HERE’S TO THAT MOMENT
when your hunch about a variety becomes a house favorite.

As a leading global hops supplier, we share your passion for creating flavors that people love. To learn more about our passion for providing you with the products, tools, services and supply assurance you need to brew great beer, visit johnihaas.com or call 509-469-4000. Visit us at Booth #1523 at CBC and enjoy some experimental brews created by Haas brewmaster Virgil McDonald.
THANK YOU
TO OUR CBC SPONSORS
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April 14, 2015

Dear Attendees and Guests of the 2015 Craft Brewers Conference & BrewExpo America:

Welcome to Portland, Oregon. I know that the Brewers Association had many destinations from which to choose. It’s exciting to know that “The City of Roses” was chosen.

Portland’s attributes have garnered a lot of positive attention recently. In January 2014, Rough Guides included Portland as the only U.S. destination on their list of top 10 cities. Last year, CNN named Portland the No. 1 best beer town in American and Food & Wine named Southeast Division Street one of the “10 best foodie streets in America.”

I can assure you that these are not empty platitudes. Portland has worked hard to nurture the arts, to encourage eco-friendly practices and ideas, to encourage innovative public transit, to support the chefs, brewmasters and winemakers of our region, and to protect and preserve the city’s surrounding natural beauty.

We hope you have the pleasure of experiencing this firsthand. And we are thrilled to welcome the Craft Brewers Conference to Portland.

With warm regards,

Charlie Hales
Mayor

Office of Mayor Charlie Hales
City of Portland

2011 SW Fourteenth Avenue
Portland, Oregon 97201
MayorCharlieHales@PortlandOregon.gov
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We not follow the path of standardized solutions – We independently explore, define and craft new, innovative and cost-efficient individual project solutions for the benefit and success of our customers in the craft brewing industry. Whatever your plans are, a complete new brewery, the expansion or modernization of an existing brewery, we cover all project relevant stages ensuring smooth, timely and economical implementation of your project.

www.beerbev.net
Welcome to PORTLAND

Beervana!

Beervana, noun, beer’-vänə, a transcendent state in which there is no suffering, desire or sense of self, and the subject is released from the effects of karma and the cycle of empty glass and full glass. Beervana is one of the nicknames for Portland. Portland is believed to have more breweries than any other city. A lot has changed here since the last time the Craft Brewers Conference & BrewExpo America® came to Portland in 2001. Portland is believed to have over 40 share for craft beer in the market. That stunning figure means there is a wonderful diversity of options for beer drinkers and a thriving craft beer culture.

A highlight of this year’s Craft Brewers Conference will be keynote speaker Simon Sinek. Simon is the author of Start with Why and Leaders Eat Last. His work and public presentations help leaders improve their ability to better understand their businesses, set clear visions, break down ineffective analyses and get a clear understanding of why consumers support specific businesses. The seminar program includes nearly 80 presentations. We have adjusted our seminar listings to include speaker-provided indications of whether the talk is basic, intermediate or advanced. (Last year, in Denver, we had talks listed as 101, 201 and 301, and some attendees were looking for those levels in the convention center. We live and improve, right?) We know our attendees represent different job functions in breweries, distributorships, retail outlets and other fields, and we’ll again have 10 tracks to provide useful information for everyone. The Welcome Reception and Keynote Address & General Session will each take place at Veterans Memorial Coliseum. Registration, seminars, BrewExpo America® and most conference events will be held at the Oregon Convention Center.

BrewExpo America® fills XXX,000 square feet of space with more than 575 exhibiting companies. There will also be sponsored demonstrations and sponsored educational events, sponsor hospitalities, committee open houses and other amenities brought to you by sponsoring companies. Thanks to all sponsoring companies for enhancing the attendee experience. Our thanks also go out to the brewers of Portland and surrounding area and the Oregon Brewers Guild for their hospitality and brewing several beers specifically for the conference.

Cheers,

Paul Gatza
Director
Brewers Association

PORTLAND COLISEUM

by Allen Ginsberg

A brown piano in diamond white spotlight
Leviathan auditorium
iron run wired
hanging organs, vox
black battery
A single whistling sound of ten thousand children’s larynaxes asinging
pierce the ears
and following up the belly
bliss the moment arrived
Apparition, four brown English jacket christchair boys
Grooved Ringo battling bright white drums
Silent George hair patient
Soul horse
Short black-skulled Paul
with the guitar
Lennon the Captain, his mouth a triangular smile,
all jump together to End
some tearful memory song
ancient-two years,
The million children
the thousand words
bounce in their seats, bash each other’s sides, press legs together nervous
Scream again & claphand
become one Animal
in the New World Auditorium
—hands waving myriad snakes of thought
screech beyond hearing
while a line of police with folded arms stands
Sentry to contain the red swathed ecstasy
that rises upward to the wired roof.
—August 27, 1965

“Portland Coliseum” by Allen Ginsberg commemorates the Beatles’ appearance in Portland, Oregon, on August 22, 1965. The poem is found in READ THE BEATLES: Classic and New Writing on the Beatles, Their Legacy, and Why They Still Matter (Penguin, 2006).
YOU’RE NOT GETTING THE ATTENTION YOU DESERVE

(If you’re not using Grandstand)

Our mothers warned us we shouldn’t stare—or we’d get stuck that way. On this point alone, we rebelled against their collective advice. And so here we are: our eyes always on your prize, doomed to the meticulous application of ink, standing in judgment of every stitch, forever wed to our own high expectations, our own Grandstandard. It’s who we are: committed to quality, attentive to detail, and just a little rebellious. We really don’t know any better.

*It’s what we’ve done every day. Since 1988.*

Stop by Booth #2087 to get the attention you deserve

Over 3,000 craft brewers served

Contact us today to see how we can help you craft your brand.

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★ Taking empty keg miles off the road reducing CO2 emissions
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★ Visit www.microstarlogistics.com today to learn more and join in.
**General INFORMATION**

**Badge Pick-up**
Badge pick-up is located at the Oregon Convention Center, Level 1, Pre-Function C.

**Pick-up Hours**
- Monday: 12:00 pm - 5:00 pm
- Tuesday: 7:00 am - 6:00 pm
- Wednesday: 8:00 am - 5:00 pm
- Thursday: 8:30 am - 5:00 pm
- Friday: 8:30 am - 3:00 pm

Your conference badge is required for entry to all seminars and the trade show. All Craft Brewers Conference attendees must be 21 years of age or older.

**Brewery Tours**
_Sponsored by Pall Food & Beverage_
Buses will pick up at outside the MLK Jr. Lobby of the Oregon Convention Center.

**Check-in Hours**
Tuesday: 7:30 am – 9:00 am

**Welcome Reception**
_Sponsored by Briess Malt & Ingredients Co., White Labs, Yakima Chief-Hopunion_

**Veterans Memorial Coliseum**
300 N Winning Way, Portland, OR

The Welcome Reception is open to all CBC attendees and is walking distance from the convention center. Your badge is required to attend.

**Welcome Reception Hours**
6:30 pm – 9:30 pm

**Brewers Association Bookstore**
The bookstore is located in Pre-function A of the Oregon Convention Center near the badge pick-up area. Stop by to pick up the newest releases from Brewers Publications and meet a few authors!

**Bookstore Hours**
- Monday: TBD
- Tuesday: TBD
- Wednesday: TBD
- Thursday: TBD
- Friday: TBD

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**Book Signing Schedule**

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<tr>
<th>Day</th>
<th>Time</th>
<th>Authors</th>
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<tr>
<td>Wednesday</td>
<td>3:50 pm - 4:20 pm</td>
<td>Ray Daniels, Designing Great Beers</td>
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<td>John Mallett, Malt: A Practical Guide from Field to Brewhouse</td>
</tr>
<tr>
<td>Thursday</td>
<td>2:30 pm - 3:00 pm</td>
<td>John Mallett, Malt: A Practical Guide from Field to Brewhouse</td>
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<tr>
<td></td>
<td>3:50 pm - 4:20 pm</td>
<td>Randy Mosher, Radical Brewing, Tasting Beer</td>
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**Mobile App**
_Sponsored by Brewers Supply Group_

Plan your CBC 2015 experience with the official app and companion website!
- Fast and easy to use on a variety of devices
- Make a list of seminars and exhibitors to create your personal CBC schedule
- Mark your favorite seminars and exhibitors
- Navigate BrewExpo with an interactive map
- Find exhibitors near you and search by category

---

**Simon Sinek**
- 1 signing

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**Janet Fletcher**
- 1 signing

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**Steve Hindy**
- 1 signing

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**Rob Todd**
- 1 signing

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**Placeholder Text**
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A sales program for breweries.

Beat the Brewmaster gives beer enthusiasts the opportunity to match their tasting skills with an actual brewmaster...yours.

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BSC CraftBrewing invites you to visit our booth, meet our suppliers and try unique beers made with our supplier’s ingredients at beer station #1852. Cheers!

visit booth 1847

Order at: 800.374.2739
bscraftbrewing.com
Symposium Beers
With much excitement surrounding Craft Brewers Conference, many Oregon breweries wanted to participate in the commemorative beers. The breweries were split into regions and six different beers were brewed to share with conference attendees. Each attendee gets just one, so you'll have to find the other styles and share!

**Chucklehead, STYLE TBD**
Central Oregon
*Brewed at Deschutes Brewery, Bend, Ore.*
Participating Breweries: Deschutes Brewery, McMennamins Old St. Francis School Brewery, Three Creeks Brewing Co., & Worthy Brewing Company

**NAME, STYLE TBD**
Oregon Coast
*Brewed at Pelican Brewery, Tillamook, Ore.*
Participating Breweries: Buoy Beer Company, Heater Allen, Two Kilts Brewing Co. & Pelican Pub and Brewery

**Imperial Blitz, STYLE TBD**
Portland Metro 1
*Brewed at Ecliptic Brewing, Portland, Ore.*
Participating Breweries: Baerlic Brewing, Base Camp Brewing Co., Burnside Brewing, Ecliptic Brewing, Gigantic Brewing, Lompoc Brewing, Old Town Brewing Co. & Widmer Brothers Brewing

**NAME, India Amber Ale**
Portland Metro 2
*Brewed at Hopworks Urban Brewery, Portland, Ore.*
Participating Breweries: Breakside Brewery, Gilgamesh Brewing, Hopworks Urban Brewery, Laurelwood Brewing, Portland Brewing & Standing Stone Brewing

**NAME, Gose**
Portland Metro 3
*Brewed at Occidental Brewing, Portland, Ore.*
Participating Breweries: Ambacht Brewing, Commons Brewery, Occidental Brewing & Stickmen Brewing

**NAME, STYLE TBD**
Willamette Valley
*Brewed at Ninkasi Brewing, Eugene, Ore.*
Participating Breweries: Caldera Brewing, Double Mountain Brewery, Falling Sky Brewing, Flat Tail Brewing, Fort George Brewery, Mazama Brewing, Ninkasi Brewing & Oakshire Brewing

Thank you to all the donating suppliers: Briess Malt & Ingredients Co., Brewers Supply Group, Craft Canning, Crosby Hop Farm, Great Western Malting/Country Malt Group, Indie Hops, Jacobsen Salt, Mecca Grade Estate Malt, RC Labels, Savory Spice Shop, Saxco International, Simpsons Malt/BSG CraftBrewing, TriS, Wyeast Laboratories, Inc., and Yakima Chief-Hopunion

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Hallerau Hop Growers Association
Growler Station, The
HACH
Hop Growers of America
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KegCraft
Keg Credit
KeyKeg
Lagunitas Brewing Company
Live Oak Bank
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Ss Brewing Technologies
Sensient Flavors
Spiegelauf
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Washington Beer Commission
Weber-Stephen Products
White Labs
Wild Goose Canning
Winthrop & Weinstine, P.A.
Wyeast Laboratories, Inc.
Yampa Packaging
Yakima Chief-Hopunion
Ziemann
Welcome Reception Breweries

21st Amendment Brewery
Alameda Brewing Co.
Alaskan Brewing Company
Allagash Brewing Company
Ambacht Brewing
Anchor Brewing Company
Bale Breaker Brewing Company
Ballast Point Brewing & Spirits
Barley Brown's Beer
Baxter Brewing Co.
Beachwood BBQ & Brewing
Bear Republic Brewing Company
Beavertown Brewery
Big Storm Brewing Co.
Biloba Brewing LLC
Blue Point Brewing Company
Bohemia Brewing
Boston Beer Company
Boulder Beer Company
Breakside Brewery
BREW HUB, LLC
BridgePort Brewing
Brooklyn Brewery
Colorado Brewing Co.
Carson’s Brewery
Cascade Brewing Co.
Caz Brewing
Columbia River Brewing Co.
Coronado Brewing Company
Country Boy Brewing
Crazy Mountain Brewing Company
Devils Backbone Brewing Company
Dogfish Head Craft Brewery
Double Mountain Brewery
Drake’s Brewing Co.
Ecliptic Brewing Company
Eel River Brewing Company
Evans Brewing Company
Ex Novo Brewing Co
Faction Brewing Company
Fat Heads Brewery
Firestone Walker Brewing Company
Fish Brewing Company
Flat Tail Brewing Co.
Founders Brewing Co
Fremont Brewing
Full Sail Brewing Company
Georgetown Brewing Company
Gilgamesh Brewing
Goose Island Beer Co.
Great Basin Brewing Co.
Great Lakes Brewing Company
Great Raft Brewing
Haas Innovations Brewing LLC
Hair of the Dog Brewing Company
Hale’s Ales Brewery & Pub
Harp Brewery
Heater Allen Brewing
Hilliard’s Beer
Hogshead brewery
Hop Valley Brewing Company
Hopworks Urban Brewery
Ipswich Ale Brewery
La Cumbre Brewing Co.
Laurelwood Brewing Co
Lompoc Brewing
Long Trail Brewing Company
Lost Coast Brewery
Lucky Town Brewing Company
Mad River Brewing Company
MadTree Brewing Company
Marble Brewery
Maui Brewing Company
Mazama Brewing Company
Moa Brewery
Mother Earth Brew Co
Mystery Brewing Company
Nebraska Brewing Company
New Belgium Brewing Co.
Newburyport Brewing Company
No-Li Brewhouse
North Coast Brewing Co.
Odell Brewing Company
Oskar Blues Brewery
Otter Creek Brewing Company
Payette Brewing
pFriem Family Brewers
Port City Brewing Company
Portland Brewing Company
Red Brick Brewing Company
Red Rock Brewery
Revolution Brewing
Rhinegeist Brewery
Russian River Brewing Company
SanTan Brewing
Sierra Nevada Brewing Co.
Sixpoint Brewery
Ska Brewing Co.
Southport Brewing
Sporz Brewery
Sprecher Brewing Company, Inc.
Steel Toe Brewing

Stone Brewing Co.
StormBreaker Brewing
Sudwerk Brewing Co
Sun King Brewing Company
Sunriver Brewing Company
Surly Brewing
The Bruery
Three Magnets Brewing Co.
Three Weavers Brewing Co.
Trumer Brauerei
Twisted Pine Brewing Company
Two Kilkts Brewing Co.
Two Roads Brewing
 Uinta Brewing Company
Uncommon Brewers
Urban Chestnut Brewing Co
Victory Brewing Company
Weyerbacher Brewing Company
Wismer Brothers Brewing Co
Wisconsin Brewing Company
Worthy Brewing Co.
Zipline Brewing Co, LLC

CBC Seminar Committee

Steve Bradt, Free State Brewing Co.
Larry Chase, Standing Stone Brewing
Cheri Chastain, Sierra Nevada Brewing Co.
Jason Ebel, Two Brothers Brewing Co.
Paul Gatza, Brewers Association
Erin Glass, Brewers Association
Ken Grossman, Sierra Nevada Brewing Co.
Leslie Henderson, Lazy Magnolia Brewing Co.
Jessica Jones, Ninkasi Brewing
Wynne Odell, Odell Brewing Co.
James Ottolini, Brew Hub
Jon Schwartz, Harpoon Brewery
Chuck Skypeck, Brewers Association
James Soares, Squatters Pub Brewery/Salt Lake Brewing Co.
Matt Stinchfield , Ploughshare Brewing
Chuck Skypeck, Brewers Association
Chris Sweertey, Brewers Association
Eric Wallace, Left Hand Brewing Co.
Katie Wallace, New Belgium Brewing Co.
Bart Watson, Brewers Association
Sarah Wolf, Brewers Association
Mark Youngquist, Dolores River Brewery
### Brewery Tours

- 13 Virtues Brewing Co.
- Agrarian Ales
- Alameda Brewing
- Breakside Brewery - Milwaukie Production Brewery
- BridgePort Brewing Co.
- Buoy Beer Company
- Calapooia Brewing Co.
- Claim 52 Brewing
- Columbia River Brewery
- Deluxe Brewing
- Deschutes Brewery
- Double Mountain Brewery
- Ecliptic Brewing
- Falling Sky Brewing
- Flat Tail Brewing Co.
- Fort George Brewery and Public House
- Full Sail Brewing Company
- Gigantic Brewing
- Gilgamesh Brewing
- Hop Valley Brewing
- Hopworks Urban Brewery
- Laurelwood Public House and Brewery
- Logsdon Organic Farm Brewery
- Lompoc Brewing
- Lucky Lab
- Mazama Brewing Company
- McMenamins Cornelius Pass Roadhouse
- McMenamins Edgefield
- Montavilla Brew Works
- Ninkasi Brewing
- Oakshire Brewing
- Pelican Brewing Company
- pFriem Family Brewers
- Portland Brewing Company
- Rogue Public House & Distillery
- Stickmen Brewery & Skewery
- StormBreaker Brewing
- The Commons
- The Old Market Pub and Brewery
- Two Kilts Brewing Co.
- Vagabond Brewing
- Vertigo Brewing
- Widmer Brothers Brewing

### Beer Donations

**Beer Donations**

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Russell Schehrer Award for Innovation In Craft Brewing

Russell Schehrer was a founding partner and the original head brewer at Denver’s Wynkoop Brewing Company. He passed away in 1996 at the age of 38. While he will always be fondly remembered for his special charm and sense of humor that knew no boundaries, the Brewers Association continues to honor Russell for his contributions to the brewing industry. Besides helping establish the first brewpub in Colorado, he was the first (or one of the first) microbrewers to produce mead, doppel alt, cream stout and chili beer. This year’s recipient will be announced at the General Session on Wednesday morning.

Brewers Association brewery members make nominations for the Russell Schehrer Award for Innovation in Craft Brewing. The winner is determined by vote from a committee made up of members of the Brewers Association advisory board.

2014 Russell Schehrer Award Recipient Mitch Steele, Stone Brewing Company

Previous Recipients:
2014: Mitch Steele
2013: Peter Bouckaert
2012: James Ottolini
2011: Jennifer Talley
2010: Ken Grossman
2009: Steve Parkes
2008: Vinnie Cilurzo
2007: Matt Brynildson
2006: Dan Carey
2005: Greg Noonan
2004: Dick Cantwell
2003: Phil Markowski
2002: John Mallett
2001: John Harris
2000: Mark Carpenter
1999: Fal Allen
1998: Garrett Oliver
1997: John Maier

Brewers Association Recognition Award

The Brewers Association Recognition Award is presented each year to an individual or company whose inspiration, enthusiasm and support have contributed to the brewpub and microbrewery movement. This year’s recipient will be announced at the General Session on Wednesday morning.

2014 Brewers Association Recognition Award Recipient Teri Fahrendorf, Founder of Pink Boots Society

Previous Recipients:
2014: Teri Fahrendorf
2013: Art Larrance
2012: Doug Odell, Wynne Odell and Corrie Odell
2011: John McDonald
2010: Larry Bell
2009: Ken Allen
2008: Dr. Michael Lewis
2007: Jack MacAuliffe
2006: Chuck Skypeck
2005: Carol Stoudt
2004: Jack Joyce
2003: Mary-Anne Gruber
2002: George Fix
2001: Jim and Bobbie Kennedy
2000: Ralph Olson and Ralph Woodall
1999: Bill Owens
1998: Charles Finkel
1997: Jim Koch and Rhonda Kallman
1996: Karl Strauss
1995: John Hickenlooper and Russell Schehrer
1994: Fred Scheer
1993: Jeff Mendel
1992: Paul Shipman
1991: Ken Grossman
1990: Bert Grant
1989: Roger Briess
1988: Fritz Maytag
1987: Michael Jackson

F. X. Matt Defense of the Small Brewing Industry Award

The award is named for the late F. X. Matt, President of the F. X. Matt Brewing Co. in Utica, New York from 1980-1989 and a tireless and outspoken champion for the small brewing industry. The nominations are open to individuals who have given aid and support to the causes of small, independent brewers and by doing so supported the Brewers Association’s goal of vigorously defending our industry.

2014 FX Matt Defense of the Small Brewing Industry Award Jester King Brewery, Austin, Texas

Previous Recipients:
2014: Jester King Brewery
2013: Peter Bouckaert
2012: James Ottolini
2011: Dan Kopman
2010: Steven Hindy
2009: Eric Wallace
2008: John Carlson
2007: George Hancock
2006: Daniel Bradford
2004/2005: Marc Sorini
2003: Jim Parker
2002: Mike McKinney
2001: David Edgar
2000: Fred Bowman
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In addition to our dedicated staff, the Brewers Association relies on a multitude of people whose tireless efforts help create a fantastic conference and competition experience. A big shout out to:

Conference Operations
Carol Hiller
Kris Latham

Brewers Association/CraftBeer.com
Executive Chef
Adam Dulye

Beer Services
Michael Aronson, Beer Service Manager
Mike Bryant
Tommy Cunningham
James Fisher
Jode Guy
Charles Hart
George Heinzelman
Mark Latham
Parker Mansour
Collin Metz
George Myler
Mark Stepp
Jerry Stringer
Don Tushinski
Tim Walburn

Security
Kevin Tyo, Security Director
Jason Schaefer
Manny Mancias

Plus...
The Rosen Group
BA Event Committee
Oregon Brewers Guild
Columbia Distributing
2015 Board of Directors

Left to Right: (Back Row) Scott Metzger, Chris P. Frey, Dan Kleban, Tom Flores, Kim Jordan, Eric Wallace, Jake Keeler, Tom Dargen, Steve Bradt, Dan Kopman, Steve Crandall, Cyrena Nouzille, Steve Wagner. (Front Row) Rob Tod, Steve Hindy, Gary Fish, Tony Simmons, Larry Chase, John Mallett.
**2015 Craft Brewers Conference & BrewExpo America®**

**SCHEDULE OVERVIEW**

Unless otherwise noted, all events take place at the Oregon Center, 4949

### Monday, April 13

**12:00 pm - 5:00 pm**

**Badge Pick-up**

Level 1, Pre-Function C

**1:30 pm - 5:00 pm**

**Craft Beer Wholesalers Symposium**

Level 2, Portland Ballrooms

This Symposium requires separate registration. The Craft Beer Wholesaler Symposium topics include: supplier-distributor interaction, logistics and warehouse, staff and business issues, information technology, sales strategy and sales team. Attendance is limited to licensed beer wholesalers who distribute the brands of more than one company. Proof of distributors license is required for eligibility.

### Tuesday, April 14

**7:00 am - 6:00 pm**

**Micro Matic Draft Dispense Course**

Level 1, D 135-136

This course requires a separate registration fee. This informative seminar covers the basics of equipment used, system design and installation. The program also details how to maintain a beer dispensing system after installation. World-class training manual and support material included with registration.

**9:00 am - 4:00 pm**

**Craft Beer Wholesalers Symposium**

Level 2, Portland Ballrooms

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Level 1, D 135-136

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**10:30 am – 1:30 pm**

**Sponsored Tour**

Lobby Level, MLK Jr. Lobby

See the Sponsored Events Schedule on page 49 for more information.

**3:00 pm - 6:00 pm**

**Hospitality Suite**

See the Sponsored Events Schedule on page 49 for more information.

**5:00 pm - 6:00 pm**

**First-Time Attendee/BA Event Committee Meet & Greet**

Level 1, B 117-119

New to Craft Brewers Conference? Get the most out of your experience with tips and advice from the BA Event Committee. Mingle and share a beer with these conference pros and set yourself up for a successful week!

**6:30 pm - 9:30 pm**

**Welcome Reception**

Sponsored by Briess Malt & Ingredients Co., White Labs, Yakima Chief-Hopunion Veterans Memorial Coliseum

The Welcome Reception is open to all registered attendees. Badges are required for entry.
# Wednesday, April 15

<table>
<thead>
<tr>
<th>Time</th>
<th>Event Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:00 am - 5:00 pm</td>
<td><strong>Badge Pick-up</strong>&lt;br&gt;Level 1, Pre-Function C</td>
</tr>
<tr>
<td>8:15 am - 9:45 am</td>
<td><strong>Continental Breakfast</strong>&lt;br<em>Sponsored by TimBar Packaging &amp; Display</em>&lt;br&gt;Veterans Memorial Coliseum</td>
</tr>
<tr>
<td>9:00 am - 5:00 pm</td>
<td><strong>BrewExpo America® Trade Show</strong>&lt;br&gt;Exhibit Halls</td>
</tr>
<tr>
<td>9:15 am - 11:00 am</td>
<td><strong>Keynote &amp; General Session</strong>&lt;br&gt;<em>Sponsored by TimBar Packaging &amp; Display</em>&lt;br&gt;Veterans Memorial Coliseum&lt;br&gt;Leadership expert and anthropologist Simon Sinek will deliver the keynote address. Sinek is best known for popularizing the concept of “Why”—the belief that people don’t buy what you do; they buy why you do it. A visionary thinker, he is leading a movement to inspire people to do the things that inspire them, so they go home every day feeling fulfilled by their work.</td>
</tr>
<tr>
<td>1:00 pm - 2:00 pm</td>
<td><strong>Brewery Financial Workshops - Brewpubs</strong>&lt;br&gt;Level 1, E 146&lt;br&gt;A roundtable open discussion focusing on financial issues facing Brewpubs. After a short presentation there will be open discussion on Inventory Controls, COGS best practices and other areas of concern. Although primarily focused on brewpubs all are welcome to attend.</td>
</tr>
<tr>
<td>1:00 pm - 1:45 pm</td>
<td><strong>Sponsored Demonstrations</strong>&lt;br&gt;See the Sponsored Events Schedule on page 49 for more information.</td>
</tr>
<tr>
<td>2:00 pm - 3:00 pm</td>
<td><strong>Brewery Financial Workshops - Packaging Microbrewery 0-15,000 bbl</strong>&lt;br&gt;Level 1, E 146&lt;br&gt;A roundtable open discussion focusing on financial issues facing Microbreweries. After a short presentation on the current state of the finance environment there will be open discussion on all topics related to packaging breweries. Although primarily focused on microbreweries all are welcome to attend.</td>
</tr>
<tr>
<td>3:00 pm - 4:00 pm</td>
<td><strong>Brewery Financial Workshops - Packaging Regional Brewery 15,000+ bbl</strong>&lt;br&gt;Level 1, E 146&lt;br&gt;A roundtable open discussion focusing on financial issues facing Regional Breweries. After a short presentation on ESOPs there will be open discussion on best practices and other areas of concern. Although primarily focused on Regional Breweries all are welcome to attend.</td>
</tr>
<tr>
<td>3:30 pm - 6:00 pm</td>
<td><strong>BA Brewpubs Subcommittee Open House</strong>&lt;br&gt;Level 1, D 140-139&lt;br&gt;Meet and greet—and share a beer—with members of the brewpub committee that is leading the charge on Brewers Association resources targeting this important segment of the craft brewing industry. Check out new resources, ask questions and give feedback to brewpub committee members. Get a first look at the new resource, Beer Server Training for Brewpubs: A Manual for Hiring, Training &amp; Retaining Great People. Last year’s BA committee Open Houses were well-attended, with a tremendous amount of energy, enthusiasm and exchange of ideas. Please join us!</td>
</tr>
<tr>
<td>4:00 pm - 6:00 pm</td>
<td><strong>North American Craft-Maltsters Guild Meeting</strong>&lt;br&gt;Level 2, Portland Ballroom 255</td>
</tr>
<tr>
<td>6:00 pm</td>
<td><strong>Official Nightly Events</strong>&lt;br&gt;See the Sponsored Events Schedule on page 49 for more information.</td>
</tr>
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</table>
### Thursday, April 16

<table>
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<tr>
<td>8:15 am - 9:15 am</td>
<td>Continental Breakfast &lt;br&gt;<strong>Sponsored by</strong> TimBar Packaging &amp; Display&lt;br&gt;<strong>Various Locations</strong></td>
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<td>Seminars &lt;br&gt;See the Seminars Schedule on page 27 for more information.</td>
</tr>
<tr>
<td>9:00 am - 5:00 pm</td>
<td>BrewExpo America® Trade Show &lt;br&gt;Exhibit Halls</td>
</tr>
<tr>
<td>10:15 am - 11:45 am</td>
<td>Brewers Association Voting &lt;br&gt;Brewery Members’ Meeting &lt;br&gt;Level 2, Oregon Ballroom 204</td>
</tr>
<tr>
<td>11:00 am – 12:30 pm</td>
<td>Sponsored Demonstration &lt;br&gt;See the Sponsored Events Schedule on page 49 for more information.</td>
</tr>
<tr>
<td>12:00 pm - 1:00 pm</td>
<td>Export Development Program Award Ceremony &lt;br&gt;Level 2, Portland Ballroom 254</td>
</tr>
<tr>
<td>1:00 pm – 1:45 pm</td>
<td>Seminars &lt;br&gt;See the Seminars Schedule on page 27 for more information.</td>
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<td>1:20 pm - 2:20 pm</td>
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<tr>
<td>2:40 pm – 3:40 pm</td>
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</tr>
<tr>
<td>3:30 pm - 6:00 pm</td>
<td>Hospitality Suites &lt;br&gt;See the Sponsored Events Schedule on page 49 for more information.</td>
</tr>
<tr>
<td>4:00 pm – 5:00 pm</td>
<td>Technical Committee Open Houses &lt;br&gt;Meet and greet members of the subcommittees that are leading the charge on Brewers Association technical work. Check out new and forthcoming resources, ask questions and give feedback to draught beer quality, safety, sustainability and quality subcommittee members, as well as CBC speakers on these topics. Last year's Open Houses were well-attended with a tremendous amount of energy, enthusiasm and exchange of ideas. Please join us!</td>
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<td>8:00 pm</td>
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### Friday, April 17

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<tr>
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<td>Sponsored Demonstrations</td>
<td>See the Sponsored Events Schedule on page 49 for more information.</td>
</tr>
<tr>
<td>10:30 am - 12:45 pm</td>
<td>Pink Boots Society Meeting</td>
<td>Level 2, Portland Ballroom 256-257</td>
</tr>
<tr>
<td>11:00 am – 1:30 pm</td>
<td>Hospitality Suites</td>
<td>See the Sponsored Events Schedule on page 49 for more information.</td>
</tr>
<tr>
<td>1:00 pm - 2:00 pm</td>
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<td>See the Seminars Schedule on page 27 for more information.</td>
</tr>
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<td>2:20 pm - 3:20 pm</td>
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<td>3:40 pm – 4:40 pm</td>
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</tr>
<tr>
<td>4:30 pm – 6:30 pm</td>
<td>Closing Reception</td>
<td>Sponsored by 47 Hops</td>
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<tr>
<td></td>
<td><strong>Oregon Convention Center Lobbies</strong></td>
<td><strong>Sponsored by 47 Hops</strong></td>
</tr>
<tr>
<td></td>
<td>Join conference attendees for beers and appetizers as we bid farewell to Craft Brewers Conference &amp; BrewExpo America® 2015. The reception starts just as seminars are wrapping up for the week.</td>
<td></td>
</tr>
<tr>
<td>6:00 pm</td>
<td>Official Nightly Event</td>
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</table>
Amber Glass Bottles by the Pallet or Truckload

BOB makes it easy for craft brewers like you to order quality glass beer bottles direct from us, the manufacturer.

