



A refreshing summer-style, naturally conditioned ale that delivers tropical fruit notes with a distinct dry hop character and mild bitterness.

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.

It's a bit TROPICALE.

MALT Coopers Pale	YEAST Coopers Ale	HOPS Galaxy, Melba
EBC 7.0	IBU 27	ABV 4.2%