

# Table of Contents

Disclaimer .....	3
Preface to the New Edition .....	5
Information about the MEBAK® website .....	6
Information regarding the purchase of MEBAK® volumes .....	6
Contributors .....	7
ADJUNCTS .....	25
R-100.00.001 [2016-03] Sampling Techniques .....	25
R-100.01.020 [2016-03] Moisture (EBC-Method) .....	25
Extract .....	27
R-100.02.005 [2016-03] Extract – DE CLERCK Method (EBC-Method) .....	27
R-100.03.005 [2016-03] Extract – ASBC Method (EBC-Method) .....	29
R-100.04 [2016-03] Protein .....	32
R-100.05.020 [2016-03] Lipid Content (free crude fat) (EBC-Method) .....	33
R-100.06.110 [2016-03] Colour of Liquid Adjuncts (EBC-Method) .....	35
R-100.07.283 [2016-03] Gelatinisation Temperature for Adjuncts – Viscometric Method .....	36
R-140.01.005 [2016-03] Extract – Enzymatic Method for Maize (EBC-Method) .....	42
R-160.01.005 [2016-03] Extract – ASBC Method for .....	45
Liquid Adjuncts (EBC-Method) .....	45

BARLEY	46
R-110.00.001 [2016-03]	Sampling techniques ..... 46
	<b>Visual Inspection..... 48</b>
R-110.01.701 [2016-03]	Odour..... 48
R-110.02.720 [2016-03]	Moisture..... 48
R-110.03.731 [2016-03]	Colour and lustre ..... 48
R-110.04.730 [2016-03]	Husk quality ..... 49
R-110.05.732 [2016-03]	Degree of contamination (Purity) ..... 49
R-110.06.730 [2016-03]	Pests..... 49
R-110.07.730 [2016-03]	Grain Anomalies ..... 49
R-110.08.730 [2016-03]	Split grains..... 51
R-110.09.730 [2016-03]	Split Grains – Visual Inspection ..... 51
R-110.10.733 [2016-03]	Split Grains – Detection using Iodine-Starch Reaction..... 52
R-110.11.730 [2016-03]	Incomplete Lateral Husk Closure ..... 53
R-110.12.730 [2016-03]	Husk Damage..... 54
R-110.13.730 [2016-03]	Immature second growth grains ..... 55
R-110.14.730 [2016-03]	Pre-germination ..... 56
R-110.15.733 [2016-03]	Mycological Status ..... 57
R-110.16.733 [2016-03]	Detection of <i>Fusarium graminearum</i> infection ..... 58
R-110.17.733 [2016-03]	Detection of <i>Fusarium culmorum</i> infection..... 59
R-110.18.733 [2016-03]	Ergot..... 61
R-110.19.730 [2016-03]	Size and shape of the grains..... 61
	<b>Varietal Purity ..... 62</b>
R-110.21.733 [2016-03]	Varietal purity – HCl-Test ..... 62
	<b>Physical Tests ..... 64</b>
R-110.22.011 [2016-03]	Sieving test (EBC-Method)..... 64
R-110.23.020 [2016-03]	Thousand Grain Weight (EBC-Method) ..... 66
R-110.24.020 [2016-03]	Test Weight (Hectolitre weight) ..... 68
	<b>Physiological Tests..... 71</b>
	Germinative capacity..... 71
R-110.26.611 [2016-03]	Germinative capacity – Staining Method (EBC-Method) ..... 71
R-110.27.611 [2016-03]	Germinative Capacity – Hydrogen Peroxide Method (EBC-Method) ..... 73
	Germinative Energy..... 75
R-110.29.612 [2016-03]	Germinative Energy – AUBRY Method ..... 75

