



Beer the change[®]...

Brewery Vivant's 2015 Sustainability Report

The title of our report is a shameless interpretation of the quote that has given us the most inspiration in our pursuit of operating sustainably, "Be the change you want to see in the world" by Mahatma Gandhi.

We made this report black in hopes you will avoid printing it. Please contact sustainability@breweryvivant.com for a printable version.



March 17, 2016

Our fifth year was an exciting one! We celebrated our 5-year anniversary on December 20th with the release of our first beer in our new Plein de Vie series. That evening we had a surprise visit from the Grand Rapids Opera who performed an impromptu song in the middle of the pub, flash mob style. Check it out here if you missed it. We also celebrated with a special fundraiser that month for our neighborhood school Congress Elementary which we describe in the Equity portion of this report.

On the production side, we added two 20-barrel fermenters, a 40 and a 60-barrel brite tank, a Meheen bottle machine, and a GEA centrifuge. We also completed the build out of our sour room, a separate facility on our site where we will ferment and package wild and sour beers for our Plein de Vie series in 500 ml bottles. This facility has three 40-barrel foeders which are large wooden vessels that provide the perfect environment for the special bacteria and yeasts we use to naturally sour the beer in the traditional Belgian way.

Last year we added two new goals, one around safety which you will see in this report and the other around biking to work. Unfortunately we weren't able to find a good way to measure the number of shifts our staff are biking to work so we are not yet able to report on that. You will also see in this report that we switched our goal of donating 10% of profits to local charities to 1% of sales. That figure is much easier to track on an ongoing basis and the end number is about the same.

As we begin 2016 we are very excited to announce that we will be adding a 58.56 KW solar array to our building's roofs. We will have 192 panels generating about 20% of our annual electrical needs. This will get us well above our 10% onsite renewable energy goal, the one goal we haven't been able to impact yet. Another exciting change we are making is in our kitchen. We use local, sustainably grown meat for our steak frites, sandwiches and specials, but have had a hard time finding a supplier for our burgers given the quantity that we sell. After a long search, our partner Duba & Company, was able to secure a contract with Wernette Beef, a family-owned cattle farm in Remus.

We create this report each year to hold ourselves accountable to our goals and to offer insight to others about what sustainability means to us. We publish it to encourage you to challenge our thinking about these areas. Please send us your comments to sustainability@breweryvivant.com.

Cheers,

A handwritten signature in white ink that reads "Jason Kris O S".

Jason, Kris, Oliver, and Siena Spaulding
Owners
Brewery Vivant



Summary

For those of you with a short attention span, here is a summary of how we are doing towards all of our goals and other key sustainability statistics. The % Change column shows the straight difference from 2014 to 2015. The Intensity Change column shows the change normalized to account for our increase in revenues.

	2015	2014	% Change	Intensity Change
90% OF ALL PURCHASES FROM 250 MILES	63.5%	63.4%	0.1%	↑
75% OF ALL PURCHASES FROM MICHIGAN	58.5%	57.6%	0.9%	↑
50% FOOD FROM 250 MILES	25.7%	22.6%	3.1%	↑
10% FOOD FROM VIVANT FARM	0.5%	0.7%	-0.15%	↓
25% BEER FROM 250 MILES	4.7%	3.7%	0.97%	↑
1% SALES TO CHARITY	1.0%	0.9%	-	0.12% ↑
25% OF DONATIONS TO EAST HILLS	47.1%	23.6%	-	23.5% ↑
200 EMPLOYEE VOLUNTEER HOURS	176.5	233	-32.0%	↓
ZERO SAFETY INCIDENTS	2	1	100.0%	↑

Summary

Continued

	2015	2014	% Change	Intensity Change
ZERO WASTE TO LANDFILL				
Recycling (cu ft)	5,032	5,645	-10.9% ↓	-25.3% ↓
Compost (cut ft)*	12,636	12,636	0.0%	-16.2% ↓
Cattle Feed (lbs)	324,945	375,793	-13.5% ↓	-27.5% ↓
Trash (cu ft)*	2,808	3,042	-7.7% ↓	-22.7% ↓
WATER TO BEER 3:1				
Ratio	10:1	7.5:1		
Water Usage (million gallons)	1.6	1.4	16.1% ↑	-2.7% ↓
10% ONSITE RENEWABLE ENERGY				
	0	0		
ANNUAL REDUCTION IN CARBON FOOTPRINT/SALES				
Electricity (kwh)*	366,597	319,686	14.7% ↑	-3.9% ↓
Natural Gas (ccf)	35,862	35,143	2.0% ↑	-14.5% ↓
Carbon Footprint (co2e)	496.3	458.8	8.2% ↑	-9.4% ↓
Carbon Footprint (co2e) with offsets	223.4	306.7	-27.1% ↓	-38.9% ↓

Salut!

