

Flair Vårbyg



Flair - nu godkendt af "Danish Preferred" til Malt

Topsorten Flair har været gennem en toårig test under det danske maltprogram "Danish Preferred", og har fået positiv anbefaling som maltbygssort. Som gældende for alle nye maltbygssorter vil der i opstartsfasen kun blive efterspurgt en mindre mængde vare til malt, hvorfor der i 2019 vil en begrænset mængde Flair tegnet på malbygkontrakt. Neden for er vist opsummeringen fra Danish Preferred. Læs mere om Danish Preferred på: www.danishpreferred.com

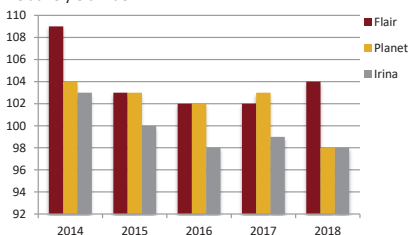
VARIETY NAME: FLAIR

GENERAL INFORMATION

Variety: Flair
Type: Two row spring malting barley
Breeder: Sejet, Denmark
Representative: Sejet, Denmark
Distributer: DLG
Pedigree: Dacapo x (Tamtam x Overture)
Status: 2.680 ha multiplication in DK in 2018
Geography: DK, SE, PL and ES

AGRONOMY

Data from Danish Official and National trials.
Relative yield index.



Data from Danish National Trials 2015-2018	Irina/Planet	Flair
Relative yield %	100	103
Protein %	10,9	10,9
Grading >2,5mm %	96	95
Grading >2,8mm %	85	77
Specific weight (hl/kg)	66,7	66,8
Maturity	03 Aug	02 Aug
Straw length in cm	59	58
Lodging (0-10, 1 is best):	0,7	1
Straw breaking (0-10, 1 is best)	3	2,8
Mildew (% coverage)	0	0
Barley rust (% coverage)	12	10
Skald (% coverage)	2,5	4,3
Net Blotch (% coverage)	1,6	0,1

www.sortinfo.dk

VLB MICRO MALTING

Stress test crop 2017 at 41%, 43% and 45% steeping degree. Tested variety is compared to the two largest malting barley varieties in Denmark for crop 2017.

	KWS Irina_45	KWS Irina_43	KWS Irina_41	RGT Planet_45	RGT Planet_43	RGT Planet_41	Flair_45	Flair_43	Flair_41
Extract	3	3	3	3	4	4	2	3	1
Friability	3	4	5	2	3	5	1	2	2
Beta-Glucan	2	4	5	2	3	5	1	1	2
Viscosity	2	3	5	1	2	4	1	1	1
FAN	2	2	3	2	2	3	3	3	2
Soluble N	2	2	3	2	2	3	2	2	2
Kolbach	2	3	3	2	2	3	2	2	2
Alpha-Amylase	4	4	4	1	2	3	1	1	2
Beta-Amylase	1	1	2	1	1	1	2	2	3
Limit Dextrinase	1	2	3	1	2	2	1	1	3
Attenuation	1	2	2	1	1	2	2	4	3
Turbidity	1	2	1	3	4	3	3	3	2

Positive:

- Good extract level at all steeping levels
- Very good malt modification values
- Well balanced proteolytic activity

Negative:

- Low attenuation at steeping degree 43%

INDUSTRY MALTING

Comments to malted barley lots:

- No comments to appearance of barley – however high level of Skinned Grains was noticed as it was often for barley from crop 2017
- High Germination Energy in malted barley lots
- Barley screening >2,8 mm average to slightly low
- Low but still better than average specific weight for barley from Danish crop 2017

Malt results - Positive:

- Well modified malt expressed by good betaglucan level and low viscosity values
- Very high enzymatic level in malt

Malt results - Negative:

- No significant negative values found for tested parameters

INDUSTRY BREWING

Brew house:

- Good lautering/wort collection
- Brewhouse loss in one test reported to be slightly higher than normal

Fermentation and filtration:

- Final Attenuation nicely high
- Good low beer haze
- Good beer filtration

Packaged beer:

- As normal

RECOMMENDATION

Flair is a very high yielding malting barley variety with good agronomic features. Barley grading in terms of grain fraction >2,8 mm could be better. Good modification, high enzymatic level and good Final Attenuation in produced malt and beer.

Kilde: www.danishpreferred.dk