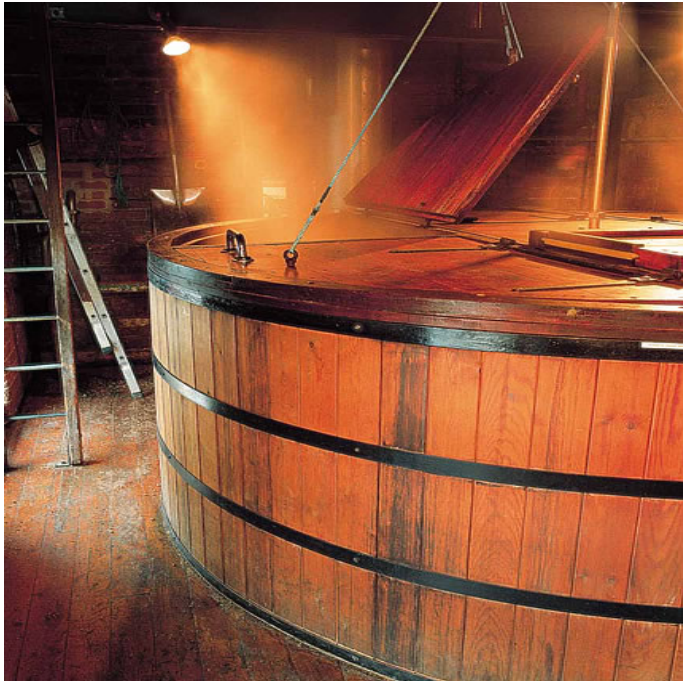


Barley for Brewing



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Outline of Presentation



- Barley quality for malting and brewing
- Effects of breeding (especially since 1970s) on barley phenotype
- Implications of current breeding strategies for marker assisted selection
- Future developments

Why Barley?



- Many cereals used in brewing – wheat, maize, oats, sorghum
- Generally used as unmalted adjuncts
- Barley malts readily, producing enzymes for starch breakdown
- Husk also useful to protect embryo, ensure more even germination during malting and facilitate wort filtration during brewing
- Traditional/historical association between barley and brewing

Quality for Malting



- Low post-harvest dormancy – avoid precocious germination but not delay malting
- High starch content – increases alcohol yield
- Low/Medium protein content – yeast nutrition, enzyme production, but barrier to starch accessibility
- Low β -glucan content – barrier to starch accessibility
- Potential for adequate enzyme production during malting – enable modification without excess malting loss

Influences of Malted Barley on Brewing Quality



Desirable

- Good extract of fermentable material
- Proteins for head retention
- Flavour components, from different types of malt
- Diastatic activity – for brews utilising starch-based adjuncts

Undesirable

- High viscosity – from soluble β -glucans
- Haze – from pro-anthocyanins and proteins
- Off-flavours e.g. DMS and products of lipoxigenase action

Progress in Selection Methods



1950s	Micro-malting	Only applicable to later generations of breeding programmes
1970s	Small-scale grain testing	Only assessed endosperm properties
1980s	Automated and small-scale malting	Enabled earlier selection, but still required replicated trials
1990s	Marker-assisted selection	Needed statistical techniques to select for quantitative traits

Development of Spring Malting Barleys



YEAR	No. of spring barley vars. on NIAB Rec. List (Full or Provisional)	No. of varieties with score of 8 or 9 for malting quality
1969	10	2
1979	16	2
1989	12	6

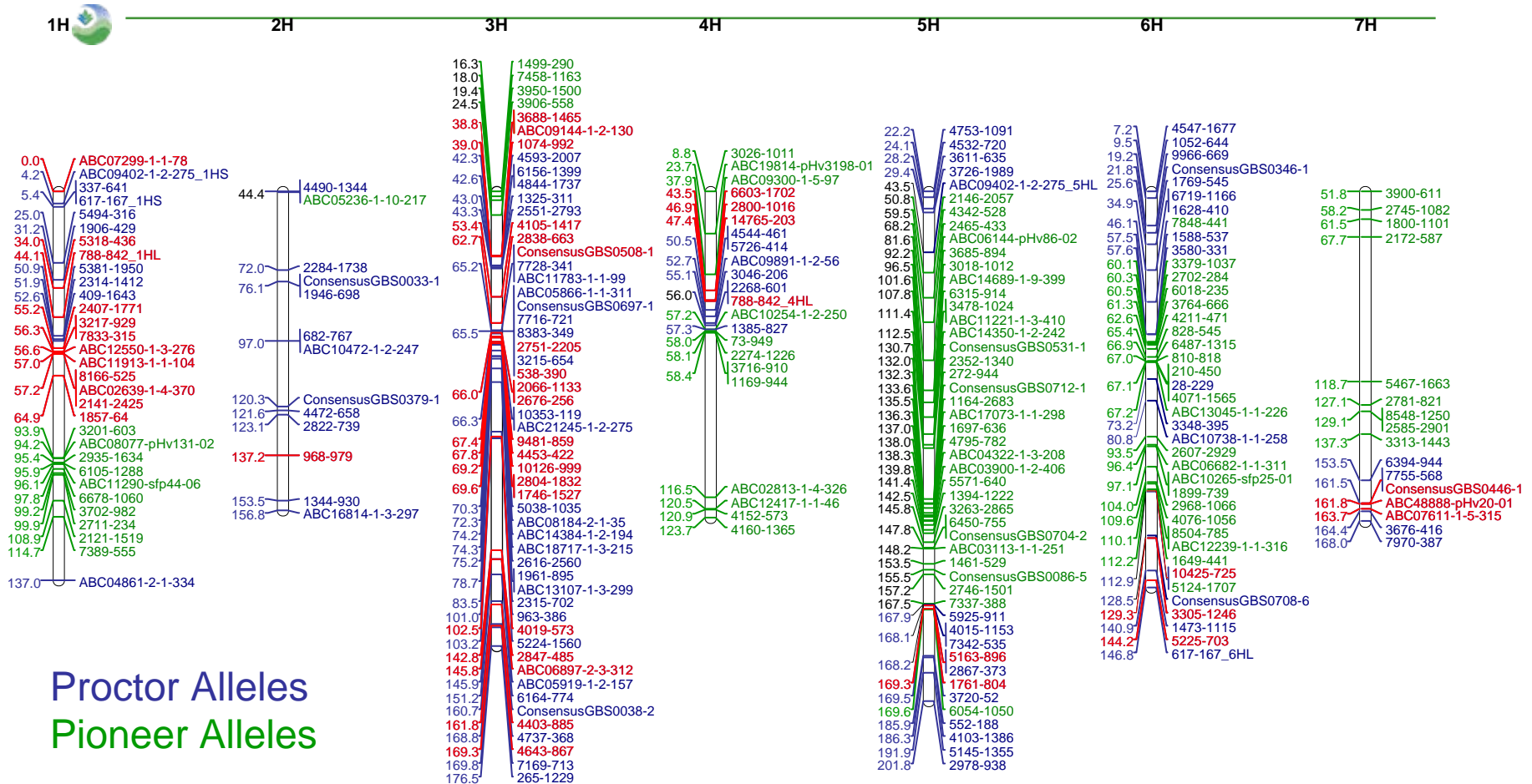
Characteristics of Contemporary Malting Varieties



