

The Polish craft brewery is looking for partners for cooperation under the manufacturing and distribution services agreement for its alcoholic and non-alcoholic beers.

Summary

Profile type	Company's country	POD reference
Business Offer	Poland	BOPL20220630014
Profile status	Type of partnership	Targeted countries
PUBLISHED	Supplier agreement	• World
Contact Person	Term of validity	Last update
Karolina Anusiewicz	30/06/2022 30/06/2023	30/06/2022

General Information

Short summary

The Polish craft brewery specializes in the production of high-quality beers, brewing it with natural ingredients: malt, hops, yeast, water and flavor additives. The company wants to export its products to foreign markets and is looking for distribution and manufacturing agreements around the world.

Full description

The company - a craft brewery - is located in the territory of eastern Poland, in areas that create good conditions for the production of healthy and ecological food. It has been running its business since 2016, successfully introducing new products to its offer that meet the tastes of consumers.

The company's offer includes a wide range of beers available both in cans and glass bottles with a capacity of 500 ml, such as:

- Light, oat beer, sour, with a sweet, milky note, resinous and citrus with the scent of young pine,
- Blue aipa* - a beer with a crisp citrus flavor and a blue tinge due to the flowers of the Clitoria ternatea.
- India pale ale* with a pear flavor
- Toffee stout with the addition of roasted malts, vanilla pods and lactose
- Hemp beer with the addition of oat flakes and terpenes
- IPA*-style beer with a combination of traditional Polish fruit (cherry and black currant) and dragon fruit,

- IPA-style beer with the addition of oat and barley flakes and orange peel,
- Dark beer with sweet, coffee and chocolate aromas with a hint of vanilla,
- White beer with the addition of Indian coriander, sweet peel and bitter orange,
- Double hopped beer with four varieties of American hops with herbal and citrus aromas,
- Beer with an aroma of whiskey and dark chocolate, thanks to the smoked peat malts
- Light, low-alcohol beer with the taste and aroma of passion fruit
- IPA beer with the addition of lemon verbena and sweet orange peel,
- Black IPA beer with a hint of dark chocolate and citrus and coniferous accents,
- Pale Ale type beer with Polish hops with a floral, slightly citrus aroma,
- Porter type beer, intense and malt, chocolate and coffee aromas,
- Porter-type beer with the aroma of red fruit, chocolate with plum and vanilla,
- Wheat beer with the scent of bananas and cloves
- Stout beer with the aroma of coffee, dark chocolate and dried red fruit,
- IPA beer with a resinous aroma and a red color with a hint of malty baked bread and biscuits,
- India Pale Ale with a distinct citrus aroma,
- Pale Ale type beer from Polish varieties of hops and bison grass,
- Czech pils on barley and wheat malt
- Czech lager
- Dry roasted stout with an aroma of dark chocolate
- Strongly hopped and light beer, in the style of German lagers, malt, straw-colored,
- American pils with the addition of malt, American hops and citrus
- A cloudy beer with a color reminiscent of orange juice, with the aroma of tropical fruit, orange, mango and a light note of rosemary,
- Light pink cloudy beer, reminiscent of fruit juice, with a sweet and sour aroma with a dominant raspberry aroma,
- Non-alcoholic beer with a citrus aroma.

*IPA is an abbreviation of the English name - India Pale Ale

Recipes for the production of beers are developed and modified on an ongoing basis. Through social media, the company tries to collect consumers' opinions and create flavor sets corresponding to their tastes. On the Polish market, beers are available in regional or specialist stores, as well as in pubs and bars. The company cooperates with a supplier of ecological products from Polish hemp cultivation - terpenes (aromatic oils extracted from hemp flowers). The brewery wants to start exporting, which is why it is negotiating with contractors from Japan, Germany, Latvia and the Arab Emirates. The company is looking for suitable partners abroad to expand its markets and not only depend on the domestic market. They are looking for distributors of their products, as well as beer manufacturers who are interested in manufacture both craft and industrial beer - the brewery is able to produce and deliver a selected type of beer to companies willing to sell them under their own brand.

Advantages and innovations

Beers produced by the brewery gain recognition and numerous awards, including:

- three years in a row, they were awarded a gold medal in the Craft Beer Competition (in 2017, 2018 and 2019),
- gold medal of Low Alcohol Beer 2019,
- gold Smoked Beer 2019 medal
- gold and silver medal at the International Wine, Beer and Spirits Competition in Lyon, France (Counours International de Lyon 2018),
- Kraft of the Year 2018,
- Debut of the Year 2018 for the first Naturally Made Blue Beer in Poland,
- silver medal at the 2017 Craft Beers Competition.

In brewing, the brewery focuses on naturalness, quality and creativity. The company also works with a graphic designer, who is responsible for the original drawings on the bottle labels, spiced with black humor. The beer production period lasts four weeks, which favors the unhurried maturation of the drink, without the use of "accelerators" or enzymes. The recipe takes into account the smallest elements, such as the use of water from the forest in which the brewery operates for production. In addition to barley malt, the brewery uses, among others, rye, oat or wheat malt. In addition to the selection of the right hops, in the production of beers with unusual flavor, additives are also important, such as flowers of *Clitoria ternatea*, Indian coriander or bison grass.

The brewery is constantly expanding its product offer to meet the requirements and surprise customers with interesting beer aromas, e.g. Japanese quince-flavored beer, beer with the addition of Sabro hops, which gives the beer a distinct aroma of tropical fruit, coconut and mint, beer that is aged in a barrel after Kentucky bourbon - "Buffalo Trace".

Stage of development

Already on the market

IPR Status

No IPR applied

Sustainable Development goals

• Goal 12: Responsible Consumption and Production

Partner Sought

Expected role of the partner

The brewery is looking for manufacture and distribution companies.

The company is looking for contractors related to the brewing industry, e.g. a distributor of beverages, alcoholic beverages and spirits, supplier to liquor stores, pubs, restaurants, wholesalers selling alcohol and beverages, owners of specialist liquor stores, owners of pubs and restaurants. In the case of a manufacturing agreements, they are looking for companies who would like to portion and pour the drink into bottles or cans, or would like that the entire production process to take place in Poland.

The company is looking for foreign partners to cooperate, who would be interested in purchasing beer for manufacture under their own brand (under a manufacturing agreement), as well as distribution companies interested in expanding their offer with new products - alcoholic and non-alcoholic beers (under a distribution services agreement).

Type of partnership

Type and size of the partner

Supplier agreement

- **Big company**
- **Other**
- **SME <=10**
- **SME 11-49**
- **SME 50 - 249**

Dissemination

Technology keywords

Market keywords

- **09005 - Agriculture, Forestry, Fishing, Animal Husbandry & Related Products**

Targeted countries

Sector groups involved

- **World**

Media

Images



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