R-110.30.612 [2016-03]	Germinative Energy – SCHÖNFELD Method (EBC-Method) .....	78
R-110.31.612 [2016-03]	Germinative Energy – Modified SCHÖNFELD Method .....	79
R-110.32.612 [2016-03]	Germinative Energy – BRF Method .....	81
R-110.33.612 [2016-03]	Germinative Energy – Germination Percentage and Germination Index (EBC-Method).....	82
R-110.34.612 [2016-03]	Water Sensitivity.....	85
R-110.35.020 [2016-03]	Water Uptake Capacity (Swelling Capacity) .....	87
	Pre-germination (Number of Germinated Grains).....	<b>89</b>
R-110.37.600 [2016-03]	Pre-germination – Copper Sulphate Method.....	89
R-110.38.600 [2016-03]	Pre-germination – Boiling Method.....	90
R-110.39.600 [2016-03]	Pre-germination – Fluorescein Dibutyrate Method (EBC-Method) .....	91
	<b>Chemical-Technical Analyses.....</b>	<b>94</b>
	Moisture.....	94
R-110.40.020 [2016-03]	Moisture – Drying Oven Method (EBC-Method) .....	94
R-110.40.022 [2016-03]	Moisture – Infrared Drying.....	97
R-110.40.023 [2016-03]	Moisture – Microwave Drying.....	98
R-110.40.041 [2016-03]	Moisture – Conductivity Measurement.....	99
R-110.40.043 [2016-03]	Moisture – Capacitance.....	100
R-110.40.182 [2016-03]	Moisture – Near Infrared Reflection Spectroscopy (NIR).....	101
R-110.40.183 [2016-03]	Moisture – Near Infrared Transmission Spectroscopy (NIT) .....	101
	Nitrogen (Crude Protein) .....	102
R-110.41.030 [2016-03]	Nitrogen – KJELDAHL Method (EBC-Method) .....	102
R-110.41.042 [2016-03]	Nitrogen – DUMAS Combustion Method (EBC-Method) .....	106
R-110.41.182 [2016-03]	Protein – Near Infrared Reflection.....	110
R-110.41.183 [2016-03]	Protein – Near Infrared Transmission Spectroscopy (NIT) (EBC-Method) .....	111
R-110.42.020 [2016-03]	Husk Content (EBC-Method).....	113
	High Molecular Weight $\beta$ -Glucan .....	115
R-110.43.170 [2016-03]	$\beta$ -Glucan – Fluorimetric Method (EBC-Method).....	115
R-110.43.174 [2016-03]	$\beta$ -Glucan – Fluorimetric Method (MTP-Format) ....	122
R-110.44.090 [2016-03]	Varietal Identification using Electrophoresis (EBC-Method) .....	124
<b>R-110.00.008 [2016-03]</b>	<b>Micro-malting.....</b>	<b>127</b>

<b>MALT</b>	<b>129</b>
	<b>Barley Malt ..... 129</b>
R-200.00.001 [2016-03]	Sampling Techniques ..... 129
R-200.01.730 [2016-03]	Visual Inspection ..... 129
R-200.02.701 [2016-03]	Odour..... 129
R-200.03.702 [2016-03]	Flavour and Aroma ..... 129
R-200.04.731 [2016-03]	Colour and Lustre ..... 129
R-200.05.732 [2016-03]	Degree of Contamination (Purity)..... 130
R-200.06.730 [2016-03]	Size and Shape of the Grains ..... 130
R-200.07.733 [2016-03]	Mycological Status ..... 130
	<b>Mechanical and physiological Tests ..... 132</b>
R-200.08.011 [2016-03]	Sieving..... 132
R-200.09.020 [2016-03]	Thousand Grain Weight (EBC-Method)..... 133
R-200.10.020 [2016-03]	Test Weight (Hectolitre Weight, HW) ..... 133
R-200.11.730 [2016-03]	Sinker Test ..... 134
R-200.12.800 [2016-03]	Endosperm characteristics – glassiness ..... 134
R-200.13.731 [2016-03]	Endosperm characteristics – colour ..... 135
	Friability ..... 136
R-200.14.011 [2016-03]	Friabilimeter (EBC-Method)..... 136
R-200.15.733 [2016-03]	Acrospire Development ..... 139
R-200.16.733 [2016-03]	Malt Modification and Homogeneity (Calcofluor Carlsberg Method – EBC)..... 141
R-200.17.611 [2016-03]	Germinative Capacity ..... 146
	<b>Chemical-Technical Analyses ..... 147</b>
R-200.18.020 [2016-03]	Moisture (EBC-Method)..... 147
	Total Nitrogen ..... 149
R-200.20.030 [2016-03]	Total Nitrogen – KJELDAHL Method (EBC-Method) 149
R-200.20.042 [2016-03]	Total nitrogen – DUMAS combustion method (EBC-Method) ..... 150
R-200.21.182 [2016-03]	Protein – Near Infrared Reflection Spectroscopy (NIR) ..... 150
R-200.21.183 [2016-03]	Protein – Near Infrared Transmission Spectroscopy (NIT) ..... 150
R-200.22.111 [2016-03]	$\beta$ -Amylase – Photometric Method ..... 151
R-200.23.031 [2016-03]	Diastatic Power (EBC-Method) ..... 152
	$\alpha$ -Amylase activity ..... 156
R-200.24.111 [2016-03]	$\alpha$ -Amylase – Photometric method ..... 156
R-200.24.283 [2016-03]	$\alpha$ -Amylase – Viscometric Method (Reference method) ..... 157

