

Members' Survey 2023/24

This provides a list of the questions that appear in the SIBA Members' Survey 2023/24.

Section 1 – Your brewery

Q1: Details

Name of brewery Post code When was your brewery founded?

Q2: In which SIBA region is your brewery located?

Scotland North East North West Wales and West Midlands East South West South East

Section 2 – Beer production

Q3: Was was/ is likely to be your actual beer production volume in 2023? (hectolitres per calendar year)

HL of cask beer HL of keg beer HL of bottled beer HL of canned beer HL total beer production

Q4: What type of hops have you used most in 2023?

(Most used/second most used/ third most used)

American hops (e.g.Citra/Centennial/ Mosaic) American new variety hops (e.g. Talus, Strata, Sabro) Australian/ New Zealand hop (e.g. Nelson Savin, Motueka, Galaxy Uk Hops (e.g. East Kent, Goldings, Fuggles) UK new variety hops (e.g. Harlequin, Godiva) European (noble) hops (e.g. Hallertau, Saaz)



European new variety hops (e.g. Huell Melon, Mandarina Baveria) Other

Q5: Please tick up to three hop varieties you have used the most in 2023?

Admiral, Ahtanum, Amarillo, Aurora, Azacca, Belma, Blanc, Boadicea, Bobek, Bramling Cross, Brewers Gold, Bullion, Calypso, Cascade, Cashmere, Celeia, Centennial, Challenger, Chinnook, Citra, Cluster, Columbus, Comet, Cryo Pop, Crystal, Dana, Delta, Dragon, Dr Rudi, East Kent Goldings, Ekuanot, El Dorado, Endeavour, Ernest, Eureka, Fuggle, First Gold, Galaxy, Godiva, Goldings, Green Bullet, Harlequin, Heresbrucker, Hallertau Blanc, Hallertauer Mittelfruher, Hallertauer Tradition, Huell Melon, Idaho 7, Jarrylo, Jester, Kazbek, Lemondrop, Liberty, Loral, Magnum, Mandarina Bavaria, Melon, Minstrel, Mosaic, Motueka, Mount Hood, Mystic, Nectaron, Nelson Sauvin, Northdown, Northern Brewer, Nugget, Olicana, Pacific Gem, Pacific Jade, Perle, Phoenix, Pilgrim, Progress, Rakau, Riwaka, Saaz, Sabro, Saphir, Simcoe, Sorachi Ace, Southern Cross, Sovereign, Spalter Select, Sybilla, Summit, Taiheke, Talus, Target, Tettnang, Topaz, Wai-iti, Waimea, Wakatu, Warrior, WGV, Willamette, Other – please specify

Q6: What types of malts have you used most in 2023?

(most used, second most used, third most used)

British base malts (e.g. Maris Otter) US base malts (E.g. American 2 row) European base malts (E.g. Vienna malt, pilsner malt) Coloured malts (.e.g. roasted barley, crystal malt). Speciality malts (e.g. rye malt, oat malt) Adjuncts (.e.g. torrefied wheat) Other (please specify other)

Q7: Please tick up to three malts you have used the most in 2023?

Golden Promise, Maris Otter, Pale Ale, Lager, Pilsner, Vienna, Munich, Imperial, Aromatic, Cornish Gold, Caramalt, Crystal Light, Crystal Medium, Crystal Dark, Crystal Rye, Amber, Brown, Chocolate, Black, Roasted Barley, Malted Oats, Wheat, Naked Oats, Malted Rye, Dextrin Malt, Flaked Barley, Flaked Wheat, Flaked Oats, Rye, Other – please specify

Q8: What type of yeast have you used most in 2023?

(Most used, second most used, third most used)

House yeast(s) Lager yeasts British ale yeasts (e.g. SafAle, S-04, Lalbrew Windsor) American ale yeasts (.e.g. Safale US-05) New England yeasts (e.g. Lalbrew New England) Brett yeasts Kviek ale yeasts



Belgian yeasts Sour yeasts Wheat beer yeasts Other

Q9: Please tick up to three yeasts you have used the most in 2023?

