



# COOPERS ORIGINAL PALE ALE

## BEER PROFILE

**ABV** 4.5%

**IBU** 26

**EBC** 8

**HOPS** Pride of Ringwood

**MALT** Coopers Pale

**YEAST** Coopers Ale

## FORMAT

375mL Can

375ml Bottle

750ml Longneck

50L Keg

## ROLL THE BOTTLE OR CAN ROCK THE KEG DAILY

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

Australia's number one Pale Ale\*.

## TASTING NOTE

Coopers is renowned for its expertise in top fermentation and natural conditioning. This process gives Original Pale Ale a cloudy appearance and a fruity and floral aroma. The balanced use of malt and hops delivers a refreshing palate, finishing with a 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.

\* Data sourced from IRI MarketEdge based on data definitions provided by Coopers Brewery Ltd. MAT 2/7/2023.