

# Vielfalt

THE STIEGL SUSTAINABILITY REPORT 2023



For the good of us all



## Table of contents

Foreword	3
Stiegl & the reporting basis	4-6
Stiegl & the figures	7
Stiegl & Austrian value creation	8-9
Stiegl & employees	10-11
Stiegl & the CO <sub>2</sub> footprint	12
Stiegl & mobility	13
Stiegl & soil	14-15
Stiegl & the brewery estate	16
Stiegl & awards	17

## Stiegl Brewery 2023 in figures



Privately owned since

1492

Around 750  
employees



72.3% reusables

7 Austrian  
subsidiaries

Around 34  
staff flats

Over 2,000  
products in the sales portfolio



5,000m<sup>2</sup>

of brewery history to explore at the  
Brauwelt visitor centre

24 types of beer



6 in-house spirits



Austria's 1<sup>st</sup>  
brewery farm estate opened in 2012

11.7%  
of Stiegl beer is exported



## Dear readers!

“Zum Wohl!” This is one way we say “cheers” when we get together to celebrate the day. It’s how we wish each other all the best, good health and happiness. Especially in times of change and uncertainty, it’s important to focus consciously on the things that give us joy in life. I believe my wellbeing is best guaranteed by enjoying personal and enriching conversations, laughing heartily, and by shutting out the world on a trek through forests and across fields.

The inestimable value of the natural world is being increasingly acknowledged and appreciated – on social, political and economic levels. This is a cause for optimism. We owe the high quality of our beers to our endeavours to produce healthy soils and ensure rich yields. This is achieved and sustained through investment in research and biodiversity (p.14-15) and enables us to think in resource-efficient cycles and to

guarantee environmentally sustainable activity. One essential aspect is to make sure value generation remains in the region: In 2023, from hops to glass bottles, 86.21 per cent of our total purchasing was conducted in Austria (see p.8-9). The report also highlights the benefits of our sustainable mobility management strategy (p.13) and breaks down our CO2 footprint for 2023 (p.12).

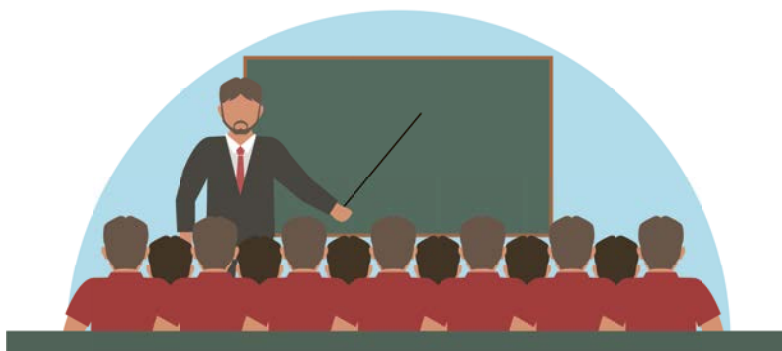
There is a strong ecological component to successful and sustainable management, complemented by respectful social interaction with everyone – be they customers, partners, suppliers, neighbours or employees. We value mutual goodwill and the well-being of everyone around us. The section on how Stiegl employees perceive and experience the brewery as an employer is derived from the 2023 employee survey (p.10-11) with an encouragingly high response rate of 89 per cent.

In the spirit of the common good and awareness of climate responsibility, categories are based on the new European Standards for mandatory sustainability reporting (p.4-6). Working towards 2026, the reports we produce will be gradually adapted to ensure even greater transparency, increased measurability for the results of entrepreneurial action – and to guide decision making. At Stiegl, we see the innovations in reporting in a very positive light and intend all efforts are made “For the good of us all”. We have been producing sustainability reports on voluntary basis since 1990, so we are now benefiting from a wealth of experience gained over many years.

Sincerely, and for the good of us all!

A handwritten signature in black ink, which appears to read 'Kiener'.

Dr. Heinrich Dieter Kiener  
Stiegl owner



## New standards for sustainability reports from 2026

**H**ow can sustainable development be measured? It's a question we posed ourselves at Stiegl several decades ago. For more than 30 years we have been voluntarily visualising the impact of our actions on the environment and on society – in facts and figures – in an annual sustainability report. Since 2017, the requirements of the GRI (Global Reporting Initiative) have formed the basis for our efforts, providing valuable guidance on principles, creating standards and on many other aspects.

European companies are currently subject to major changes in sustainability reporting. The legal basis is defined in the Corporate Sustainability Reporting Directive (CSRD). From now until 2026, Stiegl's sustainability reporting is to undergo a transition from the old GRI standards to the new framework standards cited in the European Sustainability Reporting Standards (ESRS) directive. Companies must now adhere to standardised guidelines on the structure and content of a sustainability report. There are three major developments within the new standards:

1. The requirements for sustainability reports are to be far more extensive than before. In future, they will cover several additional issues in the areas of environment, social and corporate governance than the previous GRI Standards. As they now implement the new standards, companies that already report according to GRI Standards, as does Stiegl, are enjoying the benefit of previous experience.
2. In future, far more companies than previously will be obliged to publish a comprehensive sustainability report. Starting in 2026 and reporting for the financial year 2025, all companies that fulfil two of the following categories will be required to report accordingly: A corporation with more than 250 employees, total assets of more than 25 million euros and turnover of more than 50 million euros. The Stiegl brewery falls within this category.
3. In future, according to EU standards the sustainability report must be part of the consolidated report with the annual financial statements of the company, audited and approved by a registered auditor. This was not the case in previous reports and is therefore a further innovation.

