

NORTH COAST[®] — BREWING CO. —

INDEPENDENT SINCE 1988



2023 SUSTAINABILITY REPORT

MAKING THE WORLD A BETTER PLACE,

One Pint at a Time.

A Letter From Our CEO



During these challenging economic times, North Coast Brewing Company, like most businesses, has been faced with rising costs of materials, payroll, and overhead. Despite the external pressures, we want you to know that our commitment to the environment, our community, our employees, and our customers has not wavered.

We love what we do, and we constantly strive to exemplify “Business as a Force for Good” as a Certified B Corp. We are proud that not only are we providing good jobs for our hard-working employees and contractors, but we are also making a difference in the environment by being a Platinum Zero Waste Certified brewery and embracing B Corp Values.

We focus on caring for our community and our world. We support our community through direct donations, and we also encourage our employees to volunteer for local non-profits. This year’s employee volunteer hours set a new record. Aside

from our cash donations to support marine mammal education through North Coast Brewing Steller IPA sales, every year in September our employees gather at a local beach to support the California Coastal Cleanup efforts. Through our efforts, we walk the walk to make the world a better place, one pint at a time.

“Through our efforts, we walk the walk to make the world a better place, one pint at a time.”

We invite you to join us in doing something good for your community and the place you call home. Even better, if you decide to crack open a bottle of our beer at the end of the day, take pride in knowing that the company that makes your beer is making a difference in the world. We genuinely believe in brewing for good, and we hope you do too.

Cheers!

A handwritten signature in black ink, appearing to read "Jennifer Owen".

Jennifer Owen, CEO/CFO



Authentically BREWED



Since the doors first opened in 1988 at 444 North Main Street in historic downtown Fort Bragg, Mark Ruedrich and his wife Merle have been dedicated to making great craft beer. By opening the Pub, they provided a warm and friendly place to enjoy a good meal and high-quality beer, as well as jobs for the local community.

As the brewery grew and expanded to a larger building across the street, the owners knew they would need to do more to ensure that the founder's vision would continue.

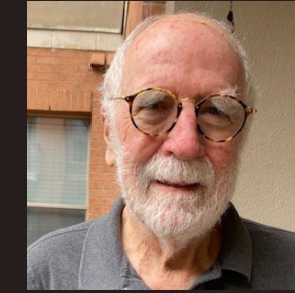
As an independent craft brewery, North Coast Brewing became a Certified B Corp and Benefit Corporation in 2015, which meant they joined the global movement to "Make Business a Force for Good."

This certification enabled the co-founders and shareholders to stay true to their mission while making delicious beer and pursuing sustainable practices at the brewery. The goal is simple: Making the World a Better Place, One Pint at a Time.

NCBC Board of Directors



Mark Ruedrich
Board President



Tom Allen



Doug Moody

"In 2023 the North Coast Brewing Company team made us all proud by demonstrating its ongoing commitment to B Corp values. Once again, they've exemplified the B Corp philosophy in their dedication to causes such as the environment, education, and social awareness." - *Mark Ruedrich, Board President*

