



BRUSSELS
BEER
PROJECT

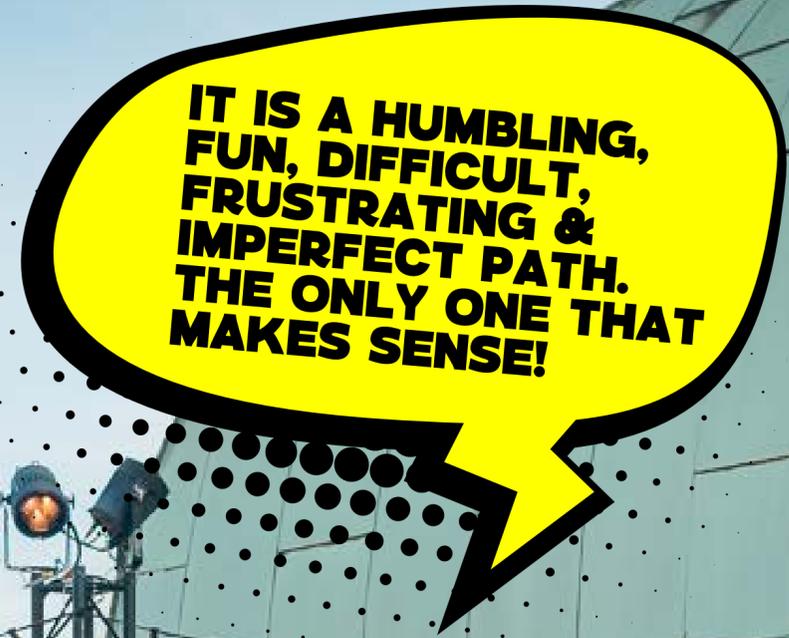
WHAT WE DO GOOD
WHAT WE DO BAD
IN 2022

MORE THAN A PLAYGROUND?

Brussels Beer Project is not a brewery, it's a project. Since day one, in 2013, we invite our community to "join the playground". This playground is not just about trying new taste, it's about getting out of our comfort zone and trying new ideas that make sense. We built our community even before we had our first brewery in Dansaert and we are proud to have people front & center.

In 2015, we started **Babylone**, the first-ever beer brewed with recycled bread. Since then, we are proud to see many brewing initiatives with bread in Belgium, UK, France and beyond. We are small and we are not looking to be big. To have impact for us, it's about being a fire starter and launching ideas that can be replicated by other players.

In 2022, we were certified as **B Corp.** More than a celebration, it's a humbling path of all that stands before us. And we still have a lot of work! We are not a sustainable brewery, we are not doing more good than harm to the planet. However it's not a reason to stop trying and in the meantime we can thrive to be a "responsible brewery", making all efforts to become sustainable. Goals such as zero-waste brewery & plastic-free company seems now out of reach in our industry, however it's not a reason to not shoot for this.



WHAT WE DO TODAY?

CIRCULAR ECONOMY

100% of our spent grains is re-used (cow's feed, methanisation, food including bread & other)

2 BEER CONCEPTS brewed with unsold food (Babylone and Tough cookie)

500 LITERS of yeast & hops saved by working with a Brussels spa

1ST SOLID SOAP made of hop & yeast residuals

CLEAN ENERGY

250M² of solar panels for 36KWC at Port-Sud and 9m² at Dansaert

35% of our electricity consumption is produced by our solar panels

100% exclusive use of green & local energy with Bolt & Scholt Energy

0 FOSSIL ENERGY use to heat Port-Sud brewery thanks to the recovery of hot brewing water from production

1,142M² roof to reduce the brewery's water consumption with our rainwater collector

This could save up to 800 000 liters of water. However the system still doesn't work properly. It is a priority for 2023.

