

Peel Member Spotlight: The Hidden URBAN brewery of WA

Trina Youchak and Mark Rivers at Three Rivers Brewing Company, Mandurah

Three Rivers Brewing Company have been producing their unique, yet traditional style beer and ginger beer in the Greenfields light industrial zone since December 2015. They have a dedicated brewing shed and more recently, a tap house and beer garden, where customers can enjoy their outstanding brews.

Born in England, & with a background in Environmental Science, Mark started brewing as an amateur home brewer in Western Australia. After winning several brewing awards and the James Squire Trophy, they decided to pursue Mark's passion in Western Australia and opened the Three Rivers Brewing Company.

The name "Three Rivers" was devised by Mark's daughter, to refer to the three people in their Rivers family. Three Rivers also links back to Trina's hometown of Pittsburgh, which is nicknamed the "Three Rivers City". Mark has also spent his previous career working in sustainable irrigation and water quality with local

farmers. He was often found doing his PhD research, waste-deep in the local rivers of the Harvey, the Murray, and the Serpentine. Mark's scientific background assists in the precision required to make their well-balanced signature beers.

They knew that it would take time to set up their craft brewery and even selecting a site proved difficult. However, the light industrial location they have now is currently the closest craft brewery to Mandurah town. Their production technique is unique to the craft beer industry in the South West and they are very selective with the ingredients they choose to use. Before commercial production, Mark was awarded the best amateur brewer in WA and their Duck's Nuts Brown Ale won a Gold Medal at the Perth Royal Show. All the beers hold multiple medals and are highly awarded for their very accurate traditional styles. The company prides themselves on providing consumers "recognisable" beers, the kind people have loved for centuries across the globe. It is also a true microbrewery in keeping with a venue style common to Europe or the USA.

Three Rivers use all natural and high-quality ingredients to brew their beers, and they aim to source as many ingredients locally as possible. Even though hops are not a typical crop in the Peel Region, they have found some new growers beginning to establish themselves in Waroona and Dwellingup. With such specific varieties of barley and wheat required, they rely on both local and imported products. Trina would love to be able to source 100% local produce, however this would require close collaboration to ensure farmers are able to produce the specific type and amount of grains required for their needs. A value add would be if the farmer could malt and roast the grain as well!

They have a focus on sustainability, implementing several initiatives since their opening including the installation of solar panels and reusing their heat exchange water for future brews. They have also provided local farmers with the spent grain as feed and community gardens have used the spent yeast for fertilising and hops as mulch. Even their brewing and fermenting tanks were upcycled from old dairy tanks!

Trina has said they want to focus on improving their market reach, SEO (search engine optimisation) and social media use to increase their foot traffic; however time and costs can be restrictive to attend



Trina and Mark – Owners of Three Rivers Brewing Company



Chickens feeding on spent grain from Three Rivers Brewing Company

courses on these topics.

Finding out what professional development our Peel producers want to attend is just one part of the Southern Dirt Peel Growers Hub project, so we can support and organise events and workshops that capture their specific needs.

She would also love to improve and encourage the philosophy of 'drinking local', which has translated well for most food and wine products, however she finds it is a work in progress for craft breweries in the South West. Beer is a product that is best consumed closest to where it is made.

Trina, Mark and their staff were obviously keen to open their doors again once restrictions lifted after the Covid-19 shutdowns. Support our local businesses by visiting their funky taproom and beer garden just off the Kwinana Freeway/Forest Highway. You can sample the full range, have a pint, or take some back home!

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