

UNITED STATES DEPARTMENT OF AGRICULTURE
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MIDWEST AREA
CEREAL CROPS RESEARCH UNIT

**MISSISSIPPI VALLEY REGIONAL SPRING BARLEY NURSERY
2010 Crop**

Preliminary Quality Report

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Detailed Data:

Crookston, MN	Morris, MN
Sidney, MT	Bottineau, ND
Fargo, ND	Osnabrock, ND

Appendix:

Methods

Criteria for Quality Score

This is a joint progress report of cooperative investigations being conducted in the Agricultural Research Service of the U.S. Department of Agriculture and State Agricultural Experiment Stations. It contains preliminary data that have not been sufficiently confirmed to justify general release; interpretations may be modified with additional experimentation. Confirmed results will be published through established channels. The report is primarily a tool available to cooperators and their official staffs and for those persons who are interested in the development of improved barleys.

This report includes data furnished by the Agricultural Research Service and by the State Agricultural Experiment Stations. The report is not intended for publication and should not be referred to in literature citations nor quoted in publicity or advertising. Use of the data may be granted for certain purposes upon written request to the agency or agencies involved.

Samples were malted and analyzed by the Cereal Crops Research Unit,
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Mississippi Valley Regional Spring Barley Nursery – 2010 Crop

Nursery samples were received for malting quality evaluation from six experimental stations located in Minnesota, Montana or North Dakota. The parentages of the nursery entries are listed in Table 1. Twelve of the thirty-three entries were new in this year's nursery.

These samples were germinated for four days in Joe White micro-malters under conditions that should generate malts having modification levels similar to those produced by industry. Detailed descriptions of the malting conditions and analytical methods employed are listed in Appendix A. The criteria and value assignments used to calculate quality scores are based upon "Ideal commercial malt criteria" developed by the American Malting Barley Association (AMBA) (http://www.ambainc.org/media/AMBA_PDFs/Press_Releases/GUIDELINES.pdf) and are listed in Appendix B.

The mean values for fourteen quality factors are listed over the six stations located in the Mississippi Valley Region (Table 2) and over all lines (Table 3). Individual station data are reported in Tables 4 through 9. Evaluations of data from individual locations and overall performance (derived primarily from Tables 2 and 3) are also presented.

The barleys from Crookston, MN (Table 4) were plump and most had good total protein levels. Most extract values were good, but soluble protein levels were generally high and most S/T ratios exceeded the upper limit. The enzyme profiles and free amino nitrogen (FAN) levels were good, and most β -glucan, viscosity and turbidity values fell within the desired ranges. The best performers were M139, 2ND25276, 6B07-1825, 2ND24388, 6B07-1684, 6B07-1753 and Morex. M139 showed excellent quality, with all parameters falling within AMBA's "ideal" range, except for a slightly elevated soluble protein value. 2ND25276 also performed very well, with an extract value of 83.7%. This line contains a "low protein" gene and the "good" lower total protein combined with a good wort protein value resulted in an elevated S/T ratio. All quality parameters

for 6B07-1825 were in the “ideal” range, except for an elevated β -glucan value. The wort from 2ND24388 was turbid and its β -glucan value was a bit high. 6B07-1684, 6B07-1753 and Morex exhibited similar good quality, except for slightly elevated soluble protein levels that contributed to unacceptably high S/T ratios.

Most of the plump barleys from Morris, MN (Table 5) had excellent protein contents, but over half of the extract values were below AMBA’s “ideal” limit. The soluble protein levels were excellent, however two thirds of the S/T ratios were too high. Amylolytic values were good and nearly all β -glucan, FAN and viscosity values were excellent. Six turbidity values were too high, exceeding 15 Hach units. The best performers were M143, 2ND24388, M139, M140, M141, 6B05-0572, Lacey, M145, 6B07-1753, Tradition, 6B05-0717 and 2ND26333. All quality parameters for M143 fell within AMBA’s “ideal” guideline ranges. 2ND24388 showed excellent quality, except for excessive haze. M139, M140, M141, 6B05-0572 and Lacey had similar excellent quality, with only slightly depressed extract values falling below “ideal”. M145 and 6B07-1753 performed well, but had elevated S/T ratios. Note that 6B07-1753 had total protein contents similar to the experimental controls, but had 1% more extract. Tradition is an experimental control that missed a maximum score by being low by 0.3% on extract and by 0.03% for soluble protein. 6B05-0717 had an elevated S/T ratio. 2ND26333 had a slightly depressed extract value and an elevated S/T ratio.

The barleys from Sidney, MT (Table 6) were plump and had good protein contents. Extract values were very good, while soluble protein levels ranged from very good to eight that were too high. Two thirds of the S/T ratios were too high. Amylolytic, FAN and turbidity values were generally very good. Over half of the β -glucan levels were too high, but only eight viscosity values exceeded the upper desired limit. The best performers were 2ND26328, Tradition, Morex, Lacey, ND22421, 6B05-0572 and 6B07-1753. 2ND26328 performed well, except for an elevated S/T ratio. Morex and Tradition were experimental controls that had good quality, except that cell wall modification was slow, with our standardized malting protocol, resulting in elevated β -glucan levels. Lacey,

another experimental control, missed a maximum quality score due to very slightly elevated soluble protein and β -glucan contents. ND22421 and 6B05-0752 had elevated S/T ratios and slightly elevated β -glucan values. 6B07-1753 had low total protein contents, with a good soluble protein value that contributed to an unacceptably high S/T value.

The barleys from Bottineau, ND (Table 7) were extremely plump and had good protein contents. Extract values were generally good, while soluble protein levels ranged from good to six that were too high. Over a third of the S/T ratios were too high. Most of the amylolytic, β -glucan, FAN, viscosity and turbidity values were good. The best performers were 2ND25276, 6B05-0572, ND26249, 6B07-1825, Lacey (all with the maximum quality score of 70), and 2ND24388, 2ND26328, 2ND24238, Robust, M139, Morex and Tradition. The lines scoring 70 had no quality deficiencies. 2ND24388 had excellent quality, except for a very high turbidity value of 30 Hach units. 2ND26328 performed extremely well, but lost a quality point for having a slightly low kernel weight. 2ND24238, Robust and M139 had “ideal” quality, except for slightly low extract values. Morex had a slightly depressed extract value and kernel weight. Tradition had a slightly depressed soluble protein value. The Bottineau location averaged a quality score of 63 and even most of those lines scoring in the bottom quarter could improve with optimized malting conditions. Lines grown at this location performed so well that quality differentiation between the highest and lowest scoring samples was minimal.

Most of the barleys from Fargo, ND (Table 8) were plump and had good protein contents. Extract values were excellent, but most soluble protein and S/T values were too high indicating excessive nitrogen modification. Twelve viscosity and 25 β -glucan values were high, indicating poor carbohydrate modification. Most amylolytic, FAN and turbidity values were good. The best performers were ND24906, 2ND24238, 6B07-1684, Lacey, 6B07-1825 and M135. ND24906 performed quite well, except for an elevated soluble protein value that raised the S/T ratio to an unacceptable level. 2ND24238 had a protein level similar to that of Pinnacle, but with 0.7% less extract. This line's wort had lower β -glucan and

more FAN contents than that of Pinnacle. 6B07-1684 was a bit thin and had elevated soluble protein and S/T values. Lacey had elevated soluble protein and S/T values. 6B07-1825 had an excellent extract value, but had elevated soluble protein and S/T values. This line's wort β -glucan content was too high, however the viscosity value was within AMBA's "ideal" range. M135 had elevated soluble protein, S/T and β -glucan values.

The barleys from Osnabrock, ND (Table 9) were plump, but total protein contents were elevated, except in some of the North Dakota "low protein" lines. Extract values were good, but nearly all soluble protein levels were too high. All S/T values exceeded the desired limit. Amylolytic, FAN, and turbidity values were excellent, while twelve β -glucan and thirteen viscosity values were too high. The best performers were SR425, 6B05-0717, 6B07-1684, SR433, SR434, 6B07-1819, 6B07-1753, 2ND24238, ND24906, M135, SR424 and 2ND24388. SR425, 6B05-0717, 6B07-1684 and SR433 had elevated soluble protein and S/T values. SR434, 6B07-1819, 6B07-1753, ND24906, M135 and SR424 had elevated soluble protein and S/T values, with slightly elevated β -glucan contents. 2ND24238 had an elevated S/T ratio, and slightly elevated soluble protein, β -glucan and viscosity values. 2ND24388 had elevated S/T, β -glucan and viscosity values and a slightly elevated soluble protein level.

The nursery performed best at the Bottineau location (Table 2). Lines grown there were plump and had excellent protein levels. Extract levels were good, although not as high as at some other locations. The averaged soluble protein levels were excellent and the S/T ratio was lower than at any other location. The average amylolytic, FAN and turbidity values were excellent, while the β -glucan and viscosity values were low, indicating very good carbohydrate modification. The nursery grew well at the Morris, Crookston and Sidney locations. The barleys were plump and had acceptable levels of total protein. All had good extract values, although the Morris location was over 1% lower than the other two. Malts generated from barleys grown at Morris had good average soluble protein and an S/T ratio only slightly above AMBA's "ideal" upper limit. Malts generated from barleys grown at Crookston and Sidney had slightly

elevated soluble protein levels and S/T values that were too high. The averaged amylolytic, FAN and viscosity values were good from these locations. Beta-glucan levels were good in the Crookston malt extracts, but high in the worts from the Sidney submissions.

The nursery grown at Fargo and Osnabrock did not perform quite as well. These barleys were plump, although less plump at Fargo, and their total protein levels were good. Extract values were good and averaged 81.2% in malts of Fargo origin. Soluble protein, S/T and β -glucan levels were generally high and viscosity levels were significantly higher at these locations. The high S/T ratios combined with the high β -glucan and viscosity values indicate unbalanced modification, with nitrogen modification occurring more rapidly than carbohydrate modification.

