

# LOVE2BREW

## MOSITRA SESSION IPA (ALL-GRAIN – 2.5 GALLON)



Our Mositra Session IPA began with a clear vision; craft a brew that was low enough in alcohol to be sessionable but with flavor big enough to compete with any other beer. Big, bold, aromas of mango, tropical citrus, and stone fruit will hit your nose immediately and upon first taste you'll get to experience those tastes directly creating an incredibly unique IPA experience. Low bitterness despite the high IBUs is due to late hop additions. Malt flavor is low but the body is strong enough to provide a healthy backbone for this brew. English yeast further enhances the overall composition of the brew which helps to result in an incredibly balanced, intensely fruity, and easy to drink IPA.

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 1 Week Secondary Fermentation
- 1 Week Bottle Conditioning
- Original Gravity: 1.044
- 4.0% ABV (Estimated)
- IBUs: 58.8
- SRM: 4.7
- 60 Minute Boil

### HOMEBREW KIT CONTENTS

#### Malts & Specialty Grains

- 2.5 lb. 2-Row Brewers Malt
- 1 lb. Munich Malt
- 6 oz. White Wheat Malt
- 4 oz. Carapils

#### Hops

- 1/2 oz. Columbus (Flavor/Aroma)
- 1.5 oz. Citra (Aroma)
- 1 oz. Mosaic (Aroma)
- 1/2 oz. Citra (Dry Hop)
- 1/2 oz. Mosaic (Dry Hop)

#### Yeast Choices

- Safale S-04
- Windsor Ale Yeast
- White Labs Burton Ale Yeast (WLP023)
- Wyeast Thames Valley Ale Yeast (1275)

#### Other

- 2 oz. Priming Sugar

### MASH INGREDIENTS:

- 2.5 lb. 2-Row Brewers Malt
- 1 lb. Munich Malt
- 6 oz. White Wheat Malt
- 4 oz. Carapils

### MASH SCHEDULE:

Saccharification Rest: 156°F for 60 minutes

Mashout: 168°F for 10 minutes

### HOP ADDITIONS

- 1/2 oz. Columbus (15 Min.)
- 1/2 oz. Citra (10 Min.)
- 1/2 oz. Mosaic (5 Min.)
- 1/2 oz. Citra (5 Min.)
- 1/2 oz. Mosaic (0 Min.)\*
- 1/2 oz. Citra (0 Min.)\*
- 1/2 oz. Mosaic (Dry Hop)
- 1/2 oz. Citra (Dry Hop)

\*We recommend cooling your wort to ~170°F and then adding 1 oz. of Mosaic and 1 oz. of Citra hops to your wort. Let the hops steep for 30 minutes before resuming cooling. If not possible just add at 0 minutes and cool.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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