



ASLAN BREWING CO 2019 SUSTAINABILITY REPORT

INTRO

2019 was a busy year for Aslan! Looking back, it's been a year of change and growth in many ways. We opened a tap room in Seattle, partnered with some truly amazing organizations, stepped up our renewable energy purchasing and put more focus on our ingredient sourcing for the brewery and the kitchen.

We are excited to present our 2nd annual sustainability report. At Aslan, we don't believe sustainability is something you can complete. It's a nonstop process of asking how we can do better. These annual reports are the perfect way for us to set benchmarks and goals, and they provide us with the opportunity to look back so we can hold ourselves accountable and be transparent with the community supporting us.

Now that we have been tracking much of this information for 3 years, we've had the ability to reach a lot of the low hanging sustainable fruit in our operation. Making the big changes (i.e onsite water, solar, & Co2 reclamation) are all things we fantasize about, but the reality is that they are out of budget, making them out of reach for now.

What we can do is get creative. This is one of the major lessons learned from 2019, setting big goals is important but the fact is that they probably aren't going to be reached unless we invest in small ways and budget years ahead of time.

We hope you appreciate this information and we feel honored to be brewing organic craft beer for you because it truly matters.



EMPLOYEES

Our employees are the heart of what we do here at Aslan. They are our biggest asset and the sole reason we can continue to make organic craft beer for our community, which is why we make sure they're taken care of.

Through competitive wages, health insurance programs, 401(k) options, paid-time-off for salaried employees, and free or discounted meals at work, we do our best to keep our team happy and healthy.

In 2019, we provided 9,600 free shift meals for our staff, almost double what was provided in 2018.

We do our best to ensure a work-life balance is maintained while employed at Aslan, which is part of the reason our employees choose to stay with us.

EMPLOYEE LONGEVITY



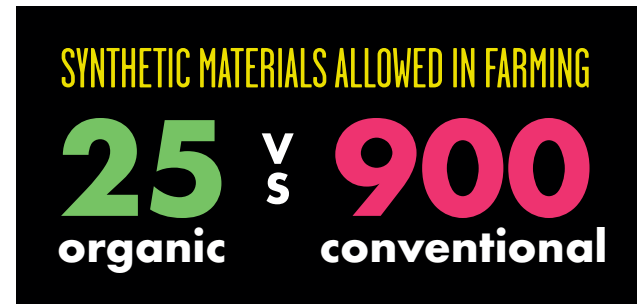
ORGANIC



What makes a beer organic?

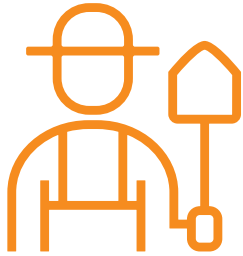
Simply put, organic beer is made with only organic ingredients such as hops, malt, and yeast. Natural remedies come first in organic farming, and the use of any synthetic fertilizers are strictly regulated.

There are only 25 Synthetic materials allowed for use in organic farming. There are approximately 900 synthetic pesticides approved for conventional.



All of our labels, recipes, and ingredients need to be approved by the USDA in order for us to create a Certified Organic beer. To accomplish this, we have a paid position here at Aslan to ensure we meet all of these standards and timelines. Every single ingredient that goes into the beer needs to be certified organic. Organic farmers can't use GMO seeds, synthetic pesticides, and all cleaning agents need to be approved for use by the USDA. To maintain healthy crops, organic farmers use composted manure, non-GMO seeds, cover crops, crop rotation, and natural biodiversity.

What are the benefits of organic beer?



FARMERS

- The health and safety of people that produce our food often goes unseen. The EPA estimates that there are over 3,000 preventable pesticide exposures among conventional farmers per year.



ENVIRONMENT

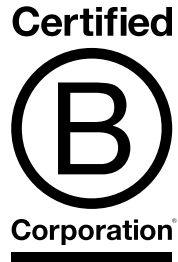
- Neonicotinoids, widely acknowledged as the bee killer, are the most used insecticide conventional farming. Nearly 4 million pounds are used annually in the US, grain being a primary crop.
- Organic farms are required to practice techniques that foster biodiversity and improve natural resources. Studies show organic farms have 30% more biodiversity on average.
- Organic farming has a smaller carbon footprint and improves soil quality.



CONSUMER

- Organic beer drinkers can feel good about the product they are buying. Their dollars go back to stewards in the organic supply chain who are creating a healthier and cleaner planet!

