



# CROP 2023

Mouterij Dingemans - Quality Malts Since 1875

Dear brewer,

With this newsletter we want to inform you about the quality of the new crop of 2023. We will provide you some info from the field, a typical malt analysis and the impact of the new crop on your brewing process.

Hopefully this will help you to brew the same great quality beers as before!

Of course for more info don't hesitate to contact us!



**We take care of your malt quality!**

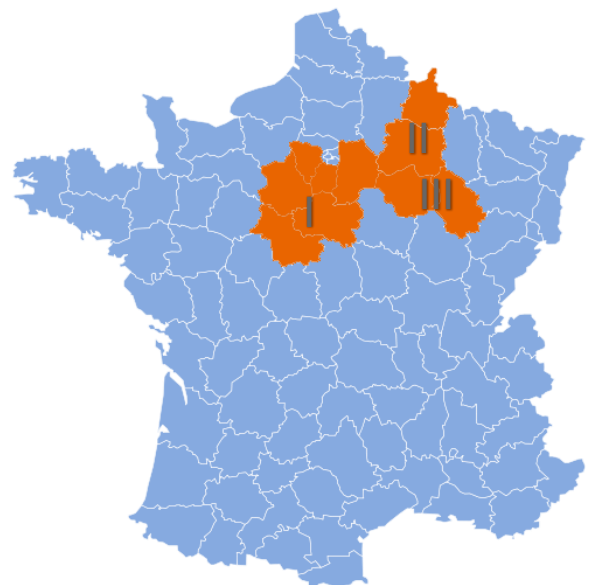
Ezra De Koning, Sara Hendrickx,  
Thomas Eysackers & Ignace Dassonville

## From the Farmer

We source typically most of our barley, wheat and rye from France. The grains come from different regions in France, more specifically from Beauce Gatinais, Aube and Champagne regions. Similar as last crop year, there are only a limited number of varieties available in France. The two main varieties of **spring barley** for crop 2023 are Planet and Fantex.

Compared to previous crop year, the total protein levels are overall lower. For this crop year, we also observe a smaller kernel than previous crop years, probably due to the dry circumstances during grain filling.

Region	Variety	Total Protein (%)	Moisture (%)
France			
Beauce - Gatinais (I)	Planet	9,8 - 10,4	11,3 - 12,1
Champagne/Marne (II)	Planet / Fantex	9,6 - 10,5	11,3 - 11,7
Aube (III)	Planet / Fantex	9,7 - 10,4	10,6 - 12,3



For the **winter barley**, the only variety available in France is Faro. The protein level of crop 2023 is a bit lower than crop 2022. The moisture content is very similar to that of crop 2022.

Region	Variety	Total Protein (%)	Moisture (%)
Champagne	Faro	9,9 - 10,2	12,0 - 13,0

## Characteristics of the barley

Typical for crop 2023 is the smaller size of the grain kernel, observed in both barley and wheat. You can see a typical sorting of our barley in the table below. As you can see, the fraction above 2,8 mm is smaller than previous crop years. The foreign grains (cat F) and moulded grains (cat G) are low.

Due to higher yield of the harvest this year, we see a lower total protein level, ranging between 9,6%-10,5%.

The phytosanitary state of the barley we have sourced is good due to dry circumstances during harvest.

	> 2,8	< 2,8 > 2,5	< 2,5 > 2,2	< 2,2	Cat F	Cat G
<b>Crop 2023</b>	25,8 52,4	64,7 41,2	8,8 4,6	0,7 1,6	0,0 0,1	0,0 0,1
<b>Crop 2022</b>	88,7 82,5	7,0 14,6	1,1 1,1	2,7 1,7	0,3 0,0	0,2 0,1

**Crop 2022**  
9,5 - 11,5%



**Crop 2023**  
9,6 - 10,5%

## From the Maltster

What can you expect for your PILSEN MD for the new crop year 2023? Below you can find a typical malt analysis which we observed so far after malting the new crop in our malt house. You can compare this new data with data from a typical malt analysis of 2022. Some of the typical characteristics for PILSEN MD for this crop year are highlighted.

	2023	2022		2023	2022
Moisture (%)	4,5	4,5	pH	6,05	6,1
Extract fine (%)	81,5	81,8	Friability (%)	89,0	83,9
Extract rough (%)	80,2	80,4	Homogeneity (%)	97,3	96,1
Total protein (%)	9,9	10,5	Whole grains (%)	1,3	1,2
Soluble protein (%)	4,0	4,35	FAN (mg/100g)	130	139
Color (EBC)	3,5	3,8	Beta-glucans (mg/100g)	157	185
Boiling color (EBC)	5,7	6,0	Viscosity (cP)	1,48	1,49
Filtration time (min)	16	15	Gushing (g/bottle)	<4	<4

Although we have smaller grains, no significant difference in extract is noticed compared to previous crop year.

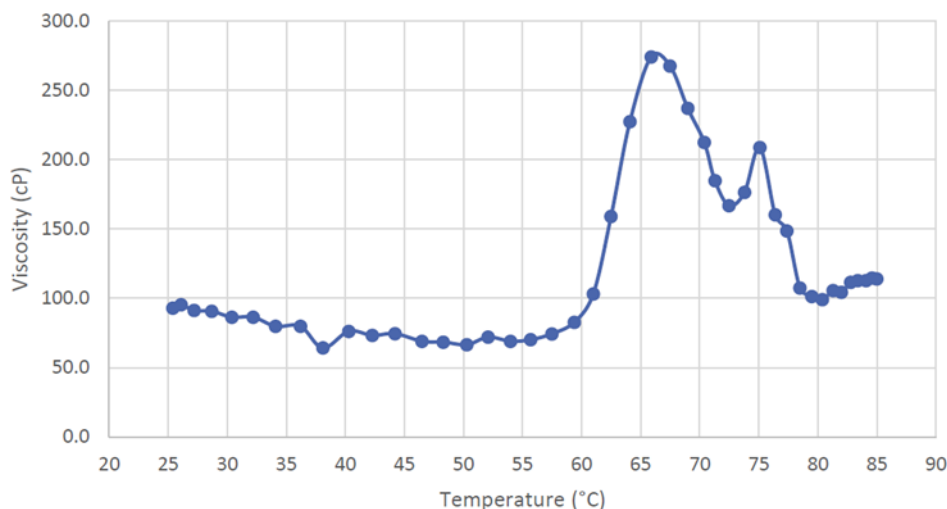
The total protein levels are what is considered to be normal for this crop. This results in a lower boiling colour than previous crop year.

Physical modification goes much easier than last year which will result in higher friability and lower B-glycans compared to crop 2022. For this crop year, we see a viscosity below 1,50 cP, which is different than previous crop years.

The risk of gushing is very low.

## For the Brewer

### Crop 2023



Typical gelatinization curve

For gelatinization temperatures for this year, we would advise to build in the resting phase at 65°C, but remain for a longer period at this temperature, due to the higher gelatinization temperature. We see the first peak at ± 66°C-67°C and second peak at ±75°C° of the gelatinization profiles. Trials in the brewery might be useful to increase the α-amylase temperature from typically 72°C towards 74 °C or even 75°C. Of course this depends from brewer to brewer depending on the desired sugar- and fermentation profile.