



## \*August 2020 Newsletter\*

### ~ New Release: Great Chit~

We have added a new product to our lineup: “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."

Contact Matt Thompson, Sales Director for more information.  
[matt@riverbendmalt.com](mailto:matt@riverbendmalt.com)

## ~ Malt in Lagers~

The following is an excerpt from our “Kiln Blog” from 7/24 located here <https://riverbendmalt.com/whats-new/blog/>. It’s frequently updated and a great resource to find out what’s rolling around in our brains...

**“In lagers, brewers ask the raw materials to do the heavy lifting.”**  
~ Randy Mosher

All over the craft beer landscape, we are seeing a steady expansion and exploration of the many classic lager styles and I couldn’t be happier!

This Wet Hopped Kellerbier from DSSOLVR and Wooden Robot is my personal favorite combination at the moment.



This topic is always a fun one to have with our customers. Most have strong opinions on which malts (and which malt house) should and should not be included in the grist for a classic Czech Pilsner, like Pilsner Urquell for example. We thought it would be helpful to provide some guidance from our perspective.

### Helles vs. Dortmunder

A great Helles puts malt complexity, not sweetness, at the forefront. Hop character is typically muted, taking a back seat to a blend of biscuits, crackers and fresh baked bread flavors contributed from a carefully crafted blend of malts. Our classic Pilsner is a good bet for this style. It provides the crisp, cracker backbone that can be enhanced with a small addition of our Heritage, Vienna or Light Munich. These three malts combine to develop great complexity even at low starting gravities. Our good friends at Arches have recently gotten rave reviews from a similar grist. Article

link: <https://www.ajc.com/blog/atlanta-restaurants/beer-pick-try-heritage-helles-from-hapeville-arches-brewing/kC4a3o9meoyAXycJOzTkAN/>

Dortmunders punch things up a bit on the ABV and call upon an additional 10-15 IBUs of noble hops. Southern Select is your go to for this one. More malt character and a little

more color provide a great cornerstone for this recipe. Finish the grist with ~25% Light Munich and a dash of our Dark Munich. The two Munichs will deliver pronounced baked bread and honey notes with just the right amount of toast.

### **Czech Pilsner vs. German Pilsner**

The traditional Czech Pils is revered for its softer, rounder malt character which deftly balances the firm bitterness from the Saaz hops. Color can be slightly darker than the German version which opens the door for our Southern Select to shine as the base malt of choice. The bready notes will play well with the soft water profile, while the green tea/herbal finish will complement the earthy spice from the noble hops.

The German Pilsner leans into a more crisp, dry finish where Noble hop character is more of a dominant player. Base Camp Extra Pale is an excellent choice for this style. We kiln this malt at cooler temperatures than Southern Select, limiting color development while providing just the right amount of grainy sweetness. The cleaner profile of this malt combined with a slightly elevated mineral level in your brewing water will set the table for excellent attenuation.



### **Vienna Lager vs. Marzen**

A classic Vienna lager should bring greater depth of malt character, highlighting notes of caramel and fresh baked cookie. Noble hop character is present, but malt is definitely the star. For a lighter colored version, try an even mix of our Heritage and Pilsner malts. The Heritage contributes a touch of caramel and toast while the Pilsner adds just the right amount of grainy, sweetness. The color won't be dark to meet style guidelines, so just keep this one in the taproom!

The Marzen takes an even deeper dive into the “malty” rabbit hole. Traditional recipes layer Pilsner, Light Munich, and CaraMunich for a more intense mix of bread crust, caramel, and toast. The trick is balance, if the brew tips into a cloyingly sweet finish then drinkability can suffer. A safe bet is to steer clear of crystal/caramel malts in your recipe.

For a 100% local Marzen, go with 45% Base Camp, 45% Light Munich, and 10% Dark Munich. Our Dark Munich is very similar to commercially available CaraMunich, lots of dark fruit and toast.

Cheers to all of our customers for taking part in reviving and exploring these styles. Can't wait for the round!

*Kiln Blog by Brent Manning 7/24/20*

### **~Beer of the Month: Fenceline Belgian-Style Ale~**

Our friends at Blackberry Farm brewery make incredible “Old World Styles” with “New World Charm.” Their Fenceline Belgian-Style is our beer of the month and it represents their mission to a “t”. Brewed with generous portions of wheat malt for a creamy mouthfeel and hazy straw color and Riverbend’s custom Blackberry Farm Malt for local terroir. Generous additions of Huell Melon hops lend notes of melon and strawberry, along with a balanced bitterness. 5.9ABV. Do yourself a favor and seek this one out!



### **~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!

Riverbend Malt House  
Matt Thompson  
[matt@riverbendmalt.com](mailto:matt@riverbendmalt.com)