



Coopers

FOREVER ORIGINAL

COOPERS XPA

BEER PROFILE

ABV 5.2%

IBU 37

EBC 13

HOPS Simcoe, Lemondrop

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 Extra Pale Ale a cloudy appearance and a fruity and floral aroma. Dry hopping highlights citrus notes of grapefruit and mandarin. A smooth malt palate is balanced with generous hop use for a well-rounded 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.