

## MALTING BARLEY SPECIFICATIONS

The following outline provides basic information included in developing specifications for malting barley. The information is considered “typical” and represents a general cross section of the parameters of a specification. Specifications utilized by individual malting and/or or brewing companies may be different.

### EXAMPLE SPECIFICATIONS FOR MALTING BARLEY

QUALITY FACTOR	LIMIT	2 ROW	6 ROW
Color	NA	Uniform bright or light gold	Uniform bright or light gold
Moisture	Maximum	13.50%	13.50%
Protein (dry basis)	Maximum	13.50%	13.50%
Skinned and Broken	Maximum	6%	8%
Germination	Minimum	96%	96%
Mold	Maximum	5%	5%
Blight	Maximum	4%	4%
Dockage	Maximum	0.50%	0%
Wild Oats	Maximum	1%	1%
Extraneous Materials	Maximum	2%	2%
Sprout Damage	Maximum	1%	1%
DON (caused by scab)	Maximum	1.0 PPM	1.0 PPM
Thin kernels	Maximum	10% through 5.5/64 by 3/4 screen	5% through 5/64 by 3/4 screen
Plump kernels	Minimum	75% remaining on 6/64 by 3/4 screen	70% remaining on 6/64 by 3/4 screen

#### Notes regarding specifications for 2 Row and 6 Row Malting Barley

1. Free of musty and other objectionable odors.
2. Dockage is defined as material passing through an 8/64 triangle screen, and all other foreign material.
3. Extraneous materials are any combination of other barley varieties, other grains, foreign material, and immature / green kernels totaling 2% maximum.
4. All barley must be delivered in a cool, sweet condition and shall be free of heat or frost damage, ergot, smut, and other contamination, including, but not limited to animal filth, birds, and insects.