

MBC NEW BARLEY VARIETY MALTING/DISTILLING TRIALS

DISTILLING TRIALS DATA

Guidelines

Please complete this form electronically and return to 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 distilled to the same target specification.
- For the test variety, please give an indication of the number of batches and total volume of spirit produced.

1. TRIAL INFORMATION

	Trial Barley	Control Barley
Distilling Company		
Distillery		
Malt Supplied by		
Variety		
Origin of Barley (Specify Area)		
Crop Year		
Malt Supplier		

2. DISTILLERY DATA

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

2.1 IOB Malt Analysis Parameter	Units	Trial Malt	Control Malt
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		
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		
Fermentability (unboiled)	%		
Predicted Spirit Yield	Lalc/te (as is)		
Glycosidic Nitrile	g/te		

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

2.3 Mashing	Trial	Control
Number of Mashers		
Mash Vessel Type		
Process (eg single temperature infusion, temperature programmed, number of waters, etc)		
Washback OG		
MTE <i>(% or 1°/kg)</i> <i>(% of laboratory HWE 2 or 7)</i>		
Washback Fill Time (min)		
Draft Analysis (% TAE)*		
Sparge (draft) Losses (%)*		
Comments:		

* these data are essential to evaluate whether all the potential HWE/SY has been recovered.

2.4 Fermentation*	Trial	Control
Yeast Type/Rate (<i>kg/tonne</i>)		
Setting Temperature ($^{\circ}C$) (all fermentations)		
Fermentation Time (<i>hours</i>) (all fermentations)		
Comments:		

**where appropriate, state whether values quoted are distillery or laboratory derived
"shorts vs. longs" – define times, comment on differences*

2.5 Distillation	Trial	Control
Still heating type (eg. kettles, indirect steam)		
Wash Control/Behaviour (eg. sticking stills, build up of material on pans/ kettles)		
Comments		

2.6 Spirit Yield	Trial	Control
Washback Spirit Yield (<i>l alc/tonne, dry</i>)		
Production Spirit Yield (<i>l alc/tonne, dry</i>)		
Comments (<i>If there is an unexpected difference between the two then explanation is required</i>):		

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			Spirit Yield
	Mashing	Fermentation	Distillation	
POORER than Control				
AS GOOD AS Control				
BETTER than Control				

Signed: Print:

Date: Tel: e-mail: