Micro-maltning

Material:

Samples of applied varieties are selected from the VCU trials. Each year three trials are selected based on quality and properties of both samples and trial.

Pretreatment:

Cleaned samples are graded to kernel size > 2.2 mm and shipped to Research Institute for Raw Materials at VLB Berlin. During the first wet step, samples are treated with hydrogen peroxide in order to break any remaining dormancy.

Malting:

Barley samples are malted on a 1-kg-scale in the micro-malting plant of the Research Institute for Raw Materials at VLB Berlin. The malting procedure is based on the method for micro-malting of barley as described by MEBAK and includes a steeping/germination time of 6 days, a steeping/germination temperature of 14.5 °C and a target steeping degree of 45 %.

Analyses are performed using the Isothermal 65°C mashing procedure.

Analyses:

Extract, VZ65 [% dm]

Viscosity VZ 65°C (8,6) [mPa*s]

Protein content [% dm]

Soluble nitrogen VZ65 [mg/100 g dm]

Kolbach Index VZ65 [%]

FAN VZ65 [mg/100 g dm]

Limit of attenuation VZ65 [%]

Friability [%]

Beta-Glucan (FIA/VZ 65°C) [mg/l]

Alpha-Amylase activity [DU/g dm]

Beta-Amylase activity [BU/g dm]

Results are reported on https://www.tystofte.dk/resultater/vp-aarsresultater/