

RAISE A TOAST





FLAGSHIP STORE

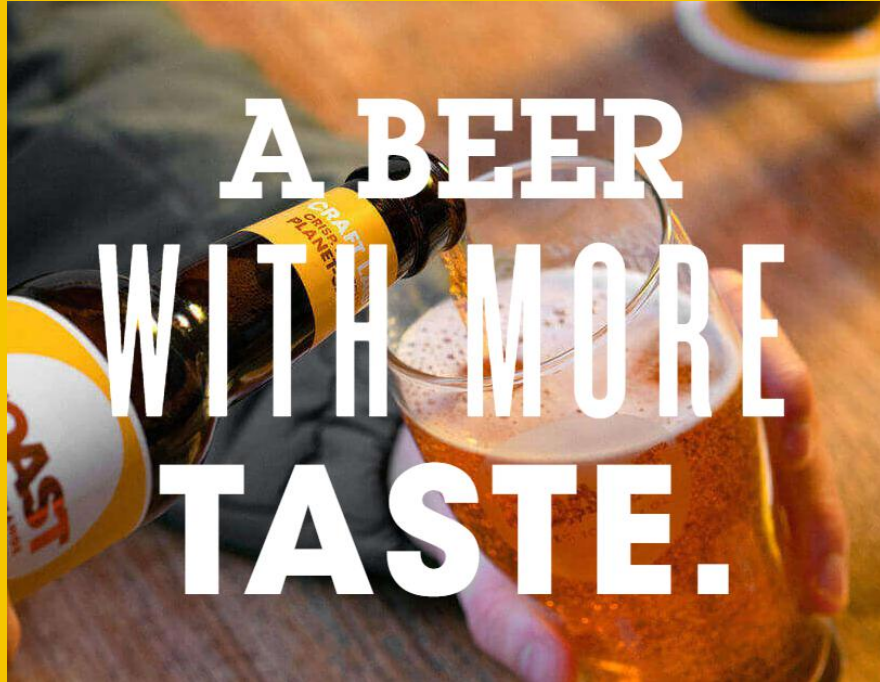


**TOAST ALE
BREAD WASTE
MATERIAL
SITE
SPACE**



**A craft brewer founded in London in 2016.
Toast Ale is produced using waste bread.**

A circular economy solution, Toast Ale aims to reduce waste, engage drinkers and raise money for charity.







2,488,076

SLICES SAVED

By using surplus bread to replace barley, we use less land, water and energy, and avoid carbon emissions.



62,754

MONEY DONATED

By giving all profits to charity, not shareholders, we fund systemic change to fix the food system.



2,424,240

TOASTS RAISED

By brewing quality beers and engaging people in conversation, we nudge positive action for the planet.



42 TONS

CO2 EMISSIONS SAVED



175,554

M2 LAND RECLAIMED



257,413

LTRS WATER SAVED



46,611

MEALS DONATED



117

DAYS VOLUNTEERED



82,747

HOME BREW DOWNLOADS



40

BREWS INSPIRED



519

NEWS REPORTS





FREE DELIVERY
ON ORDERS OVER £35



COMPANION

SERIES

£89.95

26 Beers + Glass +
Treats



TASTER PACK

From £24.00

Mixed pack x
8/16/24

ONLINE

Own website



STOCKISTS

Co-op/Waitrose

Cheers

Collaborations



Inspired



'CUCKOO'

