



Take a sip of Coopers history. First brewed by Thomas Cooper in 1862, Coopers Sparkling Ale is famed for its cloudy sediment and distinctive balance of malt, hops and fruity characters.

#### 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.

<b>MALT</b> Coopers Pale	<b>YEAST</b> Coopers Ale	<b>HOPS</b> Pride of Ringwood
<b>EBC</b> 11	<b>IBU</b> 30	<b>ABV</b> 5.8%