Are you ready to take a deeper dive into America’s craft beer styles? Do you want to improve your ability to describe the tastes, textures and aromas of beer? Well, here is your study guide that will prepare you for what you might encounter when tasting beer.

What is the CraftBeer.com Beer Styles Guide?

Beer styles continue to evolve over time. Today, there are hundreds of documented beer styles and a handful of organizations with their own unique classifications. CraftBeer.com Beer Styles exist to give beer lovers a methodology to describe, compare and contrast the many beers produced by small and independent U.S. brewers.

No matter the form, style guidelines 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. Understanding the sensory side of craft beer will help you more deeply appreciate and share your knowledge and enthusiasm for the beverage of beer.

Do All Craft Brewers Brew Their Beers 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.

We narrowed the list down to 77 styles in 15 style families. Descriptive terms are always listed from least to most intense.

Overview of the Style 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: OG = 1.050, FG = 1.012
  \[ ABV = (1.050 - 1.012) / 0.0075 \]
  \[ ABV = 0.038 / 0.0075 \]
  \[ ABV = 5.067 \]
  \[ ABV = 5\% \text{ (approximately)} \]
• **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, under .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: a 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: AA = [(OG-FG) / (OG-1)] x 100

Example: OG = 1.080, FG = 1.020
AA = [(1.080 – 1.020) / (1.080 – 1)] x 100
AA = (0.060 / 0.080) x 100
AA = 0.75 x 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 detectible, 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:** Solids in suspension (different from color and brightness).
  - Ranges: brilliant, clear, slight haze, hazy, opaque
  - Solids can include unfermented sugars, proteins, yeast sediments and more.

• **Collar of Foam**
  - Head Retention/Texture
    - Retention Ranges: none, poor (up to 15 seconds), moderate (15 to 60 seconds), good (more than 60 seconds)
    - Texture Ranges: thin, interrupted, foamy, fluffy, rocky, mousse-like

• **Color (SRM):** See SRM under Quantitative above.

• **Country of Origin**
  - Which country did the style originate in?

• **Food Pairing:** Cheese, Entree, Dessert

• **Glass**

• **Hops**
- 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 one hundred different varieties of hops worldwide. Hops grown in the U.S. contribute an estimated 30% to the global supply.

### Malt
- Flavor and aroma ranges: bread flour, grainy, biscuit, bready, toast, caramel, pruny, 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 sixty seconds), long (more than sixty seconds)

### Water
- 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: A 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 (http://www.craftbeer.com/wp-content/uploads/2014/10/Flavor_Components.pdf) (PDF)
- To sample ten common byproducts order the following tasting kit: Aroxa Beer Flavor Standards: Beer Uno Kit
- 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 Hexanote: 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 99 percent of America’s 3,000-plus 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).
## Table of Contents

**Dark Lagers**
- American Amber Lager
- German-Style Dunkel
- German-Style Marzen/Oktobe‌rfest
- German-Style Schwarzbier
- Vienna-Style Lager

**Hybrid Beers**
- American Cream Ale
- French-Style Biere de Garde
- California Common
- German-Style Brown/Altbier
- German-Style Kolsch
- Irish-Style Red

**Wheat Beers**
- American-Style Wheat Wine Ale
- American Wheat
- Belgian-Style Wit
- Berliner-Style Weisse
- German-Style Dunkelweizen
- German-Style Hefeweizen

**Pilseners and Pale Lagers**
- Bohemian-Style Pilsener
- European-Style Export
- German-Style Helles
- German-Style Pilsener

**Pale Ales**
- American Amber Ale
- American Pale Ale
- English-Style Bitter
- Blonde Ale
- English-Style Pale Ale/ESB

**India Pale Ales**
- American India Pale Ale/IPA
- English-Style India Pale Ale/IPA
- Imperial India Pale Ale

**Brown Ales**
- American Brown Ale
- English-Style Brown Ale
- English-Style Mild

**Scottish-Style Ales**
- Scotch Ale/Wee Heavy
- Scottish-Style Ale

**Bocks**
- German-Style Bock
- German-Style Doppelbock
- German-Style Maibock
- German-Style Weizenbock

**Porters**
- American Imperial Porter
- Baltic-Style Porter
- English-Style Brown Porter
- Robust Porter
- Smoke Porter

**Stouts**
- American Imperial Stout
- American Stout
- English-Style Oatmeal Stout
- English-Style Sweet Stout (Milk Stout)
- Irish-Style Dry Stout

**Belgian Styles**
- Belgian-Style Blonde Ale
- Belgian-Style Dubbel
- Belgian-Style Golden Strong Ale
- Belgian-Style Lambic/Gueuze
- Belgian-Style Pale Ale
- Belgian-Style Quadrupel
- Belgian-Style Saison
- Belgian-Style Tripel

**Strong Ales**
- American Barley Wine
- American Imperial Red Ale
- British-Style Barley Wine Ale
- English-Style Old Ale

**Wild/Sour Beers**
- American Brett
- American Sour
- Belgian-Style Flanders
- Belgian-Style Fruit Lambic
- Belgian-Style Lambic/Gueuze

**Specialty Beers**
- American Black Ale
- Barrel-Aged Beer
- Chocolate Beer
- Coffee Beer
- Fruit and Field Beer
- Gluten Free
- Herb and Spice Beer
- Honey Beer
- Pumpkin Beer
- Rye Beer
- Session Beer
- Smoke Beer
- Specialty Beer

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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>Attribute</th>
<th>Range</th>
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</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.042 - 1.056</td>
</tr>
<tr>
<td>FG</td>
<td>1.010 - 1.018</td>
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<tr>
<td>ABV</td>
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<td>SRM</td>
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<td>CO2 Volumes</td>
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</tr>
<tr>
<td>Apparent Attenuation</td>
<td>68 - 76</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- Sam Adams Boston Lager
- Brooklyn Brewery
- Yuengling Brewery

Style A-Z

- Alcohol: Mild to Noticeable
- Brewing & Conditioning Process: Can use decoction mash and dry-hopping to achieve advanced flavors.
- Color: Gold to Copper
- Clarity: Clear to Slight Haze
- Country of Origin: United States
- Collar of Foam (Head Retention): Good
- Collar of Foam (Texture): Foamy
- Carbonation (Visual): Medium to Fast Rising Bubbles

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.

Hop Ingredients: German Noble

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

Malt Ingredients: Two-row, Munich, Vienna, Caramel

Palate Body: Soft

Palate Carbonation: Medium to High

Palate Length/Finish: Short to Medium

Water: Varies

YEAST

Phenols: Not common to style.

Esters: Not common to style.
GERMAN-STYLE DUNKEL

Style Family: Dark Lagers
A German-style dunkel, sometimes referred to as a Munchner dunkel, should have chocolate-like, roast malt, bread-like or biscuit-like aromas that comes from the use of Munich dark malt. This beer does not offer an overly sweet impression, but rather a mild balance between malt sweetness and hop character.

Quantitative Style Statistics

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.048 - 1.056</td>
</tr>
<tr>
<td>FG</td>
<td>1.014 - 1.018</td>
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<tr>
<td>ABV</td>
<td>4.8% - 5.3%</td>
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<td>IBU</td>
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<td>BU:GU</td>
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<td>SRM</td>
<td>15 - 20</td>
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<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>68 - 71</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- Munich Dunkel: Carver Brewing Co.
- Knight Ryder Munich Dunkel: Equinox Brewing
- Dunkel: Chuckanut Brewery

Style A-Z

- Alcohol: Mild to Noticeable
- Brewing & Conditioning Process: A decoction mash is commonly used.
- Color: Light Brown to Dark Brown
- Clarity: Clear to Slight Haze
- Country of Origin: Germany
- Collar of Foam (Head Retention): Good
- Collar of Foam (Texture): Mousse-like
- Carbonation (Visual): Medium Rising Bubbles

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.
- Hop Ingredients: German Noble
- Malt Aroma/Flavor: Malt aroma is low to medium, with chocolate-like, roasted malt, bread-like or biscuit-like notes.
- Malt Ingredients: Munich, Carafa Special II
- Palate Body: Mouth-Coating
- Palate Carbonation: Medium
- Palate Length/Finish: Medium
- Water: Moderate carbonate water
- YEAST
- Phenols: Not common to style.
- Esters: Not common to style.
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>
<th>Measurement</th>
<th>Range</th>
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<tbody>
<tr>
<td>OG</td>
<td>1.050 - 1.060</td>
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<tr>
<td>FG</td>
<td>1.012 - 1.020</td>
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<tr>
<td>ABV</td>
<td>5.1% - 6.0%</td>
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<td>IBU</td>
<td>18 - 25</td>
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<tr>
<td>BU:GU</td>
<td>0.36 - 0.42</td>
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<tr>
<td>SRM</td>
<td>4 - 15</td>
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<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>67 - 76</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

<table>
<thead>
<tr>
<th>Name</th>
<th>Brewery</th>
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</thead>
<tbody>
<tr>
<td>Rhinofest Lost</td>
<td>Rhino Brewing Co.</td>
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<tr>
<td>Shiner Oktoberfest</td>
<td>Spoetzl Brewery</td>
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<tr>
<td>Festbier</td>
<td>Victory Brewing Co.</td>
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</table>

Style A-Z

<table>
<thead>
<tr>
<th>Category</th>
<th>Detail</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Mild</td>
</tr>
<tr>
<td>Brewing &amp; Conditioning Process</td>
<td>A decoction mash is commonly used.</td>
</tr>
<tr>
<td>Color</td>
<td>Pale to Reddish Brown</td>
</tr>
<tr>
<td>Clarity</td>
<td>Brilliant</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>Germany</td>
</tr>
<tr>
<td>Collar of Foam (Head Retention)</td>
<td>Good</td>
</tr>
<tr>
<td>Collar of Foam (Texture)</td>
<td>Foamy</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Medium Rising Bubbles</td>
</tr>
<tr>
<td>Cheese</td>
<td>Jalapeno Jack</td>
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<tr>
<td>Entrée</td>
<td>Kielbasa</td>
</tr>
<tr>
<td>Dessert</td>
<td>Coconut Flan</td>
</tr>
<tr>
<td>Glass</td>
<td>Flute</td>
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<tr>
<td>Hop Aroma/Flavor</td>
<td>Hop aroma and flavor are very low to low. Hop bitterness is medium low to medium.</td>
</tr>
<tr>
<td>Hop Ingredients</td>
<td>German Noble</td>
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<tr>
<td>Malt Aroma/Flavor</td>
<td>Toast</td>
</tr>
<tr>
<td>Malt Ingredients</td>
<td>Pilsner, Vienna, Munich</td>
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<tr>
<td>Palate Body</td>
<td>Soft</td>
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<tr>
<td>Palate Carbonation</td>
<td>Medium</td>
</tr>
<tr>
<td>Palate Length/Finish</td>
<td>Short to Medium</td>
</tr>
<tr>
<td>Water</td>
<td>Varies</td>
</tr>
<tr>
<td>YEAST</td>
<td></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>

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. Sometimes called black lagers, they may remind some of German-style dunkels; but schwarzbiers are drier, darker and more roast-oriented.

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

- Shiner Bohemian Black Lager
- Spoetzl Brewery
- Black Bavarian
- Sprecher Brewing Co.
- Sam Adams Black Lager
- Boston Beer

Style A-Z

- Alcohol: Not Detectable to Mild
- Color: Very Dark Brown to Black
- Clarity: Clear
- Country of Origin: Germany
- Collar of Foam (Head Retention): Good
- Collar of Foam (Texture): Foamy
- Carbonation (Visual): Medium to Fast Rising Bubbles

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.

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.

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

Water: Varies

YEAST

- Phenols: Not common to style.
- Esters: Not common to style.
VIENNA-STYLE LAGER

Style Family: Dark Lagers
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>
<thead>
<tr>
<th>Parameter</th>
<th>Range</th>
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<tbody>
<tr>
<td>OG</td>
<td>1.046 - 1.056</td>
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<tr>
<td>FG</td>
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<td>CO2 Volumes</td>
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</tr>
<tr>
<td>Apparent Attenuation</td>
<td>68 - 74</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

Eliot Ness: Great Lakes Brewing Co.
Vienna Lager: Gordon Biersch Brewery Restaurant
Vienna Lager: Chuckanut Brewery

Style A-Z

- Alcohol: Mild
- Color: Copper to reddish brown
- Clarity: Brilliant to clear
- Country of Origin: Germany
- Collar of Foam (Head Retention): Good
- Collar of Foam (Texture): Foamy
- Carbonation (Visual): Medium rising bubbles

FOOD PAIRINGS

- Cheese: Mild cheeses
- Entrée: Grilled meats and vegetables
- Dessert: Almond biscotti

- Glass: Flute
- Hop Aroma/Flavor: Hop aroma, flavor and bitterness are very low to low.
- 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.
- Malt Ingredients: Vienna
- Palate Body: Soft
- Palate Carbonation: Medium
- Palate Length/Finish: Short to medium
- Water: Hard carbonate water

YEAST

- Phenols: Not common to style.
- Esters: Not common to style.

source: CraftBeer.com
AMERICAN CREAM ALE

Style Family: Hybrid Beers
This 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

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<table>
<thead>
<tr>
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<tbody>
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<td>CO2 Volumes</td>
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<td>Apparent Attenuation</td>
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U.S. Commercial Examples

<table>
<thead>
<tr>
<th></th>
<th>Anderson Valley Brewing Co.</th>
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<tbody>
<tr>
<td>Summer Solstice</td>
<td></td>
</tr>
<tr>
<td>Spotted Cow</td>
<td>New Glarus Brewing Co.</td>
</tr>
</tbody>
</table>

Style A-Z

| Alcohol     | Not Detectable to Mild |
| Brewing & Conditioning Process | Sometimes krausened for carbonation. |
| Color       | Straw to Gold          |
| Clarity     | Brilliant              |
| Country of Origin | United States |
| Collar of Foam (Head Retention) | Poor to Moderate |
| Collar of Foam (Texture) | Thin to Interrupted |
| Carbonation (Visual) | Fast Rising Bubbles |

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.

Hop Ingredients
Liberty

Malt Aroma/Flavor
Grainy

Malt Ingredients
Pilsner

Other ingredients
Simple Sugar, Maize

Palate Body
Soft

Palate Carbonation
High

Palate Length/Finish
Short

Water
Varies

YEAST

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 BIÈRE DE GARDE

Style Family: Hybrid Beers

The name translates as “beer for keeping.” This style is popping up more and more from U.S. producers. Blond, amber and brown versions exist. Bier 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. The name translates as “beer for keeping.” This style is popping up more and more from U.S. producers. Blond, amber and brown versions exist.

