

# 2018 Malting Barley Quality Overview

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# MSU Lab Overview

- ▶ Located in Chatham MI, within Michigan State University's Upper Peninsula Research and Extension Center
- ▶ Formed in 2016
- ▶ ASBC member
- ▶ Participates in ASBC proficiency program and Neogen corporation check sample program.



# Tests offered

- ▶ Germination Energy- 4mL and 8 mL
- ▶ Germination Capacity
- ▶ Grain Moisture
- ▶ Kernel Plumpness
- ▶ Grain Protein
- ▶ Pre-harvest Sprouting
- ▶ Deoxynivalenol (DON) level



# Initial procedures

- ▶ Sample logged in database
- ▶ Cleaned through Pfeuffer debearder/seed cleaner
- ▶ Sample then counted for GE, GC through Seedburow vibratory seed counting bowl
- ▶ Crude protein, grain moisture and kernel assortment then conducted
- ▶ Sample then halved, grain portion goes into storage
- ▶ Other ½ ground through Perten lab mill
- ▶ DON and PHS tests run on ground portion





# 2018 Overview

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- ▶ Over 200 samples tested from 9 states
- ▶ Main rush between early July-late August
- ▶ In-house research samples also ran
- ▶ Majority complete analysis
- ▶ Big 3

## Sample packages

| Analysis option    | Includes   | Price/sample |
|--------------------|--|--------------|
| Complete analysis  | moisture, kernel plump & thin, germination tests, protein, pre-harvest sprout, and DON | \$50         |
| Protein + DON only | NIR + Neogen Reveal Q+   | \$30         |
| DON only           | using Neogen Reveal Q+   | \$20         |
| Germination only   | germination energy, capacity and water sensitivity                                     | \$20         |

# Crude Protein

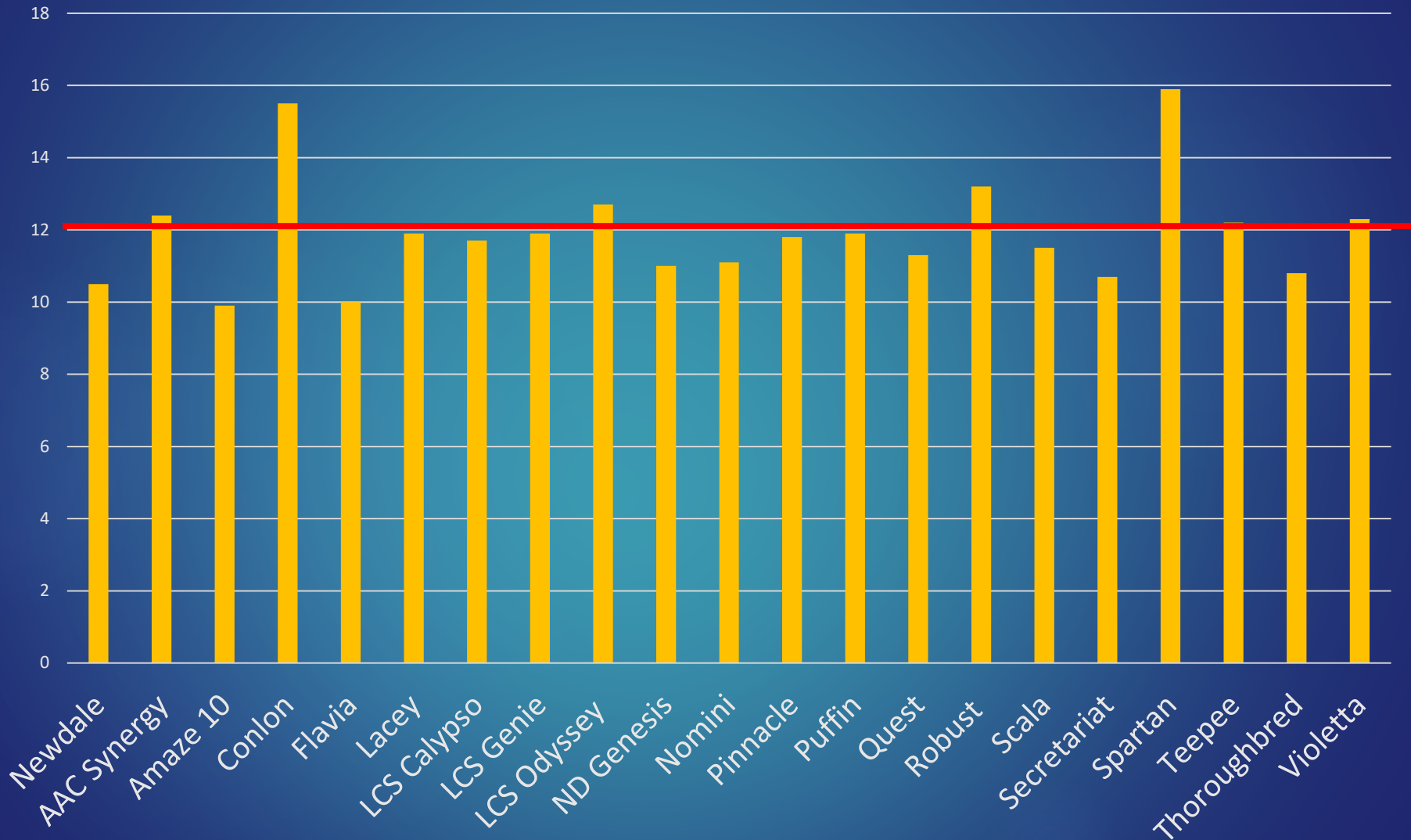
- ▶ CP is defined as the approximate amount of protein in foods that's calculated from the determined nitrogen (N) content by multiplying by a factor derived from the average percentage of nitrogen in the food proteins (Merriam-Webster, 2017).
- ▶ **Higher CP, lower available extract, lower amount of sugars-very important for brewers**
- ▶ Contributing factors to high protein
- ▶ High N rate or not taking N credits into consideration
- ▶ Stress during grain fill
- ▶ MSU Lab uses NIR (FOSS Infratec Nova)



