

HEPWORTH

SUSTAINABILITY





We are currently testing a high temperature steam pump to reuse energy from the wort boiling process - it is expected to cut energy costs by 40%.

OUTSTANDING BEER, SUSTAINABLE BREWING

'We are on a journey to sustainable brewing'

We have a mission to be as carbon neutral as it is possible for a brewer to be. Not by buying carbon offsetting credits, but by directly taking every action we can to minimise our impact on the environment. In 2025 we will cross the 85% line in this journey.

Saving Water

'We use our wastewater to make green energy'

Brewing is a water intensive industry. Our goal is to reduce our water consumption by over 1/3 and our waste water by 50%. Our ongoing water saving initiatives include:

- Capturing rinse water from our cleaning cycles and reusing it.
- Installing rain recover equipment to use for cleaning.
- Growing and using our own reed beds to clean our low grade effluent.
- Installing an on-site anaerobic digester to clean high effluent wastewater and create green energy.

Saving Energy

'We reuse 100% of the energy created by our beer cooling process'

Brewing uses a lot of energy for heating and cooling. Our aim is to become self-sufficient. We have already reduced our oil consumption by 20% and are now generating our own electricity. Our energy efficiency measures include:

- Our brewery has been designed with energy efficiency in mind. We have installed solar panels and thermal insulation. We only use LED lighting and green energy. Our buildings were designed to optimise natural light.
- We use electric company cars powered by our own solar panels using charging points on site.
- We have developed the world's first beer source heat pump. This captures and reuses 100% of the energy created by our beer chillers and uses it to heat our buildings and the water we use for brewing.
- We use state of the art equipment to detect leaks in our pipework to improve air and steam efficiency.

Lowering Food Miles

'Food miles matter to us'

We think carefully about how we can limit our food miles:

- The majority of our deliveries and our suppliers are local.
- We combine deliveries to reduce journeys or the need to use couriers.



Reducing and Recycling Waste

'Our spent hops feed local cattle'

Reduce, reuse and recycle are the bedrocks of our efficiency:

- Hops and spent grain are used by local farmers for animal feed. Yeast is also reused.
- Water with a high yeast level is used as a soil conditioner.
- We use recyclable glass, reuseable stainless kegs and corn starch glasses.
- We separate, compact and recycle all our cardboard, plastic and glass.
- Reed beds recondition wastewater and feed it back into the River Arun (with Environment Agency approval).
- Heat, a waste product from our beer chillers, is captured and used to heat our office building.
- Our beer tanks have been recycled from other former breweries.

Community Collaboration

'Green Business Champions'

As a Green Business Champion for West Sussex, our Chairman Andy Hepworth, advises and supports companies that haven't yet started their sustainability journey.

- We work with local engineers and specialists to design and produce our equipment.
- We support a number of local initiatives to promote Sussex manufacturers.
- We donate our waste hops and barley to local farmers for their cattle.



Andy Hepworth and Andrew Griffith MP

Innovation and Investment

'We experiment, we design and we test'

Sustainable measures have to make financial sense. We are constantly looking for new ways to become more efficient and sustainable. If we can't find a solution, we design one ourselves and then we test it to see how it performs. This way we are constantly learning.