Quantitative Style Statistics

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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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<td>Apparent Attenuation</td>
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</tbody>
</table>

U.S. Commercial Examples

- Domaine DuPage
- Bierre De Garde
- Avant Garde
- Schlafly Beer, The Saint Louis Brewery
- The Lost Abbey

Style A-Z

- Alcohol: Mild to Noticeable
- Color: Light Amber to Chestnut Brown or Red
- Clarity: Clear to Slight Haze
- Country of Origin: France
- Collar of Foam (Head Retention): Good
- Collar of Foam (Texture): Foamy to Rocky
- Carbonation (Visual): Fast Rising Bubbles
- Food Pairings
  - Cheese: Soft Ripened Cheeses
  - Entrée: Roasted Lamb with Mint
  - Dessert: Pecan Pie
  - Glass: Tulip
- Hop Aroma/Flavor: Hop aroma and flavor are low to medium, from noble-type hops. Hop bitterness is low to medium.
- Hop Ingredients: Fuggle
- Malt Aroma/Flavor: Toast, Caramel, Toffee
- Malt Ingredients: CaraVienna, Pilsner, Munich, Black Patent
- Other ingredients: Sugar (occasionally)
- Palate Body: Soft to Mouth-Coating
- Palate Carbonation: High
- Palate Length/Finish: Short to Medium
- Water: Soft Water
- Yeast
  - Phenols: Not common to style.
  - Esters: Fruity-ester flavors can be low to medium intensity.
  - Fermentation Byproducts: Diacetyl flavor should not be perceived. May have Brettanomyces yeast-derived aromas that are slightly acidic, fruity, horsey, goaty and/or leather-like. Earthy, cellar-like and/or musty aromas are acceptable.

source: CraftBeer.com
CALIFORNIA COMMON

Style Family: Hybrid Beers

This beer style is brewed with lager yeasts but fermented at ale fermentation temperatures. There is a noticeable degree of 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

- **OG**: 1.045 - 1.056
- **FG**: 1.010 - 1.018
- **ABV**: 4.6% - 5.7%
- **IBU**: 35 - 45
- **BU:GU**: 0.78 - 0.80
- **SRM**: 8 - 15
- **CO2 Volumes**: 2.5 - 3
- **Apparent Attenuation**: 68 - 78

U.S. Commercial Examples

- Anchor Steam
- 2x Steam
- Old Scratch Amber Lager

Style A-Z

- **Alcohol**: Not Detectable to Mild
- **Brewing & Conditioning Process**: Cool ale fermentation temperatures used to ferment this lager beer.
- **Color**: Light Amber to Medium Amber
- **Clarity**: Clear
- **Country of Origin**: United States
- **Collar of Foam (Head Retention)**: Moderate
- **Collar of Foam (Texture)**: Foamy
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles

**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.
- **Hop Ingredients**: Northern Brewer
- **Malt Aroma/Flavor**: Noticeable caramel-type malt flavor should be present.
- **Malt Ingredients**: Pale, Munich, Crystal, Victory, Pale Chocolate
- **Palate Body**: Drying
- **Palate Carbonation**: Medium to High
- **Palate Length/Finish**: Short
- **Water**: Varies

**YEAST**

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

source: CraftBeer.com

http://www.craftbeer.com/beer-styles-guide
GERMAN-STYLE BROWN/ALTBIER

Style Family: Hybrid Beers
Originally from the Düsseldorf area of Germany, these ales strike a balance between hop and malt flavors and aromas, but can have low fruity esters and some peppery 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

<table>
<thead>
<tr>
<th></th>
<th>Range</th>
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<tbody>
<tr>
<td>OG</td>
<td>1.044 - 1.052</td>
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<tr>
<td>FG</td>
<td>1.008 - 1.014</td>
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<td>ABV</td>
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<td>BU:GU</td>
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<td>CO2 Volumes</td>
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<td>Apparent Attenuation</td>
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U.S. Commercial Examples

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<tbody>
<tr>
<td>Tree Hugger</td>
<td>Terrapin Beer Co.</td>
</tr>
<tr>
<td>Little Red Cap</td>
<td>Grimm Brothers Brewhouse</td>
</tr>
<tr>
<td>Alt</td>
<td>Southampton Public House</td>
</tr>
</tbody>
</table>

Style A-Z

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

**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).
- **Hop Ingredients**: Spalt, Magnum, Tettnang
- **Malt Aroma/Flavor**: Sweet malt character that may have a rich, biscuity, and/or light caramel flavor.
- **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
- **Water**: Moderate carbonate water
- **YEAST**: Not common to style.
- **Phenols**: Not common to style.
- **Esters**: Fruity-ester flavors, if present, can be low.

source: CraftBeer.com
GERMAN-STYLE KOLSCH

Style Family: Hybrid Beers

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.

Quantitative Style Statistics

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<th>Parameter</th>
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<td>CO2 Volumes</td>
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<tr>
<td>Apparent Attenuation</td>
<td>79 - 86</td>
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</tbody>
</table>

U.S. Commercial Examples

- Fancy Lawnmower: St. Arnold Brewing Co.
- Capital City Kolsch: Blind Tiger Brewery & Restaurant
- Summer Ale: Alaskan Brewing Co.

Style A-Z

- Alcohol: Not Detectable
- Brewing & Conditioning Process: Commonly conditioned at colder temperatures (known as 'lagering').
- Color: Straw to Gold
- Clarity: Brilliant
- Country of Origin: Germany
- Collar of Foam (Head Retention): Poor
- Collar of Foam (Texture): Thin
- Carbonation (Visual): Medium to Fast Rising Bubbles

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.
- Hop Ingredients: German Noble
- Malt Aroma/Flavor: Malt character is a very low to low with a soft sweetness.
- Malt Ingredients: Pilsner, Vienna
- Other ingredients: Wheat (occasionally)
- Palate Body: Soft
- Palate Carbonation: Medium to High
- Palate Length/Finish: Short
- Water: Varies

YEAST

- 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

Style Family: Hybrid Beers

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

Quantitative Style Statistics

<p>| | | |</p>
<table>
<thead>
<tr>
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<td>FG</td>
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<td>1.014</td>
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<td>ABV</td>
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<td>CO2 Volumes</td>
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U.S. Commercial Examples

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<th>Brewery Name</th>
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<tbody>
<tr>
<td>Irish Red</td>
<td>Glenwood Canyon Brewpub</td>
</tr>
<tr>
<td>Conway's Irish Ale</td>
<td>Great Lakes Brewing Co.</td>
</tr>
<tr>
<td>Brian Boru Old Irish Ale</td>
<td>Three Floyds Brewing</td>
</tr>
</tbody>
</table>

Style A-Z

- **Alcohol**: Not Detectable to Mild
- **Color**: Copper-Red to Reddish Brown
- **Clarity**: Clear to Hazy
- **Country of Origin**: Ireland
- **Collar of Foam (Head Retention)**: Poor to Good
- **Collar of Foam (Texture)**: Thin to Interrupted
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles

**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.
- **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.
- **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
- **Water**: Varies

**YEAST**

- **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-STYLE WHEAT WINE ALE

Style Family: Wheat Beers

Part of the "strong ale" category, this 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

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<table>
<thead>
<tr>
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<td>Apparent Attenuation</td>
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U.S. Commercial Examples

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

Style A-Z

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<th>Alcohol</th>
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<td>United States</td>
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<tr>
<td>Collar of Foam (Head Retention)</td>
<td>Poor</td>
</tr>
<tr>
<td>Collar of Foam (Texture)</td>
<td>Thin to Interrupted</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Slow to Medium Rising Bubbles</td>
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FOOD PAIRINGS

<table>
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<tr>
<th>Cheese</th>
<th>Asiago</th>
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</thead>
<tbody>
<tr>
<td>Entrée</td>
<td>Smoked Trout</td>
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<tr>
<td>Dessert</td>
<td>Peach Sorbet</td>
</tr>
</tbody>
</table>

Glass Snifter

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

Hop Ingredients Varies

Malt Aroma/Flavor Bready, wheat, honey-like and/or caramel malt aromas are often present.

Malt Ingredients At least 50 percent Malted Wheat

Palate Body Mouth-Coating

Palate Carbonation Low to Medium

Palate Length/Finish Medium

Water Varies

YEAST

Phenols Not common to style.

Esters Fruity-ester aroma is often high and counterbalanced with complex alcohol character.
AMERICAN WHEAT

Style Family: Wheat Beers

Color is pale to light amber. This beer can be made using either ale or lager yeast. Generally brewed with at least 30 percent malted wheat. These beers are typically served with the yeast in the bottle, and pour cloudy. Traditionally more hoppy than a German hefeweizen, American wheat beer differs in that it should not offer flavors of banana or clove. It is a refreshing summer style. Darker versions of this style also exist but are not as common.

Quantitative Style Statistics

<p>| | |</p>
<table>
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<th></th>
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<tbody>
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<td>OG</td>
<td>1.036 - 1.056</td>
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<tr>
<td>FG</td>
<td>1.004 - 1.018</td>
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<td>ABV</td>
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<td>SRM</td>
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<td>CO2 Volumes</td>
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</tr>
<tr>
<td>Apparent Attenuation</td>
<td>68 - 89</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

| Wheat Beer          | Boulevard Brewing Co. |
| Oberon              | Bell's Brewery Inc.   |
| Unfiltered Wheat Beer | Sierra Nevada Brewing Co. |

Style A-Z

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Not Detectable to Mild</th>
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</thead>
<tbody>
<tr>
<td>Brewing &amp; Conditioning Process</td>
<td>Brewed with wheat malt.</td>
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<tr>
<td>Color</td>
<td>Straw to Light Amber</td>
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<tr>
<td>Clarity</td>
<td>Brilliant to Slight Haze</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>United States</td>
</tr>
<tr>
<td>Collar of Foam (Head Retention)</td>
<td>Good</td>
</tr>
<tr>
<td>Collar of Foam (Texture)</td>
<td>Mousse-like</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Medium to Fast Rising Bubbles</td>
</tr>
</tbody>
</table>

FOOD PAIRINGS

| Cheese | Chèvre |
| Entrée | Salads, Seafood |
| Dessert | Fruit Desserts |
| Glass | Flute |
| Hop Aroma/Flavor | Hop aroma, flavor and bitterness are low to medium. |
| Hop Ingredients | Willamette, Centennial |
| Malt Aroma/Flavor | Grainy Wheat |
| Malt Ingredients | Malted Wheat, American Two-Row |
| Palate Body | Varies |
| Palate Carbonation | Medium to High |
| Palate Length/Finish | Varies |
| Water | Varies |

YEAST

| Phenols | Can be present. |
| Esters | Can be present. |
| Fermentation Byproducts | Very low levels of diacetyl may be acceptable. |

source: CraftBeer.com
BELGIAN-STYLE WIT

Style Family: Wheat Beers
Belgian-style wits are 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

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.044 - 1.050</td>
</tr>
<tr>
<td>FG</td>
<td>1.006 - 1.010</td>
</tr>
<tr>
<td>ABV</td>
<td>4.8% - 5.6%</td>
</tr>
<tr>
<td>IBU</td>
<td>10 - 17</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.23 - 0.34</td>
</tr>
<tr>
<td>SRM</td>
<td>2 - 4</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>80 - 86</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- Optimal Wit: Port City Brewing Co.
- ZON Boulevard Brewing Co.
- White: Allagash Brewing Co.

Style A-Z

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Not Detectable to Mild</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brewing &amp; Conditioning Process</td>
<td>Often bottle-conditioned.</td>
</tr>
<tr>
<td>Color</td>
<td>Straw to Pale</td>
</tr>
<tr>
<td>Clarity</td>
<td>Hazy</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>Belgium</td>
</tr>
<tr>
<td>Collar of Foam (Head Retention)</td>
<td>Good</td>
</tr>
<tr>
<td>Collar of Foam (Texture)</td>
<td>Mousse-like</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Fast Rising Bubbles</td>
</tr>
</tbody>
</table>

FOOD PAIRINGS

<table>
<thead>
<tr>
<th>Cheese</th>
<th>Mascarpone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrée</td>
<td>Moules and Frites</td>
</tr>
<tr>
<td>Dessert</td>
<td>Panna Cotta</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Glass</th>
<th>Tulip</th>
</tr>
</thead>
<tbody>
<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>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>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>Water</td>
<td>Varies</td>
</tr>
<tr>
<td>YEAST</td>
<td></td>
</tr>
<tr>
<td>Phenols</td>
<td>Spicy, Pepper</td>
</tr>
<tr>
<td>Esters</td>
<td>Orange, Citrus</td>
</tr>
<tr>
<td>Fermentation Byproducts</td>
<td>Unfiltered starch and yeast haze should be part of the appearance. Wits are traditionally bottle-conditioned and served cloudy.</td>
</tr>
</tbody>
</table>

source: CraftBeer.com
BERLINER-STYLE WEISSE

Style Family: Wheat Beers

Low in alcohol and refreshingly tart, and often served with a flavored syrup like Woodruff or raspberry, this German-style wheat ale 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 Bretanomyces 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

| OG       | 1.028 - 1.032 |
| FG       | 1.004 - 1.006 |
| ABV      | 2.8% - 3.4%   |
| IBU      | 3 - 6        |
| BU:GU    | 0.11 - 0.19  |
| SRM      | 2 - 4        |
| CO2 Volumes | 3.5 - 4   |
| Apparent Attenuation | 81 - 86 |

U.S. Commercial Examples

Berliner Weisse        Nodding Head Brewery & Restaurant
Berliner Weisse Wollnitzer  Southampton Public House
Hottenroth Berliner Weisse  The Bruery

Style A-Z

Alcohol Not Detectable to Mild
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
Clarity Clear to Hazy
Country of Origin Germany
Collar of Foam (Head Retention) Poor
Collar of Foam (Texture) Foamy to Rocky
Carbonation (Visual) Slow to Medium Rising Bubbles

FOOD PAIRINGS

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

Glass Goblet
Hop Aroma/Flavor Hop aroma and flavor are not perceived. Hop bitterness is not perceived to very low.
Hop Ingredients German Noble
Malt Aroma/Flavor Not Perceived
Malt Ingredients Pilsner, Malted Wheat
Palate Body Drying
Palate Carbonation Low to Medium
Palate Length/Finish Short to Medium
Water Varies

YEAST

Phenols Not common to style.
Esters Fruity-ester flavors will be evident.
Microorganisms Lactobacillus

source: CraftBeer.com
# GERMAN-STYLE DUNKELWEIZEN

**Style Family:** Wheat Beers  
Could 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**

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.048 - 1.056</td>
</tr>
<tr>
<td>FG</td>
<td>1.008 - 1.016</td>
</tr>
<tr>
<td>ABV</td>
<td>4.8% - 5.4%</td>
</tr>
<tr>
<td>IBU</td>
<td>10 - 15</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.21 - 0.27</td>
</tr>
<tr>
<td>SRM</td>
<td>10 - 25</td>
</tr>
<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**

- Samuel Adams Dunkelweizen  
- Shiner Dunkelweizen

- Boston Beer Co.  
- Spoetzl Brewery

**Style A-Z**

- **Alcohol:** Not Detectable to Mild  
- **Brewing & Conditioning Process:** A decoction mash is commonly used.  
- **Color:** Copper-Brown to Very Dark  
- **Clarity:** Slight Haze to Hazy  
- **Country of Origin:** Germany  
- **Collar of Foam (Head Retention):** Good  
- **Collar of Foam (Texture):** Mousse-like  
- **Carbonation (Visual):** Slow to Medium Rising Bubbles

**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.

- **Hop Ingredients:** German Noble

- **Malt Aroma/Flavor:** Bready or grainy, with a distinct sweet maltiness and a chocolate-like character from roasted malt.