### Gradual transition

Along with many other companies, Stiegl is gradually transitioning as regards sustainability reporting. The present report and the report to be published in the coming year are to be regarded as interim reports, corresponding in part to the old and in part to the new standards. From 2026, these sustainability reports will be produced completely according to the new specifications. Hence, based on figures for the 2025 financial year, the Sustainability Report 2026 will be the first full report produced completely in accordance with the ESRS.

The voluntary reporting we have provided to date offers a solid high-quality basis for these further developments. As a company with a long and rich history, we consider progress in reporting as an opportunity to provide an even more comprehensive picture of our sustainability performance and, based on the analyses and new sustainability targets, a chance to set new goals.

### Biggest change: Double Materiality Analysis

One of the differences between the previous GRI sustainability reporting standards and the ESRS is what is known as the materiality analysis. Put simply, it is a permanent process for the identification, evaluation and optimisation of sustainability issues. The materiality analysis is the central part of the reporting process. Forming the basis for analysing the effects of business activity in the areas of ecology, social affairs and governance, it is a means for companies to identify opportunities and risks.

Until now, only the principle of single materiality was required. This is to be replaced by the principle of double materiality to ensure a more complex system that produces even more meaningful results.

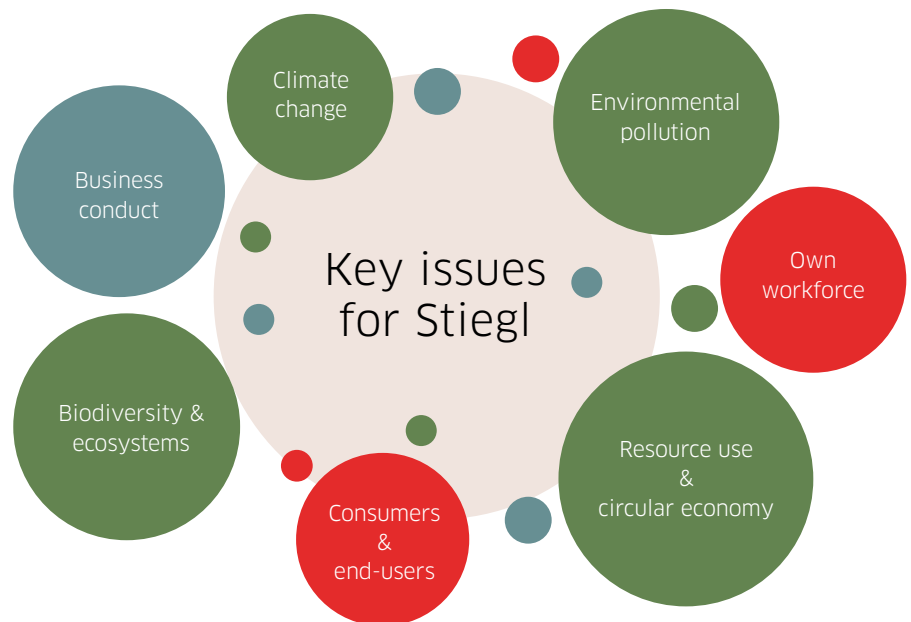
#### Outside-in approach:

Opportunities & risks for the company



#### Inside-out approach:

Effects of the entrepreneurial on environment & society.



In this case, double means that companies have to assess sustainability issues in two ways: 1) The impact of the company's activities on the respective topic (inside-out), and 2) How the sustainability topics themselves affect the company (outside-in). Double materiality aims to show how a company can be both the cause of problems, and be subjected to environmental impacts.

#### Materiality at Stiegl

Stiegl's new materiality analysis, in accordance with the principle of the double materiality, includes all sustainability issues we influence – and are influenced by. The topics included were also discussed with relevant stakeholders, giving us the opportunity to check for

completeness, and to adjust and supplement as necessary. Factors were included depending upon how important they were, how likely events were to occur, and how irreversible their negative effects would be. For the final material sustainability topics, such as resource use, circular economy or climate change – concepts, measures, targets and key figures must be published according to the ESRS. The new and very comprehensive reporting guidelines are a major challenge for all those involved. They help to identify major levers and potential in the area of sustainability, enable resilient development of the economy, show that we are already on the right track in many fields and facilitate comparisons between companies.

# Discussions with stakeholders

Regular discussions with stakeholders provide us with relevant feedback on our actions and form an important basis for the materiality process. Interviews allowed the evaluation, dis-

cussion and supplementation of material sustainability topics. In addition to internal company representatives, external individuals were chosen to integrate as many different perspectives

and opinions as possible. The interview subjects included raw material suppliers, customers and consumer protection specialists.

**Dr. Konrad Steiner,  
Biologist & scientific consultant at Stiegl**

“In the interests of biodiversity and soil health it would be desirable for the farming methods at Wildshut Stiegl Brewery Estate to be distributed like a mosaic all over the world. Let's take the use of the brewery's own diatomaceous (kieselguhr) earth. This natural residue from beer filtration contributes demonstrably to soil health. It is blended and homogenised with the slurry, then spread on the ancient grains fields in a perfect closed resource cycle.”

