

Cotswold Lakes Brew Co.

2025 Impact Report

COTS
WOLD
LAKES
BREW CO.

A year of change



We started 2025 on a high, having achieved our B Corp certification and delivered yet another exciting programme of taproom events.

However, 2025 was the year that was sent to try us(!) and resulted in some quite significant changes to our business.

However, we are still here, brewing beer, bringing the community together, and with more resolve than ever before to deliver on our commitment of: Beer. With Purpose.

Our foundational values keep us grounded and moving forward:
Responsibility. Collaboration. Quality. And of course, Fun.

Certified



®

Corporation

Responsibility

Our mantra is simple: do the right thing and keep moving forward. We were excited to continue experimenting with brewing with harvested rainwater, we were ecstatic to have a large array of solar panels installed, making us more than 85% self-sufficient in our power requirements, and we continued to hold events that raised funds for important causes.

Workers

Whilst circumstances meant that we said goodbye to our full time employee, we continued to expand our energetic bar team. Everyone on our team earns the Real Living Wage. From brewing and bar work to running events, we continued to build a place people want to work (and have a beer afterwards).



Responsibility

Environment

Building on our 2024 successes of rainwater harvesting, on site beehives and cycle racks, we were proud to install a rooftop solar system, through the support of the Rural England Prosperity Fund and Cotswold District Council - with an excellent summer season this provided plenty of energy for us to continue brewing sustainably, whilst also sharing surplus energy with our neighboring businesses at the farm.

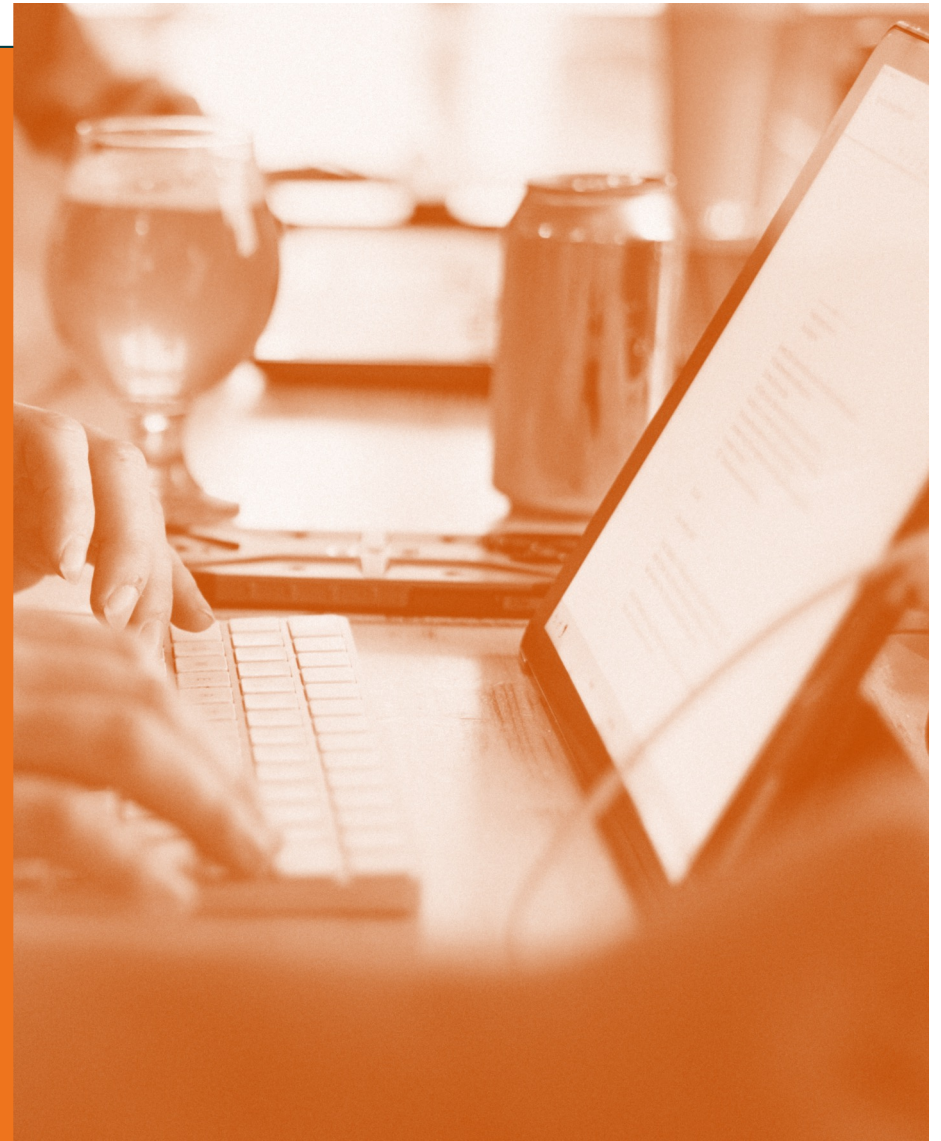
We also completed our journey to become a can-only brewery and invested in a set of reusable G-Pro kegs with recyclable liner bags, which helped us to further reduce the environmental impact of our keg beer, through minimising water usage and chemical cleaning cycles. And our journey with surplus bread in every brew continues, with some further experimentation around the process to further improve our yields on each brew.



