

# SUSTAINABILITY

2016

*We measure our success as a company not just on the beer that we make, but also on our social impact in the communities we're a part of. We support the direct work of nonprofits in our area through programs like our Pay it Forward Cocoa Porter program and 6th for a Cause. We try to be environmentally conscious in everything we do. And finally, we strive to be an awesome place to work, offering a living wage to all employees, discounted CSA (Community Supported Agriculture) benefits, paid volunteer hours, employee ownership, and more.*





# SOCIAL SUSTAINABILITY



From the beginning, we started West Sixth with the goal of not just making great beer but also having a positive impact on the communities we're a part of.

**\$122,141**  
2016 TOTAL DONATIONS

We are dedicated to giving back at least 6% of our profits yearly.

**\$21,065**  
PAY IT FORWARD PORTER

50 cents of every six pack sold goes toward a charitable organization



**\$4,848**  
WOODEN NICKEL

Buy a flight of beer, get a Wooden Nickel to donate \$1 to the monthly organization.



**\$91,285**  
EVENT SPONSORSHIP

Places doing something good? We want to take care of them the best way we know how.



**\$4,942**  
TAPROOM  
6TH FOR A CAUSE EVENTS

Once a month, 6% of the days sales go to an organization we believe in.



**\$69,831.77** DONATIONS MATCHED BY OUR GREAT PARTNERS

ACTIVE COMMUNITY



FIVE YEARS OF RUN CLUB



FOUR YEARS OF YOGA



THREE YEARS OF PEDALING FOR A PURPOSE



ONE YEAR OF FARMERS' MARKET

GROWING COMMUNITY

some organizations we have partnered with:

Kentucky Natural Lands Trust, Lexington Fairness, Kentucky Refugee Ministries, Girls on the Run, Greenhouse17 Step by Step, The Plantory, Broke Spoke Community Bike Shop, Wolf Run Watershed, Habitat for Humanity, Red River Gorge Climbing Coalition, NoLi CDC, Kentuckians For The Commonwealth, Floracliff Nature Sanctuary, and more!

**\$2,568**  
IN GIFT BOXES  
DONATED TO OUR FRIENDS



# ENVIRONMENTAL SUSTAINABILITY



**CANS**

**BETTER FOR THE BEER.**

The can omits light and keeps out air.

**BETTER FOR THE PLANET.**

The can is easier and less costly to recycle and transport.

**BETTER ON THE GO.**

The can is lighter and travels easier in your backpack, kayak, etc.



**9,418 PLASTIC CUPS SAVED**

by switching to reusable stainless steel cups for community events



**413,230** gallons of beer **MADE WITH** **3,807,320** gallons of water **↓ OUR GOAL? TO DECREASE WASTEWATER BY 3%**



**14 of 36 employees** live within one mile of brewery

**29 of 36 employees** live within six miles of brewery



**2,197 miles** biked, walked, carpoled, skated to get to work

**AND, WE WANT TO BE A GREAT PLACE TO WORK**



**LIVING WAGE**



**FORTY PAID VOLUNTEER HOURS**



**HEALTH BENEFITS**



**LOW TURNOVER**



**STAFF SOFTBALL**



**COMMUTER INCENTIVES**



**FREE MEALS WHILE WORKING (AND MAYBE SOME BEER, TOO)**



**EMPLOYEE OWNERSHIP**

# ECONOMIC SUSTAINABILITY

We are committed to being the best we can be for our neighborhood, our community, and the great state of Kentucky.

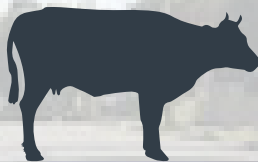


**\$1,422,588.22**  
SPENT WITH LOCAL BUSINESSES

Spent grain is the leftover malt after getting what we need from it to brew beer.

A local farmer picks up this spent grain three times a week and feeds it to his cattle. It's very nutritious!

Smithtown Seafood, located next to the taproom, buys the beef from that local farmer. Delicious!



**519,904 POUNDS OF SPENT GRAIN WAS GIVEN TO LOCAL FARMERS TO FEED THE COWS THAT MAKE YOUR CHEESEBURGER**

**THE BREAD BOX FARMERS' MARKET**

STARTED BY AN EMPLOYEE IN 2016 TO BRING FRESH, LOCAL GOODS TO OUR NEIGHBORHOOD WEEKLY



WE BOUGHT A FARM TO REMIND PEOPLE THAT BREWING BEER IS AN AGRICULTURAL ACT



**12,480 LOCAL BAKERY PRETZELS BOUGHT**



SMITHTOWN SEAFOOD MADE FOOD WITH 366 GROWLERS OF OUR BEER



**2,889 SMITHTOWN SEAFOOD MEALS FED TO STAFF**  
(HAPPY RESTAURANT, HAPPY STAFF)