- **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

- **Water:** Varies

**YEAST**

- **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
German-style hefeweizens are straw to amber in color and made 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). 'Weizen' means "wheat" and 'hefe' means "yeast." There are multiple variations to this style. Filtered versions are known as 'kristal weizen' and darker versions are referred to as 'dunkels,' with a stronger, bock-like version called 'weizenbock.' This is commonly a very highly carbonated style with a long-lasting collar of foam.

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>
</tr>
<tr>
<td>FG</td>
<td>1.008 - 1.016</td>
</tr>
<tr>
<td>ABV</td>
<td>4.9% - 5.6%</td>
</tr>
<tr>
<td>IBU</td>
<td>10 - 15</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.21 - 0.27</td>
</tr>
<tr>
<td>SRM</td>
<td>3 - 9</td>
</tr>
<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

DreamWeaver Wheat Troegs Brewing Co.
Big Horn Hefeweizen CB and Potts Restaurant & Brewery
Ebe's Weiss Two Brothers Brewing Co.

Style A-Z

Alcohol Mild
Brewing & Conditioning Process A decoction mash is sometimes used.
Color Straw to Amber
Clarity Hazy
Country of Origin Germany
Collar of Foam (Head Retention) Good
Collar of Foam (Texture) Mousse-like
Carbonation (Visual) Fast Rising Bubbles

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.
Hop Ingredients German Noble
Malt Aroma/Flavor Malt sweetness is very low to medium-low.
Malt Ingredients Pilsner, Malted Wheat
Palate Body Mouth-Coating
Palate Carbonation High
Palate Length/Finish Short
Water Varies

YEAST

Phenols Clove
Esters Banana

source: CraftBeer.com
BOHEMIAN-STYLE PILSENER

Style Family: Pilseners and Pale Lagers

Bohemian-style pilseners have 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 bigger in final gravity that their German counterparts.

Quantitative Style Statistics

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</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>
</tr>
<tr>
<td>IBU</td>
<td>30 - 45</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.68 - 0.80</td>
</tr>
<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

<table>
<thead>
<tr>
<th>Style</th>
<th>Brewery</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bohemian Pilsner</td>
<td>Ninkasi Brewing Co.</td>
</tr>
<tr>
<td>Pilsner</td>
<td>McCoy's Public House</td>
</tr>
<tr>
<td>Bohemian Pilsner</td>
<td>Dock Street Brewing</td>
</tr>
</tbody>
</table>

Style A-Z

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Not Detectable to Mild</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brewing &amp; Conditioning Process</td>
<td>Decoction mash provides a rich malt character.</td>
</tr>
<tr>
<td>Color</td>
<td>Straw to Light Amber</td>
</tr>
<tr>
<td>Clarity</td>
<td>Clear to Brilliant</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>Czech Republic</td>
</tr>
<tr>
<td>Collar of Foam (Head Retention)</td>
<td>Good</td>
</tr>
<tr>
<td>Collar of Foam (Texture)</td>
<td>Foamy</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Medium Rising Bubbles</td>
</tr>
</tbody>
</table>

FOOD PAIRINGS

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

<table>
<thead>
<tr>
<th>Glass</th>
<th>Flute</th>
</tr>
</thead>
<tbody>
<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>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>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>Water</td>
<td>Low mineral content</td>
</tr>
</tbody>
</table>

YEAST

<table>
<thead>
<tr>
<th>Phenols</th>
<th>Not common to style.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Esters</td>
<td>Not common to style.</td>
</tr>
<tr>
<td>Fermentation Byproducts</td>
<td>Low levels of fermentation-derived sulfur compounds may be evident. Very low levels of diacetyl and DMS flavors may be perceived.</td>
</tr>
</tbody>
</table>

source: CraftBeer.com
EUROPEAN-STYLE EXPORT

Style Family: Pilseners and Pale Lagers

Sometimes referred to as a ‘Dortmunder export,’ this beer 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

<table>
<thead>
<tr>
<th>Metric</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.048 - 1.056</td>
</tr>
<tr>
<td>FG</td>
<td>1.010 - 1.014</td>
</tr>
<tr>
<td>ABV</td>
<td>5.1% - 6.1%</td>
</tr>
<tr>
<td>IBU</td>
<td>23 - 29</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.48 - 0.52</td>
</tr>
<tr>
<td>SRM</td>
<td>3 - 6</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2 - 2.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>75 - 79</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

<table>
<thead>
<tr>
<th>Name</th>
<th>Brewery</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dortmunder Gold</td>
<td>Great Lakes Brewing Co.</td>
</tr>
<tr>
<td>Lager</td>
<td>Bell's Brewery Inc.</td>
</tr>
</tbody>
</table>

Style A-Z

| Alcohol       | Not Detectable to Mild        |
|               | Color                        | Straw to Deep Golden          |
|               | Clarity                      | Clear                        |
| Country of Origin | Germany                |
| Collar of Foam (Head Retention) | Good                |
| Collar of Foam (Texture)      | Foamy                      |
| Carbonation (Visual)         | Medium to Fast Rising Bubbles |

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. |
| Hop Ingredients | German Noble              |
| Malt Aroma/Flavor | Sweet malt flavor can be low and should not be caramel-like. |
| Malt Ingredients | Pilsner, Munich           |
| Palate Body    | Moderate                    |
| Palate Carbonation | Medium to High    |
| Palate Length/Finish | Short to Medium         |
| Water          | Gypsum, Chalk               |
| YEAST          |                             |
| Phenols        | Not common to style.        |
| Esters         | Not common to style.        |

source: CraftBeer.com
GERMAN-STYLE HELLES

Style Family: Pilseners and Pale Lagers

Helles’ means “pale in color,” as these beers are often golden. They are similar in flavor to adjunct-influenced lagers, but posses more advanced pilsner malt flavor and have a touch more sweetness, and are less dry in the finish. A full-bodied lager that puts pilsner malt flavors forward and can be perceived as bready. A slight sweetness permeates with just a hint of hop spiciness. Clean and crisp, this is a refreshing beer with substance. Low levels of yeast-produced sulfur aromas and flavors may be common. ‘Helles’ means “pale in color,” as these beers are often golden.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Attribute</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.044 - 1.050</td>
</tr>
<tr>
<td>FG</td>
<td>1.008 - 1.012</td>
</tr>
<tr>
<td>ABV</td>
<td>4.8% - 5.6%</td>
</tr>
<tr>
<td>IBU</td>
<td>18 - 25</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.41 - 0.50</td>
</tr>
<tr>
<td>SRM</td>
<td>4 - 5.5</td>
</tr>
<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

- Summer Pils: Saint Arnold Brewing Co.
- Session Premium Lager: Full Sail Brewing Co.
- Helles Festbier: Hoppers Grill & Brewery

Style A-Z

- Alcohol: Not Detectable to Mild
- Color: Pale to Golden
- Clarity: Clear to Brilliant
- Country of Origin: Germany
- Collar of Foam (Head Retention): Good
- Collar of Foam (Texture): Foamy
- Carbonation (Visual): Medium to Fast Rising Bubbles

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.
- Hop Ingredients: German Noble
- Malt Aroma/Flavor: Malt character is sometimes bread-like, yet always reminiscent of freshly and very lightly toasted malted barley.
- Malt Ingredients: Pilsner, Munich
- Palate Body: Moderate
- Palate Carbonation: Medium to High
- Palate Length/Finish: Short to Medium
- Water: Varies

YEAST

- Phenols: Not common to style.
- Esters: Not common to style.
GERMAN-STYLE PILSENER

Style Family: Pilseners and Pale Lagers

A classic German-style pilsner is straw to pale in color. A malty residual sweetness 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 Bohemian-style pilsener, this style is lighter in color and body and has a lower perceived hop bitterness.

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 Pilsener: Snake River Brewing Co.
- Prima Plils: Victory Brewing Co.

Style A-Z

- Alcohol: Not Detectable
- Color: Straw to Pale
- Clarity: Brilliant
- Country of Origin: Germany
- Collar of Foam (Head Retention): Good
- Collar of Foam (Texture): Foamy
- Carbonation (Visual): Medium to Fast Rising Bubbles

FOOD PAIRINGS

- Cheese: White Cheddar
- Entrée: Shellfish, Chicken, Salads
- Dessert: Shortbread Cookies
- Glass: Flute

Hop Aroma/Flavor

Hops are moderate and quite obvious, deriving from late hopping (not dry-hopping) with noble-type hops. Hop bitterness is medium to high.

Hop Ingredients: German noble

Malt Aroma/Flavor

A sweet, malty residual aroma can be perceived.

Malt Ingredients: Pilsner

Palate Body: Soft

Palate Carbonation: Medium to High

Palate Length/Finish: Short

Water: Varies

YEAST

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.

source: CraftBeer.com
AMERICAN AMBER ALE

Style Family: Pale Ales
American-style amber ales have medium-high to high maltiness with medium to low caramel character. They are characterized by American-variety hops, which produce medium hop bitterness, flavor and aroma. American ambers are usually darker in color, have more caramel flavor and less hop aromatics, and may have more body. This style was first made popular by brewers from California and the Pacific Northwest.

Quantitative Style Statistics

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<td>Apparent Attenuation</td>
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</table>

U.S. Commercial Examples

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

Style A-Z

- Alcohol: Mild to Noticeable
- Color: Copper to Reddish Brown
- Clarity: Clear to Slight Haze
- Country of Origin: United States
- Collar of Foam (Head Retention): Good
- Collar of Foam (Texture): Foamy
- Carbonation (Visual): Medium to Fast Rising Bubbles
- Cheese: Medium Cheddar
- Entrée: Barbecue
- Dessert: Banana Pound Cake
- Glass: Tulip
- Hop Aroma/Flavor: Citrus-like character is acceptable.
- Hop Ingredients: Horizon, Cascade, Centennial
- Malt Aroma/Flavor: Caramel
- Malt Ingredients: English Pale Ale or American Two-Row, Crystal, Victory
- Palate Body: Mouth-Coating
- Palate Carbonation: Medium to High
- Palate Length/Finish: Short to Medium
- Water: Varies
- YEAST: Not common to style.
- Phenols: There may be levels of fruity-ester flavor.

source: CraftBeer.com
AMERICAN PALE ALE

Style Family: Pale Ales
An American interpretation of a classic English style. Characterized by fruity, floral and citrus-like American-variety hop character, producing medium to medium-high hop bitterness, flavor and aroma. American-style pale ales have medium body and low to medium maltiness that may include low caramel malt character.

Quantitative Style Statistics

- **OG**: 1.044 - 1.050
- **FG**: 1.008 - 1.014
- **ABV**: 4.4% - 5.4%
- **IBU**: 30 - 50
- **BU:GU**: 0.68 - 1.00
- **SRM**: 6 - 14
- **CO2 Volumes**: 2 - 2.5
- **Apparent Attenuation**: 72 - 82

U.S. Commercial Examples
- Pale Ale: Sierra Nevada Brewing Co.
- Pale: Lumberyard Brewing Co.
- Mirror Pond: Deschutes Brewery

Style A-Z

**Alcohol** Not Detectable to Mild

**Brewing & Conditioning Process**
Dry-hopping or late hop additions to the kettle are common.

**Color**
Deep Golden to Copper or Light Brown

**Clarity**
Clear to Slight Haze

**Country of Origin**
United States

**Collar of Foam (Head Retention)**
Good

**Collar of Foam (Texture)**
Foamy

**Carbonation (Visual)**
Medium to Fast Rising Bubbles

**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.

**Hop Ingredients**
Horizon, Cascade, Centennial

**Malt Aroma/Flavor**
Biscuit, Bready, Caramel

**Malt Ingredients**
Pale, Caramel, Munich

**Palate Body**
Soft

**Palate Carbonation**
Medium to High

**Palate Length/Finish**
Short to Medium

**Water**
Sulfite content may vary, but carbonate content should be relatively low.

**YEAST**

**Phenols**
Not common to style.

**Esters**
Citrus, Tropical Fruit, Pine

source: CraftBeer.com
ENGLISH-STYLE BITTER

Style Family: Pale Ales
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

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<tr>
<td>Apparent Attenuation</td>
<td>68 - 82</td>
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</tbody>
</table>

U.S. Commercial Examples

- Sawtooth Left Hand Brewing Co.
- Pale Ale Rio Blanco Brewing Co.
- Cutthroat Ale Uinta Brewing Co.

Style A-Z

| Alcohol | Not Detectable to Mild |
| Color | Gold to Copper |
| Clarity | Clear to Brilliant |
| Country of Origin | United Kingdom |
| Collar of Foam (Head Retention) | Poor |
| Collar of Foam (Texture) | Thin |
| Carbonation (Visual) | Slow Rising Bubbles |

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.
- Hop Ingredients Kent Goldings
- Malt Aroma/Flavor Low to medium residual malt sweetness is present.
- Malt Ingredients British Pale Ale, Aromatic, Crystal, Special Roast
- Palate Body Drying to Soft
- Palate Carbonation Low
- Palate Length/Finish Short
- Water Varies

YEAST

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

- OG: 1.045 - 1.056
- FG: 1.008 - 1.016
- ABV: 4.1% - 5.1%
- IBU: 15 - 25
- BU:GU: 0.33 - 0.45
- SRM: 3 - 7
- CO2 Volumes: 2 - 2.5
- Apparent Attenuation: 71 - 82

U.S. Commercial Examples

- True Blonde Ale: Ska Brewing Co.
- Foam Top: Beachwood Brewery & BBQ

Style A-Z

- Alcohol: Not Detectable to Mild
- Color: Straw to Light Amber
- Clarity: Brilliant to Slight Haze
- Country of Origin: United States
- Collar of Foam (Head Retention): Good
- Collar of Foam (Texture): Thin to Interrupted
- Carbonation (Visual): Medium to Fast Rising Bubbles

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.
- Hop Ingredients: Willamette
- Malt Aroma/Flavor: Light malt sweetness is present in the flavor. Bread, toast, biscuit and wheat flavors are 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
- Water: Varies

YEAST

- Phenols: Not common to style.
- Esters: Fruity esters may be perceived but not predominant.

