

Barley Matters...
.....In Beer Flavor (?)
August 1, 2014



*Foreground: Oskar Blues CANfusion collaboration with Sierra Nevada – proudly contains Full Pint malted barley. http://beercamp.sierranevada.com/beer/oskar_blues_brewing_company
Cheers to Tim Matthews, Tom Nielsen, et al.! Background: Full Pint barley at Klann Farm. Madras, Oregon*

In press: Adrienne So writes it all up in the New Brewer (see attached).

The Herb Farm collection: We harvested the Carey heirloom and friends variety collection at the Herb Farm. We have an average of 90 lbs. of varieties Full Pint, Copeland, Bojo, Explorer, Brunnus, Prunnella, Klages and 15 lbs of Barke, Steina, Steffi, Vila, and Viola. Grain proteins and plumps next week.

These varieties were grown to make malt from which to make beer and....assess barley contributions to beer flavor. The key question is:

WHERE DO THESE SAMPLES GET MALTED?

- Dave Kuske – can you take this on?
- Dan Carey – Can you arrange with CMBTC?
- Or both?
- Or shall we build/buy a unit to make 20 lbs of malt here at OSU???



Dustin and Matt Herb with full bags of the Carey collection. Herb farm, Lebanon Oregon.

Full Pint – will it follow through on flavor?

2014 crop update.

1. Sayer and Son Farm; Brownsville, Oregon. Grain protein 10.5%; 95% plump; 50 lb test weight.
2. Klann Family farms and Mecca Grade Malt; Madras, Oregon. Harvest first week of August. Crop looks great.
3. Gold Rush Malt; Baker City, Oregon. Crop looks great. Finishing grain fill.
4. Powder River, Wyoming. Dave Kuske????



Full Pint seed increase. Arnoldus Farm. Summerville, Oregon

New potential varieties with potentially flavorful parents in the OSU program

Harvest completed. Special report to follow next week. Bottom line – proteins in the 10 – 12 range, terrific plumps. Parents like Full Pint, Golden Promise, Maris Otter, Violetta, Nectaria.



Barley Harvest. Oregon State University Hyslop Farm, Corvallis, Oregon

The 3 x 3 experiment (Full Pint, Klages, Metcalfe) from Oregon, Minnesota, Saskatchewan.

2013 crop.

Are there flavor differences detectable in worts and nano-brews attributable to variety; location; and/or the interaction of variety x location? Can these differences be attributed to chemical composition?

- Tom Nielsen – can we set the date?
- Dan Carey – how is the nano-brew system coming?