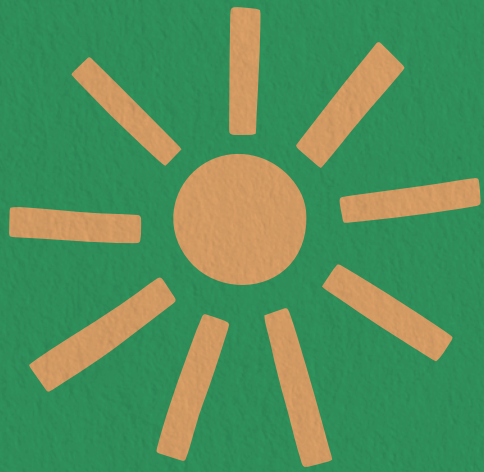




SUSTAINABILITY REPORT

REPORTING OUR PROGRESS FOR 2024/5



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ABOUT US

IT ALL STARTED WAY BACK WHEN...

In **2016**, the future of traditional farming wasn't pretty. With subsidies low and competition rife, it wasn't looking good for Moss Edge Farm in Cockerham. It was down to our Founder & Director, Steve, to take the reins and fix it.

Being the trend-bucking type, Steve decided it was time for a change. Whilst playing with his home brewing kit one evening, the lightbulb moment came. Instead of grazing pigs and picking up poo, Moss Edge Farm would brew weird and wonderful beers.

Now, with a **400,000** litre brew plant, popular local taproom, and a bunch of awards, it's safe to say that Farm Yard Brew Co is doing alright.

One important reason for our alright-ness is the fact we've been working really hard not just to brew awesome beer, but to be awesome in the way we do it.

And in case the title of this report wasn't a big enough clue, that means working sustainably.



**“DAD, I’M GONNA
START A BREWERY”**

**“DO YOU KNOW WHAT
YOU’RE DOING?”**

**“NOT REALLY NO BUT I’LL
GIVE IT A GOOD GO”**

STEVE HOLMES
FOUNDER & DIRECTOR



(NOT VERY) HUMBLEBRAG TIME

AND THE WINNER IS...

Almost from the moment we graduated from the home brewing kit, we've been gathering awards like Beyonce's personal assistant. This year, we've gathered a clutch more...



- #1 WHEAT BEER - HEFEWEIZEN IN ENGLAND
- #2 SOUR - OTHER GOSE IN ENGLAND



FANCY A PINT?

THIS IS WHAT WE DO...

Here in the middle of nowhere, down a country lane and surrounded by fields, lies our brewery. Inside our brewery lies the taproom. 12 keg lines, 3 cask lines & a mahoosive fridge full of cans show off all our beers which are made just a few feet away, as well as a selection of cans from other breweries across the country.

HERE ARE SOME OF OUR FAVES:



SPLISH SPLASH

SESSION IPA 4.5%

This session IPA is packed to the gills with Citra, Mosaic, Sabro & Motueka hops for a citrus, tropical & floral profile with a low bitterness to let the fruit shine through. *Pairs well with bubble baths.*



CHAFF

SESSION IPA 4.7%

A New England inspired session IPA that brings bags of tropical & citrus fruits on the palette with a floral aroma. A low bitterness makes this a super smooth approachable drop. *Pairs well with beach balls & the smell of sun cream.*



HOOF

COFFEE MILK STOUT 4.3%

A coffee milk stout brewed with locally roasted beans from our friends at Atkinsons coffee roasters. Roasted coffee & chocolate notes on the palette rounded off with a smooth sweet finish from the addition of lactose. *Pairs well with the morning paper.*

HEART OF THE COMMUNITY

It all starts with the beer. We're a bunch of Lancashire lads and lasses; it practically runs through our veins. But we also love people. Brewing beer is great, but seeing people enjoy it is the best.

Our taproom is open most nights, and we run events to give the locals somewhere to unwind and enter a brew-based state of mind. Whether it's Tom dusting off his megaphone for our weekly Taproom quiz, or local Blackpool musicians bringing their upbeat tunes to the brewery, we've got something for anyone and everyone.



