



August 2019 Newsletter

~Harvest Update~

This year's harvest is complete and we are well underway with our evaluations. I think it is now safe to say that we had a phenomenal harvest and we will be working with some excellent barley this 2019 – 2020 season. What made the difference you ask? Warm and dry conditions throughout the month of May and early June. The nice weather allowed for flowering and grain fill to occur without issues surrounding fungal development or pre-harvest sprout damage. This contrasts sharply with conditions during the 2018 season when large rain events during the same period reduced test weight and increased fungal pressure. The only casualty of the year was our Seashore Black Rye, which endured flooding from an intense coastal storm in early June.

Brent Manning, founder, and Sam Lewis, our production manager, attended several field days at Virginia Tech and NC State as harvest approached. These events gave us the opportunity to meet researchers and local growers to learn the latest growing techniques, strategies, and variety release schedules. This year focused on several new barley and wheat varieties that have been performing well in trial programs throughout the two states. Great news for the future of craft malt in our region!



Figure 1. Variety trials at Virginia Tech



Figure 2. Newly developed 2-row variety nearing maturity.



Figure 3. Dr. Wade Thomason (VT) discussing fertility management.

~Announcing Vienna 2-Row Malt~

Just in time for Festbier season, this traditional German- style malt consists of 2-row barley grown on local, family-owned farms and delicately kilned at warmer temperatures than a pale malt to achieve the classic flavor profiles found in the world’s best autumn lagers.

Ideal as a base malt for robust Märzens, Riverbend Vienna Malt is also well suited to complement grist bills for malt-forward lager styles such as Helles. Its high level of diastatic power (>100) allows Riverbend Vienna Malt to be incorporated into a wide variety of styles without sacrificing efficiency. Vienna is a versatile, 3 Lovibond malt that can be incorporated seamlessly into fall seasonals, as well as year-round flagship beers.

“Developing a Vienna-style malt was an exciting challenge for us,” noted Brent Manning, Co-Founder and head of product development for Riverbend. “We wanted to create a rich, flavorful malt that delivered complex aromatics and biscuity flavor while maintaining the diastatic power of a base malt.”

Our Vienna Malt has received glowing reviews from early adopters, including Georgia-based Arches Brewing Co. Arches Head Brewer Justin Ramirez, who selected Vienna when redesigning the next iteration of the brewery's Festbier, was particularly pleased with Riverbend's newest offering.

“As a brewery that cares a lot about quality and where our grain comes from, we were thrilled to be able to locally source such a high-quality malt. We really enjoyed the character exhibited from adding a small amount to our Low Viz IPA, and we look forward to seeing it represented as a large part of the grain bill in our Festbier.” explained Ramirez. “We needed an efficient malt that was also distinctive enough to make our new IPA pop, and Riverbend's Vienna exceeded our expectations. We work with Riverbend Malt frequently at Arches, and we're excited for the possibilities this new product opens for future beers.”



~What's Brewing? Featuring Brent Manning~

Looking for an alternative to the traditional Oktoberfest for an early fall release? Try a Dortmunder Export. A pale lager with a great deal of complexity. This style is lower in ABV and less hoppy than a Maibock, but with a similar grist. I used our new Vienna as the base and reduced the amount of Light Munich to hit the target SRM and malt profile. The result is nice malt backbone that is complimented by a crisp, herbal finish courtesy of the classic noble hops. Those brewing with a softer water profile may want to consider an addition of gypsum to ensure that the hops have a more assertive presence.

Dortmunder Export

Grain Bill:

60% Riverbend Vienna

30% Riverbend Base Camp

10% Riverbend Light Munich

Mash at 152F for 60 minutes.

Target O.G. 1.057

Color: 5.4 SRM

Hop/Spice Schedule:
Hallertau @ 60 min (~25 IBU)
Hallertau @ 10 min (~5 IBU)

Yeast:
WLP830 German Lager Yeast

Ferment @ 50F to encourage proper attenuation with a slow rise to 60F after 7 days.
Lager for 4 weeks before packaging

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~NC Breweries & Distilleries Get Big Win with Liquor Law Changes~

This legislative session has been incredibly beneficial to NC's brewers and distillers. Here's a recap of some of the biggest changes.

- Distilleries will be able to sell beer, wine, and liquor for on-premise consumption
- They can now sell an unlimited amount of bottles for off-premise consumption, raising the limit from 5 bottles per year.
- ABC Stores can now host in-store tasting events for liquor
- Farmers Markets will be allowed to host tastings of malt beverages
- Patrons of an establishment can now buy two beers or servings of wine, raising the limit from one drink. Liquor drinks remain at one per serving.
- With SB 290, public universities in NC have the ability to obtain alcohol beverage service permits. This will allow alcohol to be sold at university stadiums and arenas if the institution so chooses
- With the passage of HB 363, the cap for breweries who self-distribute has been raised from 25,000 barrels per year to 50,000 barrels per year
- Pets are now allowed in NC Brewery Taprooms that do not have onsite food preparation



Will Goldberg ~ Founder of Oak & Grist Distillery

~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, Monday – Thursday. Pre-Milling is available for an additional charge and additional lead time.

Cheers!

Riverbend Malt House
Matt Thompson
matt@riverbendmalt.com
206-799-0999