Everything Indie

Edition 14
July 2024

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Excise Update

New Quality Program

State Strategies Update



A message from our **Chair**

Navigating the challenges and embracing the Opportunities in the Independent Brewing Industry

In the ever-evolving landscape of the independent brewing industry, current realities present a formidable array of challenges. Rising cost of living pressures, increasing interest rates, and softened demand for our products are creating a tight squeeze on margins. The burden of excise tax continues to weigh heavily on our operations, further exacerbating the financial strain. Meanwhile, hyper-competition, fueled by the dominant foreign-owned brewers, intensifies as they leverage their vast resources to capture market share.

Adding to the complexity, the market is inundated with heavily discounted products from struggling or recently out-of-business breweries, disrupting price stability and undermining the perceived value of craft beer. The recent Australian Taxation Office (ATO) determination regarding beer dilution threw everyone into a tailspin, creating uncertainty and operational headaches across the sector. While this issue has since been clarified, the temporary upheaval highlighted the fragility of our regulatory environment and the need for clear, consistent guidelines.

Yet, amidst these daunting challenges, there are reasons for optimism. As we look forward to the busier trading periods of Spring, Summer, and the festive season, the industry is poised for a seasonal upswing. These periods historically bring increased foot traffic, higher sales volumes, and a vibrant atmosphere that showcases the very best of what independent breweries have to offer. The recent Great Australasian Beer SpecTAPular (GABS) event demonstrated the enduring appeal of craft beer, with strong customer engagement and positive feedback reflecting a robust appetite for unique, high-quality brews.

Independent Brewers Association

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Front cover image supplied by Madocke Brewing Co.

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V1/24

Moreover, the brewing landscape is witnessing an interesting rise in consolidation among different breweries across Australia. This trend towards collaboration and strategic mergers is fostering innovation, resource sharing, and a stronger collective presence in the market. By uniting strengths, breweries can better navigate economic pressures, enhance distribution networks, and create compelling product offerings that resonate with consumers.

The Independent Brewers Association (IBA) continues to be a steadfast advocate for our industry, drawing attention to the significant headwinds we face. Through effective publicity and direct engagement with decision-makers, the IBA is tirelessly working to address the market dominance of major breweries and the grossly unfair excise system that disproportionately impacts independent operators. This advocacy is crucial in levelling the playing field and ensuring that independent breweries can thrive in a competitive market.

Furthermore, the IBA is committed to educating our membership about the long-term damage caused by selling products below a fair price. While discounting might offer short-term relief, it ultimately devalues our craft and undermines the sustainability of our businesses. By promoting fair pricing strategies, the IBA is helping to safeguard the integrity and future of the independent brewing sector.

While the current landscape presents undeniable challenges, the resilience, creativity, and collaborative spirit of the independent brewing community provide a strong foundation for navigating these obstacles. By capitalising on upcoming opportunities, leveraging industry events and uniting under the advocacy of the IBA, we can collectively steer towards a brighter, more sustainable future.

Let us continue to innovate, support one another, and champion the unique qualities that make independent brewing such a vital and dynamic part of Australia's cultural fabric.

Callum Reeves
IBA Chair



Shout out corner

A round of applause and cheers for...

Great Ocean Brewing - Opening new venue in Torquay >>

Local Brewing Co. - Winner of the 2024 Sustainability Partner of the Year - Coles Liquor Supplier Awards >>

Shapeshifter Brewing Co. - Expanding into Japan >>

Iron Bark Hill Brewing Co - Celebrating 8 years

Blackman's Brewery - Celebrating 10 years >>

Royal Adelaide Beer & Cider Awards winners -

The Suburban Brew - Most Outstanding Beer in Show & Champion Reduced Alcohol Beer - Sunday

Barossa Valley Brewing - Champion Small Brewery

Mismatch Brewing Co. – Champion Lager - Lager

Kick Back Brewing - Champion IPA - Anchor Steady

Prancing Pony Brewery - Champion Porter/Stout - Double Black

Vale Brewing - Champion Alternative Grain Beer/Specialty - Fox Hat Rusty Mongrel

Eclectic Brewing - Best New Exhibit - Campbelltowner



Welcome to our new members

A very warm welcome to those that have recently joined the indie family!

These businesses now unite with over 520 members who are working together to ensure the success of our industry, to build the culture and to shape the future of independent beer.

Brewery Member

Welcome to Caxton Street No 52 Brewing Co

Big Little Brewing

Brewery in Planning Member

Wild West Brewing Co. – A Taste of the Wild West

Image supplied by Madocke Brewing Co.

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JULY 2024



ATO Excise Determination - Addition of Water to Beer

On 12 June 2024, the Australian Tax Office began consultation on a draft excise determination called "Alcohol excise: the addition of water to beer".

Together, with other key stakeholders we were given until 12 July 2024 to provide a response – while the proposed effective date was 1 July 2024.

If that sounds confusing, it's because it was. Essentially the ATO were seeking to clarify the existing operating rules. After substantial push back from the IBA and other stakeholders – on 10 July 2024 the ATO advised that they "will not apply compliance resources to the classification of beverages impacted by the determinations until after 31 December 2024". So we can chalk that up to a win!

Earlier this week on 22 July 2024, Kylie and Sabrina had the opportunity to meet with the ATO to discuss in more detail the implications of the draft determination.

Why should you care?

We encourage you to take a read of the draft determination but in essence if you use high gravity brewing techniques or you make a seltzer or a ginger beer this determination could impact your business.



> We are proud of the innovative approaches that our independent breweries take to be competitive in this challenging market environment.
>
> We accept that the ATO is essentially seeking to close what it sees as a 'loophole' however we do not want traditional brewing techniques to be impacted.

What did we say?

We are proud of the innovative approaches that our independent breweries take to be competitive in this challenging market environment. We accept that the ATO is essentially seeking to close what it sees as a 'loophole' however we do not want traditional brewing techniques to be impacted.

We have argued strongly that the implementation date should be 1 July 2025, to give any impacted breweries the time to adjust their processes and their business plans for this financial year.

This impacts me - what should I do?

Following our meeting this week the ATO representatives have said they are willing to accept any further information on the impact this will have for breweries.

So, if you want to have your say you can send your information through to us - we will collate it and provide the package to the ATO.

Any information received will be treated with the strictest confidence, and the ATO have assured us that no enforcement action will be taken based on any information provided.

Please send informaiton to Sabrina at sabrina.kunz@iba.org.au

View Submission

State Strategies Update



Queensland

We have been working with the state government for over 12 months on the development of a new iteration of the 2018 Craft Brewing Strategy – which will now be an Artisan Brewing & Distilling merged plan.

Together, with our partners at the Queensland Distillers Association we recently made representations to the Minister to raise our concerns as they were considering launching the plan that neither of our organisations believed was fit for purpose after much input and work from our end.

After a follow up meeting with relevant department heads, we are now awaiting their response to our request that it not be launched until its key stakeholders are satisfied with the contents. Please be assured that we feel this delay is necessary so we do not end up with a whole of state strategy we do not believe would benefit our members.

We are also gearing up for Plan B should they push on regardless and will take every advantage we can in the lead up to a state election in October.

South Australia

We recently released the first cut of the draft South Australia plan to all breweries in the state. This was followed up with an in person catch up at the Adelaide MashUp and as a result, it will now be reviewed based on feedback prior to sending out a new iteration for more detailed feedback.

Thanks to those that reached out to provide a response to date. We realise that it can be challenging to stand up in front of a group to share your views so please be aware that we are happy to hear your views directly, over the phone or via an online meeting. And please remember – this is YOUR plan so we need you to tell us what you want the industry in your state to look like in the future, what actions would benefit your business and what story you want us to tell about the brewing culture in South Australia.

