



COOPERS SPARKLING ALE

BEER PROFILE

ABV 5.8%

IBU 32

EBC 11

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.

TASTING NOTE

Coopers is renowned for its expertise in top fermentation and natural conditioning. This process gives the iconic 'Red Label' Sparkling Ale a cloudy appearance and a fruity and floral aroma. Generous use of malt and hops deliver a delicious malty palate and a well-balanced 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.

Coopers
FOREVER ORIGINAL