We offer attractive styles in 12oz, 22oz and 750ml. Get instant online pricing and freight quotes, then use your credit card or PayPal™ to purchase!

Visit our Hospitality Suite at the Craft Brewers Conference & BrewExpo America on Wednesday, April 15.

Wednesday, April 15

9:15 AM - 11:00 AM

Keynote Address & General Session
Veterans Memorial Coliseum
Leadership expert and anthropologist Simon Sinek will deliver the keynote address. Sinek is best known for popularizing the concept of “Why”—the belief that people don’t buy what you do; they buy why you do it. A visionary thinker, he is leading a movement to inspire people to do the things that inspire them, so they go home every day feeling fulfilled by their work.

General Session Timeline here...

Wednesday, April 15

1:20 PM - 2:20 PM

Export Development (Intermediate)
Exporting: Beer Logistics
Level 2, Portland Ballroom 254
Paul Dean, Jeff MacWain
Before your beer is enjoyed around the world, it has to get there. Join us for a door-to-door overview of international shipping and a Q&A session.

Packaging Breweries (Intermediate)
Maintaining Flagship Brands
Level 2, Oregon Ballroom 201
John Barley, Jeff Billingsley, Tommy Gannon, Harry Schuhmacher
From developing a long-lasting flagship to balancing two leading brands, these panelists will discuss their experiences with managing and marketing flagship brands.

Practical Yeast Care
Level 2, Oregon Ballroom 204
Jeffrey Erway
A guide to practical care, harvest and storage of yeast for the small brewer.

Selling Craft Beer (Intermediate)
Retailer Panel
Level 2, Portland Ballroom 251 & 258
Mike Davis, Katy Greiner, Craig Marshall, Jason Milburn, Jeff Nowicki
Bump Williams Consulting’s Jeff Nowicki moderates Kroger corporate buying team members during this year’s retailer panel discussion. Gain insight into what buyers from America’s second-largest food retailer think about the craft segment, assortment decisions, partnering processes for brewers and more.

Start-Ups (Fundamentals)
TTB Label and Formula Submission Guidance
Level 2, Oregon Ballroom 252
Battle Martin, Michael Warren
The Alcohol and Tobacco Tax and Trade Bureau (TTB) is responsible for the regulation and taxation of alcohol beverage products for revenue collection and consumer protection purposes. In that capacity, TTB reviews labels and formulas for many malt beverage products for adherence to the regulations. In this seminar, TTB representatives will present information on submitting malt beverage labels and formulas for approval.
**Sustainability (Intermediate)**

**Wastewater Panel**

Level 2, Portland Ballroom 253  
Todd Hasselbeck, John Mercer, Walker Modic, Eppa Rixey, Tim Rynders

Despite significant improvement over the last 20 years, water consumption and wastewater disposal remain environmental and economic hurdles that directly affect breweries and the brewing process. In this seminar a panel of experts will provide information on wastewater solutions for breweries of all sizes.

**Technical Brewing (Intermediate)**

**Sour Beers: It’s More Than Just pH**

Level 2, Oregon Ballroom 202-203  
Kara Taylor

When producing sour beers, a brewer typically measures the tartness of the beer by looking at the pH. Unfortunately, pH isn’t a great indicator of what the consumer is actually tasting. In this presentation, we take a look at pH, acidity levels and sensory analysis to see what these numbers really mean when you drink a sour ale and how you can easily do all of this back home.

**Technical Brewing (Advanced)**

**Evolution of a New Hop Pellet Type for more Efficient Dry Hopping**

Level 2, Portland Ballroom 255  
David Grinnell, Christina Schönberger

Effective dry hopping depends on the quality of the hops used as well as the pelleting process and what occurs during storage and dry hopping. We will discuss lessons learned about hop pellet attributes that improve dry hopping efficiency, and maximize hop flavor intensity, overall beer quality and beer yield.

**Brewery Operations (Intermediate)**

**Brewhouse Operations, Part Two: Influence on Yield and Quality**

Level 2, Portland Ballroom 256-257  
Burghard Meyer

Presented in association with VLB. Each step of production has influence on the yield and on the quality of the final product. In part two of this seminar, Burghard Meyer will discuss the main influences of boiling and wort treatment processes with regard to their influence on yield, colloidal stability, microbiological stability, foam and flavor stability.

**Brewpubs (Intermediate)**

**BA Brewpub Server Training Manual Panel**

Level 1, E 141-144  
Larry Chase, Ginger Johnson, Laura Lodge, Cyrena Nouzille, Sebastian Wolfrum

This seminar will present and discuss the first edition of the Beer Server Training Manual, which describes strategies and tools for brewpub and brewery owners and managers who perform staff training or would like to in the future. The panel is presented by members of the BA brewpub subcommittee, which has been compiling best practices for guidance on training over the past three years.

**Export Development (Intermediate)**

**Exporting to Germany**

Level 2, Portland Ballroom 254  
Jan Derer, Sylvia Kopp, Marc Rauschmann

A panel of brewery importers and an educator discuss their perceptions of export opportunities and challenges when selling U.S. craft beer in Germany.

**Packaging Breweries (Fundamentals)**

**Merchandise and POS to Build Your Brand**

Level 2, Oregon Ballroom 201  
Martha Holley-Paquette, Jill Sacco, Jamie Smith

Presenters will discuss strategies to make sure the brewery merchandise and POS that you are buying is doing the most it can for your brand, as well as what to buy, where to buy it and whom to buy it from.

**Quality (Intermediate)**

**Managing the 2014 North American Barley Crop**

Level 2, Oregon Ballroom 204  
Joe Hertrich, Larry Horwitz, John Mallett, Paul Schwarz, Chris Sverry, Whitney Thompson

The 2014 growing year was very challenging for barley growers; those challenges now fall to maltsters and brewers. This panel was assembled to help brewers make the most of this important raw material when Mother Nature throws a curveball.
INNOVATIVE DESIGNS - QUALITY PRODUCTS - REAL CUSTOMER SERVICE
### Safety (Fundamentals)

**CO₂: Everything You Always Wanted to Know (But Were Afraid to Ask)**

**Level 2, Portland Ballroom 255**

*David Currier*

Attendees will learn how to anticipate and recognize the hazard of carbon dioxide in various brewery operations, manage that hazard and apply practical methods of control that can be employed in breweries of all sizes.

### Selling Craft Beer (Intermediate)

**What Bars (and Bartenders) Know About Your Beer**

**Level 2, Portland Ballroom 251 & 258**

*Ray Daniels*

Ray Daniels shares some of the insights gained by the Cicerone program through years of testing bartenders and beverage managers on their beer knowledge.

### Start-Ups (Intermediate)

**The Littlest QA Lab**

**Level 2, Oregon Ballroom 252**

*Erik Myers, Andrew Turner*

Doing QA in a small brewery is a balance of what’s good and what’s good enough. This seminar covers 10 things you really should be doing and how to do them in a cost-effective way.

### Sustainability (Fundamentals)

**Beyond the Daily Grind: Community Partnerships and Sustainability**

**Level 2, Portland Ballroom 253**

*Matthew Bailey, Steve Beauchesne, Andy Fyfe, Andrew Lemley, Katie Wallace*

This seminar will cover ideas for connecting with your community on local issues and communicating your sustainability practices to consumers.

### Technical Brewing (Intermediate)

**Kettle Souring: Three Brewers Talk Methods and Practices**

**Level 2, Oregon Ballroom 202-203**

*Sean Burke, Ben Edmunds, Ben Love*

Three brewers explain the process of kettle souring with lactobacillus.
We don’t brew beer, but we sure know how to take care of it. From brand-new, high-quality barrels to simple, affordable leasing options and even free keg branding—our specialty is championing yours.
The Oskar Blues Encore FRI 4/17

2015 CBC Closing Party @ The Jupiter Hotel

With Barcade Lounge Old School Arcade and Pinball Games

Live Music at Doug Fir Lounge

Pinner IPA Happy Hour @6:30-7:30PM

Get Tickets at Sponsor Booths

Ural Thomas & The Pain 9PM
Thursday, April 16

9:00 AM - 10:00 AM

Brewery Operations (Intermediate)

Quality Filling Concepts
Level 2, Portland Ballroom 256-257
Roland Pahl

Presented in association with VLB. In this seminar, Deniz Bilge will cover reducing oxygen pickup during filling, how to improve consistency in chemical technical parameters like CO₂, alcohol and gravity, and best practices for packaging operations.

Brewpubs (Fundamentals)

Brewpub Food: Moving Beyond Pizza and Burgers
Level 2, Oregon Ballroom 202-203
Adam Dulye, John Harris, Dave McLean, Mellie Pullman, Nate You

This panel of beer and food experts will present their concepts and discuss the challenges and opportunities of shifting the brewpub concept beyond the average food offerings.

Export Development (Intermediate)

Exporting Your Beer to Taiwan
Level 2, Portland Ballroom 254
Yuhang Lin

A discussion of export opportunities in Taiwan. This seminar is a must-attend for any company that is currently in the market or contemplating business in Taiwan.

Government Affairs (Intermediate)

Continuing the Evolution of Beer Distribution
Level 2, Portland Ballroom 253
Marc Sorini

This session will explore the case for craft brewer-favorable state legislation. Specific topics will include: franchise law reform, self-distribution for small brewers while preventing vertical integration that threatens competition and retail privileges at brewery locations.

Packaging Breweries (Advanced)

Understanding Financial Metrics and How to Use Them to Operate a Growing Brewery
Level 1, E 141-144
Scott Ebert

This session will cover moving past the start-up phase to managing a business for growth and profitability. Learn what key performance metrics to rely on, as well as what they mean and how to hit upper quartile performance. Once you move past the stage of single management you need management tools and reporting to stay close to what is going on. This session will help build those reports using industry benchmark data to populate your personal operations.

Quality (Intermediate)

Trace Metals in Brewing
Level 2, Oregon Ballroom 204
Ruth Martin

In this seminar, Ruth Martin discusses how raw materials such as malt, sugars and hops can introduce trace metals and other minerals into wort and beer. She will also cover the impact of trace metals and minerals on beer flavor, flavor stability and physical stability.
Thursday, April 16

**SCHEDULE**

<table>
<thead>
<tr>
<th>Time</th>
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<th>Speakers/Panelists</th>
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<tr>
<td>1:20 PM - 2:20 PM</td>
<td><strong>Brewery Operations (Intermediate)</strong> Production Managers Panel</td>
<td>Level 2, Oregon Ballroom 201</td>
<td>Scott Dietrich, John Mallett, Andrew Mason, Jason Perkins, Madison Roane</td>
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<td><strong>Brewery Operations (Advanced)</strong> Beer Turbidity: Reasons, Analytics and Avoidance Strategy</td>
<td>Level 2, Portland Ballroom 256-257</td>
<td>Roland Pahl</td>
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<td><strong>Start-Ups (Fundamentals)</strong> Successfully Planning, Starting and Operating a Nano Brewery</td>
<td>Level 2, Oregon Ballroom 252</td>
<td>Kevin Sandefur, Melanie Sandefur</td>
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<td><strong>Technical Brewing (Advanced)</strong> The Art and Science of Dry Hopping</td>
<td>Level 2, Oregon Ballroom 201</td>
<td>Matty Gilliland</td>
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<td></td>
<td><strong>Safety (Intermediate)</strong> Insider Views on Brewery Safety Programs</td>
<td>Level 2, Portland Ballroom 255</td>
<td>Gabe Sierra</td>
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<td><strong>Selling Craft Beer (Intermediate)</strong> Can We Do That? Common Questions Facing Brewery Owners</td>
<td>Level 2, Portland Ballroom 251 &amp; 258</td>
<td>Anda Lincoln, Melinda Sellers</td>
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**-safe answers:)

- Brewery Operations (Intermediate)
  - Production Managers Panel
    - Scott Dietrich, John Mallett, Andrew Mason, Jason Perkins, Madison Roane
  - Beer Turbidity: Reasons, Analytics and Avoidance Strategy
    - Roland Pahl
  - Successfully Planning, Starting and Operating a Nano Brewery
    - Kevin Sandefur, Melanie Sandefur
  - The Art and Science of Dry Hopping
    - Matty Gilliland

- Safety (Intermediate)
  - Insider Views on Brewery Safety Programs
    - Gabe Sierra

- Selling Craft Beer (Intermediate)
  - Can We Do That? Common Questions Facing Brewery Owners
    - Anda Lincoln, Melinda Sellers

- Technical Brewing (Advanced)
  - The Art and Science of Dry Hopping
    - Matty Gilliland

- Start-Ups (Fundamentals)
  - Successfully Planning, Starting and Operating a Nano Brewery
    - Kevin Sandefur, Melanie Sandefur

**- Additional notes:**

- Brewery Operations (Intermediate)
  - Beer Turbidity: Reasons, Analytics and Avoidance Strategy
    - Presented in association with VLB. Colloidal stability and the avoidance of haze are key quality parameters of beer. This seminar explores possible sources of haze in the final product, how these sources can be detected and how they can be avoided.

- Start-Ups (Fundamentals)
  - Successfully Planning, Starting and Operating a Nano Brewery
    - The nano brewery model is gaining popularity and becoming commonplace in the industry. The question is, can it be done with success and be an effective way to enter the craft beer industry? This seminar covers things to consider, how to put together your business plan and more.
You don't just add handcrafted quality. You start with it.

The best handcrafted beer starts with the finest handcrafted malt.

Decades ago American Craft Beer sprouted from a passion for full flavored, traditional beer. Briess enthusiastically embraced the young industry, dedicating resources to help it succeed, developing a portfolio of specialty malts and introducing innovative services tailored for craft beer like preground malt and pilot brewing.

We've never lost our focus. Marked by quality, service and innovation, Briess remains the only malting company in the world dedicated to the production of handcrafted specialty malts for American Craft Beer.

Looking toward the future, Briess has invested in barley handling and storage facilities to further meet the expanding needs of Craft Beer and connecting grower with brewer.

Contact your Briess representative at 920.849.7711 or email info@BrewingWithBriess.com for samples and more information. Visit www.BrewingWithBriess.com to download product information and recipes.

Chilton, WI, USA | 920.849.7711
facebook | www.BrewingWithBriess.com/blog
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### Thursday, April 16

<table>
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<tr>
<th>Event Type</th>
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<th>Speakers regex</th>
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<tr>
<td>Brewpubs (Fundamentals)</td>
<td></td>
<td>Janet Fletcher, Steve Jones</td>
<td>Learn from two cheese pros how to boost pub sales with a strategic cheese program. The presenters will share case studies that highlight the opportunities and challenges.</td>
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<tr>
<td>Export Development (Fundamentals)</td>
<td></td>
<td>Rob Singleton</td>
<td>U.S. craft beers have seen solid growth in Alberta through private retail. Rob Singleton, beer category manager for the retailers Liquor Depot and Wine &amp; Beyond, will speak about the performance of American craft beers in the province and market opportunities.</td>
</tr>
<tr>
<td>Government Affairs (Intermediate)</td>
<td></td>
<td>Tuck Duncan, R.J. O’Hara, Duke Tufty</td>
<td>The panel, including attorneys who represent brewers, wholesalers and retailers, will discuss how and whether the three-tier system can remain strong and relevant in the future by being flexible for all three tiers of the industry.</td>
</tr>
<tr>
<td>Packaging Breweries (Intermediate)</td>
<td></td>
<td>Alissa Marquess, Michael Marquess</td>
<td>Simple ways to make your tap room a “third space” in order to develop regular guests, build a sense of community, instill loyalty and increase sales.</td>
</tr>
<tr>
<td>Safety (Fundamentals)</td>
<td></td>
<td>Mark Carpenter</td>
<td>Learn proper and safe procedures for keg and valve maintenance along with tips on machine maintenance that can help prolong the life of your equipment.</td>
</tr>
<tr>
<td>Selling Craft Beer (Fundamentals)</td>
<td></td>
<td>Lester Jones, Bart Watson</td>
<td>In this seminar, leading beer industry economists Bart Watson and Lester Jones help breweries learn how to find and use industry and government data for demand planning, market planning and business development.</td>
</tr>
<tr>
<td>Start-Ups (Fundamentals)</td>
<td></td>
<td>Steve Parkes</td>
<td>There are big differences between making beer for a hobby and making it for public sale. In this seminar, Steve Parkes explores key “going pro” concepts with attendees.</td>
</tr>
</tbody>
</table>
Thursday, April 16

**Technical Brewing (Fundamentals)**

**Stainless Steel 201**  
Level 2, Oregon Ballroom 204  
Ashton Lewis

This seminar will treat stainless steel like a brewing raw material. Presenter Ashton Lewis addresses the basics of what defines a steel as stainless, the various types and specifications of stainless alloys used in breweries, methods used to care for stainless and various causes of damage to stainless steel, with special focus devoted to vacuum failure and how this very expensive and relatively common sort of failure can be prevented.

**Brewpubs (Intermediate)**

**Brewpub Panel**  
Level 1, E 141-144  
Michael Altman, Tyler Brown, Chris Cramer, Mike Lawinski, Will Meyers

This panel returns to CBC with a fresh lineup. A panel of representatives from brewpubs of various sizes from different regions of the country will provide an open forum for discussion of best practices.

**Government Affairs (Intermediate)**

**From Bill to Growler Fill: How Brewers Can Win Over Special Interests**  
Level 2, Portland Ballroom 254  
Brook Bristow, Wesley Donehue, Will McCameron

This seminar will focus on the processes and procedures by which small brewer interests and state guilds can successfully tackle legislative issues. While those issues might differ from state to state, this discussion will cover the process by which a bill becomes a law and strategies used by various pro-brewer groups to advance their interests, including advocacy, lobbying, social media, legal and public relations.

**Packaging Breweries (Intermediate)**

**Halfway Home? Craft Continues Climbing, but Ascent Gets More Complicated**  
Level 2, Oregon Ballroom 201  
Benj Steinman

Craft continued its dizzying double-digit growth for the fifth year in a row in 2014. While the segment’s growth remained robust, some clouds became more evident as craft kept climbing. A number of deals to purchase all or part of former craft breweries created some questions for the future. Private equity firms, family offices, foreign brewers as well as two purchases of former craft breweries by Anheuser-Busch suggested a changing landscape for craft ownership. And while many craft breweries continued to grow at exceptional rates, others began to face more challenges meeting their objectives. We will review how craft has remained exceptionally healthy and vibrant overall, but exhibited signs of growing pains.

2:40 PM - 3:40 PM

**Brewery Operations (Intermediate)**

**Brewhouse Design and Expansion Considerations**  
Level 2, Portland Ballroom 251 & 258  
Matthew Bailey, Ben Basalay

Building, expanding or replacing a brewhouse can be an overwhelming task considering the architectural, equipment and production needs for larger and/or more sophisticated equipment. How should the brewhouse, production and packaging equipment be sized and laid out to accommodate current operations as well as future growth? Is a new building necessary or will your facility fit within an existing space? How important is it to select an equipment supplier to partner with for the long haul?
Thursday, April 16

**Start-Ups (Fundamentals)**

**Lessons on Developing and Executing a Successful Crowdfunding Campaign**
Level 2, Oregon Ballroom 252
Eric Feldman, Winder Forrest, Michael La Couture, Alva Mather
Over the past several years, raising money through the Internet, also known as crowdfunding, has emerged as a means of raising seed money for start-up breweries across the U.S. Despite its popularity, however, details on whether and how to use crowdfunding to open a brewery remain scant. Join a panel of brewers who have run successful crowdfunding campaigns who will provide an overview for determining whether crowdfunding is the right choice for your brewery and how to make it a success.

**Sustainability (Advanced)**

**Trash Talk: Solid Waste Tips, Tactics and Best Practices**
Level 2, Portland Ballroom 253
Cheri Chastain, Ian Hughes, Eric Larkin
Join three BA sustainability subcommittee members, from different sized breweries, as they talk trash! That is, each will share waste reduction and cost savings stories from their breweries. Panelists will provide insight on how they got started on their recycling and composting journeys as well as share some successes and, of course, failures encountered along the way. Whether you are just getting started, trying to grow an existing program, or working to sustain your zero waste program, you’ll leave this session feeling inspired and equipped to make effective, lasting solid waste improvements at your brewing.

**Technical Brewing (Advanced)**

**Understanding How to Control Flavor and Aroma Consistency in Dry Hopped Beer**
Level 2, Oregon Ballroom 204
Daniel Sharp, Thomas Shellhammer, Dan Vollmer
Craft brewers find success in using dry hopping to create aromatic and flavorful hop-forward beers. This presentation shares results from several studies in the Shellhammer lab at Oregon State University that examined dry hopping and the factors that affect aroma and bitterness using this technique. Participants will learn how yeast strain, hop variety, harvest maturity and dosage timing impact hop flavor. These tools can be used by brewers to gain better control over the dry hopping process.
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## Friday, April 17

**1:00 PM - 2:00 PM**

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<thead>
<tr>
<th>时间段</th>
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<th>内容概要</th>
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</table>
| **Government Affairs (Fundamentals)**  | National Guilds Gathering, Part One: Government Affairs  |  | Level 2, Portland Ballroom 254  | Acacia Coast, Art DeCelle, Pete Johnson  
 Participation in guild seminars is strictly limited to guild directors and leadership only. State brewers guilds are invited to join BA government affairs staff in this dialogue on current federal and state issues impacting guilds and their brewery member businesses.  |
| **Quality (Intermediate)**  | Draught Beer Quality for Retailers  | Level 2, Oregon Ballroom 204  |  | Rob Gerrity, Matt Meadows, Neil Witte  
 This seminar will be a presentation of the new version of the Draught Beer Quality Manual written specifically for draught beer retailers.  |
| **Safety (Fundamentals)**  | Confined Space Entry Basics  | Level 2, Portland Ballroom 255  |  | Tony McCrimmon  
 Safety expert Tony McCrimmon will present all the steps and documentation required for confined spaces including completed examples of the required paperwork. A space will be addressed in all three forms: non-permit, reclassification of a permit required space and a permit required entry. This abbreviated course lists duties of the entry attendant, entrant and the entry supervisor duties.  |
| **Packaging Breweries (Intermediate)**  | Employment Law for Brewery Managers  | Level 2, Oregon Ballroom 201  |  | Anda Lincoln, Melinda Sellers  
 This seminar is presented to raise awareness of employment issues facing the brewing industry and to provide some helpful tips on how to address these items up front in an effort to avoid costly legal problems. This seminar is designed for brewery owners, managers, employees and anyone with a desire to own a brewery or brewpub.  |

**Selling Craft Beer (Intermediate)**

**Assessing Your Markets: How Do You Truly Know How Your Beer is Doing?**  
Level 2, Portland Ballroom 251 & 258  
Dave Cole, Greg Dolan, Christopher Rice, JB Shireman  
Understanding the difference between a good market and an average market may be the unique insight that drives your success or makes you stronger in an increasingly competitive craft beer industry. This panel discussion provides insight on how to assess the performance of your business in various markets.

**Start-Ups (Fundamentals)**

**Brewery Building Basics**  
Level 1, E 141-144  
Jean-Pierre Veillet, Christian Ettinger, Scott Lawrence  
This seminar covers the key points to keep in mind when planning the design and build of a brewery or brewpub.
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We are true to our craft. Producing and distributing a wide assortment of the highest-quality, most consistent malt available, we’ve helped craft brewers like you create distinctive, creative craft beer for decades. Call us at 1-800-669-MALT to learn more about how Cargill Specialty Malts can help you keep your new ideas brewing.

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Start-Ups (Intermediate)

Media Training Bootcamp
Level 2, Portland Ballroom 252
Abby Berman

A media interview can have a significant impact on your brand. Why leave such an important opportunity to chance? This interactive session provides strategies and tools to maximize media opportunities for your brand. The media-savvy instructor understands how journalists think, the way they structure interviews and what questions they’re likely to ask. You’ll learn how to take control of your next media opportunity, including tips on creating an effective interview agenda, a critique of sample videos, techniques for “bridging” in response to tough questions, the importance of body language and appearance, and more.

Sustainability (Intermediate)

Sustainability Benchmarking
Level 2, Portland Ballroom 253
Margaret Bishop, Ian Hughes, Eric Larkin, John Stier

The BA sustainability subcommittee initiated the benchmarking of key performance indicators for utility usage and cost, and the initial results were presented at CBC 2014. This seminar presents the results of an expanded benchmarking dataset that includes a larger number and diversity of craft breweries. A panel of brewers will present best practices from their breweries that were identified through the benchmarking project.

Technical Brewing (Fundamentals)

The Maltster’s Kiln: A Cure for Your Ales
Level 2, Oregon Ballroom 202-203
Andrea Stanley, Megan Parisi, Paul Schwarz

Craft brewers have identified gaps in the current malt supply and their all-malt brewing needs. Craft malthouses are focused on the needs of craft brewers and are working with farmers and breeders to source lower protein and craft-centric malting barley varieties. This presentation will demonstrate that, in addition to barley variety, growing conditions and protein content, stages of the malting process can greatly impact aroma, flavor, color, FAN, DP and Kolbach Index. This panel will provide information on the malt and beer analysis from malt that has been subjected to three final curing temperatures in real production settings.
Wild Goose Canning hand-builds every system at our facility in Boulder, Colorado, using only American made parts. Our custom canning solutions are tailored to meet each of our customer's individual needs.

from our precision engineering to our on call, customer care team. And we do it all with a commitment to honesty and integrity, which has won us more than 200 customers and counting.

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### Technical Brewing (Advanced)

**Yeast Metabolism and Fermentation By-products**  
Level 2, Portland Ballroom 256-257  
*Burghard Meyer*

Presented in association with VLB. Different types of fermentation and the use of different yeast strains influence the character and taste of beer by the production of various fermentation by-products. In this seminar, Burghard Meyer covers options for how to influence the quality of the fermentation process and the quality of the final product.

**Time:** 2:20 PM - 3:20 PM

### Brewery Operations (Fundamentals)

**Supply Chain Management for Craft Brewers**  
Level 2, Portland Ballroom 252  
*Geof Hasegawa*

An overview of supply chain theory with emphasis on production planning, forecasting and inventory management. Specific topics include seasonal transition, dunnage management and trucking logistics.

### Brewpubs (Fundamentals)

**Build a Better Beer Dinner**  
Level 2, Oregon Ballroom 202-203  
*Jesse Friedman*

The traditional beer dinner format has grown stale and unexciting. This seminar looks at a variety of ways to inject fresh life and excitement into beer dinners and food pairings.

### Brewpubs (Advanced)

**Keep Your Brewpub and Brand Relevant**  
Level 2, Oregon Ballroom 204  
*Alicia Barr, Tom Dargen, Andrew Leager, Charlie Papazian*

With new breweries opening nearly every day, it's important to make sure your brewpub and brand stand out. This panel of experts will share ideas for keeping your brand relevant in a growing and changing market.

### Government Affairs (Intermediate)

**National Guilds Gathering, Part Two: Guild Development**  
Level 2, Portland Ballroom 254  
*Acacia Coast, Pete Johnson*

Participation in guild seminars is strictly limited to guild directors and leadership only. A roundtable dialogue for brewers guild leaders and BA staff on
best practices for developing and maturing the national community of non-profit brewers guilds.

**Packaging Breweries (Advanced)**

**Planning for an Exit: How to Prepare for an Ownership Transition**
Level 2, Oregon Ballroom 201  
Michael Harden, John McDonald, Christine Perich, JB Shireman, Michael Texido  
Join a craft founder, an industry consultant/banker, an ESOP advisor and an estate planning expert as they discuss observations and options surrounding the preparation and execution of an ownership transfer. Whether it be on the near term horizon or in the years to come, planning for these events is some of the most important work you will do.

**Quality (Fundamentals)**

**Quality Control for the Little Folk: Simple Things that Small Breweries Can Do to Have Confidence in Their Beer**  
Level 1, E 141-144  
Nathan Sanborn, Haley Campbell  
From the very first barrel, quality pays. What can nano and small breweries do to ensure their beer is at its best? Rising Tide Brewing Company’s brewer/owner and director of quality control discuss why implementing a quality control program in a small brewery is vital to success and how it can be done.

**Safety (Fundamentals)**

**Intro to HACCP and GMP for Breweries**  
Level 2, Portland Ballroom 255  
Patrick Stagg, Tatiana Lorca, Rob Fraser  
Hazard Analysis and Critical Control Points (HACCP) can be an essential tool in your food safety program. We will break down the basics so you are ready to dive in and put it to use in your brewery. The group will also briefly cover good manufacturing practices for breweries.

**Selling Craft Beer (Fundamentals)**

**Hiring, Training and Managing Craft Beer Salespeople**  
Level 2, Portland Ballroom 251 & 258  
Marc Martin  
Learn how to hire, train and manage craft beer salespeople for success. We’ll walk through each area and give you real world tactics you can put to use immediately to help drive profitable sales volume.

**Sustainability (Advanced)**

**Sustainability on the Hop Farm**  
Level 2, Portland Ballroom 253  
Gayle Gauchie, Carmen McKinney, Michael Roy, Graham Gamache  
Understanding the state of the hop market and the implications of growing and sourcing sustainably produced hops is an important part of sustainability for breweries. A panel of experts will discuss these issues.

**Technical Brewing (Advanced)**

**Beer Stability and Stabilization**  
Level 2, Portland Ballroom 256-257  
Deniz Bilge  
Presented in association with VLB. In this seminar, Deniz Bilge helps brewers determine which components influence haze stability and how to eliminate them.
Friday, April 17

3:40 PM - 4:40 PM

**Brewery Operations (Advanced)**

Teaching an Old Bottling Line How Not to Suck (Air)
Level 2, Oregon Ballroom 202-203
Steve Panos, Mike Powell, Darron Welch
A case study describing the process of defining dissolved oxygen standards, standardizing testing procedures and eliminating sources of DO pick-up during the commissioning and operation of an older-model rotary filler.

**Brewpubs (Fundamentals)**

Financial Economics of a Brewpub
Level 1, E 141-144
Dirk Ahlbeck, CPA, CVA
In this seminar you will learn ways to manage your business and get the most out of your financial information using the balance sheet and income statement as tools. Topics include best practices benchmarking, complex tax compliance issues and unique money-saving deductions and credits available to breweries and brewpubs, as well as product costing.

**Government Affairs (Intermediate)**

Defending Your Business and the Craft Beer Industry: Lessons & Strategies for Political Effectiveness
Level 2, Portland Ballroom 254
Jot Condie, Chris Cramer, Tom McCormick
Every day forces are at work at the local, state and federal level plotting to curtail or take away the privileges of craft brewers. Experts from California's craft brewing and restaurant industries will share their experiences in getting industry members engaged politically, building coalitions and creating strategic relationships. This session will highlight the steps you can take to get involved politically and help defend your business and our industry.

