

Meussdoerffer Munich

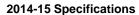
Two-row Scarlett barley Malted in Germany



12 – 15 EBC 5.0 – 6.0 °L

Ideal for: Darker beers, ales, stouts, bock

Produced with graduated kiln temperatures resulting in higher color and aromatic notes, Meussdoerffer Munich may be used to enhance body and aroma of dark beers, such as Bock and Bayarian Dark.



Assortment			H₂0 Max	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Alpha Amly.	Beta Glucan
>7/64 Min.	>6/64 Min.	Thru Max.	-	Sol	Total	S/T	FG	CG	F-C Diff. Max.		Min.	Max.
85.0	5.0	1.0	4.0	-	11.5	42.0	81.0	-	1.5	-	-	-

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