



December 2018 Newsletter

Slow Brew

The Slow Food movement strives to preserve traditional and regional cuisine and encourages farming of plants, seeds, and livestock characteristic of the local ecosystem. It was the first established part of the broader slow movement. Its goals of sustainable foods and promotion of local small businesses are paralleled by a political agenda directed against globalization of agricultural products.

Breweries and distilleries can actively support this movement by choosing craft maltsters and other sources for local ingredients. Consumer interest in 'local' has never been greater. They want to know where the cattle are raised, if the poultry is free range, and if the vegetables are sustainably grown. Restaurants that address this philosophy are winning. Ironically, the vast majority of 'local' breweries do not participate in 'Slow Brew' as their ingredients are from thousands of miles away. There is nothing wrong with that, but there is cultural shift that is worth paying attention to. And if it is important for your distillery or brewery to differentiate then this seems like fertile ground. Small grains grown in the south have a flavor all their own: one-hundred-year-old family farms, rich loamy soil, unique barley varieties, heirloom wrens-abruzee rye, sustainably malted in small batches – right in your backyard.



New Fermentables

Announcing our new ‘Streaker Malted Naked Oats’! Riverbend worked with Dr. Paul Murphy at NC State University to license this variety for use in the craft malting industry. The variety was originally developed as a feed source for Thoroughbred horses, but it did not receive much attention. The groats are larger than the traditional hullless oat varieties which allow them to be malted more easily. Streaker is high in protein and natural oils which contribute to the rich mouthfeel of the finished product. Available to Ship Now!



What's Brewing? Featuring Brent Manning

For this month, I wanted to highlight the versatility of our malts in a hop driven beer. For the hazy component, I recommend our new Streaker Malted Naked Oats. Our malts add just enough complexity to form the backbone of this brew while still providing a great platform for the hops to shine.

Blue Ridge Haze
New England-Style IPA

Grain Bill:
15% Streaker Oats
10% Raw Wheat
5% Munich 10L
70% Southern Select

Boil: 60 minute

Hop Schedule:
No boil additions - everything below 180F in the kettle
1 lb./bbl. Azacca

Dry Hop Schedule (~72 hours after fermentation begins)
1 lb./bbl Comet
1 lb./bbl Mosaic
1 lb./bbl El Dorado

Yeast: London Ale II

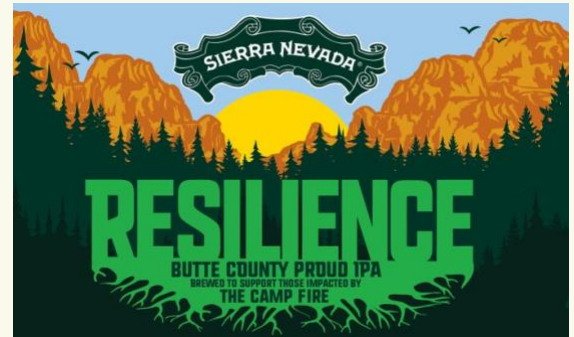
Grain & Grist Fest - Thanks for a great party!

Thanks to everyone who joined us for our Grain & Grist Festival. It was amazing to have so many brewers and distillers in one place and reminds us what a special community this is. We had so much fun in fact that we are planning to make this an annual event!



Resilience Butte County Proud IPA

Most of you already are aware of the effort initiated by Sierra Nevada to raise money in support of relief efforts for the Camp Fire in California. The outpouring of support from so many breweries across the country - 1,200 and counting - shows what makes our industry so special. For our part, we donated malt to Sierra Nevada's Mills River, NC location. Last week Riverbend's Brent Manning and Sierra brewer Matt Ruzich brewed up a batch of Resilience Butte County Proud IPA. 100% of the draft sales will go to support this effort.



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 next day shipping on orders received before Noon, Tuesday - 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