

RAW MATERIALS ISSUE

# THE NEW BREWER

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2022 WORLD HARVEST REPORTS

## HOP CONTRAST

SLIGHT DECLINE FOR U.S.;  
CHALLENGING EUROPEAN CROP





Riverbend Malt House

impact of real-time, end-to-end fermentation monitoring and analysis on a brewer's business and the environment.

The ROI calculator allows brewers to enter the number of barrels produced per year and the number of fermentation tanks in place, and based on their unique inputs, see ingredient and labor savings as well as environmental impacts, such as water saved and reductions in waste. The calculator makes it easy to discover opportunities to increase tank utilization and potential revenue gains from replacing ad hoc sampling and testing with automated, live-streamed fermentation monitoring.

The Precision Fermentation BrewMonitor® System is the only available solution that simultaneously measures seven unique fermentation properties including dissolved oxygen, pH, gravity, pressure, fluid and ambient temperatures, and conductivity, making this calculator more comprehensive and capable of quantifying fermentation-process control improvements.

"The ROI calculator gives brewers tangible insights into facets of their business that weren't possible before, from time, money and energy savings to lowering their carbon footprint," said Jared Resnick, CEO of Precision Fermentation. "Having a clear understanding of the potential quantifiable return of real-time, end-to-end fermentation monitoring and optimization can help brewers make important and highly impactful business decisions."

*Precision Fermentation offers a groundbreaking, real-time monitoring solution that dramatically enhances control over the fermentation process for producing brewed beverages. Visit [precisionfermentation.com](https://precisionfermentation.com).*

## RIVERBEND JOINS INC. 5000 LIST

Inc. named Riverbend Malt House number 2,804 on the list of the 5,000 fastest-growing private companies in America. This achievement comes on the heels of a major facility expansion, which increased Riverbend's malting capacity by more than 50 percent.

The annual Inc. 5000 list is one of the most prestigious rankings of the nation's fastest-growing private companies, representing top tier independent small businesses in America. Inc. 5000 status is conferred based upon a company's cumulative revenue growth over the preceding three years. Since 2018, amid the global COVID-19 pandemic, Riverbend has attained a revenue growth rate of 198 percent.

"This achievement is reflective of the relentless focus on product quality and customer service that the Riverbend team delivers day in and day out," remarked Scott Hickman, Riverbend's CEO. "We are truly grateful for the confidence placed in us by more than 250 brewing and distilling customers, which enabled us to qualify for this award."

Riverbend's inclusion in the Inc. 5000 list is not only positive for Riverbend, but for the craft malt industry as a whole. "Sales growth of this magnitude is a proof point indicating that discerning brewers and distillers are increasingly realizing the importance of high-quality ingredients and a locally sourced brand message for their product differentiation," said Hickman.

*Riverbend Malt House is on a quest to connect Southeastern family-owned farms and fermenters. Co-founders Brent Manning and Brian Simpson launched Riverbend, the first craft malthouse east of the Mississippi River, in Asheville, N.C. in 2010. Learn more at [riverbendmalt.com](https://riverbendmalt.com).*

## HONEY BEER COMPETITION

Honey Sucker Pils, a German-style Pilsner with orange blossom honey, garnered Liquid Art Brewing Co. of Chambersburg, Pa. the Best of Show gold medal at the National Honey Board's eighth annual Honey Beer Competition. The beer, which took silver in 2020, bested 240 entries in 13 beer categories, along with hard seltzer and cider categories. The Honey Beer Competition is certified and judged according to the Beer Judge Certification Program.

"We're thrilled with the number of breweries that entered this year's Honey Beer

Competition," said Catherine Barry, director of marketing for the National Honey Board. "Honey Pucker Pils has had a strong showing at our competition for the last three years, which shows the quality and consistency of this delicious Pilsner brewed with orange blossom honey."

Nansemond Brewing Station in Suffolk, Va., took home the Best of Show silver medal for Mystic Maiden Heather Ale, a Scotch ale brewed with Scottish heather flower and honey. Sahale Ale Works in Grafton, Wis., repeated its 2021 success as a bronze medalist, this time with Heat Waves Ginger Beer. The American-style wheat beer was brewed with honey, ginger, and hot peppers.

