



May 2020 Newsletter

~ New Release: Bloody Butcher Malted Corn ~

We are incredibly excited to announce that we are now offering Bloody Butcher Malted Corn as a year-round product. Bloody Butcher joins Cumberland Corn Malt in the product line as we continue to gain wide attention for our Malted Corn offerings. With increasing requests for heirloom grains from brewers and distillers, Bloody Butcher Corn Malt was developed as an alternative to traditional flaked corn and other raw corn adjuncts. It is ideal for making adjunct lagers and cream ales.

For distillers, Bloody Butcher creates a distinctive distillate with a flavor and character entirely different from traditional corn. It is a perfect base-grain for Bourbon and corn whiskey mash-bills.



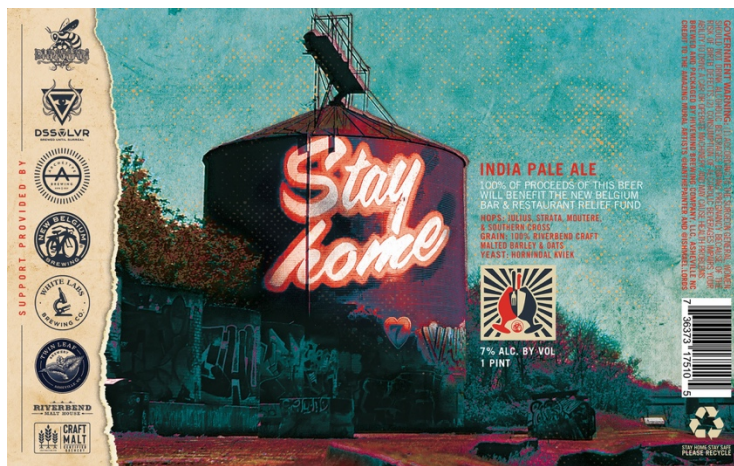
“Bloody Butcher has a chai spice character that is unlike any other corn that I have tried and is perfect for brewers and distillers looking to set their products apart,” noted Brent Manning, Founder and head of product development for Riverbend. “The malting process concentrates flavor and for the brewer, it allows them to lauter without the need for a cereal mash.” Brent adds, “In distilling, Bloody Butcher was used historically by Bourbon makers, but fell out of fashion over the past fifty years. We’re not only helping to resurrect this corn variety, we’re expanding the flavor possibilities of Bourbon.”

"We have used Riverbend's Bloody Butcher in our Unchecked Pilsner and Friendly Wager Lager. We love the delicate mix of cardamom and peppercorn that it contributes to classic, sessionable beers." says Les Stewart, owner of Trophy Brewing in Raleigh, NC.

Bloody Butcher Corn Malt is in stock and available for immediate delivery.

~ Stay Home, Stay Asheville India Pale Ale~

In an effort to help our industry friends impacted by COVID19, we put together a group of Asheville breweries to collaborate and create a fundraiser beer called Stay Home, Stay Asheville IPA. Joining Riverbend in this effort were Bhramari Brewing, Archetype Brewing, Twin Leaf Brewery, New Belgium, DSSOLVR, and White Labs Yeast. The label art features the iconic silo located in the River Arts District which was repainted from "Stay Weird" to "Stay Home" after the Governor's stay home order was announced in March. We received permission from artists, Ian Wilkinson and Ishmael, to use their artwork for this project.



Collaborators were generous enough to donate their time and ingredients for this brew which was hosted by Bhramari Brewing. All proceeds benefit New Belgium's Bar and Restaurant Relief Fund. This beautiful IPA features Julius, Strata, Moutere, and Southern Cross hops. It was fermented with a Kveik strain donated by White Labs. And it included three types of malted oats, Vienna Malt, and Base Camp Extra Pale Malt, all from Riverbend. The result? Just like cracking open a bottle of Jarritos Passionfruit soda! Tons of tropical fruit and ripe melon on the nose with a touch of danky pine resin in the finish. The malts contributed a nice mix of biscuity sweetness and lightly toasted cereal.

The beer was released on April 25th at Bhramari Brewing and Archetype Brewing and packaged in 16oz Cans. It sold out within 24 hours and raised \$12,500 for the New Belgium Bar and Restaurant relief fund. A second production run is currently being planned.

~Brewing with Geoff ~ Maibock~

Spring has sprung, flowers blooming, and warm afternoons lead to cool May nights that should be enjoyed by a backyard fire. When I think about beers that are truly spring-time beers, I think of the strong malty sibling to the Helles. Mmmm Maibock!!!

Traditionally this beer would be brewed in the winter months to be enjoyed in May to celebrate being able to grow food again, but these days we can brew and enjoy them all year long. In my version of this classic beer I wanted to add an American twist to it. The addition of Bloody Butcher Corn malt adds a light spice character and since I am an American brewer, I can't help adding more hops to any beer.

BLOODY BUTCHER MAIBOCK

*OG 17.0*p (sg 1.070)*

*FG 3.0*p (sg 1.012)*

ABV 7.7%

IBU 30ish

Fermentables

35% RB 6-row Pilsner

35% RB Vienna

15% Bloody Butcher Malted Corn

10% Heritage Malt

5% Melanoidin malt

Hops

23 IBUs of a clean bittering hop (I mainly use German Magnum) @60 mins left in the boil. ½ pound per barrel Hallertauer Mittelfrueh in the whirlpool I calculate 5ish ibus from this addition.

Yeast

Bsi Augustiner/WLP 833 Bock

Mash this in at 152*f to leave a little bit of dextrins behind in the finished beer, but maibock should not be sweet. If your brewhouse has the ability to do decoctions and you have the urge to be traditional in a very non-traditional style, go for it.

After the 90 min boil, I like to knock out all my lagers as close to 45*f and set the jackets of the FV to 52*f and let it free rise during the start of fermentation. I recommend lagering for a minimum of 5 weeks, but with this beer longer is always better.



~GA, TN, FL, and SC Begin Reopening~

Restrictions are now being lifted in a number of southern states as businesses begin the process of reopening. Breweries and Distilleries are looking at a number of ways to open taprooms, tasting rooms, and beer gardens to maintain safety for customers and their staff. While breweries and restaurants can begin opening in all of these states, restrictions on capacity and social interaction are creating new challenges to provide service. We are hearing that most are not opening up right away either due to continued safety concerns or because they are working out how to implement new protocols.



The Southern Growl. Greer, SC

Establishments with outdoor space seem to have less restriction than those with indoor space, where seating capacity is being limited. In Florida indoor seating capacity is restricted to 25% of the certified occupancy while in South Carolina, only outdoor seating is being opened. As things begin to get back to “normal” we are collectively holding our breath for what is certain to be a challenging time. But if we know one thing, it is that the brewing and distilling community is full of innovators who will work relentlessly to make customers feel comfortable and provide a safe space. And with the unique propensity of our industry to collaborate and share ideas, we will find our way through these strange times more quickly than most.

~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.

Cheers!

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