

From: Matthew matt@riverbendmalt.com
Subject: [Test] Newsletter: Teeter Farms, Winter Warmer, Smoked Malt
Date: December 14, 2020 at 3:03 PM
To: matt@riverbendmalt.com



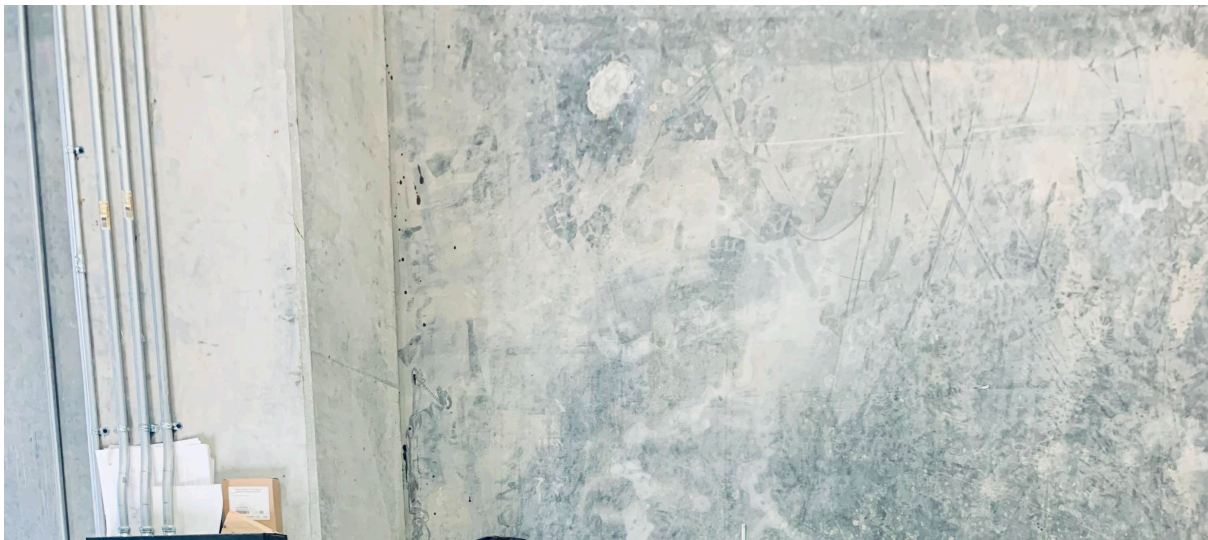
December Newsletter





~Grower Spotlight: Teeter Farm and Seed Company, Clarksville, TN~

Mike Jones and his team have done an outstanding job growing 2-row Calypso barley and soft red winter wheat for us over the past few years. They have the ability to clean and package small grains at their facility which ensures a steady supply of high quality material for us to work with. Malt made with their grain has made it into mash tuns across the state and we are looking forward to expanding our partnership in the coming year. Give us a shout to reserve some TN-grown malt today!





~Brewing with Scott: Winter Warmer~

It's that time of year - Winter beer season- which means it is the perfect time for a Winter Warmer. Our new resident brewer, Scott Chadwick put this one together for us. Have we told you about Scott yet?

Scott grew up in Boca Raton, FL and has a degree in neuroscience - no kidding! While in FL, he developed a passion for fermentables which led him to pursue a career in brewing. He has worked at notable breweries including Funky Buddha and Robot Brewing.

We look forward to having Scott as a regular guest in our newsletter and to sharing his creative recipes.

Winter Warmer:

Winter Warmer:

42% Southern Select

33% Vienna

20% Munich Rye

5% Chit

Mash at 155 for one hour for medium body

19 IBU bittering with Magnum hops

Big addition of EKG at 30 mins

Small hit of Citra at flameout to play with the sweet orange peel and coriander additions at 10 mins

~35-40 IBU total

English ale yeast for a slight malty, sweet finish that will balance with the spices added to secondary. We're using a combination of Grains of Paradise and allspice to finish the warmer with a spicy feel. Ferment for 14 days, add spices for up to five days depending on your taste. Once spices have been removed, age for anywhere from 15 days to a few months for spices to mellow.





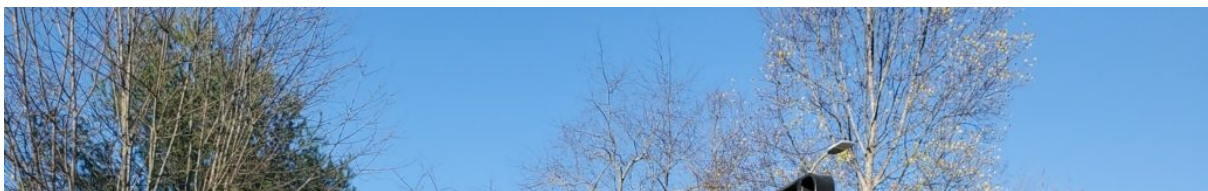
~Visiting Asheville? Pickup Malt at our Facility! ~

Travel has been greatly impacted by Covid this year, but a lot folks are still taking advantage of the great outdoors. And if you happen to be making Asheville a destination as part of your recreational activities, you should consider arranging for a malt pickup at our facility.

Place an order and we can have it ready for you to pickup at our facility the Next Day!

We are committed to getting our fresh, local malt in your hands in a fast, efficient manner.

Give us a shout to learn more!





~Kiln Blog by Brent Manning~

Smoke Sessions

I'll be honest, I was not a fan of smoke beers. To me, they all came in one flavor....campfire. I could pick it out of whatever I was drinking and just couldn't get past it. Never did I go back for a second pint.

With that as the backdrop, I helped launch our smoked malt program a few months back. This move was driven primarily to support product requests from our distillery customers. Little did I know this would open doors to all kinds of interesting projects.

The finished beers I've tasted with these new products have really opened my eyes to new ways that smoked malt can be used. The malts serve more of a supporting role adding depth and complexity without dominating the conversation. I've picked up notes of walnut oil, honey, dark fruit, and black cherry as we've mixed and matched different woods with different malts.

Check out a few of the highlights below...

Pecan Smoked Wheat

I knew we had a hit with this one as soon as I tasted it! Since there is no husk on a wheat berry I was skeptical of how much flavor pickup we could achieve. Happy to report I was wrong!

Tasting notes:

The rich, bready texture of our standard Appalachian Wheat melds perfectly with the honeyed, dark fruit notes contributed from the smoke.

Cherry Smoked Vienna

This one was a special request from a distiller. Cherrywood provided by the good folks at Carolina Cookwood (Upstate SC).

Tasting Notes:

Our Vienna contributes a wealth of sweet aromatics ranging from cake batter to vanilla and honey. Surprisingly, the wood contributes a slightly tart, black cherry finish that balances the sweetness. Somebody needs to try this with a brett beer!!!!

Fig Wood Smoked Base Camp

Our friends from Bhramari Brewing brought over some foraged fig wood for this batch. Gary and I pulled up our camp chairs and hung out while the fire crackled.

This conversation gave rise to the MoonSong Virtual Beer Festival that we collaborated on.

Tasting Notes:

Base Camp supplies notes of honeysuckle and bread crumb that were enhanced by the fig wood smoke. More dark fruit and floral aromatics were observed post smoke.

This malt went into a Helles style lager collab with Hi-Wire, Terry's Big Adventure.

The finished beer reminded me of Schlenkerla Helles (which doesn't actually use smoked malt). The fruit was complimentary.....so good I ordered a second!

More to come as we expand this program in 2021. Feel free to reach out with your ideas....we are always open to suggestions!





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

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