

Coopers Birell has all the hallmarks of a great premium beer. It has a rich golden colour, and has a full malty aroma and flavour with one important difference: an alcohol content of only 0.5%.

The flavour is initially sweet but is balanced by the moderately high bitterness and finishes with a soft body with good carbonation and crisp after-bitterness.

The choice of brewing raw materials is in keeping with the long traditions of Lager brewing and is limited to malted barley, hops, water and yeast. No additional sugar or other adjunct is used as an additional carbohydrate source. The barley malt is grown and malted in South Australia in accordance with Coopers' specification. The Australian grown hop variety called Pride of Ringwood provides the hop bitterness. The water used is derived from deep aquifers at the brewery. The mineral content is adjusted using a unique process to provide water with a composition that is suited to Lager beer production. The yeast culture used for fermentation is a bottom

temperatures to produce a beer with minimal alcohol whilst also having a full character.

The methods used in both the brewhouse and fermentation area are unique to this style of beer. The process begins with a careful mashing program that results in a high amount of unfermentable sugars. In order to further keep the alcohol low, the fermentation is deliberately limited and hence a high amount of residual sugar is produced. The beer is then chilled and kept below zero to allow maturation, clarification and stabilisation to occur over an extended period. A final cold filtration then occurs and the beer can then be packed into bottles or cans using state of the art equipment that prevents any air contacting the beer and causing oxidation that damages the flavour.

This beer would be best suited to accompany foods like pasta or Asian dishes which match the bitterness in the beer

Alcohol:	0.5%
Carbohydrates:	4.15 Grams/100ml
Energy:	91 Kilojoules/100ml 21 Calories/100ml

