt and evaluating grist until the mill is adjusted to your satisfaction. This is subjective and there is no correct setting.
2. Mill ~200 grams of malt.
3. Stack the assortment screens by placing the pan on the bottom and stacking sieves from finest (#60) to coarsest (#14). While sieves are being stacked, place two rubber balls in each sieve.
4. Weigh 100 grams of milled malt and pour onto the sieve stack with the #14 sieve on the top.
5. Slide sieve stack east to west for 15 seconds, then tap on table. Slide sieve stack north to south for 15 seconds, then tap on table. Repeat for a total 6 cycles (3 minutes of sliding).
6. Collect the grist from each sieve and weigh.
7. Calculate the percentage of each sieve fraction and plot data on graph like the example shown below.

