



Australian Export Grains Innovation Centre

Australian barley

Quality, safety and sustainability

Australian barley is sought after worldwide for its excellent quality and performance for malting, brewing, distilling and animal feed.



A reputation for quality

Australian barley has an excellent reputation globally for malt production, mostly for beer brewing. Australian barley is also sought after as a high quality, safe animal feed.

Australian barley is highly regarded for its:

- Moderate protein (9-12%)
- Plumpness and brightness
- Low moisture content (long storage viability)
- Low screenings (cleanliness)
- High hectolitre weight
- High germination rate and excellent malting performance

Malting barley varieties

Australian grain breeding organisations develop new barley varieties that are high yielding, agronomically well adapted and have specific malting and brewing qualities that meet customer requirements.

New malting barley varieties in Australia undergo a rigorous evaluation process before they gain accreditation and classification. New barley varieties are reviewed for characteristics including malting and brewing quality, agronomic performance and disease resistance. Varieties are then appraised for commercial processing capabilities.

Grains Australia sets the accreditation standard and manages Australia's malting barley evaluation process through the Malting and Brewing Industry Barley Technical Committee (MBITC). Each malting barley variety displays different traits which suit particular growing conditions, while also meeting quality requirements for end-products. Grains Australia maintains an accredited variety malt performance score card, available at grainsaustralia.com.au. Pilot Malting Australia and Pilot Brewing Australia assist accreditation by simulating commercial malting and brewing processes.

Australian malting barley varieties:

- | | | |
|---------------|--------------|----------------|
| • Alestar | • Fairview | • Minotaur |
| • Buff | • Kiwi | • RGT Planet |
| • Bottler | • La Trobe | • Spartacus CL |
| • Compass | • Leabrook | • Zena CL |
| • Commodus CL | • Maximus CL | |

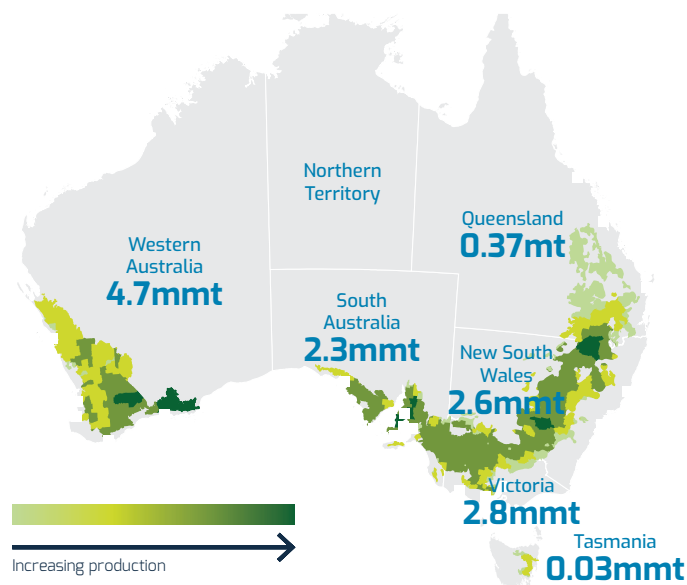
For the full list of all accredited varieties, please visit the [Grains Australia website](https://grainsaustralia.com.au)

Barley production in Australia

Australia produces on average 12.8 million metric tonnes (mmt) of barley across 4.5 million hectares. 30-40% is delivered as malting barley, with the remainder used for stock feed, food or human consumption.