The best performing lines in the MVN (Table 3) were 2ND24388, 6B07-1753, 6B07-1825, Lacey, 6B05-0572, 6B05-0717, 6B07-1684 and Tradition. 2ND24388 performed consistently well at all locations. This line had the highest averaged extract value, with an excellent protein profile. Carbohydrate modification was a bit slow at a couple locations, which elevated the β -glucan average. 2ND24388 was turbid at 5 of 6 locations and the average of 42.5 Hach units is a cause for concern. 6B07-1753 showed rapid nitrogen modification with our standardized protocol and this resulted in elevated soluble protein and S/T values. Carbohydrate modification was good, so optimizing the malting protocol should allow for generation of malt superior to that tested. 6B07-1825 performed very well, but had elevated wort β -glucan levels in malts generated from five of the six nursery locations. Lacey performed well at most locations, but had very high protein contents at Osnabrock, which contributed to elevated average soluble protein and S/T values. 6B05-0572, 6B05-0717 and 6B07-1864 were quite similar in quality to Lacey, although there was a general trend of slightly higher extract values for these experimental lines. Tradition had adequate malt extract, slightly elevated soluble protein, β -glucan and viscosity values, with the highest average diastatic power levels in the nursery.

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Table 1

Entry#	CI # or Contributor	Name	Parentage
1.	15773	Morex	Cree/Bonanza
2.	476976	Robust	Morex/Manker
3.	Busch Ag. Res.	Legacy	Bumper/Karl//Bumper/Manker/3/Bumper/Karl/4/Excel
4.	PI 613603	Lacey	M78/M79
5.	Busch Ag. Res.	Tradition	6B89-2126/ND10981
6.	North Dakota	Pinnacle	ND1872/ND19130
7.	North Dakota	ND22421	ND18546/ND19656
8.	North Dakota	2ND24388	2ND17274/Rawson//2ND19854
9.	Saskatchewan	SR424	SM01262/SM01147
10.	Saskatchewan	SR425	SM00207/SM00150
11.	Minnesota	M135	FEG97-44/M118
12.	Minnesota	M139	M00-33/M122 (FEG65-02)
13.	Minnesota	M140	M00-33/FEG66-08
14.	Minnesota	M141	M122/M123 MAS
15.	North Dakota	ND24906	ND20508/ND20492
16.	North Dakota	ND25160	ND19557/ND19491
17.	North Dakota	ND25161	ND19557/ND19491
18.	North Dakota	2ND25276	ND20802/3/ND19922//ND19929/ND20177
19.	Busch Ag. Res.	6B05-0572	6B95-2482-1/6B98-9852
20.	Busch Ag. Res.	6B05-0717	6B98-9814/TRADITION
21.	Saskatchewan	SR432	SM01778/BT485
22.	Minnesota	M143	
23.	Minnesota	M145	
24.	North Dakota	ND26249	
25.	North Dakota	2ND24238	
26.	North Dakota	2ND26328	
27.	North Dakota	2ND26333	
28.	Busch Ag. Res.	6B07-1684	
29.	Busch Ag. Res.	6B07-1753	
30.	Busch Ag. Res.	6B07-1819	
31.	Busch Ag. Res.	6B07-1825	
32.	Saskatchewan	SR433	
33.	Saskatchewan	SR434	

*Entries 22-33 are new for 2010.

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Table 2 - Station Means* of Barley and Malt Quality Factors for 33 Varieties or Selections.**

LOCATION	Kernel Weight (mg)	on 6/64" (%)	Barley Color (Agtron)	Malt Extract (%)	Wort Color	Barley Protein (%)	Wort Protein (%)	S/T (%)	DP (°ASBC)	Alpha-amylase (20°DU)	Beta-glucan (ppm)	FAN (ppm)	Viscosity (Relative)	Turbidity (HACH)	Quality Score														
Crookston, MN	35.7	ab	96.6	a	42.4	c	80.6	b	2.2	b	12.6	c	6.05	c	50.5	bc	158	bc	72.8	bc	125	c	239	b	1.48	c	11.7	a	54.4
Morris, MN	34.5	c	91.3	c	43.1	c	79.2	d	2.1	b	11.8	d	5.32	e	47.9	d	138	d	79.1	a	96	d	226	c	1.45	d	13.7	a	57.6
Bottineau, ND	36.0	a	96.6	a	39.2	d	79.7	c	1.9	c	12.5	c	5.59	d	47.1	d	165	ab	68.6	d	66	e	235	b	1.45	e	5.9	b	62.9
Fargo, ND	30.7	d	86.6	d	46.1	b	81.2	a	2.1	b	12.8	b	6.31	b	51.1	b	151	c	71.2	cd	213	a	257	a	1.50	a	11.1	a	46.2
Osnabrock, ND	35.2	b	94.2	b	35.2	e	80.6	b	2.5	a	13.2	a	6.60	a	52.0	a	167	a	74.1	b	168	b	243	b	1.50	a	6.2	b	49.8
Sidney, MT	36.3	a	94.0	b	52.6	a	80.4	b	1.8	d	12.0	d	5.69	d	49.9	c	160	ab	65.3	e	184	b	236	b	1.49	b	7.4	b	55.6

* Within each column, means followed by the same letter are not significantly different (alpha=0.05), according to Duncan's Multiple Range test.

** Morex ,Robust, Legacy, Lacey, Tradition, Pinnacle, ND22421, 2ND24388, SR424, SR425, M135, M139, M140, M141, ND24906, ND25160, ND25161 6B05-0572, 6B05-0717, SR432, M143, ND26249, 2ND24238, 2ND26328, 2ND26333, 6B07-1684, 6B07-1753, 6B07-1819, 6B07-1825, SR433, SR434

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Table 3 - Varietal Means* of Barley and Malt Quality Factor for Six Stations**