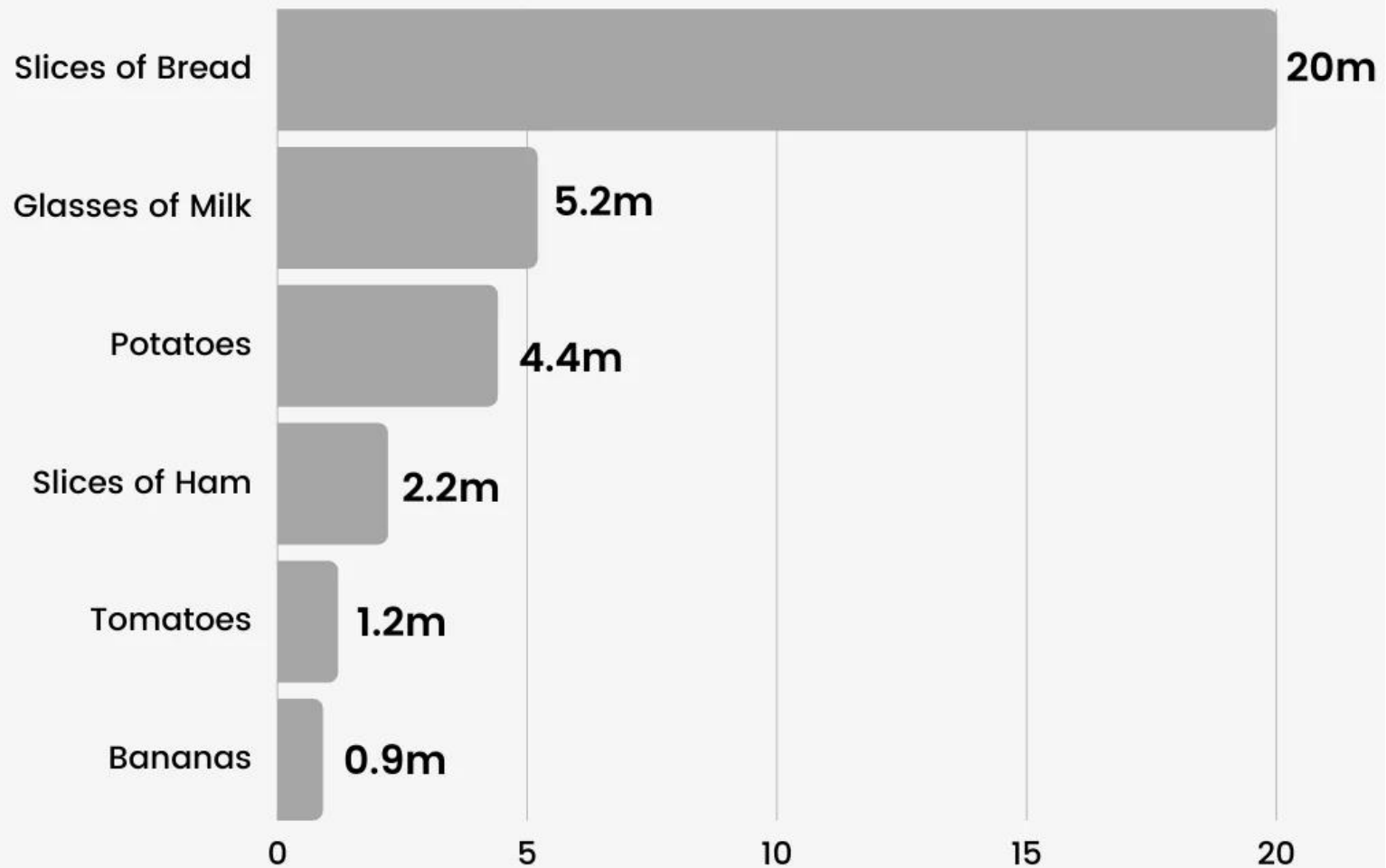
BREWERY

BREAD WASTE



EVERYDAY IN THE UK WE THROW AWAY (MILLION)