Tasmania

Thanks to our very generous State Chapter Lead, Jon Burridge, Beer Tasmania is currently sitting with the Premier for endorsement and to find a launch date. Ideally, we would also like to announce the success of our funding submission which would allow us to 'hit the ground running' on the first set of priority actions.

Once we have that all locked in we will head down for a Mash Up to celebrate the first ever plan dedicated to our Tassie brewers and their loyal industry supporters. Hopefully this means we will see you very soon!

Western Australia

The Hon Jackie Jarvis MLC, Minister for Agriculture and Food; Forestry and Small Business will be launching a new craft beer strategy for WA on 2 August 2024. As a project partner, we will be presenting the findings of the strategy at the WA Beer and Brewing Conference in Perth, alongside the WA Brewers Association, South West Brewers Alliance and the WA Department of Primary Industries and Regional Development.

This will be the culmination of nearly a years work and with the backing of such a committed state government, is truly a unique partnership that can only mean good things for us all!



The Hon Jackie Jarvis MLC, Minister for Agriculture and Food; Forestry and Small Business



Needs some support with your in-house quality program?

We've got you!

We have partnered with Fermentis by Lesaffre to deliver our members a quality program.



Quality Program proudly brought to you by

Fermentis by Lesaffre

Photo provided by: Sunday Road Brewing

Photo Credit: Alexander Hoy

> In these challenging times, small businesses have to make choices and often maintaining a dedicated quality team or a quality manager is not possible. That's the gap this program will help fill.

Producing beer is a serious matter – it is a highly regulated product governed by many different rules and regulations. At the same time, we know that not every brewery can afford to have a dedicated quality member on their team.

This program is designed to help you figure out where you can make big and small improvements.

How do I use this program?

We know not every brewery is at the same size or scale, or has same human resources or testing equipment capability– so this program is designed so that each brewery can assess what they currently have in place and what steps they may want to invest in next.

The program will deliver many discrete resources and will be organised according to the framework set out below. Our existing resources are being updated, and new resources developed, over time.

We have appointed Athena Quality to deliver the program. Clare Clouting has been a long term contributor to the IBA as a Board Member, on the Quality Program Project Group and as part of the Indies Advisory Committee. We are confident we are in safe hands.





Fermentis by Lesaffre

Beer Recall Plan: What breweries need to know about food safety

The first cab off the rank in the Quality Program is a comprehensive update to the Beer Recall Plan.

While recalls aren't always avoidable, it's reassuring to see the brewing industry is taking significant strides towards improved food safety practices. By prioritising prevention and fostering a culture of continuous improvement, indie brewers can significantly reduce the risk of expensive recalls and protect their customers.

Navigating the complexities of food safety regulations and best practices can be a challenge in amongst the million other jobs that you need to do.

This is where our Beer Recall Information Pack can be invaluable. It provides you with the know-how to:

- Understand the key food safety risks impacting the brewing industry
- Understand the role of local and federal agencies in food safety and recalls
- Develop and implement a recall plan
- Establish and train a dedicated Crisis Management & Recall Committee
- Establish an effective traceability system

As a brewer, your reputation is built on the quality and safety of your product and as an indie brewer the quality and safety of Independent Beer. Invest in your knowledge, prioritise food safety, and take advantage of the resources available to you. Cheers to a future filled with safe, delicious craft beers!

Don't wait for a crisis to hit! Download our Beer Recall Information Pack today and take control of your brewery's food safety.

View Resource



The big yellow Indie Container Bar

> A massive shout out needs to go to **Steve Brockman** – who, by the end of the weekend, was a shade of his former self from having put so many hours into this trial and to **Aaron Howse** from Gawler River Brewing and his team who not only stepped up to help Steve paint the bar (4 times – by hand. How's that for commitment!) but also had four staff members work over the weekend, despite also keeping his own venue running during a busy time.
>
> To see this level of commitment to the beer industry from a relatively new brewery is very appreciated and should be commended

We love the fact that our industry and consumer direct activities feel different in each state. This year was another cracker as we trialled a new concept – the Indie Container Bar at the Adelaide Beer & BBQ Festival.

This trial was made available to us via a partnership with the Beer & BBQ Festival organisers who went above and beyond to support indie brewers. They implemented a number of initiatives to ensure our members were prioritised, that there were less options so those who invested stood to make a little extra cash and gave us the opportunity to take over the container bar.

Participating breweries were required to pour beers over the weekend and assist where possible and we hope our mates at Yellow Matter, Bond Store Wallaroo, Yeo Haus, Smiling Samoyed, Gawler River, Lost & Found and Brightstar found it a beneficial exercise.

Kylie and Sabrina also had the opportunity to participate in a panel speaking directly to consumers about the future of the beer industry and the benefits of always looking for the Indie Seal. It was so very cool to have many in the crowd launch out of their chair to sign up to askforindiebeer.com.au so they are more informed in future.

Some great lessons were learnt but it was a cracking example of how working with festivals to promote the Independent Seal can ultimately support all of our members.

One of the most heartening pieces of feedback we received on the day was from a brewery that was on the container bar saying that they now had the confidence to have a stand themselves next year.

We're told we may even see the big yellow bar once again at the Adelaide Fringe Festival – fingers crossed.

View More Photos











Snapshot of the weekend - thanks to Briony Liebich for the photo's and to all our members who proudly displayed the Independent Seal.



NSW MashUp

Thanks to the generosity of Hawkes Brewing, on 2 July we had the pleasure of hosting our New South Wales Mash-Up at The Bob Hawke Beer and Leisure Centre.

It was an evening filled with lots of information sharing and updates on the industry but more than any of that it was a great chance for us to connect as a community

Our new Board Member, Glen Brasington (GM at Hawke's) gave us a tour of the facility along with a run down on all of their sustainability initiatives.

Lindsay Cohen from Investment NSW attended and gave an overview of the initiatives underway and grants relevant to breweries and we shared those for everyone not able to attend the following week via our Grants/Resources email. It's fair to say, that the NSW Government is one of the most proactive in terms of supporting indie beer and we appreciate all of the effort Lindsay offers.

We also heard a presentation from the new Uptown District Lead, Jacqui Stanton, who is working on behalf of the Inner West Ale Trail to deliver the outcomes of their recent grant funding. We were thrilled to learn on the night that a coalition led by Freshwater Brewing Co had also received Uptown grant funding.













The NSW Government Uptown Grants aim to unlock secret spots, create unique spaces and support going-out districts. The Uptown Grant Program is a key element of the 24-Hour Economy Strategy, encouraging place-based collaboration, promotion and storytelling within districts, and providing a platform for districts to innovate with reduced risk, ultimately becoming self-sustainable in the future.

We think there is a lot to learn from the groups that have been successful to date and see opportunity for more clusters and groups to apply.

We want to thank NSW State Chapter Lead, Scotty Morgan, Richard Adamson and Peter Philip for jumping in to help when we needed to make some changes to the Mash Up plans on the day. Having dedicated people we can turn is appreciated.

Thank you to all the members and supply-chain partners that attended and spoke frankly and openly about what's going on. Sharing with each other is more important than ever at the moment.

And finally, hats off to the Hawke's team for delivering a seamless hospitality experience and for sharing their prawn toast with us!

Sabrina Kunz & Emily Doughty
Membership Services



SA MashUp

On the eve of Beer & BBQ we held a Mash Up at the Suburban.

We love that each of our state Mash Up's are so different and at this one we had the opportunity to present a draft of the South Australian Craft Brewery strategy and get some preliminary feedback from members. It was great to hear the strong desire to weave local stories into the plan.

