



# Meussdoerffer Spitz

*Two-row Scarlett barley*



1 – 4 EBC  
1.0 – 2.0 °L

*Ideal for: Pilsner, light lagers*

Meussdoerffer Spitz is an under modified malt that when used in conjunction with a pilsner or any other highly modified malt at a rate of 5 - 10%, it will enhance the beer's color and improve head retention.

## Specifications

Assortment			H <sub>2</sub> 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	4.5	-	11.5	42.0	81.0	-	-	-	-	-

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