



July 2020 Newsletter

~ Set your Brewery or Distillery apart with Custom Malt!

Our role in the greater context of the brewing and the distilling movement in the south is to provide locally sourced grain and expand the flavor possibilities for our customers. The intersection of this collaboration between brewer, distiller, and maltster is the designing a custom floor malt.

Have you ever dreamed of Dark Kilned Malted Oats, an under-modified Pilsner malt for a mixed culture program, a Munich Rye for an experimental rye whiskey project, an all Tennessee sourced dark kilned wheat? We relish the challenge in making a new malt and exploring flavor possibilities with our customers.

Our program includes a personalized hot steep sensory evaluation with our founder, Brent Manning. Once you land on a flavor profile, we schedule your malt for production. Next we invite you and your team to join us on the malt floor to evaluate the germination process and pull the malt-rake so you have a hand in making your malt. We encourage you take pictures around our facility to help build an unforgettable story for your customers.

If this sounds like fun to you, please reach out to matt@riverbendmalt.com for more information.



~Guest Brewer: Matthew LaMattina, Slow Pour Brewing, GA~
“The Gardener” Saison

As we approach the southern heat and humidity in the next few months here in Georgia, I wanted to create a beer that hits all the senses of summertime in the south. I'm a huge fan of BBQ and the use of Riverbend's Pecan Smoked Wheat will lend a nice subtle smoke and the spice from the rye leaves a nostalgic sense of weekends with friends gathered around the grill anticipating the finished product of the cook.

Ingredients:

*6-row Pilsner Malt 69%
Carolina Rye 7%
Vienna Malt 7%
Smoked Pecan Wheat 13%
Dark Munich 4%*

Hops:

*12ibu of Hallertau Magnum @90min
8ibu of Hallertau Blanc @10min*

Yeast:

I'll be using BE-134 safale to lend some more spice and fruity aromas.

*I target 151*f strike temp with a 45min rest to achieve desired pre-boil gravity. 90min boil and knock out to fv @64*f and set glycol to 72*f with a cheese cloth over the manway door or hop port until 5plato. For the remainder of fermentation, I remove the cheesecloth and seal the fv and shut off glycol and free rise until terminal gravity is achieved. I allow about 2 weeks of conditioning to max out all the awesome fruit and funk potential in this brew.*



Thanks for the awesome recipe Matt!

~Product Spotlight: Hull & Oats

Crafted to provide a balanced element in styles that benefit from enhanced viscosity, Hull and Oats is a perfect complement to popular styles ranging from adjunct stouts to hazy IPAs.

Utilizing the Brooks oat variety developed by North Carolina State University with an eye toward high protein levels and disease resistance, Hull and Oats maintains Riverbend's commitment to sourcing local ingredients by partnering with small family farms in neighboring Virginia. Hull and Oats was designed with beer production in mind, with the oat hulls providing a natural filter and a 14 percent protein level to deliver a smooth, silky mouthfeel.

In a crowded segment such as hazy IPA, utilizing premium malts can be a valuable point of differentiation, and choosing hulled oats over flaked or rolled alternatives can make a brewer's finished beer stand out from the pack. Riverbend has met with robust demand for its superior specialty products, and Hull and Oats is no exception.



Gary Sernack, Bhramari Brewing



Hull & Oats

“I have no doubt that Riverbend will see great success with Hull and Oats, people really want their oats right now,” points out Bhramari Brewing Company Owner and Head Brewer Gary Sernack. “We’ve always loved working with Streaker Oats in the past, but for Neon Ghosts we wanted to keep innovating. Hull and Oats delivered the flavor profile our customers are looking for, giving the beer something new and different while maintaining the local connection that’s so important to us. It’s now our best selling beer, and that says something about the quality of Riverbend’s oats.”

~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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