

RIVERBEND

MALT HOUSE

PRODUCT LIST

BASE MALTS

BASE CAMP EXTRA PALE

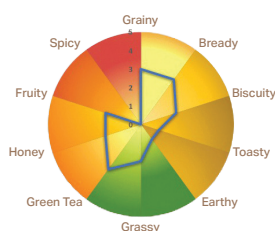


Styles: **IPA, NE IPA**
Variety: **2-ROW BARLEY**

This base malt is produced from a proprietary mix of 2-row barleys. The flavors are clean and grassy. Great for all hop forward styles.

Extract: >81% **Protein:** 10.7% **DP:** 120
Alpha Amylase: 40-45 **Usage:** 50-90%

1.8 - 2.3 SRM



CHESAPEAKE PILSNER

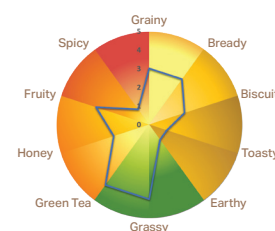


Styles: **LAGER, IPA, FARMHOUSE ALE**
Variety: **VIOLETTA**

This base malt creates a nice mix of bread crumb and sweet aromatics, followed by a crisp green tea note in the finish. Perfect for more hop-forward lager styles.

Extract: >81% **Protein:** 10.2% **DP:** 120
Alpha Amylase: 40-45 **Usage:** 50-90%

1.8 - 2.3 SRM



SOUTHERN SELECT

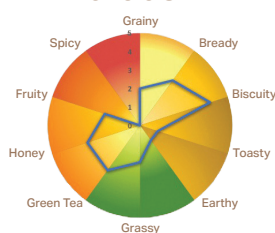


Styles: **IPA, DIPPA, ENGLISH ALE, LAGER**
Variety: **2-ROW BARLEY**

Pale malt produced using a proprietary blend of regionally grown 2-row barley varieties. These varieties germinate at different rates which contribute a mix of grain, grassy notes and a rich, honey-sweet finish. Try in your next lager or session IPA!

Extract: >81% **Protein:** 10.7% **DP:** 100
Alpha Amylase: 40-45 **Usage:** 50-90%

2.5 - 3.5 SRM



CUMBERLAND PILSNER

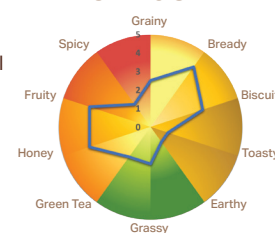


Styles: **LAGERS, FARMHOUSE ALES**
Variety: **AVALON**

This base malt yields lots of fruit and sweet bread notes upfront, followed by a nice floral finish. Perfect for a wide variety of malt forward lager styles.

Extract: >81% **Protein:** 10.3% **DP:** 120
Alpha Amylase: 40-45 **Usage:** 50-90%

1.8 - 2.3 SRM



CZECH-STYLE PILSNER

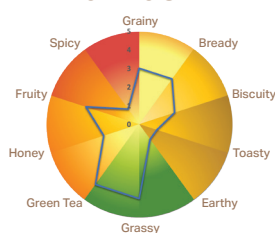


Styles: **CZECH LAGER**
Variety: **2-ROW BARLEY**

This truly undermodified base malt delivers a touch of grainy sweetness, followed by notes of cooked rice and pear. It finishes with fresh cut wildflowers and hay. All of this contributes nicely to the more full-bodied lagers associated with this region.

Extract: >80% **Protein:** 10.3% **DP:** 120
Alpha Amylase: 40-45 **Usage:** 50-90%

1.5 - 2.5 SRM



SPEAKEASY DISTILLER'S

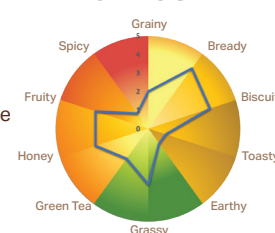


Styles: **BOURBON, IRISH WHISKEY**
Variety: **2-ROW BARLEY**

A higher enzyme malt that doesn't sacrifice flavor: This malt utilizes the highest-quality lots of 2-row barley along with an extended, cool germination, and gentle kilning to create a malt that shines in the distillery.