R-200.24.731 [2016-03]	α-Amylase – International Method (EBC-Method)	161
	β-Glucanase Activity.....	164
R-200.25.111 [2016-03]	β-Glucanase – Photometric Method.....	165
R-200.25.283 [2016-03]	β-Glucanase – Viscometric Method .....	166
	High Molecular Weight β-Glucan .....	170
R-200.26.170 [2016-03]	β-Glucan (Malt) – Fluorimetric Method (EBC-Method) .....	170
R-200.26.174 [2016-03]	β-Glucan (Malt) – Fluorimetric Method (MTP Method) .....	171
R-200.27.111 [2016-03]	Steam-Volatile Phenols for the determination of substances which cause a smoky flavour .....	171
R-200.28.090 [2016-03]	Varietal Identification using Electrophoresis .....	174
R-200.29.153 [2016-03]	Dimethyl sulphide (DMS) and its Precursors in Malt.....	175
R-200.30.154 [2016-03]	Nitrosamines in Malt.....	178
	Gushing .....	184
R-200.31.020 [2016-03]	Modified Carlsberg Test.....	184
R-200.31.100 [2016-03]	Rapid Gushing Test for Malt and Adjuncts.....	188
R-200.32.283 [2016-03]	Gelatinisation Temperature (Malt) – Viscometric Method.....	190
R-203.01.111 [2016-03]	Iodine Value of Laboratory Spent Grains .....	194
	Wort Production.....	199
R-205.00.004 [2016-03]	Milling (EBC-Method) .....	199
R-206.00.002 [2016-03]	Congress Mash Procedure.....	204
R-207.00.002 [2016-03]	Isothermal 65 °C Mash Procedure .....	205
	<b>Wort Analysis .....</b>	<b>207</b>
R-205.01.080 [2016-03]	Extract (EBC-Method).....	207
R-205.02.701 [2016-03]	Odour of the Mash (EBC-Method) .....	210
R-205.03.730 [2016-03]	Iodine Normality/Saccharification time (EBC-Method) .....	210
R-205.04.730 [2016-03]	Filtration (EBC-Method).....	211
R-205.05.730 [2016-03]	Appearance .....	211
R-205.06.040 [2016-03]	pH Value (EBC-Method).....	212
	Wort Colour/Boiled Wort Colour .....	214
R-205.07.110 [2016-03]	Spectrophotometric Colour Measurement (EBC-Method) .....	214
R-205.07.731 [2018-05]	Visual Colour Determination (EBC-Method) .....	216
R-205.08.110 [2016-03]	Boiled Wort Colour (EBC-Method).....	219
R-205.09.080 [2016-03]	Total Extract Yield Procedure .....	222
	Viscosity (EBC-Method) (for Congress Wort, 65 °C Mash).....	226

