

# MBC NEW BARLEY VARIETY MALTING/BREWING TRIALS

## BREWING TRIALS DATA

### Guidelines

Please complete this form electronically and return to [tracy@magb.org.uk](mailto:tracy@magb.org.uk) or send hard copy: FAO: Tracy Lawton, MAGB, 1st Floor Exchange Business Centre, Water Lane, Newark, Notts, NG24 1HA.

- Please provide details wherever possible.
- Some details may be “commercially sensitive” – omit if necessary or replace with “conforms to profile” etc.
- It is essential that the trial and control barleys will be barleys sown in the same season; i.e. both Spring barleys or both Winter barleys (no mixed season).
- It is essential that the trial and control malts are both produced from barleys from the same harvest.
- The control batch may be the mean of several batches from the control malt variety brewed to the same target specification.

### 1. TRIAL INFORMATION

	Trial Barley	Control Barley
Brewing Company		
Brewery		
Malt Supplied by		
Variety		
Origin of Barley (Specify Area)		
Crop Year		
Malt Supplier		
Type of Brew (Ale,lager etc.)		
Number of brews @ 100%		
Cereal Adjuncts used?		
Brewing Sugars used?		

## 2. BREWERY DATA

Malt analysis data provided by Maltster /Brewer (*delete as appropriate*)

<b>2.1</b> <b>IOB Malt Analysis Parameter</b>	<b>Units</b>	<b>Trial Malt</b>	<b>Control Malt</b>
Variety			
Moisture	%		
Extract (dry, 0.7mm or specify mill setting)	1°/kg		
Extract (dry, 0.2mm)	1° /kg		
Fine/Coarse Difference (specify mill settings)	1° /kg		
Colour	°EBC		
Boiled Wort Colour	°EBC		
Alpha Amylase	DU		
Diastatic Power	° IOB		
Free Amino Nitrogen	% (dry malt)		
Soluble Nitrogen	%		
Total Nitrogen	%		
S.N.R.	%		
Friability	%		
Homogeneity	%		
Wort Beta-Glucan	mg/l		
Wort Viscosity	mPas		
S-Methylmethionine	mg/kg		

**Please add any analyses that are considered important to the individual process of the Brewery concerned in the trial.**

<b>2.2 Milling</b>		<b>Trial</b>	<b>Control</b>
Type of mill			
Gap Size (mm)	Top		
	Middle		
	Bottom		
Conditioned (Yes/No)			
Grist Analysis (%)	Husk		
	Grits		
	Flour		
Comments:			

<b>2.3 Mashing and Mash Separation</b>		<b>Trial</b>	<b>Control</b>
Mash Temperature Profile °C			
Liquor : Grist Ratio litres/kg			
β-Glucanase Additions litre/tonne			
Run-off Time (mins)			
Number of Rakes			
Clarity of Wort			
Gravity of Last Runnings			
Comments:			

**Please add any observations that are considered important to the individual process of the Brewery concerned in the trial.**

<b>2.4 Boiling</b>	<b>Trial</b>	<b>Control</b>
Boil time		
<b>Evaporation rate</b>		
Copper finings rate / time of addition		
Hot break description		
Cold break description		
Comments:		

<b>2.5 Whirlpool &amp; Wort Cooling</b>	<b>Trial</b>	<b>Control</b>
Whirlpool stand time		
Trub appearance / description		
Wort pH		
Volume collected in FV		
Gravity in FV		
Brewhouse Extract Yield %		
Comments:		

<b>2.6 Fermentation</b>	<b>Trial</b>	<b>Control</b>
Type of vessel		
Yeast pitching rate		
Please attach fermentation gravity / temperature profile		
Comments:		

<b>2.7</b> <b>Cask Beer Fining Performance</b>	<b>Trial</b>	<b>Control</b>
Clarity		
Time to drop bright		
Amount of bottoms		
Comments:		

<b>2.8</b> <b>Conditioning &amp; Filtration</b>	<b>Trial</b>	<b>Control</b>
CT clarity		
Filtration performance		
Shelf life stability		
Comments:		

<b>2.9</b> <b>Beer Analysis</b>	<b>Trial</b>	<b>Control</b>
Original gravity		
Present gravity		
Fermentable residue		
Alcohol content %v/v		
pH		
Colour, °EBC		
Bitterness, EBU		
Taste		

**Please add any analyses that are considered important to the individual process of the Brewery concerned in the trial.**

### 3. SUMMARY COMMENTS AND CONCLUSION

This section is crucial in presenting a headline summary of the performance of the trial variety compared to the control variety.

- Please consider for each of the process areas, and for the overall spirit yield, whether the trial variety was POORER, AS GOOD AS, or BETTER than the control variety (*only one assessment for each parameter can be selected*).
- Enter concise comments in the appropriate boxes to substantiate your assessment for each of the key parameters.

	Processability				
	Mashing	Boiling	Fermentation	Filtration	Cask Action
POORER than Control					
AS GOOD AS Control					
BETTER than Control					

Signed: ..... Print: .....

Date: ..... Tel: ..... e-mail: .....