



## \*May 2019 Newsletter\*

### ~Let's Talk About Milling~

When was the last time you ran a Sieve analysis on your Mill? This part of the brewhouse can often be overlooked or neglected, especially once a gap-setting has been established. But this can have a serious impact on your brewhouse efficiencies. Gap-settings should be checked on a regular basis as rollers can shift over time. For more tips and tricks on Milling, we have put together a Q&A with our in-house pro, Kim Thompson.

*How did you get so damn good at milling?*

"It's just a little crush..." Sorry. Couldn't help it. I actually spent two years as the lead (and only) miller at Carolina Ground, a stone ground-flour company here in Asheville, I've literally had my nose to the grind stone.

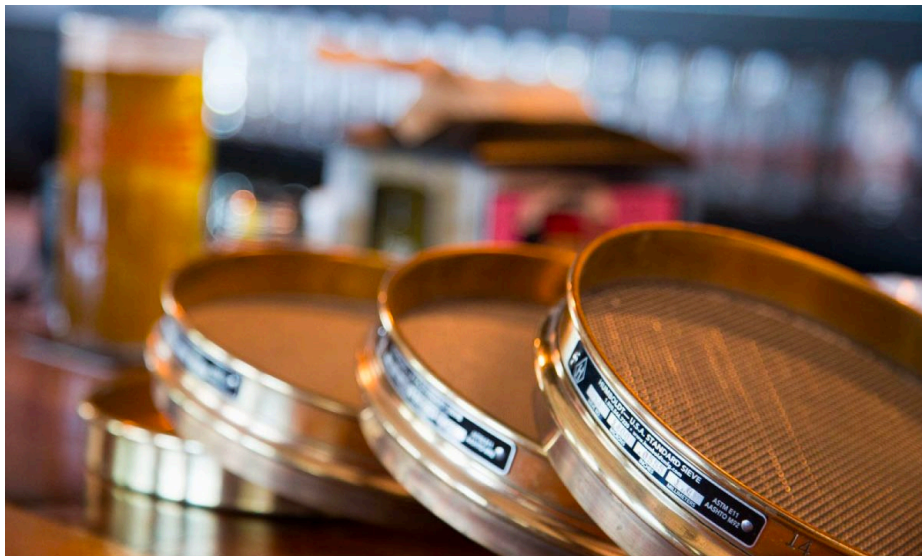
*What are the most common mistakes brewers make when it comes to milling?*

I've had a conversation about milling with various brewers throughout my time at Riverbend, and it sounds like the most common mistake is failing to adjust the mill. I tried using a feeler gauge at first, but really didn't feel like it was a completely reliable way to measure the gap settings because everyone was getting different results. Now that we have sieves, I adjust the mill according to the ASBC method and sieve analyses. There's a pretty good reference and explanation at <http://brewlikeapro.net/maltmilling.html>



*What is a Sieve Analysis how do you use it?*

It's a series of 8" x 2" pans with screens in graduating degrees of fineness used to conduct particle analyses on samples of milled grain. At our malt house I use the #14, #30, #60, and the pan. These are stacked one on top of the other from widest to finest, and the pan on the bottom and lid on top. The #14 has a 1.4mm opening and catches the husk pieces but allows grains and flour to drop to the next level. The #30 sieve has a .6mm opening to catch coarse grits and the #60 has an opening of .25 mm, which captures the fine grits. The flour falls to the pan. A typical sample size would be about 130 g. I load this directly into the 14 and for a period of 3 minutes and then tap sieves against the table every 15 seconds and alternate directions. This process separates the grist for analyses. We do the test by hand here, but there are mechanical shakers out there. At the 3-minute mark I remove each screen and divide each amount by the total sample to account for the percentage.



*How often should you run a Sieve Analysis?*

The desired crush varies between breweries and distilleries. And the mill setting typically needs to be adjusted depending on the type of grain as well. As a general rule I will run analysis based on each mill run. I keep a journal where I record each client's orders and always keep track of what my last run was so that I know if I can just crush the next crush or if I need to set up a test. I think it's possible to get a feel for it and eventually be able to eyeball it, but I'd recommend doing a sieve test as often as possible.

*What's your advice for milling 6-Row Barley? Any difference than 2-Row?*

ADJUST YOUR MILL. 6-row is smaller. 2-row needs a larger gap.

*How long does milled-grain stay fresh?*

It can be used for up to six months, but we recommend that you use it within sixty days for optimal freshness.

Riverbend Malt offers Pre-Milling for an additional charge. This service requires at least five days lead time. Contact [matt@riverbendmalt.com](mailto:matt@riverbendmalt.com) for more information.

## ~What's Brewing? Featuring Brent Manning~

### Planning for Oktoberfest?

A day late and a dollar short...that describes our timing for Oktoberfest season last year. We had our two Munich malts dialed in by August and eagerly began shopping them around to our customers. Time and again our brewer friends would point to a fermenter and say, "you just missed it!" Not that we're complaining, we know the value of patiently lagering these beauties ahead of festival season.

2019 marks the 186<sup>th</sup> Oktoberfest (yep, I looked it up!) and we are ready to help you craft a locally-focused example. We just completed a fresh batch of our Dark Munich which should contribute a nice blend of dark fruit and spice character to the brew. Add that to solid base of honeyed biscuits and freshly baked bread from our Light Munich and Southern Select malts to create a complex and quaffable lager.



### **Oktoberfest**

*Grain Bill:*

*50% Riverbend Southern Select*

*35% Riverbend Light Munich*

*15% Riverbend Dark Munich*

*Mash at 152F for 60 minutes.*

*Target O.G. 1.060*

*Color: 11 SRM*

*Hop Schedule:*

*Hallertau @ 60 min (~24 IBU)*  
*Hallertau @ 20 min (~3 IBU)*

*Yeast:*  
*WLP 820 Oktoberfest/Marzen Lager Yeast*

*Ferment @ 50F to encourage proper attenuation*  
*Lager for 4-6 weeks.*

~

### **~Highland Brewing Celebrates 25 Years with Rustic IPA~**

Asheville's oldest brewery just celebrated a huge milestone and as part of the festivities, Riverbend was invited to participate in a Collaboration 25<sup>th</sup> Anniversary beer featuring our friends from Crosby Hop Farm, Briess, Roy Farms, CLS Farms, and Sierra Nevada. Riverbend co-founder, Brian Simpson, was on hand for the brew day. We cannot wait to try Rustic IPA!



### **~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](mailto: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!

Riverbend Malt House  
Matt Thompson  
[matt@riverbendmalt.com](mailto:matt@riverbendmalt.com)  
206-799-0999