We were also very lucky to have Frigid Cloud along to provide a presentation on the way in which their system is assisting sustainability and their recent Beer's Don't Grow on Tree's" initiative.

We also had AMSAT, Ferveo and EcoGrip along to showcase their products and services and demonstrate how easy it is to remove a can clip!

It was great to get feedback from our South Australian (and interstate) Members and discuss ideas big and small on Indie Beer.

We love to get out and see our members in person and this was another great example of how important it is for us to catch up in person.

AMSAT CHARACTER MALTS

ecogrip

ferveo

FRIGID .CLOUD



Change to the IBA Team

It is with a heavy heart that we let you know that Kelly, our Head of Communications & Marketing will be leaving us on 8 August.

Kelly will be taking a little break before resuming her marketing, events and data consultancy service and to focus on family and home renovations – so will probably be busier than ever!

Many will know that Kelly (Kell to us) came on in a contract role as we slowly rebuilt after the pandemic, then took the role permanently before having a break to welcome her gorgeous little one, Miss Evie.

Kelly has achieved a significant amount for us and our members in her 4 days a week and set us up so well for the future, we can't thank her enough. Here's just a few of her many achievements:

- ✓ Managed a full rebrand, improving the look and feel and therefore professionalism of our organisation.
- ✓ Implemented a new comms plan that ensured our members received meaningful and regular updates including this magazine – which she designs too!
- ✓ Implemented new reporting, research and monitoring programs in order to provide better information back to members and sponsors.
- ✓ Managed the KPMG consumer research piece and developed the first consumer direct national awareness raising campaign with our advertising agency partners.
- ✓ Redeveloped our consumer channels and developed cooperative partnerships with events to ensure the Independent Seal was a prominent feature.
- ✓ Undertook the design and managed the comms and marketing strategies for all our activities, most notably, the Indies Awards & BrewCon23.
- ✓ And most recently – lead the development and implementation of a new website with only 6 weeks to get it done!

Please join with us in wishing her well, and don't forget, Kell will be available should you wish to take advantage of her skills and expertise.

Send her an email at kelly@krconsultingaus.com.au or phone 0407 052 943. (Haha would you believe her website isn't quite finished, but we'll let you know when its ready).





Coles Liquor Group Supplier Awards

On behalf of Bright Brewery and the Independent Brewers Association (IBA), I had the pleasure of attending the annual Coles Liquor Supplier Conference 2024 on July 4th at the iconic Melbourne Cricket Ground (MCG).

On behalf of Bright Brewery and the Independent Brewers Association (IBA), I had the pleasure of attending the annual Coles Liquor Supplier Conference 2024 on July 4th at the iconic Melbourne Cricket Ground (MCG).

This event serves as a crucial platform for Coles Liquor Group (CLG) to connect directly with their suppliers, offering insights into ongoing trends, internal data, and the company's overarching strategy for the future.

One of the pivotal points emphasised at the conference was the importance of engagement between IBA members and their local stores and category managers. CLG reiterated that increased effort and interaction could significantly boost run rates. In-store visits and tastings were highlighted as key drivers of volume growth. Understanding sales rates and trends of ranged products while collaborating with category teams across all banners is essential.

A noteworthy takeaway from the conference was that despite a general decline in alcohol consumption, the beer category has only experienced a slight dip,



> Nick McArdle, Head of Beer at CLG, reaffirmed the company's commitment to independent beers and breweries. He acknowledged that while the market is softening, there are still ample opportunities for breakthrough products and promotions

especially when compared to other categories. Consumer preferences are shifting towards "easy drinking" beers, characterized by low IBU as noted in the main break out session. The move from 24-pack cases to 16-pack cases has shown noticeable improvements. Additionally, brand alignments with key market influencers continue to prove effective.

In a significant breakout session, Nick McArdle, Head of Beer at CLG, reaffirmed the company's commitment to independent beers and breweries. He acknowledged that while the market is softening, there are still ample opportunities for breakthrough products and promotions.

Throughout the conference CLG also made note of their internal focus to streamline supplier communication and interdepartmental communication to offer as much support to big and small suppliers a like.

Overall, the Coles Liquor Supplier Conference 2024 offered valuable insights for IBA members and a window into the coming 12+ month strategies and focus for one of Australia's big two liquor players.

With planned continued growth for CLG the imperative is for members to make the most of the access and opportunities created through the CLG and IBA partnership.

Congratulations also needs to be given to IBA members, Local Brewing Co for being the only independent brewery to take home a supplier award winning the 2024 Sustainability Partner of the year.

Evin Craney
IBA Board Director/Trade Project Group Lead

WA BEER & BREWING CONFERENCE

FRIDAY 2 AUGUST, 2024



RENDEZVOUS HOTEL, SCARBOROUGH PERTH

8:00am – 8:45am: Registrations and coffee 9:00am: Conference starts

MIAN ROOM

9:00 – 9:20am
WELCOME TO COUNTRY
Ingrid Cumming

9:20 – 9:35am
OPENING ADDRESS
Stuart Aubrey - *MLA*
Member for Scarborough

9:35 – 9:45am
INDUSTRY RECOGNITION AWARD
Mike Morgan - *Chair, WABA*

9:45 – 10:05am
THE WA CRAFT BEER STRATEGY
Presented by:
Susan Hall - *Executive Director Agribusiness Food and Trade*
Mike Morgan - *Chair, WABA*
Kylie Lethbridge - *CEO, IBA*
Keith Warrick - *Chair, SWBA*

10:10 – 10:55am
KEYNOTE: An ove the Australian Li Market
Chris Baddock - *CEO CB Business Coaching*

ROOM CLOSUR

BINTANI ROOM

11:30 - 12:00pm
TERPENES UNLEASHED:
Brewing with nature's hidden gem
Host: Sam Bethune - Bintani

12:00 – 12:45pm
LUNCH AVAILABLE

12:45 - 1:30pm
BREWING QUALITY ON A BUDGET:
Why sensory is your most valuable... and affordable tool
Host: Clare Clouting - Athena Quality
Simon Jeanpierre - *Fermentis*
Mathieu Poulhazan - *Beerfarm*
Lindsay Astarita - *Stomping Ground Brewing Company*

1:35 - 2:20pm
THE KING IS DEAD, L
The rise of craft lager
Host: Brad Nolen - HPA
Justin Bishop - *Bright Tank B*
Sean Symons - *White Lakes*
Ross Brown - *Good Drinks*

FERMENTIS ROOM

11:30 - 12:15pm
LAGERS:
Mastering diversity and efficacy + Q&A
Host: Simon Jeanpierre - Fermentis

12:15 – 1:00pm
LUNCH AVAILABLE

1:00 – 1:45pm
BREWING RESILIENCE:
A conversation about mental health
Host: Caitlyn Selkirk - Stone and Wood Brewing Co
Mitch Dudarko - *Beaten Track Brewing*
Darielle Brown - *Wanderlust*

1:50 – 2:10pm
THE JUST-IN-TI
Helping craft bre
Host: JP - East Coa

WABA ROOM

11:30 - 12:15pm
CHAMPIONING WA BEER
Host: Steven Blaine
Mike Morgan - *Chair, WABA*
Kylie Lethridge - *CEO, IBA*
Keith Warrick - *Chair, SWBA*
Melissa Worthington - *Buy West Eat Best*
Christine Ross-Davies - *Tourism WA*

