



## Crisp Chevallier Heritage Malt

A heritage barley variety combined with a traditional malting method and modern quality control.

A mainstay of English barley production in the 19th century and an ancestor of many modern varieties, Chevallier has made a comeback thanks to increased interest in heritage malts.

Crisp Chevallier is characterized by warm, cracker and biscuit aroma with a full flavor. Compared to many other modern barleys its aroma and flavor are quite pronounced. Suitable for any malt-forward ale, or where increased malt character is needed to balance a high hop load.

## Specs

Color °L	2.5-4.0
Moisture %	3.6%
Extract FG Min	79%
Usage Rate	up to 100%

## Sierra Nevada & Goose Island brew with Crisp Chevallier Heritage Malt

*Wednesday, August 5, 2015  
Excerpted from [bsgcraftbrewing.com/blog](http://bsgcraftbrewing.com/blog)*

Chevallier was the first true malting barley variety first selected in the 1820's and has been brought back to commercial production by Crisp Malting Group.

At Goose Island, Mike Siegel, head of Brewing Innovation, decided the malt would be a great candidate to be showcased via their new two-barrel system

at their Fulton Street Brewery in Chicago IL with an English Dark Mild. At 3.7% ABV, the beer showed off the malt character, and was true to tradition and style; making it a great showcase for Chevallier.

The team at Sierra Nevada settled on an English style - ESB. A 100% Chevallier congress mash revealed aromas of mild sweetness, chocolate milk, honey, and other pleasant attributes along with tastes that mirrored some of the aromas with an overall mellow sweetness.

As always, American brewers are melding past and present to create an exciting future for beer.