SUSTAINABLE INITIATIVE

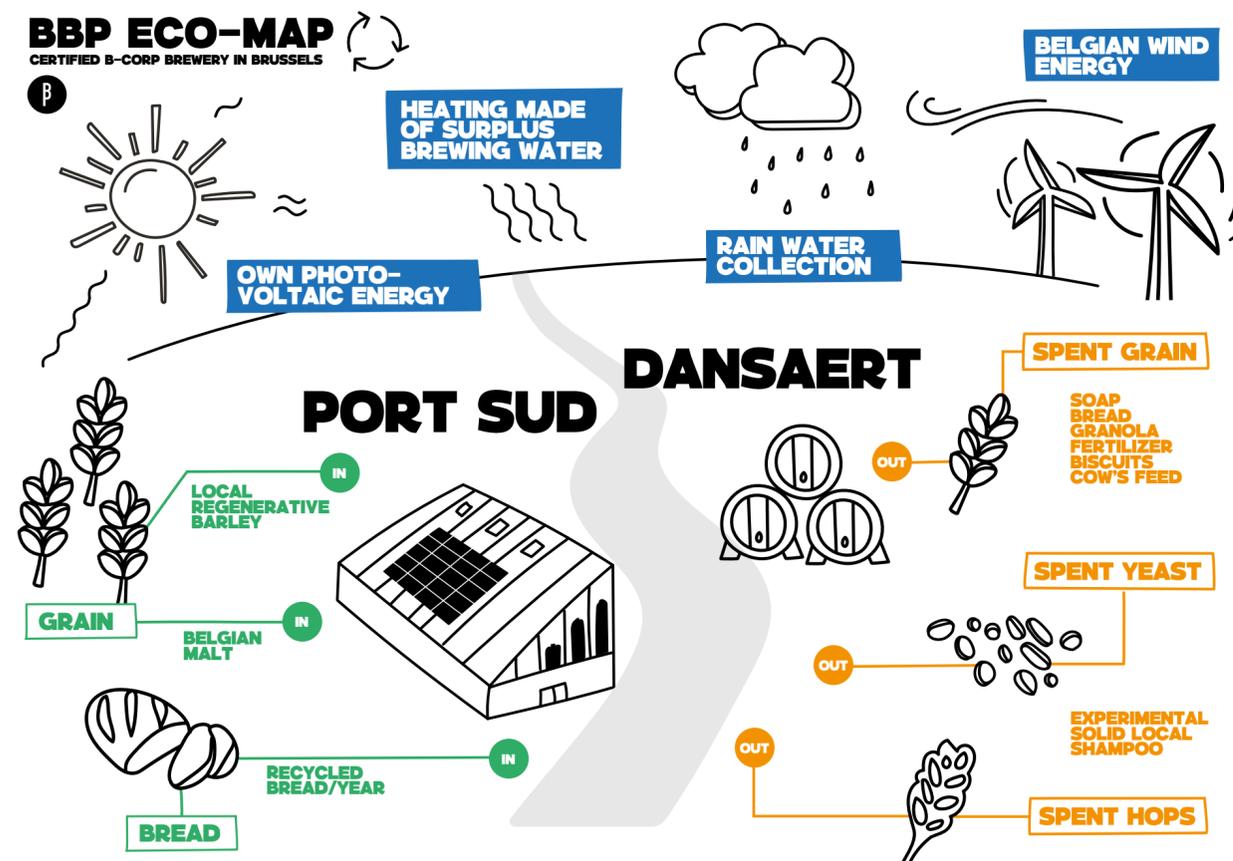
90% of our grain is malted in Belgium

5 TONS of bread used per year for brewing the Babylone beer

5% of our malt comes from "Pure Local", a project led by Belgomalt Malt & CultivAe cooperative. A regenerative agriculture program.

100% of Dansaert, our spontaneous & mixed fermentation program, is made with a minimum of 80% local malt from regenerative agriculture.

At Port-Sud, by the end of 2022, **100%** of our pilsner malt will come from local and regenerative agriculture. This will represent 100 tons of malt used per year



GOOD INGREDIENTS MAKE GOOD BEERS. PERIOD.

No shortcut with quality and it starts with nature and the best ingredients possible. Since the start, we've been working with top suppliers and raw materials. We have worked with Japanese spices, New Zealand hops, Amazonian tonkas, you name it! We still love crossing borders and working with unusual flavours that make people travel with our beers. However, our priority has shifted. While we still allow ourselves to work with exotic ingredients when their CO² footprint remains marginal, we look first or foremost to local farmers and makers. This is clearly a change of priorities compared to our earlier years.



Belgium
Netherlands
Germany/UK

MALT
90%
5%
5%

90% OF OUR MALT FROM BELGIUM

Malt is the main ingredient of beer and has the most potential CO₂ footprint. While we have always prioritized malt companies from Belgium, we are now paying more attention to the origin of the grain, not just the malt. Most Belgian malting companies work with grains from France or Germany. We are increasing long term partnerships with local and regenerative farmers, such as Pure Local, to not only work with Belgian malt but with Belgian cereals.



USA
Germany
UK
Belgium

HOPS
77%
17%
5%
1%

23% OF OUR HOPS FROM EUROPE

At BBP, we don't mess around with hops. Hops make our beers special. Many of our beers are brewed with ranges from 8g to 15g of hops per liter, which is way above standards. The best aromatic hops come from the US and we mostly source from there. We've been working with Belgian hop farms since 2020 but our supply is still way below where it should be.



Belgium
Outside EU
EU

FRUITS
41%
30%
29%

41% OF OUR FRUITS SOURCED IN BELGIUM

You can find fruit in quite a few of our recipes. This year, we wanted to reinforce our collaboration with local producers by buying 3750kg of fresh fruit from a local farm. This represents about 41% of our purchases. Other fruits, such as grapes or citrus fruits, are purchased from European artisanal farms. Unfortunately, we have not yet been able to implement the use of fresh fruit in all our recipes, but this is a goal for the coming years. Especially with our Jungle joy.



THIS YEAR, 5% OF OUR BARLEY MALT CAME FROM "PURE LOCAL", A PROJECT LED BY BELGOMALT MALT & CULTIVAE COOPERATIVE. NEXT YEAR 25% FROM THE TOTAL PRODUCTION WILL COME FROM REGENERATIVE AGRICULTURE.



BELGOMALT HAS CONVINCED TEN FARMERS TO USE REGENERATIVE AGRICULTURE TO REVIVE LOCAL BARLEY PRODUCTION. THE SPECIFICATIONS IMPOSED ON THE FARMERS FOLLOW THE METHODS OF REGENERATIVE AGRICULTURE, WHICH CONSIDERABLY REDUCES CO₂ EMISSIONS. THE TWO MOST IMPORTANT CRITERIA ARE TILLAGE AND SOIL COVER SPECIES. REGENERATIVE AGRICULTURE GOES BEYOND SUSTAINABLE AND ORGANIC FARMING BY IMPROVING THE SOIL & THE LAND. IT FOLLOWS THE APPROACH OF "PERMACULTURE".

