Barley Matters…….In Beer Flavor (?)

SeptOberFest Report
(October 9, 2014)

How about black barley for naturally dark malts? Pictured are selections from the OSU Black Beaut Naked Food Barley Project. Interested? We'll get micromalt data on the 2014 crop and will have more grain on hand for assessment with the 2015 crop.

The (3 x 3)+1 experiment (Full Pint, Klages, Copeland, and Metcalfe) Phase II – beyond micro/nano and on to pilot malt and beer!

Grain is ready for shipment from OSU to the Canadian Malting Barley Technical Center for malting. There has been a bit of delay getting all the paperwork together, but the flaming hoops of bureaucracy are being leapt through with as much grace and agility as we can muster.

1. Full Pint, Klages, Copeland (and a Metcalfe check supplied by the CMBTC) will be malted at CMBTC and brewed by Tom (Sierra Nevada) and Dan (New Glarus). The goal is to have all Flavor 6-pack members participate in sensory assessment of these beers in-house, or perhaps in a joint session somewhere this Fall.
2. The beers will also be on tap at the 2015 Barley Improvement Conference, where flavor will be a hot topic.
3. All varieties, plus some, will be planted again at the Herb Farm in 2015 to produce even more grain for more malting and more beer sensory in 2015.

Oregon-grown grain ready to ship to the CMBTC, once the Oregon Department of Agriculture completes grain inspection and issues a phytosanitary permit.

Oregon Promise:

1. The Oregon Promise population consists of 200 doubled haploids derived from the cross of Full Pint x Golden Promise. Think flavor! The 200 doubled haploids (and parents) were grown at Corvallis, Oregon and Dundee, Scotland.
2. Given the constraints of malting and brewing capacity, for starters we'll select a subset of 50 doubled haploids grown at Corvallis. The subset will consist of ~ 28 agronomic selections (high yield, resistance to multiple diseases, plump grain, target protein) and ~ 20 random lines. The 50 doubled haploids will be malted at the USDA-ARS and nano-brewed at New Glarus. The ARS lab will also measure Osmolyte Concentration in order to validate this predictive test for malting and brewing quality. Additional samples will be tested as warranted, and resources allow.
3. The Oregon Promise agronomic selections will be advanced to yield trials at multiple locations in 2015. Please plan on checking them out when you come to the Portland Craft Brewer's Conference in April, 2015.

OSU Malt Lab:

1. We're moving ahead with fundraising for the OSU Malt Lab, finally a home for the mini-malter. Total cost = $170,000.
2. We've got confirmed pledges from the OSU College of Agriculture and the OSU Department of Crop and Soil Science. We've applied for additional funding from the Brewer's Association and OSU.
3. The "keystone to completing the funding the arch" will be the malting and brewing community. We'll start with you all - the Flavor 6-pack - but we appreciate that you are already going the extra mile to support our research. Therefore, as soon as we've lined up your pledges we'll move on to other members of the community who could benefit from this resource.

The OSU Malt lab as-is. Circa late 2014.

As always, your comments/insights/suggestions welcome. Send an email to Pat or better yet use "reply to all" on the email to which this report was attached.