**Kerstin Vockner,  
Head of Human Resources Stiegl**

“New employees are often surprised we discuss so much, so they feel well-informed and listened to. Many who come from other companies are not familiar with this transparent culture of dialogue and rate it very positively.”

**Martin Sönmezay,  
Restaurant owner & Stiegl customer**

“Our business, the Humboldt Stubn, is a certified 100% organic operation. We work with partners who share our philosophy. As a pioneer of quality and sustainability, Stiegl is an ideal fit for us.”

**Manuel Starlinger,  
Managing Director  
Mühlviertler Hopfen**

“Stiegl agrees long-term contracts and has been a reliable partner for decades. Communication is always very productive and precise, making working together very pleasant.”

# A comprehensive overview

## *Emissions*

	Unit	2022	2023	Change on previous year
Emissions	hl	944,986.90	1,008,196.7	+6.7%

## *Energy & CO<sub>2</sub>*

	Unit	2022	2023	Change on previous year
Natural gas	m <sup>3</sup>	1,645,005	1,658,669	+0.8%
Consumption of external electricity	kWh	8,662,659	8,503,980	-1.8%
Generation & consumption of internal electricity*	kWh	594,910	665,731	+11.9%
Specific natural gas consumption	m <sup>3</sup> /hl	1,7408	1,6452	-5.5%
Specific electricity consumption	kWh/hl	9,8	9.1	-7.1%
CO <sub>2</sub> footprint beer**	g CO <sub>2</sub> /l	201	188	-6.5%

\*Incl. PV system      \*\*after deduction of savings of 130 g CO<sub>2</sub>/l from the circular economy

## *Raw materials & fermentation carbon dioxide recovery*

	Unit	2022	2023	Change on previous year
Water consumption (including non-potable water)	m <sup>3</sup>	480,649.00	508,876.00	5.9%
Specific water consumption (including non-potable water)	m <sup>3</sup> /hl	0,5086	0.5047	-0.8%
Malt	t	16,698.002	17.341.626	3.9%
Hops*	kg	5,658.6902	6.277.760	10.4%
Recovery of fermentation carbon dioxide	t	2,401	2,489	3.7%

\*Related to bitter substances

## *Residual materials, waste water & animal feed*

	Unit	2022	2023	Change on previous year
Old labels	t	138.48	91.36	-34.0%
Waste paper	t	4.82	6.27	30.1%
Brewery kieselguhr	t	416.03	499.36	20.0%
Data/file material	t	7.45	0.38	-94.9%
Foils	t	31.5	32.04	1.7%
Hazardous waste*	t	7.192	9.445	31.3%
Broken glass**		758.5	718.74	-5.2%
HDPE canisters		1.7	3.44	102.4%
Cardboard	t	72.36	93.02	28.6%
Residual waste		123.64	126.68	2.5%
Bulky waste	t	32.76	42.09	28.5%
Styrofoam	t	0.06	0.44	633.3%
Waste water	m <sup>3</sup>	200.607.00	214.220.00	6.8%
Specific wastewater production	m <sup>3</sup> /hl	0.212	0.212	0.0%
Waste yeast			31,930	6.1%
Spent grains	t	19,463	20,420	4.9%

\*In hazardous waste in 2023: Electronic waste, fluorescent lamps, waste oils, batteries, laboratory waste/chemical residues, corrosive detergents and cleaning agents, halogen-free cold cleaner  
\*\*Includes hollow glass/coloured glass



