

Malting barley production and marketing

Before being considered for registration, all new malting varieties must meet or exceed established quality, agronomic and disease-resistance characteristics. They are rated in comparison to established objectives and proven check varieties.

This assures that all registered malting varieties will fit within the required quality portfolio and will provide very consistent performance characteristics from shipment-to-shipment and from year-to-year.

Only the best quality barley is selected each year for marketing as malting barley. The remainder is used as feed barley. Two-row varieties occupy about 85 per cent of the malting barley area, with six-row varieties grown on the remaining 15 per cent.



Canadian malting barley is sold by variety and on the basis of specifications agreed upon by the seller and buyer. These specifications include: guaranteed minimum germination; maximum protein; minimum varietal purity; minimum kernel plumpness; maximum thin kernel tolerances; maximum damaged kernel; and foreign material tolerances.

Only the best quality barley is selected each year for marketing as malting barley. The remainder is used as feed barley.





Two-row malting barley

TWO-ROW CHARACTERISTICS

- Internationally recognized for its high extract, rapid endosperm modification, good enzyme levels, good fermentability, low beta-glucans and satisfactory ratio of soluble-to-total-proteins.
- Deliveries and shipments from Canada have guaranteed varietal purity.
- Adequate protein levels designed to satisfy modern adjunct brewing.

Newer two-row malting varieties retain the positive attributes of existing varieties, but have added improvements, such as lower peeling tendency, higher plumpness, higher 1,000 kernel weight and more uniform grain size. For malting characteristics, the aim is to increase fermentable extract and develop different varieties to satisfy various brewing needs. This includes continuing with high-enzyme varieties for high grain-adjunct brewing, but also developing more moderate-enzyme varieties for non-adjunct brewing or for use with sugar adjuncts.



Six-row malting barley

SIX-ROW CHARACTERISTICS

- Lower extract levels, but higher protein and higher enzyme levels, than Canadian two-row malting varieties.
- Varieties tend to be less plump and lower in 1,000 grain weight than two-row varieties.

Six-row malting varieties from Western Canada are predominantly marketed to the malting and brewing industry in the U.S., with smaller quantities being sold to domestic Canadian brewers, Mexico and China.

Newer six-row varieties are aimed at matching the quality profile desired by major North American brewers for six-rowed types. Available six-row varieties can be U.S.- or Canadian-bred.