/sa'lōō/

French greeting and exclamation used to express friendly feelings towards one's companions before drinking. At Brewery Vivant, we champion living the Bon Vivant (good life) which includes good food, good drink, and good friends paired together to elevate the enjoyment of all. In 2015, this philosophy resonated with people in several ways.

Sustainable Business of the Year 2015

The West Michigan Sustainable Business Forum Sustainable Business of the Year award honors the company that best represents the values of the triple-bottom line. The board of directors nominates a number of businesses and the WMSBF membership votes on the recipient.

Local First Change Agent 2015

This award is presented to a locally owned business or organization that is growing successfully and can be accredited for revitalizing a neighborhood or business corridor.

Best Brewery Cuisine Dining Award 2015

This was the 36th year for the Grand Rapids Magazine Dining Awards which are given out each January to locally-owned establishments in the Greater Grand Rapids region. This was the inaugural year for the Best Brewery Cuisine Dining Award.

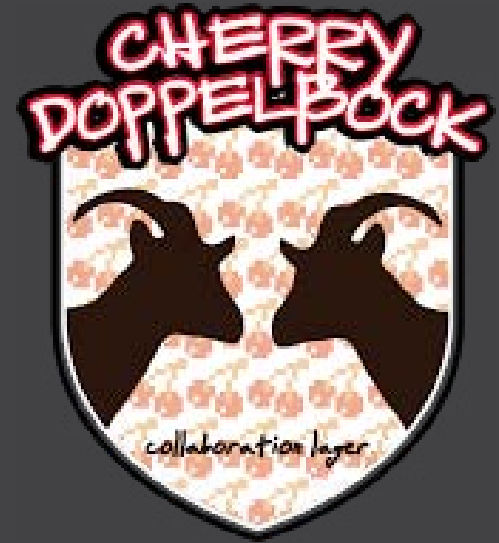
Beers You Should Drink If You Care About The Climate

The Brewers Climate Declaration urges policymakers to tackle climate change. All 24 brewery signatories made the EcoWatch list of "Beers You Should Drink If You Care About the Climate".

Salut!

Cherry Doppelbock

During a filing of our logo for a federal trademark, we discovered a conflict with Victory Brewing Company. Instead of fighting about it, we worked things out civilly and ended up getting along so well we did a collaboration beer together. We sent our brewers to Philly to make a beer called Bon Vivant at their brewery, then had their brewers at Vivant to make a second beer. We brought in a house yeast from Victory (first and only time we have done a lager) to make a doppelbock brewed with MI cherry juice. It was delicious.



Paste Magazine named Tart Side of the Moon as a beer "worth the weight" as one of 5 Best Backpacking beers. Good to go layers of flavor for our Michigan active lifestyle!



Draft Magazine named Pumpkin Tart as one of 17 "Great Pumpkin Beers to Drink Right Now". A Euro-twist on an American standard. No matter how you feel about pumpkin beers, Pumpkin Tart offers complexity and nuance beyond the pie spice.



The Brewers Association, our industry trade group, named Wizard Burial Ground as "a winter seasonal brew to find this holiday season" because of its inventive & celebration-worthy flavors.



