



Coopers XPA is all about 'extra' hop flavour whilst being well balanced and easy to drink. With its famous Coopers Ale yeast and smooth malt character, Coopers XPA exhibits citrus undertones with aromas of grapefruit and a hint of mandarin.

#### 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.

<b>MALT</b> Coopers Pale	<b>YEAST</b> Coopers Ale	<b>HOPS</b> Simcoe & Lemondrop
<b>EBC</b> 13	<b>IBU</b> 37	<b>ABV</b> 5.2%