Variety or Selection	Kernel Weight (mg)	on 6/64" (%)	Barley Color (Agron)	Malt Extract (%)	Wort Color	Barley Protein (%)	Wort Protein (%)	S/T (%)	DP (°ASBC)	Alpha-amylase (20°DU)	Beta-glucan (ppm)	FAN (ppm)	Viscosity (Relative)	Turbidity (HACH)	Quality Score														
Morex	31.2	j	84.1	h	43.8	bdefghi	78.9	l	1.9	fg	13.1	bcdef	5.92	hijk	47.4	ijklmn	174	abcd	74.5	bcdefg	112	fg	240	defghi	1.47	efghijk	6.3	c	55.7
Robust	34.3	cdefg	92.5	abcdef	42.3	fg	79.3	ijkl	1.8	h	13.3	bc	6.11	defgh	47.6	ijklmn	174	abcd	55.9	l	178	bcde	242	cdefghi	1.47	efghijk	5.5	c	52.7
Legacy	32.0	hij	90.7	defg	45.7	abcde	79.6	hijk	2.4	ode	13.0	bcdef	6.45	bc	51.6	bcdef	170	bode	74.4	bcdefg	162	bcdef	254	cdef	1.47	defghijk	8.2	c	50.3
Lacey	34.8	cde	94.4	abcde	43.7	cdefghij	79.9	ghij	1.9	fg	13.1	bcd	5.95	ghij	47.4	ijklmn	175	abcd	65.6	hijk	101	ghi	236	efghi	1.46	jk	9.3	c	58.8
Tradition	33.5	defgh	94.0	abcde	47.3	a	79.9	ghij	1.8	gh	12.8	bcdefg	5.72	ijklm	46.2	mn	193	a	68.8	efghijk	132	defghi	232	fg	1.50	bcd	7.9	c	57.8
Pinnacle	42.2	a	96.7	a	38.3	m	81.8	b	2.1	defgh	11.4	nop	5.27	no	48.6	hijkl	115	n	61.4	kl	203	ab	194	k	1.53	a	12.0	c	51.8
ND22421	35.5	c	95.8	ab	42.8	efghijk	79.6	ghijk	2.0	efgh	12.8	cdefgh	5.90	hijk	48.2	ijklm	151	efghij	67.6	ghijk	136	defghi	219	ij	1.49	bcdef	9.2	c	56.7
2ND24388	41.7	a	96.5	a	40.3	klm	82.4	a	2.8	ab	11.7	lmn	5.25	no	46.5	lmn	135	ijklmn	64.6	ijk	149	bcdefgh	208	jk	1.49	cdefgh	42.5	a	59.8
SR424	32.6	ghij	90.6	defg	41.2	ijklm	80.1	efghi	2.4	ode	11.9	klm	5.92	hijk	51.9	bcde	144	ghijkl	72.6	bcdefgh	139	defghi	259	bode	1.47	defghijk	9.7	c	52.7
SR425	32.4	hij	87.7	gh	45.3	abcdef	80.2	efg	2.2	defg	12.4	ghijk	6.02	efghi	50.0	efghi	147	ghijkl	67.7	efghijk	96	hi	245	cdefgh	1.46	jk	9.5	c	52.3
M135	34.7	cde	94.5	abcde	44.7	abcdefgh	79.9	ghij	2.2	defgh	12.7	defghi	5.98	ghij	49.0	ghijk	162	defgh	69.5	efghij	134	defghi	240	defghi	1.46	ijk	10.8	c	56.5
M139	33.2	efghi	91.1	cdefg	44.2	bcdefghi	79.6	hijk	1.8	h	13.0	bcdef	5.92	hijk	47.5	ijklm	165	bodef	75.6	bcdef	130	defghi	225	hij	1.46	k	5.9	c	57.7
M140	34.3	cdefg	94.2	abcde	44.8	abcdefg	79.4	ijkl	1.8	h	13.3	bc	6.00	ghij	47.2	ijklmn	169	bcde	68.7	efghijk	181	bcd	232	fg	1.47	efghijk	8.3	c	54.3
M141	34.3	cdefg	94.5	abcde	44.3	abcdefghi	79.2	kl	1.8	h	13.8	a	6.33	cd	47.6	ijklmn	194	a	71.1	cdefghi	157	bcdef	255	cdef	1.48	defghijk	5.8	c	49.3
ND24906	32.9	ghij	96.5	a	46.5	abcd	79.5	ijk	2.0	efgh	12.7	defgh	6.09	defgh	50.0	efghi	186	ab	72.0	bcdefghi	98	hi	247	cdefgh	1.48	cdefghik	7.1	c	56.7
ND25160	33.6	defgh	92.9	abcdef	41.5	hijkl	81.0	cd	2.3	def	11.0	p	5.47	mn	53.2	abc	129	klmn	71.1	cdefghi	181	bcd	218	ij	1.50	bc	8.7	c	47.8
ND25161	33.3	defghi	93.1	abcdef	41.8	ghijkl	81.0	cd	2.2	defgh	11.2	op	5.51	lmn	52.2	bcd	126	lmn	71.9	bcdefghi	232	a	221	ij	1.51	ab	9.6	c	47.5
2ND25276	40.7	a	97.0	a	39.7	lm	82.4	a	2.3	def	11.5	mno	5.66	lmn	52.2	bcdef	118	n	79.4	b	147	cdefghi	220	ij	1.48	defghijk	6.6	c	54.8
6B05-0572	33.6	defgh	94.4	abcde	43.7	cdefghij	80.1	efghi	1.9	fg	13.1	bcdef	5.99	ghij	47.8	ijklmn	191	a	77.6	bcd	132	defghi	247	cdefgh	1.49	bcdefg	6.6	c	58.3
6B05-0717	33.2	efghi	94.8	abcd	41.7	ghijkl	80.2	efgh	2.1	defgh	12.6	efghij	6.21	cdefg	51.1	cdefg	175	abcd	78.6	bc	94	hi	250	cdefg	1.47	ghijk	7.3	c	58.2
SR432	34.6	cdef	95.4	abc	41.5	hijkl	80.1	fg	2.5	bcd	13.1	bcde	6.61	ab	53.0	abc	164	cdefg	76.3	bcde	169	bcde	262	bcd	1.48	cdefghi	8.9	c	52.0
M143	34.2	cdefg	93.5	abcdef	45.3	abcdef	79.9	ghij	2.2	defgh	13.2	bcd	6.24	cdef	49.1	ghijk	156	defghi	74.4	bcdefg	172	bcde	266	bc	1.47	defghijk	7.1	c	55.5
M145	35.0	cd	93.6	abcdef	44.8	abcdefg	79.7	ghijk	1.9	fg	13.4	ab	6.28	ode	49.5	efghij	185	abc	62.8	jk	147	cdefghi	252	cdef	1.46	jk	6.3	c	54.0
ND26249	32.9	fg	95.6	abc	35.7	n	80.2	efgh	2.0	efgh	11.5	mno	5.73	ijklm	52.4	bcd	121	mn	67.6	ghijk	196	abc	236	efghi	1.49	cdefg	9.6	c	50.2
2ND24238	40.7	a	95.9	ab	44.2	bcdefghi	81.3	bc	2.2	defgh	11.5	mno	5.04	o	46.0	n	133	ijklmn	71.0	cdefghi	126	defghi	192	k	1.48	cdefghi	19.2	b	56.2
2ND26328	38.6	b	95.4	abc	42.2	ghijkl	81.9	b	1.9	fg	12.0	klm	5.74	ijklm	50.7	defgh	132	ijklmn	69.4	efghij	124	efghi	227	ghij	1.46	hijk	6.0	c	56.2
2ND26333	41.2	a	96.5	a	41.3	ijkl	80.9	cd	2.0	efgh	12.6	efghij	5.88	hijk	49.3	ghijk	142	hijkl	89.2	a	98	hi	238	defghi	1.46	jk	4.9	c	54.7
6B07-1684	33.0	efghi	89.1	fg	43.5	defghij	80.5	def	2.2	defgh	12.2	ijkl	5.78	ijkl	50.5	defgh	149	efghijk	79.1	b	98	hi	237	defghi	1.49	bcde	10.2	c	57.8
6B07-1753	31.6	ij	91.2	cdefg	44.0	bcdefghi	80.7	de	2.1	defgh	12.1	ijkl	5.96	ghij	51.9	bcde	166	bcdef	78.5	bc	93	i	246	cdefgh	1.47	efghijk	6.4	c	58.8
6B07-1819	32.1	hij	90.2	efg	40.7	ijklm	80.1	efghi	2.1	defgh	12.4	ghijk	5.97	efghij	51.0	cdefg	167	bcdef	78.7	bc	155	bcdefg	251	cdefg	1.46	ijk	5.6	c	54.8
6B07-1825	32.4	hij	90.6	defg	46.7	abc	80.5	def	1.9	fg	12.4	ghijk	5.53	lmn	47.2	ijklm	168	bcde	68.8	efghijk	174	bcde	234	fg	1.49	bcde	10.2	c	58.8
SR433	31.2	j	91.5	bcdefg	46.8	ab	80.2	efg	2.6	abc	12.3	hijk	6.39	bc	54.6	a	140	ijklm	70.2	defghij	98	hi	279	ab	1.45	k	8.5	c	51.7
SR434	34.9	cd	92.5	abcdef	41.8	ghijkl	79.8	ghijk	2.9	a	13.2	bcd	6.80	a	53.5	ab	152	efghij	76.5	bcde	150	bcdefgh	295	a	1.47	defghijk	8.0	c	45.0

* Within each column, means followed by the same letter are not significantly different (alpha=0.05), according to Duncan's Multiple Range Test

** Crookston and Morris, MN, Bottineau, Fargo and Osnabrock, ND and Sidney, MT

2010 MISSISSIPPI VALLEY UNIFORM SPING BARLEY NURSERY - CROOKSTON, MN

Table 4

Lab No.	Variety or Selection	Rowed	Kernel Weight (mg)	on 6/64" (%)	Barley Color (Agtron)	Malt Extract (%)	Wort Color	Wort Clarity	Barley Protein (%)	Wort Protein (%)	S/T (%)	DP (°ASBC)	Alpha-amylase (20°DU)	Beta-glucan (ppm)	FAN (ppm)	Viscosity Relative	Turbidity (Hach)	Quality Score	Overall Rank
5326	Morex	6	32.7	93.4	44	79.6	1.9	1	13.2	5.98	48.2	177	73.9	88	235	1.48	8.8	61	5
5327	Robust	6	36.4	97.5	43	79.4	2.0	1	13.8	6.40	47.5	183	57.8	146	250	1.47	7.0	49	25
5328	Legacy(6B93-2978)	6	34.1	94.7	45	80.0	2.3	1	13.6	6.63	50.4	185	74.2	181	264	1.48	7.4	46	29
5329	Lacey (M98)	6	36.1	98.3	41	80.1	2.3	1	13.4	6.15	49.4	182	58.4	91	235	1.47	15.2	58	9
5330	Tradition(6B95-2482)	6	34.6	96.7	50	79.7	2.0	1	13.8	6.07	46.8	233	72.1	81	239	1.48	7.8	58	9
5331	Pinnacle (2ND21863)	2	*45.2	98.2	39	81.7	2.0	1	11.6	5.32	48.9	112	56.6	184	194	1.51	7.9	55	18
5332	ND22421	6	37.3	99.4	45	80.3	2.3	1	12.8	6.05	49.5	161	64.0	114	227	1.49	13.3	58	9
5333	2ND24388	2	42.6	98.6	41	82.5	n.d.	3	11.7	5.03	43.8	129	58.9	144	189	1.49	74.0	62	4
5334	SR424 (SM05109)	2	33.9	94.3	38	80.7	2.5	1	12.1	5.86	52.5	147	74.4	182	260	1.47	9.7	46	29
5335	SR425 (SM05198)	2	34.5	96.1	44	80.7	2.2	1	12.8	6.33	50.7	170	73.4	100	255	1.44	5.5	50	24
5336	M135	6	37.0	99.2	45	80.5	2.3	1	12.5	6.24	51.2	171	74.6	105	251	1.44	7.1	58	9
5337	M139	6	32.1	*87.9	48	79.8	1.8	1	13.1	5.82	45.9	159	72.6	116	214	1.46	7.1	66	1
5338	M140	6	35.0	96.7	45	80.0	2.1	1	13.5	6.19	49.5	178	65.7	143	234	1.46	11.9	49	25
5339	M141	6	35.6	98.8	44	79.6	1.8	1	14.0	6.60	48.5	207	73.9	113	246	1.48	6.7	48	27
5340	ND24906	6	33.2	99.1	48	79.5	2.1	1	12.8	6.36	50.7	187	67.2	49	256	1.47	8.8	58	9
5341	ND25160	6	33.7	95.6	36	80.7	2.4	1	11.1	5.42	52.8	127	66.6	155	199	1.50	15.7	51	22
5342	ND25161	6	33.6	96.6	38	81.3	2.3	1	11.3	5.71	53.3	126	70.0	166	195	1.51	15.7	47	28
5343	2ND25276	2	41.0	97.7	38	*83.7	2.1	1	11.2	5.56	53.8	124	81.1	76	213	1.46	5.4	64	2
5344	6B05-0572	6	34.8	98.5	42	80.3	2.0	1	13.3	6.22	49.6	200	81.1	93	241	1.50	8.7	58	9
5345	6B05-0717	6	33.6	97.6	42	80.1	2.2	1	13.0	6.41	52.0	182	80.6	75	248	1.48	10.4	58	9
5346	SR432 (SM061377)	6	36.1	98.0	39	80.8	2.6	1	13.4	7.02	55.4	168	80.7	161	272	1.47	8.4	54	19
5347	M143	6	35.0	96.8	46	80.9	2.2	1	13.1	6.51	50.7	143	84.7	98	266	1.46	6.9	58	9
5348	M145	6	34.8	97.2	46	80.0	2.0	1	13.4	6.46	50.6	192	64.3	98	259	1.46	9.3	58	9
5350	ND26249	6	34.5	99.3	34	80.1	2.2	1	11.4	5.85	53.9	115	68.3	253	244	1.49	14.4	42	32
5352	2ND24238	2	38.7	94.6	44	81.4	2.1	2	11.5	5.07	47.6	123	70.5	89	181	1.51	21.0	59	8
5353	2ND26328	2	38.4	96.5	39	82.2	1.9	1	11.3	5.61	51.5	117	71.4	138	215	1.48	7.7	51	22
5354	2ND26333	2	40.1	96.3	37	80.9	2.2	1	12.2	5.76	50.5	115	90.6	87	227	1.46	5.8	54	19
5355	6B07-1684	6	34.1	*90.9	42	80.1	2.3	1	12.4	5.78	50.4	144	81.1	85	249	1.50	16.8	61	5
5356	6B07-1753	6	33.3	96.0	45	80.8	2.0	1	11.8	5.96	51.6	158	74.3	78	241	1.48	7.7	61	5
5357	6B07-1819	6	32.5	96.5	39	80.1	2.1	1	12.4	6.04	52.9	157	87.3	160	277	1.47	6.5	54	19