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

OG 1.040 - 1.056
FG 1.008 - 1.016
ABV 4.4% - 5.3%
IBU 20 - 40
BU:GU 0.50 - 0.71
SRM 5 - 12
CO2 Volumes 1.5 - 2
Apparent Attenuation 71 - 80

U.S. Commercial Examples
5 Barrel Pale Ale
Royal Scandal
Moondog Ale
Odell Brewing Co.
Peticolas Brewing Co.
Great Lakes Brewing Co.

Style A-Z

Alcohol Mild
Color Gold to Copper
Clarity Clear to Brilliant
Country of Origin United Kingdom
Collar of Foam (Head Retention) Poor
Collar of Foam (Texture) Thin
Carbonation (Visual) Slow Rising Bubbles

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.
Hop Ingredients Kent Goldings
Malt Aroma/Flavor Residual malt and defining sweetness is medium to medium-high.
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
Water Some versions use medium to high sulfate.

YEAST
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 INDIA PALE ALE/IPA

Style Family: India Pale Ales

Characterized by floral, fruity, citrus-like, piney or resinous American-variety hop character, this 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

OG 1.060 - 1.075
FG 1.012 - 1.018
ABV 6.3% - 7.6%
IBU 50 - 70
BU/GU 0.83 - 0.93
SRM 6 - 14
CO2 Volumes 2 - 2.5
Apparent Attenuation 76 - 80

U.S. Commercial Examples

Pallet Jack IPA Barley Brown Beer
IPA Tap It Brewing Co.
Union Jack Firestone Walker Brewing Co.

Style A-Z

Alcohol Mild to Noticeable
Brewing & Conditioning Process Dry-hopping is common.
Color Gold to Copper, Red or Brown
Clarity Clear to Slight Haze
Country of Origin United States
Collar of Foam (Head Retention) Good
Collar of Foam (Texture) Foamy
Carbonation (Visual) Medium to Fast Rising Bubbles

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.
Hop Ingredients Centennial, Simcoe, Amarillo
Malt Aroma/Flavor Biscuit, Bready, Caramel
Malt Ingredients American Two-Row
Palate Body Soft to Sticky
Palate Carbonation Medium to High
Palate Length/Finish Medium to Long
Water High mineral content

YEAST
Phenols Not common to style.
Esters Citrus, Tropical Fruit, Pine

source: CraftBeer.com
ENGLISH-STYLE INDIA PALE ALE/IPA

Style Family: India Pale Ales
Steeped in lore (and extra hops), the IPA is a stronger version of a pale ale. Characterized by stiff English-style hop character (earthy, floral) and increased alcohol content. English yeast lends a fruity flavor and aroma. Different from its American counterparts, 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.

Quantitative Style Statistics

- OG: 1.050 - 1.064
- FG: 1.012 - 1.018
- ABV: 5.1% - 7.1%
- IBU: 35 - 63
- BU:GU: 0.70 - 0.98
- SRM: 6 - 14
- CO2 Volumes: 2 - 2.5
- Apparent Attenuation: 72 - 76

U.S. Commercial Examples
- Taproom IPA: Firestone Walker Brewing Co.
- Sam Adams Latitude 48 Hallertau Mittelfrueh
- Boston Beer Co.
- East India IPA: Brooklyn Brewery

Style A-Z

- Alcohol: Not Detectable to Noticeable
- Color: Gold to Copper
- Clarity: Clear to Slight Haze
- Country of Origin: United Kingdom
- Collar of Foam (Head Retention): Good
- Collar of Foam (Texture): Foamy
- Carbonation (Visual): Medium to Fast Rising Bubbles

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.

Hop Ingredients: Varies
Malt Aroma/Flavor: Bready, Biscuit, Toast, Caramel, Toffee
Malt Ingredients: British Pale Ale, Crystal, Biscuit
Palate Body: Moderate
Palate Carbonation: Medium to High
Palate Length/Finish: Short to Medium
Water: High mineral content. May include subtle sulfur content.

Yeast

- 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

High hop bitterness, flavor and aroma. Hop character is fresh and lively from utilization of any variety of hops. Alcohol content is medium-high to high and notably evident with a medium-high to full body. The intention of this style is to exhibit the fresh and bright character of hops.

Quantitative Style Statistics

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</table>

U.S. Commercial Examples

Hop JuJu Fat Heads Brewery
2x4 Thai Me Up Brewery
Furious Surly Brewing Co.

Style A-Z

Alcohol Noticeable
Brewing & Conditioning Process Dry-hopping is common.
Color Gold to Chestnut Red or Brown
Clarity Clear to Hazy
Country of Origin United States
Collar of Foam (Head Retention) Good
Collar of Foam (Texture) Foamy
Carbonation (Visual) Medium to Fast Rising Bubbles

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.
Hop Ingredients Varies
Malt Aroma/Flavor Malt character is medium to high.
Malt Ingredients American Two-Row, Crystal, Malted Wheat
Palate Body Mouth-Coating
Palate Carbonation Medium to High
Palate Length/Finish Long
Water Varies

YEAST

Phenols Not common to style.
Esters Fruity ester aroma and flavor are high.
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. 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

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<td>BU:GU</td>
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<td>CO2 Volumes</td>
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<td>Apparent Attenuation</td>
<td>70 - 75</td>
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</table>

U.S. Commercial Examples

- Face Down Brown: Telluride Brewing Co.
- Brown: Brooklyn Brewery
- Moose Drool: Big Sky Brewing Co.

Style A-Z

- **Alcohol**: Mild to Noticeable
- **Brewing & Conditioning Process**: May be dry-hopped.
- **Color**: Deep Copper to Very Dark Brown
- **Clarity**: Clear
- **Country of Origin**: United States
- **Collar of Foam (Head Retention)**: Poor to Moderate
- **Collar of Foam (Texture)**: Thin to Foamy
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles

**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.
- **Hop Ingredients**: U.S., U.K., Noble
- **Malt Aroma/Flavor**: Caramel, Chocolate, Toast
- **Malt Ingredients**: Pale, Crystal, Chocolate, Victory
- **Palate Body**: Varies
- **Palate Carbonation**: Medium to High
- **Palate Length/Finish**: Medium
- **Water**: Varies

**YEAST**

- **Phenols**: Not common to style.
- **Esters**: Fruity-ester flavors, if present, should be subdued.
ENGLISH-STYLE BROWN ALE

Style Family: Brown Ales

English-style brown ales range from dryer (Northern English) to sweeter (Southern English) maltiness. Roast malt tones (chocolate, nutty) may sometimes contribute to the flavor and aroma profile. Hop bitterness is very low to low, with very little hop flavor and aroma. Known for rich and advanced malt aroma and flavor without centering too much on hops, this style is extremely sessionable and food-friendly.

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 - 25
- **CO2 Volumes**: 1 - 1.5
- **Apparent Attenuation**: 72 - 80

U.S. Commercial Examples

- **Bandit Brown**: City Star Brewing
- **Nautical Nut Brown**: AleSmith Brewing Co.
- **Ellie's Brown**: Avery Brewing Co.

Style A-Z

- **Alcohol**: Not Detectable to Mild
- **Color**: Copper to Very Dark
- **Clarity**: Clear
- **Country of Origin**: United Kingdom
- **Collar of Foam (Head Retention)**: Poor
- **Collar of Foam (Texture)**: Foamy
- **Carbonation (Visual)**: Slow to Medium Rising Bubbles

FOOD PAIRINGS

- **Cheese**: Aged Gouda
- **Entrée**: Roasted Pork, Steak, Nuts
- **Dessert**: Pear Fritters
- **Glass**: Nonic Pint
- **Hop Aroma/Flavor**: Hop aroma and flavor is very low. Hop bitterness is very low to low.
- **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.
- **Malt Ingredients**: Pale Ale, Special Roast, Victory, Crystal, Pale Chocolate
- **Palate Body**: Soft
- **Palate Carbonation**: Low to Medium
- **Palate Length/Finish**: Short to Medium
- **Water**: Moderate carbonate water
- **YEAST**
- **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, 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

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U.S. Commercial Examples

- SS Minnow Mild: Dry Dock Brewing Co.
- Bristlecone: Uinta Brewing Co.
- Ghetto Blaster: Motor City Brewing Works

Style A-Z

- Alcohol: Not Detectable
- Color: Reddish Brown to Very Dark
- Clarity: Clear to Slight Haze
- Country of Origin: United Kingdom
- Collar of Foam (Head Retention): Poor
- Collar of Foam (Texture): Thin
- Carbonation (Visual): Slow to Medium Rising Bubbles

FOOD PAIRINGS

- Cheese: Mild Cheddar
- Entrée: Mushrooms and Wild Game
- Dessert: Dark Fruit Tart
- Glass: Nonic Pint
- Hop Aroma/Flavor: Hop flavor is low to very low.
- Hop Ingredients: Kent Goldings
- Malt Aroma/Flavor: Caramel, Chocolate, Coffee, Licorice, Raisin, Molasses. Malt flavors dominate the flavor profile.
- Malt Ingredients: British Pale Ale, Crystal, Pale Chocolate, Black Patent
- Other ingredients: Sugar (occasionally)
- Palate Body: Soft to Mouth-Coating
- Palate Carbonation: Low to Medium
- Palate Length/Finish: Short to Medium
- Water: Varies
- YEAST
- Phenols: Not common to style.
- Esters: Fruity-ester flavors, if present, are very low to medium-low.
- Fermentation Byproducts: Diactyl at low levels is common.

source: CraftBeer.com
SCOTCH ALE/WEE HEAVY

Style Family: Scottish-Style Ales

Scotch ales are 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

- **OG**: 1.072 - 1.085
- **FG**: 1.016 - 1.028
- **ABV**: 6.6% - 8.5%
- **IBU**: 25 - 35
- **BU:GU**: 0.35 - 0.41
- **SRM**: 15 - 30
- **CO2 Volumes**: 2 - 2.5
- **Apparent Attenuation**: 67 - 78

U.S. Commercial Examples

- **Wee Heavy**
- **Way Heavy**
- **Dirty Bastard**

Dry Dock Brewing Co.
Pizza Port Brewing Co.
Founders Brewing Co.

Style A-Z

- **Alcohol**: Noticeable to Hot
- **Brewing & Conditioning Process**: Traditionally, cooler ale fermentation temperatures were common.
- **Color**: Light Reddish Brown to Very Dark
- **Clarity**: Clear
- **Country of Origin**: Scotland / United Kingdom
- **Collar of Foam (Head Retention)**: Moderate
- **Collar of Foam (Texture)**: Thin
- **Carbonation (Visual)**: Medium Rising Bubbles

**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.
- **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.
- **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
- **Water**: Soft Water (occasionally)

**YEAST**

- **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

http://www.craftbeer.com/beer-styles-guide
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. 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

<table>
<thead>
<tr>
<th>Metric</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.030 - 1.050</td>
</tr>
<tr>
<td>FG</td>
<td>1.006 - 1.018</td>
</tr>
<tr>
<td>ABV</td>
<td>2.8% - 5.3%</td>
</tr>
<tr>
<td>IBU</td>
<td>9 - 25</td>
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<tr>
<td>BU:GU</td>
<td>0.30 - 0.50</td>
</tr>
<tr>
<td>SRM</td>
<td>6 - 15</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>1.5 - 2</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>64 - 80</td>
</tr>
</tbody>
</table>

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
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
Clarity Clear
Country of Origin Scotland / United Kingdom
Collar of Foam (Head Retention) Moderate
Collar of Foam (Texture) Foamy
Carbonation (Visual) Slow to Medium Rising Bubbles

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.
Hop Ingredients Kent Goldings
Malt Aroma/Flavor Caramel, Toffee
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
Water High carbonate water

YEAST

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

source: CraftBeer.com
GERMAN-STYLE BOCK

Style Family: Bocks

Traditional bocks 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

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.066 - 1.074</td>
</tr>
<tr>
<td>FG</td>
<td>1.018 - 1.024</td>
</tr>
<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

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

Style A-Z

- **Alcohol**: Mild to Noticeable
- **Brewing & Conditioning Process**: A decoction mash is commonly used.
- **Color**: Dark Brown to Very Dark
- **Clarity**: Clear
- **Country of Origin**: Germany
- **Collar of Foam (Head Retention)**: Good
- **Collar of Foam (Texture)**: Foamy
- **Carbonation (Visual)**: Slow to Medium Rising Bubbles

**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.
- **Hop Ingredients**: German Noble
- **Malt Aroma/Flavor**: High malt character with aromas of toasted or nut-like malt, but not caramel.
- **Malt Ingredients**: Pilsner, Munich, CaraMunich, Meussdoerffer Rost, Melanoidin
- **Palate Body**: Soft
- **Palate Carbonation**: Low to Medium
- **Palate Length/Finish**: Short to Medium
- **Water**: Moderate carbonate water

**YEAST**

- **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, this style is very food-friendly and rich in mellanoidins 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

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></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
- **Brewing & Conditioning Process**: A decoction mash is commonly used.
- **Color**: Copper to Dark Brown
- **Clarity**: Clear
- **Country of Origin**: Germany
- **Collar of Foam (Head Retention)**: Good
- **Collar of Foam (Texture)**: Foamy
- **Carbonation (Visual)**: Slow to Medium Rising Bubbles

**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.
- **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.
- **Malt Ingredients**: Pilsner, Munich, Vienna, CaraMunich
- **Pale Body**: Soft
- **Palate Carbonation**: Low to Medium
- **Palate Length/Finish**: Medium
- **Water**: Varies

**YEAST**

- **Phenols**: Not common to style.
- **Esters**: Prune, Plum, Grape

source: CraftBeer.com
GERMAN-STYLE MAIBOCK

Style Family: Bocks

Sometimes also called ‘heller bock’ (meaning “pale bock”), this style is paler in color and more hop-centric than traditional bock beers. A lightly toasted and/or bready malt character is often evident. Sometimes also called ‘heller bock’ meaning “pale bock.”

Quantitative Style Statistics

- **OG**: 1.066 - 1.074
- **FG**: 1.012 - 1.020
- **ABV**: 6.3% - 8.1%
- **IBU**: 20 - 38
- **BU:GU**: 0.30 - 0.51
- **SRM**: 4 - 9
- **CO2 Volumes**: 2.5 approximately
- **Apparent Attenuation**: 73 - 82

U.S. Commercial Examples

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

Style A-Z

- **Alcohol**: Mild to Noticeable
- **Brewing & Conditioning Process**: A decoction mash is commonly used.
- **Color**: Pale to Light Amber
- **Clarity**: Clear
- **Country of Origin**: Germany
- **Collar of Foam (Head Retention)**: Good
- **Collar of Foam (Texture)**: Foamy
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles

**FOOD PAIRINGS**

- **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.
- **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.
- **Malt Ingredients**: Pilsner, Munich, Vienna
- **Palate Body**: Soft
- **Palate Carbonation**: Medium to High
- **Palate Length/Finish**: Short to Medium
- **Water**: Varies

- **YEAST**

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

Source: CraftBeer.com

http://www.craftbeer.com/beer-styles-guide
GERMAN-STYLE WEIZENBOCK

Style Family: Bocks
This beer is a wheat version of a German-style bock, or a bigger and beefier dunkelweizen. Malt melanoidins 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>Parameter</th>
<th>Range</th>
<th>Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.066 - 1.080</td>
<td>-</td>
</tr>
<tr>
<td>FG</td>
<td>1.016 - 1.028</td>
<td>-</td>
</tr>
<tr>
<td>ABV</td>
<td>7.0% - 9.5%</td>
<td>-</td>
</tr>
<tr>
<td>IBU</td>
<td>15 - 35</td>
<td>-</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.23 - 0.44</td>
<td>-</td>
</tr>
<tr>
<td>SRM</td>
<td>4.5 - 30</td>
<td>-</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2.5 - 3</td>
<td>-</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>65 - 76</td>
<td>-</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples
- Weizenbock: Sierra Nevada Brewing Co.
- Moonglow: Victory Brewing Co.
- Weizenbock: AleSmith Brewing Co.