# 2018 CP Overview

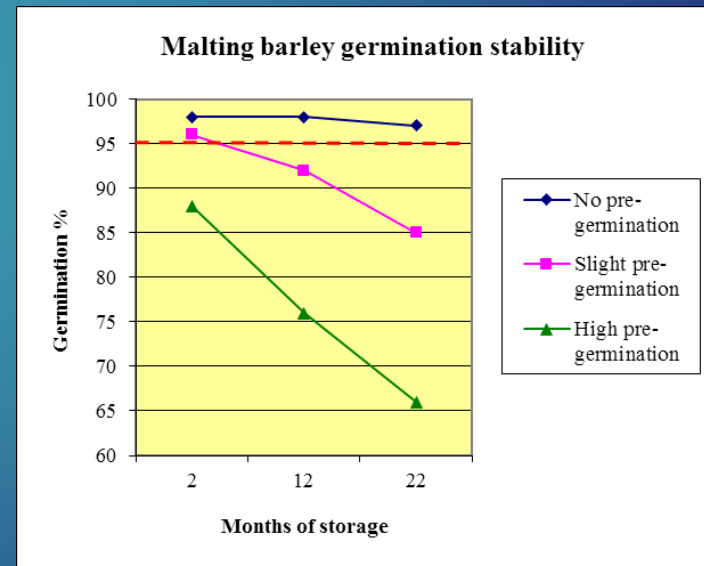
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## Crude Protein X Variety



# Pre-harvest sprout

- ▶ Michigan's worst enemy
- ▶ Occurs when grain germinates prematurely in field before harvest
- ▶ Due to environment and variety
- ▶ High levels of  $\alpha$ -amylase within endosperm quicken germination
- ▶ Pre-germinated barley results in reduced germination in malthouse, which can result in high levels of beta-glucans in the wort
- ▶ Also affects storability of grain





# Pre-harvest sprout test

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- ▶ Lab uses a Rapid ViscoAnalyser- RVA StarchMaster2 manufactured by Perten
- ▶ Measures viscosity
- ▶ 4 g of a ground sample is added to a canister, then 25 mL of water is added
- ▶ Paddle placed into canister, sample mixed by jogging paddle, then canister and paddle are placed into machine
- ▶ Viscosity recorded after 3 min as cP, stirring number (RVA) then calculated
- ▶ Low RVA = High  $\alpha$ -amylase levels



