



Meussdoerffer Vienna

Two-row Scarlett barley

Malted in Germany



4 – 6 EBC
2.0 – 3.0 °L

Ideal for: Dark lagers, Marzen beer

Higher kilning temperatures gives Meussdoerffer Vienna malt its deep golden color and strong malt flavor. Best used in dark lagers and Marzen beer.

2014-15 Specifications

Assortment			H ₂ O Max	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Alpha Amyl. Min.	Beta Glucan Max.
>7/64 Min.	>6/64 Min.	Thru Max.		Sol	Total	S/T	FG	CG	F-C Diff. Max.			
85.0	5.0	1.0	4.0	-	11.5	42.0	81.0	-	1.5	-	-	-

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