



April Newsletter



~Using a COA Pt 3~

By Brent Manning

We work hard to produce consistent, quality malt. As part of this process, we send every batch to a third party lab which provides us with a full Certificate of Analysis (CoA). A recent review of a discrepancy in color, prompted an interesting discussion between the two laboratories that we use, [Montana State University Malt Quality](#)

[Laboratory](#) and [Hartwick College Center for Craft Food and Beverage](#). Cheers to Hannah (MSU) and Aaron (Hartwick) for their thoughts and edits on this post!

To provide some background, each component of the CoA has a standardized methodology associated with it that was developed and approved by the American Society of Brewing Chemists (ASBC). All laboratory testing follows these guidelines. However, different equipment, staff, and testing conditions can lead to variations in results.

How do our intrepid scientists address this potential problem you ask?

They employ rigorous internal and external quality practices to ensure both precision and accuracy in test results. . These include 1) participation in the ASBC Lab Proficiency Program – regular testing of blind samples with comparison of results across 19 labs from the US and Canada and. 2) daily in house control charting to catch any inconsistencies on the spot.

It is important to note that this level of effort helps define and control the acceptable levels of variability within each lab, but does not eliminate it!

Let's look at a few examples that illustrate this point.....

1. **Color** – As we've grown, consistency in this department has become paramount. Brewers (and their customers!) have expectations regarding the color of their finished products. If we miss in this department, problems can arise quickly. Note that a normal difference between labs can be up to 0.6 SRM. Given this information, we typically allow for a swing of 0.5 SRM in our base malts.
- **Extract** – Another “hot button” topic for larger breweries. Lower extract/efficiencies equals lost revenue at a measurable scale. A variability of 1.4% could mean the difference between winning a contract or making a price concession. We have recently updated our specifications on the website to reflect a “minimum” rather than an absolute percentage to reflect this reality.

Understanding and accepting this variability comes with the territory of working with an agricultural product. Definitely something for both maltster and brewer to keep in mind when discussing final results!

If you are interested in learning more about this topic, The North American Craft Maltsters Guild is hosting a Malt Analysis webinar on March 25th!

<https://craftmalting.com/events/member-webinar-meaningful-malt-analysis/>

The typical variation for the most common malt tests are listed below:

The “repeatability” (r95) is the maximum expected difference between two test results on the same sample from the same lab.

The “reproducibility” (R95) is the maximum expected difference between two test results on the same sample from different labs.

	r(95) (within lab)	R(95) (between lab)
Moisture (%)	0.2	0.8
Extract (% dm)	0.4	1.4
Beta Glucan (mg/L)	20	50
Friability (%)	3.0	7.0
Soluble Protein (% dm)	0.2	0.6
Total Protein (% dm)	0.2	0.4
FAN (mg/L)	7.0	40
Colour (°ASBC)	0.2	0.6
Diastatic Power (°L)	10	30
Alpha Amylase (DU)	5.0	15





~Brewing with Scott: Spring Saison~

With the changing to the warmer seasons upon us, there is no better time to get a crisp, fruity and slightly peppery saison in your gullet. With a nice dry finish and plenty of carbonation, this refreshing farmhouse style ale is sure to go down easy.

Malt:

75% Riverbend Pilsner

15% Appalachian Wheat

10% Riverbend Vienna Malt

You'll want to mash on the lower end (148-152F) for about 60 mins for this one. This will help to supply this super attenuative yeast with all the fermentable sugars it can stomach.

Hops:

Northern Brewer @ 60 mins (~15 IBU's)

Saaz @10 mins (8-10 IBU's)

Earthy base and a spicy nose is what I aim for with a French style saison. Feel free to sub in some new world hops for a bit of citrus or fruity notes that will mingle with the real star of this beer: the yeast.

Yeast:

White Labs French Saison Ale Yeast (WLP590)

WLP590 is comfortable a bit above your normal ale temperature ranges. Start your fermentation at around 70F for the first few days and then allow it to rise up into the mid to high 70's to finish off. This will allow the yeast to cleanly finish it's fermentation but also provide you with a punchy amount of those fruity/spicy esters that makes this beer unique.

The final and arguably most important step to really nailing this beer is to carbonate

to about 3 volumes of CO₂. This will allow the aromatics to shine through with every sip and lend a champagne-y effervescence that makes this farmhouse style all the more refreshing.

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

~Scott Chadwick~.



~Profile: Ashley Loakimedes, Oak & Grist Distillery~

Women's History month may be in the rearview mirror, but we still want to give a shout out to our friend, Ashley Loakimedes, Tasting Room Manager at [Oak and Grist Distilling Company](#)

[Shed Dressing Company](#)

in Black Mountain, NC.

Ashley is a Warren Wilson graduate, where she majored in print making and art. She met Will, owner at Oak and Grist, there and worked with him at several spots in the area. She was onboard "day one" at the distillery and has worn many hats since they opened their doors, from production to sales to event planning....she has done it all!

Along the way she has helped cultivate a safe space to educate customers about craft spirits, creating an environment where there are no "stupid" questions. Her advice to women who aspire to be part of the industry? "Don't be afraid to ignore and dismantle stereotypes that you encounter and take joy in that knowledge"

Did we mention she makes a mean cocktail? Holy hell they are delicious! Try this recipe on a sunny afternoon!

Basically a Salad

1 oz Strawberry Syrup

(3 c berries, 2 c sugar, 1 c water, mash, mix and strain)

2 oz Dark Rhythm Gin

1/4 oz aged balsamic vinegar

Shake with ice and pour into a coupe glass (extra points if you have one of these!)

Garnish with fresh ground black pepper





~Base Camp Extra Pale Malt: Workhorse~

Day in and day out, Base Camp Extra Pale is a workhorse. At 1.8 - 2.3 SRM, this base malt is extremely versatile and can be used for IPA's, Pale Ales, Saisons, Pilsners, Farmhouse beers, etc.

Base Camp is a true expression of regional terroir and is crafted using a proprietary blend of regionally grown 2-row barley varieties. We kiln this malt at lower temperatures to create a slightly sweet, grainy profile that will compliment your hopper offerings.

Reach out to orders@riverbendmalt.com to place your order!





When you're absolute beginners, it's a panoramic view - M. Ward
Look at those fresh faces...we had no idea what the road had in store for us.
Hard to believe we are approaching our 10th anniversary!

In the coming months we'll be taking a deep dive into our history. This will include stories about the people and places that shaped us....stories about what it means to produce [#maltwithamission](#).



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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