Growing and Storage of Malting Barley
Malt Barley Specs*

- Protein 9.5-11%
- Test Weight >50lbs/bu
- PHS <5%
- Germination >95%
- Plump >90%
- Thins <5%
- Foreign Material & Broken Kernels <5%
- DON <1ppm

*Maine Malt House desired specs
Starting with the Seed

• Seed
  – Type & Variety
    • 2 row vs 6 row
    • Winter/Spring
  – Generation
  – Treatment

Great malt starts with great barley,
Great barley starts with high quality seed
Planting Practices

• Soil Temperature
  – Min 40 F, Ideal 50+

• Seeding Rate
  – Calibrate your planter!
  – 1.25-1.3 million seeds/acre

• Seed Depth

• Fertility
Determining Seeding Rate

• Seed Count: Count and weigh 1000 kernels. Use the following formulas:

\[ \frac{16 \text{ oz}}{\text{oz/1000 kernels}} \times 1000 \text{ kernels} = \text{kernels/lb} \]

\[ \left( \frac{\text{Desired stand}}{1-\text{expected stand loss}} \right) \times \frac{\text{kernels}}{\text{lb}} \times \text{germ. rate} = \text{Seeding Rate (lbs/acre)} \]

Desired Stand (2 row barley) = 1.25 mil/acre

Example: 12,000 kernels/lb @ 95% germ rate, 10% expected loss

\[ \left( \frac{1,250,000 \text{ /ac}}{1-10\%} \right) \times \frac{12,000 \times 95\%}{1} = 122 \text{ lbs/ac} \]
Calibrating a Grain Drill

Don’t rely on machine settings

*Grab an info packet from us for complete instructions*

Calibrations for each product will be different, be sure to do a seed count and calibrate separately for each grain
Growth and Applications

• At 6-8” – top dress (if applicable)
• Apply the fungicide application at flag leaf stage
Harvest Considerations

• Ripeness
• Pre-Harvest Sprouting
  – Critical to minimize for best quality
• Color
• Moisture
  – 12% is most ideal for longevity, but >13.5% works
Drying

- Continuous flow
- Batch
- Bin
  - Continuous & Batch

When drying malt barley:
- Keep grain temperature >110 degrees F
Storage

• Aeration Tanks are recommended
  – Push out heat after harvest
  – Freeze in winter
  – Seal off in spring!
Questions?

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