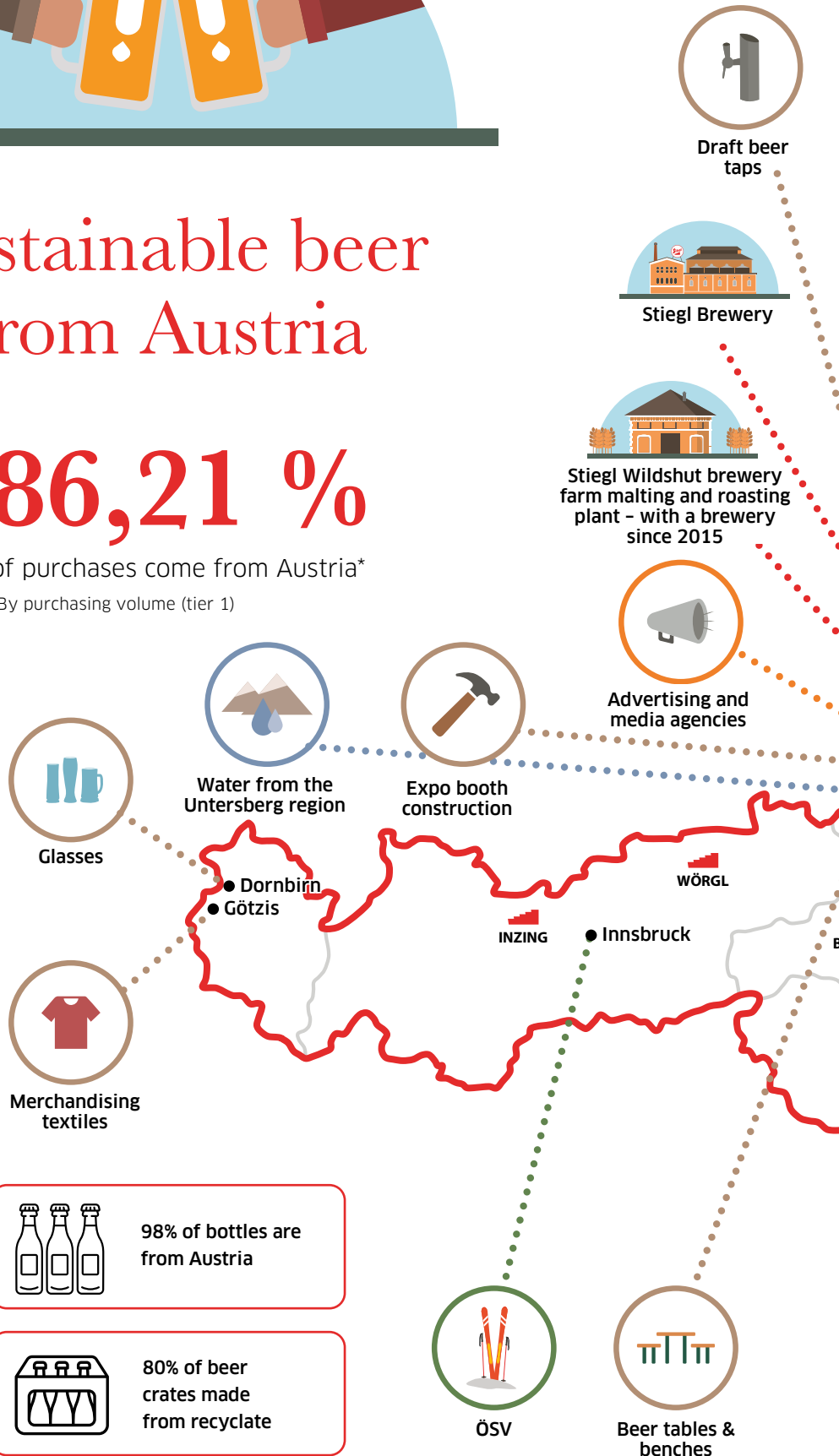
# Sustainable beer from Austria

**M**ühlviertel hops, Untersberg water, Weinviertel barley. At Stiegl we source regionally, purchasing as many raw materials and services as possible from within Austria. The majority of the ingredients for our beer come from Austria, and the packaging also originates here. Glass comes from Dornbirn, bottles from Pöchlarn and beer crates from Mattighofen, and we have developed long-term, trusting partnerships with our suppliers. Genuine sustainability relies on respectful and fair dealings with partners and suppliers. This inner-Austrian sourcing cycle strengthens local economies and secures jobs with every drop of Stiegl beer.

## 86,21 %

of purchases come from Austria\*


\*By purchasing volume (tier 1)



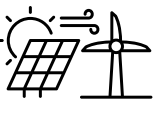
 Malt barley from the Weinviertel region

