



# Coopers

# LAGER

Coopers Lager is brewed using traditional raw materials and brewing techniques, which produce a crisp, refreshing flavour with a good balance of malt and hop character. Welcome to a Lager that actually has something to say.

This beer is a light golden colour with high clarity and excellent head formation and retention 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 and a crisp, non-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. Specially selected hop varieties are used to provide both a floral hop aroma and hop bitterness. 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 an appealing fruit-ester character and 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, most notably the use of low temperature fermentation in Lager fermentation vessels which have steep conical bottoms to separate the yeast at fermentation's end. 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, cans or kegs 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 seafood which match well with the body of the beer, spicy or Asian dishes which can contrast the beer's overall flavour profile and barbecued foods which are a good match for the beer's alcohol level.

<b>EBC</b> 9	<b>IBU</b> 22	<b>ABV</b> 4.6%
<b>ENERGY</b> 189 KJ/45 CAL/100ML		<b>CARBOHYDRATE</b> 2.4 G/100ML