# RVA interpretation

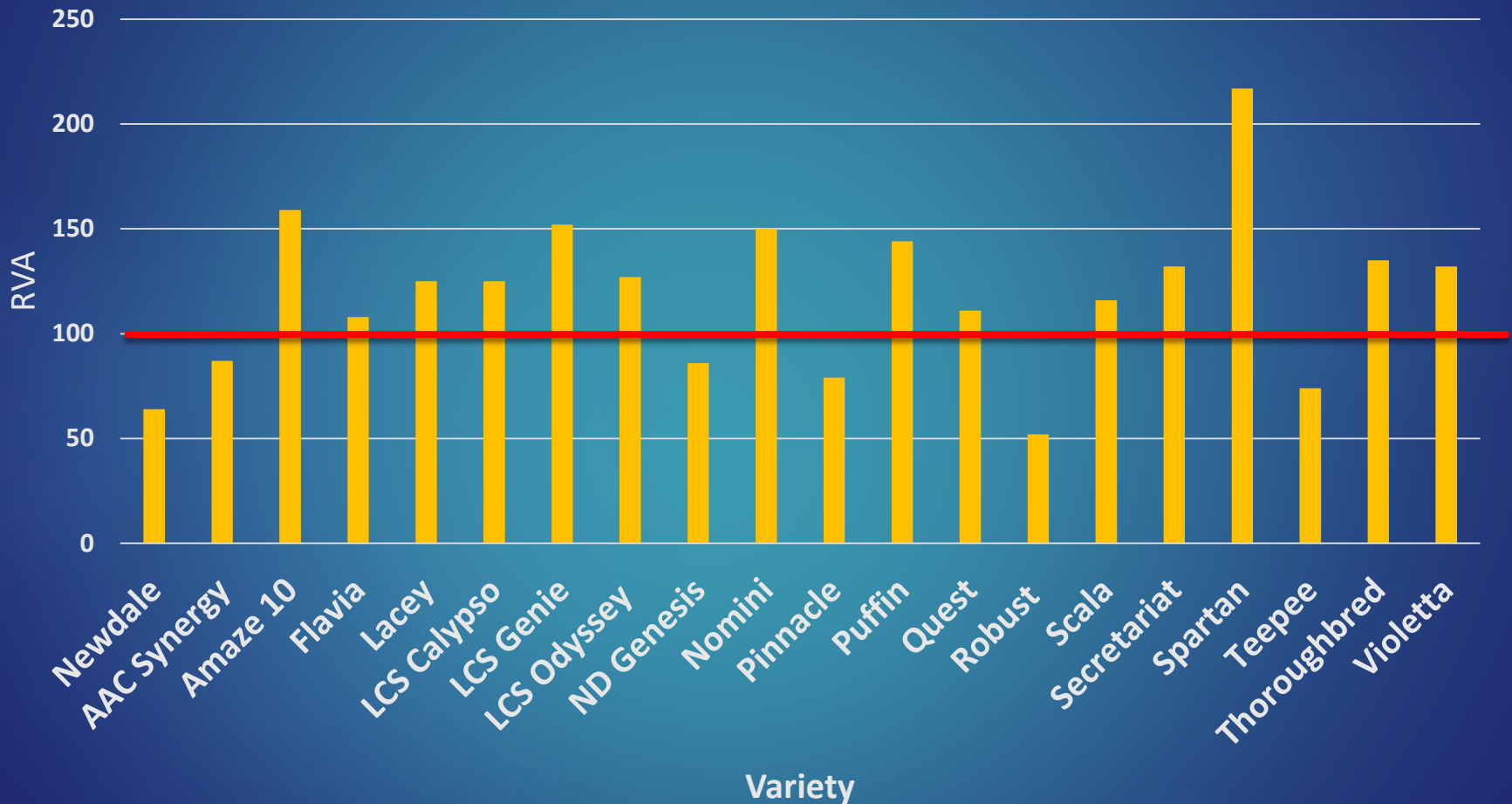
| < 100 RVA                             | 100-135 RVA   | > 135 RVA                                  |
|---------------------------------------|---|--|
| Malt immediately                      | Intermediate  | Sound                                      |
| Probability of GE loss in storage 95% | Probability of GE loss in storage 75%<br>Store with low moisture, cool and dry conditions | Probability of retaining GE in storage 99% |

- ▶ Canadian Grain Commission excellent source of information
- ▶ [www.grainscanada.gc.ca](http://www.grainscanada.gc.ca)

# 2018 Pre harvest sprout

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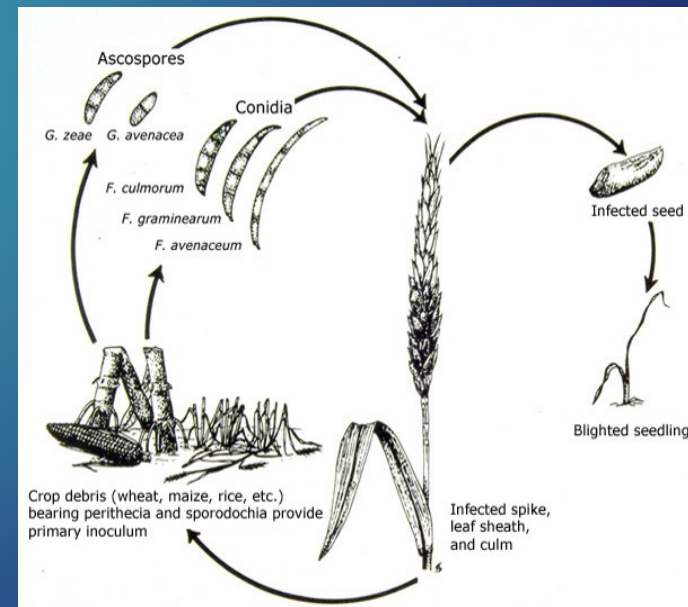
## RVA X Variety