 Hops from the Mühlviertel region


 98% of bottles are from Austria

 80% of beer crates made from recycle





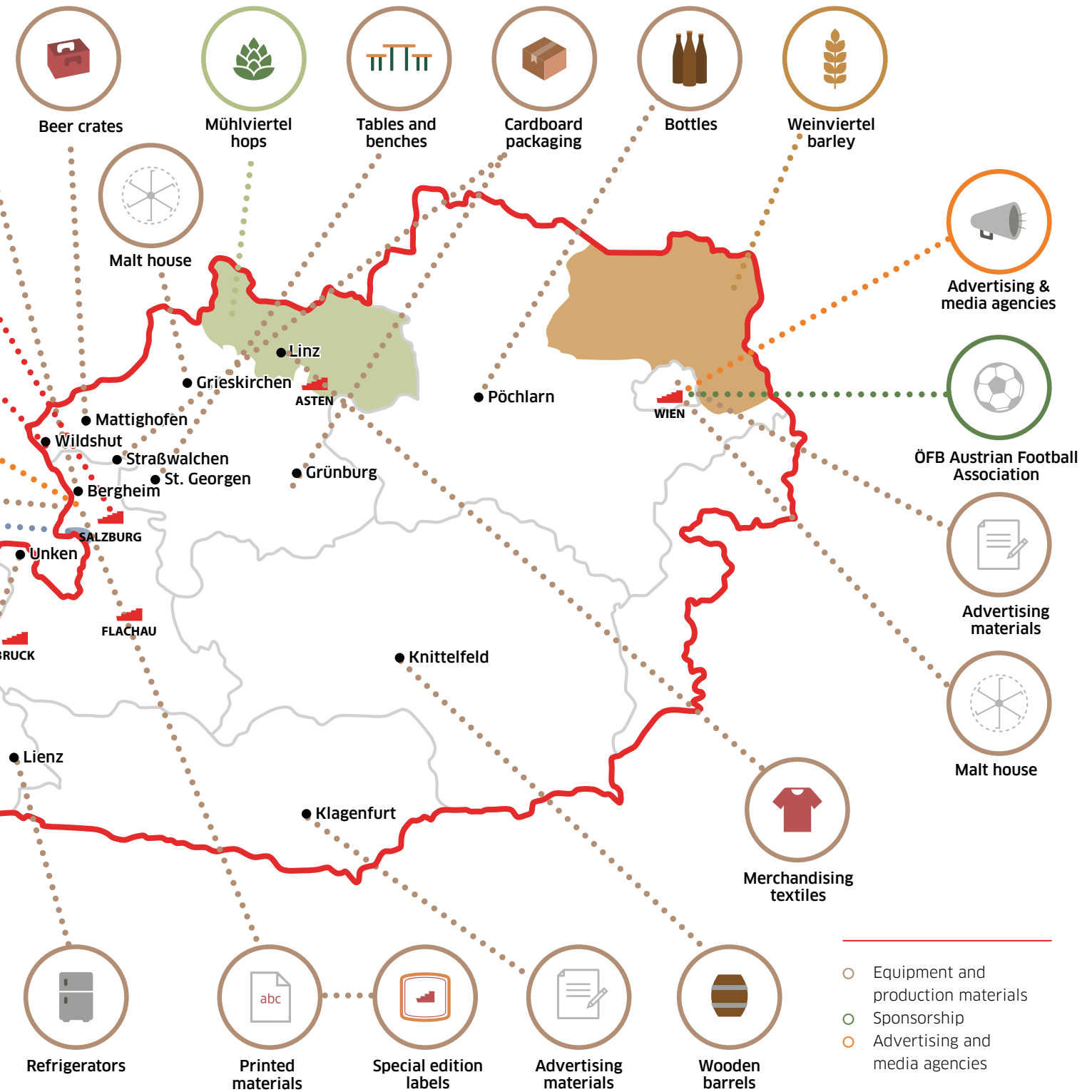
Electricity from 100% renewable sources



Water from the Untersberg region: 3.86 hl water/hl beer



Approx. 20,000 tonnes of spent grains turned into animal feed & foods



- Equipment and production materials
- Sponsorship
- Advertising and media agencies



## Shaping the future

**O**ur third employee survey was conducted in 2023 and is well accepted. How do we know? There's been a year-on-year increase in participation, every time. Indeed, from 2022 to 2023 the response rate increased by 14 per cent. In total, 89 per cent of Stiegl employees took part – around 680 people. This success is partly due to the fact that at Stiegl we take employee feedback seriously. We respond to and implement the improvements discussed.

### Involvement encourages commitment

Commitment is a decisive factor, so we've recorded and indexed commitment levels too in recent years. The figures reveal how strongly Stiegl employees identify with their employer, with their tasks and with the goals set for them. The results reveal employee satisfaction and motivation, and were impressive: Compared to 2021, the index value rose by 11 percentage points to 86 per cent.

In the survey participants stated how they rated Stiegl as an employer, and how meaningful they found their work to be. Questions were also answered about how proud they were of the company's achievements and whether they had a working environment in which they felt

they could help to shape the future. Other survey topics included teamwork, the internal flow of information on strategic issues, and assessments of Stiegl's future development in the beverage market.

### Clear communication and transparency

Research again confirmed that clear communication and transparency had a positive influence. In the 2023 employee survey, 73 per cent of employees stated they felt well informed or very well

informed about the strategic priorities and goals for the next five years – up 15 percentage points on 2022. Various measures contributed to this rise: Business goals were broken down even more clearly and specifically into individual areas. Direct communication in the subsidiaries was intensified. Innovations were communicated on internal channels. Stiegl is seen as a good employer. This is reflected in the fact that 86 per cent of employees said they would recommend the company to others.

### Flexitime models

It is important for Stiegl to know employees can exercise the flexibility required to achieve an optimum work-life balance. Consequently, various working time models can be tailored to individual needs. One example is the sabbatical model, offering Stiegl employees the opportunity to take a three-month time-out. The time required for this is accumulated at work, so time off can be fully consumed to recharge batteries and pursue personal projects. In addition, in 2023 a working time model without core hours was introduced for administration, allowing maximum flexibility, whereby employees organise working hours to suit their everyday lives. There are no fixed schedules, hence more freedom to organise daily tasks. The Stiegl approach customises unique solutions for each employee. The company endeavours to cooperate to find the best arrangement to serve the requirements of the company and the personal needs of the employees. This can involve toggling the number of working days, part-time options or flexible working hours. These flexible working time models contribute to greater satisfaction among employees and promote long-term motivation and productivity.

**Occupational health and safety**

Business success and sustainable development are closely linked to the well-being and motivation of Stiegl employees. Targeted projects ensure employees are both physically and mentally able to fulfil their tasks with enthusiasm and commitment. The focus here is on promoting individual health with a balanced diet, regular exercise, relaxation, a safe workplace, support for social contacts and a positive attitude to life. Stiegl has a cooperation agreement with 'pro mente', a mental health organisation, with whom it has now initiated a 'Mental First Aid' training programme for the purpose of establishing a team of internal confidantes and support employees for crises and exceptional situations.



