



NØRREBRO BRYGHUS

SUSTAINABILITY REPORT

2022





1 | THE PURPOSE OF THIS REPORT

We are currently in the midst of climate change, and we can all make an impact for the better. Business as usual is no longer acceptable as the way to move forward. We have to develop new ways to do business and think of more sustainable paths of development.

We need to look in new directions and experiment with the ways we can make our work more sustainable, not just in terms of emissions, but in the overall impact it has on the environment and society.

We want to share our work to ensure that our production, management, and engagement are continuously developing in a more sustainable direction. This report will present the past, present, and planned work of Nørrebro Bryghus, thereby showing where we came from, where we are, and where we are headed.

The report will use these presentations to show our baseline of sustainability work, so you, our customers and we ourselves can keep developing our work and document what we have done.

The report will include a walkthrough of some technical indicators and numbers, which can give an overview of our production efficiency as well as what is realistic to develop further. The report will additionally present our values in terms of social and environmental responsibility, which makes it easier to comprehend the reasoning behind our decision-making and future development plans.

We acknowledge that what we do is not enough and that we can always improve our actions. This report, and the initiatives that we take, will help us on our path to becoming a more sustainable business and making a positive impact on the environment and our surroundings.

We are continuously working to both improve our own work, but also make an impact on the brewing industry of Denmark, and challenge the status quo.

We love beer, we love the planet, and we love the people. Welcome to our world of making our beers more socially and environmentally responsible. Enjoy.

Martin Thomsen
CEO at Nørrebro Bryghus



2 | WHAT WE DO, AND WHY

In this chapter, we will initially present some technical data on our production and emissions, what we are doing to make it more efficient, and how we see it develop in the future. This will be followed by a walkthrough of our values and work with social and environmental sustainability in a broader sense.

BREWING BEER

We are always working on improving our brewing process, so we use less resources and produce less waste and emissions for each beer we brew. While we currently uphold industry standards for breweries of our size, we always aim to make our production more sustainable. We have successfully halved our production loss since 2017 and in the past three years, we have reduced the amount of water we use per beer by 2 liters.

We want to improve our resource efficiency as the world population currently consumes more resources than the earth can sustainably produce. Denmark has its overshoot day in late march- meaning most of the year we are living on “borrowed” resources. While we as a brewery alone cannot solve this issue, we can do our part by using our resources more efficiently, and ensuring as much as possible of our by-products can be reused as well. 96 % of our byproduct is mash, and all of this is currently being used to make food products. We are also in the process of finding solutions for reuse of our hops and yeast, to ensure none of our byproducts go to waste.

Climate change as a result of greenhouse gas emissions is an imminent threat, and we want to do our part to help reduce emissions and reach both global and local goals. To do so, we have begun mapping our emissions to get an overview of our impact, and to be able to plan how to reduce them. At the moment we are focusing on our scope 1 and 2 emissions, that consist of CO2 released during the brewing process and transportation of products, and emissions caused by our energy consumption.

OUR VALUES

Our two central values are inclusion and community. These are reflected in the way we work and act. We collaborate with different local stakeholders in securing more diversity and inclusion in our community. We see this as a part of our social responsibility as a Nørrebro brand.

We brew with 100 % organic ingredients and use local or Danish products when possible. The large majority of our suppliers have a certification concerning environmental or social responsibility. We currently aim to achieve zero waste in our production, and continuously work to find better and more sustainable solutions for all parts of the company.





PREVIOUS WORK

To help understand what we do and where we are headed, we will introduce some of the previous work we have done in terms of social and environmental sustainability.

PRODUCTION

In the past, we have done different things to make our production more sustainable. All our beers are organic and made with as locally sourced products as possible. We have worked with different research groups to improve our production and minimize our waste. And we are working together with the company Circular Food Technology and their affiliate Agrain, where they take our byproduct, mash, and turn it into crisps and flour. These are just some of the ways that we have reduced our waste and impact on the environment.

BEERS

Our beers are our pride and where it is possible to make our branding stand out and provoke. Our subbrand BRAW is a good example of this, where we have a more cartoonish look on our labels. In the past we have had different beers or collaborations with partners, to raise awareness of different standpoints or topics of relevance. Some of the BRAW beers have touched on reducing waste, like our two collaborations with Il Buco that resulted in the beers WASTE NOT WANT NOT and WASTED OPPORTUNITIES which used leftover baked goods in the beers. Other BRAW beers that touched upon such topics are WATERWORLD, BRAW SOME, which you can read more about on our website.

We have also touched on other topics with our main brand, in collaborations with different organizations, such as the more recent All Inclusive beer, which was made in collaboration with AIDS Fondet as the Pride 2022 beer. Others have been more politically minded, like our beer TRUMP IT! that opposed torture and Donald Trump which was a collaboration with the Danish Institute Against Torture.

