Established 1995 · Indianapolis, Indiana
GREAT FERMENTATIONS
Beer & Wine Making Supplies

Tidal Stout — *Our clone of BrewDog's Riptide Stout!*

Big, chocolatey and delicious, a monster of a stout that still drinks very smoothly! Tidal Stout is our version of BrewDog's Riptide Stout, with wonderful chocolate tones and complex layers of malt flavor that are delicately balanced with American hops. Get washed away with flavor!

BEER SPECS

Original Gravity:
1.076 —1.078 @ 65% efficiency
1.082 —1.084 @ 70% efficiency
1.088 —1.090 @ 75% efficiency
Final Gravity: 1.016—1.020
IBU: 65-75
ABV%: 7.3% - 9.7%
Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:
A low to moderate mash temperature is recommended to create a stout that has a great balance between body and fermentability. We suggest a mash temperature of 148° - 150°F.

Fermentation Schedule:
We recommend a primary fermentation of two to three weeks at 64° - 72°F. A secondary fermentation for one to two weeks can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

12 lbs.	Maris Otter Malt
1.5 lbs.	Simpson's Dark Crystal Malt
1.0 lb.	Crystal 10L Malt
1.0 lb.	Flaked Oats
1.0 lb.	White Wheat Malt
0.5 lb.	Chocolate Malt
0.5 lb.	Carafa III Malt

FERMENTABLES

1.0 oz.	Galena hops, added at the beginning of the 60 minute boil
0.5 oz.	Columbus hops, added at the beginning of the 60 minute boil
1.0 tsp.	Irish moss (*optional*), added 20 min from the end of the boil
1.0 oz.	Cascade hops, added 10 min from the end of the boil
1.0 oz.	Columbus hops, added 10 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1272 American Ale II, Imperial Organic Yeast A15 Independence, or Safale S-05 Dry Yeast.

A starter or two to three standard packs of yeast are highly recommended.

Brewer's Notes: This recipe is our version of the recipe for Riptide Stout that was released by BrewDog using our calculations for gravity and hop character. A big stout like this will age well, so don't be afraid to set some aside for later enjoyment!