

MBC NEW BARLEY VARIETY MALTING/BREWING TRIALS

MALTING TRIALS DATA

Please complete this form electronically and return to tracy@magb.org.uk or send hard copy:
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 NG24 1HA

- Please provide details wherever possible.
- The control malt may be the mean of several batches of the control barley manufactured to the same target specification.
- For the test variety, please give an indication of the number of malt batches, tons per batch and total tons produced.

Name of Malting Company:

Collaborating Company:

	Trial	Control
Variety		
Origin of Barley (Specify Area)		
Crop Year		

1. BARLEY

1.1 Barley Quality	Trial	Control
Sample appearance (Good/Normal/Poor)		
Dormancy on intake (None/Abnormal/Persistent)		
Split corns % (None/Few/Many)		
Skinned corns % (None/Abnormal/Persistent)		
Pregermination % (None/Abnormal/Persistent)		
Any Other Comments		

1.2 Barley Analysis	Trial	Control
Moisture, %		
Total Nitrogen, % dry		
Germinative energy (4 ml / 5ml) 24/48/72 h %		
Germinative energy (8 ml) 24/48/72 h %		
Germinative capacity % (Stain or peroxide test)		
1000 corn weight, g dry		
Grading: > 2.8 mm % 2.5-2.8 mm % 2.2-2.5 mm % < 2.2 mm %		
β-Glucan content %		
Any other analyses / comments:		

2. MALTING

2.1 Target Malt Type/Grade

2.2 Steeping	Trial	Control
Batch size, tonnes		
Number of batches		
Steeping schedule (total hours; 2 wet/3 wet)		
Water temperature, °C		
Water uptake (Slow/Normal/Rapid)		
Moisture content on cast, %		
Processing aids GA rate, ppm.		
Comments:		

2.3 Germination	Trial	Control
First chit (Slow/Normal/Rapid : Even/Uneven)		
Germination time, hours		
Germination temperature profile, °C		
Uniformity of growth (Good/Normal/Poor)		
Moisture content on kiln loading, %		
Comments:		

2.4 Kilning	Trial	Control
Kilning regime (Temperature/time profile)		
Comments on Malt Appearance and Yield/Out-turn:		
Other Comments:		

2.5 IOB Malt Analysis Parameter	Units	Trial	Control
Variety			
Moisture	%		
Extract (Dry, 0.7mm or specify mill setting)	L°/kg		
Extract (Dry, 0.2mm)	L°/kg		
Fine/Coarse Difference (Specify mill settings)	L°/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 Viscosity	mPas		
Wort β -Glucan	mg/litre		
S-Methylmethionine	mg/kg		
Other Malt Analyses			

2.6 Comments on Overall Malting Quality and Processability

3. CONCLUSION

The trial variety produced a quality of malt which was:

* BETTER THAN / AS GOOD AS / POORER THAN the control malt.

The variety is considered to be:

* BETTER THAN / AS GOOD AS / POORER THAN the control variety.

Is there a requirement for further assessment? *Yes / No

* Delete as appropriate

If there is a requirement for further work, please state why and what needs to be done.

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Signed: Print:

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