

Coopers Mild Ale



A smooth and easy drinking mid strength beer with all the flavour you would expect from a Coopers Ale. Welcome to a mid-strength beer that is full of flavour.

Coopers Mild Ale is brewed using traditional raw materials and Ale brewing techniques, which produce a clean, refreshing flavour with fruity and floral characters, balanced with a crisp bitterness and smooth malt character.

This beer is a pale golden colour and pours with a lively level of carbonation. The slight cloudiness which is evident is due to the presence of yeast, which is carried through the fermenting stage to finally produce the natural carbonation.

The aroma has a strong malt character with hints of mild citrus from the hops and some mild spice notes. The initial flavour displays moderate malt character with a balanced hop flavour. The mid palate is light bodied with lively carbonation and the finish is dry and displays some mild to low after-bitterness which adds to the pleasing mouth feel.

The choice of brewing raw materials is limited to malted barley, hops, water and yeast. No additional sugar or other adjunct is used as an additional carbohydrate source. The premium grade malted barley is grown and malted in South Australia in accordance with Coopers' exacting specification. The two different hop varieties used are: Australian grown Pride of Ringwood hops provide the majority of the hop bitterness and quantities of the aroma and a variety called Saaz are used in late hopping to provide distinctive floral and citrus hop notes. 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 Ale production. The yeast culture used for fermentation is a top fermenting type, and it ferments at a higher temperature than the Lager beers producing a more robust product full of fruity flavour. These fruity flavours arise from the esters which characterise Ales produced from worts having high protein contents.

The methods used in both the brewhouse and fermentation area are unique to this style of beer. After fermentation, a special technique of natural conditioning the same strain of yeast used for the primary fermentation is used and added to the beer prior to it being packed into bottles, cans or kegs using state of the art equipment. A secondary fermentation and natural conditioning is then carried out in the package in such a way that the yeast is maintained in a healthy state during this second fermentation. This beer is preservative and additive free as the low levels of oxygen present in the beer at the time of packaging is consumed by the yeast.

This beer would be best suited to accompany foods like lamb or pork which can complement the beer's flavour, Asian dishes which match well with the beer's dry finish, or pasta or even cheeses like Blue Cheese or strong Cheddar to contrast with the mild flavour of the beer.

Alcohol:	3.5%
Carbohydrates:	1.5 Grams/100ml
Standard Drinks:	1.0/375ml
Energy:	125 Kilojoules/100ml 30 Calories/100ml

“A mid-strength with full flavour.”