Style A-Z

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Mild to Noticeable</td>
</tr>
<tr>
<td>Brewing &amp; Conditioning Process</td>
<td>A decoction mash is commonly used. Unfiltered and yeasty.</td>
</tr>
<tr>
<td>Color</td>
<td>Gold to Very Dark</td>
</tr>
<tr>
<td>Clarity</td>
<td>Hazy</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>Germany</td>
</tr>
<tr>
<td>Collar of Foam (Head Retention)</td>
<td>Mousse-like</td>
</tr>
<tr>
<td>Collar of Foam (Texture)</td>
<td>Good</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Medium to Fast Rising Bubbles</td>
</tr>
<tr>
<td>Cheese</td>
<td>Manchego</td>
</tr>
<tr>
<td>Entrée</td>
<td>Chicken and Dumplings</td>
</tr>
<tr>
<td>Dessert</td>
<td>Banana Bread</td>
</tr>
<tr>
<td>Glass</td>
<td>Tulip</td>
</tr>
<tr>
<td>Hop Aroma/Flavor</td>
<td>Hop aroma is not perceived. Hop bitterness is low.</td>
</tr>
<tr>
<td>Hop Ingredients</td>
<td>German Noble</td>
</tr>
<tr>
<td>Malt Aroma/Flavor</td>
<td>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.</td>
</tr>
<tr>
<td>Malt Ingredients</td>
<td>Malted Wheat, Munich, Special &quot;B&quot;, Crystal, Pale Chocolate</td>
</tr>
<tr>
<td>Palate Body</td>
<td>Moderate to Mouth-Coating</td>
</tr>
<tr>
<td>Palate Carbonation</td>
<td>Medium</td>
</tr>
<tr>
<td>Palate Length/Finish</td>
<td>Medium to Long</td>
</tr>
<tr>
<td>Water</td>
<td>Varies</td>
</tr>
<tr>
<td>YEAST</td>
<td></td>
</tr>
<tr>
<td>Phenols</td>
<td>Clove</td>
</tr>
<tr>
<td>Esters</td>
<td>Fruity-ester and banana-like elements</td>
</tr>
<tr>
<td>Fermentation Byproducts</td>
<td>If served with yeast, appearance may appropriately be very cloudy.</td>
</tr>
</tbody>
</table>

source: CraftBeer.com
AMERICAN IMPERIAL PORTER

Style Family: Porters
Definitively American, these porters 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

- **OG**: 1.080 - 1.100
- **FG**: 1.020 - 1.030
- **ABV**: 7.0% - 12.0%
- **IBU**: 35 - 50
- **BU:GU**: 0.44 - 0.50
- **SRM**: 40+
- **CO2 Volumes**: 2 - 2.5
- **Apparent Attenuation**: 70 - 75

U.S. Commercial Examples

- **Gonzo Imperial Porter**: Flying Dog Brewery
- **Northstar Imperial Porter**: Twisted Pine Brewing Co.

Style A-Z

- **Alcohol**: Noticeable
- **Color**: Black
- **Clarity**: Opaque
- **Country of Origin**: United States
- **Collar of Foam (Head Retention)**: Good
- **Collar of Foam (Texture)**: Foamy
- **Carbonation (Visual)**: Medium Rising Bubbles
- **FOOD PAIRINGS**
  - **Cheese**: Smoked Gouda
  - **Entrée**: Chicken Mole Enchiladas
  - **Dessert**: Blondie Butterscotch Brownies
- **Glass**: Tulip
- **Hop Aroma/Flavor**: Hop aroma and flavor are low to medium-high. Hop bitterness is medium-low to medium.
- **Hop Ingredients**: Varies
- **Malt Aroma/Flavor**: No roasted barley or strong burnt/black malt character should be perceived. Medium malt, caramel and cocoa-like sweetness is present.
- **Malt Ingredients**: Varies
- **Palate Body**: Mouth-Coating
- **Palate Carbonation**: Medium
- **Palate Length/Finish**: Medium to Long
- **Water**: Varies
- **YEAST**
  - **Phenols**: Not common to style.
  - **Esters**: Ale-like fruity ester flavors should be evident but not overpowering, complementing hop character and malt-derived sweetness.
  - **Fermentation Byproducts**: Diacetyl should be absent.

source: CraftBeer.com

http://www.craftbeer.com/beer-styles-guide
BALTIC-STYLE PORTER

Style Family: Porters
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

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.072 - 1.085</td>
</tr>
<tr>
<td>FG</td>
<td>1.016 - 1.022</td>
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<tr>
<td>ABV</td>
<td>7.6% - 9.1%</td>
</tr>
<tr>
<td>IBU</td>
<td>35 - 40</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.47 - 0.49</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>74 - 78</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- Black Eagle Baltic Porter
- Battle Axe Baltic Porter

Style A-Z

- **Alcohol**: Noticeable
- **Brewing & Conditioning Process**: Brewed with lager yeast and cold-fermented.
- **Color**: Very Deep Ruby or Garnet to Black.
- **Clarity**: Clear to Opaque
- **Country of Origin**: United Kingdom
- **Collar of Foam (Head Retention)**: Good
- **Collar of Foam (Texture)**: Foamy
- **Carbonation (Visual)**: Medium Rising Bubbles

**FOOD PAIRINGS**

- **Cheese**: Aged Gouda
- **Entrée**: Prime Rib
- **Dessert**: Deconstructed S'mores

- **Glass**: Tulip
- **Hop Aroma/Flavor**: Hop aroma and flavor are very low. Hop bitterness is low to medium-low.
- **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.
- **Malt Ingredients**: Munich, Vienna, Pilsner, Crystal, Special "B", Carafa Special II, Chocolate
- **Palate Body**: Mouth-Coating
- **Carbonation**: Medium
- **Length/Finish**: Medium to Long
- **Water**: Varies

**YEAST**

- **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

Brown porters have 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

- OG: 1.040 - 1.050
- FG: 1.006 - 1.014
- ABV: 4.4% - 6.0%
- IBU: 20 - 30
- BU:GU: 0.50 - 0.60
- SRM: 30 - 35
- CO2 Volumes: 1.5 - 2
- Apparent Attenuation: 72 - 85

U.S. Commercial Examples

- Old Tom Porter: Pinney River Brewing Co.
- Pluff Mud Porter: Holy City Brewing Co.

Style A-Z

- Alcohol: Mild
- Color: Dark Brown (may have red tint) to Very Dark
- Clarity: Opaque
- Country of Origin: United Kingdom
- Collar of Foam (Head Retention): Moderate
- Collar of Foam (Texture): Foamy
- Carbonation (Visual): Slow to Fast Rising Bubbles

FOOD PAIRINGS

- Cheese: Gruyere
- Entrée: Roasted or Grilled Meats
- Dessert: Chocolate Peanut Butter Cookies

- Glass: Nonic Pint
- Hop Aroma/Flavor: Hop aroma and flavor are not perceived to medium. Hop bitterness is medium.
- Hop Ingredients: Fuggles
- Malt Aroma/Flavor: Nutty, Chocolate, Caramel, Bready, Toffee
- Malt Ingredients: British Pale Ale, Brown, Crystal, Chocolate
- Other ingredients: May contain additional sugar sources.
- Palate Body: Mouth-Coating
- Palate Carbonation: Low to High
- Palate Length/Finish: Medium to Long
- Water: Moderate carbonate water

YEAST

- Phenols: Not common to style.
- Esters: Fruity esters may be present.

source: CraftBeer.com
ROBUST PORTER

Style Family: Porters

Often 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

OG 1.045 - 1.060
FG 1.008 - 1.016
ABV 5.1% - 6.6%
IBU 25 - 40
BU:GU 0.56 - 0.67
SRM 30+
CO2 Volumes 2 - 2.5
Apparent Attenuation 73 - 82

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

- Alcohol: Mild
- Color: Very Dark to Black
- Clarity: Opaque
- Country of Origin: United Kingdom
- Collar of Foam (Head Retention): Foamy
- Collar of Foam (Texture): Foamy
- Carbonation (Visual): Slow to Fast Rising Bubbles

FOOD PAIRINGS

- Cheese: Gruyere
- Entrée: Roasted or Grilled Meats
- Dessert: Chocolate Peanut Butter Cookies
- Glass: Nonic Pint

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

Hop Ingredients: Kent Goldings, Fuggles

Malt Aroma/Flavor: 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.

Malt Ingredients: Munich, Crystal, Chocolate, Black Patent

Other ingredients: May contain roasted barley.

Palate Body: Mouth-Coating

Palate Carbonation: Low to High

Palate Length/Finish: Medium

Water: Varies

YEAST

Phenols: Not common to style.

Esters: Fruity esters should be evident, balanced with all other characters.

Fermentation Byproducts: Diacetyl is acceptable at very low levels.
SMOKE PORTER

Style Family: Porters

Typically the base for this 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>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>5.1% - 8.9%</td>
</tr>
<tr>
<td>IBU</td>
<td>20 - 40</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.50 - 0.80</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 - 85</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

Smoked Porter Alaskan Brewing Co.
Smoked Porter Stone Brewing Co.

Style A-Z

<table>
<thead>
<tr>
<th>Category</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Varies</td>
</tr>
<tr>
<td>Brewing &amp; 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>Clarity</td>
<td>Varies</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>Undetermined</td>
</tr>
<tr>
<td>Collar of Foam (Head Retention)</td>
<td>Varies</td>
</tr>
<tr>
<td>Collar of Foam (Texture)</td>
<td>Varies</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Varies</td>
</tr>
</tbody>
</table>

FOOD PAIRINGS

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

Glass: Tulip

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

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.

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

Water: Varies

YEAST

 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
American-style imperial stouts are 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
- OG: 1.080 - 1.100
- FG: 1.020 - 1.030
- ABV: 7.0% - 12.0%
- IBU: 50 - 80
- BU:GU: 0.63 - 0.80
- SRM: 40+
- CO2 Volumes: 2 - 2.5
- Apparent Attenuation: 70 - 75

U.S. Commercial Examples
- Epeteios: Left Coast Brewing
- Anastasia Russian Imperial Stout: Weasel Boy Brewing Co.
- Yeti: Great Divide Brewing Co.

Style A-Z
- Alcohol: Noticeable
- Color: Black
- Clarity: Opaque
- Country of Origin: United Kingdom
- Collar of Foam (Head Retention): Moderate
- Collar of Foam (Texture): Foamy
- Carbonation (Visual): Slow to Medium Rising Bubbles

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.

Hop Ingredients: Horizon, Kent Goldings
Malt Aroma/Flavor: Bittersweet Chocolate, Cocoa, Coffee
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
Water: Varies

YEAST
- Phenols: Not common to style.
- Esters: Fruity esters are generally high.

source: CraftBeer.com
AMERICAN STOUT

Style Family: Stouts

A coffee- and chocolate-forward ale, but with a hop aroma and flavor, often from a citrus-forward variety. American stouts are bold, with a distinctive dry-roasted bitterness in the finish. Fruity esters should be low, but head retention high. The addition of oatmeal is acceptable in this style and lends to the body and head retention.

Quantitative Style Statistics

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.050 - 1.075</td>
</tr>
<tr>
<td>FG</td>
<td>1.010 - 1.022</td>
</tr>
<tr>
<td>ABV</td>
<td>5.7% - 8.9%</td>
</tr>
<tr>
<td>IBU</td>
<td>35 - 60</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.70 - 0.80</td>
</tr>
<tr>
<td>SRM</td>
<td>40+</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>2.5 - 3</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>71 - 80</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

<table>
<thead>
<tr>
<th>Name</th>
<th>Brewery</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shakespeare Stout</td>
<td>Rogue Ales</td>
</tr>
<tr>
<td>Obsidian Stout</td>
<td>Deschutes Brewery</td>
</tr>
</tbody>
</table>

Style A-Z

**Alcohol**
Mild to Noticeable

**Brewing & Conditioning Process**
Additional ingredients such as coffee, chocolate, vanilla beans, cherries are common, as is oak aging.

**Color**
Black

**Clarity**
Clear to Opaque

**Country of Origin**
United States

**Collar of Foam (Head Retention)**
Good

**Collar of Foam (Texture)**
Foamy

**Carbonation (Visual)**
Slow to Medium Rising Bubbles

**FOOD PAIRINGS**

<table>
<thead>
<tr>
<th>Cheese</th>
<th>Sharp Cheddar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrée</td>
<td>Grilled Lamb</td>
</tr>
<tr>
<td>Dessert</td>
<td>Coffee Cake</td>
</tr>
</tbody>
</table>

**Glass**
Tulip

**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.

**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.

**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

**Water**
Varies

**YEAST**

**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 these beers. Oatmeal stouts are 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

- **OG**: 1.038 - 1.056
- **FG**: 1.008 - 1.020
- **ABV**: 3.8% - 6.1%
- **IBU**: 20 - 40
- **BU:GU**: 0.53 - 0.71
- **SRM**: 20+
- **CO2 Volumes**: 2 - 2.5
- **Apparent Attenuation**: 64 - 79

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

- **Alcohol**: Mild
- **Color**: Dark Brown to Black
- **Clarity**: Opaque
- **Country of Origin**: United Kingdom
- **Collar of Foam (Head Retention)**: Good
- **Collar of Foam (Texture)**: Foamy
- **Carbonation (Visual)**: Slow to Medium Rising Bubbles

**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.

- **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.

- **Malt Ingredients**: Pale, Flaked Oats, Chocolate, Victory, Crystal, Black Roasted Barley

**Other ingredients**: Oats

- **Palate Body**: Mouth-Coating
- **Palate Carbonation**: Low to Medium
- **Palate Length/Finish**: Medium
- **Water**: Varies

**YEAST**

- **Phenols**: Not common to style.
- **Esters**: Fruity ester flavors are very low.

