15-year anniversary
From 0 to 100 – in 15 years

15 years – BrauKon Family
As of 2018, BrauKon has been in business for 15 years. These have been eventful, diverse and colorful times. Many highly diverse and interesting people have accompanied us on our way. These include brewers with heart and soul, daring inventors, business-oriented bankers, specialized consultants, sales geniuses, intellectual supporters, forward thinkers, economical buyers and journalists.

BrauKon connects people
Just as beer brings people together so does BrauKon. Eclectic and inclusive of all regional and international cultures and religions, of both customers and employees. We are simply unique!

The idea behind our customer community, “BrauKon Family”, also encompasses the BrauKon story and our values. Although BrauKon Family is still quite new, the way that our employees, customers and partners all work and live together shows that we have been a family since day one. A shared set of values and solidarity have made this fantastic development possible. Our endless curiosity about people connects us and shapes our future.

Within the BrauKon Family we can live out our values together: trust, respect, tolerance, ties to tradition, while also remaining open to new experiences. These ideals work really well with beer, “Beer with Character.”

Christian Nuber

Honored
On September 15, 2018 BrauKon was awarded at the 24th “Großer Preis des Mittelstandes”, an important competition in Germany for mid-tier businesses. The 12 winners were selected from 5,000 nationwide nominees. BrauKon was named “2018’s Finalist of the Year”. It is the first company from the Chiemgau region to achieve the title – and only needed 15 years to do so. Read on to learn how it all came about.

A bold idea
Markus Lohner was the master brewer at Hofbräuhaus Newport, one of the most successful restaurant breweries in the USA, when he came up with the very bold idea of manufacturing brewery systems himself. He founded BrauKon on June 27, 2003. The first facility had become too small by 2005. The new company site at Mühlweg 2 in Truchtlaching was already equipped with its own production hall.

The technical center delivered “Beer with Character”
An especially important milestone in BrauKon’s early history was the BrauTechnikum, meaning brew technical center in English. The decision to open the technical center was made 10 years ago. It was a pioneering achievement, because at the time, no relevant manufacturer of brewing plants had its own (show) brewery. At the technical center, we could demonstrate that we “come from beer”. While others were talking about the quality, which for us goes without saying, of our welding seams, we had our potential clients taste various beers that were produced here, with a BrauKon system.

Significant awards
In 2009, BrauKon was named one of the 100 most innovative mid-tier companies in Germany. Since 2011, BrauKon has been a certified instructor for the Chamber of Industry and Commerce in the technical and commercial sectors. BrauKon received the honor of “Bayern’s Best 50” in 2016 where BrauKon was named one of the top 50 mid-tier companies in Bavaria. The move to the new company site in Seeon took place in 2017. It is set up with a state-of-the-art and fully equipped brewery.

More than 200 brewhouses
In 15 years BrauKon has built and delivered 209 brewhouses with a total of 495 vessels worldwide. Upon BrauKon’s 10-year anniversary, the company already had 60 employees. The team includes more than 100 staff now. The entire work force is committed to one goal, Beer with Character.
Special success stories pave our way

2004 with Törggs – the first brewhouse order
Törggs Brewing Company in Harrisburg placed the first ever order with BrauKon, a 30hl brewhouse. When the Törggs brothers, realized they had placed the very first order that the young company had ever received, they frowned a little but stuck to the deal. Their willingness to take a risk was rewarded with success. Meanwhile, they are both brewing in their new more impressive BrauKon brewhouse in Hershey.

2005 in Mallersdorf – Sister Doris goes progressive
We were hired by Sister Doris in 2005. She is both nun and master brewer in Mallersdorf Abbey and therefore quite unique in the world. The widely known master brewer with noted conservative values made the progressive decision in favor of the new company, BrauKon. Thanks to her pioneering spirit, the first intelligent and flexible boiling system, BrauKon Smartboil, was installed in her new BrauKon brewhouse.

2009 Tegernsee – hype about Tegernseer Hell
That the already popular Tegernseer Hell skyrocketed even further was not a surprise for us, as we know what Beer with Character can do. In 2009, BrauKon expanded the brewhouse in the Ducal Brewery of Tegernsee. Upon completion, the 190hl brewhouse managed seven to eight brews per day regularly.

2014 at Lyskovo – Formula One
A 210 hl brewhouse was built for the Lyskovo Brewery in the Nizhny Novgorod region in Russia. It pumps out 12 brews every day. So in 2014, BrauKon joined the ranks of Formula One, not only in terms of beer quality, but also in terms of production capacity.

2014 HopGun – an original gains cult status
In 2014, the most well-known product brand of our company, the original BrauKon HopGun, was presented for the first time. Until September 2018 the HopGun has been sold 180 times. The above mentioned Alloysius is even more successful in terms of quantities sold. 185 of these mixing systems have been sold so far. Both products are now iconic.