Extract: 84.3% **Protein:** 9.8% **DP:** >180
Alpha Amylase: >65 **Usage:** 50-90%

1.5 - 2.5 SRM



MALT HOUSE SPECIALTIES

CRYSTAL 20

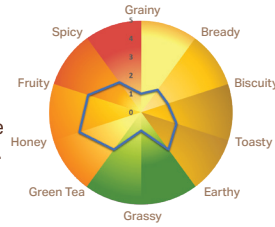


Styles: **MULTI-GRAIN LAGER, PUB ALE**
Variety: **2-ROW BARLEY**

Crystal 20 is produced using a proprietary kilning technique that mimics the stages of a standard roasting profile without the intense heat. The result is a truly crystalized malt that delivers loads of light caramel and toffee followed by light pumpernickel and black tea.

Extract: >76% **Protein:** N/A **DP:** N/A
Alpha Amylase: N/A **Usage:** 5-15%

15 - 25 SRM



CRYSTAL 50

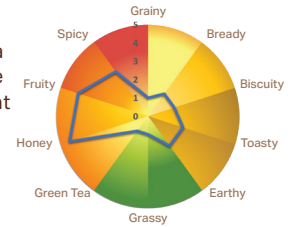


Styles: **AMERICAN PALE ALE, BROWN ALE**
Variety: **2-ROW BARLEY**

Crystal 50 is produced using a proprietary kilning technique that mimics the stages of a standard roasting profile without the intense heat. The result is a truly crystalized malt that delivers syrupy smooth toffee supported by hints of coffee and dark chocolate.

Extract: >76% **Protein:** 10.2% **DP:** N/A
Alpha Amylase: N/A **Usage:** 5-25%

45 - 55 SRM



CRYSTAL 80

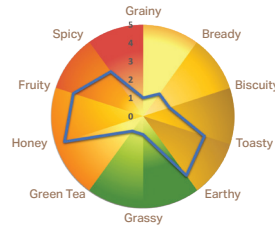


Styles: **ENGLISH MILD, BARLEYWINE**
Variety: **2-ROW BARLEY**

Our darkest malt, Crystal 80, is produced using our proprietary kilning technique without intense heat. This is a truly crystalized malt that delivers syrupy smooth dark cherry and bakers chocolate with a touch of coffee cake and oak.

Extract: >76% **Protein:** 10.6% **DP:** N/A
Alpha Amylase: N/A **Usage:** 5-10%

70 - 90 SRM



HONEY MALT

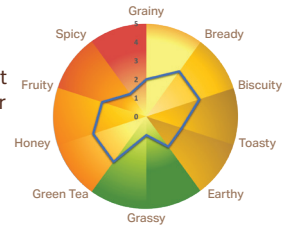


Styles: **ENGLISH BROWN ALE, BOCKS**
Variety: **2-ROW BARLEY**

Inspired by the "brumaltz" produced in Germany, this malt has pronounced sweet notes of maple syrup and fig with a finish that blends in black tea and oak tannins. Great for Belgian Dubbel or English Brown recipes.

Extract: >78% **Protein:** 10-11% **DP:** >80
Alpha Amylase: >20 **Usage:** 5-25%

15 - 25 SRM



CUMBERLAND CORN

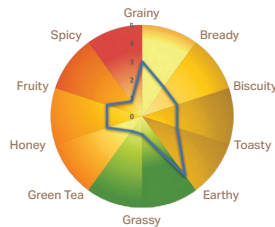


Styles: **FARMHOUSE ALE, LAGER, WHISKEY**
Variety: **NON GMO DENT CORN**

Made from a food-grade, Southern-grown dent corn, this malt is earthy and fresh with a sweet cornbread flavor. Great for Mexican Lager recipes.

Extract: 58% **Protein:** 11.5% **DP:** 10
Alpha Amylase: N/A **Usage:** 5-25%

1.5 - 2.5 SRM



BLOODY BUTCHER

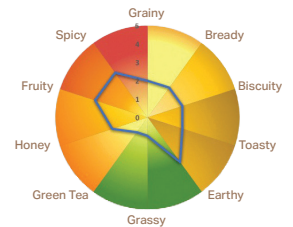


Styles: **AMERICAN LAGER, BOURBON**
Variety: **RED CORN**

Produced from heirloom corn, this malt product yields notes of baking spice and clove. Great for American Lager and Bourbon recipes.

