

## sustainability

Over 70% of the waste arising from the food sector in the UK can be avoided. That has to change.

Sustainability is at the heart of our business and we are always trying to find creative ways to reduce our carbon footprint. You can also help. Here are six simple ideas.

- 1 **Decrease your waste** by buying only what you'll consume.
- 2 **Save time and energy** by wrapping your beer in wet paper before cooling it in the fridge.
- 3 **Buy local beers**, as extensively transported beers can have twice the carbon footprint of local ones.
- 4 **Drink from cask**, as beers from casks have around 40% less embedded carbon than from bottles.
- 5 **Reduce your packaging** by reusing old boxes and bags.
- 6 **Recycle** or return your empty bottles to us.

If you have other great ideas and want to see them published here, please write to us via our website.

## church hanbrewery

[facebook.com/churchhanbrewery](https://facebook.com/churchhanbrewery)  
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Brewed in a barn in a small village in the Cotswolds with fresh ingredients that are supplied locally and following traditional methods, our handcrafted beers are deliciously unique and 100% pure with no added artificial clarifying agents or preservatives.

### ars gratia artis

We think brewing is an art and a way of life and our ultimate goal is to brew special beers with strong personality that are exciting and stimulating.

### multum in parvo

We are true purists who believe real craft is in achieving much with little. That is why we use only a few and the freshest ingredients in our beers. Our recipes and processes are simple and inspired by traditional brewing.

# ale x

500 ml

INDIAN PALE ALE

4.5%



suitable for vegetarians



**Ale X** is a tribute to the hop lover. Our signature blend of flavoursome and aromatic hops, with clear citrus, pine, spice and herbal notes, creates a powerful and complex IPA that plays with the palate and triggers imagination.

Luckily, the recipe for this IPA was accomplished accidentally after a fortunate ingredient mismatch that led to the unique hop blend.

Best served between 8-12°C.

**INGREDIENTS:** water, **barley** malt, lots of hops, yeast, and corn sugar. Contains **gluten**.

Nothing else.

BOTTLED ON

23 Dec 2015

BEST BEFORE

Dec 2015

MASTER BREWER'S APPROVAL



BATCH  
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