Economic

Goals:
90% of purchases from 250 miles

75% of purchases from Michigan

50% of food inputs from 250 miles

10% of food inputs grown on our own farm

25% of beer inputs from 250 miles



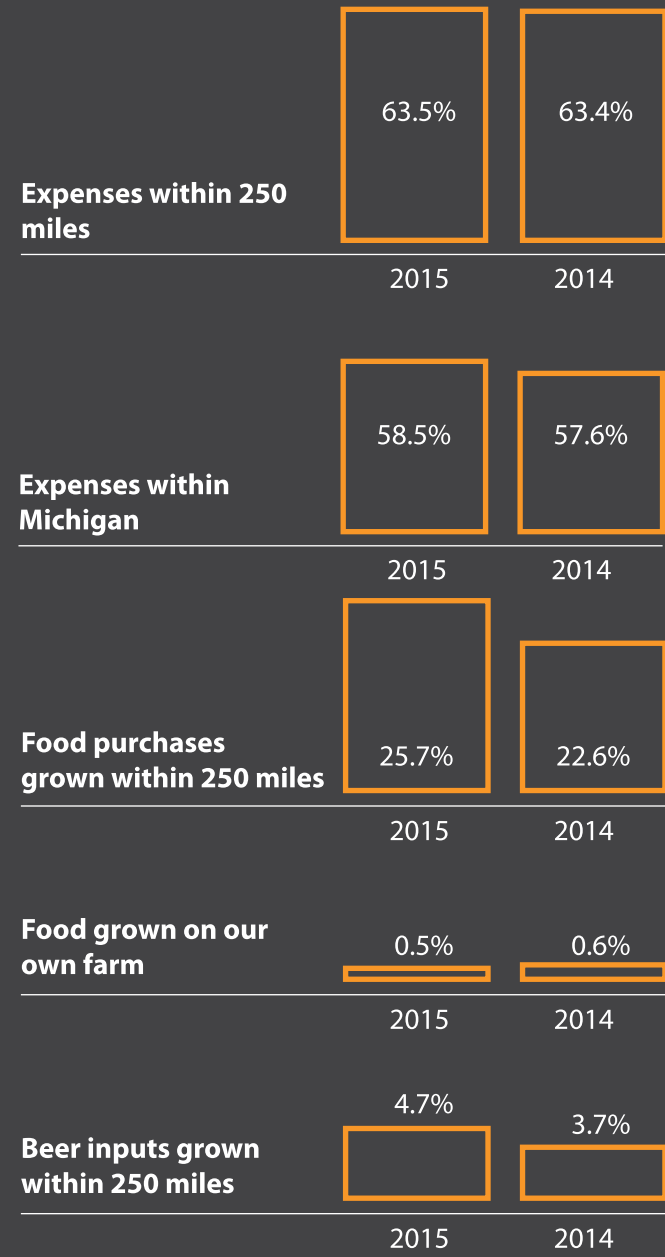
63.5 %

Percent of expenses to locally owned businesses

We had a small increase in our local spend this year. We continue to look for opportunities to switch suppliers where we can and are excited to have a growing relationship with a number of Michigan hop farms and Pilot Malt House which malts MI grown grain.

2015 was a transitional year for the Vivant Garden with a change in farmers. Farm Hand Mike harvested 812 pounds of produce and learned a lot in the process! He was able to stretch the growing season by installing a small hoop house and growing microgreens indoors.

We were again encouraged to see the increase in our local food purchase amount. In the growing season, almost all of the produce we use comes from local farms and we get as much of our year-round produce from local sources as we can. A few of the local farms we rely heavily on include Vertical Paradise, Crisp Country Acres, Heidi's Farm Stand, Creswick Farm, Mooville, Whispering Pines Ranch, Jake's Country Meats, Hi-Lo Grandpa's Best Organics and Double L Farm.



Well Beyond Cow Neutral

21.7 Cows consumed

Through working directly with our new beef farmer, we have recalculated our Cows Consumed using 450 pounds of edible meat per cow rather than 320 which was our figure for the last few years. We sold 19,495 burgers in 2015. That equals 21.7 cows consumed by our patrons.



19,495 Burgers

=



21.7 Cows

35.6 Cows Fed

Over the course of 2015, we gave away 324,945 pounds of spent grain to a local cattle farmer. At 25 pounds of grain eaten per cow per day, we fed 35.6 cows putting us well over cow neutral.



Economic

233,782 Beers Consumed

Our wonderful patrons enjoyed over 200,000 pints of our beer over the course of 2015. We serve this beer in 5 styles of glasses to best compliment the type of beer we have created.



\$41,942

Total savings for our Monks

Our monks are our best customers. Through our Monk Club they get a personalized goblet, discounts on every beer they purchase and special benefits throughout the year.

4,686

Total barrels sold



We sold 1351 barrels or 29% of our beer in the pub and 3335 or 71% of our beer into distribution.