*The National Honey Board (NHB) is an industry-funded agriculture promotion group that works to educate consumers about the benefits and uses for honey and honey products through research, marketing, and promotional programs. For a full list of winners, go to [honeybeercompetition.com/2022-winners](https://honeybeercompetition.com/2022-winners).*



## ABSTRAX OPTIMIZED HOP EXTRACTS

ABSTRAX, an industry leader in the study and production of cannabis and botanically derived terpenes, has created a methodology and patent-pending process for reproducing the best version of any hop varietal in the world via natural Optimized Hop Extracts.

Optimized Hop Extracts come at a crucial time in history when the craft beer industry is focused on improving sustainability and driving efficiency through downstream products since costs for brewers are skyrocketing, global climate change is making hop farming more challenging, and craft brewers have limited access to the best hops in the seasonal supply chain bound by annual harvest. Additionally, the industry is seeking new and innovative product applications beyond beer such as RTD cocktails, seltzers, hop waters, and non-alcoholic functional beverages that require an out-of-the-box approach to formulation.

"Our focus is multi-dimensional—we're seeking to continue investing in value innovation and help brewers with novel hop flavor solutions to mitigate product loss while fueling their creative ability to innovate new enjoyable products that can be consistently reproduced with increased

production throughput and efficiency for years to come, regardless of environmental or cost limitations,” said Max Koby, ABSTRAX co-founder and CEO. “The results of our efforts are mind-blowing, as we’ve actually been able to crack a game-changing code that opens the doors for top-quality, cost-effective craft beverages to be readily enjoyed around the world year-round.”

While hops and cannabis are two closely related species in the same Cannabinaceae family, they’ve historically been kept apart due to federal regulation. However, as cannabis continues to make its way into the mainstream, ABSTRAX is able to leverage its cannabis research and knowledge of novel ingredients, such as botanically derived terpenes, along with state-of-the-art 3D analytical capabilities together with superior extraction and distillation methods to reproduce the most iconic all-natural hop flavor profiles available to the brewer for the very first time.

ABSTRAX uses the following steps to help brands produce craft beer and beyond-beer innovations:

- Test fresh hops and perform 3D modeling of the target hop profile.
- Select, extract, and refine input materials.
- Perform botanical ingredient standardization and molecular distillation.
- Reproduce varietal-specific custom formulations.

- Customize flavor, aroma, or effect profile (optional).
- Select the final application (oil-soluble, water-soluble liquid or powder).

*Leveraging its proven background in cannabis and hops research, ABSTRAX is a leader in the research, development, and production of botanically derived cannabis and hop-inspired terpenes that create unforgettable and consistent sensorial experiences. Visit [AbstraxTech.com](http://AbstraxTech.com).*



**THERMAL CARE MOLD TEMPERATURE CONTROL**

Thermal Care, a leading manufacturer of process cooling equipment, announced the commercial launch of a new feature-rich line of mold temperature controllers, the Aquatherm RQT Series.

Units are available with three different, simple-to-operate control options: premium, advanced, and standard. All maintain consistent temperatures and provide real-time data to match the exact requirements of a process to keep it running smoothly. The most notable controller

option is the new PLC touchscreen HMI on the RQT Premium.

“It’s all about the controls,” said Chris Garich, product manager at Thermal Care. “For example, the RQT Premium and Advanced units monitor actual data and trends in digital pressure and digital flow via the PLC for much greater accuracy and control than using standard meters found on a typical temperature controller. Combining this with revolutionary control features like adaptive maximum setpoint allows the user to operate when their cooling pressures are very low, and adaptive pressure relief anticipates pressure changes to prevent pressure relief valve activations, maximizing uptime and performance. The RQT premium takes it one level further showing detailed trending data, logs and charts for tracking performance which are critical to identifying potential issues before they occur.”

Another notable feature on the RQT Premium controller is Recipes, allowing a user to easily store detailed instructions for specific materials or applications.

*Founded in 1969, Thermal Care is a developer of leading-edge process cooling technology with energy-saving and cost-efficient product designs. Visit [thermalcare.com](http://thermalcare.com).*

Send news about your company to [jill@brewersassociation.org](mailto:jill@brewersassociation.org).

NB

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