2006 with Unertl – the namesake
Alois Unertl is a customer who also lends his name to one of our products. BrauKon was looking for an attractive name for the newly developed system for homogeneous and gentle mashing-in. The “eureka” moment occurred on the way to Unertl’s Brewery – Alloysius. And just like that, the first-time customer was immortalized. His first name led us to the word association; in English, “to alloy” means to mix.

2005 in Mallersdorf – Sister Doris goes progressive
We were hired by Sister Doris in 2005. She is both nun and master brewer in Mallersdorf Abbey and therefore quite unique in the world. The widely known master brewer with noted conservative values made the progressive decision in favor of the new company, BrauKon. Thanks to her pioneering spirit, the first intelligent and flexible boiling system, BrauKon Smartboil, was installed in her new BrauKon brewhouse.

What gets copied?
Only what is iconic. Only the best.

Only iconic brands are imitated
It is a rather dubious sign of respect to be copied. The use of replicas brings serious disadvantages to the user. Whoever buys a copy can definitely assume it is of low quality. Copycats have never delivered decent or even good technology, neither on a small scale, like a pen, nor on a large scale, like a brewing system.

We hear from our customers over and over again that many of our products have reached cult status. Brand products like the original BrauKon HopGun or the original BrauKon Alloysius are brazenly copied. Which, at most, the stated intended use being comparable to the BrauKon original. Or the sometimes even stolen name. When it comes to technology, the counterfeited products cannot be compared to the original.

Dangerous replicas
In addition, there are the criminal consequences for possession and / or use of such imitations. Do not forget, most illegal replicas do not have TÜV approval or CE certification. The use of such uncertified pressure devices poses a great danger to all operators!

Louis Vuitton, Nike, BrauKon
There are pirated copies of the original BrauKon Alloysius from the Czech Republic, China and the USA. The original BrauKon HopGun has become the most imitated product of the brewing scene. The message is clear. Whether Louis Vuitton, Nike or BrauKon, only the original has been properly manufactured. Only the original delivers unfiltered joy.
BrauKon Family
Social networking in real life

Authentic, in the here and now
A social network that is not limited to only virtual networks. More importantly, the main focus of the BrauKon Family is genuine, personal interaction. Very real and face to face.

Like in any big family, we look forward to lively exchanges and we support one another with our experience, knowledge and advice. Regular gatherings as well as traveling with each other are both a part of the BrauKon Family agenda. The BrauKon Family’s first trip took them across the United States in 2018.

BrauKon Family USA trip 2018
10 days, 10 BrauKon breweries, 3 domestic flights – the Family was quite international. The participants came from Samoa, Lithuania, Estonia, Belgium, France, Austria and Germany. An organizational challenge? More than anything, it was an unforgettable experience! The Family met in Charlotte, North Carolina. There they visited “The Olde Mecklenburg Brewery”. John Marrino, the founder and owner, welcomed us to his exemplary brewery, which specializes in German beer styles of the highest quality. Then we went to Asheville, a party city with the hustle and bustle of event-buses and bachelor parties. It is a craft beer hotspot with an unbelievable amount of people … and each with a beer in their hand.

Next, we went to Bristol Brewing in Colorado Springs. Mike Bristol rescued the old Colorado Springs schoolhouse from dilapidation. He stylishly renovated it and used it to house his brewery. Mike hosted the Family personally in his restaurant. It was a wonderful evening. Our following destination, the Left Hand Brewing Company in Longmont, is set against a dramatic backdrop of the Rocky Mountain National Park Alpine Center. Left Hand has magnificent nitrogenated Milk Stout on tap.

Perfect beer and sustainable management describes the Odell Brewing Company in Fort Collins. Eli Kolodny gave us a tour of the impressive 150 hl brewhouse. The brewery is a big success, with more substance than hype, in spite of an anti-commerce mentality. Or exactly because of it?

Rhinegeist in Cincinnati has reached cult status. The brewery on the “other” side of the river is located in the Cincinnati neighborhood of Over-the-Rhine, a trendy industrial neighborhood that is experiencing a revival. In the past it was predominantly inhabited by people of German descent. The brewery features a rooftop bar, an original dinosaur skeleton from the museum and above all, excellent quality beer!

