

## **Adding Value To Oats by Malting**

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Germinated, dried grains have a long culinary and brewing history. Typically, malted grains command a 4-fold increase in value over their unmalted counterparts, and some grains command greater premiums. Our company, Montana Malts (a division of Western Feedstock Technologies) makes malt from a wide array of real and pseudo-cereals, as well as from grain legumes. We also produce equipment that allows relatively small-scale production of these added value commodities.

In this poster, we will present data showing how conventional (Monico) and hulless (Purotina) oats differ in malting characteristics from more traditional malting barley varieties. We will discuss how these characters can be used to advantage in producing a wide array of malt styles, and how these unique malts can be used in baked and fermented products.