



## \*September 2019 Newsletter\*

### ~New Craft Malt Guild Certification~

Most of our customers use craft malt not only because of superior flavor, but because they believe in using locally sourced, sustainable ingredients. To help spread the word and to shine a spotlight on brewers who are committed to using local malt, the North American Craft Maltster's Guild board approved the Certified Craft Malt program. This seal was developed as an educational tool that highlights the use of craft malt in the marketplace. A Certified Brewery or Distillery must incorporate more than 10% craft malt in their operation. A Certified Beer or Spirit must incorporate more than 10%.

The seal is intellectual property that has been trademarked. The Guild manages this IP through a licensing agreement that spells out the relationship between the member malt house and the brewery and beer. This agreement can be renewed on an annual basis. The seal can be used on all packaging and marketing items associated with the qualifying beer. A qualifying brewery must join the North American Maltster's Guild as an individual brewery member (\$150/year). <https://craftmalting.com/the-guild/membership/>

### Release Date/Event Planning - Craft Malt Day

The Craft Malt Guild will announce this new program on Friday, September 13th. This coincides with the 2019 harvest moon, which will hopefully connect the agricultural roots of this effort in the consumer's mind. The plan is to have multiple breweries and malt houses co-hosting events across the country designed to get the word out about this new program.



## ~Hull and Oats – Malted Hulled Oats~

Crafted to provide a balanced element in styles that benefit from enhanced viscosity, Hull and Oats is a perfect complement to popular styles ranging from adjunct stouts to hazy IPAs.

Utilizing the Brooks oat variety developed by North Carolina State University with an eye toward high protein levels and disease resistance, Hull and Oats maintains Riverbend's commitment to sourcing local ingredients by partnering with small family farms in neighboring Virginia. Hull and Oats was designed with beer production in mind, with the oat hulls providing a natural filter and a 14 percent protein level to deliver a smooth, silky mouthfeel.

*Why you try to put up a front for me?  
I'm a spy but on your side you see.  
Slip into any disguise, I'll still know you.  
Look into my private eyes, they're watching you.*  
~ "Private Eyes" Hall & Oats



"We are really excited to expand our catalog with the release of Hull and Oats," noted Brent Manning, Co-Founder and head of product development for Riverbend. "They deliver a sweet, creamy flavor to a wide variety of styles including hazy IPAs. The contributions to mouthfeel and body are substantial given the elevated protein levels."

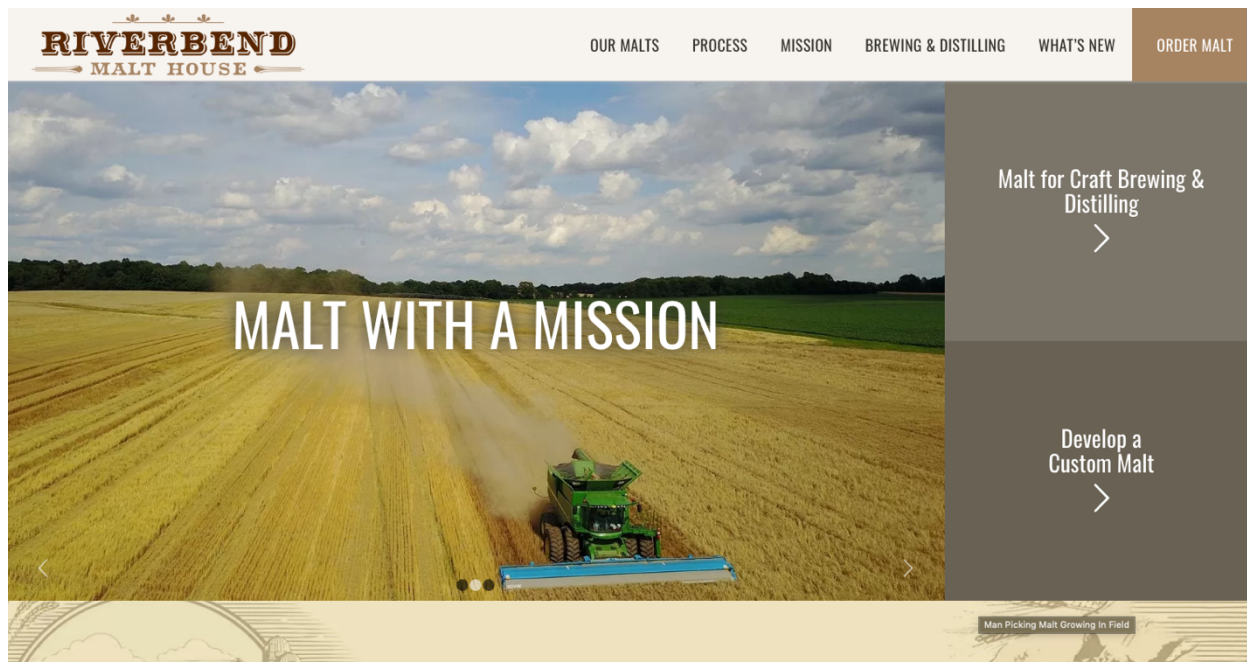
In a crowded segment such as hazy IPA, utilizing premium malts can be a valuable point of differentiation, and choosing hulled oats over flaked or rolled alternatives can make a brewer's finished beer stand out from the pack. Riverbend has met with robust demand for its superior specialty products, and Hull and Oats is no exception.