We experienced Bavarian beer culture and lifestyle in the middle of the United States at Hofbräuhaus Columbus. Then we went back to Cincinnati to the new brewing facility of Taft’s Brewing Company. Here Jared Hamilton quenched our thirst with his wonderful beers. A flight to Philadelphia took us directly to Sly Fox Brewing Company, in Pottstown, where we toured yet another BrauKon plant running at full capacity. Afterwards, John Giannopoulos spoiled us with beer and pizza.
The second last stop was Tröegs Brewing Company in Hershey with its impressive tap-room and brewhouse. It will always be special to BrauKon as it was the very first BrauKon brewhouse that was ever built! The latest acquisition at Tröegs is their gigantic wooden tanks. Shaun Glaser answered all of our questions concerning beer brewing.

The grand finale took place with two creative brewers, Albert Kominski and Terry Hawbaker at the Pizza Boy Brewing Company in Enola. They have 101 taps with the list of beers displayed on screens. By way of cameras in the lauter tun and in the wort kettle, the brewing process is also broadcasted onto the screens. The Family parted ways in New York City. But only to meet again soon …

We would like to thank all of the breweries that we visited for their extraordinary hospitality, the fantastic professional discussions and the dynamic impressions of the American brewing industry that made this trip an unforgettable experience.

What is next: The BrauKon Family trip to Europe
In 2020, the BrauKon Family will travel through Europe to check out the European brewery scene.

BrauKon Family Days 2018
A fully packed schedule of events and the last beautiful days of autumn – the Family Days were a huge hit.

What began on the last day of September with a welcome beer in the Camba Beer Experience World ended on October 3rd with a hearty traditional white sausage breakfast.

On “training day”, family members were able to participate in interesting lectures on specific beer and technology related topics such as e.g. “Maintenance and care instructions for brewhouse technology”. In addition, new developments such as the BrauKon HopSep were presented. The presentations were translated simultaneously.

At the Hands-On-Workshops the participants were able to extensively test the equipment and to exchange experiences with each other.

The visiting international experts also got the chance to inspect hops on a trip to the Hallertau and to go on a tour of the beer tents at the Oktoberfest in Munich.
Pulling out all the stops
Fat Heads Brewery – Middleburg, Ohio, USA

Brewing tradition is right at home at Fat Head’s. Those who call the tune know the importance of an excellent instrument. Brilliant beers are most likely to develop when brewed with a Stradivarius of the brewing world, a BrauKon plant.

Fat Head’s wanted to be sure they had the right instruments. Thus, they went all-out BrauKon, purchasing only BrauKon original equipment and technology: a 4-vessel brewhouse with a 65 hl capacity, ultimate control with BrauControl Pro, AlloySius, GenleMix, SmartBoil, HopDosering, a spice extraction system, a sugar dissolver, HopBack Pellet 80 kg, HopBack Pro 120 kg, VitalProp Pro, open fermentation tanks, a flotation tank and to top it off, a new concept for outdoor tanks.

The first was second-hand

Where did the brewers’ Matt Cole and Glenn Benigni’s tremendous enthusiasm for BrauKon come from? They had already owned a BrauKon brewhouse. In 2011, they purchased Tröegs Brewing’s first brewhouse, which was the very first brewhouse that BrauKon had ever built. Since then, Markus Lohner has followed Fat Head’s and has watched their growth and success.

The product range? Three beers are available all year-round: a honey blueberry ale called “Bumble Berry”, an IPA called “Head Hunter”, and “Sunshine Daydream”, a Session IPA, as well as seasonal and limited edition beers.

Matt Cole: “BrauKon… unique in the way that they listen to the brewers. They build their system to fit our style, the way we brew beer. That makes them unique.”

The yeast whisperer from Cape Town
Devil’s Peak Brewing Company – Cape Town, South Africa

Some people talk to their roses, others watch fish swim in their fish tank, but JC Steyn loves everything that ferments. He was already fascinated with yeasts during his time as a cellar master in Stellenbosch. Even then, he was not only making wine, but was also a homebrewer, brewing beer in his free time. Many craft beer brands have roots in homebrewing. JC did not blink an eye when he saw the opportunity to use his little friends, yeast cells, in a professional manner to brew beer.

Devil’s Peak, overlooking the eponymous mountain in Cape Town, was founded in 2012 as a restaurant brewery and is one of the largest craft beer producers in South Africa. The product range includes classic, lager, golden ale, IPA and specialty beers.

More than just “Good Hope”
The first 15 hl brewhouse was purchased second-hand and consisted of two manually operated copper vessels. That was quickly deemed too small and too simple. Hence first-class technology was destined. BrauKon was commissioned in 2016.

BrauKon delivered the grist mill and a 4-vessel brewhouse (80 hl) with a separate whirlpool as well as three CIP stations. The complete assembly of the 20 tanks (80-400 hl) was also carried out by BrauKon. The entire production process is fully automated by the BrauControl Pro.

