



*For immediate release*

***Riverbend Malt House Announces Great Chit***  
***New dextrine-style malt for superior foam retention***

Asheville, NC – July 14<sup>th</sup>, 2020. Riverbend Malt House today announced the immediate availability of its new “Great Chit” Chit Malt. It is designed to be used as a source of additional dextrine for superior head retention and foam stability.



“Mouthfeel is so important to the experience of drinking beer,” says Brent Manning, Founder and head of product development for Riverbend. “It’s very satisfying to be able to offer a locally-sourced specialty product like Great Chit which can be a substitute for dextrine malts”.

"After running a small batch trial on Riverbend's new chit malt," says Kyle MacKenzie, head brewer at Green Man Brewery, "we were excited to find that head formation and foam stability were greatly increased. We plan on replacing the oats and wheat we use for head retention currently with Riverbend's chit malt going forward."

Riverbend’s Great Chit is in stock and available for immediate delivery.

**About Riverbend Malt House**

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.

[www.riverbendmalt.com](http://www.riverbendmalt.com)

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