

# CAMBODIA'S NEW GREEN BEER

“Every beer that rolls off the Kingdom bottling line will be green!” says Kingdom Breweries founding CEO Peter Brongers.

Not literally, of course.

The premium pilsener that’s now fermenting in pristine steel tanks at the heart of the brewery will be a classic clear golden colour.

But CEO Peter Brongers, award-winning Brewmaster Peter Haupenthal, and Kingdom’s Board of Directors are committed to doing what they can to reduce the breweries’ impact on the environment and support local suppliers who do the same.

“We’re most likely the only bottler in Cambodia to use PVC-free liner in our caps.” said Brongers. “They’re 20 percent more expensive than conventional crowns but it means that no harmful chemicals are released when being disposed off.”

Haupenthal said that non-toxic crowns make sense because Kingdom beer is created without additives or preservatives. “We’ve worked hard to craft a perfect beer. I don’t want anything to affect the fine balance of



Kingdom Breweries founding CEO Peter Brongers

natural flavors. People may say they can’t taste it, but it’s my job, and my passion, to sense every nuance.”

Kingdom’s ingredients and process strictly follow the ancient Bavarian *reinheitsgebot* (“purity law”), first introduced in 1487. “It’s the gold standard of beer making. We are proudly keeping that tradition alive right here in Cambodia. Staying natural allows us to do that,” Haupenthal says.

Once in full production, the brewery will produce around 50,000 liters of Kingdom Pilsener per week.

Kingdom will source and print all their cartons from local start-up box manufacturer Harta Packages, the

firm’s first large-scale commercial partnership.” “All our boxes are locally made from OCC paper (recycled) or sustainably grown wood pulp. That’s win-win for our businesses, for the environment, and for Cambodia’s economy,” said Harta OM Keith Teh.

Solar energy currently supplies 15 percent of Kingdom’s energy consumption mainly in heating up the boilers during the brewing process. The spent grain, a byproduct of the brewing process, is used by local farmers for livestock feed. Carbon dioxide released during fermentation is to be collected and reused in the carbonation process, and waste water is nano-filtered and recycled. Recycled glass is used for the bottles. Delivery vans will be equipped with emission controllers and LPG tanks. Smaller deliveries will be made using specially branded tuktuks, which use far less fuel than a conventional car or van.

In Kingdom Breweries will open to the public in August with daily brewery tours to end in a tasting room overlooking the river, where the all-wooden floors and ceilings are from only sustainably harvested wood. ■