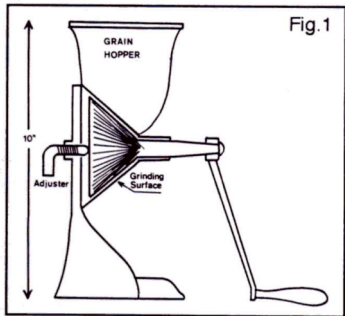
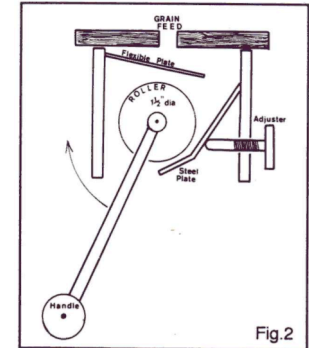


### Part Three - Cracking the Grain *(continued)*

I finally settled on a Spong coffee mill (see figure 1) which was produced in various sizes. Mine is a No.3; smaller versions (1 & 2) were also made and I have seen a larger one (No.4?). Spong were taken over by Salter, I think, but I am not sure whether these mills are still available. The mill is turned by hand and takes about twenty minutes to crack 4kg of grain. It has large conical grinding surfaces, with an adjustable gap; I find the coarsest setting just right for malt. The mill is clamped to a purpose-built strong wooden frame which straddles a 2-gallon bucket to collect the grist. All whole grains, be they pale, crystal or black malts, wheat or roast barley, are pre-mixed then ground together, after which they are mixed with any flaked adjuncts, if used.



I enquired at my local home-brew shop about any developments in this aspect, and discovered two such devices. The first was the 'Philmill, made by the Listerman Manufacturing Company. It is described as a stainless steel roll mill and listed at £75. I actually examined and used this mill, courtesy of **Julie's Homebrew**, 875 Oldham Road, Newton Heath (*still there in 2011*). It is shown in figure 2, It consists of a single roller with a knurled surface, directly linked to a rather crude steel handle and mounted in a square metal box. It is covered by a 1" thick block of oak with a 1" diameter hole over the roller; presumably this takes a funnel to feed the grain, though there is a slight tendency for the feed to block if the funnel is too narrow. The crushing takes place between the roller and a steel plate, the gap being adjusted by a screwed knob. I found the adjustment very critical; the grain fell straight through unscathed or was too finely crushed, all within a narrow band of settings. Eventually I managed to persuade it to produce an acceptable grist. However, considering the price, I was not greatly impressed with the Philmill. A telephone



number (513 731-1130) was printed on a label stuck to the mill; whether this is a UK or overseas number I do not know.

More impressive was an Italian mill supplied by Brupaks\*. Similar to the Spong, the main body was cast iron. A large hopper with a 40mm outlet dropped the grain into a screw chamber. The screw and the crushing wheel were turned by hand, and adjustment was by a rotatable, spring-loaded, notched plastic collet. This mill was briefly available from Blades Home Brewery (who also stocked the Philmill), 115 Market Street, Farnworth (long since closed).

\*Brupaks, 2 Kennedy Avenue, Fixby, Huddersfield HD22 2HJ- 01484 456455. (correct in 1997)