



Embark on a journey in taste. Coopers Dark Ale starts fresh and creamy, and leaves you with a lingering coffee flavour. The ale gets its rich, dark colour and unique flavour from roasted and chocolate malts.

NATURAL CONDITIONING

One of the things that give our ales that unique Coopers flavour and cloudy appearance is a process called natural conditioning.

To achieve this, we add a small amount of live yeast to our beer just before packaging. This causes a secondary fermentation in the bottle or can, which carbonates the beer and eliminates the need for any preservatives or additives.

MALT Roasted Chocolate Malts	YEAST Coopers Ale	HOPS Pride of Ringwood
EBC 50	IBU 25	ABV 4.5%