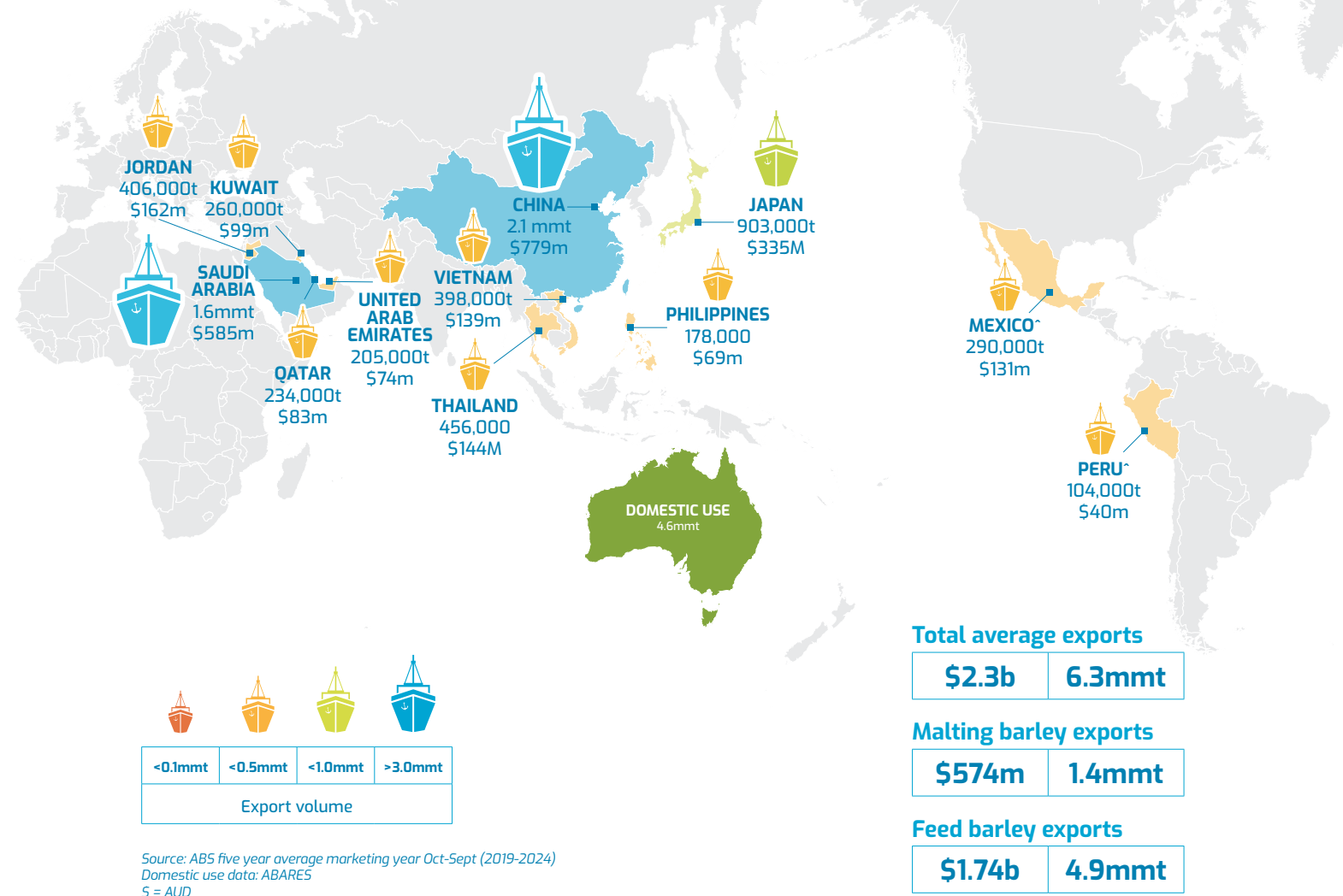
Australian barley is planted in April and May and grows throughout Australia's winter and spring months, between June and October. Australian barley is rotated with other crops including beans, chickpeas, faba beans, field peas, lupins, canola, wheat and oats.

Harvest begins in the country's northern regions during late October and early November. The harvesting season usually finishes during December in Australia's southern areas.



Source: ABARES five-year average to 2023-24 (Australian financial year)

Major markets for Australian barley



15-20%
of the world's barley is supplied by Australia



55-70%
of Australia's total barley production is exported each year

Australian malting barley for brewing

Australian malting barley is sought-after around the world for beer production and for the distillation of spirits such as malt whiskey and Japanese shochu.

Australian malting barley varieties are versatile and suit a variety of processing requirements and beer styles.

With a high germination rate and uniform malting characteristics, Australian barley produces malt with an excellent level of extract and a range of enzyme levels to suit different beers and other end-products.

Australian barley for animal feed

Australian barley is well suited for animal feed, including all types of cattle, dairy, pigs, poultry, sheep, goats and camels. Australian feed barley is very low in mycotoxin contamination with good nutritional attributes and energy content. Australian barley has higher fibre than some other feed grains, which can be beneficial for gut development and function.



Supporting customers of Australian barley

With investment from Grains Australia, AEGIC conducts in-market, laboratory and customer preference research to ensure the Australian industry understands and works to meet customer requirements.

AEGIC helps Australian breeding companies by performing quality testing on upcoming grain varieties to ensure they meet customer needs. AEGIC scientists developed an innovative “MultiMalter”, a new prototype device which can test multiple malting protocols at once. This new technology will speed up the classification of new barley varieties and will help customers adapt to new varieties faster.

Collaborating with industry, AEGIC provides technical support and education to customers across the world on the benefits of Australian barley for malting and animal feed. AEGIC’s virtual and in-person seminars are very popular with customers seeking updates on the current barley harvest and how to optimise the value of Australian barley.

Contact AEGIC for more information about how we can help you.

Increasing the value of Australian grains

AEGIC is an independent organisation that delivers industry-good solutions to strengthen the Australian grains industry. Through technical expertise, trusted insights, education programs and tailored solutions, AEGIC helps address key opportunities and challenges across the grains value chain.

Working collaboratively across the value chain, AEGIC supports the industry in driving long-term growth and resilience by:

- **Understanding** the needs of grain customers.
- **Identifying** and developing market opportunities.
- **Educating** customers on the benefits of Australian grain.
- **Delivering** tailored solutions that create value.

AEGIC’s primary beneficiaries are Australian grain growers, but the impact of AEGIC’s work spans the whole grains supply chain...



from the grower in Australia, whose grain is valued internationally



to the consumer across the world



who enjoys excellent noodles, baked products and beer made from Australian grain.

More information about the work AEGIC is doing can be found at aegic.org.au



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Updated March 2025