

Fly Sparge!

Now we want to separate the grains from the wort and get all of the sugars out of the remaining husks.

- * First, unplug the pump from the power.
- * Now close the tap on the keg.
- * Remove the hoses from the pump and the heat exchanger, draining any wort into the keg
- * Pack away the temperature controller, and it's thermometer
- * Turn the temp dial on the URN down to 0
- * Now we want one hose going from the tap on the URN to the top of the keg, and one hose going from the tap on the keg, into the aluminium pot on the ground.
- * Put a sheet of baking paper on the top of the keg, above the grain bed
- * Close the tap on the aluminium pot
- * Take 2 jugs (until it runs clear) of wort from the tap on the keg, and return it to the top of the keg.
- * Now set the tap on the keg to very slowly (approx 1 cup per minute), trickle the wort into the aluminium pot.
- * Watch it until the wort is drained to almost the top of the grain bed.
- * Now open the tap on the urn to match the flow out of the keg. We want to maintain about 1 inch of liquid above the grain bed.
- * It should take between 60 and 90 mins to drain all the wort

