DISCOVER OUR LATEST INNOVATION IN MALT



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.**

Emblematic and mythical creature of Atlantis, Peryton was a semi god, half stag half bird.

Our Peryton Malt is a true creature in the malt landscape. We created a unique blend of Tritordeum malt and Munich malt that will give a special sweetness and crispiness to your beers.

ONLY IN LIMITED EDITION!





PRODUCT FEATURES

As a result of a careful selection process and dedicated malting program, **Peryton – the Creature** 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 **Peryton – the Creature malt.**

MALT SPECIFICATIONS

Colour: 15 - 25 EBC

Extract: >80%

Beta-glucan: <100mg/l



FLAVOUR WHEEL

