



American Malting Barley Association, Inc.

MALTING BARLEY BREEDING GUIDELINES IDEAL COMMERCIAL MALT CRITERIA

	Six-Row	Adjunct Two-Row	All Malt Two-Row
AMBA Member Interest*	20%	55%	25%
Barley Factors			
Plump Kernels (on 6/64)	> 80%	> 90%	> 90%
Thin Kernels (thru 5/64)	< 3%	< 3%	< 3%
Germination (4ml 72 hr. GE)	> 98%	> 98%	> 98%
Protein	≤ 13.0%	≤ 13.0%	≤ 12.0%
Skinned & Broken Kernels	< 5%	< 5%	< 5%
Malt Factors			
Total Protein	≤ 12.8%	≤ 12.8%	≤ 11.8%
on 7/64 screen	> 60%	> 70%	> 75%
Measures of Malt Modification			
Beta-Glucan (ppm)	< 120	< 100	< 100
F/C Difference	< 1.2	< 1.2	< 1.2
Soluble/Total Protein	42-47%	40-47%	38-45%
Turbidity (NTU)	< 10	< 10	< 10
Viscosity (absolute cp)	< 1.50	< 1.50	< 1.50
Congress Wort			
Soluble Protein	5.2-5.7%	4.8-5.6%	< 5.3%
Extract (FG db)	> 79.0%	> 81.0%	> 81.0%
Color (°ASBC)	1.8-2.5	1.6-2.5	1.6-2.8
FAN	> 210	> 210	140-190
Malt Enzymes			
Diastatic Power (°ASBC)	> 150	> 120	110-150
Alpha Amylase (DU)	> 50	> 50	40-70

* Based on a survey of AMBA's regular members.

General Comments

Barley should mature rapidly, break dormancy quickly without pregermination and germinate uniformly.

The hull should be thin, bright and adhere tightly during harvesting, cleaning and malting.

Malted barley should exhibit a well-balanced, modification in a conventional malting schedule with four day germination.

Malted barley must provide desired beer flavor.

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