

Maui Kokua Session IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS



We are joining the Kōkua Project, a nationwide initiative led by @mauibrewingco. This project is a collective response from breweries across the United States to provide support to those affected by the wildfires that have impacted Maui.

Kōkua, a Hawaiian word meaning "Extending Help to Others". All net proceeds from the sales of this beer will go directly towards supporting those who have been affected by the Maui wildfires.



This strain was the first yeast strain produced by White Labs in 1995. It's our best-selling yeast, famous for its clean flavors and hardy fermentations.

TASTING NOTES:

Pine | Grapefruit | Lemon

A blend of our favorite New England-style IPA strains is great for producing dry, yet juicy beers. The mango and pineapple characteristics will lend to added drinkability.

TASTING NOTES:

Pineapple | Pomelo | Tropical

STATS	
ABV(%):	4.8
IBU(ppm):	41
OG/Plato:	1.040/10P
FG/Plato:	1.005/1.2P
Gluten (ppm):	< 20

STATS	
ABV(%):	4.8
IBU(ppm):	58
OG/Plato:	1.040/10P
FG/Plato:	1.005/1.2P
Gluten (ppm):	< 20

ABV (alcohol by volume)
IBU (international bitterness units)

OG (original gravity)
FG (final gravity)

Maui Kokua Session IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS



YEAST:

WLP001 California Ale Yeast® or
WLP067 Coastal Haze Ale Yeast Blend



MALT:

Pilsner Malt (200kg/82.3%)
Wheat Malt (25kg/10.3%)
Pale Malt (18kg/7.4%)



HOPS:

BOIL
Mosaic (0.5kg/5min)

WHIRLPOOL
Mosaic (1kg/60min)
Waimea (1kg/60min)

DRY HOP
Mosaic (4kg)

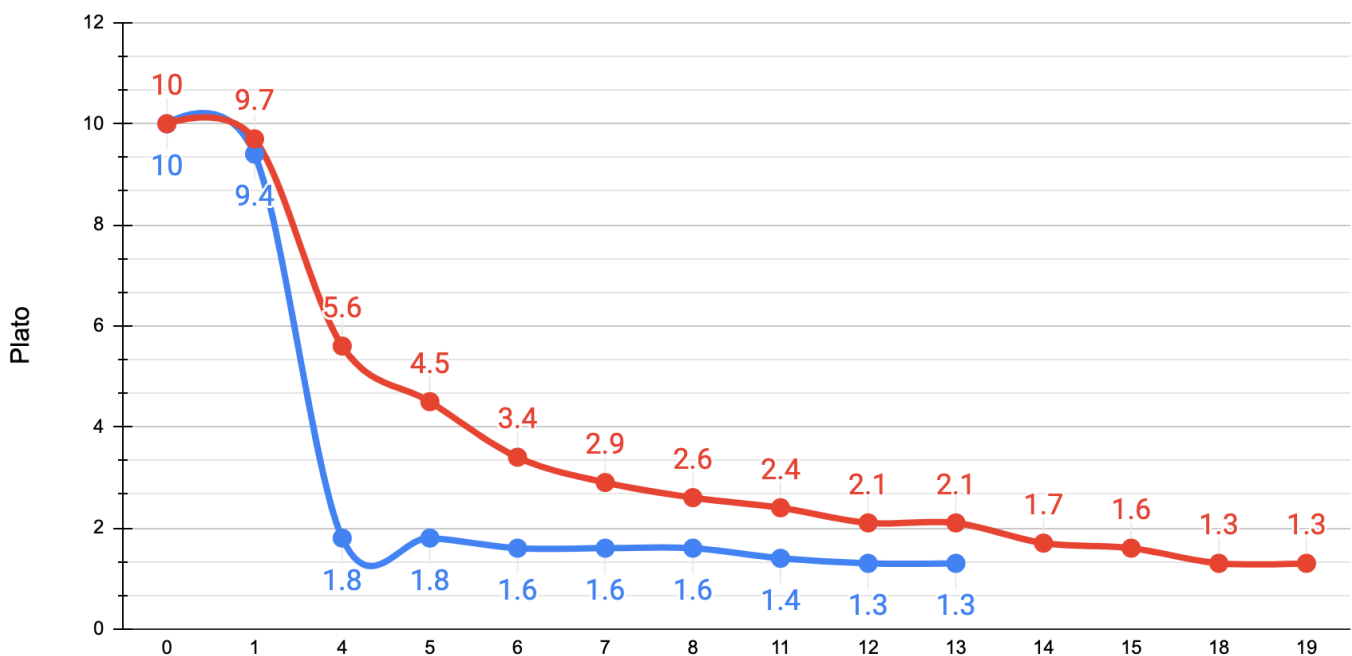


OTHER:

Clarity Ferm (175mL)
Brewzyme-D (150mL)
Servomyces (12g)

Gravity (Plato)

● WLP001 California Ale Yeast ● WLP067 Coastal Haze Ale Yeast Blend



	WLP001	WLP067
App. Attenuation (%):	88.5	88.5
Starting pH:	5.0	5.0
Final pH:	4.8	4.7
Ferm Temp (°C)	18	20
Ferm Temp (°F)	64	68

	WLP001	WLP067
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	36.2	27.4