GOING FULL CIRCLE

If Babylone was the 1st ever beer brewed with unsold bread back in 2015 and we have been pushing circular economy projects ever since! Spent grains (grain residuals) have very good nutritional value and can be reintegrated in all sorts of creative ways!

5 TONS OF UNSOLD BREAD RECYCLED INTO BABYLONE.



AGRICULTURE

300 TONS of our spent grain coming from Port Sud is sent to farms for cow's feed.

BEER

In 2015, we brewed the first ever beer with unsold bread, replacing 20% of the malt with fresh bread. We often hear that a beer is 2 slices of bread - well, with **BABYLONE**, that's true!

TOUGH COOKIE is another example of circular beer, this stout is made with broken & not-up-to-standard speculoos cookies from Maison Dandoy, while they used spent grains to produce new speculoos cookies. A nice collab, 100% from Brussels with the Maison Dandoy.



SPENT YEAST & HOPS

Want to smell the hops? With **SHOWER POWER**, we made the first solid soap made of hop residues & yeast!



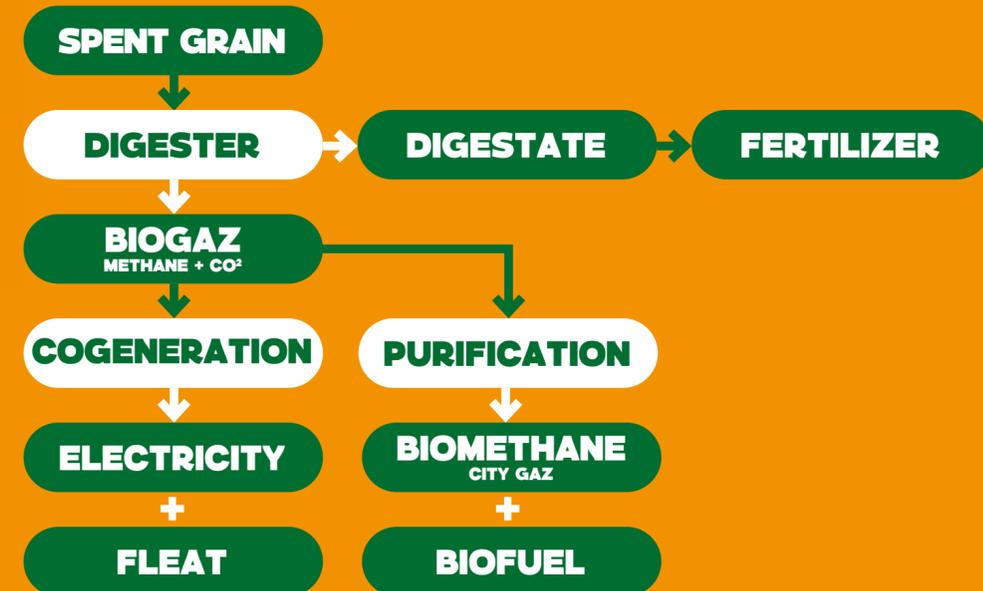
FOOD

5 to 10% of our Dansaert's spent grain is dried for different project. We have the capacity to dry 9 tons per year, but **WE ONLY DRIED 1,9T THIS YEAR**. The kitchen can be a super creative place! Our spent grains can be used in cookies with Maison Dandoy, granola with Draft, pizza dough with BBP Bailli, delicious loaves of bread with Copains or La Boule... It's up to you!



ENERGY

25 TONS of our Dansaert's spent grain are collect by Vanheede to make fertilizer and biogaz.



100% OF OUR SPENT GRAIN IS RE-USED

CRUSADES HAVE ALWAYS BEEN WRONG

We started Brussels Beer Project with the dream of making people travel with our beers and also to make our beers travel far. We sold to Brazil, Japan, Korea, Thailand, Russia, Australia, the Philippines and more. We even started our own taproom in Shinjuku back in 2017. We took a lot of pride from doing so. This belongs to the past. We have been recentering our focus for the past years and we finally decided to stop all together as a new policy. It goes against the trend of Belgian breweries exporting the majority of their volume and to our beginnings. Yet we feel it's the right choice.

Today we sell 83% of our beers in Belgium, 96% if you add France. It's getting better. The new dream is to sell as close as possible, not as far as possible.

20%
IS SOLD TO OUR OWN
TAPROOMS & ESHOP.

PACKAGING

95%
OF OUR KEGS PRODUCTION
IS IN INOX

As from now, a fleet of stainless inox kegs replaces the plastic ones. This represents an important cost for the brewery, but a mountain of plastic is saved (avoided 18 tons). A few single-use kegs are still used for very special beers like mix-fermentations and lambic.

CRATES OR BOXES

In Belgium, the beers are delivered in 24 consignment crates. For export and the e-shop, the bottles are sent in FSC-certified cartons (the mark of responsible forestry).