Since the advent of cv. Triumph and its derivatives in the 1980s, malting varieties have been:

- Short (with stiff straw) – derived from *sdw1* gene
- High yielding
- Derived from crosses between elite cultivars
- Major effect genes for quality may be present in both parents

Patterns of Inheritance in Winter Barley



Proctor Alleles
Pioneer Alleles

Proctor alleles found in Halcyon, Pipkin, Puffin, Fanfare and Pearl

Location of QTLs for Grain β -glucan



- 3 QTLs in Steptoe x Morex (Han et al.)
- 2 on Chromosome 2H – Morex providing allele with increasing value for both
- 1 on Chromosome 1H – Steptoe providing allele with increasing value
- Largest effect associated with centromeric QTL on Chromosome 2H

Identification of Candidate Gene (work of Australian group)



- Markers flanking QTL on Chrom.2H used
- Syntenic region of rice genome identified
- Rice genome sequence revealed group of 6 cellulose synthase-like (*Cs/F*) genes
- Rice *Cs/F* genes inserted into *Arabidopsis*
- β -glucan detected in cell walls of transgenic plants
- Demonstrates the utility of genomic approaches to identify and confirm candidate genes

QTLs for β -glucan in Beka x Logan



	chrom	Closest marker	LOD^a	Position^b (cM)	Additive effect^c	Allelic effect^d	Variance explained^e
Spain	1H	Ctig8484	3.64	183	-0.10	36(L)	15.2
	5H	Bmag337	3.17	22	0.10	36(B)	13.3
	7H	Bmag516	5.33	77	0.13	47(B)	21.4
Scotland	1H	Ctig8484	1.77	183	-0.04	20(L)	7.7
	5H	Bmag337	2.23	22	0.04	20(B)	9.6
	7H	Bmag516	2.41	77	0.05	25(B)	10.3

Location of largest effect QTLs for β -glucan



POPULATION	LOCATION OF TRIALS	LOCATION OF LARGEST QTL
Steptoe x Morex	USA	Chrom. 2H*
Derkado x B83	UK	Chrom. 3H
Beka x Logan	Spain/Scotland	Chrom. 7H

* QTL not detected in other studies

Limited Relevance of Steptoe x Morex QTLs



MALTING QUALITY MODEL

- ❑ Morex not low β -glucan
- ❑ Had most increasing alleles for enzyme activity
- ❑ Bred to meet N.American brewing specs.
- ❑ European malting quality more reliant on endosperm properties

CROSS PHILOSOPHY

- ❑ 1970s High Yield Feed x High Quality
- ❑ Highly polymorphic with phenotypic differences
- ❑ Does not reflect contemporary breeding
- ❑ Illustrates what breeders have already achieved by phenotypic selection

Does Marker Assisted Selection have a future?



Yes, but
sometimes we
need to look at
technology a little
bit differently



Future Application of QTLs



Relevance for Breeding and Genetic Studies

- Need to focus on type of cross relevant to breeders
- Work with QTLs of low effect
- Look for QTLs that are applicable across a number of populations – small cross mapping
- Exploit knowledge of syntenic regions of genome between cereal species to locate candidate genes
- Also look for co-location of QTLs and ESTs

Future Developments



- Phenotypic measurements often consider start (grain) or end (malt) points of process
- DNA polymorphisms (within known genes) can be linked to function e.g. more sulphur rich amino acids promoting bridging within molecule
- Malting is dynamic process with several (many) simultaneous pathways
- Need to use contemporary tools to study the process – spatial and temporal gene expression, proteomics etc.

Conclusions



- Breeding barley for malting and brewing has been very successful in combining yield and quality
- Marker assisted selection has had limited application, but may have been based on inappropriate germplasm
- Contemporary technology offers potential to greatly improve understanding of the genetic control of the malting process
- Quality may not be the driver of future breeding (climate change, reduced inputs etc.) but it will remain a key attribute of future varieties

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