

# Elysian Space Dust

A clone at the increasingly popular seasonal IPA from Elysian Brewery out of Seattle. A well balanced, 7% IPA, with late and dry hop additions of Citra and Amarillo give this beer its bright citrus and grapefruit flavor and aroma.

OG: 1.065 FG 1.010 ABV 7%

## Extract Recipe:

7	lbs	Light Malt Extract	
2	lbs	Extra Light Dry Malt Extract	
1/2	lb	Crystal 20 L Malt	
1/4	lb	Carapils (Dextrin) Malt	
1	oz	Chinook Hops	12 HBUs 60 min
1 1/2	oz	Citra Hops	10 min
1 1/2	oz	Amarillo Hops	10 min
1 1/2	oz	Citra Hops	1 min
1 1/2	oz	Amarillo Hops	1 min
1	oz	Citra Hops	Dry Hop
1	oz	Amarillo Hops	Dry Hop

Wyeast 1056 American Ale Yeast

1 tsp Amylase Enzyme

## For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract, and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 oz Chinook)
- Continue boiling for 50 mins then add 1 1/2 oz of Citra and 1 1/2 oz Amarillo hops.
- Continue to boil for 9 mins then add 1 1/2 oz of Citra and 1 1/2 oz Amarillo hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter.
- Add 1 oz Citra hops and 1 oz Amarillo hops for dry hopping or if kegging, dry hop in the keg.
- Let it age 1 week, strain out the hops then bottle or keg.

## All Grain Recipe:

14	lbs	2 Row Malt
1/2	lb	Crystal 20 L Malt
1/4	lb	Carapils (Dextrin) Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.