

## **SMADC Workshop**

Hops Production in Southern MD

Hughesville · 3/12/18

The Maryland Beer Industry & Opportunity for Hops Production

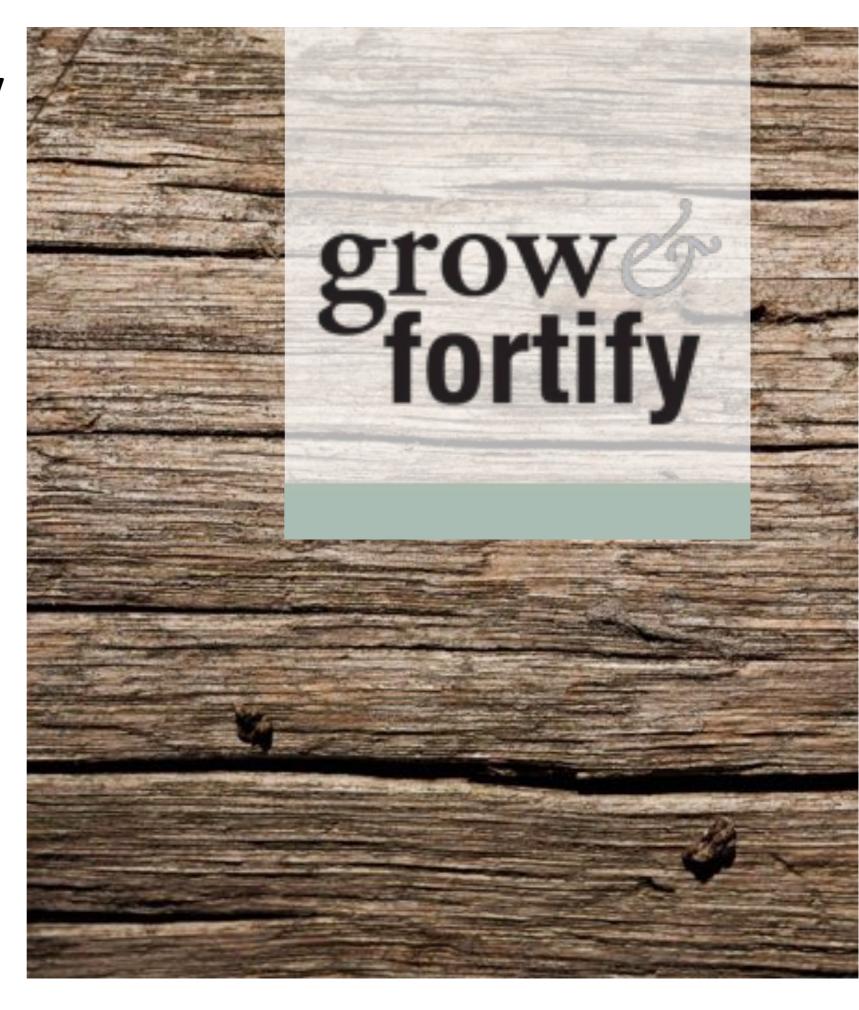
## First, a "thank you..."

- Southern Maryland Agricultural Development Commission
- USDA Maryland
   Specialty Crop Block
   Grant
- The University of Maryland Extension



### **About Grow & Fortify**

- Launched in 2015 to create, grow & strengthen organizations and the businesses they support.
- Clients include the Maryland Wineries Association, Brewers Association of Maryland & Maryland Distillers Guild.
- G&F team includes full-time operations, events, marketing and government affairs staff.
- Team includes Kevin Atticks, Janna Howley, Kelly Dudeck, Abby Casarella and Callie Pfeiffer.



# The State of the State's Beer Industry...

- Fastest-growing segment of the craft beverage industry (hint: this infographic is already out of date)
- "In 2010, there were 22 working craft breweries across Maryland's multiple licensing classes, which combined to produce 91,854 barrels of beer. Today, there are 84 working craft breweries which are projected to produce 247,000 barrels in 2017."- Reform on Tap Task Force Report
- 67 percent of money spent on local craft beers stays local
- the economic benefits of consuming Maryland craft beer are 54 percent greater than those associated with consuming out-of-state brands.
- High demand for <u>quality</u> local hops.
- MARBIDCO has expanded grape vine grant to include hops.



#### WHAT'S A BREWERY?

- Craft manufacturer
- Grower/buyer of Maryland agricultural products
- Wholesaler of its own products
- Your neighbors

- Retailer of its own products
- Economic drivers
- Centers of community
- Diverse employer
- Tourist destination













\$50,091 AVERAGE WAGE



.6% OF ALL BEER SOLD IN MD IS MARYLAND BEER

#### ISSUES

- Limits on Maryland brewers don't sync with other states.
- Hours, contract brewing, licensing scheme, distribution

### GOALS

- Make Maryland a benchmark state for breweries
- Modernize laws to conform to national standards and meet customer demands
- Grow the market for all beer in Maryland

## Reform on Tap Task Force Stats

### According to the BRE Economic Impact Study:

- Maryland's craft beer per capita economic impact of \$133,670 per 1,000 residents (2016) ranks last within the immediate region.<sup>3</sup>
- The 1.1 jobs per 1,000 residents that are generated by craft beer in Maryland ranks <u>last</u> within the immediate region.
- The \$38,000 in labor income, per 1,000 residents that is generated here in Maryland ranks last within the immediate region.
- While locally-sourced beer carries a far greater multiplier effect than beer produced in another state, Maryland remains a net importer of the product, consuming 275,000 barrels of craft beer while producing only 247,000 barrels.
- The State of Maryland currently ranks 25<sup>th</sup> nationwide in per capita beer production, 36<sup>th</sup> in the number of breweries and 47<sup>th</sup> in overall economic impact.