76%
OF OUR BOTTLES
ARE REUSED

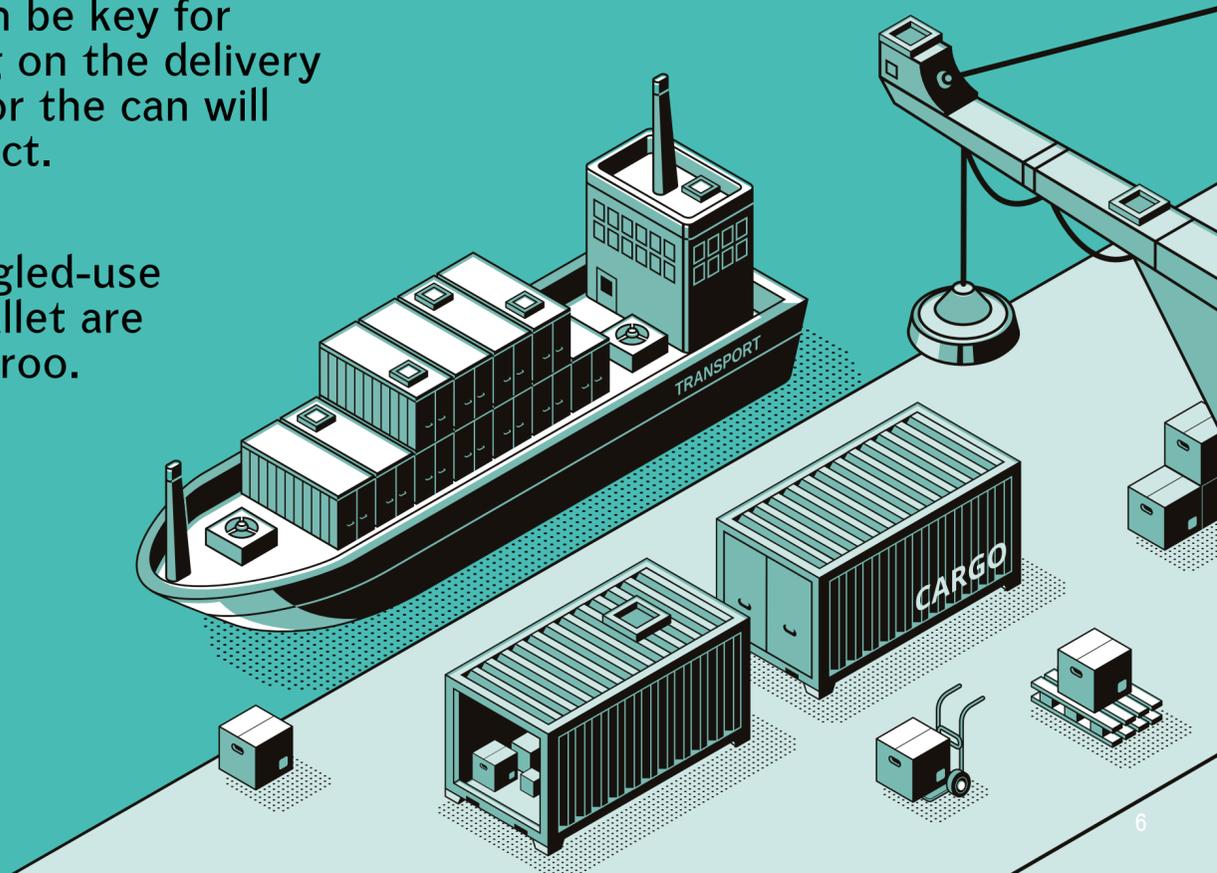
A beer can be stored in a bottle as well as a can. Each container has its advantages & disadvantages. In Belgium, there are APO bottles that are returnable and therefore recycled up to 50 times. However, you have to keep in mind that there are losses & breakages, which reduces the recycling up to 30 times.

On the other hand, cans can be recycled endlessly, if they are sorted correctly of course. Beers keep better in cans, and is twice as light as a bottle, which can be key for transport. Depending on the delivery distance, the bottle or the can will have a different impact.

PALLETS

All of the wasted single-use or broken wooden pallet are recycled thanks to Ziroo.

WE SOLD OVER 600,000 BOTTLES OUTSIDE EUROPE SO FAR. TOMORROW, THIS WILL BE 0.



WE EMIT WAY TOO MUCH CO²

IS IT GOOD, IS IT BAD ? IT'S ALWAYS HARD TO COMPARE AND UNDERSTAND CO² FOOTPRINT, ESPECIALLY WHEN YOU EXPAND YOUR SCOPE. ONE (IMPERFECT) WAY IS TO LOOK AT FOOTPRINT PER REVENUE OR PER HL OF BEER BREWED. WE WILL FOLLOW THIS DATA YEAR AFTER YEAR.

Calculating CO² is a tricky game. It's easy to show low numbers and become CO² neutral or even negative. It all depends where you start counting and how much you want to show.

You may have heard about Scope 1, 2 or 3:

- **Scope 1** is direct emission: which comes from resources that the company own or controls, mainly due to the combustion of fossil fuels for heating or company vehicles
- **Scope 2** is indirect emissions from energy: associated with production of electricity and heat.
- **Scope 3** is all other indirect emissions: looking at the whole value chain (travel, purchasing waste, distribution, raw materials, packaging, etc.).

If scope 3 is less than 75%, it may mean you need to start recounting because you are not digging enough.

