

# 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:** 4.5 - 6.5 EBC

**Extract:** >81%

**Viscosity:** <1,55 cPs

**Total Nitrogen, Dry:** 2 - 2.5%

**Beta-glucan:** <50mg/l



## FLAVOUR WHEEL

