



* November 2018 Newsletter *

Malt with a Mission!

They say that luck is the intersection of preparation and opportunity. When we started Riverbend Malt House back in 2010, we had no idea what we were doing or whether anyone would be interested in working with local artisan malt but we had a gut feeling that if we built it, they would brew. Turns out that brewer and distiller creativity is boundless and the demand for unique and interesting ingredients ferments innovation. And while providing brewers with “local terroir” has always been a pillar, we are now far more interested in creating the best hand-made malts in the country. From our hands-on relationships with farmers, to collaboration with brewers and distillers, our mission remains the same. Our goal is to provide our customers with world class malt that provides distinctive character that tells a story – from farm to fermenter.



New Fermentables

Have you tried our new two-row products? We launched Southern Select (two-row pale malt) over a year ago to a great fanfare. Our new equipment gives us the capability to wield greater control over high heat and humidity necessary for producing Munich Malts. We are pleased to announce that we are now offering new two-row products including a Light Munich at 10L and a Dark Munich at 30L. And we have also recently produced our first Melanoidin. I scream, you scream, we all scream for Melanoidin! The perfect secret sauce for those cold weather brews including Doppelbocks and Baltic Porters.

- **Light Munich and Dark Munich:** Kilned at warmer temperatures for an extended period to produce a rich, aromatic malt. Crafted with a blend of regionally sourced 2-row for superior extract and flavor. Light Munich: 10.5SRM/8.3L. Dark Munich 38.8 SRM/29.2L. Styles: Festbier, Lager, Brown Ale.

- **Melanoidin:** Produced with our classic 6-row Thoroughbred barley. High kilning temps create a nice mix of dark cherry and tobacco flavors. Combine these with a nice toasty finish and you have a malt that can add depth and complexity to a wide variety of styles ranging from English porters to German lagers. 31.5SRM. Styles: Porter, Doppelbock, Alt-Bier, Munich Helles.



Light Munich



Dark Munich



Melanoidin

What's Brewing? Featuring Brent Manning

I got a chance to hang out with our local homebrew club (Mountain Ale and Lager Tasters, aka MALT) as they took a deep dive into this style a few weeks back. We discussed different malt bills, fermentation characteristics, and target flavor notes. The best examples started with a solid malt back backbone and finished with a complex blend of toast, tobacco, and dark fruit. This is perfect style to highlight our new offerings in an approachable, low ABV style. Check out the recipe for some specifics. Please reach out and share your results if you try this one out!

Dusseldorf Alt-Bier

Malt Bill:

Riverbend Pilsner - 75%

Riverbend Munich (10L) - 15%

Riverbend Munich (30L) - 5%

Riverbend Melanoiden (25L) - 4%

Chocolate Malt (350L) - 1%

Hops:

German Magnum - ~35 IBU

Yeast:

WLP036 - Dusseldorf Alt

Ferment at 60F. Lager for ~4 weeks prior to serving.

American Single Malt





Distillers take note, our new Munich 10L is an excellent choice for your next single malt project. Our latest batch was rich in fresh baked biscuit flavor and aroma. Topped that off with a touch of honey and you've got the perfect start to an American whiskey. I'm betting that the honeyed sweetness will lend some much-needed balance to the tannic profile of younger spirits and reduce your time to market.

Grain & Grist Fest





You are cordially invited to attend our Grain & Grist Party scheduled to take place on November 29th from 4:30pm - 7pm. We will have delicious beverages that feature Riverbend Malt available as well as live music for your listening pleasure. Come out and tour our new facility and geek out with your brewer and distiller brethren. Please RSVP if you can make it!

Cheers!