**Packaging Breweries**

DIY Beer Fest: Staging a Kickass Beer Event
Level 2, Oregon Ballroom 201
Steve Beauchesne, Dick Cantwell, Geiger Powell, Barnaby Struve
Beer festivals are an excellent way to promote your brand, gain exposure and create ongoing relationships with customers. So why do breweries wait for someone else to do this for them? Our panelists have been staging their own signature festivals for years to help build their brands. This presentation will cover logistics, marketing, branding, staffing and responsibility, as well as pitfalls to avoid and must-do's for your signature event.
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8PM-1AM 21+

EVENT IN PARTNERSHIP WITH BOELTER BEVERAGE
FOR TICKETS & FULL EVENT INFORMATION PLEASE VISIT DESCHUTESBREWERY.COM/EVENTS/BEERMACHINES
Quality (Advanced)
Cascade Hops: Quality and Consistency from Field to Brewery
Level 2, Oregon Ballroom 204
David Gent, Thomas Shellhammer
The development, high-quality and consistency of aroma and flavor imparted by hops are critical aspects of brewing high quality beer. Two global experts on hops pathology and chemistry will take turns discussing current knowledge and recent advances in our understanding of crop production, disease issues and brewing chemistry factors that may influence oil content and aroma in Cascade hops and ultimately in beer.

Quality (Intermediate)
Yeast: The Owner’s Manual
Level 2, Portland Ballroom 256-257
Alastair Pringle
Unlike other brewery equipment, brewers yeast does not come with an operator's manual. This talk will cover the essentials of yeast management, including feeding, pitching, cropping and storage of your yeast. Selecting and renewing your yeast as well as handling contamination of your yeast will also be covered.

Selling Craft Beer (Intermediate)
We Picked A Wholesaler. Now What?
Level 2, Portland Ballroom 251 & 258
Jessica Jones, Rusty Wortman
A session for breweries that have picked a wholesaler. Seminar covers next steps and what breweries need to think about to get things rolling.

Start-Ups (Fundamentals)
Legal Guide to the Basics for the Start-Up Brewery
Level 2, Portland Ballroom 252
Candace L. Moon
Craft beer attorney Candace L. Moon covers basic business law, leases/contracts, trademarks, licensing and basic employment law.

Technical Brewing (Intermediate)
Mixed Culture Fermentation in a Production Brewery
Level 2, Portland Ballroom 253
Peter Bouckaert, Garrett Crowell, Jason Hansen, Chad Yakobson
In this panel, brewers from various backgrounds share their experiences conducting mixed culture fermentations in a production brewery setting. Brewers will discuss mixed culture fermentation philosophy, old and new world techniques, and troubleshooting.
Tuesday, April 14

10:30 AM - 1:30 PM

SPONSORED TOUR

Marks Design & Metalworks/Brewery Tour
Marks Design & Metalworks
Marks Design & Metalworks – USA manufactured brewery tanks and systems is hosting the Tank Spectacular Tour. We’re the home of the largest ASME brew tank built on the West Coast. Join us and learn about the process of brewhouse design and manufacturing. Come have lunch, meet the crew and check out Ghost Runners Brewery located onsite. Lunch is on us! Sign up for transportation pick up at the Oregon Convention Center in Portland. Closed toe shoes and age 21+ required.


3:00 PM - 6:00 PM

HOSPITALITY SUITE

German Hop Growers Association/Hallertau Hop Growers Association
Level 1, B 113-116
German Hop Growers Association/Hallertau Hop Growers Association

Wednesday, April 15

11:30 AM - 1:00 PM

SPONSORED DEMONSTRATIONS

Beer Labels 101
Level 1, B 110-112
Inland Label
Long known as a premier label printer for the craft brewing industry, Inland Label takes you on a crash course of label knowledge during Beer Labels 101. Great for beginners and those looking to refresh their label knowledge, this course will cover label types, print processes and label production. Free for all BrewExpo attendees. Please register in advance at beerlabels101.com.

1:00 PM - 1:45 PM

SPONSORED DEMONSTRATION

From Craftsman to Designer through Taste Innovation
Exhibit Hall A
Sensient Flavors
Traditional beer styles have rules and recipes that have been adhered to for centuries. The craft beer market is breaking them—mixing and matching hops and malts from different styles and adding ingredients never before seen in a brew. There’s a science to constructing a balanced profile in your beer. Learn how to add top, heart and base notes to build a remarkable, one-of-a-kind pint that consumers won’t soon forget.

3:00 PM - 3:45 PM

SPONSORED DEMONSTRATION

Road Map to a 20% Share
Exhibit Hall A
Brew Hub
Brew Hub’s team of Tim Schoen, Jerry Mullane, Dr. Paul Farnsworth and Jim Ottolini will discuss the challenges of the craft beer industry growing to 20 percent share by 2020. This will include a discussion of contract brewing as well as Brew Hub’s new model of Partner Brewing. This presentation will feature a tasting of Brew Hub’s Craft Collection, a Q&A session and an announcement of Brew Hub’s latest news.

3:30 PM - 6:00 PM

HOSPITALITY SUITES

Ardagh Group, Glass - North America
Level 1, B 117-119
Ardagh Group, Glass - North America
Cascade Floors
Level 1, A 107-109
Cascade Floors
HACH
Level 1, B 110-112
HACH
Micro Matic
Level 1, B 113-116
Micro Matic
Washington Beer Commission
Level 1, A 105-106
Washington Beer Commission
**6:00 PM - 9:00 PM**

**OFFICIAL NIGHTLY EVENT**

**Crosby Hop Farm Open House**

*Crosby Hop Farm 8648 Crosby Road*

*Northeast, Woodburn, OR 97071*

*Crosby Hop Farm*

Experience the farm to pint movement on April 15 at Crosby Hop Farm’s open house. Meet the hop growers, network, imbibe and listen to live music. Tour the certified salmon-safe farm and see how its pellet plant combines art and science to produce craft-worthy hops.

**6:00 PM - 11:59 PM**

**OFFICIAL NIGHTLY EVENT**

**Lagunitas Brewing Co.**

*Location TBD*

*Lagunitas Brewing Co.*

Lagunitas will be throwing two parties on Wednesday, April 15—at the same time!—both featuring live music and performers. They’ll be a hundred feet away from each other. One party is for the bright and cheery vibe and one for the dark and scary vibe. Pick your poison! Shuttles provided from convention center and nearby hotels. Bring your badge and your thirst—and come early, as they’ll fill up.

**Thursday, April 16**

**11:00 AM - 11:45 AM**

**SPONSORED DEMONSTRATION**

**Best Practices in Brewery Date Coding**

*Exhibit Hall A*

*Domino Printing*

Cans, Bottles and Cartons - Learn from Domino experts George Allen and Jack McMahon as they share their experience delivering solutions for printing date/lot/batch codes on beer bottles, cans, kegs and cartons. Case studies referencing successful installations at Firestone Walker and Victory Brewing will be discussed. In addition, an interactive discussion on date coding innovations and best practices will take place to ensure your organization is using the best possible coding solution.

**11:00 AM - 12:30 PM**

**SPONSORED DEMONSTRATIONS**

**Cash is King: How to Successfully Raise Capital**

*Level 1, A 107-109*

*Winthrop & Weinstine, PA.*
**Friday, April 17**

**9:00 AM - 10:30 AM**

**SPONSORED DEMONSTRATIONS**

**How to Build a Brewery**

*TurnKey Brewery & Restaurant Consulting*

Level 1, B 117-119

Do you have a vision, a dream, of owning a brewery, distillery, restaurant or brewpub? TurnKey has extensive experience to make your dream a reality. They offer consultation on design, layout, equipment sourcing, build-out, operations, staff sourcing, training, and growth strategies. TurnKey specializes in building or retrofitting businesses into efficient and profitable breweries and/or restaurants. Join TurnKey as they discuss the phases, timelines, challenges and joys of making your brewery dreams come true.

**11:00 AM - 1:30 PM**

**HOSPITALITY SUITE**

*Cypress Grove Chevre, Inc.*

Level 1, B 113-116

Talkin’ bout a Cypress Grove Chevrelution! What do you get when you cross Cypress Grove Chevre with great beer? It’s a Chevrelution baby! Come eat great cheese and artisan salami, and wash it down with insanely good beer. Join the quirky Growers straight ’outta Humboldt County and get a taste for some of their favorite pairings. Become a Chevrelutionary at Cypress Grove Chevre’s goat bar—there’ll be plenty of food and drink for all.

**Live Oak Bank**

Level 1, B 110-112

**Oregon Brewers Guild**

Level 1, A 105-109

8:00 PM - 11:59 PM

**OFFICIAL NIGHTLY EVENT**

**Beer Machines: A Steampunk Ode to the Craft Revolution**

*Oregon Brewers Guild*

Live Oak Bank

Oregon Brewers Guild

6:30 PM - 11:59 PM

**OFFICIAL NIGHTLY EVENT**

**The 2015 Oskar Blues ENCORE with Pinner**

*Jupiter Hotel* 800 E Burnside St., Portland, OR 97214

White Labs

The Oskar Blues ENCORE will be the party closing out the 2015 Craft Brewers Conference (and the sole CBC Official Nightly Event on Friday), celebrating the release of OB’s newest brew, Pinner. Hosted by White Labs, the throw-down for this throwback IPA will take over the entire outdoor compound of the Jupiter Hotel with a barcade and lounge, and will feature a VIP Hang Zone and live entertainment in the Doug Fir Bar & Rock Club. Pinner IPA Happy Hour starts at 6:30.

8:00 PM - 11:59 PM

**OFFICIAL NIGHTLY EVENT**

**We Can Jam**

*The Wonder Ballroom* 128 NE Russell St., Portland, OR 97212

Wild Goose Canning

Presented by the craft industry’s most popular name in canning, the party begins at 8:00 pm on Thursday with live music and canned beer and goes until 1:00 pm. The Supersuckers perform a rare dual set of country and punk that’s led to them recording with legends including Willie Nelson, Eddie Vedder, Motorhead and The Ramones. Local favorite Scott Pemberton Trio opens this CANtageous event at The Wonder Ballroom, 128 NE Russell Street. For tickets, see a participating sponsor listed at https://www.facebook.com/weCANjam.
## 2015 SPEAKERS

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<td>Jan Derer</td>
<td>Scott Dietrich</td>
<td>Greg Dolan</td>
<td>Wesley Donehue</td>
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<td>Christian Ettinger</td>
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<td>Eric Feldman</td>
<td>Janet Fletcher</td>
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<td>Jesse Friedman</td>
<td>Andy Fyfe</td>
<td>Graham Gamache</td>
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<td>Paul Garza</td>
<td>Dave Gent</td>
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<td>Gayle Goschie</td>
<td>Katy Greiner</td>
<td>David Grinnell</td>
<td>Lindsay Guerdrum</td>
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<td>John Harris</td>
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<td>Joe Herrich</td>
<td>Julia Herz</td>
<td>Martha Holley-Paquette</td>
<td>Larry Horwitz</td>
<td>Ian Hughes</td>
<td>Ginger Johnson</td>
<td>Pete Johnson</td>
<td>Jessica Jones</td>
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Steve Jones  Sylvia Kopp  Michael LaCosture  Eric Larkin  Mike Lawinski  Andrew Leager  Andrew Lernley  Ashton Lewis  Yuhang Lin

Anda Lincoln  Laura Lodge  Tatiana Lorca  Ben Love  Jeff MacWain  John Mallett  Ailissa Marquess  Michael Marquess  Craig Marshall

Bartle Martin  Marc Martin  Ruth Martin  Andrew Mason  Alva Marber  Will McCammon  Tom McCormick  Tony McCrimmon  John McDonald

Carman McKinney  Dave McLean  Matt Meadows  John Mercer  Burghard Meyer  Will Meyers  Jason Milburn  Walker Modic  Candace Moon

Randy Mosher  Erik Lars Myers  Cyrena Nouzille  Jeff Nowicki  RJ OHara  Steve Panos  Charlie Papazian  Megan Parisi  Steve Parkes

Christine Perich  Jason Perkins  Geiger Powell  Alastair Pringle  Mellie Pullman  Matt Rattner  Marc Rauschmann  Chris Rice  Eppa Rixey

Madison Roane  Michael Roy  Tim Rynders  Jill Sacco  Nathan Sanborn  Kevin Sandefur  Melanie Sandefur  Christina Schonberger  Paul Schwarz

Melinda Sellers  Daniel Sharp  Thomas Shellhammer  Chris Shields  JB Shireman  Gabe Sierra  Simon Sinek  Rob Singleton  Jaime Smith
2015 SPEAKERS

Patrick Smith  
Marc Sorini  
Patrick Staggs  
Andrea Stanley  
Benj Steinman  
John Stier  
Tim Suprise  
Chris Swersey  
Kara Taylor  

Michael Teixido  
Whitney Thompson  
Duke Tufty  
Andrew Turner  
Jean-Pierre Veillet  
Dan Vollmer  
Katie Wallace  
Michael Warren  
Bart Watson  

Darron Welch  
Bump Williams  
Neil Witte  
Sebastian Wolfrum  
Rusty Wortman  
Chad Yakobson  
Nate Yovu
**Dirk Ahlbeck, CPA, CVA**  
Partner, BDO USA, LLP  
dahlbeck@bdo.com

Dirk Ahlbeck is the primary partner of the Chicago-area office of BDO USA, LLP. Dirk is a leader for the brewery practice at the firm and specializes in serving clients in the brewery and restaurant industry, including brewpubs. He has worked on a variety of brewery projects including financial accounting systems, budget projections and business plans and addressing tax deductions, and compliance issues unique to the brewing industry.

**Michael Altman**  
Proprietor/Brewmaster/Talent Buyer, Iron Springs Pub & Brewery  
info@ironspringspub.com

Michael Altman has been a professional brewer for over 20 years, brewing in Oregon, Colorado and California. His beers have won numerous awards at both the Great American Beer Festival™ and World Beer Cup™. Before entering the brewing world, Michael was a trained professional chef, honing his skills in restaurants around the globe. For the past 10 years, Michael and his wife Anne have owned Iron Springs Pub & Brewery in Fairfax, Calif., a certified green business. Iron Springs is a full-service restaurant and brewpub specializing in upscale pub food and handcrafted beers, and produces approximately 2,000 barrels a year.

**Matthew Bailey**  
Maintenance and Engineering Manager, Odell Brewing Company  
mattbailey@odellbrewing.com

Matt Bailey is maintenance and engineering manager at Odell Brewing Company. He oversees maintenance, installation of new production equipment, process improvement and facility upkeep. Matt attended Old Dominion University and Colorado State University to acquire a B.S. in electrical engineering. While in college, he picked up homebrewing as a hobby, which helped fuel his passion for beer before joining the brewery workforce. Prior to joining Odell Brewing Company in 2010, he was employed at Anheuser-Busch in Fort Collins, Colo., working in several different areas including instrumentation, packaging process improvement and maintenance reliability, as well as serving as a project engineer.

**John Bailey**  
Co-Founder/CEO, Solemn Oath Brewery  
john@solemonoathbrewery.com

John Bailey, co-founder and CEO of Solemn Oath Brewery, has cultivated his passion for Belgian-inspired and American-style beers into one of the most respected small breweries in America. Bailey also serves as president of the Illinois Craft Brewers Guild.

**Alicia Barr**  
Co-Founder/President, FiftyFifty Brewing Co.  
alicia@fiftyfiftybrewing.com

Alicia Barr co-founded FiftyFifty Brewing Co. with her husband Andy in 2007. After spending eight years at Hewlett Packard as an R&D engineer, she quit her job, sold their house and stock options, moved to Truckee and put everything they had into beer. Alicia does everything from CFO responsibilities to Eclipse brand management, to assistant brewing, to bartending, to customer service, to janitorial duties and loves every moment of it.

**Ben Basalay**  
Project Manager, RB+B Architects, inc.  
bbasalay@rbbarchitects.com

Ben Basalay is project manager at RB+B Architects in Fort Collins, Colo. He has been with the firm for 14 years and is responsible for assembling complex design solutions and coordinating with owners, designers, engineers, general contractors and product manufacturers on projects of various sizes and scope. As a homebrewer for the past 16 years, Ben’s love for the craft of beer making gives him special insight in his job of supervising the design and construction of brewing facilities. Ben attended Southern Illinois University at Carbondale. earning a Bachelor of Science in architectural studies. He is a licensed architect in the state of Colorado, and a member of the American Institute of Architects. He is a LEED Accredited Professional and has worked as an on-call wildland firefighter for the Larimer County Sheriff’s Office Emergency Services Division for the past 12 years.

**Steve Beauchesne**  
CEO/Co-Founder, Beau’s All Natural Brewing  
steve@beaus.ca

Steve Beauchesne (boh-shayne) is imported from Ontario, Canada, where he heads up a friends-and-family, certified-organic, award-winning, DIY-ethnic craft brewery called Beau’s All Natural. An innovator and visionary, Steve relies on inspired marketing and kickass graphic design to build the Beau’s brand. Steve certified Beau’s All Natural as Canada’s first-ever B Corp brewery, founded February 1 as International Gruit Day and successfully lobbied to have some of Canada’s beer laws changed to recognize the rights of craft brewers. Steve is founder of Go! Go! Go! Records. He plays guitar, keyboards and trumpet, using all three chords and a metric ton of enthusiasm. An international man of intrigue, Steve is vice chairman and board member of the Ontario Craft Brewers Association and a frequent guest of honor and presenter at craft brewing, culinary and entrepreneurial seminars and events. Don’t tell anyone, but he’s also a former public servant. He lives in Vankleek Hill (a town that has more cows than people) in Eastern Ontario, Canada, and his kids think he’s a bit of a goofball.

**Abby Berman**  
Vice President, The Rosen Group  
abby@rosengrouppr.com

As vice president at The Rosen Group, Abby Berman leads the media relations team assigned to the Brewers Association account. Since joining The Rosen Group in 2007, Abby has worked with a number of high profile clients including The Atlantic, Nielsen, Hemispheres, The Daily Meal, The Nature Conservancy, Your Tango and International Fund for Animal Welfare, and was instrumental in the launch of University of the People. Previously, Abby served as a senior media specialist at Rubenstein Associates, providing generalist media support to a wide range of clients while handling a daily frenzy of media calls and breaking news bulletins.

**Deniz Bilge**  
Senior Consultant, VLB Berlin  
bilge@vlb-berlin.org

Deniz Bilge began his brewing career with his technical apprenticeship as a brewer and malster at Beck & Co. Brewery in Bremen, Germany. With a doctorate degree in brewing technology, Deniz has worked in the supplying industry and as technical director in an industry brewery before returning to VLB in Berlin in 2010 to work as a senior consultant and lecturer. As deputy department chief of the Research Institute for Beer and Beverage Production he is mainly responsible for technological aspects and scientific research projects. Deniz holds lectureships in the international VLB brewmaster courses as well as at the Technical University in Berlin.
Tyler Brown  
Co-Owner, Barley Brown’s Beer  
tylerbrown@barleybrowns.com  
Tyler Brown is founder and co-owner of Barley Brown’s Brew Pub located in the rural Northeast Oregon town of Baker City. Established in 1998, Barley Brown’s has two brewery locations in Baker City, the original brewpub and a small production brewery across the street. Barley Brown’s beers have won numerous national and international awards.

Margaret Bishop  
Manager, Worthy Brewing  
Margaret Bishop is co-owner, CFO and chief tasting manager of Worthy Brewing Company in Northwood, Iowa. With the motto “What’s the worst that can happen?”, the nano-brewery was born eight years ago. Margaret is a professional engineer who owns and operates a consulting engineering firm specializing in energy efficiency, benchmarking, utility analysis and sustainability. Nearly 20 years of experience in helping improve and reduce energy use is guiding her design of Worthy Brewing Company’s expansion.

Peter Bouckaert  
Brewmaster, New Belgium Brewing Company  
pbouckaert@newbelgium.com  
Peter Bouckaert has been brewmaster at New Belgium Brewing Company since 1996. He studied engineering biochemistry, specializing in brewing and fermentation technology, at the University of Ghent, Belgium. In Belgium he worked in Brewery Rodenbach, Zulte and De Gouden Boom and started his own brewpub, De Zwingel.

Brook Bristow  
Executive Director/General Counsel, South Carolina Brewers Association  
bbristow@bnmlaw.com  
Brook Bristow is executive director, general counsel and spokesman for the South Carolina Brewers Guild. Since joining the guild in 2013 as a volunteer, he has played a large role in two monumental pieces of legislation that have moved South Carolina forward into a new era of growth for craft beer. He is also an associate attorney at Bradford Neal Martin & Associates, PA in Greenville, S.C., where he represents small businesses, including numerous South Carolina breweries, brewpubs and retailers. He runs the Beer of SC blog, where he focuses on legal issues affecting small brewers. He also writes for Southern Brew News, is a contributor to BreweryLaw.com and CHSBeer.org, is former president of the Upstate Brewtopians homebrew club, and is a co-founder of Greenville Craft Beer Week.

Jeff Billingsley  
Director of Marketing, Deschutes Brewery  
JBillingsley@deschutesbrewery.com  
Jeff Billingsley joined Deschutes Brewery as director of marketing in 2012. Billingsley came to Deschutes with 18 years in the beer business, with positions at MillerCoors and Coors Brewing Company. He attended Arizona State University and graduated with a Bachelor of Science in marketing communication.

Haley Campbell  
Director of Quality Control, Rising Tide Brewing Company  

Jeff Billingsley joined Deschutes Brewery as director of marketing in 2012. Billingsley came to Deschutes with 18 years in the beer business, with positions at MillerCoors and Coors Brewing Company. He attended Arizona State University and graduated with a Bachelor of Science in marketing communication.
After leaving seminary, Larry decided a brewing career was his higher calling. He first learned on the job and then attended the American Brewers Guild course. He subsequently worked at two brewpubs before landing at his current position at Standing Stone Brewing Co. in Ashland, Ore. Larry has developed and led server beer training programs throughout his career. He currently holds a brewpub seat on the BA Board of Directors.

**Cheri Chastain**  
Sustainability Manager, Sierra Nevada Brewing Company  
cheri@sierranevada.com  
Cheri Chastain is sustainability manager for Sierra Nevada Brewing Company in Chico, Calif. and co-chair of the BA sustainability subcommittee. Cheri has been with the company for more than eight years and is responsible for educating employees on environmental issues and programs, maintaining current policies and projects, and working on new project development. Among many tasks, Cheri is responsible for monitoring energy use and generation, managing the zero waste program, researching and implementing alternative fuel options and working on water conservation and reuse. Cheri has a B.A. and an M.A. in environmental geography.

**Acacia Coast**  
State Brewers Association Coordinator, Brewers Association  
acacia@brewersassociation.org  
After developing an appreciation for craft beer while living in Portland, Ore., Acacia moved to Durango, Colo., for college, and finished her degree in international business in Chambéry, France. After college, she began work with the Center for Creative Leadership, a world-renowned non-profit executive leadership and research organization. During her four years at CCL, she coordinated and managed leadership programs for executives from countless industries around the world. Currently, Acacia works with the BA’s government affairs team as the state brewers associations coordinator, traveling the nation in support of America’s craft brewers guilds.

**Dave Cole**  
Co-Founder/Co-Owner, Epic Brewing Company  
dave@epicbrewing.com  
A native of southern California, Epic Brewing Company co-founder and co-owner Dave Cole earned a B.S. in biology with a focus on marine sciences at San Diego State University. While managing production and product development for the company’s four pub locations and a production brewery, Dave has remained true to his passion for brewing beer that reflects terroir and local ingredients.
for an aquaculture company in the Bay Area in the late 1980s he became passionate about craft beer. In 1992 he moved to Salt Lake City to start an aquaculture company with his business partner Peter Erickson. The company became the second largest in the industry with global operations and distributor partnerships in 25 countries. In 2008, Utah law changed allowing these two entrepreneurs to pursue opening a strong beer microbrewery. In 2013, Epic opened a second, larger production brewery/taproom in Denver, Colo. Epic Brewing brews over 40 distinct brands of beer and is distributed in 19 states as well as internationally.

Jot Condie
President/CEO, California Restaurant Association
jcondie@calrest.org

Jot Condie joined the California Restaurant Association (CRA) in 1999 as senior vice president of government affairs and public policy, serving as chief lobbyist and strategist in California. He was promoted to president and chief executive officer of CRA and its educational foundation in 2004. Jot serves as vice chairman of operations for the California Tourism Commission and was appointed to the Dream Big Initiative task force charged with maintaining California’s competitiveness as a global travel destination. He also serves as a board member for the California International Relations Foundation.

Chris Cramer
CEO/Co-Founder, Karl Strauss Brewing Company

Chris Cramer has been making beer in paradise since 1989 when he and his business partner, Matt Rattner, co-founded Karl Strauss Brewing Company, the first new brewery to open in the city of San Diego in more than 50 years. Since then, Chris has worked to grow San Diego’s craft brewing industry, opening the city’s first distributing brewery in 1991 and over the years adding seven more high-volume brewery restaurants. While to date their operations have focused on the local California market, Karl Strauss has grown to become one of the top 50 craft brewers in the U.S., and in 2014 was named one of The Future 50, Restaurant Business Magazine’s annual ranking of the fastest growing small chains in America. Chris takes particular pride in having introduced many Southern Californians to their first craft beer.

Garrett Crowell
Head Brewer, Jester King Brewery

Garrett Crowell is head brewer for Jester King Brewery in Austin, Tex. He has curated a successful mixed culture fermentation program that is used to ferment all of the beer at Jester King, utilizing an evolving mixture of brewers yeast plus wild yeast and bacteria harvested from the brewery’s Hill Country surroundings.

David Currier
Safety Manager, Bell’s Brewery, Inc.

David Currier is safety manager for Bell’s Brewery, Inc. His career of over 25 years has included leading the health and safety program for a major dental products manufacturer, managing the occupational health program at an international risk management consulting firm and sustaining the safety, health and environmental activities of the world’s largest printing ink, coatings and press room consumable manufacturer. He is a member of the Brewers Association’s safety subcommittee and past chairperson of the Michigan Safety Conference’s industrial hygiene and health care divisions. He holds a Master of Science in occupational and environmental health from Wayne State University and a Bachelor of Science from Madonna University with a dual major in occupational safety and health as well as fire science protection and a minor in emergency medical services. He is a Certified Industrial Hygienist (CIH) as well as a Certified Safety Professional (CSP).

Ray Daniels
Founder and Director, Cicerone Certification Program
ray@cicerone.org

Internationally known beer expert Ray Daniels is the founder and director of the Cicerone Certification Program—the standard for beer sommeliers—and is a member of the senior faculty of the Siebel Institute of Technology, America’s oldest brewing school. He is a veteran author, beer educator and event promoter whose work has touched brewers and beer lovers in dozens of countries. In 2007, Daniels began development of the Cicerone program which launched in 2008 and has grown to be the global leader in beer server certification. To date, more than 45,000 individuals have been certified at the first level and more than 1,500 have achieved the title of Certified Cicerone.

Tom Dargen
Director of Operations, CraftWorks Restaurants and Breweries Inc.
tdargen@cwrestaurants.com

Tom Dargen is the director of brewing operations for CraftWorks Restaurants and Breweries, where he oversees the Gordon Biersch group of 35 restaurant-breweries and brewers spread
across the United States and Taiwan. He began his brewing career at the first brewpub in Colorado back in 1988 and has designed, built, managed and consulted on scores of brewery restaurants, working with both iconoclastic individual owners and big multi-unit corporations.

**Mike Davis**  
Category Manager  
Fry’s, Smith’s and Central Divisions, Kroger  
mike.davis@kroger.com  
Mike started with Kroger in May 2000 on the corporate brand side of the business. In 2007 he was promoted to category manager for several different commodities including adult beverage in the Central division (Indianapolis). As the company started to centralize, Mike was promoted to general office in 2010 and has managed all three adult beverage commodities and worked with several different divisions. Mike is a Cicerone Certified Beer Server and this is his first year attending Craft Brewers Conference.

**Paul Dean**  
President, Samskip Logistics  
paul.dean@samskip.com  
Paul Dean has 30 years of international logistics experience, with a specialty in temperature controlled (perishable) commodities.

**Arthur DeCelle**  
Counsel, McDermott Will & Emery LLP  
adecelle@mwe.com  
Arthur J. DeCelle is counsel in the law firm of McDermott Will & Emery LLP in the firm’s Washington, D.C. office. He focuses his practice on alcohol beverage regulation and distribution issues at all levels of government and on legal and public policy challenges facing heavily regulated industries. Prior to joining McDermott, Art was the general counsel of the Beer Institute for 16 years. From 1981 to 1993, he held senior staff positions in the U.S. House of Representatives and worked on several federal political campaigns. He is admitted to practice in Virginia and the District of Columbia.

**Jan Derer**  
Deputy CEO, Derer Import GmbH  
j.derer@derer-bier.de  
Jan Derer has worked for the family company, Derer Import, since the 1990s. In 2010 the company began importing craft beer to Germany. Jan manages the distribution of all imports from the U.S. and several European countries. His academical background includes two master’s degrees in computer science and he is working toward his Ph.D.

**Scott Dietrich**  
Vice President of Brewery Operations, Victory Brewing Company  
ScottD@victorybeer.com  
Scott Dietrich is VP of brewery operations with Victory Brewing Company, with breweries in both Downingtown and Parkesburg Pennsylvania. Scott has been in the brewing field since 1996, having worked at Clipper City/Heavy Seas and Miller Brewing Co. before joining Victory in 2007.

**Greg Dolan**  
Founder, Keen Strategy  
greg.dolan@keenstrategy.com  
Greg Dolan has 18 years’ experience in marketing and management, developing strategic plans for large consumer packaged good organizations. He has worked within businesses and brands such as Campbells Soup, Nabisco, Kraft Foods, Comcast, Con Agra, Del Monte and Orville Redenbacher. Greg served as global director of corporate strategy for Campbell Soup, leading the $1 billion V8 portfolio. He also led an expanded partnership with Feeding America and launched Make Every Serving Count, a national advertising and cause marketing effort providing 30 million servings of fresh fruits and vegetables to Americans in need. Greg received a B.S. in economics from Siena College, and an M.B.A. from University of North Carolina Kenan-Flagler Business School.

**Wesley Donehue**  
Owner/Political Consultant, Push Digital  
wesley@pushdigital.com  
Wesley Donehue is founder and CEO of Push Digital, Push Advocacy and Push Elections, a leading national Republican digital firm, a digital corporate and issue advocacy agency, and a South Carolina campaign consultancy, respectively. With three companies under the Push umbrella, Wesley handles digital strategies for local, congressional, and statewide campaigns, as well as for issue advocacy groups and corporations, including the South Carolina Brewers Guild.

**Adam Dulye**  
Executive Chef, Brewers Association  
adam.dulye@gmail.com  
Chef Adam Dulye is widely known for his exceptional beer and food pairing ability. As the executive chef for the Brewers Association some of his tasks include coordinating the culinary
side of the Farm to Table Pavilion at the Great American Beer Festival™ as well as SAVOR SM: An American Craft Beer & Food Experience. Dulye has been at the forefront of pairing craft beer with cuisine, garnering national and international accolades with the 2012 opening of Abbot’s Cellar in San Francisco. In 2014 Dulye co-authored the Beer & Food Course, a culinary curriculum for CraftBeer.com. The curriculum, designed to introduce craft beer and food lovers alike to the foundations of pairing, has garnered critical acclaim from both the craft beer and culinary worlds for its groundbreaking techniques and insights.

