

Craft Brewers Conference 2019: Vorschau

Was ist Craft Brewers Conference 2019: Vorschau?

- Zusammenstellung von Vorberichten (Neuheiten, Unternehmensdarstellungen, Produktinformationen etc.)
- Dient als Messeführer für die Besucher der Craft Brewers Conference 2019
- Wird in der BRAUWELT International Nr. 1 veröffentlicht

Wen erreicht Craft Brewers Conference 2019: Vorschau?

- Rund 25.000 Leser weltweit
- Verteilung in den Conference Bags
- Auslage am Messestand

Wer kann dabei sein?

- Alle Aussteller der Craft Brewers Conference 2019

Warum sollte man dabei sein?

- Ihre Informationen erreichen Ihre Kunden bereits im Vorfeld der Messe und während des Messebesuchs

Wo wird Ihr Vorbericht platziert?

- Die Vorberichte werden in alphabetischer Reihenfolge der teilnehmenden Firmen platziert

Was kostet die Teilnahme?

- 390,- Euro zzgl. MwSt.



Wichtige Informationen

Erscheinungstermin:

**BRAUWELT International Ausgabe 1
3. März 2019**

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Englisch, max. 1.000 Zeichen (inkl. Leerzeichen)

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max. 1/ min. 9,5 cm Breite / 300 dpi

Logo:

max. 1/ CMYK / 300 dpi

Anmeldeschluss:

10. Januar 2019

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Datenanlieferung an:

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Cablevey Tubular Drag Cable Conveyors have gently moved malted barley and other specialty grains for many breweries successfully. Flexible layouts, energy-efficiency, dust and filter-free systems allow you to manage your essential brewing materials easily. Our “inspection” tube is clear, allowing you to monitor your material activity as needed during production.



Cablevey Conveyors, USA

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Booth 3109
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Sizing your grain appropriately is key to controlling your output; if you’re using traditional methods of conveyance you may be lacking the control needed to monitor, and improve your production processes. This is where

tubular drag cable and disc conveyors come into play – they are proven to be the gentlest, most consistent way to move your specialty grains from one point to the next. In the long term you

will save money, time, and manpower by incorporating a system proven by dozens of breweries, and by brew-masters worldwide, by using a system that doesn’t grind your malt before it’s time.



Centec LLC can be found at booth 834.

Our well-known process transmitters are:

- Rhotec (density);
- Sonatec (sound velocity);
- Combitec (density and sound velocity);
- Carbotec NIR (optical CO₂ measurement);
- Oxytrans (optical DO measurement).



These transmitters are used for the determination of °Brix, °Plato and alcohol. They all have a compact design and can be applied without the need of an external control unit.

Centec also builds continuous

premixers for softdrinks and beer and machines for HG-blending, carbonating, nitrogenating, flash-pasteurization / sterile filtration, CIP and water de-aeration.

Centec provides a wide range of Centec butterfly valves, pipe connections, reducers, bends, tank equipment and HyCom-fittings.

Our partnership with R. Schütt brings manual and fully automated microbiological sampling systems that integrate completely with PLC automation.

With sera ProDos we represent a strong partner, who has been one of the leading global system providers of dosing and feeding technology that handles a wide range of fluids.

Centec Gesellschaft für Labor- u. Prozeßmeßtechnik mbH

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Comptoir Agricole is a leading company for hops in France, with over 200 years of experience in the production of fine aroma hops like Strisselspalt, the noble European landrace variety. Aramis was bred



to provide a crisp, non-lingering bitterness and refined aroma. It is spicy, herbal and slightly citrusy.

Barbe-Rouge was selected for its red fruits notes. When used in IPAs, you can get hints of

strawberry jam and raspberry. Mistral was bred in 2009. This hop explores the citrus fruits family thanks to its mother Cascade. Mistral is described as kumquat, mango and passion fruit. In the beer you will get flavours of rose.

As usual for the hops from Alsace, the “finesse” is more striking than the intensity which makes a beer with Mistral very delicate.

Comptoir Agricole has launched the new brand Hop France in 2017 to promote the quality of the French hops worldwide.

Comptoir Agricole stands for 100% cold storage of each crop immediately after harvest and runs a breeding programme for more aroma hops. Visit our beer station 2827 and taste our beers with Strisselspalt, Aramis, Barbe-Rouge and Mistral.

Comptoir Agricole

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