



MAKE MONEY FROM MAKING CRAFT BEER.

Brad Hill.





A big market & getting bigger.

Craft beer is the rapidly expanding segment of the \$623 billion dollar global beer market, growing at a rate of 10% year-on-year.



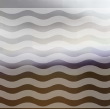


70% margin.

The highest margins in the industry
are when a beer is brewed on the
premises and sold by the pint
– typically a 70% margin.

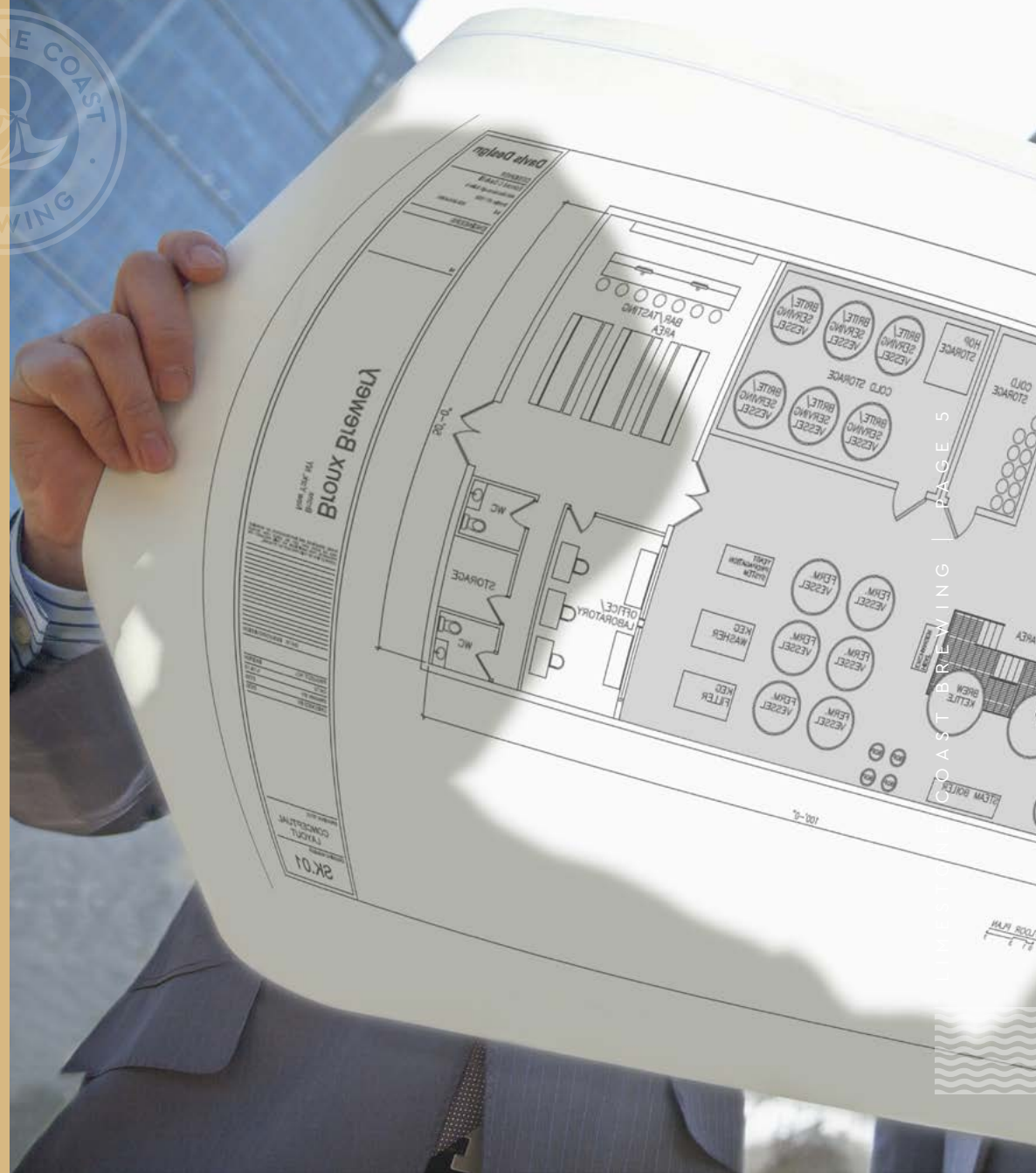


**But there are a few
limitations to the
traditional craft
brewery model:**



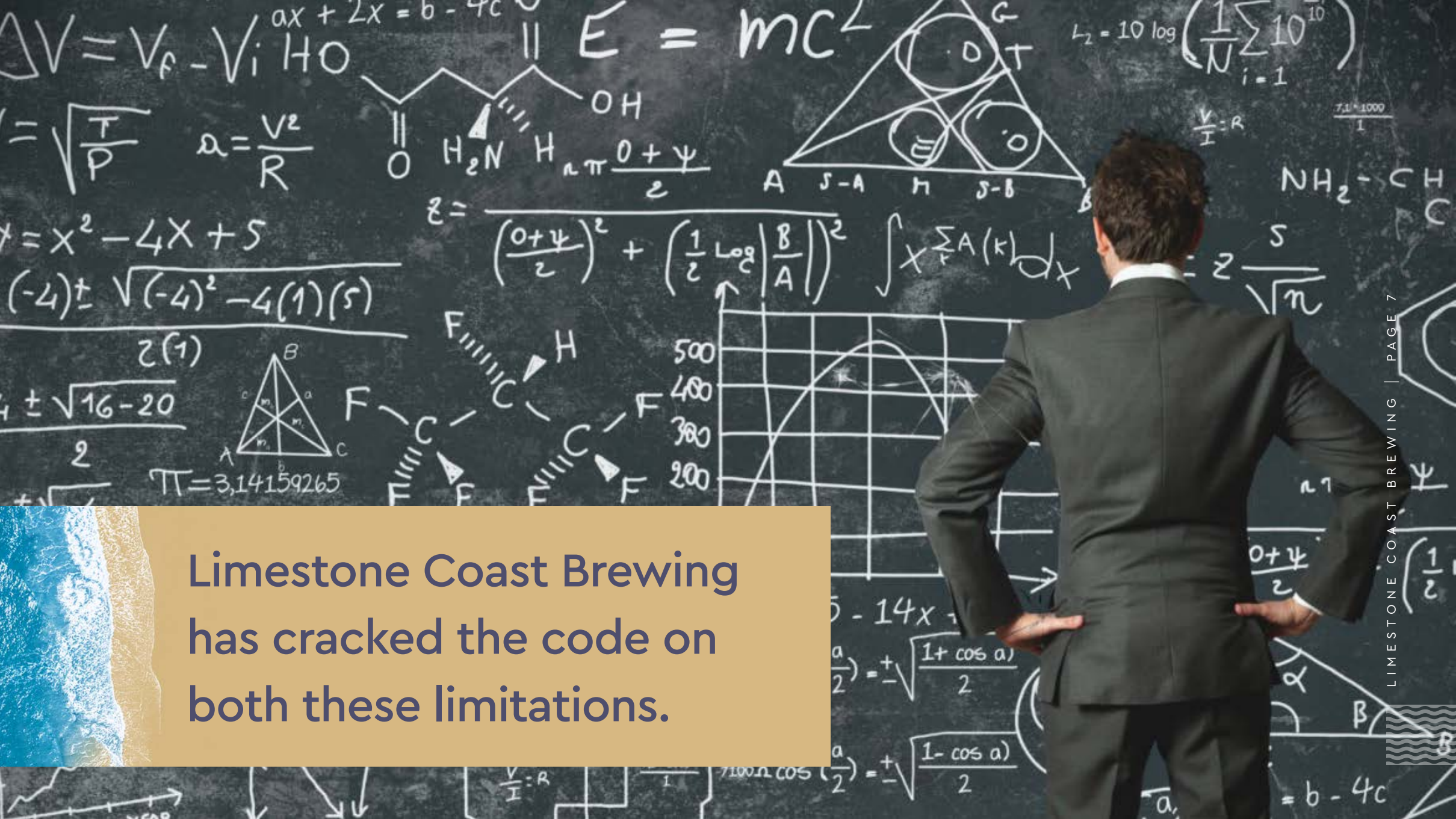
Traditional brewing uses a lot of space.

If a brew pub is in a great high-traffic area location, they are paying very high rents for all the floorspace that the brewing operation takes up.