Table 4

Lab No.	Variety or Selection	Rowed	Kernel Weight (mg)	on 6/64" (%)	Barley Color (Agtron)	Malt Extract (%)	Wort Color	Wort Clarity	Barley Protein (%)	Wort Protein (%)	S/T (%)	DP (°ASBC)	Alpha-amylase (20°DU)	Beta-glucan (ppm)	FAN (ppm)	Viscosity Relative	Turbidity (Hach)	Quality Score	Overall Rank
5358	6B07-1825	6	33.9	96.4	47	80.9	2.0	1	12.5	5.50	46.4	164	74.2	189	245	1.50	12.0	63	3
5359	SR433 (SM071392)	2	33.8	95.9	46	80.8	2.5	1	12.6	6.65	56.4	142	79.3	119	294	1.45	6.1	46	29
5360	SR434 (SM071487)	2	37.5	98.0	39	79.8	*2.9	1	14.2	7.04	52.1	148	79.1	169	288	1.48	7.9	33	33
5349	LACEY MALT CHECK	6	36.3	93.2	50	79.7	2.0	1	12.5	5.57	47.9	138	72.4	65	216	1.48	12.8	62	
5351	HARRINGTON MALT CHECK	2	40.1	97.1	75	82.0	1.5	1	11.8	5.12	47.5	129	82.1	56	181	1.46	6.1	62	
Minima			32.1	93.4	34	79.4	1.8		11.1	5.03	43.8	112	56.6	49	181	1.44	5.4		
Maxima			42.6	99.4	50	82.5	2.6		14.2	7.04	56.4	233	90.6	253	294	1.51	74.0		
Means			35.5	97.0	42	80.5	2.1		12.6	6.05	50.5	158	72.8	125	239	1.48	11.7		
Standard Deviations			2.5	1.6	4	0.8	0.2		0.9	0.50	2.7	30	8.5	45	28	0.02	11.8		
Coefficients of Variation			7.1	1.6	9	0.9	9.5		7.2	8.23	5.4	19	11.6	36	12	1.28	101.5		

Malt Check Data are Excluded from Rank Sorting and Statistics

Table Data Flagged by an Asterisk Exceed the Mean by +/- 3 Standard Deviations and are Excluded from Statistics

For Wort Clarity - 1 = clear, 2 = slightly hazy, 3 = hazy; Wort Colors were not determined (n.d.) on hazy samples

Samples Submitted by K. Smith, University of Minnesota - St. Paul

2010 MISSISSIPPI VALLEY UNIFORM SPING BARLEY NURSERY - MORRIS, MN

Table 5

Lab No.	Variety or Selection	Rowed	Kernel Weight (mg)	on 6/64" (%)	Barley Color (Agtron)	Malt Extract (%)	Wort Color	Wort Clarity	Barley Protein (%)	Wort Protein (%)	S/T (%)	DP (°ASBC)	Alpha-amylase (20°DU)	Beta-glucan (ppm)	FAN (ppm)	Viscosity Relative	Turbidity (Hach)	Quality Score	Overall Rank
5361	Morex	6	32.4	88.0	45	78.2	2.1	1	12.5	5.43	47.3	139	79.3	74	221	1.45	6.9	56	22
5362	Robust	6	36.7	92.0	39	78.3	1.9	1	12.7	5.40	45.8	132	52.1	128	211	1.45	6.9	60	13
5363	Legacy(6B93-2978)	6	32.2	89.3	46	78.5	2.4	1	11.9	5.56	48.6	130	75.2	107	218	1.46	13.1	59	16
5364	Lacey (M98)	6	34.6	93.3	43	78.7	2.0	1	12.6	5.27	43.8	143	61.5	64	218	1.44	10.3	67	3
5365	Tradition(6B95-2482)	6	32.6	91.1	49	78.7	1.9	1	11.9	5.17	44.0	154	69.4	55	202	1.46	8.4	63	10
5366	Pinnacle (2ND21863)	2	39.1	96.2	41	80.3	2.0	1	11.2	5.02	49.0	174	74.8	86	189	1.46	8.0	57	21
5367	ND22421	6	34.2	91.1	42	78.3	2.1	1	12.6	5.50	47.3	132	78.3	57	205	1.46	8.6	59	16
5368	2ND24388	2	42.5	95.6	37	81.2	n.d.	3	11.6	4.93	43.5	131	72.2	87	215	1.46	45.0	68	2
5369	SR424 (SM05109)	2	31.9	84.0	40	78.7	2.4	1	11.5	5.52	52.3	124	77.3	88	272	1.45	12.1	49	26
5370	SR425 (SM05198)	2	33.7	89.7	50	78.6	2.2	1	12.1	5.36	47.3	113	71.6	91	229	1.47	14.3	49	26
5371	M135	6	34.5	93.8	44	78.6	2.6	2	11.9	5.34	47.7	132	75.0	110	237	1.45	25.0	58	19
5372	M139	6	33.2	92.9	43	78.4	1.8	1	12.1	5.24	46.3	148	91.8	69	221	1.43	7.3	67	3
5373	M140	6	33.5	92.6	43	78.8	1.8	1	12.4	5.36	46.5	144	88.1	95	215	1.43	7.7	67	3
5374	M141	6	34.9	93.1	43	78.3	1.7	1	12.8	5.54	45.1	161	77.6	70	237	1.44	6.6	67	3
5375	ND24906	6	32.6	94.1	48	78.4	2.0	1	11.6	5.18	47.8	150	83.6	56	243	1.45	11.3	58	19
5376	ND25160	6	33.8	95.3	43	80.1	2.0	1	10.2	4.94	51.1	111	86.0	84	225	1.46	7.7	49	26
5377	ND25161	6	33.8	94.7	38	80.5	2.4	1	10.6	5.02	50.3	105	90.0	129	231	1.47	17.1	45	31
5378	2ND25276	2	40.3	97.6	41	81.0	2.2	1	10.7	5.15	49.6	98	87.9	154	208	1.47	10.2	45	31
5379	6B05-0572	6	32.3	88.3	42	78.2	1.9	1	12.4	5.35	44.5	159	88.6	90	221	1.44	6.6	67	3
5380	6B05-0717	6	32.8	91.9	40	78.9	2.0	1	11.9	5.59	48.2	151	92.6	67	223	1.44	8.3	62	11
5382	SR432 (SM061377)	6	33.0	92.2	45	78.8	2.2	1	11.7	5.56	50.5	131	86.3	134	261	1.47	16.5	55	23
5384	M143	6	33.1	90.7	42	79.1	1.9	1	11.9	5.24	46.8	159	86.6	84	239	1.45	9.8	70	1
5385	M145	6	35.4	90.6	46	79.1	1.8	1	12.3	5.66	48.4	169	75.5	114	207	1.44	7.3	65	8
5386	ND26249	6	33.6	94.6	35	79.5	2.2	1	10.7	5.37	54.0	115	75.8	130	223	1.46	13.2	49	26
5387	2ND24238	2	41.9	97.3	46	80.5	n.d.	3	10.9	*4.53	43.6	121	72.7	107	180	1.49	60.0	50	25
5388	2ND26328	2	39.2	94.8	44	81.2	1.6	1	11.1	5.15	50.5	116	68.6	92	218	1.45	5.8	59	16
5389	2ND26333	2	40.4	95.0	41	80.4	1.8	1	11.9	5.25	47.4	135	98.2	55	224	1.44	6.0	61	12
5390	6B07-1684	6	33.7	92.5	45	80.0	2.2	2	11.3	5.15	49.1	149	79.3	83	216	1.48	19.8	55	23
5391	6B07-1753	6	30.8	87.7	41	79.6	1.9	1	11.9	5.36	48.2	157	93.6	76	225	1.46	9.9	64	9
5392	6B07-1819	6	31.8	85.3	38	79.2	2.1	1	12.3	5.53	47.5	163	84.9	146	224	1.45	8.4	60	13

