

CRAFT **Beer & Brewing** Magazine

# BREWING INDUSTRY GUIDE // SPRING 2023

**HOPS INSIDER**  
THE LATEST FROM THE SOUTHERN HEMISPHERE

**ACIDIFICATION**  
NEW MICROBES, TOOLS, AND METHODS

**BREWHOUSE BUILD-OUT**  
TIPS FOR BUYING NEW OR USED EQUIPMENT

**BREW MORE WITH LESS: MANAGING THROUGH WATER SHORTAGES**

**Q&A: DOUG VELIKY OF REVOLUTION ON 2023 TRENDS**

## CASE STUDY

# Forager & Humble Forager

Minnesota's peculiar beer laws compelled Austin Jevne and Annie Henderson to spin off a contract-brewed brand distinct from their original brewpub. Turns out, the lemonade they made from those lemons tastes pretty sweet.



**SIMPLE TOOLS FOR TRACKING FERMENTATION |||| SLOW-GROWTH FORECASTING AND BUDGETING**

# NEW AND NOTABLE

Fresh and innovative products from the best manufacturers in the business



## HELIOS SALVO™

Now available, Helios Salvo™—a variety-specific aroma extract that delivers impactful flavor with little to no sensorial bitterness. Salvo is best used as a late kettle/whirlpool addition to enhance hop character. More varieties available at [hopsteiner.com/salvo](http://hopsteiner.com/salvo)



## PAULS MALT'S CHOCOLATE MALT AND ROASTED BARLEY

From master maltsters since 1842, Pauls Malt's Chocolate Malt and Roasted Barley are the perfect, traditional British malts for all your dark ale recipes this spring. [prairiemalt.com/brands/paulsmalt](http://prairiemalt.com/brands/paulsmalt)



## INCREASE YOUR SHELF LIFE WITH ATULC CANS

American Canning is now offering brite and printed aTULC cans. aTULC is an award-winning technology that uses pre-coated, aluminum sheet for a more robust protective barrier between contents and aluminum. The results are increased shelf-life and decreased flavor absorption. Orders are being accepted now for shipment in 2023 from Austin, Texas. [ecosystem.americancanning.com](http://ecosystem.americancanning.com)



## CELLAR LOGIC BY BREWMATION

Brewmation continues to improve on their industry-leading controls and automation with even more features and functionality in the Cellar Management System. Program fermentation schedules, receive mobile alerts, log fermentation data to generate reports, and more—all from your brewery or through remote access. Learn more at [brewmation.com/cellar-controls](http://brewmation.com/cellar-controls)

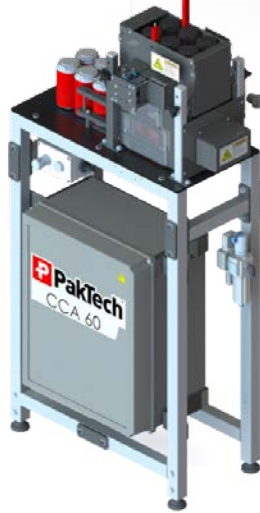




◀ **THE BREWDECK PODCAST**  
 The BrewDeck Podcast is back for Season 4! With topics ranging from selecting and sourcing raw materials for production to innovative new trends and products, you won't want to miss an episode. **Listen on Apple Podcasts and Spotify.**

▶ **SAVE SPACE, ENERGY, AND MONEY WITH NEW MICRO CHANNEL CHILLING TECHNOLOGY!**  
 G&D's new energy-efficient Micro Channel condensers are designed for less power draw while using up to 70% less refrigerant. This means a lower GWP and lower operating costs. Visit booth #845 at CBC in Nashville for more info. **Gdchillers.com or 800.555.0973**

🐦 **BREWU: MODERN BREWERY MANAGEMENT SOFTWARE**  
 Brewu is modern, cloud-based brewery management software. Trusted by hundreds of breweries globally, Brewu understands the complexity of running your business. With more than 20 free integrations, from ecommerce and accounting platforms to marketing and fermentation monitoring, Brewu puts you in control of your stock, sales, distribution, TTB, and profits. **brewu.com**



◀ **PAKTECH LAUNCHES NEW CCA MICROPAK APPLICATOR**  
 Scale your business with PakTech's new CCA MicroPak applicator. The MicroPak can apply PakTech QuadPak or 6Pak Can Carrier handles to standard-size beverage cans at a rate up to 60 cans per minute. **paktech-opi.com/applicators/cca-micropak**

🐦 **RUBY PRO NANO 2 BBL (4 VESSEL)**  
 Ruby Pro systems are now available in a 4-vessel (2 BBL capable) configuration with batch size flexibility from 15-65 gallons. Digital temperature control, heat-ex, manways, bottom drains, and CIP spray-ball cleaning are standard equipment. **www.rubystreetbrewing.com/ruby-pro-nano-4v**