House yeast, Lalbrew Abbaye, Lalbrew Belle Saison, Lalbrew BRY-97, Lalbrew CBC-1, Lalbrew Diamond, Lalbrew London, Lalbrew Wit, Lalbrew Munich Classic, Lalbrew Nottingham, Lalbrew Windsor, Lalbrew New England, Lalbrew Koln, Lalbrew Voss, Wildbrew Philly Sour, Lalbrew Verdant IPA, Lalbrew Farmhouse, Lalbrew Novalager, Lalbrew Lona, SafBrew DW-17, SafBrew BR-8, SafBrew LD-20, SafBrew DA-16, SafBrew LA-01, SafBrew HA-18, SafAle BE-134, SafAle F-2, SafAle BE-256, SafAle S-04, SafLager W34/70, SafLager S-189, SafLager S-23, SafAle K-97, SafAle T-58, SafAle WB-06, SafeAle US-05, SafAle S-33, WHC Apres Ski, WHC Banana Split, WHC Haze, WHC Blitz Lager, WHC Bond, WHC Bubblegum, WHC Einstein, WHC Farmhouse Vibes, WHC Haze Heaven, WHC Helles Fire Club, WHC Hop Unlock, WHC Hornindal, WHC Lactobacillus Plantarum, WHC Lax, WHC Mango Madness, WHC Old English, WHC Sanders, WHC Saturated, WHC Sour Hour, WHC Tropical Paradise, WHC Voss, WLP001 – California Ale, WLP002 – English Ale, WLP005 – British Ale, WLP013 – London Ale, WLP017 – Whitbread II Ale, WLP019 – California IV Ale, WLP023 – Burton Ale, WLP029 – Kolsch Ale, WLP051 – California V Ale, WLP060 – American Ale, WLP066 – London Fog Ale, WLP085 – English Ale, WLP090 – San Diego Super Ale, WLP300 – Hefeweizen Ale, WLP400 – Belgian Wit Ale, WLP4000 – Vermont Ale, WLP4007 – Saison Ale, WLP530 – Abbey Ale, WLP550 – Belgian Ale, WLP653 – Brettanomyces Lambicus, AEB Fermoale, AEM Fermolager, Other – please specify

Q10: what percentage of your draught beer do you package in each of these different sized containers (this has to add up to 100%)

5 litres 10 litres Pin 20 litres Euro 30 litres Firkin or 9, 40.9 litres 10, 45.5 litres Euro 50, or 11, 50 litres Kilderkin or 18, 81.8 litres Euro 100, or 22, 100 litres Euro 150, or 33, 150 litres Barrel, or 36, 163.7 litres Hogshead, or 54, 245.5 litre

Q11: What percentage of your containers are owned/ rented or plastic one way (e.g. keykeg)?

Owned containers Long term rented metal containers



One trip rented metal containers One trip plastic containers (e.g. keykeg)

Q12: On average what percentage of your container fleet goes missing, or is uplifted incorrectly by other companies each year?

Q13: Do you use SIBA orange stickers?

Yes – all containers Yes – majority of containers Yes – some containers No

Q14 – If you don't use SIBA orange stickers please explain why not?

Comment box

Section 3 – Your Beers

Q15: What was/is likely to be the approximate percentage split of your total 2023 production volume by strength?

0.0-0.5% 0.6-1.2% 1.3-2.8% 2.9-3.4% 3.5-4.5% 4.6-5.5% 5.6-6.5% 6.6-7.5% 7.6-8.4% 8.5-10% Over 10%

Q16: What was/ is likely to be your average ABV overall in 2023?

Q17: How has the Alcohol Duty System changes introduced on 1 August impacted the ABV strength of your beers? (tick all that apply)

No impact Introduced new beers below 3.4% ABV Reduced ABV of some existing beers to below 3.4% Reduced ABV of some existing beers to below 8.5% Stopped producing some beers above 8.5% Stopped producing all beers above 8.5% Other please specify



Q18: How many beers are in your core range excluding one offs or seasonal beers in 2023? (if the beer is packaged across multiple formats please indicate its main format)

Cask Keg Bottle Can

Q19: How many seasonal or one-off beers (including collaborations) have you brewed in 2023? (if the beer is packaged across multiple formats please indicate its main format)

Cask Keg Bottle Can

Q20: What styles of beer are currently in your portfolio? Please tick boxes below

