



2012: SUSTAINABILITY REPORT





SUSTAINABILITY REPORT

Hopworks Urban Brewery is proud to release its first sustainability report. We believe it is important to share with our supporters, friends and public our efforts, results and goals in creating an environmentally responsible and efficient brewery and brewpubs. We recognize that brewing can be an environmentally demanding process and we've responded by creating sustainably- operated buildings and implementing efficient machinery and operations. And whatever can't be addressed through construction and operation, we mitigate through purchases of 100% renewable energy as well as carbon and water offsets.

In addition to the results reported inside, Hopworks also added a sustainability manager in 2012 in order to have a staff member focused solely on identifying new opportunities and tracking results. Our goal is to strive for continuous self-improvement and annually report the results of our efforts.

Thank you for supporting sustainable business, cheers!

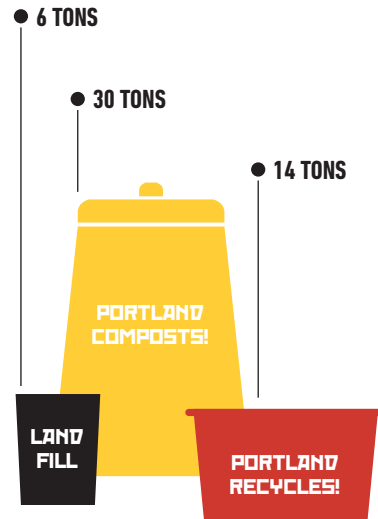
CHRISTIAN ETTINGER
OWNER AND BREWMASTER



BEER IS MADE OF WATER!

We take great pride and responsibility in preserving and protecting our water system. To keep tabs on our water use, we measure gallons of water used to produce a gallon of beer. In 2012, we hit 4.23 gal / gal, and improvement from 4.67 in 2011. With the industry average closer to 8 gal / gal, we are doing well, but look forward to improving for 2013.

Finally, to help offset our water consumption, we purchase water offsets from Bonneville Environmental Foundation for 2.5 million gallons, as much as we used for the brewery and both pubs combined.



WASTE NOT WANT NOT

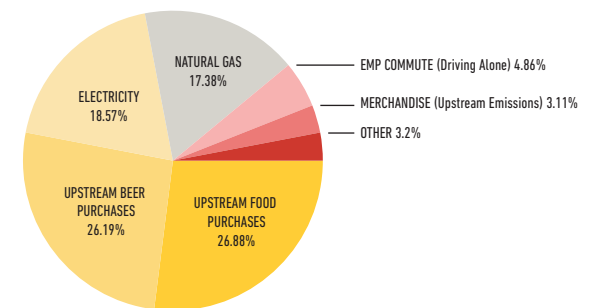
Excluding the nearly 600 tons of spent grains and other organic brewery material we sent to an organic Willamette Valley dairy farm, we created just under 50 tons of “waste” last year. Of that, 30 tons went to compost, 14 tons was recycled, and 6 tons went to landfill—true waste. Our goal for next year is first to reduce the total, and second to increase our diversion rate from 88.1% to great than 90%. Check back to see how we are doing!

OUR CARBON FOOTPRINT



In 2012, our greenhouse gas emissions totaled 1,140.49 Metric Tons CO₂e equivalent (MT CO₂e) partially offset by green electricity purchases and other strategies for a net footprint of 925.18 MT CO₂e. This includes both internal and external emissions (scopes 1, 2, and partial scope 3.) We purchased offsets for our entire footprint up to the point where the beer leaves our doors.

THESE OFFSETS ARE THE EQUIVALENT OF REMOVING 193 PASSENGER CARS FROM THE ROAD IN A YEAR.



OUR PROGRESS IN NUMBERS



47,086

hamburger patties and chicken breasts from Painted Hills Natural Beef and Draper Valley Farms respectively. We strongly support local and natural producers.

133

pounds of bottle caps, corks, and other items donated to SCRAP, a local non-profit literally turning trash into treasure while teaching environmentally responsible behavior.

124,933

Miles HUB employees commuted by foot, bike, skateboard, bus, train, or carpool. We incentivize non-auto commuting and are proud that active transportation was 68.6% of all trips to work!

27,225

employee meals provided—one per shift. We also offer health insurance to full-time employees, as well as above-market wage rates. Our employees deserve nothing less!

2,317,213

pints of HUB beer produced and sold in 2012, a 16% increase from 2011!

87%

of our grain is delivered in bulk. This greatly reduces our waste and ensures shipping efficiency since we only receive full trucks.

7

awards earned for our beer or sustainable actions. Find out more on the next page.

13,538

growler refills sold at Hopworks Urban Brewery and BikeBar. We love growlers because you get fresh beer at home with no waste created in the process.

87

profit-share or other community support events. Because providing beer and shopping local isn't the only way to support our communities.

WHAT OTHERS SAY...



STATE OF OREGON SUSTAINABILITY AWARDS – GRAND CHAMPION

We were thrilled to be honored by a committee convened by the governor to recognize sustainable Oregon businesses.



GOOD FOOD AWARDS – GOLD SEAL

Abominable Ale and IPA The Good Food awards recognize food and beverages made with real ingredients that meet stringent environmental requirements.



CITY OF PORTLAND SUSTAINABILITY AT WORK – GOLD

Hopworks Urban Brewery and Hopworks BikeBar The City of Portland recognizes businesses that have created sustainable workplaces, benefitting workers and customers.



TRAVEL OREGON FOREVER – GOLD STATUS

Hopworks Urban Brewery and Hopworks BikeBar This ranking goes to Oregon businesses that meet the 37 Global Sustainable Tourism Criteria.



100 BEST GREEN PLACES TO WORK – OREGON BUSINESS MAGAZINE

Based on its widely recognized 100 Best Companies to Work For in Oregon project, the 100 Best Green Companies are determined by an anonymous employee survey and an independent assessment of the employers' sustainability practices



CERTIFIED ORGANIC BY THE OREGON TILTH

OTCO - Oregon Tilth Certified Organic (OTCO) is an internationally recognized symbol of organic integrity. OTCO provides a system that combines strict production standards, on-site inspections, and legally binding contracts to protect the producers and buyers of organic products.

GOALS FOR 2013

INCREASE BEER PRODUCTION OVER 2012 TOTALS

REDUCE WATER INTENSITY TO < 4.00 GAL / GAL

IMPROVE OVERALL WASTE DIVERSION RATE ABOVE 90%

COMPLETE ELIMINATION OF ALL INCANDESCENT BULBS

INSTALL WATER PRE-TREATMENT SYSTEM TO REDUCE ORGANIC MATTER FROM THE BREWERY ENTERING SEWER SYSTEM

INSTALL GLYCOL CHILLER HEAT RECOVERY

CONTINUE TO BUILD RELATIONSHIPS AND ENCOURAGE GROWTH WITH ORGANIC HOP FARMERS



**THANKS FOR CHECKING OUT OUR
SUSTAINABILITY REPORT FOR 2012!**

CONTACT



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