



April 2019 Newsletter

~Announcing: Base Camp Extra Pale Malt~

Today we announce the immediate availability of our brand new “Base Camp Extra Pale” 2-row Malt. Sourced from grain grown on local, family-owned farms, Base Camp joins the expanding family of 2-row base malts in the Riverbend craft malt product line. Responding to increasing demand from craft brewers for a light base malt in the 1.8 to 2.2 Lovibond color range, Base Camp provides a delicate malt character suitable for lighter-bodied beers such as India Pale Ales and Lagers.

“Base Camp is a lighter malt which broadens our portfolio, giving brewers more flexibility in beer recipe development,” noted Brent Manning, Founder and head of product development for Riverbend. “Riverbend is continuing to add to our line of southern grown 2-row barley products and Base Camp is a natural evolution.”

Legion Brewing in Charlotte, NC is using Base Camp as the foundation for its American Wheat Ale, in conjunction with other Riverbend malts. “The malt provides a phenomenal backbone with a unique regional character that helps define our product,” remarked Scott Griffin, Legion’s Head Brewer. “We look forward to using Base Camp in other styles and capacities.”

If you are interested in ordering Base Camp or to learn more, please reach out to Matt Thompson. matt@riverbendmalt.com



~The Rise of American Single Malt Whiskey~

Bubbling underneath the craft distilling scene, a new spirit is emerging that will change the face of whiskey in America. American Single Malt Whiskey (ASMW) has emerged over the past fifteen years in tandem with the craft distilling movement. American Single Malt Whiskey is made with 100% malt that is mashed, distilled, and aged in the US with a minimum of 80 proof and a max of 160 proof. Either new or used barrels are fine for aging the spirit. The absence of corn makes it a very different spirit than bourbon which is typically considered *the* American Whiskey. Flavor is driven by nuances of malted barley. Makers are experimenting with traditional two-row base malts, Munich malts, smoked malts, and roasted malts to create distinctive flavors.

What's the difference between this and Scotch Whisky? Scotch can only be made in Scotland so regionality is the biggest constraint. Otherwise the styles are very similar in that they must use 'cereal grains' that are malted and must use malt exclusively. Any American distillery claiming a whiskey as 'Scotch' is in violation of the Scotch Whisky Regulations of 2009 which defines and regulates the production, labelling, packaging as well as advertising of Scotch whisky in the UK. Setting up ASMW for future success means gathering consensus from American producers and securing formal recognition from the TTB. Getting a new spirit class recognized by the TTB is incredibly difficult. Some of the finer points that are up for debate within the ASWW producing community include the use of enzymes in conversion, the kinds of barrels that can be used, minimum age requirements, ability to blend from different sources, and whether any adjuncts can be used.

Currently there are approximately 130 ASMW producers in the US. Riverbend is proud to be the foundation of some of those producers including Oak & Grist Distillery in Black Mountain, NC whose 'Blended Malt Whiskey' just took a Silver Medal at the American Distilling Institute's annual competition in March. Interest is increasing not only here in the US but across the world. It's not outlandish to think that in the near future, ASMW could be as acclaimed as bourbon or Scotch.

Learn more about the movement and how you can get involved at <http://www.americansinglemaltwhiskey.org/>



~What's Brewing? Featuring Brent Manning~

During my last trip to Denver, we stopped by Liberati for dinner and drinks. Liberati specializes in oenobeer, a wine/beer hybrid style that brings a tremendous amount of new flavors into the conversation. Facta Non Verba, a “mini” Belgian Pale, featured a blend of 15% Sauvignon Blanc grapes paired with modern American hops. Clocking in at a mere 3.8% ABV this beer possessed exceptional complexity with notes of bright melon and orange zest in the nose. Sogni D'Oro, a Belgian Golden Strong, was another standout. The 46% blend of Gewurztraminer grapes enhanced the bone-dry, mineral-laden finish of this classic style. That beer inspired the recipe below. I've never brewed with wine must, so I'm hoping to fold them into a collaboration later this year (hint, hint).



Trailing Vines Belgian Golden Strong Ale

Grain Bill:

*80% Riverbend Base Camp
5% Riverbend Appalachian Wheat
5% Riverbend Heritage Malt
10% (by volume) Gewurztraminer Grape Must*

Mash at 148F for 60 minutes.

Target O.G. 1.069

Color: 4.2 SRM

Hop Schedule:

*Saaz @ 60 min (~10 IBU)
Saaz @ 30 min (~10 IBU)
Nelson Sauvin @ 10 min (~10 IBU)*

*Yeast:
WLP 530 Abbey Ale Yeast*

*Ferment @ 68F to encourage some ester formation
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~Will you be at Craft Brewers Conference?

Riverbend will be attending CBC this year and we would love to catch up with you. Stop by Booth #23124 and say hi to Brent and Matt and join us for a Hot Steep Test. And we will be showcasing our new Base Camp Extra Pale!

CRAFT BREWERS CONFERENCE & BrewExpo America®

~Brick Store Pub Riverbend Tap Takeover Recap~

Thanks to all of the brewers who participated in our tap takeover at the legendary Brick Store Pub in Decatur, GA. The beers were fantastic and we appreciate everyone who was able to attend.



~Congratulations to our Distillery Partners!

As mentioned earlier, the American Distilling Institute just held its conference and awards in Denver earlier in March. We had a few partners who won awards. Shout-out to the following customers:

Oak & Grist Distilling Co.
~ Silver Medal for 'Blended Whiskey'
~ Gold Medal for 'Dark Rhythm Gin'

Leiper's Fork Distillery
~Bronze Medal for 'Old Natchez Rye White Whiskey'
~Silver Medal for 'Old Natchez White Whiskey'
~Silver Medal for 'Rye White Whiskey'

Eda Rhyne Distilling Co.
~Best of Category for 'Amaro Flora'
~Bronze Medal for 'Appalachian Fernet'
~Bronze Medal for 'Rustico Nocino'

~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. We offer same day shipping on orders received before Noon, Tuesday – Thursday. Pre-Milling is available for an additional charge and additional lead time.

Cheers!

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