Another beer was in collaboration with Den Danske Naturfond and Stuedenterhuset, where we made the beer Natur Lager, where the profit from one beer helped buy one square meter of wild nature. Speaking of nature- In 2017 we launched a beer called Pisner, where urine that was collected at Roskilde Festival was used to fertilize the barley of the beer, which is the reasoning behind the name.

SOCIAL

We pride ourselves on partnering up with local sports teams, educational institutions, other brands, and festivals, in order to make a better impact on what we believe in.

Examples of these have already been mentioned, but we furthermore collaborate with other stores and companies on the same street as ours, to make our local area at our flagship restaurant more socially active and diverse.

We try to make our restaurant inclusive of all people, especially by having gender-neutral labeling of our bathrooms.

POLITICAL WORK

We are active in the Danish Brewers association as well as in Brewers of Europe, where we try to make a larger impact on the industry we are in. We are taking active parts in the discussion of how the industry should develop, and how the standards should be set.

An example of this has been through the development of the EU Product Environmental Footprint and their Category Rules, where we have been a part of setting the standards and experimenting.

This work is still ongoing, and there will always be more to do when it comes to moving the industry in a more sustainable direction.

FUTURE INITIATIVES

We are currently working on different initiatives on different scales. We have been a part of the initiative Bæredygtig Bundlinje 2.0, which is a municipal/regional programme in the Capital Region of Denmark, where companies can get help with taking the environment into account in the financial decision-making of the company.

One of the initiatives this has led to is that we are currently changing our car fleet to electrical vehicles when the cars need to be replaced.

Our transportation and distribution accounts for approximately 17% of our CO2 emissions, which could be reduced significantly with a conversion to electric vehicles. In the future, we also hope to work with carbon capture in our brewery in order to reduce our emissions, as well as use the CO2 from our production and when we sell kegs of beer





3 | KEY NUMBERS

We are aiming to establish a baseline of key performance indicators we can use to have an idea of how we are progressing. Starting with data collected in 2019, we here present how our performance has changed since then, in numbers.

LITERS OF BEER BREWED

2019 | Index 100

2021 | Index 105

LOSS IN PRODUCTION

2019 | 12,42%

2021 | 6,94%

WATER USE

2019 | Index 100

2021 | Index 82

WATER FACTOR

2019 | 8,14 hl water/ hl beer

2021 | 6,34 hl water / hl beer

ENERGY USE

2019 | 415,06 MJ / hl beer

71% gas, 29% electricity

2021 | 398,57 MJ / hl beer

72% gas, 28% electricity

CO2 EMISSIONS

We try to calculate our CO2 emissions because we wish to have an understanding of the impact we are making on the climate by way of greenhouse gas emissions, as well as how we can contribute to reaching local and global goals of reducing CO2-emissions.

However, we acknowledge that our numbers are based on approximate calculations rather than exact measurements, and are therefore not perfect. We also have not been tracking some of the metrics required to perform these calculations for very long, and therefore we are still working on improving our methods for tracking and calculating our CO2 emissions. This also means that 2021 is the first year we are able to document our CO2 emissions.

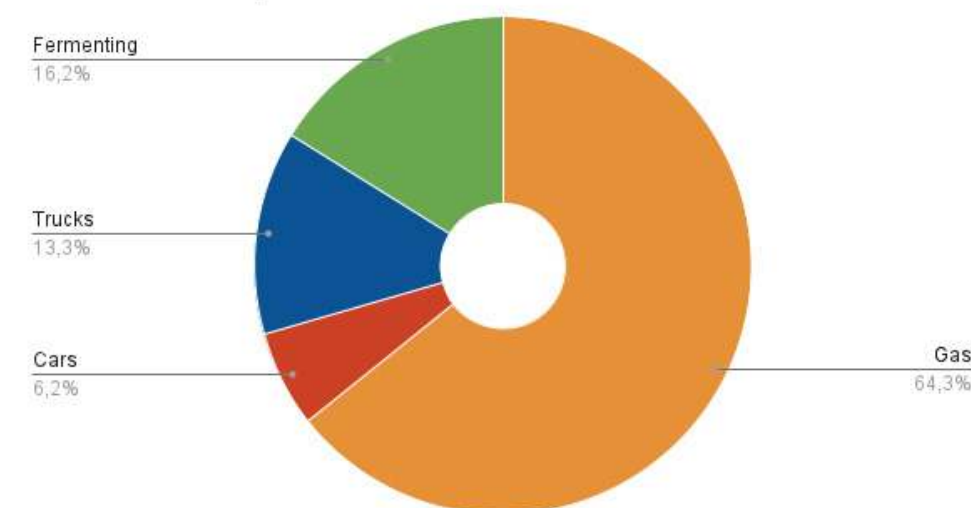


SCOPE 1

Our Scope 1 emissions are primarily caused by use of natural gas as an energy source in the brewing process, and by the natural production of CO₂ as yeast turns sugars into alcohol in the beer. Besides this, the fact that we handle our own distribution adds to our scope 1 emissions that we have to take direct responsibility for ourselves.

