



Meussdoerffer Acidified

Two-row Scarlett barley



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.

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	-	-	-	-	-

The information contained herein is believed to be true and accurate. However, all statements, recommendations or suggestions are made without guarantee, express or implied, on our part. WE DISCLAIM ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE and FREEDOM FROM INFRINGEMENT and disclaim all liability in connection with the use of the products or information contained herein. All such risks are assumed by the purchaser/user. The information contained herein is subject to change without notice.

©Cargill, Incorporated. All Rights Reserved.

www.cargillcraftmalt.com

