

GEB/HILDEN - CHAIRMAN CHEVALLIER


Rich, Malty and Fruity | ABV 4.4% | IBU 20 | OG 1045 SG


Brewed to celebrate the heritage malt Chevallier and the rich and malty flavour it brings because its such a special malt variety we have added the delicious new england yeast to bring that real stone fruit flavour and its packed with awesome bit hitting american hops for the aroma. Brewed and launched in June 2020 as a collaborative brew with our key distribution partners, now available in a 25 litre homebrew kit.

BASICS

BATCH SIZE (LITRES):	25
ORIGINAL GRAVITY:	45 SG
FINAL GRAVITY:	11 SG
IBUs:	20
COLOUR (EBC/SRM):	0
MASH EFFICIENCY:	80%



INGREDIENTS

 MALTS	(kg)	%
EX PALE CC®	3.120	65
CARAMALT	0.270	5
LIGHT MUNICH	0.470	10
CHEVALLIER	0.980	20
TOTAL	4.830	100

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
CENTENNIAL	1	1	10.5	60
CENTENNIAL	4	4	10.5	45
AMARILLO	4	3	9.5	45
CENTENNIAL	8	2	10.5	5
AMARILLO	9	2	9.5	5
CENTENNIAL	200	0	10.5	Dry Hop
AMARILLO	100	0	9.5	Dry Hop

METHODS / TIMINGS

TEMPERATURES

MASH TEMP:	67°C / 152°F
FERMENTATION TEMP:	20°C / 68°F
TARGET ATTENUATION:	76%
 MASH LIQUOR VOL (LITRES):	17
 LIQUOR / MASH RATIO:	2.7 : 1

TIMINGS

MASH: 60 mins BOIL: 60 mins

YEAST

LALLEMAND VERDANT IPA - 11G

Crisp Malt's Top Tips



"Using even a relatively small addition of Chevallier, you'll get that real, robust malt flavour coming through that you don't get with more modern varieties."