Malting Barley

Main Characteristics of Varieties

			E. S. Session (*)		00000000											
Category ∔ and Variety	Years Tested	2 or 6 Row	Rough or Smooth Awns	Yield of AC N Area 1 & 2	as % fletcalfe Area 3 & 4	Relative Maturity*	Lodg- ing	Net-Form Net Blotch**	Spot-Form Net Blotch	Spot Blotch	stance to Scald	Loose	Other Smuts	Root Rot	Stem Rust	Fusarium Head Bligh
Malting acceptance	: Recomr	nended			m.											- January San
AC Metcalfe	12	2	R	100	100	М	G	VP	F	F	P	VG	F	F	G	
CDC Copeland @	8	2	R	107	108	М	G	F	F	VP	P	P	F	F	G	F
CDC Meredith @	6	2	R	115	112	L	G	Р	VG	Р	P	VG	G	F	G	F
Newdale 💩	6	2	R	112	113	М	G	F	G	F	Р	VP	G	G	G	F
CDC PolarStar* @	3	2	R	106	100	М	F	VP .	G	P	VP	VP	VG	Р	VP VP	F
Legacy 🙆	6	6	S	104	101	М	G	, VP	G	G	P	F	G			G
Stellar-ND @	4	6	R	110	104	М	VG	VP	F	G	VP	G		G	G	Р
Tradition 💩	5	6	S	112	107	М	VG	VP	F	G	P	VP	VG G	P G	F G	F VP
Malting acceptance:	Under To	est							1							
Bentley @	6	2	R	115	113	L	G	Р	VG							
Cerveza 🕲	5	2	R	114	116	M	G	P		F	Р	Р	G	F	G	Р
CDC Kindersley ()	4	2	R	104	104	E	G	P	G G	VG	VP	VG	VG	F	F	F
Major 🙆	5	2	R	114	116	М	G	F	San San Kanada	F	VP	VP	VG	F	G	F
Merit 57 ⊚	6	2	R	111	108	L	G	P	G	G	VP	VG	G	Р	G	F
Vorman 🔞	6	2	R	105	105	M	G	P	VG	Р	F	VP	F	G	F	P
CDC Reserve @ §	6	2	R	111	108	M	G	VP	VG	VP	VP	VP	VP	Р	VP	G
CDC Anderson 😘	4	6	R	108	102	M	G	VP P	VG	F	Р	VP	Р	,F	G	F
Celebration @	4	6	S	109	102	M	VG		G	G	Р	G	VG	F	F	Р
CDC Mayfair 💩	6	6	R	106	107			VP	G	G	VP	VG	VG	P	F	P
		Ü	IX.	100	107	М	G	Р	G	F	Р	VP	VG	Р	G	Р
Other ***																
Harrington	11	2	R	95	89	M	F	VP	Р	VP	Р	Р	Р	F	Р	G
CDC Landis (a) §	6	2	R	111	110	М	G	F	VG	F	VP	VP	G	P	G	F
CDC Kendall @	11	2	R	101	102	М	G	F	G	VP	Р	P	Р	G	Р	F
CDC Battleford (s)	6	6	S	108	108	М	G	Р	VG	VG	Р	P	G	G	G	VP
CDC Clyde @	8	6	S	110	106	·M	VG	F	G	VG	Р	F	VG	G	G	VP VP
DC Kamsack 🙆	5	6	R	103	108	М	G	VP	F	G	P	F	VG	P	G	VP
acey 🔌 §	4	6	S	101	101	М	G	VP	F	G	P	F	G	G	G	VP VP

^{*} These categories are established annually by the Canadian Malting Barley Technical Centre (CMBTC - call 204-984-4399 for more information)

*CDC PolarStar is available only through a closed loop Identity Preserved program offered by Prairie Malt Limited/Sapporo Breweries and their agents.

Lines Under Test for Malting and Brewing Quality

Small scale tests are a good measure of malting potential but are not sufficient to determine the commercial acceptability of malting varieties. Final acceptance is given only after two years of successful plant scale evaluation. Several carload lots of barley are malted and brewed. The beer is then given the ultimate test – a taste panel. This process normally takes a minimum of three years since a crop grown in one year will be malted in January-February, brewed in May-June, and aged and tasted in October-November of the following year.

Additional Information

Growers are reminded that the malting and brewing industry is cautious about using new varieties. Growers are cautioned that most malting varieties, especially two-row barley, are more susceptible to sprouting.



The Saskatchewan Seed Guide divides the provinces into production areas. Cerveza does well in both, and if you average the two, it shares the province wide highest yield at 115% of AC Metcalfe with its sister line Major.

^{**} Relative maturity: The relative maturity of the check, **AC Metcalfe**, is M (on average, 91 days from seeding to swathing ripeness)

** There are two forms of net blotch, the net-form (*Pyrenophora teres f. teres*) and spot-form (*Pyrenophora teres f. maculata*). Generally in Saskatchewan the net-form is more prevalent.

*** Although not on the CMBTC list, a malting barley market may exist for these varieties.

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