12:15 – 1:00pm
LUNCH AVAILABLE

1:00 - 1:45pm
RETAINING AND GROWING YOUR AUDIENCE:
In an economic downturn
Hosts: James Smith - The Crafty Pint & Guy Southern
Scott Bristow - *Cryer Malt*
Hamish Coates - *Rocky Ridge Brewing Co*
Iliya Hastings - *Margaret River Beer Co*
Pia Poynton - *Grape & Grain*

1:50 - 2:35pm
FK THE ALG**
Other marketi and build bra
Host: Bronte O'
Ryan Joyce - *Anot*
Sara Lyon - *Bloom*
Tom Jockel - *Shel*

FULL PROGRAM

CONFERENCE MC

Steven Blaine - Decimal

BUSINESS HUB

11:00 - 11:30am
THE WA CRAFT BEER STRATEGY:
Questions & Answers

Jon Berry - *Project Manager, DPIRD*
Chris Baddock - *CEO*
CB Business Coaching

ELLERSLIE ROOM

11:00 - 12:00pm
SENSORY SESSION 1

1:00 - 2:00pm
SENSORY SESSION 2

3:00 - 4:00pm
SENSORY SESSION 3

THE GREEN ROOM

11:00 - 12:00pm
VIDEO: LIQUID GOLD
A taste of WA history

BINTANI ROOM

2:25 - 3:10pm
MAKING MALT SEXY!
From field to glass

Host: Guy Southern
Hugh Dunn - *WA Brewing Legend*
Mike Ryan - *Barrett Burston Malting*
Simone Clements - *Gage Roads Brew Co*

3:15 – 3:45pm
WHO MOVED MY KEGS?
Moving from dumb to smart

Host: Marc Eggins - Konvoy

FERMENTIS ROOM

2:10 – 2:55pm
BEER OFF THE GRID

Host: JP - East Coast Canning
Fabian Jenkin - *Bintani*
Hamish Coates - *Rocky Ridge Brewing Co*
George Zombori - *Unlimited Energy Australia*

3:00 - 3:45pm
BETTER TOGETHER:
Successfully navigating mergers and acquisitions

Host: Sabrina Kunz - IBA
Nick Boots
Matthew Brittingham - *Tributum Law*
Jason Ryan - *Tango Six*

WABA ROOM

2:40 - 3:10pm
WORKSHOP: ASK ME ANYTHING
An extensive ATO overview followed by a Q&A session

Host: Matthew Brittingham - Tributum Law

3:15 - 4:00pm
WORKSHOP: WHAT'S MY BREAKEVEN?
Take the mystery out of finance

Host: John Sgambelluri - Accendo Financial

Conference drinks at the Barons Bar from 4pm

For those attending the Indies afterwards ensure you stay hydrated and eat between events and please exit the venue by 4:30pm to allow the IBA to setup their event.



SENSORY SESSIONS

4:00pm – 4:30pm: Cheers over beers 4:30pm: Conference closed for The Indies

ELLERSLIE ROOM

11:00 - 11:55pm
SENSORY SESSION 1:
Award winning beers and competitive fault training

Host: Glenn Harris - Ellerslie Technical Brewer

12:00 – 1:00pm
LUNCH AVAILABLE

1:00 - 1:55pm
SENSORY SESSION 2:
How well do you know your hops? Compounds, quality and more

Host: Glenn Harris - Ellerslie Technical Brewer

2:00 - 2:45pm
WORKSHOP: THE RISE OF THE PECTINATUS:
Detection and eradication strategies for elusive beer spoilers

Hosts: Clare Clouting - Athena Quality Dan McCulloch - Lallemand

3:00 - 4:00pm
SENSORY SESSION 3:
Fresh from the Siebel Institute! Explore low to no alcohol cause, control and success

Host: Dan McCulloch - Lallemand



WA BEER & BREWING CONFERENCE

THANK YOU TO ALL OF OUR SPONSORS AND PARTNERS

Drink WEST DRINK Best

PRESENTING PARTNERS

BINTANI

Fermentis by Lesaffre

FEATURED PARTNERS

EAST COAST CANNING

HPA

SENSORY PARTNER

ELLERSLIE AUSTRALIA

BEVERAGE PARTNER

BARONS BEVERAGE SERVICES

COFFEE PARTNER

AFSystems crush • convey • control

MEDIA PARTNER

THE CRAFTY PINT

AUDIO/VISUAL PARTNERS

CRYER MALT

Kegstar

SPECIAL THANKS

INDEPENDENT BREWERS ASSOCIATION

CERTIFIED INDEPENDENT

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liquid mix.

COSPAK

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WestRock

wabeer.com.au @wabrewers #drinkwestdrinkbest



Indies Awards Ceremony Tickets & Watch Parties

This year, the ceremony will take place in the beautiful city of Perth at the Rendezvous Hotel, Scarborough once the WA Beer & Brewing Conference is wrapped up. It's a great way to end the conference and toast the winners in a stunning location.

Bring your community together to celebrate our night of nights with us!

The Independent Beer Awards are for the whole indie beer community. It is a time for our breweries, supporters and fans across the country to come together and celebrate the best quality beer in the nation.

The in person ceremony will be live streamed via Zoom and is an opportunity for you to bring together family, staff or your dedicated consumers. Here's an excuse to spend a Friday night cheering on your favourite and to get your taps flowing.

Unlike other competitions, the team behind the Awards eg. us! are all about supporting independent breweries each and every day – including promotion of our medal and trophy winners direct to consumer and through trade so we hope that you value this program and will help us ramp up the energy for all entrants.

Registered Watch Parties

NSW

- Broken Bay Brewing Co.
- Hopster Brewery Co-Op
- The Beer Bar
- Thirsty Devil Brewery

TAS

- Hobart Brewing Co.

SA

- Little Bang Brewing Co.

QLD

- Hiker Brewing Co.

Register Your Watch Party

Buy Tickets Now

Friday 2 August

6.30pm(AWST) / 8.30pm(AEST)

Duration: 2 hours with a break at half time (like a footy match!)

Zoom Link

In a few words



Business Queensland Connect the podcast - episode two is now live!

If you're running a small business, it's important to look after your wellbeing and mental health so you're equipped to navigate the complexities of business development and growth.

In this episode, we talk business wellness with Martin McGlone. Martin is a Business Wellness Coach dedicated to helping business owners with general wellbeing, business challenges and financial counselling. Martin chats to our host Caitlin about common challenges that business owners face, overcoming barriers to discussing mental health and the link between mental health and strong business performance.

With dual degrees in business and psychology, combined with over 20 years of business management experience, Martin is well equipped to guide you in times of stress and adjustment. Tune in to hear what he has to say – and learn how you can connect with a business wellness coach.

Listen and watch now – and don't forget to like and subscribe!

Watch on YouTube

Listen on Spotify



No more hyperlinks in ATO SMS

The ATO has now removed all hyperlinks from unsolicited SMS to make it easier for the community to identify legitimate ATO text messages and help address the issue of ATO impersonation scams.

More Information

The Instant Asset Write-off is now law

Small businesses with an aggregated annual turnover of less than $10 million may be able to deduct the full cost of eligible new and second-hand assets which cost less than $20,000.

Eligible assets must have been first used or installed ready for use between 1 July 2023 and 30 June 2024. The $20,000 threshold will apply on a per asset basis, so you can instantly write off multiple assets.

The usual rules for claiming deductions still apply. You can only claim the business portion of the expense and make sure you have records to prove it.

More Information

Small Business Energy Incentive is now law

The Small Business Energy Incentive has passed into law. Designed to support businesses to invest in assets to improve their energy efficiency and help them save on their energy bills, eligible businesses will be able to receive a bonus 20% tax deduction for investing in supports that provide more efficient energy use.