In an interview with the magazine “Brau Industrie”, the managing director, Derek Szabo, evaluated BrauKon’s performance: “A great project, everything was in line with the budget and on time. An amazing achievement given the complexity of the project.”
Two times two, it’s huge
Brewstillery Shevet – Pardes Hanna-Karkur, Israel

The New Yorker Neil Wasserman, a distiller, spirits expert and collector, spent his vacation in Carmel Mountain National Park south of Haifa. There was a brewery in the area that was open to visitors. The master brewer, Lior Balmas, personally gave the tour through the facility. It was clear to Neil after just a few minutes, “He would be the perfect partner!” Lior’s professionalism, his knowledge, his passion, the careful way in which he handled the equipment …

Without further ado, Neil turned his vacation into a business trip. After a long conversation, he agreed with Lior that the combination of a distillery, which was Neil’s original project, with Lior’s brewery was the better plan for both of them. Two partners and two crafts equals two times two, a win-win situation. BrauKon and CARL Artisan Distilleries contributed significantly to the success of “Brewstillery” Shevet in Pardes Hanna-Karkur. It is the first project of its kind in Israel.

The people’s beer, the people’s spirits
Shevet means tribe, clan or folk. Neil and Lior want to start a movement with their brand. People celebrate because they are part of something bigger, a community. Even still, Shevet products are meant for epicureans from all over the world. That is the reason why the two owners have created a club … a location for events, tastings, workshops and live concerts.

The company logo shows the founders on a tandem bike. These two are in a state of balance and yet constantly on the move at the same time. And between them, there are a lot of bike seats that are still empty. Would you like to hop on for the ride?

Never-ending happiness
The Brew Society – Heule, Belgium

“I am Björn from Belgium. I am here with my wife Kim and we run a 50hl brewery in Heule, nearby Kortrijk, and I have to say, I am really happy with my BrauKon system!” The owner of The Brew Society, Björn Desmadry, introduced himself with these words at every chance he got during the first BrauKon Family trip.

The initial contact? A simple e-mail, “We are looking for a three-vessel brewhouse with pneumatic valves, without automation and without electrical wiring. We are taking care of that ourselves. Can you send us information?” Our sales manager Klaus Rauchenecker got in touch and then drove with Björn to the Vulkan Brewery to show him their BrauKon brewhouse. When Björn came out of the brewery, he was smiling from ear to ear. Klaus asked him, “What’s up with you?” Björn replied, “I can’t believe it, I had a brewgasm.”

Everything is possible with The Brew Society
Björn quit his job and founded together with his associates Kim, Nicolas and Erwin the brewery. BrauKon delivered a significant range of products: a complete grist mill, 3-vessel brewhouse (50hl) including mash and wort kettles with AlloySius, SmartBoil, GentleMix, a mash/lauter tun, a designer automatic hop dosing system, the BrauControl, a whirlpool with wort cooler and aeration unit, a hot-water tank, a CIP system and the energy and cooling supply system.

The master brewer, with his many years of professional experience, is now also a beer service provider. The Brew Society offers a contract brewing service. Everything is possible with The Brew Society: from recipe development, the brewing process, filling in bottles or cans, support with sales … all the way up to a brewgasm.
New employees
Welcome to the team

Vocational training at BrauKon
Diverse, challenging, fun

Outstanding vocational training
Since 2011, BrauKon has been a certified instructor for the Chamber of Industry and Commerce. As a result, there are many applicants. The company has built up a reputation for taking young talents seriously.

The demands placed on the quality of the Braukon brewing systems are enormous. The pursuit of perfection is uncompromising. Accordingly, the demands placed on the employees are equally great. This begins, of course, during training. The trainees benefit just as much as the company itself. Being a trained BrauKon specialist, the world is your oyster. Most graduates value the attractive jobs at BrauKon and choose to stay with the company after their apprenticeship.

Jobs in the beautiful Chiemgau
There are a variety of different vocational training professions at BrauKon, both in technical as well as in commercial fields. For us, it is an important personal matter to create qualified jobs and to afford young people in the region greater opportunities.

A lot is expected of the trainees: motivation and reliability, the willingness to learn, flexibility, strong communication skills, the ability to work as part of a team, technical understanding and a customer-oriented approach. That is why the jobs that await the apprentices are diverse and exciting. Do not forget, not only is working with beer great fun, there are also many opportunities for get togethers outside of work hours.

Fair and open
It goes without saying that the team is fair and open with equal opportunities for men and women, regardless of their backgrounds. The vocational training is highly professional and the environment is friendly and cooperative. Thus, there is also ample room for suggestions and requests.

