

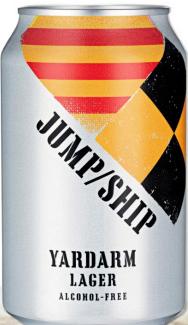
JUMP/SHIP

JUMP/SHIP BREWING

WE BREW WORLD-CLASS ALCOHOL-FREE BEER THAT'S BORN AND BREWED IN SCOTLAND































Fast forward four years, and Jump Ship are now a team of five, with production overseen by Head Brewer Peter Sharp. After a target busting crowdfunding raise in 2023, Jump Ship Brewing opened the doors of Scotland's first specialist alcohol-free brewery this year.

And we want to do great things as well as brew great beers. We brew on 100% renewable energy and donate 10% of profits to charity.

OUR SUSTAINABILITY PROMISE



100% Renewable Energy

Our new brewhouse is heated using sustainable biomass and solar energy. Biomass used is timber offcuts sourced from forestry within 15 miles of the brewery.

Reduce beer miles

By brewing and packaging our beer in one location in our new brewery we have significantly reduced beer miles, saving 11.5 tonnes of C02 over the next three years.



Spent grain from brewing is used to feed livestock on local farm.

Hops go to compost.

Brewery effluent used in land spreading to improve local soil quality.

JUMP SHIP SETS SAIL





- Gleaneagles Townhouse Hotel, Johnnie Walker Princes Street, Waldorf Astoria
- 7 + Michelin guide restaurants,
- 3 + Hospitality groups (Greene King, Buzzworks, Scotsman Group)
- Distributed by: Inverarity Morton, New Wave, Dunns, Tennents, Matthew Clark, Royal, Mile Whiskies, Pigs, Ear Beer
- Export to USA and Finland



As featured in:

- BBC2 Coast to Coast Food Festival
- STV News
- BBC Radio 5 Live
- The Times
- The Independent (IndyBest No & Low Beer brand)
- Woman & Home, BBC Good Food

OUR BEERS: CORE RANGE & LIMITED EDITION

Less than 0.5% ABV, low-calorie, gluten-free and vegan



YARDARM LAGER

Crisp and

Lively



FLYING COLOURS PALE ALE





STOKER'S STOUT



Rich and decadent



JACKSTAFF IPA









LIMITED EDITION
SEASONAL
RELEASES AND
COLLABORATIONS



BREWED WITH SKILL AND CARE:

Small batch brewed to be naturally less than 0.5% ABV.

We use speciality grains, carefully selected yeasts and close temperature control to release maximum flavour during fermentation with only trace alcohol.

No artificial extraction techniques.

We use the finest malts, hops and soft Scottish water, together with special ingredients such as lime zest, organic cacao and vanilla to create memorable brews.

Introducing Yardarm Lager on draught



IUMP SHIP BREWING

£800 million is being missed out on the ontrade by consumers asking for tap water than a paid-for alternative.

68% of 18–24-year-olds have left a bar early or disappointed due to poor low & no options.

The world's best alcohol-free lager (World Beer Awards 2021) is now available in 30L keg

Branded glassware and point of sale support



A RAPIDLY GROWING MARKET

Non-alcoholic beer worth £315 million to the UK beer category.

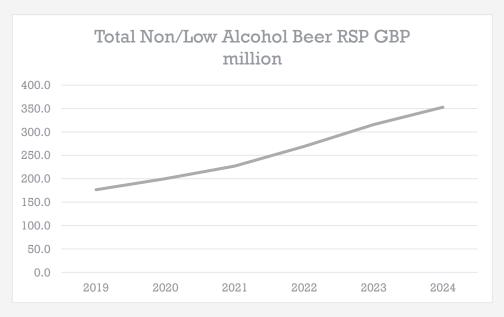
- ♦ 23% year on year growth
- One in three pub visits are now alcohol-free
- Plenty of growth left in the UK category nearly 3% volume share in UK v 10% in Germany, 16% Spain

Growth driven by new drinkers entering the category.

Nearly ³/₄ of adults are actively moderating their alcohol intake.

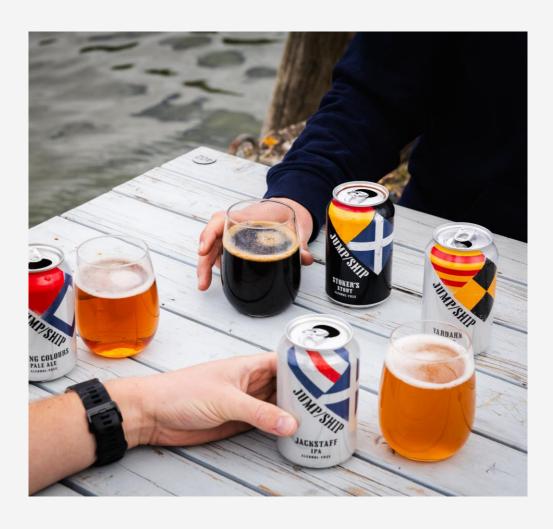
Beer is leading the category of alcohol alternatives (52% market share)

One-third of pub visits are now alcohol-free



Source: Euromonitor 2019 to 2024(forecast)

It's time to Jump Ship



Why Jump Ship?

- One of only two dedicated alcohol-free breweries in the UK – we craft and brew our own beer.
- ♦ Independent and female founder led
- Multi-award-winning
- ♦ Gluten-free and Vegan
- ♦ Brewed on 100% renewable energy
- ◆ 10% of profits donated to charity

JUMP SHIP BREWING



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