



Brace yourself for a robust flavour comprising a blend of fruit, chocolate and hop bitter notes. Coopers Best Extra Stout gets its unique dark texture from specially roasted black malt. It's everything a stout should be.

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 Black Malt	YEAST Coopers Ale	HOPS Pride of Ringwood
EBC 66	IBU 40	ABV 6.3%