



Responsible Business

Stroud Local Strategic Partnership - 07/03/2025



**Business
Declares**



ECOLOGY



TRAVEL



SOIL ASSOCIATION

**COMMUNITY-SUPPORTED
AGRICULTURE**



**STROUD
BREWERY
HAVE THE
COURAGE
TO DO WHAT
IT TAKES TO
PERSUE OUR
MISSION:**



**WE MAKE
OUTSTANDING
ORGANIC BEER
AND BRING
PEOPLE
TOGETHER TO
INSPIRE POSITIVE
CHANGE**

WE'RE VERY PROUD OF
OUR **AWARD WINNING**
BEERS



GLOUCESTERSHIRE
LIFESTYLE AWARDS 2023

Stroud Brewery

— *Pub/Bar of the Year* —

WINNER

— Category sponsor: —
The Growth Hub

STROUD BREWERY - 2024 IN NUMBERS

Kitchen & Taproom

- 18,698 pizzas served (3 tonnes flour)
- 56,706 meals made
- 25,442 coffees & teas served
- 87,485 pints poured

Events

- 1,250 events held
- 1,010 clubs and classes
- 117 music events

Brewery

- 165 brews
- 560,541 litres packaged (equivalent to 986,869 pints)
- 90,800kg of organic malt (100 tonnes)
- 1,231.5kg of organic hops
- 36 beers brewed
- 21 new beer recipes developed

COMMUNITY USE OF SB VENUE

Our community space:

- **Music groups** (5 Valleys Folk, John Cotter, Wednesday Music, Sea Shanties)
- **Children** (lego, films, art sessions, pumpkin carving)
- **Specific interest groups** (Wild Woolly Women, Games Night, Death Cafe, car boot sales, singles supper, meet a Brewer, meet your councillor, Canal Trust, Green Drinks, Over 50s, Quiz night, Open Mic, New to Stroud Walk & Talk, Foodbank, Ukraine Support Mtgs, Ale Amble, Artist displays on stairs, Art Exhibition in Loft, Wassail, Hop Picking)



£18,248.78 Total given to charitable causes (YE 2024).
Mainly in kind room use, and small donations.

22% are community events



GOOD THINGS WE DO



**100%
ORGANIC**



**LOCAL ORGANIC
FOOD**



**LIVING WAGE
EMPLOYER**



**ETHICALLY
FINANCED**



**100% LOCAL
RENEWABLE ENERGY**



**RAINWATER
TOILETS**



**COMMUNITY
FUNDER**

FOR B...ING A FORCE
GOOO



Certified

Corporation

WE'RE PROUD TO BE **B-CORP CERTIFIED** AND ADHERE TO THEIR TRANSPARENT CRITERIA

WHICH MEANS WE BALANCE
PURPOSE AND PROFIT,
CONSIDER THE **IMPACT**
OF DECISIONS ON OUR
WORKERS, CUSTOMERS,
SUPPLIERS, COMMUNITY
AND THE **ENVIRONMENT.**

Certified



®

Corporation



WE KNOW THE SCORE

B Corps are companies who have voluntarily opted to aim for the highest standards for social and environmental performance.

We put ourselves forward for B Lab's (the non-profit behind the B Corp) rigorous certification process. A comprehensive assessment of our company's impact on all stakeholders.

We don't just give priority to profitability; we care about our triple bottom line and use the power of our business as a force for good to address social and environmental problems.

For us it's more than a certification, it's recognition of the values that drive us and it connects us to a like-minded business community. In this community we freely share successes and failures in an effort to get us all to where we want to be faster than we would get there alone!

