



COA Glossary for Brewers

DBFG / DBCG (Extract Yield)

DBFG = Dry Basis Fine Grind

DBCG = Dry Basis Coarse Grind

These values measure potential sugar yield. DBFG is the maximum extract under lab conditions, while DBCG reflects real-world brewhouse conditions. A smaller difference ($\leq 2\%$) between them indicates good malt modification.

FAN (Free Amino Nitrogen)

FAN represents yeast-accessible nitrogen in the form of amino acids and small peptides. It supports healthy fermentation.

Ideal range: **150–220 mg/L**

Too little = sluggish or stuck ferment

Too much = haze, off-flavors, and stability issues

DP (Diastatic Power)

Measured in degrees Lintner, this indicates the enzymatic strength of your malt—especially the amylase enzymes that convert starches into sugars.

Ideal for base malts: **$\geq 120^\circ\text{L}$**

Needed for adjunct-heavy or high-gravity mashes

Friability

The percentage of malt kernels that are easily crushed.

Target: **$>80\%$ friable**

Low friability can result in poor extract and inconsistent mash performance.

Glassy Kernels

Undermodified, hard kernels that resist crushing.

Should be **$<1\%$**

More than that may reduce extract and cause milling issues.

Beta-Glucans

Non-starch polysaccharides from cell walls.

Levels above **175–200 mg/L** can cause lautering problems, mash viscosity issues, and filtration challenges.

Wort Viscosity

Measures the thickness or “flowability” of wort. High viscosity often correlates with high beta-glucan content and may lead to slow runoff or stuck sparges.

Total Protein

Total protein content of the malt.

Target range for most base malts: **9–12.5%**

Impacts head retention, haze, and mouthfeel.

Soluble Protein

The portion of total protein that dissolves into wort.

Ideal range: **4.5–5.5%**

Used to calculate the Kolbach Index.

Kolbach Index (S/T Ratio)

The ratio of Soluble to Total Protein.

Indicates malt modification.

Ideal range: **38–45%**

Too low = under-modified malt

Too high = potential haze and filtration issues

SRM (Standard Reference Method)

Standardized color measurement for malt and wort.

Light base malts = **1–5 SRM**

Darker malts (e.g., Crystal, Roasted) = **60–500+ SRM**

Impacts both appearance and flavor perception.