



May Newsletter



We are Expanding!

BIG NEWS!!!

We have added our third Germination Kilning Vessel. Just in time for the summer rush, this 10-ton unit will allow us to produce even more top quality local malt. We worked with [Malters Advantage](#) to improve upon the design of our first two units and can't wait to see it in action. We are in the final stages of construction and will be running our first test batch later this month.

A huge thank you to all of our customers who have supported us along the way! Your appetite for locally-sourced malt is driving this movement!! Stay tuned for more updates.

Photos courtesy of Doug Taylor



~Barley Harvest 2021 Update~

Time to start scouting the fields to check on our crop. This time of year is critical to our harvest. We need just the right amount of rain and plenty of sunlight to promote vigorous growth. Right now, about 80% of the plants have "headed out" with the remaining 20% close behind. We are primarily concerned with rainfall amounts as the barley seed heads mature. We've just had two nice showers so we are in good shape for the home stretch.

In the past few years we had multi-inch events around Father's Day, just after

harvest. Hopefully, we'll be able avoid these big events again this year. More info soon.



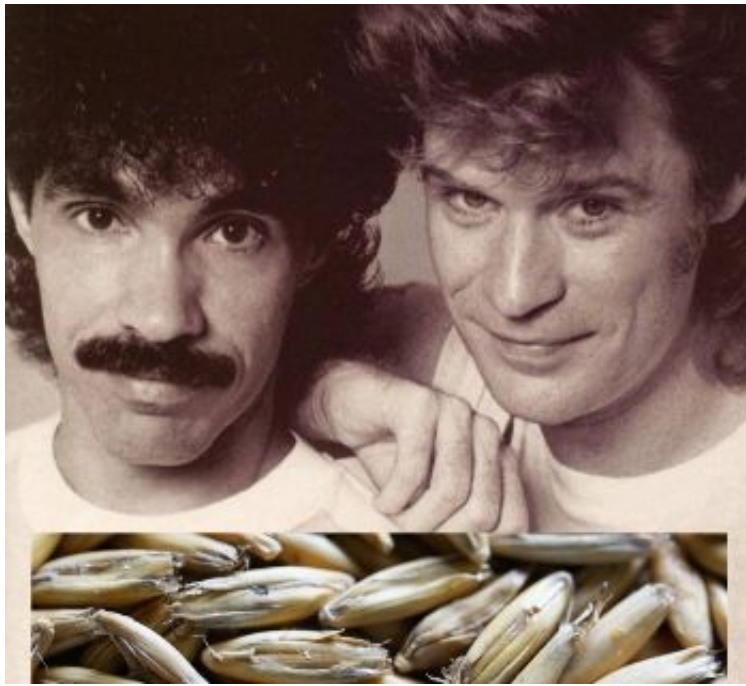
~Giving Back~

A few weeks ago, we got the team together to give back to our community. The weather was perfect for our stream clean up with [Asheville GreenWorks](#). Our team removed several hundred pounds of trash from Sweeten Creek and Haw Creek. Plenty of plastic cups, tarps, and the obligatory car tire or two.

After a day of hard work, we capped things off with a lovely Saison from [Hillman Beer - Asheville/Biltmore Village](#)

If you aren't familiar with Asheville GreenWorks, give them a follow! Eric and his team are doing tremendous work in our community!

The Essential "HULL & OATS" MALTED OATS



~Hull & Oats: Perfect for Hazy IPA~

Looking to add a little 'Rock & Soul' to your brew? Look no further. "Hull & Oats" is our malted hulled-oat variety with superior flavor and lauter-ability. Made with Brooks Hulled Oats, "Hull & Oats" is perfect for adding haze or a velvety mouthfeel to your brew. Our brewers find that they can either eliminate the need for rice hulls or use far less rice hulls when looking for solutions to prevent a stuck mash.

"Hull & Oats" has naturally occurring hulls that help create a natural filter bed which can be a great solution for this issue. And did we mention it grooves in a yacht-rock kind of way?

Don't accept imitations. Go for the original. Go for the Essential. In stock and available now! Contact orders@riverbendmalt.com to place your order.





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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