



Coopers

LIGHT

Coopers Premium Light is brewed using traditional raw materials and brewing techniques, which produce a lower alcohol beer which still displays a full flavour with plenty of malt and hop character. Welcome to a premium low alcohol Lager that does not sacrifice on flavour.

This beer is a light straw colour with a high degree of clarity and excellent foam which lasts throughout the enjoyment of the beer. The aroma is clean and fresh with up front malt character and subtle fruity esters and floral and grassy late hop notes. The flavour is initially quite soft and malty with but has noticeable mouth feel followed by a sweet middle palate and finishes with a medium to light body and a crisp, mild 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 adjunct is used as an additional carbohydrate source. The barley malt is grown and malted in South Australia in accordance with Coopers' specification. Specially selected hop varieties are used to provide a grassy and floral hop aroma and also 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 and full 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 ability to limit the amount of unfermented malt sugar and 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 such as fish and shellfish which match well with the crisp flavour of the beer, or mild Asian dishes which match well with the beer's dry finish or poultry which match well with the low alcohol.

EBC 9	IBU 17	ABV 2.9%
ENERGY 125 KJ/39 CAL/100ML	CARBOHYDRATE 2.1G/100ML	PROTEIN 0.3G/100ML