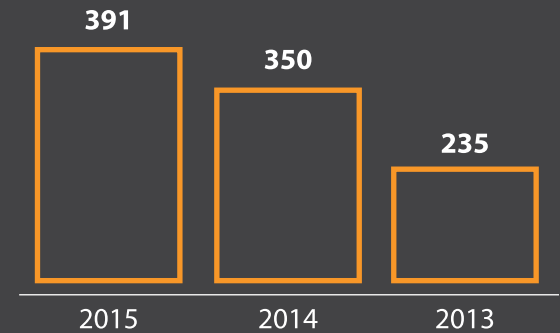


Economic

391

How often our cooks got some love

We have an option on our menu for customers to "Tip the Kitchen" and buy them a pitcher. 391 of you loved your meal so much, you showed extra love to the cooks that's a 12% increase from 2014! If you've ever heard the bell ring in our pub, this is why. Thank you.



81

Styles of beers

We brewed 81 unique and tasty styles of beer in 2015. 25 of these were aged in wood and 13 were aged in wood and inoculated with funk. We sold more Farm Hand pints than any other beer, with BRC and Triomphe a very close second and third.

5074

Retail items sold

We love working with local businesses for our retail area in the pub. In 2015 we sold 5074 items that were either printed, designed or crafted by one of the 10 locals that we work with. This includes locally printed hats, T's, hoodies, glass growlers & howlers, and decals. It also includes beautiful hand-crafted ceramic and wooden steins.





Equity

Goals:
1% of sales to local charities, 25% in the East Hills neighborhood

200 employee volunteer hours

0 safety incidents



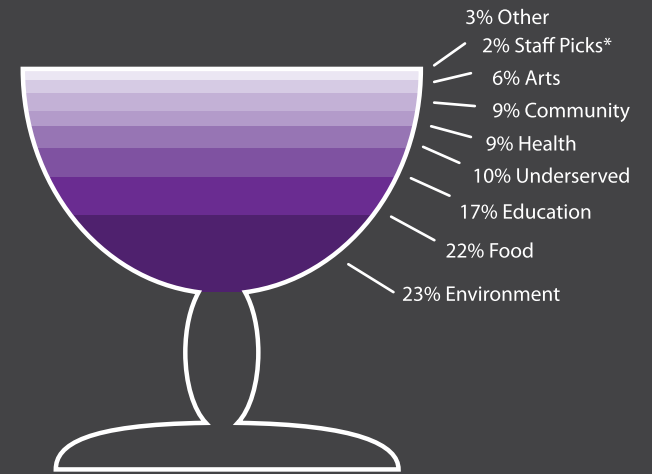
1.02 %

Percent of sales donated

In 2015 we donated 1.02% of our sales to charity. Of the total amount, 47.1% was donated to organizations or helping residents within the East Hills neighborhood.

*We think it is important to support the causes our staff is passionate about even if they are outside of our usual criteria.

Some of the organizations we have donated to are:
Arts in Motion, Better Drinking Culture, Boys and Girls Club, Congress Elementary, Dining Out for Life, East Hills Council of Neighbors, Friends of GR Parks, Heartside Gleaning Initiative, Kids' Food Basket, Migrant Legal Aid, MLCV, Outdoor Discovery Center, River City Wild Ones, Spoke Folks, Urban Roots, Wellhouse, WMEAC, WMSBF



\$14,585

Donated with your help

Every other month we hold a charity night where 25% of all revenues are donated to a local charity. In 2015 the recipients were Heartside Gleaning Initiative, Spoke Folks, Wellhouse, Arts in Motion, Friends of GR Parks, and Congress Elementary.

322

Rewarded resident recyclers

mygrcitypoints is a program from the City of Grand Rapids and Local First that rewards residents for recycling their household waste. In 2015, we donated 217 beer samplers and 105 brewery tours. The estimated value of these awards is over \$3000.

Equity

One of our most important community partners is our neighbor across the street, Congress Elementary. We believe that investing in the future leaders of our great city is one of the best ways we can spend our dollars and our time.

\$21,453

Dollars donated to Congress Elementary

On December 20 we celebrated our 5 year anniversary with a special fundraising effort to benefit Congress Elementary. We invited our supplier partners and neighborhood businesses to join us in this effort and were able to raise over \$21,000 which covered the majority of the cost for 2 Carts of Chromebook that the students at Congress will use to enhance their learning experience.

