

Barley Flavor Report – July, 2016

Finally, the news you've been waiting for: solid evidence that barley matters in beer flavor...

1. There are significant differences in flavor between beers brewed from different barleys.
 - a. **Implications:** Genetics and environment are determinants of barley contributions to beer flavor. The variety and where it is grown can make a difference.
 - b. **The details:** Experiments conducted at Rahr Malting using sensory panel assessment of nano-brews made from micro-malts of the Oregon Promise population and checks. Barleys grown at three locations in Oregon.
 - c. **The full story:** See the attached presentations - the final versions of Pat's presentations at Rahr Malting and Dustin's at the International Barley Genetics Symposium.
 - d. **The data:** A BIG file, let us know if you want it and we'll make arrangements to get it to you.
2. Degree of malt modification affects beer sensory panel ratings
 - a. **Implications:** Under-modification is a common feature of micro-malts made from Oregon Promise lines and parents, leading to the question: are the observed differences in flavor a consequence of under-modification?
 - b. **The details:** Malts and beers made at CMBTC from Full Pint and Copeland, sensory panel assessments at CMBTC, New Glarus, and Deschutes.
 - c. **The full story:** see Pat's presentation at Rahr.
 - d. **The data:** A LARGE file, let us know if you want it and we'll make arrangements to get it to you.

Plans for the coming year: your continued financial support is essential!

The goal is to raise \$100,000 total. Flavor 7 pack contributions @ \$5,000 each = \$35,000. Brewers Association proposal = \$35,000. Other fund raising in progress = \$30,000.

Key activities (see attached presentations for details):

1. Map genetic determinants of flavor so that breeders can more efficiently develop varieties with unique flavor attributes.
2. Validate nano-brew results with larger scale malting and brewing.
3. Develop and share genetic resources for flavor breeding and genetics.

Harvest update:

The Oregon Promise experiments at Lebanon and Madras (Oregon) are in great shape. Harvest forecast for last week of July, first week of August. Join us!

The Rahr malt analysis equipment donation:

The shipment arrived and the equipment is installed. Consumables on order and final lab upgrades in progress.

Cheers! The Oregon Flavor Team