**Malting Barley Quality Guidelines by Market Segment**

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|  | **\*Adjunct Brewing** | **\*All Malt Brewing & Distilling** | **\*Grain Distillers** |
| **Extract, fg, db %** | >80 | >80 | > 79 |
| **Protein, db%** | >11.5 | <11.5 brewing <10.5 distilling | 11.0-13.5 |
| **Sol. Protein, db%** | > 5.0 | < 5.0 | >5.0 |
| **KI (S/T), %** | 42 – 47 | 38-45 | >48 |
| **Diastatic Power, °L** | med/high 120-140/>140 | low/med 100-120/120-140 | >200 |
| **Alpha-Amylase, DU, db** | >60 | >55 | >75 |
| **Beta Glucan, mg/L** | Low as possible | Variable, 135 max |  |
| **FAN, mg/L** | > 200 | < 200 | >250 |
| **Glycosidic Nitrile, g/MT2** |  | <0.5 | <1.5 |
| **PSY, LPA/MT2** |  | ≥ 400 |  |

\*Two-row malting barley