Extract: 40% **Protein:** 11% **DP:** 10
Alpha Amylase: N/A **Usage:** 5-25%

1.5 - 2.5 SRM



APPALACHIAN WHEAT

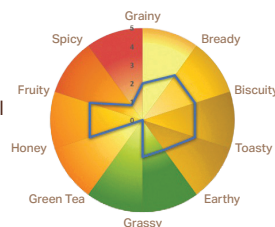


Styles: **HEFEWEIZEN, SAISON**
Variety: **SOFT RED WHEAT**

This malt is produced using Southern-grown soft red winter wheat. We elevate kilning temperatures to enhance aromas of freshly baked bread and toast. Look for a substantial improvement in flavor and mouthfeel over mass-produced offerings!

Extract: 83% **Protein:** 10.3% **DP:** 200
Alpha Amylase: 30-35 **Usage:** 5-50%

3.0 - 5.0 SRM



GOLDEN WHEAT

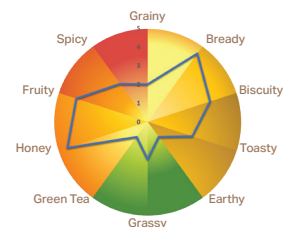


Styles: **LAGER, WHEATED WHISKEY**
Variety: **WHITE WHEAT**

Top quality white wheat is germinated and kilned like our Vienna. We get big notes of breakfast cereal in the finished product. Think Golden Grahams swimming in a nutty, freshly made pie crust.

Extract: 88% **Protein:** 10.8% **DP:** 140
Alpha Amylase: 50 **Usage:** 5-50%

4 - 7 SRM



GREAT CHIT

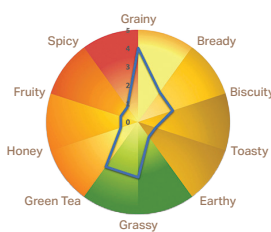


Styles: **IPA, NE IPA, LAGER**
Variety: **2-ROW BARLEY**

This highly under-modified malt can serve as a great substitute for raw grains and dextrin malts in your brew. Expect improved head retention and mouthfeel. We use Southern-grown 2-row barley coupled with a brief germination stage and gentle kilning regime.

Extract: 80% **Protein:** 10.1% **DP:** 100
Alpha Amylase: 30-35 **Origin:** NC/VA/TN **Usage:** 5-20%

1.5 - 2.5 SRM



HULL AND OATS

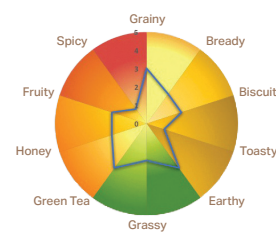


Styles: **NE IPA, STOUT**
Variety: **BROOKS**

These floor-malted oats utilize a variety developed in North Carolina called Brooks that is prized for its high protein levels. This contributes to the signature silky mouthfeel of both NEIPAs and classic Stouts.

Extract: 58% **Protein:** N/A **DP:** N/A
Alpha Amylase: N/A **Origin:** VA **Usage:** 5-25%

3.0 - 4.0 SRM



CAROLINA RYE

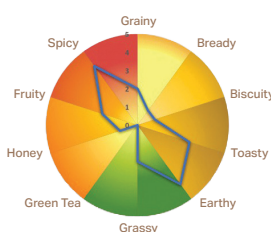


Styles: **RYE IPA, WHISKEY, FRENCH SAISON**
Variety: **WRENS ABRUZZI**

This malt is produced using an heirloom variety called Wrens Abruzzi that has been grown in the south for over 200 years. Look for classic blend herbal spice, black peppercorn, and citrus flavor.

Extract: 82% **Protein:** 13.9% **DP:** 80
Alpha Amylase: 25-30 **Usage:** 5-25%

5 - 8 SRM



MUNICH RYE

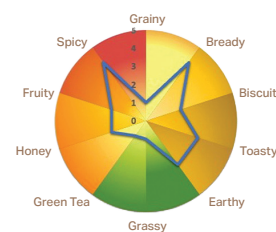


Styles: **LAGER, BOURBON**
Variety: **WRENS ABRUZZI**

Crafted using an NC-grown heirloom variety called Wrens Abruzzi, This malt is kilned at higher temperatures throughout and delivers notes of pumpernickel bread, cardamom, and allspice.

