



November 2019 Newsletter

~Create your very own Custom Malt!

We are incredibly excited to announce that we are now offering the opportunity for you to create your very own Custom Malt! The service is currently available to any brewery or distillery within Riverbend's distribution radius.

Historically available only to larger, national-scale beverage producers, custom malt development capabilities such as those offered by Riverbend bring previously inaccessible malt processes to regionally focused brewhouses and distilleries. The Riverbend team takes brewers and distillers behind the scenes, giving them direct access to research and development projects and a hands-on role in tailoring a malt to fit their needs.

"We needed a malt to make our Bohemian Pilsner stand out, and using local grain jibes with our brand values, so we turned to Riverbend," notes Justin Ramirez, head brewer at Arches Brewing of Georgia. "The process was incredibly easy, and having the entire batch dedicated to us really streamlined the inventory side of things. We liked it so much, we had them make it again for some other small-batch beers."



Riverbend offers brewers and distillers the ability to customize every aspect of their malt, from selecting locally sourced or estate grown grain to specifying target color and enzymatic levels. Further specialization can be achieved through traditional floor malting techniques, a time-honored process few others in the industry offer. These efforts are personally overseen by Riverbend co-founders Brent Manning and Brian Simpson, who are on hand to advise on grain selection, germination periods and kilning temperatures to develop distinctive malts.

“Working directly with Brent and Brian, we spent hours sampling hot steepes and combing through sensory notes to find the profile we were looking for,” says Reed Odeneal, co-founder and director of brewing operations at Florida-based Perfect Plain Brewing. “We wanted to create a malt that was subtle enough to utilize in an array of delicate lagers yet expressive enough to add a warm, rustic character suited for beers brewed with purpose. Small maltsters like Riverbend Malt House are pioneering a malting revolution and giving brewers new ways to introduce a sense of place in their beers. It’s a revolution that we’re proud and excited to be a part of.”

Building a custom malt with Riverbend grants a competitive advantage to breweries and distilleries seeking a definitive point of differentiation to attract consumers who care about quality and locality. To learn more about Riverbend’s Custom Malt Program, or to start crafting the perfect malt for your own product lines, visit: <https://riverbendmalt.com/malts/custom-malts/>.

~New Milling Upgrade~

One of the great benefits of working with Riverbend is our ability to mill grain for brewers and distillers. We recently completed upgrades to our milling equipment to allow us to mill larger volumes of malt more consistently and efficiently than we could before. Rather than milling in fifty-pound increments we are now able to mill 1,500 pound batches in a continuous process, straight from bulk tote to fifty-pound bags! This allows us to continue to offer milling as a value-add service to our customers, many of which depend on Riverbend for providing brew-ready malt because they either do not have milling capability in-house or have chosen to depend on us as experts to ensure they have the right crush for their brew.

“One of our biggest concerns with this project was delivering a consistent crush in each bag.” says Adam Demchak, VP of Engineering at Riverbend. We ran a battery of sieve tests to ensure that an even mix of husk and flour make their way into each 50 lb. bag.”



If you are interested in having Riverbend mill grain for you and/or you have questions regarding this service, please reach out to matt@riverbendmalt.com.

~Ingredient Spotlight: Appalachian Wheat~

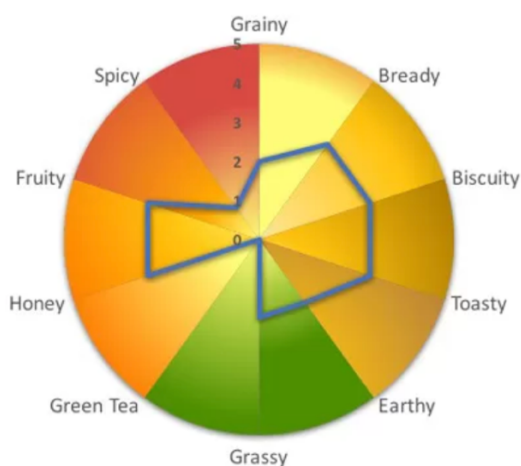
Appalachian Wheat is one of our original flagships and perennial favorite among customers. When we first released this product, we were experimenting with hard red heirloom and newly released varieties. One variety was called Appalachian White, a hard white winter wheat released from NC State breeding program.

The price and availability of heirloom varieties began to exceed market appetite and we began exploring more widely available varieties of soft red winter wheat. We reached out to farmers, millers, and researchers to find the best fit. Currently, we use a variety of soft red wheat called Viper.

The evolution of this product is a great case study in building a food system for craft beer. We started off with low-yielding heirloom variety that became prohibitively expensive to work with and ended with something that better meets the needs of everyone in the value chain. Along the way, we built relationships with farmers, seed cleaners, and researchers.

What makes the malted wheat different you ask?

We developed a kilning recipe that brings the aromas of fresh baked bread to the forefront with just a hint of toast in the finish. The result packs significantly more punch than the mass-produced offerings.



~What's Brewing? Featuring Brent Manning~

As the nights chilled quickly in the mountains this year, I reached for one of my favorite classics, Aventinus from Schneider & Sons. This beer was first introduced in 1907 and is often regarded as the definitive example of the style. Weizenbocks merge the malt complexity of bocks with then phenolic and banana character of a hefeweizen. I had the pleasure of sampling a 7-year old Aventinus in the cellar of the Brick Store pub earlier this year and it displayed the vinous character of a port wine, slightly oxidized with strong fig and caramel sweetness. The recipe below was inspired by this experience.

Weizenbock

Grain Bill:

40% Riverbend Appalachian Wheat

20% Riverbend Vienna

15% Riverbend Base Camp

13% Riverbend Light Munich

12% Riverbend Dark Munich

Mash at 154F for 60 minutes. Add a ferulic acid rest at 113F along with a step mash schedule and single decoction if equipment permits.

Target O.G. 1.079

Color: 13 SRM

Hop/Spice Schedule:

German Magnum @ 60 min (~15 IBU)

Hallertau @ 5 min (~7 IBU)

Yeast:

WLP380 Hefeweizen IV Ale Yeast

Ferment @ 72F to encourage development of esters and phenolics.

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~Grain & Grist Festival Recap~

Thanks to everyone who made it out to this year's Grain & Grist Festival. Check out this blog post for a full rundown of the event.

<https://riverbendmalt.com/grain-and-grist-october-17th-2019/>



~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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