R-205.10.281 [2016-03]	Viscosity – HÖPPLER Falling Ball Viscometer .....	228
R-205.10.282 [2016-03]	Viscosity – Microviscometer from Anton Paar.....	231
R-205.10.283 [2016-03]	Viscosity – Rotational Viscometer .....	234
R-205.10.284 [2016-03]	Viscosity – Capillary Viscometer .....	235
	Soluble Nitrogen .....	238
R-205.11.030 [2016-03]	Soluble Nitrogen – KJELDAL Method (EBC-Method ) .....	238
R-205.11.042 [2016-03]	Soluble Nitrogen – DUMAS Combustion Method (EBC-Method) .....	240
R-205.11.110 [2016-03]	Soluble Nitrogen – Spectrophotometric method (EBC-Method) .....	241
R-205.12.999 [2016-03]	Ratio of Soluble to Total Nitrogen – KOLBACH Index (EBC-Method) .....	243
R-205.13.030 [2016-03]	Nitrogen Fractionation – Phosphomolybdic Acid Precipitation .....	244
	Low Molecular Weight Nitrogenous Compounds ..	246
R-205.14.111 [2016-03]	Free Amino Nitrogen (FAN) (EBC-Method) .....	247
R-205.14.133 [2016-03]	Amino Acids in Wort .....	251
	High Molecular Weight $\beta$ -Glucan .....	257
R-205.15.111 [2016-03]	$\beta$ -Glucan (Wort) – Colorimetric Method (EBC-Method) .....	257
R-205.15.170 [2016-03]	$\beta$ -Glucan (Wort) – Fluorimetric Method (EBC-Method) .....	259
R-205.15.174 [2016-03]	$\beta$ -Glucan (Wort) – Fluorimetric Method (MTP Method) .....	261
	Fermentable Carbohydrates in Congress Wort.....	262
	Limit of Attenuation.....	262
R-205.16.080 [2016-03]	Limit of Attenuation in Congress Wort (Fermentation Tube Method) .....	262
R-205.17.080 [2016-03]	Limit of Attenuation in Congress Wort (Reference Method – EBC-Method).....	265
R-205.18.080 [2016-03]	Limit of Attenuation in Congress Wort (Rapid Method – EBC-Method).....	267
R-205.19.134 [2016-03]	Fermentable Sugars by HPLC .....	269
R-205.20.134 [2016-03]	Fermentable Carbohydrates by HPLC (EBC-Method) .....	272
R-205.21.111 [2016-03]	Thiobarbituric Acid Index (TBI).....	276
R-205.22.131 [2016-03]	Organic Acids in Congress Wort .....	279
	Atomic Absorption Spectroscopy .....	282
	Minerals .....	282
R-205.24.190 [2016-03]	Iron .....	282
R-205.25.190 [2016-03]	Sodium .....	285

R-205.26.190 [2016-03]	Potassium.....	288
R-205.27.190 [2016-03]	Calcium (EBC-Method) .....	291
R-205.28.190 [2016-03]	Manganese.....	294
R-205.29.190 [2016-03]	Zinc (EBC-Method).....	296
R-205.30.190 [2016-03]	Copper.....	299
R-205.31.190 [2016-03]	Magnesium.....	301
R-205.32.192 [2016-03]	Aluminium.....	304
R-205.33.192 [2016-03]	Tin .....	305
R-205.34.210 [2016-03]	Metals detection by Atomic Absorption Spectroscopy using Inductively Coupled Plasma (ICP-AES or ICP-OES).....	307
	<b>Wheat Malts .....</b>	<b>308</b>
	<b>Special Malts.....</b>	<b>309</b>
R-260.01.020 [2016-03]	Moisture (EBC-Method).....	309
R-260.02.080 [2016-03]	Extract in Roasted and Caramel Malt (EBC-Method) .....	309
R-261.01.110 [2016-03]	Colour in Roasted and Caramel Malt (EBC-Method) .....	311
R-262.01.040 [2016-03]	pH-Value (Sour Malt).....	313
R-262.02.030 [2016-03]	Titration Acidity (Sour Malt).....	313
R-262.03.112 [2016-03]	L-Lactic Acid (EBC-Method)/ D-Lactic Acid (Lactate).....	314
R-267.01.110 [2016-03]	Colour of Liquid Roasted Malt Extract – Spectrophotometric Method .....	319
R-267.01.731 [2016-03]	Colour of Liquid Roasted Malt Extract – Visual Method.....	320

