Malting quality of two-row winter barley lines grown at four Ohio sites 2015–16.

Site	Variety	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)
WO	Calypso	40.6	95.8	52	80.3	2.0	2	11.9	3.96	34.5	148	36.1	324	126
	Flavia	36.4	91.9	38	78.9	2.2	2	12.2	4.09	34.8	129	37.6	332	120
	Puffin	33.3	92.3	46	79.0	1.8	2	12.3	4.15	33.8	108	36.6	423	131
	Scala	40.8	97.9	45	80.8	2.0	2	11.3	4.23	38.3	153	49.2	118	136
	SU Mateo	38.1	96.2	54	79.5	n.d.	3	11.2	3.28	29.4	115	33.8	492	122
	Violetta	38.7	95.2	46	79.1	1.4	1	13.4	3.73	28.4	161	43.4	412	128
	Wintmalt	37.0	94.8	49	79.9	2.1	2	11.4	3.42	31.1	125	45.1	282	122
NW	Calypso	36.6	90.5	60	77.6	2.7	2	13.6	3.99	31.3	201	41.1	405	149
	Flavia	38.5	95.9	52	79.2	n.d.	3	12.1	4.00	35.5	147	40.4	291	145
	Puffin	38.4	95.3	69	76.8	3.1	2	12.8	4.00	31.6	128	40.4	623	150
	Scala	39.8	95.8	58	79.7	2.4	2	12.6	4.29	35.3	184	56.1	228	155
	SU Mateo	37.3	95.6	63	77.5	n.d.	3	12.7	3.69	30.3	140	37.0	528	124
	Violetta	37.7	94.4	61	77.4	1.9	1	13.1	4.46	34.3	212	52.4	347	171
	Wintmalt	36.0	92.6	57	78.9	2.5	2	12.8	3.94	31.6	162	54.8	217	153
NC	Calypso	39.6	96.7	45	78.8	2.0	2	13.2	3.96	32.2	174	41.0	271	153
	Flavia	40.4	97.4	32	80.0	n.d.	3	12.0	3.82	32.9	130	44.2	291	151
	Puffin	36.2	96.6	43	78.2	1.7	1	13.2	4.16	32.6	127	43.9	433	162
	Scala	41.3	98.2	30	80.9	n.d.	3	11.9	4.06	35.4	167	58.2	151	169
	SU Mateo	36.1	94.8	44	78.6	n.d.	3	12.6	3.58	30.7	134	36.7	546	119
	Violetta	37.4	95.9	37	79.2	1.9	1	13.0	4.53	35.0	173	54.7	245	180
	Wintmalt	37.0	94.5	42	80.1	2.0	1	12.4	4.03	33.6	132	62.1	210	171
SC	Calypso	42.2	96.5	40	81.3	2.7	1	9.5	3.47	40.5	140	40.5	112	141
	Flavia	37.7	93.7	37	80.6	3.2	1	8.9	3.63	42.3	113	49.7	78	160
	Puffin	34.9	90.8	41	79.2	3.0	1	10.1	3.86	40.9	92	49.0	251	185
	Scala	41.6	96.2	37	81.9	2.7	1	9.3	3.62	39.7	122	54.0	82	137
	SU Mateo	34.0	91.0	62	79.3	3.0	1	9.6	3.69	39.7	76	52.9	191	149
	Violetta	38.8	94.4	34	80.9	2.7	1	9.8	3.90	40.5	131	52.0	160	157
	Wintmalt	37.1	94.7	40	81.1	3.4	1	9.7	3.74	40.6	98	52.5	94	158

Malting quality was assessed by the USDA Cereal Crops Research Unit in Madison WI.
WO = Wooster, NW = Northwest (Custar), NC = North Central (Fremont), SC = South Central (Piketon).

Malting quality of two-row winter barley lines grown at three Ohio sites 2016–17.

