Malting quality data for all-malt elite lines expected to enter the production pipeline 2022–23 [*†]

Line	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)
RIL0201-103	40.4	97.5	50	80.7	1.8	1	9.9	4.52	49.7	137	56.3	182	159
RIL02JY-077	39.3	98.0	57	81.2	1.7	1	9.5	4.21	48.0	126	57.9	145	155
RIL02JY-096	39.1	97.1	54	80.1	1.8	1	9.7	4.32	47.9	141	57.1	464	158
RIL02OP-112	38.8	96.1	45	80.0	1.7	1	10.1	4.58	47.5	135	51.2	448	162
RIL02OP-134	39.3	97.4	44	80.4	n.d.	3	10.3	4.62	46.5	123	40.8	254	154
RIL02OP-190	38.5	97.7	46	81.9	2.1	1	10.1	4.76	48.9	130	49.1	279	178
Endeavor[††]	32.6	87.9	53	81.4	2.0	1	10.3	5.03	52.4	145	97.7	312	217
Scala	42.3	98.0	50	81.6	2.3	2	9.0	4.52	52.2	102	47.0	152	163
Violetta	38.4	96.4	55	80.7	1.8	1	9.3	4.33	50.6	106	46.0	152	150
Wintmalt	39.2	96.9	48	80.9	1.9	1	10.4	4.99	49.3	156	62.3	167	190

[*]Malting quality was assessed by the USDA Cereal Crops Research Unit in Madison WI, which uses steeping, germination, and kiln cycle schedules designed to produce adjunct lager type malts. Altering those schedules and parameters may bring other quality parameters much closer to desired ideal levels.

[†]Malting quality data is from lines grown in Wooster the 2020–21 season

[††]For comparative purposes, the malting quality data for standard commercially available varieties grown in parallel, is also provided.