Beer Styles Study Guide

Today, there are hundreds of documented beer styles and a handful of organizations with their own unique classifications. As beer styles continue to evolve, understanding the sensory side of craft beer will help you more deeply appreciate and share your knowledge and enthusiasm for the beverage of beer.

Take a deeper dive into America’s craft beer styles and improve your ability to describe the tastes, textures and aromas of beer. Here is your study guide that will help prepare you for what you might encounter when tasting craft beer.

How to Use the Study Guide

The CraftBeer.com Beer Styles Study Guide (below and available as a PDF) is for those who want to dive even deeper and includes quantitative style statistics not found in the Beer Styles section. Using an alphabetical list of triggers — from alcohol to yeast variety — this text will help describe possible characteristics of a specific beer style.

The best part of learning about craft beer is getting to taste and experience what you’re studying. Use the CraftBeer.com Tasting Sheet to help you analyze and describe what you taste and if it’s appropriate for a particular beer style.

The Beer Styles Study Guide may provide more information than many beer novices care to know. However, as your beer journey unfolds, your desire for more descriptors and resources will grow.

Do All Craft Brewers Brew Beer to Style?

Craft beer resides at the intersection of art and science. It is up to each individual brewer to decide whether they want to create beer within specific style guidelines or forge a new path and break the mold of traditional styles.
Because so many craft brewers brew outside style guidelines, it is impossible to make a list that fully represents the spectrum of beers being created today. CraftBeer.com Beer Styles include many common styles being made in the U.S. today, but is not exhaustive.

Common U.S. Beer Styles

Craft brewers use a wide variety of ingredients to achieve the aroma, body, flavor and finish they desire in their beer. They often take classic, old-world styles from great brewing countries like England, Germany and Belgium and add their own twists by modifying the amount or type of ingredients or the brewing processes. Due to the popularity of craft beer in America, there are now multiple beer styles uniquely credited to the U.S.

Due to the constant experimentation and exploration by today’s U.S. brewers, new beer styles are constantly evolving. That makes it difficult, if not impossible, to fully document all types of beer being made at any given time. Another factor is that new beer styles usually become established by developing a track record of multiple breweries making the same type of beer over years and years. In other words, it takes time before any trendy new type of beer is deemed a recognized beer style.

To create this study guide, we looked at the world beer styles recognized by the Brewers Association (publishers of CraftBeer.com) and narrowed that list down to 79 styles in 15 style families. Descriptive terms are always listed from least to most intense.

Overview of the Study Guide

Explanation of Quantitative Style Statistics

- **Original Gravity (OG):** The specific gravity of wort (unfermented beer) before fermentation. A measure of the total amount of solids that are dissolved in the wort, it compares the density of the wort to the density of water, which is conventionally given as 1.000 at 60 Fahrenheit.

- **Final Gravity (FG):** The specific gravity of a beer as measured when fermentation is complete (when all desired fermentable sugars have been converted to alcohol and carbon dioxide gas). When fermentation has occurred, this number is always less than Original Gravity.

- **Alcohol By Volume (ABV):** A measurement of the alcohol content in terms of the percentage volume of alcohol per volume of beer. Caution: This measurement is always higher than Alcohol by Weight (not included in this guide). To calculate the approximate volumetric alcohol content, subtract FG from OG and divide by 0.0075.

  Example: \( \text{OG} = 1.050, \text{FG} = 1.012 \) \( \text{ABV} = \frac{1.050 - 1.012}{0.0075} = 0.038 / 0.0075 = 5.067 \text{ ABV} = 5\% \) (approximately)
• **International Bitterness Units (IBUs):** 1 bitterness unit = 1 milligram of isomerized (exposed to heat) hop alpha acids in one liter of beer. Can range from 0 (lowest—no bitterness) to above 100 IBUs. Usually the general population cannot perceive bitterness above or below a specific range of IBUs (said to be below 8 and above 80 IBUs by some sources).

• **Bitterness Ratio (BU:GU):** A comparison of IBUs (Bitterness Units) to sugars (Gravity Units) in a beer. .5 is perceived as balanced, less than .5 is perceived as sweeter and over .5 is perceived as more bitter. Formula: Divide IBU by the last two digits of Original Gravity (remove the 1.0) to give relative bitterness. Note: Carbonation also balances beer’s bitterness, but is not factored in this equation. This is a concept from Ray Daniels, creator of the Cicerone® Certification Program.

  Example: pale ale with 37 IBUs and an OG of 1.052 is 37/52 = 0.71 BU:GU

• **Standard Reference Method (SRM):** Provides a numerical range representing the color of a beer. The common range is 2-50. The higher the SRM, the darker the beer. SRM represents the absorption of specific wavelengths of light. It provides an analytical method that brewers use to measure and quantify the color of a beer. The SRM concept was originally published by the American Society of Brewing Chemists.

  Examples: Very Light (1-1.5), Straw (2-3 SRM), Pale (4), Gold (5-6), Light Amber (7), Amber (8), Medium Amber (9), Copper/Garnet (10-12), Light Brown (13-15), Brown/Reddish Brown/Chestnut Brown (16-17), Dark Brown (18-24), Very Dark (25-39), Black (40+)

• **Volumes of CO2 (v/v):** Volumes of CO2 commonly vary from 1-3+ v/v (volumes of dissolved gas per volume of liquid) with 2.2-2.7 volumes being the most common in the U.S. market. Beer’s carbonation comes from carbon dioxide gas, which is a naturally occurring byproduct created during fermentation by yeast and a variety of microorganisms. The amount of carbonation is expressed in terms of “volumes” of CO2. A volume is the space the CO2 gas would occupy at standard temperature and pressure, compared to the volume of beer in which it’s dissolved. So one keg of beer at 2.5 volumes of CO2 contains enough gas to fill 2.5 kegs with CO2.

• **Apparent Attenuation (AA):** A simple measure of the extent of fermentation wort has undergone in the process of becoming beer, Apparent Attenuation reflects the amount of malt sugar that is converted to ethanol during fermentation. The result is expressed as a percentage and equals 65% to 80% for most beers. Or said more simply: Above 80% is very high attenuation with little residual sugar. Below 60% is low attenuation with more residual sugar remaining. Formula: $\text{AA} = \left(\frac{\text{OG}-\text{FG}}{\text{OG}-1}\right) \times 100$
Example: OG = 1.080, FG = 1.020 AA = \([(1.080 - 1.020) / (1.080 - 1)] \times 100 \ AA = (0.060 / 0.080) \times 100 \ AA = 0.75 \times 100 \ AA = 75\% \\

- **Commercial Examples:** List some U.S. brewery produced examples of this style.

The A-Z of Beer Styles

**Use this alphabetical list of triggers as a guide to help you when describing possible characteristics of a specific beer style.**

**Alcohol**
- Ranges: not detectable, mild, noticeable, harsh
- A synonym for ethyl alcohol or ethanol, the colorless primary alcohol component of beer.
- Alcohol ranges for beer vary from less than 3.2% to greater than 14% ABV. Sensed in aroma, flavor and palate of beer
- Fusel alcohol can also exist in beer

**Brewing and Conditioning Process**
- Brewers use a wide variety of techniques to modify the brewing process. Some of the variables they play with might include variable mashing, steeping, unique fermentation temperatures, multiple yeast additions, barrel aging and blending, dry hopping and bottle conditioned.

**Carbonation (CO2): Visual**
- Ranges: none, slow, medium, fast rising bubbles
- Carbonation is a main ingredient in beer. It lends body or weight on the tongue and stimulates the trigeminal nerves, which sense temperature, texture and pain in the face. Carbonation can be detected as an aroma (carbonic acid). It also affects appearance and is what creates the collar of foam common to most beer styles.
- Carbonation can be naturally occurring (produced by yeast during fermentation) or added to beer under pressure. Nitrogen can also be added to beer, providing smaller bubbles and a softer mouthfeel compared to CO2.

**Clarity:** The degree to which solids in suspension are absent in beer; different from color and brightness.
- Ranges: brilliant, clear, slight haze, hazy, opaque
- Solids can include unfermented sugars, proteins, yeast sediments and more.
- The degree to which solids are present in solution is referred to as turbidity.

**Color (SRM):** See SRM under Quantitative above.
Country of Origin: The country from which a style originates

Food Pairing: Cheese, Entree, Dessert

Glass: The recommended glassware for each beer style.

Hop Ingredients

- Flavor and aroma ranges: citrus, tropical, fruity, floral, herbal, onion-garlic, sweaty, spicy, woody, green, pine, spruce, resinous
- Bitterness ranges: restrained, moderate, aggressive, harsh
- Hops deliver resins and essential oils that influence beer’s aroma, flavor, bitterness, head retention, astringency, and perceived sweetness. They also increase beer’s stability and shelf life.
- Brewers today use well over 100 different varieties of hops worldwide. Hops grown in the U.S. contribute an estimated 30 percent to the global supply.

Malt Ingredients

- Flavor and aroma ranges: bread flour, grainy, biscuit, bready, toast, caramel, prune-like, roast, chocolate, coffee, smoky, acrid
- Malt has been called the soul of beer. It is the main fermentable ingredient, providing the sugars that yeast use to create alcohol and carbonation.
- Malt is converted barley or other grains that have been steeped, germinated, heated, kilned (or roasted in a drum), cooled, dried and then rested.
- A wide variety of barley and other malts are used to make beer, including pale malt (pilsner and pale two-row), higher temperature kilned malt (Munich and Vienna), roasted/specialty malt (chocolate and black) and unmalted barley. Wheat malt is commonly used as well.
- Malt provides fermentable and non-fermentable sugars and proteins that influence beer’s aroma, alcohol, body, color, flavor and head retention.

Other Ingredients

- Adjuncts are ingredients that have typically not been malted, but are a source of fermentable sugars.
- Common adjuncts include: candy sugar, honey, molasses, refined sugar, treacle, maple syrup
- Unmalted starchy adjuncts: oats, rye, wheat, corn/maize, rice
  - Note: Many of these grains can be malted to create unique flavors compared to their unmalted counterparts.
- Other: fruit, herbs, roasted (unmalted) barley or wheat, spices, wood

Oxidative/Aged Qualities
- Can come from hops, malt or yeast. Only listed where appropriate for the specific style.
- Aroma/Flavor: almond, blackcurrant, E-2-nonenal (papery/cardboard), honey, metallic, sherry, sweat socks, others
- Color: Beer darkens over time due to oxygen ingress.

**Palate**

- Palate refers to the non-taste sensations felt on the mouth and tongue when tasting a beer. The palate of a beer can be sensed as:
  - Astringency
    - Ranges: low, medium(-), medium, medium(+), high
  - Body
    - Ranges: drying, soft, mouth-coating, sticky
  - Palate Carbonation
    - Ranges: low, medium, high
  - Length/Finish
    - Ranges: short (less than 15 seconds), medium (up to 60 seconds), long (more than 60 seconds)

**Serving Temperature**

- Storage of draught beer should remain at 38° F to retain the level of carbonation created during fermentation.
- The service temperature of beer has an impact on the sensory aspect of a beer.
- In general, a beer will exhibit an increase in perceived aromas and flavors if served warmer than a beer that is served at a cooler temperature.
- A general rule of thumb calls for ales to be served at a warmer temperature (45-55° F) than their lager counterparts (40-45° F).

**Water Type**

- Common taste descriptors: chalk, flint, sulfur and more
- Beer is mostly water, which makes water quite an important ingredient. Some brewers make their beer without altering the chemistry of their water sources. Many do modify the water to make it most suitable to deliver the beer characteristics they hope to highlight. It provides minerals and ions that add various qualities to beer.
- Common minerals: carbonate, calcium, magnesium, sulfate

**Yeast, Microorganisms and Fermentation Byproducts**

- Yeast eats sugars from malted barley and other fermentables, producing carbonation, alcohol and aromatic compounds. The flavor of yeast differs based on yeast strain, temperature, time exposed to the beer, oxygen and other variables.
Types of Yeast:
- Ale: Saccharomyces Cerevisiae (ester driven). Commonly referred to as top fermenting yeast, it most often ferments at warmer temperatures (60-70F).
- Lager: Saccharomyces Pastorianus (often lends sulfuric compounds). Commonly referred to as bottom fermenting yeast, it most often ferments at cooler temperatures (45-55F).
- Weizen Yeast: Common to some German-style wheat beers and is considered an ale yeast.
- Brettanomyces: wild yeast with flavors like barnyard, tropical fruit, and more.
- Microorganisms: (bacteria) Acetobacter (produces acetic acid), Lactobacillus/Pediococcus (produce lactic acid), others

Byproducts of Fermentation
- For a robust spreadsheet on many byproducts or agents in beer see Flavor Components in Beer (PDF)
- Common byproducts of yeast fermentation:
  - Esters:
    - Aromas (volatiles): apple, apricot, banana, blackcurrant, cherry, fig, grapefruit, kiwi, peach, pear, pineapple, plum, raisin, raspberry, strawberry, others
    - Common esters include:
      - Isoamyl acetate (common from weizen ale yeast): banana, pear
      - Ethyl acetate: nail polish remover, solvent
      - Ethyl hexanoate: red apple, fennel
  - Phenols
    - Common phenols include:
      - 4-vinyl guaiacol: clove, cinnamon, vanilla
      - Chlorophenols: antiseptic, mouthwash
      - Syringol: smoky, campfire
      - Tannins/Polyphenols: velvet, astringent, sandpaper
  - Other fermentation byproducts
    - Common byproducts include (when acceptable to style):
      - 4-ethyl-phenol: barnyard, mice
      - 4-ethyl-guaiacol: smoked meat, clove
      - 3-methyl-2-butene-1-thiol: lightstruck
      - 2,3-butanedione (Diacetyl)
      - Acetaldehyde
      - Dimethyl sulphide (DMS)
      - Hydrogen sulphide
What is Craft Beer? What is a Craft Brewer?

Today is the best time in U.S. history to be a beer lover. The average American lives within 10 miles of a brewery, and the U.S. has more beer styles and brands to choose from than any other beer market in the world.

The definition of “craft beer” is difficult, as it means many different things to many different beer lovers. Thus, craft beer is not defined by CraftBeer.com. However, our parent organization, the Brewers Association, does define what it means to be an American craft brewer: A U.S. craft brewer is a smaller producer (making less than six million barrels of beer a year) and is independently owned. This definition allows the Brewers Association to provide statistics on the growing craft brewery community, which accounts for 98 percent of America’s 6,300+ breweries.

Visit BrewersAssociation.org for the complete craft brewer definition and details on the craft beer industry market segments: brewpubs, microbreweries and regional craft breweries.

Why Craft Beer?

Craft beer is enjoyed during everyday celebrations and is viewed by many as one of life’s special pleasures. Each glass displays the creativity and passion of its maker and the complexity of its ingredients. Craft beer is treasured by millions who see it as not merely a fermented beverage, but something to be shared, revered and enjoyed in moderation (see Savor the Flavor).

In the food arts world, craft beer is a versatile beverage that not only enhances food when expertly paired with a dish, but is also often brought into the kitchen as a cooking ingredient. Because of this, you will see suggested food pairings for each style in this guide. If you would like to geek out even further on beer and food pairing, check out CraftBeer.com’s Beer & Food Course (a free download).
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- Coffee Beer
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- Gluten-Free Beer
- Herb and Spice Beer
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- Session Beer
- Smoke Beer
- Specialty Beer
American Amber Ale

Style Family: Pale Ales
Like most amber beers, American amber ale is named after the golden to amber color this American version of English pale ale exhibits. The color is derived from the use of caramel and crystal malt additions, which are roasted to provide amber beers with the color, body and flavor many beer fans have come to appreciate. Falling under the ale beer type, amber ales ferment at warmer temperatures for what is typically a much shorter amount of time than lager style beers.

American Amber Ale
The American amber ale is one of the most widely enjoyed styles throughout the United States and serves as a cornerstone style of the American craft brewing revolution. American ambers are darker in color than their pale ale cousins, the presence of caramel and crystal malts lending a toasted, toffee flavor, along with the perception of a fuller body when compared to beers without such malts. Amber beer showcases a medium-high to high malt character with medium to low caramel character derived from the use of roasted crystal malts. The American amber is characterized by American-variety hops, which lend the amber ale notes of citrus, fruit and pine to balance the sweetness of the malt.

As with many amber beer types, American amber ale is a highly versatile companion to American cuisine, particularly foods that are grilled or barbecued, as roasted malts complement seared, charred and caramelized proteins making this ale beer type a perennial favorite at backyard cookouts.

Amber Ale Beer Near You
The popularity of the American amber ale makes the style one of the easier amber beers to seek out at small and independent craft breweries or find in a local craft-centric retailer. Across the country, you can discover countless variations of the amber ale. Use our "Find a Brewery" map to help you discover the amber ale beers at a new brewery near you.

If you enjoy the website and are interested in a convenient way to learn about amber beer, sign up to have our newsletter delivered directly to your inbox.

Quantitative Style Statistics

- OG: 1.048 - 1.058
- FG: 1.012 - 1.018
- ABV: 4.4% - 6.1%
- IBU: 25 - 45
- BU:GU: 0.62 - 0.78
- SRM: 11 - 18
- CO2 Volumes: 2 - 2.5
- Apparent Attenuation: 69 - 75

U.S. Commercial Examples

- HopBack Amber: Troegs Brewing Co.
- Boont Amber: Anderson Valley Brewing Co.
- Red Seal: North Coast Brewing Co.

Style A-Z

- Alcohol: Mild to Noticeable
- Carbonation (Visual): Medium to Fast Rising Bubbles
- Clarity: Clear to Slight Haze
- Color: Copper to reddish brown
- Country of Origin: United States

Food Pairings

- Cheese: Medium Cheddar
- Entrée: Barbecue
- Dessert: Banana Pound Cake
<table>
<thead>
<tr>
<th><strong>Glass</strong></th>
<th>Tulip</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Hop Aroma/Flavor</strong></td>
<td>Citrus-like character is acceptable</td>
</tr>
<tr>
<td><strong>Common Hop Ingredients</strong></td>
<td>Horizon, Cascade, Centennial</td>
</tr>
<tr>
<td><strong>Malt Aroma/Flavor</strong></td>
<td>Caramel</td>
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<tr>
<td><strong>Common Malt Ingredients</strong></td>
<td>English Pale Ale or American Two-Row, Crystal, Victory</td>
</tr>
<tr>
<td><strong>Palate Body</strong></td>
<td>Mouth-Coating</td>
</tr>
<tr>
<td><strong>Palate Carbonation</strong></td>
<td>Medium to High</td>
</tr>
<tr>
<td><strong>Palate Length/Finish</strong></td>
<td>Short to Medium</td>
</tr>
<tr>
<td><strong>Serving Temperature</strong></td>
<td>45-55°F</td>
</tr>
<tr>
<td><strong>Water Type</strong></td>
<td>Varies</td>
</tr>
</tbody>
</table>

**Yeast**

- **Type**: Ale

**Phenols**

- Not common to style

**Esters**

- There may be levels of fruity-ester flavor

Source: CraftBeer.com
American Pale Ale

Style Family: Pale Ales
Like many others that have become known as classic American beers, the American pale ale can trace its roots to beer styles from abroad. The American pale ale beer was inspired by the English pale ale, replacing its English counterpart’s earthy, herbal hops with generous additions of boldly citrus and pine-like American varieties. As one of the most popular American beer styles, pale ale beer is not hard to track down, but the various takes on this iconic style by just as many American craft brewers makes it impossible to jam everything there is to know about American pale ale beer on one page, but we’ll do our best.

American Pale Ale Beers
Characterized by floral, fruity, citrus-like, piney, resinous American hops, the American pale ale is a medium-bodied beer with low to medium caramel, and carries with it a toasted maltiness. American pale ale is one of the most food-friendly styles to enjoy, since the pale ale works wonderfully with lighter fare such as salads and chicken, but can still stand up to a hearty bowl of chili; a variety of different cheeses, including cheddar; seafood, like steamed clams or fish, and even desserts. The American pale ale’s affinity to food can be attributed to the simplicity of its ingredients, which include toasty pale malt, a clean fermenting ale beer yeast, and the counterbalance of American hops to help tease out the flavor or cleanse the palate, preparing you for another bite.

Pale Ale Beer in America
While pale ale beer has definitely English roots, many credit the American take on the style to the advent of Sierra Nevada Pale Ale, which employs the use of American Cascade hops and a clean fermenting ale yeast that has become synonymous with today’s West Coast style craft beers. Currently, pale ales offer beer fans a balance between malt and hops, which make pale ales one of the most enjoyed and approachable beer styles available.

American Pale Ale
American pale ale beer remains a staple of the American beer world because it continues to evolve. With each passing day, independent breweries across the country are reimagining the classic pale ale by experimenting with local ingredients to craft flavor profiles that push the boundaries of beer. If you’d like to further explore the world of pale ales and learn more about American pale ale beers, continue to explore our site. Expand your American pale ale knowledge base by responsibly trying beers first hand, and track down craft breweries using our brewery map.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Quantitative Style Statistics</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.044 - 1.050</td>
</tr>
<tr>
<td>FG</td>
<td>1.008 - 1.014</td>
</tr>
<tr>
<td>ABV</td>
<td>4.4% - 5.4%</td>
</tr>
<tr>
<td>IBU</td>
<td>30 - 50</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.68 - 1.00</td>
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<tr>
<td>SRM</td>
<td>6 - 14</td>
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<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>72 - 82</td>
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U.S. Commercial Examples

<table>
<thead>
<tr>
<th>U.S. Commercial Examples</th>
<th></th>
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<tbody>
<tr>
<td>Stick’s Pale Ale</td>
<td>Bootstrap Brewing Co.</td>
</tr>
<tr>
<td>Pale Ale</td>
<td>Sierra Nevada</td>
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<tr>
<td>Mirror Pond</td>
<td>Deschutes Brewery</td>
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</table>

Style A-Z

<table>
<thead>
<tr>
<th>Style A-Z</th>
<th></th>
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<tbody>
<tr>
<td>Alcohol</td>
<td>Not Detectable to Mild</td>
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<tr>
<td>Carbonation (Visual)</td>
<td>Medium to Fast Rising Bubbles</td>
</tr>
<tr>
<td>Clarity</td>
<td>Clear to Slight Haze</td>
</tr>
<tr>
<td>Brewing/Conditioning Process</td>
<td>Dry-hopping or late hop additions to the kettle are common</td>
</tr>
<tr>
<td>Color</td>
<td>Deep Golden to Copper or Light Brown</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>United States</td>
</tr>
</tbody>
</table>
Food Pairings
- **Cheese**: Mild or Medium Cheddar
- **Entrée**: Roasted or Grilled Meats
- **Dessert**: Apple Pie

- **Glass**: Tulip
- **Hop Aroma/Flavor**: Hop aroma and flavor are medium to medium-high, exhibiting fruity, floral, and citrus-like American-variety hop aromas. Hop bitterness is medium to medium-high
- **Common Hop Ingredients**: Horizon, Cascade, Centennial
- **Malt Aroma/Flavor**: Biscuit, Bready, Caramel
- **Common Malt Ingredients**: Pale, Caramel, Munich
- **Palate Body**: Soft
- **Palate Carbonation**: Medium to High
- **Palate Length/Finish**: Short to Medium
- **Serving Temperature**: 45-55°F
- **Water Type**: Sulfite content may vary, but carbonate content should be relatively low

- **Yeast**
  - **Type**: Ale
  - **Phenols**: Not common to style
  - **Esters**: Citrus, Tropical Fruit, Pine

Source: CraftBeer.com
Blonde Ale

Style Family: Pale Ales
One of the most approachable styles, a golden or blonde ale is an easy-drinking beer that is visually appealing and has no particularly dominating malt or hop characteristics. Rounded and smooth, it is an American classic known for its simplicity. Sometimes referred to as “golden ale.” These beers can have honey, spices and fruit added, and may be fermented with lager or ale yeast.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th></th>
<th>1.045 - 1.054</th>
<th>1.008 - 1.016</th>
<th>4.1% - 5.1%</th>
<th>15 - 25</th>
<th>0.33 - 0.45</th>
<th>3 - 7</th>
<th>2 - 2.5</th>
<th>71 - 82</th>
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<tbody>
<tr>
<td>OG</td>
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<td>SRM</td>
<td>CO2 Volumes</td>
<td>Apparent Attenuation</td>
<td></td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- **Summer Love Ale** | Victory Brewing Co.
- **Twilight Summer Ale** | Deschutes Brewery
- **Kirby** | Echo Brewing Co.

Style A-Z

Alcohol | Not Detectable to Mild
Carbonation (Visual) | Medium to Fast Rising Bubbles
Clarity | Brilliant to Slight Haze
Color | Straw to Light Amber
Country of Origin | United States

Food Pairings

Cheese | Pepper Jack
Entrée | Spaghetti and Meatballs
Dessert | Sugar Cookies

Glass | Tulip
Hop Aroma/Flavor | Hop aroma is low to medium-low, present but not dominant. Hop bitterness is low to medium-low.

Common Hop Ingredients | Williamette
Malt Aroma/Flavor | Light malt sweetness is present in the flavor. Bread, toast, biscuit and wheat flavors are common.
Common Malt Ingredients | American Two-Row, Crystal
Other ingredients | May include up to 25 percent Malted Wheat and sugar adjuncts.
Palate Body | Soft
Palate Carbonation | Medium to High
Palate Length/Finish | Short
Serving Temperature | 45-50°F
Water Type | Varies

Yeast

Type | Lager or Ale
Phenols | Not common to style.
Esters | Fruity esters may be perceived but not predominant.

Source: CraftBeer.com
English-Style Bitter

Style Family: Pale Ales
The English-style bitter is a very sessionable, lower-alcohol, malt-driven style. Broad style description commonly associated with cask-conditioned beers. The light- to medium-bodied ordinary bitter is gold to copper in color, with a low residual malt sweetness. Hop bitterness is medium.

Quantitative Style Statistics

<p>| | | | | | | |</p>
<table>
<thead>
<tr>
<th></th>
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<td>82</td>
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</tr>
</tbody>
</table>

U.S. Commercial Examples

- Midsummer Fling: Harpoon Brewery
- Pale Ale: Rio Blanco Brewing Co.
- Redfeather: Black Raven Brewing Co.

Style A-Z

- Alcohol: Not Detectable to Mild
- Carbonation (Visual): Slow Rising Bubbles
- Clarity: Clear to Brilliant
- Color: Gold to Copper
- Country of Origin: United Kingdom

Food Pairings

- Cheese: Firm English Cheeses
- Entrée: Roasted Chicken, Fish and Chips
- Dessert: Oatmeal Raisin Walnut Cookies
- Glass: Nonic Pint
- Hop Aroma/Flavor: Hop aroma may be evident at the brewer's discretion
- Common Hop Ingredients: Kent Goldings
- Malt Aroma/Flavor: Low to medium residual malt sweetness is present
- Common Malt Ingredients: British Pale Ale, Aromatic, Crystal, Special Roast
- Palate Body: Drying to Soft
- Palate Carbonation: Low
- Palate Length/Finish: Short
- Serving Temperature: 50-55°F
- Water Type: Varies

- Yeast: Ale
- Phenols: Not common to style
- Esters: Fruity esters are common.
- Fermentation Byproducts: Low-level diacetyl aromas and flavor are acceptable

Source: CraftBeer.com
English-Style Pale Ale (ESB)

Style Family: Pale Ales
ESB stands for “extra special bitter.” This style is known for its balance and the interplay between malt and hop bitterness. English pale ales display earthy, herbal English-variety hop character. Medium to high hop bitterness, flavor and aroma should be evident. The yeast strains used in these beers lend a fruitiness to their aromatics and flavor, referred to as esters. The residual malt and defining sweetness of this richly flavored, full-bodied bitter is medium to medium-high.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Component</th>
<th>Range</th>
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<td>FG</td>
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<td>Apparent Attenuation</td>
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</table>

U.S. Commercial Examples

- **5 Barrel Pale Ale** | Odell Brewing Co.
- **Royal Scandal** | Peticolas Brewing Co.
- **Moondog Ale** | Great Lakes Brewing Co.

