



ASLAN BREWING CO. 2018 SUSTAINABILITY REPORT

INTRO

Creating a truly green business goes far beyond sustainable raw inputs and outputs. Rather, commitment toward preserving local management, helping our community, and respecting the needs of our own workforce are a few of the many elements we believe are what make businesses like ours special. Every decision made at Aslan Brewing Co., no matter how small it may seem, must be made with a conscious mind.

Last year, we made a point to set as many benchmarks as possible, so we can start holding ourselves more accountable and track our progress. We understand that we are often gifted the power to influence our friends and neighbors, and there is nothing more sustainable than ensuring that everything we do will benefit us all in the long run.

As we grow and our impact on the world becomes inevitably larger, we will continue to search for more ways to subsidize, or completely eliminate, the footprints we leave behind; there is no greater mission than that (and to brew really good beer, of course!). Enjoy some highlights of our efforts in sustainability and sustainable practices in 2018.

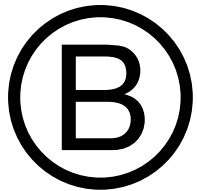


ORGANIC & B CORP



Every beer we brewed in 2018 was certified organic by the WSDA. It's not easy brewing organic beer! Organic ingredient options are extremely limited and up to four times the cost (or more!) compared to conventional ingredients. Even the chemicals we use have to meet certain standards that conventional breweries can ignore. Despite the difficulties, we are proud to only use organic hops, organic malts, and organic yeast without the other stuff!

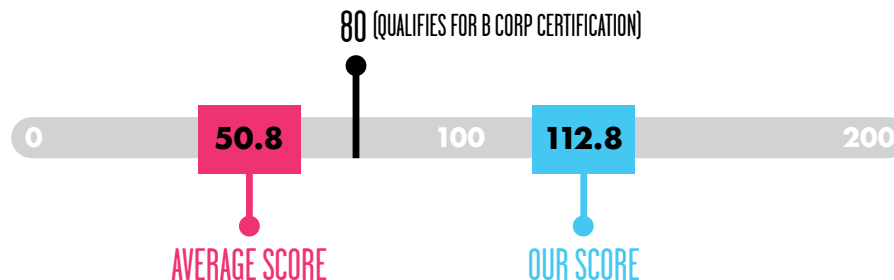
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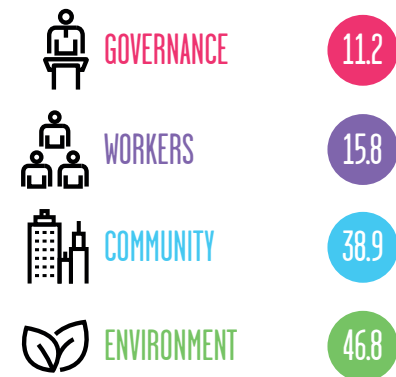
As a B Corp, we stay true to the Triple Bottom Line, ensuring that people and the planet come before profits. Our renewal process in 2018 showed an improvement in score from 108.2 to 112.8, proving that progress is being made!

OVERALL B IMPACT SCORE



2016 SCORE: 108.2 → 2018 SCORE: 112.8

IMPACT AREA SCORES



EMPLOYEES

Our employees are our number one asset and we couldn't ask for a better team at Aslan! We support our employees with competitive wages, health insurance programs, 401(k) plan, PTO for salaried employees, free or discounted food, entertainment benefits, free third-party training programs, and much more.

In 2018, we provided 5,994 free shift meals and 3,301 meals discounted at 50%.

It is part of our ethos to ensure a work-life balance can be maintained while employed at Aslan. This is done by offering additional support during difficult times, setting realistic work goals, and avoiding burn-out by guaranteeing time-off.

