



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 Bavarian Dark.

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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