Style A-Z

<table>
<thead>
<tr>
<th>Component</th>
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<tbody>
<tr>
<td>Alcohol</td>
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<td>Carbonation (Visual)</td>
<td>Slow Rising Bubbles</td>
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<tr>
<td>Clarity</td>
<td>Clear to Brilliant</td>
</tr>
<tr>
<td>Color</td>
<td>Gold to Copper</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>United Kingdom</td>
</tr>
</tbody>
</table>

Food Pairings

- **Cheese** | English-Style Cheeses
- **Entrée** | Roasted Chicken, Fish and Chips
- **Dessert** | Maple Bread Pudding

Glass

- **Nonic Pint**

Hop Aroma/Flavor

- Hop flavor is medium to medium-high. Hop bitterness is medium to medium-high

Common Hop Ingredients

- Kent Goldings

Malt Aroma/Flavor

- Residual malt and defining sweetness is medium to medium-high

Common Malt Ingredients

- British Pale Ale, Crystal

Other ingredients

- Some versions use sugar, corn or wheat

Palate Body

- Moderate

Palate Carbonation

- Low

Palate Length/Finish

- Short

Serving Temperature

- 50-55°F

Water Type

- Some versions use medium to high sulfate

Yeast

- **Type** | Ale
- **Phenols** | Not common to style
- **Esters** | Fruity-ester and very low diacetyl flavors are acceptable, but should be minimized in this form of bitter

Source: CraftBeer.com
American Amber Lager

Style Family: Dark Lagers
A widely available, sessionable craft beer style that showcases both malt and hops. Amber lagers are a medium-bodied lager with a toasty or caramel-like malt character. Hop bitterness can range from very low to medium-high. Brewers may use decoction mash and dry-hopping to achieve advanced flavors.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Range</th>
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<tbody>
<tr>
<td>OG</td>
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<tr>
<td>FG</td>
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<td>ABV</td>
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<td>CO2 Volumes</td>
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<tr>
<td>Apparent Attenuation</td>
<td>68 - 76</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- **Sam Adams Boston Lager** by Boston Beer Co.
- **Lighter Than I Look** by Figueroa Mountain Brewing

Style A-Z

- **Alcohol**
  - Mild to Noticeable
- **Carbonation (Visual)**
  - Medium to Fast Rising Bubbles
- **Clarity**
  - Clear to Slight Haze
- **Brewing/Conditioning Process**
  - Can use decoction mash and dry-hopping to achieve advanced flavors
- **Color**
  - Gold to Copper
- **Country of Origin**
  - United States

Food Pairings

- **Cheese**
  - White Cheddar
- **Entrée**
  - Grilled Meats and Vegetables
- **Dessert**
  - Fruit Desserts

- **Glass**
  - Tulip

- **Hop Aroma/Flavor**
  - Hop flavor and aroma are very low to medium-high. Hop bitterness is very low to medium-high

- **Common Hop Ingredients**
  - German Noble

- **Malt Aroma/Flavor**
  - Low to medium-low caramel-type or toasted malt aromas are often present

- **Common Malt Ingredients**
  - Two-row, Munich, Vienna, Caramel

- **Palate Body**
  - Soft

- **Palate Carbonation**
  - Medium to High

- **Palate Length/Finish**
  - Short to Medium

- **Serving Temperature**
  - 45-50°F

- **Water Type**
  - Varies

- **Yeast**
  - **Type** Lager

- **Phenols**
  - Not common to style

- **Esters**
  - Not common to style

Source: CraftBeer.com
**German-Style Dunkel**

**Style Family: Dark Lagers**
The German-style dunkel is a bottom-fermented lager style beer. The word “dunkel” is German for “dark,” and this dark beer style offers beer lovers balanced flavors of chocolate, bread crust and caramel. The dunkel is a classic German lager that craft brewers are fond of brewing and countless people across the world are fond of enjoying. Like most German beers, dunkel beer is a great candidate for food pairing, matching up well to grilled meats.

**German-Style Dunkel**

A German-style dunkel, sometimes referred to as a Munchner dunkel, should have an aroma comprised of chocolate roasted malt and bread or biscuit-like features that stem from the use of Munich malt. Despite the malt forward flavor profile, this beer does not offer an overly sweet impression. Rather, you'll find a mild balance between the distinct character of malt and the refined touch of bitterness from noble hops, indicative of what many beer drinkers expect from German beer styles.

**Shedding Light on the German Dunkel**

Comprised of mostly Munich malt, the German dunkel's caramelized malt experience is the product of a chemical process known as the Maillard reaction. This reaction is what lends Munich malt its distinctive bread crust flavor. While barley malt is kilned, the malt browns, creating a myriad of caramelized flavors. Browned proteins, like grilled pork chops and oven-browned bread both benefit from the Maillard reaction. Keep this in mind when you are pairing these types of foods with beers since dishes that showcase flavors derived from the Maillard reaction complement each other very well. These flavors are what make grilled pork chops a great meal to enjoy with a German dunkel beer.

**Finding German Dunkel Beer**

The CraftBeer.com “Find a Brewery” map is designed to help everyone from the craft beer connoisseur to the casual craft beer drinker find their first, or next, favorite brewery or brewpub. Through searching by location, brewery name, or even by state, we can point you in the direction of the nearest brewery where you can find your next favorite beer, which could be a German dunkel.

If you enjoy the website and are interested in a convenient way to learn more about German beer, what types of foods and flavors match best with German-style beers, or any other variety of beer of your choosing, sign up to have our newsletter delivered directly to your inbox.

**Quantitative Style Statistics**

- **OG**: 1.048 - 1.056
- **FG**: 1.014 - 1.018
- **ABV**: 4.8% - 5.3%
- **IBU**: 16 - 25
- **BU:GU**: 0.33 - 0.45
- **SRM**: 15 - 17
- **CO2 Volumes**: 2 - 2.5
- **Apparent Attenuation**: 68 - 71

**U.S. Commercial Examples**

- **Moondoor Dunkel**: Wibby Brewing
- **Knight Ryder Munich Dunkel**: Equinox Brewing
- **Dunkel**: Chuckanut Brewery

**Style A-Z**

- **Alcohol**: Mild to Noticeable
- **Carbonation (Visual)**: Medium Rising Bubbles
- **Clarity**: Clear to Slight Haze
- **Brewing/Conditioning Process**: A decoction mash is commonly used
- **Color**: Light Brown to Dark Brown
Country of Origin  Germany

Food Pairings
  Cheese  Washed-Rind Munster
  Entrée  Sausages, Roasted Vegetables
  Dessert  Candied Ginger Beer Cake

Glass  Vase
Hop Aroma/Flavor  Hop aroma and flavor are not perceived. Hop bitterness is low
Common Hop Ingredients  German Noble
Malt Aroma/Flavor  Malt aroma is low to medium, with chocolate-like, roasted malt, bread-like or biscuit-like notes
Common Malt Ingredients  Munich, Carafa Special II
Palate Body  Mouth-Coating
Palate Carbonation  Medium
Palate Length/Finish  Medium
Serving Temperature  45-50°F
Water Type  Moderate carbonate water

Yeast
Type  Lager
Phenols  Not common to style
Esters  Not common to style

Source: CraftBeer.com
German-Style Marzen / Oktoberfest

Style Family: Dark Lagers
A beer rich in malt with a balance of clean, hop bitterness. Bread or biscuit-like malt aroma and flavor is common. Originating in Germany, this style used to be seasonally available in the spring (“Marzen” meaning “March”), with the fest-style versions tapped in October.

Quantitative Style Statistics

<table>
<thead>
<tr>
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<td>FG</td>
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</tr>
<tr>
<td>Apparent Attenuation</td>
<td>67 - 76</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- **Rhinofest**  | Lost Rhino Brewing Co.
- **Shiner Oktoberfest** | Spoetzl Brewery
- **Festbier** | Victory Brewing Co.

Style A-Z

- **Alcohol** | Mild
- **Carbonation (Visual)** | Medium Rising Bubbles
- **Clarity** | Brilliant
- **Brewing/Conditioning Process** | A decoction mash is commonly used
- **Color** | Pale to Reddish Brown
- **Country of Origin** | Germany

Food Pairings

- **Cheese** | Jalapeno Jack
- **Entrée** | Kielbasa
- **Dessert** | Coconut Flan

- **Glass** | Flute
- **Hop Aroma/Flavor** | Hop aroma and flavor are very low to low. Hop bitterness is medium low to medium
- **Common Hop Ingredients** | German Noble
- **Malt Aroma/Flavor** | Toast
- **Common Malt Ingredients** | Pilsner, Vienna, Munich
- **Palate Body** | Soft
- **Palate Carbonation** | Medium
- **Palate Length/Finish** | Short to Medium
- **Serving Temperature** | 45-50°F
- **Water Type** | Varies

- **Yeast**
  - **Type** | Lager
- **Phenols** | Not common to style
- **Esters** | Not common to style

Source: CraftBeer.com
German-Style Schwarzbier

**Style Family: Dark Lagers**
Sometimes called black lagers, they may remind some of German-style dunkels, but schwarzbiers are drier, darker and more roast-oriented. These very dark brown to black beers have a surprisingly pale-colored foam head (not excessively brown) with good cling quality. They have a mild roasted malt character without the associated bitterness. Malt flavor and aroma is at low to medium levels of sweetness.

**Quantitative Style Statistics**

- **OG** 1.044 - 1.052
- **FG** 1.010 - 1.016
- **ABV** 3.8% - 4.9%
- **IBU** 22 - 30
- **BU:GU** 0.50 - 0.58
- **SRM** 25 - 30
- **CO2 Volumes** 2 - 2.5
- **Apparent Attenuation** 69 - 77

**U.S. Commercial Examples**
- **Once You Go Schwarz...** Figueroa Mountain Brewing
- **Black Bavarian** Sprecher Brewing Co.
- **Sam Adams Black Lager** Boston Beer

**Style A-Z**

- **Alcohol** Not Detectable to Mild
- **Carbonation (Visual)** Medium to Fast Rising Bubbles
- **Clarity** Clear
- **Color** Very Dark Brown to Black
- **Country of Origin** Germany

**Food Pairings**
- **Cheese** Munster-Style Cheese
- **Entrée** Mushroom Strudel
- **Dessert** Fruit Tart

**Glass**
- **Flute**

**Hop Aroma/Flavor**
Hop aroma and flavor are very low to low, deriving from noble-type hops. Hop bitterness is low to medium

**Common Hop Ingredients**
- German Noble

**Malt Aroma/Flavor**
Reminiscent of bitter chocolate or coffee. Malt sweetness is low to medium, and incorporates mild roasted malt character without the associated bitterness

**Common Malt Ingredients**
- Pilsner, Munich, Crystal, Chocolate Malt, Black Roasted Barley, Carafa Special II

**Palate Body**
- Soft

**Palate Carbonation**
- Medium to High

**Palate Length/Finish**
- Medium

**Serving Temperature**
- 45-50°F

**Water Type**
- Varies

**Yeast**
- **Type** Lager
- **Phenols** Not common to style
- **Esters** Not common to style

Source: CraftBeer.com
Vienna-Style Lager

**Style Family: Dark Lagers**
Vienna Lager ranges from copper to reddish brown in color. The beer is characterized by malty aroma and slight malt sweetness. The malt aroma and flavor should have a notable degree of toasted and/or slightly roasted malt character. Hop bitterness is low to medium-low.

**Quantitative Style Statistics**

<table>
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<th>Range</th>
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<td>CO2 Volumes</td>
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<tr>
<td>Apparent Attenuation</td>
<td>68 - 74</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**

- **Eliot Ness** Great Lakes Brewing Co.
- **Vienna** Sierra Nevada Brewing Co.
- **Vienna Lager** Chuckanut Brewery

**Style A-Z**

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Description</th>
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<tbody>
<tr>
<td>Alcohol</td>
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<tr>
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<td>Brilliant to Clear</td>
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<tr>
<td>Color</td>
<td>Copper to Reddish Brown</td>
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<tr>
<td>Country of Origin</td>
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**Food Pairings**

<table>
<thead>
<tr>
<th>Food Pairing</th>
<th>Description</th>
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<tbody>
<tr>
<td>Cheese</td>
<td>Mild Cheeses</td>
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<tr>
<td>Entrée</td>
<td>Grilled Meats and Vegetables</td>
</tr>
<tr>
<td>Dessert</td>
<td>Almond Biscotti</td>
</tr>
</tbody>
</table>

**Glass**

- Flute

**Hop Aroma/Flavor**

- Hop aroma, flavor and bitterness are very low to low

**Common Hop Ingredients**

- German Noble

**Malt Aroma/Flavor**

- Aroma should have a notable degree of toasted and/or slightly roasted malt character. Malt flavor is slightly sweet

**Common Malt Ingredients**

- Vienna

**Palate Body**

- Soft

**Palate Carbonation**

- Medium

**Palate Length/Finish**

- Short to Medium

**Serving Temperature**

- 45-50°F

**Water Type**

- Hard carbonate water

**Yeast**

- **Type** Lager
- **Phenols** Not common to style
- **Esters** Not common to style

Source: CraftBeer.com
American Brown Ale

Style Family: Brown Ales
Roasted malt, caramel-like and chocolate-like characters should be of medium intensity in both flavor and aroma for the American brown ale. American-style brown ales have evident low to medium hop flavor and aroma and medium to high hop bitterness. The history of this style dates back to U.S. homebrewers who were inspired by English-style brown ales and porters. It sits in flavor between those British styles and is more bitter than both.

Quantitative Style Statistics

<p>| | |</p>
<table>
<thead>
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<tbody>
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<td>FG</td>
<td>1.010 - 1.018</td>
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<tr>
<td>ABV</td>
<td>4.2% - 6.3%</td>
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<tr>
<td>Apparent Attenuation</td>
<td>70 - 75</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- **Brooklyn Brown Ale** - Brooklyn Brewery
- **Settle Down Brown** - Odell Brewing Co.
- **Face Down Brown** - Telluride Brewing Co.

Style A-Z

- **Alcohol** Mild to Noticeable
- **Carbonation (Visual)** Medium to Fast Rising Bubbles
- **Clarity** Clear
- **Brewing/Conditioning Process** May be dry-hopped
- **Color** Deep Copper to Very Dark Brown
- **Country of Origin** United States

Food Pairings

- **Cheese** Aged Gouda
- **Entrée** Grilled Meats and Vegetables
- **Dessert** Pear Fritters

- **Glass** Nonic Pint
- **Hop Aroma/Flavor** Hop aroma and flavor are low to medium. Hop bitterness is medium to high
- **Common Hop Ingredients** U.S., U.K., Noble
- **Malt Aroma/Flavor** Caramel, Chocolate, Toast
- **Common Malt Ingredients** Pale, Crystal, Chocolate, Victory
- **Palate Body** Varies
- **Palate Carbonation** Medium to High
- **Palate Length/Finish** Medium
- **Serving Temperature** 50-55°F
- **Water Type** Varies

- **Yeast** Ale
- **Phenols** Not common to style
- **Esters** Fruity-ester flavors, if present, should be subdued

Source: CraftBeer.com
English-Style Brown Ale

Style Family: Brown Ales

A bona fide English beer classic, English-style brown ale is easily one of the most iconic beer styles. Toasty, robust and with a bit of chocolate maltiness, the English brown ale is a meal in a glass, but offers unlimited opportunities for memorable food pairings. Neither flashy nor boring, the English brown is a beer with enough variation to keep devotees ordering them time and time again.

English-Style Brown Ale

English-style brown ales have two variations: a dry, roasted version that is said to have originated from northern England, and a sweeter, less attenuated brown ale variety that is believed to have gained favor in the southern portion of England. Both offer a toasted nut, chocolatey character indicative of brown ales. The English brown ale varieties will not be as hoppy or bitter as their American counterparts and favor English hops as well as characterful English ale yeast. Either style can be excellent with a variety of foods, particularly braised meats, but they are perfectly fine to be enjoyed on their own. The alcohol content of this beer is characteristically moderate and does not typically exceed 5.5 percent ABV.

Refining English Brown Ale Beer

It's safe to say that beer will never go out of style, but with all of the different forms of beer on the craft beer scene, it can be easy for brown ales to get pushed to the side. English-style brown ale is often one of those beers that people look past — but you should take the opportunity to try this traditional style when you're at a craft brewery. With relatively low bitterness and two distinct varieties that best complement different pairings, it's one of the most versatile English beers ever created. Whether you prefer sweeter or more hop-forward ales, there is an English brown ale that's right for you.

If you are in the mood to try one of these classic English brown ale beers, our “Find a Brewery” map can help you do precisely that. By entering your location, any particular state, or the name of a specific brewery, we can point you in the direction of the nearest brewery where you can find your next favorite beer, which could be a variation of an English-style brown ale.

If you enjoy the website and are interested in a convenient way to learn more about English-style brown ale, or any other style of beer, sign up to have our newsletter delivered directly to your inbox.

Quantitative Style Statistics

- **OG**: 1.040 - 1.050
- **FG**: 1.008 - 1.014
- **ABV**: 4.2% - 6.0%
- **IBU**: 15 - 25
- **BU:GU**: 0.38 - 0.50
- **SRM**: 12 - 17
- **CO2 Volumes**: 1 - 1.5
- **Apparent Attenuation**: 72 - 80

U.S. Commercial Examples

- **Bandit Brown**: City Star Brewing
- **Nautical Nut Brown**: AleSmith Brewing Co.
- **Boulder Garden Brown**: Orison Brewing Co.

Style A-Z

- **Alcohol**: Not Detectable to Mild
- **Carbonation (Visual)**: Slow to Medium Rising Bubbles
- **Clarity**: Clear
- **Color**: Copper to Very Dark
- **Country of Origin**: United Kingdom

Food Pairings

- **Cheese**: Aged Gouda
- **Entrée**: Roasted Pork, Steak, Nuts
### Glass
- Nonic Pint

### Hop Aroma/Flavor
- Hop aroma and flavor is very low. Hop bitterness is very low to low

### Common Hop Ingredients
- Kent Goldings

### Malt Aroma/Flavor
- Balance ranges from dry to sweet maltiness. Roast malt tones of toffee, nuts and caramel sometimes contribute to the flavor profile

### Common Malt Ingredients
- Pale Ale, Special Roast, Victory, Crystal, Pale Chocolate

#### Palate Body
- Soft

#### Palate Carbonation
- Low to Medium

#### Palate Length/Finish
- Short to Medium

#### Serving Temperature
- 50-55°F

#### Water Type
- Moderate carbonate water

### Yeast
- **Type:** Ale

#### Phenols
- Not common to style

#### Esters
- Fruit (varies)

#### Fermentation Byproducts
- Diacetyl should be very low, if evident

---

Source: CraftBeer.com
# English-Style Mild

## Style Family: Brown Ales
Malt and caramel are part of the flavor and aroma profile of the English-style mild while licorice and roast malt tones may sometimes contribute as well. Hop bitterness is very low to low. U.S. brewers are known to make lighter-colored versions as well as the more common “dark mild.” These beers are very low in alcohol, yet often are still medium-bodied due to increased dextrin malts.

## Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Category</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.030 - 1.036</td>
</tr>
<tr>
<td>FG</td>
<td>1.004 - 1.008</td>
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<tr>
<td>ABV</td>
<td>3.4% - 4.4%</td>
</tr>
<tr>
<td>IBU</td>
<td>10 - 24</td>
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<tr>
<td>BU:GU</td>
<td>0.33 - 0.67</td>
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<tr>
<td>SRM</td>
<td>17 - 34</td>
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<tr>
<td>CO2 Volumes</td>
<td>1 - 1.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>78 - 87</td>
</tr>
</tbody>
</table>

## U.S. Commercial Examples

- **SS Minnow Mild**: Dry Dock Brewing Co.
- **Bristlecone**: Uinta Brewing Co.
- **Hold the Reins**: Brink Brewing Co.

## Style A-Z

<table>
<thead>
<tr>
<th>Food Pairings</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Alcohol</strong></td>
<td>Not Detectable</td>
</tr>
<tr>
<td><strong>Carbonation (Visual)</strong></td>
<td>Slow to Medium Rising Bubbles</td>
</tr>
<tr>
<td><strong>Clarity</strong></td>
<td>Clear to Slight Haze</td>
</tr>
<tr>
<td><strong>Color</strong></td>
<td>Reddish Brown to Very Dark</td>
</tr>
<tr>
<td><strong>Country of Origin</strong></td>
<td>United Kingdom</td>
</tr>
<tr>
<td><strong>Yeast</strong></td>
<td>Ale</td>
</tr>
<tr>
<td><strong>Phenols</strong></td>
<td>Not common to style</td>
</tr>
<tr>
<td><strong>Esters</strong></td>
<td>Fruity-ester flavors, if present, are very low to medium-low</td>
</tr>
<tr>
<td><strong>Fermentation Byproducts</strong></td>
<td>Diacetyl at low levels is common</td>
</tr>
</tbody>
</table>

Source: CraftBeer.com
American IPA

**Style Family: India Pale Ales**
Characterized by floral, fruity, citrus-like, piney or resinous American-variety hop character, the IPA beer style is all about hop flavor, aroma and bitterness. This has been the most-entered category at the Great American Beer Festival for more than a decade, and is the top-selling craft beer style in supermarkets and liquor stores across the U.S.

**Quantitative Style Statistics**

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
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<tbody>
<tr>
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<td>FG</td>
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<td>CO2 Volumes</td>
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<tr>
<td>Apparent Attenuation</td>
<td>76 - 80</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**

- **Stone IPA** Stone Brewing Co.
- **Two Hearted Ale** Bell's Brewery
- **Bodhizafa IPA** Georgetown Brewing Co.

**Style A-Z**

- **Alcohol**: Mild to Noticeable
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles
- **Clarity**: Clear to Slight Haze
- **Brewing/ Conditioning Process**: Dry-hopping is common
- **Color**: Gold to Copper, Red/Brown
- **Country of Origin**: United States

**Food Pairings**

- **Cheese**: Blue Cheeses
- **Entrée**: Spicy Tuna Roll
- **Dessert**: Persimmon Rice Pudding

- **Glass**: Tulip

- **Hop Aroma/ Flavor**: Hop aroma is high and hop flavor is strong both with floral qualities and citrus-like, piney, resinous or sulfur-like American-variety hop character. Hop bitterness is medium-high to very high

- **Common Hop Ingredients**: Centennial, Simcoe, Amarillo
- **Malt Aroma/Flavor**: Biscuit, Bready, Caramel
- **Common Malt Ingredients**: American Two-Row
- **Palate Body**: Soft to Sticky
- **Palate Carbonation**: Medium to High
- **Palate Length/Finish**: Medium to Long
- **Serving Temperature**: 50-55°F
- **Water Type**: High mineral content

**Yeast**

- **Type**: Ale
- **Phenols**: Not common to style
- **Esters**: Citrus, Tropical Fruit, Pine

*Source: CraftBeer.com*
English-Style IPA

**Style Family: India Pale Ales**

Strong, bitter and completely misunderstood, the English India pale ale (or English IPA) bridges the gap between past and present. No other style represents modern craft brewing excitement quite like the IPA, and while this English beer differs widely from the American version it inspires, this strong member of the English pale ale family has plenty of its own to offer — including all of the history behind this variety.

**English India Pale Ale**

Steeped in lore (and extra hops), the English-style IPA is a stronger version of a pale ale. The English-style pale ale is characterized by a hearty helping of English hop character (earthy, floral) and increased alcohol content. English yeast lend a fruity character to the flavor and aroma, offering a contrast to the earthy English hop additions. Different from its American counterpart, this style strikes a balance between malt and hops for a more rounded flavor.

There is also a lot of mythology surrounding the creation of this style, which is still debated today. It is most commonly believed that English style pale ale was birthed from the need for a beer that could survive the journey to and from India, a land too warm for beer brewing without the aid of modern technology. The increased alcohol and hop contents would act as preservatives, giving IPAs the qualities that they are known for to this day. In actuality, the beer style that would become popularly known as an India pale ale bears little in common with the contemporary iteration you enjoy today. Additionally, beers similar to what made the trip to India had been in production for domestic consumption prior to any reports of it being exported and records show that other beer styles, including porter, made their way to the English colony of India and were enjoyed by parched soldiers and colonists.

English pale ale beers, like the IPA, always offer great beer pairing opportunities. Strong English cheeses as well as grilled or braised meats, like pork, can make very tasty flavor experiences when paired with an English IPA. The higher alcohol, hops and carbonation all work to cut through fat and cleanse the palate, helping every bite be as tasty as the first.

**Locating the Next India Pale Ale**

As popular as English beers, particularly IPAs, have become among beer lovers, we want to do our part to keep craft beers fans in the loop when it comes to these English beer styles. Our “Find a Brewery” map is designed to do precisely that. It can be overwhelming to sift through all of the English beers on the craft scene, and we want to make it easy for you to find your first or your favorite English pale ale beer. Search by location, or search by state, and our map will point you in the direction of the nearest brewery where you can find your next favorite beer, which could include the English-style India pale ale beer.

Finding your first ever or next favorite English-style India pale ale doesn’t have to stop here. If you enjoy the website and are interested to learn more about English-style India pale ale beer, sign up to have our newsletter delivered directly to your inbox.

**Quantitative Style Statistics**

<table>
<thead>
<tr>
<th>Metric</th>
<th>Value</th>
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<tbody>
<tr>
<td>OG</td>
<td>1.050 - 1.064</td>
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<tr>
<td>FG</td>
<td>1.012 - 1.018</td>
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<td>ABV</td>
<td>5.1% - 7.1%</td>
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<td>IBU</td>
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<tr>
<td>BU:GU</td>
<td>0.70 - 0.98</td>
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<tr>
<td>SRM</td>
<td>6 - 14</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>72 - 76</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**

- **Punjabi** by CooperSmith’s Pub & Brewing
- **Sam Adams Latitude 48 Hallertau** by Boston Beer Co.
- **Mittelfrueh**
- **East India IPA** by Brooklyn Brewery

**Style A-Z**

- **Alcohol**: Not Detectable to Noticeable
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles
Clarity | Clear to Slight Haze  
Color  | Gold to Copper  
Country of Origin  | United Kingdom  

Food Pairings  
Cheese  | Aged Cheddar  
Entrée  | Fettuccine Alfredo  
Dessert  | Ginger Spice Cake  

Glass  | Nonic Pint  
Hop Aroma/Flavor  | Hop aroma is medium to high, often flowery. Hop flavor and bitterness are medium to high. Earthy and herbal English-variety hop character is perceived, but may be a result of the skillful use of hops of other national origins  
Common Hop Ingredients  | Varies  
Malt Aroma/Flavor  | Bready, Biscuit, Toast, Caramel, Toffee  
Common Malt Ingredients  | British Pale Ale, Crystal, Biscuit  
Palate Body  | Moderate  
Palate Carbonation  | Medium to High  
Palate Length/Finish  | Short to Medium  
Serving Temperature  | 45-50°F  
Water Type  | High mineral content. May include subtle sulfur content  

Yeast  
Type  | Ale  
Phenols  | Not common to style  
Esters  | Fruity ester aromas are moderate to very strong  
Fermentation Byproducts  | Diacetyl can be absent or may be perceived at very low levels  

Source: CraftBeer.com
Imperial India Pale Ale

**Style Family: India Pale Ales**
American craft beer lovers are huge fans of the IPA. The quest for more of the India pale ale flavor has led them to the imperial India pale ale, a stronger version of the American IPA, which boasts even more hoppy flavor, aroma and bitterness. Imperial India pale ale is darker in color than the American IPA, substantially more bitter, and high in alcohol by volume. This all-American take on the IPA leaves craft beer fans with plenty of new creations to try.

Imperial India Pale Ale Basics
The imperial India pale ale features high hop bitterness, flavor and aroma. Hop character is fresh and evident from the utilization of any variety of hops. Alcohol content is medium-high to high and notably evident with a medium-high to full body. This style intends to exhibit the fresh, evident character of hops.

America’s Spin on IPAs
Craft beer has grown because of the curiosity that American craft brewers have exhibited through their tweaking of classic beer recipes. The love for the American IPA flavor that craft beer consumers have shown has led American craft brewers to the imperial IPA. The imperial IPA beer style creeps towards some of the strongest of ales in alcohol content, but the increase in hops from the original IPA beer recipe gives it a more bitter taste and doesn’t bring the same malt taste that barley wine does. For fans of the original India pale ale flavor, the imperial IPA is the perfect craft beer for you to explore.

Finding Craft Breweries that Serve IPA Beers
It can be challenging to keep up with all the breweries that serve their own variations of the India pale ale. To help you keep up with all of the breweries and brewpubs that make up the craft beer scene, we have created an interactive “Find a Brewery” map to help you do precisely that. By entering your precise location, searching by state, or searching for a specific brewery, you’ll be able to discover craft breweries near you, and many are likely to brew variations of India pale ales.

Finding your next favorite imperial IPA beer doesn’t have to stop here. If you enjoy the website and are interested in a convenient way to learn more about imperial India pale ales, sign up to have our newsletter delivered directly to your inbox. We can’t send you beer, but we can send you our newsletter which is almost as good.

**Quantitative Style Statistics**

<table>
<thead>
<tr>
<th>Component</th>
<th>Range</th>
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<td>IBU</td>
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<tr>
<td>BU:GU</td>
<td>0.87 - 1.00</td>
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<tr>
<td>SRM</td>
<td>5 - 16</td>
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<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>80 - 84</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**

- **Hop JuJu 2x4**
  - Fat Heads Brewery
- **Furious**
  - Surly Brewing Co.