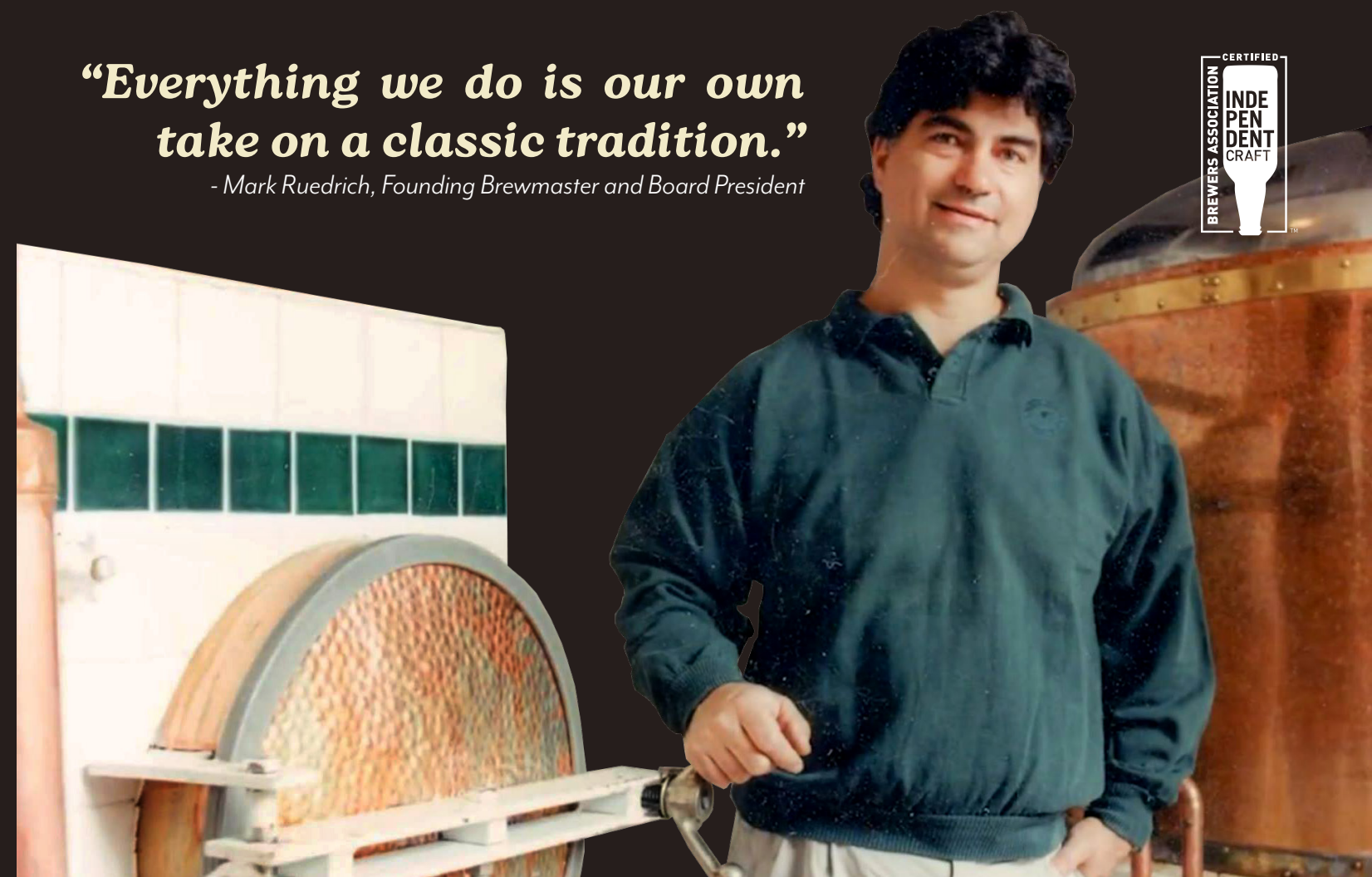


Our B Corp Score is 96.2!

B Lab is the independent third party nonprofit that awards B Corp certification. See our B Corp profile at www.bcorporation.net.

**"Everything we do is our own
take on a classic tradition."**

- Mark Ruedrich, Founding Brewmaster and Board President



Make Every Day EARTH DAY

Pursuing sustainable practices does not just happen once a year for North Coast Brewing Company. It happens every day of the year, and the brewery team works hard to keep the waste and recycling process in check.

From the special bins in the breakroom to easily separate their bottles, cans, and lunch waste, to recycling the packaging from the hops and malt, our team keeps sustainability practices front of mind every day. Reduce, Reuse, Recycle, and Re-Earth practices help divert 98.0% of brewery waste from entering landfills.

Another practice that diverts waste is the transporting of spent grain from the brewery to a local farm. The spent grain, yeast, and hops are composted and become carbon-rich humus. This makes for rich soil that enables the farm to grow nutritious fruits, vegetables, and beautiful flowers that attract bees. This is all a part of our 20+ year Carbon Farm Plan.

Calculating our carbon footprint:

SCOPE 1 - Company-wide use of propane, gasoline and diesel:
448.86 metric tons of CO₂e

+

SCOPE 2 - Company-wide use of purchased electricity:
565.82 metric tons of CO₂e

=

TOTAL ESTIMATED CARBON FOOTPRINT

1014.68 metric tons of CO₂e

Scope 1 and 2 emissions are calculated from our owned or controlled sources. At NCBC, that means the fuel used by company vehicles, heat for water, and the electricity we purchase to run operations. We use the GHG emissions calculator provided by the Bonneville Environmental Foundation.