Our partners in this endeavor included Armock Mechanical, Mary & Carl from Atomic Object, Bazzani Building Company, Benepay, Berends Hendricks Stuit, Blu House Properties, Carbonic Systems, Inc, Clothing Matters, Community Automotive, EPS Security, Essence Restaurant Group, Global Infusion, Hendon & Slate, Image Shop, Peninsula Trading, Rowster, Rubie's Salon, Swirls Boutique, Terra, The Meanwhile, Under the Vines, Vander Mill Cider, and various anonymous donors.



7200

Sack suppers

One of our missions is to educate our guests on our food and how food is produced in our Community. Another goal is to be a boon to our neighborhood. Teaming up with Kids' Food Basket seemed a natural way to hit those goals and so much more. Each Vivant kids' meal purchased provides a Sack Supper through Kids' Food Basket to 5 kids at our neighborhood school. One in five children is affected by hunger in West Michigan. Kids' Food Basket is a force for attacking childhood hunger, ensuring that lunch is not the last meal of the day for nearly 7,000 kids at 38 schools in Grand Rapids, Muskegon and Holland. Sack Suppers are well-rounded evening meals that provide nutrition critical to the development of the brain and body.



Kids' Food Basket



Equity

176.5 Hours!

Employees time donated

This year our staff volunteered a total of 176.5 hours. Some of our activities included sorting Pop-Tarts at Feeding America, making sandwiches at Kids' Food Basket, building rain barrels for WMEAC, working on homes with Habitat for Humanity and Wellhouse, cleaning up our neighborhood, Cherry Park, Millenium Park, and Pere Marquette State Park, and planting trees at Congress. We had 31 different staff members of 60 total take part in at least one of these activities.



50.5

Hours donated to Wellhouse

In June we partnered with Wellhouse, an organization committed to housing the homeless. During the day our staff along with some of our B Corp friends from Gazelle Sports helped with their community garden and the rehab of one of their new houses. In the evening we held a fundraising night for the organization, raising \$2,182. It was a great day that we are excited to repeat in 2016 with even more of our B Corp friends.

75 hours

Employees time donated

In August a group of 25 employees from 5 local Certified B Corporations joined forces to clean up Millenium Park. We were able to remove 25 pounds of purple loostrife from the park which is one of the most aggressive invassive species around.

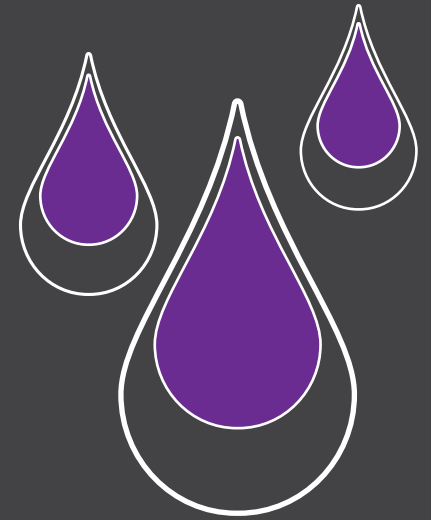


h2o

Water provided

We sold 166 Miir products to our guests. These sales are helping people without access to clean water by aiding in the building of properly functioning wells in their communities. Purchasers can register their vessel on miir.com to track the impact of their dollars.

We also purchased 40 cases of compostable products from Bar Beverage Control. Through their work with 20 Liters, every case purchased provides 1 person in with Rwanda clean water for 1 month, so our use of compostables gave someone 40 months worth of clean water.



2

Safety incidents

As we continue focusing on safety, we added a goal for 0 recordable injuries in 2015. Unfortunately we had 2 instances where an employee had to seek medical attention, though both were minor injuries with short-term impacts.

43.4

Miles

To encourage our staff to stay healthy we participated as Team Vivant in 2 5k running races in 2015. We had 9 ladies run the Gazelle Girl 5k and 5 staff run the Brian Diemer 5k. Go Team!





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Environment

Goals:
Zero waste

Water to beer ratio of 3:1

10% on-site renewable energy generation

Annual reduction of our carbon footprint



0.88%

Waste to incinerator

Compared to 2014, our overall waste to landfill percent held steady at 0.88%. If we take spent grain out of the calculation thus looking primarily at our restaurant waste, we had a slight decrease from 1.4% to 1.3% of our waste going to the incinerator.