**Tuck Duncan**  
Attorney at Law, Duncan Law Office  
tuckduncanlaw@yahoo.com  
R.E. “Tuck” is the principal in R.E. “Tuck” Duncan, Attorney at Law LLC and a principal in the government affairs company Capitol Connection Kansas. He serves as general counsel for the Kansas Wine & Spirits Wholesalers Association. A graduate of the University of Kansas and Washburn University of Law, Mr. Duncan has made numerous presentations regarding beverage alcohol laws to the NCSLA and NABCA as well as to the National Conference of State Legislatures. He writes a monthly column on liquor issues for the Kansas Beverage News and has spoken at various continuing legal education seminars, including his ethics presentation on “View from the Pro Tem Bench.” Married 40 years to Kathleen Allen Duncan, father and proud grandfather.

**Scott Ebert**  
Partner, Baker Tilly  
Scott.Ebert@Bakertilly.com  
Scott leads Baker Tilly’s beverage and distribution area of practice. His extensive experience in the craft brewery industry is becoming known across the U.S. He enjoys speaking at educational forums sponsored by craft brewers guilds. He works with established and start-up breweries by helping them grow their business, manage their growth, and navigate challenges unique to the craft industry. He provides audit, transaction, valuation and consulting services to the exploding craft brewery sector. His goal is to help growing companies maximize their financial management and business resources in order to achieve their objectives.

**Ben Edmunds**  
Brewmaster, Breakside Brewery  
ben@breakside.com  
Ben Edmunds is brewmaster at Breakside Brewery in Portland, Ore. His beers have won medals at both the Great American Beer Festival™ and World Beer Cup™. He was educated at the Siebel Institute and Yale University. Currently he is president of the board of directors of the Oregon Brewers Guild and a visiting lecturer in brewing science at Lewis & Clark College. As founding brewmaster of Breakside, he helped grow the company from a small brewpub into a successful regional brewery.

**Jeffrey Erway**  
President, Master Brewer, La Cumbre Brewing Company  
eljefe@lacumbrebrewing.com  
After a successful stay as head brewer of Chama River Brewing Company, Jeff Erway followed his dreams of opening his own brewery and founded La Cumbre Brewing Company in 2010 where he has held the position of master brewer since its opening. In four short years, La Cumbre Brewing Company has grown to over 10,000 barrels/year and amassed a collection of some of the industry’s most coveted awards. He credits yeast with most of these successes and caring for them is his passion.

**Christian Ettinger**  
Founder/Brewmaster, Hopworks Urban Brewery  
christian@hopworksbeer.com  
Christian Ettinger is brewmaster and founder of...
Hopworks Urban Brewery (HUB) in Portland, Ore. Ettinger strives to produce world-class beer as sustainably as possible with two main foci, construction and operations. As buildings use 70 percent of the nation’s energy resources, HUB has designed long-term, resource-conserving solutions into its facilities. The company’s operational sourcing strategy is local, organic and very creative. Every HUB department is pushed to find a responsible solution to all challenges. What isn’t mitigated is mopped up with carbon and water credits and a robust compost and recycling program that diverts more than 90 percent of waste from landfill.

**Pat Fahey**
Content Manager, Cicerone Certification Program
pat@cicerone.org
Pat Fahey is a Master Cicerone® and the content manager for the Cicerone Certification Program. Born and raised in the Midwest, he currently resides in Chicago, where he creates test content and develops educational resources for Cicerone. In addition to the work he does for the program, Pat is an experienced beer judge, having judged in competitions and participated in brewery tasting panels across the nation. He was recently named one of 40 U.S. Tastemakers under 40 by Wine Enthusiast magazine.

**Eric Feldman**
Co-Founder/President, Braven Brewing Company
eric@bravenbrewing.com
Eric Feldman is the co-founder and president of Braven Brewing Company, a start-up brewery in the historic Bushwick neighborhood of Brooklyn, N.Y. Along with co-founder Marshall S. Thompson, Eric began homebrewing five years ago in his tiny New York City apartment kitchen. It was love at first brew. In November 2013, Eric and Marshall turned to Kickstarter to raise seed funding to help graduate from hobby brewers to professional brewery owners. The Kickstarter campaign generated an incredible energy and excitement in the beer community, reaching 115 percent of their fundraising goal and receiving widespread media attention, including coverage from Maxim.com, Imbibe Magazine and a number of Brooklyn-based media outlets.

**Janet Fletcher**
Proprietor, Janet Fletcher Food Writer
fletcher@foodwriter.com
Janet Fletcher is the author or co-author of more than two dozen books on food and beverage, including Cheese & Beer and The Cheese Course. She writes Planet Cheese, a weekly email newsletter, and the Cheese Focus column for Specialty Food magazine. She is the recipient of three James Beard Awards and the IACP Bert Greene Award for her journalism, and she is a member of the Guilde Internationale des Fromagers. Her writing has appeared in numerous national magazines, including Saveur, Bon Appétit, Fine Cooking and Food & Wine. She lives in Napa Valley but teaches cheese appreciation classes around the country.

**Wyndee Forrest**
Co-Owner/CEO, CraftHaus Brewery
crafthausbrewery@gmail.com
Wyndee Forrest has a strong background in public relations. She has provided PR services for entertainers, five star chefs and nightclubs on the Las Vegas Strip. She owns CraftHaus Brewery in Las Vegas, Nev. She and her husband spent a year changing city licensing and zoning to create a more craft-friendly business license. She has the only successful crowdfunding campaign in Nevada and surpassed the original goal as well as the stretch goal.

**Rob Fraser**
Quality Manager, Sierra Nevada Brewing Company
robr Fraser@sierranevada.com
Rob Fraser has a B.Sc. in Biology from University of Waterloo. He spent 15 years working for three Labatt breweries in Canada, starting out as a microbiologist and working in production as brewing, fermenting and filtration supervisor and quality manager. He spent the last seven years at Sierra Nevada Brewing Company as quality manager. Rob is also a member of MBAA, ASBC and a certified HACCP auditor.

**Jesse Friedman**
Co-Founder/Brewmaster, Almanac Beer Co
jesse@almanacbeer.com
Jesse Friedman is co-founder and brewmaster at Almanac Beer Company. A recovering beer blogger, Jesse has been hosting beer dinners in San Francisco for over six years, crafting some of the Bay Area’s best beer and food experiences.

**Andy Fyfe**
Community Development, B Lab
afyfe@bcorporation.net
Andy Fyfe leads up B Lab’s West Coast community
Gamer Packaging, Inc.

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GamerPackaging.com 612.788.4444
Tommy Gannon
Director of Sales - Eastern United States,
Sierra Nevada Brewing Company
tgannon787@sierranevada.com
Tommy Gannon has been selling and promoting craft beer for the past 20 years. Tommy came to Sierra Nevada Brewing Company in 1997 and has worked throughout the eastern U.S. He began as an area manager for the Mid-Atlantic region running a four-state territory of Pennsylvania, New Jersey, Delaware and Maryland and then moved to a position as the regional manager for a 10-state Northeast region of the country, covering Delaware to Maine. In 2008, Tommy was promoted to his current position of director of sales, covering 38 states in the eastern U.S. and overseeing a sales team of 60 reps. Tommy has been part of the sales growth Sierra Nevada has experienced since its expansion in 1997, from just over 300,000 barrels to 970,000 barrels in 2013. Tommy is responsible for maintaining and growing Sierra Nevada’s business through 200-plus distributors in the territory.

Nicole Garneau, Ph.D.
Director of The Genetics of Taste Lab,
Denver Museum of Nature & Science
Nicole.Garneau@dmns.org
Dr. Nicole Garneau is a geneticist who studies sensory perception at the Denver Museum of Nature & Science and takes an active role in public engagement. As a result, she promotes an interactive dialogue among the public, citizen scientists and career scientists and was recently selected as a finalist for the 2012 AAAS Early Career Award for Public Engagement with Science. At the museum, she directs the highly successful Genetics of Taste Lab, a community-based research model that incorporates both crowdsourcing and citizen science. The data from Dr. Garneau’s research will improve the understanding of how evolution has helped humans adapt as a species in order to survive and also explain the effects of taste evolution on modern day humans. When she’s not in the lab, or collaborating on sensory science in the beer industry, she’s dropping science gems online as @yopearlscigirl.

Paul Gatza
Director, Brewers Association
Paul is director of the Brewers Association, the not-for-profit trade association whose purpose is to promote and protect American craft brewers, their beer and the community of brewing enthusiasts. Paul is a member of the association’s brewpubs, technical, communications, market development, PR & marketing and government affairs committees. Paul’s origin in the beer community started when he took up homebrewing in 1990. He worked on the bottling line at Boulder Beer and owned a pair of homebrew supply shops from 1994 to 1998. He served as director of the American Homebrewers Association for seven years and is in his 12th year as BA director.

David Gent, Ph.D
Research Plant Pathologist, U.S.
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David Gent is a research plant pathologist with USDA-ARS in Corvallis, Ore. He is also courtesy associate professor in the Department of Botany and Plant Pathology, Oregon State University, Corvallis, and honorary faculty at the University of Tasmania, Australia. His current research is focused on the epidemiology, population biology and management of powdery mildew and downy mildew diseases on hop and other crops. He was senior editor for the *Compendium of Hop Diseases and Pests*, as well as the *Field Guide for Integrated Pest Management in Hops*. Presently, he is president-elect of the Pacific Division of the American Phytopathological Society and senior editor for the journal *Plant Disease*. He received his B.S. from Oregon State University and his M.S. and Ph.D. in plant pathology from Colorado State University.

**Rob Gerrity**  
Trade Quality Manager, Sierra Nevada Brewing Company

Rob Gerrity is trade quality manager for Sierra Nevada Brewing Company, where he has worked for eight years. Prior to Sierra Nevada, Rob worked in brewery production, sales and field quality for breweries including Great Lakes, Guinness and Molson-Coors. He has participated in several draught beer dispense schools, is a member/presenter of the Brewers Association’s draught beer quality subcommittee and is a Certified Cicerone.

**Matty Gilliland**  
Brewing Analyst, New Belgium Brewing Company  
mgilliland@newbelgium.com

Since 1995, Matty “Smooth” Gilliland has squandered his waking hours making delicious Colorado craft beer. He joined the production group at New Belgium Brewing Company in 1997, plying his skills in the fermentation cellar and brewhouse. He’s spent the last five years heading up the process analysis group, steadily working to increase production efficiencies, optimize processes, reduce waste, eliminate capacity constraints and generally smooth things out. He lives with his wife in Fort Collins, where they juggle two careers, two kids, two dogs and too much to do.

**Reva Golden**  
Graduate Student/Safety Consultant, Colorado State University  
rgolden4@gmail.com

Reva Golden entered the brewing industry as a QC sampling tech at Coors Brewing Company. Her time at Coors Brewing Company sparked a
passion for brewing. In the following years Reva attended brewing school at American Brewers Guild and began working as a production brewer at breweries all over the country. After witnessing a crippling accident at a brewery, Reva turned her focus to brewery health and safety. Currently, she is a graduate student at Colorado State University, earning a master’s in industrial hygiene, and is a member of the BA safety subcommittee.

**Katy Greiner**  
Category Manager  
Delta, Southwest and Dillons Divisions, Kroger  
katy.greiner@kroger.com  
Katy started with Kroger in June 2000 in the Kroger Columbus Division and held various roles before joining the management team in 2008. In 2011 she was promoted to total adult beverage category manager at the Columbus division office. She joined the corporate beer team in the fall of 2012. She has overseen category management and sales planning for a number of the southeast markets of the U.S., and in the past year has transitioned to cover the Delta, Southwest and Dillons divisions. She is currently leading business strategies in 10 states, including Texas, Louisiana, Missouri, Nebraska, Kansas, Tennessee, Mississippi, Arkansas and Kentucky. She is currently studying for the Cicerone exam, and this is her first year attending Craft Brewers Conference.

**David Grinnell**  
Vice President Brewing and Quality, Boston Beer Company  
david.grinnell@bostonbeer.com  
David Grinnell is vice president of brewing and quality at Boston Beer Company. David has worked for Boston Beer for more than 25 years, starting in 1988. He is responsible for all brewing ingredients, recipe design, research and innovation, quality assurance, and capital planning in the brewing area.

**Lindsay Guerdrum**  
Sensory Specialist, New Belgium Brewing Company  
lguerdrum@newbelgium.com  
Lindsay Guerdrum received a B.S. in biochemistry and molecular biology from the University of New Mexico in Albuquerque and an M.S. in food science and technology from the University of California, Davis. While at UC Davis she focused on malting and brewing science under Dr. Charles Bamforth, working on gluten-free beer research. She began employment at New Belgium, where she is currently a sensory scientist, in March 2011. She has been involved as a member of ASBC and MBAA for the last five years and is chair of the ASBC sensory subcommittee.

**Jason Hansen**  
Head Brewer, Sante Adairius Rustic Ales  
adair@rusticales.com  
Jason has been brewing at Sante Adairius for the last two-plus years, the last year as head brewer. This is his first professional brewing gig. Before Sante, he was manager of a local homebrew shop and an avid homebrewer. He is fascinated with the idea that we will never really know what beer tasted like before science and stainless steel became the norms in the industry.

**Michael Harden**  
Managing Director, Eureka Capital Partners  
michael.harden@eurekacap.com  
Michael Harden, managing director, leads Eureka Capital Partner’s ESOP buyout and capital raising practices. He has 20 years of experience in accounting, mergers and acquisitions, financings, ESOP buyouts and valuations. His industry experience includes craft breweries. Prior to joining Eureka, he was
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Voices, operations director at Cisco Systems, First Boston’s M&A Group. He began his career in the audit group of Coopers & Lybrand and subsequently the business valuation group of Arthur Andersen. He graduated from the University of California Santa Barbara with a B.A. in Business Economics and Accounting. He is a Certified Public Accountant (CPA), Chartered Financial Analyst (CFA), a Registered Securities Principal (Series 24) and a Registered Securities Representative (Series 7 and 63) through FINRA. Michael is chairman of the National ESOP Association’s Finance Advisory Committee and he also serves as a director on the board of four companies, three of which are 100 percent ESOP-owned.

Joe Hertrich  
jdhertrich@verizon.net  
Joseph Hertrich is retired group director for brewing raw materials at Anheuser-Busch, Inc. Prior to joining Anheuser-Busch, Mr. Hertrich held various corporate and plant positions in brewing and malting with Stroh Brewery Company, Pabst Brewing Company and Christian Schmidt Brewing Company. In retirement he continues to consult, write and speak on his observations from over 50 years in the U.S. brewing industry. Mr. Hertrich is a member of both MBAA and ASBC. He has authored and co-authored technical papers on brewing materials and brewing processing and has been an instructor at various MBAA educational courses. He served as MBAA International President during 1993-1994 and received the MBAA Award of Honor in 2000. He is a past member of the American Malting Barley Association, Canadian Brewing and Malting Barley Research Institute and MBAA national technical committee.

Julia Herz  
Craft Beer Program Director, Brewers Association  
Julia is craft beer program director at the Brewers Association and publisher of CraftBeer.com. She is a BJCP beer judge, award-winning homebrewer, Certified Cicerone® and co-author of the CraftBeer.com Beer & Food Course. Her areas of expertise include resources and education on craft beer, general statistics on the craft brewer segment, beer styles and trends, plus craft beer and food pairing. In her role at the BA she serves as an advocate for and educator about U.S. craft brewers and as a spokesperson for the association.

Martha Holley-Paquette  
Co-Founder/Director, Pretty Things Beer & Ale Project  
martha@prettythingsbeertoday.com  
Martha Holley-Paquette started Pretty Things Beer & Ale Project in 2008 with her husband Dann. Together they brew their beers in rented breweries, providing all brewing labor, raw materials and recipes themselves. Martha also runs the merchandising and numbers sides of the business. Her background is in academic science, so she is a newcomer to branding and marketing. However, with Dann, she has used an intuitive with BCC Capital Partners and Credit Suisse First Boston's M&A Group. He began his career in the audit group of Coopers & Lybrand and subsequently the business valuation group of Arthur Andersen. He graduated from the University of California Santa Barbara with a B.A. in Business Economics and Accounting. He is a Certified Public Accountant (CPA), Chartered Financial Analyst (CFA), a Registered Securities Principal (Series 24) and a Registered Securities Representative (Series 7 and 63) through FINRA. Michael is chairman of the National ESOP Association’s Finance Advisory Committee and he also serves as a director on the board of four companies, three of which are 100 percent ESOP-owned.

John Harris  
Brewmaster/Owner, Ecliptic Brewing  
john@eclipticbrewing.com  
John Harris has 28 years of experience in the brewing industry. He opened Ecliptic Brewing, where he is brewmaster and owner, in October 2013. John has been active in the Master Brewers Association of the Americas and the Brewers Association for many years. John received the Brewers Association Russell Schehrer Award for Innovation in Craft Brewing in 2001.

Geof Hasegawa  
Production Planning Supervisor, Deschutes Brewery  
ghasegawa@deschutesbrewery.com  
Born and raised in Chicago, Geof Hasegawa earned a B.A. in Asian studies from the University of Illinois. Geof moved to Oregon in 1995 in search of great beer and new experiences. He has travelled to various places like Sri Lanka, Bolivia and Syria. He coaches marathon runners, enjoys endurance events and loves sour beer.

Todd Hasselbeck  
Vice President, PurposeEnergy, Inc.  
todd.hasselbeck@purposeenergy.com  
As vice president of worldwide sales, Todd Hasselbeck is chartered with introducing food and beverage manufacturers to the financial and environmental benefits of PurposeEnergy’s anaerobic digestion system. Previously, Todd participated as a Clean Energy Fellow at the New England Clean Energy Council and worked as an advisor to conservation and renewable energy organizations. He spent two years in Mozambique leading the restoration of the legendary Gorongosa National Park. Todd has held the positions of CEO at Common Voices, operations director at Cisco Systems, vice president of worldwide sales at Summa Four, and vice president of international sales at Boston Technology.
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approach to design Pretty Things’ beer labels, promotional materials and POS. She recently spoke to a class at Northeastern University on the topic of Understanding Design.

**Larry Horwitz**

Regional Brewer, Iron Hill Brewery & Restaurant
larryh@ironhillbrewery.com

Larry Horwitz is regional brewer for Iron Hill Brewery & Restaurant. He has been a professional brewer and brewery consultant since 1992 and has worked for Iron Hill since 2004. He attended Ohio State University and is a graduate of both the MBAA Malting and Brewing Science Program at the University of Wisconsin, Madison, and the American Brewers Guild Brewery Science and Engineering Program. Larry has worked for breweries all over the U.S. He is an experienced beer judge who has won awards at the Great American Beer Festival®, World Beer Championships and World Beer Cup®. He teaches courses on brewing, judging beers and sensory analysis. He is on the board of governors for the Master Brewers Association of the Americas Philadelphia district and was a William R. Hipp scholarship recipient. Iron Hill Brewery has 11 locations in Pennsylvania, New Jersey and Delaware and was named Great American Beer Festival Large Brewpub of the Year in 2005, World Beer Cup Large Brewpub of the Year in 2010 and World Beer Cup Small Brewpub of the Year in 2012.

**Ian Hughes**

Assistant Brewery Manager, Goose Island Beer Company
ian.hughes@gooseisland.com

Ian Hughes dove into the brewing industry by merging his six years of environmental education and five years of environmental
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consulting experience with his insatiable passion for all things beer. In 2011, he left a life of water quality and soil/groundwater remediation projects to become environmental and safety manager at Goose Island Beer Company. Initially tasked with building regulatory compliance programs for their Fulton Street production brewery, he recently assumed the role of assistant brewery manager and supports all aspects of brewery operations. Ian has also been chairperson for Goose Island’s green team for the past three years, leading all things sustainability at the brewery.

Ginger Johnson
Founder/Owner, Women Enjoying Beer
ginger@womenenjoyingbeer.com
Beer and women. Both universal and never before specifically studied. Ginger Johnson, owner and publisher of Women Enjoying Beer, does just this, collecting actionable, qualitative research for pros and consumers. As an expert in marketing to the world’s biggest population (females), Ginger works with clients across the continent with the insight and means to successfully sell beer to women. She can often be found cooking with beer (either in the food or in the glass) and is available at womenenjoyingbeer.com.

Pete Johnson
Programs Manager, Brewers Association
pete@brewersassociation.org
Pete Johnson serves as programs manager for the Brewers Association, with primary responsibilities in the areas of government affairs and membership programs. He joined the BA at its inception in 2005, having previously worked as programs director for the Brewers Association of America. Before coming to the small brewing industry in 2001, Pete worked for 14 years with both state and federal elected officials in Pennsylvania and Washington, D.C.

Jessica Jones
jessica.l.jones@gmail.com
Jessica Jones recently left the role of chief operating officer at Ninkasi Brewing Company. She has been a member of the BA market development committee since early 2012, working with the other committee members to support the continued development of the domestic market for craft brewers. Prior to joining Ninkasi, Jessica spent time working for Firestone Walker Brewing Company and in the management consulting industry. Jessica received her B.A. from Harvard and her M.B.A. from Stanford’s Graduate School of Business.

Lester Jones
Chief Economist, NBWA
ljoness@nbwa.org
Lester Jones is chief economist for the National Beer Wholesalers Association. He has more than 20 years of experience in research, survey methodology and applied economics. He most recently served as chief economist at the Beer Institute, where he developed and executed significant research initiatives that helped shape America’s beer industry. He also has become a respected public speaker, offering in-depth technical, analytical and quantitative expertise.

Steve Jones
Proprietor, Cheese Bar
steve@cheese-bar.com
Steve Jones is a cheesemonger and educator and proprietor of Cheese Bar, a retail cheese counter and casual restaurant in Portland, Ore. Cheese Bar allows Steve to share his love of beer and his pursuit of interesting cheese and beer pairings. Steve’s long background in beer exploration includes classes and collaborations with many small breweries. Steve is also a founding member of the Portland Firkin Fest. In 2011, Steve competed against 40 cheesemongers from around the world to win the Second Annual Cheesemonger Invitational in New York.
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**Sylvia Kopp**  
Co-founder, Berlin Beer Academy  
kopp@berlinbeeracademy.de

Sylvia Kopp is Germany’s leading beer sommelier. Holding a diploma from Doemens Academy, she has worked independently since 2007 giving speeches and seminars, developing and hosting beer dinners, and writing for consumer and trade magazines. She is a jury member at international beer competitions like World Beer Cup®, European Beer Star and Brussels Beer Challenge, and co-founder and leader of Berlin Beer Academy, a school for amateurs and professionals from trade and gastronomy devoted to exploring the pleasures of beer. In September 2014 her book *Barley & Hops: The Craft Beer Book* was released by Gestalten publishers in English and German.

**Michael LaCouture**  
Owner, Broken Goblet Brewery  
mike@brokengoblet.com

After 12 years of pharmaceutical sales by day, and being a touring musician by night, Mike LaCouture decided that was enough of the grind and decided to utilize his skill sets in a whole new industry. As the marketing and sales arm of Broken Goblet, Mike leverages his relationship-building skills to grow the craft beer market in the Philadelphia suburbs and beyond. He graduated from St. Joseph’s University with a B.S. in science, and returned to get his master’s degree in anatomy and physiology. Shortly after graduation in 1999 he took a field position with Eli Lilly & Company, marketing 12 products across five therapeutic categories. In 2008, Mike moved to the other side of the industry and took a position with WebMD, allowing him flexibility to tour as a musician and work the day job on the road. This position reinforced his sales and marketing acumen and helped him build skills in digital marketing and web development. Mike used this to push his band to a record deal through strong support and crowdfunding as a vehicle to fund recording and touring. He once again tapped the crowdfunding avenue to raise capital for Broken Goblet, creating a fundraiser that hit nearly 200 percent of its goal.

**Eric Larkin**  
Brewer, Allagash Brewing Company  
elarkin@allagash.com

Eric Larkin is a brewer and team leader of the sustainability team at Allagash Brewing Company in Portland, Maine. He previously worked at Zero Gravity Brewing in Burlington, Vt., as the second brewer. Eric completed the American Brewing Guild course for intensive brewing science and engineering in 2012 and received his B.S. in biology from St. Michael’s College in 2010.

**Mike Lawinski**  
Owner, FATE Brewing Company  
Mike@fatebrewingcompany.com

In 2012, with more than 15 years of restaurant experience, Mike Lawinski decided to stop chasing other people’s dreams and pursue his own. After a year of planning, construction and development, a sizable brewpub was born. Today, FATE Brewing Company is a high-volume restaurant, brewery and catering service with a strong presence at local events. FATE expected to brew over 2,000 barrels in 2014, and has begun to transition into a production style brewpub by increasing fermentation space 150 percent before year-end. FATE is a significant partner with the University of Colorado and has partnered with local non-profit organizations, such as the Denver Zoo and Local 900 Firefighters, to offer specialty fundraising beers. Mike has been active in local and state restaurant associations including the Colorado Restaurant Association and Restaurant Hospitality Group, Colorado Brewers Guild and Brewers Association, where he serves on the event committee.

**Scott Lawrence**
Scott Lawrence is founder and owner of Breakside Brewery in Portland, Ore. He spent a dozen years or so living in various cities around the U.S., working corporate sales gigs while always wanting to do something in the food and beer business. He finally got the push he needed one afternoon at Alaskan Brewing Company in Juneau after a sea kayaking trip with some buddies. Scott served as a bartender and GM of Breakside Brewing’s pub for the first two-plus years, and now oversees pub and brewery operations. Scott believes he has the best “job” ever imagined, though it certainly wasn’t a cakewalk.

Andrew Leager
Owner, Boylan Bridge Brewpub
andrew@wemakestuff.com
After homebrewing for 10 years, Andrew had the chance to create a brewpub when he moved his cabinet shop into a larger building in downtown Raleigh. He developed a cooperative business plan for both businesses and built the woodwork for the pub in the shop and maintains pub equipment with shop tools, sharing such things as a forklift to unload both lumber and malt. As a registered architect with a contractor’s license, Andrew designed and built the facility. The Boylan Bridge Brewpub opened in 2009 and has consistently been voted the top outdoor brewpub in Raleigh. Andrew regularly attends Craft Brewers Conference and has presented a seminar on his brewpub start-up in the past. He is a member of the Brewers Association brewpub committee.

Andrew Lemley
Government Affairs Emissary, New Belgium Brewing Company
alemley@newbelgium.com
Andrew Lemley is government affairs representative for New Belgium Brewing Company. Andrew advocates for sound policy at the federal and state levels that benefit the environment, people and the business of craft brewing.

Ashton Lewis
Staff Master Brewer, Paul Mueller
alewis@muel.com
Ashton Lewis has been with Mueller since 1997, serving as the company’s staff master brewer and most recently as the company’s brewing industry product manager. When he first joined Mueller he viewed stainless steel as the raw material that all brewers used, but few truly appreciated. Eighteen years later he continues to hold this belief and enjoys talking about this topic whenever possible. Ashton has been master brewer of Springfield...
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for craft beer. He is a judge for Taiwan homebrewing competitions and the Asia Beer Cup.

**Anda Lincoln**  
Attorney, Funkwerks  
anda@lincolnlawoffice.com  
Anda Lincoln is an attorney and one of the founders of Funkwerks in Fort Collins. She helps breweries, distilleries and wineries with their start-up and continued operations, from formation, real estate leasing, licensing and trademark protection to financing, contract brew arrangements, distribution agreements and intellectual property issues. Anda is a member of the Pink Boots Society and is a Certified Cicerone®.

**Laura Lodge**  
Collaborative Author, Brewpub Server Training Manual  
LLodge@hotmail.com  
Living in the Rocky Mountains of Colorado for over 20 years, Laura Lodge has been involved with both the distribution and retail tiers of the craft beer industry. Coordinator of the renowned Big Beers, Belgians & Barleywines Festival, creator of the craft beer program at the Vail Cascade Resort, author of Distribution Insight Brewing Company since the brewery was founded in 1997 and technical editor and Mr. Wizard columnist for Brew Your Own magazine since the magazine was founded in 1995. Like most craft brewers he began his career as a homebrewer. He earned his B.S. in food science from Virginia Tech in 1991 and his M.S. in food/brewing science from UC Davis in 1994.

**Yuhang Lin**  
General Manager/ Co-founder, Cascadia International Distribution  
yuhang.lin@cascadia.com.tw  
Yuhang Lin is co-founder of Taiwan Craft Beer Club, the largest beer-related Mandarin-speaking Facebook fan page, and general manager and co-founder of Cascadia International Distribution LLC. Yuhang was born and raised in Taipei City, Taiwan. When pursuing his master’s degree in Seattle, he had his first sip of craft beer and got hooked immediately. After moving back to Taiwan, he had a hard time finding craft beers, so in 2009 he started an importing company called Cascadia with his friends in the U.S., importing craft beer, especially hoppy ales. Today Cascadia is considered the largest importing company of hoppy ales in Taiwan. Yuhang was a homebrewer back in the U.S and has knowledge of and passion for the Craft Brewer, and owner/consultant for Customized Craft Beer Programs, she brings a wealth of knowledge and experience to the table. Also a Cicerone® Certified Beer Server, Laura enjoys discussing craft beer and facilitating tasting experiences of all kinds.

**Tatiana Lorca**  
Sr. Manager, Food Safety Education and Training, Ecolab  
tatiana.lorca@ecolab.com  
Dr. Tatiana A. Lorca is senior manager of food safety education and training for the food and beverage division of Ecolab. She is in charge of developing audit, training, consulting services and scientific support for the supply chain from farm to fork, as well as working with multiple internal divisions to assure staff compliance with international food safety certification programs. Previously, Dr. Lorca served as manager of food safety education and training and manager of supply chain quality assurance. Dr. Lorca began her career in 2007 within Ecolab’s EcoSure Division as manager of supply chain quality assurance. Before joining Ecolab, she held positions at BSI Management Systems Americas, Inc. and the SQF Institute (a division of Food Marketing Institute), coordinating and...
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Michael Marquess
Founder/Chief Beer Officer, Mother Road Brewing Company
michael@motherroadbeer.com
Michael Marquess arrived at Northern Arizona University in 1992 and stayed in Flagstaff for a degree in hospitality. He founded Mother Road Brewing Company with his wife Alissa. When not at the brewery, he is wrenching on an old Ford, tasting the next beer and food pairing, or trying to keep up with his three kids.

Craig Marshall
Assortment Manager, Kroger
craig.marshall@kroger.com
Craig started with Kroger in November 1985 and has had many roles throughout his career. Craig started his career as a courtesy clerk in a small store in Cincinnati. He grew up in the supermarket business and has managed several different departments. He credits many mentors for revealing the art of merchandising during these formative years. Craig is currently national assortment manager for Kroger and is leading the way for change with technology. As national assortment manager of beer, Craig leads with a “customer first” strategy, which puts the customer at the center of how Kroger’s business is run.

