



# American Malting Barley Association, Inc.

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## **Press Release: 2014 Crop Barley May Require Special Attention in Storage**

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Milwaukee – September 2, 2014 – The USDA National Agricultural Statistics Service forecast a record yielding barley crop in its August 12, 2014 Crop Production Report. August rains in some areas however, are impacting the quality of the crop that was not out of the field when they came. “Grain that gets rained on prior to being combined can begin to germinate in the field. If significant, this pre-harvest sprouting (PHS) can result in barley that is unsuitable for malting and brewing”, according to Paul Schwarz, Cereal Chemist at North Dakota State University. Schwarz notes that “malting barley must have a high percentage of vigorously germinating kernels to produce the quality of malt needed for the brewing industry.” Poor germination can lead to low extract yields, long run-off times, poor beer stability, or off-flavors in the beer.

“It is too early to tell the full impact on the 2014 US malting barley crop as the harvest is still underway in many barley producing areas, but it appears that significant regions of Idaho and other areas of the northern tier barley growing states may be affected” says, Idaho Barley Commission (IBC) Administrator, Kelly Olson. “Growers that think their barley may be affected are urged to work closely with their malting barley company and have a sample tested for injured by sprout.” Special attention in storage may be warranted for barley that has very low levels of injured by sprout as further quality losses could occur to grain that went into storage with little or no outward appearance of having been adversely affected. American Malting Barley Association (AMBA) Vice President and Technical Director Scott Heisel notes, “It is often not possible to predict when or if these germination losses will occur in storage and producers should closely monitor stored grain for moisture and germination levels.” Recommended handling and storage are outlined in the publication *Harvesting, Drying, and Storing Malting Barley* ([http://ambainc.org/media/AMBA\\_PDFs/Pubs/Production/Harvesting.pdf](http://ambainc.org/media/AMBA_PDFs/Pubs/Production/Harvesting.pdf)).

Further information and advice can be obtained from your malting barley purchaser, county or state extension staff, or other agricultural specialist. AMBA is a nonprofit trade association comprised of sixty-nine brewing, distilling and malting members.