Table 5

Lab No.	Variety or Selection	Rowed	Kernel Weight (mg)	on 6/64" (%)	Barley Color (Agtron)	Malt Extract (%)	Wort Color	Wort Clarity	Barley Protein (%)	Wort Protein (%)	S/T (%)	DP (*ASBC)	Alpha-amylase (20°DU)	Beta-glucan (ppm)	FAN (ppm)	Viscosity Relative	Turbidity (Hach)	Quality Score	Overall Rank
5393	6B07-1825	6	31.0	81.2	47	79.1	2.4	2	12.4	5.13	44.6	164	76.9	157	232	1.48	25.0	60	13
5394	SR433 (SM071392)	2	30.3	88.2	49	79.5	2.5	1	11.0	5.45	51.6	108	62.6	99	255	1.46	17.0	47	30
5395	SR434 (SM071487)	2	31.7	78.9	46	78.4	2.8	1	13.5	*6.45	51.4	152	76.4	136	*308	1.46	12.3	33	33
5381	LACEY MALT CHECK	6	36.0	92.4	52	79.3	2.1	1	13.0	5.65	44.7	133	83.1	77	233	1.48	11.2	67	
5383	HARRINGTON MALT CHECK	2	40.5	97.1	74	82.8	1.4	1	11.8	5.12	45.6	136	102.1	69	217	1.47	3.9	69	
Minima			30.3	78.9	35	78.2	1.6		10.2	4.93	43.5	98	52.1	55	180	1.43	5.8		
Maxima			42.5	97.6	50	81.2	2.8		13.5	5.66	54.0	174	98.2	157	272	1.49	60.0		
Means			34.5	91.3	43	79.2	2.1		11.8	5.31	47.9	138	79.1	96	223	1.45	13.7		
Standard Deviations			3.3	4.4	4	0.9	0.3		0.7	0.20	2.7	20	10.1	30	19	0.01	11.4		
Coefficients of Variation			9.4	4.8	8	1.2	13.5		6.2	3.73	5.6	15	12.7	31	8	0.93	82.8		

Malt Check Data are Excluded from Rank Sorting and Statistics

Table Data Flagged by an Asterisk Exceed the Mean by +/- 3 Standard Deviations and are Excluded from Statistics

For Wort Clarity - 1 = clear, 2 = slightly hazy, 3 = hazy; Wort Colors were not determined (n.d.) on hazy samples

Samples Submitted by K. Smith, University of Minnesota - St. Paul

2010 MISSISSIPPI VALLEY UNIFORM SPING BARLEY NURSERY - SIDNEY, MT

Table 6

Lab No.	Variety or Selection	Rowed	Kernel Weight (mg)	on 6/64" (%)	Barley Color (Agtron)	Malt Extract (%)	Wort Color	Wort Clarity	Barley Protein (%)	Wort Protein (%)	S/T (%)	DP (°ASBC)	Alpha-amylase (20°DU)	Beta-glucan (ppm)	FAN (ppm)	Viscosity Relative	Turbidity (Hach)	Quality Score	Overall Rank
5000	Morex	6	33.8	87.6	52	79.1	1.5	1	12.8	5.46	45.8	162	62.1	207	220	1.49	5.2	63	2
5001	Robust	6	34.9	91.5	54	79.4	1.4	1	12.8	5.71	45.4	163	49.6	276	229	1.50	4.1	56	14
5002	Legacy	6	33.3	91.6	55	80.1	1.6	1	12.7	6.12	51.2	189	78.5	241	245	1.48	4.7	51	26
5003	Lacey	6	36.4	93.9	53	80.2	1.6	1	12.7	5.70	46.9	181	61.2	121	218	1.46	7.4	62	4
5004	Tradition	6	35.5	95.0	56	80.1	1.7	1	12.2	5.42	45.3	197	63.1	224	211	1.52	10.1	63	2
5005	Pinnacle	2	44.3	96.5	48	81.7	1.9	2	10.8	5.20	50.6	106	54.9	205	197	1.51	13.9	49	30
5006	ND22421	6	36.7	95.7	54	80.1	1.7	1	12.0	5.54	48.4	152	64.4	141	216	1.49	7.5	61	5
5007	2ND24388	2	43.4	96.8	51	82.1	n.d.	3	11.1	5.18	47.8	144	61.1	146	202	1.47	41.0	59	8
5008	SR424	6	32.7	89.2	52	80.6	1.9	1	11.1	5.51	52.8	146	76.5	130	242	1.46	4.5	56	14
5009	SR425	6	33.0	87.9	58	81.4	1.7	1	11.4	5.82	53.4	165	71.0	72	246	1.44	4.6	56	14
5010	M135	6	35.0	91.3	54	79.5	1.7	2	12.7	5.74	46.0	166	65.7	202	227	1.47	5.1	58	11
5011	M139	6	37.1	95.9	55	80.7	1.8	1	12.5	6.23	51.0	187	70.8	127	258	1.45	4.4	54	19
5012	M140	6	36.8	94.7	53	79.2	1.8	1	13.3	5.94	46.7	162	60.7	277	226	1.48	7.3	59	8
5013	M141	6	36.3	94.8	55	79.6	1.5	1	13.8	6.14	47.7	194	64.3	278	269	1.51	4.0	46	32
5014	ND24906	6	33.9	97.4	56	79.9	1.7	1	12.4	6.05	52.6	189	63.7	170	242	1.51	5.0	54	19
5015	ND25160	6	36.5	96.1	51	80.9	2.6	2	10.8	5.28	52.5	126	59.6	305	213	1.53	12.4	49	30
5016	ND25161	6	35.9	96.0	52	80.9	2.0	1	11.0	5.39	52.7	126	59.2	*424.7	231	1.57	8.5	50	29
5017	2ND25276	2	42.6	97.0	45	81.5	1.9	1	11.3	5.64	52.6	126	71.6	187	240	1.48	6.0	54	19
5018	6B05-0572	6	35.1	95.5	52	80.4	1.6	1	12.2	5.68	48.4	193	70.2	138	256	1.50	5.1	61	5
5019	6B05-0717	6	35.0	95.5	48	80.5	1.7	1	12.1	6.04	51.5	185	66.3	96	252	1.50	6.5	58	11
5020	SR432	6	35.4	94.4	52	80.1	1.9	1	13.0	6.37	53.1	172	72.6	211	249	1.50	5.2	51	26
5021	M143	6	36.2	94.6	56	79.7	1.8	1	12.5	6.09	50.2	143	66.9	239	270	1.48	4.1	51	26
5022	M145	6	36.0	94.5	54	79.3	1.6	1	12.8	5.96	50.3	176	52.2	209	252	1.47	4.7	54	19
5023	ND26249	6	33.2	96.6	44	80.9	1.8	1	11.2	5.67	51.9	115	57.7	206	240	1.50	7.9	46	32
5024	2ND24238	2	43.5	95.7	54	80.7	1.9	2	11.4	4.79	44.3	137	57.8	151	176	1.49	13.5	54	19
5025	2ND26328	2	40.7	97.1	52	81.6	1.6	1	11.8	5.51	50.7	125	58.6	95	236	1.46	6.0	64	1
5026	2ND26333	2	44.7	96.8	49	80.6	1.6	1	12.5	5.78	48.2	153	81.1	90	244	1.45	3.9	58	11
5027	6B07-1684	6	31.7	86.4	51	80.2	1.8	1	11.5	5.39	51.0	143	69.2	145	232	1.53	6.8	55	18
5028	6B07-1753	6	33.6	94.3	55	81.0	1.5	1	11.5	5.61	53.1	171	66.5	94	228	1.48	4.6	60	7
5030	6B07-1819	6	32.8	90.0	51	80.8	1.6	1	11.3	5.53	52.9	172	69.5	191	258	1.49	3.7	53	25

Table 6

Lab No.	Variety or Selection	Rowed	Kernel Weight (mg)	on 6/64" (%)	Barley Color (Agtron)	Malt Extract (%)	Wort Color	Wort Clarity	Barley Protein (%)	Wort Protein (%)	S/T (%)	DP (°ASBC)	Alpha-amylase (20°DU)	Beta-glucan (ppm)	FAN (ppm)	Viscosity Relative	Turbidity (Hach)	Quality Score	Overall Rank
5032	6B07-1825	6	32.8	89.8	56	80.1	1.5	1	11.6	5.17	45.9	171	57.8	240	216	1.52	7.9	59	8
5033	SR433	6	32.0	93.9	58	80.8	1.8	1	11.4	5.85	54.0	155	72.9	110	263	1.46	4.1	56	14
5034	SR434	6	36.7	96.9	49	80.4	1.9	1	12.2	6.22	52.7	177	78.2	129	280	1.47	5.5	54	19
5029	LACEY MALT CHECK	6	37.0	96.4	51	79.7	1.7	1	12.8	5.49	45.5	157	63.7	73	191	1.48	9.2	68	
5031	HARRINGTON MALT CHECK	2	41.0	96.8	78	82.5	1.3	1	11.9	5.02	46.2	152	83.7	65	203	1.46	3.8	69	
Minima			31.7	86.4	44	79.1	1.4		10.8	4.79	44.3	106	49.6	72	176	1.44	3.7	46	
Maxima			44.7	97.4	58	82.1	2.6		13.8	6.37	54.0	197	81.1	305	280	1.57	41.0	64	
Means			36.3	94.0	53	80.4	1.7		12.0	5.69	49.9	160	65.3	177	236	1.49	7.4	56	
Standard Deviations			3.7	3.1	3	0.8	0.2		0.8	0.36	2.9	25	7.7	64	23	0.03	6.6	5	
Coefficients of Variation			10.1	3.3	6	0.9	12.9		6.4	6.38	5.8	16	11.7	36	10	1.90	88.9	9	

Malt Check Data are Excluded from Rank Sorting and Statistics

Table Data Flagged by an Asterisk Exceed the Mean by +/- 3 Standard Deviations and are Excluded from Statistics

For Wort Clarity - 1 = clear, 2 = slightly hazy, 3 = hazy; Wort Colors were not determined (n.d.) on hazy samples

Samples Submitted by C. Allen, Busch Agricultural Resources, LLC - Fort Collins, CO