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**Formulation Division, Alcohol and Tobacco Tax and Trade Bureau**  
kent.martin@ttb.gov

Kent “Battle” Martin is a specialist for the Alcohol and Tobacco Tax and Trade Bureau’s Advertising, Labeling and Formulation Division. He reviews applications and associated documentation for the issuance of Certificates of Label Approval and Certificates of Exemption for all domestic and imported malt beverage products. Mr. Martin provides assistance and guidance to industry members in response to requests for informal review of proposed malt beverage product labels in an effort to ensure regulatory compliance. He has been with TTB for 11 years.

**Marc Martin**  
Vice President of Beer, Karl Strauss Brewing Company  
marc.martin@karlstrauss.com

Marc Martin has 28 years of senior-level sales and marketing experience for well-known brand name companies such as Gallo, Seagrams, Palomar Mountain Spring Water, The UPS Store, PIP & Sir Speedy Printing and Karl Strauss Brewing Company. As vice president of beer for Karl Strauss, Marc is responsible for all sales, marketing, production, distribution, warehousing, quality control and human resources. Karl Strauss Brewing Company is located in San Diego and makes, sells and delivers more than 70,000 barrels of beer a year.

**Ruth Martin**  
Research & Development Analyst, Sierra Nevada Brewing Company  
Ruth@sierranevada.com

Ruth Martin has 18 years’ experience at Sierra Nevada Brewing Company, 15 of which were in quality assurance before more recently working in research and development. She has seen several areas of growth within the Chico brewery and now is experiencing the growth of a new brewery in North Carolina. Ruth is a long-time member of the MBAA and currently serves as the scholarship chair for District Northern California MBAA.

**Andrew Mason**  
Production Manager, 3 Floyds Brewing Co.  
andrew@3floyds.com

As production manager at 3 Floyds Brewing Co., Andrew Mason has a liberal arts degree that he doesn’t use, like many people in the brewing industry.

**Alva Mather**  
Attorney, Griesing Law  
amather@griesinglaw.com

As the chair of the Alcoholic Beverage Industry practice group, Alva Mather works with a dedicated team of legal professionals to address the complex set of legal and regulatory challenges facing craft brewers. With a background in business litigation, Alva focuses her practice on providing brewers with seasoned business counsel on matters of distribution and franchise law, environmental compliance, licensing requirements and enforcement, trademark protection, and corporate advice and counsel. Alva stays active in the industry by sharing her experiences and insight on issues facing craft brewers by writing articles for BeerAdvocate, Modern Brewery Age and Food & Drink. She also participates in various trade organizations such as the Brewers Association, Brewers of Pennsylvania, Garden State Craft Brewers Guild, as well as through her work as the Pennsylvania and New Jersey chapter coordinator for the Pink Boots Society.

**Will McCameron**  
Owner/Brewmaster, Brewery 85  
will@brewery85.com

Will McCameron is president, owner and operator of Brewery 85 in Greenville, South Carolina. He is a graduate of Siebel Institute of Technology in Chicago. He also holds a World Brewing Academy International Diploma in Brewing Technology.
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SPEAKERS

**Tom McCormick**
**Executive Director, California Craft Brewers Association**
**tom@californiacraftbeer.com**

Tom entered the craft brewing industry in 1982. Two years later he founded McCormick Beverage Co., one of the first beer wholesalers in the country that sold craft beer exclusively. After selling the company, he created an on-site educational seminar for major brand wholesalers about how to sell craft beer. He also taught classes at the American Brewers Guild and UC Davis Extension and consulted for brewers, wholesalers and importers. In 1997 he was a co-founding partner in Wolaver’s Organic Ales. He later became editor of the online industry newsletter BeerWeek and manager of the online industry resource site ProBrewer.com. In 2006 he became the first executive director of the California Craft Brewers Association.

**Tony McCrimmon**
**Environmental Safety and Training, Process Safety, Noble Energy**
**mccrimmon.tony@gmail.com**

Russell “Tony” McCrimmon is OHST certified with a Safety and Health Specialist Certificate. From years in process automation, production and safety equipment, Tony has expertise in machine guarding, gas detection, forklifts, PPE and safety equipment. He’s been involved with thousands of confined space entries, written safety policies and procedures, has managed safety programs for small and large companies and is a member of the Brewers Association safety subcommittee.

**John McDonald**
**Founder of Boulevard Brewing Co., Boulevard Brewing Co./Duvel USA**

John McDonald is founder of Boulevard Brewing Company. For the last 25 years, John has steered the Kansas City-based brewery to become one of the largest and most respected breweries in the country, selling nearly 190,000 barrels annually while distributing in 29 states plus the District of Columbia. Last year, Boulevard Brewing Company became a part of the Duvel Moortgat family of breweries, joining Brewery Ommegang as the second U.S.-based operation for the world-renowned company. John remains active in the daily operations and happenings at Boulevard, while serving as a minority owner and board member for Duvel USA.

**Carman McKinney**
**Food Safety/Sustainability Manager,**
PREMIER STAINLESS
Roy Farms
carmen@royfarms.com
Raised in the heart of hop country in the Yakima Valley in Washington State, Carman has invested over 20 years in the ag industry, with the last 13 years specifically dedicated to the growing and manufacturing of hops. As food safety and sustainability manager at Roy Farms, she is responsible for the corporate governance of all third party food safety and environmental programs, human safety and education, organic producer/processor programs, and sustainability life cycle assessments. Under her direction, Roy Farms recently became the first hop farm in the U.S. to become GlobalGAP certified, and the first hop farm in Washington to become salmon-safe certified.

Dave McLean
Founder/Brewmaster, Magnolia Brewing Company
dave@magnoliapub.com
Dave McLean is founder and brewmaster of Magnolia Brewing Company in San Francisco. He opened Magnolia in 1997 as a brewpub. Magnolia expanded in 2014 with a new San Francisco production facility along with a second restaurant/bar.

Matt Meadows
Director of Field Quality, New Belgium Brewing Company
mmeadows@newbelgium.com
Matt Meadows started with New Belgium Brewing Company in 2002. His background with New Belgium includes being a packaging supervisor and draught beer quality manager for New Belgium’s local distribution. In 2006 Matt became New Belgium’s director of field quality. Today he oversees a national team that manages all facets of post-brewery quality in New Belgium’s 37 states and Canada. Matt is co-author of the Brewers Association’s Draught Beer Quality Manual and Draught Beer Quality for Retailers. Matt is the chair of the Brewers Association’s draught beer quality subcommittee and sits on the Brewers Association technical committee.

John Mercer
Main Dude, Brewery Wastewater Design
john@brewerywastewater.com
John Mercer has more than 17 years of wastewater experience, in breweries and laboratories, and was a licensed wastewater treatment plant operator in the state of Oregon. He worked at Deschutes Brewery from 1998–2010 where he operated, maintained and managed the waste treatment facility at the production brewery, among many other things. After riding bicycles around the world for two years with his wife, he now has a brewery consulting business as well as an organic farm and ranch in Colorado.

Burghard Hagen Meyer
Head International Training & Education/Scientific Assistant, VLB Berlin
meyer@vlb-berlin.org
Burghard Meyer, brewing engineer, completed his apprenticeship as a brewer and malster at Bolten Brewery in Korschenbroich, Germany. After graduating as an engineer in brewing and biotechnology at the Technical University Berlin, he started his job as a research assistant at VLB in 2004. Today he is the head and main teacher of the international training courses of VLB Berlin.

Will Meyers
Brewmaster, Cambridge Brewing Company
will@cambridgebrewingcompany.com
Will Meyers homebrewed his first beer in 1990 and began his career at Cambridge Brewing Company in 1993. In addition to authentic interpretations of traditional beer styles, he and his team craft unique, adventurous beers, some referencing ancient brews of the world and others breaking new ground in the art of brewing.

Jason Milburn
National Beer Coordinator, Kroger
jason.milburn@kroger.com
Jason started with Kroger in January 1998 in the Louisville market and has held roles in store management, risk management and as a category manager in the Midsouth division. During this tenure, Jason was introduced to beer and worked as a category manager for adult beverage prior to transitioning to the Cincinnati General Office in 2010. He has held various roles on the Kroger beer team over the past 10 years. Jason currently leads the 11-person Kroger beer team in the Cincinnati corporate office. He is working with his team on three- to five-year strategic planning and initiatives within assortment, promotional activity and digital marketing. He is studying for the Cicerone exam and this is his first year attending Craft Brewers Conference.

Walker Modic
Sustainability Specialist, Bell’s Brewery, Inc.
wmodic@bellsbeer.com
Walker Modic is sustainability specialist at Bell’s Brewery, Inc. He is responsible for employee education, waste mitigation, efficient resource utilization and environmental compliance,
assessment and advocacy. Prior to joining Bell’s in 2013, he was head brewer at a small regional brewpub in Cambridge, Mass. Before beginning his career in craft beer, Walker worked at the U.S. Environmental Protection Agency’s National Health and Environmental Effects Research Laboratory, where he received the EPA’s award for Scientific and Technological Achievement. He holds an M.A. in sustainability and environmental management from Harvard University and an M.S. in molecular and structural biochemistry from North Carolina State University.

**Candace L. Moon**  
Founder, The Craft Beer Attorney, APC  
candace@craftbeerattorney.com

Candace L. Moon is a San Diego-based attorney who has spent the last six years dedicating her law practice to the craft beer industry. She has worked with over 100 craft breweries and craft breweries in planning nationwide, handling many different legal areas including business entity formation, alcoholic beverage law, contract review and trademark law. Her clients include Green Flash, Drake’s and Heretic Brewing. Ms. Moon’s undergraduate degree is from the University of Virginia and she attended the Thomas Jefferson School of Law in San Diego, Calif. She has been a member of the California State Bar since 2008 and the BA since 2009.

**Randy Mosher**  
Founder, 5 Rabbit Cerveceria  
randy@5rabbitccn.com

Randy Mosher is author of five beer and brewing books, including two new ones, Mastering Homebrew and Beer for All Seasons (winter, 2015). He also writes a regular column for All About Beer called The Taster. Mosher is a member of the faculty of the Siebel Institute and teaches for the Doemens Beer Sommelier. He is also a creative consultant specializing in new product development and design for craft breweries, and is a partner in two Chicago-area breweries: 5 Rabbit Cerveceria and Forbidden Root.

**Erik Myers**  
CEO/Founder/Brewer, Mystery Brewing Company  
erik@mysterybrewing.com

Erik has run the gamut of right- and left-brained career choices. With a degree in theater and performance and a long work background in programming, he ended up right in the middle with a beer in hand. He has worked with the North Carolina Brewers Guild, was the executive editor for the Know Your Brewer website and founded the craft beer blog Top Fermented. He has published more than 90 columns and is a staff writer at Intrepid Media and Exit Event. In February 2012, he founded and opened Mystery Brewing Co. in Hillsborough, N.C., the country’s first seasonal-only brewery.

**Cyrena Nouzille**  
Proprietor/General Manager, Ladyface Ale Companie - Alehouse & Brasserie  
cyrena@ladyfaceale.com

Cyrena Nouzille’s degree in biology and passion for design originally led her to a career in exhibit design at The Natural History Museum of Los Angeles County. Later, as a stay-at-home mom, she began homebrewing in 2000 and realized her dream of opening a brewpub in Agoura Hills, Calif. in 2009. As co-founder and general manager of Ladyface Ale Companie - Alehouse & Brasserie, one of Cyrena’s goals has been to nurture a sustainable craft beer culture in the greater Los Angeles area. Ladyface is a founding brewery member of the Los Angeles County Brewers Guild. Cyrena is active in many local events and is chair of the L.A. Beer Week event committee. As she continues her own beer education, she enjoys introducing more women to the craft beer world through clubs and event presentations.

**Jeff Nowicki**  
Chief Strategy Officer, Bump Williams Consulting  
jeff@bumpwilliamsconsulting.com

Jeff Nowicki is a seasoned industry executive with...
over 34 years’ experience working with retailers, distributors, importers and brewers. He has been published in multiple industry trade magazines and national newspapers. Jeff’s work and analyses provide keen insights on retailer strategies, consumer purchase behaviors and beverage alcohol industry trends. He is a veteran of CBC, having presented at this event multiple times in past years.

R.J. O’Hara  
Partner, Flaherty & O’Hara, pc  
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Robert “R.J.” O’Hara, president of Flaherty & O’Hara, P.C., received his J.D. from the University of Dayton in 1989 and his B.A. in English in 1985 from the same school. He was a co-founder of the Alliance of Alcohol Industry Attorneys and Consultants and is chair of its board. He is an associate member of the National Conference of State Liquor Administrators, National Association of Alcohol Beverage Administrators, Academy of Hospitality Industry Attorneys, National Association of Licensing and Compliance Professionals, HospitalityLawyers.com and is often an invited speaker at national and regional conferences on alcohol-related topics. R.J. represents members of all three tiers of the alcohol industry, providing liquor licensing advice, handling ownership changes, handling litigation, citations and administrative hearings, and advising clients on complex national licensing issues arising from mergers, acquisitions and corporate restructuring. R.J. is also a shareholder and board member in a craft brewery, Erie Brewing Company in Erie, Penn., maker of Railbender Ale, an award-winning Scotch ale, among others.

Roland Pahl  
Head of Institute for Beer and Beverage Production, VLB Berlin  
pahl@vlb-berlin.org  
Roland Pahl began his brewing career with a technical apprenticeship as a brewer and maltster at the Schultheiss Brewery in Berlin. He later received his doctorate degree in brewing technology. After his university education, Roland started working at the Chair of Brewing Technology as a scientific assistant. In January 2004 he began working at VLB Berlin in the Institute for Engineering and Packaging Technology department, where he has been for the last seven years. With the recently established VLB Research Institute for Beer and Beverage Production, Roland is working on new projects that involve the entire chain of the production.

Steve Panos  
Brewing Elements  
Production Manager, Reverend Nat’s Hard Cider  
steve@reverendnatshardcider.com  
Steve has been working in the brewing industry for the past 10 years with stints as shift brewer, head brewer and brewery manager on both the East Coast and West Coast for breweries of a variety of sizes. He recently decided to try a slightly different approach to things by taking a production manager position for Reverend Nat’s Hard Cider.

Charlie Papazian  
President, Brewers Association  
charlie@brewersassociation.org  
Charlie is one of the most prominent and recognized names in the world of beer and brewing. His published commentaries provide insights into the industry, advice to homebrewers, and beer perspectives for beer drinkers. Since founding the American Homebrewers Association and Association of Brewers in 1978, he has helped guide the development of the association. He is currently president of the Brewers Association, whose activities include American Homebrewers Association, World Beer Cup®, Great American Beer Festival®, Brewers Publications and more. He is founding publisher of and a regular contributor to Zymurgy and The New Brewer.
Megan Parisi  
Head Brewer, Wormtown Brewery  
megan@wormtownbrewery.com

Megan Parisi has more than 11 years of commercial brewing experience, most of which has been in her adopted home of Massachusetts. Her brewing career started with Cambridge Brewing Company, where she volunteered before earning a part-time job, eventually serving as lead brewer over a seven-year span. For two years, Megan served as brewmaster and part of the opening team at Bluejacket, a boutique brewery in Washington, D.C., where she completed 20 collaboration brews prior to the brewery’s opening. At its opening, the taps were filled with 20 unique rotating draft lines and five rotating cask lines. After leaving Bluejacket, Megan joined Wormtown Brewery in Worcester, Mass., where she has been head brewer since June 2014. Since joining the team at Wormtown, she has helped facilitate the five-year-old brewery’s expansion and commissioning of a new brewery system. She has served as a GABF and WBC judge for several years and has significant experience in recipe development, barrel aging and experimental brewing styles and techniques.

Steve Parkes  
Lead Instructor, American Brewers Guild  
abgbrew@gmail.com

Steve Parkes has brewed for over 30 years in the UK and on both coasts of the U.S. He started the first microbrewery (as they were called back then) in Maryland in 1988, and was head brewer at Humboldt Brewery in Arcata as they grew to be the second largest Northern California brewery in 1997. As head brewer with Włóales Fine Organic Ales, he developed the nation’s biggest-selling line of organic beers in the mid-2000s. He and his wife purchased the American Brewers Guild brewing school from its founders in 1999, and have continued to educate and train a large percentage of the nation’s craft brewers. Steve was awarded the Russell Schehrer Award for Innovation in Craft Brewing by the Brewers Association in 2009.

Christine Perich  
President/COO, New Belgium Brewing Company

Christine Perich serves as New Belgium Brewing Company’s president and chief operating officer and is a member of the board of directors. Christine has been an integral part of New Belgium’s growth and success. When she started there in 2000, the company operated a 165,000-barrelage-production facility and distributed its products in seven states. In 2014, New Belgium will produce more than 940,000 barrels and distribute its products in 37 states and Alberta, British Columbia and Sweden. At the end of 2012, she guided the company through a second stage ESOP transaction which resulted in the company becoming a 100-percent employee-owned B Corp. Perich has oversight of all daily operations as well as the construction, integration and optimization of the company’s second production facility in Asheville, N.C., slated for completion in late 2015. Christine received a Bachelor of Science in business administration from Colorado State University and is a member of the College of Business Global Leadership Counsel. She also serves on the Health-Ade board of directors and the BA finance committee.

Jason Perkins  
Brewmaster, Allagash Brewing Company  
jasonperkins@allagash.com

Jason Perkins is the brewmaster of Allagash Brewing Company in Portland, Maine. He was one of the first employees in the company and he has been there for the past 16 years. Prior to that, Jason enjoyed positions at The Kettle House in Missoula, Mont. and Gritty McDuff’s in Freeport, Maine. He began his brewing career like so many craft brewers, as a homebrewer during college and the early years thereafter.
SPEAKERS

Geiger Powell
Director of Marketing, Cigar City Brewing
greiger@cigarcitybrewing.com
Geiger Powell has been director of marketing at Cigar City Brewing since March 2011. He is responsible for all graphics and branding, oversees all social media and helps out with event planning. Mr. Powell is available for weddings and bar mitzvahs.

Mike Powell
Packaging Manager, Pelican Brewing

Company
mike@pelicanbrewery.com
Mike Powell has a varied and multifaceted industrial background in addition to his service in the U.S. Army. He joined Pelican Brewing Company four years ago and has served a variety of roles including maintenance manager.

Alastair Pringle
Consultant, Pringle-Scott LLC
apringle@pringle-scott.com
Alastair Pringle was educated in England where he earned undergraduate and graduate degrees in microbiology. He joined Anheuser-Busch in 1984 where he held a number of technical management positions. As director of brewing research, his responsibilities included all technical aspects of the brewing process. He is currently the principal consultant at Pringle-Scott LLC, a science-based consulting company that works with craft breweries on process control and quality. In addition, Alastair teaches microbiology at Maryville University, St. Louis and is a member of the IBD Board of Examiners.

Mellie Pullman
Professor, Portland State University
mpullman@pdx.edu
Mellie Pullman is director of the Business of Craft Brewing Certificate at Portland State University. She was former brewmaster/owner of Wasatch Brewery in Park City, Utah, and worked at Pyramid Breweries and Hops Brewpub. She is author of multiple books and articles on food and beverage businesses.

Marc Rauschmann
General Manager, Brau-Manufacturen GmbH
m.rauschmann@braufactum.de
More than 20 years ago, Marc Rauschmann became a homebrewer inspired by the German TV program Hobbythek (a clever do-it-yourself guide). His first beers were made with his mother’s 20-liter juice extractor pot. Soon after, Marc was brewing up to 100 liters in an old copper laundry cauldron over an open fire. Enthusiasm for experimenting with ingredients allowed Marc to turn passion into profession in 1990. He studied industrial engineering at Berlin Research Institute for Brewing and Malting Technology and at Technical University of Berlin. In 2001 Marc joined Radeberger Group as master brewer, where he was responsible for quality management, technology and product development and thus for the quality of the raw material. His vision of brewing in a rather unusual way was still in his mind. At the Radeberger Group he found support and the freedom to experiment together with his colleague Thorsten Schreiber. They developed a business model which led to the foundation of BraufactuM in 2010. With the brand BraufactuM, Marc brought the craft beer movement to Germany. As a passionate hobby chef, he is also involved in the development of food pairings for craft beer styles.

Christopher Rice
President/Publisher, All About Beer Magazine
chris@allaboutbeer.com
Chris Rice began his career in 1994 by co-founding Carolina Brewery, North Carolina’s fourth...
As president and publisher of *All About Beer*, Chris leads the magazine, which is in its 35th year of chronicling the global beer industry for beer consumers. All About Beer also produces the World Beer Festivals, recognized nationally by *Forbes*, *USA Today*, and CNN. Chris has advised several leading breweries and brewpubs, helped launch a children’s museum, and coached entrepreneurs across the brewing, specialty food and publishing communities. He has graduated twice from the University of North Carolina at Chapel Hill, receiving both a B.A. and M.B.A.

**Eppa Rixey**
**Strategic Planning Manager, Lagunitas Brewing Company**

eppa.rixey@lagunitas.com

Eppa Rixey graduated from Vanderbilt University with a degree in mechanical engineering before working in management consulting for a few years with Bain & Company. After working on a variety of cases in all sorts of industries, he found a way to merge his personal interest in craft beer with his professional skill set by taking a job with Lagunitas Brewing Company. He currently is their strategic planning manager, tackling projects related to operations and strategy.

**Madison Roane**
**Director of Brewing Operations, Cigar City Brewing**

madison@cigarcitybrewing.com

Madison started homebrewing in 1989 and has been brewing professionally in Florida since 1997. After 10 years at McGuire’s Irish Pub and Brewery in Destin, Fla., he moved to Tampa and began brewing at Dunedin Brewery. The former executive director of Florida Brewers Guild, Madison is currently working at Cigar City Brewing in Tampa.

**Michael Roy**
**Eael@royfarms.com**

Michael Roy is the hop division director and part owner of Roy Farms, a third-generation farm located in the Yakima Valley in Washington State. Michael has been involved in many aspects of the family-owned business over the years, but his expertise lies in managing one of the largest hop farms in the nation. His focus is primarily on technology and he has a strong intention of evolving the sustainable culture in the agricultural industry. He serves on the board of directors of several local agricultural organizations, and was directly involved in establishing the American Organic Hop Growers Association (AOHGA). Early in 2013, AOHGA lobbied USDA to rule that organic hops have to be used to brew organic beer. More recently, he was involved and instrumental in the first U.S. hop farm to become GlobalGap certified and the first hop farm in Washington to have acreage salmon-safe certified.

**Tim Rynders**
**Project Engineer, CDM Smith**

RyndersT@cdmsmith.com

Tim Rynders is a process engineer with experience in planning, 3D design, piloting and start-up of water reclamation and treatment facilities for industrial clients. He is experienced in brewery wastewater management and a homebrewer who is fascinated with all fermented things.

**Jill Sacco**
**Merchandising, POS, and Retail Manager, Allagash Brewing Company**

csacco@allagash.com

Jill is a 13-year industry veteran, with experience at New Belgium Brewing Company, Dogfish Head Craft Brewery and Allagash Brewing Company. For the last four years Jill has worked at Allagash overseeing web sales, retail operations, POS and merchandise sourcing and purchasing, tour program operations and

**Madison Roane**
**Director of Brewing Operations, Cigar City Brewing**

madison@cigarcitybrewing.com

Madison started homebrewing in 1989 and has been brewing professionally in Florida since 1997. After 10 years at McGuire’s Irish Pub and Brewery in Destin, Fla., he moved to Tampa and began brewing at Dunedin Brewery. The former executive director of Florida Brewers Guild, Madison is currently working at Cigar City Brewing in Tampa.

**Michael Roy**
**Eael@royfarms.com**

Michael Roy is the hop division director and part owner of Roy Farms, a third-generation farm located in the Yakima Valley in Washington State. Michael has been involved in many aspects of the family-owned business over the years, but his expertise lies in managing one of the largest hop farms in the nation. His focus is primarily on technology and he has a strong intention of evolving the sustainable culture in the agricultural industry. He serves on the board of directors of several local agricultural organizations, and was directly involved in establishing the American Organic Hop Growers Association (AOHGA). Early in 2013, AOHGA lobbied USDA to rule that organic hops have to be used to brew organic beer. More recently, he was involved and instrumental in the first U.S. hop farm to become GlobalGap certified and the first hop farm in Washington to have acreage salmon-safe certified.

**Tim Rynders**
**Project Engineer, CDM Smith**

RyndersT@cdmsmith.com

Tim Rynders is a process engineer with experience in planning, 3D design, piloting and start-up of water reclamation and treatment facilities for industrial clients. He is experienced in brewery wastewater management and a homebrewer who is fascinated with all fermented things.

**Jill Sacco**
**Merchandising, POS, and Retail Manager, Allagash Brewing Company**

csacco@allagash.com

Jill is a 13-year industry veteran, with experience at New Belgium Brewing Company, Dogfish Head Craft Brewery and Allagash Brewing Company. For the last four years Jill has worked at Allagash overseeing web sales, retail operations, POS and merchandise sourcing and purchasing, tour program operations and
Christina Schönberger studied brewing technologies in Weihenstephan and received her Ph.D. in non-volatile flavor compounds in beer in 2003. After a year with the German Brewers Association she joined Barth Haas Group in 2005. Christina is head of the hops academy, an educational program that gives seminars on hops around the world. She is also head of the technical sales support team and has authored various articles on hops and sensory.

**Nathan Sanborn**  
Owner/Head Brewer, Rising Tide Brewing Company  
nathan@risingtidebrewing.com  
Nathan Sanborn is co-owner and head brewer at Rising Tide Brewing Company. Growing up during the early days of the American craft brewing renaissance, he began homebrewing in 1994 and put his toes into the professional brewing waters in October 2010, founding Rising Tide with a one barrel brewhouse. Without a formal brewing education, he has learned largely through the school of hard knocks and the support of his generous colleagues in the craft brewing community in Maine. He now manages all brewing operations on Rising Tide’s 15 barrel brewhouse, overseeing a team of 11 and an annual production of 2,400 barrels and growing.

**Kevin Sandefur**  
Founder/President, BearWaters Brewing Company  
kevin@bwbrewing.com  
Kevin Sandefur started as a homebrewer with a big dream. He has a diverse background including military intelligence and special operations, plus medical, construction and manufacturing management. He has also worked as a business coach and marketing director. Kevin has used all of his skills to open and grow a nano-scale award-winning craft brewery, BearWaters Brewing Company, into a larger microbrewery operation over a two-year period. His business model has been studied and cited as an innovative model by local colleges that offer brewery science programs.

**Melanie Sandefur**  
Vice President, BearWaters Brewing Company  
hello@bwbrewing.com  
Melanie Sandefur is vice president and co-founder of BearWaters Brewing Company. She has an extensive background in business start-ups and marketing. She has served as vice president of BearWaters Brewing Company, where she has specialized in retail merchandising and performance improvement.

**Christina Schoenberger**  
Manager Technical Sales, Barth Haas Group  
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Christina Schönberger studied brewing technologies in Weihenstephan and received her Ph.D. in non-volatile flavor compounds in beer in 2003. After a year with the German Brewers Association she joined Barth Haas Group in 2005. Christina is head of the hops academy, an educational program that gives seminars on hops around the world. She is also head of the technical sales support team and has authored various articles on hops and sensory.

**Harry Schuhmacher**  
Editor/Publisher, Beer Business Daily  
hs@beernet.com  
Paul Schwarz is professor of plant sciences at North Dakota State University, where he directs malting barley quality research, and serves as director of food safety programs. Dr. Schwarz publishes and lectures extensively on barley and malt quality. His current research is primarily in the area of food safety and mycotoxins. He has previously worked at Kurth Malting Corp., A. Egger Bierbrauerei and was a visiting scientist at Coors Brewing Company.

**Melinda Sellers**  
Partner, Burr & Forman LLP  
msellers@burr.com  
Melinda Sellers is a partner with the law firm of Burr & Forman LLP, a regional firm with nine offices in five southeastern states. Melinda’s prior engagements include establishing start-up breweries and representing breweries and distributors regarding contract brewing arrangements, distribution agreements and trademark infringement matters. For the last three years, Melinda has been recognized as a “rising star” by Alabama Super Lawyers. She is also founder of a Birmingham, Ala. craft beer education club for women, member of the Pink Boots Society and Certified Cicerone®.

**Daniel Sharp**  
Graduate Research Assistant and Doctoral Candidate, Oregon State University  
Daniel.Sharp@oregonstate.edu  
Daniel Sharp is a doctoral candidate in the Food Science and Technology department at Oregon State University, focusing on hop studies conducted in Dr. Thomas Shellhammer’s lab. A native Oregonian, Daniel earned a B.A. from the University of Oregon and his M.S. from Oregon State University. He has presented hop aroma research at the 2011 and 2012 CBCs, regional and national MBAA meetings, and the 2012 World Brewing Congress. Daniel was awarded the 2012-2014 InBev Baillett-Latour Brewing Scholarship to fund his Ph.D. research focusing on the development of a predictive model for hop aroma in finished beer.

**Thomas Shellhammer, Ph.D.**  
Nor’Wester Professor of Fermentation Science, Oregon State University  
tom.shellhammer@oregonstate.edu  
Dr. Shellhammer is Nor’Wester Professor of Fermentation Science in the Department of Food Science and Technology at Oregon State University, where he leads the brewing science education and research programs. His brewing research investigates hops and beer quality. He
SPEAKERS

Chris Shields
Brewer, Rhinegeist Brewery
chris@rhinegeist.com

Chris Shields recently joined the team at Rhinegeist Brewery in Cincinnati. Prior to that, he was head brewer at Mystery Brewing Company, a small, seasonal-only production brewery in Hillsborough, N.C., since it opened in 2011. While getting a master’s degree in biology, Chris fell in love with homebrewing; he finds craft beer’s experimental nature is the perfect fit for his love of the interplay of art and science. He is a member of the MBAA and sits on the BA safety subcommittee.

JB Shireman
Vice President of Craft Services, First Beverage Group
jshireman68@gmail.com

Born and raised in L.A. (Lower Arkansas), JB Shireman’s affinity for beer developed early. In 1987, he found his way to Colorado and Colorado State University. He eventually became a partner in the smallest bar in the state and the oldest continually operating business in the city of Fort Collins. In 2011, JB joined First Beverage Group as a consultant. JB and First Beverage have consulted with and advised many of today’s leading craft suppliers and distributors on topics ranging from operational efficiencies, improved wholesale and retail management, distribution network changes, and sales and marketing leadership. Recently, the First Beverage team aided in notable craft transactions including Duvel’s partnership with Boulevard Brewing Company and Anheuser-Busch InBev’s acquisition of 10 Barrel Brewing Company.

Gabe Sierra
President, Prometrix OSHA Consulting
gsierra@prometrixinc.com

Gabe Sierra is managing director of Prometrix Consulting, Inc. Prometrix has experience in the brewing industry. With more than 20 years of industry and government experience, Mr. Sierra has extensive professional expertise in industrial engineering and construction, OSHA regulatory management, manufacturing, technology innovation, business strategy and marketing. Prior to founding Prometrix Consulting, Mr. Sierra was appointed and served as chief of staff for OSHA, where he served from 2006 to 2009. During his tenure as a senior member of the assistant secretary’s management team, injury/illness and fatality rates declined to the lowest levels in the nation’s history, enabled by the utilization of all the tools available through the Occupational Safety & Health Act of 1970. Mr. Sierra holds a B.S. in Electrical Engineering and an M.B.A. in Finance. He also possesses seven utility patents.

