



KOKUA - "MAUI STRONG"

Session IPA

SPECS

ABV: 4.2

OG: 8.9 oP (1.036 SG)

FG: 0.9 oP (1.004 SG)

IBU: 20

SRM: 12

5 GAL EXTRACT VARIATION

Visit mauibrewingco.com/kokua/ for help adjusting size to your barrelage

ABOUT THIS RECIPE

This recipe was created by Maui Brewing Co. for the Kokua Project to benefit those impacted by the 2023 Maui Wildfires.

The Kokua project will be one beer, brewed by many, to support the Maui 'Ohana who have been affected by this tragedy.



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GRAIN BILL - MASH AT 144 °F

84%- Premium Two Row - Great Western Malting or Canada Malting Co. 36#/BBL

8% Pale Malt - Great Western Pale High Color or Canada Malting Superior Pale Ale 3.3#/BBL

8% Great Western Malting Dextra Pils Malt 3.3#/BBL

HOPS & KETTLE ADDITIONS

55 min.- Mosaic (Lupulin enriched pellet) 1.8 oz/BBL

Whirlpool- Waimea T-90 3.5 oz/BBL 3.5 oz/BBL

Whirlpool- Mosaic (Lupulin enriched pellet) 3.5 oz/BBL

YEAST

AB Biotek Pinnacle Heritage American Ale

CONDITIONING

Dry hop/pellet add at terminal- Mosaic 21.1oz/BBL

Dry hop/pellet add at terminal- Waimea 28.2 oz/BBL

OTHER