Cookedbest.com



**DOING GOOD
CAN BE FUN**





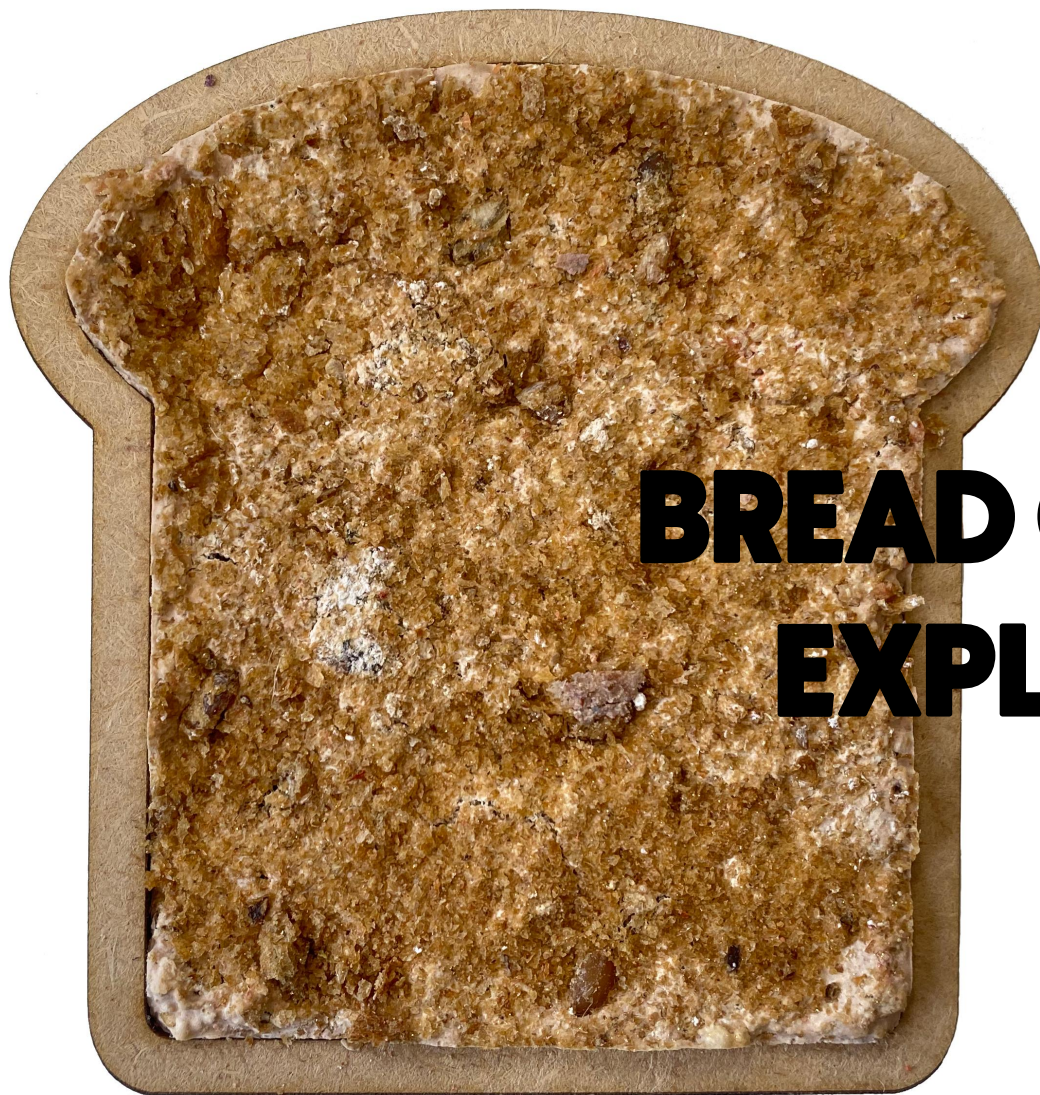
HEART OF TOAST ALE



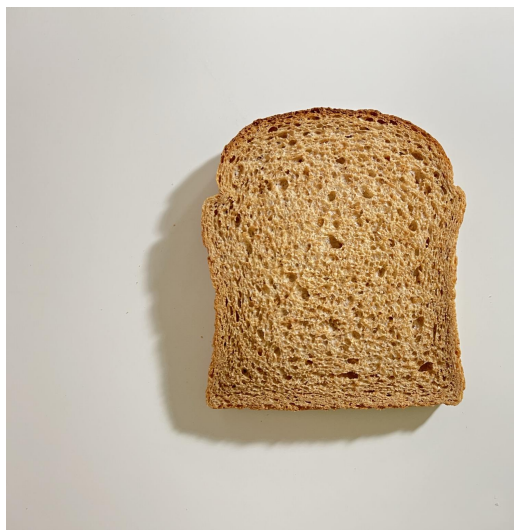
WHY NOT USE WASTE BREAD?

