

# Cropsheet 2023



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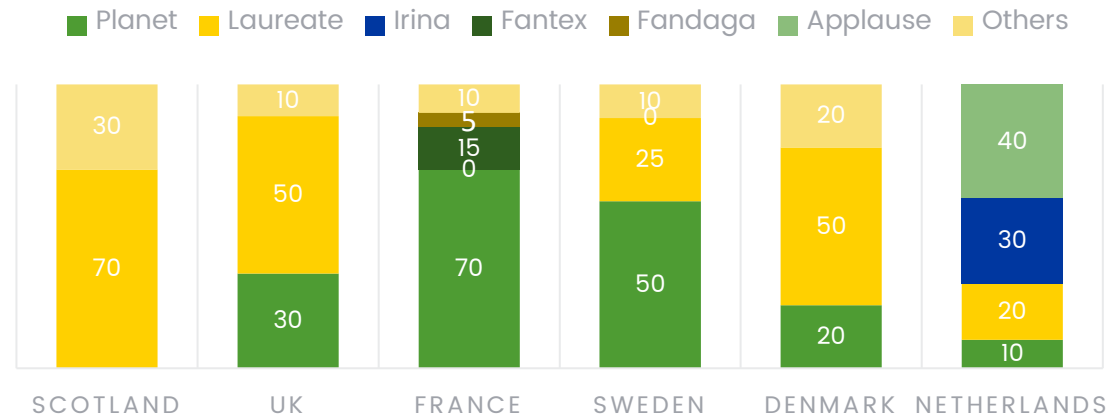


# Holland Malt on the fields



Very wet winter conditions resulted in a late sowing of the spring malting barley. These wet conditions continued until approx. April–May, after which rains stopped temporarily in parts of Europe. A period with abundant sunshine, dry conditions and relative high temperatures was seen in the more northern parts of West Europe. In Germany (N), Denmark and Sweden the development of barley was modest. In the more southern regions (France and UK), weather conditions followed the usual pattern, and barley developed favorably. When the rains came back end of July, these regions had finished harvest more or less. But the rains hit the northern part of Europe intensely, delaying the harvesting and negatively affecting the quality.

## Barley variety distribution per country



## Protein values throughout our sourcing areas

Region	Protein	Sanitation
France North & East	9.5–10.5%	Excellent
France West–Mid	9.5–10.5%	Excellent
Netherlands	10–11.5%	Sufficient
UK	9.5–11.5%	Average
Denmark	11–12%	Pregermination
Sweden	11–12%	Pregermination
Scotland	9.5–10%	Average



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Hereby we present you our first results and overview of the Western European crop of 2023. We have had a challenging summer, with favourable harvesting conditions in France and parts of the UK. Quantities and qualities suffered in the northern parts of Europe. Protein levels are heterogeneous, which is going to challenge maltings and breweries for the coming months.

Please have a look at the info, I trust it will be of interest. And of course, please do not hesitate to contact us for more information or extra advice.

Keep brewing!

*Martijn van Iersel*

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**Martijn van Iersel,**  
Quality Manager Holland Malt

# Malthouse insights

## Gushing risk

Due to dry conditions during flowering and the first stages of the ear development, the disease pressure was low and infections of Fusarium were hardly reported. The later rains during the harvesting campaign were intense and damaged the crop. None-the-less, development of Fusarium and thus gushing potential is limited due to the healthy start and the relative short period of intense rains. The risk table to the right shows the growing areas with early harvesting (2023<sup>a</sup> - green zone) vs higher risk areas (2023<sup>b</sup> - yellow zone).

## Typical Malt Analysis crop 2023

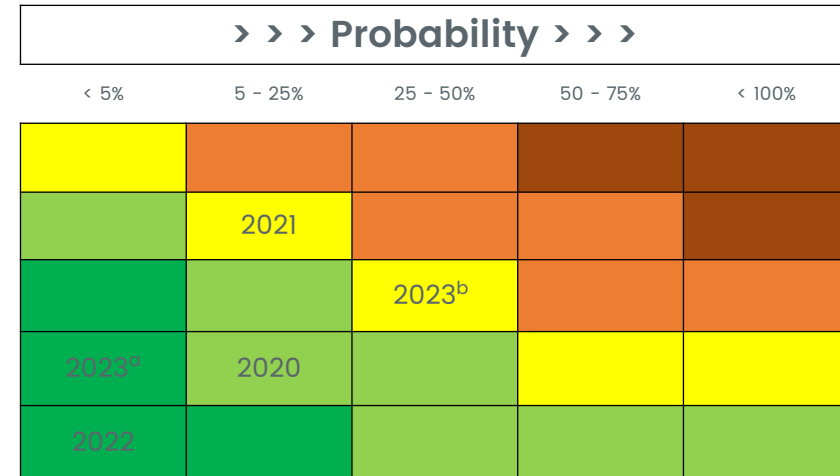
Due to significant dormancy still present at this time, extract and enzyme potential is lower, but both will improve in time. In low protein areas, extract will tend to higher levels, but this effect is countered by the relatively small kernel size.

Moisture	4.3	%	Color	4.0	EBC
Extract	82.1	%	Boiling color	6.3	EBC
Difference f/c	0.9	%	Friability	90.8	%
Protein	9.8	%	PUG	3.2	%
Soluble N	642	mg/100g	WUG	1.4	%
Kolbach	40.9	%	Filtration time	<30	min
Hartong 45	36.1	%	Viscosity 8.6%	1.51	min
FAN	136	mg/l	β-glucans	158	mg/l
Saccharification	9	min	Final attenuation	82.3	%
pH	6.1	-			

## Food safety

Despite wet harvest conditions, no issues are seen here. Low levels of glyphosate might be present in regions where this is allowed for desiccation purpose.

## Gushing risk



The risk on gushing potential of malt in a specific crop year can be presented with a risk table. The severity with which samples show gushing potential is depicted vs. the probability. The combination results in a high-risk year (top right corner) vs. low-risk on gushing (bottom left).



# Brewhouse insights

More information?

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**Milling:** Check your mill settings. Modification of current crop will be sufficient, but friability levels are in a lower range. Be aware that kernel size is clearly lower and that the level of glassy grains is elevated compared to last crop.



**Gelatinisation Temperatures :** High temperatures during the grain filling period have resulted in very high gelatinisation temperatures, typically between 65 and 67°C. So far, we see only limited effect on the final attenuation; it does seem that the amylases are effectively efficient below this gelatinization temperature.



**Mashing Advise:** Take care of your saccharification rest in view of the gelatinisation temperature and the amylase activity. Try to adjust it higher in case you see a lower fermentability but be aware to preserve sufficient  $\beta$ -amylase activity. Furthermore, heterogeneous protein levels may result in lower levels of soluble protein. Mashing recipe should be looked at in order to mitigate any effects on foam stability.



**Fermentation:** Be aware of the final attenuation in view of the changes in amylase activity and gelatinisation temperatures. PYF tendencies might be higher in barleys from regions that suffered from harvesting damage.



**Filtration and Stabilisation:** Modifications of cell wall endosperm is still sufficient and arabinoxylan and  $\beta$ -glucan levels are hardly elevated. Despite the impact on germination and the presence of glassy grains. First filtration results are positive.



Thank you for reading

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