**Style A-Z**

- **Alcohol**: Noticeable
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles
- **Clarity**: Clear to Hazy
- **Brewing/ Conditioning Process**: Dry-hopping is common
- **Color**: Gold to Light Brown
- **Country of Origin**: United States
**Food Pairings**

- **Cheese**: Rich Cheeses
- **Entrée**: Bone-In Pork Chops, Miso Salmon
- **Dessert**: Carrot Cake

**Glass**: Tulip

**Hop Aroma/Flavor**: Hop flavor and aroma are very high, should be fresh and lively and should not be harsh in quality, deriving from any variety of hops. Hop bitterness is very high but not harsh

**Common Hop Ingredients**: Varies

**Malt Aroma/Flavor**: Malt character is medium to high

**Common Malt Ingredients**: American Two-Row, Crystal, Malted Wheat

**Palate Body**: Mouth-Coating

**Palate Carbonation**: Medium to High

**Palate Length/Finish**: Long

**Serving Temperature**: 50-55°F

**Water Type**: Varies

**Yeast**

- **Type**: Ale

**Phenols**: Not common to style.

**Esters**: Fruity ester aroma and flavor are high.

---

Source: CraftBeer.com
New England IPA

Style Family: India Pale Ales
Emphasizing hop aroma and flavor without bracing bitterness, the New England IPA leans heavily on late and dry hopping techniques to deliver a bursting juicy, tropical hop experience. The skillful balance of technique and ingredient selection, often including the addition of wheat or oats, lends an alluring haze to this popular take on the American IPA.

Quantitative Style Statistics

- OG: 1.060 - 1.070
- FG: 1.008 - 1.016
- ABV: 6.3%-7.5%
- IBU: 50 - 70
- BU:GU: -
- SRM: 4-7
- CO2 Volumes: 2 - 2.5
- Apparent Attenuation: 73 - 89

U.S. Commercial Examples

- Juicy Bits: Weldworks Brewing Co.
- Juice Box: Great Notion Brewing
- Double Moonage: Cellarmaker Brewing

Style A-Z

- Alcohol: Noticeable
- Carbonation (Visual): Noticeable
- Clarity: Hazy
- Brewing/Conditioning Process: Late hopping and Dry Hopping is common, along with the use of wheat and oats.
- Color: Not common to style
- Country of Origin: United States

Food Pairings

- Cheese: Goat Blue
- Entrée: Hawaiian Pork Tenderloin
- Dessert: Macha Creme Brulee

Glass

- Nonic Pint

Hop Aroma/Flavor

Medium-high to very high hop aroma and flavor are present, with attributes typical of hops from any origin. Descriptors such as "juicy" are often used to describe the taste and aroma hop-derived attributes present in these beers.

Common Hop Ingredients

- Citra, Mosaic, Velma

Malt Aroma/Flavor

- Neutral, grainy, biscuit

Common Malt Ingredients

- A variety of English and American base malts can be used
- Oats or Wheat

Other ingredients

- Soft to Mouth-coating

Palate Body

- Low

Palate Carbonation

- Medium

Serving Temperature

- 45-55°F

Water Type

- Chloride additions possible

Yeast

- Type: Ale
- Phenols: Not common to style
- Esters: Peach

Source: CraftBeer.com
American-Style Wheat Wine Ale

Style Family: Wheat Beers
Part of the “strong ale” category, the American-Style Wheat Wine Ale is not derived from grapes as its name might suggest. Made with at least 50 percent wheat malt, this full-bodied beer features bready and candy flavors, and finishes with a great deal of malty sweetness. These beers may be oak-aged and sometimes have small amounts of darker malts added.

Quantitative Style Statistics

| OOG | 1.088 - 1.120 |
| FG  | 1.024 - 1.032 |
| ABV | 8.5% - 12.2%  |
| IBU | 45 - 85       |
| BU:GU| 0.51 - 0.71  |
| SRM | 5 - 15        |
| CO2 Volumes | 2 - 2.5 |
| Apparent Attenuation | 73 - 73 |

U.S. Commercial Examples

| Wheat Wine  | Smuttynose Brewing Co. |
| Winter Wheat Wine | Rubicon Brewing Co. |
| Wheat Wine  | The Portsmouth Brewery |

Style A-Z

- **Alcohol**: Noticeable to Harsh
- **Carbonation (Visual)**: Slow to Medium Rising Bubbles
- **Clarity**: Slight Haze
- **Color**: Gold to Light Brown
- **Country of Origin**: United States

Food Pairings

- **Cheese**: Asiago
- **Entrée**: Smoked Trout
- **Dessert**: Peach Sorbet

- **Glass**: Snifter
- **Hop Aroma/Flavor**: Hop aroma and flavor are low to medium. Hop bitterness is medium to medium-high
- **Common Hop Ingredients**: Varies
- **Malt Aroma/Flavor**: Bready, wheat, honey-like and/or caramel malt aromas are often present
- **Common Malt Ingredients**: At least 50 percent Malted Wheat
- **Palate Body**: Mouth-Coating
- **Palate Carbonation**: Low to Medium
- **Palate Length/Finish**: Medium
- **Serving Temperature**: 50-55°F
- **Water Type**: Varies

- **Yeast**
  - **Type**: Ale
  - **Phenols**: Not common to style
  - **Esters**: Fruity-ester aroma is often high and counterbalanced with complex alcohol character

Source: CraftBeer.com
American Wheat

**Style Family: Wheat Beers**

American wheat beers are some of the most approachable beers in the craft beer world, and the versatility of wheat beer allows it to be combined with a variety of ingredients or enjoyed on its own alongside a wide variety of food options. The sizable portion of wheat malt used to brew wheat beer lends a lighter, distinctive experience compared to beers brewed with barley exclusively.

**American Wheat Beer**

Typically lighter in appearance, wheat beer can be made using either ale or lager yeast, and American wheat beer can be brewed with at least 30 percent malted wheat. Like the traditional German hefeweizen, these beers are typically served unfiltered and can have a cloudy appearance when roused. Traditionally hoppier than its German cousin, American wheat beer differs in that it does not offer flavors of banana or clove, which is indicative of the weizen yeast strain. Nevertheless, the American wheat beer is known worldwide as a refreshing summer style.

**The Origin of Wheat Beer in America**

Malted wheat imparts a distinctively light, flour-like character that differs from all-barley malt beer varieties. American craft brewers were likely inspired by the fruit and spice forward, unfiltered wheat beers of Bavaria. But without access to the specialty Bavarian weizen yeast so critical to the hefeweizen, brewers were forced to use clean fermenting American ale and lager yeast. The American wheat’s composition gives it a particularly inviting style, accepting of additional ingredients, particularly raspberries, watermelon and even chilies.

**Locating Your New Favorite American Wheat Beer**

The versatility of wheat beer is a large part as to why it is such a popular craft beer option across the country year-round. Its light character makes it a smooth American beer to pair with lighter foods like salads, shellfish and fresh cheeses. American beer brewers have successfully mastered their own version of the wheat beer, and we want to do our part to help you find your new favorite. Our “Find a Brewery” map is designed to help you find a place near you to try your first, or next, American wheat beer.

Finding your new favorite wheat beer doesn’t have to stop here. If you enjoy the website and are interested in a convenient way to learn more about American beer, sign up to have our newsletter delivered directly to your inbox.

**Quantitative Style Statistics**

<table>
<thead>
<tr>
<th>Characteristic</th>
<th>Range</th>
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<tbody>
<tr>
<td>OG</td>
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<tr>
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<td>SRM</td>
<td>2 - 10</td>
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<tr>
<td>CO2 Volumes</td>
<td>2.5 approximately</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>68 - 89</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**

- **Whacked Out Wheat** Telluride Brewing Co.
- **Oberon** Bell's Brewery Inc.
- **Tumblewheat** Altitude Chophouse and Brewery

**Style A-Z**

- **Alcohol**: Not Detectable to Mild
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles
- **Clarity**: Brilliant to Slight Haze
- **Brewing/ Conditioning Process**: Brewed with wheat malt
- **Color**: Straw to Light Amber
- **Country of Origin**: United States
Food Pairings

**Cheese**  Chèvre

**Entrée**  Salads, Seafood

**Dessert**  Fruit Desserts

**Glass**  Flute

**Hop Aroma/Flavor**  Hop aroma, flavor and bitterness are low to medium

**Common Hop Ingredients**  Willamette, Centennial

**Malt Aroma/Flavor**  Grainy Wheat

**Common Malt Ingredients**  Malted Wheat, American Two-Row

**Palate Body**  Varies

**Palate Carbonation**  Medium to High

**Palate Length/Finish**  Varies

**Serving Temperature**  40-45°F

**Water Type**  Varies

**Yeast**

**Type**  Lager or Ale

**Phenols**  Can be present

**Esters**  Can be present

**Fermentation Byproducts**  Very low levels of diacetyl may be acceptable

Source: CraftBeer.com
Belgian-Style Witbier

Style Family: Wheat Beers
Belgian-style witbier is brewed using unmalted wheat, sometimes oats and malted barley. Witbiers are spiced with coriander and orange peel. A style that dates back hundreds of years, it fell into relative obscurity until it was revived by Belgian brewer Pierre Celis in the 1960s. This style is currently enjoying a renaissance, especially in the American market. “Wit” means “white.”

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Range</th>
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<td>ABV</td>
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<td>IBU</td>
<td>10 - 17</td>
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<tr>
<td>BU:GU</td>
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<td>SRM</td>
<td>2 - 4</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
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<td>Apparent Attenuation</td>
<td>80 - 86</td>
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U.S. Commercial Examples

<table>
<thead>
<tr>
<th>Name</th>
<th>Brewery</th>
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<tbody>
<tr>
<td>Optimal Wit</td>
<td>Port City Brewing Co.</td>
</tr>
<tr>
<td>Ommegang Witte Ale</td>
<td>Brewery Ommegang</td>
</tr>
<tr>
<td>White</td>
<td>Allagash Brewing Co.</td>
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</table>

Style A-Z

<table>
<thead>
<tr>
<th>Category</th>
<th>Details</th>
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</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Not Detectable to Mild</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Fast Rising Bubbles</td>
</tr>
<tr>
<td>Clarity</td>
<td>Hazy</td>
</tr>
<tr>
<td>Brewing/Conditioning Process</td>
<td>Often bottle-conditioned</td>
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<tr>
<td>Color</td>
<td>Straw to Pale</td>
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<tr>
<td>Country of Origin</td>
<td>Belgium</td>
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<tr>
<td>Food Pairings</td>
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<tr>
<td>Cheese</td>
<td>Mascarpone</td>
</tr>
<tr>
<td>Entrée</td>
<td>Moules and Frites</td>
</tr>
<tr>
<td>Dessert</td>
<td>Panna Cotta</td>
</tr>
<tr>
<td>Glass</td>
<td>Tulip</td>
</tr>
<tr>
<td>Hop Aroma/Flavor</td>
<td>Hop flavor and aroma are not perceived to low. Hop bitterness is low, achieved traditionally by the use of noble-type hops</td>
</tr>
<tr>
<td>Common Hop Ingredients</td>
<td>German Noble</td>
</tr>
<tr>
<td>Malt Aroma/Flavor</td>
<td>Malt aroma and flavor are very low to low</td>
</tr>
<tr>
<td>Common Malt Ingredients</td>
<td>Pilsner, Flaked Wheat, Unmalted Wheat, and occasionally oats and malted barley</td>
</tr>
<tr>
<td>Other ingredients</td>
<td>Orange Peel, Coriander Seed</td>
</tr>
<tr>
<td>Palate Body</td>
<td>Drying</td>
</tr>
<tr>
<td>Palate Carbonation</td>
<td>High</td>
</tr>
<tr>
<td>Palate Length/Finish</td>
<td>Medium</td>
</tr>
<tr>
<td>Serving Temperature</td>
<td>40-45°F</td>
</tr>
<tr>
<td>Water Type</td>
<td>Varies</td>
</tr>
</tbody>
</table>

Yeast

<table>
<thead>
<tr>
<th>Type</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Type</td>
<td>Ale</td>
</tr>
<tr>
<td>Phenols</td>
<td>Spicy, Pepper</td>
</tr>
<tr>
<td>Esters</td>
<td>Orange, Citrus</td>
</tr>
</tbody>
</table>

Fermentation Byproducts

Unfiltered starch and yeast haze should be part of the appearance. Wits are traditionally bottle-conditioned and served cloudy.

Source: CraftBeer.com
**Style Family: Wheat Beers**

Low in alcohol, refreshingly tart, and often served with a flavored syrup like Woodruff or raspberry, the Berliner-style Weisse presents a harmony between yeast and lactic acid. These beers are very pale in color, and may be cloudy as they are often unfiltered. Hops are not a feature of this style, but these beers often do showcase esters. Traditional versions often showcase Brettanomyces yeast. Growing in popularity in the U.S., where many brewers are now adding traditional and exotic fruits to the recipe, resulting in flavorful finishes with striking, colorful hues. These beers are incredible when pairing. Bitterness, alcohol and residual sugar are very low, allowing the beer's acidity, white bread and graham cracker malt flavors to shine. Carbonation is very high, adding to the refreshment factor this style delivers. Many examples of this style contain no hops and thus no bitterness at all.

### Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Metric</th>
<th>Range</th>
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</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.028 - 1.032</td>
</tr>
<tr>
<td>FG</td>
<td>1.004 - 1.006</td>
</tr>
<tr>
<td>ABV</td>
<td>2.8% - 3.4%</td>
</tr>
<tr>
<td>IBU</td>
<td>3 - 6</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.11 - 0.19</td>
</tr>
<tr>
<td>SRM</td>
<td>2 - 4</td>
</tr>
<tr>
<td>CO₂ Volumes</td>
<td>3.5 - 4</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>81 - 86</td>
</tr>
</tbody>
</table>

### U.S. Commercial Examples

- **Berliner Weisse**
  - Nodding Head Brewery & Restaurant
  - Athena: Creature Comforts Brewing Co.
  - Hottenroth Berliner Weisse: The Bruery

### Style A-Z

- **Alcohol**: Not Detectable to Mild
- **Carbonation (Visual)**: Slow to Medium Rising Bubbles
- **Clarity**: Clear to Hazy
- **Brewing/Conditioning Process**: Hops often not boiled and instead added to a decoction mash. Acidity may be introduced from a sour mash, lactic acid additions or acidulated malt
- **Color**: Straw to Pale
- **Country of Origin**: Germany

### Food Pairings

- **Cheese**: Havarti
- **Entrée**: Aged Ham on Pretzel Bread
- **Dessert**: Cheesecake with Raspberries

### Glass

- **Hop Aroma/Flavor**: Hop aroma and flavor are not perceived. Hop bitterness is not perceived to very low

### Common Hop Ingredients

- German Noble

### Common Malt Ingredients

- Pilsner, Malted Wheat

### Palate Body

- Drying

### Palate Carbonation

- Low to Medium

### Palate Length/Finish

- Short to Medium

### Serving Temperature

- 45-50°F

### Water Type

-Varies

### Yeast

- **Type**: Lager or Ale

### Phenols

- Not common to style
| **Esters** | Fruity-ester flavors will be evident |
| **Microorganisms** | Lactobacillus |

Source: CraftBeer.com
German-Style Dunkelweizen

Style Family: Wheat Beers
The German-style Dunkelweizen can be considered a cross between a German-style dunkel and a hefeweizen. Distinguished by its sweet maltiness and chocolate-like character, it can also have banana and clove (and occasionally vanilla or bubblegum) esters from weizen ale yeast.

Quantitative Style Statistics

- OG: 1.048 - 1.056
- FG: 1.008 - 1.016
- ABV: 4.8% - 5.4%
- IBU: 10 - 15
- BU:GU: 0.21 - 0.27
- SRM: 10 - 25
- CO2 Volumes: 2.5 - 3
- Apparent Attenuation: 71 - 83

U.S. Commercial Examples

- Samuel Adams Dunkelweizen: Boston Beer Co.
- Shiner Dunkelweizen: Spoetzl Brewery
- Dunkle Weisse: Sierra Nevada / Ayinger

Style A-Z

- Alcohol: Not Detectable to Mild
- Carbonation (Visual): Slow to Medium Rising Bubbles
- Clarity: Slight Haze to Hazy
- Brewing/Conditioning Process: A decoction mash is commonly used
- Color: Copper-Brown to Very Dark
- Country of Origin: Germany

Food Pairings

- Cheese: Gouda
- Entrée: Roasted Chicken
- Dessert: Banana Cream Pie

Glass: Vase

- Hop Aroma/Flavor: Hop aroma and flavor are not perceived. Hop bitterness is low
- Common Hop Ingredients: German Noble
- Malt Aroma/Flavor: Bready or grainy, with a distinct sweet maltiness and a chocolate-like character from roasted malt
- Common Malt Ingredients: At least 50 percent Malted Wheat, plus Munich, Special "B", Crystal, Carafa Special II
- Palate Body: Moderate to Mouth-Coating
- Palate Carbonation: Low to Medium
- Palate Length/Finish: Short to Medium
- Serving Temperature: 45-50°F
- Water Type: Varies

Yeast

- Type: Weizen Ale
- Phenols: The phenolic flavors of Dunkel Weissbier should be evident but subdued
- Esters: The ester flavors of Dunkel Weissbier should be evident but subdued

Source: CraftBeer.com
German-Style Hefeweizen

Style Family: Wheat Beers
Arguably one of the most recognizable beer styles, the German-style hefeweizen offers a striking beer experience thanks to the use of distinctive wheat malt, unique yeast and uncharacteristic appearance. This wheat beer breaks from the German beer mold, showcasing yeast-driven fruit and spice as well as bearing an eye-catching mystique. Don’t let the cloudy hefeweizen deter you, this beer is one of the world’s most enjoyable styles for beer geeks and neophytes, alike. The refreshing qualities of this highly-carbonated style have kept it alive for centuries. Try one for yourself and experience why that is, firsthand.

German-Style Hefeweizen
The German-style hefeweizen is straw to amber in color and brewed with at least 50 percent malted wheat. The aroma and flavor of a weissbier comes largely from the yeast and is decidedly fruity (banana) and phenolic (clove). The intensity of these wildly differing flavor qualities varies depending on the brewer, but the two are most commonly balanced. Hefeweizen typically contains a low to moderate alcohol content and is considered to be the most popular amongst the German weissbier variety.

Hefeweizen Beer
In German, “hefe” refers to the yeast which remains in suspension giving the German beer its cloudy appearance, and “weizen” denotes the use of wheat. This wheat beer is at its best when poured into a weizen vase, a large curvaceous glass which showcases the beer’s beautiful glow and corrals its large, persistent foam cap given the style’s characteristic effervescence. A German weissbier must showcase the weizen yeast’s one-two punch of fruit and spice to be recognized as a German hefeweizen. The bright fruitiness of banana alongside the pungency of clove allow this beer to work well with a variety of lighter foods, such as salads, seafood and even a variety of egg dishes.

Tracking Down German Hefeweizen
German hefeweizen beer, like any other beer, tastes best when freshly poured at a brewery, and we want to help you find the breweries near you that serve the German hefeweizen that you seek. Use our “Find a Brewery” feature to locate breweries based on your location or search for a specific brewery by name. You can even search by state to find a small and independent brewer near you in order to track down your next favorite beer, which could be a German hefeweizen beer.

Finding your next favorite German hefeweizen doesn’t have to stop here. If you enjoy the website and are interested in a convenient way to learn more about German beer, or any other kind of beer for that matter, sign up to have our newsletter delivered directly to your inbox.

Quantitative Style Statistics

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.047 - 1.056</td>
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<tr>
<td>FG</td>
<td>1.008 - 1.016</td>
</tr>
<tr>
<td>ABV</td>
<td>4.9% - 5.6%</td>
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<tr>
<td>IBU</td>
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<tr>
<td>BU:GU</td>
<td>0.21 - 0.27</td>
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<td>SRM</td>
<td>3 - 9</td>
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<tr>
<td>CO2 Volumes</td>
<td>2.5 - 3</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>71 - 83</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

Dream Weaver Wheat  Troegs Brewing Co.
Big Horn Hefeweizen  CB and Potts Restaurant & Brewery
Ebel's Weiss  Two Brothers Brewing Co.

Style A-Z

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Mild</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carbonation (Visual)</td>
<td>Fast Rising Bubbles</td>
</tr>
</tbody>
</table>
Clarity Hazy
Brewing/Conditioning Process A decoction mash is sometimes used
Color Straw to Amber
Country of Origin Germany

Food Pairings
Cheese Chèvre
Entrée Seafood
Dessert Key Lime Pie

Glass Vase
Hop Aroma/Flavor Hop flavor is not perceived to very low. Hop bitterness is very low
Common Hop Ingredients German Noble
Malt Aroma/Flavor Malt sweetness is very low to medium-low
Common Malt Ingredients Pilsner, Malted Wheat
Palate Body Mouth-Coating
Palate Carbonation High
Palate Length/Finish Short
Serving Temperature 40-45°F
Water Type Varies

Yeast
Type Weizen Ale
Phenols Clove
Esters Banana

Source: CraftBeer.com
American Barley Wine

Style Family: Strong Ales
American barley wine ranges from amber to deep red/copper-garnet in color. A caramel and/or toffee aroma and flavor are often part of the malt character along with high residual malty sweetness. Complexity of alcohols is evident. Fruity-ester character is often high. As with many American versions of a style, this barley wine ale is typically more hop-forward and bitter than its U.K. counterpart. Low levels of age-induced oxidation can harmonize with other flavors and enhance the overall experience. Sometimes sold as vintage releases.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Statistic</th>
<th>Range</th>
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<tbody>
<tr>
<td>OG</td>
<td>1.090 - 1.120</td>
</tr>
<tr>
<td>FG</td>
<td>1.024 - 1.028</td>
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<tr>
<td>ABV</td>
<td>8.5% - 12.2%</td>
</tr>
<tr>
<td>IBU</td>
<td>60 - 100</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.67 - 0.83</td>
</tr>
<tr>
<td>SRM</td>
<td>11 - 18</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>73 - 77</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

<table>
<thead>
<tr>
<th>Name</th>
<th>Brewery</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bigfoot</td>
<td>Sierra Nevada Brewing Co.</td>
</tr>
<tr>
<td>Old Numbskull</td>
<td>AleSmith Brewing Co.</td>
</tr>
<tr>
<td>Toad Choker Barley Wine</td>
<td>Nine Band Brewing Co.</td>
</tr>
</tbody>
</table>

Style A-Z

<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Noticeable to Hot</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Slow to Medium Rising Bubbles</td>
</tr>
<tr>
<td>Clarity</td>
<td>Clear to Brilliant</td>
</tr>
<tr>
<td>Brewing/Conditioning Process</td>
<td>Dry-hopping and aging are common</td>
</tr>
<tr>
<td>Color</td>
<td>Amber to Deep Red or Copper-Garnet</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>United States</td>
</tr>
<tr>
<td>Food Pairings</td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td>Strong Blue Cheeses</td>
</tr>
<tr>
<td>Entrée</td>
<td>Beef Cheek</td>
</tr>
<tr>
<td>Dessert</td>
<td>Rich Desserts</td>
</tr>
<tr>
<td>Glass</td>
<td>Snifter</td>
</tr>
<tr>
<td>Hop Aroma/Flavor</td>
<td>Hop aroma and flavor are medium to very high. Hop bitterness is high. American-type hops are often used, but not necessary for this style</td>
</tr>
<tr>
<td>Common Hop Ingredients</td>
<td>Magnum, Chinook, Centennial, Amarillo</td>
</tr>
<tr>
<td>Malt Aroma/Flavor</td>
<td>Caramel, Toffee, Bready, Sweet</td>
</tr>
<tr>
<td>Common Malt Ingredients</td>
<td>Pale, Crystal, Pale Chocolate, Special &quot;B&quot;</td>
</tr>
<tr>
<td>Palate Body</td>
<td>Mouth-Coating to Sticky</td>
</tr>
<tr>
<td>Palate Carbonation</td>
<td>Low to Medium</td>
</tr>
<tr>
<td>Palate Length/Finish</td>
<td>Medium to Long</td>
</tr>
<tr>
<td>Serving Temperature</td>
<td>50-55°F</td>
</tr>
<tr>
<td>Water Type</td>
<td>Varies</td>
</tr>
</tbody>
</table>

Yeast

<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Type</td>
<td>Ale</td>
</tr>
<tr>
<td>Phenols</td>
<td>Not common to style</td>
</tr>
<tr>
<td>Esters</td>
<td>Fruity-ester flavors are often high</td>
</tr>
<tr>
<td>Fermentation Byproducts</td>
<td>Very low levels of diacetyl may be acceptable</td>
</tr>
</tbody>
</table>

Source: CraftBeer.com
American Imperial Red Ale

**Style Family: Strong Ales**
The use of American hops in the American imperial red ale lends to the perception of medium hop bitterness, flavor and aroma. Coupled with a solid malt profile, this should be a beer with balance between hop bitterness and malt sweetness. Some breweries will choose to bottle-condition this style, leading to possible fruity esters and some haze in their appearance. This is another example of modern American brewers taking an established style and boosting the flavor. California brewers are credited with creating this innovative style.

**Quantitative Style Statistics**

<table>
<thead>
<tr>
<th>Property</th>
<th>Range</th>
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</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.080 - 1.100</td>
</tr>
<tr>
<td>FG</td>
<td>1.020 - 1.028</td>
</tr>
<tr>
<td>ABV</td>
<td>8%-10.6%</td>
</tr>
<tr>
<td>IBU</td>
<td>55 - 85</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.69 - 0.85</td>
</tr>
<tr>
<td>SRM</td>
<td>10 - 17</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>72 - 75</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**

- **The Red Glove**
  Boxing Bear Brewing Co.
- **Shark Attack Double Red Ale**
  Port Brewing Co.
- **Paradocs Red Imperial IPA**
  Ninkasi Brewing

**Style A-Z**

- **Alcohol**
  Mild to Noticeable
- **Carbonation (Visual)**
  Medium Rising Bubbles
- **Clarity**
  Slight Haze to Clear. Unfiltered versions: Hazy to Very Cloudy
- **Brewing/Conditioning Process**
  Dry-hopping is common
- **Color**
  Deep Amber to Dark Copper or Reddish Brown
- **Country of Origin**
  United States

**Food Pairings**

- **Cheese**
  Mozzarella
- **Entrée**
  Corned Beef Hash
- **Dessert**
  Toffee Pudding

- **Glass**
  Tulip
- **Hop Aroma/Flavor**
  Hop aroma, flavor and bitterness are high but balanced, arising from any variety of hops
- **Common Hop Ingredients**
  Varies
- **Malt Aroma/Flavor**
  Medium to high caramel malt character is present
- **Common Malt Ingredients**
  Varies
- **Other ingredients**
  Varies
- **Palate Body**
  Mouth-Coating
- **Palate Carbonation**
  Medium
- **Palate Length/Finish**
  Medium to Long
- **Serving Temperature**
  50-55°F
- **Water Type**
  Varies

- **Yeast**
  Type: Ale
- **Phenols**
  Not common to style
- **Esters**
  Medium.

Source: CraftBeer.com
British-Style Barley Wine Ale

Style Family: Strong Ales

The name “British-style barley wine” represents a group of strong ales that rival the strength and complexity of some of the world’s most celebrated beverages. This brawny, malt-forward beer style is often one of the strongest beer styles on any given beer menu, and showcases a complex melange of toffee and fruit flavors counterbalanced by warming alcohol and sturdy hop bitterness. The barley wine beer style is a sipper, enjoyed responsibly, stylishly — preferably in front of a fire in a comfy chair amongst a plethora of leather-bound books.

British-Style Barley Wine Ale

Barley wine beer is a strong ale that leans heavily on malt characteristics for flavor. With a wide color range and characteristically high in alcohol content, this is a style that is often aged, as it evolves well over time. As barley wine beers advance in age, they develop oxidative characteristics, including honey and toffee flavors as well as aromas, darker colors, lessened bitterness and more.

Deconstructing Barley Wine

The origin of the barley wine name brings confusion and its exact origin remains unclear. Strong, wine-strength beers have been around before the name barley wine was first used, but it is often said that barley wine does refer to a wine-strengthened beer. In history, few things are that simple, but regardless of origin, barley wine remains a strong ale with complex malts flavors and sturdy hop bitterness. While no grapes are harmed in the making of this ale, barley wines share wine’s compatibility with food, favoring rich dishes, desserts, the strongest of cheeses and even make for a great after meal digestif.

Tracking Down Your Next Barley Wine Beer

Many craft breweries, microbreweries and brewpubs in the United States brew barley wines for beer lovers to hunt down, and we want to help you find the places to try them. Our “Find a Brewery” map is designed to help you find a location near you to try your first, or next, barley wine beer, and it might be closer to you than you think.

If you enjoy the website and are interested in a convenient way to learn more about barley wine, sign up to have our newsletter delivered directly to your inbox.

Quantitative Style Statistics

- OG: 1.085 - 1.120
- FG: 1.024 - 1.028
- ABV: 8.5% - 12.0%
- IBU: 40 - 60
- BU:GU: 0.47 - 0.50
- SRM: 14 - 22
- CO2 Volumes: 1.5 - 2
- Apparent Attenuation: 72 - 77

U.S. Commercial Examples

- Blithering Idiot: Weyerbacher Brewing Co.
- Old Stock Ale: North Coast Brewing Co.
- Barley Wine Ale: Dick’s Brewing Co.