Site	Variety	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)
WO	Calypso	46.7	96.2	29	81.6	2.1	2	11.5	4.01	36.8	154	41.4	159	129
	Endeavor	31.1	85.0	28	82.1	3.6	1	11.7	5.40	46.8	158	86.2	78	230
	Flavia	41.9	96.1	23	81.5	n.d.	3	10.7	3.97	39.5	127	40.4	84	127
	Puffin	37.0	93.3	27	79.4	1.9	1	12.0	4.04	33.9	97	43.7	379	136
	Scala	41.0	96.8	27	81.7	1.8	1	11.7	4.25	39.0	152	58.3	50	163
	SU Mateo	41.5	95.4	29	80.5	n.d.	3	11.2	3.79	34.8	126	39.6	288	118
	Vincenta	42.0	93.6	20	80.2	1.6	1	11.2	3.83	37.4	133	44.4	113	133
	Violetta	39.4	93.9	15	80.7	1.7	1	12.3	4.17	34.5	185	51.0	177	133
	Wintmalt	40.2	92.7	37	80.0	1.9	1	11.8	4.00	35.5	137	53.8	131	122
NW	Calypso	38.9	87.0	43	79.2	2.2	1	12.5	3.88	32.3	169	42.9	309	130
	Endeavor	31.5	70.5	51	79.0	n.d.	3	12.7	4.67	37.2	137	72.7	442	183
	Flavia	37.7	90.8	38	79.5	2.1	2	11.8	4.14	35.7	155	43.9	127	136
	Puffin	34.8	87.3	41	78.9	1.6	1	12.8	4.28	34.5	123	39.0	447	149
	Scala	37.9	92.0	37	81.1	1.9	1	12.1	4.10	36.3	172	51.3	266	136
	SU Mateo	36.3	85.9	48	78.7	n.d.	3	11.4	3.96	35.3	131	35.0	545	109
	Vincenta	36.9	81.6	44	78.4	1.6	1	12.7	4.15	33.7	143	44.9	221	136
	Violetta	36.9	88.4	47	78.6	1.5	1	13.6	4.34	34.1	197	47.0	421	145
	Wintmalt	34.3	85.3	47	79.3	2.4	2	12.4	4.16	34.2	127	50.5	286	143
NC	Calypso	41.5	93.4	38	80.0	2.2	2	10.7	3.51	35.2	138	38.5	137	110
	Endeavor	32.8	82.6	38	78.8	n.d.	3	12.4	4.51	38.8	154	59.4	71	207
	Flavia	37.4	90.3	35	79.6	2.7	2	11.4	3.64	33.9	131	43.2	113	127
	Puffin	40.3	94.4	36	79.0	1.7	1	11.9	4.01	34.9	126	42.6	214	130
	Scala	41.2	96.8	36	80.7	2.0	1	11.8	4.02	35.3	187	50.4	46	134
	SU Mateo	37.8	90.8	44	79.4	n.d.	3	10.6	3.67	36.6	128	32.0	293	103
	Vincenta	36.1	85.3	35	77.9	1.9	1	11.9	3.74	33.9	132	39.2	113	103
	Violetta	38.3	93.0	35	79.2	1.9	1	11.9	4.02	36.3	174	41.0	150	129
	Wintmalt	36.5	89.3	40	79.3	n.d.	3	11.5	3.81	36.0	140	48.9	61	118

Malting quality was assessed by the USDA Cereal Crops Research Unit in Madison WI.
WO = Wooster, NW = Northwest (Custar), NC = North Central (Fremont).

Malting quality of six-row winter barley lines grown at three Ohio sites 2015–16 and 2016–17.

