

# Tritordeum

Brewing with unmalted grain

Traditionally, beer is made using four primary ingredients: water, hops, malt, and yeast.

Malt, typically derived from barley, serves as the primary source of fermentable sugars needed for the brewing process.

During malting, the barley is germinated and then dried, which develops enzymes that convert starches into sugars. These sugars are later consumed by yeast to produce alcohol and carbon dioxide. Additionally, malt contributes to the beer's flavor, color, and body, offering notes ranging from sweet and nutty to rich and roasted, depending on the malting process.



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.**

**tritordeum**  
VIVAGRAN



Tritordeum, a unique cereal hybrid of durum wheat and wild barley, offers an innovative alternative to traditional malt.

**Its unmalted grain has a high enzymatic activity, and its nutritional profile is enhancing the beer's body, color, and flavor profile.**

# 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**

for more specifications, please contact us.

# Beers launched recently by



Ingredients:

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



Ingredients:

**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**



**Vivagran S.L.**

c/ Calabria 35, SA2  
08015, Barcelona, Spain  
tel: +34 667 234 534

[www.vivagran.nl](http://www.vivagran.nl)  
[www.2d2r.com](http://www.2d2r.com)

**CEO:**

Etienne Vassiliadis  
[evassiliadis@vivagran.nl](mailto:evassiliadis@vivagran.nl)

**CFO:**

Wiro Nillesen  
[wnillesen@vivagran.nl](mailto:wnillesen@vivagran.nl)

**Senior Breeder:**

Alba Martinez  
[amartinez@vivagran.nl](mailto:amartinez@vivagran.nl)