Malt Wet Milling

In a wet milling operation, the whole uncrushed malt is presteeped in hot water to the point where the husks reach a water content of approximately 20% and the endosperm remains nearly dry, which results in a semi-plastic, almost pasty consistency. The duration and temperature of steeping depends on the modification and the moisture content of the malt. The steeped malt is then passed through a two-roll mill in which the endosperm is squeezed out of the surrounding husk, leaving it fully available to the subsequent actions of mashing. The husk remains tough and intact for its eventual role as the filter medium for wort separation. Some brewers believe this practice improves wort separation and increases extract yield. Wet milling is very common in Africa and Asia, as it simplifies the grinding, but it is not common in the United States. There is, of course, no hazard relating to dust and explosions. There are some disadvantages to wet milling – high energy costs, difficulty in maintaining sanitary conditions in the mill, and increased maintenance and roll-wear, particularly when raw barley is crushed.

Click on the following topics for more information on malt milling.

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- Handling and Storage
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