# **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/