Malting Barley — Local Sourcing
Working together for long term mutual benefits

Bruno Vachon, Brau- und Malzmeister
Malterie Frontenac inc
b.vachon@malteriefrontenac.com
Malterie Frontenac supply situation starting 2006

- Roughly 10,000 tons malting barley grown every year in Quebec
- Most of it under contract with Canada Malting
- 3 outlets for Malting Barley
  - Canada Malting
  - Malterie Frontenac
  - Feed

- 2 Fundamental questions
  - Why would a farmer grow Malting Barley?
  - Why would he sell it to Malterie Frontenac?
Why would a farmer grow Malting Barley?

- Good choice for crop rotation (ex.: Corn, Soybean, Malting Barley)
- High quality straw
- Crop done early — time to prepare the field in the fall
- All the eggs in one basket? - Split the risk — Have crop diversity
Because Brewing is an Art

Why sell it to Malterie Frontenac or a local Malthouse?

- Less dependence on global markets
- Establish a long term relationship with stable price agreements
- Agree on price and conditions before planting
- Play an active part in a value chain
- Get back to Farming with people for people
- Go drink your barley at the local pub!
Malting process overview

- Grain selection
- Grain reception and storage
- Grain cleaning
- Steeping
- Germinating
- Kilning
- Deculming
- Quality control
- Packaging
- Distributing
Malting barley specifications and why

- Vomitoxins DON < 1.0 ppm
  - Suitable for human consumption
  - Toxin levels can increase during the malting process

- Germination 98% - 4ml
  - No germination — no malt
  - Non germinated kernels cause high Beta-glucan
    - Beer filtration problems

- Moisture < 14%
  - Germination will be reduced during storage at higher moisture level
Malting barley specifications and why

- Protein content 9% - 11% (Dry mass)
  - High protein content makes it harder to obtain well modified malt
  - High protein content will lead to darker malt

- Sizing 85% > 6/64”
  - Small kernels will be harder to modify
  - Reduced brewing efficiency (more malt per gallons of beer)
  - Will make darker malt when trying to modify to a reasonable level

- No Pests
  - No insects — will multiply during storage and contaminate other grain
  - Keep silos clean, use Diatomaceous Earth as prevention
Advantages of a value chain

- Seed suppliers, Farmers, Maltsters, Brewers and Retailers working together
- Non profit organization working for the benefit of all members
- Empowerment
- Reduce the feeling of isolation
- Share ideas, resources
- Build on each others strengths and successes
- Demonstrate impact on local economy — obtain government support
- Better Press and Media visibility
Thank you