



Midwest Homebrewing & Winemaking Supplies
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I've been making beer from extract for awhile, what do I need to get into all-grain brewing?

For a brewer who's been extract brewing for a while, it's a lot easier than you might think to make the jump to all-grain. You will need some extra equipment in addition to what you already have. Another possibility is to try some partial-mash batches. This is kind of a halfway step you can try if you're curious about all-grain brewing. For more information, see our PDF titled, "[What is a partial mash?](#)"

For the purposes of this article, we're going to assume that you already own all of the equipment needed to brew with malt extract. If you're not sure, you can take a look at our PDF titled, "[I'm interested in making beer, but how do I do it?](#)", which contains a checklist of everything you should have before going forward.

There are many different ways to set up an all-grain system depending on several factors. These include what size batches you'd like to brew, what your budget is and how much space you have for the equipment. For the purposes of this article, we are going to discuss the simplest type of setup for what is called a single infusion mash. The same concepts apply to whatever system you may choose to build. The possibilities are limitless, but we'll give you a good checklist to start out with.

Here is a checklist of everything you will need to go from extract brewing to all-grain brewing:



7.5 gallon (or larger) brew pot



Propane burner



Single infusion mash tun*



Hot liquor tank*



False bottom*



High-temp tubing*



Sparge arm (optional)



High-temp pump (optional)



*The items with an asterisk are available pre-packaged in our [10 Gallon Deluxe All-Grain Kewler Kit](#), pictured above.

Keep in mind that if you are handy, some of these items can be built at home. We at Midwest will be glad to advise you on putting your system together. For example, if you already have a 10 gallon cooler at home that you'd like to convert into a mash tun, all you need to do is remove the spigot by loosening the nut on the inside of the cooler. Replace the spigot with one of our [Brew Logic Cooler Conversion Kits](#). Attach a false bottom to the conversion kit inside of the cooler with some high-temp tubing, and you have a mash tun!

Sparge items have become an option because batch sparging is being used quite often. What is batch sparging you ask? Check out our article on, "[Batch sparging vs. fly sparging, what is your opinion?](#)" to find out more. A pump is a convenient way to move the liquid (sparge water, wort, etc.) from place to place in the process, but it is not required to brew all-grain. Again, you do need fermentation equipment, spoons, etc., but you already knew that.

It is best to use a propane burner when making all-grain batches of beer because you will be heating a lot of water. Unlike extract where you boil 3-4 gallons of liquid, all-grain brewing will be heating at least 5 gallons of water at a time, and you do this a few times. What slows down most all-grain brewers is waiting for their water to heat up. You can make a batch of all-grain beer in as little as 4 hours from start to finish with the correct equipment. Longer times are almost always due to the speed of which the water is heated up. Your regular stove can work, but you will be closer to a 12-14 hour brew day because the burner output is much lower than that of a propane burner.

Of course Midwest Supplies has you covered on all-grain equipment setups. These equipment kits are a great way to get into all-grain brewing, and you get to save a little money by packaging it all together. Call us if you need more information on putting your system together, or if you are planning on creating your own system.