Our five apprenticeships:
› Systems mechanic
› Electronics engineer for automation technology
› Technical product designer
› Industrial sales assistant
› Office management assistant
Long-term employees
More than a decade

Christian Kull
Technical Manager
Neither BrauKon nor Camba would have fared so well had Christian not been on the scene. He takes the time to find solutions for our customers. We think that the trickier the challenge, the more he likes it. He relaxes while mowing the lawn and chopping wood. In winter he relaxes in Allgäu too – he skis and goes sledding on natural toboggan runs. But a beer afterward is an absolute must.

Dennis Seifert
Senior Service Engineer
When it comes to moving something forward quickly, Dennis is the right man. He runs a goal-oriented workshop and assembly. With his “3D imagination”, Dennis already sees the finished piping in an empty room. Even the fish fear his 3D talent. His annual fishing trip is compulsory. And of course, he spends a lot of time with his Sophie and his friends who are very important to him.

Dominik Wiedenbauer
Sales Service
You rarely see someone who works as systematically as Dominik. He creates overviews, flowcharts and tables making the project work easier for himself and for us. Dominik always keeps the company’s success in mind. Even after the work is done, Dominik is the epitome of calm. He likes to lie by the lake and to spend time cycling or skiing in the mountains. But a beer afterward is an absolute must.

Thomas Lechner
Service Engineer
Only those who assemble quickly and accurately work effectively. This clearly defines Tommy’s work approach. He is completely reliable and implements his projects with precision. That sounds like no fun? Not for Tommy, he is up for all sorts of fun and is a good colleague to boot. He tunes cars in his spare time. But most of his free time he spends with his wife and kids.

Jutta Lohner
Accounting
Sometimes when you first meet someone, you get the feeling straight away that they are extremely pleasant to be around. What really stands out is Jutta’s readiness to help and her warm-heartedness. Her circle of girlfriends certainly feel that way too. Jutta enjoys spending a lot of time with them, when her dog and her kids allow it. She remains active by practicing yoga and bike riding.

Barbara Wichtl
Purchasing
Barbara is always there when you need her. With the calmness coming from being a grandmother of two, she keeps track of things, even more so when times get tough. She draws peace and energy from her favourite books and by staying on the move – she is a passionate tennis player. But most of all, she enjoys spending time with her two, still very young, granddaughters.

Uwe Löffler
Engineering
“A container serves the particular purpose of separating its contents from its environment.” There are countless variations for containers. Uwe knows them all. Okay – almost all of them. As a musical person, he also knows that every hollow space has its own individual sound. Uwe enjoys his evenings after work in the company of friends with one or the other harmonious beer.

Business award “Chiemgauer Panther”
The business award Chiemgauer Panther is awarded for outstanding activities and services. The companies stand for future-oriented training and innovative support of junior staff in the district of Traunstein. BrauKon won a special award for its excellent vocational training.
**BrauKon BrauMill**

The new grist mill

**Long-lasting and easy to use**

BrauMill is another core component for a highly flexible, efficient brewhouse that comes from one source. The casing of the grist mill is manufactured entirely out of stainless steel. It is available as a two or four roller version and sets new standards in the gentle grinding of all types of malt. The mill is extremely user-friendly to operate. The crushing roller gap can easily be adjusted to two variable gap positions and thus adapted to the respective malt sort. This is even possible during the grinding process.

**Maximum yield**

The optimal milling gap setting shortens the lautering time and simultaneously increases the yield. This is especially important when using many different types of malt, which is common practice today in more than just craft beer breweries. Wheat, barley or roasted malts can be ground with the BrauMill using different crushing roller gap settings. Basically a “must”, considering the fundamentally different characteristics of the grains used for different types of malt.

The operator can evaluate the individual grist fractions at a convenient sampling point and thus ensure a consistent grist quality.

**Gentle grinding process**

Gentle grinding process and longevity were two further demands that were placed on the engineers from Banke process solutions. The solutions: very large roller diameters, which is unique for this performance class, and an especially over-sized bearing with maintenance-free drive components.

**Further advantages**

BrauMill has even more advantages: reliability, an especially long service life and constant, smooth operation. The integrated overload protector also serves as further protection against foreign objects.

The BrauKon BrauMill creates new standards when it comes to the gentle handling of the resource malt. Visually, it blends seamlessly into the overall design of a BrauKon brewhouse. The new BrauMill grist mill is therefore an essential element in the production of “Beer with Character”.

**BrauKon HopSep**

Hop separator for effective trub removal

**Finest taste**

Finer taste and maximal yield. The new, patented hop separator brings freshness and momentum to your brewhouse.

What a guy, Mr HopSep! It not only makes beers finer, but also improves efficiency and reduces the environmental impact. The secret to its success is very simple (in contrast to its sophisticated technology). Many more benefits are immediately created due to the original BrauKon HopSep’s much improved extraction of unwanted trub.

