

Instructions for Grinding Moist or Oily Grain

When grinding moist or oily grains special precautions must be taken in order to keep from gumming the stones or clogging up the mill. The owners manual states that you should not grind moist or oily grains at all, however if the proper procedures are followed an All Grain mill will grind many of the moist or oily grains.

The procedure for determining if a grain is moist or oily is to chew some in your mouth. If it is very hard and crunchy and does not become quickly become soft and chewy, it has a low moisture or oil content and should grind through the mill with no problems. If when you chew the grain it is not very hard and crunchy and becomes soft and chewy quite quickly, it probably has a high moisture or oil content. Any grain or seed that does not crunch at all or if it is soft, should not be ground in an All Grain Mill.

Once you have determined that a grain is a little moist or oily, you may proceed to grind it in the mill if you move the adjustment lever off the fine setting. How far you move it off of the fine setting is determined by how moist or oily the grain is. We suggest 1/2 inch off fine for moist wheat, 3/4 to 1 inch for Indian millet, 1 & 1/2 to 2 inches for soy beans. Any other grains can be compared to these for moisture content and ground accordingly. We have found that this procedure makes very little difference to the fineness of the flour. The rule of thumb is that if while grinding moist grains you get a heavy cake around the hole the grain feeds into, move your adjustment lever a little coarser.

When grinding these grains keep an eye on the discharge spout because these moist grains tend to cause a build up of flour on the inside of your grinding chamber which may break off and clog the spout thus clogging the mill.

Also be careful when changing the adjustment from fine to coarse after grinding moist or oily grains because this may also knock the flour off the inner walls of the grinding chamber which could clog the mill. When first moving to the coarse position, put a small amount of grain in first. Then make sure that the flour and air are still coming out of the spout. If it is you may continue to grind more. If it is not then stop and unclog the spout before continuing to grind. Always be certain that there is nothing in or blocking the airflow in the spout.

We recommend after each grinding that you clean the inner walls of the grinding chamber by emptying out the ground flour from the canister and put the adjustment all the way to the coarse setting. Next grind a handful of grain through the mill on this. coarse setting. The larger particles of grain will clean out any flour build-up inside the grinding chamber. Allow the mill to run for a minute after grinding to completely clean itself.