



3950 WHEELER AVENUE

T 703 797 2739

ALEXANDRIA, VA 22304

PORTCITYBREWING.COM

F 703 778 0095

December 2022

Port City Brewing Company is committed to conserving natural resources and minimizing its impact on the environment through its brewing practices. We believe that brewing and drinking local beer is inherently green, since the main ingredient in beer is water, which doesn't make sense to ship long distances. There are also many practices that we have adopted in order to conserve resources and recycle whenever possible. Our sustainable brewing earned us the first ever Virginia Green Brewery of the Year recognition in 2014 from Va. Dept. of Environmental Quality and Va. Dept of Tourism.

While local beer is inherently green, here are a few of the additional measures we are taking to reduce our impact on the environment:

- Recycling our spent brewing grain. We have a relationship with a local farmer who takes away our spent grain each brewing day. They use it for high quality, protein rich cattle feed.
- Water: water is the main ingredient in beer, and the bulk of its weight. Shipping heavy beer long distances increases the carbon footprint of beer, and we distribute on a regional basis, minimizing the miles that our beer travels. This also maintains the quality of the beer, as unpasteurized beer does not travel well.
- Based on our most recent water usage assessment, we use significantly less water to produce our beer than the industry average.
- Our state of the art brewing equipment is more energy efficient than older systems.
- We use local inputs when possible.
 - Most of our packaging is produced locally. Our labels are produced in Baltimore, and our case are also made in Baltimore. Our six pack carriers are made in Virginia. Our glass bottles are produced in Toano, Va. Not only is the bottle production local, but the raw ingredients for the bottles, (mainly sand) is also sourced locally.
 - We brew with local ingredients, including Virginia wheat (Optimal Wit,) Virginia honey (Tidings Ale,) and Chesapeake Bay oysters (Revival Stout)
- All of our product packaging is recyclable.
- We encourage our Tasting Room customers to buy refillable growler bottles that get used over and over again.
- We use reusable glassware in our Tasting Room (rather than disposable cups).
- We use unbleached paper towels and paper products with high recycled content.
- We have a program to recover and recycle paper, cardboard, glass and other recyclables.
- We work with the City of Alexandria and local environmental charities to donate our used grain bags for reuse.

As our company grows, we are constantly looking for new ways to conserve natural resources and minimize our impact on the environment.

Sincerely,

Bill and Karen Butcher
Founders
Port City Brewing Company