

DISCOVER OUR LATEST INNOVATION IN MALT



A wave of sweetness!

Boortmalt, in collaboration with bio-tech company **Vivagran**, have uncovered the hidden potential of a novel, naturally bred cereal: **Tritordeum**.

After years of agronomic and malting research, **Boortmalt** is proud to unveil their **Atlantis Malt Series**.

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, honey-like fruit-forward flavour profile.

BOORTMALT
MASTERS OF MALT



PRODUCT FEATURES

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



A unique light amber colour.



A pleasant, malt-forward taste with strong biscuity, sweet-honey notes; and a touch of nutty, dry fruit aroma.



A very smooth mouthfeel and lovely fine foam.



THE TRITORDEUM CEREAL

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

Tritordeum is a great **fit for organic farming** and is currently thriving in the hands of passionate farmers throughout 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) which greatly contributes to the flavour profile and pigment of our **Cádiz – the Sweet malt**.

MALT SPECIFICATIONS

Colour: 15-25 EBC

Extract: >80%

Enzymatic Activity: High (>650 WK)

Viscosity: <1,6 CPS

Total Protein: >12%

FAN: >180ppm

Beta-glucan: <50mg/l



FLAVOUR WHEEL