Available for businesses with an aggregated annual turnover of less than $50 million, it applies to eligible assets and improvements up to $100,000. The maximum bonus deduction is $20,000 per business.

More Information



Tax Table Changes

Tax tables for employees changed on 1 July 2024.

Check your payroll software is up to date and applying the new withholding rates, and use the tax withheld calculator to work out how much you need to withhold from your employees' payments.

The super guarantee rate increased to 11.5% on 1 July 2024.

You should have completed your STP finalisation declaration by 14 July 2024 so your employees have accurate information to lodge their income tax return.

Super guarantee contributions are due to your eligible workers' super funds by 28 July 2024. Contributions must be paid in full, on time and to the right fund. Ensure you allow extra time for the payments to reach your employees' super funds if you are using a clearing house.

More Information

NSW Liquor & Gaming - Authorisation to sell takeaway or home delivery

On 1 July 2024, the *24-Hour Economy Legislation Amendment (Vibrancy Reforms) Act 2023* put in place a permanent pathway for restaurants (including cafes) and small bars to sell takeaway liquor on a permanent basis. It did this by introducing a new 'Takeaway sales authorisation into the Liquor Act, which restaurants and small bars can apply for. The application fee for the new authorisation will be waived until 31 December 2024.

Apply for a Takeaway sales authorisation



Supports available for small businesses (QLD)

No matter where you live in Queensland, you can access support in the form of financial and wellness coaches. They are available for you as well as any of your family members who are employed in your business. If you need help in your language, a business wellness coach can make sure you get the support you need.

Have you considered a mentor? Since 2002, the Mentoring for Growth (M4G) program has helped thousands of Queensland businesses with tips and suggestions to identify opportunities and overcome challenges.

There is also the ecoBiz program which offers personalised advice to small and medium-sized businesses to help reduce waste, water and energy use that could help you save money and improve efficiency and sustainability!

A range of business health check resources are also available on the Business Queensland website on topics including business readiness, finance and digital.

More Information

Heads Up - Worksafe Activity in QLD

Just a quick heads up that WorkSafe have been doing a number of inspections on the Sunshine Coast. Thankfully, they have reached out to us in the hope that we can work together to address some of the issues they have identified.

This is a great, pro-active step and not common so as of an update this week, we are waiting for them to come back with a summary of their review, resources to address the challenges and ways in which we can work together to assist breweries in ensuring they are safe and compliant in the future.

In a few words

Sign Up to ATO to receive important updates

While we make every effort to keep you updated on changes to tax legislation, you can subscribe and keep up-to-date and receive the latest news, articles, fact sheets, media releases and speeches as the ATO releases them including information on:

- businesses and organisations
- individuals and families
- superannuation
- tax professionals
- online services (including scam alerts).

Subscribe ✉



Paralympic Athletes want to drink Australian Indie Beer

In the lead up to the Olympics that kick off on 27 July, and then the Paralympics that start on 28 August 2024 we wanted to give a shout out the Australian Paralympics team.

On the brink of Easter, we were approached by the Australian Paralympic team because some of their athletes had asked to have indie beer as their drink of choice at their celebration events.

With almost no notice, and in tough economic times, a number of our members jumped at the opportunity to support our athletes.

We will see some social media promotion in the lead up to Paralympics in August and again thereafter but we wanted to share our immense thanks and gratitude for being part of a community that always supports other Aussies.

MOO BREW

PRANCING PONY BREWERY

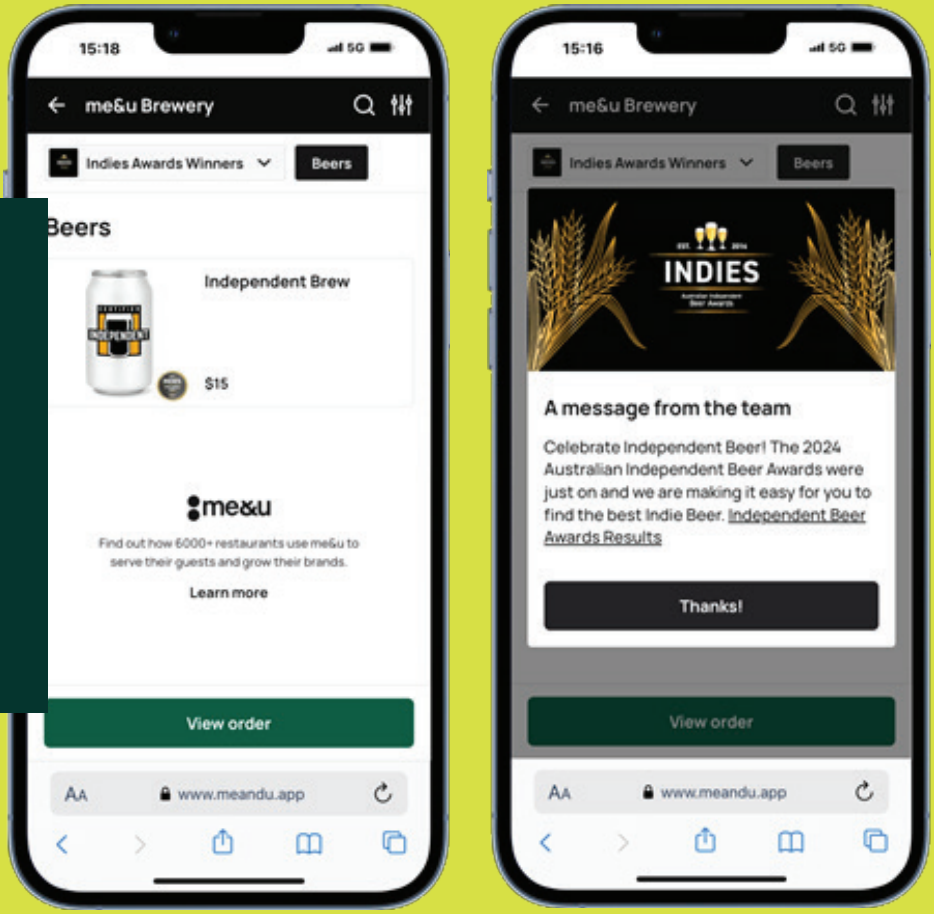
TRIBE BREWERIES

WHITE BAY SYDNEY

TWOBAYS BREWING CO

REFRESHINGLY GLUTEN FREE

New Resource



IBA and me&u partner to promote the 2024 Independent Beer Award winners

Together with me&u we have developed a How-To Guide to support our shared members with the aim of making the most of the me&u tools when promoting their 2024 Independent Beer Awards' win.

We know that me&u's hospitality sales and marketing tools supported many of our members during the pandemic. It's innovations such as these that kept indie brewers at the forefront of excellence in hospitality and its why we are excited about this new partnership.

"Finding new and creative ways to get the Independent Beer Awards winners in front of consumers is always a work in progress. The team at me&u have made it easy for our shared members to increase the visibility of their achievements" says Sabrina Kunz, Head of Industry Development.

As our members are busy running their business, this How-To Guide provides step-by-step instructions and links to make it really easy for breweries to promote their wins and the Independent Beer Awards more broadly.

me&u will also be directly promoting all 2024 Independent Beer Awards winners to their hospitality venues.

"Showcasing the exceptional quality of beer being produced by independent breweries to our nation of hospitality venues is an important step in making sure locally made options are always at the forefront. We are grateful that me&u see the value that independent brewers bring to the community and are providing this generous opportunity to promote the Independent Beer Awards to drive consumer engagement " says Kylie Lethbridge, Chief Executive Officer.

The IBA and me&u look forward to continuing our partnership beyond the awards.

All 2024 Independent Beer Award assets (medals and artwork) will be available to winners from 3 August 2024.