Riverbend Malt House
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MALT	DESCRIPTION					STYLE	%								
<div><div>PILSNER</div><div>1.8 SRM/1.9 L°</div><div></div></div> <div><p>Slightly under modified and kilned at lower temperatures than our Pale Malt. Maintains more of the delicate grassy, grainy flavors that are associated with this style of malt.</p><p>Variety: Thoroughbred (6-row)</p><table><tr><td>Extract</td><td>Protein</td><td>DP</td><td>Alpha Amylase</td><td>Origin</td></tr><tr><td>79.3%</td><td>10.6%</td><td>156</td><td>53.1</td><td>VA</td></tr></table></div>	Extract	Protein	DP	Alpha Amylase	Origin	79.3%	10.6%	156	53.1	VA	<div>Saisons</div> <div>Lagers</div> <div>Mixed-Culture</div> <div>50-100</div>				
Extract	Protein	DP	Alpha Amylase	Origin											
79.3%	10.6%	156	53.1	VA											
<div><div>PALE</div><div>2.2 SRM/2.2 L°</div><div></div></div> <div><p>Fully modified base malt that delivers baked bread and toasty aromatics. This malt works well in a wide variety of styles and delivers superior flavor compared to standard brewer’s malt.</p><p>Variety: Thoroughbred (6-row)</p><table><tr><td>Extract</td><td>Protein</td><td>DP</td><td>Alpha Amylase</td><td>Origin</td></tr><tr><td>79.8%</td><td>10.5%</td><td>138</td><td>61.5</td><td>VA</td></tr></table></div>	Extract	Protein	DP	Alpha Amylase	Origin	79.8%	10.5%	138	61.5	VA	<div>Session IPA</div> <div>English Ales</div> <div>Belgian Table</div> <div>50-100</div>				
Extract	Protein	DP	Alpha Amylase	Origin											
79.8%	10.5%	138	61.5	VA											
<div><div>SOUTHERN SELECT</div><div>2.8 SRM/2.6 L°</div><div></div></div> <div><p>This malt was crafted in the spirit of the iconic English malts using a blend of three regionally-grown 2-row barley varieties. Look for notes of biscuit and caramel combined with honeyed aromatics.</p><p>Variety: Proprietary 2-row Blend</p><table><tr><td>Extract</td><td>Protein</td><td>DP</td><td>Alpha Amylase</td><td>Origin</td></tr><tr><td>81.2%</td><td>10.8%</td><td>138</td><td>54.9</td><td>NC/VA</td></tr></table></div>	Extract	Protein	DP	Alpha Amylase	Origin	81.2%	10.8%	138	54.9	NC/VA	<div>IPA/DIPA</div> <div>English Ales</div> <div>Lagers</div> <div>50-100</div>				
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<div><div>HERITAGE</div><div>5.2 SRM/4.4 L°</div><div></div></div> <div><p>Heritage malt is a Riverbend original that bridges the gap between a Vienna and light Munich. Toasted bread and caramel notes add complexity to a wide array of styles.</p><p>Variety: Thoroughbred (6-row)</p><table><tr><td>Extract</td><td>Protein</td><td>DP</td><td>Alpha Amylase</td><td>Origin</td></tr><tr><td>79.3%</td><td>10.0%</td><td>93</td><td>46.2</td><td>VA</td></tr></table></div>	Extract	Protein	DP	Alpha Amylase	Origin	79.3%	10.0%	93	46.2	VA	<div>Dubbel</div> <div>Saisons</div> <div>English Ales</div> <div>10-75</div>				
Extract	Protein	DP	Alpha Amylase	Origin											
79.3%	10.0%	93	46.2	VA											

*All testing conducted by Hartwick College. Individual batch CoA data available upon request

