



This is the beer that inspired a generation of Pale Ale lovers. With a well balanced flavour profile and crisp bitterness, it's perfect for all occasions.

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 Coopers Pale	YEAST Coopers Ale	HOPS Pride of Ringwood
EBC 8	IBU 24	ABV 4.5%