



4 PINES BREWING COMPANY SAVE THE PINES REPORT 2016



HERE AT 4 PINES WE CONSIDER THE GROUND WE WALK ON, THE AIR WE BREATHE, THE COMMUNITIES WE DO BUSINESS IN & WE BUILD SUSTAINABLE RELATIONSHIPS WITH EVERYONE ALONG THE WAY.

Save The Pines is our commitment to environmental and social responsibility. We're pretty excited to share with you what we've been up to!

Having fun with and ultimately building honest long lasting relationships with the first locals at the brew pub in Manly, was where our community spirit was born.

Then things slowly begin to change. A voucher here and there for a fundraiser, a few cases of beer and on it grows. As we grow and start doing business in more communities around Australia, we end up with people working in each of those communities, so we want to share the love proportionately with everywhere we do business.

Over the past 8 years of 4 Pines history, we realized that we needed to really make this commitment in order to continue to give back to the community we love. So, Save the Pines was born.



THIS IS THE FIRST YEAR WE'VE HAD A **SAVE THE PINES** PROGRAM, SUSTAINABILITY LOVER & SEMI-PRO (AKA INTERN).

1 FOR THE COMMUNITY

Each Year we give every employee the opportunity to get up to 1 x \$500 donation matched by 4 Pines to be given to a charity of their choice, to host 1 event for their chosen charity, and they get 1/8 of their working days added as annual leave if they volunteer for their chosen charity.

2016:

127

hours volunteered

\$12,610

going to over 20 different charities we all care about!

PLUS A FEW CASES OF BEER ALONG THE WAY!

GOAL: Increase philanthropic giving by **25%**

OUR PEOPLE POWER

Making a positive impact was always a part of the 4 Pines footprint. Our core values guide our actions. And our personality traits make it easy to be ourselves while we do it! The work behind **Save the Pines** is a testament to the passionate and honest work our employees have done since day one.

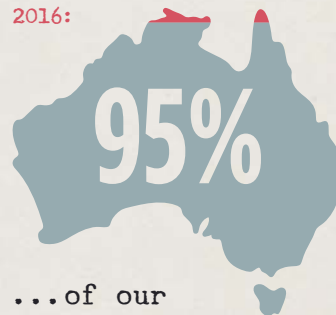


A big shout out to OUR PEOPLE who commit to **Save the Pines** day-in-day-out. Keep on keepin' on!

SUPPLIER ENGAGEMENT

Our extended family is made up of all our distributors and suppliers who provide us with the goods and services that keep 4 Pines going. We can't revolutionize the game alone. We make sure everyone we work with and purchase from checks as many boxes as possible!

2016:



...of our costs of goods sold is spent with Australian businesses.

- ETHICS
- ENVIRONMENT
- COMMUNITY
- LOCAL

GOAL: **50%** sustainable suppliers by 2017 who share our values.

ADVOCACY

If we can share a few beers and get some good conversations going about the issues that matter we don't shy away. We're proud to support the change happening in our local community!

-  **PLASTIC FREE MANLY**
-  **MARINE SANCTUARIES & LIFE**
-  **SUSTAINABLE FARMING**



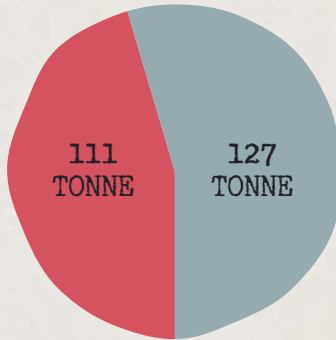
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RECYCLING VS. LANDFILL

2016 BASE YEAR:

- RECYCLING
- LANDFILL



This year and every single year here after we're going to roll around in our garbage a bit to complete waste audits. This year we found out that based on weight we recycle more waste than we send to a stinky landfill. This includes giving happy cows, local bakers, and Beer Bones our spent grain, composting spent yeast and hops, and upcycling as much as we possibly can! Hide and seek! How many pallets can you spot in a 4 Pines venue?

GOAL:

95%

waste reduction throughout our venues

40%

waste reduction in the Brewery

WATER INTENSITY

Beer is mostly made up of one of the world's most precious resources. A lack of water will down the stream mean a lack of beer and we just can't let that happen! The effective management of water highlights the ability of our brewers to utilise the resource efficiently.

2016 BASE YEAR:

4.66L water per 1L of beer



Ever since we began brewing at Brookvale, we've done our best to estimate our water usage by knowing exactly how much goes down the drain and how much goes to our customers in the form of beer, we've also accounted for 'high confidence' estimates of things such as brewery evaporation. A snapshot of September 2016 tells us we used 3.73L per L of beer produced, however we have added an extra 25% to this number to give us a more realistic number of 4.66L/L. This 25% accounts for unknowns such as water in waste streams (spent grain, trub, hops and yeast slurries). In 2017 we will invest in equipment to measure our water usage to a far greater accuracy, which will also allow us to set firm reduction targets while we build a more detailed model of our usage.

ENERGY INTENSITY



2016 BASE YEAR:

13.73MJ per 1hL of beer

GOAL:

5%

Reduction by 2018

15%

Reduction by 2022

We embarked on Brookvale brewery upgrades this year to push towards a volume capacity of approximately 8 million liters of exceptional beer. But as we grow we've reminded ourselves that growth is an opportunity for a larger positive impact. Meaning, that when we looked at upgrades we pushed for upgrades like our NEW! Co-generational chiller that could save us approximately 150T of CO2 emissions next year compared to our current baseline.

WATCH THIS SPACE...