This year, we have launched a carbon assessment including the entire company environment : we have included Dansaert and Port-Sud production but also the 5 BBP's taproom in Bruxelles and Paris. Mostly importantly, we looked at the whole supply chain, from the field to the fridge. Our carbon footprint accounting year runs from September 2021 to August 2022.

WE REPORT OUR CO² EMISSION AS A PERCENTAGE OF OUR SALES TO ENABLE US TO COMPARE OURSELVES TO OUR SECTOR. THE COMPARISON DATA IS TAKEN FROM THE CDP, FOOD AND BEVERAGE RETAIL.

FOOTPRINT PER REVENUE

293
KG CO²E / K€ OF REVENUE

COMPARATIF SECTORIEL CDP, FOOD & BEVERAGE RETAIL
418 KG CO²E (AVERAGE)
192 KG CO²E (MEDIAN)



FOOTPRINT PER HL

110
KG CO²E / HL OF BEER BREWED

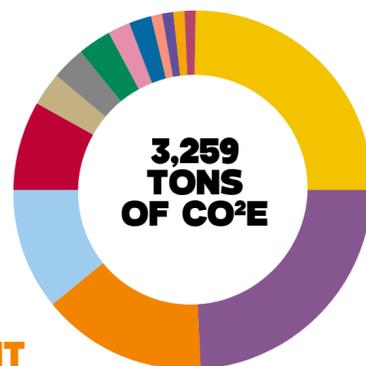
WE REPORT OUR CO² EMISSION AS A PERCENTAGE OF OUR BEER BREWED DURING ONE YEAR.

- 27.3% INPUT
- 25.7% PREMISES
- 15% EQUIPMENT
- 11% FREIGHT
- 8% PACKAGING
- 3.6% PURCHASE OF SERVICES
- 3.3 MEALS & ACCOMMODATION
- 2.5% SMALL SUPPLY PURCHASE
- 1.4% END OF LIFE
- 1.1% IT
- 0.7% TRIPS
- 0.3% MANAGEMENT FEES
- 0.1% SUBCONTRACTING
- 0.1% REMOTE WORK

PACKAGING
261.3 TONS OF CO²E

FREIGHT
357.7 TONS OF CO²E

EQUIPMENT
488.1 TONS OF CO²E



INPUT
890.7 TONS OF CO²E

PREMISES
838.3 TONS OF CO²E

SCOPE 1
Direct emission: resources that the company owns or controls
11,2%
366 TONS OF CO²E

SCOPE 2
Indirect emissions: associated with production of electricity and heat
1,9%
61 TONS OF CO²E

SCOPE 3
Indirect emissions: All other indirect from our value chain (travel, purchasing waste, distribution, etc.)
86,9%
2832 TONS OF CO²E

WE EMIT WAY TOO MUCH CO²

WE USED 50 TONS OF PLASTIC WITH OUR ONE-WAY KEGS SO FAR. WE ARE NOW SHOOTING FOR 0.

KEY ACTIONS

SAVE 140 TCO²E ON MALT IMPACT

We want to reduce

20%

of our malt impact (4% of total emissions)

Input is our first emission with 27,3% : 83% comes from the production of malts.

ACTION

This confirms our intention to continue developing local malt sourcing and increase our partnership with Belgomalt/CultivAe. We plan to increase our use of regenerative malt by 350%, of which we can save 140 TCO²e.

SAVE 163 TCO²E ON PREMISES

We want to reduce

19%

of our impact on Premises (5% of total emissions)

Premises represents 25,7% of our emissions : which corresponds for 50% to the gas used in our production, office and taprooms, but also electricity, machine maintenance and waste.

ACTION

We plan to increase our solar panels, invest in the insulation of our buildings and improve our process of brewing in Port-Sud to reduce gas use.

SAVE 27 TCO²E ON FREIGHT

We want to reduce

7,5%

of our impact on freight (1% of the total emissions)

Freight represents 11% of our emissions : especially with the transportation of our finished products to our clients (90% of the emissions)

ACTION

We have decided to better control our sales. In particular, our decision to stop distribution outside of Europe in 2023. This year this represents 27 TCO²e (7,5% of freight). A number we can eliminate!

