

CERVEZA

A two-rowed cross of TR251/Newdale and TR253/Newdale, registered in 2011, and was developed by Dr. Bill Legge, Brandon Research Station, Agriculture and Agri-Food Canada.

Agronomy

- Very good grain yield, significantly higher than AC Metcalfe and CDC Copeland
- Maturity slightly longer than AC Metcalfe
- Resistance to lodging similar to AC Metcalfe
- Good disease resistance

Malting quality traits

- Very high extract
- Good soluble protein & FAN
- Good enzymes, lower than AC Metcalfe but higher than CDC Copeland
- Higher malt beta-glucan than AC Metcalfe


Brewing quality traits

- Good overall brew house performance
- Conversion time comparable to AC Metcalfe and CDC Copeland
- Lautering performance similar to AC Metcalfe and CDC Copeland
- Good yield and material efficiencies
- Good fermentability

Overall comments

Cerveza represents a variety with significantly improved yield potential. Quality attributes are similar to AC Metcalfe and CDC Copeland, but most importantly it consistently offers lower grain protein and good malt extract, as well as moderate enzymes.

Comparative malt quality parameters

|  CMBTC™ CANADIAN MALTING BARLEY TECHNICAL CENTRE | Cerveza | AC Metcalfe | CDC Copeland |
|--|------------|-------------|--------------|
| Fine Extract, % | ~81.3 | ~81.5 | ~81.0 |
| Color, EBC | 2.0 - 4.0 | 3.0 - 4.5 | 2.0 - 3.5 |
| Total Protein, % | ~11.5 | ~12.5 | ~12.5 |
| Soluble Protein, % | 4.0 - 5.0 | 4.7 - 5.3 | 4.5 - 5.0 |
| Kolbach Index | 40 - 45 | 42 - 48 | 42 - 44 |
| Diastatic Power, °L | 110 - 130 | 110 - 150 | 100 - 130 |
| Wort Beta - Glucan, ppm | 70 - 150 | 70 - 120 | 70 - 110 |
| FAN, ppm (Mean ± Std.) | 182 ± 30.9 | 218 ± 27.9 | 194 ± 31.2 |

cmbtc.com

For more information

Peter Watts **Managing Director**
 Telephone 204-983-1981
 Fax 204-984-5843
 E-mail pwatts@cmbtc.com

Dr. Yueshu Li **Director of Malting & Brewing Operations**
 Telephone 204-984-0561
 Fax 204-984-5843
 E-mail yli@cmbtc.com

