STELLAR-ND

Six-rowed, a cross of Foster/ND12200/6B88-3213, registered in 2007, and was developed by Dr. Richard D. Horsley, North Dakota State University, Fargo.

Agronomic traits
- High yield potential
- Fair to good lodging resistance
- Earlier heading date than Tradition and Legacy
- Resistant to spot blotch
- Moderately susceptible to Fusarium head blight and net blotch

Malting quality traits
- Good malting quality
- Moderate total protein
- Good extract
- Very high enzyme levels

Brewing quality traits
- Satisfactory overall brewhouse performance
- Very fast conversion time
- Satisfactory lautering
- Slightly lower colour
- Good yield and material efficiencies

Comparative malt quality parameters

<table>
<thead>
<tr>
<th></th>
<th>Stellar-ND</th>
<th>Legacy</th>
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</thead>
<tbody>
<tr>
<td>Fine Extract, %</td>
<td>~80.0</td>
<td>78.9 - 81.0</td>
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<tr>
<td>Color, EBC</td>
<td>3.0 - 4.2</td>
<td>3.8 - 5.0</td>
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<tr>
<td>Total Protein, %</td>
<td>~12.0</td>
<td>10.5 - 12.5</td>
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<tr>
<td>Soluble Protein, %</td>
<td>4.6 - 5.3</td>
<td>4.5 - 5.5</td>
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<tr>
<td>Kolbach Index</td>
<td>44 - 49</td>
<td>43 - 48</td>
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<tr>
<td>Diastatic Power, °L</td>
<td>140 - 170</td>
<td>140 - 160</td>
</tr>
<tr>
<td>Wort Beta – Glucan, ppm</td>
<td>80 - 160</td>
<td>70 - 140</td>
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</tbody>
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Overall comments
Overall the high enzyme package of Stellar-ND makes it ideal for high solid adjunct brewing. When compared to Legacy, Stellar-ND delivers similar brewhouse performance with slightly lower beer colour. Beta-glucan could be on the higher side when compared to Legacy.

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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