

Tacohol

OG: 1.055-57
FG: 1.013-15
ABV: ~5.5%
IBU: ~15



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Kit Inventory

GRAIN

- 6 lbs. Ireks Pilsner
- 2.5 lbs. Ireks Wheat
- 12 oz. Flaked Oats
- 8 oz. Flaked Wheat
- 4 oz. Ireks Smoked Malt

HOPS/SPICES

- 1 oz. Hallertau
- 10g Cumin Seed
- ½ oz. Ancho Chili Powder
- ½ oz. Coriander
- ½ oz. Sea Salt
- ¼ oz. Lime Peel

Yeast Recommendation

Dry: Safale US-05

Liquid: Wyeast 1056

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. Hallertau (60 Min)

Spice Pack

Cumin Seed, Ancho Chili Powder, Coriander Seed, Sea Salt, and Lime Peel (5 Min)

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

Single Infusion Mash at 150°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.