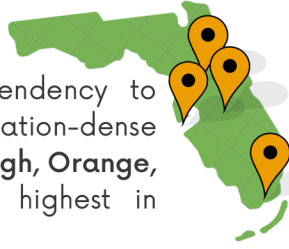


# HOPPING INTO THE FLORIDA'S BREWERY INDUSTRY STATISTICS

AUTHORS: Meri Hambaryan, Jonathan Stephens, Glory Orivri, John Lai, Bachir Kassas, Kevin Athearn, Shinsuke Agehara  
(Based off of a survey conducted in 2021 with 42 participating breweries spanning across the State of Florida)

## Floridian Brewery Operations Locations

Reported breweries exhibited a tendency to establish operations near population-dense counties, such with Pinellas, Hillsborough, Orange, Broward, and Alachua being the highest in operation stationing.



## Pacific Northwest Preference

98% of reporting breweries indicated the Pacific Northwest (Idaho, Oregon, Washington) as a major source of domestic hops.



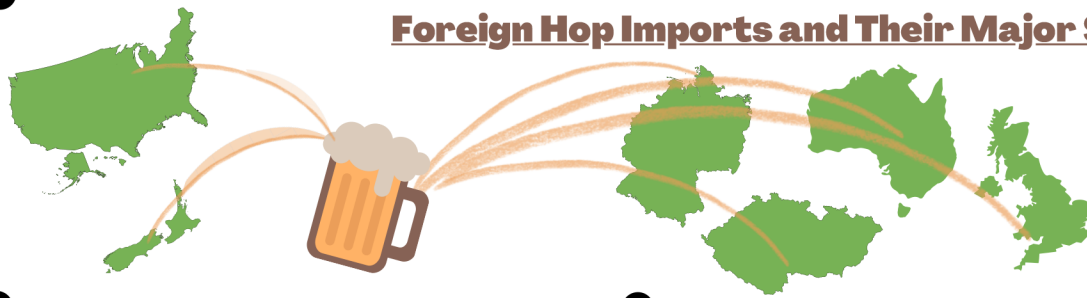
## Raw Production Value

The reported group of brewers produced an average over 2,150 barrels of beer every year.



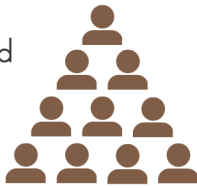
## Foreign Hop Imports and Their Major Sources

A vast majority of Florida brewers import hops, with over 76% of reporting operations having imported hops primarily from Germany, Czech Republic, New Zealand, Australia, and the United Kingdom.



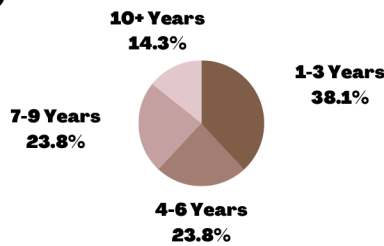
## Full Time-Equivalent Employee Values

Reporting operations reported having an average of 10 Full-Time Equivalent (FTE) Employees.



## Brewery Operation Age

Reporting operations have been active in Florida for a wide range of durations, spanning 1 to more than 10 years, with many breweries being primarily 1-3 years old.



## Aroma's Impact on General Hop Choice

Herbs, Floral, and specialty fruit (apricot, peach, pear, etc.) scents ranked the highest by reporting breweries when selecting aromatic hops in general, however...



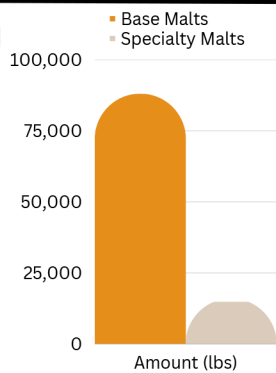
## Aroma's Impact on Floridian Hop Choice

Citrus, tropical fruit, and melon/honeydew scents ranked the highest by reporting breweries when selecting hops grown in Florida.



## Base vs. Specialty Malts Purchases

In 2021, reporting operations purchased an average of almost 88,000 pounds of base malts and almost 14,800 pounds of specialty malts.

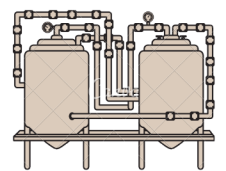


## Grain Input Preferences

Brewers reported using the following grains in their products:



- 100% use Barley
- 98% use Wheat
- 93% use Oats
- 64% use Corn
- 64% use Rye
- 62% use Rice



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