

# Quality Figures<sup>1</sup> of common Malting Barley Varieties



Variety	GW/GS	year of first registration	coming to ear	maturity	plant length	winter hardiness	susceptibility to lodging	susceptibility to stem breckling	susceptibility to ear breckling	susceptibility to mildew	susceptibility to net spots	susceptibility to rhynchosporium	susceptibility to brown rust	susceptibility to BYMV	plant density	grains per ear	thousand grain weight	Yield (treated)	yield (untreated)	marketable parts	full-size kernel yield [%]	hectolitre weight	protein content	malt extract	malting lose	friability	viscosity	Kolbach index	hurting 45 °C	apparent attenuation limit	
<b>Spring Barley</b>																															
<b>ANNABELL</b>	<b>GS</b>	<b>1999</b>	<b>5</b>	<b>5</b>	<b>3</b>		<b>4</b>	<b>5</b>	<b>4</b>	<b>7</b>	<b>5</b>	<b>6</b>	<b>4</b>		<b>8</b>	<b>6</b>	<b>5</b>	<b>6</b>	<b>6</b>	<b>6</b>	<b>6</b>	<b>6</b>	<b>2</b>	<b>7</b>	<b>5</b>	<b>8</b>	<b>2</b>	<b>6</b>	<b>4</b>	<b>7</b>	
<b>AURIGA</b>	<b>GS</b>	<b>2002</b>	<b>4</b>	<b>5</b>	<b>4</b>		<b>5</b>	<b>6</b>	<b>4</b>	<b>2</b>	<b>5</b>	<b>5</b>	<b>4</b>		<b>7</b>	<b>5</b>	<b>6</b>	<b>5</b>	<b>5</b>	<b>7</b>	<b>6</b>	<b>6</b>	<b>2</b>	<b>7</b>	<b>5</b>	<b>6</b>	<b>2</b>	<b>7</b>	<b>7</b>	<b>8</b>	
Barke	GS	1996	5	5	4		5	6	4	2	5	5	4		5	5	6	4	3	6	6	6	2	8	4	5	4	4	5	8	
<b>BEATRIX</b>	<b>GS</b>	<b>2004</b>	<b>5</b>	<b>5</b>	<b>3</b>		<b>5</b>	<b>6</b>	<b>4</b>	<b>5</b>	<b>4</b>	<b>6</b>	<b>4</b>		<b>7</b>	<b>6</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>6</b>	<b>6</b>	<b>5</b>	<b>1</b>	<b>7</b>	<b>4</b>	<b>8</b>	<b>2</b>	<b>9</b>	<b>8</b>	<b>7</b>	