2010 MISSISSIPPI VALLEY UNIFORM SPING BARLEY NURSERY - BOTTINEAU, ND

Table 7

Lab No.	Variety or Selection	Rowed	Kernel Weight (mg)	on 6/64" (%)	Barley Color (Agtron)	Malt Extract (%)	Wort Color	Wort Clarity	Barley Protein (%)	Wort Protein (%)	S/T (%)	DP (°ASBC)	Alpha-amylase (20°DU)	Beta-glucan (ppm)	FAN (ppm)	Viscosity Relative	Turbidity (Hach)	Quality Score	Overall Rank
5035	Morex	6	31.6	*84.1	39	78.4	1.7	1	12.6	5.44	44.9	180	72.4	64	221	1.44	4.4	66	11
5036	Robust	6	34.2	95.0	39	78.8	1.4	1	12.5	5.58	44.7	181	54.0	95	222	1.45	4.0	67	8
5037	Legacy	6	31.6	95.6	40	78.9	2.0	1	13.3	6.22	50.1	186	73.1	60	246	1.45	6.3	54	30
5038	Lacey	6	35.5	97.2	39	79.9	1.5	1	12.8	5.60	46.8	179	68.8	55	220	1.44	4.5	70	1
5039	Tradition	6	33.7	96.9	40	79.4	1.3	1	12.2	5.02	42.8	184	74.9	53	216	1.46	4.4	66	11
5040	Pinnacle	2	45.0	99.1	36	81.2	1.4	1	11.0	4.70	42.9	115	58.6	108	173	1.50	10.0	58	24
5041	ND22421	6	36.1	98.7	38	79.0	1.4	1	12.6	5.43	45.5	161	67.8	75	188	1.47	5.8	65	13
5042	2ND24388	2	42.7	98.3	38	81.4	2.0	2	12.0	4.95	43.9	137	60.7	62	194	1.45	30.0	69	6
5043	SR424	6	33.2	96.9	38	79.4	2.0	1	11.7	5.65	48.6	147	69.4	54	237	1.45	6.8	65	13
5044	SR425	6	33.7	96.2	41	80.0	1.8	1	11.8	5.71	48.5	145	62.9	51	244	1.44	8.3	61	21
5045	M135	6	35.4	97.8	41	79.5	1.8	1	12.7	5.75	49.1	172	64.1	59	244	1.44	9.3	61	21
5046	M139	6	34.2	95.8	36	78.8	1.3	1	13.0	5.37	44.4	161	70.2	114	217	1.45	4.6	67	8
5047	M140	6	35.2	97.3	40	78.0	1.4	1	13.3	5.64	43.3	184	67.7	144	231	1.45	6.1	60	23
5048	M141	6	35.8	97.1	38	77.6	1.6	1	13.8	5.98	43.9	204	70.6	111	244	1.45	4.8	51	33
5049	ND24906	6	33.3	97.3	41	78.6	1.9	1	13.2	5.74	46.5	214	70.6	47	236	1.45	4.2	63	19
5050	ND25160	6	35.3	97.5	41	80.7	1.9	1	11.0	5.07	48.9	140	67.8	90	217	1.47	4.4	53	31
5051	ND25161	6	34.6	98.4	42	80.3	2.0	1	11.2	5.15	48.7	147	70.3	94	218	1.47	5.0	56	29
5052	2ND25276	2	43.1	98.5	43	81.2	2.0	1	12.4	5.37	47.0	135	75.5	60	212	1.45	4.3	70	1
5053	6B05-0572	6	34.4	96.3	39	79.5	1.8	1	13.1	5.47	42.9	211	73.4	53	238	1.45	3.5	70	1
5054	6B05-0717	6	34.8	98.7	37	80.1	1.8	1	12.2	5.46	48.5	176	75.2	47	238	1.44	4.1	65	13
5055	SR432	6	35.8	98.6	36	79.3	2.7	1	13.0	6.41	51.3	179	69.5	48	252	1.45	7.9	58	24
5056	M143	6	36.3	95.4	40	79.1	2.5	1	13.4	6.01	46.4	162	60.5	82	290	1.45	6.3	63	19
5057	M145	6	37.4	97.6	40	79.2	2.0	1	13.8	6.10	46.8	203	55.9	97	272	1.43	3.4	58	24
5058	ND26249	6	33.0	97.0	33	79.3	1.8	1	12.0	5.35	46.6	145	60.2	71	230	1.44	4.8	70	1
5059	2ND24238	2	44.0	99.0	42	80.2	1.7	1	11.6	4.74	43.6	150	63.3	46	206	1.44	4.8	67	8
5060	2ND26328	2	41.1	98.4	40	81.3	1.5	1	12.5	5.41	45.7	157	64.0	55	202	1.42	3.1	69	6
5062	2ND26333	2	45.7	99.0	38	80.2	1.8	1	13.4	5.87	46.2	174	87.1	45	259	1.42	2.8	58	24
5064	6B07-1684	6	33.8	96.8	39	80.0	2.2	1	11.9	5.58	48.5	149	76.7	41	255	1.46	4.3	65	13
5065	6B07-1753	6	32.4	96.6	40	80.5	2.6	1	11.5	5.63	53.0	148	78.8	37	252	1.43	4.3	65	13
5066	6B07-1819	6	32.9	*91.6	40	79.9	2.3	1	11.7	5.47	50.3	149	74.4	46	243	1.42	3.0	65	13

Table 7

Lab No.	Variety or Selection	Rowed	Kernel Weight (mg)	on 6/64" (%)	Barley Color (Agtron)	Malt Extract (%)	Wort Color	Wort Clarity	Barley Protein (%)	Wort Protein (%)	S/T (%)	DP (°ASBC)	Alpha-amylase (20°DU)	Beta-glucan (ppm)	FAN (ppm)	Viscosity Relative	Turbidity (Hach)	Quality Score	Overall Rank
5067	6B07-1825	6	33.0	*92.6	42	80.1	2.0	1	11.8	5.21	46.9	154	63.5	57	230	1.45	4.0	70	1
5068	SR433	6	32.3	95.2	40	79.6	3.2	1	12.7	6.38	53.8	142	66.6	37	290	1.43	6.3	58	24
5069	SR434	6	37.8	98.9	37	79.5	3.6	1	13.6	7.08	54.1	159	74.3	35	322	1.43	5.1	53	31
5061	LACEY MALT CHECK	6	36.2	96.2	50	80.2	1.6	2	12.8	5.30	42.7	156	59.8	52	232	1.48	12.1	69	
5063	HARRINGTON MALT CHECK	2	41.0	96.7	78	82.4	1.6	1	11.3	4.96	46.2	146	85.0	65	222	1.47	3.7	69	
Minima			31.6	95.0	33	77.6	1.3		11.0	4.70	42.8	115	54.0	35	173	1.42	2.8		
Maxima			45.7	99.1	43	81.4	3.6		13.8	7.08	54.1	214	87.1	144	322	1.50	30.0		
Means			36.0	97.4	39	79.7	1.9		12.5	5.59	47.1	165	68.6	66	235	1.45	5.9		
Standard Deviations			4.0	1.2	2	0.9	0.5		0.8	0.49	3.1	24	7.0	26	30	0.02	4.7		
Coefficients of Variation			11.0	1.3	5	1.2	26.9		6.4	8.83	6.6	14	10.3	40	13	1.16	78.9		

Malt Check Data are Excluded from Rank Sorting and Statistics

Table Data Flagged by an Asterisk Exceed the Mean by +/- 3 Standard Deviations and are Excluded from Statistics

For Wort Clarity - 1 = clear, 2 = slightly hazy, 3 = hazy; Wort Colors were not determined (n.d.) on hazy samples

