



Alternative malt for Maris Otter® Ale Malt

TASTING NOTES

DEEPLY MALTY,
MARMALADE SWEETNESS





COLOUR (IoB)
 5.0 – 7.0

BEER STYLES	USAGE RATE	RECIPE
Golden ales, barley wines, IPAs, DIPAs	80 – 100%*	Crisp Victorian Steampunk Ale See page 108

Crisp Chevallier® is characterised by warm cracker and biscuit aromas with a full flavour. Compared to many modern barleys its aroma and flavour are quite pronounced.

Suitable for any malt-forward ale such as a big robust barley wine. Alternatively, it can be used in modern recipes where there is a need to balance a high bitter hop load such as in a Double India Pale Ale.

**Let the heritage malt come through, go light on specials.*

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	3.5% max	3.5% max	3.5% max
EXTRACT	300 L°/kg	80.0%	80.0%
COLOUR	5.0-7.0 EBC	5.5-7.5 EBC	2.5-3.3 °L
TN/TP	1.80%	11.3%	11.3%
SNR/KI/ST RATIO	45	50	50
DP/DPWK/LINTNER	55 min IoB	150 min WK	60 min °L