



July 2019 Newsletter

~Single Origin Malt~

Connecting the farm to the fermenter has been the foundation of Riverbend's mission since we set out on this crazy adventure. When we first started reaching out to farmers way back in 2010, they thought we were insane to open a malt house and we had to beg them to grow for us. Fast-forward to 2019 and we have made an impact in southern agriculture and now have farmers reaching out to us on a near-weekly basis to sign up to grow small grains. This year's harvest is looking strong and we are hoping to source over one-million pounds of grain from our NC grower network.

As far as we have come over the last nine years, we still have quite a long way to go to make a dent in malt-use by breweries in the southeast. Craft malt represents less than one-percent of total malt used by brewers and distillers in the southern states. But as small as a number as that seems, there has never been greater momentum in craft malt-use. The 'farm-to-table' movement is a trend that is worthy of brewers and distillers' attention and is differentiator in a crowded brewery and distillery market. Stories about the origin of ingredients resonate with consumers.



Riverbend sources grain from within a five-hundred-mile radius of Asheville which allows us to really celebrate the unique terroir of the south. Now, more than ever, we have the ability to offer unique grains to our customers from a specific state. We are proud to offer Single Origin Malt made with barley from North Carolina, highlighting the work of farmers like Andrew White from ASR grain in Shelby, N.C. ASR grew several varieties of barley and hull-less oats for us this year.

In Virginia, we are sourcing quality lots of Calypso 2-Row Barley and are proud to offer this as a standalone product. For our distillery and brewery customers in Kentucky and Georgia, we offer malted winter wheat. Our friends in Tennessee have also been providing us with fantastic Violetta 2-Row Barley as well as the latest addition to our portfolio, Cumberland Malted Corn.

With our 2019 harvest coming to a close, this promises to be a landmark year for craft malt in the south. If you are interested in learning more about our Single Origin Malts and availability, please reach out to Matt Thompson: matt@riverbendmalt.com.

~Cumberland Malted Corn Joins the Portfolio~

We can easily say that malting corn has been one of the most challenging endeavors we have ever taken on. How do you malt corn? Great question. For us, it was through much trial and error. Corn has a less permeable seed-wall which makes water uptake much more challenging than with barley. We learned that in order to increase moisture content and initiate germination, we needed to increase our water temperature. And it requires a much longer steep – days longer than barley. Very tricky business, but that's the art of the maltster.

Our friends at Walnut Grove Farms in Tennessee have been providing us with fantastic dent corn that has proven to be the ideal variety for malting. Dent corn is the same kind of corn used to make corn flour and tortilla chips.



Initially we thought that malted corn would be most interesting to distillers and it certainly has been. But the big surprise has been the interest we have received from brewers who are using it for adjunct lagers including Mexican-style lagers and cream ales. There has also been quite a lot of brewers taking on pre-prohibition lagers lately and our Cumberland Corn Malt is perfect for this. The best feature of malted corn: no cereal mash is required to unlock the extract potential.



Cerveza from YeeHaw Brewing in Johnson City, TN features Cumberland Malted Corn.

So, what exactly does the malting process do for corn? Surprisingly, it does not add any diastatic power or noticeable enzymatic activity. But what it does add is flavor complexity. We found that malted corn has a more concentrated, sweet, earthy flavor than traditional flakes and imparts a beautiful, rich character in the finished beer. For some of our brewers, it has meant that less corn is required in their grain bill to achieve desired flavor.

It is exciting to see the brewer innovation fermenting around this new ingredient. Stories of Southeastern IPAs and even mixed-culture saisons featuring corn in their grain bill are hitting our Instagram feed. And we cannot wait to hear about the possibilities for bourbon recipes that will develop around this unique ingredient (but of course we will have to wait a few years for that)!

~What's Brewing? Featuring Brent Manning~

Once we unraveled the process of malting corn, the next step was brewer/distiller feedback. We didn't have much to draw upon, since most of our customers had little experience working with malted corn. Armed with some basic lab data, I brought a sample over to Bhramari Brewing here in Asheville. Gary and his team jumped at the chance to help us with a little R&D brew. In a few weeks "Corn Star" was on draft at the pub and garnering rave reviews!

The recipe below is inspired by the first foray into brewing with malted corn. You may not want to wait too long and miss out on the warm summer days, so we went with a Keller Pils!

Ear to the Ground Keller Pils

Grain Bill:

*75% Riverbend Base Camp
15% Riverbend Cumberland Corn Malt
10% Riverbend Light Munich*

Mash at 152F for 60 minutes.

Target O.G. 1.055

Color: 4.5 SRM

Hop/Spice Schedule:

Saaz @ 60 min (~25 IBU)

Saaz @ 20 min (~10 IBU)

Yeast:

WLP800 Pilsner Lager Yeast

Ferment @ 50F to encourage proper attenuation

Lager for 4 weeks before packaging

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~North Carolina Brewers Guild Adds New “All NC” Beer Category~

Each year the NC Brewer's Cup is held in conjunction with the NC State Fair in Raleigh. Breweries from across the state are invited to submit entries in one or more of the 34 BJCP categories. The organizers have also added an “NC Home-Grown Beer” category that must contain 55% local ingredients by dry weight. This is an exciting opportunity to showcase craft malt in a competition. Give a us call to help craft a recipe that will meet the guidelines and help you take home some hardware!

*****ALL ENTRIES MUST BE SUBMITTED BY AUGUST 19TH*****

More information:

https://www.memberleap.com/members/evr/reg_event.php?orgcode=NCCB&evid=16816843

~US Open Beer Championship Winners ~

Congratulations to our customers who picked up some hardware at the US Beer Championships! Great malt makes great beer!



Cherry Street Brewing

Cigar City Brewing

Birds Fly South Ale Project

Wise Man Brewing

Arches Brewing

Columbia Craft Brewing

Unknown Brewing Co.

Sierra Nevada

Twenty-Six Acres Brewing
Wicked Weed Brewing
Torched Hop Brewing
Thirsty Monk Brewing
Oscar Blues Brewing
Twin Leaf Brewery
Archetype Brewing
Fullsteam Brewery
New Realm Brewing
Bhramari Brewing
Carolina Bauernhaus
Deschutes Brewing

~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!

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