

BMBQL – Sample Submission Dichotomous Guide

1. Is the sample malted?
 - Yes, go to 2
 - No – go to 3
2. Is the sample a base type of barley or wheat malt, a specialty malt, or an alternative grain?
 - Base type barley/wheat, go to 4
 - Specialty malt, go to 5
 - Alternative grain, go to 6
3. Does the product have starch that gelatinizes at low or high temperature?
 - Low gelatinization temperature → **Cereal Extract** (examples: raw rye/oats, flaked products)
 - High gelatinization temperature → **Adjunct, Pre-Boil 2:3** (examples: corn, rice, sorghum)
4. In addition to the Basic analysis measures, do you also want CG Extract, F-C, and Assortment?
 - Yes → **Full analysis**
 - No → **Basic analysis**
5. Does the malt have enough enzymatic capacity to self-convert, need enzymatic support from a base barley malt, or is it roasted/very high color type?
 - Able to self-convert → **Specialty, High Dried** (example, Biscuit malt, or base product you only want to check color on).
 - Needs enzymatic support for conversion → **Specialty, 1:1**
 - Roasted or very high color → **Specialty, Black**
6. Does the alternative grain or product have starch that gelatinizes at low or high temperature?
 - Low → **Adjunct, 1:1** (Examples: oats, rye, triticale, flaked or pre-gelatinized products)
 - High → **Adjunct, Pre-Boil 2:3** (Examples: Corn, rice, sorghum)

*This document serves as a general guide – select the testing that makes the most sense for how your clients will work with your products! Please be sure to indicate the appropriate testing on your submission form, lab staff are unable to interpret testing needs at the time of intake. Thank you!! If you have questions, reach out to hannah.uhlmann@montana.edu.