



## \*September 2020 Newsletter\*

### ~ The Return of Streaker Oats ~

After a year-long hiatus, we are excited to announce that our proprietary Streaker Malted Naked Oats are now back in stock. We have enough inventory on hand to easily last until the next harvest. Since we initially released Streaker Oats back at the end of 2018, it has garnered quite the cult following.



Riverbend worked with Dr. Paul Murphy at NC State University to license this variety for use in the craft malting industry. The variety was originally developed as a feed source for Thoroughbred horses, but it did not receive much attention. The groats are larger than the traditional hullless oat varieties which allow them to be malted more easily. Streaker is high in protein and natural oils which contribute to the rich mouthfeel of the finished product. Available to Ship Now!

### ~Capturing the Taste of Home with Contract Malting~

*From the "Kiln Blog" by Brent Manning. 9/7/20*

We've offered locally-sourced malt for almost a decade now. While this practice marks a notable improvement in the carbon footprint associated with producing craft beer and spirits, others want to take it one step further.



That is where contract (aka toll) malting enters the conversation. Toll malting allows our customers to bring grain from their family farm to the malt house and then back to the brewhouse or distillery, allowing for a true taste of home to be infused into their products.

We recently completed a project with [Pretoria Fields Collective](#) out of Albany, GA that helped them connect the dots between their farm and their fermenters. We worked with their farmer to manage variety selection and crop management during the growing season. Following harvest, we worked with their brewer to develop two different malts that could be utilized throughout their product line.

“Working with Riverbend on a contract malting project allowed us to utilize our estate grown barley in several special projects over the past year” said Dee Moore Head of Brewing Operations for Pretoria Fields. “Integrating these special malts into our production aligns with our core values of sourcing as much as possible from our local, family-owned farm.”

What’s involved in the process you ask? Read on...

### **Initial Consultation – September**

We work with winter grains, so the best time to kick things off is late summer. We can provide guidance on variety selection, required acreage, and handling recommendations.

### **Crop Management – October – May**

We’ve forged a partnership with researchers from NC State and Virginia Tech to provide the technical background necessary to produce high-quality grain. Producing great barley doesn’t happen by accident and we’ll do our best to connect you to our network of resources.

### **Harvest – June**

After months of watching the crop, it is time to test and evaluate the harvest. We'll walk you through the finer points of quality evaluation and give you an honest opinion on what is possible with your grain.

### **Malting – August**

Assuming quality specifications are met, we'll take delivery in late summer. From there, we'll run the batch(es) through our system over the course of seven days. This might produce a great, multi-purpose base malt or something special that is included in annual "estate" offering.

We've handled a wide variety of small grains and love a challenge. Give us a call if you have a project in mind!

### **~Beer of the Month: Archetype Brewing's "Walk the Earth V5"~**

Asheville, NC is synonymous with world class beer and breweries. One of our favorites is Archetype Brewing with locations in West Asheville and Downtown. Erin Jordan is the head brewer and designs everything from lagers, to world class IPA's, and barrel-aged brett saisons. Walk the Earth fits into this latter category.



Walk the Earth Version No. 5 reminds us of juicy peaches, summer cobbler, and bright acidity. You'll pick up on the peach right away, but don't miss that leathery funk from the *Brettanomyces* yeast, the other stone-fruit flavors, and the balanced complexity of a perfectly aged saison. And of course, it features Riverbend's Appalachian Malted Wheat. Aged 9 months in French Oak red wine barrels. Coming in at 9.2% ABV, this beer is



funky, not sour. Deceptively smooth and easy-drinking, it's the perfect beverage to enjoy during these dog days of summer.

### **~Smoked Malt of the Month: Applewood Smoked Wheat~**

We would like to invite you to join us on a journey into the world of smoked malts. Starting this month, we kick off a new series where we will be experimenting with different kinds of hardwoods and smoke-able materials to impart unique flavor characteristics. We will be using applewood, wild cherry, peach, beechwood, oak, hickory, and whatever else we can get our hands on. Additionally, we will be applying smoke to different kinds of malts in the Riverbend portfolio: Munich Malts, Rye, Wheat, Oats, and perhaps even Malted Corn!

First up is Applewood Smoked Wheat. The fruit character in fruitwoods tend to carry through to the material to which it is applied. Our Appalachian Wheat absorbs this delicate smoked flavor and provides a very neutral material (in terms of grain-flavor) impact. Applewood Smoked Wheat is a great choice in a Grodziskie as this style requires smoked wheat and tends to be very lightly smoky. Or if you are making a whiskey, this would be great in a smoked wheated-bourbon.



Each batch is five-hundred pounds and will be available on a first come, first serve basis. We will announce each batch via our Social Media and this Newsletter. Contact Matt Thompson if you are interested. [Orders@riverbendmalt.com](mailto:Orders@riverbendmalt.com)



## ~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!

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