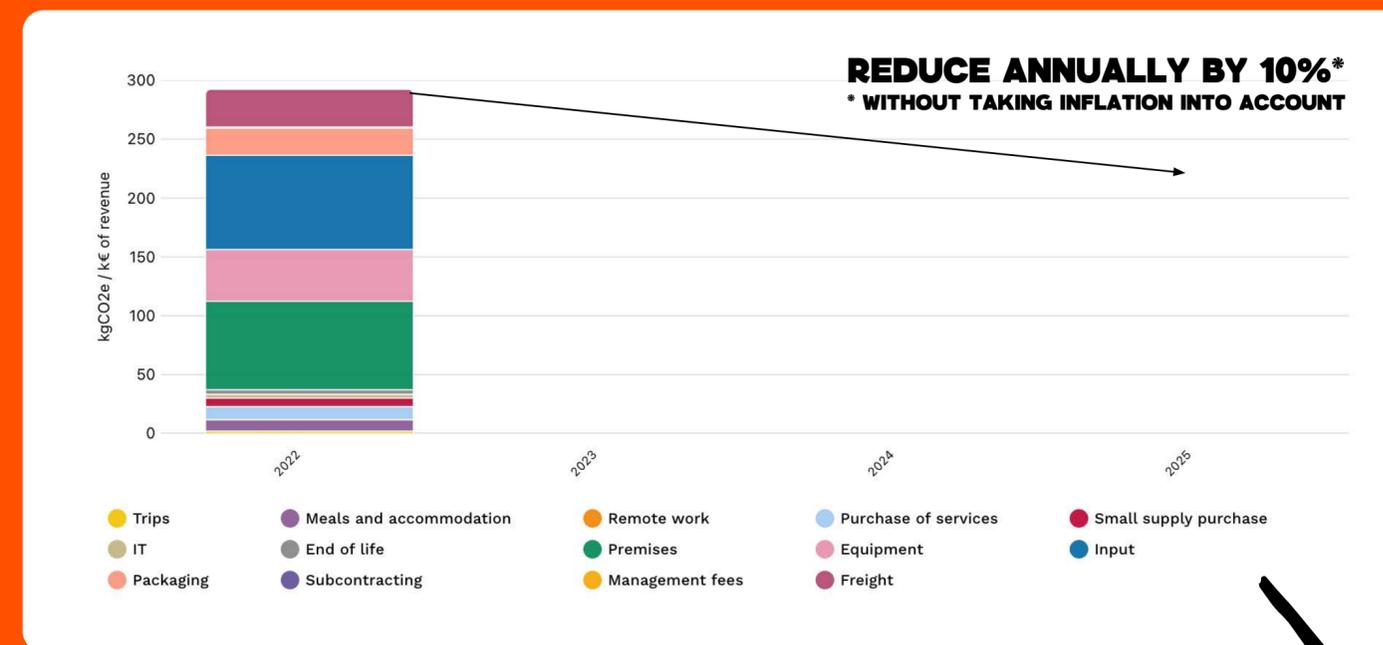
Others : Completely stop the use of one way kegs

ITS ONLY THE BEGINNING OF A LONG JOURNEY

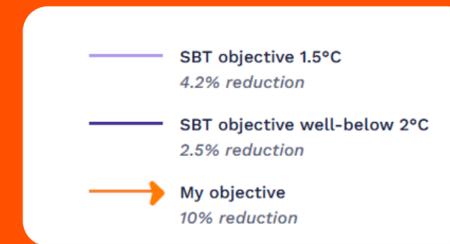


EVOLUTION OF EMISSIONS IN ECONOMIC INTENSITY

EVERY EMISSION IS RELATED TO K€ OF REVENUE



LINEAR ANNUAL REDUCTIONS



Comparison to Science Based Target trajectories

The SBT trajectories modeled above correspond to an absolute contraction approach (ACA), with two levels of ambition:

- Linear annual reduction 1.5°C
- Linear annual reduction well-below 2°C

Learn more about SBT objectives: sciencebasedtargets.org

YOU CAN'T IMPROVE WHAT YOU DON'T TRACK

B CORP'S GOAL IS TO PUSH ITS MEMBERS "NOT TO BE THE BEST IN THE WORLD BUT THE BEST FOR THE WORLD."

We were certified B Corp in 2022 as the way to guide our projects and help us track and improve.

B CORP, THE HOLY GRAIL?

If you search for the ideal certification, good luck, there is none. We chose to become B Corp certified, not because it's the alpha & omega of impact, but because it gives a transversal 5-pillar methodology used by many of our peers abroad, that is also getting good momentum in Belgium. Strength in numbers, B Corp meets the highest verified standards

of social and environmental performance, transparency and accountability. We can then learn from each other, see our weak points and improve. When it's about impact, it makes zero sense to be a lone wolf, so join the pack.

THERE IS ALWAYS SPACE FOR IMPROVEMENT

Where can we improve? Short answer is everywhere. But we feel there is the most urgency in getting decent to good numbers in terms of our environmental impact.



OVERALL IMPACT SCORE

Based on the B Impact assesment Brussels Beer Project earned an overall score of 91,5. The median score for ordinary businesses who complete the assesment is currently 50,9.

