

Waste Management



Getting Started:

What is our vision of a sustainable brewer?

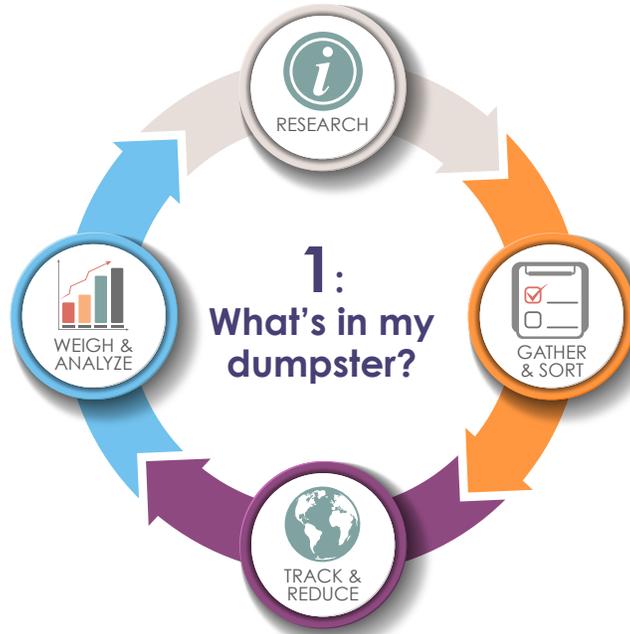
- Produces the highest quality beer while minimizing impacts to the environment
- Balances profitability with the needs of the planet, our workforce and communities
- Protects the environment for brewing ingredients and future generations
- Sources, builds, and operates responsibly, without compromise
- Uses natural resources in an efficient manner and strives to eliminate waste

A Zero Waste Hero:

- Challenges status quo and view wastes as resources
- Looks beyond their walls to collaborate
- Creates and encourages a zero waste vision
- Engages their communities to be part of the solution
- Designs and constructs for zero waste

Questions?

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What am I throwing away?

- Sort dumpster waste into recyclables (paper, glass, plastic, metal), compost and landfill
- Identify source of materials
- Weigh and record material types
- Based on findings, decide where to focus attention

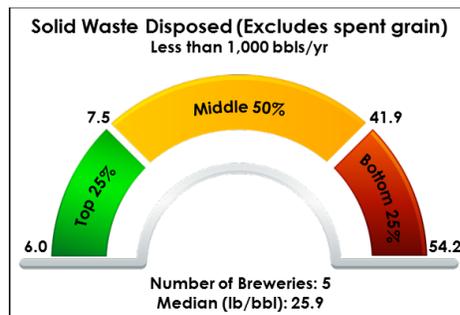
How can I reduce waste?

- Normalize waste generated and cost of disposal to bbls packaged
- Compare to Sustainability Benchmarking Report
- Set targets for median and best in class performance
- Use BA Solid Waste Sustainability Manual to develop a plan
- Get employees involved and excited
- Review progress and make regular adjustments

How do I Learn More?

Click to access the full Manual here!

2: Is that a lot?



Example of data you will find in the Sustainability Benchmarking Report

3: How do I reduce waste?

Did you know:

Benchmarked breweries paid \$1,400 - \$18,000 annually to dispose of solid waste?

- What wastes can be sold to and recycled by outside vendors?
- What remaining waste can I reuse in the brewery as a substitute for something I buy?
- How can I work with suppliers to eliminate or take back wastes I have to deal with?