Style A-Z

- Alcohol: Noticeable to Hot
- Carbonation (Visual): Slow to Medium Rising Bubbles
- Clarity: Brilliant to Slight Haze
- Brewing/Conditioning Process: Aging is common
- Color: Tawny Copper to Deep Red or Copper-Garnet
- Country of Origin: United Kingdom
Food Pairings

- **Cheese**: English Stilton
- **Entrée**: Moroccan Duck
- **Dessert**: Dark Chocolate

**Glass**: Snifter

**Hop Aroma/Flavor**: Hop flavor and aroma are very low to medium. Hop bitterness is low to medium. English-type hops are often used, but not necessary for this style.

**Common Hop Ingredients**: Kent Goldings, Horizon

**Malt Aroma/Flavor**: Nutty, Caramel, Biscuit

**Common Malt Ingredients**: English Pale, CaraMunich, Crystal

**Palate Body**: Mouth-Coating

**Palate Carbonation**: Low to Medium

**Palate Length/Finish**: Varies

**Serving Temperature**: 50-55°F

**Water Type**: Varies

**Yeast**

- **Type**: Ale

**Phenols**: Not common to style

**Esters**: Fruity-ester characters are often high and balanced with the high alcohol content

**Fermentation Byproducts**: Low levels of diacetyl may be acceptable

Source: CraftBeer.com
English-Style Old Ale

Style Family: Strong Ales
A distinctive quality of these ales is that their yeast undergoes an aging process (often for years) in bulk storage or through bottle conditioning, which contributes to a rich, wine-like and often sweet oxidation character. Old ales are copper-red to very dark in color. Complex estery character may emerge.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Metric</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.058 - 1.088</td>
</tr>
<tr>
<td>FG</td>
<td>1.014 - 1.030</td>
</tr>
<tr>
<td>ABV</td>
<td>6.3% - 9.1%</td>
</tr>
<tr>
<td>IBU</td>
<td>30 - 65</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.52 - 0.74</td>
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<tr>
<td>SRM</td>
<td>12 - 30</td>
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<tr>
<td>CO2 Volumes</td>
<td>2 approximately</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>66 - 76</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- **Irish Walker** — Olde Hickory Brewing
- **Heini's Hooch** — The Church Brew Works
- **Heini's Good Cheer** — Roundabout Brewery

Style A-Z

- **Alcohol** — Noticeable to Hot
- **Carbonation (Visual)** — Slow to Medium Rising Bubbles
- **Clarity** — Opaque
- **Brewing/Conditioning Process** — Typically mashed at higher temperatures to reduce attenuation. Wood-aged notes such as vanillin are acceptable.
- **Color** — Copper-Red to Very Dark
- **Country of Origin** — United Kingdom

Food Pairings

- **Cheese** — Double Gloucester
- **Entrée** — Roast Beef and Lamb
- **Dessert** — Spiced Plum Walnut Tart

- **Glass** — Snifter
- **Hop Aroma/Flavor** — Hop aroma and flavor are not perceived to medium. Hop bitterness is minimal but evident.

Common Hop Ingredients

- Kent Goldings

Malt Aroma/Flavor

- A malty and sometimes caramel-like sweetness may be evident.

Common Malt Ingredients

- Pale, Chocolate, Black Patent
- Molasses, Treacle, Invert Sugar, Dark Sugar

Other ingredients

- Moderate to Mouth-Coating

Palate Body

- Low to Medium
- Long

Serving Temperature

- 40-45°F

Water Type

- Varies

Yeast

- **Type** — Ale, Brettanomyces possible
- **Phenols** — Not common to style.
- **Esters** — Fruit (Varies)

Microorganisms

- Lactobacillus possible. Horsey, goaty, leathery and phenolic character evolved from Brettanomyces organisms and acidity may be present but should be at low levels and balanced with other flavors.
**Fermentation Byproducts**  Diacetyl is acceptable at very low levels.

Source: CraftBeer.com
Belgian-Style Blonde Ale

Style Family: Belgian Styles
The Belgian-style blonde ale is typically easy-drinking, with a low but pleasing hop bitterness. This is a light- to medium-bodied ale, with a low malt aroma that has a spiced and sometimes fruity-ester character. Sugar is sometimes added to lighten the perceived body. This style is medium in sweetness and not as bitter as Belgian-style tripels or golden strong ales. It is usually brilliantly clear. The overall impression is balance between light sweetness, spice and low to medium fruity ester flavors.

Quantitative Style Statistics

- OG: 1.054 - 1.068
- FG: 1.008 - 1.015
- ABV: 6.3% - 7.9%
- IBU: 15 - 30
- BU:GU: 0.28 - 0.44
- SRM: 4 - 7
- CO2 Volumes: 3 - 4
- Apparent Attenuation: 78 - 85

U.S. Commercial Examples

- Blonde: Allagash Brewing Co.
- Tiburon Blonde: Marin Brewing Co.
- Solid Gold: Cannonball Creek Brewing Co.

Style A-Z

- Alcohol: Mild to Noticeable
- Carbonation (Visual): Medium to Fast Rising Bubbles
- Clarity: Clear to Brilliant
- Color: Pale to Light Amber
- Country of Origin: Belgium

Food Pairings

- Cheese: Brie
- Entrée: Sweet and Sour Chicken
- Dessert: Angel Food Cake

- Glass: Tulip
- Hop Aroma/Flavor: Hop flavor and aroma are not perceived to low. Hop bitterness is very low to low
- Common Hop Ingredients: Hallertau
- Malt Aroma/Flavor: Malt aroma and flavor are low
- Common Malt Ingredients: Pilsner, Malted Wheat, Aromatic
- Other ingredients: Belgian Candi Sugar (occasionally)
- Palate Body: Soft to Moderate
- Palate Carbonation: Medium to High
- Palate Length/Finish: Short
- Serving Temperature: 45-50°F
- Water Type: Varies

Yeast

- Type: Ale
- Phenols: Spicy
- Esters: Low to medium fruity-ester aromas may be present and balanced with light malt and spice aromas

Source: CraftBeer.com
Belgian-Style Dubbel

Style Family: Belgian Styles
The Belgian-style dubbel ranges from brown to very dark in color. They have a malty sweetness and can have cocoa and caramel aromas and flavors. Hop bitterness is medium-low to medium. Yeast-generated fruity esters (especially banana) can be apparent. Often bottle-conditioned, a slight yeast haze and flavor may be evident. “Dubbel” meaning “double,” this beer is still not so big in intensity as to surpass the Belgian-style quadrupel that is often considered its sibling.

Quantitative Style Statistics

| OG      | 1.060 - 1.075 |
| FG      | 1.012 - 1.016 |
| ABV     | 6.3% - 7.6%   |
| IBU     | 20 - 35       |
| BU:GU   | 0.33 - 0.40   |
| SRM     | 16 - 36       |
| CO2 Volumes | 3 - 4       |
| Apparent Attenuation | 79 - 80 |

U.S. Commercial Examples

- Brother David’s Double
  Anderson Valley Brewing Co.
- Abbey Dubbel
  Elm City Brewing Co.
- Double
  Allagash Brewing Co.

Style A-Z

- Alcohol: Mild to Noticeable
- Carbonation (Visual): Medium to Fast Rising Bubbles
- Clarity: Clear to Slight Haze
- Brewing/Conditioning Process: Sometimes extended boiling time results in kettle caramelization. Usually bottle conditioned
- Color: Brown to Very Dark
- Country of Origin: Belgium

Food Pairings

- Cheese: Washed-Rind Cheeses
- Entrée: Apple-Smoked Sausage
- Dessert: Milk Chocolate

- Glass: Tulip
- Hop Aroma/Flavor: Hop aroma and flavor are not perceived to low. Hop bitterness is medium-low to medium
- Common Hop Ingredients: Tettnang
- Malt Aroma/Flavor: Chocolate, Caramel, Toast
- Common Malt Ingredients: Pilsner, CaraMunich, Special "B"
- Other ingredients: Belgian Candi Sugar, Other Sugars
- Palate Body: Mouth-Coating
- Palate Carbonation: Medium to High
- Palate Length/Finish: Medium
- Serving Temperature: 50-55°F
- Water Type: Varies

Yeast

- Type: Ale
- Phenols: Spicy, Pepper, Rose-like, Perfumy
- Esters: Fruit (Banana)

Fermentation Byproducts: Slight yeast haze is often evident when bottle-conditioned

Source: CraftBeer.com
Belgian-Style Golden Strong Ale

Style Family: Belgian Styles
The Belgian-style golden strong ale is fruity, complex and often on the higher end of the ABV spectrum, yet are approachable to many different palates. Look for a characteristic spiciness from Belgian yeast and a highly attenuated dry finish. This style is traditionally drier and lighter in color than a Belgian-style tripel.

Quantitative Style Statistics

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.064 - 1.096</td>
</tr>
<tr>
<td>FG</td>
<td>1.008 - 1.024</td>
</tr>
<tr>
<td>ABV</td>
<td>7.1% - 11.2%</td>
</tr>
<tr>
<td>IBU</td>
<td>20 - 50</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.31 - 0.52</td>
</tr>
<tr>
<td>SRM</td>
<td>3.5 - 10</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>4 approximately</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>75 - 88</td>
</tr>
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</table>

U.S. Commercial Examples

<table>
<thead>
<tr>
<th>Brand</th>
<th>Brewery</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pranqster</td>
<td>North Coast Brewing Co.</td>
</tr>
<tr>
<td>Brooklyn Local 1</td>
<td>Brooklyn Brewery</td>
</tr>
<tr>
<td>Treachery</td>
<td>12Degree Brewing</td>
</tr>
</tbody>
</table>

Style A-Z

| Alcohol | Mild |
| Carbonation (Visual) | Medium to Fast Rising Bubbles |
| Clarity | Clear |
| Brewing/Conditioning Process | Bottle-conditioned |
| Color | Pale to Copper |
| Country of Origin | Belgium |

Food Pairings

| Cheese | Triple Creme |
| Entrée | Beer Battered Fried Shrimp |
| Dessert | Baklava |

| Glass | Tulip |
| Hop Aroma/Flavor | Hop aroma and flavor are medium-low to medium-high. Hop bitterness is medium-low to medium-high |
| Common Hop Ingredients | Czech Saaz |
| Malt Aroma/Flavor | These beers can be malty in overall impression, or dry and highly attenuated |
| Common Malt Ingredients | Pilsner |
| Other ingredients | Cane Sugar. Herbs and spices are sometimes used to delicately flavor these strong ales |
| Palate Body | Soft |
| Palate Carbonation | Medium to High |
| Palate Length/Finish | Short to Medium |
| Serving Temperature | 40-45°F |
| Water Type | Varies |

Yeast

| Type | Ale |
| Phenols | Spicy, Pepper |
| Esters | Fruit (Pear, Orange, Apple) |
| Fermentation Byproducts | Diacetyl should be very low, if evident |

Source: CraftBeer.com
Belgian-Style Pale Ale

**Style Family: Belgian Styles**
The Belgian-style pale ale is gold to copper in color and can have caramel or toasted malt flavor. The style is characterized by low but noticeable hop bitterness, flavor and aroma. These beers were inspired by British pale ales. They are very sessionable.

**Quantitative Style Statistics**

- OG 1.044 - 1.054
- FG 1.008 - 1.014
- ABV 4.1% - 6.3%
- IBU 20 - 30
- BU:GU 0.45 - 0.56
- SRM 6 - 12
- CO2 Volumes 2.5 approximately
- Apparent Attenuation 74 - 82

**U.S. Commercial Examples**
- Rare Vos: Brewery Ommegang
- Saints Devotion: The Lost Abbey
- Perdition: Russian River Brewing Co.

**Style A-Z**

- Alcohol: Not Detectable to Mild
- Carbonation (Visual): Medium Rising Bubbles
- Clarity: Clear
- Color: Gold to Copper
- Country of Origin: Belgium

**Food Pairing**
- Cheese: Taleggio
- Entrée: Tempura Fried Fish and Chips
- Dessert: Savory Bread Pudding

**Glass**
- Tulip

**Hop Aroma/Flavor**
- Hop aroma and flavor are low but noticeable; noble-type hops are commonly used. Hop bitterness is low but noticeable

**Common Hop Ingredients**
- Kent Goldings

**Malt Aroma/Flavor**
- Caramel, Toast

**Common Malt Ingredients**
- Pilsner, CaraMunich, Biscuit

**Other ingredients**
- Belgian Candi Sugar (occasionally)

**Palate Body**
- Moderate

**Palate Carbonation**
- Medium

**Palate Length/Finish**
- Short to Medium

**Serving Temperature**
- 40-50°F

**Water Type**
-Varies

**Yeast**
- Type: Ale
- Phenols: Spicy
- Esters: Fruit (Pear, Orange)

Source: CraftBeer.com
Belgian-Style Quadrupel

**Style Family: Belgian Styles**
The Belgian-style Quadrupel is amber to dark brown in color. Caramel, dark sugar and malty sweet flavors dominate, with medium-low to medium-high hop bitterness. Quads have a relatively light body compared to their alcoholic strength. If aged, oxidative qualities should be mild and not distracting. Sometimes referred to as Belgian strong dark.

**Quantitative Style Statistics**

| OG     | 1.084 - 1.120 |
| FG     | 1.014 - 1.020 |
| ABV    | 9.1% - 14.2%  |
| IBU    | 25 - 50       |
| BU:GU  | 0.30 - 0.42   |
| SRM    | 8 - 20        |
| CO2 Volumes | 2.5 - 3 |
| Apparent Attenuation | 83 - 83 |

**U.S. Commercial Examples**

<table>
<thead>
<tr>
<th>Name</th>
<th>Brewer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Four</td>
<td>Allagash Brewing Co.</td>
</tr>
<tr>
<td>The Sixth Glass</td>
<td>Boulevard Brewing Co.</td>
</tr>
<tr>
<td>Salvation</td>
<td>Russian River Brewing Co.</td>
</tr>
</tbody>
</table>

**Style A-Z**

- **Alcohol**: Noticeable to Hot
- **Carbonation (Visual)**: Medium Rising Bubbles
- **Clarity**: Slight Haze
- **Color**: Amber to Dark Brown
- **Country of Origin**: Belgium

**Food Pairings**

- **Cheese**: Aged Gouda
- **Entrée**: Roasted Duck
- **Dessert**: Bread Pudding

**Glass**: Tulip

**Hop Aroma/Flavor**: Hop aroma and flavor are not perceived to very low. Hop bitterness is low to medium-low

**Common Hop Ingredients**: Varies

**Malt Aroma/Flavor**: Caramel, dark sugar and malty sweet flavors and aromas can be intense, not cloying, while complementing fruitiness

**Common Malt Ingredients**: Varies

**Palate Body**: Mouth-Coating

**Palate Carbonation**: Medium

**Palate Length/Finish**: Medium to Long

**Serving Temperature**: 50-55°F

**Water Type**: Varies

**Yeast**

- **Type**: Ale

**Phenols**: Clove-like phenolic flavor and aroma should not be evident

**Esters**: Complex fruity flavors reminiscent of raisins, dates, figs, grapes and/or plums emerge, often accompanied with a hint of wine-like character. Perception of alcohol can be extreme

Source: CraftBeer.com
Belgian-Style Saison

Style Family: Belgian Styles
Beers in this category are gold to light amber in color. Often bottle-conditioned, with some yeast character and high carbonation. Belgian-style saison may have Brettanomyces or lactic character, and fruity, horsey, goaty and/or leather-like aromas and flavors. Specialty ingredients, including spices, may contribute a unique and signature character. Commonly called “farmhouse ales” and originating as summertime beers in Belgium, these are not just warm-weather treats. U.S. craft brewers brew them year-round and have taken to adding a variety of additional ingredients.

Quantitative Style Statistics

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.040 - 1.080</td>
</tr>
<tr>
<td>FG</td>
<td>1.010 - 1.014</td>
</tr>
<tr>
<td>ABV</td>
<td>4.4% - 8.4%</td>
</tr>
<tr>
<td>IBU</td>
<td>20 - 38</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.50 - 0.50</td>
</tr>
<tr>
<td>SRM</td>
<td>4 - 14</td>
</tr>
<tr>
<td>CO₂ Volumes</td>
<td>3 - 3.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>83 - 75</td>
</tr>
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</table>

U.S. Commercial Examples

<table>
<thead>
<tr>
<th>Style</th>
<th>Brewery</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saison</td>
<td>Funkwerks</td>
</tr>
<tr>
<td>Red Barn</td>
<td>The Lost Abbey</td>
</tr>
<tr>
<td>Hennepin</td>
<td>Brewery Ommegang</td>
</tr>
</tbody>
</table>

Style A-Z

<table>
<thead>
<tr>
<th>Attribute</th>
<th>Example</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Mild to Noticeable</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Fast Rising Bubbles</td>
</tr>
<tr>
<td>Clarity</td>
<td>Slight Haze</td>
</tr>
<tr>
<td>Brewing/ Conditioning Process</td>
<td>Often bottle-conditioned, sometimes dry-hopped and fermented at higher temperatures</td>
</tr>
<tr>
<td>Color</td>
<td>Pale to Light Brown</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>Belgium</td>
</tr>
</tbody>
</table>

Food Pairings

<table>
<thead>
<tr>
<th>Cheese</th>
<th>Brie</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrée</td>
<td>Seafood (Mussels)</td>
</tr>
<tr>
<td>Dessert</td>
<td>Lemon Ginger Sorbet</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Glass</th>
<th>Tulip</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hop Aroma/Flavor</td>
<td>Hop aroma is low to medium. Hop bitterness is medium to medium-high</td>
</tr>
<tr>
<td>Common Hop Ingredients</td>
<td>Noble, Styrian, East Kent Goldings</td>
</tr>
<tr>
<td>Malt Aroma/Flavor</td>
<td>Malt flavor is low but provides foundation for the overall balance</td>
</tr>
<tr>
<td>Common Malt Ingredients</td>
<td>Pilsner, Munich, Malted Wheat</td>
</tr>
<tr>
<td>Other ingredients</td>
<td>Simple Sugar, Honey, Spelt. Specialty ingredients (spices, herbs, flowers, fruits, vegetables, fermentable sugars and carbohydrates, special yeasts of all types, wood aging, etc.) may contribute unique and signature character</td>
</tr>
</tbody>
</table>

| Palate Body       | Soft                     |
| Palate Carbonation| High                     |
| Palate Length/Finish| Short to Medium          |
| Serving Temperature| 45-55°F                  |
| Water Type        | High sulfate content     |

Yeast

<table>
<thead>
<tr>
<th>Type</th>
<th>Ale, Brettanomyces possible</th>
</tr>
</thead>
<tbody>
<tr>
<td>Phenols</td>
<td>Pepper</td>
</tr>
<tr>
<td>Esters</td>
<td>Fruit (Orange, Lemon)</td>
</tr>
</tbody>
</table>
**Microorganisms**  Lactobacillus possible

**Fermentation Byproducts**  A small amount of sour or acidic flavor is acceptable when in balance with other components. These beers are often bottle-conditioned, with some yeast character and high carbonation

Source: CraftBeer.com
Belgian-Style Tripel

Style Family: Belgian Styles
Complex, sometimes mild spicy flavor characterizes this style. Yeast-driven complexity is common. Tripels are often on the higher end of the ABV spectrum, yet are approachable to many different palates. These beers are commonly bottle-conditioned and finish dry. The Belgian-style tripel is similar to Belgian-style golden strong ales, but are generally darker and have a more noticeable malt sweetness.

Quantitative Style Statistics

| OG      | 1.070 - 1.092 |
| FG      | 1.008 - 1.018 |
| ABV     | 7.1% - 10.1%  |
| IBU     | 20 - 45       |
| BU:GU   | 0.29 - 0.49   |
| SRM     | 4 - 9         |
| CO2 Volumes | 3 - 4 |
| Apparent Attenuation | 80 - 89 |

U.S. Commercial Examples

Allagash Tripel  Allagash Brewing Co.
Tripel  Green Flash Brewing Co.
PDA  Black Bottle Brewery

Style A-Z

Alcohol  Mild
Carbonation (Visual)  Fast Rising Bubbles
Clarity  Clear
Color  Pale to Light Amber
Country of Origin  Belgium

Food Pairings

Cheese  Triple Creme
Entrée  Roasted Turkey
Dessert  Caramelized Banana Creme Brulee

Glass  Tulip
Hop Aroma/Flavor  Hop aroma and flavor are not perceived to low. Hop bitterness is medium to medium-high
Common Hop Ingredients  Tetnang, Czech Saaz
Malt Aroma/Flavor  Low sweetness from very pale malts is present
Common Malt Ingredients  Belgian Pilsner
Other ingredients  Brewing Sugar (occasionally)
Palate Body  Soft to Mouth-Coating
Palate Carbonation  High
Palate Length/Finish  Short to Medium
Serving Temperature  40-45°F
Water Type  Soft Water

Yeast

Type  Ale
Phenols  Complex, sometimes mild spicy flavor. Clove-like phenolic flavor may be evident at very low levels
Esters  Fruit (Orange, Banana)
Fermentation Byproducts  Traditional tripels are bottle-conditioned and may exhibit slight yeast haze, but the yeast should not be intentionally roused

Source: CraftBeer.com
American Cream Ale

Style Family: Hybrid Beers
The American cream ale is a mild, pale, light-bodied ale, made using a warm fermentation (top or bottom fermenting yeast) and cold lagering. Despite being called an ale, when being judged in competitions it is acceptable for brewers to use lager yeast.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Range</th>
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</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.044 - 1.052</td>
</tr>
<tr>
<td>FG</td>
<td>1.004 - 1.010</td>
</tr>
<tr>
<td>ABV</td>
<td>4.3% - 5.7%</td>
</tr>
<tr>
<td>IBU</td>
<td>10 - 22</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.23 - 0.42</td>
</tr>
<tr>
<td>SRM</td>
<td>2 - 5</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2.5 approximately</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>81 - 91</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- **El Sully**: 21st Amendment Brewery
- **Spotted Cow**: New Glarus Brewing Co.
- **Broadway Light**: Detroit Beer Co.

Style A-Z

<table>
<thead>
<tr>
<th>Characteristic</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Not Detectable to Mild</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Fast Rising Bubbles</td>
</tr>
<tr>
<td>Clarity</td>
<td>Brilliant</td>
</tr>
<tr>
<td>Brewing/Conditioning Process</td>
<td>Sometimes krausened for carbonation</td>
</tr>
<tr>
<td>Color</td>
<td>Straw to Gold</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>United States</td>
</tr>
</tbody>
</table>

Food Pairings

- **Cheese**: Monterey Jack
- **Entrée**: Salads, Mild Shellfish
- **Dessert**: Lemon Custard Tart

Glass: Flute

Hop Aroma/Flavor: Hop aroma is usually absent, and hop flavor is very low to low. Hop bitterness is very low to low

Common Hop Ingredients

- Liberty

Malt Aroma/Flavor: Grainy

Common Malt Ingredients

- Pilsner

Other ingredients

Simple Sugar, Maize

Palate Body: Soft

Palate Carbonation: High

Palate Length/Finish: Short

Serving Temperature: 40-45°F

Water Type: Varies

Yeast

- Type: Lager or Ale

Phenols: Not common to style

Esters: Not common to style.

Fermentation Byproducts: Fermentation-derived sulfur character and/or DMS flavor should be extremely low or absent from this style of beer. Diacetyl flavor should not be perceived.

Source: CraftBeer.com
French-Style Biere de Garde

Style Family: Hybrid Beers
Biere de Garde translates as “beer for keeping.” This style is popping up more and more from U.S. producers. Blond, amber and brown versions exist. Biere de garde examples are light amber to chestnut brown or red in color. This style is characterized by a toasted malt aroma and slight malt sweetness. Flavor of alcohol is evident. Often bottle-conditioned, with some yeast character.

Quantitative Style Statistics

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.060 - 1.080</td>
</tr>
<tr>
<td>FG</td>
<td>1.012 - 1.024</td>
</tr>
<tr>
<td>ABV</td>
<td>4.4% - 8.0%</td>
</tr>
<tr>
<td>IBU</td>
<td>20 - 30</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.33 - 0.38</td>
</tr>
<tr>
<td>SRM</td>
<td>7 - 16</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2.5 - 3</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>70 - 80</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

<table>
<thead>
<tr>
<th>Brand</th>
<th>Brewer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domaine DuPage</td>
<td>Two Brothers Brewing Co.</td>
</tr>
<tr>
<td>Biere De Garde</td>
<td>Schlafly Beer, The Saint Louis Brewery</td>
</tr>
<tr>
<td>Avant Garde</td>
<td>The Lost Abbey</td>
</tr>
</tbody>
</table>

Style A-Z

<table>
<thead>
<tr>
<th>Feature</th>
<th>Detail</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Mild to Noticeable</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Fast Rising Bubbles</td>
</tr>
<tr>
<td>Clarity</td>
<td>Clear to Slight Haze</td>
</tr>
<tr>
<td>Color</td>
<td>Light Amber to Chestnut Brown or Red</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>France</td>
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</table>

Food Pairings

<table>
<thead>
<tr>
<th>Pairing</th>
<th>Option</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese</td>
<td>Soft Ripened Cheeses</td>
</tr>
<tr>
<td>Entrée</td>
<td>Roasted Lamb with Mint</td>
</tr>
<tr>
<td>Dessert</td>
<td>Pecan Pie</td>
</tr>
</tbody>
</table>

Glass

<table>
<thead>
<tr>
<th>Glass</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tulip</td>
<td>Hop aroma and flavor are low to medium, from noble-type hops. Hop bitterness is low to medium</td>
</tr>
</tbody>
</table>

Common Hop Ingredients

<table>
<thead>
<tr>
<th>Hop</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fuggle</td>
<td></td>
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</table>

Common Malt Ingredients

<table>
<thead>
<tr>
<th>Malt</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CaraVienna, Pilsner, Munich, Black Patent</td>
<td></td>
</tr>
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</table>

Other ingredients

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sugar</td>
<td>(occasionally)</td>
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</table>

Palate

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Body</td>
<td>Soft to Mouth-Coating</td>
</tr>
<tr>
<td>Carbonation</td>
<td>High</td>
</tr>
<tr>
<td>Length/Finish</td>
<td>Short to Medium</td>
</tr>
<tr>
<td>Serving Temperature</td>
<td>45-55°F</td>
</tr>
<tr>
<td>Water Type</td>
<td>Soft Water</td>
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Yeast

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Type</td>
<td>Ale, Brettanomyces possible</td>
</tr>
<tr>
<td>Phenols</td>
<td>Not common to style</td>
</tr>
<tr>
<td>Esters</td>
<td>Fruity-ester flavors can be low to medium in intensity</td>
</tr>
</tbody>
</table>

Fermentation Byproducts

<table>
<thead>
<tr>
<th>Byproduct</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diacetyl flavor</td>
<td>should not be perceived. May have Brettanomyces yeast-derived aromas that are slightly acidic, fruity, horsey, goaty and/or leather-like. Earthy, cellar-like, corky and/or musty aromas are acceptable</td>
</tr>
</tbody>
</table>
California Common

Style Family: Hybrid Beers
The California common is brewed with lager yeast but fermented at ale fermentation temperatures. There is a noticeable degree of toasted malt and/or caramel-like malt character in flavor and often in aroma. Often referred to as “steam beer” and made famous by San Francisco’s Anchor Brewing Company. Seek out woody and mint flavor from the Northern Brewer hops.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>characteristic</th>
<th>range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.045 - 1.056</td>
</tr>
<tr>
<td>FG</td>
<td>1.010 - 1.018</td>
</tr>
<tr>
<td>ABV</td>
<td>4.6% - 5.7%</td>
</tr>
<tr>
<td>IBU</td>
<td>35 - 45</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.78 - 0.80</td>
</tr>
<tr>
<td>SRM</td>
<td>8 - 15</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2.5 - 3</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>68 - 78</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- **Anchor Steam**
  - Anchor Brewing Co.
- **2x Steam**
  - Southern Tier Brewing Co.
- **Steam Engine Lager**
  - Steamworks Brewing Co.

Style A-Z

- **Alcohol**: Not Detectable to Mild
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles
- **Clarity**: Clear
- **Brewing/Conditioning Process**: Cool ale fermentation temperatures used to ferment this lager beer
- **Color**: Light Amber to Medium Amber
- **Country of Origin**: United States
- **Food Pairings**
  - Cheese: Feta
  - Entrée: Pork Loin
  - Dessert: Bread Pudding
- **Glass**: Nonic Pint
- **Hop Aroma/Flavor**: Hop flavor is low to medium-low and may present as Woody, Rustic, or Minty. Hop bitterness is medium to medium-high
- **Common Hop Ingredients**: Northern Brewer
- **Malt Aroma/Flavor**: Noticeable caramel-type malt flavor should be present
- **Common Malt Ingredients**: Pale, Munich, Crystal, Victory, Pale Chocolate
- **Palate Body**: Drying
- **Palate Carbonation**: Medium to High
- **Palate Length/Finish**: Short
- **Serving Temperature**: 50-55°F
- **Water Type**: Varies

- **Yeast**
  - Type: Lager
- **Phenols**: Not common to style
- **Esters**: Fruity-ester aromas, if present, should be low to medium-low

Source: CraftBeer.com
German-Style Brown/Altbier

Style Family: Hybrid Beers
Originally from the Düsseldorf area of Germany, the German-Style Brown/Altbier strikes a balance between hop and malt flavors and aromas, but can have low fruity esters and some peppy and floral hop aromas. Before Germany had lager beer, it had ales. Alt, meaning “old,” pays homage to one rebel region in Germany which did not lean into lagering. U.S. producers celebrate the ale revolution beautifully with this top-fermented German beer style.