Member Resources

If you haven't had time lately to familiarise yourself with the 200+ different resources in the member portal, best you jump on now. Here's just a snap shot of the most recent:



All Things Yeast Webinar

Did you know that Fermentis have released a world first dried yeast product for brewers?

This and many other little nuggets of information has been shared by the Fermentis by Lesaffre team.

Watch Simon Jeanpierre, Technical Sales Support Manager at Fermentis, Selena Henshall, Communications Manager Asia Pacific for Fermentis, Sam Bethune, Technical Sales Specialist at Bintani and Kylie Lethbridge, IBA CEO at our fireside chat where you will not only hear about the super fabulous R & D facility in France but you will have the opportunity to learn about the history of the business and all the important science type things that we know our brewing community just love.

But most importantly our panelists will provide all the information we need to know about their recently launched dry yeast product SafBrew BR-8.

View Resource

Please note: You need to be logged in to the IBA website to access these resources. If you need assistance please email membership@iba.org.au



Brewery Insurance Fact Sheet

In this Fact Sheet, Midland Insurance provide some simple information about insurance for breweries, things to think about when starting a new brewery and how they'll impact your insurance premium.

View Resource



HR Service

We have partnered with Business Solutions Hub to provide you with a swag of resources and FREE expert advice.

You will have access to a Business Solutions Hub which is a suite of editable workplace polices, employment contracts, procedures, templates, checklists and factsheets all at their fingertips. The content is updated regularly as the rules and regulations change and so our members can be confident they have the most up-to-date information.

In addition to the fabulous document portal you will receive limited support each month in FREE consulting time from a human resource specialist via phone or email.

View Resource

Member Offers

Below are just a snap shot of member offers currently available. Visit Member Offers for the full list. You will need to be logged in.

Chat Bots For Breweries: 10% discount off our Basic or Premium Bots

The Future is already here with Chat Bots from We Love Craft Beer.

Customers expect immediate responses and personalised interactions. Our chat bots engage customers 24/7, providing instant helpful responses. Whether it's a query about your latest IPA or assistance with an online order, our chat bots enhance the customer experience, increasing the likelihood of sales.

Whether you're a small craft brewery or a large-scale operation, we have a solution for you.

More Information

Reduce your freight costs

Did you know the we have partnered with Australia Post to get members bespoke rates?

See how you can take advantage of these rates.

View offer

Anton Paar

5-15% discount

As a member of the IBA enjoy a minimum discount of 5% ranging up to 15% depending on the package purchased.

View Offer

CHOICE ENERGY®

Win a $250 Visa card

From 25th July – 31st August 2024, if you submit your energy bill for Choice Energy to review, you will go into the draw to win a $250 Visa card, plus potentially saving you even more on your bills.

View Offer



Grants for breweries

While we're looking for grants to assist us in the work we do we're also keeping an eye out for any grants that can assist you.

Innovation Connect Grant (NEW) - ACT
Closes 12 August

This program empowers entrepreneurs and startups to kick-start their growth journey with matched funded grants ($10,000 and $30,000).

More Information

Business Growth Loan Scheme - TAS
Closes 20 December 2024

Provides loans to assist Tasmanian businesses to develop, expand or undertake new projects that promote growth in the Tasmanian economy and align with the Tasmanian Government's strategic objectives

More Information

Electric Vehicle Charger (residential and business) Scheme - NT
Closes 30 June 2025

As a business owners with an electric vehicle, you can apply for up to $2,500 to install an electric vehicle charger at your business premises.

More Information

ACT Event Fund (NEW)
Closes 12 August

If you have an idea for an event that can demonstrate strong potential to develop and grow with the capacity to generate community participation, tourist visitation and economic activity then check out this program.

More Information

Assess-Implement-Monitor (AIM) Grants (NEW) - SA
Ongoing

Green Industries SA are supporting eligible businesses with a subsidy (up to $15,000) to assess ways to implement more economically and environmentally sustainable practices.

More Information

Metering Plan Implementation Grants (NEW) - NSW

If you have a metering and monitoring plan for your brewery that is less than 3 years old, and you spend more than $200,000 per annum on energy bills, you may be eligible for a grant to implement recommendations identified in your plan.

More Information

New Industries Fund - WA
Ongoing with cut-off dates

To create local jobs and industries, there is a recognised need for improved and expanded support across the entire innovation ecosystem.

More Information

Boosting Business Innovation Fund - NSW
Ongoing

The purpose of this grant is to increase collaboration between researchers and SME's to develop projects that support productivity improvement, knowledge sharing, inventions, new products and services.

More Information

Queensland Zero Emission Vehicle Rebate Scheme - QLD
Ongoing/Funds Exhausted

Rebates are available for Queensland individuals and businesses who have purchased a new Zero Emission Vehicle (ZEV). Find out about this program and the eligibility requirements.

More Information

Tourism Business Capability Subsidy - QLD
Closes 1 October 2024

If your brewery supports Queensland's visitor economy, you may be eligible to receive a subsidy of $2,000 for training and business development.

More Information

Value Add Investment Grants – Feasibility Stream - WA

Provides eligible businesses with funding towards feasibility studies and other de-risking activities relating to food and beverage manufacturing ($15,000 to $100,000)

More Information

Bin Trim Equipment Rebates Program - NSW
Ongoing

The program is designed to fund a range of equipment and technology solutions that reduce organics, plastics and other waste generated from commercial and industrial activities. You could get a rebate of up to $50,000 to cover up to 50% of the capital cost of small-scale, on-site recycling equipment or technology.

More Information

This is just a snap shot, we currently have 36 grants listed on our website.

View More Grants



Education & Training

Planning Your Successful Craft Brewing Business

The Brewers Institute this week launches their first online course, "Planning Your Successful Craft Brewing Business".

The course is full of practical advice, tools and templates to help you decide if starting a craft brewery is right for you.

Location: Online

More Information

The Brewers Institute.

Certificate IV in Artisan Fermented Products

The is aimed at people within the industry who are or aim to be Senior Brewers, Head Brewers, or Production Managers. Subjects include production planning, facility design, process engineering and leading teams.

Enrollments are now open

Location: Ultimo NSW
Date 2 Sept 2024 - 11 Dec 2026

More Information

NSW GOVERNMENT TAFE NSW

ABAC Industry Webinar

The live webinar will be presented by the ABAC Chief Adjudicator, Professor Michael Lavarch AO and will include:

- current trends
- recent ABAC Adjudication Panel decisions
- test your knowledge of Code standards
- Q & A

Date: Tuesay 13 August
Time: 11am - 11:50am (AEST)
Location: Online

More Information

ABAC THE ABAC SCHEME LIMITED
Responsible Alcohol Marketing Code

Quality & Food Safety for Brewers: A Practical Guide

This practical and comprehensive course is designed to equip you with essential knowledge and tools for ensuring top-notch quality and uncompromising food safety in your brewery. Learn to identify risks, seize improvement opportunities, and implement strategies to enhance your business.

Date: Multiple
Time: 9am-5pm (2 days) or 4x4hr weekly sessions
Location: Perth, Melbourne or Online

More Information

ATHENA QUALITY

Beer Sensory for Quality Management

Obtain a good understanding of sensory analysis and how to leverage your results to improve the quality of your beer.

Beer is a complex product with a wide range of sensory properties. In order to ensure the quality of beer, it is important to have a good understanding of sensory analysis and how to leverage your results to improve the quality of your beer.