EMPLOYEE LONGEVITY



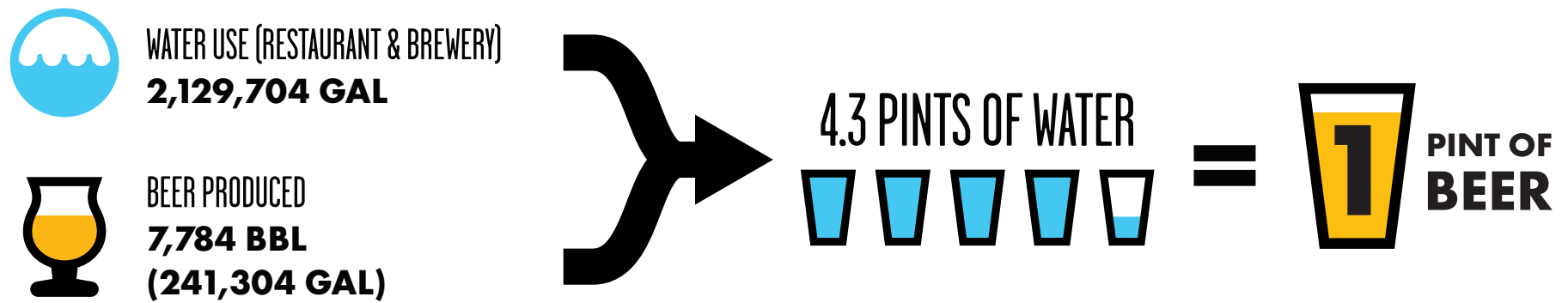
ENERGY CONSUMPTION & RESOURCE USE

Using a tracking tool provided by Energy Star, we were able to track our resource use to determine our total Greenhouse Gas Emissions. We purchased 67% renewable electricity in 2018 and are actively finding ways to get that number to 100% moving forward.



How much water does it take produce beer?

Breweries use a lot of water, so tracking that consumption is very important to our long-term success. Understanding that most of our water waste comes from our canning line and cleaning/sanitization practices helps us identify ways to conserve on a daily basis. We estimate that our kitchen uses about 3,000 gallons of water a day, resulting in just over a million gallons of water used by the brewery.



WASTE

Believe it or not, we were able to divert 96.8% of our total waste from the landfill! However, this number is a bit skewed due to the immense weight of the spent grain that goes to a local farmer. Excluding spent grain, our landfill diversion rate is a whopping 81%. We are excited to continue to find ways to move toward zero waste!



81% OF OUR WASTE WAS DIVERTED
FROM THE LANDFILL!

In April of 2018, we started a plastic film collection and recycling program throughout the entire company. Within a week or two, we had to double the initial size of the bin due to the successful participation of our staff. We recycled 1,044 pounds of plastic film, that otherwise would have ended up in the landfill, in the nine months of the program's existence. Creative recycling solutions like this help us stay on our toes and challenge the norm.

PURCHASING

As part of our Environmental Purchasing Policy, we purchase local ingredients, grown right here in Whatcom and Skagit counties, for our brewery and kitchen whenever the product is available and not excessively cost prohibitive. That being said, we never mind spending a little more to help our neighbors.



Our kitchen alone sourced from over 37 local farms and businesses in 2018. We spent \$311,212.94 in Whatcom and Skagit county, 38% of our total kitchen spending.

We are lucky to be located in the Pacific Northwest, where raw beer ingredients are commonly farmed. The vast majority of our organic hops are sourced from six different farms in Washington and Oregon. As for our organic malt, we were able to source more from Skagit Valley Malt than ever before, resulting in a greater stimulation of our local economy. Though we must look accross the country and even internationally for various specialty ingredients, we are pleased to report that the bulk of our spending rests within our region. Even our organic yeast is born in the PNW!

DONATIONS

This year we donated a cash equivalent of \$31,976.84, held 11 fundraising events, and brewed two specialty beers to benefit local non-profit organizations. We break down our donations to five pillars:



ENVIRONMENT \$6,157.08



HEALTH: \$5,990.30



EDUCATION: \$6,133.00



ART & CULTURE: \$6,098.00



COMMON GOOD: \$7,098.46

In 2018, we partnered with Sustainable Connections and their Food Recovery Program 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.



**GRAINS
935 LB**



**MEAT
189 LB**



**PRODUCE
100 LB**



**OTHER
43 LB**



**DAIRY
17 LB**

PLANTING WITH PITCHERS

We started *Planting With Pitchers* as a partnership with The National Forest Foundation to help plant native trees in stressed National Forests. In 2018, we planted 173 trees through sales of pitchers of our Classic Light Lager. It's simple: every pitcher of Classic you buy, we donate the needed money to plant a tree! We are very proud to be able to keep this as staple of the brewpub, and hope it will strike inspiration in our local community.