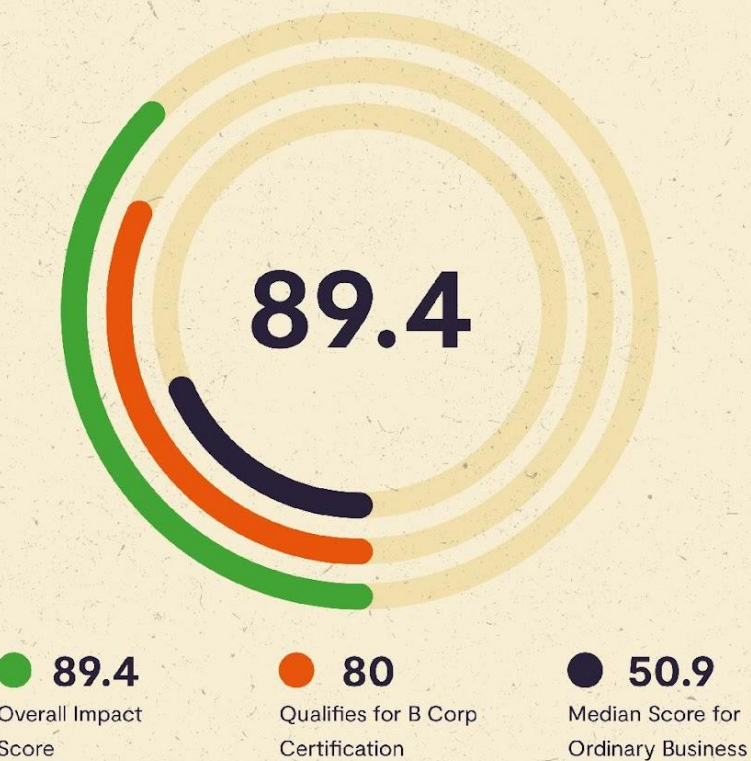
The B Corp assessment framework provides an excellent monitoring system that also challenges the way we think and encourages us to do more!

We are pleased to have raised the bar with our improved recertification score and we are geared up to make serious headway in all areas by our next recertification in 2025!

See our B Corp profile :

<https://www.bcorporation.net/en-us/find-a-b-corp/company/stroud-brewery>

Overall B Impact Score



Governance	15.5
Workers	17.3
Community	23.1
Environment	31.2
Customers	2.1

Methodology

This report is built on the Greenhouse Gas (GHG) Protocol Corporate Standard reporting framework and considers all necessary emissions across Scope 1, 2 and 3.



Reporting Boundary

This study has used a reporting approach of operational control, including Stroud’s supply chain emissions.

The image on the right hand side outlines the GHG Protocol Categories that are included in this report.

Exclusions

There were no items of note that were excluded in the analysis of Stroud’s GHG Emissions

System Boundary



FY23 Vs FY24 Emissions

FY23 Location Emissions

354 tCO2e

FY24 Location Emissions

365 tCO2e

3% Increase in Emissions

FY23 Emissions Per £ Sales

0.16 kg CO2e / £

FY24 Emissions Per £ Sales

0.14 kg CO2e / £

13% decrease in Emissions Intensity



Emission Increases

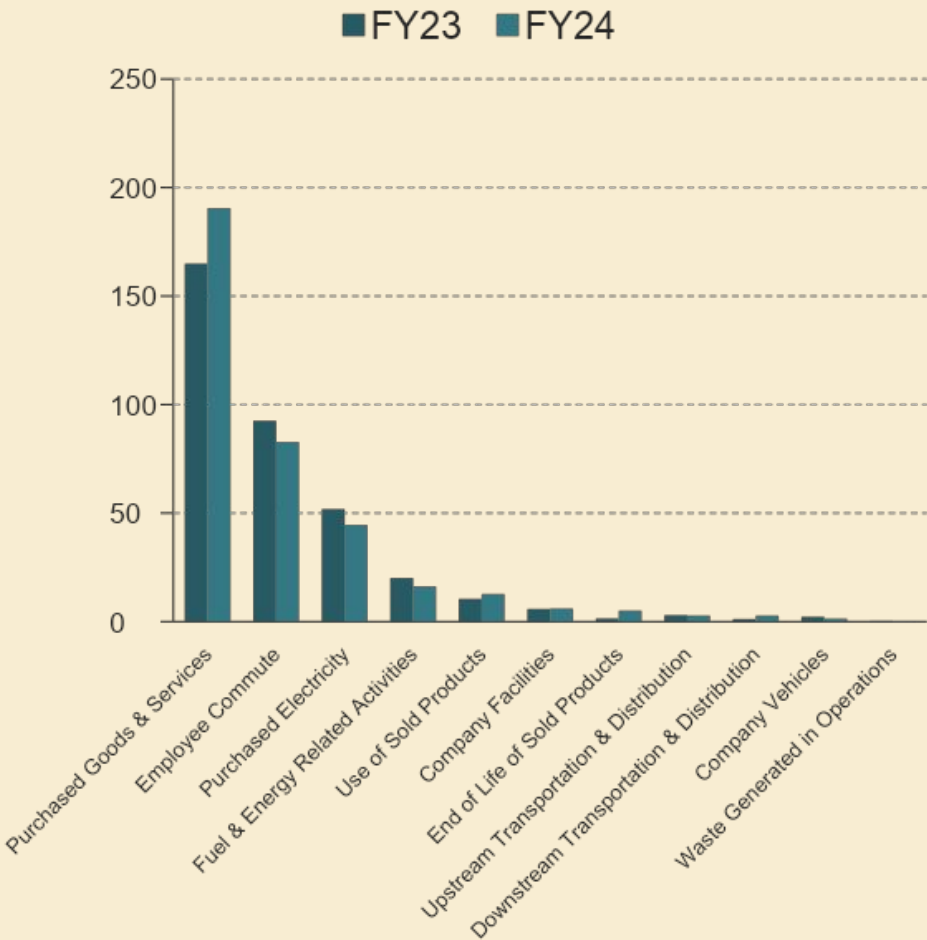
- Purchased Goods and Services increased from 165 tCO2e to 190 tCO2e - 15% increase.
- Downstream Transportation increased from 1 tCO2e to 3 tCO2e - 136% increase.