Samples Submitted by R. Horsley, North Dakota State University - Fargo

2010 MISSISSIPPI VALLEY UNIFORM SPING BARLEY NURSERY - FARGO, ND

Table 8

Lab No.	Variety or Selection	Rowed	Kernel Weight (mg)	on 6/64" (%)	Barley Color (Agtron)	Malt Extract (%)	Wort Color	Wort Clarity	Barley Protein (%)	Wort Protein (%)	S/T (%)	DP (°ASBC)	Alpha-amylase (20°DU)	Beta-glucan (ppm)	FAN (ppm)	Viscosity Relative	Turbidity (Hach)	Quality Score	Overall Rank
5256	MOREX	6	26.1	66.8	47	79.6	2.0	1	13.6	6.52	49.3	204	84.9	133	273	1.52	8.1	39	32
5257	ROBUST	6	29.9	85.4	46	80.7	1.8	1	13.7	6.71	51.6	191	65.6	209	262	1.47	5.5	43	24
5258	LEGACY	6	27.4	78.9	49	79.9	2.7	2	13.1	6.81	53.1	148	68.2	220	274	1.51	12.8	43	24
5259	LACEY	6	31.5	89.1	49	81.0	1.9	2	13.0	6.23	48.6	184	79.2	139	251	1.48	12.0	52	4
5260	TRADITION	6	29.2	87.7	50	81.1	1.9	1	13.0	6.08	49.3	189	67.8	212	249	1.54	10.5	48	10
5261	PINNACLE	2	37.6	93.0	38	83.6	2.2	2	11.6	5.10	46.3	88	59.9	387	184	1.59	19.6	48	10
5262	ND22421	6	32.0	92.3	45	80.5	2.1	2	13.3	6.29	48.7	140	65.6	241	233	1.51	12.4	46	14
5263	2ND24388	2	34.4	92.3	40	83.4	n.d.	3	12.1	5.62	48.6	129	69.0	224	210	1.53	53.0	47	13
5264	SR424	6	30.0	86.6	45	81.0	2.7	2	12.1	6.08	51.3	128	63.8	224	236	1.52	18.1	46	14
5265	SR425	6	27.5	70.4	43	80.5	2.7	2	13.0	6.26	49.4	130	58.1	151	247	1.49	18.0	40	31
5266	M135	6	30.0	87.4	43	80.5	2.4	1	13.3	6.35	48.6	155	65.0	188	261	1.50	13.2	50	5
5267	M139	6	29.5	82.5	45	80.4	1.8	1	13.5	6.36	48.0	164	76.0	198	224	1.49	7.3	43	24
5268	M140	6	31.5	89.6	50	80.4	1.8	1	13.6	6.47	49.7	170	63.5	221	265	1.49	10.5	45	20
5269	M141	6	31.1	90.5	49	80.6	1.8	1	14.0	6.90	51.5	200	71.0	170	299	1.48	7.3	43	24
5270	ND24906	6	30.0	93.3	50	80.3	1.9	1	13.2	6.61	51.1	183	73.0	134	274	1.49	8.3	53	1
5271	ND25160	6	27.8	77.6	44	81.5	2.0	1	11.4	5.96	55.4	145	78.0	214	240	1.51	7.2	42	30
5272	ND25161	6	27.5	77.0	46	81.3	2.0	1	11.2	5.77	54.3	124	71.3	271	244	1.50	6.7	39	32
5273	2ND25276	2	36.1	94.9	41	83.2	2.1	1	11.1	5.62	51.8	115	75.9	261	215	1.48	8.3	46	14
5274	6B05-0572	6	30.3	90.5	49	81.3	2.1	1	13.8	6.79	51.4	189	76.9	254	281	1.51	10.4	45	20
5275	6B05-0717	6	29.0	89.7	48	81.1	2.2	1	12.8	6.89	53.9	156	72.6	182	305	1.47	9.2	48	10
5276	SR432	6	30.6	91.5	42	81.0	2.4	1	13.8	6.92	52.4	145	68.1	306	287	1.52	10.3	45	20
5277	M143	6	31.6	91.9	51	80.9	2.2	1	13.5	6.74	51.1	155	69.5	319	282	1.50	8.6	50	5
5278	M145	6	31.3	89.8	49	80.6	1.8	1	13.6	6.81	52.2	176	66.0	201	298	1.48	6.6	45	20
5279	ND26249	6	30.3	90.2	42	81.5	1.9	1	11.6	5.94	54.5	98	70.6	292	253	1.52	9.9	46	14
5280	2ND24238	2	35.4	93.0	43	82.9	1.8	1	11.6	5.41	48.5	142	78.6	228	223	1.48	8.1	53	1
5281	2ND26328	2	33.0	90.7	46	82.8	1.8	1	12.4	6.10	52.2	135	75.9	205	263	1.47	6.7	46	14
5282	2ND26333	2	37.3	96.3	46	82.6	1.8	1	12.6	5.91	49.6	128	89.6	185	221	1.48	4.8	49	8
5283	6B07-1684	6	28.8	74.6	49	81.5	1.9	1	13.0	6.28	50.9	156	80.0	114	255	1.49	8.0	53	1
5284	6B07-1753	6	27.4	80.2	47	81.4	1.7	1	13.3	6.51	50.8	183	76.4	145	287	1.48	6.7	49	8
5286	6B07-1819	6	29.5	86.1	43	80.6	2.1	1	13.6	6.66	50.8	170	73.0	217	271	1.47	7.2	43	24

Table 8

Lab No.	Variety or Selection	Rowed	Kernel Weight (mg)	on 6/64" (%)	Barley Color (Agtron)	Malt Extract (%)	Wort Color	Wort Clarity	Barley Protein (%)	Wort Protein (%)	S/T (%)	DP (°ASBC)	Alpha-amylase (20°DU)	Beta-glucan (ppm)	FAN (ppm)	Viscosity Relative	Turbidity (Hach)	Quality Score	Overall Rank
5288	6B07-1825	6	30.2	90.4	49	82.0	1.8	1	12.7	6.12	51.5	169	70.1	198	257	1.50	7.4	50	5
5289	SR433	6	27.0	82.2	50	79.9	3.0	1	12.6	6.79	56.1	103	60.5	115	287	1.46	11.7	46	14
5290	SR434	6	30.9	85.5	47	80.5	3.2	1	12.9	6.68	53.2	93	64.6	282	286	1.51	10.8	43	24
5285	LACEY MALT CHECK	6	35.7	93.8	50	79.9	1.8	1	12.7	5.42	44.2	155	57.8	82	189	1.48	11.8	65	
5287	HARRINGTON MALT CHECK	2	39.7	96.0	77	82.6	1.7	1	11.3	5.28	48.1	146	79.0	71	207	1.45	5.1	62	
Minima			26.1	66.8	38	79.6	1.7		11.1	5.10	46.3	88	58.1	114	184	1.46	4.8		
Maxima			37.6	96.3	51	83.6	3.2		14.0	6.92	56.1	204	89.6	387	305	1.59	53.0		
Means			30.7	86.6	46	81.2	2.1		12.8	6.31	51.1	151	71.2	213	257	1.50	11.1		
Standard Deviations			2.9	7.1	3	1.0	0.4		0.8	0.47	2.3	31	7.2	61	29	0.03	8.3		
Coefficients of Variation			9.4	8.2	7	1.3	18.4		6.4	7.39	4.4	21	10.1	29	11	1.74	75.2		

Malt Check Data are Excluded from Rank Sorting and Statistics

Table Data Flagged by an Asterisk Exceed the Mean by +/- 3 Standard Deviations and are Excluded from Statistics

For Wort Clarity - 1 = clear, 2 = slightly hazy, 3 = hazy; Wort Colors were not determined (n.d.) on hazy samples

Samples Submitted by R. Horsley, North Dakota State University - Fargo

2010 MISSISSIPPI VALLEY UNIFORM SPING BARLEY NURSERY - OSNABROCK, ND

Table 9

Lab No.	Variety or Selection	Rowed	Kernel Weight (mg)	on 6/64" (%)	Barley Color (Agtron)	Malt Extract (%)	Wort Color	Wort Clarity	Barley Protein (%)	Wort Protein (%)	S/T (%)	DP (°ASBC)	Alpha-amylase (20°DU)	Beta-glucan (ppm)	FAN (ppm)	Viscosity Relative	Turbidity (Hach)	Quality Score	Overall Rank
5291	MOREX	6	30.6	*84.4	36	78.4	2.1	1	13.9	6.67	49.0	185	74.3	104	270	1.46	4.6	49	16
5292	ROBUST	6	33.5	93.3	33	79.3	2.1	1	14.1	6.85	50.4	195	56.2	212	280	1.49	5.2	41	31
5293	LEGACY	6	33.2	93.9	39	80.0	3.1	1	13.6	7.34	56.4	182	77.2	162	278	1.45	5.1	49	16
5294	LACEY	6	34.5	94.6	37	79.5	2.2	1	14.3	6.78	48.7	180	64.8	135	275	1.47	6.6	44	27
5295	TRADITION	6	35.1	96.7	39	80.2	2.1	1	14.0	6.54	48.9	202	65.3	165	277	1.53	6.2	49	16
5296	PINNACLE	2	42.0	96.9	28	82.2	3.1	1	12.2	6.26	53.7	94	63.4	248	230	1.58	12.3	44	27
5297	ND22421	6	36.8	97.4	33	79.4	2.5	1	13.5	6.61	49.9	159	65.4	188	243	1.52	7.8	51	13
5298	2ND24388	2	44.8	97.6	35	83.7	2.3	1	11.7	5.82	51.3	138	65.6	233	237	1.52	12.2	54	5
5299	SR424	6	34.0	92.3	34	80.0	3.0	1	13.2	6.89	53.7	172	73.9	158	306	1.49	7.1	54	5
5300	SR425	6	32.1	*85.8	36	80.1	2.7	1	13.4	6.61	50.6	156	69.4	109	251	1.47	6.3	58	1
5301	M135	6	36.3	97.5	41	80.7	2.3	1	13.0	6.44	51.1	173	72.7	137	223	1.47	5.0	54	5
5302	M139	6	32.9	91.4	38	79.4	2.1	1	13.8	6.50	49.1	172	72.0	156	219	1.47	4.9	49	16
5303	M140	6	33.8	94.4	38	80.1	1.8	1	13.8	6.43	47.7	174	66.6	206	224	1.50	6.3	46	26
5304	M141	6	32.3	92.5	37	79.2	2.1	1	14.3	6.80	49.2	199	69.3	203	233	1.49	5.3	41	31
5305	ND24906	6	34.0	97.9	36	80.2	2.3	1	13.2	6.62	51.1	194	73.9	130	231	1.50	5.0	54	5
5306	ND25160	6	34.3	95.1	34	82.0	2.7	1	11.3	6.15	58.3	124	68.4	239	216	1.53	4.9	43	30
5307	ND25161	6	34.3	95.9	35	81.8	2.4	1	11.7	6.01	54.1	129	70.9	310	204	1.53	4.3	48	22
5308	2ND25276	2	41.0	96.4	30	83.9	3.3	1	12.3	6.62	58.1	110	84.5	146	232	1.52	5.6	50	15
5309	6B05-0572	6	34.7	97.0	38	81.0	2.1	1	13.6	6.45	50.2	197	75.3	163	246	1.53	5.2	49	16
5310	6B05-0717	6	33.8	95.5	35	80.3	2.5	1	13.5	6.89	52.3	202	84.4	96	237	1.48	5.4	58	1
5311	SR432	6	36.9	97.6	35	80.5	3.0	1	13.9	7.39	55.5	187	80.5	153	248	1.49	5.1	49	16
5312	M143	6	33.1	91.3	37	79.5	2.5	1	14.5	6.86	49.1	175	78.2	210	248	1.49	6.6	41	31
5313	M145	6	34.9	91.7	34	80.2	2.0	1	14.3	6.69	48.5	195	63.1	161	227	1.48	6.2	44	27
5314	ND26249	6	33.0	95.7	26	80.0	2.4	1	12.3	6.17	53.8	135	73.3	227	225	1.51	7.5	48	22
5315	2ND24238	2	40.8	95.9	36	82.3	2.4	1	12.1	5.69	48.1	127	83.0	137	187	1.51	7.9	54	5
5316	2ND26328	2	39.2	94.9	32	82.1	3.1	1	13.0	6.66	53.9	139	78.1	156	229	1.51	6.9	48	22
5318	2ND26333	2	38.8	95.5	37	80.6	2.8	1	12.8	6.71	53.8	150	88.8	126	254	1.50	6.3	48	22
5320	6B07-1684	6	36.2	93.4	35	81.2	2.4	1	13.0	6.50	53.3	155	88.3	118	216	1.51	5.4	58	1
5321	6B07-1753	6	32.2	92.3	36	81.0	2.7	1	12.7	6.71	54.9	181	81.2	130	242	1.49	5.2	54	5
5322	6B07-1819	6	33.2	91.8	33	80.0	2.4	1	13.5	6.60	51.6	192	83.0	169	235	1.47	4.7	54	5