Quantitative Style Statistics

- **OG**: 1.044 - 1.052
- **FG**: 1.008 - 1.014
- **ABV**: 4.6% - 5.6%
- **IBU**: 25 - 52
- **BU:GU**: 0.57 - 1.00
- **SRM**: 11 - 19
- **CO2 Volumes**: 1.5 - 2.5
- **Apparent Attenuation**: 73 - 82

U.S. Commercial Examples

- **Deep Roots**
  - Red Cypress Brewery
- **Little Red Cap**
  - Grimm Brothers Brewhouse
- **Alt**
  - Southampton Public House

Style A-Z

- **Alcohol**: Not Detectable to Mild
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles
- **Clarity**: Brilliant
- **Brewing/Conditioning Process**: A decoction mash is sometimes used. Cooler ale fermentation and lagering is common
- **Color**: Copper to Dark Brown
- **Country of Origin**: Germany

Food Pairings

- **Cheese**: Emmental
- **Entrée**: Grilled Salmon
- **Dessert**: Apple Pie

Glass

- **Tulip**

Hop Aroma/Flavor

- Hop flavor is low to medium. Hop bitterness is medium to very high (although the 25 to 35 IBU range is more normal for the majority of Altbiers from Düsseldorf)

Common Hop Ingredients

- Spalt, Magnum, Tettnang

Malt Aroma/Flavor

- Sweet malt character that may have a rich, biscuity, and/or light caramel flavor

Common Malt Ingredients

- Pilsner, Munich, CaraMunich, Carafa Special II, Aromatic

Other ingredients

- Wheat (occasionally)

Palate Body

- Soft

Palate Carbonation

- Medium to High

Palate Length/Finish

- Short

Serving Temperature

- 45-50°F

Water Type

- Moderate carbonate water

Yeast

- **Type**: Ale

Phenols

- Not common to style

Esters

- Fruity-ester flavors, if present, can be low

Source: CraftBeer.com
German-Style Kolsch

Style Family: Hybrid Beers
Crisp, delicate and oh-so-drinkable, the German-style Kolsch is a beer hybrid, meaning that its production and subsequent beer drinking experience saddles qualities of both lager beers and ale beers. These light and refreshing ale-lager hybrids are perfect for warm summer days and have become a favored style by American craft brewers and beer lovers alike. In addition to their thirst quenching ability, they also are a fun beer to enjoy with food, including traditional German sausages and kraut.

German-Style Kolsch
The German-style Kolsch is light in color and malt character. This style's fermentation process yields a light, vinous character which is accompanied by a slightly dry, crisp finish. Ale yeast is used for fermentation, though lager yeast is sometimes used in the bottle or final cold-conditioning process.

Kolsch Beer in America
Kolsch beer stems from Cologne (Koln), Germany, but has found its way onto America's craft beer scene like many other German beers. Technically, for beer to be called a Kolsch, it has to come from the city of Cologne, but that hasn’t stopped American craft brewers from embracing the Kolsch style of beers. Craft beer connoisseurs have been enjoying American Kolsch style beers during the warm seasons since the Kolsch was introduced to the American craft scene. This beer style pairs best with bratwurst, nutty cheeses, and even lighter desserts like apricot cake. We want to help you find a brewery that makes your next favorite Kolsch beer.

Finding Your Next Favorite German Beer
You don’t have to look very hard to find a Kolsch style beer that you enjoy, but we want to help you stay on top of all the small and independent breweries on the craft beer scene. We’ve created an interactive “Find a Brewery” tool to help you do precisely that. By allowing the map to use your precise location, searching for a specific brewery, or searching by state, our map will help you keep track of the breweries in your area and even find new breweries and brewpubs while you’re traveling. We want to help you find your next favorite craft beer — which could be a Kolsch style beer — and our map is designed to do that.

Finding your next favorite Kolsch beer doesn’t have to stop here. If you enjoy the website and are interested in a convenient way to learn more about German beer, sign up to have our newsletter delivered directly to your inbox.

Quantitative Style Statistics

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.042 - 1.048</td>
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<tr>
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<td>1.006 - 1.010</td>
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<td>SRM</td>
<td>3 - 6</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2.5 approximately</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>79 - 86</td>
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</table>

U.S. Commercial Examples

<table>
<thead>
<tr>
<th>Name</th>
<th>Brewery</th>
</tr>
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<tbody>
<tr>
<td>Light of Cologne</td>
<td>Ornery Beer Co.</td>
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<tr>
<td>Travelin' Light Kolsch</td>
<td>Left Hand Brewing Co.</td>
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<tr>
<td>Summer Ale</td>
<td>Alaskan Brewing Co.</td>
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Style A-Z

<table>
<thead>
<tr>
<th>Attribute</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Not Detectable</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Medium to Fast Rising Bubbles</td>
</tr>
<tr>
<td>Clarity</td>
<td>Brilliant</td>
</tr>
<tr>
<td>Brewing/Conditioning Process</td>
<td>Commonly conditioned at colder temperatures (known as 'lagering')</td>
</tr>
<tr>
<td>Color</td>
<td>Straw to Gold</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>Germany</td>
</tr>
</tbody>
</table>
Food Pairings

- **Cheese**: Nutty Cheeses
- **Entrée**: Bratwurst
- **Dessert**: Light Apricot Cake

**Glass**: Flute

**Hop Aroma/Flavor**: Hop flavor is low and, if evident, should express noble hop character. Hop bitterness is medium

**Common Hop Ingredients**: German Noble

**Malt Aroma/Flavor**: Malt character is a very low to low with a soft sweetness

**Common Malt Ingredients**: Pilsner, Vienna

**Other ingredients**: Wheat (occasionally)

**Palate Body**: Soft

**Palate Carbonation**: Medium to High

**Palate Length/Finish**: Short

**Serving Temperature**: 40-45°F

**Water Type**: Varies

**Yeast**

- **Type**: Ale

**Phenols**: Not common to style

**Esters**: Light pear, apple or Riesling wine-like fruitiness may be apparent

**Fermentation Byproducts**: Low-level sulfur notes are acceptable

Source: CraftBeer.com
Irish-Style Red Beer

Style Family: Hybrid Beers

Irish red ale is known for its unique malty taste and is on the lower side of the bitterness and alcohol content scales. If you love American craft beer, the Irish red ale beer remains a great style for beer lovers to seek out and appreciate.

Irish-Style Red Ale

The Irish-style red ale is a balanced beer that uses a moderate amount of kilned malts and roasted barley in the recipe, which gives the beer the color for which it is named. Featuring an approachable hop bitterness which rests on the palate, this typically amber-colored beer is brewed as a lager or an ale, and can often have a medium, candy-like caramel malt sweetness. This style may contain adjuncts such as corn, rice, and sugar, which help dry out the beer's finish and lessen the body. It also often contains roasted barley, lending low roasted notes, darker color and possible creation of a tan collar of foam on top. With notes of caramel, toffee and sometimes low-level diacetyl (butter), think of the Irish red ale beer style as a cousin to lightly-toasted and buttered bread.

America’s Version of Irish Red Ale Beer

Irish-style red ales are an approachable style for people who are new to craft beer, but are also enjoyed and appreciated by even the most discerning of craft connoisseurs. Don't let these tasty, sessionable beers be relegated to a once-a-year holiday, Irish style reds can be enjoyed throughout the year in a variety of occasions and with a lot of different food options.

American Craft Breweries Serving Irish Red Ale

It's no secret that Irish beers have played an influential role in the American craft beer scene, and that's apparent through the Irish red ale beer. It can be challenging to keep up with all of the Irish beer reinventions, and that is why we've created an interactive “Find a Brewery” map. The map will help you find small and independent U.S. craft breweries near you; some of those breweries and brewpubs are likely making variations of red ale beer.

Finding your next favorite Irish red ale beer doesn’t have to stop here. If you enjoy the website and are interested in a convenient way to learn more about Irish red beer, sign up to have our newsletter delivered directly to your inbox. We can't send you beer, but we can send you our newsletter, which is almost as good.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th></th>
<th>1.040 - 1.048</th>
<th>1.010 - 1.014</th>
<th>4.1% - 4.6%</th>
<th>20 - 28</th>
<th>0.50 - 0.58</th>
<th>11 - 18</th>
<th>2 - 2.5</th>
<th>71 - 75</th>
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<td>FG</td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ABV</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>IBU</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>BU:GU</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>SRM</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- St. James Irish Red Ale: Glenwood Canyon Brewpub
- Conway’s Irish Ale: Great Lakes Brewing Co.
- Brian Boru Old Irish Ale: Three Floyds Brewing

Style A-Z

- Alcohol: Not Detectable to Mild
- Carbonation (Visual): Medium to Fast Rising Bubbles
- Clarity: Clear to Hazy
- Color: Copper-Red to Reddish Brown
- Country of Origin: Ireland
Food pairings

- **Cheese**: Cheddar
- **Entrée**: Roasted Vegetables
- **Dessert**: Poached Pears

**Glass**: Nonic Pint

**Hop Aroma/Flavor**: Hop aroma is not perceived or low. Hop flavor and bitterness are medium.

**Common Hop Ingredients**: Kent Goldings

**Malt Aroma/Flavor**: Low to medium candy-like caramel malt sweetness is present. May have a subtle degree of roasted barley or roasted malt character and complexity.

**Common Malt Ingredients**: Pale, Crystal, Roasted Barley

**Other ingredients**: May contain corn, rice or sugar adjuncts

**Palate Body**: Soft to Moderate

**Palate Carbonation**: Medium to High

**Palate Length/Finish**: Short

**Serving Temperature**: 45-55°F

**Water Type**: Varies

**Yeast**

- **Type**: Lager or Ale

**Phenols**: Not common to style

**Esters**: Low levels of fruity-ester flavor are acceptable

**Fermentation Byproducts**: Diacetyl should be absent or at very low levels

Source: CraftBeer.com
American Imperial Porter

Style Family: Porters
Definitively American, the imperial porter should have no roasted barley flavors or strong burnt/black malt character. Medium caramel and cocoa-like sweetness is present, with complementing hop character and malt-derived sweetness.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Metric</th>
<th>Value</th>
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<tr>
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<td>1.080 - 1.100</td>
</tr>
<tr>
<td>FG</td>
<td>1.020 - 1.030</td>
</tr>
<tr>
<td>ABV</td>
<td>7.0% - 12.0%</td>
</tr>
<tr>
<td>IBU</td>
<td>35 - 50</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.44 - 0.50</td>
</tr>
<tr>
<td>SRM</td>
<td>40+</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>70 - 75</td>
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U.S. Commercial Examples

<table>
<thead>
<tr>
<th>Style</th>
<th>Brewery</th>
</tr>
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<tbody>
<tr>
<td>Northstar Imperial Porter</td>
<td>Twisted Pine Brewing Co.</td>
</tr>
<tr>
<td>Imperial Porter</td>
<td>Long Trail Brewing Co.</td>
</tr>
<tr>
<td>Imperial Porter</td>
<td>Shipyard Brewing Co.</td>
</tr>
</tbody>
</table>

Style A-Z

| Metric                  | Value                          |
|                        |                               |
| Alcohol                | Noticeable                     |
| Carbonation (Visual)   | Medium Rising Bubbles         |
| Clarity                | Opaque                        |
| Color                  | Black                         |
| Country of Origin      | United States                 |

Food Pairings

| Cheese       | Smoked Gouda                  |
|             |                               |
| Entrée       | Chicken Mole Enchiladas       |
| Dessert      | Blondie Butterscotch Brownies |

Glass

| Type          | Tulip                          |
|              |                               |

Hop Aroma/Flavor

| Type          | Hop aroma and flavor are low to medium-high. Hop bitterness is medium-low to medium |
|              |                               |

Common Hop Ingredients

| Type          | Varies                         |
|              |                               |

Malt Aroma/Flavor

| Type          | No roasted barley or strong burnt/black malt character should be perceived. Medium malt, caramel and cocoa-like sweetness is present |
|              |                               |

Common Malt Ingredients

| Type          | Varies                         |
|              |                               |

Palate Body

| Type          | Mouth-Coating                 |
|              |                               |

Palate Carbonation

| Type          | Medium                        |
|              |                               |

Palate Length/Finish

| Type          | Medium to Long                |
|              |                               |

Serving Temperature

| Type          | 50-55°F                       |
|              |                               |

Water Type

| Type          | Varies                         |
|              |                               |

Yeast

| Type          | Ale                            |
|              |                               |

Phenols

| Type          | Not common to style            |
|              |                               |

Esters

| Type          | Ale-like fruity ester flavors should be evident but not overpowering, complementing hop character and malt-derived sweetness |
|              |                               |

Fermentation Byproducts

| Type          | Diacetyl should be absent     |
|              |                               |

Source: CraftBeer.com
Baltic-Style Porter

Style Family: Porters
The Baltic-style Porter is a smooth, cold-fermented and cold-lagered beer brewed with lager yeast. Because of its alcoholic strength, it may include very low to low complex alcohol flavors and/or lager fruitiness such as berries, grapes and plums (but not banana; ale-like fruitiness from warm-temperature fermentation is not appropriate). This style has the malt flavors of a brown porter and the roast of a schwarzbier, but is bigger in alcohol and body.

Quantitative Style Statistics

| OG       | 1.072 - 1.092 |
| FG       | 1.016 - 1.022 |
| ABV      | 7.6% - 9.3%   |
| IBU      | 35 - 40       |
| BU:GU    | 0.47 - 0.49   |
| SRM      | 40+           |
| CO2 Volumes | 2 - 2.5     |
| Apparent Attenuation | 76 - 78 |

U.S. Commercial Examples
The Duck-Rabbit Baltic Porter
Smuttynose Baltic Porter
Siberian Silk

Duck Rabbit Craft Brewery
Smuttynose Brewing Company
La Cumbre Brewing Co.

Style A-Z

Alcohol Noticeable
Carbonation (Visual) Medium Rising Bubbles
Clarity Clear to Opaque
Brewing/Conditioning Process Brewed with lager yeast and cold-fermented
Color Very Deep Ruby or Garnet to Black
Country of Origin United Kingdom

Food Pairings

Cheese Aged Gouda
Entrée Prime Rib
Dessert Deconstructed S’mores

Glass Nonic Pint
Hop Aroma/Flavor Hop aroma and flavor are very low. Hop bitterness is low to medium-low
Common Hop Ingredients Varies
Malt Aroma/Flavor Distinctive malt aromas of caramelized sugars, licorice, and chocolate-like notes of roasted malts and dark sugars are present. Roasted dark malts sometimes contribute a coffee-like roasted barley aroma. Low smoky aroma from malt may be evident. Debittered roasted malts are best used for this style
Common Malt Ingredients Munich, Vienna, Pilsner, Crystal, Special "B", Carafa Special II, Chocolate
Palate Body Mouth-Coating
Palate Carbonation Medium
Palate Length/Finish Medium to Long
Serving Temperature 45-50°F
Water Type Varies

Yeast
Type Lager
Phenols Not common to style
Esters May include very low to low complex alcohol flavors and/or lager fruitiness such as berries, grapes, plums, but not banana; ale-like fruitiness from warm temperature fermentation is not appropriate
Fermentation Byproducts  Diacetyl and DMS flavors should not be apparent

Source: CraftBeer.com
English-Style Brown Porter

**Style Family: Porters**
The English-style brown porter has no roasted barley or strong burnt/black malt character. Low to medium malt sweetness, caramel and chocolate is acceptable. Hop bitterness is medium. Softer, sweeter and more caramel-like than a robust porter, with less alcohol and body. Porters are the precursor style to stouts.

**Quantitative Style Statistics**

<table>
<thead>
<tr>
<th>Metric</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.040 - 1.050</td>
</tr>
<tr>
<td>FG</td>
<td>1.006 - 1.014</td>
</tr>
<tr>
<td>ABV</td>
<td>4.4% - 6.0%</td>
</tr>
<tr>
<td>IBU</td>
<td>20 - 30</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.50 - 0.60</td>
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<tr>
<td>SRM</td>
<td>30 - 35</td>
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<tr>
<td>CO2 Volumes</td>
<td>1.5 - 2</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>72 - 85</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**
- **Old Tom Porter**
  - Piney River Brewing Co.
- **Pluff Mud Porter**
  - Holy City Brewing Co.
- **Porter**
  - Back East Brewing Co.

**Style A-Z**

<table>
<thead>
<tr>
<th>Aspect</th>
<th>Details</th>
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<tbody>
<tr>
<td>Alcohol</td>
<td>Mild</td>
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<tr>
<td>Carbonation (Visual)</td>
<td>Slow to Fast Rising Bubbles</td>
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<td>Clarity</td>
<td>Opaque</td>
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<tr>
<td>Color</td>
<td>Dark Brown (may have red tint) to Very Dark</td>
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<tr>
<td>Country of Origin</td>
<td>United Kingdom</td>
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</tbody>
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**Food Pairings**
- **Cheese**
  - Gruyere
- **Entrée**
  - Roasted or Grilled Meats
- **Dessert**
  - Chocolate Peanut Butter Cookies

<table>
<thead>
<tr>
<th>Aspect</th>
<th>Details</th>
</tr>
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<tbody>
<tr>
<td>Glass</td>
<td>Nonic Pint</td>
</tr>
<tr>
<td>Hop Aroma/Flavor</td>
<td>Hop aroma and flavor are not perceived to medium. Hop bitterness is medium</td>
</tr>
<tr>
<td>Common Hop Ingredients</td>
<td>Fuggles</td>
</tr>
<tr>
<td>Malt Aroma/Flavor</td>
<td>Nutty, Chocolate, Caramel, Bready, Toffee</td>
</tr>
<tr>
<td>Common Malt Ingredients</td>
<td>British Pale Ale, Brown, Crystal, Chocolate</td>
</tr>
<tr>
<td>Other ingredients</td>
<td>May contain additional sugar sources</td>
</tr>
<tr>
<td>Palate Body</td>
<td>Mouth-Coating</td>
</tr>
<tr>
<td>Palate Carbonation</td>
<td>Low to High</td>
</tr>
<tr>
<td>Palate Length/Finish</td>
<td>Medium to Long</td>
</tr>
<tr>
<td>Serving Temperature</td>
<td>50-55°F</td>
</tr>
<tr>
<td>Water Type</td>
<td>Moderate carbonate water</td>
</tr>
</tbody>
</table>

**Yeast**

<table>
<thead>
<tr>
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<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Type</td>
<td>Ale</td>
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<tr>
<td>Phenols</td>
<td>Not common to style</td>
</tr>
<tr>
<td>Esters</td>
<td>Fruity esters may be present</td>
</tr>
</tbody>
</table>

Source: CraftBeer.com
Robust Porter

Style Family: Porters
The Robust Porter features more bitter and roasted malt flavor than a brown porter, but not quite as much as a stout. Robust porters have a roast malt flavor, often reminiscent of cocoa, but no roast barley flavor. Their caramel and malty sweetness is in harmony with the sharp bitterness of black malt. Hop bitterness is evident. With U.S. craft brewers doing so much experimentation in beer styles and ingredients, the lines between certain stouts and porters are often blurred. Yet many deliberate examples of these styles do exist. Diacetyl is acceptable at very low levels.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th></th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.045 - 1.060</td>
</tr>
<tr>
<td>FG</td>
<td>1.008 - 1.016</td>
</tr>
<tr>
<td>ABV</td>
<td>5.1% - 6.6%</td>
</tr>
<tr>
<td>IBU</td>
<td>25 - 40</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.56 - 0.67</td>
</tr>
<tr>
<td>SRM</td>
<td>30+</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>73 - 82</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- **Pig Iron Porter**  [Iron Hill Brewery & Restaurant]
- **Moonlight Porter** [Rock Bottom Restaurant & Brewery]
- **Black Butte Porter** [Deschutes Brewery]

Style A-Z

<table>
<thead>
<tr>
<th>Food Pairings</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cheese</strong></td>
</tr>
<tr>
<td><strong>Entrée</strong></td>
</tr>
<tr>
<td><strong>Dessert</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nonic Pint</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Hop Aroma/Flavor</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hop aroma and flavor are very low to medium. Hop bitterness is medium to high</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Common Hop Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kent Goldings, Fuggles</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Malt Aroma/Flavor</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grainy, Bready, Toffee, Caramel, Chocolate, Coffee. Caramel and other malty sweetness is in harmony with the sharp bitterness of black malt, without a highly burnt/charcoal flavor</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Common Malt Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Munich, Crystal, Chocolate, Black Patent</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Other ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>May contain roasted barley</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Palate Body</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mouth-Coating</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Palate Carbonation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low to High</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Palate Length/Finish</th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Serving Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>50-55°F</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Water Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Varies</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Yeast</th>
</tr>
</thead>
<tbody>
<tr>
<td>Type</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Phenols</th>
</tr>
</thead>
<tbody>
<tr>
<td>Not common to style</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Esters</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruity esters should be evident, balanced with all other characters</td>
</tr>
</tbody>
</table>
Fermentation Byproducts  Diacetyl is acceptable at very low levels

Source: CraftBeer.com
Smoke Porter

Style Family: Porters
Typically the base for the smoke porter beer style is a robust porter that is given smoky depth thanks to wood-smoked malt. Traditionally, brewers will cite the specific wood used to smoke the malt, and different woods will lend different flavors to the finished product. Smoke flavors dissipate over time.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Trait</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.050 - 1.065</td>
</tr>
<tr>
<td>FG</td>
<td>1.010 - 1.018</td>
</tr>
<tr>
<td>ABV</td>
<td>5.1% - 8.9%</td>
</tr>
<tr>
<td>IBU</td>
<td>20 - 40</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.40 - 0.62</td>
</tr>
<tr>
<td>SRM</td>
<td>20+</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>Varies</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>72 - 80</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- Smoked Porter: Alaskan Brewing Co.
- Smoked Porter: Stone Brewing Co.
- Smoked Porter: Epic Brewing Co.

Style A-Z

<table>
<thead>
<tr>
<th>Trait</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Varies</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Varies</td>
</tr>
<tr>
<td>Clarity</td>
<td>Varies</td>
</tr>
<tr>
<td>Brewing/Conditioning Process</td>
<td>Use of smoked malts is common</td>
</tr>
<tr>
<td>Color</td>
<td>Dark Brown to Black</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>Undetermined</td>
</tr>
</tbody>
</table>

Food Pairings

- Cheese: Red Dragon Cheddar
- Entrée: Grilled Sausage
- Dessert: S'mores

Glass: Nonic Pint

Hop Aroma/Flavor: Hop aroma and flavor are not perceived to medium. Hop bitterness is medium to medium-high

Common Hop Ingredients: Kent Goldings, Willamette

Malt Aroma/Flavor: Black malt character can be perceived in some porters, while others may be absent of strong roasted character. Medium to high malt sweetness, caramel and chocolate are acceptable

Common Malt Ingredients: Crystal, Chocolate, Black Patent

Other ingredients: Common woods used by U.S. craft brewers to smoke a variety of malts: Apple, Alder, Beech, Cherry, Hickory, Mesquite, Oak

Palate Body: Soft

Palate Carbonation: Low to High

Palate Length/Finish: Medium to Long

Serving Temperature: 50-55°F

Water Type: Varies

Yeast

- Type: Ale

Phenols: Not common to style

Esters: Fruity-ester aroma is acceptable. A mild to assertive smoke malt aroma will be in balance with other aroma characters

Source: CraftBeer.com
American Imperial Stout

**Style Family: Stouts**
The American-style imperial stout is the strongest in alcohol and body of the stouts. Black in color, these beers typically have an extremely rich malty flavor and aroma with full, sweet malt character. Bitterness can come from roasted malts or hop additions.

**Quantitative Style Statistics**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.080 - 1.100</td>
</tr>
<tr>
<td>FG</td>
<td>1.020 - 1.030</td>
</tr>
<tr>
<td>ABV</td>
<td>7.0% - 12.0%</td>
</tr>
<tr>
<td>IBU</td>
<td>50 - 80</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.62 - 0.80</td>
</tr>
<tr>
<td>SRM</td>
<td>40+</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>70 - 75</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**

- **Expedition Stout**  
  Bell's Brewery
- **Old Rasputin Imperial Stout**  
  North Coast Brewing Co.
- **The Russian**  
  2SP Brewing Co.

**Style A-Z**

| Alcohol          | Noticeable               |
| Carbonation (Visual) | Slow to Medium Rising Bubbles |
| Clarity          | Opaque                   |
| Color            | Black                    |
| Country of Origin | United Kingdom           |

**Food Pairings**

| Cheese             | Aged Cheeses            |
| Entrée             | Foie Gras               |
| Dessert            | Flour-less Chocolate Cake |

**Glass**

Snifter

**Hop Aroma/Flavor**
Hop aroma and flavor are medium-high to high, with floral, citrus and/or herbal hop aromas. Hop bitterness is medium-high to very high and balanced with the malt character

**Common Hop Ingredients**
Horizon, Kent Goldings

**Malt Aroma/Flavor**
Bittersweet Chocolate, Cocoa, Coffee

**Common Malt Ingredients**
Pale, Black Roasted Barley, Special "B", CaraMunich, Chocolate, Pale Chocolate

**Palate Body**
Mouth-Coating

**Palate Carbonation**
Low to Medium

**Palate Length/Finish**
Long

**Serving Temperature**
50-55°F

**Water Type**
Varies

**Yeast**

**Type**
Ale

**Phenols**
Not common to style

**Esters**
Fruity esters are generally high

Source: CraftBeer.com
American Stout

Style Family: Stouts

American stout beer is perhaps one of the most identifiable creations of the American beer world. Stout beer is about as dark of an American beer as can be, and has a very noticeable of appearance, aroma and flavor. As one of the thicker, darker American beers on the craft beer scene, American stout beer is perfect for the colder seasons.

American Stout

Strikingly bold and undeniably beautiful, the American stout beer style blends generous amounts of dark malts with American hops to offer an adventurous experience that is unmatched by other styles of beer. Are you afraid of the dark? When it comes to American stout, don’t be. Allow your senses to run wild with this deceivingly sophisticated take on a European staple.

Stout Beer in America

Like many other beer styles that have become prized by American brewers and beer lovers alike, American stout is a distinct variant of a European stout beer counterpart. True to style, American stouts showcase generous quantities of the American hops fans have come to expect, and much like other stout beer types, American stout can be enjoyed year-round but is commonly considered a beer for the fall or winter months. The stout is a terrific companion to bold, hearty foods. Look for hearty game meats, as well as soups and strong cheeses to be particularly suitable for pairing for American stouts, in addition to a variety of after-dinner desserts.

Finding Your Next American Stout Beer

Reading about American stout is great, but we encourage you to seek out the style at a local brewery. Take advantage of our “Find a Brewery” map to discover a small and independent brewery near you to try your first, or next, American stout.

If you enjoy the website and are interested in a convenient way to learn more about American beer, sign up to have our newsletter delivered directly to your inbox.

Quantitative Style Statistics

- OG: 1.050 - 1.075
- FG: 1.010 - 1.022
- ABV: 5.7% - 8.9%
- IBU: 35 - 60
- BU:GU: 0.70 - 0.80
- SRM: 40+
- CO2 Volumes: 2.5 - 3
- Apparent Attenuation: 71 - 80

U.S. Commercial Examples

- Shakespeare Stout: Rogue Ales
- Obsidian Stout: Deschutes Brewery
- Black Cliffs: Boise Brewing

Style A-Z

- Alcohol: Mild to Noticeable
- Carbonation (Visual): Slow to Medium Rising Bubbles
- Clarity: Clear to Opaque
- Brewing/ Conditioning Process: Additional ingredients such as coffee, chocolate, vanilla beans, cherries are common, as is oak aging
- Color: Black
- Country of Origin: United States

Food Pairings
Cheese  Sharp Cheddar
Entrée  Grilled Lamb
Dessert  Coffee Cake

Glass  Nonic Pint
Hop Aroma/Flavor  Hop aroma and flavor are medium to high, often with American citrus-type and/or resiny hop aromas. Hop bitterness is medium to high
Common Hop Ingredients  Horizon, Centennial
Malt Aroma/Flavor  Low to medium malt sweetness with low to medium caramel, chocolate, and/or roasted coffee flavor is present, with a distinctive dry-roasted bitterness in the finish. The contribution of roasted barley and roasted malt to astringency is low and not excessive. Slight roasted malt acidity is acceptable
Common Malt Ingredients  Pale, Black Roasted Barley, Chocolate, Crystal
Other ingredients  Oats (occasionally)
Palate Body  Mouth-Coating
Palate Carbonation  Low to Medium
Palate Length/Finish  Medium to Long
Serving Temperature  50-55°F
Water Type  Varies

Yeast
Type  Ale
Phenols  Not common to style
Esters  Fruity-esters flavors are low, if present

Source: CraftBeer.com
English-Style Oatmeal Stout

Style Family: Stouts
The addition of oatmeal adds a smooth, rich body to the oatmeal stout. This beer style is dark brown to black in color. Roasted malt character is caramel-like and chocolate-like, and should be smooth and not bitter. Coffee-like roasted barley and malt aromas are prominent. This low- to medium-alcohol style is packed with darker malt flavors and a rich and oily body from oatmeal.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Sample</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.038 - 1.056</td>
</tr>
<tr>
<td>FG</td>
<td>1.008 - 1.020</td>
</tr>
<tr>
<td>ABV</td>
<td>3.8% - 6.1%</td>
</tr>
<tr>
<td>IBU</td>
<td>20 - 40</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.53 - 0.71</td>
</tr>
<tr>
<td>SRM</td>
<td>20+</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>64 - 79</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- **Stagecoach Stout** Figueroa Mountain Brewing Co.
- **Back Road Stout** Millstream Brewing Co.
- **Velvet Merlin** Firestone Walker Brewing Co.

