

SUSTAINABLY  
BREWED  
WITH  
SURPLUS BREAD

# TOAST BREWING

GRASSROOTS  
4.1% ABV PALE ALE 330 ML



We set out to make beer that tastes amazing and does amazing things too. That's why we brew with surplus bread, turning leftover loaves into liquid gold. It means less waste and carbon emissions. What's more, 100% of our profits go to environmental charities. So buy Mother Nature a round and raise a Toast to Planet Earth.

Visit [toastbrewing.com/sustainability](http://toastbrewing.com/sustainability) to learn more.

## TASTING NOTES

A mouth-wateringly juicy, hazy Pale Ale with notes of passionfruit, peach and pineapple. Crafted with surplus bread, malted barley and New World hops.

Beer Alc. 4.1% vol.  
330ml e / 1.4 UK units  
Store cool, serve chilled.

Allergens: Wheat, Barley, Oats. May contain: Rye

Bread shouldn't be wasted and neither should you. Please drink responsibly.

See base for best before.



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@toast.brewing

Certified



Corporation

As a B Corp, we're part of a global community of businesses that meet high standards of social and environmental impact.



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