STIEGL -  
ACADEMY

7.100

hours of further training

34 seminars



11 years

Average period  
of employment

**In-company coaching and further training**

In a constantly changing market it is essential for Stiegl to develop its corporate strategies and processes on a continuous basis. Improvement is directly linked to the skills and expertise of employees. In 2023, to actively promote workforce development, we expanded the Stiegl Academy and increased the range of courses on offer. A digital training catalogue was created and can be accessed via the internal MeiRexx platform. The programme offers specialist training, including courses on topics such as the circular economy, communication, rhetoric and presentation techniques, workshop tools and group moderation, self-efficacy, conflict management, project and process management. Stiegl is continuously developing its in-house apprentice academy. Sustainability management offerings have been recently expanded, too, and there are numerous online training courses.

State-certified

Tourism  
apprenticeship  
provider

2021 - 2025



19 apprentices



## Residuals become resources

**T**he careful use of resources is an essential element of Stiegl's corporate philosophy. All the ingredients required for brewing come from nature. These are subject to strong environmental impacts, so as a brewery Stiegl is directly dependent on a clean, intact natural environment. Attentive use of locally-sourced raw materials and respectful treatment of natural resources have top priority. Our sustainability strategy is implemented via a wide range of measures. We are continuously working to reduce our carbon

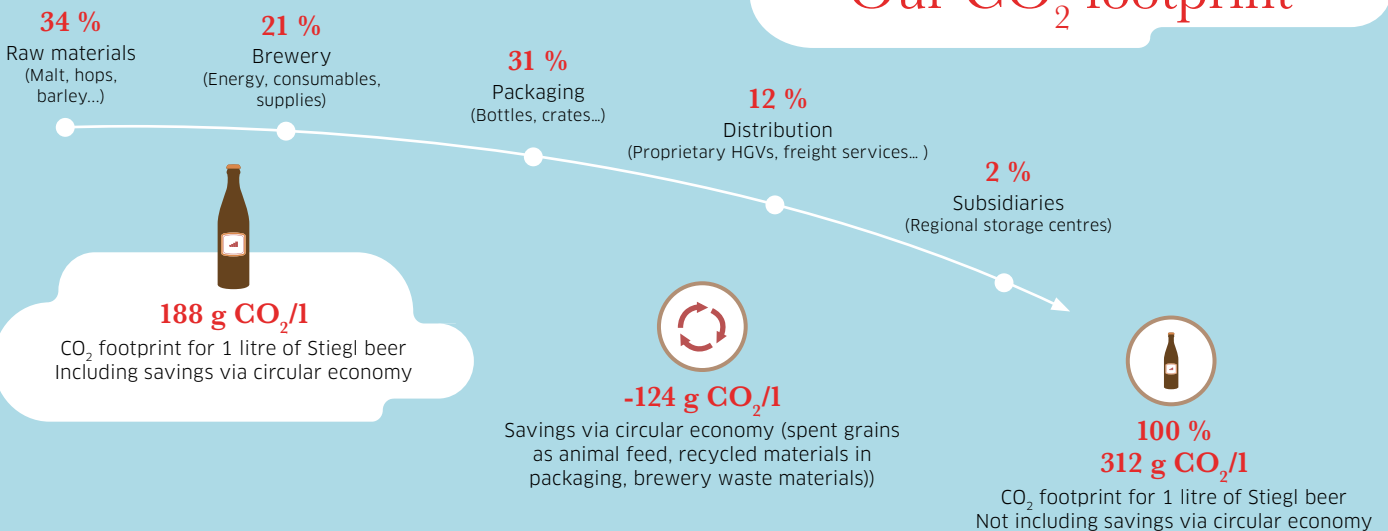
footprint, not least by focussing on a circular economy – on the meaningful recycling of waste materials from beer production, and their reintroduction into subsequent production cycles. We constantly seek new opportunities for models enabling circular value creation, our aim is to use resources conscientiously and reduce greenhouse gas emissions, waste and pollution.

### Spent grain recycling

Genuine innovation has been achieved with spent grains, a by-product of the brewing process. Stiegl produces around

20,000 tonnes of spent grain every year. These have been used in agriculture for many years, primarily as animal feed. However, there also appears to be potential in food production since brewers' barley grains contain high concentrations of nutrients, with high protein and fibre content. Spent brewing grains are also flavourful, so Stiegl is collaborating with the Salzburg start-up easyVegan. Intensive research has resulted in a product innovation whereby natural spent grains can now be used as the main ingredient for plant-based burgers and patties, thus reintroducing material into the food cycle.

## Our CO<sub>2</sub> footprint





## Sustainable mobility: Full speed ahead

**S**tiegl's team of Tigernoriker horses sets off, hooves clacking on tarmac, harnesses clinking and clanking. Stiegl is the only brewery in Austria still using non-motorised horse-drawn carriages to transport beer to our Salzburg customers in the neighbourhoods around the brewery every day. The two carriages consist of four magnificent Tiger Noriker steeds that cover around ten kilometres in all weathers on their daily tour. Horse-drawn carriages have been in use here for more than 530 years, and we have been transporting raw materials and beer on our own rail system for over 100 years. Stiegl's rail infrastructure runs for around 3.4 kilometres through Salzburg's districts, where our brewery is based.