SENSE & SUSTAINABILITY

Beer and people may be the headlines of what we do and who we do it for, but we'd argue that sustainability is the heart of how we do it. The reality that traditional farming wasn't going to cut it, and having to create a new business out of the bones of the old one was a sustainable business choice.

But when you're a business of our size, 'sustainability' feels like a big, scary monster. It's hard to know where to start. And it's hard to know how to make a difference. So here's what we did...



THE UN SUSTAINABLE DEVELOPMENT GOALS

Around the time Farm Yard Brew Co was born, 196 world leaders agreed to 17 Sustainable Development Goals (SDGs). Their aim was to end poverty, fight inequality, and address the urgency of climate change.

The goals caught our attention because a) they showed us the practical things we could be doing to help make a safer, greener, and fairer world; and b) they're as bright as Steve's socks.

Even so, there's 17 of them. And we'll be honest, our beer doesn't have a huge impact on Peace, Justice and Strong Institutions (that's Goal 16, in case you were wondering). So we had a chat to our friends at TBL.

SDG AMBITIONS

TBL leads an initiative called Support the Goals, and one of the things Support the Goals does is measure ambition and action across key areas aligned with the SDGs.

WE RECKON THE AREAS THAT MOST AFFECT US ARE:

NET ZERO

A business must evidence its target and action towards achieving net zero.



BIODIVERSITY

A business must evidence its target and action towards increasing and supporting biodiversity or preventing biodiversity loss.



WASTE

A business must evidence its commitment to waste reduction and supporting the circular economy.



GENDER EQUALITY

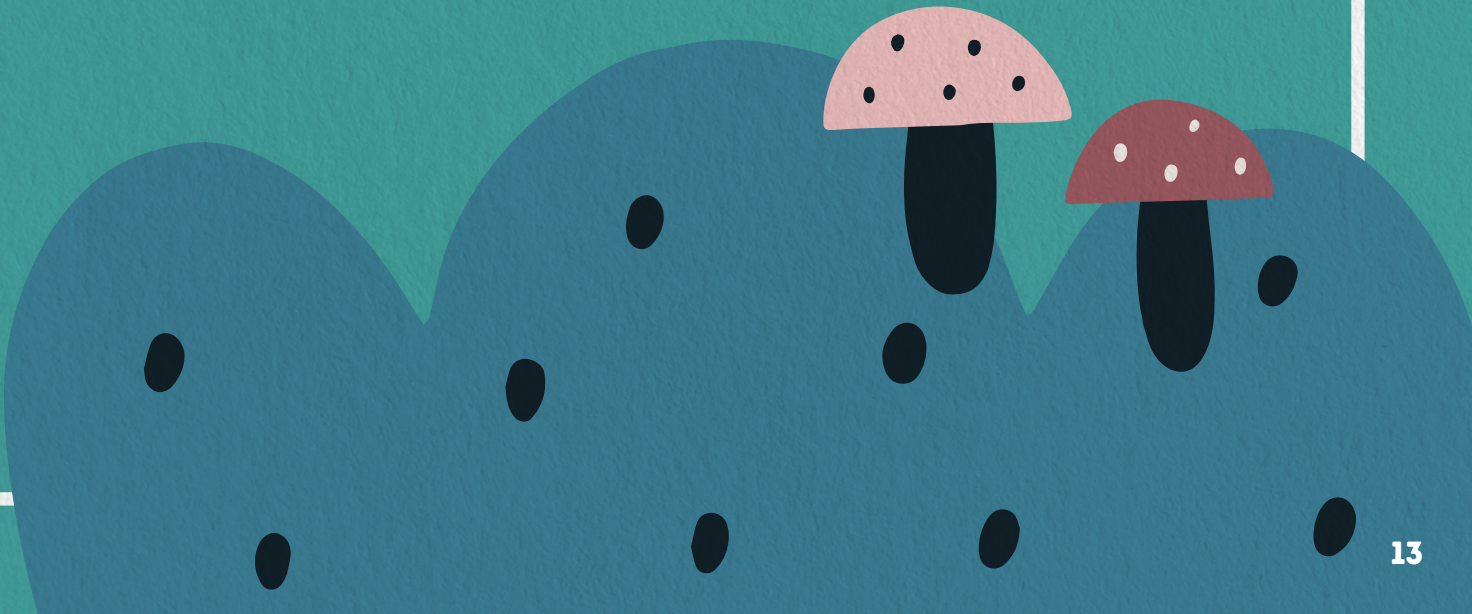
A business must evidence its commitment to increasing gender equality within the workplace and/or industry.