## Are you sensing a theme here?

# State & Local Politics (because you can't really ever avoid the politics):

- Some counties require a percentage or acreage requirement for ingredients that go into a farm brewery beer.
- Reform on Tap Task Force & HB 518
- 2018 bill: Establish a Beer & Brewery Promotion Fund with a \$400-500k fiscal note (HB1370/SB956)
- Ongoing challenges with the state legislature.
- If you want to get into this industry you need to be willing to show up at both county and state levels.



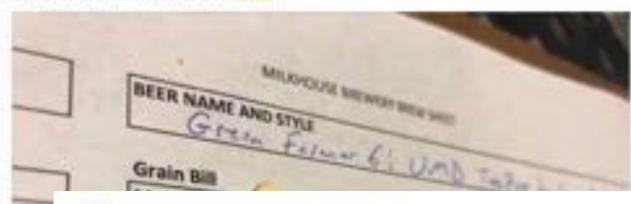
# Maryland brewery manufacturing licenses...

		Farm-Grown Ingredients Required?	# of BAM Members*
Class 5	Production Brewery	_	35+
Class 6	Literally, no one gets this license	_	0
Class 7	Micro-Brewery; requires a restaurant license	_	15
Class 8	Farm Brewery		15

<sup>\*</sup>Currently licensed BAM breweries; does not include in-planning, affiliate members or breweries who are not BAM members.



First Green Farmer brew of 2018 is goin in the tank today! Keep your eyes peeled for this 100% University of Maryland Grown Pale Ale release in a few weeks. Want to drink local today? Join the MHB Crew at Flying Dog Brewery as we celebrate the release of Field Notes Pale Ale this afternoon! See you there!





### Checkerspot Brewing Company

October 15, 2017 - Instagram - &

Starting the Real Ale festival! \$20 all you can drink cask ale. Serving Local Smokin' Peach Ale made with local hops and malts! #caskwhisperer







Guinness Open Gate Brewery & Barrel House added 2 new photos — at **Q** Guinness Open Gate Brewery & Barrel House.

Mirch 9 at 2 40pm - Halethorpe - 8

Who says beer can't have terroir? Our brewing team was excited to work with local suppliers Dark Cloud Malthouse and Black Locust Hops to showcase the agricultural variety that Maryland has to offer. Featuring locally grown barley and hops, and brewed here in Baltimore, this beer is about Maryland as you can get.





How many acres of commercial hops in MD? ~30.

How many industry-wide opportunities to have your hops evaluated by brewers?

1.

How many annual hop yard field days? 1-2.

How many commercial hops processors in MD? 2.



So... what does this mean?



Harvest time is right around the corner! Doing some last minute mods to the picker to get her ready!



Pleasant Valley Hops (Frederick Co)

Hop-ping Mad for Local Hops (*I couldn't resist...*)



# Black Locust Hops (Baltimore Co)

Black Locust Hops September 20, 2017 - &

Running hops through the pellet mill and BROKE the die; never let anyone tell you hop farming is easy. So, we're banging our heads against the wall when one of our Dad's calls with this advice, "You know, Marty, if you put your mind to it, you can accomplish anything!"

#backtothefutureisalwaysrelevant #hoplife #farmlife Pellet mill fixed, and ready to run again. #neverthelesswepersisted



- Brewers Association of Maryland: marylandbeer.org
  - BAM has an Grower Membership & Agricultural Resources Committee



- MARBIDCO: marbidco.org
- UMD: <u>extension.umd.edu/smallfruit/hop</u>
   <u>s</u>
- UME Carroll County:

   extension.umd.edu/carroll

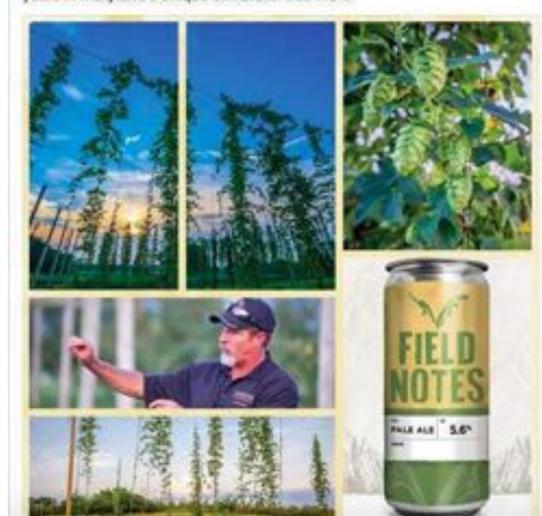






This past summer, we inked a partnership with the University of Maryland to work hand-in-hand on the future of beer-centric agriculture. To start, the focus is on hops.

Knowing that hops grown locally need to meet the same quality standards achieved in traditional hop-growing regions — like the Pacific Northwest, Germany and New Zealand — UMD's College of Agriculture and Natural Resources is studying 24 varieties over the next three to five years in Maryland's unique climate.... See More





Questions?

You can always call us: 410-252-9463

Or email us: janna@growandfortify.com