2015-16

Site	Variety	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)
WO	Hirondella	33.9	84.7	46	75.5	2.5	2	13.6	4.89	36.2	161	38.5	468	165
	Maja	22.8	36.7	63	77.5	2.5	2	11.7	4.19	36.7	165	54.1	150	220
	Thoroughbred	32.7	87.2	56	78.9	2.0	2	11.3	3.52	33.1	129	43.4	432	137
NW	Hirondella	28.5	72.3	64	74.0	2.0	1	12.9	3.35	26.0	147	40.5	546	163
	Maja	24.6	51.1	69	76.8	3.0	2	12.3	4.40	37.1	169	55.9	146	192
	Thoroughbred	30.2	81.6	68	77.4	2.2	2	11.7	3.55	31.5	140	49.8	515	135
NC	Hirondella	32.4	83.1	38	77.3	2.4	1	10.7	3.61	36.7	130	36.4	427	105
	Maja	25.2	50.6	42	77.6	2.7	1	11.8	4.15	37.8	172	62.2	89	180
	Thoroughbred	30.8	89.9	34	78.1	n.d.	3	10.4	3.52	35.1	115	45.6	420	107
SC	Hirondella	39.2	96.0	45	80.7	3.0	1	8.4	3.60	43.3	130	44.1	123	135
	Maja	31.8	90.1	52	79.8	n.d.	3	9.1	3.52	40.1	137	53.9	89	161
	Thoroughbred	34.2	94.0	45	80.0	3.0	2	8.8	3.51	40.9	104	48.7	283	150

