



# Riverbend Announces Expansion

*Article from Brewbound, "Riverbend Announces Expansion", June 28th, 2021*

**ASHEVILLE, NC** – Riverbend Malt House announced the successful completion of the first batch of barley malted on its new 10-tonne Germination Kiln Vessel (GKV) unit. This state-of-the-art equipment increases the overall malthouse capacity by 40 percent, enabling Riverbend to meet growing demand for craft malt among breweries and distilleries throughout the Southeast.

“Our new unit gives us even tighter control over quality, while at the same time increasing productivity,” noted Adam Demchak, Riverbend’s VP of Engineering and Production. “And our employees love it because the cleaning and maintenance

procedures are more efficient.”

[Read More](#)



## *Oktoberfest: Celebrate with Local Malt*

With October only a few short months away, there's plenty of time to get a crisp clean Oktoberfest beer in the lagering tank. Here we'll focus on the lighter cousin of the Marzen: the Festbier.

Malt:

65% Riverbend Chesapeake Pilsner

25% Riverbend Vienna

10% Riverbend Light Munich

Mash this one at about 150-152 for an hour for a medium-dry to dry finish.

Boil for about 75 minutes for this Pilsner heavy grain bill. Once the boil is done, chill to about 50F and be sure to aerate well and pitch a healthy amount of lager yeast to get this beer clean and crisp.

Allow this to free rise to about

Hops:  
~18 IBU's German Magnum  
@60  
2-5 IBU's Hallertau @10

Yeast:  
White Labs WLP820  
Octoberfest/Marzen Lager  
yeast or  
Fermentis Saflager 34/70

*Recipe by Scott Chadwick,  
Riverbend*

56F over the next few days  
and when gravity drops below  
1.020, bring that temperature  
to about 60F for a clean finish.

Once you've reached terminal  
gravity, begin to cold crash to  
lagering temperatures (3-5  
degrees/day). Then hold at  
your preferred lagering  
temperature for 6-8 weeks or  
longer if you can resist pouring  
one. Prost!

[Order Here](#)

## **Dark Munich Specialty Malt**

A continuation of the Munich-  
style, this product is crafted  
using an intense 30+ hour kiln  
cycle that utilizes high  
temperatures and different air  
flow management techniques.



The result is an aromatic malt that delivers notes of baker's chocolate, toast, and dark fruit. This malt will add depth brown ales, barleywines, and German Bocks.

[Learn More](#)

## Our 10th Harvest Report - 2021

Wow, the samples are starting to arrive and they look beautiful!

Each year we hold our collective breathe from late May to mid June, watching the weather and waiting for early reports on grain quality. These crucial weeks determine the next 15 months for us. If heavy rains fall and the crop suffers, we have a long road ahead. If the skies clear, we can match quality specs with just about anyone.



**Keep Reading**





## **Revelry Brewing: Hotel Rendezvous Kristallweizen**

We are excited that Revelry Brewing has chosen to join the movement to bring locally-sourced ingredients into their brewhouse. They have already folded in several of our specialty malts into core recipes!

Hotel Rendezvous, a kristallweizen, utilizes our Appalachian

Wheat to provide a nice bread-like backbone that balances perfectly with the fruity, bubble gum esters from the yeast.

If you haven't tried it, be sure to pick up a 6-pack for your barbecue. You can find them at grocery stores across SC and NC now.

Thanks for supporting Riverbend and for being a [Craft Malt Certified Brewery!](#)