

# Coopers Dark Ale



A genuinely surprising Ale with a smooth creamy chocolate flavour that rewards the adventurous beer drinker- the Coopers aficionados. Welcome beer aficionados to a new level of beer enjoyment.

Coopers Dark Ale is brewed using quality raw materials and century old brewing techniques, which produce a dark beer full of promise a journey in taste, starting fresh and creamy and finishing with a lingering coffee flavour.

This beer is a dark brown colour and pours with crisp carbonation resulting in crisp, stable off-white head. The cloudiness which is 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 bold statement in malt character: toasted malt with hints of chocolate from the roasted malt, there is also some fruit aroma and yeasty notes. The initial flavour displays a moderate roasted malt character with a subtle hop flavour. The mid palate displays some slight sweetness and a mild nutty taste and the finish is dry and medium bodied with a unique linger of cocoa.

The choice of brewing raw materials includes malted barley, roasted malt, hops, water and yeast. 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. 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 this dark Ale. The yeast culture used for fermentation is a top fermenting type, and it ferments at a higher temperature than the Lager beers producing a more robust product with traces of fruity characters. These fruity flavours arise from the esters which characterise Ales produced from worts having high protein contents.

The methods used in both the brewhouse and fermentation area are unique to this style of beer. After 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 as poultry to match the dry finish, beef dishes to match the body of the beer, barbecued meat or vegetables which match with the roasted character of the beer or German cuisine which can contrast with the beer's overall flavour profile.

Alcohol:	4.5%
Carbohydrates:	1.65 Grams/100ml
Standard Drinks:	1.3/375ml
Energy:	143 Kilojoules/100ml 34 Calories/100ml

“The dark side of the family.”