Style A-Z

<table>
<thead>
<tr>
<th>Characteristic</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Mild</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Slow to Medium Rising Bubbles</td>
</tr>
<tr>
<td>Clarity</td>
<td>Opaque</td>
</tr>
<tr>
<td>Color</td>
<td>Dark Brown to Black</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>United Kingdom</td>
</tr>
</tbody>
</table>

Food Pairings

- **Cheese** Aged Cheddar
- **Entrée** Chicken in Mole Sauce
- **Dessert** Sweet Potato Cheesecake

Glass

- **Nonic Pint**

Hop Aroma/Flavor

- Hop aroma and flavor are optional, but should not overpower the overall balance if present. Hop bitterness is medium

Common Hop Ingredients

- Kent Goldings

Malt Aroma/Flavor

- Coffee-like roasted barley and roasted malt aromas are prominent. Caramel-like and chocolate-like roasted malt aroma should be evident

Common Malt Ingredients

- Pale, Flaked Oats, Chocolate, Victory, Crystal, Black Roasted Barley

Other ingredients

- Oats
- Mouth-Coating

Palate Body

- Medium

Palate Carbonation

- Low to Medium

Palate Length/Finish

- Medium

Serving Temperature

- 50-55°F

Water Type

- Varies

Yeast

- **Type** Ale
- **Phenols** Not common to style
- **Esters** Fruity ester flavors are very low

Fermentation Byproducts

- Diacetyl should be absent or at extremely low levels

Source: CraftBeer.com
English-Style Sweet Stout (Milk Stout)

**Style Family: Stouts**
Sweet stout, also referred to as cream stout or milk stout, is black in color. Malt sweetness, chocolate and caramel should dominate the flavor profile and contribute to the aroma. It also should have a low to medium-low roasted malt/barley-derived bitterness. Milk sugar (lactose) lends the style more body. This beer does use lactose sugar, so people with an intolerance should probably avoid this style.

**Quantitative Style Statistics**

- OG: 1.045 - 1.056
- FG: 1.012 - 1.020
- ABV: 3.2% - 6.3%
- IBU: 15 - 25
- BU:GU: 0.33 - 0.45
- SRM: 40+
- CO2 Volumes: 1.5 - 2
- Apparent Attenuation: 64 - 73

**U.S. Commercial Examples**
- **Milk Stout**: Left Hand Brewing Co.
- **Udder Love**: Beachwood Brewery & BBQ
- **Samuel Adams Cream Stout**: Boston Beer Co.

**Style A-Z**

- **Alcohol**: Mild
- **Carbonation (Visual)**: Slow to Medium Rising Bubbles
- **Clarity**: Opaque
- **Color**: Black
- **Country of Origin**: United Kingdom

**Food Pairings**

- **Cheese**: Buttery Cheddar
- **Entrée**: Mexican Mole, Spicy BBQ
- **Dessert**: Chocolate Cake, Ice Cream

**Glass**

- **Type**: Nonic Pint

**Hop Aroma/Flavor**
Hop aroma and flavor are not perceived. Hop bitterness is low to medium-low and serves to balance and suppress some of the sweetness without contributing apparent flavor nor aroma.

**Common Hop Ingredients**
- Kent Goldings

**Malt Aroma/Flavor**
Malt sweetness, chocolate, and caramel should dominate the flavor profile. Malt bitterness is low to medium-low and derived from roasted malt or barley.

**Common Malt Ingredients**
- British Pale Ale, Black Patent, Pale Chocolate, Crystal

**Other ingredients**
- Lactose

**Palate Body**
- Mouth-Coating

**Palate Carbonation**
- Low to Medium

**Palate Length/Finish**
- Medium

**Serving Temperature**
- 50-55°F

**Water Type**
- High carbonate water

**Yeast**

- **Type**: Ale

**Phenols**
- Not common to style

**Esters**
- Fruity ester flavors are low, if present

Source: CraftBeer.com
Irish-Style Dry Stout

**Style Family: Stouts**

Dry stout is black beer with a dry-roasted character thanks to the use of roasted barley. The emphasis on coffee-like roasted barley and a moderate degree of roasted malt aromas define much of the character. Hop bitterness is medium to medium high. This beer is often dispensed via nitrogen gas taps that lend a smooth, creamy body to the palate.

**Quantitative Style Statistics**

<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.038 - 1.048</td>
</tr>
<tr>
<td>FG</td>
<td>1.008 - 1.012</td>
</tr>
<tr>
<td>ABV</td>
<td>4.2% - 5.3%</td>
</tr>
<tr>
<td>IBU</td>
<td>30 - 40</td>
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<tr>
<td>BU:GU</td>
<td>0.79 - 0.83</td>
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<tr>
<td>SRM</td>
<td>40+</td>
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<tr>
<td>CO2 Volumes</td>
<td>1 - 1.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>75 - 79</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**

- **Blarney Sisters Dry Irish Stout**: Third Street Aleworks
- **Seaside Stout**: Pizza Port Brewing Co.
- **O.V.L. Stout**: Russian River Brewing Co.

**Style A-Z**

- **Alcohol**: Not Detectable
- **Carbonation (Visual)**: Slow to Medium Rising Bubbles
- **Clarity**: Clear to Opaque
- **Color**: Black
- **Country of Origin**: Ireland

**Food Pairings**

- **Cheese**: Irish Cheddar
- **Entrée**: Seafood (Oysters), Ham
- **Dessert**: Chocolate Desserts

- **Glass**: Nonic Pint

- **Hop Aroma/Flavor**: Hop aroma and flavor are not perceived to low, from European-type hops. Hop bitterness is medium to medium high

- **Common Hop Ingredients**: Kent Goldings

- **Malt Aroma/Flavor**: Dry stouts achieve a dry-roasted character through the use of roasted barley. Initial malt and light caramel flavors give way to a distinctive dry-roasted bitterness in the finish. Emphasis of coffee-like roasted barley and a moderate degree of roasted malt flavors define much of the character

- **Common Malt Ingredients**: British Pale Ale, Flaked Barley, Black Roasted Barley

- **Palate Body**: Soft to Mouth-Coating
- **Palate Carbonation**: Low to Medium
- **Palate Length/Finish**: Short to Medium
- **Serving Temperature**: 50-55°F
- **Water Type**: Moderate carbonate water

- **Yeast**
  - **Type**: Ale

- **Phenols**: Not common to style.
- **Esters**: Fruity esters are minimal and overshadowed by malt, high hop bitterness and roasted barley character

- **Fermentation Byproducts**: Diacetyl should be very low, if evident

Source: CraftBeer.com
German-Style Bock

Style Family: Bocks
Traditional bock beers are all-malt brews and are high in malt sweetness. Malt character should be a balance of sweetness and toasted or nut-like malt. “Bock” translates as “goat”!

Quantitative Style Statistics

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.066 - 1.074</td>
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<tr>
<td>FG</td>
<td>1.018 - 1.024</td>
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<tr>
<td>ABV</td>
<td>6.3% - 7.6%</td>
</tr>
<tr>
<td>IBU</td>
<td>20 - 30</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.30 - 0.41</td>
</tr>
<tr>
<td>SRM</td>
<td>20 - 30</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2.5 approximately</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>68 - 73</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- **Troegenator Double Bock** Troegs Brewing Co.
- **Butt Head Bock** Tommyknocker Brewery & Pub
- **Rockefeller Bock** Great Lakes Brewing Co.

Style A-Z

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Mild to Noticeable</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Slow to Medium Rising Bubbles</td>
</tr>
<tr>
<td>Clarity</td>
<td>Clear</td>
</tr>
<tr>
<td>Brewing/Conditioning Process</td>
<td>A decoction mash is commonly used</td>
</tr>
<tr>
<td>Color</td>
<td>Dark Brown to Very Dark</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>Germany</td>
</tr>
</tbody>
</table>

Food Pairings

- **Cheese** Aged Swiss
- **Entrée** Grilled Rib-Eye
- **Dessert** Chocolate

Glass

- **Tulip**

Hop Aroma/Flavor

- Hop flavor is low. Hop bitterness is perceived as medium, increasing proportionately with starting gravity

Common Hop Ingredients

- German Noble

Malt Aroma/Flavor

- High malt character with aromas of toasted or nut-like malt, but not caramel

Common Malt Ingredients

- Pilsner, Munich, CaraMunich, Meussdoerffer Rost, Melanoidin

Palate Body

- Soft

Palate Carbonation

- Low to Medium

Palate Length/Finish

- Short to Medium

Serving Temperature

- 45-50°F

Water Type

- Moderate carbonate water

Yeast

- **Type** Lager

Phenols

- Not common to style.

Esters

- Fruity-ester aromas should be minimal, if present

Source: CraftBeer.com
German-Style Doppelbock

Style Family: Bocks
“Doppel” meaning “double,” this style is a bigger and stronger version of the lower-gravity German-style bock beers. Originally made by monks in Munich, the doppelbock beer style is very food-friendly and rich in melanoidins reminiscent of toasted bread. Color is copper to dark brown. Malty sweetness is dominant but should not be cloying. Malt character is more reminiscent of fresh and lightly toasted Munich-style malt, more so than caramel or toffee malt. Doppelbocks are full-bodied, and alcoholic strength is on the higher end.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Attribution</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.074 - 1.080</td>
</tr>
<tr>
<td>FG</td>
<td>1.014 - 1.020</td>
</tr>
<tr>
<td>ABV</td>
<td>6.6% - 7.9%</td>
</tr>
<tr>
<td>IBU</td>
<td>17 - 27</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.23 - 0.34</td>
</tr>
<tr>
<td>SRM</td>
<td>12 - 30</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2.5 approximately</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>75 - 81</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- **Samuel Adams Double Bock**  Boston Beer Co.
- **Uber Bock**                   Great Dane Pub & Brewing Co.
- **Consecrator**                Bell's Brewery, Inc.

Style A-Z

- **Alcohol** Mild to Noticeable
- **Carbonation (Visual)** Slow to Medium Rising Bubbles
- **Clarity** Clear
- **Brewing/Conditioning Process** A decoction mash is commonly used
- **Color** Copper to Dark Brown
- **Country of Origin** Germany

Food Pairings

- **Cheese** Strong Cheeses
- **Entrée** Pork or Ham
- **Dessert** German Chocolate Cake

- **Glass** Tulip
- **Hop Aroma/Flavor** Hop aroma should be absent. Hop flavor and bitterness are low
- **Common Hop Ingredients** German Noble
- **Malt Aroma/Flavor** Dominant aromas are reminiscent of fresh and lightly toasted Munich-style malt, more so than caramel or toffee. Some elements of caramel and toffee can be evident in aroma and contribute to complexity, but the predominant malt aroma is an expression of toasted barley
- **Common Malt Ingredients** Pilsner, Munich, Vienna, CaraMunich
- **Palate Body** Soft
- **Palate Carbonation** Low to Medium
- **Palate Length/Finish** Medium
- **Serving Temperature** 45-50°F
- **Water Type**Varies

- **Yeast**
  - **Type** Lager
- **Phenols** Not common to style
- **Esters** Prune, Plum, Grape

Source: CraftBeer.com
German-Style Maibock

Style Family: Bocks
Also called “heller bock” (meaning “pale bock”), the German-style Maibock is paler in color and more hop-centric than traditional bock beers. A lightly toasted and/or bready malt character is often evident.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Range</th>
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</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.066 - 1.074</td>
</tr>
<tr>
<td>FG</td>
<td>1.012 - 1.020</td>
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<tr>
<td>ABV</td>
<td>6.3% - 8.1%</td>
</tr>
<tr>
<td>IBU</td>
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<tr>
<td>BU:GU</td>
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<td>SRM</td>
<td>4 - 9</td>
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<tr>
<td>CO2 Volumes</td>
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</tr>
<tr>
<td>Apparent Attenuation</td>
<td>73 - 82</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- **Elixir Maibock**: Abita Brewery
- **Maibock**: Mad Fox Brewing Co.
- **Maibock**: Smuttynose Brewing Co.

Style A-Z

- **Alcohol**: Mild to Noticeable
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles
- **Clarity**: Clear
- **Brewing/Conditioning Process**: A decoction mash is commonly used
- **Color**: Pale to Light Amber
- **Country of Origin**: Germany

Food Pairing:
- **Cheese**: Swiss
- **Entrée**: Ham
- **Dessert**: White Chocolate Cheesecake

- **Glass**: Goblet
- **Hop Aroma/Flavor**: Hop aroma and flavor are low to medium low, deriving from noble-type hops. Hop bitterness is low
- **Common Hop Ingredients**: German Noble
- **Malt Aroma/Flavor**: A lightly toasted and/or bready malt aroma is often evident. Roasted or heavy toast/caramel malt aromas should be absent
- **Common Malt Ingredients**: Pilsner, Munich, Vienna
- **Palate Body**: Soft
- **Palate Carbonation**: Medium to High
- **Palate Length/Finish**: Short to Medium
- **Serving Temperature**: 45-55°F
- **Water Type**: Varies

- **Yeast**: Lager
- **Phenols**: Not common to style
- **Esters**: Fruity-ester flavors may be low, if present

Source: CraftBeer.com
German-Style Weizenbock

**Style Family: Bocks**
The German-style Weizenbock is a wheat version of a German-style bock, or a bigger and beefier dunkelweizen. Malt mellanoidins and weizen ale yeast are the star ingredients. If served with yeast, the appearance may appropriately be very cloudy. With flavors of bready malt and dark fruits like plum, raisin, and grape, this style is low on bitterness and high on carbonation. Balanced clove-like phenols and fruity, banana-like esters produce a well-rounded aroma.

**Quantitative Style Statistics**

<table>
<thead>
<tr>
<th>Metric</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.066 - 1.080</td>
</tr>
<tr>
<td>FG</td>
<td>1.016 - 1.028</td>
</tr>
<tr>
<td>ABV</td>
<td>7.0% - 9.5%</td>
</tr>
<tr>
<td>IBU</td>
<td>15 - 35</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.23 - 0.44</td>
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<td>SRM</td>
<td>4.5 - 30</td>
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<tr>
<td>CO2 Volumes</td>
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<tr>
<td>Apparent Attenuation</td>
<td>65 - 76</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**

- Glockenspiel Weizenbock: Great Lakes Brewing Co.
- Moonglow: Victory Brewing Co.
- Weizenbock: AleSmith Brewing Co.

**Style A-Z**

- **Alcohol**: Mild to Noticeable
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles
- **Clarity**: Hazy
- **Brewing/Conditioning Process**: A decoction mash is commonly used. Unfiltered and yeasty
- **Color**: Gold to Very Dark
- **Country of Origin**: Germany

**Food Pairings**

- **Cheese**: Manchego
- **Entrée**: Chicken and Dumplings
- **Dessert**: Banana Bread

- **Glass**: Tulip
- **Hop Aroma/Flavor**: Hop aroma is not perceived. Hop bitterness is low
- **Common Hop Ingredients**: German Noble
- **Malt Aroma/Flavor**: Nutmeg, vanilla, caramel, plums, prunes, raisins, grapes and cocoa, with rum and brandy flavors to boot. Medium malty sweetness is present. If dark, a mild roasted malt aroma and flavor should emerge
- **Common Malt Ingredients**: Malted Wheat, Munich, Special "B", Crystal, Pale Chocolate
- **Palate Body**: Moderate to Mouth-Coating
- **Palate Carbonation**: Medium
- **Palate Length/Finish**: Medium to Long
- **Serving Temperature**: 45-55°F
- **Water Type**: Varies

**Yeast**

- **Type**: Weizen Ale
- **Phenols**: Clove
- **Esters**: Fruity-ester and banana-like elements

**Fermentation Byproducts**

If served with yeast, appearance may appropriately be very cloudy

Source: CraftBeer.com
Scotch Ale/Wee Heavy

**Style Family: Scottish-Style Ales**
The Scotch ale is overwhelmingly malty, with a rich and dominant sweet malt flavor and aroma. A caramel character is often part of the profile. Some examples feature a light smoked peat flavor. This style could be considered the Scottish version of an English-style barley wine. Overly smoked versions would be considered specialty examples.

**Quantitative Style Statistics**

<table>
<thead>
<tr>
<th>Metric</th>
<th>Range</th>
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</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.072 - 1.085</td>
</tr>
<tr>
<td>FG</td>
<td>1.016 - 1.028</td>
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<tr>
<td>ABV</td>
<td>6.6% - 8.5%</td>
</tr>
<tr>
<td>IBU</td>
<td>25 - 35</td>
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<tr>
<td>BU:GU</td>
<td>0.35 - 0.41</td>
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<tr>
<td>SRM</td>
<td>15 - 30</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>67 - 78</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**

- **Wee Heavy**  
  Dry Dock Brewing Co.
- **Way Heavy**  
  Pizza Port Brewing Co.
- **Real Heavy**  
  Real Ale Brewing Co.

**Style A-Z**

- **Alcohol** Noticable to Hot
- **Carbonation (Visual)** Medium Rising Bubbles
- **Clarity** Clear
- **Brewing/ Conditioning Process** Traditionally, cooler ale fermentation temperatures were common
- **Color** Light Reddish Brown to Very Dark
- **Country of Origin** Scotland / United Kingdom

**Food Pairings**

- **Cheese** Pungent Cheeses
- **Entrée** Variety of Meats and Game
- **Dessert** Creamy Desserts with Fruit

- **Glass** Thistle
- **Hop Aroma/Flavor** Hop aroma and flavor are not perceived. Hop bitterness is low but perceptible
- **Common Hop Ingredients** Kent Goldings
- **Malt Aroma/Flavor** Dominated by a smooth, balanced sweet maltiness. Will also have a medium degree of malty, caramel-like aroma and flavor
- **Common Malt Ingredients** British Pale Ale, Crystal, Honey, Pale Chocolate, Munich and even Roasted Barley
- **Palate Body** Mouth-Coating
- **Palate Carbonation** Medium
- **Palate Length/Finish** Medium
- **Serving Temperature** 50-55°F
- **Water Type** Soft Water (occasionally)

**Yeast**

- **Type** Ale
- **Phenols** Not common to style
- **Esters** Plums, Raisin, Dried Fruit. A peaty/smoky character may be evident at low levels

**Fermentation Byproducts** Yeast characters such as diacetyl and sulfur are acceptable at very low levels

Source: CraftBeer.com
Scottish-Style Ale

Style Family: Scottish-Style Ales
Scottish-style ales vary depending on strength and flavor, but in general retain a malt-forward character with some degree of caramel-like malt flavors and a soft and chewy mouthfeel. Some examples feature a light smoked peat flavor. Hops do not play a huge role in this style. The numbers commonly associated with brands of this style (60/70/80 and others) reflect the Scottish tradition of listing the cost, in shillings, of a hogshead (large cask) of beer. Overly smoked versions would be considered specialty examples. Smoke or peat should be restrained.

Quantitative Style Statistics
- OG: 1.030 - 1.050
- FG: 1.006 - 1.018
- ABV: 2.8% - 5.3%
- IBU: 9 - 25
- BU:GU: 0.30 - 0.50
- SRM: 6 - 15
- CO2 Volumes: 1.5 - 2
- Apparent Attenuation: 64 - 80

U.S. Commercial Examples
- Scottish Ale: Campbell Brewing Co.
- Wee Heavy: Maui Brewing Co.
- Kilt Lifter: Four Peaks Brewery

Style A-Z
- Alcohol: Not Detectable to Mild
- Carbonation (Visual): Slow to Medium Rising Bubbles
- Clarity: Clear
- Brewing/Conditioning Process: High-temperature mash is common to emphasize a more dextrinous wort, lending bigger body and mouthfeel and decreasing fermentable sugars. Traditionally, cooler ale fermentation temperatures were common.
- Color: Golden to Dark Chestnut or Brown
- Country of Origin: Scotland / United Kingdom

Food Pairings
- Cheese: Pungent Cheeses
- Entrée: Variety of Meats and Game
- Dessert: Creamy Desserts with Fruit
- Glass: Thistle
- Hop Aroma/Flavor: Hop aroma and flavor are not perceived. Hop bitterness is low.
- Common Hop Ingredients: Kent Goldings
- Malt Aroma/Flavor: Caramel, Toffee
- Common Malt Ingredients: British Pale Ale, Crystal, Honey, Pale Chocolate, Munich and even Roasted Barley
- Other ingredients: Wheat Malt, Sugar (occasionally)
- Palate Body: Soft
- Palate Carbonation: Low to Medium
- Palate Length/Finish: Short
- Serving Temperature: 50-55°F
- Water Type: High carbonate water

Yeast
- Type: Ale
- Phenols: Peaty, Earthy, Smoky
- Esters: Not common to style.
Fermentation Byproducts  Diacetyl and sulfur are acceptable at very low levels.

Source: CraftBeer.com
American Brett

**Style Family: Wild/Sour Beers**
These unique beers vary in color and can take on the hues of added fruits or other ingredients. Horsey, goaty, leathery, phenolic and some fruity acidic character derived from Brettanomyces organisms may be evident, but in balance with other components of an American Brett beer. Brett beer and sour beer are not synonymous.

**Quantitative Style Statistics**

<table>
<thead>
<tr>
<th>Attribute</th>
<th>Varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
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</tr>
<tr>
<td>FG</td>
<td></td>
</tr>
<tr>
<td>ABV</td>
<td></td>
</tr>
<tr>
<td>IBU</td>
<td></td>
</tr>
<tr>
<td>BU:GU</td>
<td></td>
</tr>
<tr>
<td>SRM</td>
<td></td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td></td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>Varies</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**

- **Touch of Brett** - Alesong Brewing & Blending
- **Sanctification** - Russian River Brewing Company
- **Brett Saison** - Ardent Craft Ales

**Style A-Z**

- **Alcohol** Varies
- **Carbonation (Visual)** Varies
- **Clarity** Varies
- **Brewing/Conditioning Process** Wood vessels may be used during the fermentation and aging process. Blending is also common
- **Color** Varies
- **Country of Origin** United States

**Food Pairing**

- **Cheese** Earthy Farmhouse Cheeses
- **Entrée** Grilled or Roasted Game
- **Dessert** Fruit-Filled Pastries

- **Glass** Tulip
- **Hop Aroma/Flavor** Hop aroma, flavor and bitterness are evident over a full range from low to high
- **Common Hop Ingredients** Varies
- **Malt Aroma/Flavor** Varies
- **Common Malt Ingredients** Varies
- **Other Ingredients** Fruit (occasionally)
- **Palate Body** Varies
- **Palate Carbonation** Low to High
- **Palate Length/Finish** Varies
- **Serving Temperature** 45-55°F
- **Water Type** Varies

**Yeast**

- **Type** Brettanomyces, Ale/Lager possible
- **Phenols** Can be present
- **Esters** Can be present
- **Microorganisms** Brettanomyces possible

Source: CraftBeer.com
American Sour

### Style Family: Wild/Sour Beers
The acidity present in sour beer is usually in the form of lactic, acetic and other organic acids naturally developed with acidified malt in the mash, or produced during fermentation by the use of various microorganisms. These beers may derive their sour flavor from pure cultured forms of souring agents or from the influence of barrel aging.

### Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Metric</th>
<th>Varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
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<tr>
<td>FG</td>
<td></td>
</tr>
<tr>
<td>ABV</td>
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<td>BU:GU</td>
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<td>SRM</td>
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<tr>
<td>CO2 Volumes</td>
<td></td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td></td>
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</table>

### U.S. Commercial Examples

<table>
<thead>
<tr>
<th>Name</th>
<th>Brewer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ching Ching</td>
<td>Bend Brewing Co.</td>
</tr>
<tr>
<td>Le Petite Prince</td>
<td>Jester King Brewery</td>
</tr>
<tr>
<td>Queen of Tarts</td>
<td>Karl Strauss Brewing Co.</td>
</tr>
</tbody>
</table>

### Style A-Z

<table>
<thead>
<tr>
<th>Food Pairings</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Varies</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Varies</td>
</tr>
<tr>
<td>Clarity</td>
<td>Varies</td>
</tr>
<tr>
<td>Brewing/Conditioning Process</td>
<td>Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin must not be present</td>
</tr>
<tr>
<td>Color</td>
<td>Any range of color, and may take on the color of other ingredients</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>United States</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>Glass</th>
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</thead>
<tbody>
<tr>
<td>Hop Aroma/Flavor</td>
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</tr>
<tr>
<td>Malt Aroma/Flavor</td>
<td></td>
</tr>
<tr>
<td>Common Hop Ingredients</td>
<td>Varies</td>
</tr>
<tr>
<td>Common Malt Ingredients</td>
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<td>Other ingredients</td>
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<tr>
<td>Palate Body</td>
<td>Varies</td>
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<tr>
<td>Palate Carbonation</td>
<td>Low to High</td>
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<tr>
<td>Palate Length/Finish</td>
<td>Varies</td>
</tr>
<tr>
<td>Serving Temperature</td>
<td>40-50°F</td>
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<tr>
<td>Water Type</td>
<td>Varies</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Yeast</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Type</td>
<td>Ale, Brettanomyces possible</td>
</tr>
<tr>
<td>Phenols</td>
<td>Can be present.</td>
</tr>
<tr>
<td>Esters</td>
<td>Moderate to intense, yet balanced, fruity ester aromas are evident</td>
</tr>
<tr>
<td>Microorganisms</td>
<td>Lactobacillus</td>
</tr>
<tr>
<td>Fermentation Byproducts</td>
<td>Bacteria- and yeast-induced haze are acceptable at any temperature</td>
</tr>
</tbody>
</table>

Source: CraftBeer.com
Belgian-Style Flanders

**Style Family: Wild/Sour Beers**
The Belgian-style Flanders is an ale with character and balance, thanks to lactic sourness and acetic acid. Cherry-like flavors are acceptable, as is malt sweetness that can lend bitterness and a cocoa-like character. Oak or other wood-like flavors may be present, even if the beer was not aged in barrels. Overall, the style is characterized by slight to strong lactic sourness, and Flanders “reds” sometimes include a balanced degree of acetic acid. Brettanomyces-produced flavors may be absent or very low. This style is a marvel in flavor complexity, combining malt, yeast, microorganisms, acidity and low astringency from barrel aging.

**Quantitative Style Statistics**

<table>
<thead>
<tr>
<th></th>
<th>Range</th>
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<tbody>
<tr>
<td>OG</td>
<td>1.044 - 1.056</td>
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<tr>
<td>FG</td>
<td>1.008 - 1.016</td>
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<tr>
<td>ABV</td>
<td>4.8% - 6.6%</td>
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<tr>
<td>IBU</td>
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<td>BU:GU</td>
<td>0.11 - 0.32</td>
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<tr>
<td>SRM</td>
<td>12 - 25</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>71 - 82</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**

<table>
<thead>
<tr>
<th>Name</th>
<th>Brewer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Enigma</td>
<td>New Glarus Brewing</td>
</tr>
<tr>
<td>Oud Tart</td>
<td>The Bruery</td>
</tr>
<tr>
<td>La Folie</td>
<td>New Belgium Brewing Co.</td>
</tr>
</tbody>
</table>

**Style A-Z**

- **Alcohol**: Not Detectable to Mild
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles
- **Clarity**: Brilliant to Slight Haze
- **Brewing/ Conditioning Process**: Blending is common. Oak-like or woody characters may be pleasantly integrated into the overall palate when aged in oak barrels
- **Color**: Copper to Very Dark
- **Country of Origin**: Belgium
- **Food Pairings**
  - **Cheese**: Mimolette
  - **Entrée**: Beef Carbonnade
  - **Dessert**: Pumpkin Pie
- **Glass**: Tulip
- **Hop Aroma/ Flavor**: Hop aroma and flavor are not perceived. Hop bitterness is perceived to be very low to medium-low
- **Common Hop Ingredients**: Kent Goldings
- **Malt Aroma/ Flavor**: Roasted malt aromas including a cocoa-like character are acceptable at low levels. A very low degree of malt sweetness may be present
- **Common Malt Ingredients**: Vienna, Munich Special "B", Aromatic
- **Palate Body**: Varies
- **Palate Carbonation**: Medium to High
- **Palate Length/Finish**: Medium to Long
- **Serving Temperature**: 45-50°F
- **Water Type**: Varies
- **Yeast**
  - **Type**: Brettanomyces
  - **Phenols**: Not common to style
  - **Esters**: Fruit-ester aromas, which are often cherry-like, are apparent. May also have notes of raisins, plums, figs and prunes
<table>
<thead>
<tr>
<th><strong>Microorganisms</strong></th>
<th>Lactobacillus possible</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fermentation Byproducts</strong></td>
<td>Some versions may be more highly carbonated and, when bottle-conditioned, may appear cloudy when served</td>
</tr>
</tbody>
</table>

Source: CraftBeer.com
Belgian-Style Fruit Lambic

**Style Family: Wild/Sour Beers**
Often known as cassis, framboise, kräke, or perche, a fruit lambic takes on the color and flavor of the fruit it is brewed with. It can be dry or sweet, clear or cloudy, depending on the ingredients. Notes of Brettanomyces yeast are often present at varied levels. Sourness is an important part of the flavor profile, though sweetness may compromise the intensity. These flavored lambic beers may be very dry or mildly sweet.

