



## \*April 2020 Newsletter\*

### ~ Malt = Hand Sanitizer ~

Over the past few weeks we've donated 6,000 pounds of malt to Eda Rhyne Distillery, Oak & Grist Distillery, and French Broad Brewery to support their efforts to produce hand sanitizer. These are being released to police, fire, and rescue departments throughout Buncombe County (Asheville) in North Carolina.

Distilleries across the country have been switching over production since the first shortages hit the country. In order to make hand sanitizer, distilleries must hit at least 95% abv – nearly pure ethanol. They then dilute it slightly with sterile water and add hydrogen-peroxide, and glycerol.



*Hand Sanitizer at Eda Rhyne Distilling*

According to Will Goldberg, owner and distiller at Oak and Grist, “We have always been a craft producer. As we pivoted to manufacture hand sanitizer, that did not change. We saw this new product as an extension of who we are.”

Goldberg adds, “By continuing to make our sanitizer from locally grown and malted grain we are maintaining and strengthening the distillery's connection with our community of farmers and maltsters. Our long-term grain partners, Riverbend Malt House, graciously donated 4,000 pounds to our efforts. That has allowed us to give out our hand sanitizer free of charge for several weeks now.”

Coming together to support those on the frontlines is part and parcel to our ‘Malt with a Mission’ promise!

### ~ Tarpon Springs Distillery Wins Big at ADI Awards~

Congratulations to our good friends at Tarpon Springs Distillery on winning "Best in Class" for their Ouzo at this year's American Distilling Institute awards! Tarpon Springs has a thriving Greek community and Papou's Ouzo was crafted to honor their heritage. Barry and his team use Riverbend malts in their grain-bill which combine with the classic notes of anise and fennel. Follow them to learn more about the history of this specialty spirit! <https://www.tarponspringsdistillery.net/>



### ~Brewing with Geoff ~ New American Pilsner~

With the proliferation of hazy juice bomb IPA's and milk-sugar fruited kettle sours, I long for beers that got me into brewing years ago. There's something about a crisp, clean, hoppy lager on a warm spring evening that makes you forget about the stresses of everyday life.

While on a trip out in Washington State's hop growing mecca, the Yakima Valley, I re-fell in love with the piney, dank, fruit character of Chinook hops. It could have been the fact that I was walking through the fields of Firewater Hop Ranch while they were harvesting this variety. Or it could have been the amazing wet hopped pilsners I got to

enjoy during my visit that made me want to make this beer as soon as I could. The addition of Cumberland Corn Malt adds a slight earthiness that reminds me of the smell of a crop field during a harvest that serves to balance out the intense fruit and pine of the Chinook.



Photo courtesy of Green Man Brewing Co. Farm to Pils

### New American Pilsner

*OG 12.7 \*P(1.052)*

*FG 2.0 \*P (1.008)*

*ABV 5.7%*

*IBU 32ish*

*SRM 3.5*

### Grist

*80% Base Camp Extra Pale*

*10% Cumberland Malted Corn*

*10% Chit Malt*

### Hops (hotside)

*8.5 Ibus of clean bittering hop (magnum)*

*Chinook 1 # per barrel in WP*

### Yeast Recommendations

*German lager yeast (BSI-3470/WLP830)*

*Maltier side (BSI-Augustiner/WLP833)*

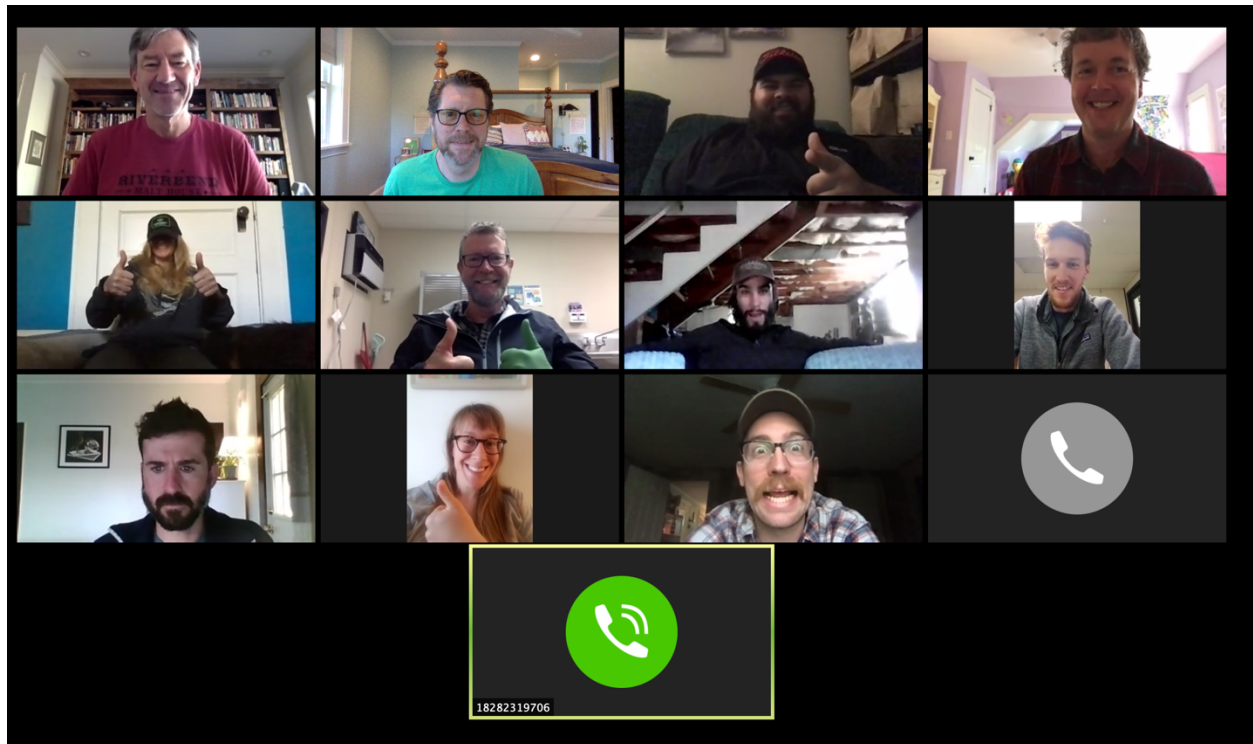


Mash-In at 150 resting for 45 mins. Boil for 90mins and knock-out at 48\*f. Set Fermenter jackets to 52\*f for fermentation. Raise temp of tank to 62\*f at 65% Attenuation for diacetyl rest. At this time, I like to do a small dry hop about 0.75# per barrel of Chinook, but this is up to your taste. After diacetyl rest is complete, ramp tank down to Lager temps. If dry hopped, either rack into a Co2 purged lagering vessel, or dump the hops after they settle to the bottom of the tank. Allow beer to lager for at least 4 weeks. When maturation is complete, I recommend direct transferring into bright beer tank. Carb to desire Co2 volumes (for this beer I like it a little higher 2.8-3.0 volumes.)

Cheers, Geoff Ebner

### **~Shout-out to Our Production Team~**

The Riverbend Production team is the backbone of our company. Not only are they Rockstar maltsters, they are incredible human beings. A big thank you to Kim Thompson, Sam Lewis, Mique Alexander, Luke Horning, Adam Demchack, and Erin Mellenthin for making the best malt in the world, especially in this challenging present day environment. Since we can't get together in person for our regular brewery visits, we've been using Zoom to get the team together for online bottle shares. Here's the gang in our virtual hangout.



*Hanging out with Team Riverbend*

## ~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).

Cheers!

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