Non-alcoholic beer/ Alcohol free (0.0-0.5%) Low Alcohol beer (0.6-1.2%) Mild **Best Bitter** British Pale Ale American Pale Ale Bitter/ Ordinary Bitter Pale Golden Bitter Strong Mild/Old Ale Stout/Porter English IPA American IPA New England IPA/New England Pale Ale Double IPA/Triple IPA Strong old Ale/ Barley Wine Barrel/ Wood Aged Beer Wheat Beer Fruit Beer Other speciality ingredient beer **Belgian-Style Ale** Lager Sour/Mixed Fermentation Local Ingredients Beer Green Hop Beer **Gluten-Free Beer** Other (please specify)

Q21: Do you produce any other drinks aside from beer?



Yes on my own equipment Yes produced by someone else No

Q22: If yes please specify (tick all that apply)

Cider Wine Mead Distilled spirits (e.g. whisky/gin) Soft drinks/ soda Other None of the above

Section 4 – Your Employees

Q23: Please state the number of people employed in the following areas of your brewery using the drop down below. If one person has multiple job functions choose their primary job function only. You only need to select a number using the relevant drop down buttons, the rest can be left blank.

(full time staff - men, full time staff - women, full time staff - gender-other, part time staff - men, part time staff - gender-other)

Management Brewing Packaging Sales Marketing/ social media Admin/ accounts Taproom/bar staff Delivery/ drivers Events/ brewery tours Cleaners Other

Q24: Please provide the ethnic background (if known) of those people employed using the drop downs below

White Mixed/multiple ethic groups Asian Black/African/ Caribbean Other

Q25: Please select an estimate of the average salary (excluding bonuses) within the following employment areas of your brewery. Select all that apply



(Junior positions, mid-level positions, senior level positions)

Management Brewing Packaging Sales Marketing/ social media Admin/ accounts Taproom/bar staff Delivery/ drivers Events/ brewery tours Cleaners Other

Q26: Please select an estimate of the average bonus (if applicable) within the following employment areas of your brewery. Select all that apply

(Junior positions, mid-level positions, senior level positions)

Management Brewing Packaging Sales Marketing/ social media Admin/ accounts Taproom/bar staff Delivery/ drivers Events/ brewery tours Cleaners Other

Q27: How many of your employees at the brewery fall within the age bands below? Please provide a number in each relevant box

16-24 years of age 25-34 years of age 35-44 years of age 45-54 years of age 55-64 years of age 65 years and older

Q28: How many vacancies do you have open?

- 0
- 1
- 2



3

Q29: How many staff members left your business in 2023?

Q30: How many of your employees have or are working towards relevant industry qualifications? Please provide a number next to any of the below which are relevant

(Have, working towards)

Masters in brewing Degree in brewing Foundation in brewing General certification in brewing Diploma in brewing Master Brewer Apprenticeship in brewing General certification in packaging Diploma in packaging Master Cicerone Advance Cicerone Cicerone certified Certified beer server Beer sommelier Other

Q31: How many new jobs do you intend to create in the next 12 months?

Q32: What percentage of your beer production is sold through:

Your brewery owned pubs Your brewery taproom Your onsite brewery shop Your brewery webshop Contract brewing Wholesale Export Local pubs (within approx. 40 miles of brewery)



National pub chains Pubs over 40 miles of brewery Supermarkets Independent retailers/bottle shops/ Off licences Restaurants Hotels Online retailers

Q33: Please provide your total annual turnover for the PAST FINANCIAL YEAR (April 2022-April 2023) generated by beer sales only, including your on-site taproom/shop/online store if you have one

Less than 50000 50000-100000 100001-150000 200001-200000 250001-250000 500001-750000 750001-1million 1million-2.5million 2.5million-5million 5million-10million Over 10million

Q34: Compared with the previous financial year (April 2022-April 2023), has your estimated annual turnover for the current financial year (April 2023-April 2024) remained the same, or increased or decreased? Please select one of the options below

Remain the same Decrease by 1-10% Decrease by 11-25% Decrease of 26-50% Decrease of 51-75% Decrease of more than 75% Increase of 1-10% Increase of 11-25% Increase of 26-50% Increase of 51-75% Increase of more than 75% Don't know

