

Flavor Minutes

October 22, 2012

A productive call, especially for 8:00 AM on a Monday morning!

Abbreviations – SN = Sierra Nevada; NG = New Glarus; OSU = Oregon State Univeristy.

Outcomes:

A new flow for the project.

1. Samples selected to date are all with hulls and do include colored types. There are both 2 rows and 6 rows. No naked barley. Malt samples (SN and NG are looking for someone to do this – Prairie and Rahr are the leading candidates).
2. SN will do flavor assays (exact ones to be determined) on worts of all samples. There will be no brewing trials at this phase. ~ 100 samples will be malted and SN will work with ~ 80. The oversampling is intended to deal with any unexpected nastiness that shows up during malting – like strong dormancy, water sensitivity, etc.
3. We will identify a subset of the samples evaluated by SN that have promise in terms of flavor: ~ 20 – 40. These selected samples will be grown at ~ 3 locations (Corvallis, Saskatoon, St. Paul....)?.
4. The samples for 3 locations (harvested summer, 2013) will be malted and these malts used for brewing at NG.

Tom at SN will circulate an Excel file to assist in identifying the amount of seed required for each sample (done)

OSU will prepared a figure showing the selected samples on the PCA (in process)

Ryan started a figure showing the geographic distribution of samples, and which ones are 2 and 6 row. See next page. If you like the concept, let us know and he will finish it up. It will of course be higher resolution and intelligible.

OSU will send samples of hull-less colored barley to SN and NG for observation – these are advanced lines from OSU's culinary barley breeding program. There will be enough seed for malt assessment after the 2013 harvest (in process).

OSU will send 250g of “Black Butte” and experimental hull-less black barley to NG for malting and brewing (in process).

Figure 1.

