



Meussdoerffer Melanoidin

Two-row Scarlett barley



78 – 105 EBC
30.0 – 40.0 °L

Ideal for: Amber beers, ales, stouts, bock

This kilned malt, similar to a dark aromatic Munich, improves flavor and fullness. Meussdoerffer Melanoidin malt imparts a reddish color to dark, amber, and red colored 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	-	-	-	-	-

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