Emission Reductions

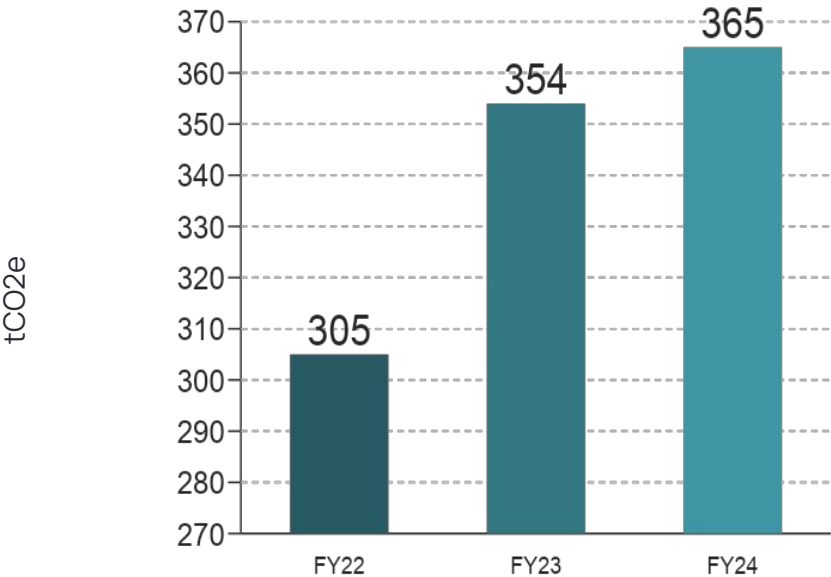
- Company Vehicle decreased from 2 tCO2e to 1 tCO2e - 100% decrease.
- Purchased Electricity dropped from 52 tCO2e to 45 tCO2e - 14% decrease.