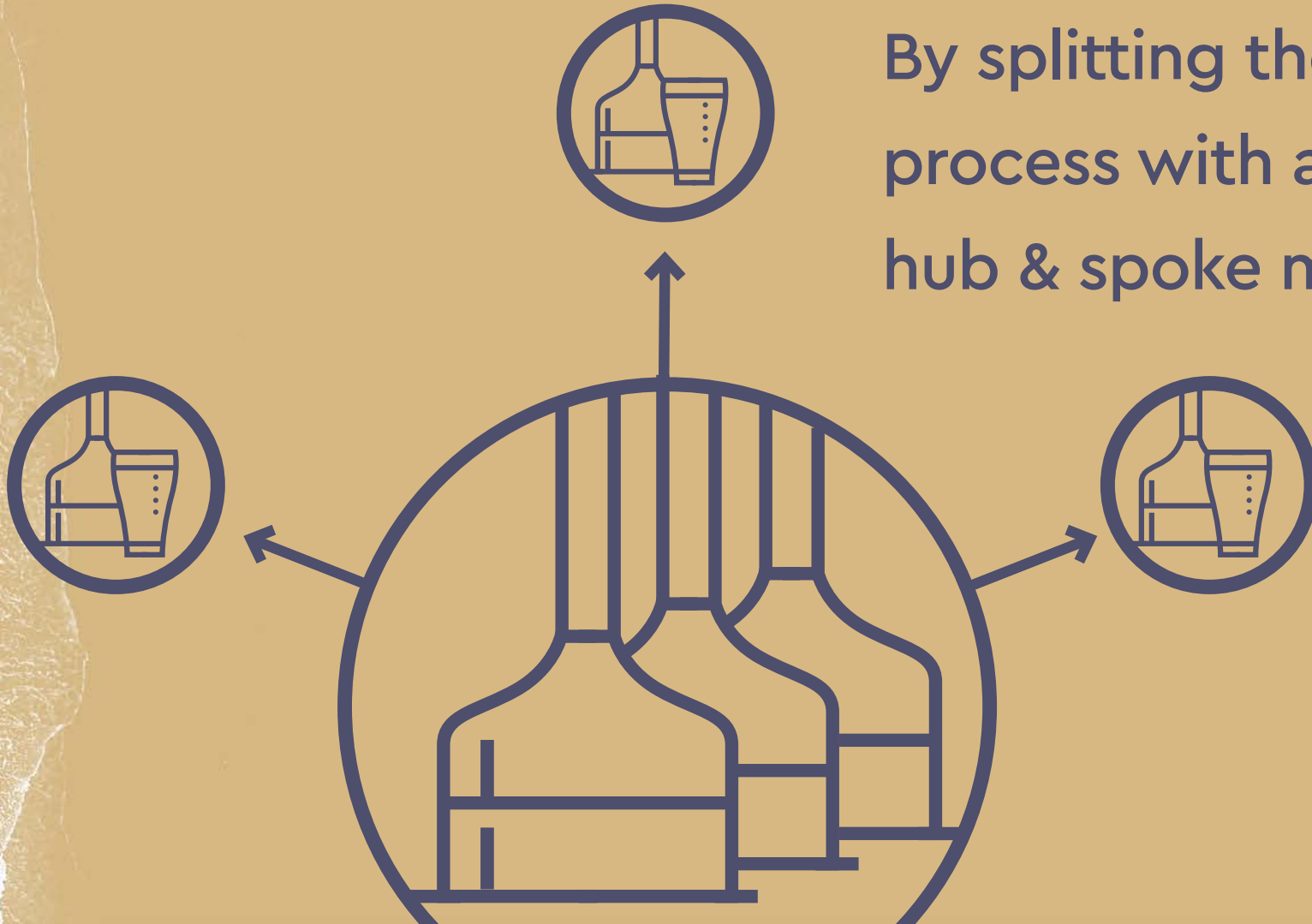
**And a craft brewery
only has one cellar door,
so it's hard to make
these profits scalable.**



Limestone Coast Brewing has cracked the code on both these limitations.

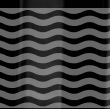
How?

By splitting the brewing process with a unique hub & spoke model.



Brewing hub.

We take the big volume equipment required in brewing, and place it in a low rent industrial area.



Hub supplies Wort to venues.



This brewing hub can then supply the unfermented (not yet alcoholic) wort to numerous brew pubs.





Venues brew with a very small footprint.

The venues only need a Fermenter Tank, small Brite Tanks, and our patent-pending computerized technology to turn the wort into their own uniquely crafted beers.



Craft brewery for 1/4 of capital cost.

Each venue is making beer visibly on site and hits the brief as a craft beer venue for one quarter of the capital cost in plant and equipment.



World's most advanced craft brewery technology.

We believe we have the world's most advanced craft brewery technology, able to make almost any style of beer, cider or seltzer... and able to replicate any past brew with 100% accuracy.