"I have no doubt that Riverbend will see great success with Hull and Oats, people really want their oats right now," points out Bhramari Brewing Company Owner and Head Brewer Gary Sernack. "We've always loved working with Streaker Oats in the past, but for Neon Ghosts we wanted to keep innovating. Hull and Oats delivered the flavor profile our customers are looking for, giving the beer something new and different while maintaining the local connection that's so important to us. It's now our best-selling beer, and that says something about the quality of Riverbend's oats."

## ~New Website~

After nine years, we decided it was time for a new website. Take a few minutes and go to [www.riverbendmalt.com](http://www.riverbendmalt.com) and check out our new digs. It includes our latest offerings for distillers and brewers along with detailed information about all of our products. Another key feature is

the “Order Malt” page which will allow you to place orders through our website. Make sure to read the Kiln Blog for the latest info on what we are up to. Let us know what you think!



### ~What's Brewing? Featuring Brent Manning~

I wrapped up quite a string of beer festivals with a stop at Bhramari's "Above the Clouds" event last weekend. This one featured some of the finest Hazy IPA producers from our region. I don't profess to be a connoisseur of the style, so this event provided a great opportunity for exploration. For me, the best examples deliver intense tropical aromatics and flavors without leaving an acidic, grapefruit note in the finish.

To tell the tale of the malt, we prepared several hot steep recipes designed to give attendees a flavor for the ingredients that contribute mightily to the mouthfeel and body of this style. I mixed our new Hull and Oats with flaked wheat and Southern Select to create a wort with more pronounced body and silky mouthfeel. I also "brewed" a Southeastern IPA featuring our Cumberland Corn Malt just for fun. One fine day, the South will create a style of our own that others will emulate. I can dream, right?

#### ***Private EyePA***

*Grain Bill:*

*50% Riverbend Southern Select  
20% Riverbend Hull and Oats  
15% Riverbend Light Munich  
10% Riverbend Flaked Wheat  
5% Riverbend Appalachian Wheat*

*Mash at 152F for 60 minutes.*

*Target O.G. 1.066  
Color: 5.5 SRM*

*Hop/Spice Schedule:  
Magnum @ 60 min (~25 IBU)  
Citra @ 5 min (~5 IBU)  
Mosaic @ 5 min (~5 IBU)  
El Dorado @ 5 min (~5 IBU)*

*Dry Hop Schedule  
Citra @ 7 days  
Mosaic @ 7 days  
El Dorado @ 7 days*

*Yeast:  
WLP066 London Fog Ale Yeast*

*Ferment @ 68F to encourage proper attenuation with a slow rise to 70F after 7 days.*

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### **~Craft Malt Day Events~**

Come out and celebrate the release of our new Craft Malt Seal with a few of the breweries in Asheville committed to using Craft Malt. Folks from Riverbend will be offering Hot Steep samples of our fine malted barley. Have a pint or two with us!

#### **Burial Beer Company: 9/13. 2pm-10pm (Back Bar)**

Featuring Scythe Rye IPA and Blade & Sheath Saison brewed with Riverbend Malt.

#### **Bhramari Brewing Company: 9/13. 5pm-7pm**

Featuring six different beers using Riverbend including Neon Ghost, Umqombothi, and Natural born farmer.



### **~About Riverbend Malt~**

Riverbend Malt House, founded in 2010 and headquartered in Asheville, NC, is one of the original craft malting facilities in the US. Utilizing grain sourced from local, family owned farmers, Riverbend malt fuels high quality, unique beverages produced by hundreds of North America's finest craft breweries and distilleries. For a Product Catalog or Pricing, please reach out to [matt@riverbendmalt.com](mailto:matt@riverbendmalt.com). We offer same day shipping on orders received before Noon, Monday – Thursday. Pre-Milling is available for an additional charge and additional lead time.

Cheers!

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