# *Fusarium graminearum*

*otherwise known as scab, vom, or don*

- ▶ Fungal disease that infects kernels, commonly known as Fusarium head blight (FHB)
- ▶ Develops mycotoxins-deoxynivalenol (DON)
- ▶ Regulate by FDA, levels over 1ppm lead to rejection
- ▶ Favorable environment for infection-long periods (48 to 72 hrs) of high humidity and temperatures between 75 to 85 degrees F
- ▶ Spores carried by wind or splashed by rain
- ▶ Fungicides can be used as preventative
- ▶ Causes gushing in beer, contaminated grain difficult to brew





# DON testing procedure

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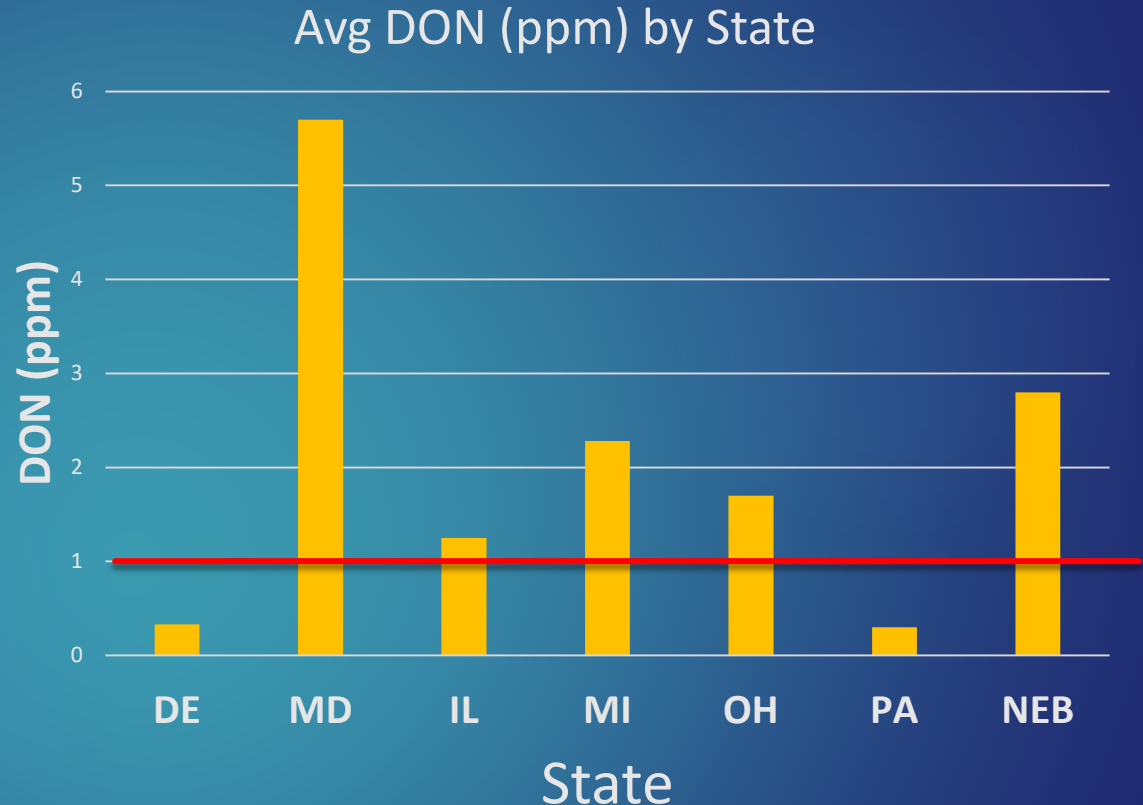
- ▶ Lab uses the Reveal® Q+ for DON test along with an AccuScan® Gold reader
- ▶ Manufactured by Neogen corporation
- ▶ Test is a single step lateral flow immunochromatographic assay based on a competitive immunoassay format
- ▶ Lab participates in Neogens check sample proficiency program