Simon Sinak

Rob Singleton
Beer Category Manager, Liquor Depot and Wine & Beyond
rsingleton@lsgp.ca

Rob Singleton is beer category manager for the Canadian branch of Liquor Stores North America (LSNA). He has over 20 years’ experience in the Alberta and British Columbia liquor retail market. With experience in purchasing for both provinces, he has seen the challenges for retailers and suppliers alike during the evolution of the Alberta and British Columbia retail models.

Jamie C. Smith
Marketing Director, Firestone Walker Brewing Company
jamie@firestonebeer.com

Jamie C. Smith has over 10 years of marketing experience in the craft beer industry. As the marketing director of Firestone Walker Brewing Company, he oversees all creative design, marketing strategy, events and media efforts. He ensures that everything projected as a company from Firestone is in line with its core values and beliefs.

Marc E. Sorini
Partner, McDermitt Will & Emery LLP
msorini@mwe.com

Marc E. Sorini is a partner in the law firm of McDermott Will & Emery LLP based in the firm’s Washington, D.C. office. He is the leader of the firm’s Alcohol Regulatory & Distribution Group, where his practice focuses on regulatory, enforcement and litigation matters involving the production, distribution and sale of alcohol products.
distribution and litigation issues facing craft brewers and the alcohol beverage industry generally.

**Patrick Staggs**  
**Director of Continuous Improvement, Crown Cork and Seal**  
**patrick.staggs@crowncork.com**

A mechanical engineering graduate from Purdue University, Patrick Staggs has spent his 13-year career in various manufacturing environments and has a proven record of improving operations through Lean Six Sigma techniques and team-based problem solving. After five years in the machining industry, Patrick joined Dr Pepper Snapple Group and managed operations in the Chicago bottling plant and the Mott’s finished goods plant in Williamson, N.Y. With over a decade of homebrewing adventures, Patrick was able to marry his love for craft beer with his operational experience and took the role of director of brewery operations for Dogfish Head Craft Brewery. Patrick has found a niche and a passion for the beverage industry which has taken him to his current role as the director of continuous improvement for Crown Cork and Seal. Patrick and his wife Shannon are enjoying life on the Delaware beaches with their three young children.

**Andrea Stanley**  
**Owner/Maltster, Valley Malt**  
**andrea@valleymalt.com**

Andrea is co-owner and maltster at Valley Malt a craft malthouse in Hadley, Mass. She is also president of the Craft Maltsters Guild.

**Benj Steinman**  
**President, Beer Marketer’s INSIGHTS**  
**benjstein@aol.com**

Benj Steinman is president of Beer Marketer’s Insights (BMI), the leading trade publisher for the United States brewing industry since 1970. Benj joined BMI in 1980. He is publisher and editor of the flagship newsletter as well as several other online and print media publications. Beer Marketer’s Insights currently has six publications and two conferences, all about beer and/or beverages. Its newest additions are focused on the fast growing craft segment: Craft Brew News, an email newsletter, debuted in 2010 and Craft Brew Guide, a reference book, debuted in 2014. BMI hosts two annual conferences, the Beer Insights Spring Conference in May in Chicago and the Beer Insights Seminar in November in New York City.

**John Stier**  
**Senior Consultant, Antea Group**

John Stier partners with global clients to develop sustainable strategies that deliver superior financial return. As the former director of corporate environmental affairs for Anheuser-Busch Companies, John offers clients more than 35 years of experience with sustainability strategies, transactional support, external communications, water risk management, climate change mitigation and adaptation, regulatory compliance and legislative review. John is primary author of the BA sustainability manuals and tools.

**Barnaby Struve**  
**Vice President, 3 Floyds Brewing Co.**  
**barnaby@3floyds.com**

Barnaby Struve is co-founder and vice president of 3 Floyds Brewing Co. in Munster, Ind. Barnaby helps organize and facilitate Dark Lord Day—a festival and the only day of the year to buy 3 Floyds Dark Lord Russian Imperial Stout.

**Timothy Suprise**  
**Founder & President, Arcadia Ales**  
**tsuprise@arcadiaales.com**

Hailing from Upstate New York, Tim Suprise worked five years in law enforcement before a 10-year career in the pulp and paper industry that eventually led him to Kalamazoo, Mich. After traveling throughout the U.S. and overseas to the world’s paper mills, Tims’ interest in and passion for locally made beers, from Baton Rouge to Boston (and Bangkok to Beijing), inspired a confidence to leave a perfectly good paying job in 1996 to establish Arcadia Brewing Company in Battle Creek, Mich. Dedicated to distinctive, artisanal British-inspired beers, Arcadia Ales has earned Great American Beer Festival® and World Beer Cup® awards and in 2014 completed a major expansion in building and commissioning its new Kalamazoo Riverfront Brewery, Pub & Kitchen. In addition to his role as founder and president of Arcadia, Tim serves the Michigan Brewers Guild as co-chair of the government affairs committee and sits on the board of directors of Cereal City Development Corporation (Kellogg Arena), Battle Creek Downtown Development Authority and Southwest Michigan First.

**Chris Swersey**  
**Technical Brewing Projects Manager, Brewers Association**  
**chris@brewersassociation.org**

Chris Swersey serves as Brewers Association technical brewing projects manager, focusing on brewing ingredients supply chain. Chris serves on
the Brewers Association technical committee and five subcommittees focused on ingredients, safety, sustainability, quality and draught beer quality. He joined BA technical staff in 2010 and has served as World Beer Cup® and Great American Beer Festival® competition manager since 2002.

**Kara Taylor**  
Analytical Laboratory Manager, White Labs  
kara@whitelabs.com  
Kara Taylor has been with White Labs since 2009. She became interested in fermentation science while homebrewing during her days at Loyola Marymount University. She received a B.S. in biology in 2009 and began employment at White Labs in San Diego as a yeast laboratory technician. Since January 2014, she has functioned as analytical laboratory manager in White Lab’s analytical laboratory. She is a member of Master Brewers Association of Americas and the American Society of Brewing Chemists.

**Michael Texido**  
Managing Director, Constellation Wealth Advisors  
mike@cwallc.com  
Michael is a founding member and managing director of Constellation Wealth Advisors LLC, with over 21 years of experience in financial services and wealth management. He is a member of the firm’s investment committee that oversees and provides direction for the firm’s $5 billion of client assets under management. Prior to joining Constellation, Michael was senior vice president with Citi Smith Barney. Past experience includes serving as a director at Credit Suisse First Boston, where he advised institutional money managers and hedge funds, and as a managing director with Montgomery Securities. Michael began his career in the investment banking department of Merrill Lynch & Co. in New York.

**Whitney Thompson**  
South & Eastern Region Sales Manager, Malteurop  
whitney.thompson@malteurop.com  
Whitney Thompson holds a B.S. in biology from Bridgewater College in Virginia. She began her brewing career at Ernst August Brauhaus in Hannover, Germany, and has worked for several mid-Atlantic craft breweries including Starr Hill Brewery, Appalachian Brewing Company, Troegs Brewing Company and Victory Brewing Company. Her most recent professional brewing post was as the quality services executive manager for Victory. She is now the South and Eastern regional sales manager for Malteurop North America.

**Duke Tufty**
Partner, Wyse Kadish LLP
dt@wysekadish.com
Duke is a partner at Wyse Kadish LLP, a law firm in Portland, Ore. His practice focuses on alcohol regulatory law, including liquor licensing, license defense, compliance and training, and strategic counseling. He regularly assists breweries with their alcohol regulatory needs. He also is a regular instructor for Oregon State University’s Craft Brewery Startup Workshop.

Andrew Turner
Owner/Scientist, Mystery Brewing Company
andrew@mysterybrewing.com
Andrew served as director of technology development at PhaseBio Pharmaceuticals, Inc., and was co-founder and director of molecular biology of BioRexis Pharmaceuticals Corporation. Andrew has 15 years of molecular biology experience in the biotechnology industry. He is currently owner and scientist at Mystery Brewing Company.

Jean Pierre Veillet
Creative Director/Founder/Developer, Siteworks Design|Build
jp@siteworksportland.com
Jean Pierre Veillet is a Portland-based artist, designer and developer. Trained as a sculptor, Veillet takes a spatially informed, aesthetically thoughtful and economically pragmatic approach to projects from international hotel renovations to GABF award-winning breweries. With his firm Siteworks, he recently completed design and construction projects for Hopworks Urban Brewery, Breakside Brewery, Genoa Restaurant, Ava Gene’s, Keetsa, Voicebox, Pips and Bounce and the World of Speed museum. In 2014, he launched Pine Street Market, a redevelopment project that created an urban marketplace for Portland retailers and food vendors plus beer, wine and spirits purveyors and operators.

Dan Vollmer
Graduate Research Assistant and Doctoral Candidate, Oregon State University
Daniel.Vollmer@oregonstate.edu
Dan Vollmer is a doctoral candidate in the food and fermentation science program at Oregon State University (OSU), working in Dr. Thomas Shellhammer’s lab. His research examines the origins of hop aroma in beer, with specific study of the aroma of oxidized hops, water-soluble
flavor precursors in hops and the influence of hop oil content on dry hop aroma in beer. Additionally he has developed coursework in support of OSU’s annual beer analyses workshop series, focusing on quality assurance and control; he also contributes to the execution and delivery of these courses. Daniel is a member of the American Society of Brewing Chemists and Institute of Food Technologists. He completed the UC Davis Master Brewers Program in 2012 and received his M.S. and B.S. in Food Science from the University of Massachusetts, Amherst in 2011 and 2010, respectively.

**SPEAKERS**

**Katie Wallace**
**Assistant Director of Sustainability;**

**Purveyor of The Good Life, New Belgium Brewing Company**
kwallace@newbelgium.com
Katie Wallace is assistant director of sustainability and Purveyor of the Good Life at 100 percent employee-owned New Belgium Brewing Company, where she has been for 10 years. She helps to lead the company’s efforts to make a positive impact on the environment and be a force for good in the world. Katie operates from the philosophy that breweries achieve authenticity and success when coworkers are having fun, doing good for the world and feeling secure, connected and empowered. She frequently shares New Belgium’s business model and best practices as a national presenter and by partnering with company leaders and government officials across the globe. Katie is ecstatic to work in a field that perfectly matches her passion for cultural innovation, human happiness and ecological stability. In her free time, she is pursuing a graduate degree in positive psychology and its application to 21st century business, travels the world with an endless curiosity for other perspectives and enjoys the bikes + beer culture in the amazing town of Fort Collins, Colo.

**Michael Warren**
**Formula Specialist, Alcohol and Tobacco Tax and Trade Bureau**
michael.warren@ttb.gov
Michael began his career with the TTB in 2004 as a specialist in the Advertising, Labeling and Formulation Division. As a specialist, his primary focus is reviewing and analyzing formulated beverage alcohol products across beer, wine and spirits. He also provides support and input on labels, market and compliance matters and field investigations. Prior to joining the TTB, Michael was employed in law enforcement.

**Bart Watson, Ph.D.**
**Chief Economist, Brewers Association**
bart@brewersassociation.org
Bart Watson is chief economist at the Brewers Association. Prior to his position with the BA, he was a lecturer at the University of California, Berkeley, a visiting assistant professor at the University of Iowa, and an associate at The Barthwell Group, a management consulting firm. His academic research focused primarily on the political and economic effects of increasing market consolidation in distribution channels. He holds a B.A. from Stanford University and a Ph.D. from the University of California, Berkeley.

**Darron Welch**
**Brewmaster, Pelican Brewing Company**
darron@pelicanbrewery.com
Darron Welch is brewmaster at Pelican Brewing Company located in Hillsboro, Oregon. Darron is a member of the American Society of Brewing Chemists and Institute of Food Technologists. He completed the UC Davis Master Brewers Program in 2012 and received his M.S. and B.S. in Food Science from the University of Massachusetts, Amherst in 2011 and 2010, respectively.

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darron@pelicanbrewery.com
Darron Welch is brewmaster at Pelican Brewing Company located in Hillsboro, Oregon. Darron is a member of the American Society of Brewing Chemists and Institute of Food Technologists. He completed the UC Davis Master Brewers Program in 2012 and received his M.S. and B.S. in Food Science from the University of Massachusetts, Amherst in 2011 and 2010, respectively.
Darron Welch has been with Pelican Brewing Company since 1995, first as head brewer and currently as brewmaster. Since opening in 1996, Pelican has grown from less than 300 barrels per year to 7,000 barrels in 2014, has expanded and remodeled the original facility in Pacific City, and in 2013 built a production brewery in the nearby town of Tillamook, Ore. Along the way, Pelican has won numerous medals and awards at competitions around the world.

**Rusty Wortman**
Director of Awesome, Golden Eagle Distributors
richardw@gedaz.com

Richard “Rusty” Wortman graduated from the University of Arizona, where his informal beer education first began. After graduation Rusty was hired at Golden Eagle Distributors, where he has held a variety of roles, including driver, sales representative, training director, business analyst and (currently) director of awesome. When the craft/import side of the business started to grow nine years ago, he was promoted to oversee the craft/import portfolio for Golden Eagle Distributors. This year Rusty is celebrating 21 years with the company, which is a family-owned beverage wholesaler with seven branches across Arizona.

**Chad Yakobson**
Owner/Brewer, Crooked Stave Artisan Beer Project
chad@crookedstave.com

Chad Yakobson is owner and brewer of Crooked Stave Artisan Beer Project, located in Denver, Colo. He obtained a B.S. in horticulture science before going on to study viticulture and oenology in New Zealand. He then switched focus to the brewing industry, concentrating on various microorganisms present during barrel aging of sour beer. In 2010 Chad completed his master’s thesis, titled Primary Fermentation Characteristics of Brettanomyces Yeast Species and Their Use in the Brewing Industry, and was awarded a Master of Science in brewing and distilling from Heriot-Watt University and the International Centre for Brewing and Distilling in Edinburgh, Scotland.

**Nate Yovu**
Co-Owner/Brewer, BTU Brasserie Chinese Food & Brewery
nateyovu@yahoo.com

Nate Yovu is co-owner and brewer of the new BTU Brasserie Chinese Food & Brewery. He has a degree from the American Brewers Guild and worked at Captain Lawrence Brewing in New York before coming to Portland as head chef at the Burnside Brewing Co. Instead of the usual pub food, BTU serves its brews with bao, noodle dishes and stir fries.
BrewExpo America® is North America’s largest tradeshow geared towards the craft beer industry. With over 490 exhibitors from around the world, this is your chance to shop for all of your brewing needs. From equipment manufacturers, to suppliers, to help your business run better, BrewExpo America is your one-stop shopping resource.

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At CBC 2015 ABER will be showing recent additions to the product range. The first product is the PERFECTITCH, a portable skin designed for automatic yeast pitching in Craft breweries. ideal for use in craft beer. The second is the ABER Countstar, which is a slide based image analysis instrument for yeast cell concentration and viability measurement that uses methylene blue or methylene violet.

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Aled Purchasing is a not-for-profit purchasing co-op specializing in the beverage industry. Since 1937, Allied members have enjoyed great savings on many everyday commodities needed to run their operations. If you are interested in saving on packaging, ingredients, fleet vehicles, water treatment, racks and just about anything else you may need, Join Aled Purchasing and begin saving money today!

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2175 / Anmbrach, LLC P.O. Box 29863 Portland, OR 97298 US www.anmbrach.com Anmbrach LLC is a Portland, Oregon based company with nationwide sales.

1484 / Another Round Apps 10023 Bkdr Houston, TX 77042-1206 US www.anotherroundapps.com

2935 / Antigo Neon 5910 Rice Creek Parkway Suite 100 St. Paul, MN 55126 US

2338 / Antigo Neon 1412 Delegas St. Antigo, WI 54409-1569 US www.antigoneneon.com We have a NEW name, NEW vision & NEW energy. Every sign or display starts with a great idea, it is our job to make it a reality.

2251 / Anton Paar 10215 Timber Ridge Dr Ashland, VA 22031-8135 US www.anton-paar.com Anton Paar is a leading supplier of instrumentation for key analytical parameters within the global brewing industry. With renowned laboratory instruments and process systems, the standard has been set for beer and wort gravity, alcohol, extract, DO / TPO, CO2, haze measurements and derived parameters.


API Heat Transfer is a worldwide leader in brewery heat exchangers (i.e. wort coolers and beer chillers) as well as thermal process systems. API can offer various plate heat exchanger (CS, SS, and SS clad frames with titanium and/or flange conn) to meet your beer processing needs. API can provide proposals in a timely manner with pricing and lead times that are market competitive. Please visit us at Booth 717 at the show to discuss how API can help serve you to meet your goals. Cheers!
**EXHIBITOR LISTING**

**850 / Aquatherm**

500 S 300 W Blvd 7

London, UT 84042-1229 US

Innovative developments are transforming the brewing industry every day, and Aquatherm’s polypropylene pipe systems are one of the most exciting. Aquatherm has been meticulously engineered to meet your piping needs, including: glycol, domestic water, heat recovery, HVAC, and beyond. Forty years of experience have created a heat-fused pipe solution second to none. Visit our booth to see what other brewers already know: Aquatherm provides brew-specific pipe solutions and more!

**2197 / AR Metallizing**

24 National Drive, Forge Park

Franklin, MA 02038 US

www.armetallizing.com

AR Metallizing is a global metallized paper manufacturer. Metallized paper is a sustainable alternative to foil or film. Metallized products are used in the production of functional, barrier, cosmetic, and Agnus in form of raw hops or pellets. ARIX Co. is one of the biggest Czech companies trading with Czech hop varieties Saaz, Sladek, Premier and Agnus in form of raw hops or pellets type 90 or 45.

**237 / Arrowhead Systems, Inc.**

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www.arrowheadsystems.com

The companies of Arrowhead Systems are leaders in providing conveyors, container handling, and service to the beverage industry. Customers trust our nearly 70-year history of quality and innovation. We offer the best brands in the industry including Arrowhead Conveyor, Netzband conveyors, Bussel/SUI, Priority One, and ASB Engineering Services. Look to us to create a complete, integrated solution for your equipment and service needs.

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www.rely-ars.com

ARS/SWASH is the leading provider of cleaning and sanitization equipment for the wine, craft beer and craft distillation industries. We provide a wide range of products including electric steam generators, sternware and growler washers, pressure washers, barrel washers, keg washers. In Portland we will be introducing the full line of Byotrol® chemical sanitizers. These products offer the unique advantage of providing lingering protection from microbial growth beyond the initial application.

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Santa Fe Springs, CA 90670-4517 US

www.artandstone.com

Since 1999 ARS/SWASH has been producing handprinted tiles for wineries, breweries, resorts, country clubs, and corporations around the world. Our uniquely distressed marble is tumbled, and handcrafted by artisans in Southern California.

**1346 / Atlas Keg Company**

1330 / Atlas Labels & Packaging

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Atlas Labels & Packaging provides printed packaging materials to the craft beverage industry. We service startup and growing brewpubs, microbreweries and regional breweries. We don't just fill orders on packaging components and promo items. We partner with our customers in their efforts to bring their products to different
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Greenville, SC 29602 US
Aunt Fannie’s FlyPunch! is used in food and beverage establishments worldwide. We help restaurants, bars, breweries, wineries, hotels, and food manufacturers get rid of fruit flies. Aunt Fannie’s has been able to partner with some of the most renowned names across the varying food business channels, and have become synonymous with simple, powerful products that actually work.

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www.barkeepersfriend.com/institutional
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161 / Barrels Unlimited, Inc
PO Box 427
Seal Beach, CA 90740-0427 US
Barrelsunlimited.com
Barrels Unlimited, Inc has been serving the Wine, Beer, and Spirits industry for over 40 years. We make new Oak barrels in 5-10-15-20-30 gallon sizes. These can be toasted or charred to your specs. We also carry full sized used barrels such as Once Used Bourbon, Brandy, Canadian, Brandy Etc. Used Wine Barrels, both red and white are also available. Visit our booth to get a full description of the products and services we offer Booth 161

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1259 / BayWa Hops
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null, 89549 Germany
www.baywa.eu/en
As one of the leading agriculture trading companies in Europe, BayWa provides all of the brewer’s needs. In the field of hops trading, the company is a reliable partner for both national and international brewers. The service spectrum of the BayWa Group ranges from the consultation of growers & brewers to crop acquisition, logistics, the processing & storage of various hop products. Our hop portfolio contains all German hops including bitter, traditional fine aromas as well as the new flavour hops.

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www.bdiscreens.com
Industrial stainless steel processing screens including false bottom, lauter tun, and mash tun screens.

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www.beatonclark.co.uk
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We offer quality German and European beer garden/bistro furniture and accessories.

704 / Beer Institute
440 First Street NW
Suite 350
Washington, DC 20001 US
www.BeerInstitute.org
The Beer Institute is a national trade association for the American brewing industry, representing both large and small brewers, as well as importers, and industry suppliers. First founded in 1863 as the U.S. Brewers Association, the Beer Institute is committed today to the development of sound public policy and to the values of civic duty and personal responsibility.

961 / Beer Piper
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www.beerbev.net
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1912 / BeerRun Software
5 Regent Street, Suite 520
Skokie, NJ 07039 US
www.beerrunsoftware.com

BeerRun software is used by craft breweries to manage end-to-end operations from planning to purchase, production, packaging, sales and 1-click TTB reporting. It works anywhere you have a browser and is in use at more than 100 craft breweries. The pay-as-you-grow and next-day startup approach enables you to get started quickly and at low cost. It auto-syncs with QuickBooks and other small-business accounting systems - offering an integrated suite without migrating to a new accounting platform.

1501 / Bell-Anderson Insurance
600 SW 39th St, Suite 200
Renton, WA 98057 US
www.bell-anderson.com/coverage/craft-breweries/

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www.belley.net

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1500 / Bemis North America
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www.bemis.com

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753 / BestFriends Beverage Containers
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Ningbo, Zhejiang 315033 China
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BestFriends is a keg manufacturer from China, supplying food grade 304 stainless steel kegs of various standards, including 1/2bbl, 1/4bbl, 1/6bbl, 50L, 30L, 20L, 15L, 10L. We offer kegs of premium quality at a competitive price with a warranty of 5 years. Various customizations are available.

2558 / BETE Fog Nozzle, Inc.
50 Greenfield St
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2171 / Bev Can Printers
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BEV CAN PRINTERS provides full color, high resolution CMYK process printed directly onto 12oz, 16oz, and 32oz beverage cans for all your beer styles, seasonal brews, promotional events, and contract brewing. Helping you avoid truckload minimums while saving labor costs and valuable warehouse space. We are your short to medium run printed beverage can specialists.

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S P O N S O R

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www.bfbi.org.uk

Trade association representing the entire value chain supplying the Brewing and Beverage Industry. Do you have questions on cask/draught beer? Visit our stand to find the answers.

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www.bigassfans.com

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110

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www.blichmannengineering.com
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2228 1st Ave
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www.blindtigerdesign.com
Blindtiger Design is a creative, strategy and marketing agency, specializing in the craft beer, beverage, food and indulgence industries. With fociusses in branding, design, packaging, market strategy, public relations and social media, and work with hundreds of craft companies, Blindtiger Design partners with passionate craftsmen to help their products stand out on the crowded shelf.

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238 / Brand My Beverage
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1046 / BrauBeviale
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www.brau-beviale.de
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www.braukon.de
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www.brewcave.com
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2473 / BrewBabble
1823 / Brewers Association
1327 Spruce St
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www.brewersassociation.org
The Brewers Association (BA) is the not-for-profit trade association dedicated to small and independent American brewers, their beers and the community of brewing enthusiasts. The BA represents more than 70 percent of the brewing industry, and its members make more than 99 percent of the beer brewed in the U.S. The BA organizes the Craft Brewers Conference & BrewExpo America® (CBC), the U.S.'s largest annual industry gathering and trade show experience as well as other industry events.

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1158 / British Brewers Export Group 3 Brewery Road
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Representing UK brewers, brewing quality beer for US import and distribution. US UK Collaboration beers represented on the beer station include: Hogheads (US) withRadgade Brewery (UK), Stone (US) with Wigle Brewery (UK); Odells (US) with Westemar (UK), Beer Republic (US) withFurs (UK) Other UK beers are using the stand as a base so, if you are looking for UK brands to import/distributer/ undertake a reciprocal or collaboration brew with, drop by.

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P.O. Box 2890
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5750 Mercury Dr
Dearborn, MI 48126-4167 US
www.carhartt.com

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www.cascadefloors.com

Installing Quality Floor and Wall Coatings in the Food And Beverage Industry for over 40yrs. Family owned and Operated

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1044 / Cask Brewing Systems Inc.
Bay 60 5100-64 Ave SE
Calgary, AB T2C 4V3 Canada
www.cask.com

Cask Brewing Systems invented micro-canning, and supplies a range of affordable, compact, high-performance canning systems to small scale breweries and packagers worldwide. Cask has installed over 350 canning lines in 25 countries. We’ve been manufacturing canning systems for the brewing industry since 2000. We offer innovative, global canning and packaging solutions. We are the official supplier of Ball Corporation for the supply of printed aluminum cans to our customers.

1855 / Castle Malting® Specialty Malts
1 Chemin Du Couloury
Lambermont,
4800 Belgium

Founded in 1868, Castle Malting® is the oldest malting company in Belgium. Successfully combining traditional and modern expertise the company produces a full range of base and specialty malts, applying the best practices for minimizing the environmental impact of the production process. The premium quality of the more than 70 types of base and specialty Château malts is the guarantee of success for more than 1600 brewers in 117 countries worldwide.

1402 / Cellar-Tek Supplies Ltd
1043 Richter St
Kelowna, BC V1Y 2K4 Canada
www.cellartek.com

Cellar-Tek has been a supplier of quality European production equipment & supplies to the brewing and wine making industries for over a decade. From the initial stages of production to final packaging, we have smart solutions whether you’re a new start-up or a well established producer. At Cellar-Tek we “get” our customer’s needs because we’re all a bunch of beer & wine geeks and we actually care about helping our customers make better beverages. Come by the booth (#1402) and say “Hello”.

1609 / Centec USA
848 / Century Label
12836 S. Dixie Hwy.
Bowling Green, OH 43402 US
www.centurylabel.com

Located in Bowling Green, Ohio, Century Label has over 30 years of award-winning printing experience. Providing custom printed products to businesses worldwide, Century Label specializes in precision printing and customer care. With onsite printing facilities, state-of-the-art equipment and an experienced production team, we are committed to providing custom printed products to meet each of our customers’ needs.

2398 / Century Printing & Packaging
1904 Suber Mill Rd.
Greer, SC 29650 US

1053 / Ceramic Decorating Co Inc
4860 Zambrano St
Commerce, CA 90040-3034 US
www.ceramicdecoratingco.com

Ceramic Decorating Company, Inc is fully committed and passionate about supporting your bigger future. We believe work should be fun! Our entire Tribe is dedicated to making your supply chain, bottle choices, master cartons and premium labeling be the easiest, most enjoyable, and best part of your brewing day. We are pumped about our brand new location in San Diego, California! Full service, bottle supply, state of the art screen printing, repack, warehouse and fulfillment. To your bigger future!

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1555 / CFT Packaging USA / SBC Bottling & Canning
1033 Butterfield Rd.
Highland Park, IL 60061-1360 US
www.cftpackagingusa.com

Charles Faram Inc., based in Portland, Oregon, supplies British, EU, US and New Zealand hops, as well as a full range of hop aroma and flavor products. These hop aroma and flavor products from our HopInspiration range include HopBurst for dry hop and HopShot for late hop aroma and flavor. If you want to try something new and unique from our breeding program or just quality hops for existing recipes, we will do our best to help you.

915 / Chart Industries, Inc
407 Seventh St.
New Prague, MN 56071 US
www.chartindustries.com

Chart Inc., global leader in beverage carbonation systems and turnkey LN2 doser systems. Chart’s dosing with LN2 purges the empty bottle of nearly all oxygen to maintain CO2 and nitrogen quality in every bottle and reducing TPO for longer shelf life. Chart bulk CO2 systems meet the carbonation demands from brew pubs to full scale breweries. Our bulk CO2 systems provide a wide range of high capacity, high flow rate beverage grade CO2 tanks to ensure the perfect beverage pour.
851 / ChemStation International Inc
Chernstation International, Inc. 3400 Encrete Lane Dayton, OH 45439-1946 US www.chemstation.com
ChemStation specializes in providing our customers with the highest quality, environmentally friendly industrial cleaning and sanitation products. Our products are custom-formulated to solve cleaning challenges in many different industries, including the brewing industry. Our highly effective ChemStation System allows products to be delivered to refitab containers at the customer’s facility eliminating potential environmental contamination from discarded containers.

2547 / Chili Art
114 Buckeye Cove Rd Swannanoa, NC 28778 US

SPONSOR

1746 / Chrislan, Inc.
20135 115A Ave Maple Ridge, BC V2X 0Z3 Canada www.chrislaneceramics.com
With over 25 years of experience, we specialize in custom Tap Handle design, custom Glassware and branded Growlers. We can help increase your draft sales and POS goals with our products and custom design ability. Customer service is our top priority and we proudly manufacture all of our Tap Handles locally in Maple Ridge, Canada. As the exclusive agent for Rastal Glassware and exclusive distributor for Hydro Flask Growlers, we offer only the best! Don’t miss our Glass Demo on Thursday at 1:00pm

2387 / Cicerone Certification Program
4043 N Ravenswood Ave Ste 306 Chicago, IL 60613-5863 US
www.cicerone.org
The Cicerone Certification Program provides professional certification and education for those who sell and serve beer.

841 / CIMEC S.r.l
Viale Italia 150 Canelli, AT 14053 Italy www.cimecitalia.com
Cimec is an Italian producer of FILLING MACHINES for sparkling and still products, labels, complete filling lines. Cimec have been founded in the year 1986 and all our machines can be tailored to suit the customers requirements. Was born producing counterpressure fillers and after a while, some others machines completed the production-range. Our primary field is the beer sector. Cimec beer bottling machines have been installed all over the world.

150 / Clarkson Creative
1553 Pratt Street Suite 300 Denver, CO 80202 US www.clarkson-creative.com
Clarkson Creative is an integrative creative agency that is a one-stop shop for your creative. We have almost 27 years of experience in growing others’ businesses through innovative advertising, graphic design, commercial, and original photography. Visit us at Booth 150 or at www.clarkson-creative.com!

2451 / Clayton Industries
17477 Hulsey St. Clayton, CA 91744 US www.claytonindustries.com
Clayton Industries is an international manufacturer of steam boilers, heat recovery boilers and feed water systems. Founded in 1930, Clayton Industries services the world with major manufacturing facilities in the USA, Europe, Latin America and Asia.

2389 / ClearWater Gear
PO Box 216 Sandpoint, ID 83864-0216 US www.clearwatergear.com
Still the fastest way to get your custom printed drinkware Check us out: ClearWaterGear.com

1705 / ClearWater Tech, LLC
850 Capitol Way San Luis Obispo, CA 93401-7125 US wine.cwtozone.com
Don’t consider any ozone solution before seeing their ClearWater Tech’s product. performance, features and pricing! The C-Series CIP Wall-Mounted and C1 Mobile Ozone Disinfection Cart are powerful, reliable, effective, and full-featured with all the ozone you’ll need to perform every necessary level of production disinfection. A mobile ozone cart is not for everyone, we recommend a stationary wall-mounted solution for smaller facilities, and for localized use – like a crust pad or a tank room.