MATERIAL





BREAD COMPOSITE EXPLORATION

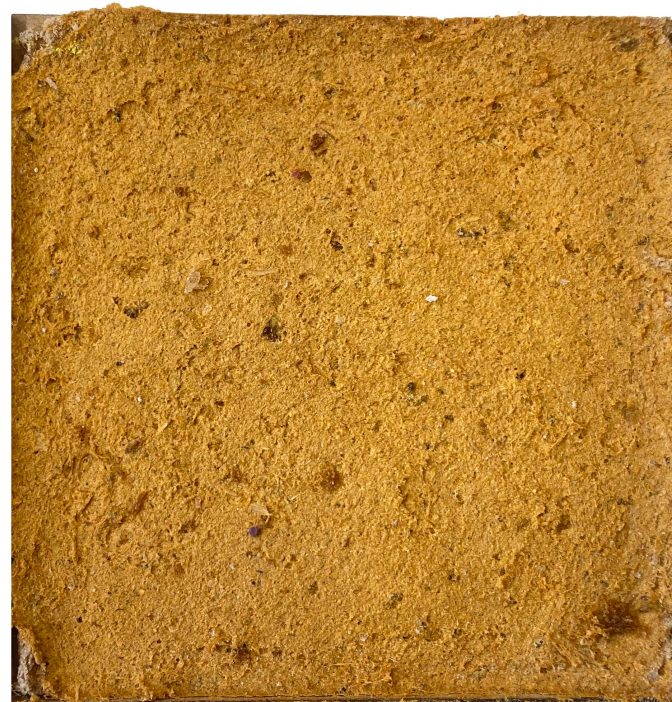




Bread bricks Testing



Shape



Colour



Texture

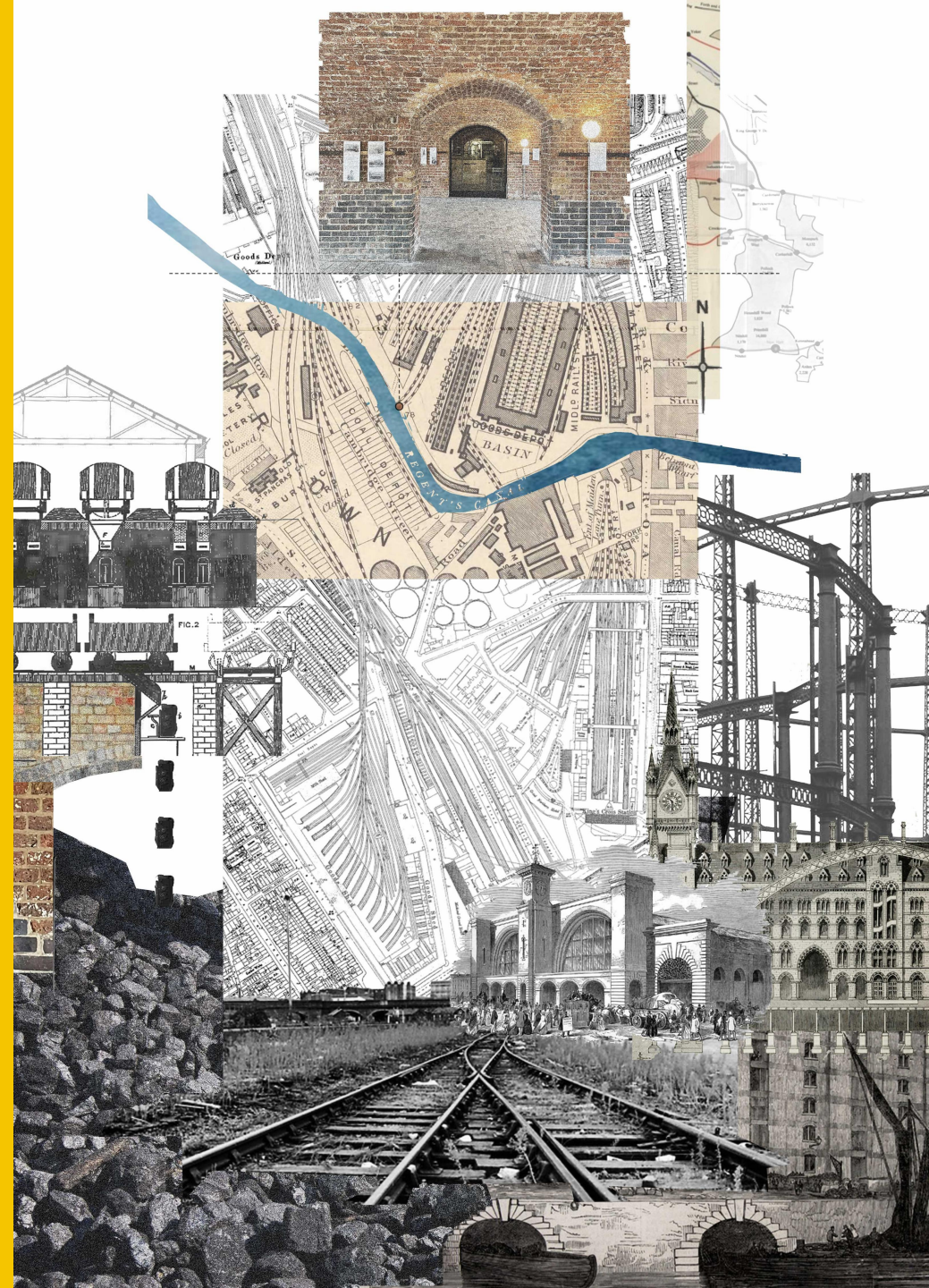