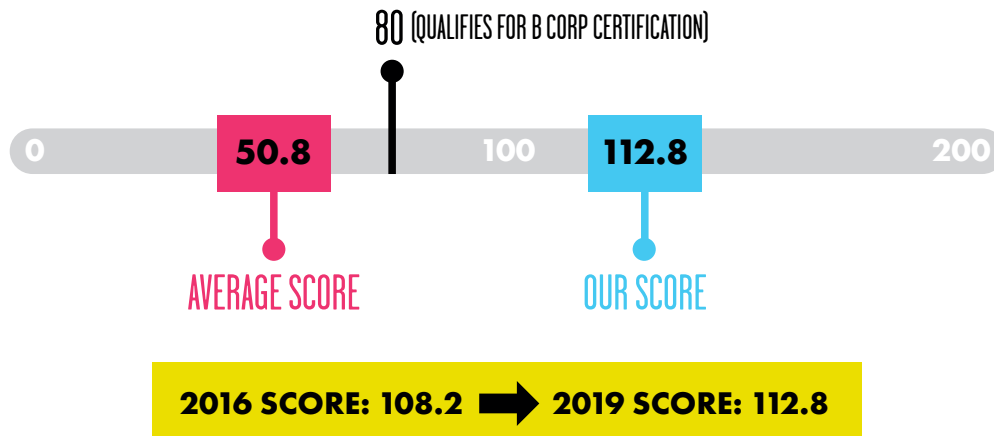
B CORP



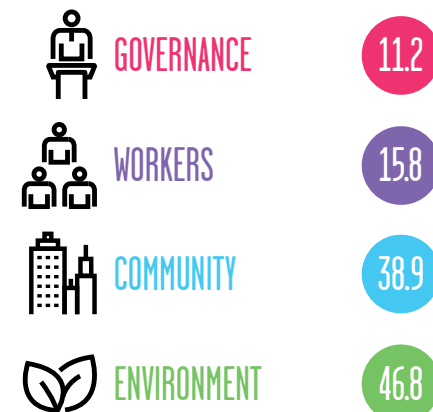
Aslan Brewing Company became a Certified B Corporation in January 2016. As a B Corp, we stay true to the Triple Bottom Line, ensuring that people and the planet come before profits. Through a rigorous review and inspection process conducted by the B Lab, B Corps are required to meet higher standards of social and environmental performance and ensure that these standards are comprehensive and transparent.

It's like our USDA Organic certification but for the whole business, not just the beer. Unlike traditional corporations, B Corps are legally required to consider the impact of their decisions not only on their shareholders, but also on their stakeholders (e.g., workers, suppliers, community, consumers, and the environment).

OVERALL B IMPACT SCORE



IMPACT AREA SCORES



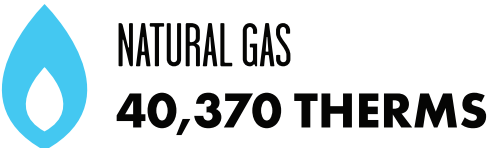
ENERGY CONSUMPTION

How much energy does it take produce beer?

Using a tracking tool provided by Energy Star, we were able to track our resource use to determine our total greenhouse gas emissions. For context, we've provided the amount of renewable energy necessary to produce one pint of beer.



We are proud to announce that we are now participating in PSE's Green Power Program. 100% of the electricity we use will now be matched with renewable energy that has been generated in the Pacific Northwest. By taking this step, we are committed to keeping our region cleaner & greener.