Table 9

Lab No.	Variety or Selection	Rowed	Kernel Weight (mg)	on 6/64" (%)	Barley Color (Agtron)	Malt Extract (%)	Wort Color	Wort Clarity	Barley Protein (%)	Wort Protein (%)	S/T (%)	DP (°ASBC)	Alpha-amylase (20°DU)	Beta-glucan (ppm)	FAN (ppm)	Viscosity Relative	Turbidity (Hach)	Quality Score	Overall Rank
5323	6B07-1825	6	33.7	93.2	39	80.8	2.1	1	13.1	6.02	47.8	188	70.5	204	223	1.51	4.9	51	13
5324	SR433	6	31.8	93.3	38	80.7	2.9	1	13.4	7.22	55.7	187	79.5	106	286	1.48	6.0	57	4
5325	SR434	6	35.0	97.0	33	80.2	3.1	1	13.0	7.32	57.2	180	86.2	148	288	1.49	6.1	54	5
5317	LACEY MALT CHECK		36.2	93.2	55	79.9	1.9	1	12.8	5.40	45.1	137	66.7	74	178	1.47	10.1	62	
5319	HARRINGTON MALT CHECK		40.5	97.3	72	82.6	1.7	1	11.5	5.22	49.4	126	87.2	81	195	1.45	5.2	55	
Minima			30.6	91.3	26	78.4	1.8		11.3	5.69	47.7	94	56.2	96	187	1.45	4.3		
Maxima			44.8	97.9	41	83.9	3.3		14.5	7.39	58.3	202	88.8	310	306	1.58	12.3		
Means			35.2	94.8	35	80.6	2.5		13.2	6.60	52.0	167	74.1	168	243	1.50	6.2		
Standard Deviations			3.2	2.1	3	1.2	0.4		0.8	0.40	3.1	29	8.2	49	27	0.03	1.8		
Coefficients of Variation			9.2	2.2	9	1.5	15.7		6.2	6.12	6.0	17	11.0	29	11	1.75	29.5		

Malt Check Data are Excluded from Rank Sorting and Statistics

Table Data Flagged by an Asterisk Exceed the Mean by +/- 3 Standard Deviations and are Excluded from Statistics

For Wort Clarity - 1 = clear, 2 = slightly hazy, 3 = hazy; Wort Colors were not determined (n.d.) on hazy samples

Samples Submitted by R. Horsley, North Dakota State University - Fargo

Appendix A:

METHODS

Cleaning All samples were cleaned on a Carter Dockage Tester and only grain between 5 and 7/64" was used.

Barley Mill Ground barley was prepared with a Labconco Burr mill that was adjusted so that only 35% of the grist remained on a 525 μm sieve after 3 min of shaking and tapping.

Kernel Weight The number of kernels in a 20 g aliquot of each sample was counted electronically and the '1000 kernel weight' was calculated.

Plumpness Samples were sized on a Eureka-Niagra Barley Grader and the percentage of the seeds retained on a 6/64" screen was determined.

Barley Color The brightness of the grains was measured using an Agtron M45-D analyzer.

Barley Moisture Content (Barley 5B) Five g of ground sample was dried for 3 h at 104°C. The percentage of weight loss that occurred during this drying was calculated.

Barley Protein Content Total nitrogen values were obtained using an automated Dumas combustion procedure with a LECO FP-528 analyzer. Nitrogen values were converted to protein percentages by multiplication by 6.25.

Malting Conditions 170 g (db) aliquots of barley were processed in Joe White micro-malters. Samples were hydrated to 47% moisture via a 32 h steep at 19°C: 8 h wet, 8 h air, 5 h wet, 5 h air, 2 h wet, 2 h air, 2 h wet. (Larger barleys, > 42 mg/kernel, received a continuous, wet pre-steep (16°C) of between 1 and 3 h). The samples were germinated for 48 h (18°C), 24 h (17°C), and 24 h (16°C), with moisture adjustment to 47% at 0, 24, and 48 h. The samples received 4 full turns every 2 h. The germinated grain was kilned for 24h as follows: 49°C, 10 h; 54°C, 4 h; 60°C, 3 h; 68°C, 2 h; and 85°C, 3 h, with 30 min. ramps between stages. All stages received 40% total flow, with 0% recirculation for stages 1-3, 50% for stage 4, and 75% for stage 5.

Malt Mill Fine-grind malts were prepared with a Miag laboratory cone mill that was adjusted so that 10% of the grist remained on a 525 μm sieve after 3 min of shaking, with tapping. Malts to be used for moisture, protein and amylolytic activity analyses were ground in a Labconco Burr mill (see Barley Mill).

Malt Moisture Content Determined by Malt 3 (Methods of Analysis of the ASBC, 8th ed, 1992) See Barley Moisture Content.

Malt Protein Content See Barley Protein Content.

Malt Extract Samples were extracted using the Malt-4 procedure (Methods of Analysis of the ASBC, 8th ed, 1992), except that all weights and volumes specified for the method were halved. The specific gravity of the filtrate was measured with an Anton/Parr DMA5000 density meter. The density data were used to calculate the amount of soluble material present in the filtrate, and thus the percentage that was extracted from the malt.

Wort Color was determined on a Skalar SAN plus analyzer by measuring the absorbance at 430nm and dividing by a factor determined by collaborative testing.

Wort Clarity was assessed by visual inspection.

β -Glucan Levels were determined on a Skalar SAN plus analyzer by using the Wort-18 fluorescence flow injection analysis method with calcofluor as the fluorescent agent (Methods of Analysis of the ASBC, 8th ed, 1992).

Free Amino Nitrogen Levels were determined on a Skalar SAN plus analyzer using an automated version of the Wort-12 protocol (Methods of Analysis of the ASBC, 8th ed, 1992).

Soluble (Wort) Protein Levels were determined on a Skalar SAN plus analyzer using the Wort-17 UV-spectrophotometric method (Methods of Analysis of the ASBC, 8th ed, 1992).

S/T Ratio was calculated as Soluble Protein / Total Malt Protein

Diastatic Power Values were determined on a Skalar SAN plus analyzer by the automated ferricyanide procedure Malt-6C (Methods of Analysis of the ASBC, 8th ed, 1992).

α -Amylase activities were measured on a Skalar SAN plus analyzer by heating the extract to 73°C to inactivate any β -amylase present. The remaining (α -amylase) activity was measured as described for Diastatic Power Values.

Turbidities were determined in Nephelometric Turbidity Units (NTU) on a Hach Model 18900 Ratio Turbidimeter.

Quality Scores were calculated by using a modification of the method of Clancy and Ullrich (Cereal Chem. 65:428-430, 1988). The criteria used to quantify individual quality factors are listed in Table A1.

Overall Rank Values were ordered from low to high based on their Quality Scores. A rank of '1' was assigned to the sample with the best quality score.

Appendix B

2010 Crop Year

Quality Score Parameters for 2- and 6-rowed barleys

Quality parameter	2-rowed		6-rowed	
	condition	score	condition	score
Kernel Weight (mg)	> 42.0	5	> 32.0	5
	40.1–42.0	4	30.1–32.0	4
	38.1–40.0	2	28.1–30.0	2
	≤ 38.0	0	≤ 28.0	0
on 6/64 " (%)	≥ 90.0	5	≥ 80.0	5
	85.0–89.9	3	73.0–79.9	3
	< 85.0	0	< 73.0	0
Malt Extract (% db)	≥ 81.0	10	≥ 79.0	10
	79.4–81.0	7	78.2–78.9	7
	78.0–79.4	4	77.7–78.2	4
	< 78.0	0	< 77.7	0
Wort Clarity 3=hazy 2=slightly hazy 1=clear	= 3	0	= 3	0
	= 2	1	= 2	1
	= 1	2	= 1	2
Barley Protein (% db)	≥ 13.5	0	≥ 14.0	0
	13.0–13.5	5	13.5–13.9	5
	11.0–13.0	10	11.5–13.5	10
	≤ 11.0	5	≤ 11.5	5
Wort Protein (% db)	> 6.0	0	> 6.0	0
	5.6–6.0	3	5.7–6.0	3
	4.4–5.6	7	5.2–5.7	7
	4.0–4.4	3	4.8–5.2	3
	< 4.0	0	< 4.8	0
S/T (Soluble/Total Protein, % db)	> 47	0	> 47	0
	40–47	5	42–47	5
	< 40	0	< 42	0
DP (Diastatic Power, ° ASBC)	> 120	7	> 140	7
	100–120	4	120–140	4
	< 100	0	< 120	0
Alpha-amylase (20° DU)	> 50	7	> 50	7
	40–50	4	40–50	4
	< 40	0	< 40	0
Beta-glucan (ppm)	< 100	7	< 120	7
	100–150	3	120 – 170	3
	> 150	0	> 170	0
Free Amino Nitrogen	> 190	5	> 200	5
	180 – 190	3	190 – 200	3