<b>BELANA</b>	<b>GS</b>	<b>2003</b>	<b>5</b>	<b>5</b>	<b>3</b>		<b>5</b>	<b>6</b>	<b>4</b>	<b>5</b>	<b>4</b>	<b>5</b>	<b>4</b>		<b>8</b>	<b>6</b>	<b>5</b>	<b>7</b>	<b>7</b>	<b>7</b>	<b>7</b>	<b>6</b>	<b>2</b>	<b>8</b>	<b>5</b>	<b>8</b>	<b>2</b>	<b>8</b>	<b>6</b>	<b>7</b>	
Braemar	GS	2002	5	5	3		5	4	3	2	5	6	4		6	5	6	5	5	7	7	6	3	8	6	7	2	5	6	7	
Christina	GS	2003	5	6	2		3	3	3	3	5	5	4		9	6	5	7	7	-	-	-	-	-	-	-	-	-	-	-	-
<b>DANUTA</b>	<b>GS</b>	<b>2000</b>	<b>4</b>	<b>5</b>	<b>5</b>		<b>5</b>	<b>5</b>	<b>3</b>	<b>2</b>	<b>4</b>	<b>5</b>	<b>4</b>		<b>4</b>	<b>6</b>	<b>7</b>	<b>6</b>	<b>5</b>	<b>7</b>	<b>6</b>	<b>5</b>	<b>2</b>	<b>6</b>	<b>5</b>	<b>6</b>	<b>2</b>	<b>7</b>	<b>7</b>	<b>7</b>	
Henley	GS	2003	4	5	4		4	6	4	-	5	6	-		5	6	6	7	6	-	-	-	-	-	-	-	-	-	-	-	-
Lisanne	GS	2006	5	5	4		4	3	3	3	5	5	-		8	5	6	7	7	7	7	6	2	8	5	7	2	6	5	7	
<b>MARGRET</b>	<b>GS</b>	<b>2003</b>	<b>5</b>	<b>5</b>	<b>3</b>		<b>6</b>	<b>7</b>	<b>3</b>	<b>6</b>	<b>4</b>	<b>4</b>	<b>3</b>		<b>7</b>	<b>6</b>	<b>6</b>	<b>6</b>	<b>5</b>	<b>7</b>	<b>7</b>	<b>7</b>	<b>2</b>	<b>8</b>	<b>5</b>	<b>6</b>	<b>2</b>	<b>9</b>	<b>7</b>	<b>8</b>	
<b>MARTHE</b>	<b>GS</b>	<b>2005</b>	<b>5</b>	<b>5</b>	<b>3</b>		<b>4</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>4</b>	<b>5</b>	<b>-</b>		<b>8</b>	<b>5</b>	<b>5</b>	<b>6</b>	<b>6</b>	<b>7</b>	<b>7</b>	<b>6</b>	<b>2</b>	<b>9</b>	<b>4</b>	<b>8</b>	<b>1</b>	<b>7</b>	<b>9</b>	<b>8</b>	
NFC Tipple	GS	2004	6	6	2		3	3	3	2	4	5	3		6	5	7	6	6	7	6	6	2	8	4	6	2	5	7	7	
Pasadena	GS	1998	6	6	3		3	3	4	5	5	6	3		7	6	5	5	6	6	6	6	2	7	6	7	2	6	5	8	
Power	GS	2005	5	5	3		5	5	4	3	4	4	-		8	6	5	7	7	6	6	6	1	8	4	7	1	7	8	8	
Quench	GS	2006	6	6	3		3	3	3	2	5	3	-		8	5	5	8	8	7	7	6	1	8	5	8	3	6	5	8	
Scarlett	GS	1995	5	5	3		6	6	4	8	5	5	6		6	5	5	4	4	7	6	6	2	9	6	5	3	7	7	7	
Sebastian	GS	2005	5	6	2		3	3	4	6	4	5	-		9	5	6	6	7	7	7	7	6	1	9	4	6	2	7	6	7



