



March Newsletter



~Announcing Chesapeake

By [unclear]

Pilsner~

Southern Malt Sourced by the Bay

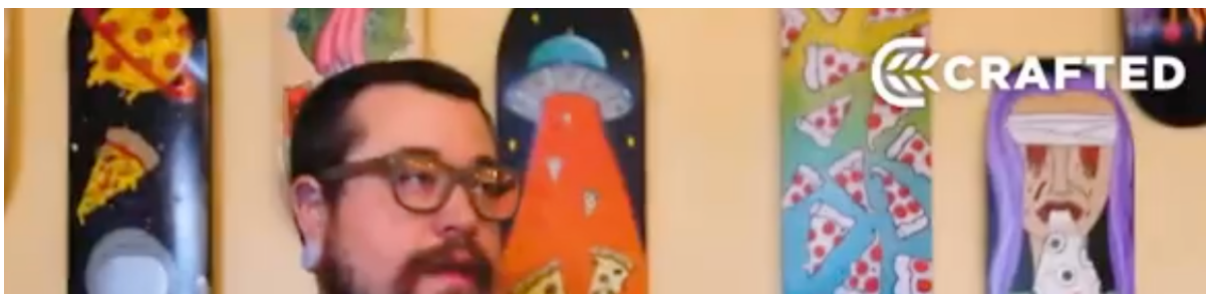
We are excited to announce the immediate availability of our new Chesapeake Pilsner Malt. This new 2-row pilsner malt is sourced exclusively in Virginia and showcases the singular terroir of the Chesapeake Bay.

Chesapeake Pilsner Malt is produced using a lower kilning temperature which makes it an ideal base malt for a variety of beers including hazy IPA's, pale ales, pilsners, and farmhouse styles. It is also a great choice for spirits including single malt whiskey and bourbon. The flavor is grainy with notes of honey, fresh baked bread, and melon. Its distinctive character stands apart from other 2-row base malts due to its complexity.

"It is so cool to be able to offer a pilsner malt that is sourced from the Chesapeake Bay area," stated Brent Manning, Riverbend Co-Founder. "We've been sourcing barley from Virginia for years and have always been impressed by the flavor and quality."

"We use Chesapeake Pilsner Malt in our SML Lager and Peste Italian Pils," says Bryan Summerson, owner and head brewer of Big Lick Brewing Company in Roanoke, VA. "It performs great in our brewhouse and we love the character it imparts in our beers."

Riverbend's Chesapeake Pilsner Malt is in stock and available for immediate delivery. Contact Orders@Riverbendmalt.com to place your order.

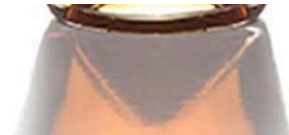




We are beyond excited to be featured in "Crafted: Season 2" which takes place in Asheville, NC. Featured breweries include our homies at Zillicoah Beer Company, Bhramari Brewing Company, DSSOLVR, and Green Man Brewery. Along with these awesome breweries, White Labs and of course, Riverbend Malt House, are highlighted. We are honored to provide the malt used in the Crafted Variety Pack featuring brews from each of the aforementioned breweries. The Crafted variety 4-pack is available now. Click the pic above for a link to buy this pack.

Look for "Crafted: Season 2" to premier on Amazon Prime this week!





~Brewing with Scott: Cold IPA~

Somewhere between an IPL and an aggressively hopped American malt liquor lives this "newish" style to the craft beer scene. A crisper version of an ever popular style has shown its face and is simultaneously confusing and intriguing brewers and enthusiasts alike across these United States. With a smooth, crisp body and finish, considerable hop character and a decent ABV (6-7.5%) this beer scratches a few itches for many.

Grist:

80% Chesapeake Pilsner

20% Cumberland Malted Corn

Opting for malted corn will cut out a cereal mash step and create a simpler approach to this adjunct style. This addition of an adjunct, however, will capture the body and drinkability we hope to achieve in this crushable yet sizable beer.

Hops:

~15-30 IBU's in bittering hops (CTZ being a personal favorite of mine)

Big amounts of C hops in whirlpool, much like that of a NE IPA style regiment

Most importantly we want some dry-hopping with strong, tropical aroma hops at high krausen.

Citra, Mosaic, Galaxy and Motueka added during active fermentation give a nice bit of biotransformation unlocking flavorful tropical and citrus aromas.

Yeast:

Clean lager yeasts seem to be preferred but some are taking a warmer route when it comes to fermenting (60F)

If you brew this recipe, please let us know what you think!

~Scott Chadwick~.



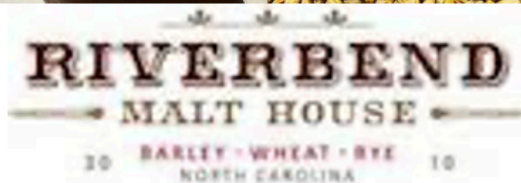
~Erin Mellenthin, Riverbend Maltster~

To celebrate Women's History Month, we are profiling Erin Mellenthin, assistant maltster at Riverbend Malt House.

Erin grew up in Wisconsin and earned her degree in Soil Science and Spanish at the University of Wisconsin-Madison. After graduating, she moved to Baltimore and started to look for some of the things that reminded her of home: Cheese, Brats and Beer! That search lead her to an awesome collection of female homebrewers called "Lady Brew Baltimore" whose goal was to make homebrewing more accessible to women. She credits this group for getting her into the science of brewing.

Erin loves working in the brewing industry because "it is a fusion of science, hard work, art and tradition." She says "I feel like beer is part of my ancestral roots and helps me reclaim an old identity".

Her favorite beers include New Glarus Raspberry Tart and Zillacoah Pecan Smoked Lager. When she is not working at Riverbend, Erin can be found fermenting vegetables, climbing, hiking, playing guitar and spending time with her dog June.



~South by Northwest: A Malt Collaboration~

Collaboration is a hallmark of the craft beer industry. That's why we are excited to announce a series of releases with our friends at Skagit Valley Malting in Washington state in Washington State as part of our South by Northwest project.

For this project, we shipped a barley varietal called Violetta that's grown in the south which Skagit Valley then malted at their facility. In return, they shipped us a varietal called Talisman that we floor-malted at our facility in Asheville in the style of a british pale malt.

Collaboration partner breweries include Green Man Brewing, DSSOLVR, Big

Lick Brewing Company, Sceptre Brewing Arts, and Fireforge Crafted Beer.

Beers will be released throughout the month. This is a great opportunity to taste the terroir of the fertile Skagit Valley located by Puget Sound in the Pacific Northwest.



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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