Q35: What is the average net selling price (excluding VAT and before volume discounts), ABV and Beer Style of your SINGLE bestselling draught beer DIRECT TO ON-TRADE CUSTOMERS? If you do not sell to the On Trade please skip this question

Beer Style



ABV% £/firkin £/30 litre keg £/50 litre keg

Q36: What is the average net selling price (excluding VAT and before volume discounts), ABV and Beer Style of your bestselling draught beer DIRECT TO WHOLESALERS? If you do not sell to Wholesalers please skip this question

Beer Style ABV% £/firkin £/30 litre keg £/50 litre keg

Q37: What is the average net selling price (excluding VAT and before volume discounts), ABV and Beer Style of your bestselling draught beer DIRECT TO PUB COMPANIES? If you do not sell to Wholesalers please skip this question

Beer Style ABV% £/firkin £/30 litre keg £/50 litre keg

Q38: What happened to your average net selling prices in the last 12 months?

(Direct to on-trade customers, via wholesalers, via pub companies) 1-5% decrease 6-10% decrease 11-15% decrease 16-20% decrease Above 20% decrease 1-5% increase 6-10% increase 11-15% increase 16-20% increase Above 20% increase Remained the same Not applicable Don't know

Q39: What is the most effective format to promote your brewery/beers? Please tick up to five

Price promotion Sampling



Tap takeovers Meet the brewer **Branded POS** Glassware National beer festivals Own brewery tours Consumer competitions Social media (e.g. Twitter, Facebook, Instagram) Social video/Vlogging platforms (YouTube, TikTok) Brewery website (no online ordering available) Brewery webshop Press coverage Beer or industry awards Online retailer Influencers/ Bloggers Rating websites (e.g. RateBeer, Untapped) National listing with PubCos Local presence on bars Advertising Sponsoring sports or events

Q40: Are there any barriers hindering your interest in exporting? Please outline them in the comments box below

Comment

Q41: Have you carried out any major capital investment to REPLACE or UPGRADE existing equipment during the last 12 months?

Canning/Bottling line, Brew Kit, Fermenters, Taproom/Bar) None Less than 5000 5001-10000 10001-20000 20001-50000 50001-75000 75001-100000 More than 100000

Q42: Have you carried our any major capital investment to buy NEW equipment during the last 12 months?

(Canning/Bottling line, Brew Kit, Fermenters, Taproom/Bar) None Less than 5000 5001-10000 10001-20000



20001-50000 50001-75000 75001-100000 More than 100000

Q43: Have you made any further capital investments in the following during the last 12 months?

(Buy new premises, Enlarge current premises, Purchase or expand transport fleet) None Less than 5000 5001-10000 10001-20000 20001-50000 50001-75000 75001-100000 More than 100000

Q44: What are your business priorities for the next 12 months?

Invest in new brewery equipment Expand the brewery Open a taproom Open a pub Start an online shop Switch production Beer quality improvements Start exporting Develop staff Survival Sustainability measures Other (please specify)

Q45: Are you currently calculating your brewery's carbon emissions?

Yes we are We intend to start No current plans Not intending to do so Don't know

Q46: What, if any, green/ sustainability measures have you introduced?

Q47: Have you raised any financial investment in 2023 through:

Crowdfunding Business loans



Government grants Private investment Other (please specify)

Q48: In the past 12 months how much money has your brewery raised for charity?

£0 Less than £100 £101-250 £251-500 £501-1000 £1001-2,500 £2,501-£5,000 £10,001-20,000 £10,001-20,000 £20,001-30,000 £30,001-£40,000 £40,001-£50,000 More than £50,000

Q49: How many charities have you supported over the last 12 months?

More than 10

Q50: What type of collaboration/involvement does your brewery have with charity organisations?

They organise events at the brewery for free We provide them with beer/merchandise for free We help them raise funds across our network Donated money from beer sold Other (please specify)

Q51: Where are the charities and/or volunteering organisations you supported located or operated?



No support given Same town/ village as brewery Operating in the UK Operating worldwide Other (please specify)

Q52: How important to your business is its relationship with the local community?

Extremely important Very important Somewhat important Not so important Not at all important