# 2018 DON Overview

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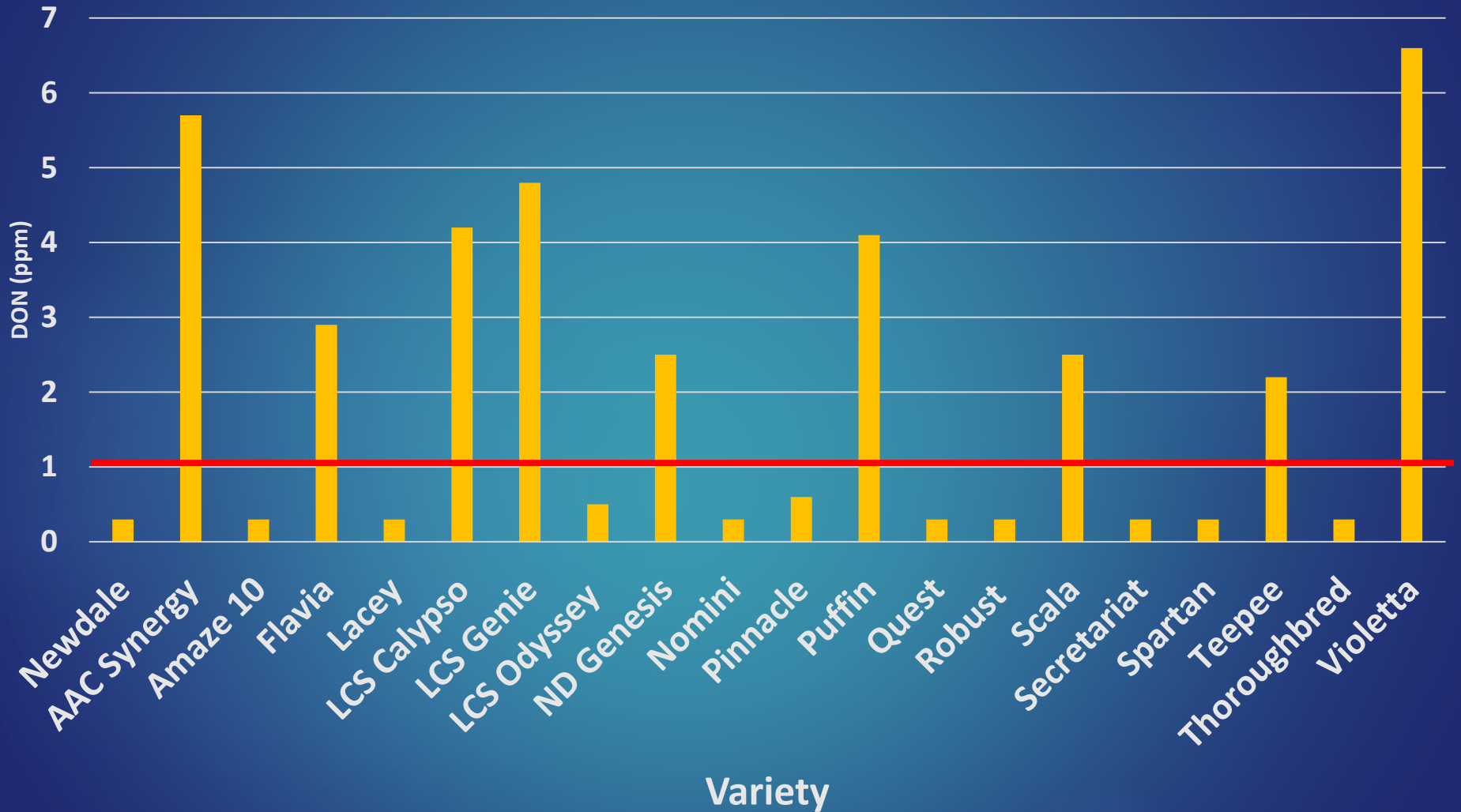
- ▶ FHB rears its ugly head
- ▶ Disclaimer-some states small sample size
- ▶ MI greatest representation with 35 total



# Don X Variety

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DON levels by Variety



# MSU Lab Information

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- ▶ [https://www.canr.msu.edu/malting\\_barley/lab](https://www.canr.msu.edu/malting_barley/lab)  
Malt Analysis
- ▶ Christian Kapp [kappchri@msu.edu](mailto:kappchri@msu.edu)  
906-439-5114 ext 6
- ▶ Michelle Coleman 906-439-5114 ext 1



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# Special Thanks

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- ▶ Christian Tollini
- ▶ Dr. Russell Freed  
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