**Quantitative Style Statistics**

<p>| | |</p>
<table>
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<tr>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
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<tr>
<td>FG</td>
<td>1.008 - 1.016</td>
</tr>
<tr>
<td>ABV</td>
<td>5.0% - 8.9%</td>
</tr>
<tr>
<td>IBU</td>
<td>15 - 21</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.29 - 0.38</td>
</tr>
<tr>
<td>SRM</td>
<td>Varies</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>4 approximately</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>78 - 80</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**

- **Cherry Lambic** Upland Brewing Co.
- **Coolship Red** Allagash Brewing Co.
- **Hexotic** Two Roads Brewing Co.

**Style A-Z**

- **Alcohol** Varies
- **Carbonation (Visual)** Fast Rising Bubbles
- **Clarity** Varies
- **Brewing/Conditioning Process** Old lambic is blended with newly fermenting young lambic to create this style. Fruit is added as well. These beers are aged in oak
- **Color** Hued with color reflecting the choice of fruit
- **Country of Origin** Belgium

- **Food Pairings**
  - **Cheese** Chèvre
  - **Entrée** Pineapple Ceviche
  - **Dessert** Chocolate Creme Caramel

- **Glass** Tulip
- **Hop Aroma/Flavor** Hop aroma, flavor and bitterness are not perceived to very low, and can include cheesy or floral lavender notes
- **Common Hop Ingredients** Aged, stale hops
- **Malt Aroma/Flavor** Sweet malt characters are not perceived
- **Common Malt Ingredients** Pilsner, Flaked Wheat
- **Other ingredients** Unmalted Wheat, Fruit
- **Palate Body** Varies
- **Palate Carbonation** High
- **Palate Length/Finish** Varies
- **Serving Temperature** 45-50°F
- **Water Type** Varies

- **Yeast**
  - **Type** Ale, Brettanomyces possible
  - **Phenols** Can be present
  - **Esters** Can be present.
  - **Microorganisms** Lactobacillus and Pediococcus
  - **Fermentation Byproducts** Cloudiness is acceptable
Belgian-Style Lambic/Gueuze

Style Family: Wild/Sour Beers
Belgian-style Lambic or Gueuze beers are naturally and spontaneously fermented with high to very high levels of esters, plus bacterial and yeast-derived sourness that sometimes includes acetic flavors. Lambics are not blended, while the gueuze style blends old and new lambics which are re-fermented in the bottle. Historically, they are dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar or artificial sweeteners. Sweet versions may be created through the addition of sugars or artificial sweeteners. Many examples of this style are made to resemble the gueuze lambic beers of the Brussels area, where it originated.

Quantitative Style Statistics

- OG 1.044 - 1.056
- FG 1.000 - 1.010
- ABV 6.3% - 8.9%
- IBU 9 - 23
- BU:GU 0.20 - 0.41
- SRM 6 - 13
- CO2 Volumes 1 - 1.5
- Apparent Attenuation 82 - 100

U.S. Commercial Examples

- American Blackberry Sour  
  New Glarus Brewing
- Sour Reserve  
  Upland Brewing Co.
- Supplication  
  Russian River Brewing Co.

Style A-Z

- Alcohol: Not Detectable to Mild
- Carbonation (Visual): Medium to Fast Rising Bubbles
- Clarity: Brilliant (but haze may exist from yeast sediment from bottle fermentation)
- Brewing/Conditioning Process: Old lambic is blended with newly-fermented young lambic. These beers are aged in oak
- Color: Gold to Medium Amber
- Country of Origin: Belgium
- Food Pairings:
  - Cheese: Mascarpone with Fruit
  - Entrée: Shellfish (Mussels)
  - Dessert: Rich Chocolate Cake
- Glass: Tulip
- Hop Aroma/Flavor: Hop aroma, flavor and bitterness are not perceived to very low, and can include cheesy or floral lavender notes
- Common Hop Ingredients: Aged, stale hops
- Malt Aroma/Flavor: Sweet malt characters are not perceived
- Common Malt Ingredients: Pilsner, Flaked Wheat
- Other ingredients: Unmalted Wheat
- Palate Body: Drying to Soft
- Palate Carbonation: Very Low to High
- Palate Length/Finish: Medium
- Serving Temperature: 40-50°F
- Water Type: Varies

Yeast

- Type: Ale, Brettanomyces possible
- Esters: High to very high fruity ester aromas are present
- Microorganisms: Lactobacillus and Pediococcus
**Fermentation Byproducts**  Characteristic horsey, goaty, leathery and phenolic aromas derived from Brettanomyces yeast are often present at moderate levels.

Source: CraftBeer.com
Contemporary Gose

**Style Family: Wild/Sour Beers**
Straw to medium amber, the contemporary Gose is cloudy from suspended yeast. A wide variety of herbal, spice, floral or fruity aromas other than those found in traditional Leipzig-Style Gose are present, in harmony with other aromas. Salt (table salt) character is traditional in low amounts, but may vary from absent to present. Body is low to medium-low. Low to medium lactic acid character is evident in all examples as sharp, refreshing sourness.

**Quantitative Style Statistics**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>OG</td>
<td>1.036 - 1.056</td>
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<tr>
<td>FG</td>
<td>1.008 - 1.012</td>
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<tr>
<td>ABV</td>
<td>4.4-5.4</td>
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<tr>
<td>IBU</td>
<td>10 - 15</td>
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<tr>
<td>BU:GU</td>
<td>0.28 - 0.27</td>
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<tr>
<td>SRM</td>
<td>3 to 9</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>3.3 - 4.5</td>
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<tr>
<td>Apparent Attenuation</td>
<td>77.78 - 78.5</td>
</tr>
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**U.S. Commercial Examples**

<table>
<thead>
<tr>
<th>Old Pro Gose</th>
<th>Union Craft Brewing</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Kimmie, The Yink &amp; The Holy</td>
<td>Anderson Valley Brewing Co.</td>
</tr>
<tr>
<td>Gose</td>
<td>Westbrook Brewing Co.</td>
</tr>
</tbody>
</table>

**Style A-Z**

| Alcohol | Not Detectable |
| Carbonation (Visual) | Medium to Fast Rising Bubbles |
| Clarity | Cloudy/ Hazy |
| Brewing/Conditioning Process | May be fermented with pure beer yeast strains, or with yeast mixed with bacteria. Contemporary Gose may be spontaneously fermented and should exhibit complexity of acidic, flavor and aroma contributed by introduction of wild yeast and bacteria into the fermentation |
| Color | Straw to Light Amber |
| Country of Origin | Germany |

**Food Pairings**

| Cheese | Queso Fresco |
| Entrée | Watermelon Salad |
| Dessert | Greek Yogurt Lemon Mousse |

| Glass | Flute |
| Hop Aroma/Flavor | None |
| Common Hop Ingredients |  |
| Malt Aroma/Flavor | Grainy |
| Common Malt Ingredients | Pilsner and Wheat |
| Other ingredients | Table Salt, herbs, spices or fruit |
| Palate Body | Varies |
| Palate Carbonation | Medium to High |
| Palate Length/Finish | Medium |
| Serving Temperature | 40-50°F |
| Water Type | Varies |

**Yeast**

| Type | Ale |
| Microorganisms | Lactobacilus, Brettanomyces |
| Fermentation Byproducts |  |
Horsey, leathery or earthy flavors contributed by Brettanomyces yeasts may be evident but have a very low profile, as this beer is not excessively aged.

Source: CraftBeer.com
American Lager

Style Family: Pilseners and Pale Lagers
American lager has little in the way of hop and malt character. A straw to gold, very clean and crisp, highly carbonated lager.

Quantitative Style Statistics

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<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.040 - 1.048</td>
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<tr>
<td>FG</td>
<td>1.006 - 1.014</td>
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<tr>
<td>ABV</td>
<td>4.1%-5.1%</td>
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<tr>
<td>IBU</td>
<td>5 - 15</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.13 - 0.31</td>
</tr>
<tr>
<td>SRM</td>
<td>2 - 6</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2.2 - 2.7</td>
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<tr>
<td>Apparent Attenuation</td>
<td>70.83 - 85.00</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

| The Crisp          | Sixpoint Brewing |
| Two Women          | New Glarus Brewing Co. |
| Luchesa Lager      | Oasis Texas Brewing Co. |

Style A-Z

| Alcohol          | Mild |
| Carbonation (Visual) | Medium to Fast Rising Bubbles |
| Clarity          | Brilliant to Clear |
| Color            | Straw to Gold |
| Country of Origin| United States |

Food Pairings

| Cheese       | Smear Ripened Cheeses |
| Entrée       | Pho |
| Dessert      | Kettle Corn Balls |

| Glass        | Flute |
| Hop Aroma/Flavor | Low |
| Common Hop Ingredients | Variety of bittering hops may be used |
| Malt Aroma/Flavor   | Grainy |
| Common Malt Ingredients | 2-Row and 6-Row Barley |
| Other ingredients  | Corn, Rice and other adjuncts are often used |
| Palate Body       | Drying |
| Palate Carbonation| Medium to High |
| Palate Length/Finish | Medium |
| Serving Temperature | 40-45°F |
| Water Type       |       |

Yeast

<table>
<thead>
<tr>
<th>Type</th>
<th>Lager</th>
</tr>
</thead>
<tbody>
<tr>
<td>Esters</td>
<td>Low fruity-ester flavors are acceptable</td>
</tr>
</tbody>
</table>

Source: CraftBeer.com
Bohemian-Style Pilsener

Style Family: Pilseners and Pale Lagers

The Bohemian pilsener has a slightly sweet and evident malt character and a toasted, biscuit-like, bready malt character. Hop bitterness is perceived as medium with a low to medium-low level of noble-type hop aroma and flavor. This style originated in 1842, with “pilsener” originally indicating an appellation in the Czech Republic. Classic examples of this style used to be conditioned in wooden tanks and had a less sharp hop bitterness despite the similar IBU ranges to German-style pilsener. Low-level diacetyl is acceptable. Bohemian-style pilseners are darker in color and higher in final gravity than their German counterparts.

Quantitative Style Statistics

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<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.044 - 1.056</td>
</tr>
<tr>
<td>FG</td>
<td>1.014 - 1.020</td>
</tr>
<tr>
<td>ABV</td>
<td>4.1% - 5.1%</td>
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<tr>
<td>IBU</td>
<td>30 - 45</td>
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<tr>
<td>BU:GU</td>
<td>0.68 - 0.80</td>
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<tr>
<td>SRM</td>
<td>3 - 7</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>64 - 68</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Bohemian Pilsener</td>
<td>Ninkasi Brewing Co.</td>
</tr>
<tr>
<td>Mama’s Little Yella Pils</td>
<td>Oskar Blues</td>
</tr>
<tr>
<td>Sweet Ride</td>
<td>Bagby Beer Co.</td>
</tr>
</tbody>
</table>

Style A-Z

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Not Detectable to Mild</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Medium Rising Bubbles</td>
</tr>
<tr>
<td>Clarity</td>
<td>Clear to Brilliant</td>
</tr>
<tr>
<td>Brewing/ Conditioning Process</td>
<td>Decoction mash provides a rich malt character</td>
</tr>
<tr>
<td>Color</td>
<td>Straw to Light Amber</td>
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<tr>
<td>Country of Origin</td>
<td>Czech Republic</td>
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</tbody>
</table>

Food Pairings

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>Cheese</td>
<td>Mild White Cheddar</td>
</tr>
<tr>
<td>Entrée</td>
<td>Shellfish, Chicken, Salads</td>
</tr>
<tr>
<td>Dessert</td>
<td>Shortbread Cookies</td>
</tr>
</tbody>
</table>

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Glass</td>
<td>Flute</td>
</tr>
<tr>
<td>Hop Aroma/Flavor</td>
<td>Hop aroma and flavor are low to medium-low, deriving from noble-type hops. Hop bitterness is medium</td>
</tr>
<tr>
<td>Common Hop Ingredients</td>
<td>Czech Saaz</td>
</tr>
<tr>
<td>Malt Aroma/Flavor</td>
<td>Toasted, biscuit-like, and/or bready malt flavors along with low levels of fermented-malt-derived sulfur compounds may be evident</td>
</tr>
<tr>
<td>Common Malt Ingredients</td>
<td>Pilsner, CaraPils</td>
</tr>
<tr>
<td>Palate Body</td>
<td>Soft</td>
</tr>
<tr>
<td>Palate Carbonation</td>
<td>Medium</td>
</tr>
<tr>
<td>Palate Length/Finish</td>
<td>Short</td>
</tr>
<tr>
<td>Serving Temperature</td>
<td>40-45°F</td>
</tr>
<tr>
<td>Water Type</td>
<td>Low mineral content</td>
</tr>
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</table>

Yeast

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Type</td>
<td>Lager</td>
</tr>
<tr>
<td>Phenols</td>
<td>Not common to style</td>
</tr>
<tr>
<td>Esters</td>
<td>Not common to style</td>
</tr>
</tbody>
</table>

Fermentation Byproducts
Low levels of fermentation-derived sulfur compounds may be evident. Very low levels of diacetyl and DMS flavors may be perceived.

Source: CraftBeer.com
European-Style Export

Style Family: Pilseners and Pale Lagers
Sometimes referred to as a “Dortmunder export,” the European-Style Export has the malt-forward flavor and sweetness of a German-style helles, but the bitter base of a German-style pilsner. This lager is all about balance, with medium hop character and firm but low malt sweetness. Look for toasted malt flavors and spicy floral hop aromas.

Quantitative Style Statistics
OG 1.048 - 1.056  
FG 1.010 - 1.014  
ABV 5.1% - 6.1%  
IBU 23 - 29  
BU:GU 0.48 - 0.52  
SRM 3 - 6  
CO2 Volumes 2 - 2.5  
Apparent Attenuation 75 - 79

U.S. Commercial Examples
Dortmunder Gold Great Lakes Brewing Co.  
Lager Bell’s Brewery Inc.  
Dortmunder Mifflin Emmett’s Tavern & Brewing Co.

Style A-Z
Alcohol Not Detectable to Mild  
Carbonation (Visual) Medium to Fast Rising Bubbles  
Clarity Clear  
Color Straw to Deep Golden  
Country of Origin Germany

Food Pairings
Cheese Chèvre  
Entrée Grilled Steak  
Dessert Bread Pudding

Glass Flute  
Hop Aroma/Flavor Hop flavor and aroma are very low to low, deriving from noble-type hops. Hop bitterness is medium

Common Hop Ingredients German Noble  
Malt Aroma/Flavor Sweet malt flavor can be low and should not be caramel-like  
Common Malt Ingredients Pilsner, Munich  
Palate Body Moderate  
Palate Carbonation Medium to High  
Palate Length/Finish Short to Medium  
Serving Temperature 45-50°F  
Water Type Gypsum, Chalk

Yeast
Type Lager  
Phenols Not common to style  
Esters Not common to style

Source: CraftBeer.com
German-Style Helles

Style Family: Pilseners and Pale Lagers

A beer for beer lovers, the German-style helles is a malt accented lager beer that balances a pleasant malt sweetness and body with floral Noble hops and restrained bitterness. The helles is a masterclass in restraint, subtly and drinkability which makes it an enduring style for true beer lovers and an elusive style for craft brewers to recreate. The German helles reminds beer lovers that the simple things in life are usually the most rewarding and worth pursuing.

German-Style Helles

“Helles” means “pale in color,” as these beers are often golden. The German-style helles lager is a bit rounder or fuller-bodied than light lager and even all-malt pilsners. Helles lager beers offer a touch of sweetness that balance a measurable addition of spicy German hop flavor and light bitterness. The malt character is soft and bready, making it a terrific complement to light dishes such as salad or fresh shellfish, like clams. Clean and crisp, this is a refreshing beer with substance. Low levels of yeast-produced sulfur aromas and flavors may be common.

A Classic German Beer

While the German helles is highly versatile for pairing with food, helles lager is designed for refreshment and makes for the ideal beer on a hot day. Today, small and independent craft brewers offer their own takes on this classic German beer, many following the German tradition exactly, including German malts, spicy German hops and expertly controlled fermentation, offering a balanced yet subtly sweet lager beer. Others have added their own American twist on the helles variety by adding American hops and making this lager beer available in aluminum cans so beer lovers can enjoy this style while out and about. If you have not had the pleasure of tasting and appreciating this beer brewed for beer lovers, do yourself a favor and seek out a brewery near you that offers the style as a taproom option. You won’t be sorry.

Helping You Find Your New Favorite German Helles

We've assembled an interactive “Find a Brewery” map to help you keep track of all of the breweries and brewpubs near you, and some of those craft breweries are likely making helles beer. By allowing the map to use your specific location, searching by state or searching for a specific brewery, we want to help you find your next favorite craft beer, which could be a helles beer.

If you enjoy the website and are interested in a convenient way to learn more about German beer, sign up to have our newsletter delivered directly to your inbox.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Metric</th>
<th>Range</th>
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</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.044 - 1.050</td>
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<tr>
<td>FG</td>
<td>1.008 - 1.012</td>
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<tr>
<td>ABV</td>
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<td>IBU</td>
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<td>BU:GU</td>
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<td>SRM</td>
<td>4 - 5.5</td>
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<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>76 - 82</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- **Helles**: Dry Dock Brewing Co.
- **Helles Lager**: Victory Brewing Co.
- **Hell Yes**: The Austin Beer Garden Brewing Co.

Style A-Z

- **Alcohol**: Not Detectable to Mild
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles
- **Clarity**: Clear to Brilliant
**Color**  Pale to Golden  
**Country of Origin**  Germany  

**Food Pairings**  
**Cheese**  Colby  
**Entrée**  Samosas  
**Dessert**  Baklava  

**Glass**  Flute  
**Hop Aroma/Flavor**  Hop aroma is not perceived to low. Hop flavor and bitterness are very low to low, deriving from European noble-type hops  

**Common Hop Ingredients**  German Noble  
**Malt Aroma/Flavor**  Malt character is sometimes bread-like, yet always reminiscent of freshly and very lightly toasted malted barley  

**Common Malt Ingredients**  Pilsner, Munich  
**Palate Body**  Moderate  
**Palate Carbonation**  Medium to High  
**Palate Length/Finish**  Short to Medium  
**Serving Temperature**  45-50°F  
**Water Type**  Varies  

**Yeast**  
**Type**  Lager  
**Phenols**  Not common to style.  
**Esters**  Not common to style  

Source: CraftBeer.com
German-Style Pilsner

Style Family: Pilseners and Pale Lagers
Quite possibly the most iconic beer style in modern history, the pilsner — also spelled pilsener — captured the attention of beer drinkers across the world and inspired a myriad of regional imitations. This light-colored, exquisitely balanced lager remains one of the most loved beers to enjoy, and one of the most challenging for the brewer to create. Pilsners are characteristically light in color and have a very short finish. The world over, pilsner-style lagers have become the standard beer for many reasons, and American craft brewers have worked hard to put their own unique spin on this classic German beer.

German-Style Pilsner Beer
A classic German-style pilsner is straw to pale in color with a malty sweetness that can be perceived in aroma and flavor. Perception of hop bitterness is medium to high. Noble-type hop aroma and flavor are moderate and quite obvious. Distinctly different from the Bohemian-style pilsner, this style is lighter in color and body and has a lower perceived hop bitterness.

German Pilsner Lager in America
German pilsner lagers have a rich history in the United States. Some of the first breweries in the United States were started in the 1800s by German immigrants and specialized in brewing pilsner beer. Since then, American craft brewers have continued to experiment with the classic style pils. Like other German beers, pilsner lager’s crisp finish makes for a refreshing beer during the warmer months of the year. We want to help you find the next pilsner beer to keep you refreshed on a hot summer day.

Helping You Find Your Next Pilsner Beer
American craft brewers have worked hard to create their own versions of pilsner beers over the years. If you are a big fan of pilsner, we want to help you find nearby breweries where you can try all the new pilsner beers on the craft scene. Our “Find a Brewery” tool is designed to lead you to breweries and brewpubs near you that carry the beer variety you desire. By entering your precise location, searching for a brewery, or searching by state, we can help you find your next favorite place to grab a pilsner or another German beer.

If you enjoy the website and are interested in a convenient way to learn more about German beer, sign up to have our newsletter delivered directly to your inbox. We can’t send you any pilsner lagers, but we can send you our newsletter, which is almost as fun.

Quantitative Style Statistics
OG 1.044 - 1.055
FG 1.006 - 1.012
ABV 4.6% - 5.3%
IBU 25 - 40
BU:GU 0.57 - 0.73
SRM 3 - 4
CO2 Volumes 2 - 2.5
Apparent Attenuation 78 - 86

U.S. Commercial Examples
Pivo Pils Firestone Walker Brewing Co.
Paintbrush Pilsner Snake River Brewing Co.
Prima Pils Victory Brewing Co.

Style A-Z
Alcohol Not Detectable
Carbonation (Visual) Medium to Fast Rising Bubbles
Clarity Brilliant
Color Straw to Pale
Country of Origin Germany
Food Pairings

**Cheese**  White Cheddar
**Entrée**  Shellfish, Chicken, Salads
**Dessert**  Shortbread Cookies

**Glass**  Flute

**Hop Aroma/Flavor**  Hop flavor is moderate and quite obvious, deriving from late hopping (not dry-hopping) with noble-type hops. Hop bitterness is medium to high

**Common Hop Ingredients**  German Noble
**Malt Aroma/Flavor**  A sweet, malty residual aroma can be perceived

**Common Malt Ingredients**  Pilsner
**Palate Body**  Soft
**Palate Carbonation**  Medium to High
**Palate Length/Finish**  Short
**Serving Temperature**  40-45°F
**Water Type**  Varies

**Yeast**
**Type**  Lager
**Phenols**  Not common to style
**Esters**  Not common to style.

**Fermentation Byproducts**  Very low levels of DMS aroma may be present, usually below most beer drinkers’ taste thresholds and not detectable except to the trained or sensitive palate.
American Black Ale

**Style Family: Specialty Beers**
The American black ale is characterized by the perception of caramel malt and dark roasted malt flavor and aroma. Hop bitterness is perceived to be medium-high to high. Hop flavor and aroma are medium-high. Fruity, citrus, piney, floral and herbal character from hops of all origins may contribute to the overall experience. This beer is often called a black IPA or Cascadian dark ale.

**Quantitative Style Statistics**

- **OG**: 1.056 - 1.075
- **FG**: 1.012 - 1.018
- **ABV**: 6.3% - 7.6%
- **IBU**: 50 - 70
- **BU:GU**: 0.89 - 0.93
- **SRM**: 35+
- **CO2 Volumes**: 2 - 2.5
- **Apparent Attenuation**: 76 - 79

**U.S. Commercial Examples**

- **Wookey Jack**: Firestone Walker Brewing Co.
- **Back in Black**: 21st Amendment Brewery
- **Once You Go**: Lynnwood Brewing Concern

**Style A-Z**

- **Alcohol**: Mild to Noticeable
- **Carbonation (Visual)**: Medium Rising Bubbles
- **Clarity**: Clear to Opaque
- **Color**: Very Dark to Black
- **Country of Origin**: United States

**Food Pairings**

- **Cheese**: Blue Cheeses, Aged Gouda
- **Entrée**: Grilled Shrimp and Grits
- **Dessert**: Chocolate Truffles

**Glass**: Tulip

**Hop Aroma/Flavor**: Hop aroma is medium-high to high, with hops of all origins contributing fruity, floral, herbal or other notes

**Common Hop Ingredients**: Varies

**Malt Aroma/Flavor**: Medium caramel malt and dark roasted malt aromas are evident

**Common Malt Ingredients**: Varies

- **Palate Body**: Soft
- **Palate Carbonation**: Medium
- **Palate Length/Finish**: Medium to Long
- **Serving Temperature**: 50-55°F
- **Water Type**: Varies

**Yeast**

- **Type**: Ale
- **Phenols**: Not common to style
- **Esters**: Can be present

Source: CraftBeer.com
Barrel-Aged Beer

Style Family: Specialty Beers
A wood- or barrel-aged beer is any lager, ale or hybrid beer, either a traditional style or a unique experimental beer, that has been aged for a period of time in a wooden barrel or in contact with wood. This beer is aged with the intention of imparting the unique character of the wood and/or the flavor of what has previously been in the barrel. Today’s craft brewers are using wood (mostly oak) to influence flavor and aromatics. Beer may be aged in wooden barrels (new or previously used to age wine or spirits), or chips, spirals and cubes may be added to the conditioning tanks that normally house beer. A variety of types of wood are used including oak, apple, alder, hickory and more. The interior of most barrels is charred or toasted to further enhance the flavor of the wood.

Quantitative Style Statistics

- OG: Varies
- FG: Varies
- ABV: Varies
- IBU: Varies
- BU:GU: Varies
- SRM: Varies
- CO2 Volumes: Varies
- Apparent Attenuation: Varies

U.S. Commercial Examples

- **Drama Queen** Denver Beer Co.
- **Barrel Aged Sump Coffee Stout** Perennial Beer Co.
- **DBA** Firestone Walker Brewing Co.

Style A-Z

- **Alcohol**: Varies
- **Carbonation (Visual)**: Varies
- **Clarity**: Varies
- **Brewing/Conditioning Process**: Aging in wood barrels necessary
- **Color**: Varies
- **Country of Origin**: Undetermined

Food Pairings

- **Cheese**: Varies
- **Entrée**: Varies
- **Dessert**: Varies

- **Glass**: Tulip
- **Hop Aroma/Flavor**: Varies
- **Common Hop Ingredients**: Varies
- **Malt Aroma/Flavor**: Varies
- **Common Malt Ingredients**: Varies
- **Other ingredients**: Wood Aging
- **Palate Body**: Varies
- **Palate Carbonation**: Low to High
- **Palate Length/Finish**: Varies
- **Serving Temperature**: 50-55°F
- **Water Type**: Varies

Yeast

- **Type**: Lager or Ale. May have Brettanomyces character
- **Phenols**: Can be present
- **Esters**: Can be present

Source: CraftBeer.com
Chocolate Beer

Style Family: Specialty Beers

Few flavors are as universally celebrated as chocolate. From ancient civilizations who drank fermented chocolate to rich, decadent and refined chocolate desserts, the cultural significance of chocolate cannot be understated. Like chocolate, beer too is a celebrated, versatile tradition that spans the globe. American craft brewers have embraced the combination of both with a variety of different approaches and applications to create chocolate flavored beers. While many beers showcase chocolatey flavors without actually having chocolate as an ingredient, chocolate beers use the ingredient itself to offer a uniquely balanced beer experience that can be appreciated by beer connoisseurs and those with sweet tooths alike.

Chocolate Beer

Chocolate beer can be an ale or lager that benefits from the addition of any type of chocolate or cocoa. Traditionally added to porters, stouts and brown ales, where the grain bill better complements the confectionery ingredient, it can be added to other styles as well. Chocolate character can range from subtle to overt, but any chocolate beer is generally expected to offer some balance between beer and bon-bon. The style can vary greatly in approach as well as flavor profile depending on the brewer.

Chocolate Flavored Beer in America

Known for innovation and pushing boundaries, craft brewers have never met an ingredient they didn’t like, or at least an ingredient they didn’t believe could be expressed in a beer. Chocolate flavored beers offer beer lovers a chance to taste just how versatile craft brewers can be. The use of chocolate in chocolate beers offers yet another example of craft beers culinary compatibility, whether as a pairing or show-stopping course all in itself, a well-crafted chocolate flavored beer is a game changer even for those who don’t generally gravitate towards beer.

While stouts and porters are the most complementary styles to embrace the addition of chocolate, chocolate beers need not stick to the script. Chocolate can be added to all types of beer styles, even beers as light as pale ales. The key for any flavored beer is that the ingredients and flavors it presents are balanced well with the base style of beer. Chocolate flavored beer may seem like an odd concept, but any beer or chocolate lover owes it to themself to give chocolate beer a try.