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

<table>
<thead>
<tr>
<th>Metric</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.045 - 1.056</td>
</tr>
<tr>
<td>FG</td>
<td>1.012 - 1.020</td>
</tr>
<tr>
<td>ABV</td>
<td>3.2% - 6.3%</td>
</tr>
<tr>
<td>IBU</td>
<td>15 - 25</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.33 - 0.45</td>
</tr>
<tr>
<td>SRM</td>
<td>40+</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>1.5 - 2</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>64 - 73</td>
</tr>
</tbody>
</table>

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
- Color: Black
- Clarity: Opaque
- Country of Origin: United Kingdom
- Collar of Foam (Head Retention): Good
- Collar of Foam (Texture): Foamy
- Carbonation (Visual): Slow to Medium Rising Bubbles

FOOD PAIRINGS

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

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.

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

Water: High carbonate water

YEAST

Phenols: Not common to style.

Esters: Fruity ester flavors are low, if present.

source: CraftBeer.com
IRISH-STYLE DRY STOUT

Style Family: Stouts
Dry stouts are black. These beers achieve a dry-roasted character through 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

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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</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>
</tr>
<tr>
<td>BU:GU</td>
<td>0.79 - 0.83</td>
</tr>
<tr>
<td>SRM</td>
<td>40+</td>
</tr>
<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
Seaside Stout
O.V.L. Stout
Third Street Brewhouse
Pizza Port Brewing Co.
Russian River Brewing Co.

Style A-Z

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Not Detectable</td>
</tr>
<tr>
<td>Color</td>
<td>Black</td>
</tr>
<tr>
<td>Clarity</td>
<td>Clear to Opaque</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>Ireland</td>
</tr>
<tr>
<td>Collar of Foam (Head Retention)</td>
<td>Good</td>
</tr>
<tr>
<td>Collar of Foam (Texture)</td>
<td>Foamy</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Slow to Medium Rising Bubbles</td>
</tr>
</tbody>
</table>

FOOD PAIRINGS

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese</td>
<td>Irish Cheddar</td>
</tr>
<tr>
<td>Entrée</td>
<td>Seafood (Oysters), Ham</td>
</tr>
<tr>
<td>Dessert</td>
<td>Chocolate Desserts</td>
</tr>
<tr>
<td>Glass</td>
<td>Nonic Pint</td>
</tr>
<tr>
<td>Hop Aroma/Flavor</td>
<td>Hop aroma and flavor are are not perceived to low, from European-type hops. Hop bitterness is medium to medium high.</td>
</tr>
<tr>
<td>Hop Ingredients</td>
<td>Kent Goldings</td>
</tr>
<tr>
<td>Malt Aroma/Flavor</td>
<td>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.</td>
</tr>
<tr>
<td>Malt Ingredients</td>
<td>British Pale Ale, Flaked Barley, Black Roasted Barley</td>
</tr>
<tr>
<td>Palate Body</td>
<td>Soft to Mouth-Coating</td>
</tr>
<tr>
<td>Palate Carbonation</td>
<td>Low to Medium</td>
</tr>
<tr>
<td>Palate Length/Finish</td>
<td>Short to Medium</td>
</tr>
<tr>
<td>Water</td>
<td>Moderate carbonate water</td>
</tr>
</tbody>
</table>

YEAST

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Phenols</td>
<td>Not common to style.</td>
</tr>
<tr>
<td>Esters</td>
<td>Fruity esters are minimal and overshadowed by malt, high hop bitterness and roasted barley character.</td>
</tr>
<tr>
<td>Fermentation Byproducts</td>
<td>Diacetyl should be very low, if evident.</td>
</tr>
</tbody>
</table>

source: CraftBeer.com
BELGIAN-STYLE BLONDE ALE

Style Family: Belgian Styles

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 - 1.014
- **ABV**: 6.3% - 7.9%
- **IBU**: 15 - 30
- **BU:GU**: 0.28 - 0.44
- **SRM**: 4 - 7
- **CO2 Volumes**: 3 - 4
- **Apparent Attenuation**: 79 - 85

U.S. Commercial Examples

- **Blonde**: Allagash Brewing Co.
- **Tiburon Blonde**: Marin Brewing Co.

Style A-Z

- **Alcohol**: Mild to Noticeable
- **Color**: Pale to Light Amber
- **Clarity**: Clear to Brilliant
- **Country of Origin**: Belgium
- **Collar of Foam (Head Retention)**: Good
- **Collar of Foam (Texture)**: Foamy
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles

**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.
- **Hop Ingredients**: Hallertau
- **Malt Aroma/Flavor**: Malt aroma and flavor are low.
- **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
- **Water**: Varies

**YEAST**

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

source: CraftBeer.com

http://www.craftbeer.com/beer-styles-guide
BELGIAN-STYLE DUBBEL

Style Family: Belgian Styles

Belgian-style dubbels range from brown to very dark in color. They have a malty sweetness and can have chocolate-like caramel aroma and flavor. 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

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.060 - 1.075</td>
</tr>
<tr>
<td>FG</td>
<td>1.012 - 1.016</td>
</tr>
<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>0.33 - 0.40</td>
</tr>
<tr>
<td>SRM</td>
<td>16 - 36</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>3 - 4</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>79 - 80</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

<table>
<thead>
<tr>
<th>Style</th>
<th>Brewery</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brother David's</td>
<td>Anderson Valley Brewing Co.</td>
</tr>
<tr>
<td>Abbey Double</td>
<td>New Belgium Brewing Co.</td>
</tr>
<tr>
<td>Double</td>
<td>Allagash Brewing Co.</td>
</tr>
</tbody>
</table>

Style A-Z

- **Alcohol**: Mild to Noticeable
- **Brewing & Conditioning Process**: Sometimes extended boiling time results in kettle caramelization. Usually bottle conditioned.
- **Color**: Brown to Very Dark
- **Clarity**: Clear to Slight Haze
- **Country of Origin**: Belgium
- **Collar of Foam (Head Retention)**: Good
- **Collar of Foam (Texture)**: Foamy
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles
- **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.
- **Hop Ingredients**: Tettanag
- **Malt Aroma/Flavor**: Chocolate, Caramel, Toast
- **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
- **Water**: Varies
- **YEAST**
- **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

These beers are 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

- **OG**: 1.064 - 1.096
- **FG**: 1.008 - 1.024
- **ABV**: 7.1% - 11.2%
- **IBU**: 20 - 50
- **BU:GU**: 0.31 - 0.52
- **SRM**: 3.5 - 10
- **CO2 Volumes**: 4 approximately
- **Apparent Attenuation**: 75 - 88

U.S. Commercial Examples

- Pranqster North Coast Brewing Co.
- Brooklyn Local 1 Brooklyn Brewery
- Hades Great Divide Brewing Co.

Style A-Z

- **Alcohol**: Mild
- **Brewing & Conditioning Process**: Bottle-conditioned.
- **Color**: Pale to Copper
- **Clarity**: Clear
- **Country of Origin**: Belgium
- **Collar of Foam (Head Retention)**: Good
- **Collar of Foam (Texture)**: Rocky
- **Carbonation (Visual)**: Medium to Fast Rising Bubbles

- **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.
- **Hop Ingredients**: Czech Saaz
- **Malt Aroma/Flavor**: These beers can be malty in overall impression, or dry and highly attenuated.
- **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
- **Water**: Varies

- **YEAST**
- **Phenols**: Spicy, Pepper
- **Esters**: Fruit (Pear, Orange, Apple)
- **Fermentation Byproducts**: Diacetyl should be very low, if evident.

source: CraftBeer.com
BELGIAN-STYLE LAMBIC/GUEUZE

Style Family: Wild/Sour Beers
Naturally and spontaneously fermented beers 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

<table>
<thead>
<tr>
<th>Attribute</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.044 - 1.056</td>
</tr>
<tr>
<td>FG</td>
<td>1.000 - 1.010</td>
</tr>
<tr>
<td>ABV</td>
<td>6.3% - 8.9%</td>
</tr>
<tr>
<td>IBU</td>
<td>9 - 23</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.20 - 0.41</td>
</tr>
<tr>
<td>SRM</td>
<td>6 - 13</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>1 - 1.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>82 - 100</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

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

Style A-Z

Alcohol: Not Detectable to Mild
Brewing & Conditioning Process: Old lambic is blended with newly-fermented young lambic. These beers are aged in oak.
Color: Gold to Medium Amber
Clarity: Brilliant (but haze may exist from yeast sediment from bottle fermentation)
Country of Origin: Belgium
Collar of Foam (Head Retention): Good
Collar of Foam (Texture): Mousse-like
Carbonation (Visual): Medium to Fast Rising Bubbles

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.
Hop Ingredients: Aged, stale hops
Malt Aroma/Flavor: Sweet malt characters are not perceived.
Malt Ingredients: Pilsner, Flaked Wheat
Other ingredients: Unmalted Wheat
Palate Body: Drying to Soft
Palate Carbonation: Medium to High
Palate Length/Finish: Medium
Water: Varies

YEAST
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

http://www.craftbeer.com/beer-styles-guide
BELGIAN-STYLE PALE ALE

Style Family: Belgian Styles

These pale ales are gold to copper in color and can have low 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
Color: Gold to Copper
Clarity: Clear
Country of Origin: Belgium
Collar of Foam (Head Retention): Poor to Moderate
Collar of Foam (Texture): Rocky
Carbonation (Visual): Medium Rising Bubbles

FOOD PAIRINGS

Cheese: Taleggio
Entrée: Tempura Fried Fish and Chips
Dessert: Savory Bread Pudding

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

Hop Ingredients: Kent Goldings
Malt Aroma/Flavor: Caramel, Toast
Malt Ingredients: Pilsner, CaraMunich, Biscuit
Other ingredients: Belgian Candi Sugar (occasionally)

Palate Body: Moderate
Palate Carbonation: Medium
Palate Length/Finish: Short to Medium

Water: Varies

YEAST

Phenols: Spicy
Esters: Fruit (Pear, Orange)
BELGIAN-STYLE QUADRUPLE

Style Family: Belgian Styles

These beers are 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

- Four: Allagash Brewing Co.
- The Reverend: Avery Brewing Co.
- Salvation: Russian River Brewing Co.

Style A-Z

- Alcohol: Noticeable to Hot
- Color: Amber to Dark Brown
- Clarity: Slight Haze
- Country of Origin: Belgium
- Collar of Foam (Head Retention): Varies
- Collar of Foam (Texture): Mousse-like
- Carbonation (Visual): Medium Rising Bubbles
- 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.
- Hop Ingredients: Varies
- Malt Aroma/Flavor: Caramel, dark sugar and malty sweet flavors and aromas can be intense, not cloying, while complementing fruitiness.
- Malt Ingredients: Varies
- Palate Body: Mouth-Coating
- Palate Carbonation: Medium
- Palate Length/Finish: Medium to Long
- Water: Varies
- YEAST
- 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 pale to deep light brown 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

| OG   | 1.055 - 1.080 |
| FG   | 1.004 - 1.016 |
| ABV  | 4.4% - 8.4%   |
| IBU  | 20 - 40       |
| BU/GU| 0.36 - 0.50   |
| SRM  | 4 - 14        |
| CO2 Volumes | 3 - 3.5 |
| Apparent Attenuation | 80 - 93 |

U.S. Commercial Examples

- Saison: Funkwerks
- Red Barn: The Lost Abbey
- Hennepin: Brewery Ommegang

Style A-Z

- **Alcohol**: Mild to Noticeable
- **Brewing & Conditioning Process**: Often bottle-conditioned, sometimes dry-hopped and fermented at higher temperatures.
- **Color**: Pale to Light Brown
- **Clarity**: Slight Haze
- **Country of Origin**: Belgium
- **Collar of Foam (Head Retention)**: Good
- **Collar of Foam (Texture)**: Rocky
- **Carbonation (Visual)**: Fast Rising Bubbles

**FOOD PAIRINGS**

- **Cheese**: Brie
- **Entrée**: Seafood (Mussels)
- **Dessert**: Lemon Ginger Sorbet

- **Glass**: Tulip
- **Hop Aroma/Flavor**: Hop aroma is low to medium. Hop bitterness is medium to medium-high.
- **Hop Ingredients**: Noble, Styrian, East Kent Goldings
- **Malt Aroma/Flavor**: Malt flavor is low but provides foundation for the overall balance.
- **Malt Ingredients**: Pilsner, Munich, Malted Wheat
- **Other ingredients**: 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.

- **Palate Body**: Soft
- **Palate Carbonation**: High
- **Palate Length/Finish**: Short to Medium
- **Water**: High sulfate content

**YEAST**

- **Phenols**: Pepper
- **Esters**: Fruit (Orange, Lemon)
- **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. Tripels are similar to Belgian-style golden strong ales, but are generally darker and have a more noticeable malt sweetness.

**Quantitative Style Statistics**

<table>
<thead>
<tr>
<th>Metric</th>
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<tbody>
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<tr>
<td>FG</td>
<td>1.008 - 1.018</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>3 - 4</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>80 - 89</td>
</tr>
</tbody>
</table>

**U.S. Commercial Examples**

Exit 4 Flying Fish Brewing Co.
Tripel Green Flash Brewing Co.
Tripel New Belgium Brewing Co.

**Style A-Z**

- **Alcohol**: Mild
- **Color**: Pale to Medium Amber
- **Clarity**: Clear
- **Country of Origin**: Belgium
- **Collar of Foam (Head Retention)**: Good
- **Collar of Foam (Texture)**: Rocky
- **Carbonation (Visual)**: Fast Rising Bubbles

**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.
- **Hop Ingredients**: Tetnang, Czech Saaz
- **Malt Aroma/Flavor**: Low sweetness from very pale malts is present.
- **Malt Ingredients**: Belgian Pilsner
- **Other ingredients**: Brewing Sugar (occasionally)
- **Palate Body**: Soft to Mouth-Coating
- **Palate Carbonation**: High
- **Palate Length/Finish**: Short to Medium
- **Water**: Soft Water

**YEAST**

- **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.
AMERICAN BARLEY WINE

Style Family: Strong Ales

These ales range 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

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<tr>
<th>Statistic</th>
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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>73 - 77</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- Bigfoot Sierra Nevada Brewing Co.
- Old Foghorn Anchor Brewing Co.
- Old Crustacean Rogue Ales

Style A-Z

- Alcohol: Noticeable to Hot
- Brewing & Conditioning Process: Dry-hopping and aging are common.
- Color: Amber to Deep Red or Copper-Garnet
- Clarity: Clear to Brilliant
- Country of Origin: United States
- Collar of Foam (Head Retention): Poor
- Collar of Foam (Texture): Thin
- Carbonation (Visual): Slow to Medium Rising Bubbles

FOOD PAIRINGS

- Cheese: Strong Blue Cheeses
- Entrée: Beef Cheek
- Dessert: Rich Desserts
- Glass: Snifter

HOP AROMA/FLAVOR

Hops are medium to very high. Hop bitterness is high. American-type hops are often used, but not necessary for this style.

