



Des Moines Feed Co. *Since 1944*

Product of the Month:

Barley

We offer three varieties today malt Barley, Hulled Barley, and Steam Rolled Barley. What's the difference?

<u>Barley</u>		<u>Hulled Barley</u>		<u>Steam Rolled Barley</u>	
Protein	12%	Protein	12.5%	Protein	12%
Fat	2%	Fat	2.2%	Fat	2%
Fiber	8.7%	Fiber	4%	Fiber	8.6%

Barley (Item#: BAR50)

- Great for all pigeons
- Superb Western-grown white barley
- 2-row malting barley
- Heavy test weight; triple cleaned

Barley (Item# BAR50)



Hulled Barley (Item: BARH50)

- Concentrated barley nutrition without the hull
- Low in fiber
- More appealing and easier to digest

Hulled Barley (Item# BARH50)



Steam Rolled Barley (Item #: BARSR50)

- High Digestible barley flakes for livestock
- A must for show conditioning
- Excellent for dairy production

Steamed Rolled Barley (Item# BARSR50)



What is Test Weight? "Test weight" is simply a measure of grain bulk density. An official test weight measurement uses standardized equipment to determine the mass (weight) of a sample quart of grain, and then converts this to a pounds per volumetric bushel basis.

Barley grown for brewers malt is called malting barley, as opposed to feeding barley, and is divided into two general types; 2-row and 6-row. The most obvious difference between a head of 2-row barley and a head of 6-row barley is the arrangement of the kernels when the head is viewed down its axis. Brewers don't make a big deal about 2-row versus 6-row barley based on the appearance of the barley head, however. The significant differences are found upon closer examination.

In general, 6-row malted barley has more protein and enzyme content than 2-row malted barley, is thinner than two-row malt and contains less carbohydrate. There are also flavor differences between 2-row and 6-row and it seems that most brewers feel 2-row malt produces a fuller, maltier flavor and 6-row malt produces a grainier flavor in the finished beer.

Where does barley come from?

Barley Cereal grass native to Asia and Ethiopia cultivated perhaps since 5000 bc. Three cultivated species are *Hordeum distichum*, commonly grown in Europe; *H. vulgare* favored in the USA; and *H. irregulare*, grown in Ethiopia. Barley is eaten by humans and animals and is used to make malt beverages.

Visit Statista to learn more about who's growing barley in the United states

<http://www.statista.com/statistics/191430/top-us-states-for-barley-production/>