

			Comments
Sample	Commercial 2-Row	Doubting Thomas Conlon	
Friability (%)	92.2	>95%	Very good
Unmodified (%)	0.5	<1.0%	Very good
Malt Alpha-amylase (DU)	58	63	Acceptable
Malt Diastatic Power (ASBC)	137	117	Lower DP is often desired by craft brewers- good
Malt Protein (%)	11.9	11.0	
Extract (% dry basis)	82.3	80.7	Acceptable
Wort Filtration time	normal	normal	
Wort Soluble Protein (% of malt, dry basis)	5.00	4.91	Acceptable
S/T Protein (Kolbach Index) (%)	42	44.6	
FAN (mg/L wort)	194	177	Acceptable
Wort Color (SRM)	2.15	2.22	This was a pale malt. Color is ok for pale.
Beta-glucan (mg/L wort)	69	136	Conlon is normally high for beta-glucan. However, this sample is quite acceptable. Maybe due to lower protein?
Viscosity (cP= mPas)	1.46	1.47	Acceptable

Barley Protein: 10.3% as measured at NDSU. Malt protein was measured in another lab. **In any case both values are acceptable.** Not sure why we are seeing a slight difference between labs?

Barley Kernel Plumpness= 97% **very good**

No pre-harvest sprout in barley as measured by RVA (stirring number) **very good**

Barley DON (deoxynivalenol, vomitoxin) =

Barley germination (germinative energy) = 99% **excellent**