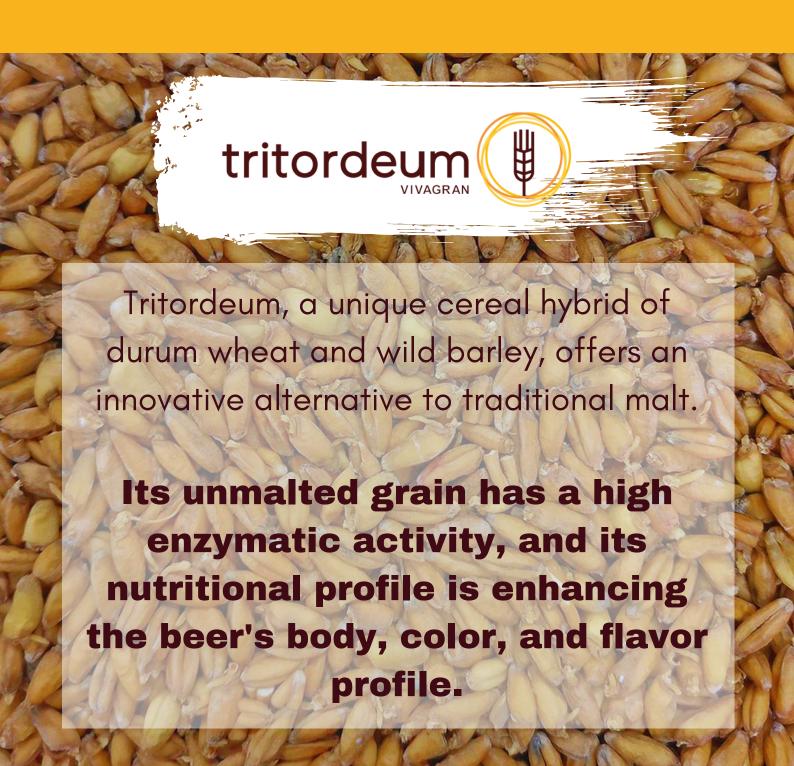


Enzymatic activity plays a vital role in beer production. To compensate for reduced malt content or lower quantities used, some brewers already incorporate additional exogenous enzymes into their recipes. However, this often comes at the expense of the beer's body and flavor.



Characteristics of unmalted Tritordeum grain



Hull-less grain

Protein content: > 14%

Extract: > **80%**

Moisture: 10-12%

Diastatic power: 450-550 °Wk

Free Amino Nitrogen: 100-140

Friability: > 80

Beers launched recently by







Ingredients:

Water, barley malt, Tritordeum, hops, and yeast.

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Water, barley malt, Tritordeum, hops, and yeast.

This Dutch craft brewer swapped the traditional wheat grain in his two beers for Tritordeum grain. The result was a rich amber color, a sweeter flavor profile with hints of honey and biscuit, and a reduced need for barley malt.

Get in touch with us for samples and more information, and explore how Tritordeum grain can enhance both the fermentation process and the sensory qualities of your next brew.



vivagran



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