tCO2e

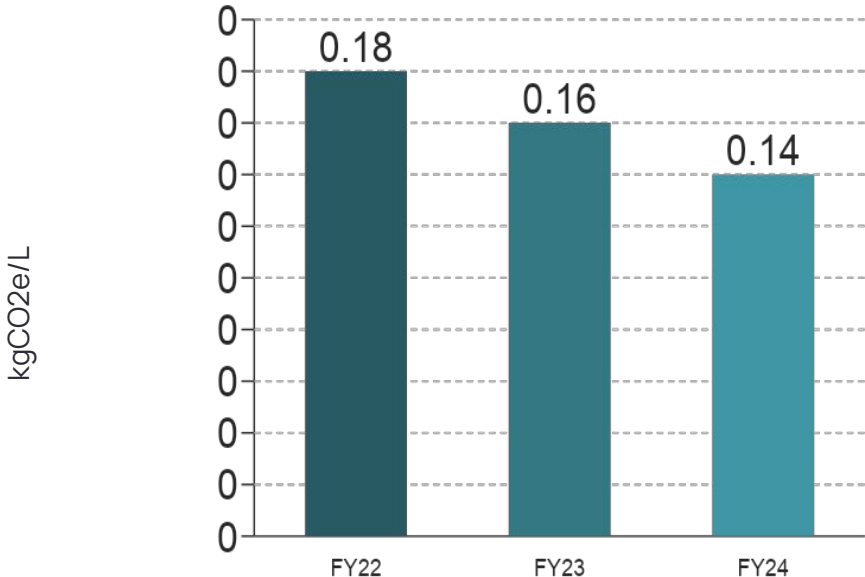


Yearly Emission Comparison

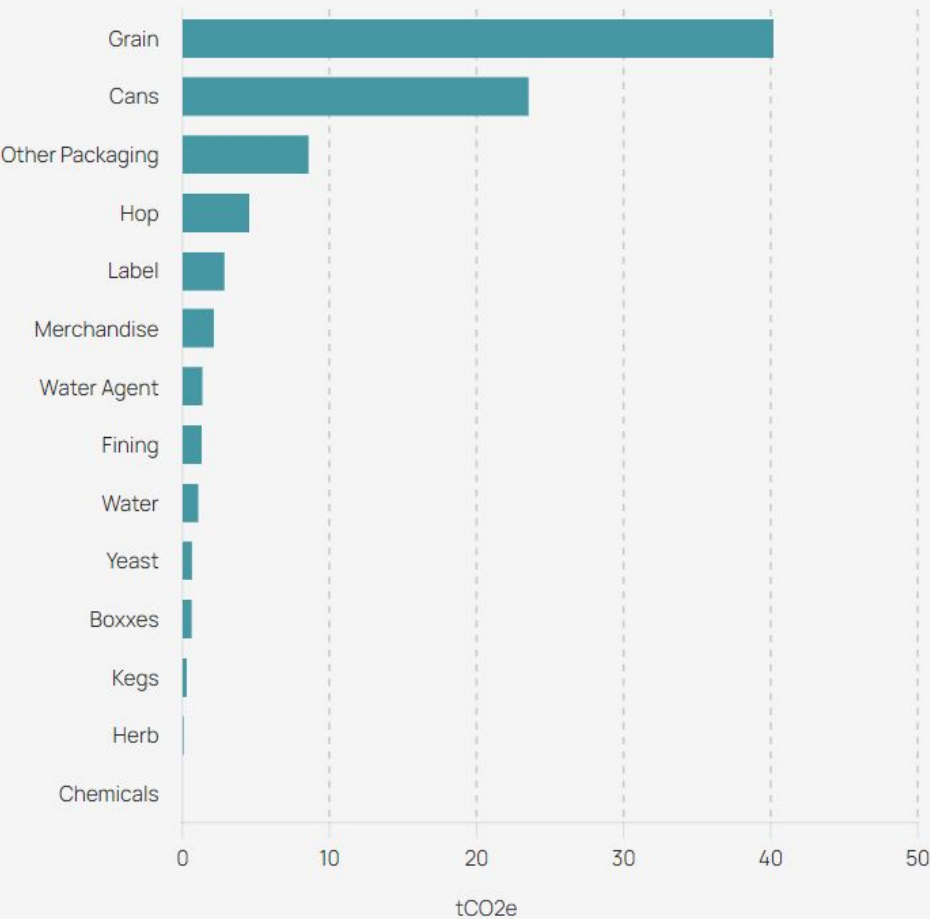
Total Emissions
(tCO₂e)



Emission Intensity Per £
Sales



Scope 3 Purchased Goods - Physical



Item	Emissions tCO2e	Emissions %
Grain	40.23	15.60%
Cans	23.54	9.13%
Other Packaging	8.58	3.33%
Hop	4.56	1.77%
Label	2.86	1.11%
Merchandise	2.14	0.83%
Water Agent	1.36	0.53%
Fining	1.32	0.51%
Water	1.08	0.42%
Yeast	0.65	0.25%
Boxxes	0.63	0.24%
Kegs	0.34	0.13%
Herbs	0.08	0.03%
Chemicals	0.05	0.02%
Total	87.41	33.90%

