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Crop Science Department Seminar

Title: Craft Malt in Western Washington: Evaluating Barley for an Emerging Industry

Abstract:

Craft beer is composed of three primary ingredients: water, malt and hops. The rapid growth of the craft brewing industry has created opportunity for diversifying the malt supply chain. Over 50 craft malt facilities have opened across the country in the past 10 years. These operations are sourcing barley from locations diverse as Massachusetts, Texas and western Washington; regions where malting barley is not currently grown on a commodity scale. Systematic testing is needed to identifying barley varieties well suited to production in these areas. Additionally, the craft brewing and malting industries are creating new opportunities for barley breeders. Grain quality evaluation including test weight, protein, Falling Number, kernel plumpness, germination, and water sensitivity has been completed. Samples that met minimum grain quality specifications have been micro-malted and are being tested for malt protein, moisture, α -amylase activity, diastatic power, fine-grind and coarse-grind extracts, viscosity, wort color, β -glucan, free amino nitrogen, and soluble protein. Results from western Washington provide a model for addressing the needs of the emerging craft malting industry, which range from disease resistance in the field to functionality in the pint glass.