



# Meusdoerffer Acidified

*Two-row Scarlett barley*



1 – 6 EBC  
1.0 – 3.0 °L

*Ideal for: Pilsner, light lagers*

Produced with natural lactic acid bacteria, Meusdoerffer 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 <sub>2</sub> O Max	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Alpha Amly. 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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# PRAIRIE MALT™