

Craft Brewers Conference 2020: Vorschau

Was ist Craft Brewers Conference 2020: Vorschau?

- Zusammenstellung von Vorberichten (Neuheiten, Unternehmensdarstellungen, Produktinformationen etc.)
- Dient als Messeführer für die Besucher der Craft Brewers Conference 2020
- Wird in der BRAUWELT International 02/2020 veröffentlicht

Wen erreicht Craft Brewers Conference 2020: Vorschau?

- Rund 25.000 Leser weltweit
- Verteilung auf der Craft Brewers Conference
- Auslage am Messestand

Wer kann dabei sein?

- Alle Aussteller der Craft Brewers Conference 2020

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 2
15. April 2020**

Datenanlieferung:

Textgröße:

Englisch, max. 1,000 Zeichen (inkl. Leerzeichen)

Bild:

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

Logo:

max. 1/ CMYK / 300 dpi

Anmeldeschluss:

17. Februar 2020

Redaktionsschluss:

21. Februar 2020

Datenanlieferung an:

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Lehui is a qualified and respected scale and craft brewing and packaging equipment manufacturer in Asia Pacific, occupying over 80000 sqm production area in China and most advanced facilities, and has been providing some of the world's most recognizable brewery and beverage companies with outstanding equipment and turnkey solution throughout the world for over 27 years. Lehui's products have been sold in more than 40 countries, and the company's sales volume has exceeded 70% in the overseas market. As part of our ongoing efforts to better serve the brewing indus-

try, LehuiCraft is adding knowhow to our craft range of modular elements for all parts of the brewing process available as individual packages or part of a turnkey solution.

Using our extensive experience gained in designing, developing and improving breweries, Lehui's Smart Craft has been developed as a technological move forward, with pre-installed recipe and brewing process systems, giving easy start up and operation even for those with limited experi-

ence. With hygiene, quality and management systems, giving total control. Lehui has advanced know-how with a high level of technological expertise to optimize efficiency, tailored to customer's needs. Our goal is to make LehuiCraft the First for Value in the craft market (Booth: 10029).

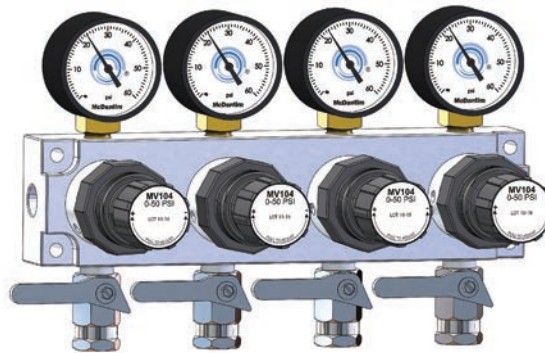


Ningbo Lehui International Engineering Equipment Co.

**Xiangxi Industrial Zone
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Booth 10029
www.lehui.com**



McDantim, Inc. has specialized in on-site gas blenders since 1988 with over 200000 Trumix® systems around the world. The McDantim Trumix® blender provides the most consistent, cost effective, and reliable tool available for providing mixed gas. In all cases, the real reason for using mixed gas is to help the retailer deliver the same beer the brewer brewed. We do this by making sure that the gas content of the beer remains constant until the keg



created a solution to fix regulator-caused problems in draught beer systems. Most secondary regulators currently on the market were designed for high pressure cylinders with 800-2400 psi inlet pressures. We wanted to offer a product line to our

McDantim, Inc.

**Gas Blending Technologies
750 Shephard Way
Helena, MT 59601-9790/USA
Booth 19019
www.macdantim.com**

goes empty, no matter how long that is. McDantim's new line, Secondary TruRegs™ are debuting at this year's Craft Brewer's Conference. Seeing a gap in the industry for a higher flow and accurate regulator, McDantim

industry that was more sensitive and accurate to a lower pressure requirement. Specifically, we are addressing the applied pressure needed in most breweries and 100% CO₂ systems. Stop by booth 19019 to learn more.



Murphy & Son Limited

**Alpine Street
Old Basford Nottingham
NG6 0HQ/UK
Booth 19069
www.murphyandson.co.uk**

Murphy & Son have supported breweries since 1887. With 130 years of experience as consulting brewers and manufacturing chemists, every one of our products is formulated and manufactured to perform to the highest standard and will give you consistent results every time you brew.

We supply processing aids to brewpubs, microbreweries, regional breweries and multinationals around the world. There are few more companies offering the range of products and technical expertise as provided by Murphy & Son:

- Kettlekleer and Koppakleer – kettle finings that bring the brightest wort clarity, available in tablets and granules;
- Beer fining – a complete range for all process requirements like Magicol Isinglass and Super F for rapid yeast dropping at end of fermentation;
- Yeast Vit and Nutromix – yeast nutrition in easy to use granules and tablets;



- Antifoam FD20 – for controlling both the boil and the fermentation from foaming over;
- Enzymes – for improving mash and lauter efficiency, fermentability and clarity;
- Chemical and Microbiological Analysis – fully accredited brewing focused laboratory.