Certified



91,5

BRUSSELS BEER PROJECT OVERALL B IMPACT SCORE

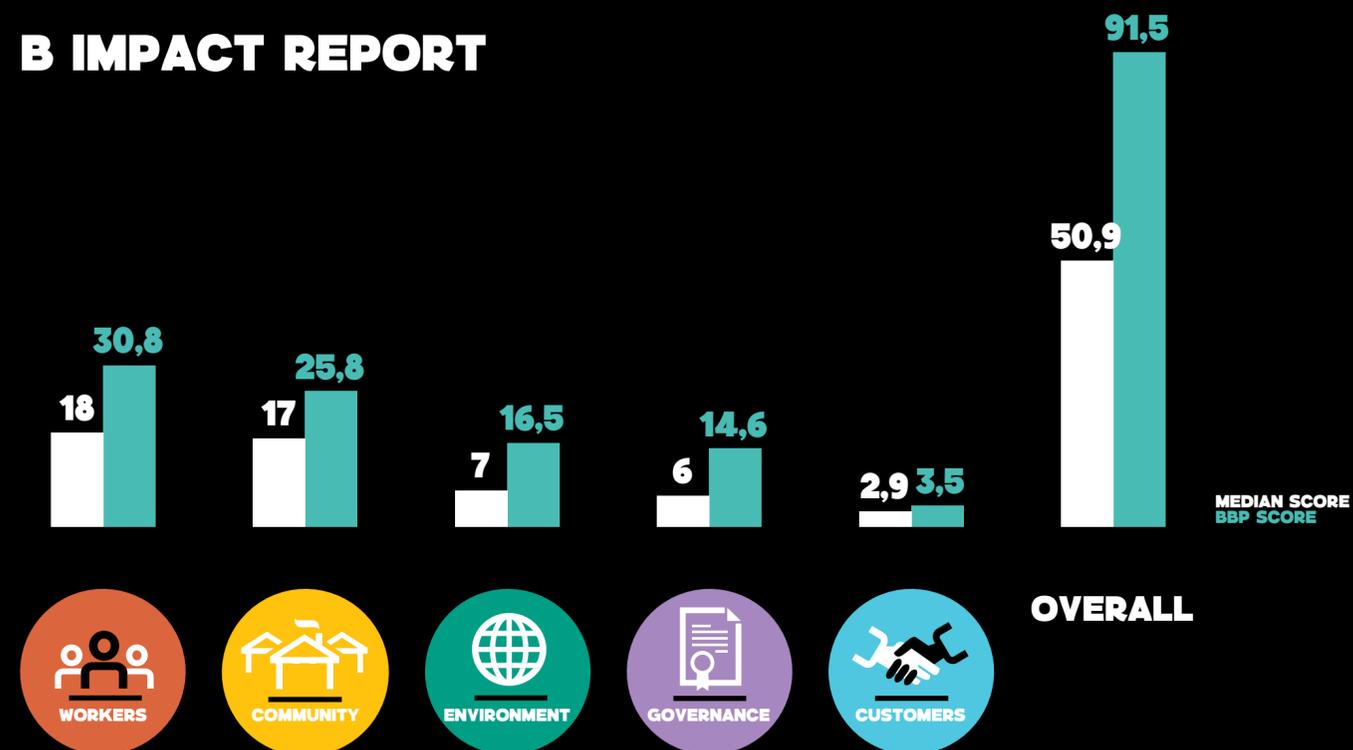
50,9

MEDIAN SCORE FOR ORDINARY BUSINESSES

80

QUALIFIES FOR B CORP CERTIFICATION

B IMPACT REPORT



A BEAUTIFUL TEAM BEHIND THE BEERS

We aim to create a safe & exciting space for all our staff. We take a lot of pride in getting positive feedback from the team on how meaningful they find their job. The brewing sector has a clear gender bias and our women-to-men ratio is still much lower than what we would like.

BBP IN A FEW WORDS

51 EMPLOYEES
78% MALE
22% FEMALE

STAFF SURVEY RESULTS
VERY PROUD TO GET AN
OVERALL SCORE OF 4,65/5
OF HAPPINESS SCORE :

4,57 CREDIBILITY
4,57 RESPECT
4,45 INCENTIVES
4,61 FAIRNESS
4,73 PRIDE
4,73 SOLIDARITY
4,89 ALL IN ALL

4,65/5 HAPPINESS SCORE
15 NATIONALITIES



EMPLOYEE SHAREHOLDING PLAN

We started back in 2020 an employee shareholding plan and we hope that from 2024,

50% OF OUR STAFF will be shareholders.

HEALTH & WELL BEING

Our staff is quite young, just below

30-YEAR OLD, but it's not a reason to overlook health plans. We work with Alan and are happy with their service & platform. Brewing beer involves physical risks too. We set up a Health and Safety Policy & committee that aims to limit those risks. We also give 3 extra days off from the first year at BBP to enjoy some well-deserved time with friends & family.

WE'RE AN EQUAL OPPORTUNITY EMPLOYER

Our recruitment policy focuses on **DIVERSITY, INCLUSION AND EQUAL OPPORTUNITIES.** We select candidates based on their qualities, regardless of age, gender, origin, conviction, or nationality. We also encourage people with disabilities to apply. We will make any necessary adaptations both regarding the recruitment procedure and the integration within BBP.

EXTRA BENEFITS

Free beers aren't the only benefits at BBP. Our staff get **PERSONAL TRAINING TIME AND BUDGET, TRIP OPPORTUNITIES** when they reach 2-year and 5-year at BBP, to name just a few. We also go for an annual team trip. If we did use the plane for many years going to Copenhagen, Lisbon or Manchester, we're now focusing on trains. Last one was a 7-hour trip to Oktoberfest and the fun didn't start in München!

WE LOVE YOU!

CROWDFUNDERS

We have our community at our core: you picked our first beer, Delta IPA, and helped us fund the project throughout its life. We started with 369 crowdfunders back in 2013 and we now count on over 4000 enthusiasts who keep challenging us every day. The community can be consulted on different subjects.

Each year a general assembly is organized for our crowdfunders, it is a unique moment where we review the past projects and those to come. This meeting is meant to be participative. The idea is to come with ideas, questions and suggestions! The community can be consulted on different subjects all year long.

At the BBP, we put a lot of emphasis on transparency, here there is no question of hiding behind half century old recipes, it is by collaborating that we create our best recipes. Alone we go faster, together we go further, it is well known, isn't it? To be even more transparent, each year, a recipe from one of our All Stars is unveiled so that home brewers can get down to business.

