



June 2019 Newsletter

~Harvest~

Harvest season is upon us! As you may (or may not) know, we grow 'winter barley' in the south. Our farmers plant their rye, wheat, and barley in October and harvest in June. Why plant in the winter? The summer months in the south are just too hot and humid for quality barley cultivation. And planting in the winter has the additional benefit of providing our family farms with a cash crop without interrupting summer crop rotation.

The next few weeks are absolutely critical to our outlook for 2019 – 2020. Our team headed east to attend two field days hosted by the Virginia Small Grain Producers Association and Virginia Tech. The researchers presented their latest findings regarding varietal selection, fertility management, and disease treatment. This year's crop went through a rollercoaster...wet conditions at planting (October) followed by a fairly mild winter and then a wet spring. Thankfully, the rain subsided, and the crucial harvest window was sunny and dry. The net result is a beautiful, bright crop of 2-row and 6-row barley!



Needless to say, this was a relief after the challenging harvest of 2018. At that time, persistent rains at harvest lowered test weights and elevated disease levels, making selection an ordeal. Over the next few months of summer, we'll begin evaluating samples for plumpness, germination, disease, and a host of other attributes. We have contracted 2-row and 6-row barley, soft red wheat, and Abruzzi rye from our network of growers including a host of new growers in the south. Expect to see the 2019 crop folded into our production by late July.

~Announcing Flaked Rye & Flaked Wheat~

Responding to increasing demand from our brewers for new ingredients which complement hazy IPAs and barrel-aged sours, these new flaked materials have been specifically designed to help head retention and to provide velvety body in highly attenuated styles.

“As the hazy IPA craze has increased, so has the need for flaked ingredients,” noted Brent Manning, Co-Founder and head of product development for Riverbend. Flaked wheat and rye beautifully accent hazy IPAs and farmhouse ales, allowing brewers to round out their locally-sourced grist and produce an ale with a distinctive terroir.”

“We use Riverbend’s Flaked Wheat, Flaked Rye, and Appalachian Malted Wheat in Starchaser, our year-round White Ale,” remarked Trace Redmond, R&D Brewer for Highland Brewing in Asheville, NC. “Their products form a great foundation for integrating the spicy notes from the yeast, ginger, and coriander in this beer. We wanted to create a beer that fit the flavors and climate of the Southeast and Riverbend Malt helps us achieve that.”

Riverbend’s Flaked Wheat and Flaked Rye ingredients are in stock and available for immediate delivery in 40-pound sacks.



~What’s Brewing? Featuring Brent Manning~

When the summer rolls around, my thirst shifts from richer, full-bodied beers to something a little lighter. I head straight for the classic Belgian flavors of a Witbier. A well-crafted example has got to have a complex, smooth and creamy mouthfeel mated to a slightly herbal hop note. Our Streaker Oats and Appalachian Wheat combined with the new Flaked Wheat will provide the pillowy soft profile you are looking for!

Your choice of spices can also add some really interesting depth to the beer, but also creates an opportunity to ruin an otherwise solid run. A certain incident with a lavender addition comes to mind...think grandma getting out of the shower. Needless to say, I didn't win any awards at that homebrew event!

Speaking of spices, we have a great company called Spicewalla here in Asheville that offers some really amazing stuff. They source directly from growers around the world, and process everything in-house. The European Coriander has bold, earthy citrus flavor that will enhance the fresh orange zest. The addition of Sumac will provide a sour twang to compliment creamy, sweet body. This spice should also lend an eye-catching fuschia color to the brew!

Visit their online store: <https://www.spicewallabrand.com/collections/shop-for-the-home-chef>

Sumac Witbier

Grain Bill:

*35% Riverbend Pilsner Malt
30% Riverbend Appalachian Wheat
20% Flaked Wheat
10% Streaker Oats
5% Riverbend Light Munich
Plenty of rice hulls just to be safe!*

Mash at 152F for 60 minutes.

Target O.G. 1.051

Color: 4.5 SRM

Hop/Spice Schedule:

*Hallertau @ 60 min (~15 IBU)
Hallertau @ 20 min (~5 IBU)
Orange Zest @ Flameout (12 oz. per BBL.)
European Coriander @ Flameout (2.4 oz. per BBL.)
Sumac @ Flameout (1.2 oz. per BBL)*

Yeast:

WLP400 Belgian Wit Ale

Ferment @ 68-72F to encourage proper attenuation

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~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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