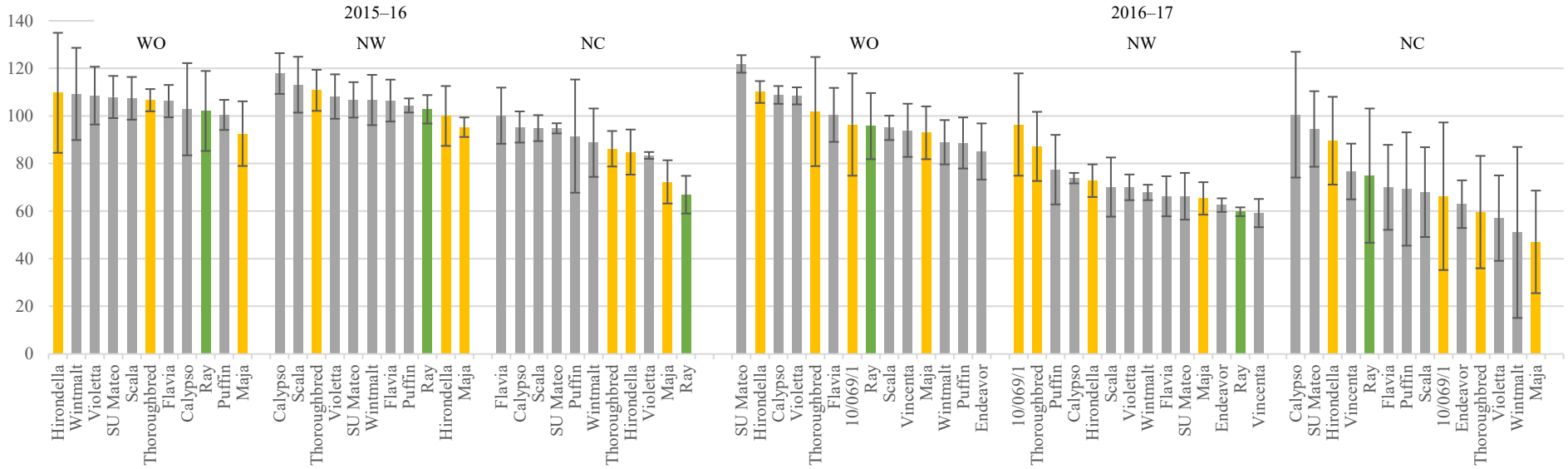
2016-17

Site	Variety	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)
WO	10/069/1	36.0	90.8	23	79.5	2.6	2	11.5	3.98	36.4	117	42.5	422	138
	Hirondella	39.3	95.6	34	80.2	1.9	1	9.8	3.59	38.1	117	41.2	349	108
	Maja	27.1	67.1	38	79.5	2.4	1	11.2	4.01	36.0	159	64.0	255	161
	Thoroughbred	34.3	94.6	21	79.7	2.4	2	11.1	3.79	35.8	140	48.5	513	110
NW	10/069/1	32.6	80.0	37	77.6	2.3	1	11.7	3.81	33.2	148	44.1	389	134
	Hirondella	33.0	80.8	54	77.7	1.7	1	12.1	3.81	32.2	146	40.1	510	114
	Maja	26.7	51.9	48	77.4	2.4	2	13.0	4.34	34.9	170	62.2	346	167
	Thoroughbred	31.6	89.1	45	78.5	1.9	2	11.1	3.74	34.5	125	44.7	608	105
NC	10/069/1	33.5	85.4	35	77.2	3.0	2	11.7	3.78	34.6	136	39.5	349	124
	Hirondella	32.4	83.1	38	77.3	2.4	1	10.7	3.61	36.7	130	36.4	427	105
	Maja	25.2	50.6	42	77.6	2.7	1	11.8	4.15	37.8	172	62.2	89	180
	Thoroughbred	30.8	89.9	34	78.1	n.d.	3	10.4	3.52	35.1	115	45.6	420	107

Malting quality was assessed by the USDA Cereal Crops Research Unit in Madison WI.
WO = Wooster, NW = Northwest (Custar), NC = North Central (Fremont), SC = South Central (Piketon).

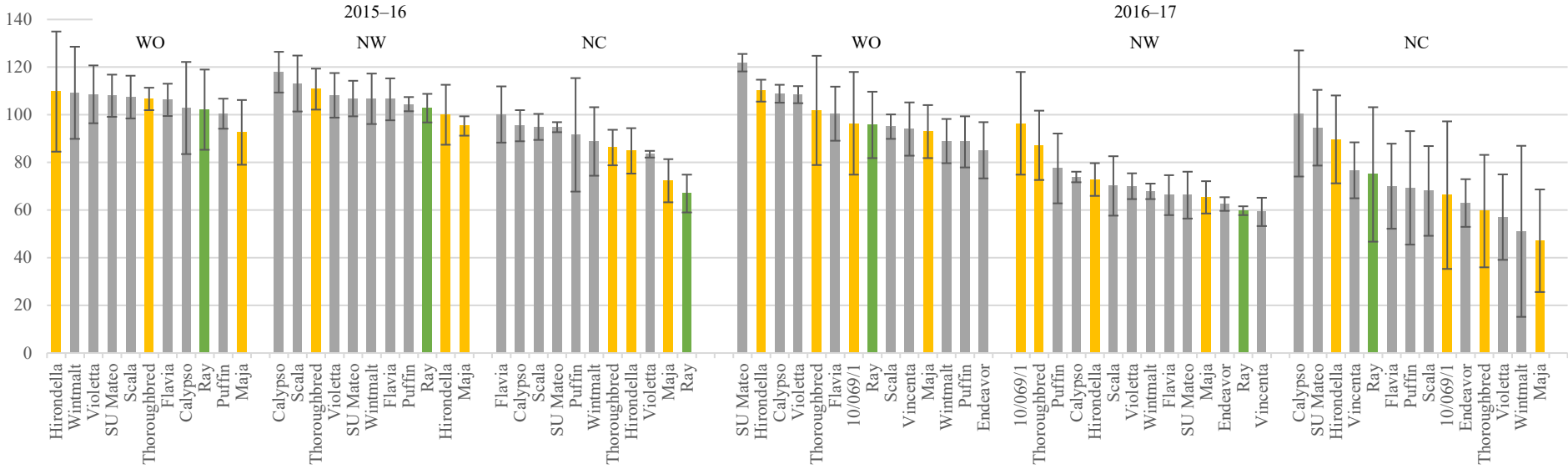
Stockinger Lab 2022

Yield in bushels per acre of winter barley lines grown at three Ohio sites 2015–16 and 2016–17



Seed was sown at the rate of 100 lbs./ac.
Gray = two-row, gold = six-row, green = OSU six-row feed barley.
WO = Wooster, NW = Northwest (Custar), NC = North Central (Fremont).

Yield in bushels per acre of winter barley lines grown at three Ohio sites 2015–16 and 2016–17.



Seed was sown at the rate of 100 lbs./ac.
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