- Hop Ingredients: Magnum, Chinook, Centennial, Amarillo
- Malt Aroma/Flavor: Caramel, Toffee, Bready, Sweet
- Malt Ingredients: Pale, Crystal, Pale Chocolate, Special "B"
- Palate Body: Mouth-Coating to Sticky
- Palate Carbonation: Low to Medium
- Palate Length/Finish: Medium to Long
- Water: Varies

YEAST

- Phenols: Not common to style.
- Esters: Fruity-ester flavors are often high.
- Fermentation Byproducts: Very low levels of diacetyl may be acceptable.
AMERICAN IMPERIAL RED ALE

Style Family: Strong Ales

The use of American hops in this 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

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<tr>
<th>Parameter</th>
<th>Range</th>
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<td>FG</td>
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<td>Apparent Attenuation</td>
<td>72 - 75</td>
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</table>

U.S. Commercial Examples

- Rino Chaser Pizza Port Brewing Co.
- Big Hoppy Monster Imperial Red Ale Terrapin Beer Co.
- Believer Ninkasi Brewing

Style A-Z

- Alcohol: Mild to Noticeable
- Brewing & Conditioning Process: Dry-hopping is common.
- Color: Deep Amber to Dark Copper or Reddish Brown
- Clarity: Slight Haze to Clear, Unfiltered versions: Hazy to Very Cloudy.
- Country of Origin: United States
- Collar of Foam (Head Retention): Poor to Good
- Collar of Foam (Texture): Thin to Fluffy
- Carbonation (Visual): Medium Rising Bubbles

- FOOD PAIRINGS
  - Cheese: Mozzarella
  - Entrée: Corned Beef Hash
  - Dessert: Toffee Pudding

- Glass: Tulip
- Hop Aroma/Flavor: Hop aroma, flavor and bitterness are very high but balanced, arising from any variety of hops.
- Hop Ingredients: Varies
- Malt Aroma/Flavor: Medium to high caramel malt character is present.
- Malt Ingredients: Varies
- Other ingredients: Varies
- Palate Body: Mouth-Coating
- Palate Carbonation: Medium
- Palate Length/Finish: Medium to Long
- Water: Varies

- Yeast
  - Phenols: Not common to style.
  - Esters: Fruity ester flavors are medium.
BRITISH-STYLE BARLEY WINE ALE

Style Family: Strong Ales
A strong ale that leans heavily on malt characteristics for flavor. With a wide color range and typically high in alcohol, this is a style that is often aged and will evolve well over time. As they advance in age, these beers develop oxidative characteristics including honey and toffee flavors and aromas, darker colors, lessened bitterness and more.

Quantitative Style Statistics

<p>| | | | |</p>
<table>
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<tr>
<td>Apparent Attenuation</td>
<td>72 - 77</td>
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</tbody>
</table>

U.S. Commercial Examples
- Old Numbskull: AleSmith Brewing Co.
- Old Stock Ale: North Coast Brewing Co.

Style A-Z

- **Alcohol**: Noticeable to Hot
- **Brewing & Conditioning Process**: Aging is common.
- **Color**: Tawny Copper to Deep Red or Copper-Garnet
- **Clarity**: Brilliant to Slight Haze
- **Country of Origin**: United Kingdom
- **Collar of Foam (Head Retention)**: Poor
- **Collar of Foam (Texture)**: Thin to Interrupted
- **Carbonation (Visual)**: Slow to Medium Rising Bubbles

**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.
- **Hop Ingredients**: Kent Goldings, Horizon
- **Malt Aroma/Flavor**: Nutty, Caramel, Biscuit
- **Malt Ingredients**: English Pale, CaraMunich, Crystal
- **Palate Body**: Mouth-Coating
- **Palate Carbonation**: Low to Medium
- **Palate Length/Finish**: Varies
- **Water**: Varies

**YEAST**
- **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

| OG          | 1.058 - 1.088 |
| FG          | 1.014 - 1.030 |
| ABV         | 6.3% - 9.1%   |
| IBU         | 30 - 65      |
| BU:GU       | 0.52 - 0.74  |
| SRM         | 12 - 30      |
| CO2 Volumes | 2 approximately |
| Apparent Attenuation | 66 - 76 |

U.S. Commercial Examples

- Irish Walker: Olde Hickory Brewing
- Heini's Hooch: The Church Brew Works
- Curmudgeon: Founders Brewing Co.

Style A-Z

- Alcohol: Noticeable to Hot
- 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
- Clarity: Opaque
- Country of Origin: United Kingdom
- Collar of Foam (Head Retention): Poor to Moderate
- Collar of Foam (Texture): Thin to Foamy
- Carbonation (Visual): Slow to Medium Rising Bubbles

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.

Hop Ingredients: Kent Goldings

Malt Aroma/Flavor: A malty and sometimes caramel-like sweetness may be evident.

Malt Ingredients: Pale, Chocolate, Black Patent

Other Ingredients: Molasses, Treacle, Invert Sugar, Dark Sugar

Palate Body: Moderate to Mouth-Coating

Palate Carbonation: Low to Medium

Palate Length/Finish: Long

Water: Varies

YEAST

- 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.
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. The evolution of natural acidity develops balanced complexity. Horsey, goaty, leathery, phenolic and some fruity acidic character derived from Brettanomyces organisms may be evident, but in balance with other components of the beer. Brett beer and sour beer are not synonymous. Brett beer may contain acidic components as the result of acetic acid (vinegar-like flavors), but the presence of acidity in all Brettanomyces beers should not be assumed. Horsey, goaty, leathery, and phenolic characteristics derived from Brettanomyces organisms may be evident, not dominant and in balance with other character.

Quantitative Style Statistics

<table>
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<th>Style</th>
<th>Value</th>
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<td>Varies</td>
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<td>CO2 Volumes</td>
<td>Varies</td>
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<tr>
<td>Apparent Attenuation</td>
<td>Varies</td>
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</tbody>
</table>

U.S. Commercial Examples

- Serenity
- Seizoen Bretta
- Sanctification

Wicked Weed Brewing
Logsdon Farmhouse Ales
Russian River Brewing Co.

Style A-Z

- Alcohol: Varies
- Brewing & Conditioning Process: Wood vessels may be used during the fermentation and aging process. Blending is also common.
- Color: Varies
- Clarity: Varies
- Country of Origin: United States
- Collar of Foam (Head Retention): Varies
- Collar of Foam (Texture): Varies
- Carbonation (Visual): Varies
- Food Pairings
  - 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.
  - Hop Ingredients: Varies
  - Malt Aroma/Flavor: Varies
  - Malt Ingredients: Varies
  - Other Ingredients: Fruit (occasionally)
  - Palate Body: Varies
  - Palate Carbonation: Low to High
  - Palate Length/Finish: Varies
  - Water: Varies
- Yeast
  - 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 these beers 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>Parameter</th>
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</tr>
<tr>
<td>CO2 Volumes</td>
<td>Varies</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>Varies</td>
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</tbody>
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U.S. Commercial Examples

- **Ching Ching** by Ching Ching Bend Brewing Co.
- **Barrel Select Gold** by Captain Lawrence Brewing Co.
- **Love Child No. 3** by Boulevard Brewing Co.

Style A-Z

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Variability</th>
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<tbody>
<tr>
<td>Alcohol</td>
<td>Varies</td>
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<tr>
<td>Brewing &amp; 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>
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<tr>
<td>Color</td>
<td>Any range of color, and may take on the color of other ingredients.</td>
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<tr>
<td>Clarity</td>
<td>Varies</td>
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<td>Country of Origin</td>
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<tr>
<td>Collar of Foam (Head Retention)</td>
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<tr>
<td>Collar of Foam (Texture)</td>
<td>Varies</td>
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<tr>
<td>Carbonation (Visual)</td>
<td>Varies</td>
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</table>

FOOD PAIRINGS

- **Cheese** Strongly Flavored Cheeses
- **Entrée** Varies
- **Dessert** Creamy Desserts with Fruit

Glass

- **Goblet**

Hop Aroma/Flavor

Hop aroma, flavor and bitterness are evident over a full range from low to high.

Malt Aroma/Flavor

In darker versions, roasted malt, caramel-like and chocolate-like aromas are subtly present.

Malt Ingredients

- Varies

Other ingredients

- Varies

Palate Body

- Varies

Palate Carbonation

Low to High

Palate Length/Finish

- Varies

Water

- Varies

YEAST

- Phenols: Can be present.
- Esters: Moderate to intense, yet balanced, fruity ester aromas are evident.

Microorganisms

- Lactobacillus

Fermentation Byproducts

Bacteria- and yeast-induced haze are acceptable at any temperature.

source: CraftBeer.com
BELGIAN-STYLE FLANDERS

Style Family: Wild/Sour Beers
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

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.044 - 1.056</td>
</tr>
<tr>
<td>FG</td>
<td>1.008 - 1.016</td>
</tr>
<tr>
<td>ABV</td>
<td>4.8% - 6.6%</td>
</tr>
<tr>
<td>IBU</td>
<td>8 - 25</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.18 - 0.45</td>
</tr>
<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

| Enigma         | New Glarus Brewing |
| Oud Tart       | The Bruery         |
| La Folie       | New Belgium Brewing Co. |

Style A-Z

Alcohol: Not Detectable to Mild
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
Clarity: Brilliant to Slight Haze
Country of Origin: Belgium
Collar of Foam (Head Retention): Good
Collar of Foam (Texture): Foamy
Carbonation (Visual): Medium to Fast Rising Bubbles

Food Pairings

| Cheese      | Mimolette   |
| Entée       | 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
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.
Malt Ingredients: Vienna, Munich Special “B”, Aromatic
Palate Body: Varies
Palate Carbonation: Medium to High
Palate Length/Finish: Medium to Long
Water: Varies

Yeast

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.
Microorganisms: Lactobacillus possible
Fermentation Byproducts: Some versions may be more highly carbonated and, when bottle-conditioned, may appear cloudy when served.
BELGIAN-STYLE FRUIT LAMBIC

Style Family: Wild/Sour Beers

Often known as cassis, framboise, kriek, or peche, 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

- **OG**: 1.040 - 1.072
- **FG**: 1.008 - 1.016
- **ABV**: 5.7% - 8.9%
- **IBU**: 15 - 21
- **BU:GU**: 0.29 - 0.38
- **SRM**: Varies
- **CO2 Volumes**: 4 approximately
- **Apparent Attenuation**: 78 - 80

U.S. Commercial Examples

- **Cherry Lambic**: Upland Brewing Co.
- **Coolship Red**: Allagash Brewing Co.
- **Transatlantique Kriek**: New Belgium Brewing Co.

Style A-Z

- **Alcohol**: 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.
- **Clarity**: Varies
- **Country of Origin**: Belgium
- **Collar of Foam (Head Retention)**: Good
- **Collar of Foam (Texture)**: Rocky to Mousse-like
- **Carbonation (Visual)**: Fast Rising Bubbles

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.
- **Hop Ingredients**: Aged, stale hops
- **Malt Aroma/Flavor**: Sweet malt characters are not perceived.
- **Malt Ingredients**: Pilsner, Flaked Wheat
- **Other ingredients**: Unmalted Wheat, Fruit
- **Palate Body**: Varies
- **Palate Carbonation**: High
- **Palate Length/Finish**: Varies
- **Water**: Varies

- **YEAST**: Can be present.
- **Esters**: Can be present.
- **Microorganisms**: Lactobacillus and Pediococcus
- **Fermentation Byproducts**: Cloudiness is acceptable.

source: CraftBeer.com
BELGIAN-STYLE LAMBIC/GUEUZE

Style Family: Wild/Sour Beers
Naturally and spontaneously fermented beers 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 the gueuze lambic beers of the Brussels area, where it originated.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Attribute</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.044 - 1.056</td>
</tr>
<tr>
<td>FG</td>
<td>1.000 - 1.010</td>
</tr>
<tr>
<td>ABV</td>
<td>6.3% - 8.9%</td>
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<tr>
<td>IBU</td>
<td>9 - 23</td>
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<tr>
<td>BU:GU</td>
<td>0.20 - 0.41</td>
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<td>SRM</td>
<td>6 - 13</td>
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<tr>
<td>CO2 Volumes</td>
<td>1 - 1.5</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>82 - 100</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

American Blackberry Sour
  Sour Reserve: Upland Brewing Co.
  Supplication: Russian River Brewing Co.

Style A-Z

Alcohol: Not Detectable to Mild
Brewing & Conditioning Process: Old lambic is blended with newly-fermented young lambic. These beers are aged in oak.
Color: Gold to Medium Amber
Clarity: Brilliant (but haze may exist from yeast sediment from bottle fermentation)
Country of Origin: Belgium
Collar of Foam (Head Retention): Good
Collar of Foam (Texture): Mousse-like
Carbonation (Visual): Medium to Fast Rising Bubbles

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.
Hop Ingredients: Aged, stale hops
Malt Aroma/Flavor: Sweet malt characters are not perceived.
Malt Ingredients: Pilsner, Flaked Wheat
Other ingredients: Unmalted Wheat
Palate Body: Drying to Soft
Palate Carbonation: Medium to High
Palate Length/Finish: Medium
Water: Varies

YEAST

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
AMERICAN BLACK ALE

Style Family: Specialty Beers

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, 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** by Firestone Walker Brewing Co.
- **Blacktop IPA** by New Glarus Brewing Co.