### Quality of some Malting-Barleys

	Malt Extract	Malting-loss	Friability	Kolbachindex	Hartongumber	final attenuation	Viscosity	Marketable parts	full-size kernels	Hektoliterweight	Protein	Yield treated	Yield untreated	Lodging	Registration	source	Land of Registrati	Year of registratio	Multiplication Area 2006 [ha]
<b>Winter Barley</b>																			
MALWINTA	6	4	6	5	3	7	3	8	7	7	3	7	6	3	EU	BSA	UK	2004	150
Madou	7	5	4	5	8	7	4	8	7	6	3	5	5	5	EU	BSA	D	2001	
CARRERO	7	4	2	6	4	7	4	8	7	6	4	7		2	EU	BSA			
LADOGA	7	4	2	6	7	6	4	8	7	6	3	7			EU	BSA			
JESSICA	7	4	3	6	4	7	3	8	7	6	3	8		2	EU	BSA			
BABETTE	6		3	4	2	7	5				4				EU	Lfi	F	2003	
CARRERO	6	4	1	3	2	7	5	8	7	6	4	7	7	3	EU	BSA			
SUNBEAM	6	4	4	6	4	7	2	8	7	6	4	6	6	2	EU	France			
RENI	6	3	1	5	4	7	6	8	7	6	4	7		2	EU	BSA			
Esterel(6r)	5		2	3	2	5	4	7	6	7	4	6	6	4	EU	France	F	1995	
Vanessa	6	5	3	4	4	7	4	8	7	6	4	6	6	5	EU	BSA	D	2000	
Regina	6	4	4	5	2	7	3	8	6	6	4	6	5	3	EU	BSA	D	1995	
<b>Spring Barley</b>																			
ANNABELL	7	5	8	6	4	7	2	6	6	6	2	6	6	4	EU,UA,RU	BSA	D	1999	12.000
AURIGA	7	5	6	7	7	8	2	7	6	6	2	6	6	4	EU	BSA	D	2002	2.700
Barke	8	4	5	4	5	8	4	6	6	6	2	4	4	4	EU	BSA	D	1996	
BEATRIX	7	4	8	9	8	7	2	6	6	5	1	9	8	4	EU	BSA	D	2005	500
BELANA	8	5	8	8	6	7	2	7	7	6	2	7	7	4	DE	BSA	D	2004	1.100
Braemar	8	6	7	5	6	7	2	7	7	6	3	5	5	4	EU	BSA	D	2001	
DANUTA	6	5	6	7	7	7	2	7	6	5	2	6	6	4	AT,RU,UA	BSA	D	2000	2.100
MARGRET	8	5	6	9	7	8	2	7	7	7	2	5	6	6	EU,RU	BSA	D	2003	530
MARTHE	9	4	8	7	9	8	1	7	7	6	2	7	7	4	DE	BSA	D	2006	260
NFC Tipple	8	4	6	5	7	7	2	7	6	6	2	7	6	2	DE				
Pasadena	7	6	6	6	6	8	2	6	6	6	1	6	6	3	EU	BSA	D	1998	
VISKOSA	8	5	8	9	9	7	1	6	5	5	1	8		4	4	BSA			
Power	8	4	7	7	8	8	1	6	6	6	1	8	7	4	DK	BSA	D	2006	
THURINGIA	8	6	4	7	7	7	3	6	6	7	2	5	5	6	RO,UA	BSA			
Prestige	7	4	5	4	8	8	2	6	6	6	3	5	5	3	EU	BSA	UK	1999	
BOLINA	8	7	8	7	7	7	1	6		6	2	7	8	4	SE, EU	EU			
BOLINA	7	5	7	5	7	7	2	6	6	6	2	7	6	4		BSA umgerechnet auf Pasadena Fj,06			
Publican	8	5	6	6	3	7	3	7	7	6	2	8	7	4	BSA	BSA	D	2006	
Quench	8	5	8	6	5	8	3	7	7	6	1	8	8	3	BSA	BSA	D	2006	
Scarlett	9	6	5	7	7	7	3	7	6	6	2	4	4	5	EU, RU	BSA	D	1995	
Sebastian	9	4	6	7	6	7	2	7	7	6	1	7	7	4	DK	BSA	D	2006	
AURIGIA	8	5	7	8	8	7	1	6	6	6	2	7		4	EU, RU	BSA			
CHIARA	8	5	7	8	9	8	1	6	6	6	2	8		4	EU, RU	BSA			
BIRTE	7	5	6	9	9	8	3	6	6	6	2	8		2	EU, RU	BSA			
ZENOBIA	9	5	8	9	9	8	1	6	6	6	2	8		5	EU, RU	BSA			
URSA	7	6	7	8	5	8	2	7	6	6	2	6	7	5	EU, (RU)	BSA	D	2003	850
SHAKIRA																	UK	2006	70
XANADU	9	5	6	8	9	7	2	7	7	6	3	6	6	4	EU,UA,RU	BSA	D	2004	7.500

top-value = high low high high high high low high high high low high high low

**GLOSSAR (Malz- und Bierqualität)**

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<b>english</b>	<b>deutsch</b>
hot water extract	Extrakt gemessen bei 65 ° C
germination energy %	Keimenergie
grain nitrogen content %	Proteingehalt im Korn
malt nitrogen content %	Proteingehalt im Malz
total soluble nitrogen %	löslicher Stickstoff (lösl. N)
Kolbachnumber	Eiweißlösungsgrad
diastatic power (IOB BRY)	Diastatische Kraft
viscosity (MPA/S)	Viskosität
Friability %	Friabilimeterwert
Homogeneity %	Homogenität
final attenuation	Endvergärungsgrad
DMS precursors	DMS (Dimethylsulfid) Vorläufer
fermentation	Vergärbarkeit
wort	Würze
congress wort	Kongreßwürze
tasting	Geschmack

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