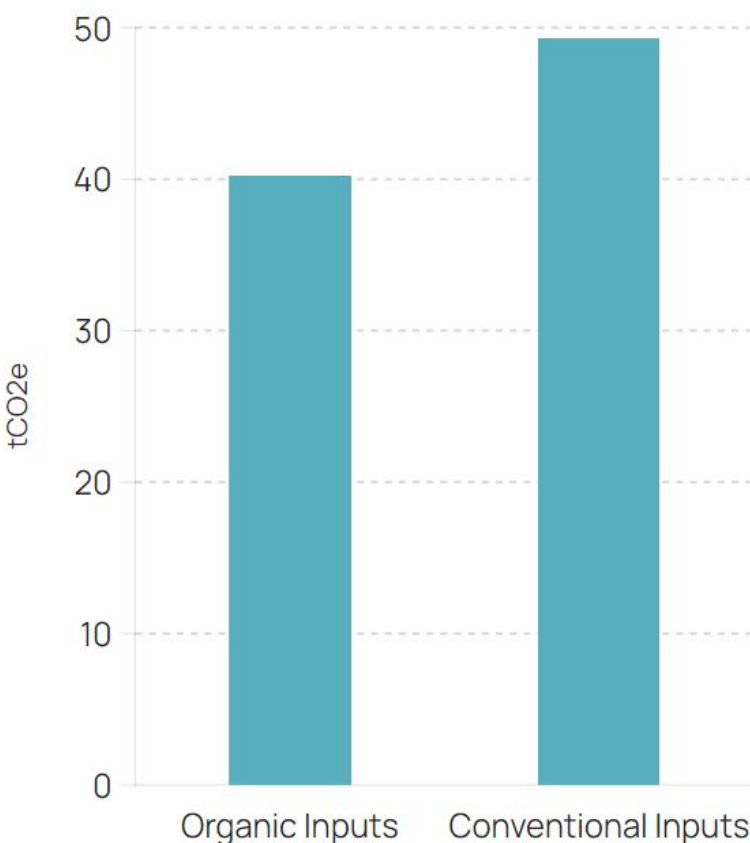
Organic vs Conventional Malt

Summary

The GHG emission related to organic barley are 0.57kgCO₂e/kg compared to 0.716kgCO₂e/kg for conventional (20% saving) from decreased use of fertilizers and enhanced soil carbon sequestration.

By Stroud using organic malt within their production, it shows a carbon reduction of 9tCO₂e, equal to +3.5% of total GHG emissions based on FY 2022 data.

It is important to note, these are average figures. Working with suppliers to calculate GHG emissions per unit malt is important to understand exact savings. As different farming practices can have effect on yields, every crop will have different emissions.