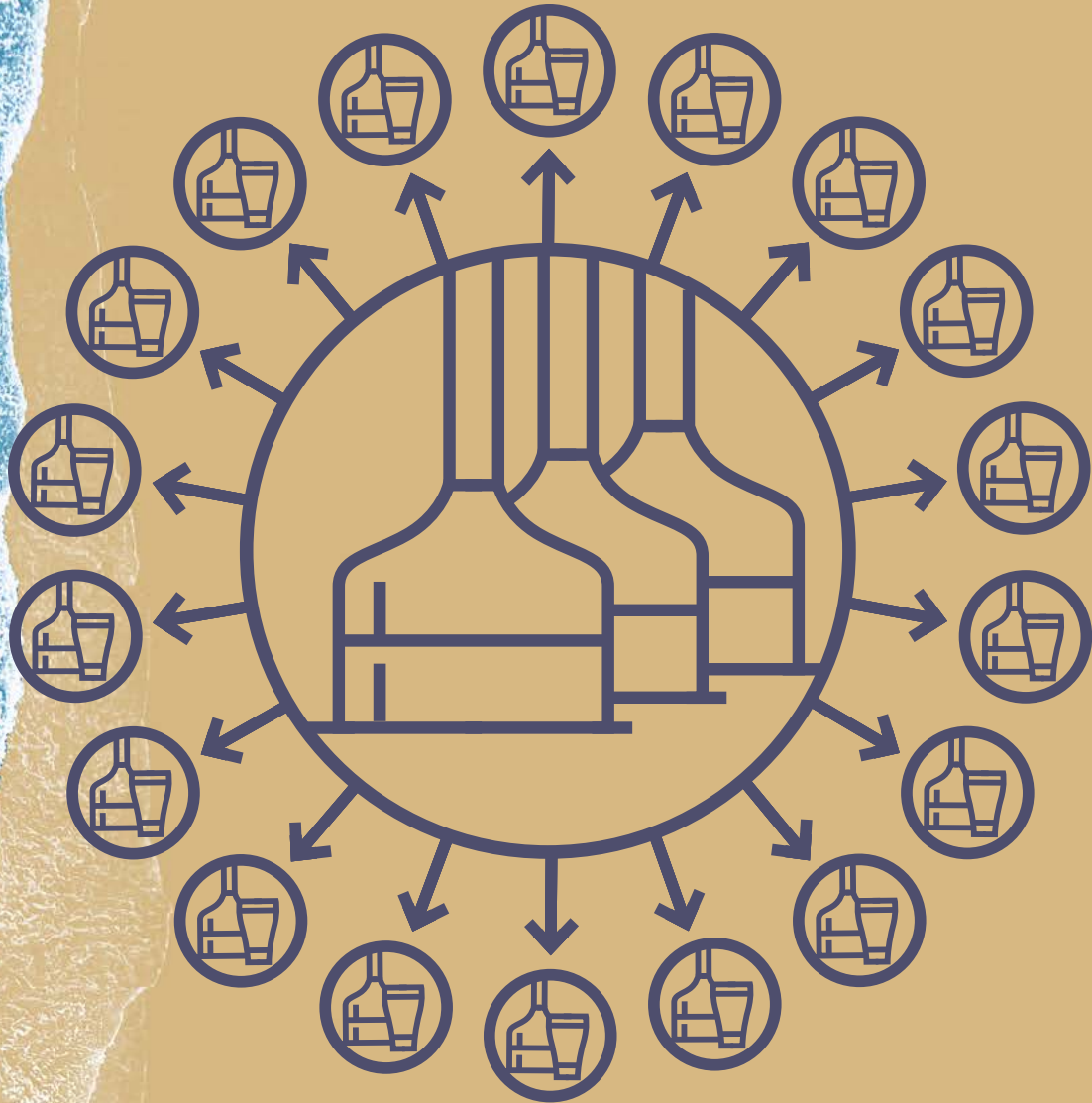
Proven business model in Perth.

Our proven Hub and Spoke model is fully operational in Perth, with one hub and three venues. We also have another venue in construction phase, and 5 more in various stages in the pipeline.



