

SUSTAINABLY
BREWED
WITH
SURPLUS BREAD

TOAST

BREWING

4.3%
ABV

NEW DAWN
SESSION IPA

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 to learn more.

TASTING NOTES

A hop-forward Session IPA with punchy citrus notes. Bold, yet subtly floral and uplifting. Crafted with surplus bread, malted barley and American hops.

Beer Alc. 4.3% 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.



6655

@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.



17-19 Triton Street, London, NW1 3BF