

LOVE2BREW

MOSITRA SESSION IPA (PARTIAL MASH)



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: 1.041
- 3.9% ABV (Estimated)
- IBUs: 53.7
- SRM: 5 (Gold)
- 60 Minute Boil

HOMEBREW KIT CONTENTS

Malts & Specialty Grains

- 3 lb. 2-Row Brewers Malt
- 1 lb. Light Malt Extract
- 1 lb. Wheat Malt Extract
- 1 lb. Munich Malt
- 8 oz. Carapils

Hops

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

- 5 oz. Priming Sugar

EQUIPMENT:

- Brew Kettle (3.5+ gallon capacity)
- Thermometer & Hydrometer
- 2x Fermentation Vessels
- Stirring Spoon
- Airlock
- Blow off tubing
- Bottles
- Racking Equipment
- Sanitizer
- Large Nylon Straining Bag
- Wire/Mesh Strainer

GETTING STARTED:

- If you haven't already done so read the "Basic of Brewing" guide included in your equipment kit.

- Read over the entire contents of this recipe before you brew. This will help avoid any errors. You are adding the malt extract in two separate additions for this batch.

- Upon receiving your kit refrigerate your yeast. One day before your brew day remove your yeast from your refrigerator and allow it reach room temperature. (~70°F)

- Clean and Sanitize all equipment thoroughly; poor sanitization could ruin an otherwise perfect batch.

- Crush grains: Many of our grains come pre-crushed; however it never hurts to examine your specialty grains first. If un-crushed simply using a rolling pin to crush grains.

- You'll need approximately 4 hours to complete this brew. Schedule accordingly.

- Homebrew (To enjoy in moderation while brewing)*

*Optional

BREW YOUR BEER

1. Heat 1 gallon (4 qt.) of water to 160°F
2. Turn the burner off and line your brew kettle with the mesh/nylon bag.
3. Slowly add your all crushed grains to the bag lined kettle. Your grain/water mixture is now referred to as the "mash".
4. Slowly stir your mash until have an even mix of grain and water. Your objective is to achieve an even temperature of **156°F**.
5. Cover your brew kettle and maintain the mash temperature for 60 minutes.
* An easy way to maintain temp. is to set your oven to warm and stick your kettle in the oven. If this is not an option you may wrap your kettle in old blankets or towels to help insulate.
6. Once Kettle is resting collect 2.5 Gal. (10 qts.) water and heat to 168°F. This will be used to **sparge**. Maintain temperature.
7. After 60 minute Sach rest is complete return lift the bag out of kettle and place in strainer over kettle; let the wort drain.
8. Slowly pour sparge water evenly over the grain bag. This is the sparging process. Pour until sparge water is complete. Once dripping has stopped remove spent grains and discard/compost/save/etc.
9. Bring water to a boil.
10. 30 Minutes: Add 1 lb. Light Malt Extract and 1 lb. Wheat Malt Extract. Stir.
11. 15 Minutes: Add 1 oz. of Columbus hops.
12. 10 Minutes: Add 1 oz. of Citra Hops
13. 5 Minutes: Add 2 oz of Mosaic hops.
14. 0 Minutes: See two options below.
 - a. Cool wort to ~170°F. Add 1 oz. of Mosaic and 1 oz. of Citra hops and let sit for 30 minutes before resuming cooling.
 - b. Add 1 oz. of Mosaic and 1 oz. of Citra hops for aroma at end of boil and steep as you cool your wort.
15. After your wort is done boiling it is very important you cool it as quickly as possible to avoid potential infections. Create an ice bath (ice and water) in your sink and set the brew kettle in it. You need to cool your wort down to 90°F or lower.

COOLING / TRANSFERRING

1. By now all of your equipment should be already sanitized; if not sanitize your screw cap, fermenting vessel, airlock, siphon, and tubing.
2. Fill your primary fermentor with 1 gallon of cold water.
3. Pour your cooled wort into the primary fermentor. Avoid dumping the sludge on the bottom into your fermentor.
4. Add cold water as needed to bring wort up to 5 gallons of liquid ensuring that it is below 70°F.
5. Seal the fermentor and aerate the wort by rocking the fermenting vessel back and forth a bit.
6. Measure Specific Gravity of the wort with your hydrometer and record.
7. Add yeast to fermenting vessel. It is important that the wort temperature not be above 70°F when adding the yeast.
8. Seal the fermentor. Add an airlock or blow-off tube.

FERMENTING

1. Move fermenting vessel to a room temperature dark spot (approximately 68°F).
2. You will observe active fermentation within about 48 hours. You want to maintain the temperature of approximately 68°F.
3. After about 1-2 weeks your active fermentation will stop. At this point if you have a blow off tube attached you may remove it and add an airlock to the vessel.
4. After 2 weeks transfer your beer to the secondary fermentor. Transferring is as simple as siphoning from the primary to the secondary.
5. After you have transferred your beer to the secondary fermentor add 1 oz. of Citra and Mosaic Hops to dry hop.
6. After 1 additional week of secondary fermentation you are ready to bottle or keg your beer.

BOTTLING / CARBONATING

1. Sanitize your bottles, bottle caps, bottling bucket, siphon tubing, siphon, and bottling wand.
2. Add priming sugar to 16 oz. of water and bring the mixture to a boil using your stove. Let cool and add to your bottling bucket.
3. Gently siphon beer into bottling bucket; avoid splashing.
4. Fill and cap bottles.
5. Condition bottles for 1 week at room temperature.
6. After 1 week you may store the bottles in a cool/cold location if carbonated.

ENJOY!

1. Pour your homebrew into a clean glass. For aesthetic reasons many people avoid pouring the yeast in but it won't hurt you!
2. Smell the beer, a few short sniffs. Taste. Allow beer to cover the tongue, swallow. Smile. Life is good.

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

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