OUR SUSTAINABILITY STRATEGY

The planet's on fire, so we kinda need to be doing something about it. Farming's in our blood. We've had soil under our fingernails since we were born, so we all want to make sure what we do isn't harming the land that's served our family for five generations.

We also know that sustainability isn't purely about the environment. We're people people. So, we want to make sure that brewing our bitters helps everyone do better.





OUR IMPACT

NET ZERO

CANNING THE CARBON

We can't escape the fact that what we do creates carbon emissions. It's not just us, of course. Everything everyone does creates emissions. It's what you do about them that matters.

When it comes to emissions, there are three types (the boffins call them "scopes"). Scope 1 covers the direct emissions we generate, things like the fuel we put in our delivery trucks.

Scope 2 covers the emissions from energy we buy. As you'll see below, we installed solar panels to lower these emissions, as well as our energy bills.

Like the vast majority of businesses, most of our emissions are a consequence of what we do but aren't related to sources we own or control. These are from the waste we generate.

They're created by our people when they travel to work because most travel creates emissions. Most obviously, emissions are generated when suppliers make the things we buy from them.

These are our scope 3 emissions, and we're working to cut these too. We're doing that in practical ways, like switching from bottle to cans, because cans have a lower carbon footprint (see p19). We're also talking to our suppliers about ways we can all consume less energy, ensure the energy we do use is more renewable, and choose lower carbon manufacturing and packaging options where we can.



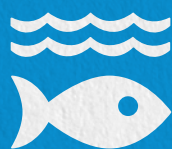
"COME ON, SUN!"

"Come on, son!" – the words Steve heard on repeat as a child on the farm. But now, the phrase has a different meaning. In 2019, we installed solar panels across the breadth of the hanger building, next door to the brewery.

We aren't keen on shouting about it, but we're a pretty energy intensive business, so the fact that these panels continue to generate over 50% of our annual energy consumption is pretty damn impressive.

We're thinking about where else we can place solar panels over the next few years to further boost our use of renewable energy.

14 LIFE BELOW WATER



15 LIFE ON LAND



OUR IMPACT BIODIVERSITY



BREWERS BECOME FORAGERS

Earlier this year, the wonderful folks at Rewild Yourself took us off for an afternoon exploring the landscape that surrounds us. They helped us forage ingredients that became part of our On Our Doorstep beer.

A few weeks later, we were doing it again. It's amazing the natural goodies that grow within a just a couple of miles of the brewery – and the things we forage inspire us get another great beer brewed up.



THE BIRDS AND THE BEES BY THE BEERS

The beauty of owning a farm is that, when it comes to having an impact on the natural environment, you can have a proper go. In May 2024, we planted an entire field of wild bird seed next to the brewery. As it grew it produced loads of nectar for the bees. Then, later in the year, it provided loads of food for the native songbirds too.

It played havoc with exec director (ED) Danny's hay fever though. Sorry Danny.



BUY BEER, HELP BATS

Steve's favourite superhero is Batman, which is why we donate **£1 to the Bat Conservation Trust** for every beer we sell. Don't get us wrong, it's not the best justification, but he's the boss, so he's got final say. Luckily for him, but unfortunately for the bat community, nearly 40% of bats globally are threatened with imminent extinction so, they really do need our help.

With seven million cans sold, that's **£7 million** donated and at least **7,000** bats protected from habitat loss, pollution, and disease.

WOODS ARE GOOD

Through our packaging pals, we've partnered with The Woodland Trust to mitigate the impact of our cans on critters. We pay an additional fee per tonne of packaging materials, which is donated to The Woodland Trust and invested in planting new native woodland in the UK. We're glad this scheme is backed by the Woodland Carbon Code, since it helps us know that the top dogs think we're doing a good thing too.

Since 2018, we have created over **119.15m²** of new native woodland in the UK, and removed **4,765kg of CO₂**.