2297 / Climax Packaging Machinery
25 Standen Dr. Hamilton, ON L8V 5S5 Canada www.climaxpackaging.com
For Climax Packaging Machinery, it’s about creating packaging solutions and high quality packaging machines to the case packing, uncanning and cartoning businesses that separates Climax Packaging Machinery from other packaging equipment manufacturers.

140 / Cloud-Sellers
4855 Morabito Place San Luis Obispo, CA 93401 US www.cloudinc.com
Cloud-Sellers manufactures and markets a complete line of Rotating Spray Balls for effective rinsing and cleaning of all process vessels. This will improve cleaning over static or stationary nozzles. Our Impingement Jetting machines are ideal for those larger vessels. Cloud-Sellers has been offering products to the market since 1870.

1941 / CMC-KUHNKE Inc
1060 Broadway Albany, NY 12204-2507 US www.cmc-kuhnke.com
CMC-KUHNKE manufactures double seam inspection equipment for breweries that are canning. The double seam product line is designed to be extremely flexible - allowing you to tailor your measurement package to suit the needs, and the budget, of your organization. The SEAMview System is an affordable way to make seam measurement easier, faster, and more accurate. It may be used as a stand-alone seam scope, or combined with other gauges and software to form a complete seam inspection system.
2015 Craft Brewers Conference & BrewExpo America®

1201 / CO2Meter
131 Business Center Dr
Ormond Beach, FL 32174-6625 US
www.co2meter.com
CO2Meter, Inc. is a Florida based business specializing in the design and manufacturing of gas detection and monitoring devices – mainly CO2. Our approach is one based in the science of gas and how best to accurately and repeatedly measure that.

2393 / Coaster Factory
69 Industrial Parkway, Suite OB42
Buffalo, NY 14227 US
www.coasterfactory.com

2136 / Codi Manufacturing Inc.
14352 W. 44th Ave
Golden, CO 80401 US
www.codimfg.com
Codi Mfg. is celebrating our 23rd anniversary as a supplier of container conveyance equipment to both the manufacturing and filling process. Equipment we offer includes Inline Can Counter Pressure Filler, Mobile & Stationary Depalletizer, Magnetic Crown Elevator, Can Toss & Gravity Track, Accumulation Conveyance, Case and Table Top Conveyance, Line Integration & Controls Engineering.

1001 / Cold Shot Chillers
2730 Maxwell Dr
Spring, TX 77032 US
www.waterchillers.com
Cold Shot Chillers provides cooling and chilling solutions for wineries, breweries, and distilleries. Special features are included with our chiller design to handle wide heat load swings, especially under low heat load conditions. We offer single and multi-stage chillers to accommodate entry-level and large capacity production operations. Equipment

147 / Colorado State University
1571 Campus Delivery
Colorado State University
Fort Collins, CO 80523-1571 US
fermentation.colostate.edu
From Field to Foam, fermentation studies at Colorado State University, although the Fermentation Science and Technology (FST) degree program is housed in the Department of Food Science and Human Nutrition and our wheelhouse is primarily from malting to packaging and QA; we are utilizing expertise from across campus and beyond to offer education and services related to the brewing industry from agriculture, engineering, business and more. Stop by booth 147 to learn more!

2167 / Columbia Boiler Co.
PO Box 1070
Pottstown, PA 19464 US
Columbia Boiler is the leading supplier of steam boilers for the brewing and distilling industries. Ask to see our list of several hundred satisfied brewery and distillery customers.

2396 / Columbia Machine, Inc.
107 Grand Blvd
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www.palletizing.com
With the experience of over 3,500 palletizers installed in the industry and now the broadest palletizer product line available, Columbia Machine, Inc. is the leading palletizer solutions provider in North America. Columbia’s product line includes high speed, high level, floor level, robotic and hybrid palletizers, load transfer stations and complete systems integration.

1104 / Columbia Label Company
14185 E Easter Ave
Centennial, CO 80121-6711 US
www.columbielabel.com
Columbia Label Company is a direct manufacturer of High Quality Vibrant Labels, Bottle Labels, Can Labels, Keg Collars and Keg Wraps. • Many different sizes and shapes available • Lots of materials, including natural wood and textured stocks • High quality printing • Short runs and Long runs • Fast turn-around Mention you saw Columbia Label at the 2015 Craft Brewer’s Conference in Portland Oregon for a Free label proof ($25 value).

1450 / COMAC S.r.l. / Eurosource, Inc.
2351 W Northwest Hwy
Suite 1105
Dallas, TX 75220 US
The Comac Group, manufacturer of capping, bottling and keg cleaning/filling plants located near Bergamo in Northern Italy, is pleased to present their complete line of equipment and turnkey solutions to the North American market through its exclusive agent Eurosource, Inc of Dallas, Texas. The Comac line extends from compact and economical Monoblock plants with rinsing/filling/crowning substations ideal for customers with minimal floor space to high speed fully automated installations.

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2388 / COMPTOIR AGRICOLE
35, Route De Strasbourg
HOCHEFELDEN, 67270 France
www.comptoir-aude.fr
Comptoir Agricole: Fine Aroma hops of high quality from Alsace, France Strisselspalt: fruity, spicy and floral. Gives the beer a very mild and smooth aroma. Aramis is spicy, herbal and slightly citrus. Great for Pilsners & Lagars where a refined but distinctive aroma is desired and a very nice bitterness. . Triskel has a grape and stone fruit character. This hop offers a pleasant harmonious citrus note. . Barbe-Rouge. The latest new hop from Alsace. To discover at our Beer Station booth 2386!

1427 / ControlTec Incorporated
8 Four Coins Dr
Canonsburg, PA 15317-1769 US
www.craftbrewcontrol.com
From simple tank mounted controls to complete cellar control systems. We also manufacture brew house control panels and unique glycol monitoring alarm systems.

1817 / Corosys Kellerwerks, LLC
1432 Laporte Avenue
Fort Collins, CO 80521 US
www.co-kellerwerks.com
Corosys Kellerwerks specializes in the supply of high quality sensors and components to better the brewing process in the international brewing and beverage industry. We are the North American, Central American, and Caribbean representatives for Corosys Germany and offer products for mixing, degassing, cleaning, and pasteurization of your beverages.

SPONSOR

1546 / Country Malt Group
16 Beeman Way
Champlain, NY 12919 US
www.countrymaltgroup.com
As a North American based distribution company serving the craft brewing industry since 1995, the Country Malt Group is committed to bringing you a wide product range, a high level of service and competitive pricing at a warehouse near you. We proudly represent Great Western Malting, Canada Malting, Bairds Malt, Best Malz, Beiss Mill, Gambrinus Malting, Malteries Franco-Belges, Thomas Fawcett & Sons, Yakima Chief-Hopunion Hops, 5 Star Chemicals, Black Swan Cooperage and White Labs Yeast.
Our engineers, designers, and fabricators partner to form an effective and efficient process. Typical product includes: Stainless Steel Steam Fired Brewhouse, Steam Heated Mash Tun, Brew Kettles, Hot Liquor Tank, Brewing Plant, Keg Washer, Pumps, Valves, Heat Exchanger, Controls, Interfemers, and More!

1504 / Domino Printing
3200 East 10th Street
Charlotte, NC 28205 US
www.digitaldring.com

Digital Dring can increase sales 30% while reducing labor 10%— and it will pay out your OBD technology and increase your sales with Digital Dring’s mobile POS. No bigger than a smart phone, your servers can send orders to a digital board, speeding up table turns while enhancing guest satisfaction and efficiency. For independent to large chains, from quick service to table service, Digital Dring will improve restaurant’s expectations while increasing your revenue.

580 / Dixon 3M
27752 Ben Ave
Burnaby, BC V5C 5V1 Canada
www.dixon3m.com

Dixon 3M is a manufacturer of can packaging and processing machinery. We offer semi-automatic can sealers with up to 1800 cans per hour. We offer an automated retort package that has 4 automated cook functions and 1 manual fill-in-the-gap, Glass Jars and Plastic pouches or trays. Dixon has been a can seamer manufacturer since 1895. Our engineers are designed for production work and replicate the double seam of highspeed can sealers. Dixon also offers 32 oz Crowler Cans for sale.

1203 / Dixie Canner
325 Bennett Ave
Athens, GA 30606 US
www.dixiecanner.com

Dixie Canner Company is a manufacturer of can packaging and processing machinery. We offer semi-automatic can sealers with up to 1800 cans per hour. We offer an automated retort package that has 4 automated cook functions and 1 manual fill-in-the-gap, Glass Jars and Plastic pouches or trays. Dixie has been a can seamer manufacturer since 1895. Our engineers are designed for production work and replicate the double seam of highspeed can sealers. Dixie also offers 32 oz Crowler Cans for sale.

1323 / DME Brewing Solutions
54 West Street
Charlottetown, PE C1A 7L1 Canada
www.dmebrewing.com

Our back of the house tools include Business Intelligence and Inventory Management. Restaurant offer customers timely information about draft offerings, promote customer engagement and adds valuable back of the house management tools. The Dashboard displays specific beer information, real-time keg levels, glassware, pricing, plus links to Untappd, Twitter, and Instagram and easily integrates with Facebook and customer websites. Our back of the house tools include Business Analytics and Inventory Management.

2076 / DMF Packaging
30606 US
www.dmfpackaging.com

DMF creates new fruit flavored artisan brews and ciders using the highest quality of pure, natural fruit ingredients to provide distinctive aromas and flavor. New 1890 Apple Juice Honey Concentrate was developed by DMF to produce a customizable, non-alcoholic apple juice that could be fermented into a seltzer, more robust cider than those currently in the marketplace. DMF also offers NRBt® Nutrient Media, a microbiologically selective detection agent specifically for safety testing beer and wine.

1354 / Custom Metalcraft, Inc.
3232 E Division St
Springfield, MO 65803-5197 US
www.custom-metalcraft.com

2288 / Cycle Dog
2115 NW Quimby ST
Portland, OR 97210-2653 US
www.cycledog.com

Dogs, Bikes & Beer go together! Custom branded dog products made w/reclaimed bike inner tubes. Our patented Pup Top bottle opener leash attachment. Offering collars, leashes, bowls and more with your custom branding. Made in Portland, Oregon. Stand out from the ordinary promotional products with Cycle Dog.

2549 / Deco Sign LLC
107 industry lane
forest hill, MD 21050 US
www.decosign.com

Deco Sign LLC produces Tacker Sign manufactured entirely in our Maryland Plant. Featuring 2 New 6-color UV Screen Print Processors and a modern fabrication facility all production is done in house. Our versatility allows us to produce as few as 100 pieces and also be very cost effective on larger runs. Allow Deco the opportunity to quote your Tacker Sign needs and We are sure you will not be disappointed.

1209 / Criveller Group
6935 Oakwood Dr
Charlotte, NC 28212 US
www.criveller.com

Our engineers, designers, and fabricators partner to form an effective and efficient process. Typical product includes: Stainless Steel Steam Fired Brewhouse, Steam Heated Mash Tun, Brew Kettles, Hot Liquor Tank, Brewing Plant, Keg Washer, Pumps, Valves, Heat Exchanger, Controls, Interfemers, and More!

1351 / Crosby Hop Farm
8845 Crosby Rd NE
Portland, OR 97077-9728 US
www.crosbyhops.com

Crosby Hop Farm is a Salmon-Safe Certified, fifth-generation farm based in forest hill, MD. Crosby Hop Farm is a Salmon-Safe Certified, fifth-generation farm based in forest hill, MD. Crosby Hop Farm is a Salmon-Safe Certified, fifth-generation farm based in forest hill, MD. Crosby Hop Farm is a Salmon-Safe Certified, fifth-generation farm based in forest hill, MD.

1058 / Croxsons Global Packaging
Morden, ME 04410 US
www.croxsons.com

Croxsons Global Packaging manufactures extensive lines of Glass packaging for the beverage and food industry and delivers the perfect balance between manufacturing and distribution.

2217 / Craftwerk Brewing Systems
2281 / Craftwerk Brewing Systems
Unit A-1 5279 Still Creek Ave
Kamloops, BC V2B 6R1 Canada
www.cpbrewing.com

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1307 / CPE Systems Inc
Unit A, 1379 Gill Ave
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www.cpesystems.com

CPE Systems Inc are the market leader in can packaging and processing machinery. We offer semi-automatic can sealers with up to 1800 cans per hour. We offer an automated retort package that has 4 automated cook functions and 1 manual fill-in-the-gap, Glass Jars and Plastic pouches or trays. Dixie has been a can seamer manufacturer since 1895. Our engineers are designed for production work and replicate the double seam of highspeed can sealers. Dixie also offers 32 oz Crowler Cans for sale.

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8845 Crosby Rd NE
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www.crosbyhops.com

Crosby Hop Farm is a Salmon-Safe Certified, fifth-generation farm based in Woodburn, Oregon USA. CHF grows, processes, stores and distributes a wide range of whole leaf hops and craft-inspired hop pellets to the craft brewing industry. Our back of the house tools include Business Intelligence and Inventory Management. Restaurant offer customers timely information about draft offerings, promote customer engagement and adds valuable back of the house management tools. The Dashboard displays specific beer information, real-time keg levels, glassware, pricing, plus links to Untappd, Twitter, and Instagram and easily integrates with Facebook and customer websites. Our back of the house tools include Business Analytics and Inventory Management.

1357 / Denwil
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www.croxsons.com

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1354 / Custom Metalcraft, Inc.
3232 E Division St
Springfield, MO 65803-5197 US
www.custom-metalcraft.com

www.crosbyhops.com

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and chemicals.

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2373 / EBS Ink-Jet Printers USA, Inc.
1840 Industrial Dr Ste 200
Libertyville, IL 60048-9400 US

240 / Eco Vessel
5485 Conestoga Ct
Suite 100
Boulder, CO 80301-2719 US
www.ecovessel.com
Eco Vessel is based in Boulder, Colorado
at the base of the Rocky Mountains.
Our products are developed from safe,
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specializing in cartoning machines to
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16 ounce CANS. E-2000 and Spartan
cartoners automatically convey, collates
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are erected and glue sealed. Typically
handles 4,6,8,12,18, or 24 packs of 12
and/or 16 ounce cans. Competitively
priced, small and compact the machinery
can fit nicely into a limited working area.

Members of Brewers Association and
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now eliminate that “shower curtain”
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IC Filling Systems; suppliers of complete bottling and packaging equipment for small and medium sized users.

2554 / InterDyn BMI 21277 Highway 38 W Ste 300 Roseville, MN 55113-3830 US
www.interdynbmi.com
InterDyn BMI effectively combines traditional Microsoft products with Microsoft Business Solutions software and Office, innovative and fully integrated solutions. Since 1985, we have been helping small to large organizations to successfully implement and solve applications in a timely and cost-effective manner. Our world-class consulting team and industry specialists have experience implementing vertical solutions.

2459 / International Ceramic Construction 2950 Westinghouse Blvd Ste 100 Charlotte, NC 28273 US
www.iccsteel.com
In 1979 innerstave was the first new oak barrel, alternative to traditional oak barrels. The company was created by one simple idea; build a system to replenish premium oak barrel flavors in neutral oak barrels. For 35 years our products have been used to expand flavor profiles and reduce new barrel cooperage expenses. Today we are recognized globally as the premier provider of quality oak adjuncts.

2181 / Innovative Labeling Solutions 4000 Hamilton Middletown Rd Roseville, CA 95661-2263 US
www.ilstelabs.com
ILS is an award-winning digital label and printing company specializing in label printing located just outside Cincinnati, OH. With four HP 6800 Digital presses, the new HP 20000 Indigo press, as a complete line of digital and press products and we can source any other product line we have our fantastic, direct personnel product as you do yours.

2345 / Interstate Graphics 7817 Burden Rd Rochester, NY 14615 US
www.interstategraphics.com
Vericore brewPAL™ (Pediococcus and Lactobacillus) test kits deliver a new, ultra-sensitive and user-friendly class of diagnostics to the brewing industry. The patented technology allows for the sensitivity of real-time PCR tests, but with the ease of the associated microbe-based assays. The result is an effective and rapid system that minimizes sample preparation needs and provides end users information to detect the end user.

1009 / Iowa Rotocast Plastics, Inc. PO Box 320 Decorah, IA 52110 US
www.ipinc.com
IRP is the world leader in beverage merchandisers since 1989 RoToTough™ single serve merchandisers displays for the beverage industry. Sure out performs or sells more product for our clients than our RoToTough™ merchandising solutions! Intelligent Fabrication IRP has an immense advantage of being the designer and manufacturer of retail display, it comes to innovation and custom capabilities. We stay on the cutting edge by introducing new features and designs that drive sales!

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www.craftbrewsigns.com
J. McLoone Craft Brewery Signs produces quality metal signs for the craft brewing industry. With over sixty years of experience, we take as much pride in our product as you do yours.

743 / J.C Younger Company 5626 West Lake Street Saint Louis Park, MN 55416 US
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2168 / Jian Liangyoubier Machinery Co., Ltd. No.159-8, Gongyeiba, Licheng District, Jinan, Shandong Province 250100 China
www.hybrew.com
Jian Liangyoubier Machinery Co., Ltd. is a comprehensive joint-stock company, integrating science, industry and trade together. Our main products are equipment of microbrewery with daily capacity of 10hl - 100hl products and middle-class brewery plants with daily capacity up to 100hl - 1000hl. We also provide equipment of wine, distillate spirits and light industry equipment of the pharmaceutical, chemical and petroleum industry.

International Paper Graphic Solutions is a comprehensive corrugated packaging supplier. We provide high-end Litho Lamin and Preprint graphics packaging, as well as a variety of double flute corrugated packaging options. We have a full staff of structural designers, graphic designers, and prepress technicians in addition to a knowledgeable sales team to help create the most effective corrugated container for your product. With multiple flute styles and finishes to choose from, we can meet your packaging needs.
CraftBeer.com


843 / JVNW Inc
390 S Redwood St
Canby, OR 97013-2459 US
www.jnwnv.com
JVNW, Inc. is an original partner in the pioneering efforts to revive craft brewing in this country. Established in 1981 to supply equipment to all beverage producers, JVNW began building brewing vessels in a scale to fit the requirements of the small brewhouse. JVNW manufactured the very first brewing equipment for the early craft breweries in Oregon, Washington and California. We have supplied equipment to over 600 brewing worldwide.

148 / Kagetic Industrial Flooring
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www.kageticusa.com
Kagetic provides chemical resistant, hygienic, industrial flooring. Kagetic consists of slip resistant ceramic tile and integrared stainless steel drains. We have more than 25 years of experience in the food and beverage industry. Let Kagetic help you with one of the most critical areas of your facility.

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www.kalsecspecializes in providing the brewing industry with advanced hop extracts for bitterness addition, light stability, foam enhancement and with all improved economics. In addition, HopKrat® natural hop extracts deliver flavor and aroma that matches traditional hopping. Kagetic® hop derived products are also ideal for non-alcoholic malt beverages.

2486 / Kaps Container Corporation
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www.kapstonepapern.com

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1034 / Keg Credit
1801 West 6th Ave Ste 1120
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www.kegcredit.com
Keg Credit is the solution for your keg financing/leasing needs. Keg Credit does NOT require long-term contracts. Why commit yourself to a 48, 52, 72 month minimum term??? Our program is simple, straightforward and is popular with all size brewers. Need freight?? Easy, Keg Credit can handle that as well! Stop by our booth #1034 to let our show you how we can save you money, provide you the highest quality cooperage and increase your keg return rate (Kegs are not made in these sizes). Your local Keg Credit representative can show you the most appropriate solution for you.

2050 / Keg Logistics LLC
3314 Meadow Creek Pl
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www.keglogistics.com
Keg Logistics is the world’s leading supplier of kegs, from empty keg returns, to the shipment worldwide. Each keg is silk-screened with from empty keg returns, to the shipment worldwide. Each keg is silk-screened with

2493 / KegRent, LLC
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KegRent offers the largest selection of keg programs available. Pay-Per-Fill keg management services as well as keg rental and leasing to rent to own programs are our core offerings. We can customize any program to fit your needs. With a flow of over 200,000 kegs we are big enough to handle almost any need, and small enough to know your name.

543 / KHS USA, Inc.
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www.kingorchards.com
King Orchards is a family fruit farm in northwest lower Michigan. We specialize in fruit juice concentrates offering McIntosh tart cherries, sweet cherries, peaches, apricots, nectarines, pears, and apples and offer these fresh fruits through out the harvest season. Along with concentrates, we also offer pitted I22 Biatlon and Montermorey tart cherries year round.

1100 / Kinnek
304 Avenue South
Suite 207
New York, NY 10010 US
www.kinneks.com
Save time, save money. Brew more. Kinnek is an online platform for brewers to compare custom quotes from suppliers to identify the best deal for your business. With a single request, you can get quotes for anything from brewhouses, growlers, promotional products, kegs, or even our bottles.

2543 / Klean Kanteen
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www.kleankanteen.com
Durable 18/8 stainless steel is choice material in the beer industry for good reason. A sustainable alternative to glass or plastic, Klean Kanteen has been making leakproof, 40oz and 64oz growers provide strength-from-the-top the easy transport for your brewery, gift shop, or tasting room. We also offer stainless steel pins and new insulated Tumblers, growlers for outdoor events and concerts. Most importantly, the containers won’t fill up the landfill like the ubiquitous red party cup—cheers to that!

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KegCraft offers the largest selection of keg programs available. Pay-Per-Fill keg management services as well as keg rental leasing and rent to own programs are our core offerings. We can customize any program to fit your needs. With a flow of over 200,000 kegs we are big enough to handle almost any need, and small enough to know your name.

2137 / K L gaat
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2392 / Kusel Equipment Co
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Kusel Equipment manufactures stainless steel drainage systems. Stainless steel floor drains, cleanout drain, hub drains, floor soil, trenches, trench drains, and P traps are available in stand and custom configurations. Many of our products are NSF Certified.

1852 / L.J. Star Incorporated
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www.ljstar.com
L.J. Star is a leader in preproduction observation equipment including: a variety of sanitary sight glasses; sight windows and sight ports; sanitary visual flow indicators, sanitary fittings, mounts and clamps; light ports, luminaries and tank lights; cameras systems; level gauges and accessories including wipers and timers. At L.J. Star, we stand behind our products and provide third-party documentation of product performance to meet the highest standards of compliance, unlike other suppliers.

2047 / Lallemand Brewing
900 N. North Branch Ave Suite 1N
Chicago, IL 60642 US
www.lallemand.com
Lallemand Brewing offers a full range of products including dry yeast and nutrients and exclusive Lallemend brand. Under our AB Vickers brand, we offer brewing process aids, clarifiers, anti-foam products, enzymes and other brewing process aids.

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www.lambrechts.be
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LD Carlson/Company has been a leading national wholesaler of winemaking and beer making products since 1970. Based in Kent Ohio, LD Carlson operates from a manufacturing facility on quality products delivered with prompt and efficient service. LD Carlson represents products designed for the brewhouse including Hopupion hops; White Labs liquid yeast, 5 Star chemicals; and Brewer’s Best spices. We sell a variety of quality malt brands including Avanguard German Malt; Briess Malt, Montana Malts, and Dingman’s Belgian Malt. Our dedication to providing the industry with the best possible customer service and competitive pricing allows us to serve you with confidence and an eye on the future.

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2443 / M Cornell Importers, Inc
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2325 / Madison Chemical Co, Inc.
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1453 / Maisonneuve / Eurosource, Inc.
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Maisonneuve Keg SA is based in Normandy, France and is a leading European manufacturer of stainless steel kegs, casks, and food tanks. Eurosource, Inc. is the sole agent for Maisonneuve SA in the US, Canada, and Mexico. In addition to selling containers of kegs shipped directly from the factory, we are able to supply our customers with high quality kegs and casks from our U.S. inventory.

1419 / Malek Brautech GmbH
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2365 / Malteurop North America Inc
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www.malteurop.com
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2473 / Marks Design & Metalworks
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www.marksdmw.com
Marks Design & Metalworks is a US manufacturer of complete stainless steel brewing systems, brew houses, tanks and cellar equipment. Brewhouses from 5-200 BBL and cellar tanks from 5-1500 BBL.

254 / Master Brewers Association of the Americas
3340 Pilot Knob Road
Chico, MN 56513 US
www.mbaaa.com
The Master Brewers Association of the Americas (MBAAA) provides technical information and practical knowledge to assist members in constantly improving processes and procedures to create a better brew. Short courses, workshops, local MBAA District meetings, and the annual conference provide educational opportunities that cover every aspect of brewerware operations. Founded in 1887, MBAAA continues to serve as an important and valued resource for those who are passionate about brewing.

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1358 / Matthews Marking Systems
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Matthews offers more ways to code and identify your product than any other single supplier, from laser coding to complete turnkey ink-jet systems. Our products provide traceable and accurate coding solutions to all categories and stages of the craft brew industry. Our technologies include: thermal ink, high resolution ink jet, laser, thermal transfer, and specialty inks that can be integrated into your production and/or bottling line.

2193 / May Group International
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May Group has been producing unique PPOP materials since 1948. 99% of our products are made in the USA, Because that is the reason why we have the faster lead times and maintain tighter quality control. We manufacture metal tags, illuminated LED signs, wooden signs, combinations of these materials, and much more. In our centrally located company, Fort Worth, TX facility. We also have six on-site designers if you need assistance in designing a POP item for your brewery.

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Bottling your beverage gets it into the hands of more customers and is the ultimate step in generating sales. Meheen filling technologies are engineered to make premium beverage bottling possible and cost-effective. Our fillers handle premium brands ramp up bottling production quickly and efficiently. A Meheen fully-automated, pneumatic powered filler can produce up to 2,300 bottles per hour and help you increase distribution, production and margins from the first bottle and beyond.

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Kent, WA 98032 US
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Raleigh, NC 27609 US

1753 / Milne Fruit Products, Inc.
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1801 / Minnetonka Brewing & Equipment Co.
6022 Culligan Way
Minnetonka, MN 55345-5917 US
www.mtb-bec.com

Minnetonka Brewing and Equipment Company provides customized Brewing and Distilling equipment, kegs, accessories and ancillary components. Offering turnkey solutions, ranging in size from Pilot to Production, we will work closely with you to create the brewing and distilling system you need. We also offer a wide variety of consulting services from business plans to turnkey installations, and everything in between to provide you comprehensive customer service.

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www.misco.com/beer

The MISCO Digital Beer Refractometer is not just another repurposed Brix refractometer. MISCO Pro-Brewing Scales™ are scientifically derived from a beer model with a complex sugar profile, influenced strongly by maltose, and specific to wort. As there is very little sucrose in wort, measurements and temperature compensation are naturally much more accurate than sucrose-based Brix refractometers.

2241 / Miura America Company, Ltc.
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Suite 330
Atlanta, GA 30339 US
www.miuraboiler.com

Miura is the largest boiler manufacturer in the world, specializing in modular, clean burning, energy efficient low NOx boilers with the smallest footprint based on BHP/sq. ft.

1406 / MNF Beer Dispenser Inc.
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www.mnf.beer

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1800 / Mumm CRAFT Products
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www.mummcraftproducts.com

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1949 / Murphy & Son Ltd.
Alpine Street
Nottingham, NG6 0H0 United Kingdom
www.murphyandson.co.uk
Murphy and Son Ltd can provide you with all the brewing processing aids you need. Every single one of our products is formulated and manufactured to perform to the highest standard and will give you the consistent results you require every time you brew. Murphy and Son’s portfolio gives a comprehensive range of products such as yeast foods, carrageenan, isinglass finings, and zetolite. All our products are backed with technical support.

536 / Nasco Whirl-Pak
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Whirl-Pak ® bags made possible the first sterile sample bags on the market. Whirl-Pak ® bags were developed over 50 years ago and made possible the co-extrusion of low-density and linear low-density, virgin polyethylene, giving the bags two important characteristics: exceptionally clear and superior strength.

1017 / National Honey Board
11409 Business Park Circle
Firestone, CO 80504 US
www.BeveragesWithHoney.com
The National Honey Board (NHB) is an industry-funded agriculture promotion group that works to educate beverage processors about the benefits and uses for honey and honey products through research, marketing and promotional programs. The Board’s work, funded by an assessment of one cent per pound on domestic and imported honey, is designed to increase the awareness and usage of honey by consumers, the foodservice industry and food manufacturers.

1603 / Neil Enterprises Inc.
450 E BUNKER CT
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158 / Nether Industries Inc.
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www.silverstatelss.com
Silver State Stainless is a High Quality stainless steel tank manufacturer. We build American made custom stainless steel Brewhouses, Fermenters, and Brite tanks. As a company, we provide stainless steel fabrication services combined with high customer value and on-time delivery. We are employee owned and believe in American ingenuity and high quality craftsmanship.

835 / SIMATEC Impiantibirra
Via Nazionale 12
Varese, IT 21050 Italy
www.iantibirra.it
SIMATEC offers an innovative brewhouse solution on a tremendous increase of productivity.

1955 / Simpsons Malt Ltd.
Tweed Valley Maltings
Tweedside Trading Estate
Benwick-Upon-Tweed
Northumberland TD152UZ United Kingdom
www.simpsonsmalt.co.uk
Simpsons Malt is a family-owned independent malt processing company providing premium malt to the brewing, distilling and food industries worldwide. We have been malsters and agricultural merchants since 1782, in an ever changing market place. We remain independent by providing premium products and services to our customers who value quality products and services and a long term partnership approach, which is mutually beneficial to all stakeholders. Available through Brewers Supply Group.

2195 / Ska Fabricating
13589 CR 213
DURANGO, CO 81303 US
www.skafabricating.com
As a co-owner of Ska Brewing, Matt Vincent spent many long hours dreaming up ways to move efficient, capable and simply, by making things easy, people are happy and happy people make good beer! Here at Ska Fab we specialize in making small footprint, inexpensive equipment, to provide better efficiency within your company. Ska Fabricating is simply made by brewers, for brewers and proven in a brewery.

2342 / SMB Machinery Systems
2583 Airport Industrial Dr
Bail Ground, GA 30107-4581 US
www.smbsales.com
539 / SMC Corporation of America
10100 SMC Boulevard
Noblesville, IN 46060 US
www.smc-pneumatics.com
SMC Corporation, the World's Largest Manufacturer of Pneumatic Components, includes cylinders & actuators; control valves; SMC-steel product; vacuum components; anti-static discharge components; dryers/coolers; airline equipment; sensors; switches; flow switches and products for processing. Industries served are food & packaging, equipment, automation equipment.
KEG RETURN

SUSTAIN MANUALS
2555 / SMT Food & Beverage Systems
650 Frith Drive
Stokely, VT 05448 US
www.smtbrews.com
Purveyors of MBA brewhouses, cellars and an array of support vessels and systems. The SMT BrewSystems Team combines decades of experience brewing, engineering, fabricating, designing control systems, and project management. If you are an established brewer looking to expand or starting up with your first equipment package, partner with SMT BrewSystems for quality, innovation and support. www.smtbrews.com

1019 / Smyth Co
1085 Snelling Ave N
Saint Paul, MN 55108 US

135 / Sofomec - BlueGlass
39 Avenue De La Mame
Tourcoing, 59200 France
www.sofomec.com
SOFOMEC brings you the best of the glass. We supply glass packaging to the brewing industry worldwide. We only need 90 days per year to develop a new exclusive shape, in any capacity. We also carry a large inventory of standard bottles. Please come and discuss your project with us!

