

Optimum Mash Profiles

USE THIS TABLE IN CONJUNCTION WITH THE DETAILED MASH REST TABLE TO FINE TUNE TEMPERATURES TO YOUR NEEDS.

Weizen

	Mash In	Rise	First Rest	Rise	Second Rest	Rise	Third Rest	Mash Off
Temperature	95		126		148		158	168-170
Duration	0	30 ³	30 ²	13	15	5	45 ¹	

Pale Ale/IPA/Amber Ale

	Mash In	Rise	First Rest	Rise	Second Rest	Rise	Third Rest	Mash Off
Temperature	95		152-154					170
Duration	10 ²		45-60 ¹					

Oatmeal Stout/Porter

	Mash In	Rise	First Rest	Rise	Second Rest	Rise	Third Rest	Mash Off
Temperature	104		126		152			170
Duration	15	13	15		45 ¹			

Stout/Porter/Dark Ale

	Mash In	Rise	First Rest	Rise	Second Rest	Rise	Third Rest	Mash Off
Temperature	154							170
Duration	45-60 ¹							

1 - until iodine test is negative

2 - make sure pH is below 5.8

3 - slow rise substitutes for 110 rest

Pilsener/Munich Helles/Dortmunder/Amber

	Mash In	Rise	First Rest	Rise	Second Rest	Rise	Third Rest	Mash Off
Temperature	95		131		154			170
Duration	10 ²	15	15	23	45-60 ¹			

Bock/DoppleBock

	Mash In	Rise	First Rest	Rise	Second Rest	Rise	Third Rest	Mash Off
Temperature	131		150		156			170
Duration	10	12	20	5	30 ¹			

Scottish Ale

	Mash In	Rise	First Rest	Rise	Second Rest	Rise	Third Rest	Mash Off
Temperature	158							170
Duration	60 ¹							

Strong Belgian Ale

	Mash In	Rise	First Rest	Rise	Second Rest	Rise	Third Rest	Mash Off
Temperature	155							170
Duration	60 ¹							

1 - until iodine test is negative

2 - until pH is below 5.8

NOTE: Mash-in at 95 F is for acidification rest to drop pH of mash into proper range of 5.2 - 5.6. Eliminate or adjust this rest as needed. It's only listed for light colored beers where there are no dark grains to drop the pH.