

CRISP BUCKAROO SAISON

Spicy, nice warmth with an earthy taste | ABV 4.5% | IBU 26 | OG 1042 SG

The beer has a subtle spicy aroma with some nice fruity notes from the yeast, the taste is also spicy, grainy and slightly earthy. The beer is vibrant and refreshing and goes down easily leaving you wanting more.

BASICS

BATCH SIZE (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1042 SG
FINAL GRAVITY:	1007 SG
IBUs:	26
COLOUR (EBC/SRM):	5 / 2.5
BREWHOUSE EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
CLEAR CHOICE EX PALE	180	60
FLAKED TORREFIED BUCKWHEAT	127	40

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
CASCADE	10	30	6	Start of boil
STRYIAN EAGLE	5.2	40	8.2	Middle
AURORA	6.7	30	9	Flame out

METHODS / TIMINGS



TEMPERATURES

MASH TEMP:	65°C / 149°F
COLLECTION TEMP:	18°C / 64°F
FERMENTATION TEMP:	21°C / 69.8°F



MASH LIQUOR VOL (LITRES): 767



LIQUOR / MASH RATIO: 2.5 : 1



TIMINGS

MASH: 60 mins **BOIL:** 60 mins



YEAST

MANS GROVE JACK CS M29
FRENCH SAISON



Mike's Top Tip

“Take time with the run-off. Open the outlet valve of the mash tun just half way & match the sparge liquor rate to the run off rate. Once sparging has finished open the valve fully.”