All our year-round beers are verified by the Non-GMO Project, because we believe you have the right to know what's in your food. We are also proud to be TRUE Zero Waste Platinum certified, diverting 98% of our waste from the landfill.

In 2023, we began updating our tap handles. Our new handles are made in Oregon from wood, a sustainable material that breaks down in the earth at the end of its life.

**Our solar array generated
93,681 kWh
in 2023!**



Caring For Our COAST



North Coast Brewing makes its delicious craft beer just blocks from the migration pathway of the gray whales. The Mendocino coastline was the home of anti-whaling activists that included sea life artists.

One such artist was the late JD Mayhew, a Fort Bragg resident who was involved with local anti-whaling activism. His artwork caught the attention of our founders who commissioned him to create the beautiful whale that is a part of our brewery logo.

The whales, sea lions, and all ocean life are threatened by climate change and the garbage that ends up in the ocean. By joining local non-profits that are a part of the California Coastal Beach Clean-up Day, our employees volunteer every September in the clean-up efforts. Just one small way to make a collective difference.

What goes into a barrel of beer?



Electricity: 16.5 kWh/barrel

Industry median: 25 kWh/barrel, according to Brewers Association 2017-2021 Sustainability Benchmarking report, published in 2023.

Pounds CO2: 8.17 lbs/barrel

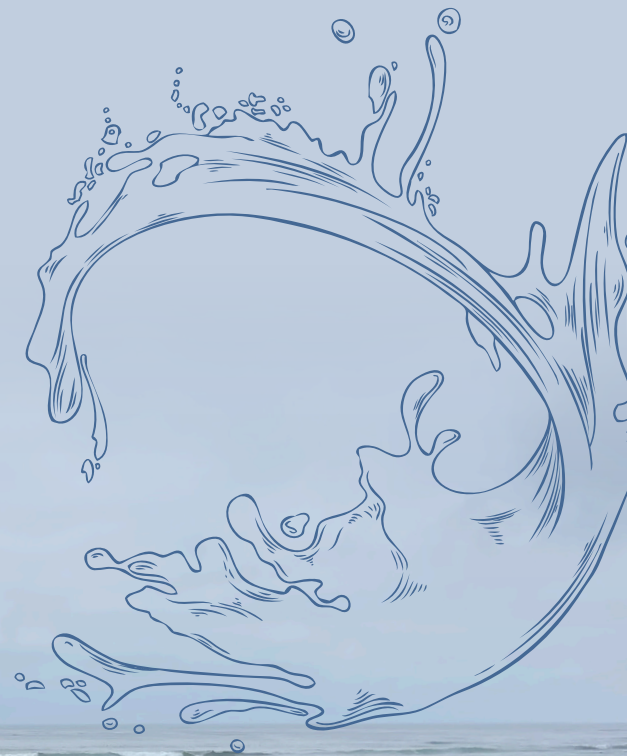
Industry median: 10.9 lbs/bbl, according to Brewers Association 2017-2021 Sustainability Benchmarking report, published in 2023.

Gallons Propane: 1.84 gal/barrel

Our Water Use

For every gallon of beer produced in 2023, we used 4.78 gallons of water. We are in the middle 50% of breweries for water use, according to Brewers Association 2017-2021 Sustainability Benchmarking report, published in 2023.

Even though we have had a wetter year, living in California we are ever drought conscious. To that end, we make an effort to recycle our water where we can. In 2023, we recycled 86,620 gallons of water internally.



The Beer That KEEPS GIVING



North Coast Brewing Company is proud to be a business that contributes to a better world. Whether it is supporting local charities or championing environmental sustainability initiatives, NCBC fosters a sense of purpose among shareholders and stakeholders, from employees to consumers, with the shared goal of making a positive impact on the world. When consumers buy the brewery's beer, they are a part of the philanthropic efforts to support a variety of causes from sustainability to education and community non-profit support.

The brewery also donates beer to non-profits who then sell the beer as a fundraiser. Certain beers also raise money for specific causes such as the NCBC Marine Mammal Fund at The Ocean Foundation and the Monterey Jazz Festival Education Program.

Not only does the beer keep giving, but the employees of the brewery volunteered 326.75 hours of their time in 2023 at a wide range of non-profit fundraising activities including support in local schools, coaching children's sports, and helping the local humane society.

