

# Schmidt Kicker Kolsch

OG: 1.053  
FG: 1.012  
ABV: 5.4%  
IBU: 27



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## Kit Inventory

### GRAIN

10.75 lbs. Ireks Pilsner

8 oz. Ireks Spitz (Carapils)

6 oz. Ireks Crystal Oak 10L

### HOPS

2 oz. German Spalt

1 oz. German Hallertau

### Yeast Recommendation

Dry: Safale US-05  
Optimum fermentation  
temp  
60-75° F

Liquid: Wyeast 2565  
Optimum fermentation  
temp  
60-75° 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 for making 5 gallon all grain batches of beer
- 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

**2 oz. German Spalt (60 min)**

### Flavoring Hops

**1 oz. German Hallertau (30 min)**

OG: \_\_\_\_ FG: \_\_\_\_ (OG - FG) x 131.25 = ABV%

# Single Infusion Mash at 152°F for 60 minutes.