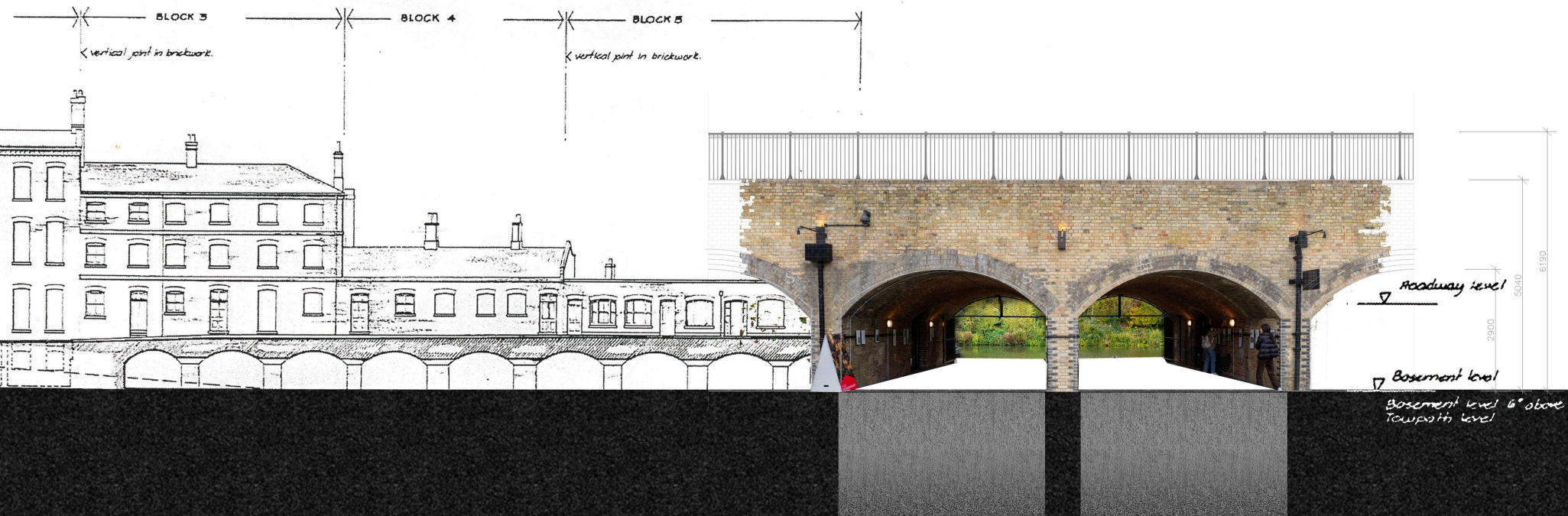
Bread Blocks Wall

MATERIAL ASSEMBLED



SITE





SPACE



Arch Facade ○

Toast Ale Gallery ○

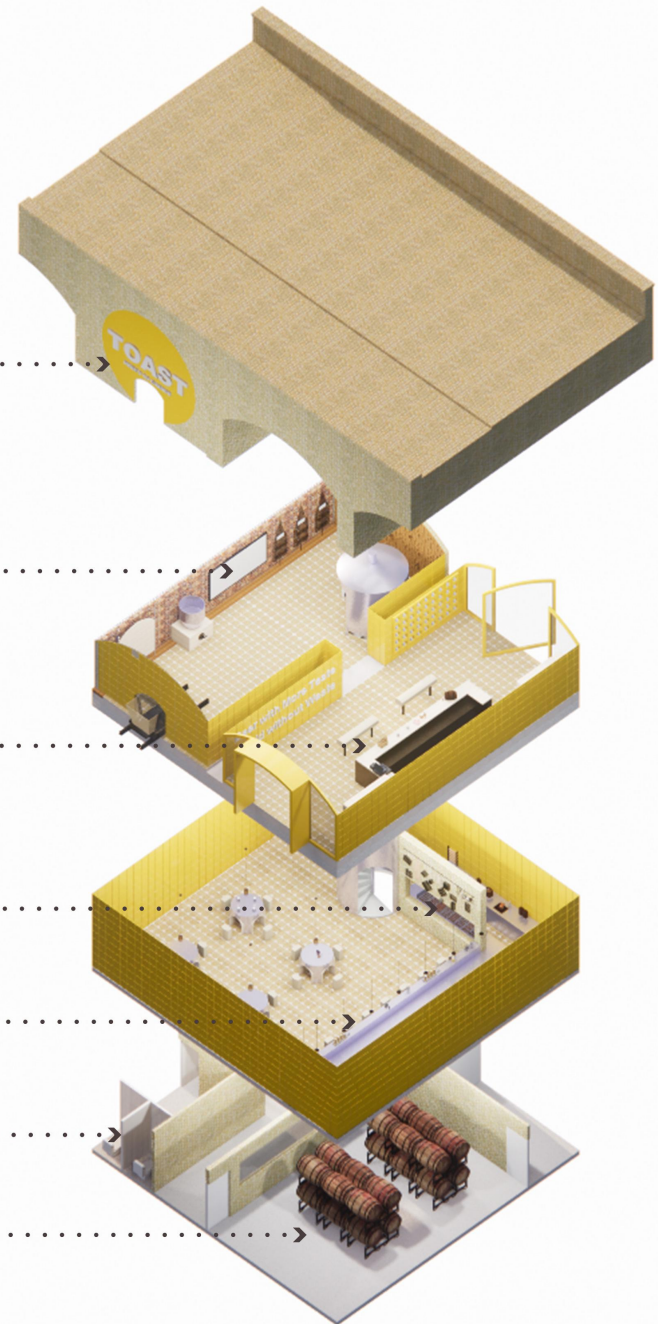
