

Coopers Stout

A rich and complex Stout with an uncompromising flavour that delivers a spiritual experience for the serious Coopers connoisseur – a Coopers tradition. Welcome to the Stout that is lauded around the world for its tradition and quality

Coopers Best Extra Stout is brewed using the choicest raw materials and classic brewing techniques, which produce a beer with punch. It is a beacon for lovers of a hearty brew, with a robust yet complex flavour, it's everything a champion stout should be.

This beer is a silky black colour and pours with appreciable carbonation resulting in a thick tan head. The cloudiness that may be evident is due to the presence of yeast, which is carried through the fermenting stage to finally produce the natural carbonation.

The aroma is a rich and complex one. The aroma initially is a strong roasted malt character with undertones of chocolate, nuts, black coffee and tobacco which then develops with age into that of raisins, smoked wood and liquorice. The mouth feel is soft and velvety with a lingering carbonation. The mid palate contains sweet chocolate notes with the hop imparting their natural hop flavour and the finish is dry with a medium after bitterness from both the hops and the roasted malt.

The choice of brewing raw materials includes malted barley, roasted malt, hops, water, sugar and yeast. The use of a small amount of sugar is part of the Australian style. The premium grade malted barley is grown and malted in South Australia in accordance with Coopers' stringent specification. The roasted malt is specially roasted to meet our requirements and does not produce the astringent flavours of roasted

barleys that are frequently used in other Stouts. Australian grown Pride of Ringwood hops are used to provide the hop bitterness. The water used is derived from the deep aquifers at the brewery the mineral content is adjusted using a unique process to provide water with a composition that is suited to stout. The yeast culture used for fermentation is a top fermenting type, and it ferments at a higher temperature than the lager beers producing a highly robust product with a complex flavour profile.

The methods used in both the brewhouse and fermentation area are traditional for this style of beer. After the fermentation, a special technique of natural conditioning the same strain of yeast used for the primary fermentation is used and added to the beer prior to it being packed into bottles or kegs using state of the art equipment. A secondary fermentation and natural conditioning is then carried out in the package in such a way that the yeast is maintained in a healthy state during this second fermentation. This beer is preservative and additive free as the low levels of oxygen present in the beer at the time of packaging is consumed by the yeast.

This beer would be best suited to accompany foods such slow cooked meats which can contrast the beer's bitterness, pork or beef dishes which match well with the beer's dry finish or cheese which can either match or contrast the beer's flavour and chocolate based desserts are well matched with Stout. Another classic match is with oysters, this match has existed for hundreds of years.

Alcohol:	6.3%
Carbohydrates:	3.0 Grams/100ml
Standard Drinks:	1.9/375ml
Energy:	213 Kilojoules/100ml 51 Calories/100ml

“When it rains, it pours.”

