

# Proximity Malt Summer Update

## Pilot Facility:

Our pilot malting has been installed in our Collaboration Center in Milwaukee. We will be using the pilot to do some testing to determine recipes and procedures for the new malthouses, to calibrate between the different plants, and for research and development, both of new malting varieties as well as new products down the road.

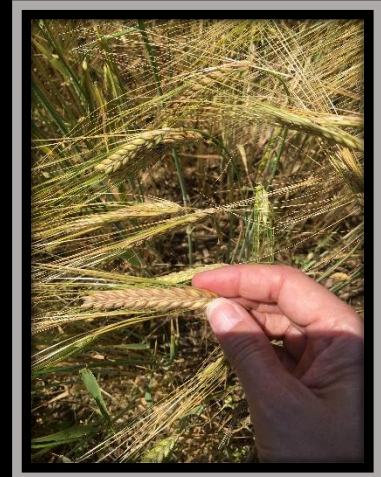
We will start our crop evaluations in the pilot once the barley shows that any dormancy has been broken, probably around the end of August. Samples of different varieties and products will be forthcoming.

Our malt analysis lab will also be operational at this time.



## Barley Harvest in Delaware:

We experienced a very wet spring in Delaware, where we had several fields planted with malting barley. Fortunately, the barley did very well considering the wet conditions. We had an early June harvest, and our initial analyses of two varieties, Violetta and Thoroughbred, have shown promising yields and disease resistance, along with good malting quality. Farmers were pleased, and we are looking forward to getting the barley into the pilot, to see how it performs. We are now planning and contracting for crop 17, with plantings to start this fall.



Field of Violetta in Delaware: 6.1.2016

## Initial Barley Analysis...

### VIOLETTA

Moisture: 14.1  
Protein % dry basis: 9.7  
Test Weight, lb/bu: 47.6  
Plump: 95.2  
Thin: 0.7

### THOROUGHbred

Moisture: 10.8  
Protein % dry basis: 10.9  
Test Weight, lb/bu: 47.8  
Plump: 74.3  
Thin: 2.9

## Plant Construction:

To summarize our progress in construction in Laurel, we have been busy doing a lot preparation and testing of the site, along with foundation work. Next steps will be constructing the malthouse vessels – starting with the germination/kilning vessels and the steep. The elevator has been stripped of old machinery and we are in the process of replacing the conveyors. The warehouse has been cleaned out, tested for soundness and is ready to receive the roasting and bagging equipment. Full steam ahead!



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Questions/Comments/Samples: Please contact Amy Germershausen  
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