



COOPERS BEST EXTRA STOUT

BEER PROFILE

ABV 6.3%

IBU 44

EBC 160

HOPS Pride of Ringwood

MALT Coopers Pale, Black

YEAST Coopers Ale

FORMAT

375mL Bottle

750mL Longneck

50L Keg

ROLL THE BOTTLE GENTLY

ROCK THE KEG DAILY

To produce the signature cloudy appearance and unlock our distinctive taste.

TASTING NOTE

Coopers is renowned for its expertise in top fermentation and natural conditioning. This process gives Best Extra Stout a fruity and floral aroma which enhances the chocolate and coffee notes derived from roasted malt. This rich chocolate palate is balanced with aromatic hops to achieve a dry medium after bitterness.

NATURAL CONDITIONING

Our ales get their unique Coopers flavour and cloudy appearance through a process called natural conditioning, where a small amount of live yeast is added to our beer just before packaging. This causes secondary fermentation, which carbonates the beer and eliminates the need for any preservatives or additives.