2021: 35,01 kg CO₂ per hl beer

Sources of scope 1 emissions

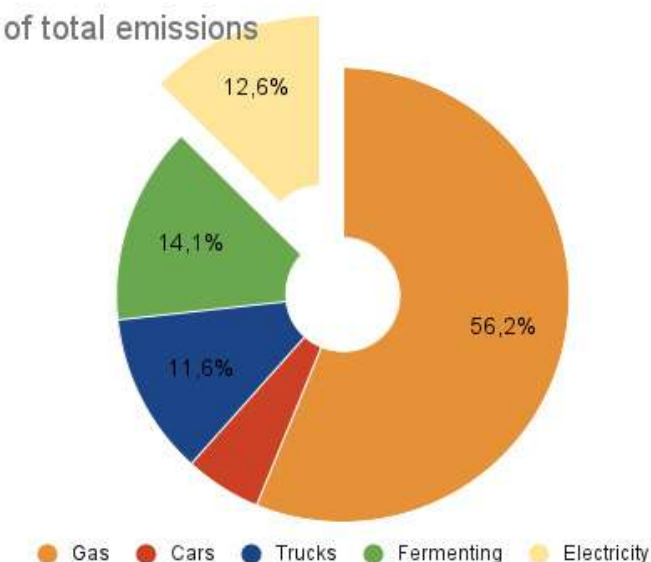


SCOPE 2

Scope 2 emissions are indirect emissions caused in the production of the electricity we consume

2021: 3,58 kg CO₂ per hl beer

Sources of total emissions





WASTE DIVERTED FROM LANDFILL

96 % of our waste is made up of mash, which is reused to make food products such as flour and crisps. For each brew we produce about 1 ton of mash that is diverted from landfill.

This means the amount of waste we ensure is reused is dependent on how much we brew, as the proportion is constant.

We aim to find a solution for the remaining 4 %, so we in the future can have a complete zero waste production.

**2019 | 96 %
CA. 115 TONS**

**2021 | 96 %
CA. 117 TONS**

We see a slight overall increase in both CO2 emissions and energy consumption. This is due to an increased amount of beers brewed- at the same time we have slightly reduced our factors of both CO2 and energy use, meaning there are less resources consumed and less greenhouse gasses released for each beer we tap. The most significant improvement has been in reducing our loss in production, which has been nearly halved in the last three years, especially loss during the tapping process.

4 | INTERNAL WORK

In the spring of 2022, we hired two Sustainable Impact Advisors to map, coordinate, and work with the sustainable development of our company.

They are working together with our different departments to find ways of making our company more sustainable. We believe the change to a more sustainable company should come from all parts of our company.

We have changed our purpose statement, which means that we officially work to make a positive change to the environment and our local surroundings.

We have additionally added a section in our statutes stating that we need to take the environmental and social impacts into consideration in decision-making.

We have created statements on our website that present our understanding of our responsibility to create a better focus on the sustainable development of our company. This is both for internal and external use, and we wish to inspire our collaborators in joining our new mission.

We are furthermore working to implement an environmental management system, in order to systemize our environmental work and to ensure that it will be evaluated.

Additionally, we are delving into the UN Sustainable Development Goals and their targets, in order to get a better understanding of the broader sense of impact our work has.





5 | B CORP

A year ago we became aware of the certification called “B Corp”. B Corp is a certification based on environmental and social sustainability and aims to help companies become more aware of the impact they make on the environment and surroundings. We have at Nørrebro Bryghus worked with these topics for quite some time, which also made this certification relevant to us.

When working with the B Corp Impact Assessment tool, we got a better understanding of the influence of the actions that we make, as well as the baseline of the work that we are doing. We are currently finishing up our application to become B Corp certified, and hope to be among the first breweries in Denmark to gain the certification, and thereby be a part of a positive change in the brewing community in our country, and help set the standards for further development.

The B Corp certification will help us set a baseline of our work, and continuously grow as a company.



6 | THE NEXT STEPS

As previously stated: We are not over the finish line in terms of sustainability. There is a lot more to do, and we know this. Some of the things that we need to work on in the upcoming year, is to map the impact of our suppliers and our whole chain of collaboration.

This will give us the opportunity to better understand where we can make a difference, as well as help communicate with our partners how we might be able to help. Sustainable development is not a competition, it is a shared goal, and therefore we should act like it.

The mapping of the supply chain will give us a chance to map our scope 3 emissions, which will add to our current work of mapping our CO2 emissions.

We are continuously finding new ways to make our production more efficient, and are trying to learn from other breweries as well as helping them.

We want to become a B Corp certified company, and work from there to become more conscious about our impact.

7 | THANK YOU!

Thank you for taking an interest in the way we work, and our path to becoming a more sustainable company.

We hope this report has given you an overview of our work, and maybe even a new understanding of what it means to become a sustainable brewery.

We look forward to sharing our work and developing in the years to come and hope that you will support us in our journey.

See you around.

If you have any questions or inquiries feel free to contact us at impact@noerrebrobryghus.dk

