

Craft Brewers Conference 2019: Preview

What is Craft Brewers Conference 2019: Preview?

- A compilation of previews of the CBC 2019 exhibitors (news, company presentations, product information etc.)
- guide for the CBC 2019 visitors
- Will be published in BRAUWELT International no. 1

Who can be reached with Craft Brewers Conference 2019: Preview?

- About 25,000 readers worldwide
- Distribution in the Conference Bags
- Display at the booth

Who can participate?

- All exhibitors of Craft Brewers Conference 2019

Why should you participate?

- Your information already reaches your clients before and during the fair

Where will your preview be placed?

- Placement will be in alphabetical order of company names

How much is Craft Brewers Conference 2019: Preview?

- EUR 390.- plus VAT



Important Facts

Date of publication:

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max. 1 / CMYK / 300 dpi

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January 10, 2019

Closing date:

January 15, 2019

Data delivery to:

wehfritz@hanscarl.com



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

2397 Highway 23
PO Box 148
Oskaloosa, Iowa 52577/USA
Booth 3109
www.cablevey.com

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).



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.

Centec Gesellschaft für Labor- u. Prozeßmeßtechnik mbH

Wilhelm-Röntgen-Str. 10
63477 Maintal/Germany
Booth 834
www.centec.de

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.

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.



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



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

Comptoir Agricole

35, route de Strasbourg
67270 Hochfelden/France
Booth 2825, Beer Station 2827
www.hops-comptoir.com

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.

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.