### Comprehensive, sustainable mobility strategy

Alongside actual 'horse' power and environmentally-friendly freight transport, e-mobility is another cornerstone of Stiegl's sustainable mobility management. The strategy was established in 2018 and entitled 'Stiegl: sustainably mobile'. At the time, Stiegl was the first brewery in Austria to have its own electric lorry, which is still used to deliver beer in the city of Salzburg today. Over

the past five years we have continuously expanded our climate-friendly mobility portfolio, aiming to achieve the gradual conversion of our entire fleet to emission-free vehicles. Currently, around 36 per cent of our car pool (57 electric cars) are fully electrically powered, and all conveyancing vehicles such as forklifts and pallet trucks are emission-free. In total, there are around 40 electric charging points at all the company's subsidiaries. The e-vehicles at the brewery in Salzburg are charged with climate-friendly solar power. This is produced by PV systems on the roof of the building. The potential for emission reduction when switching to e-mobility is enormous. To date, the implementation of comprehensive measures has facilitated the saving of around 178,000 litres of fossil fuel.

### E-mobility: Positive ecological and economic impacts

Stiegl's e-mobility management approach is pioneering a gradual transition to emission-free transport. The company has taken a long-term view, setting a positive example by proving that sustainability pays off – both ecologically and economically. The sustainable e-mobility strategy provides the benefits of reduced operating costs and improved energy efficiency, while also enabling Stiegl to become increasingly self-efficient – hence less dependent on fossil fuels. We are quite literally 'moving' toward the future and contributing to the achievement of climate targets with a proven mix of conventional and innovative transport logistics and employee mobility. Stiegl continues to manage mobility transformation according to the command "full speed ahead!"

### Stiegl fuel-saving competition 2023

Sustainable mobility can be effective and fun – whether on hooves, train wheels or car tyres. Delivering beer throughout Austria, our teams of highly-motivated drivers showed their commitment for the second time in 2023 as they took part in the next Stiegl fuel-saving competition. The event establishes which of the subsidiaries saves the most fuel when delivering beer compared to the previous year. Having perfected the art of economical driving by practising 'fluid' driving and optimising tyre pressure, 2023's fuel-saving specialists came from the capital city of Vienna.



## Healthy soils guarantee the malt barley harvest

**H**ealthy, fertile soils are the basis for excellent barley and hops, so at Stiegl work never ceases on the development and improvement of soil health. We attach great importance to identifying scientific support for our agricultural practices. The Stiegl soil health project was launched in 2017 and conducted in close collaboration with the Zistersdorf barley growing cooperative (EGZ) in the Weinviertel region of Lower Austria. At the time the project played a pioneering role in collecting remote sensor data to support Austrian agriculture.

The state of the arable soil was evaluated for 1,068-hectares of arable area at the start of the soil health project. In the following years, working under scientific supervision, the barley growers implemented a wide range of measures that would produce even healthier soils.

The methods ranged from reduced tillage and the omission of ploughing, to diverse cover crops and site-adapted crop rotation. Resource-conserving and needs-based fertilisation was practised, and the growers made active efforts to increase biodiversity above and below the soil surface.

Project progress was continuously monitored by testing soil samples in a soil

analysis laboratory, observing parameters such as soil type, nutrient content and pH value. The data gathered over the past few years now forms the basis for the cultivation and management of Stiegl's malt barley. The soil health project is currently continuing with a small group of farmers, the aim being to build on the findings to date and make future agriculture more climate-resilient.



### Needs-based fertilisation reduces raw material usage

Research-relevant soil samples were taken from arable land in the Weinviertel region in 2022 and 2023. The resultant data was scientifically evaluated by AGES (Austrian Agency for Health and Food Safety), the University of Applied Sciences Upper Austria Campus Wels and the University of Salzburg. In terms of humus content and optimised fertilisation the results were revealing, and led to the barley growers adapting fertilisation to the respective field crop and soil nutrient content. So far this has led to a total saving of almost 1,000 tons of commercial potassium fertiliser and around 600 tons of commercial phosphorus fertiliser.

### Humus build-up guarantees yields and protects the climate

How is climate change affecting barley cultivation? This was scientifically analysed in the Stiegl soil health project. The data collected showed that average soil humus content is decreasing over time. Humus formation requires moisture. Long periods of drought impair this development. Increasingly, barley farmers are having to contend with both periods of drought and heavy rainfall. Intense downpours can lead to soil erosion on sloped fields, so another soil health finding was all the more pleasing – namely, the barley growers managed to build up humus on around 85 hectares of the sampled area by implementing soil recovery measures. These included less intensive tillage, the use of crop rotation, and the planting of a variety of green cover crops. Sufficient humus content secures a reliable harvest and protects the climate, as humus-rich soil binds more carbon to ensure less CO<sub>2</sub> is released.

### Robust winter malt barley encourages greater climate resilience

Common summer barley is susceptible to heat and drought. Resultantly, in recent years barley growers in Lower Austria have been trialling the cultivation of winter malt barley. This grows in autumn and ensures good soil cover during the winter months, in turn reducing the risk of soil erosion. By springtime a well-developed root system reduces the crop's susceptibility during periods of drought. The positive experience made with robust winter malt barley during the soil health project means it is now being used increasingly for selected Stiegl beers. Combining summer and winter malt barley is essential for optimised crop rotation and good soil health.