5,032

Cubic feet recycled

Our overall recycling numbers went down in 2015 though we don't believe we actually recycled less. Since we have grown, we stopped using the free recycling program through the city and instead rely on our recycling dumpster at our main facility which is harder to estimate volumes for. All of the waste from our warehouse is collected and sold to a local recycler.

	5,032	5,645
Recycling (cu ft)		
	2015	2014
	12,636	12,636
Compost (cu ft)		
	2015	2014
	324,945	375,793
Spent Grain (lbs)		
	2015	2014
	2,808	3,042
Recycling (cu ft)		
	2015	2014

95.5%

Landfill diversion

We had a zero waste goal for our Wood Aged Beer Fest and contracted The High Five Program to help us out. We ended up producing 5.5 yards of waste of which 0.25 (4.5%) was recycled, 5.0 (90.9%) was composted and 0.25 (4.5%) was sent to the landfill.

Environment

An organizational carbon footprint measures the greenhouse gas emissions from all the activities across the organization, including energy used in buildings, industrial processes and company vehicles.



Scope 1
Direct emissions that result from activities within your organization's control. This might include on-site fuel combustion, manufacturing and process emissions, refrigerant losses and company vehicles.



Scope 2
Indirect emissions from any electricity, heat or steam you purchase and use. Although you're not directly in control of the emissions, by using the energy you are indirectly responsible for the release of CO2.



Scope 3
Any other indirect emissions from sources outside your direct control. Examples of scope 3 emissions include employee commuting and business travel, outsourced transportation, waste disposal and water consumption.

Source: Carbon Trust

528.1

Metric tonnes of CO2e

The carbon footprint number on the summary page includes our natural gas & electricity usage and vehicle miles traveled. This gives us an accurate comparison to the carbon footprint numbers we have reported in previous years.

Moving forward, we are going to include additional Scope 3 impacts in this calculation to give a more robust picture of our organizational carbon footprint. Adding these emissions shed a light on the high carbon footprint of beef. We won't be taking The Burger off the menu, but we are looking at ways we can reduce the impact of your love affair with it. One way we are already reducing its footprint is through our sourcing of burger beef from a local family farm, Wernette Beef.



	Metric Tons CO2e
Total Scope 1	229.7
Natural Gas	195.3
Company Owned Vehicle 1	6.7
Company Owned Vehicle 2	1.5
Company Owned Vehicle 3	2.9
Purchased CO2	17.4
CO2 from Fermentation	5.9



Total Scope 2	277.0
Cherry St. Electric	269.5
Fulton St. Warehouse Electric	2.8
Offsite Warehouse Electric	4.7



Total Scope 3	294.2
Employee Car Travel	8.6
Employee Air Travel	4.2
Employee Commute	13.7
Grain and Hops	86.8
Aluminum Cans	51.4
Corrugated for Packaging Beer	6.3
4-Pack Rings	3.6
Burger Beef	119.5

Total Emissions 801.0

Offsets	272.9
Sequestration from Trees Planted	0.4
Green-E Purchases	271.0
TripZero Air Travel Offset	1.5



Total Emissions with Offsets 528.1



Environment

39.3%

Staff living within one mile of the brewery

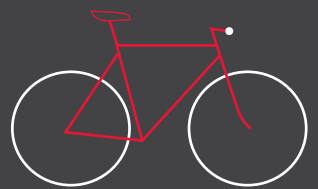
84% of our staff live within 5 miles of the brewery, making it easy for them to walk, bus, or ride their bike to work and cutting down on their CO2 emissions.

We even had one staff member, TJ, ride 29 miles each way 3 days a week for 3 months. Now that is dedication!

39.3 %
live with in one mile



84.0 %
live within five miles



19%

More beer

Compared to 2014, we brewed 19% more beer but only used 15% more electricitty and 2% more natural gas.

100%

Green!

All of the electricity we purchase for our pub, brewery and warehouse is Michigan-based renewables. This is through Consumer's Energy's Green Generation program which uses a mix of wind energy and landfill gas recapture. We are excited to be a business supporting clean energy!



