

Corpus Coconut Ale

OG: 1.050-52
FG: 1.010-12
ABV: ~5%
IBU: ~20



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Kit Inventory

GRAIN

8 lbs. Ireks Pilsen

4 oz. Ireks Munich

2 oz. Ireks Spitz (Carapils)

HOPS / MISC

2 oz. Willamette

1 lb. Cascade Beer Candi
Syrup – Toasted Coconut

Yeast Recommendation

Dry: Safale US-05
Optimum fermentation
temp: 64-72° F

Liquid: Wyeast 1056
Optimum fermentation
temp: 60-72° F

At Texas Brewing it is
recommend all Liquid
yeasts be made with a
starter. And also be used
with an Oxygenation
system. If not doing a
starter, brew at your own
risk.

Min. Requirements

- Homebrew
Equipment kit for
making 5 gallon
Batches of beer
- 20 qt. Boil Kettle
- 5 gallon
Secondary
carboy or
fermenter for dry
hopping
- 48 Beer Bottles
caps and priming
sugar or Kegging
system

Check your Kit

1. Check to make sure your
kit has all its ingredients. If
something is missing, we
can replace it, but it
makes it hard once you
have started.
2. Not brewing for a while?
Make sure to refrigerate
your yeast.
3. Make sure to contact us
with any questions.

Brew Day

Brew Day Schedule

60 Min. boil counted down from 60 min. to 0 min.

Bittering Hops

1 oz. Willamette (60 Min)

Flavoring Hops

1 oz. Willamette (5 Min)

Candy Syrup (IMPORTANT)

**Shake up the candi syrup and add ONLY HALF
into the boil (10 min)**

**When you move your beer to the carboy, shake
up the rest of the candi syrup and add to the
beer. Let sit for 2 weeks for the syrup to ferment.**

OG: ____ FG: ____ (OG - FG) x 131.25 = ABV%

Single Infusion Mash at 152°F for 60
minutes.

This recipe was calculated at
75% efficiency. If your typical efficiency is
different, you might need to adjust the volume
and/or hop additions slightly.