WARMINSTER MALTINGS

TRADITIONAL FLOOR MALTING PROCESS.
ONE OF ONLY 3 UK MALTING COMPANIES
WITH ORGANIC ACCREDITATION



ROBIN APPEL
WARMINSTER MALTINGS



DAVID WILSON
HIGHGROVE HOUSE
ORGANIC FARM



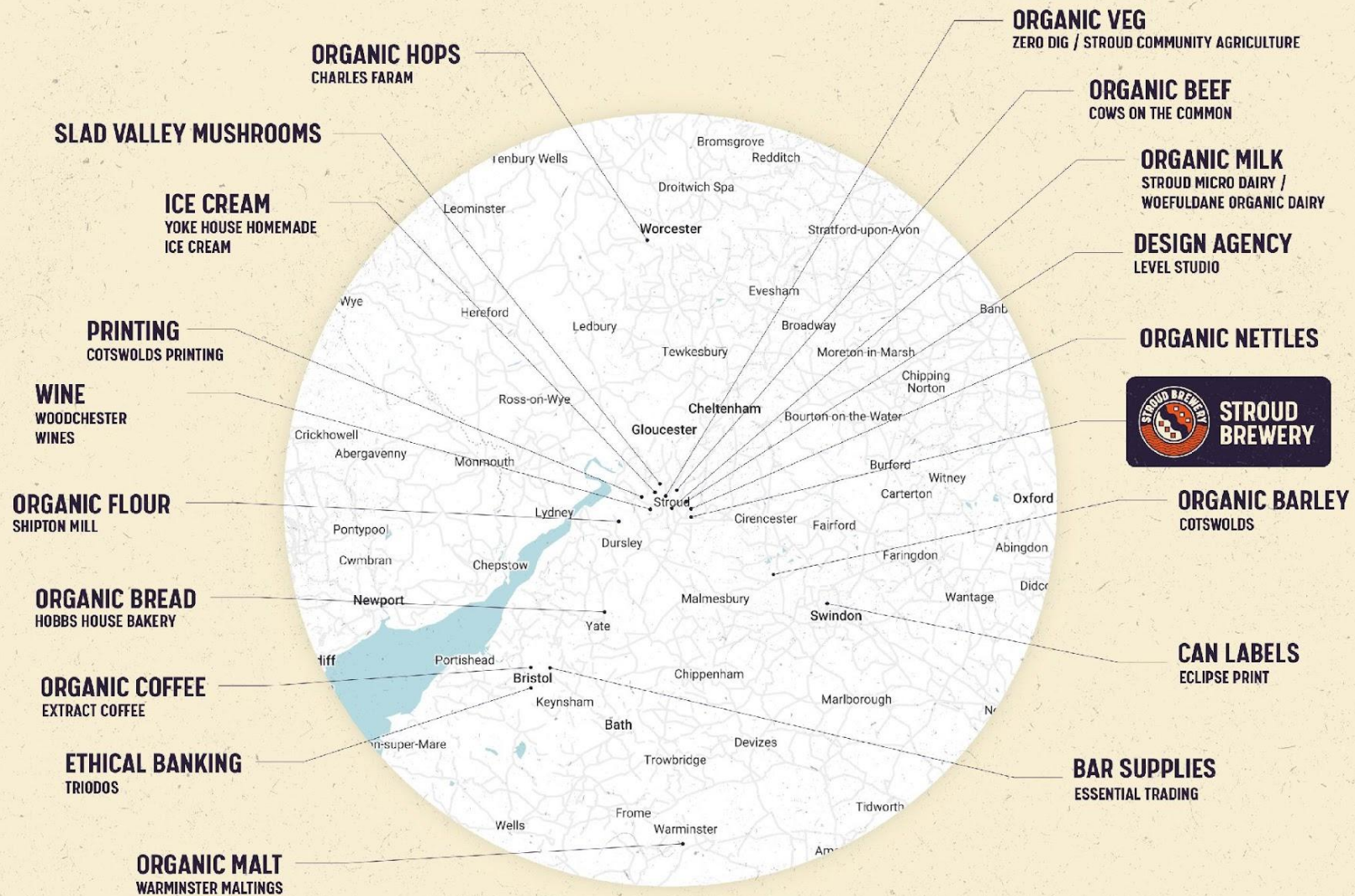
'PLUMAGE ARCHER'
ORGANIC BARLEY WHICH GOES
IN TO OUR PREMIUM LAGER





PLANT, INSECT AND BIRD LIFE CAN INCREASE BY UP TO A **WHOPPING 50%** ON ORGANIC FARMS

COMPARED TO CONVENTIONAL FARMS, INCLUDING BEES AND THE 1500+ OTHER INSECTS THAT POLLINATE OUR CROPS AND FLOWERS



60% PLUS SPENT ON SUPPLIERS WITHIN 50 MILE RADIUS

OUR NET ZERO ADVENTURE

HERE ARE SOME OF THE MILESTONES:

2021 and before

WHAT WE'VE DONE AND WILL KEEP DOING

OUR LOCAL SUPPLIERS

70% are within a 50-mile radius of the Brewery so this really cuts down on delivery miles, fuel use and carbon dioxide emissions.

NATURAL FERTILISERS

The manufacture of artificial fertilisers uses huge amounts of energy which releases large amounts of carbon dioxide. The same applies to artificial pesticides, herbicides and the chemicals shunned by organic farming.

ORGANIC FARMING METHODS

Use the soil to soak up and store carbon dioxide, taking it out of the environment: another positive way that organic farming helps to reduce CO₂.

RENEWABLE ENERGY

We buy all of our electricity from Ecotricity: a supplier of 100% renewable energy.

DECLARED AN EMERGENCY

Declared a climate emergency in February 2020.

2022

HAPPENING NOW

SOLAR PANELS

Together with our landlord we are installing solar panels on the Brewery's roof so we can generate our own renewable energy.

HEAT RECOVERY

Our 2022 target - recover heat from fermenting beer to reuse within the brewery. Making beer creates heat, particularly barley fermentation. We're finding ways to capture that heat and use it in other parts of the Brewery reducing our heating bill and CO₂ emissions. Win-win!

