December 25 (V.2)

כסלו תשפ"ו

Kashrus Guidance on Beer for UK Kehillos

We welcome the recent initiative by leading U.S. Kashrus organisations to prohibit uncertified beer in certified establishments and events. This important measure raises awareness of Kashrus issues that may be associated even with beverages that may appear to present no concerns and highlights the fact that product information can become outdated in rapidly changing commercial settings. The initiative will also encourage the market to increase the availability of Kosher-certified products.

In the UK and European context, where the risk at major breweries is lower than in the USA, we wish to clarify our position for our Kehillos:

✅ **PERMITTED** ✅

- *Unflavoured beer* (ingredients: grain, hops, yeast) from large mainstream breweries, may be used.
- This refers to breweries whose main production is plain, unflavoured beer, produced on large, standardised production lines, where the kashrus risk is considered low.

⚠️ **CHECK CAREFULLY** ⚠️

- *Stout* –some varieties contain lactose (milk sugar) or other problematic additives. Consumers should preferably choose a Kosher-certified stout. They may also rely on a clear label **only** if all ingredients are explicitly kosher, avoiding products listing lactose, dairy, or vague terms such as "natural flavourings".

⛔ **NOT RECOMMENDED / SHOULD BE AVOIDED** ⛔

- *Flavoured beer* – these often contain complex ingredients and additives that require reliable Kosher supervision.
- *Beer from micro or craft breweries* – due to the possibility that non-kosher ingredients are used on equipment in these facilities, it should only be accepted if produced under reliable Hashgochoh.

For FAQs and list of KF certified beers, visit: kfkosher.org/beer-kashrus-guidance-uk

If you are unsure of the status of a specific beer, please contact us at info@kfkosher.org

יהי רצון שלא תצא תקלה מתחת ידינו

בברכה מרובה, ועד הכשרות