

Coopers Clear

Coopers Clear is brewed using traditional raw materials and a specialised brewing technique to ensure a crisp, full flavoured Lager with the added bonus of having a lower carbohydrate content compared to other full strength Lagers. Welcome to the beer that is a celebration of what drinking beer is all about: a low carb beer with the Coopers promise of quality and taste.

This beer is a light golden colour with high clarity and excellent head formation which provides immediate visual appeal. The aroma is fresh and clean with subtle fruity esters and floral late hop notes. The flavour is initially smooth and malty, followed by a firm middle palate bitterness and finishes with a medium body with a crisp and dry taste without any lingering 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 brewing adjunct is used as an additional carbohydrate source. The premium grade malted barley is grown and malted in South Australia in accordance with Coopers' exacting specification. Carefully selected hop varieties are used to provide both hop aroma and flavour. 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 fermenting type, it has been selected for its ability to ferment at low temperatures producing a well attenuated Lager and the yeast will then settle to the bottom of the fermentation vessel at the end of fermentation.

The methods used in both the brewhouse and fermentation area are typical of Lager production, but with extra fermentation time to craft the unique character. 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 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 chicken dishes which will match the beer's all malt recipe, fish dishes which will complement the beer's crisp taste or spicy Asian dishes which can contrast the beer's dry finish.

Alcohol:	4.5%
Standard Drinks:	1.3/355ml
Carbohydrates:	1.0 Grams/100ml
Energy:	130 Kilojoules/100ml 31 Calories/100ml

“Refreshingly clear.”