2025 and beyond

WHAT'S NEXT

OFFSETTING

We will offset all our remaining residual GHG by 2025.

KEEP ON KEEPING ON

We will continue to find new ways to reduce our residual emissions until they are gone.

We will keep going to see if we can be carbon negative - ie remove even more carbon than we emit.

0%

Packaging Emission Comparison

Keg - 30L



0.17

kgCO₂e/L

Plastic Keg - 30L



0.31

kgCO₂e/L

Can 440ml



0.22

kgCO₂e/L

Cask



0.11

kgCO₂e/L

Type	Unit Mass	Raw Material Emissions (kgCO ₂ e/L)	Delivery Emissions (kgCO ₂ e/L)	Use Phase Emissions (kgCO ₂ e/L)	End of life Emissions (kgCO ₂ e/L)
Can 330ml	0.012	0.185	0.002	0.054	0.002
Can 440ml	0.014	0.161	0.001	0.054	0.001
Plastic Keg 30L	1.540	0.140	0.002	0.059	0.104
Steel Keg 30L	8.150	0.093	0.013	0.059	0.000
Cask	10.600	0.093	0.017	0.000	0.000

WE'RE PASSIONATE ABOUT **PUBS** AND **CASK** ALE

- BEEN AROUND FOR 1000 YEARS - PART OF OUR HERITAGE AND SHOULD BE PROTECTED
- PUBS ARE THE MOST SUSTAINABLE WAY TO DRINK BEER
- CASK ALE IS THE BACKBONE OF UK PUBS AND A SUSTAINABILITY CHAMPION
- CASK ALE TAKES EXPERTISE AND CELLARMANSHIP - THIS IS EXTENDED TO CONSUMERS THROUGH THE QUALITY OF THE BEER SERVED
- PUBS ARE A VITAL COMMUNITY ASSET BRINGING PEOPLE TOGETHER, THAT'S UNDER PRESSURE AND NEEDS SUPPORT



LEAPING FORWARD TO 2022 - 25



Governance

We will set environmental reduction targets for the business (water, gas, electricity, waste) 2023

Workers

Conduct a 6 month employee satisfaction survey 2022

Community

Commitment to a minimum of 50% spend on local suppliers 2022

Commitment to minimum of 50% organic on suppliers to bar and kitchen - 2023

Environment

PV solar on our roof - 2022

Use recovered heat from chilling in our cask washer - 2023

Verified carbon footprint - 2022

Carbon neutral by 2025 - with responsible offsets

Customers

Establish a quality assurance audit for major suppliers 2023

Establish a system to measure customer satisfaction - bar, events & our beers 2023





GRASS ROOTS

THE REASON PEOPLE OF THE WORLD DON'T HAVE
TO GO OUT INTO THEIR GARDENS THIS WEEKEND
ARMED ONLY WITH A PAIR OF SCISSORS IS BECAUSE
ONE MAN HERE, IN OUR LITTLE TOWN OF STROUD,
INVENTED THE GLOBAL SENSATION THAT IS THE
LAWNMOWER.

OUR PURCHASING HABITS, FOOD CONSUMPTION,
CARBON FOOTPRINTS ALL HAVE AN IMPACT ON
PEOPLE & THEIR ENVIRONMENTS ELSEWHERE
ACROSS THIS PLANET.

SO, LIKE BUDDING, HERE AT THE BREWERY WE'RE
BEGINNING AT OUR GRASS-ROOTS LEVEL.

FOLLOW US TO FIND OUT MORE.

OPPORTUNITIES & CHALLENGES

- Economy - Values vs spend
- Levelling the field - policy and awareness
- Hospitality - Curators of community

WHAT IS SUCESS?

- National Climate targets
- Food and Farming Framework
- Wellbeing?

Businesses can strive for great practice - however it has to be financially viable and self sustaining





CHEERS!

TO KEEPING BELOW 1.5°

CHEERS!

TO BIODIVERSITY INCREASE

CHEERS!

TO RESPONSIBLY FARMED BEER!



LET'S KEEP IN TOUCH...



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For more info:

🌐 www.stroudbrewery.co.uk

Follow us to keep up to date with what we get up to:

🌐 www.linkedin.com/company/stroud-brewery

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