#MakingItHappen together with Kildare Brewing Company



THE HOSPITALITY INDUSTRY, ESPECIALLY THE PUB TRADE, HAS BEEN SEVERELY AFFECTED BY COVID-19 RESTRICTIONS. BUT BARRY FLANAGAN OF LOCK 13 BREWPUB IN SALLINS, CO KILDARE, IS THANKFUL THAT HE HAD THE FORESIGHT TO SET UP KILDARE BREWING COMPANY IN 2017 AS, ALTHOUGH THE PUB IS CLOSED, HE IS KEPT BUSY.

"We opened Kildare's first ever brew-pub onsite so customers could enjoy a beer with their meal while being able to see into the brewery," he says. "And this foray into the world of fermentation led to the establishment of our ProKulture Organic Kombucha in late 2019."

"The beer side of the business was massively affected as our main strategy was focused on the pub trade and since Covid-19, many of our (trade) customers have been closed. But we began packaging it into cans that can be bought online, and we now distribute to selected off-licences."

"It has also been a massive year for our Organic Kombucha, which we entered into the Grow with Aldi programme and it was chosen as one of five winners to receive a 12-month contract - so it is now being stocked in 145 of their stores nationwide."

"WE HAVE BEEN REALLY LUCKY THAT WE HAVEN'T HAD TO CLOSE FULLY AND COUNT OURSELVES VERY FORTUNATE TO HAVE BEEN ABLE TO TRADE CONTINUOUSLY THROUGHOUT THE PAST YEAR."

Backed by Local Enterprise Office Kildare, Flanagan says he has big plans for the business as soon as life gets back to normal.

"On the beer side of things, we are holding back on expansion due to the marketplace being so volatile, but once Lock 13 Brewpub can safely reopen, we will be focussing all our efforts on getting the freshest local beer back on the taps," he says. "With regard to Kombucha, we have been working on a new flavour which we will be adding to our current portfolio. And we are looking at expanding the business to a bigger production facility, where we can experiment with new fermentation techniques, create more products and hopefully more jobs."

The Local Enterprise Office in Kildare has supported the brewing company with funding and advice and Flanagan says he is delighted to be able to share some insight into what he has learned.

"We are very grateful to our Local Enterprise Office which supported us with funding for a can filling machine - which became invaluable last year when we needed to quickly shift into small packs," he says. "We also received subsidised training in their LEAN programme which transformed our facility and shifted our mindset into thinking about every process we undertake."

To find out more about Local Enterprise Office supports for your business, please visit LocalEnterprise.ie/MakingltHappen

Grow

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