

Smoking Grains at Home



➤ By Steve Hackman

Home Smoking of Malt for Brewing

Home smoking of Malt for Beer making allows for better control of the type of wood used and intensity of smoke flavor. Smoked Malt can be used in a large variety of beer styles and can be easily done with equipment already in your home.

Styles of Beer:

- **German Beers-** Rauchbier, Bock, Helles, Dunkel and Marzen.
- **Porter and Amber.**
- **Most beers can be infused with smoked grains.**

Starting:

- **Malts:** Start with a light Malt like 2 Row or Pilsner.
- **Woods:** Beechwood, Cherry, Alder, Oak, Hickory, Pecan and Apple.

Equipment needed:

- Grill or Smoker. Electric smoker provides lower temperature control and can smoke a higher quantity.
- Chlorine free water with spray bottle.
- Grain/Malt.
- Wood chips
- Screen material
- Smoke box to burn wood chips.
- Relax have a Smoked HOMEBREW!

How to do it:

- Moisten the grains with chlorine-free water using a spray bottle or by soaking them in water. Distilled water is recommended.
- Spread screen material over your trays in your smoker.
- Evenly spread your Grains over the screen material.
- Add wood chips.
- Turn on smoker to 90-100 F°. Can also do this process on a gas grill.
- Time in smoker depends on the level of smoke you are wanting (30min-2hours).
- Let Grain cool and store.

Learnings:

- On the grill it over heated quickly. The heat generated from the wood chips burning kept the temperature close to 100°F. Used an external thermometer because the lid one started at 150°. I did only one batch using this method.
- The electric smoker worked well keeping the temperature close to the set point. The burning wood chips created more heat than expected.
- I had a difficult time keeping the wood chips lit. Used my grill smoke cylinder and lit with a Benzomatic torch. I believe the issue was having enough Oxygen in the smoker to support combustion.
- Add wood chips.
- I did Jack Daniels Bourbon barrel chips, Pecan, Beechwood, and a blend of all the chips with the smoker.
- Insure grains are completely dry before storing them.

On the Grill



Smoker



Types of Clarifying Agents



Acknowledgements:

- ▣ Zymurgy Nov-Dec 2024 “Smoked Beer” by Dan Jablow.
- ▣ Zymurgy May-June 2025 Homebrew Quick-Tip Concentrate.
Low effort home smoked malt.
- ▣ <https://www.facebook.com/p/Smoke-Awe-100066904213828/>
- ▣ Google

