

Brew 'A'

Coopers Brewery has released a limited edition IPA which has been named Brew 'A' in honour of Thomas Cooper's first brew.

India Pale Ales (IPA) were developed in the United Kingdom in the 19th century to provide an export beer suitable for hotter climates. In order to promote drinkability for these markets, the IPAs were strong in alcohol with low levels of residual sugars. Furthermore, the IPAs were well-hopped, as hops have preservative qualities. When Thomas Cooper started brewing he aimed to produce a colonial alternative to these imported IPAs.

Brew 'A' has a high level of hop addition to mimic the bitterness of an historical IPA. Coopers brewing team has used generous amounts of the new hop variety Enigma, as well as the well-known Cascade, to achieve a bitterness of 60 IBU.

The hops are added at different stages of brewing to achieve both the foundation of bitterness as well as significant late-hopping characters, of which the predominant fruit flavours are melon, berry, stone-fruit and citrus, combined with a sense of spice and pine.

The malt grist of pale and crystal malts imbues the ale with a deep amber colour, and at the same time providing a malty biscuit aftertaste to balance the strong front-end bitterness.

The fermentation is carried out by the ale yeast originally selected by Thomas' sons more than a century ago. The ale ferment enriches the floral and fruity flavour profile of the beer which is relatively strong at 6.0% ABV, complete with our familiar Coopers' cloudy cask-conditioned appearance.

The strong hop aroma and flavour of this beer is a good match for hot and spicy foods such as Thai and Indian curries, accentuating the lemongrass, ginger, lime and dry spices contained within.

Released only in kegs, Coopers will make Brew 'A' IPA available to selected outlets from May. From previous experience, we expect this limited production to generate strong interest that will see the IPA sell quickly.