

Carbon Zero Hero, an Australian IPA, combines Adelaide Hills hop flowers with yeast from propagating wizard Atomic Yeast and malt from Yorke Premium Malt for a considered, fully flavoursome IPA worthy of our carbon mission.

100% NATURAL

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With aromas of resinous pine, citrus and grapefruit, it's a perfectly delicious (guilt free) mouthful you can knock back.



## **CARBON NEUTRAL?** We work in two stages: first, reduce our CO2 emissions. Second, offset the remaining ones.



That includes using local and ethical ingredient

suppliers, using sustainable delivery partners such as

Sendle and repurposing byproducts from our brewpub

Reducing emissions while making beer is our primary

in Adelaide as livestock feed. We also work with climate active projects such as Savanna burning on Tiwi Island and Indigenous Land Conservation at Mount Sandy to offset the remaining emissions produced by the beer production. **MORE ABOUT OUR CARBON NEUTRAL MIS** 

direction.



For every four-pack of our Carbon Zero Hero IPA that you consume, you are removing 80 party balloons worth of CO2 from the atmosphere. That's you, raising your can and putting your foot down about climate change - plus, hey, drinking a premium and locally crafted delicious beer. By supporting conscious

For beer lovers, it means you'll be able to drink your

favourite tinnies without the guilt. It's a sip in the right

microbreweries who take the time to waste less, you'll be taking a step towards a more sustainable future. For that we say thanks, and cheers!



**AND IGNITE CHANGE** Our first ever carbon Hero Australian IPA, is

**BUY SOME BEER** 

neutral beer, Carbon Zero available now through our online store. Get yourself a four-pack for \$29