



Mar 06, 2025

Malt Extract Broth and agarized concentrated

DOI

<https://dx.doi.org/10.17504/protocols.io.8epv52wz5v1b/v1>

Marta Puddu¹

¹Polimi



Marta Puddu

Polimi

Create & collaborate more with a free account

Edit and publish protocols, collaborate in communities, share insights through comments, and track progress with run records.

Create free account

OPEN  ACCESS



DOI: <https://dx.doi.org/10.17504/protocols.io.8epv52wz5v1b/v1>

Protocol Citation: Marta Puddu 2025. Malt Extract Broth and agarized concentrated. **protocols.io**

<https://dx.doi.org/10.17504/protocols.io.8epv52wz5v1b/v1>

License: This is an open access protocol distributed under the terms of the **Creative Commons Attribution License**, which permits unrestricted use, distribution, and reproduction in any medium, provided the original author and source are credited

Protocol status: Working

We use this protocol and it's working

Created: March 06, 2025



Last Modified: March 06, 2025

Protocol Integer ID: 123929

Keywords: MEA , Malt Extract Recipe, concentrated malt extract broth, protocol for concentrated malt extract broth, agarized concentrated recipe, concentrated recipe, optional step for agarization, agarization, medium preparation, preparation

Abstract

Recipe and protocol for Concentrated Malt Extract Broth medium preparation. An optional step for Agarization is provided.

Materials

Malt extract (technical grade) 30 g/L

Glucose (technical grade) 10 g/L

Tryptone/Peptone powder (technical grade) 5 g/L

Yeast extract (technical grade) 3 g/L

Agar (optional) 15 g/L

Milli Q or Tap water to volume 1L.



- 1 Take note of the position of YourFavouriteIngredients and take them from the reagent-room.
- 2 Weight ingredients:
Malt extract (technical grade) 30 g/L
Glucose (technical grade) 10 g/L
Tryptone/Peptone powder (technical grade) 5 g/L
Yeast extract (technical grade) 3 g/L

Agar (optional step) 15 g/L

Milli Q or Tap water to volume 1L.
- 3 Add all the solid ingredients to a plastic or glass beaker, along with 600-700mL of water to dissolve the ingredients.
In this step is facultative to measure Water with a cylinder.
Its facultative to add autoclavable components (vitamins, antibiotics etc.)
- 4 Agarization step facultative

Add 15 g/L Agar microbiology grade along with 100mL of water to "dissolve" the agar. It will settle to the bottom due to low solubilization below 50°C, it will be mixed during autoclaving step.
- 5 Finalise your mixture

Make up to final 1L volume with remaining water and further mix.
- 6 Autoclave it!

Pour the content into a Duran/Pyrex bottle to autoclave the mixture.

Do **not fill the whole bottle**, leave some headspace (1/4 of total volume HS).
Do **not seal the bottle**, leave the top half-round open.
Remember to place **autoclave-tape** over your bottles.
Autoclave setting: 121°C for 15min, 15psi/1bar

