

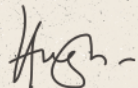
“Nettles are fierce, invasive – and they sting! They are also a wonderful ingredient, with a herbaceous flavour and a zesty tang.

They make a fantastic soup and, being a close cousin of the hop, a truly wonderful beer.

I promise it won't sting, but the tingling, citrusy notes will leave a lasting impression...

We're brewing with locally foraged nettles from responsible organic farms that leave space for these and other wild plants. This helps to create essential habitats for some of our most important pollinators.

There's a lot to feel good about in this can!



Hugh Fearnley-Whittingstall,
River Cottage
rivercottage.net

Ingredients: Organic barley malt, organic oats, organic nettles, organic hops, yeast
Allergens: contains gluten from highlighted sources



Hugh Fearnley-Whittingstall's

RIVER COTTAGE ORGANIC

STINGER



NETTLE ALE

Fresh, Herbal & Zesty

4.2% ABV

#foodtoinspirechange

We're proud to collaborate with Hugh and the River Cottage team and use our organic beer to inspire change! Our trio of intriguing ales highlights the work we are doing to transform UK organic hop growing into a thriving, biodiverse agriculture.

Responsibly farmed beer supports wildlife on farms, captures more carbon in the soil, improves water cycles and leaves less chemical residue on our food.

So please join us on our delicious, refreshing, organic adventure, as we tell the story of three botanical cousins: the aromatic hop, the nutty hemp and the zesty nettle.



Greg Pilley,
Stroud Brewery



Stroud Brewery is a Certified B Corp

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