

DISCOVER OUR LATEST INNOVATION IN MALT



An incandescent spell!

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**.

Cérès, known as the Goddess of Agriculture, is often represented holding a sheaf of cereals and a torch.

Without even knowing it (yet) she was the first experimenting on our Tritordeum Crystal Malts !

Cérès - the Fiery is a series of unique crystal malts that have a very pleasant toasted note and a chocolaty, nutty taste.

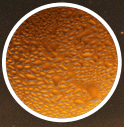
These light, medium, and dark Crystal malts are truly beautiful, and so was Cérès !

BOORTMALT
MASTERS OF MALT

ATLANTIS
MALT SERIES

PRODUCT FEATURES

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



A low colour crystal malt.



A pleasant toasted note and a strong chocolaty, nutty flavour.



No astringency and a very light subdued bitterness.



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 **Cérès – the Fiery malt**.

MALT SPECIFICATIONS

Colour: 33 - 100 EBC

Extract: 77% min.

Moisture: 5.5% max.



FLAVOUR WHEEL

