



DISCOVER A NEW MALT WORLD

BOORTMALT
› MASTERS OF MALT



After years of agronomic and malting research, a collaboration between **Boortmalt** and **Vivagran** has revealed the hidden potential of a novel, naturally bred cereal, **MALTED TRITORDEUM!**

ATLANTIS - A MYTHICAL ISLAND

Over the millennia, mortals and gods have combined their knowledge and strength to develop the artform of agriculture in the fertile Mediterranean lands.

The golden age of agriculture was symbolised by Atlantis, a lush, mythical island located in the **Mediterranean basin**.

The island of Atlantis was truly ahead of its time with its inhabitants possessing great agricultural knowledge, ultimately contributing to the development of first civilisations.



WHAT IS TRITORDEUM?

A natural, **non-GMO** cross between **durum wheat** (*Triticum turgidum*) and **wild barley** (*Hordeum chilense*), **Tritordeum** is a unique, hull-less grain which inherits beneficial agronomic traits, such as disease resistance (rust, septoria), abiotic stress resistance (drought, heat, salinity) and nitrogen use efficiency from its parental species.

Tritordeum is a great fit for organic farming and is currently thriving in the hands of passionate farmers throughout the UK, Europe and Australia.

Our selected **Tritordeum** can provide a unique combination of **high enzymatic power** and **high extract**, with the benefit of **low beta-glucans**. **Tritordeum** has a record-high lutein content (10x wheat), contributing greatly to the unique flavour profile and pigment of some of our products, such as Cádiz and Atlas.



ATLANTIS MALT: A NEW, INNOVATIVE SERIES

Boortmalt is proud to unveil a range of newly developed **Tritordeum malt** specialties that are true novelties in the malt world; a testament to our commitment to fostering creativity through innovation – **The Atlantis Series**.

Atlantis is inspired by, and pays homage to, the mythological heroes of the Kingdom of Atlantis.

Discover a new malt world with the **Atlantis Series**, a diverse range of Tritordeum malt based products.

A wave of sweetness!



Cádiz, one of the Capital cities of the mythical Kingdoms of Atlantis was, and still is, a haven of sweetness... and surf!

Cádiz – the Sweet is made with 100% Tritordeum and provides brewers with a unique malt specialty featuring a distinctive, nutty and biscuity flavour profile.

PRODUCT FEATURES

As a result of a careful selection process and dedicated malting program, **Cádiz – the Sweet** provides brewers with:



Unique light golden colour.



A pleasant and highly attenuated crisp beer with strong biscuity notes; and a touch of nutty, dry fruit aroma.



A lovely fine foam.



MALT SPECIFICATIONS

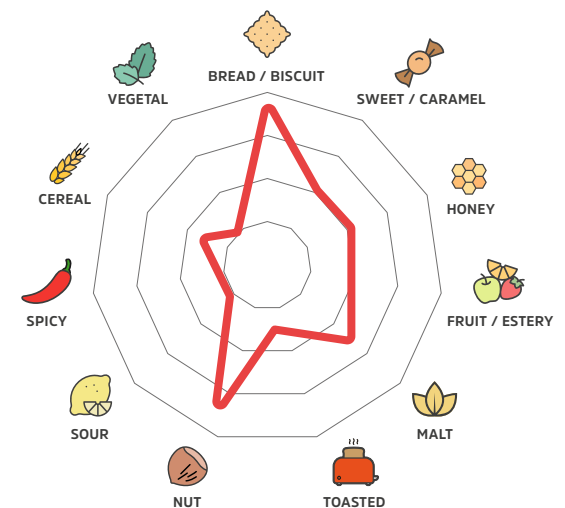
Colour: 4.5 - 9.5 EBC

Extract: >80%

Enzymatic activity: 350-550 Wk

Beta-glucan: <100mg/l

FLAVOUR WHEEL



BREWERS RECOMMENDATION



% INCLUSION

As **Tritordeum malt** lacks a husk, grist inclusion rate should be likened to that of wheat malt.



MASHING

The **diastatic power (DP)** (alpha- and beta-amylase) of **Tritordeum malt** is much higher than that of barley malt. If mashing with an extensive, stepped mash-profile (with gelatinisation considered), attenuation should be high. This will likely result in a dry beer profile. High DP levels also make **Tritordeum malt** highly suitable to adjunct additions.



TASTE COLOUR

Tritordeum malt contributes a very unique sensory profile to malt-based beverages. Light maltiness coupled with dry, nutty-character is highly suited to most beer styles. Due to high levels of lutein, **Tritordeum malt** contributes a subtle orange / copper pigment to wort. **Tritordeum malt** also contains higher levels of ferulic acid than barley malt.



BEER STYLES

Tritordeum malt is a wonderful addition to most beer styles, particularly malt-forward ales, such as pale ales, IPAs, barley wines, stouts, porters, saisons and Belgian beer styles. **Tritordeum malt** has also been shown to lead to a robust and persistent fine foam.



BLENDING

Our base **Tritordeum malt, Cádiz**, works very well in combination with higher coloured varieties (e.g. Munich, Vienna). So well, in fact, that we created our own specialty blend of **Cádiz** + dark munich malt - **Peryton**. Not surprisingly, **Cádiz** also pairs beautifully with our crystal **Tritordeum malt** range, **Cérès**. Given that **Tritordeum malt** lacks a husk, crystallised **Tritordeum malt** specialties in our **Cérès** range minimise the effects of bitterness contribution from husk.

WHY SHOULD WE BUY TRITORDEUM?

α

IT'S A NEW & INTERESTING CROP, highly suitable for organic farming. Novel attributes such as drought and disease resistance, as well as efficient nitrogen uptake aid in reducing the environmental impacts of farming.

β

SPECIFICATIONS FOR WORT PRODUCTION ARE VERY GOOD:

high extract and high enzymatic activity with low beta-glucan levels. An exceptional brewhouse performer.

γ

UNIQUE BEER PROFILE:

- Stable, fine foam.
- Delicate & unique taste (nutty, soft malt character).
- Noticeable orange hue (light copper to golden).
- Cérès range - delicate chocolate, nutty notes without added astringency and bitterness (hull-less).

δ

IT'S NEW AND EXCITING. A niche product that will make your beer stand out!