MALT	DESCRIPTION					STYLE	%	
<div><div><div>LT MUNICH 10.5 SRM/8.3 L°</div><div>DK MUNICH 38.8 SRM/29.2 L°</div></div><div></div></div> <td><div><p>Kilned at warmer temperatures for an extended period to produce a rich, aromatic malt. Crafted with a blend of regionally-sourced 2-row for superior extract and flavor.</p><p>Variety: Proprietary 2-row blend</p><table><tr><td>Extract 80.0%</td><td>Protein 10.3%</td><td>DP 81(LT))/7 (DK)</td><td>Alpha Amylase 36.7</td><td>Origin NC/VA</td></tr></table></div></td> <td><div><p>Festbier Lager Brown Ale</p></div></td> <td><div>50-100</div></td>	<div><p>Kilned at warmer temperatures for an extended period to produce a rich, aromatic malt. Crafted with a blend of regionally-sourced 2-row for superior extract and flavor.</p><p>Variety: Proprietary 2-row blend</p><table><tr><td>Extract 80.0%</td><td>Protein 10.3%</td><td>DP 81(LT))/7 (DK)</td><td>Alpha Amylase 36.7</td><td>Origin NC/VA</td></tr></table></div>	Extract 80.0%	Protein 10.3%	DP 81(LT))/7 (DK)	Alpha Amylase 36.7	Origin NC/VA	<div><p>Festbier Lager Brown Ale</p></div>	<div>50-100</div>
Extract 80.0%	Protein 10.3%	DP 81(LT))/7 (DK)	Alpha Amylase 36.7	Origin NC/VA				
<div><div><div>CAROLINA RYE</div><div>5.4 SRM/4.5 L°</div></div><div></div></div> <td><div><p>Crafted using an NC-grown heirloom variety called Wrens Abruzzi, This malt delivers a complex mix of fresh cracked peppercorn with a touch of citrus oil in the finish.</p><p>Variety: Wrens Abruzzi</p><table><tr><td>Extract 83.7%</td><td>Protein 13.6%</td><td>DP 117</td><td>Alpha Amylase 29.9</td><td>Origin NC</td></tr></table></div></td> <td><div><p>RyePA Whiskey French Saison</p></div></td> <td><div>5-30</div></td>	<div><p>Crafted using an NC-grown heirloom variety called Wrens Abruzzi, This malt delivers a complex mix of fresh cracked peppercorn with a touch of citrus oil in the finish.</p><p>Variety: Wrens Abruzzi</p><table><tr><td>Extract 83.7%</td><td>Protein 13.6%</td><td>DP 117</td><td>Alpha Amylase 29.9</td><td>Origin NC</td></tr></table></div>	Extract 83.7%	Protein 13.6%	DP 117	Alpha Amylase 29.9	Origin NC	<div><p>RyePA Whiskey French Saison</p></div>	<div>5-30</div>
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<div><div><div>SEASHORE RYE</div><div>5.5 SRM/2.6 L°</div></div><div></div></div> <td><div><p>Crafted using an SC-grown heirloom variety called Seashore Black Rye. This malt contributes a mix of herbal and savory notes with a touch of spice in the finish.</p><p>Variety: Seashore Black Rye</p><table><tr><td>Extract 83.6%</td><td>Protein 15.0%</td><td>DP 97</td><td>Alpha Amylase 24.9</td><td>Origin SC</td></tr></table></div></td> <td><div><p>Rye Lager Whiskey Belgian Table</p></div></td> <td><div>5-30</div></td>	<div><p>Crafted using an SC-grown heirloom variety called Seashore Black Rye. This malt contributes a mix of herbal and savory notes with a touch of spice in the finish.</p><p>Variety: Seashore Black Rye</p><table><tr><td>Extract 83.6%</td><td>Protein 15.0%</td><td>DP 97</td><td>Alpha Amylase 24.9</td><td>Origin SC</td></tr></table></div>	Extract 83.6%	Protein 15.0%	DP 97	Alpha Amylase 24.9	Origin SC	<div><p>Rye Lager Whiskey Belgian Table</p></div>	<div>5-30</div>
Extract 83.6%	Protein 15.0%	DP 97	Alpha Amylase 24.9	Origin SC				
<div><div><div>APPALACHIAN WHEAT</div><div>2.7 SRM/2.6 L°</div></div><div></div></div> <td><div><p>This malt was developed using a bakery quality wheat variety. Germination and kilning were designed to create a rich, fresh-baked bread flavor and aroma.</p><p>Variety: Soft Red Wheat</p><table><tr><td>Extract 84.8%</td><td>Protein 11.1%</td><td>DP 132</td><td>Alpha Amylase 29.7</td><td>Origin NC</td></tr></table></div></td> <td><div><p>Hefeweizen White IPA Saison</p></div></td> <td><div>5-50</div></td>	<div><p>This malt was developed using a bakery quality wheat variety. Germination and kilning were designed to create a rich, fresh-baked bread flavor and aroma.</p><p>Variety: Soft Red Wheat</p><table><tr><td>Extract 84.8%</td><td>Protein 11.1%</td><td>DP 132</td><td>Alpha Amylase 29.7</td><td>Origin NC</td></tr></table></div>	Extract 84.8%	Protein 11.1%	DP 132	Alpha Amylase 29.7	Origin NC	<div><p>Hefeweizen White IPA Saison</p></div>	<div>5-50</div>
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