**Lower wort losses**

The trend towards often extremely stronger and later hopped beers has led to higher pollution levels in the whirlpool. Of course, with more hops, more unwelcome bitter compounds are evident in the wort. The result is a higher wort loss, which in an IPA is a good 30 % (and here we are not even referring to beer styles such as a NEIPA). The loss of character is even more significant due to the unpleasant bitterness. The use of the original BrauKon HopSep counteracts both. The valuable wort is preserved (and excessive quantities do not need to be drained into the sewage system) and the beer has a much finer character.

**The yeast feels comfortable**

Thanks to original BrauKon technology, essential amino acids are preserved in the wort for the yeast. The yeast reacts positively to its improved environment and thus works much better. This also results in the reduction of natural fermentation time of up to two days and significantly higher beer quality.

**HopSep pays for itself**

Yes, HopSep is really a “great guy”, also with regard to its economic efficiency. If you calculate the avoided wort losses and the time gained, HopSep “pays” for itself very quickly. Most breweries estimate a pay-back period of far less than a year. The prevention of sludge in rinse water is also significantly better for the environment and it is easy to pass hop trub on to farmers as high quality animal feed.

By the way: HopSep is the contemporary, better alternative to flotation. In the future, good beer noses will immediately recognize This beer is really fine, HopSep must be in the brewery line!
Camba – 10 years
Recollections from the past decade

Which beer is your favorite?

I am asked this question again and again. It brings a smile to my face every time. I could answer diplomatically: “A beer with character.” But not only our Camba beers have a great flavor profile.

Beer aficionados have more than one favorite. Ultimately, which beer suits the best at a particular moment depends on many different factors. It depends on the season, the time of day, the occasion, the atmosphere, the food pairing etc. Last but not least, it depends on the mood and personal memories.

Camba has produced several hundred beers in its first ten years. I am pleased to say that more than a few are on many beer lovers’ list of favorites. That is the most important thing for me on our anniversary.

Of equally great importance … in the last decade, we have been successful at enriching the beer culture with ideas, concepts, recipes, gastronomy projects and much more. I would like to thank the Camba team for that.

Now I will close my laptop and raise my glass to a bright future for Camba. Mmm! One of my favorite beers! Which one? Maybe I will tell you at our next anniversary.

Markus Lohner

Camba Bavaria was originally developed as a trial brewery and showroom for BrauKon. It was built 10 years ago in an old mill on the banks of the Alz river. Let’s take a look back:

2008
Brewery Camba Bavaria GmbH is founded.

2009
Camba beers receive several great prizes in the first year after it was founded. The Truchtlinger Doppelbock beer is awarded Europe’s highest honor, winning gold at the European Beer Star Awards with the Truchtlinger Dunkel receiving silver. A wealth of other fantastic prizes follow over the course of the first ten years.

2013
Camba is drawn to Munich. The Tap-House on Rosenheimer Street opens. A revolutionary concept for Germany. From the beginning about 200 bottled beers and over 40 beers on tap are offered, including rare imports from BrauKon customers abroad. A highlight for Munich’s beer scene and a must for every beer enthusiast who visits Bavaria’s capital city.

2015
The Old Factory is built in a former weaving mill in Gundelfingen, including a taproom and a Bavarian beer garden. The brewery is fitted with BrauKon equipment. It has its own canning line and can be rented by beer lovers from all over the world so that they can make their beer brewing dreams come true.
2017

...To date, this is the year with the most changes. The brewery's main production site in Seeon is brought into operation. Camba’s trademark and appearance are redesigned. A smashing party marks the occasion.

2018

...Camba celebrates its 10-year anniversary. Over 3000 visitors enjoy themselves in Seeon on 7 and 8 April 2018. There is a brewhouse party featuring live music between the kettles and tanks, and perfect early summer weather. During the open day on Sunday, employees give tours through Camba and BrauKon. A festive celebration and the beginning of the second, and certainly not the last, decade of Camba.
Partnerships and distribution areas
Leading us down new paths

We expanded our distribution areas and entered into exciting partnerships in 2017. In addition to the German market, export countries such as Romania, Russia, Italy, France, Cyprus and Austria, as well as Asian sectors, are now all part of Camba’s distribution territory.

Seven beers and a tasting glass
“Hopfenrevolution”, meaning “Hops Revolution” in English, is a sampler box made up by Camba that includes strongly hopped beers and a tasting glass. Our partner is KALEA, the specialist in beer sampler boxes. For good measure, KALEA offers you the chance to immediately rate the beers by using their “BeerTasting.Club” app.

This box includes: 4 Sessions, Hop Gun, IPA, HopLa, Imperial IPA, Pale Ale and Session IPA.