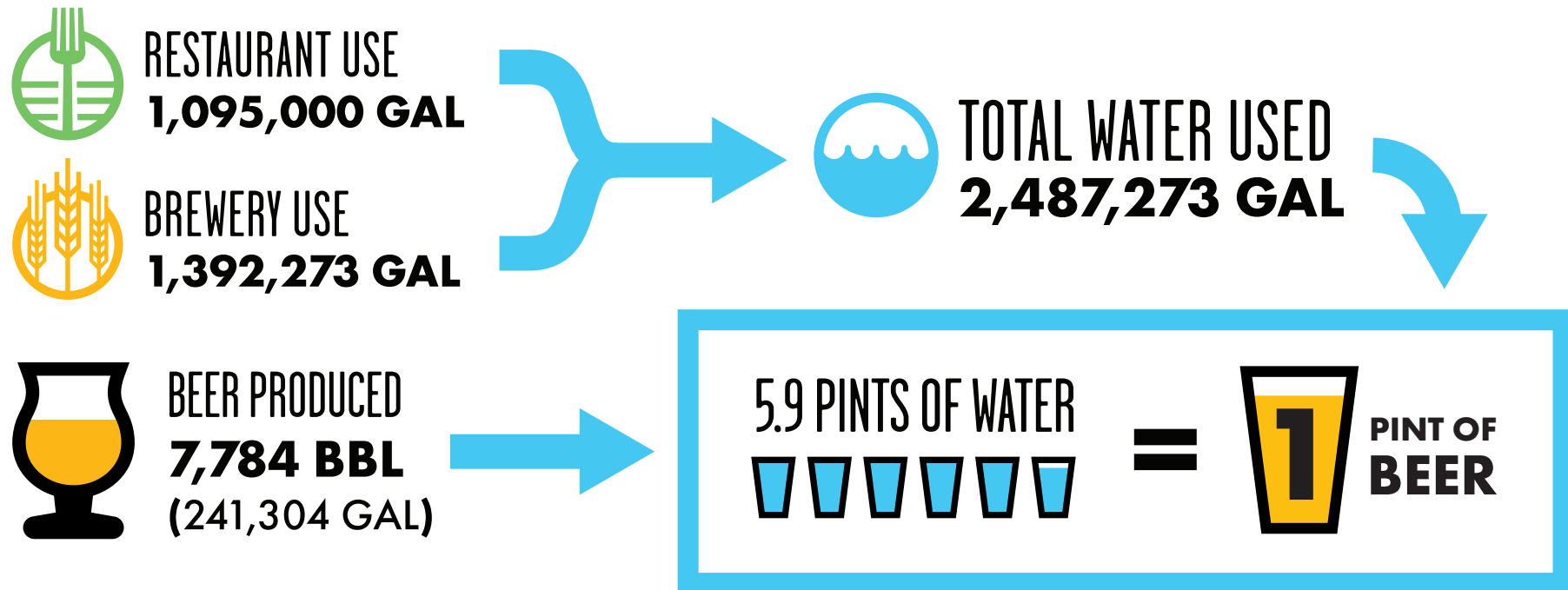


WATER USAGE

How much water does it take produce beer?

Water is arguably one of beer's most important ingredients because it's so necessary in the brewing process. Because we use so much of it, we want to offset some of the impact made by usage by investing in more sustainable wastewater.

We decided to partner with Bonneville Environmental Foundation to balance our wastewater from the brewery by donating to water restoration and reclamation projects. In 2020 we will balance 50% of our wastewater with a project on the Deschutes River, with plans to go to 100% in 2021.



WASTE

While waste is inevitable, we do the best we can to reduce waste and prioritize recycling whenever possible. A large portion of our waste is spent grain from brewing. For the last number of years, this spent grain has fed the pigs of our friend Farmer Jason. Upon his retirement, it will now go to a farm that is part of the Organic Valley network of farmers.



**92.87% OF OUR WASTE WAS
DIVERTED FROM THE LANDFILL!**

This year we decided to recycle large amounts of plastic film found in various restaurant and brewery packaging. This new program recycled roughly 3,888 pounds of plastic film, keeping it out of our landfills.

