



COOPERS DARK ALE

BEER PROFILE

ABV 4.5%

IBU 25

EBC 50

HOPS Pride of Ringwood

MALT Coopers Pale, Crystal

YEAST Coopers Ale

FORMAT

375mL Bottle

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 Dark Ale fruity and floral characters. The finest pale and roasted crystal malts are used to create a smooth palate, delectable chocolate and coffee flavours, and a refreshing crisp 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.