Extract: 82% **Protein:** 13.9% **DP:** 80
Alpha Amylase: 25-30 **Usage:** 5-25%

25 - 35 SRM



MUNICH-STYLE MALTS

VIENNA

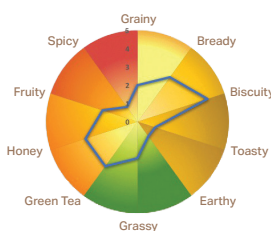


Styles: **HELLES, OKTOBERFEST**
Variety: **2-ROW BARLEY**

Produced using a proprietary blend of regionally grown 2-row barley varieties. We kiln similar to our Light Munich, with a cooler curing temperature to minimize color development. Vienna offers sensory notes of biscuit and honey.

Extract: 80% **Protein:** 11.2% **DP:** 80
Alpha Amylase: 40-45 **Usage:** 10-60%

4 - 6 SRM



LIGHT MUNICH

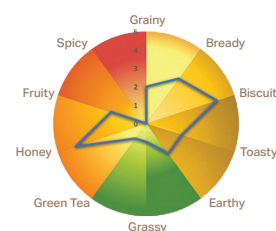


Styles: **BOCKS, SINGLE MALT WHISKEY**
Variety: **2-ROW BARLEY**

Higher kilning temperatures and extended times combine to create the rich, bready flavor profile that these malts are known for. We use a proprietary blend of 2-row barley varieties as the base for this product.

Extract: 80% **Protein:** 11.2% **DP:** 90
Alpha Amylase: 35-40 **Origin:** NC/VA/TN **Usage:** 10-60%

8 - 12 SRM



DARK MUNICH

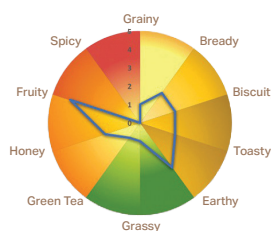


Styles: **DOPPELBOCK, BROWN ALE**
Variety: **2-ROW BARLEY**

A continuation of the Munich-style, this product is crafted using an intense 30+ hour kiln cycle using high temps and different air flow management techniques. The result is an aromatic malt that delivers notes of baker's chocolate, toast, and dark fruit.

Extract: 79% **Protein:** 11.2% **DP:** 60
Alpha Amylase: 20-30 **Usage:** 10-30%

25 - 35 SRM



DOUBLE KILNED MUNICH

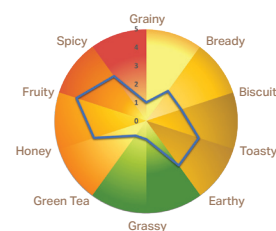


Styles: **DARK LAGER, PORTER**
Variety: **2-ROW BARLEY**

This malt makes two trips through the kiln, helping to develop complex flavors and increase color to approximately 50 SRM. This malt contributes a beautiful, ruby red hue and notes of dark fruit, toffee, and a touch of fresh roasted coffee.

Extract: >80% **Protein:** 9.5% **DP:** 50
Alpha Amylase: 10-20 **Usage:** 5-20%

45 - 55 SRM



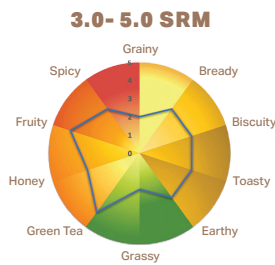
PECAN SMOKED WHEAT



Styles: **SMOKED HELLES, PORTER**
Variety: **SOFT RED WHEAT**

This malt is produced using our Appalachian Wheat and locally-sourced Pecan wood. The pecan imparts a delicious, fruity character that blends perfectly with the bread notes of the malted wheat.

Extract: 83% Protein: 10.3% DP: 100
Alpha Amylase: 30-35 Usage: 5-50%



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PRODUCT PAGE
and follow us
on social media
@riverbendmalt



Have a new idea? **LET US CRAFT A CUSTOM MALT FOR YOU!**

We've developed dozens of one-off products over the years. We can provide either 2-ton or 10-ton batches. Custom projects can also include smoked malt. We carry a wide assortment of woods including **PEACH, OAK, HICKORY,** and **MAPLE** and you can mix and match any of these with our product line. ***Reach out to your sales representative to learn more!***

CONTACT US

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MALT WITH A MISSION