

THE BEER DEMYSTIFIER *NEW YORK CITY FILES* 2009-2010

BREWERY PROFILE

Coopers

Leabrook, Australia

Unusually for an Australian brewery, Coopers produce a range of bottle-conditioned ales with a pronounced yeast sediment that can either be decanted with the beer or left in the bottle after a careful pour.

Importer: [Preiss Imports](#)

Distributor: Union Beer Distributors, tel. 1 718 497 2407.



Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

* Bland, one-dimensional, or tasting of cheap adjuncts – unenjoyable. Not recommended.

** Nothing special but may be worth trying if nothing better is available.

*** Good, recommended.

**** Great, highly recommended.

***** Exceptionally good, very highly recommended.

Ratings are based on personal taste although, in certain instances, outside evaluations have been used when a particular beer has not been sampled by the author/webmaster.

{S} after the beer name denotes seasonal availability.

Original Pale Ale (4.5%) *** < - ENGLISH BEST BITTER - > – A straw-colored, slightly herbal session pale ale.

Dark Ale (4.5%) *** < - ENGLISH DARK MILD - > – A toasty, uncomplicated dark mild ale with subtle nuances of nuts and toffee.

Lager (5.0%) *** < - STANDARD LAGER - > – A crisp lager, refreshing. Filtered, unlike the range of ales.

Sparkling Ale (5.8%) *** < - ENGLISH PALE ALE - > – Zesty golden ale with hints of green apples, easily drinkable.

Best Extra Stout (6.3%) **** < - FOREIGN EXTRA STOUT - > – A very roasty, dark stout with coffee and roasted barley plentiful on the palate.

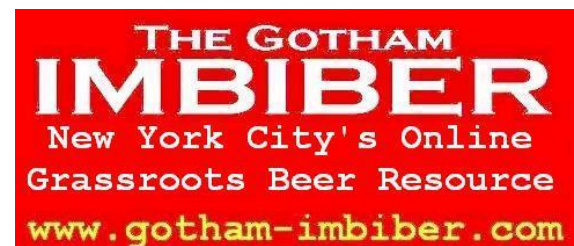
Extra Strong Vintage Ale (7.5%) **** < - ENGLISH STRONG ALE - > – Rich, smooth, and slightly warming ale with lively natural carbonation levels.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenues.com/breweries/coopers-brewery>

Ratings and tasting notes are taken from Beer Demystifier New York City 2008-2009 by Alex Hall (published June 2008).

This page is written by Alex Hall, and is updated to June 2008.



Join the craft beer revolution.
You'll enjoy it.