



Meussdoerffer Acidified

Two-row Scarlett barley

Malted in Germany



1 – 6 EBC
1.0 – 3.0 °L

Ideal for: Pilsner, light lagers

Produced with natural lactic acid bacteria, Meussdoerffer Acidified malt may be used to adjust mash pH, which will intensify fermentation and preserve the light color and flavor stability of pilsner type beers.

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	-	-	-	-	-

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