

# Strike!

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- \* First, drop the target temperature on the temperature controller to 68 C.
- \* Now add the crushed grains to the keg.
- \* There should be plenty of water for the grains to circulate, and the temperature should drop from 75 C to 68 C, which the pump should maintain.
- \* You can put the lid from the aluminium pot over the wort to protect it from stuff dropping in, and still feed in the tube and temperature probe through the keg handles.
- \* We leave it mashing like this for 1 hour.

Some benefits of this HERMS system.

- \* The temperature control is much more accurate.
- \* Gives a clearer wort
- \* Repeatable results
- \* Can perform advanced mash schedules