PURCHASING

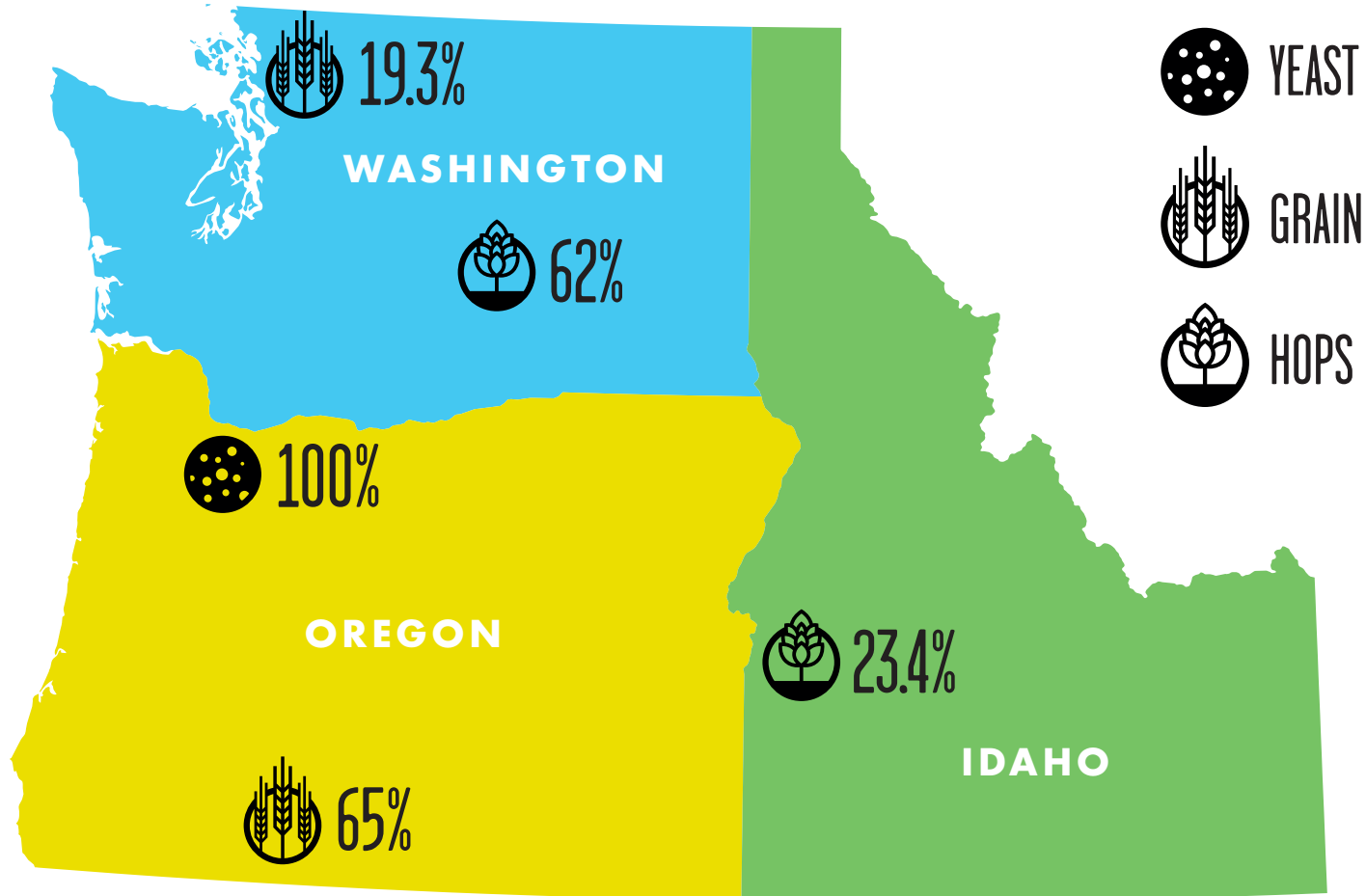
We know how lucky we are to be located in one of the most beautiful parts of the country, which is part of the inspiration behind our Environmental Purchasing Policy. We try to source our ingredients locally as much as we can, providing that they are organic and priced within reason.



This year our kitchen spent \$350,498 on ingredients from Washington and Northern Oregon for a total of 42.8%. For an even closer look, 17% of our kitchen spending is Whatcom or Skagit county.

There are times where we must source beer ingredients to a certain region for the sake of authenticity. While these ingredients are organic, we sometimes sacrifice the idea of buying local for making an organic beer that's true to style. However, we feel strongly that investing in organic products, even ones that aren't grown close to home, increases future local demand for more organic hops and malt.

Where do our ingredients come from?



HOPS

Washington (62%)

Idaho (23.4%)

New Zealand (4.9%)

Germany (4.1%)

France (0.6%)

Czech (0.5%)

Austria (0.1%)

GRAIN

Klamath Falls, OR (65%)

Skagit Valley, WA (19.3%)

Germany (11.4%)

Alberta (4%)

Montana (0.15%)

Czech Republic (0.3%)

YEAST

Oregon (100%)

DONATIONS

This year we donated a cash equivalent of \$33,045.22 to 156 different organizations, hosted 20+ community events, brewed four benefit beers, and launched our employee volunteer program (logging 105 employee volunteer hours). We break down our donations to five pillars:



ENVIRONMENT \$8,628.58



HEALTH: \$6,187.79



EDUCATION: \$4,614.00



ART & CULTURE: \$8,752.84

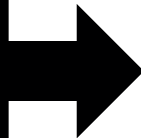


COMMON GOOD: \$4,862.00

2019 was the second year of our participation in the Food Recovery Program with Sustainable Connections, to help get food directly to the people in our community who need it. This is our favorite kind of low impact practice, as we find a way to reuse before resorting to recycle or compost programs.

FOOD RECOVERY PROGRAM

4,374 LB DONATED = 5,467 MEALS



**GRAINS
2,922 LB**



**MEAT
291 LB**



**PRODUCE
546 LB**



**DAIRY
14 LB**

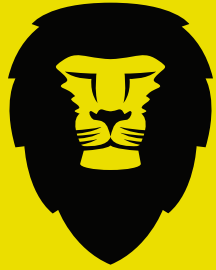


**COMBO
601 LB**

GROWING WITH GROWLERS

We started Growing With Growlers in partnership with The National Forest Foundation to help plant native trees in National Forests under stress. In 2019, we planted approximately 674 trees through growler sales. It's simple: every growler you fill up, we donate money to plant a tree!





ONWARD AND UPWARD IN 2020!

THANKS FOR READING!