844 / Sonoma Cast Stone
133 Copeland Street
Petaluma, CA 94952 US
www.concretebeertanks.com
Concrete Beer Fermenting Tanks

154 / Spartan Chemical
1110 Spartan Drive
Macon, GA 31201 US
www.spartanchehemical.com
Spartan Chemical has been a recognized leader in the formulation and manufacture of sustainable cleaning and sanitation solutions for the industrial and institutional market since 1936. Spartan’s chemical products and services are used in building service contractor, education, healthcare, food service and processing, lodging/ hospitality, and industrial needs.

939 / Spec Trelleising
39 Indian Dr
Irbyland, PA 18974 US
www.spectrelleising.com
Spectrelleising is a supplier of high quality brewery equipment including electric powered steamers and pressure washers, S/S tanks, i/o-batch capable barrel racks, bottle rinsers/washers as well as hoppers materials for hop growers. If your quality counts, please consider Spectrelleising for your equipment needs.

443 / Specific Mechanical Systems Ltd
6149 Kirkpatrick Crescent
Saanichton, BC V8M 1B9 Canada
www.specifc.net

2368 / Spokane Industries
3806 S Sullivan Rd Bldg 4
Spokane Valley, WA 99216-1060 US

157 / St. Francis Packaging
9121 S 48th Ave
Little Rock, AR 72209 US
www.stfrancispackaging.com

1526 / Standard-Knapp, Inc.
63 Ponce de Leon St
Portland, CT 06480 US
standard-knapp.com

Standard-Knapp, a worldwide leader in the manufacture of collaborative packaging machinery, offers its 939EZ Versatron™ Case Pack, 9393 Versatron™ Soft Catch Servo Case Bucker, and 9395 Versatron™ Pic-N-Place case packing module ideal for most craft brewing operations. Show attendees can view Standard Knapp’s Retrofit Grid system, change parts and EZ-Picker at the booth. Stop by to learn how Standard-Knapp can partner with your company to meet your packaging needs!

1359 / Stanpac ink
2780 Thompson Road
Smithville, ON L2A 2A0 Canada
stanpacnet.com
Stanpac ink introduces its new state-of-the-art glass container printer in Smithville, Ontario. Stanpac can decorate virtually any glass container using either conventional and ceramic inks, precious metals and now organic and UV inks for advanced colour brilliance and exciting process printing effects.

1355 / Star Kay White, Inc.
151 Wells Ave
Congers, NY 10920-1396 US
www.starKaywhite.com
Star Kay White, Inc. is a leading manufacturer of fine flavoring ingredients for brewers. Star Kay White two-fold Gold Star Pure Vanilla Extract and Chocolate Extract #18 are among many other standout items (Lime, Lemon, Orange, Cinnamon, Rose, etc.) which brewers know and use by name. These are premium quality extracts and flavorings, non-GMO certified, no sugar added, and all extracts have their own TTB numbers for alcohol drawback.

455 / Statco DSI
14766 NE 95th St
Redmond, WA 98052-2519 US
www.statco-dsi.com
Statco Engineering and DSI Process Systems make up the largest independently owned distributor and systems integrator in the sanitary processing market, serving the food, dairy, beverage and bio-pharm markets from 11 offices strategically located across the U.S. With over 100 factory relationships, Statco-DSI can offer the most suitable equipment for your application, budget, and process parameters. We also have 2 fabrication shops that can build pump carts, skidded equipment and more.

906 / Steametrics
808 Hindry Ave Ste E
Inglewood, CA 90301-3038 US
www.steametrics.com
Steametrics is an industry-leading supplier of commercial and industrial cleaning products, specializing in vapor steam machines for mobile or in-house applications. Our products range the full optima Steamerehands down the industry leader of steam vapor machines for hot water extractors, microfiber towels and a full offering of accessories designed for broad cleaning solutions and unique industrial applications.

559 / Sterling Press & Packaging Inc.
850 Greenwood Ave
Sekirk, MB R1A 2B1 Canada
www.sterlingpackaging-inc.com
Bottle and cans packaging 4 pack, 6 pack, 8 pack, 12 pack, as well 4 pack, 6 pack, 8 pack, 12 pack, 15 pack 20 pack and 24 pack for cans.

1455 / STM Instruments
809 Bross St
CO 80301 US
www.stminstruments.com
STM Instruments manufactures the edometer, the first affordable and accurate digital hydrometer specifically designed for the Brewer, Distiller and Winemaker. Outputs include SG, Density, Brix, Plato, Baumé, Potential Alcohol, Sugar Concentration, Na, pH, Proof and Temperature.

1623 / Stout Tanks & Kettles LLC
16300 SW 72nd Ave
Portland, OR 97224-7759 US
conical-fermentation.com
At Stout Tanks and Kettles, we are the small brewery experts, specializing in systems and project management. If you are an established brewer looking to expand or starting up with your first equipment package, partner with SMT BrewSystems to meet your demand for exceptional quality. From sanitary process through production to distribution, there is a constant need to be efficient in all steps to meet your end goal. Partner with us for your engineering needs, both inside and outside of your facility.

2243 / Sugar Creek Hops, LLC
7250 N 350 W
Thornwood, IN 46071 US
www.sugarcreekhops.com
Sugar Creek Hops is an independent family-run hop supplier based out of Central Indiana. Together with our grower partners we farm, process, and distribute hops from the Pacific Northwest, United Kingdom, Europe, and the Pacific. Whether you are in the planning phases of your brewery or an established large regional, our team is dedicated to supplying you with the freshest, highest quality hops, superior customer service, all while fostering a sustainable hop industry.

2187 / Superior Screen Systems
155 SW Heman Rd
null, OR 97002 US
www.bottleprinter.com
Tri-S (Superior Screen Systems) specializes in custom screen printing on bottles using organic inks and UV light curing. Since 1984, we have taken pride in decorating your bottles with a distinctive, artistic image that reflects the quality of your product and elevates your brand. Our production capabilities are large and we can customize our products to meet your needs. We are committed to working with our customers, employees and suppliers to help promote sustainability. Learn more on our site at bottleprinter.com.

1404 / Swag Brewery Beer Gear
1690 Goodwood Drive
Tallahassee, FL 32308 US
www.swagbrewerygear.com
Beer Soap! Brew Candies! Hop Candy! Swag Brewery designs and manufactures industries thrives on beer-themed merchandise that is sold in stores around the world. Select to shop around the USA.

1848 / Symbiont Science, Engineering and Construction, Inc.
6737 W. Washington Street
Pewaukee, WI 53124 US
The brewing industry utilizes many processes to bring a variety of products to the marketplace, and every facility has its own unique engineering requirements. The common element for brewers is the demand for exceptional quality. From sanitary process through production to distribution, there is a constant need to be efficient in all steps to meet your end goal. Partner with us for your engineering needs, both inside and outside of your facility.

2142 / Taphandles, LLC
1424 4th Ave Ste 201
Seattle, WA 98101-4602 US
www.taphandles.com
Taphandles helps breweries SellMore. Beer. From our modest roots as a tap handle design and manufacturer, we’ve evolved with the industry into a fully integrated beer marketing company that helps breweries bring visibility to their brands through innovative product design. At Taphandles, we see our job to help bring brands to life and connect breweries to their customers. We bring passion for beer and industry experience to our daily work.

1451 / Taprite / DSI
3248 Northwestern San Antonio, TX 78238-4043 US
www.taprite.com
Taprite is a preferred supplier to many well known brands in the soda and beer industries around the world. Our company operated as two companies, Taprite-Fassco and North American Dispense Systems, which globally is the largest manufacturer of CO2 regulators in the beverage industry. Taprite’s quality products and commitment to the industry makes it a brand of trust.

2347 / THAIY USA Inc
683 Executive Dr
Willowbrook, IL 60527-5603 US

257 / TechLite Insulation
2122 W. 5th Pl.
Tempe, AZ 85281 US
www.teclite.com
TechLite Insulation is a great option for brewery insulation needs! We are your single source for brewery insulation and have merged to form Taprite. Taprite is owned by Aalberts Industries, which globally is the largest supplier of CO2 regulators in the beverage industry. Taprite’s quality products and commitment to the industry makes it a brand of trust.

2272 / Tel-Tru Manufacturing
408 St Paul Street
Rochester, NY 14605-1734 US
www.teltru.com
Precise temperature measurement is critical in the brewing process. For sure,
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<th>Booth / Company</th>
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<td>1506 / The Brandit</td>
<td>31A Village Pond Ln, Hampton, NC 28443 US</td>
<td><a href="http://www.thebrandit.com">www.thebrandit.com</a></td>
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<td>1408 / The Growler Station/GS Dist Group</td>
<td>15376 Barnanca Parkway, Suite B101, Irvine, CA 92618-2459 US</td>
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<td>2299 / The Strainrite Companies</td>
<td>65 First Flight Drive, Auburn, ME 04210 US</td>
<td><a href="http://www.strainrite.com">www.strainrite.com</a></td>
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<td>1102 / The Vincit Group</td>
<td>412 Georgia Ave Ste 300, Chattanooga, TN 37403-1853 US</td>
<td><a href="http://www.vinctigroup.com">www.vinctigroup.com</a></td>
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<td>2495 / Thermo-Stor LLC</td>
<td>4201 Lien Rd, Madison, WI 53704-3606 US</td>
<td><a href="http://www.thermostor.com">www.thermostor.com</a></td>
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<td>759 / TeraGanix</td>
<td>19371 US Hwy 69 S, Alto, TX 75925 US</td>
<td><a href="http://www.teraganix.com">www.teraganix.com</a></td>
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<td>1508 / The Brandit</td>
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<td><a href="http://www.thebrandit.com">www.thebrandit.com</a></td>
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<tr>
<td>660 / The Blast Shop</td>
<td>93930 US Hwy 69 S, Alto, TX 75925 US</td>
<td><a href="http://www.thebrandit.com">www.thebrandit.com</a></td>
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<td>1004 / Thermalone Inc</td>
<td>1531 14th St NW Ste 1, Auburn, WA 98001-3518 US</td>
<td><a href="https://brew.thermaline.com/">https://brew.thermaline.com/</a></td>
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<tr>
<td>737 / Thermomass</td>
<td>1000 Technology Drive, Boone, IA 50036 US</td>
<td><a href="http://www.thermomass.com">www.thermomass.com</a></td>
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<tr>
<td>1252 / Thonhauser USA/AFCO</td>
<td>1329 E Kemper Rd Ste 4224, Cincinnati, OH 45246-5100 US</td>
<td><a href="http://www.desina-usa.com">www.desina-usa.com</a></td>
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<td><strong>2015 Craft Brewers Conference &amp; BrewExpo America ®</strong></td>
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### Tosca

Tosca provides a full range of keg services, including selling new and used kegs, repairing kegs and valves to meet your specific needs, selling rebuilt valves, and retrieving stray kegs and returning them to you. For more information, visit toscaltd.com or email beer@toscaltd.com.

#### 1727 / Treatt

4900 Lakeland Commerce Pkwy
Lakeland, FL 33805-7637 US
www.treatt.com

Treatt® is a leading global independent supplier of innovative ingredient solutions for the flavor, fragrance and consumer goods industries renowned for its technical expertise and knowledge of ingredients, their origins and market conditions. Our in-depth knowledge of ingredients allows us to provide direct access to unique solutions which customers would not usually find elsewhere. This allows your company to create signature products using Treatt's specialties.

#### 2292 / Trinity Engineering

583 Martin Avenue
Rohnert Park, CA 94928 US
www.trinityengineering.com

Experienced fabricators of millwork and displays for brew pubs and retail areas. We have the capabilities to work with wood, metal, glass and lighting. Example of our installations can be found all across the US.

#### 453 / True Fabrications

154 N 35th Ave.
Seattle, WA 98103 US
www.truefabrications.com

True Fabrications is the leading wine lifestyle brand and marketer for thousands of wine retailers around the world. We value satisfied customers above all else by providing exceptional service, high quality products, and attractive retail packaging at the most competitive prices. True Fabrications’ reputation with our customers is backed by our 100% Satisfaction Guarantee on all of our products and services.

#### 816 / UBC Group

65 N Central Dr
O Fallon, MO 63366-2338 US
www.beer-cc.us

UBC group is a manufacturer and distributor of quality beer and beverage equipment and promotional materials for breweries and beverage companies. UBC group has the lowest pricing in the industry, along with the best customer service.

#### 1954 / UK Brewing Supplies / Angram

201 S. College Ave
Lancaster, PA 17606-5316 US
www.ukbrewing.com

UK Brewing was formed in 1997 with the purpose of bringing you everything you need for cask conditioning, including the know-how.

#### 239 / Ultra Fiberglass Systems

9732 W Carmen Ave
Milwaukee, WI 53225-2520 US
ultrafiberglass.com

Fiberglass Platforms, conveyor system Walkways, tank and machine Access Platforms with Staircases or Caged Safety Ladders. Brewing Filter Media Collection Bins. All products designed and custom built and installed. Can be modified for future growth of brewing facility. Comfortable to stand on and easy to clean up.

#### 246 / Union Engineering North America, LLC (formerly the Wittmann Company)

1 Industry Drive
Palm Coast, FL 32137 Denmark
www.union.dk

Yet again this year, Union Engineering exhibits a comprehensive range of innovative products and services for in-bottle and in-store trade. Logo recognition is the key to brand awareness and sales. Union Engineering’s advanced die-casting, 3D-printing, and injection moulding processes are the leading edge technologies that will ensure Union Engineering continues to lead the way.

#### 2287 / Union Jack

657 S Hurstbourne Pkwy # 264
Louisville, KY 40222-5895 US
www.unionjacktools.com

We offer a large selection of unique cleaning and handling tools for craft breweries. Tools such as the popular Food Hoe allow spent grain to be easily removed from tanks. Store and remove your spent grain in our food-grade bins and drums. Help keep your brewery tanks clean with our color-coded tank brushes made from FDA-compliant materials. We also offer several sizes of mixing paddles and shovels in both plastic and stainless steel.

#### 714 / Union Street Tin Co.

350 S. Northwest Hwy - Suite 300
Park Ridge, IL 60068 US
www.unionstreettin.com

Over a century ago, on Union Street in downtown New Orleans, an Italian immigrant launched a family business that would endure for four generations. From the classic olive oil tins that started it all to the cutting edge style and construction of contemporary metal packaging, the Union Street family has embodied the experience, technical knowledge, and sense of design that make it uniquely qualified to meet the demands of the modern marketplace.

#### 139 / United Barcode Systems

938 So. Andreasen Dr. Suite G
Escondido, CA 92029 US
www.ubicode.com

United Barcode Systems is a global leader specializing in marking, coding and labeling technologies. Whether your bottle needs a laser date code or your box needs a high resolution inkjet code printed on it, we are the right choice. UBS is responsible for the design and manufacture of all our technologies. We have been working with craft brewers for...
1011 / United Bottles & Packaging
1400 Dagenais W Blvd
Laval, QC, H7L 5C7 Canada
www.unitedbottles.com
Your most reliable source for distinctive and quality packaging for the craft beer & cider industry since 1994. We offer the largest selection of fast from stock bottles in North America. Bulk or pre-packaged. Fast turnaround time. Guaranteed pressure ratings. 3 distribution centers (Montreal, Los Angeles & Denver). North American & German Glass only.

1601 / United CO2
1105 Zuri St
Denver, CO 80240-3338 US
www.unitedco2.com
United CO2 is a full service, beverage grade CO2 provider offering innovative and value-added services. We strive to create a successful partnership through understanding your unique needs. United CO2 is an alliance comprised of independent distributors. We are dedicated to supplying consumers with beverage grade CO2, while offering the most comprehensive, nationwide equipment and services network.

1400 / Universal Packaging
1810 Kootenai Road
Vernon, BC V1T 8T2 Canada
www.thethinkuniversal.com
Universal Packaging provides bottles, screen-printed labels and cartons, along with graphic design, warehousing and logistics.

1959 / University of California - Davis
1333 Research Park Dr
UC Davis Extension
Davis, CA 95618-4852 US
www.extension.ucdavis.edu/brew
UC Davis has been the leading provider of university-level qualification in brewing science and brewing engineering since 1958. The professional brewing programs at UC Davis Extension are the only North American programs accredited by the IBD. Led by renowned instructors Michael Lewis, Ph.D., and Charles Bamforth, Ph.D., D.Sci., our programs offer unparalleled expertise in brewing science, technology and engineering.

856 / University of Nottingham
Sutton Bonington Campus
Loughborough, Leicestershire LE12 1SR United Kingdom
www.nottingham.ac.uk/brewingscience/index.aspx
The International Centre for Brewing Science at the University of Nottingham applies contemporary science and pioneering sensory understanding to deliver outstanding value to the international brewing industry. We provide world class teaching across the globe via our Postgraduate Brewing qualifications and short courses delivered through e-learning and residential courses. Research strengths: yeast & fermentation technology, brewing science, sensory and consumer science and beer flavor technology.

702 / University of Portland
5000 N Willamette Blvd
Portland, OR 97203 USA
www.bus.portland.edu
Beginning in April 2015, the Prampol School of Business offers an online graduate certificate in craft brewery management. Led by recognized craft beer business experts, Sarah Prampol, Ph.D. and Mark Meeler, Ph.D., our program provides graduate level business training to craft industry professionals. Consisting of three modules: Strategy, Marketing Intelligence, & Strategic Controls; each module also offers continuing education credits for lawyers & CPAs upon completion (most states).

761 / Virginia Economic Development Partnership
901 East Byrd Street
Richmond, VA 23219 US
www.v奥地利.org
With low operating costs, a pro-business environment, access to key markets driving tourism industry and a skilled workforce, Virginia makes it easy for craft brewers to say “yes” to more opportunities, more growth and more success. Visit us for more information on joining Virginia’s growing craft brewing community.

715 / Vita-Pakt Citrus Products Co
707 N Barranca Ave
Covina, CA 91723-1231 US
www.vita-pakt.com
Vita-Pakt Citrus Products Co. is a vertically integrated processor of conventional and organic citrus & kiwi fruit products located in California. Currently supplying frozen & dehydrated citrus peels to the brewing industry on an industrial level. We specialize in the Seville variety (bitter orange) that is commonly used in Traditional Belgian Ales. We also offer kumquat, lemon, lime, grapefruit and tangerine peels. All fruit comes from central CA with no additives and non-GMO.

1046 / VLB Berlin
Seestrasse 13
Berlin, D-13353 Germany
www.vlb-berlin.org
The VLB Berlin is a German institute and service provider with a focus on beer brewing. Today around 150 people work in the fields of research, teaching, service and information for the brewing, malting, beverage and beer supply industries. The VLB has its roots in the German brewing industry but also works internationally. Customers all around the world take advantage of our training courses and of our broad experience in the fields of analytics and consulting.

2546 / VNE Corporation
2466 / Vermont Information
1598 / Vita-Pakt Citrus Products Co
1598 / WaveTrain Intermedia
19573 E 32nd Pkwy
Janesville, WI 53547-1698 US
www.vnestainless.com
VNE Corporation is a leading manufacturer of stainless steel fittings, valves, and specialty related products, both for sanitary and industrial/laboratory grades. VNE also offers stainless steel sanitary and industrial tubing. VNE serves the dairy, food processing, pharmaceutical, cosmetics, chemical, water treatment, and many other industries. All orders - large or small - benefit from our immediate attention and carry the quality, name, and reputation of VNE.

1153 / W.M. Sprinkman
19673 E 32nd Pkwy
Arvada, CO 80011-3300 US
www.victorypackaging.com
At Victory Packaging, we are Architects of Packaging Solutions. We create a solution that meets your individual requirements by focusing on your unique needs. Victory Packaging is a full service supplier of packaging products, services and equipment. With over 60 locations across the US, Canada and Mexico we have a location to provide your with a packaging solution nearby. Stand out above the craft crowd. Go beyond the ordinary package using our extraordinary beer. Think Victory Packaging!

2276 / Vin Table, LLC
PC Box 405
Ambler, PA 19002-0405 US
www.vintable.com
Made in the USA, FDA approved, food grade silicone bungs. In business since 1995.

2489 / WaveTrain Intermedia
31 Street
Webster Groves, MO 63119 US
www.WaveTrainIntermedia.com/services/Craft-Brew-Marketing
Craft Beer WaveTrain Intermedia is an integrated marketing agency with a focus on craft beer. We make great beer... but how do you get the word out?
That’s where we come in. From graphic design to awkward jokes, landing page implementation to tasting your beer and everything in between - we’re here for you. Visit us at booth 2489 Twitter & Instagram @WaveTrainLLC

1139 / Weber Scientific
2732 Kiser Rd
Trenton, NJ 08691-1806 US
www.weberscientific.com
Weber Scientific is a leading manufacturer and distributor of laboratory supplies and equipment to the beverage and food processing industries. Since 1959 we have specialized in supplying the quality control needs for product testing and for overall processing and facility quality assurance. Our 242-page buyer’s guide, legendary for its choices, offers a comprehensive selection of products, including many exclusive and hard-to-find items.

461 / Western Square Industries
1621 N Broadway Ave
Stockton, CA 95205-3046 US
www.westernsquare.com
Western Square Industries is the world’s leading manufacturer of barrel racks and provides a variety of equipment to meet ever-changing needs. Our racks are available in stainless steel and powder coated to protect your beer or anything else you have in barrels.

1942 / Weyermann® Specialty Malting Company
461 / Western Square Industries
Briemstraße 17-19
Bamberg, D-96052 Germany
www.veyermannstrstr.com/Weyermann/Brewing.aspx
Weyermann® is the world’s largest malt portfolio, produced entirely in-house, and has become the leading malt supplier to the worldwide craft beer industry. We have been serving the American craft brew industry since 1994 and are now by far the largest supplier of European malt to the U.S. Weyermann® Specialty Malts are also the freshest European malts available in the U.S. market, due to the high constant number of containers that are being shipped to the U.S. every day from Bamberg, Germany.

2179 / Whalen Insurance
71 King St
null, MA 01060 US
www.breweryinsurance.com
Provider of all property and liability insurance products to craft breweries since 1987

Sponsor

1643 / White Labs, Inc.
9495 Candia St
San Diego, CA 92126-4541 US
www.whitelabs.com
Certified pure liquid brewers, distillers and beer extractors. Certified pure liquid brewers, distillers and beer extractors. Certified pure liquid brewers, distillers and beer extractors.
EXHIBITOR LISTING

441 / Wilbur-Ellis
3950 Hillsdale Drive #203
DeSoto, WI 53018 US
www.wilburellisfeed.com
Wilbur-Ellis is an international feed ingredient marketing company specializing in working with brewers and malting companies to help provide solutions for their co-product streams. Marketing spent grains, spent yeasts, barley, and other malting by-products directly to farmers and end users throughout the US and Canada. Whether your brewery is producing 8,000 bbl per year or over 300,000 bbls per year we’ll help build and manage a safe and profitable plan for your co-products.

SPONSOR

2042 / Wild Goose Canning
1750 55th St, Unit B
Boulder, CO 80301 US
www.wildgoosecanning.com
Founded in 2011, Wild Goose Canning (WGC) is the industry’s leading craft beer canning system maker. Product innovation and superior customer service are the Company’s hallmark. With a focus on quality parts, WGC engineers and custom builds all of its canning systems in Boulder, Colorado. With the best word-of-mouth in the craft market, WGC has experienced more than 100% year-over-year growth since its inception.

1417 / Wilhelm Hormes Ing. GmbH & Co. KG
Bunrner Str. 4
Eisen, Oldenburg 48932 Germany
Renewal by Hormes means: dismantling of the used machine to its single parts, sandblasting of frame construction, reconstruction and modernizing by using new gears, starwheels, gaskets, springs, electric parts, pneumatics, motors a.s.o.
After this process the machine is as a new one. Our delivery range comprises all production lines which are found on the sector of filling drinks. The machines are renewed according to customers’ demands.

141 / Windsor Foods
4200 E. Concours Dr Suite 100
Ontario, CA 91764 US
www.windsorfoods.com

1260 / Wine & Craft Beverage News
PO Box 121
Palatine Bridge, NY 13428-0121 US
wineandcraftbeveragenews.com/
Wine and Craft Beverage News is a monthly trade publication covering all phases of producing a craft beverage. Our broad coverage allows you to gather good information and ideas from the wine and distilling industries as well as craft brewing.

2334 / World Bottling Cap, LLC
3044 Old Denton Rd # 111-225
Carrollton, TX 75007-5016 US
www.worldbottlingcap.com
World Bottling Cap markets and sells the patented Easy Pull Bottle Cap for use on glass and aluminum bottles. The Easy Pull Bottle Cap is an industry changing product that works on current production / filling lines and is available in single up to four color printing.

558 / WPA Pinfold Limited
WPA Pinfold Limited
Ex Libris
Leeds, WEST YORKSHIRE LS11 9QG
United Kingdom
How will you future proof your brand and ensure you continue to succeed in one of the fastest growing beverage categories?

2257 / Wyeast Laboratories, Inc.
PO Box 148
Odell, OR 97044-0148 US
www.wyeastlab.com
Since 1986, Wyeast Laboratories, Inc. has been producing Pure Liquid Yeast cultures and fermentations products crafted with skill and integrity. Our continuing devotion to providing superior products, insightful technical expertise and helpful customer service has earned Wyeast Laboratories the reputation as a worldwide industry leader. Wyeast Laboratories, Inc. Pure Liquid Yeast cultures are shipped directly to breweries with purity, viability, and freshness guaranteed.

SPONSOR

1543 / Yachma Chief - Hopunion LLC
203 Division St
Yakima, WA 98902-4622 US
www.ychhops.com
YCH HOPS is a grower-owned, global hop supplier focused on providing premium quality hops and uncompromising service. Our team is driven by a profound appreciation for our natural resources and a heartfelt respect for the communities we serve. Together, this creates a culture of continuous improvement centered on sustainably produced, innovative products. Whether you are looking for whole leaf hops, hop pellets, or extract, YCH HOPS is uniquely positioned to connect brewers with family farms.

812 / Z Specialty Food, LLC
1256-A Harter Ave
Woodland, CA 95676 US
www.zspecialfood.com
Since 1979, carving out our niche in the American Varietal Honey & Specialty Food Landscape. We have become America’s trusted source for pure, natural & varietal US-produced honeys, honey fruit spreads & nut butters. Our unique family business welcomes you to experience the dramatic differences between varieties of honey that have been minimally processed for the highest quality results. All products certified kosher, natural & extremely tasty.

1101 / Zahm & Nagel Co., Inc.
PO Box 400
Holland, NY 14080 US
www.zahmagnel.com
Zahm & Nagel is a small family-owned business which was established in 1908 in Buffalo, New York. In 1954, after years of successful production and sales of carbonating and quality control equipment for the beverage industry, the original company was sold to the Koch family who have continued the Zahm & Nagel tradition of producing high quality products for customers in the brewing industry. Zahm and Nagel equipment is used in over 100 countries around the world.

1454 / Zenan Glass
430 Flint Rd
North York, ON M3J 2J4 Canada
www.zenanusa.com
Zenar USA is one of the top 5 largest glass decorators in North America, specializing in supplying and branding glassware for the beer, lquor, wine and foodservice industries. The Canadian arm
of our company has featured on the Profit Top 100 Fastest Growing Companies for the last 5 years in a row! Zenan ranked 261st in the 25th annual PROFIT 500 Fastest-Growing Companies for 2013.

1423 / Zeon
321 S Taylor Ave Unit 150
Louisville, CO 80027-3606 US
www.zeon.com

739 / Zep Inc.
1310 Seaboard Industrial Blvd NW
Zep Inc
Atlanta, GA 30318-2807 US
www.zepbrew.com
Zep Food & Beverage Division has been a true partner in food and beverage safety and sanitation for more than 70 years. We offer a variety of high quality CIP and COP cleaners and sanitizers, drain maintenance products, biofilm removers, hand care and janitorial products. Zep’s Food and Beverage Safety Consultants are strategically located across North America and readily available to serve customers on a local level.

SPONSOR

143 / Ziemann USA, Inc.
6625 Miami Lakes Dr
Suite 420
Miami, FL 33014 US
www.ziemann.com
From the brewhouse to the bright beer tank cellar – ZIEMANN offers tailor-made solutions for small craft and large-scale breweries: malt intake, mills, mashing vessels, lauter tuns, mash filters, wort kettles, whirlpools, wort cooling systems, fermentation, storage, bright beer, yeast and water tanks, as well as the required process technology.

SELLING TOOLS
Help Make CBC a Green Event

You are an important partner in making CBC a sustainable event. Please do your part. Think before you throw. Help us be a reflection of the inspiring green efforts that we see in your companies!

Exhibitors

Minimizing waste in BrewExpo America® is crucial to greening the event.

- Exhibitors have been asked to make a commitment to sustainability (and provided the resources to do so) and have a pack-in, pack-out mentality.
- Collection bins are available during set-up and tear-down to recycle cardboard, plastics (including shrink wrap) and the like. Place materials in front of your booth to be hauled off.
- Whenever possible, Freeman Exhibit Services will reuse materials, including signage, carpeting and pallets.
- ZeroHero coordinates landfill diversion efforts during set-up and tear-down, as well as manages recovery on the docks to direct materials to various waste management centers.

Conscious Products

- All products at the convention center are served on recyclable or compostable plates, bowls, napkins and cutlery.
- Compostable cups provided by sponsor Eco-Products are available throughout all areas, including beer stations, hospitality suites and seminars.
- Please use your commemorative glass provided by sponsor Chrislan whenever possible!

Landfill Diversion and You!

Please help us put recycling, compost and waste in their proper place. Dispose of the following in bins throughout the venue:

- **Recycle Bin:** Cardboard, paper, hard plastics #1-#6, aluminum cans, bottles
- **Compost Bin:** Food scraps, soiled paper and cardboard, paper plates, napkins, compostable utensils and cups
- **Trash:** Wrappers, Styrofoam, plastic

World Beer Cup® Competition Recycling

Judging cups must be scentless and completely clear, limiting products appropriate for use. More than 50,000 plastic, hard-to-recycle cups used at the competition will be collected separately and recycled through our partnership with Eco-Cycle.

Sustainability Open House: Conversations in Green

Friday, April 11
11:30 am – 1:30 pm
Room 212

Save Money. Save Resources. One Beer at a Time.

Please join colleagues over beers and munchies during a two-hour, come-and-go-as-you-please gathering to mingle with members of the BA’s Sustainability Committee, enter to win sustainable products and services like a bike and a one-day consulting session from Antea Group, get paired with a Sustainabilbuddy, learn about the BA Sustainability Manuals, hear about resources, get inspired, and more.
Discover new ways to keep your packaging lines moving and help Mother Earth.
Attend "Technology Talks for Sustainable Packaging Lines" at 10 a.m.,
12 p.m. and 3 p.m. Wednesday and Thursday in Booth 1516.
Pst! If you attend, you can sign up for a chance to win an Apple iPad. Drawing will be
Friday morning and you do not need to be present during the drawing to win.

@FoodBevSustain  PowerTransmissionSolutions
PowerTransmissionSolutions.com/SystemPlast