

ABOUT US

The Hepworth Brewery is located in the heart of Sussex. We produce a range of award winning gluten free and vegan friendly beers. Founded in 2001 by Andy Hepworth and three highly experienced brewery staff, excellence and sustainability are as much a part of our DNA as hops and barley.

In 2016 we relocated to a brand new custom built premises allowing us to incorporate carbon reducing design, improve operational efficiency and create facilities to support a complete contract brewing service.

- We don't pasteurise our beer, we sterile filter.
- Our overall capacity is 30,000 brewers barrels annually.
- We can produce both gluten free and organic beers.
- Our bulk delivery/tank beer capacity is 10,000 litres dropped to our site.
- Our bottling line (330/500/660/750ML) capacity is approx. 5,000/hr.
- Our canning (330/440/500ML) capacity is approx. 3000/hr.
- We are SALSA, SEDEX, Soil Association and M&S certified.



We work with a number of very well-known high street retailers to cost effectively brew and package their own brands. We call this the Hepworth Partnership. It is successful because we are meticulous about our standards and are able to share our experience and expertise.

Our approach is also flexible so that we can support our customers to manage the demand levels in their supply chain.



OUR VALUES

Our mission is to make exceptionally good beer and to operate sustainably and as self-sufficiently as possible. The principles that drive us are:

To brew outstanding beer using traditional brewing methods.

To operate with integrity and transparency.

To support and respect our community and environment.

That effective sustainability must make financial sense and help deliver great beer.

To only use high quality, local ingredients.

To pay attention to every detail.

"Commercially we offer a variety of contract options to best suit the needs of our partners"

Leo Murphy, Managing Director

"Our team are focused on the meticulous detail needed at every stage of the brewing process to guarantee great tasting beer for our partners"

Andy Hepworth, Chairman



"Working with Hepworth to help us brew, pack, warehouse and distribute our beer has always been a positive experience. They've helped us grow our business significantly over the years thanks to consistently excellent service."

Will Parkes, Coalition Brewing

HOW DOES THE HEPWORTH PARTNERSHIP WORK?

First Contact

It starts with an initial consultation, either a conversation or a meeting. The reason for this is once we know your requirements we can make initial suggestions on production and packaging techniques. We have learned that this discussion allows us spot alternatives and ways to be more efficient before we get into the detail. We can do this online or to telephone, but we recommend that you visit us so that we can show you our facilities.

We need to know the style of beer you require, the specification (if you already have one), the initial brewing volume requirements and package types as a starting point. From this we can check that we are right for your needs and make further recommendations.

Specification

The next stage is to get into the detail on beer and process. You may need help with new product development which we can do in our 500 litre trial brewing plant. We also need to ensure we have the correct equipment to meet your requirements.

Our Team

We will support you with dedicated account management covering production, logistics and administration, by telephone, and email. A director will oversee your business and will be on hand to help.

If you need further brand building and NPD support, our highly experienced production, sales and marketing teams can assist you in making sure your beer is the right liquid in the right packaging for your market.

Brewing Options

Depending on the scale of your requirements we can offer either brewing in our main brewery or even offer you one of our three smaller dedicated on site brewing facilities, allowing separation and total control of the brewing of your brands. In effect you would have your very own brewery.

The Brewing Process

Instead of pasteurising beer we use primary filtration and sterile membrane triple cold filtration.

To make sure everything completely meets your specification we have an on-site laboratory for microbiological and alcohol testing.

Packaging Options

We have a fully automated packaging line and can accommodate any standard size cans, bottles (including bottle conditioned), mini kegs, kegs or casks. We work with many different labelling formats and pack beers into cardboard cartons rather than shrink wrapping.

Your Finished Brand

We work with you to plan a collection date once your brands are ready and we can palletise in most formats.



OUTSTANDING BEER, SUSTAINABLE BREWING



Local Ingredients

We use award winning hops from Bodium and organic barley from Goodwood – both in Sussex. We understand the importance of growing conditions and we regularly walk the fields and talk through any issues with our suppliers. We forward contract our ingredients and are very specific about planting and harvesting so that we know our ingredients are the best.



Naturally Gluten and Additive Free

We use a low protein barley (gluten is a protein) and meticulous malting and brewing methods to break down the protein. We also use a fine filtration process to remove any residue so we don't need to use any additives.



Sustainability

We are on target to be 85% carbon neutral by the end of 2025. We produce our own energy, save water and recycle waste through a number of processes. Please see the sustainability brochure enclosed.

"It's been a pleasure having Hepworth Brewery be our contract brewing partner over the last few years. Since working with them, the taste of our non-alcoholic beers has improved drastically. The production runs are always on time and the whole team is very accommodating when we visit. We have found our brewing home with Hepworth and look forward to many more years working together."

Johnny Johnson, Co-Founder & CEO UNLTD. | B Corp™

DON'T JUST TAKE OUR WORD FOR IT

The Hepworth Brewery is inspected and accredited by The Soil Association and Marks and Spencer.

Our professional memberships include The Society of Independent Brewers, The Parliamentary All-Party Beer Group, The Brewers Livery Company, The Institute of Brewing and Distilling, Taste South East and SEDEX, the ethical employers group.

Our brewery has won multiple awards including 'Best Local Drinks Producer', at the Taste of Sussex awards three times and as runner up twice. We have won the 'Supreme Champion of Craft Beers' from SIBA. We've also won the 'Beer and Cider Award' for our organic beer ('The Right Stuff') at the Great British Food Awards, and as the 'Most Dedicated Craft Brewery in West Sussex' in the Food and Drink Awards.



IF YOU WOULD LIKE TO KNOW MORE, PLEASE CONTACT US TO ARRANGE THAT FIRST CONVERSATION.

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HEPWORTH — BREWERY —

Great beer, naturally

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