Helping You Find Your Next Chocolate Flavored Beer

On the hunt for an American craft brewer that offers a chocolate flavored beer? We want to help you find your first or new favorite. Whether you have a craft beer or chocolate fascination, our "Find a Brewery" map is designed to meet your needs.

Finding your first or next favorite beer doesn’t have to stop here. If you are interested in a convenient way to learn more about chocolate beer, or any other kind of beer, sign up to have our newsletter delivered directly to your inbox.

Quantitative Style Statistics

|OG| 1.030 - 1.110|
|FG| 1.006 - 1.030|
|ABV| 2.5% - 12.0%|
|IBU| 15 - 40|
|BU:GU| 0.36 - 0.50|
|SRM| 15 - 50|
|CO2 Volumes| Varies|
|Apparent Attenuation| 73 - 80|

U.S. Commercial Examples

|Chocolate Oak Aged Imperial Yeti Stout| Great Divide Brewing Co.|
|Brooklyn Black Chocolate Stout| Brooklyn Brewery|
|The Ticket Chocolate Beer| ZwanzigZ Brewing|

Style A-Z
Alcohol: Varies
Carbonation (Visual): Varies
Clarity: Brilliant to Opaque
Color: Light Brown to Black
Country of Origin: Undetermined

Food Pairings
Cheese: Aged Goat Cheeses
Entrée: Venison Mole
Dessert: Raspberry Torte

Glass: Snifter
Hop Aroma/Flavor: Hop flavor and aroma are lower than might be expected for the style. Under-hopping allows chocolate to contribute to the flavor profile while not becoming excessively bitter. Hop bitterness is very low to medium-low.

Common Hop Ingredients: Varies
Malt Aroma/Flavor: Medium-low to medium-high malt sweetness helps accent cocoa flavors and aromas.
Common Malt Ingredients: Varies
Other ingredients: Chocolate
Palate Body: Varies
Palate Carbonation: Low to High
Palate Length/Finish: Varies
Serving Temperature: 50-55°F
Water Type: Varies

Yeast
Type: Lager or Ale
Phenols: Can be present.
Esters: Can be present.

Source: CraftBeer.com
Coffee Beer

Style Family: Specialty Beers
If you had to combine two beverages that Americans love, you would have coffee beer. Craft breweries across the United States have zealously embraced coffee flavored beer. The creations that have resulted from experimenting with the combination of some of the oldest beverages in the world have caught the attention of craft beer lovers everywhere.

Coffee Beer

Coffee beer can be either a lager beer or an ale beer, with coffee added to boost flavor. While stouts and porters are popular base styles for coffee beer, many craft breweries are experimenting with other styles, like cream ales and India pale ales. Brewers may steep the beans in either water or beer to impart java flavor while taking care to avoid the addition of too much acidity. As with any beer, the addition of an ingredient can have a drastic effect on the flavor — but striking a balance is often the goal of brewers.

Warming Up with Coffee Beer

Coffee is a versatile ingredient in beer, and lends a smooth roasted flavor to just about any style, from stouts and porters to pale ales and even sour beers. You can look to pair coffee flavored beers with a wide variety of different foods. Desserts might be an obvious choice, after all, — who wouldn’t enjoy a piece of pecan pie cheesecake alongside a smooth, rich coffee oatmeal stout? Despite how well it pairs with sweeter dishes, there is no reason a coffee beer couldn’t be an excellent companion to a charcoal grilled rib-eye steak at your next cookout. This beer style also makes a nice partner when paired with aged semi-hard cheeses when you’re entertaining.

Pointing You in the Direction of Coffee Flavored Beer

Finding your next favorite beer doesn’t have to stop here. CraftBeer.com’s “Find a Brewery” map is designed to help you find small and independent craft breweries near you. Giving you the option to search for breweries by location, desired brewery name, or state, finding breweries and brewpubs closest to your location could lead you to your next favorite beer, which could be a coffee flavored beer.

If you enjoy the website and are interested in a convenient way to learn more about coffee flavored beer, which foods pair best with these beers, or any other beer style, sign up to have our newsletter delivered directly to your inbox.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th></th>
<th>Minimum</th>
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<td>CO2 Volumes</td>
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</tr>
<tr>
<td>Apparent Attenuation</td>
<td>73 - 80</td>
<td></td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- **Big Bad Baptist** | Epic Brewing Co.
- **Speedway Stout** | AleSmith Brewing Co.
- **Gusto Crema** | Georgetown Brewing Co.

Style A-Z

- **Alcohol** | Varies
- **Carbonation (Visual)** | Varies
- **Clarity** | Brilliant to Opaque
- **Brewing/ Conditioning Process** | Coffee is used in any of its forms to create a distinct (ranging from subtle to intense) character.
- **Color** | Pale to Black
**Country of Origin**  Undetermined

**Food Pairings**
- **Cheese**  Aged Semi-Hard Cheeses
- **Entrée**  Pork Tenderloin
- **Dessert**  Vanilla Ice Cream

**Glass**  Nonic Pint

**Hop Aroma/Flavor**  Hop flavor is reflective of aroma and can be low to high depending on the intent of the underlying style. Hop bitterness is very low to medium-high.

**Common Hop Ingredients**  Varies

**Malt Aroma/Flavor**  Medium-low to medium malt sweetness helps accent coffee flavors and aromas.

**Common Malt Ingredients**  Varies

**Other ingredients**  Coffee

**Palate Body**  Varies

**Palate Carbonation**  Low to High

**Palate Length/Finish**  Varies

**Serving Temperature**  50-55°F

**Water Type**  Varies

**Yeast**
- **Type**  Lager or Ale
- **Phenols**  Can be present.
- **Esters**  Can be present.

Source: CraftBeer.com
Fruit and Field Beer

Style Family: Specialty Beers
Fruit beer is made with fruit, or fruit extracts that are added during any portion of the brewing process, providing obvious yet harmonious fruit qualities. This idea is expanded to “field beers” that utilize vegetables and herbs.

Quantitative Style Statistics

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<td>BU:GU</td>
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<td>CO2 Volumes</td>
<td>Varies</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>73 - 80</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- Apricot Cream Ale: Vertigo Brewing
- Ruby Raspberry Wheat: Mad Anthony Brewing Co.
- Elekrik Cukumbah: Trinity Brewing Co.

Style A-Z

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Varies</th>
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</thead>
<tbody>
<tr>
<td>Carbonation (Visual)</td>
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</tr>
<tr>
<td>Clarity</td>
<td>Varies</td>
</tr>
<tr>
<td>Brewing/Conditioning Process</td>
<td>Varies</td>
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<tr>
<td>Color</td>
<td>Pale to Very Dark</td>
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<tr>
<td>Country of Origin</td>
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</table>

Food Pairings

- Cheese: Creamy Cheeses
- Entrée: Salads
- Dessert: Vanilla Ice Cream

Glass: Tulip

Hop Aroma/Flavor: Hop bitterness is very low to medium-high

Common Hop Ingredients: Varies

Malt Aroma/Flavor: Malt sweetness is very low to medium-high

Common Malt Ingredients: Varies

Other ingredients: Fruit, Vegetables

Palate Body: Varies

Palate Carbonation: Low to High

Palate Length/Finish: Varies

Serving Temperature: Varies

Water Type: Varies

Yeast

- Type: Lager or Ale
- Phenols: Can be present
- Esters: Can be present

Source: CraftBeer.com
Gluten-Free Beer

Style Family: Specialty Beers
If you are one of the 2 million Americans who suffer from celiac disease, trying craft beers may seem impossible, or at least challenging. But with the growing interest in gluten-free options, many people have found that they no longer have to miss out on enjoying craft beer. Many brewers have recognized the desire for gluten-free customers to enjoy their beer without the concern of ingesting gluten, leading many craft brewers to utilize alternative grains during the brewing process that do not contain gluten. Dedicated gluten-free breweries have also found success catering to people dealing with gluten intolerance as well as health-minded beer drinkers who choose to follow a gluten-reduced or gluten-free diet, but don’t want to give up their favorite beverage.

Gluten-Free Beer
Barley, wheat, oats, rye and spelt are the ingredients that most breweries use to brew the beers that the world has come to love. These ingredients commonly contain gluten, so people who suffer from celiac disease must look for other fermentables to be featured in gluten-free beer. Many craft breweries who make gluten-free beers have turned to malted sorghum and buckwheat, which are grains that do not contain gluten to brew beers for their gluten-averse customers.

Gluten-Free Craft Beers in America
People have dealt with the effects of celiac disease since the mid-1800s, but the grains responsible for the condition weren’t discovered until the 1940s. Brewers began brewing craft beers in the United States in the mid-1960s, and that path has eventually led to the creation of gluten-free craft beers. Several craft brewers across the United States have brewed reduced-gluten and gluten-free craft beers so that everyone of age can be a part of the craft beer community.

Leading You to Your Next Gluten-Free Craft Beer
Even with the progress the craft beer community has made toward including the gluten-free community, gluten-free beer can still be a difficult thing to find at times. As a solution to this, we’ve created an interactive “Find a Brewery” map to help you find breweries and brewpubs, and some of those craft breweries do serve gluten-free beers. Our map allows you to enter your specific location, search for a particular brewery, or search for a brewery by state. We want to do our part to keep the craft beer community as tight as we can and helping you find new places to try the craft beers that you love is a large part of that.

Finding your next favorite gluten-free craft beer doesn’t have to stop here. If you enjoy the website and are interested in a convenient way to learn more about gluten-free beer, sign up to have our newsletter delivered directly to your inbox.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Statistic</th>
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<tr>
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<tr>
<td>ABV</td>
<td></td>
</tr>
<tr>
<td>IBU</td>
<td></td>
</tr>
<tr>
<td>BU:GU</td>
<td></td>
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<td>SRM</td>
<td></td>
</tr>
<tr>
<td>CO2 Volumes</td>
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<tr>
<td>Apparent Attenuation</td>
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U.S. Commercial Examples

<table>
<thead>
<tr>
<th>Gluten Free</th>
<th>Deschutes Brewing Co.</th>
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<tbody>
<tr>
<td>Nikki's Gluten Free Honey Pale Ale</td>
<td>Rock Bottom Restaurant &amp; Brewery</td>
</tr>
<tr>
<td>Copperhead</td>
<td>Greenview Brewing</td>
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Style A-Z

<table>
<thead>
<tr>
<th>Attribute</th>
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<tbody>
<tr>
<td>Alcohol</td>
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<td>Carbonation (Visual)</td>
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</tr>
<tr>
<td>Clarity</td>
<td></td>
</tr>
<tr>
<td><strong>Brewing/Conditioning Process</strong></td>
<td>Typically brewed without malt</td>
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<tr>
<td><strong>Color</strong></td>
<td>Varies</td>
</tr>
<tr>
<td><strong>Country of Origin</strong></td>
<td>Undetermined</td>
</tr>
</tbody>
</table>

**Food Pairings**

| **Cheese** | Varies |
| **Entrée** | Varies |
| **Dessert** | Varies |

**Glass**

| **Hop Aroma/Flavor** | Varies |
| **Common Hop Ingredients** | Varies |
| **Malt Aroma/Flavor** | Malted barley, wheat and other gluten-rich grains should not be perceived |
| **Common Malt Ingredients** | N/A |
| **Other ingredients** | Fermentable sugars, grains and converted carbohydrates that do not contain gluten |
| **Palate Body** | Varies |
| **Palate Carbonation** | Low to High |
| **Palate Length/Finish** | Varies |
| **Serving Temperature** | Varies |
| **Water Type** | Varies |

**Yeast**

| **Type** | Lager or Ale |
| **Phenols** | Can be present. |
| **Esters** | Can be present |
| **Microorganisms** | Lactobacillus and Pediococcus |

Source: CraftBeer.com
Herb and Spice Beer

**Style Family: Specialty Beers**
An herb and spice beer is a lager or ale that contains flavors derived from flowers, roots, seeds or certain fruits or vegetables. Typically the hop character is low, allowing the added ingredient to shine through. The appearance, mouthfeel and aromas vary depending on the herb or spice used. This beer style encompasses innovative examples as well as traditional holiday and winter ales.

**Quantitative Style Statistics**

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<thead>
<tr>
<th>Parameter</th>
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<td>FG</td>
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<tr>
<td>ABV</td>
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<td>CO₂ Volumes</td>
<td>Varies</td>
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<tr>
<td>Apparent Attenuation</td>
<td>73 - 80</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**

- **NoDajito**: NoDa Brewing Co.
- **Midas Touch**: Dogfish Head Brewing Co.
- **Good Juju**: Left Hand Brewing Co.

**Style A-Z**

- **Alcohol**: Varies
- **Carbonation (Visual)**: Varies
- **Clarity**: Varies
- **Color**: Any range of color depending on the underlying style
- **Country of Origin**: Undetermined

**Food Pairings**

- **Cheese**: Varies
- **Entrée**: Varies
- **Dessert**: Varies

**Glass**

- Tulip

**Hop Aroma/Flavor**

Hop aroma is not essential, but may be evident at low levels and should not dominate over the herb or spice character

**Common Hop Ingredients**

- Varies

**Malt Aroma/Flavor**

- Varies

**Common Malt Ingredients**

- Varies

**Other ingredients**

- Herbs, Spices

**Palate Body**

- Varies

**Palate Carbonation**

- Low to High

**Palate Length/Finish**

- Varies

**Serving Temperature**

- 45-55°F

**Water Type**

- Varies

**Yeast**

- **Type**: Lager or Ale
- **Phenols**: Can be present
- **Esters**: Can be present.

Source: CraftBeer.com
Honey Beer

**Style Family: Specialty Beers**
Both lagers and ales can be brewed with honey. Some brewers will choose to experiment with ingredients, while others will add honey to traditional styles. Overall the character of honey should be evident but not totally overwhelming. A wide variety of honey beers are available. U.S. brewers may add honey to the boil kettle (as a sugar source) or post-boil (to preserve more volatile aromatics).

**Quantitative Style Statistics**

<table>
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<tr>
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<th>Range</th>
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<tbody>
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<tr>
<td>FG</td>
<td>1.006 - 1.030</td>
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<td>Varies</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>73 - 80</td>
</tr>
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</table>

**U.S. Commercial Examples**

- **Jetty Cream Ale**  
  Great South Bay Brewery
- **Westbound Braggot**  
  Twisted Pine Brewing Co.
- **Midas Touch**  
  Dogfish Head Craft Brewery

**Style A-Z**

- **Alcohol**  
  Varies
- **Carbonation (Visual)**  
  Varies
- **Clarity**  
  Varies
- **Color**  
  Varies
- **Country of Origin**  
  Undetermined

**Food Pairings**

- **Cheese**  
  Ricotta
- **Entrée**  
  Bruschetta
- **Dessert**  
  Lemon Basil Gelato

**Glass**  
Tulip

**Hop Aroma/Flavor**  
Hop bitterness is very low to very high, and may be used for highlighting desired characteristics.

**Common Hop Ingredients**  
Varies

**Malt Aroma/Flavor**  
Varies

**Common Malt Ingredients**  
Varies

**Other ingredients**  
Honey

**Palate Body**  
Varies

**Palate Carbonation**  
Low to High

**Palate Length/Finish**  
Varies

**Serving Temperature**  
50-55°F

**Water Type**  
Varies

**Yeast**

- **Type**  
  Lager or Ale

- **Phenols**  
  Can be present.

- **Esters**  
  Can be present.

Source: CraftBeer.com
Pumpkin Beer

Style Family: Specialty Beers
Nothing says fall quite like pumpkins and beer, and American craft breweries have done a superb job of combining the two. It’s tough to find anything that hasn’t been “pumpkin spiced,” and beers are no different. Pumpkin flavored beers have caught the attention of craft beer and pumpkin lovers everywhere, partially because the flavors can be implemented in several beer styles. Whether you’re interested in trying pumpkin amber ales, IPAs or pumpkin stouts, there are plenty of options from American craft brewers for you to explore.

Pumpkin Beer
Perhaps the most seasonal of seasonal beers, the pumpkin beer style can be brewed with pumpkin, just pumpkin spices, or even winter squash. Since the fruit does not have much of a taste by itself, many craft brewers have taken to adding spices typically found in pumpkin pie, like cinnamon and clove. However, these flavors should not overpower the beer. Pumpkin can be found in everything from stouts to pale ales and pilsners.

Pumpkin Beer’s Versatility
Pumpkin spice beer is so versatile that it is hard to nail down its particular characteristics. Pumpkin flavored beers can range from relatively light to dark, bitter or malt forward, and can be either sessionable or strong as far as the alcohol content is considered. As you’d expect, the pumpkin beer style pairs well with fall food flavors like roasted turkey and coffee ice cream. Camembert cheese is another decadent beer pairing if you’re pouring a glass of pumpkin flavored beer to enjoy.

Pumpkin spice beers are a very popular seasonal beer style for a reason. American craft breweries everywhere likely have their own version of pumpkin beer you can explore, so get out and try them this fall (sometimes breweries even release them in late summer). If you are a lover of pumpkin ale, we can help you find a craft brewery that might serve one you haven’t tried yet.

Pumpkin Spice Beer Locator
Finding your next favorite pumpkin flavored beer doesn’t have to stop here. Feel free to use our interactive brewery map to find a brewery or brewpub near you that could very well be serving a pumpkin spice beer.

If you enjoy the website and are interested in a convenient way to learn more about pumpkin flavored beers or the breweries that carry them, sign up to have our newsletter delivered directly to your inbox. We can’t send you beer, but we can send you our newsletter, which is almost as good.

Quantitative Style Statistics

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<td>CO2 Volumes</td>
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</tr>
<tr>
<td>Apparent Attenuation</td>
<td>73 - 80</td>
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</table>

U.S. Commercial Examples

- Pump Action Imperial Pumpkin Ale
  4 Noses Brewing Co.
- Pumking
  Southern Tier Brewing Co.
- Punkin
  Dogfish Head Craft Brewery

Style A-Z

<table>
<thead>
<tr>
<th></th>
<th>Value</th>
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<tbody>
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<tr>
<td>Carbonation (Visual)</td>
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Clarity  Varies
Brewing/Conditioning Process  Beer brewed with pumpkins (Cucurbito pepo) or winter squash as an adjunct in either the mash, kettle or primary or secondary fermentation, providing obvious (ranging from subtle to intense) yet harmonious qualities
Color  Any range of color depending on the underlying style
Country of Origin  Undetermined

Food Pairings
Cheese  Camembert
Entrée  Roasted Turkey
Dessert  Coffee Ice Cream

Glass  Tulip
Hop Aroma/Flavor  Hop bitterness is low to medium-low
Common Hop Ingredients  Varies
Malt Aroma/Flavor  Malt sweetness is low to medium-high
Common Malt Ingredients  Varies
Other ingredients  Pumpkin, Squash
Palate Body  Varies
Palate Carbonation  Low to High
Palate Length/Finish  Varies
Serving Temperature  50-55°F
Water Type  Varies

Yeast
Type  Lager or Ale
Phenols  Can be present
Esters  Can be present.

Source: CraftBeer.com
Rye Beer

Style Family: Specialty Beers
In darker versions, malt flavor can optionally include low roasted malt characters (evident as cocoa/chocolate or caramel) and/or aromatic toffee-like, caramel, or biscuit-like characters. Low-level roasted malt astringency is acceptable when balanced with low to medium malt sweetness. Hop flavor is low to medium-high. Hop bitterness is low to medium. These beers can be made using either ale or lager yeast. The addition of rye to a beer can add a spicy or pumpernickel character to the flavor and finish. Color can also be enhanced and may become more red from the use of rye. The ingredient has come into vogue in recent years in everything from stouts to lagers, but is especially popular with craft brewers in India pale ales. To be considered an example of the style, the grain bill should include sufficient rye such that rye character is evident in the beer.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th></th>
<th>Varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td></td>
</tr>
<tr>
<td>FG</td>
<td></td>
</tr>
<tr>
<td>ABV</td>
<td></td>
</tr>
<tr>
<td>IBU</td>
<td></td>
</tr>
<tr>
<td>Bù:GU</td>
<td></td>
</tr>
<tr>
<td>SRM</td>
<td></td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td></td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>Varies</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>LowRYEder</td>
<td>SweetWater Brewing Co.</td>
</tr>
<tr>
<td>Hoss</td>
<td>Great Divide Brewing Co.</td>
</tr>
<tr>
<td>Breakside Rye Curious?</td>
<td>Breakside Brewery</td>
</tr>
</tbody>
</table>

Style A-Z

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carbonation (Visual)</td>
<td>Varies</td>
</tr>
<tr>
<td>Clarity</td>
<td>Varies</td>
</tr>
<tr>
<td>Color</td>
<td>Inclusion of rye can create a wide range of color. Lighter versions: Straw to Copper. Darker versions: Dark Amber to Dark Brown</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>Germany</td>
</tr>
</tbody>
</table>

Food Pairings

<table>
<thead>
<tr>
<th>Cheese</th>
<th>Wensleydale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrée</td>
<td>Jerk Chicken</td>
</tr>
<tr>
<td>Dessert</td>
<td>Savory Bread Pudding</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Glass</th>
<th>Vase</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hop Aroma/Flavor</td>
<td>Hop flavor and aroma are low to medium-high. Hop bitterness is low to medium</td>
</tr>
<tr>
<td>Common Hop Ingredients</td>
<td>Varies</td>
</tr>
<tr>
<td>Malt Aroma/Flavor</td>
<td>In darker versions, malt aromas can optionally include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters</td>
</tr>
<tr>
<td>Common Malt Ingredients</td>
<td>Varies</td>
</tr>
<tr>
<td>Other ingredients</td>
<td>Grist should include sufficient rye such that rye character is evident in the beer</td>
</tr>
<tr>
<td>Palate Body</td>
<td>Varies</td>
</tr>
<tr>
<td>Palate Carbonation</td>
<td>Low to High</td>
</tr>
<tr>
<td>Palate Length/Finish</td>
<td>Varies</td>
</tr>
<tr>
<td>Serving Temperature</td>
<td>45-55°F</td>
</tr>
<tr>
<td>Water Type</td>
<td>Varies</td>
</tr>
</tbody>
</table>

Yeast

<table>
<thead>
<tr>
<th>Type</th>
<th>Lager or Ale</th>
</tr>
</thead>
</table>
**Phenols**  Not common to style

**Esters**  Low level fruity-ester flavors are typical

**Fermentation Byproducts**  In versions served with yeast, appearance may range from hazy to very cloudy

Source: CraftBeer.com
Session Beer

Style Family: Specialty Beers
Session beer is not defined by flavors or aromas, which can place it in almost any style category. Instead, what makes a session beer is primarily refreshment and drinkability. Any style of beer can be made lower in strength than described in the classic style guidelines. The goal should be to reach a balance between the style's character and the lower alcohol content. Drinkability is a factor in the overall balance of these beers. Beer should not exceed 5 percent ABV.

Quantitative Style Statistics

- OG: 1.034 - 1.040
- FG: 1.004 - 1.010
- ABV: 4.0% - 5.0%
- IBU: 10 - 35
- BU:GU: 0.29 - 0.87
- CO2 Volumes: Varies
- Apparent Attenuation: 75 - 88

U.S. Commercial Examples
- Provo Girl: Utah Brewers Co-op
- Twerp: Pizza Port Brewing Co.
- PSB Session IPL: Perry Street Brewing Co.

Style A-Z

- Alcohol: Not Detectable to Mild
- Carbonation (Visual): Varies
- Clarity: Varies
- Color: Varies
- Country of Origin: Undetermined

Food Pairings
- Cheese: Varies
- Entrée: Varies
- Dessert: Varies

- Glass: Varies
- Hop Aroma/Flavor: Varies
- Common Hop Ingredients: Varies
- Malt Aroma/Flavor: Varies
- Common Malt Ingredients: Varies
- Other ingredients: Varies
- Palate Body: Varies
- Palate Carbonation: Low to High
- Palate Length/Finish: Varies
- Serving Temperature: Varies
- Water Type: Varies

- Yeast
  - Type: Lager or Ale
  - Phenols: Can be present.
  - Esters: Can be present.

Source: CraftBeer.com
Smoke Beer

Style Family: Specialty Beers
When malt is kilned over an open flame, the smoke flavor becomes infused into the beer, leaving a taste that can vary from dense campfire, to slight wisps of smoke. Any style of beer can be smoked; the goal is to reach a balance between the style’s character and the smoky properties. Originating in Germany as rauchbier, this style is open to interpretation by U.S. craft brewers. Classic base styles include German-style Marzen/Oktobefest, German-style bock, German-style dunkel, Vienna-style lager and more. Smoke flavors dissipate over time.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Characteristic</th>
<th>Varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td></td>
</tr>
<tr>
<td>FG</td>
<td></td>
</tr>
<tr>
<td>ABV</td>
<td></td>
</tr>
<tr>
<td>IBU</td>
<td></td>
</tr>
<tr>
<td>BU:GU</td>
<td></td>
</tr>
<tr>
<td>SRM</td>
<td></td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td></td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td></td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- **Smoke Jumper Smoked Imperial** by Left Hand Brewing Co.
- **Scarlet Fire** by Victory Brewing Co.
- **Raucher** by Wolverine State Brewing Co.

Style A-Z

- Alcohol: Varies
- Carbonation (Visual): Varies
- Clarity: Varies
- Color: Varies
- Country of Origin: Germany

Food Pairings
- Cheese: Parmesan
- Entrée: Grilled Vegetables
- Dessert: Gingerbread Cookies

- Glass: Nonic Pint
- Hop Aroma/Flavor: Varies
- Common Hop Ingredients: Varies
- Malt Aroma/Flavor: Varies
- Common Malt Ingredients: Varies
- Other ingredients: Common woods used by U.S. craft brewers to smoke a variety of malts: Apple, Alder, Beech, Cherry, Hickory, Mesquite, Oak
- Palate Body: Varies
- Palate Carbonation: Low to High
- Palate Length/Finish: Varies
- Serving Temperature: 45-55°F
- Water Type: Varies

Yeast
- Type: Lager or Ale
- Phenols: Can be present
- Esters: Can be present

Source: CraftBeer.com
Specialty Beer

Style Family: Specialty Beers
Ingredients used in the specialty beer style should be distinctive and evident in either the aroma, flavor or overall balance of the beer. This style category is a catch-all. Any specialty beer that does not fit other specialty beer styles would be appropriately considered here. Examples can include sahti, rogenbier, steinbier, white IPA, session IPA and more.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Attribute</th>
<th>Range/Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.030 - 1.140</td>
</tr>
<tr>
<td>FG</td>
<td>1.006 - 1.030</td>
</tr>
<tr>
<td>ABV</td>
<td>2.5% - 25.0+%</td>
</tr>
<tr>
<td>IBU</td>
<td>1 - 100</td>
</tr>
<tr>
<td>BU:GU</td>
<td>Varies</td>
</tr>
<tr>
<td>SRM</td>
<td>Varies</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>Varies</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>Varies</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

Chainbreaker White IPA  Deschutes Brewery
Sam Adams Norse Legend Sahti  Boston Beer Co.
Campfire Stout  High Water Brewing

Style A-Z

<table>
<thead>
<tr>
<th>Attribute</th>
<th>Description</th>
</tr>
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<tbody>
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<td>Carbonation (Visual)</td>
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<tr>
<td>Clarity</td>
<td>Varies</td>
</tr>
<tr>
<td>Color</td>
<td>Varies</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>Undetermined</td>
</tr>
</tbody>
</table>

Food Pairings

<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese</td>
<td>Varies</td>
</tr>
<tr>
<td>Entrée</td>
<td>Varies</td>
</tr>
<tr>
<td>Dessert</td>
<td>Varies</td>
</tr>
<tr>
<td>Glass</td>
<td>Snifter</td>
</tr>
<tr>
<td>Hop Aroma/Flavor</td>
<td>Varies</td>
</tr>
<tr>
<td>Common Hop Ingredients</td>
<td>Varies</td>
</tr>
<tr>
<td>Malt Aroma/Flavor</td>
<td>Varies</td>
</tr>
<tr>
<td>Common Malt Ingredients</td>
<td>Varies</td>
</tr>
<tr>
<td>Other ingredients</td>
<td>Special or unusual ingredients or a combination of ingredients that bump a beer out of the other styles. For example, a &quot;White IPA&quot; is a combination of a Belgian-Style Wit and American IPA. Examples of specialty or unusual ingredients include maple syrup, potatoes, nuts, etc. Some beers use ingredients in unusual ways, such as a chili-flavored beer that emphasize heat rather than chili flavor, or a juniper berry beer in which the juniper is expressed more as herbal or spice qualities than as a berry or fruity character</td>
</tr>
<tr>
<td>Palate Body</td>
<td>Varies</td>
</tr>
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<td>Palate Carbonation</td>
<td>Low to High</td>
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<td>Water Type</td>
<td>Varies</td>
</tr>
<tr>
<td>Yeast Type</td>
<td>Lager or Ale</td>
</tr>
<tr>
<td>Phenols</td>
<td>Can be present.</td>
</tr>
<tr>
<td>Esters</td>
<td>Can be present</td>
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</table>
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- Comments, suggestions, questions: contact Julia Herz: julia@brewersassociation.org

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