



ZBORNIK APSTRAKATA

V NAUČNO-STRUČNI SIMPOZIJUM
SA MEĐUNARODNIM UČEŠĆEM
**„PIVO, PIVARSKЕ SIROVINE I
OPREMA“**

Zrenjanin, Srbija
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„PIVO, PIVARSKÉ SIROVINE I OPREMA“

5th SCIENTIFIC-PROFESSIONAL SYMPOSIUM
WITH INTERNATIONAL PARTICIPATION
**"BEER, BREWING RAW MATERIALS AND
EQUIPMENT"**

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PERSPEKTIVA MINI SLADARA U SRBIJI

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Pivarski ječam je jedna od najvažnijih sirovina za proizvodnju slada i piva. U Srbiji postoji samo jedna kompanija koja proizvodi slad od relativno malog broja sorti ječma. U poslednjoj deceniji, broj malih zanatskih pivara je u konstantnom porastu, međutim obuhvata svega oko 2% tržišta, odnosno 10 puta manje od evropskog proseka. Pored velikih i srednjih pivara, u Srbiji je do danas registrovano preko 70 malih zanatskih i veliki broj kućnih pivara. Ove male pivare uvoze skoro sve sirovine neophodne za proizvodnju zanatskog piva, samim tim i slad iz zemalja EU. Osim toga, mali broj gajenih sorti na našim poljima dovodi do smanjenja genetičkog diverziteta. Pored evidentne genetičke erozije, ukupna proizvodnja ječma je ugrožena i trenutnom političkom situacijom u Evropi, koja vodi ka globalnom narušavanju u lancu snabdevanja. Takođe, pojava visokih temperatura i suše kao rezultat klimatskih promena negativno utiču na proizvodnju ječma ostavljajući nesagledive posledice na razvoj, pre svega malih proizvođača i održivost poljoprivrede u celini.

Jedno od mogućih rešenja je osnivanje malih sladara koje bi koristile veći broj lakše dostupnih lokalnih sorti dobrog kvaliteta, čime bi se obezbedio širi genetički diverzitet i zadovoljile različite potrebe i želje potrošača. Na taj način podstakli bi se i mali proizvođači ječma, a zatim i proizvodnja slada koji bi bili prepoznati od strane zanatske pivarske industrije. Institut za ratarstvo i povrtarstvo (IFVCNS) poseduje bogatu kolekciju ječmova sa preko 800 različitih genotipova, među kojima se nalaze stare sorte i populacije kao i moderne sorte namenjene pivarskoj industriji. Ovakav raznovrstan genetički materijal predstavlja odličnu polaznu osnovu za ispitivanje kvaliteta i prinosa starih, zapostavljenih sorti i analizu novog, aktuelnog sortimenta koji je prepoznat od strane proizvođača, ali nije dostupan malim i velikim sistemima u indutriji slada i piva.

Ključne reči: ječam, slad, mini sladare, kvalitet, industrija piva

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PERSPECTIVE OF MICRO MALTING IN SERBIA

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Brewing barley is one of the most important raw materials for the production of malt and beer. In Serbia, there is only one company that produces malt from a relatively small number of barley cultivars. In the last decade, the number of small craft breweries in Serbia constantly increases, however, they encompassing only about 2% of the market share, which is 10 times less than the Europe. In addition to large and medium-sized breweries, over 70 small craft breweries and a large number of home breweries have been registered in Serbia to date. These small breweries import almost all raw materials necessary for craft beer production, including malt from EU countries. In addition, cultivation of the relatively small number of cultivars in our fields leads to a decrease in genetic diversity. Apart from the evident genetic erosion, the overall production of barley is threatened by the current political situation in Europe, which leads to a global disruption in the global supply chain. Also, the occurrence of high temperatures and drought as a result of climate change negatively affect the production of barley, provide unexpected consequences on small producers and the sustainability of agriculture in general.

One of the possible solutions is the establishment of micro malting industry that would use a larger number of available good quality local varieties. This would ensure a wider genetic diversity and satisfy the different needs and desires of consumers. Thus, small barley producers would be encouraged to produce barley grain and malt, which would be recognized by the craft brewing industry. The Institute of Field and Vegetable Crops Novi Sad (IFVCNS) has a huge barley collection with over 800 different genotypes, including old varieties and populations as well as modern varieties intended for the brewing industry. This diverse genetic material represents an excellent starting point for testing the quality and yield of those old, neglected varieties and analysing the new, current assortment that is recognized by producers, but not available to small and large systems in the malt and beer industry.

Key words: barley, malt, micro malting, quality, beer industry

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