



January Newsletter



~Using a COA for Malting & Brewing Pt.1~

Planning for a successful batch of malt or brew day starts with a Certificate of Analysis (CoA for short) which provides a tremendous amount of information about the malt you will be working with. In the early days, these laboratory analyses were

the malt you will be working with. In the early days, these laboratory analyses were cost prohibitive for us....costing upwards of \$300 a sample! Thanks to the good people at Hartwick College and Montana State University we are able to test every batch we produce.

What does this mean for our customers? More consistency and transparency. Maltsters use these data to guide our operations on a daily basis. In this first installment, I'll cover extract from the maltsters and the brewers perspective.

Extract levels, commonly presented as Fine Grind Dry Basis, or FGDB, attest to the amount of fermentable sugar that is available in malted grain. Modern expectations for extract should exceed 79% for 6-row barley and 80% for 2-row barley. If we have a poor crop year with low test weights (<46 lb./bushel), these can be challenging to achieve. Good harvests make our jobs a little easier!

If we see extract levels declining for a good lot of barley, we can make several changes to our production plan. For example, we might choose to extend germination to allow more time for the cell walls to be broken down into additional starches and simple sugars. The trick is balance. If we go too far, soluble protein levels may increase beyond acceptable levels. This could translate to a thin, watery beer.

Brewers will use this number to determine how much malt is required to achieve a target starting gravity. Some quick math can help translate FGDB into extract potential...

Extract potential (S.G.) = $1 + (FGDB/100) * 0.04621$

The 0.04621 multiplier in the formula is the extract potential of sucrose (1.04621), against which all extract is measured. For example, Batch 2073 of Southern Select with a FGDB of 81.4% results in a calculated extract potential of 1.03761. Roughly 37.6 points per gallon.

Having this data available can help avoid unexpectedly high or low starting gravities that might negatively impact customer expectations, judging performance, or cost considerations.

Hopefully, this series will provide some interesting insight into how maltsters use CoAs to make process changes throughout the year in an effort to delivery consistent, flavorful products!

~Brent Manning~



~Brewing with Scott: Imperial Stout~

Grist:

75% Southern Select

8% Caramel/Crystal 120L

7% Streaker Oats

5% Chocolate Malt

3% Black Patent Malt

2% Roasted Barley

You'll want to mash this one at 158-160 to get that full body that carries this beer from start to finish.

Different forms of sugar can be used as an adjunct to boost the ABV of this beer.

Personally, I find an addition of blackstrap molasses can add an extra depth in flavor as well as give you that bump in ABV to fit the style.

I like to use high alpha acid hops for bittering such as Summit or CTZ to get about 40 IBU's @ 60 minutes and then finish with some noble hops such as Fuggle or EKG @ 10 minutes for a nice earthy, floral touch. This style can vary in hop aggressiveness so find bitterness, flavors and aromas that you prefer!

English ale yeast or a high gravity yeast will work best for this style leaving either a semi-sweet and full finish or a medium body finish respectively. Both will produce a fair amount of esters which is not uncommon for the style.

Aging and patience are key in this style as the sharp alcohol bite may make this a tough beer to swallow for at least the first few weeks after fermentation is finished. 3 weeks of fermentation and 4-6 weeks of conditioning after packaging is recommended.

~Scott Chadwick~.





~New Year, New Malt Bag Design: Appalachian Wheat ~

A soft red winter wheat sourced from both sides of the mountains in Tennessee and North Carolina.

Appalachian Wheat has won high praise from breweries and distilleries around the south. Kilned a bit darker to unlock more pronounced notes of fresh baked bread and biscuits.

Give it a shot in your next hazy IPA or mixed culture project. Or add some body and a touch sweetness to your Wheated Bourbon!





With 2020 coming to a close, we thought it would be fun to share some of co-founder Brian Simpson's best and (worst) moments of the year.

Favorite New Malt: Munich Rye. "Super flavorful and it presents, a much richer expression of our heirloom rye."

Favorite Trail Run: Big Bald off of the Appalachian Trail. "Unbelievable 360 degree views. About 14 miles round trip."

Favorite Album: Sturgill Simpson. Cuttin' Grass Vol. 1 (Butcher Shoppe Sessions). "You've got to turn it up!"

Favorite Beers: Dankful IPA from Sierra Nevada and Vienna Lager from Burning Blush Brewery. "This was a hard one. I had lots of great beers this year, but these two stand out."

Favorite New Equipment: The Jewell Industrial Floor Sweeper. "It's awesome and a game changer for floor sweeping. The staff is stoked on this baby."

Worst Part of 2020: "Not being able to socialize with friends at brewery taprooms. I'm tired of drinking alone."

Happiest Accident: Americano Malt. "We had issues with the kiln and this one

got out of hand and got really hot. It created this aromatic malt with notes of light roast coffee. Don't ask me to recreate it!"

"Bring on 2021!"



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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