7 AFFORDABLE AND
CLEAN ENERGY



12 RESPONSIBLE
CONSUMPTION
AND PRODUCTION



OUR IMPACT WASTE

WE STOPPED BOTTLING IT

You'll notice that all the brews we produce are in aluminium cans. There's a good reason for that: cans are a lot more recyclable than bottles.

That's not all we've done to boost recyclability and cut waste. We went back to the drawing board with our boxes so they fold and lock rather than needing tape (because although cardboard is recyclable, tape rarely is). We and our customers get several uses out of each box before they're ready for recycling.



MOO-VING IN CIRCLES

Every time we produce a beer, we get left with a tonne (literally) of spent grains. At that point, those hops, oats or barley aren't much use for beer brewing. But when you add hot water, they make a really dense, sticky porridge that our cows love.

We load it into our dump truck and we take it about a hundred yards down the lane to the part of the farm that's still a farm. The cows get five hearty, warm meals a week. And all that goodness makes for spectacular tasting meat (close your eyes now, vegans), which eventually finds its way back to our customers...

... who enjoy it while they're drinking a few beers... which then leads to more hearty meals for more cows... which leads to more great meat.

You get the picture.

It's about as circular an economy as you can get, and from fermentation tank to farm to butcher to kitchen, the whole journey is tiny.





OUR IMPACT

GENDER EQUALITY



BREWING QUEEN

Natalie Beentjes joined Farm Yard in 2022 and has been smashing it out the park since day dot. So much so that, after 12 months, we promoted her to head brewer. Wicked intelligence, a sensational work ethic and a wonderful human being, you'll probably see her shifting tonnes of kegs around next time you visit. Raise a glass to her, because what's in your glass is down to her.

Seriously, we know women are massively underrepresented in brewing roles. According to the Society of Independent Brewers (SIBA), the imbalance is a massive 3% women, 97% men. We didn't give Natalie the job because she's a woman. But we're glad she's helping tip the scales very slightly.

STRONG BEERS, STRONG WOMEN

We'd like to think we show solidarity with women every day of the year. But this year's International Women's Day was a chance for us to shout about it with a new beer inspired by Head Brewer Natalie's love of (and impressive ability in) lifting. We decided to make our IWD beer a celebration of all the strong women we know, so we created it in collaboration with All Things Strength, a local gym that hosts Strongwomen Wednesday classes, and Forest Flow CrossFit, who hosted a workout and 5k run as part of the launch.

And the beer? That was Lift, a crisp, golden brew that packs a suitably powerful punch with its 5.5 ABV.



OTHER ACTIONS

MENTAL HEALTH, POWERED BY MATES

"I've got you." Sometimes, these are exactly the words we all need to hear. That's why we teamed up with our pals at Six Connections, the mental health movement, to brew up a beer to help start vital conversations between mates.

We also added a QR code to Six Connections on cans of our I've Got You pale ale. Appropriately enough, it pairs really well with mates.



MANY HANDS MAKE MANY HANDS

In 2022, we launched a massive charity collaboration beer called Many Hands Make Light Work. Since then, we've done two further editions of this awesome New England pale ale, a result of our brewing know how, ingredients donated by Barth Haas X, Muntons Malt and WHC Lab, and support from six breweries covering most of the UK, plus NoFo Brew Co in the States.

£15 from every keg we packaged and **50p from every can** we sold went to Macmillan Cancer Support, and across the three iterations the beer has now raised more than **15k**.

As ever, we couldn't have done it without all our brewery friends suppliers and customers.



PEDALLING FOR PROSTATES

Danny Ellidge hadn't ridden a bike since he came out of a 14-hour night shift 10 years ago to find it had been nicked. But in August, our ED was back on a (different) bike, having committed to ride 200 miles in aid of Prostate Cancer UK.

Over the 200 miles he slowly evolved into the spandex and Lycra-wearing type he said he would never be, but then, as the lovely people at Prostate Cancer UK had sent him a jersey, it would have been rude not too.

In total, he raised over **£500**, a brilliant effort.





GET IN TOUCH

Farm Yard Brew Co, Gulf Lane, Lancashire, LA2 0ER

office@farmyardbrew.co.uk | (01253) 799988