



March 2019 Newsletter

~Craft Maltsters Guild Conference Recap~

The annual Craft Maltsters Guild (CMG) conference was held in Bozeman, MT at the beginning of February. Our very own Brent Manning, President of the CMG, was in attendance along with our Grain Specialist, Jordan Ullrich. The CMG is an intersection where farmers, maltsters, and brewers gather and exchange ideas and keep propelling the craft malt movement forward.

With over seventy-five malt-house members, the craft malt movement is growing rapidly throughout North America.

Wayne Wambles, head brewer at Cigar City, spoke to the value of craft malt as a way to differentiate your brand from the mainstream by focusing on product origin and individual flavor characteristics stating that “their customers are responding very positively” to beers including locally sourced ingredients.

Tim Gormley, from Burial Beer Company, provided a review of their wildly successful “Ambient Terrain” series which connected craft maltsters and breweries throughout the United States. This project showcased a series of collaborations that directly involved craft malt houses across the nation, highlighting their unique ingredients in an approachable lager format.

The 2019 Souls of Malt Award went to Dave Thomas who has been instrumental in helping craft maltsters get started. Dave was a maltster at Coors Brewing for over thirty years and has been instrumental in supporting the craft malt movement.



~Pilsner Malt~

Pilsner malt is named after the world's first blonde lager, the pilsner, developed in the Bohemian city of Pilsen in 1842. The base malt of the that original Pilsner was made from Hanna, a common barley variety then grown in Bohemia and Moravia. In the brewhouse, good pilsner malt should have excellent processing characteristics, including favorable total protein and glucan levels, outstanding enzymatic strength for the conversion of unfermentable grain starches into fermentable malt sugars, excellent lautering properties, and high extract yields. *

Riverbend Pilsner Malt is incredibly versatile and brings unique character and southern terroir to many styles of beer including pilsners, German-style lagers, India pale ales, blonde ales, farmhouse, and mixed culture fermentation. It is no wonder that Pilsner is one of our best-selling malts. Ours is distinguished by its grassy, rustic notes which makes it an especially popular choice for farmhouse beers and mixed culture fermentation projects.

*Source: Oxford Companion to Beer “pilsner malt”



~What's Brewing? Featuring Brent Manning~

Our friends at Hillman Beer Company inspired us when they brewed a traditional Kottbusser for the last two Biere de Femme festivals. I am a huge fan! This style is one of the traditional German-style “white” beers that leans heavy on oats and wheat for mouthfeel and character. The combination of high protein malts (wheat and oats) combined with a German Alt yeast strain and locally-sourced honey (or sorghum if you can find it!) create a complex of flavor that is rich in fruit and bread notes. Definitely one of my favorite beers of the festival and a great choice for spring festivals. Take a look at the recipe below and let me know what you think!

Kottbusser

Grain Bill:

*60% Riverbend Pilsner
15% Riverbend Streaker Oats
5% Riverbend Heritage Malt
10% Riverbend Appalachian Wheat
10% Honey*

Target O.G. 1.060

Color: 4 SRM

Hop Schedule:

*Saaz @ 60 min (~10 IBU)
Saaz @ 30 min (~10 IBU)
Saaz @ 10 min (~10 IBU)*

Yeast:

WLP029 German Alt

Ferment @ 67F to encourage some ester formation

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~Attention Atlanta Area Brewers!

Riverbend Tap Takeover & Malt Education @ The Brick Store Pub

If you are in the Atlanta area, we would like to invite you to join us at the Brick Store Pub on March 26th for a series of events. We will be hosting a malt education course for brewers at 3pm.

RSVP to Matt@Riverbendmalt.com if you would like to attend. Brent Manning will lead a discussion and tasting of different malts using the hot steep method. Later in the evening we will be taking over the taps with up to twelve different beers featuring Riverbend Malt. Sample the wonders of Riverbend malt in beers from Sierra Nevada, Birds Fly South, Highland Brewing, Arches Brewing, New Realm, Steady Hand, Atlanta Brewing, Good World Brewing, Hi-Wire Brewing, Wrecking Bar, Orpheus Brewing, and Fonta Flora. Come hang with us!

Where: The Brick Store Pub. 125 E Court Square, Decatur, GA 30030

When: Tuesday, March 26th

What: Malt Education Course for Brewers w/ Brent Manning. 3 – 4pm.

What Else: Riverbend Tap Takeover 5pm – 8pm

We hope you can make it!



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

Cheers!

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