A newly developed IPA glass from the “Beer Basic Craft” series made by the company Zwiesel Kristallglas is also included. The glass perfectly highlights the beer’s aromas.

The small revolution
A second sampler box is hitting the market thanks to “Best of Beer” from Hamburg. It includes 4 of Camba’s most hoppy beer varieties: Hop Gun, IPA, HopLa and Pale Ale.

A tasting glass is also included in this sampler box. It is the “Best of Beer sensory glass” by Stölzle.

Take a seat
The former wooden 12 pack crate has stylishly being turned into a limited edition beer crate stool containing 12 Camba Hell flip-top bottles.

Camba crate
Along with the introduction of Euro-bottles for Camba’s traditional beers, Camba has also introduced a traditional beer crate as part of its product range. It completes the new brand identity. The crate is the bright red found in Camba’s corporate design and ensures that it stands out visibly in the retail industry.

A short Camba beer overview
- Traditional beers: 0.5 l Euro bottle
- International beers: 0.33 l longneck and 0.33 l can (4 varieties)
- Oak aged beers: 0.75 l and 0.25 l

In Euro bottles and consequently in the new crate: Hell, Weissbier, Wilderer Weisse, Simcoe Weisse, Dunkel and Märzen.
Camba Brewmaster Editions
Our masters of curiosity

A unique species
Master brewers are a unique species. They are some of the most curious creatures on the planet. Nature tells us that that is good. As we know, those who show a genuine interest in life are almost always successful. Especially when a second characteristic is added to the mix, diligence.

Many of the 38 master brewers at Camba and BrauKon are always on the go. They travel the whole world chasing and discovering the latest beer trends. We want to give Camba fans the opportunity to participate in the fun. That is why we recently introduced the “Braumeistereditionen”. These limited edition beers give us the chance to be a part of our master brewers’ experiences.

A team from the BrauKon and Camba crew is formed around each master brewer and his recipe. Together they bring exciting creations to the world of beer. Of course, the editions are limited. The name of the master brewer and the style of beer is printed on the label. The beers are released one after another at intervals of a few months. They can be purchased in the brewery shop in Seeon and in Camba’s Beer Experience World in Truchtlaching.
Camba – Seeon and Truchtlaching

Uniting contrasts in Chiemgau

Traditional and modern

Traditional and modern, successfully combined. That is why Bavaria is so treasured. Chiemgau too. Camba plays this duality effectively. In two locations that are only four kilometers apart from one another.

Traditional copper and super modern stainless steel kettles are in Truchtlaching and Seeon respectively. Two breweries that are absolutely different in design and technology. The only thing they have in common is their uncompromising pursuit of quality.

Both locations are used as technical centers for the brewing systems manufacturer, BrauKon. Tours are available for individuals and for groups and clubs, with all kinds of catering options and of course including an extensive beer tasting.

Seeon: the modern art of brewing

Cleverly crafted beer specialties taste that much better when they are served in the heart of the brewery. Experience the modern art of brewing from the Camba Taproom in Seeon. Classic Bavarian beers, international beer styles and oak aged beer specialties are produced here. You can tour the state-of-the-art brewery with its 50hl brewhouse and visit the production hall, where BrauKon manufactures brewery systems and equipment.

Uniting contrasts in Chiemgau

Traditional and modern

Traditional and modern, successfully combined. That is why Bavaria is so treasured. Chiemgau too. Camba plays this duality effectively. In two locations that are only four kilometers apart from one another.

Traditional copper and super modern stainless steel kettles are in Truchtlaching and Seeon respectively. Two breweries that are absolutely different in design and technology. The only thing they have in common is their uncompromising pursuit of quality.

Both locations are used as technical centers for the brewing systems manufacturer, BrauKon. Tours are available for individuals and for groups and clubs, with all kinds of catering options and of course including an extensive beer tasting.

Seeon: the modern art of brewing

Cleverly crafted beer specialties taste that much better when they are served in the heart of the brewery. Experience the modern art of brewing from the Camba Taproom in Seeon. Classic Bavarian beers, international beer styles and oak aged beer specialties are produced here. You can tour the state-of-the-art brewery with its 50hl brewhouse and visit the production hall, where BrauKon manufactures brewery systems and equipment.
Truchtlaching: rustic and idyllic

The rustic brewery restaurant is found at the Camba Beer Experience World in Truchtlaching. Here the Alz river and the beer flow harmoniously, the latter from 15 taps. There are numerous specialty beers. These are produced on-site, at the small, beautiful brewing facility. The rustic ambience with classic benches and large tables makes one want to sit back and relax for a while. Or do we prefer to sit outside, in the comfortable beer garden, directly on the banks of the Alz river?