Date: Multiple
Time: 9am - 5pm
Location: Perth

More Information

ATHENA QUALITY

Measuring & Tracking Quality for Success

Measuring and tracking quality is essential for any organisation that wants to be successful. By measuring and tracking quality, you can identify areas where your business is doing well and areas where there is room for improvement. This information can then be used to prioritise your efforts and make sure that you are continuously improving the quality of your products or services

Time: 4 hours in person or online – 9.30am - 1.30pm (AWST)
Location: Online

More Information

ATHENA QUALITY

New website

Launched 1 July

Thanks to those who have let us know how much they like the new site.

It's great to see so many members checking it out and utilising the resources.

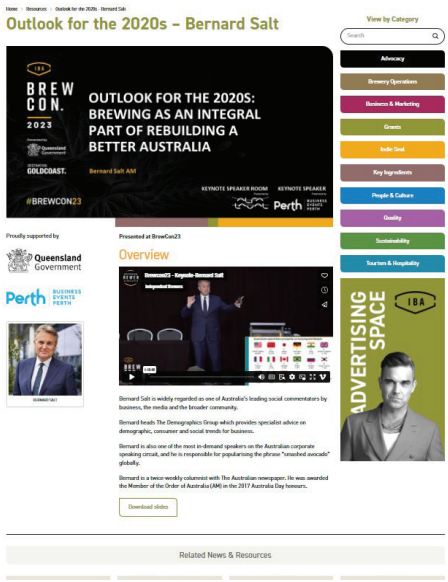
If you haven't had a chance to log in yet, no stress - all members have been sent an email with instructions.

If you didn't receive one or can't find it, just let us know via the Contact Us form.

New web address

You won't notice it immediately but we will be taking this opportunity to change the website domain as so many organisations have the acronym IBA, which is impacting our search rankings. So, our new website address will be **independentbrewers.org.au**.

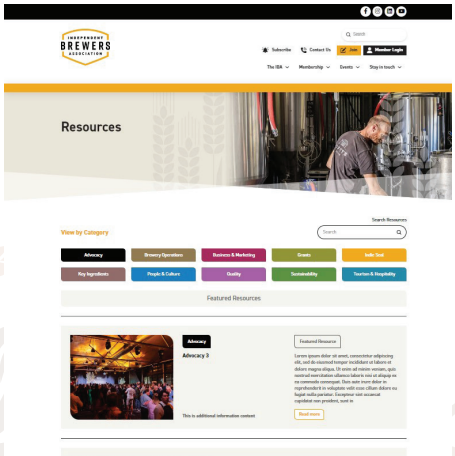
So make sure you bookmark the new site...if you haven't already!



New resource page



New member area



New resource area

Our new web address

independentbrewers.org.au

Don't forget our consumer channel too

askforindiebeer.com.au

In the media

Here is a snapshot of where the Independent Brewers Association has been mentioned in the media.



Australia's breweries hang on, as craft beer industry issues come to a head

At the recent Great Australian Beer Spectacular (GABS) in Melbourne, a sort of adult playpen for beer enthusiasts, there were a series of accidental but unfortunate metaphors on show.

Read the full article at ABC News



Rising costs create uncertainty for Australia's breweries

Brewery owners are calling for more government support as rising costs force craft brewers to shut up shop around Australia.

The situation has affected many smaller operators, including Black Hops Brewing on the Gold Coast, which was previously close to liquidation.

Read the full article at 9 News



The Business Of Beer: Australia's Once Booming Craft Industry Is Now On Life Support

Following the nine-figure sales of Balter and Stone & Wood, it's not unreasonable for Aussie beer fans to imagine that life is good in the craft brewing industry. However, if you think of the Australian craft brewing industry (or the owners themselves) as a drinker in a pub, the once gregarious bearded bloke — holding court with tales of his own multi-million dollar buyout — is now facedown in the gutter outside, muttering profanities about the evils of duopolies.

Read the full article at Boss Hunting





Indies Champs Join Forces For Best In Show Collab

Champion brewers from the 2023 Indies awards have joined forces to create a beer showcasing their combined talents ahead of this year's awards in Perth.

The second Best In Show beer was designed by representatives of the various state brewing champions and brewed at the home of Champion Victorian Brewery Brick Lane, who also picked up the Champion Large Brewery title in 2023..

Read full article at The Crafty Pint



It's bloody tough: What happened to Australia's craft beer sector?

Grain, hops, yeast, and water are all it takes to make a beer. However, the recipe for a successful craft brewery is a little more complex. And in Australia, it seems the ingredients are in short supply.

More than a dozen high-profile craft brewers have collapsed in the past 18 months, souring optimism in a sector that seemed ready to thrive after pandemic shutdowns.

Read the full article at Smart Company



The Craft & Co closes Collingwood bar, restaurant and function centre

A trailblazing micro-distillery and craft brewery in inner-city Melbourne has shut its popular bar, restaurant and wedding venue.

The Craft & Co on Wednesday announced on social media that its hospitality operations in Collingwood would close, effective immediately.

Read the full article at Herald Sun



Cheers for beer: Independent brewers pour their hearts into craft beer industry

A chill wind has gone through the craft beer industry, as the economic downturn drives a handful of brands to the wall, while others have struggled.

Rising costs and taxes, market-dominating multinationals and cash-strapped consumers have put the squeeze on the once-thriving sector and prompted calls for intervention from the competition watchdog.

Read the full article at The Age

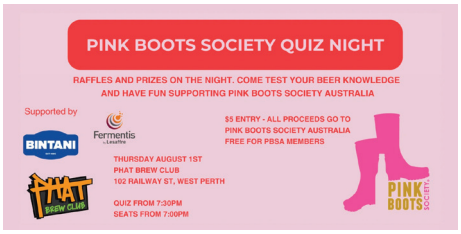
2024 Events Program

Check it out!

The Events Program is your one-stop-shop for all IBA and indie supporter events.

If you are a member and having events of your own why don't you consider telling us so we can share them with the industry? Contact communications@iba.org.au for more information.

Upcoming







27 July Hamilton Craft Beer Festival Brisbane

1 August Pink Boots Society Quiz Night

Come test your beer knowledge and have fun supprting Pink Boots Society. Book Now! Trivia from 7.30pm

2 August WABA Beer & Brewing Conference

Book Now! 8am - 4pm Rendezvous Hotel Scarborough Perth. Full program and tickets available soon.

2 August The Indies Awards Ceremony

6.30pm (AWST). Full details, including live streaming and tickets available now.

5-6 October Territory Bar*BQ Festival

Hosted by One Mile Brewing to celebrate their 10th birthday - Get ready for the ultimate weekend of food, fun and music at the Territory Bar-BQ Festival this October 5 and 6 at the Darwin Showgrounds!

The Key Ingredient

News and updates from our Associate Members





Clayton Hops NZ crop year 2024 stock now available from Melbourne

Clayton Hops, New Zealand's largest hop grower, now has stock from 2024 harvest available at a Melbourne warehouse. The product range includes new cryogenically created enriched hop pellets, hop oil and T90 pellets.

Clayton Hops proudly own the only cryogenic hop pelletiser in the Southern Hemisphere, and their decision to invest and diversify their portfolio seems to be paying off with a slew of brewers excited for the new products. "Our Amplifire™ advanced hop product range has really excited the brewing community", says Brian Clayton, CEO. "It's all about boosting flavour and aroma, brewing efficiencies and reducing carbon footprint".

Rocky Ridge brewed a "Riwaka Amped" WCIIPA as soon as one of their team returned from the '24 harvest visit to Clayton Hops HQ. Ross Terlick, from Rocky Ridge Brewing is a big fan of the Amplifire™ range. "We've used Amplifire™ hop oil either as a mid-ferment addition or as a brite tank addition. We find with the mid-ferment addition it plays really, really nicely with the T90 hop pellets or enriched hop pellets that we use in there. It really adds an excellent depth of flavour.