Take Away Bar ○

Bakery Counter ○

Bar ○

Toilet ○

Storage ○





TOAST

HERE'S TO CHANGE

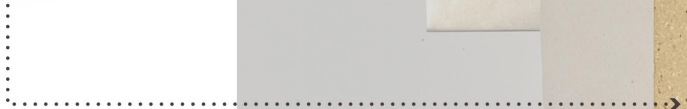
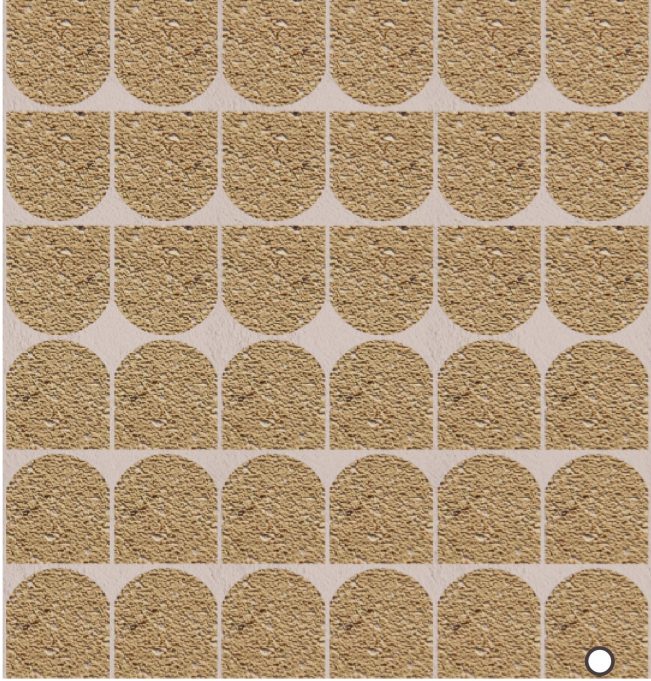