Camba delivers to Dorfwirt in Fridolfing

The restaurant Dorfwirt reopened on September 9, 2018 with a new look and under new management. Regional Bavarian cuisine is on the menu alongside Camba beer specialties. The restaurant used to be called “Gasthaus Wimmer”. The previous managers went into retirement but managed to find someone to take over, namely Alfred Mitterer. His motto of “Stick to the tested while having the courage to try something new” fits in perfectly with Camba’s way of thinking. The team supported Alfred during the reestablishment of his restaurant. As a matter of fact, a new beer was created. It is called the Fridolfinger Dorfbier, a Helles with light notes of hops and a delicate malty aroma.
Contract brewing at Camba Bavaria

Three different breweries

A paradise for brewers
At Camba, brewers can brew and fill their own beers at the highest quality standard. Whether in collaboration with Camba’s master brewers or independently in Gundelfingen, our three breweries in Truchtlaching, Seeon and Gundelfingen offer brewers the opportunity to utilize the capacities of the production plants and to benefit from Camba’s experience.

Cutting edge technology
Our breweries are equipped with the latest BrauKon process technologies such as AlloySius, GentleMix and SmartBoil.

In addition, we offer different hopping systems such as the HopGun or the HopBack Pellet. The beer can be filled in bottles or kegs. In Gundelfingen, there is a canning line.

Camba production plants are technologically flexible in terms of storage time, beer style and hopping process. The fermentation and storage processes of individually manufactured products are professionally monitored. We can ensure the highest quality beer!

Get in touch!
Christina Stoll
+49 8624 40 73-122
christina.stoll@cambabavaria.de

Truchtlaching (10 hl)
Fully automated brewhouse

Gundelfingen (20 hl)
Manual brewhouse

Seeon (50 hl)
Fully automated brewhouse
New employees and trainees

We asked our employees two questions

1) „What does life in Chiemgau mean to you?”
2) „If you had to live in a city, which one would you like to live in and why there specifically?”

Tobias Bargenda
Brewer

1) What could be better than living and working in this breathtaking natural setting? Life here is far away from big city stress and surrounded by woods, lakes and the Alps. 2) I like Rosenheim. The people there are down-to-earth and friendly. Many of them still have a traditional mindset and have a connection with their homeland.

Christina Stoll
Contract Brewing Coordinator

1) I can spend a lot of time in nature here in Chiemgau. Not only that. time passes a little bit differently in the country as opposed to the big city. People here stick together and are willing to help out. 2) I would go to Berlin. My family lives in the area. I really like the cosmopolitan culture there.

Daniel Martin
Master Brewer

1) Life in the country, here in Chiemgau means living and working where others go on holiday. 2) If I had to choose a city, then I would probably go back to Freising. The city is in a great location, is a very good size and above all, its history of beer is really fascinating.

Christoph Lippert-Pagany
Master Brewer

1) Life in the country gives me the freedom for personal development and to pursue those activities that I particularly enjoy the most. 2) I would go to Rome. The omnipresence of ancient history and the rather worn-out charm create fantastic contrasts. And the eternal city surely needs yet one more master brewer…

Folkert Kupferer
Technical Manager

1) It is a dream come true to live in such a beautiful area like Chiemgau. Open doors are a sign of trust. And you can always find someone to have a party with. 2) The Hawaiian city of Hilo would be my choice if I had to move to a city. Snow-capped mountains and the Hawaiian beach would make up for the “pain of city life”.

Thomas Riesener
Trainee brewer and malster

1) After so many years in Berlin. I really like the peace and quiet, the laid-back atmosphere and how friendly people are here. It is good for my soul to swap my work boots for hiking boots. 2) Nelson, New Zealand. It is inspiring and full of nature, surrounded by mountains and fjords. hop fields, vineyards and orchards.

Max Vetter
Regional Sales Manager

1) Being close to the mountains and lakes... this is more than just your “ordinary surroundings”. In our region, you are fully aware of the quality of life. What a pleasure! 2) I know a city that is even slightly better than Chiemgau, Vancouver, Canada. There are mountains too and the Pacific is definitely on par with Chiemsee.

Karim Borchers
Quality Assurance

1) For me. life in the country means feeling at home. I enjoy spending my time with friends in one of the many beer gardens or with my family on our patio, which has a view of the Alps. 2) I spent 10 years traveling all over every continent. I like to live “all over the place”. The main thing is that my husband is with me.

Jannick Schwemmer
Brewer

1) My home is not in Chiemgau, but in Franken. I like the village community there, the social gatherings at the village festival or at Kirchweih, which is the parish fair. 2) “My” city is really close, Bamberg. The old city is wonderful with its narrow alleyways! The beer culture is so alive and is the home to many breweries.