GREEN COUNCIL EXPERTS

JESSICA PETERS
HEAD OF ESG
AT ARGOS WITYU

JEROME KISIELEWICZ
SUSTAINABLE
FINANCE & CLIMATE
POLICY
AT ICF CLIMATE

NATHAN CLARKE
CO FOUNDER
AT TAPIO



GOVERNANCE

To reach our goal and set-up our environmental policy we have created an external council call Green Council and an internal council call Green Squad.

GREEN COUNCIL is made of our co-founders Olivier & Sébastien, as well as two BBP team members with experience in the field. We also have opened the Green Council to other people of our community and independent experts. Today, crowdfunder and independent experts are the voice of our community, acting as the secretary of the Green Council, supporting the president and assisting in the conclusions of the annual report.

- The mission is achieving those 3 key objectives :
- Set up an all-around environmental policy
 - Provide insights & Best Practices for continuous improvement
 - Set up the environmental governance within BBP

In addition to the Green Council, BBP has set up an internal **GREEN SQUAD** since 2020, made of passionate colleagues who tackle operational missions. The Green Squad team is responsible for ensuring that the environmental policy is implemented. However, all employees have a responsibility in their area to ensure that the aims and objectives of the policy are met.

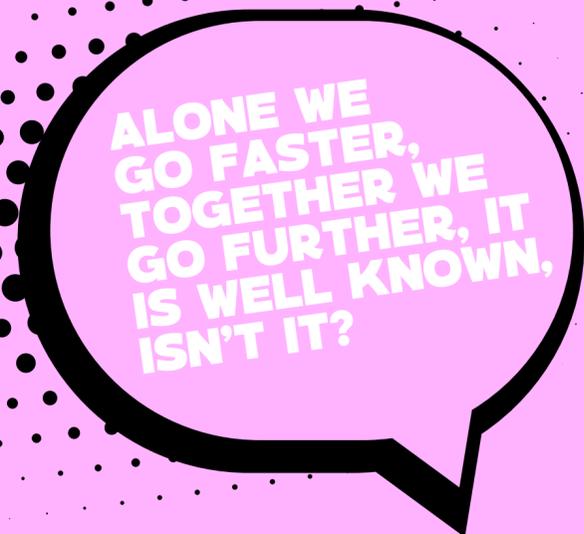
SOCIAL COLLABORATION // COMMUNITY CAMPAIGNS

From the beginning we always have wanted to invest by helping different associations or projects financially. This years we have supported 3 projects by brewing a collab with them.

VIENS GAMIN - CINÉMA VENDÔME COLLAB': these beautiful indie cinemas need our support! That's why we created 'Viens Gamin' together with our friends from Cinéma Vendôme in Ixelles. This collab beer wants you to get off your couch and find the way back to the cinéma!

BREWSTER GANG - PINK BOOTS SOCIETY COLLAB': is a tribute to the phenomenal girl power at BBP. Pink Boots society plays a big role in highlighting how women are key to the beer industry & we're proud to support them.

RESIST - DRINK FOR UKRAINE: is our way to support the solidarity action, #drinkersforukraine. All proceed will be donated to the red cross.



SOCIALLY RESPONSIBLE SHIPPING

With the COVID pandemic, we have built an e-commerce business unit responsible for the preparation of 2200 parcels every month, and rapidly growing. For the logistics part of this project, we have chosen to work with Manufast, who trains more than 270 people with disabilities for professional reintegration. Their mission is to provide meaningful and rewarding employment for people with disabilities from diverse social and cultural backgrounds. Thanks to our customers' orders, Manufast continues to create jobs and train people. In addition, we work with two other sheltered workshops, Travie and Village No. 1, to clip our bottles and for all the handle our gift packs.

SUPPLIER
We believe in sourcing goods and services from suppliers who operate their businesses in a lawful and socially and environmentally responsible way. We expect each of our suppliers to conform, as a minimum, to our Business Integrity Commitment and to impose equivalent obligations on their suppliers.

PORT SUD IS OUR NEW HOME

PORT SUD neighborhood, our new home, enjoys a spectacular location on the Biestebroek basin in Anderlecht. After 4 good years of administration & building work, our brewery became operational in January 2022 and we started welcoming you in June 2022 at our beergarden.

OVER 11,000 PEOPLE CAME TO THE BEER GARDEN THIS SUMMER!

A SPLASH OF COLORS IN PORT SUD

We want to play an active role in the revitalization of the **PORT SUD** neighborhood and aim to contribute to a new positive energy, by creating a safer and more welcoming place, as well as by pushing the agenda... with the Region of Anderlecht to invest more in the area. We are very happy to work with TRAVIE, a reinsertion program just accross the canal and to employ 4 full time equivalent, especially for our packaging.

Yet, we are conscious that gentrification can bring negatives to the area as well. It is not just the responsibility of politicians but ours. Our beergarden should be more inclusive in the coming years and we would love to see more local people coming, not just from Anderlecht, but from our direct neighbors.

IT'S A FUN, HARD & IMPERFECT JOURNEY. THE ONLY ONE THAT MAKES SENSE.

Got an idea or suggestion? reach out to keepintouch@beerproject, thanks!