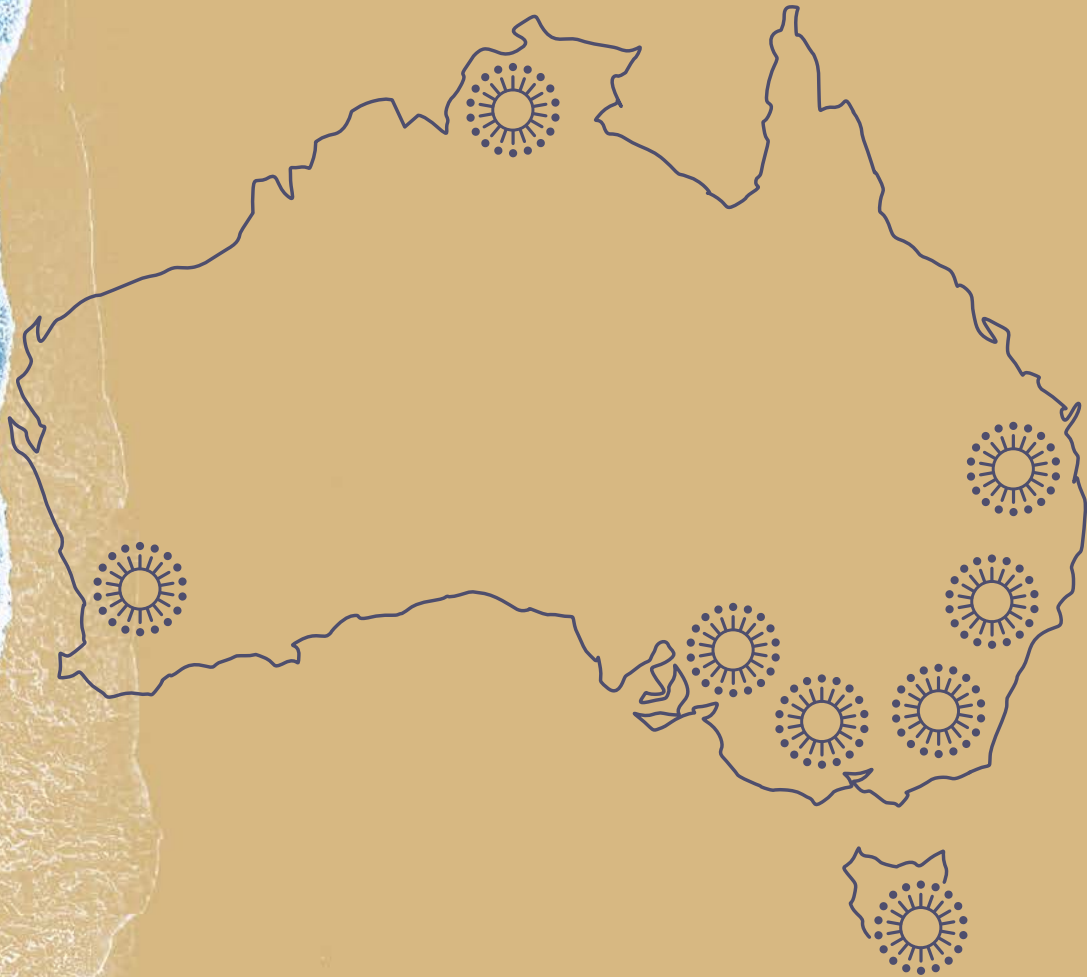
Contract brewing & brand building.

Plus we're contract-brewing for 3 Ravens
and Nail craft beer brands.



**To understand
our ability to
scale, each hub
can service 20
'spoke' venues.**





Potential for 140 venues nationally.

If we had just one hub in each state,
we have capacity for 140 venues
around the country.



100,000L pa - per venue

x \$16 per litre

= \$1.6million/venue

x 140 venues

= \$224million

With each venue consuming say 100,000 litres per annum,
and gross margins of \$15-17 per litre, the maths is simple.



Looking to 10 million.

We are looking to raise \$10 million
in a pre-IPO round.



A wide-angle photograph of the Melbourne skyline at dusk. The city's lights are reflected in the calm water of a lake in the foreground. The sky is a mix of blue and purple hues. The text 'Expansion into Melbourne.' is overlaid in white on the lower left portion of the image.

Expansion into Melbourne.

Our plan is to expand into Melbourne and replicate we have done in Perth, essentially showing our ability to repeat our model, before listing on the ASX in 3 years.



Planned listing on the ASX.

The listing will be a pathway for growth, with planned craft beer brand acquisitions and an intent to build further hubs and spokes nationally and internationally.



GEOFF MUNDAY



BRAD HILL



JASON MACDONALD



SVEN GRONE

Great team.

We have a great team that has been together for 5 years, with a broad range of skill sets.





2020 WA Small Business of the Year.

We also won WA Small Business Of The Year
for our response to COVID.

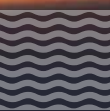


We know how to execute.

We have proven the business model, the technology, the quality of our product, but most importantly, we have shown that we know how to execute.

Join us for profits on tap.

This is your opportunity to be part of a significant step change in the brewing industry. We're making great craft beer, with the lowest capital cost, selling it in the most profitable manner, in a completely repeatable model.





Thank you.

brad.hill@lcb.beer

+61 412 349 093