Responsibility

Governance

We were so proud to become a certified B Corp in October 2024, putting us in a group of businesses that are committed to doing good, environmentally and socially. This annual impact report forms part of our commitment. In 2025 we further developed some of our HR policies and also engaged with other local B Corp businesses through networking groups and during B Corp Month (March), along with hosting the Cotswolds People Planet Pint group (now the Re:Cotswolds Group) which brings together individuals and business owners from the region with a passion for sharing their sustainability journeys and learning from each other. Through this group we were excited to support the development of a new sustainability app for businesses to help them make a practical and meaningful start on their journey - check it out: <https://www.stepzero.eco>



Collaboration

We're big believers in working together. Beer's always been about people gathering, sharing, and collaborating. This year, we've teamed up with some awesome like-minded organisations to work and grow together.

Stockists

Our beers continue to be stocked in over 50 locations, all within 25 miles of the brewery. We're keeping it local, cutting down beer miles and strengthening local supply chains.

Local Groups

We continued with a wide programme of live music and special themed events. We've hosted cycling groups, board games evenings, LEGO enthusiasts, local charities, birthday parties and lots more. It's been a brilliant way to bring people together, giving them a place to meet, and keeping the good times (and pints) flowing. In June we were very proud to be crowned Gloucestershire Taproom of the Year at the Glos Foodie Awards.



Collaboration

Local Art & Crafts

This year we teamed up with Matt at the Cotswold Poster Co. and Jennie at Misneach Remedies - providing them a place to showcase their talent, and to sell their items to a new audience.

Local Producers

We've teamed up with over 20 local producers to stock the taproom bar with a range of drinks and snacks that complement our beers. If we can get it locally, we do. And it tastes better for it.

Moos on Thames Self-Serve Farm Shop

We were also delighted to bring a self-serve farm shop concept to the taproom through our friends at Moos on Thames. This gave our customers and local residents access to delicious organic free range milk, freshly made milkshakes (from the bar!) and delicious local farm produce from the farm vending machine.