If we add it in brite tank post-centrifuge it just gives a massive top note and it's just like pure, liquid hop. People absolutely love it. The Riwaka™ Amplifire™ hop pellets we used were great. They smelt absolutely amazing, had a real nice consistency to them, the oil content was really high and they were really easy to use. 100% recommend the product. If you can get hold of it, get it into your beer!"

Revel Brewing have also been excited by the Amplifire™ range, and their new Blue Rock NZIPA uses both the Amplifire™ pellets and oils. Matt Cuthbert was inspired after a harvest visit to Clayton Hops, where he was blown away by the facility and the quality of the products.

Available stock in the Melbourne warehouse includes the 'big three' kiwi hop varieties - Motueka™, Nelson Sauvin™ and Riwaka™ - in the following formats:

- T90 hop pellets;
- Amplifire™ hop pellets, new cryogenically created enriched hop pellets; and
- Amplifire™ hop oil, a new liquid dry hop and/or brite tank addition product made from fresh whole hop cones.

Place Order

More Information





The Crafty Pint Podcast is here!

In a few weeks, The Crafty Pint will celebrate fourteen years of covering the Australian beer scene. Over that time, we've been part of a momentous change in the country's drinking habits, as craft beer has moved from an casually-dismissed fad to part of the mainstream.

We've published thousands of articles, reviewed around 10,000 beers, hosted scores of events, helped launch Good Beer Week, run national campaigns such as Keeping Local Alive and Beer For Bushfire Relief, built Pint of Origin, created a beer club and plenty more besides. And now it's time for the next stage in our evolution: The Crafty Pint Podcast.

It's something we've talked about doing for years – we even had the logo ready to roll 18 months ago – and we've had plenty of people asking for one too. So, over the past few months, we finally put the pedal to the metal and made it happen.

You can view the trailer below, with the first episode – featuring Chris and Gab from Sailors Grave – going live next Thursday (July 25). We'll be publishing a new episode every week on Spotify, Apple Podcasts and YouTube – yes, we've decided to film the shows too, where possible.

Hosted by The Crafty Pint editorial team and our contributors across Australia, the show will feature discussion of industry news and trends, as well as an ever-changing lineup of guests sharing perspectives from all corners of the craft beer world.

We're really excited about adding another string to our bow and exploring the possibilities this new direction offers. And we hope you'll join us for the ride!

Source: Media Release



Pay your membership monthly

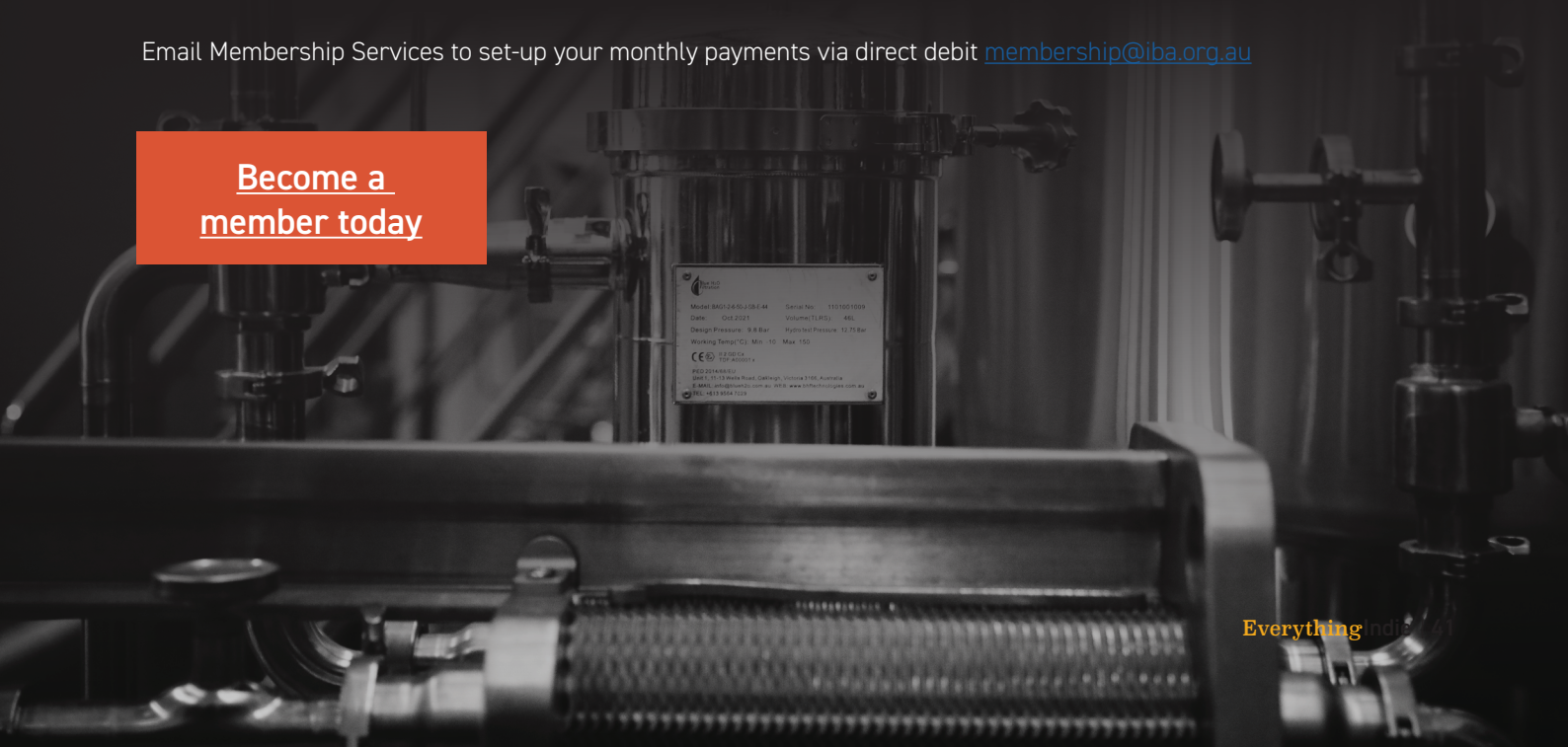
Did you know we offer payment plans for your membership?

With small monthly payments, you can keep your IBA membership and manage your cash flow at the same time!

Band	Annual Fee (ex GST)	Monthly Fee (inc GST)
Brewery In Planning	$500	$45.84
Band 1	$550	$50.42
Band 2	$1,100	$100.84
Band 3	$3,300	$302.50
Band 4	$5,500	$504.17
Band 5	$7,700	$705.84
Band 6	$11,000	$916.67
Associate - Individual	$500	$45.84
Associate - Bronze	$1200	$110
Associate - Gold	$2,500	$229.16
Associate - Black	$5,000	$458.34

Email Membership Services to set-up your monthly payments via direct debit membership@iba.org.au

Become a member today



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Membership Manager (Part-Time)
Emily Doughty
Email



Head of Marketing & Communications (Part-Time)
Kelly Falconer
0499 292 740
Email



Head of Industry Development
Sabrina Kunz
Email

Indies Awards Advisory Committee



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Van Dieman Brewing
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Richard Chamberlin
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Lallemand Brewing
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Pia Poynton
Sales & Operations Manager
Grape & Grain
Leederville, WA
Email



Image provided by Future Magic Brewing Co.

Associate Member Directory

Check it out!

We have an amazing group of Associate Members who join to support the independent beer community to provide services and resources for brewery members.

Check out the directory to see what's on offer today!

View directory