

# Abyss Clone



Category: 13 - Stout  
Subcategory: F - Russian Imperial Stout

Author: Deschutes

Kettle Volume: 7.38 gal @ 212 °F (1.078)      Efficiency: 69%  
Boil Duration: 1.5 h      Attenuation: 75.0%  
Evaporation: 1.65 gal  
Water Volume Added: 0.0 gal  
Final Volume: 5.5 gal @ 68 °F (1.101)

## Ingredients:

10 lb (42.1%) 2-Row Brewers Malt; Briess - added during mash  
.5 lb (2.1%) Black Malt; Briess - added during mash  
.5 lb (2.1%) Black Barley; Briess - added during mash  
6 lb (25.3%) Crystal 60; Great Western - added during mash  
1.5 lb (6.3%) Crystal 120; Great Western - added during mash  
.25 lb (1.1%) Malted Wheat; Crisp - added during mash  
.25 lb (1.1%) Roasted Barley; Briess - added during mash  
3.25 lb (13.7%) Victory® Malt; Briess - added during mash  
1.5 lb (6.3%) Molasses - added during boil  
1.0 oz (50.0%) Millenium (15.5%) - added during boil, boiled 35.0 m  
1.0 oz (50.0%) Chinook (13.0%) - added during boil, boiled 20.0 m  
1.0 tsp Licorice (root) - added during boil, boiled 10.0 m  
1.0 ea White Labs WLP002 English Ale

## Style:

Recipe	Guideline	
Original Gravity: 1.101	1.075 - 1.115	
Terminal Gravity: 1.025	1.018 - 1.030	
Color: 40.25 SRM	30.0 - 40.0	
Alcohol: 10.06%	8.0% - 12.0%	
Bitterness: 65.2	50.0 - 90.0	

## Analysis:

Efficiency: 69%  
Kettle Gravity: 1.078  
Original Gravity: 1.101

Apparent	Real	Weight	Calories
Attenuation: 75.0%	59.0%	Alcohol: 28.34 g	195.52 kcal
Terminal Extract: 1.025	1.039	Carbs: 35.3 g	134.16 kcal
		Protein: 2.47 g	9.89 kcal
% Alcohol: 10.06% ABV	7.79% ABW		Total: 339.56 kcal