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 HBU  15 min
1 1/2 oz Citra Hops  10 min
1 1/2 oz Amarillo Hops 10 min
1 1/2 oz Citra Hops 10 min
1 1/2 oz Amarillo Hops 10 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(40º).
• 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 70º. Aerate the wort(shaking works well).
• Ferment at 65º to 70º 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 152º for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70º. Pitch the yeast and aerate. Follow the fermenting schedule above.