Environment

Eleven

Trees planted at Congress

We love trees, so in 2015 we partnered with Congress Elementary and Friends of GR Parks again to fund and plant 11 more trees on the grounds at Congress. This was done through the NeighborWoods program which is an annual campaign to plant and care for community trees during the month of October. In total, we have now planted 41 trees in our city, helping to work on the goal of a 40% tree canopy.



10:1

Water : Beer

We brewed 19% more beer this year than last, but only used 16% more water. In 2015, we estimated that overall we used 10.0 gallons of water to brew one gallon of beer. This is an increase over our estimates from 2014 and is something we are focusing on this year since it is high based on industry average of 8-10.

18,090

Cans Saved

You bought 289,440 ounces of beer in growlers at Vivant, most often FarmHand. By choosing the reusable growler, you helped us save over 18,000 cans!

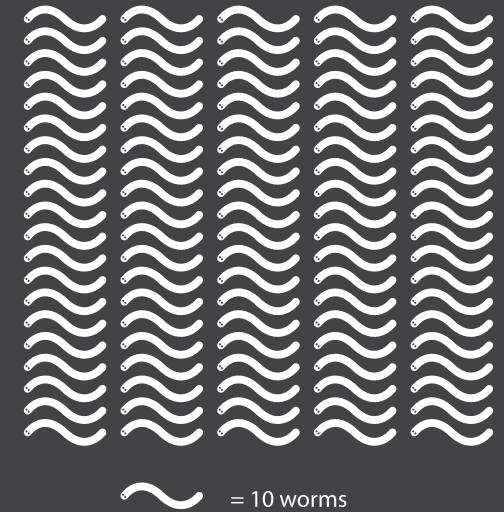




Education

1000 Worms : 24 Students

As part of the continual effort to support Congress Elementary, we started a "farm to school" partnership. Working directly with a third grade teacher we were able to teach students about farming, food, and health while still following the core curriculum guidelines laid out by the State of Michigan. The most popular thing we did amongst the students was the installation of a worm bin. This bin allows them to witness their food waste transformed into rich, organic, fertilizer before their very eyes. Our farm to school partnership with Congress will be on going, be sure to watch for future development.



63

Stars

"You can beer the change..." is a program inspired by our company sustainability goals that encourages our staff to live a more sustainable lifestyle. There are 12 goals focused on their environmental impact, their social/community commitment, and their personal and financial health. At 6 and 12 "stars" they get a financial incentive. By the end of the year we had 19 staff participate and get a total of 63 stars.

965

Educated patrons

Our brewery tour guides talk about our brewing process and what makes Vivant beer unique in the marketplace, including why we choose to can rather than bottle. They also like to talk about the history of our building, what it means to be LEED certified, and what some of our sustainability goals are. In 2015, 965 people took our tour. We hope we inspired them to do more than just drink more of our beer.





We would like to thank all of our amazing employees for taking our sustainability goals and programs seriously and working on them every day. We have made great strides this year and we are excited to see what next year

Report and infographics:
Christopher Hoyt

Active employees on December 31, 2015:

Vanessa Aguilar, Meghan Attick, Jessa Avalos, Kate Avery, Jules Bass, Jason Blahnik, Jon Brander, Ami Cassis, Brian Coalter, Mitchel Cook, Ben Darcie, Nick Dearth, Jacob Derylo, Jeff Duba, Bethany Edwardson, Liz English, Anna Eshuis, Francisco Escobar, Alex Ewigleben, Roderick Francis, Stephanie Hatfield, Chris Hoeksema, Jeff Hollingsworth, Andrew Hopewell, Becky Johnson, Adam Kochanski, Brian Kuszynski, Adam Lance, Raeann Lupo, Natalie Maloney, Chloe Manikas, TJ Masker, Mike Miller, Chris Mitus, Rachael Ocampo, Emmy O'Connor, Nicole Osborn, Giuseppe Piccione, Allyson Putt, Ryan Reichle, Marco Ruiz, Kate Sartorius Derylo, Logan Shields, Adrian Sosa, Hildeberto Sosa, Derek Stek, Chris "Bates" Stoffel, Raelene Struckmeyer, Shahla Taheri, Brooks Twist, Chris Vander Meer, Jessica Vannetten, Ben Vanderput, Katy Waltz, Ward, Chris Weimer, Lyndsey White, Lindsey Williams, Maeve Young