TAKE AWAY & EXHIBITION



Take Away Bar

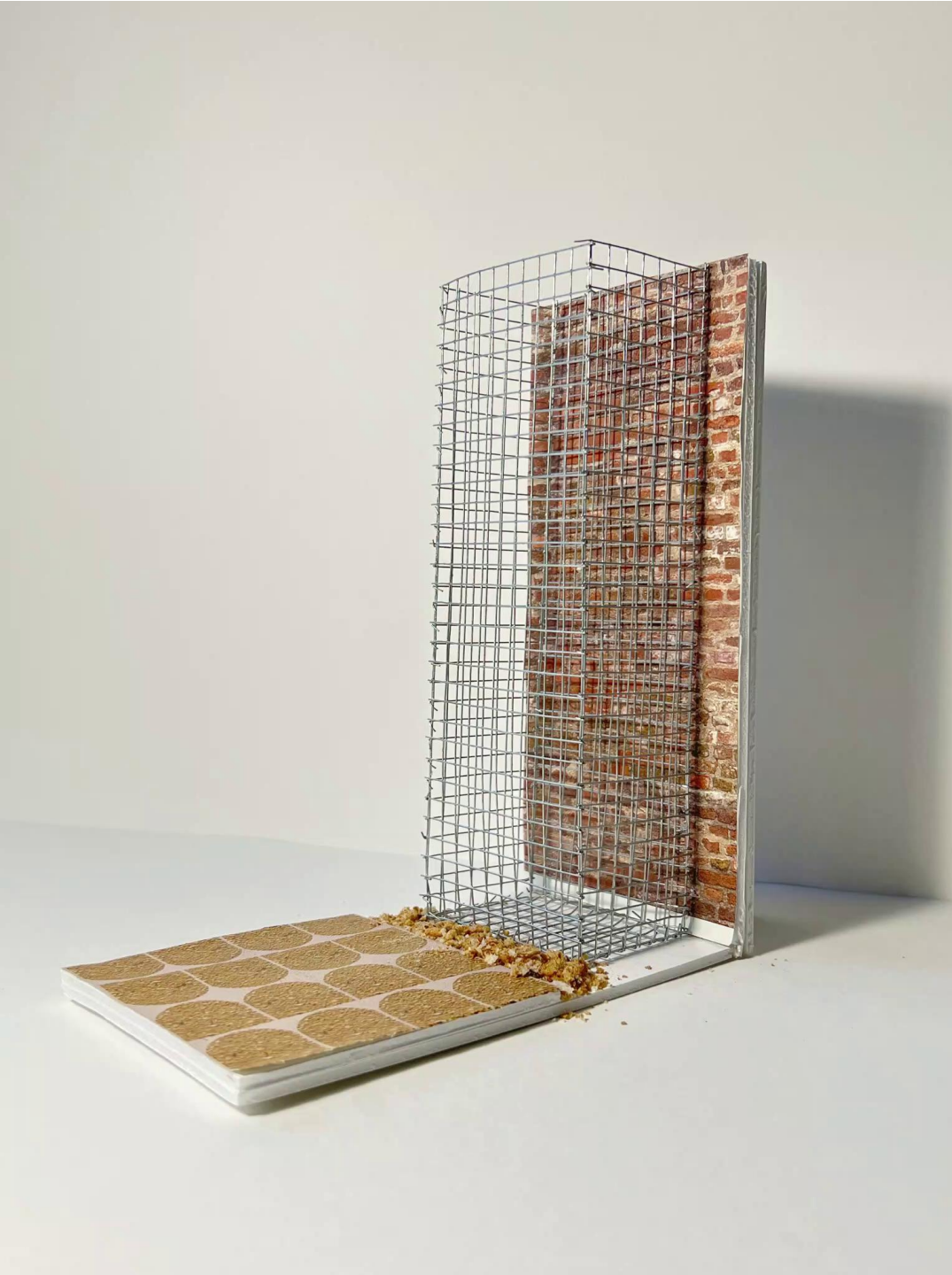








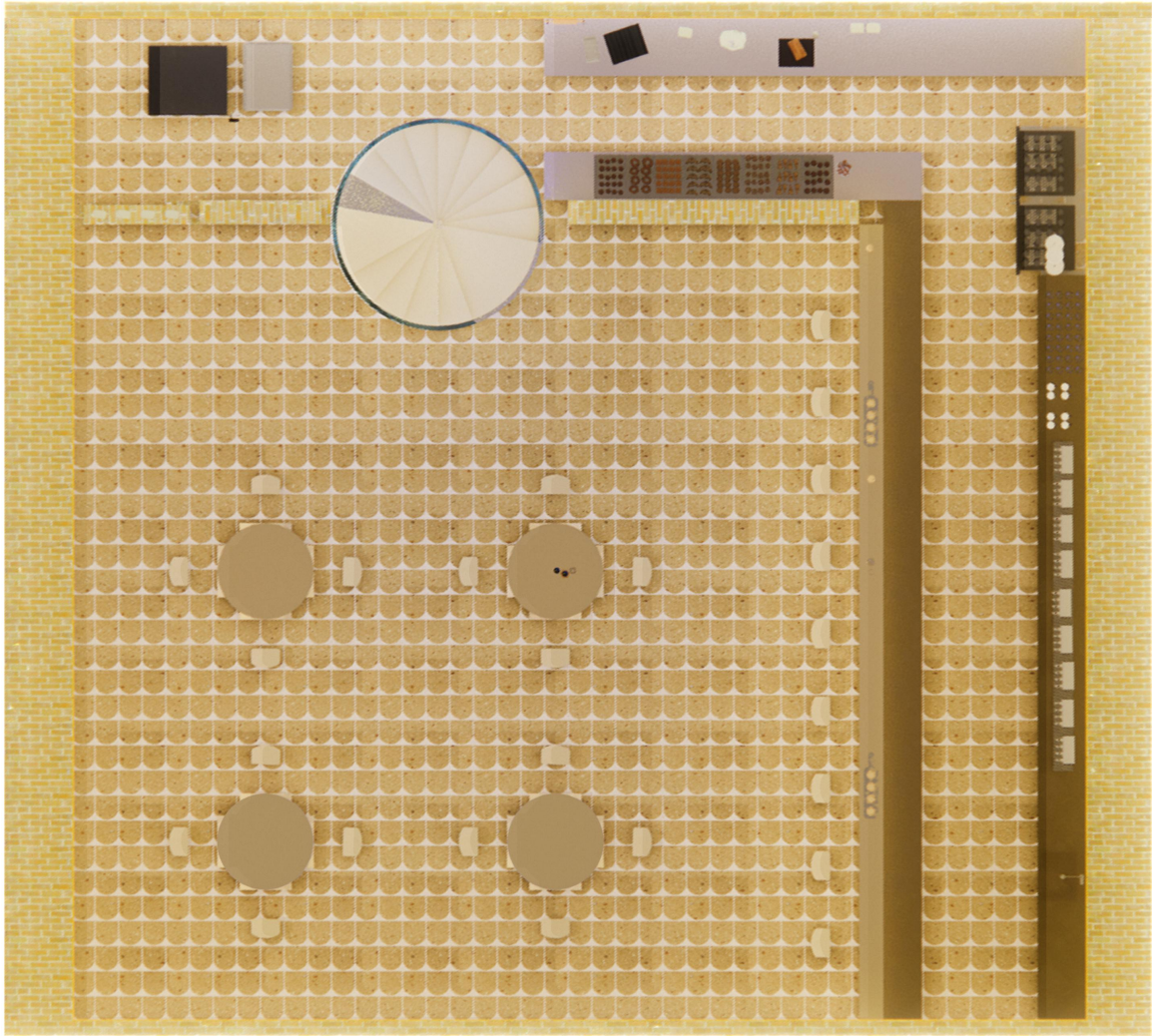
Toast Ale Gallery 1



BREAD GABION



Toast Ale Gallery 2



BAR & BAKERY



Underground Bar 1



Underground Bar 2



CHEERS!

