



January 2019 Newsletter

Happy New Year

We could not be more excited for 2019. The craft beer and spirits industry has never been more dynamic and we are looking to do our part in providing our community with new and innovative flavors. Without giving anything away, we will be expanding our product line significantly this year. We are adding new (and old-world) processes that will build distinctive flavor in our locally sourced grains. What new malts and products would you like to see this year?

2019 Predictions

At Riverbend, we interact with hundreds of brewers and distillers across the south which gives us unique insight into the industry. With that, I thought it would be fun to list a few predictions for the New Year...

- 1) American Single Malt Whiskeys will finally be formally defined and included in the TTB's list of accepted spirits. This uniquely American style of whiskey which is being driven by craft distillers will rise in national and international prominence.
- 2) Hazy IPA's will continue to flourish, but this will be the year of the Lager. We've been saying it for years, but interest in new innovative lager styles (think hoppy lagers) and even old-world styles is growing rapidly. This is being driven by the preference of brewers themselves and beer aficionados.
- 3) Expect the majority of the thousand new breweries set to open this year to opt for the "own-premise" brewery model. They are happy to operate taprooms and forgo significant wholesale business in favor of greater profitability and flexibility.
- 4) With continued pressure from the thousands of craft brewers in the market and the fact that retail shelf space is not expanding, larger regional breweries will look to price concessions as a way to maintain volume and distribution.



- 5) 2019 will be the year of the Craft Maltster! As brewers and distillers look to differentiate and create truly 'local beer' they will partner with regional maltsters to bring terroir and unique flavor to their brews.
- 6) Hard Seltzers/Spiked Seltzers: Breweries looking to diversify and capitalize on this fad/trend will release hard seltzers in earnest this year. But there's a problem... the category doesn't need as many entries as are coming to market which will leave brewers with limited channels to retail.
- 7) Unicorn imagery on beer labels will finally hit a saturation point with consumers. No longer perceived to be clever, brewers will be forced to consider other ironic images. Expect to see more jackalopes, kittens with lasers, and teletubbies in 2019.

Riverbend Pilsner

When we started Riverbend years ago, the only barley of malting quality being grown in the south was a 6-Row variety called Thoroughbred. While 6-Row barley is popular in Europe, it is much less so in the USA. Fortunately for us, this varietal is great for malting and helped to build the foundation of our initial product line. Pilsner malts more than any other malt, brings varietal flavor to the forefront as kilning is kept to a minimum and there is less modification during the germinating process. Our Pilsner malt has distinctive grassy notes with fresh-baked cracker and its rustic character shines through in traditional lagers and adds complexity in mixed fermentation projects. If you have not had the chance to try this wonderful malt, please contact me for samples.



What's Brewing? Featuring Brent Manning

Saisons are my favorite beer, so you can imagine how excited I am that our Pilsner works so well with this style! I'm borrowing a little intel from this month's Zymurgy magazine, which has a great feature on Funkwerks from Ft. Collins, CO along with a recipe for their classic saison. Funkwerks is a "go to" for me for every time I visit FCO. They are located in a small little house just outside of town and always have a great selection ranging from table strength to high-gravity offerings.

New World Saison

Grain Bill:

70% Riverbend Pilsner

20% Appalachian Wheat

10% Riverbend Light Munich

Hop Schedule:

Opal @ 60 min

Opal @ 10 min

Opal @ Flameout

US Crystal @ Flameout

Target: 20 IBU's

Dry Hop Schedule

Opal

US Crystal

Yeast:

WLP565 (Dupont Strain)

Allow temperatures to free rise to encourage complete attenuation.



You are Invited to tour Riverbend!

Have you ever toured a malt house before? We would like to invite you to tour the Riverbend facility. Bring your staff, bring your retailers. Let's geek out on malt together and answer those burning questions you have been dying to ask. Reach out to matt@riverbendmalt.com to schedule a tour.



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!

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