<b>RAW HOPS AND HOP PRODUCTS .....</b>	<b>322</b>
R-300.00.001 [2016-03]	Sampling techniques ..... 322
R-300.00.000 [2016-03]	Sample preparation ..... 323
R-300.01.020 [2016-03]	Moisture (EBC-Method)..... 325
	Bitter Substances ..... 328
R-300.03.901 [2016-03]	Bitter Substances in Hops and Hop Products: Lead Conductance Value and Total Resin, Soft Resin and Hard Resin (EBC-Method)..... 328
R-300.04.110 [2016-03]	$\alpha$ - and $\beta$ -Acids by Spectrophotometry (ASBC Method) ..... 337
R-300.04.131 [2016-03]	$\alpha$ - and $\beta$ -Acids by HPLC (EBC-Method) ..... 339
	Aroma Components (Hop essential oils)..... 344
R-300.06.032 [2016-03]	Volumetric Hop Oil Analysis (EBC-Method)..... 344
R-300.07.151 [2016-03]	Hop Essential Oil Components ..... 347
R-300.08.151 [2016-03]	Four selected Hop Essential Oil Components (EBC-Method) ..... 351
R-300.09.111 [2016-03]	Total Polyphenols – Spectrophotometric (EBC-Method) ..... 354
	Ageing components..... 357
R-300.11.020 [2016-03]	Proportion of Hard Resins ..... 357
R-300.12.110 [2016-03]	Hop Storage Index, HSI (EBC-Method) ..... 357
	Raw Hops and Hop Pellets ..... 360
R-310.01.730 [2016-03]	Hand evaluation of the raw hops..... 360
R-310.02.732 [2016-03]	Picking Quality..... 360
R-310.03.731 [2016-03]	Colour and Lustre ..... 361
R-310.04.730 [2016-03]	Cone structure ..... 361
R-310.05.701 [2016-03]	Aroma ..... 361
R-310.06.999 [2016-03]	$\alpha$ -Acids ..... 362
R-310.07.999 [2016-03]	Moisture content..... 362
R-310.08.710 [2016-03]	Diseases, Pests and Seeds ..... 362
R-310.09.720 [2016-03]	Improper Handling..... 362
R-310.10.999 [2016-03]	Overall Evaluation ..... 362
	<b>Isomerised Pellets..... 365</b>
R-311.00.000 [2016-03]	Sample Preparation..... 365
R-311.00.001 [2016-03]	Sampling Techniques..... 365
	Bitter Substances ..... 365
R-311.02.131 [2016-03]	iso- $\alpha$ -, $\alpha$ - and $\beta$ -Acids in Isomerised Pellets (EBC-Method) ..... 365

	<b>Hop Extract .....</b>	<b>371</b>
R-320.00.000 [2016-03]	Sample Preparation.....	371
R-320.00.001 [2016-03]	Sampling Techniques.....	371
R-320.01.030 [2016-03]	Moisture (Karl-Fischer-Method) .....	371
	Bitter substances .....	374
R-320.03.901 [2016-03]	Bitter Substances in Hop Extract: Lead Conductance Value and Total Resin, Soft Resin and Hard Resin (EBC-Method).....	374
R-320.04.131 [2016-03]	$\alpha$ - and $\beta$ -Acids by HPLC (EBC-Method) .....	378
	<b>Isomerised Hop Extract .....</b>	<b>379</b>
R-321.00.000 [2016-03]	Sample Preparation.....	379
R-321.00.001 [2016-03]	Sampling Techniques.....	379
	Bitter Substances .....	379
R-321.02.131 [2016-03]	<i>iso</i> - $\alpha$ -, $\alpha$ - and $\beta$ -Acids in Hop Extracts and Isomerised Hop Extracts (EBC-Method) .....	379
R-321.03.131 [2016-03]	<i>iso</i> - $\alpha$ -Acids and Reduced <i>iso</i> - $\alpha$ -Acids in Hop Products .....	384
Subject Index	.....	389
List of Figures	.....	395
List of Tables	.....	399
List of Advertisers	.....	401