



June 2020 Newsletter

~ **New Release: Pecan Smoked Appalachian Wheat** ~

We are excited to announce the immediate availability of our new Pecan Wood Smoked Appalachian Wheat. This smoked malt is the first release in a series of smoked malt products which will be introduced in coming months.

Riverbend's VP Engineering Adam Demchak designed and hand-built Riverbend's smoker, giving Riverbend a unique capability to produce a wide range of smoked malts using various combinations of hardwoods and malts. Additionally, custom smoked malts can be produced in response to the creative requirements of individual customers. Brewers will find that the new smoked products allow them to explore new flavors in beers such as Rauchbiers, while distillers can take advantage of the new and unique malt flavors in distilled products such as American Single Malt Whiskeys.



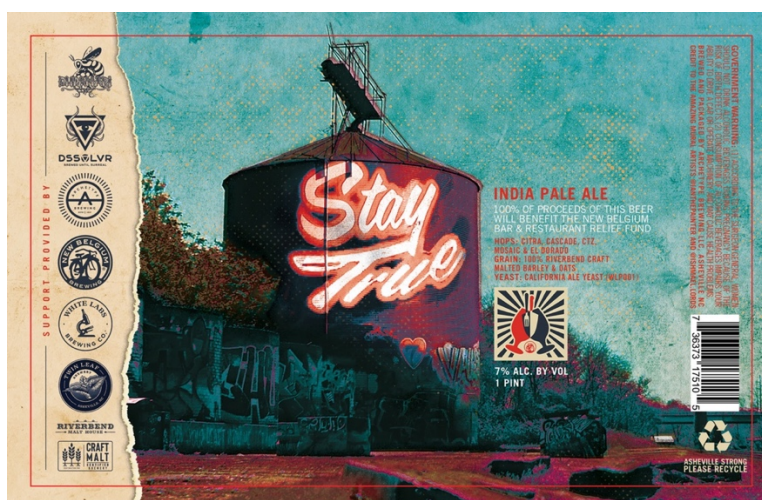
"We found that flavor options for smoked malts were extremely limited," says Brent Manning, Founder and head of product development for Riverbend. "By offering small batch, hand smoked malts, we can customize by selecting a specific hardwood, such as wild cherry or apple wood, and then pair with one of our malts like Light Munich or Southern Select."

"We just brewed a Smoked Helles with Riverbend's Pecan Wood Smoked Appalachian Wheat," says Whit Lanning, owner and brewer of Burning Blush Brewery. "I designed the beer to have a delicate smoke character. The aroma was fantastic in the brew

kettle." Pecan Wood Smoked Appalachian Wheat is in stock and available for immediate delivery. Custom smoked malts are also available upon request.

~ Stay True, Stay Weird India Pale Ale ~

Hot on the heels of the successful “Stay Home/Stay Asheville” collaboration, Riverbend’s co- founder Brent Manning organized another round, dubbed “Stay True/Stay Weird” will be available June 4th.



Participating breweries include Archetype Brewing Company, Bhramari Brewing Company, DSSOLVR Brewing Company, New Belgium Brewing Company, and Twin Leaf Brewing Company. Ingredients were donated by Riverbend Malt House, White Labs Yeast, and several of the breweries.

"The outpouring of support for Stay Home/Stay Asheville was really energizing and we are excited to roll out the second round of this collaboration" said Steven Anan, head brewer and co-owner of Archetype Brewing Company.

“Stay True/Stay Weird” is a classic, West Coast style IPA that features El Dorado, Citra, Mosaic, Cascade Cryo, and Columbus hops. Riverbend contributed their Hull and Oats malted oats along with their Base Camp and Chit malts to create a soft, biscuity malt backbone that perfectly compliment the fruity hop character and firm bitterness.

“We wanted to capture that moment in the evolution of the IPA when the newer varieties of hops were co-mingling with the classics like Cascade and Columbus,” said Brent Manning.

The beer was brewed and packaged at Archetype Brewing Company. DSSOLVR provided the can design, which features the iconic grain silo that resides in Asheville’s River Arts District.

Thanks to our collaboration partners including Archetype Brewing, Bhramari Brewing, DSSOLVR Brewing, IronHeart Canning, New Belgium Brewing, Twin Leaf Brewing, and

White Labs. The New Belgium Bar and Restaurant Relief Fund supports food and beverage communities in our hometowns of Fort Collins, Colorado and Asheville, North Carolina, who are in need of financial assistance due to the COVID-19 economic disruption. <https://secure.givelively.org/donate/new-belgium-coworker-assistance-fund-inc/new-belgium-bar-restaurant-relief-fund>

This beer will be available in 4-packs of 16 ounce cans at each of the participating breweries on June 4th, 2020.

~**Brewing with Geoff ~ Grodziskie~**

A style that was almost lost forever is now on the rise due to fantastic breweries such as Zebulon Artisan Ales just outside of Asheville and Live Oak Brewing in Texas. This style originated in Poland and uses 100% smoked wheat but I am going to break tradition with this one and add a little barley for some of the enzymes and I decided to make this a single infusion mash recipe. The light flavor of the pecan smoke makes this classic an easy drinking summer time beer that won't wreck your palate with overwhelming smoke.



Pecan Wood Grodziskie

OG 8.0 *p(1.032)

FG 2.0 *p(1.008)

3.1%ABV

30 IBUs

Fermentables

85% Pecan Smoked Appalachian Wheat Malt

15% RB 6-Row Pilsner Malt

Hops

20 IBU's of Saazer type hops @60 mins

10IBU's for Saazer type hops @10 mins

Yeast

Since the classic polish yeast that is used for this style is harder to find than most use your favorite German ale style I prefer BSI=11 German 2 or WLP003

If your brew house has the ability to do a range of temperature settings, I recommend doing a protein rest @ 122*f for 30 mins. Then ramp up to your Sacc rest at 150*f. If this is not possible, a longer mash rest, may be required to achieve your pre-boil gravity. Boil for 60mins and knock out into your fermentation vessel at 65*f and set the cooling jackets to 68*f. A longer maturation time is key with this style, allowing the flavors to meld together and allowing the yeast to drop out and leave a clear example of this classic delicious beer!

*Prost!
Geoff Ebner*

#SeektheSeal

If you are a brewery or distillery and craft malt makes up at least 10% of your total grain-bill, you qualify to be a Craft Malt Certified producer. Additionally, if you produce an individual product that incorporates at least 10% craft malt, it qualifies to be a Craft Malt Certified package.

Consumer surveys show that beer and spirits drinkers prefer products made with local ingredients. The Craft Malt Guild Seal differentiates your brewery or distillery from the rest of the producers across the country and lets consumers know that you use premium, local ingredients. Just as the 'farm to table' movement has revolutionized restaurant culture, so too will the 'farm to fermenter' movement.

For more information on how to get registered, reach out directly to your Riverbend sales representative or go here: <https://craftmalting.com/craft-malt-certified-seal/>



~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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