

Malting quality data for promising 'Puffin' progeny in the production pipeline^{*†}

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)
PF(NT074-2169-007)-100	41.4	97.9	55	80.9	1.6	1	10.2	4.50	47.1	96	43.5	110	152
523-05-PF-033-099	39.6	96.2	52	80.1	0.9	2	11.1	4.66	45.4	85	45.5	242	148
523-05-PF-033-100 ^{††}	41.8	95.7	52	79.1	1.1	2	11.5	4.87	44.7	74	41.1	400	183
PF(NT 074-MY-024)-029	37.2	94.5	52	80.8	1.3	1	10.1	4.46	47.4	103	47.1	258	140
PF(1109-02(NT140-2169-19))-025	35.7	92.5	54	79.8	1.3	1	10.1	4.57	47.1	102	39.8	175	138
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

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

^{††}523-05-PF-033-100 entered the production pipeline the 2020–21 season, other lines expected to enter large scale production the 2022–23 season.

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