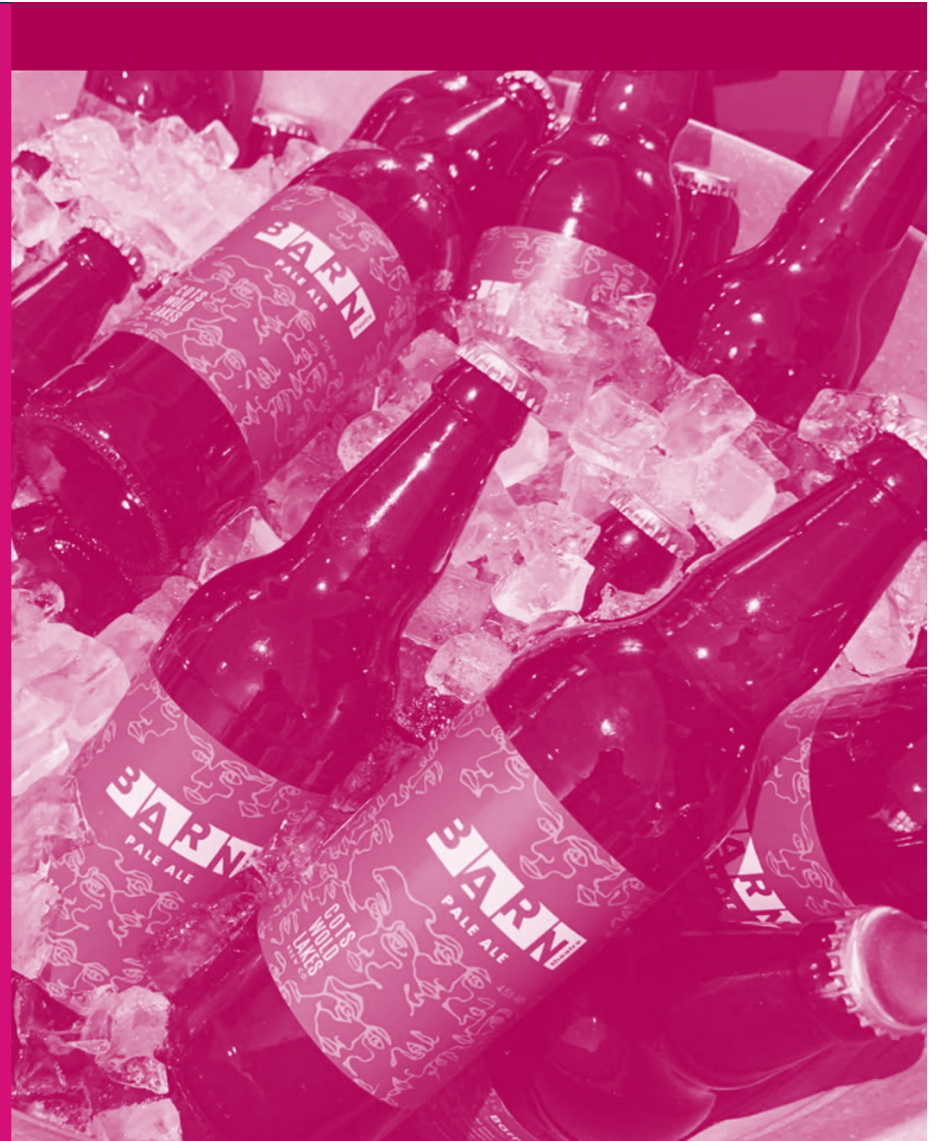
Collaboration

Churn Project / Cotswold Men's Shed Collab

We were so excited to launch our first event alcohol free hazy pale ale, in collaboration with the amazing Churn Project (recently renamed Churn Community Hub) and their Cotswold Men's Shed initiative. Feedback on the beer has been amazing and we love being able to help raise vital funds for men's mental health in the local community through every can sold.

White labelling

We've continued to white-label a bunch of our beers, each with its own branding tailored to our partners and their customers. We love this type of collaboration - spreading the CLB word whilst also raising the profile of fabulous local venues. Same great beer, just wearing a different outfit. Keep your eyes peeled next time you're out and about - you might just spot one in the wild!



Quality

We're committed to continuously honing our processes and creating award-winning products. From the ingredients in our recipes to the final product, everything we do is crafted with quality in mind - because if it's not great, it's not good enough for us

Ingredients

Our hops and malt are sourced within 40 miles of the Farm, our honey is fresh from our own beehives, and we collect surplus bread from restaurants and bakeries within 20 miles. Talk about a local brew!

This year we ran some trial brews with WildFarmed malted barley and also a special ancient grain brew for the Cirencester History Festival, using grains from the nearby Abbey Home Farm.



Quality

Vegan and Gluten-Free

All our beers remain gluten-free certified and aside from our Cotswold Blonde (which contains some of our honey), they're also vegan. We believe that great beer should be for everyone. Unless you don't like beer. In which case, we're not sure how you ended up here.

Awards

In a further year of success we were delighted to be named Gloucestershire Taproom of the Year in the Glos Foodie Awards - up against some stiff competition from the array of brilliant local taprooms. We are proud to punch above our weight when it comes to our awards collection - whether for the quality of our beer, the taproom experience for our lovely customers or in recognition of our sustainability efforts.



Fun

Beer is better when it comes with good times, good people, and the occasional questionable dance move. This year, we kept the taproom buzzing with events, celebrations, and plenty of reasons to stick around for 'just one more.'

Customers

From birthday bashes to corporate away days, charity fun days to ticketed special events for local groups - we've hosted all sorts of celebrations this year. Seeing the taproom packed with people raising a glass has been a real highlight - whether it's toasting a new job, a new baby, or just an excuse to get everyone together. We're here for all of it. And it's the reason we started it all: Beer. With Purpose.



Fun

Community

Putting on brilliant family and community events is why we exist. When people come together - to talk, to celebrate, to share ideas - good things always happen! And we want that to continue in our new location for 2026, so please come and see what all the fuss is about at the beautiful Cleveland Lakes Nature Reserve.

2025 wasn't just about great beer and great food - we also raised over £5,000 for good causes, including the local air ambulance through our monthly taproom quizzes, donating 1% of our turnover to the Cotswold Lakes Trust and raising funds from the sale of every can of Barn Beer and Cotswold Men's Shed alcohol-free hazy pale ale. We are also proud to be patrons of the Barn Theatre Charity. Drinking beer and doing good? We'll take that combo any day!



What's next?

2025 was a huge year of change for us, operationally and personally; as a result of several challenges (including our former landlord) we have remodelled the business to continue to provide a place for the community to meet and a focal point for our special brand of Beer. With Purpose. as we start the 2026 season.

We are very excited about our expanded collaboration with Cotswold Lakes Trust at their new Wild Leisure venue at Cleveland Lakes Nature Reserve, where all bar purchases raise vital funds for the beautiful Cotswold Lakes SSSI - a pint in nature to help protect nature!

Please do come down and support us as we establish this new venue and build some further exciting collaborations in 2026. If you have a local members' group, meet-up or social group who would like to visit the venue then please get in touch to discuss event options!



Thank you.

To our customers, suppliers, partners, and supporters. You're the reason we're able to do what we do, and quite frankly, we couldn't do it without you.

Together we've made a difference, shared plenty of laughs, and kept the community spirit alive. Here's to more moments, more impact, and definitely more beer!

Beer. With Purpose.

COTS
WOLD
LAKES
BREW CO.