

## **COOPERS PACIFIC PALE ALE**

#### **BEER PROFILE**

**ABV** 4.2%

**IBU** 36

**EBC** 7

**HOPS** Melba, Galaxy

**MALT** Coopers Pale

**YEAST** Coopers Ale

#### **FORMAT**

375mL Can 50L Keg

# ROLL THE CAN 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 Pacific Pale Ale its cloudy appearance and a fruity and floral aroma. Dry hopping enhances these notes to highlight tropical and citrus fruit characters. The outcome is 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.