### Wild herbs and hedges protect soil and biodiversity

Maintaining biodiversity below and above the soil surface protects arable land. Biodiversity among plants, animals and microorganisms ensures fertile soils, clean water and clean air, enabling nature to adapt better to changes in the climate and environment. We are constantly implementing research projects to increase biodiversity and soil health for the organic farming at Wildshut, the Stiegl brewery farm estate. We promote the cultivation of a diverse range of wild herbs worthy of conservation, planted between the original grain varieties. Similarly, rows of trees and shrubs are planted in the middle of fields to serve as 'agroforestry systems', supporting climate-friendly agriculture by encouraging dew formation during dry periods and enabling the soil to absorb water better during heavy rainfall. Trees and hedges growing in cereal fields attract useful insects and other creatures, in turn further promoting biodiversity.



## Wildshut: The vision of the good life

**T**he Stiegl-Gut Wildshut brewery estate is located 30 kilometres north of the city of Salzburg, near the borders between Salzburg, Upper Austria and Bavaria. It has been under the ownership of the Stiegl brewery since 1917. In 2012, the Kiener family, who own the estate opened it up to the public. It became Austria's 1st brewery estate, where the very best organically farmed ingredients are grown for supreme-quality food and drinks. The very best is made of the simplest ingredients. It's a place that lives and breathes the flavourful simplicity of good taste.

For visitors the estate is a place rich in diversity, a place to meet, to discuss, a source of energy, conscious rest and recuperation. The holistic approach in Wildshut generates an inner and outer harmony for the mind and body. It's much more than a mere place of business. We act sustainably with respect for the cycle of life - for people, animals and resources.

The brewery estate includes a restaurant, a 19-room guest house, a malt house and an all-wood brewery and distillery. Here, Stiegl has consciously gone back to the roots, in-sourcing every single step of the beer brewing process - tending to the fields and crops, cultivating ancient almost-forgotten grain varieties, run-

ning its own water house, and malting and roasting the grains. As well as organic beer specialties, unique spirits are also distilled here, such as a single malt whisky made completely from an ancient grain type and, furthermore, endangered animal species such as Mangalitza pigs, Pinzgau cattle and dark bees are given a good home.

The simple beauty of Wildshut is a precious form of inspiration. It's a unique point of contact that facilitates creative thinking and the exchange of ideas. If required, two modern seminar rooms can be converted into one large room to provide the perfect setting for seminars and conferences.

*The simplicity and beauty of the Stiegl-Gut Wildshut brewery estate make it an especially spiritually stimulating place where the Kiener family's 'vision of the good life' becomes a tangible reality.*



# Distinguished beer and distinct values

## Partnerships

### Independent private breweries (Unabhängige Privatbrauereien)

As a founding member of the independent brewery group we are committed to economic independence and clearly differentiate ourselves from large international corporations. We bear the seal of origin on our products: 'Austrian private brewery - 100% independent'.  
[www.privatbrauereien.at](http://www.privatbrauereien.at)

### THE INDEPENDENT BREWERS (DIE FREIEN BRAUERN)

Stiegl is a member of DIE FREIEN BRAUERN, an association of leading independent family breweries.  
[www.die-freien-brauer.com](http://www.die-freien-brauer.com)

### FOODNET

We are a founding member of FOODNET, the Salzburg network for food quality.  
[www.foodnet.at](http://www.foodnet.at)

### Climate Alliance Austria (Klimabündnis Österreich)

By joining the Austrian Climate Alliance, the Stiegl brewery (2008) and Stiegl Wildshut brewery estate (2023) have taken important steps towards reducing their CO<sub>2</sub> footprints.

### Salzburg 2050

We have been a partner of 'Salzburg 2050' since 2012 and are helping Salzburg achieve its climate targets. In 2023, we extended this partnership for another two years.

### Slow Food Salzburg

Slow Food emphasises the conscious enjoyment of natural and sustainable regional products, which is why we have been a partner since the very beginning.

## Prizes

### Green Marketing Award 2023

Silver in the category 'Innovate':  
'Stiegl-Gut Wildshut brewery estate - Hands-on circular economy'

### Energy Globe Salzburg 2023

Category 'Youth': Circular Economy  
Project 'Edible plates from spent grains'

### DLG - German Agricultural Association Quality Test (Qualitätstest Deutsche Landwirtschaftsgesellschaft)

10 gold medals & award for many years of sustained quality

### World Beer Awards

5 gold medals, 5 silver medals & 3 bronze medals

### European Beer Star

1 gold medal & 1 bronze medal

### Finest Beer Selection

Awards for 5 beers & chosen for the 'Selection'

### Falstaff Bier Trophy

2 gold medals, 3 silver medals & 1 bronze medal

### Austrian Beer Challenge

2 silver medals & 2 bronze medals

### World Spirits Awards

2 gold medals & 2 silver medals

## Certificates & seals of approval





# Good soil. Great beer.

"Soil health is of great importance to us as brewers. In order to brew the very best beer locally and sustainably, we have a close relationship with Austrian farmers and growers. One of our many initiatives aims to improve the health and fertility of the soil - and the life within it."



Dr. Heinrich Dieter Kiener  
Stiegl owner