Increasing Brewing Diversity Through Education

In partnership with the UC Davis Master Brewers Certificate Program, our Mark E. Ruedrich North Coast Brewing Diversity Endowment is designed to make brewing an accessible career path for anyone. "Like North Coast, we believe there's room in brewing for a broader range of people, perspectives and experiences," said John O'Neill, UC Davis Continuing and Professional Education marketing director. "By educating a more diverse pool of brewers, we can help make that happen."

Dung Ngô (right) is the winner of the 2023 UC Davis Tapping Potential Diversity Scholarship, a crowdfunded annual award inspired by North Coast Brewing's partnership with UC Davis. Dung, a professional brewer since 2017, is one of fewer than 10 female brewers in Vietnam. "When I entered craft beer, I doubted my career path because I didn't see females like me in brewing," Dung said. "If I share my story, other women will see that that they can take this path. I want to inspire them to have courage."



Photo courtesy UC Davis

Cultural - 4.8%

Community Support - 8.3%

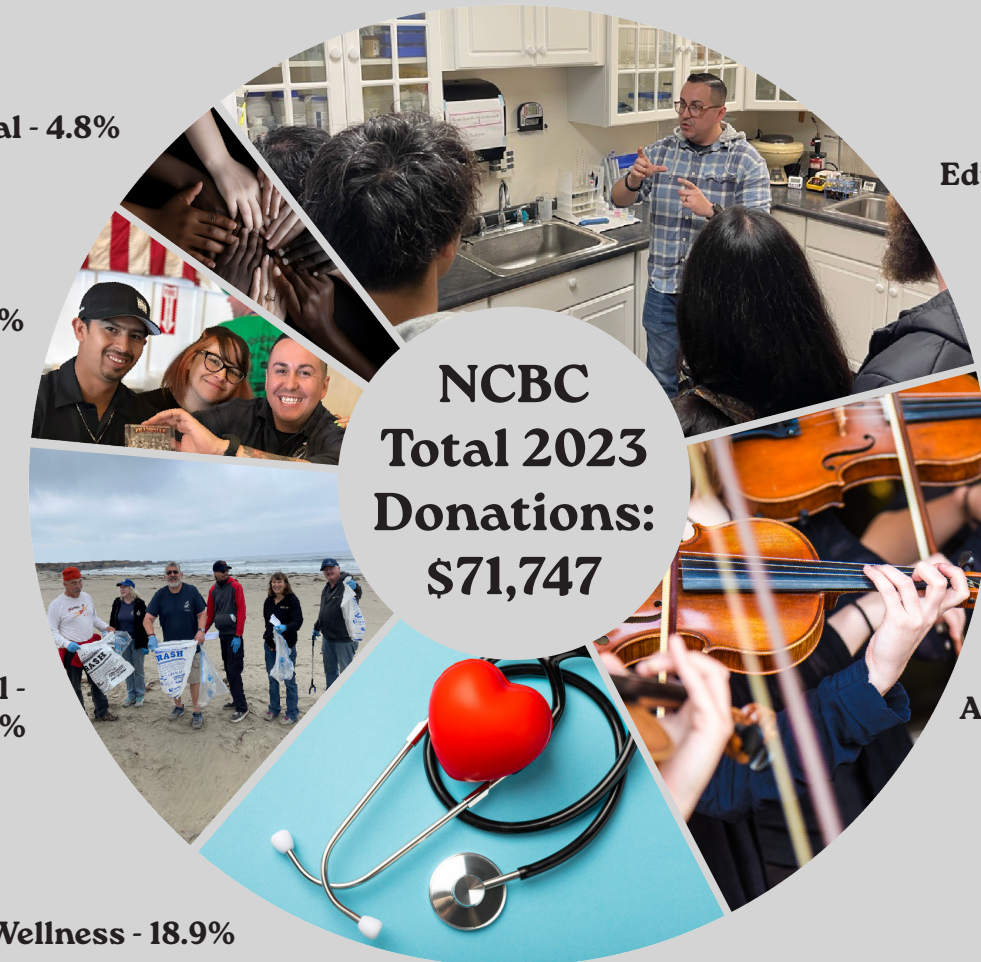
Environmental - 15.1%

Health & Wellness - 18.9%

Education - 31.4%

Arts/Music - 21.5%

**NCBC
Total 2023
Donations:
\$71,747**



Thank You!

