

Barley Quality Laboratory Facilities

1. Automatic Micro Malting System for micro malting of barley genotypes



2. NIR System for non destructive grain and malt quality evaluation



3. Malt Mashing Bath for extraction of hot water extract (wort) from malt at laboratory scale



4. Malt Grinding Mill for grinding of malt for hot water extraction



5. Grinding mill for fine grinding of barley grains



6. Malt Friability Meter for analysis of malt friability and homogeneity in the small laboratory samples



7. Other facilities: In addition to the above the laboratory is equipped with several other required for grain and malt quality analysis like estimation of beta-glucan, husk content, wort filtration rate and other biochemical traits.