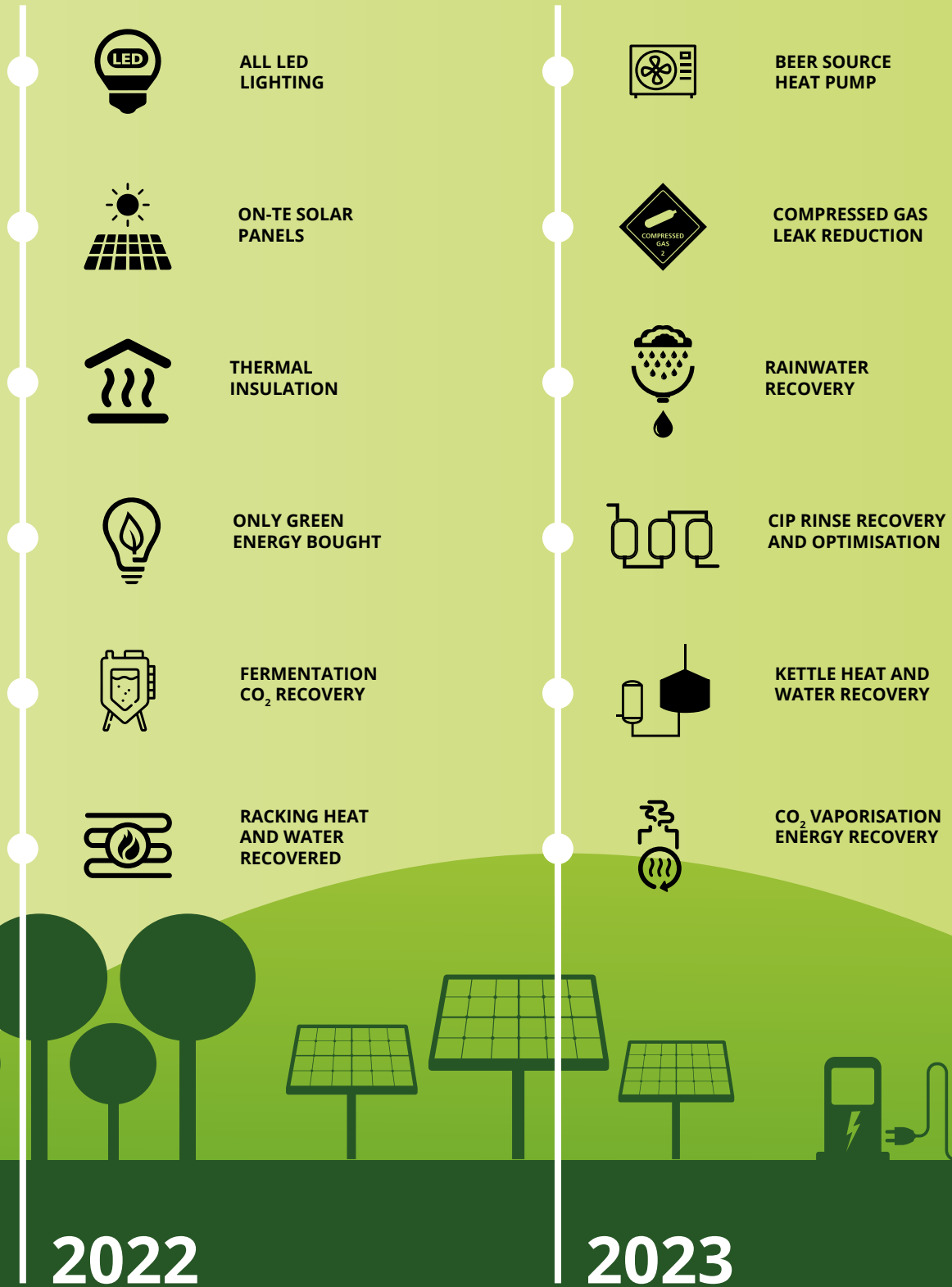
- We are testing a new energy efficient kettle that reuses heat from the steam it generates to re-boil the kettles rather than relying on oil. We estimate that this will further reduce our energy consumption by 6%.
- We are introducing smart technology to ensure our pumps run more efficiently.
- We have installed a purpose designed plant to vaporise and recover the CO₂ from our tanks so that it can be reused.
- We are researching ways to store excess power we produce at the weekends so that we can use it for our heating and cooling.
- We will be adding additional solar panels to our building.
- We are looking at ground source heat pumps as another means of producing energy.



LEARN MORE

Innovation never stands still, and our sustainability journey is ongoing as we continually strive to be as efficient as possible. We would be happy to explain our initiatives in more detail personally. We also regularly run brewery tours that allow our customers to see them in action first hand.

ROADMAP TO REDUCE CARBON EMISSIONS



ALL LED LIGHTING



ON SITE SOLAR PANELS



ONLY GREEN ENERGY BOUGHT



**GREEN STEAM
HIGH ENERGY
HEAT PUMP**



**STOP BURNING
FOSSIL FUELS**



**MICRO AD WITH
ENERGY
AND WATER
RECOVERY**



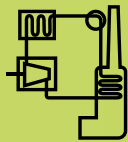
**LOW TEMPERATURE
HEAT PUMP**



EFFICIENCY DRIVE



**ON-SITE SOLAR
SYSTEM UPGRADE**



**UTILITY PUMP
OPTIMISATION**



**BATTERY AND HEAT
ENERGY STORAGE**



EV FLEET



2024



2025



**BEYOND
2025**



BEER SOURCE HEAT PUMP



EV FLEET



REED BED SEWAGE SYSTEM

HEPWORTH — BREWERY —

Great beer, naturally

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