
Fourth triumph in fourth year participating in the European Beer Star competition
Gold award in top craft category crowns the year for BraufactuM

Frankfurt, 13 November 2019. With 45 awards already under its belt this year, BraufactuM has collected another four in the European Beer Star 2019 competition, which is one of the toughest in the entire industry. In addition to three bronze awards, the team led by Managing Directors Dr. Marc Rauschmann and Thorsten Schreiber were delighted to receive gold in the top craft category “Traditional India Pale Ale” today.

Beer lovers and experts agree that appearance, foam, aroma, taste and type-specific characteristics are what defines good beer, and this is precisely what the European Beer Star jury made up of the master brewers, beer sommeliers and certified beer connoisseurs from 28 countries focuses on when deciding on the winners. With two golds, five silvers and a bronze already in the bag from previous years, BraufactuM continued its successful run with its fourth consecutive entry in the competition, and even collected the gold award for BraufactuM Progusta in the category of Traditional India Pale Ale. The 145-strong jury also distinguished BraufactuM Soleya for the fourth time – this year with the bronze award in the category of Traditional Belgian-Style Saison/Farmhouse Ale. Two further bronze awards for BraufactuM Roog in the category of Smoke Beer and BraufactuM Clan for Scotch Ale/Wee Heavy completed the winnings.

‘After emerging from last year’s European Beer Star as one of the two most successful German breweries, we are particularly proud that our Progusta has won in the category of Traditional India Pale Ale this time,’ states Marc Rauschmann.

Over the past few years, BraufactuM has been distinguished with more than 148 national and international prizes. ‘Ahead of our tenth anniversary in 2020, these additional awards assume special importance for us. They serve as unequivocal confirmation that our beers are also in the premier league on international soil,’ explains Rauschmann.

PRESS RELEASE
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[www.pr-manufaktur.de/datenaustausch/PRM BraufactuM EuropeanBeerStar Bildmaterial.zip](http://www.pr-manufaktur.de/datenaustausch/PRM_BraufactuM_EuropeanBeerStar_Bildmaterial.zip)



Winning beers at European Beer Star 2019: BraufactuM Progusta, gold award in category Traditional India Pale Ale; BraufactuM Soleya, bronze award in category Traditional Belgian Style Saison, BraufactuM Roog, bronze award in category Smoke Beer and BraufactuM Clan, bronze award in category Scotch Ale / Wee Heavy

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The successful BraufactuM team. From left to right: Master Brewer Markus Becke, Sales Specialist Jochen Rosinus, Managing Director Thorsten Schreiber, Managing Director and Master Brewer Dr. Marc Rauschmann

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Dr. Marc Rauschmann is delighted to have won a total of 49 awards for BraufactuM in 2019

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About BraufactuM

The craft beer movement arrived in Germany nine years ago. Right from the outset, BraufactuM was a pioneering driving force behind the idea of taking beer culture to another level in Germany. Its passion for innovative beer, hand-selected ingredients and special production methods define the quality of BraufactuM craft beer. Eighteen beers including three seasonal varieties are now available throughout Germany – the carefully compiled range is sold in around 1,000 stores, more than 200 culinary establishments, 100 bars on AIDA cruise ships and the online shop. Beer fans and connoisseurs can now also visit BraufactuM in Altmarkt in Dresden and Alexanderplatz and Hausvogteiplatz in Berlin, where a voyage of discovery through the world of craft beer awaits. Visitors can sample hundreds of award-winning craft beers and complement them with perfectly matched dishes.

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