Style A-Z

- **Alcohol**: Mild to Noticeable
- **Color**: Very Dark to Black
- **Clarity**: Clear to Opaque
- **Country of Origin**: United States
- **Collar of Foam (Head Retention)**: Good
- **Collar of Foam (Texture)**: Foamy
- **Carbonation (Visual)**: Medium Rising Bubbles

**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.
- **Hop Ingredients**: Varies
- **Malt Aroma/Flavor**: Medium caramel malt and dark roasted malt aromas are evident.
- **Malt Ingredients**: Varies
- **Palate Body**: Soft
- **Palate Carbonation**: Medium
- **Palate Length/Finish**: Medium to Long
- **Water**: Varies

- **YEAST**: 
- **Phenols**: Not common to style.
- **Esters**: Can be present.
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
<table>
<thead>
<tr>
<th></th>
<th>Varies</th>
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</thead>
<tbody>
<tr>
<td>OG</td>
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</tr>
<tr>
<td>FG</td>
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<tr>
<td>ABV</td>
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</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>Varies</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>Varies</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

<table>
<thead>
<tr>
<th>Name</th>
<th>Brewery</th>
</tr>
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<tbody>
<tr>
<td>Hellshire III</td>
<td>Oakshire Brewing Co.</td>
</tr>
<tr>
<td>Barrel Aged Sump Coffee Stout</td>
<td>Perennial Beer Co.</td>
</tr>
<tr>
<td>DBA</td>
<td>Firestone Walker Brewing Co.</td>
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</tbody>
</table>

Style A-Z

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brewing &amp; Conditioning Process</td>
<td>Aging in wood barrels necessary.</td>
</tr>
<tr>
<td>Color</td>
<td>Varies</td>
</tr>
<tr>
<td>Clarity</td>
<td>Varies</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>Undetermined</td>
</tr>
<tr>
<td>Collar of Foam (Head Retention)</td>
<td>Varies</td>
</tr>
<tr>
<td>Collar of Foam (Texture)</td>
<td>Varies</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Varies</td>
</tr>
</tbody>
</table>

FOOD PAIRINGS

<table>
<thead>
<tr>
<th>Cheese</th>
<th>Varies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entrée</td>
<td>Varies</td>
</tr>
<tr>
<td>Dessert</td>
<td>Varies</td>
</tr>
<tr>
<td>Glass</td>
<td>Tulip</td>
</tr>
<tr>
<td>Hop Aroma/Flavor</td>
<td>Varies</td>
</tr>
<tr>
<td>Hop Ingredients</td>
<td>Varies</td>
</tr>
<tr>
<td>Malt Aroma/Flavor</td>
<td>Varies</td>
</tr>
<tr>
<td>Malt Ingredients</td>
<td>Varies</td>
</tr>
<tr>
<td>Other ingredients</td>
<td>Wood Aging</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>Water</td>
<td>Varies</td>
</tr>
</tbody>
</table>

YEAST

<table>
<thead>
<tr>
<th>Phenols</th>
<th>Can be present.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Esters</td>
<td>Can be present.</td>
</tr>
</tbody>
</table>

source: CraftBeer.com
CHOCOLATE BEER

Style Family: Specialty Beers

This is an ale or lager that benefits from the addition of dark chocolate or cocoa. More common in porters, stouts and brown ales, where the grain bill better complements the confectionery ingredient, it can be added to other styles as well. Overt bitterness is not acceptable in this style. Little hop character is desired and the chocolate flavor does not need to be overwhelming. The style can vary greatly in approach and flavor profile depending on the brewer.

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.  
The Fix Elysian Brewing

Style A-Z

Alcohol Varies  
Color Light Brown to Black  
Clarity Brilliant to Opaque  
Country of Origin Undetermined  
Collar of Foam (Head Retention) Varies  
Collar of Foam (Texture) Varies  
Carbonation (Visual) Varies  
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.  
Hop Ingredients Varies  
Malt Aroma/Flavor Medium-low to medium-high malt sweetness helps accent cocoa flavors and aromas.  
Malt Ingredients Varies  
Other ingredients Chocolate  
Palate Body Varies  
Palate Carbonation Low to High  
Palate Length/Finish Varies  
Water Varies  

Yeast  
Phenols Can be present.  
Esters Can be present.

source: CraftBeer.com
COFFEE BEER

Style Family: Specialty Beers
As the name suggests, this can be either a lager or ale 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 without adding acidity. 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. Barrel-aged or wood-influenced versions may show signs of oxidation, including sherry notes and other advanced flavors.

Quantitative Style Statistics

<table>
<thead>
<tr>
<th>Metric</th>
<th>Range</th>
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</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.030 - 1.110</td>
</tr>
<tr>
<td>FG</td>
<td>1.006 - 1.030</td>
</tr>
<tr>
<td>ABV</td>
<td>2.5% - 12.0%</td>
</tr>
<tr>
<td>IBU</td>
<td>15 - 70</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.50 - 0.64</td>
</tr>
<tr>
<td>SRM</td>
<td>4 - 50</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>Varies</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>73 - 80</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples
- Panama Joe's Coffee Stout
- II Vicino Brewing Co.
- Barrel Aged Sump Coffee Stout
- Perennial Artisan Ales
- Perennial Artisan Ales

Style A-Z

<table>
<thead>
<tr>
<th>Attribute</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>Varies</td>
</tr>
<tr>
<td>Brewing &amp; Conditioning Process</td>
<td>Coffee is used in any of its forms to create a distinct (ranging from subtle to intense) character.</td>
</tr>
<tr>
<td>Color</td>
<td>Pale to Black</td>
</tr>
<tr>
<td>Clarity</td>
<td>Brilliant to Opaque</td>
</tr>
<tr>
<td>Country of Origin</td>
<td>Undetermined</td>
</tr>
<tr>
<td>Collar of Foam (Head Retention)</td>
<td>Varies</td>
</tr>
<tr>
<td>Collar of Foam (Texture)</td>
<td>Varies</td>
</tr>
<tr>
<td>Carbonation (Visual)</td>
<td>Varies</td>
</tr>
<tr>
<td>FOOD PAIRINGS</td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td>Aged Semi-Hard Cheeses</td>
</tr>
<tr>
<td>Entrée</td>
<td>Pork Tenderloin</td>
</tr>
<tr>
<td>Dessert</td>
<td>Vanilla Ice Cream</td>
</tr>
<tr>
<td>Glass</td>
<td>Nonic Pint</td>
</tr>
<tr>
<td>Hop Aroma/Flavor</td>
<td>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.</td>
</tr>
<tr>
<td>Hop Ingredients</td>
<td>Varies</td>
</tr>
<tr>
<td>Malt Aroma/Flavor</td>
<td>Medium-low to medium malt sweetness helps accent coffee flavors and aromas.</td>
</tr>
<tr>
<td>Malt Ingredients</td>
<td>Varies</td>
</tr>
<tr>
<td>Other ingredients</td>
<td>Coffee</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>Water</td>
<td>Varies</td>
</tr>
<tr>
<td>YEAST</td>
<td></td>
</tr>
<tr>
<td>Phenols</td>
<td>Can be present.</td>
</tr>
<tr>
<td>Esters</td>
<td>Can be present.</td>
</tr>
</tbody>
</table>

source: CraftBeer.com

http://www.craftbeer.com/beer-styles-guide
FRUIT AND FIELD BEER

Style Family: Specialty Beers

Fruit beers are made with fruit, or fruit extracts 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

<table>
<thead>
<tr>
<th></th>
<th>Range</th>
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</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.030 - 1.110</td>
</tr>
<tr>
<td>FG</td>
<td>1.006 - 1.030</td>
</tr>
<tr>
<td>ABV</td>
<td>2.5% - 13.3%</td>
</tr>
<tr>
<td>IBU</td>
<td>5 - 70</td>
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<tr>
<td>BU:GU</td>
<td>0.17 - 0.64</td>
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<tr>
<td>SRM</td>
<td>5 - 50</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>Varies</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>73 - 80</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- Panama Joe’s Coffee Stout: Il Vicino Brewing Co.
- Ruby Raspberry Wheat: Mad Anthony Brewing Co.
- Elektrik Cukumbah: Trinity Brewing Co.

Style A-Z

- Alcohol: Varies
- Brewing & Conditioning Process: Varies
- Color: Pale to Very Dark
- Clarity: Varies
- Country of Origin: Undetermined
- Collar of Foam (Head Retention): Varies
- Collar of Foam (Texture): Varies
- Carbonation (Visual): Varies

FOOD PAIRINGS

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

- Glass: Tulip
- Hop Aroma/Flavor: Hop bitterness is very low to medium-high.
- Hop Ingredients: Varies
- Malt Aroma/Flavor: Malt sweetness is very low to medium-high.
- Malt Ingredients: Varies
- Other ingredients: Fruit, Vegetables
- Palate Body: Varies
- Palate Carbonation: Low to High
- Palate Length/Finish: Varies
- Water: Varies

YEAST

- Phenols: Can be present.
- Esters: Can be present.
## GLUTEN FREE

### Style Family: Specialty Beers

Barley, wheat, oats, rye and spelt commonly contain gluten, so look for other fermentables to be featured in these beers. A beer (lager, ale or other) that is made from fermentable sugars, grains and converted carbohydrates. Ingredients do not contain gluten.

### Quantitative Style Statistics

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

### U.S. Commercial Examples

- **Gluten Free**: Deschutes Brewing Co.
- **Nikki's Gluten Free Honey Pale Ale**: Rock Bottom Restaurant & Brewery

### Style A-Z

- **Alcohol**: Varies
- **Brewing & Conditioning Process**: Typically brewed without malt.
- **Color**: Varies
- **Clarity**: Varies
- **Country of Origin**: Undetermined
- **Collar of Foam (HeadRetention)**: Varies
- **Collar of Foam (Texture)**: Varies
- **Carbonation (Visual)**: Varies
- **FOOD PAIRINGS**
  - **Cheese**: Varies
  - **Entrée**: Varies
  - **Dessert**: Varies
- **Glass**: Flute
- **Hop Aroma/Flavor**: Varies
- **Hop Ingredients**: N/A
- **Malt Aroma/Flavor**: Malted barley, wheat and other gluten-rich grains should not be perceived
- **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
- **Water**: Varies
- **YEAST**
  - **Phenols**: Can be present.
  - **Esters**: Can be present.
  - **Microorganisms**: Lactobacillus and Pediococcus

source: CraftBeer.com
HERB AND SPICE BEER

Style Family: Specialty Beers

This 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

<table>
<thead>
<tr>
<th>Metric</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>OG</td>
<td>1.030 - 1.110</td>
</tr>
<tr>
<td>FG</td>
<td>1.006 - 1.030</td>
</tr>
<tr>
<td>ABV</td>
<td>2.5% - 12.0%</td>
</tr>
<tr>
<td>IBU</td>
<td>5 - 40</td>
</tr>
<tr>
<td>BU:GU</td>
<td>0.17 - 0.36</td>
</tr>
<tr>
<td>SRM</td>
<td>5 - 50</td>
</tr>
<tr>
<td>CO2 Volumes</td>
<td>Varies</td>
</tr>
<tr>
<td>Apparent Attenuation</td>
<td>73 - 80</td>
</tr>
</tbody>
</table>

U.S. Commercial Examples

- Bitterama
- Namaste Brewery
- Midas Touch
- Dogfish Head Brewing Co.
- Good Juju
- Left Hand Brewing Co.

Style A-Z

- Alcohol: Varies
- Color: Any range of color depending on the underlying style.
- Clarity: Varies
- Country of Origin: Undetermined
- Collar of Foam (Head Retention): Varies
- Collar of Foam (Texture): Varies
- Carbonation (Visual): Varies

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.
- Hop Ingredients: Varies
- Malt Aroma/Flavor: Varies
- Malt Ingredients: Varies
- Other ingredients: Herbs, Spices
- Palate Body: Varies
- Palate Carbonation: Low to High
- Palate Length/Finish: Varies
- Water: Varies

YEAST

- 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).

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<tr>
<td>ABV</td>
<td>2.5% - 12.0%</td>
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<tr>
<td>IBU</td>
<td>1 - 100</td>
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<tr>
<td>BU:GU</td>
<td>0.03 - 0.91</td>
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<tr>
<td>SRM</td>
<td>Varies</td>
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<td>CO2 Volumes</td>
<td>Varies</td>
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<td>Apparent Attenuation</td>
<td>73 - 80</td>
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U.S. Commercial Examples
Buzzed Bee Honey Ale High Sierra Brewing Co.
Westbound Braggot Twisted Pine Brewing Co.
Midas Touch Dogfish Head Craft Brewery

Style A-Z

Alcohol Varies
Color Varies
Clarity Varies
Country of Origin Undetermined
Collar of Foam (Head Retention) Varies
Collar of Foam (Texture) Varies
Carbonation (Visual) Varies

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.
Hop Ingredients Varies
Malt Aroma/Flavor Varies
Malt Ingredients Varies
Other ingredients Honey
Palate Body Varies
Palate Carbonation Low to High
Palate Length/Finish Varies
Water Varies

YEAST
Phenols Can be present.
Esters Can be present.
PUMPKIN BEER

Style Family: Specialty Beers

One of the most popular seasonal beers, this is a lager or ale that is brewed with fresh or processed pumpkin or 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 final product. Pumpkin can be found in everything from stouts, to pale ales and pilsners.

Quantitative Style Statistics

- OG: 1.030 - 1.110
- FG: 1.006 - 1.030
- ABV: 2.3% - 12.0%
- IBU: 5 - 70
- BU/GU: 0.17 - 0.64
- SRM: 5 - 50
- CO2 Volumes: Varies
- Apparent Attenuation: 73 - 80

U.S. Commercial Examples

- The Great Pumpkin: Elysian Brewing Co.
- Punkin: Southern Tier Brewing Co.
- Pumking: Dogfish Head Craft Brewery

Style A-Z

- Alcohol: 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.
- Clarity: Varies
- Country of Origin: Undetermined
- Collar of Foam (Head Retention): Varies
- Collar of Foam (Texture): Varies
- Carbonation (Visual): Varies

FOOD PAIRINGS

- Cheese: Camembert
- Entrée: Roasted Turkey
- Dessert: Coffee Ice Cream
- Glass: Tulip
- Hop Aroma/Flavor: Hop bitterness is low to medium-low.
- Hop Ingredients: Varies
- Malt Aroma/Flavor: Malt sweetness is low to medium-high.
- Malt Ingredients: Varies
- Other ingredients: Pumpkin, Squash
- Palate Body: Varies
- Palate Carbonation: Low to High
- Palate Length/Finish: Varies
- Water: Varies

YEAST

- Phenols: Can be present.
- Esters: Can be present.
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

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

U.S. Commercial Examples

- LowRYEder SweetWater Brewing Co.
- Hoss Great Divide Brewing Co.

Style A-Z

- Alcohol Varies
- Color Inclusion of rye can create a wide range of color. Lighter versions: Straw to Copper. Darker versions: Dark Amber to Dark Brown.
- Clarity Varies
- Country of Origin Germany
- Collar of Foam (Head Retention) Varies
- Collar of Foam (Texture) Varies
- Carbonation (Visual) Varies
- FOOD PAIRINGS
  - Cheese Wensleydale
  - Entrée Jerk Chicken
  - Dessert Savory Bread Pudding
- Glass Vase
- Hop Aroma/Flavor Hop flavor and aroma are low to medium-high. Hop bitterness is low to medium.
- Hop Ingredients Varies
- Malt Aroma/Flavor 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.
- Malt Ingredients Varies
- Other ingredients Grist should include sufficient rye such that rye character is evident in the beer.
- Palate Body Varies
- Palate Carbonation Low to High
- Palate Length/Finish Varies
- Water Varies
- YEAST
  - 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

This beer style 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 - 30
BU:GU 0.29 - 0.75
SRM 2+
CO2 Volumes Varies
Apparent Attenuation 75 - 88

U.S. Commercial Examples

Provo Girl Utah Brewers Co-op
Twerp Pizza Port Brewing Co.

Style A-Z

Alcohol Not Detectable to Mild
Color Varies
Clarity Varies
Country of Origin Undetermined
Collar of Foam (Head Retention) Varies
Collar of Foam (Texture) Varies
Carbonation (Visual) Varies

FOOD PAIRINGS
Cheese Varies
Entrée Varies
Dessert Varies

Glass Varies
Hop Aroma/Flavor Varies
Hop Ingredients Varies
Malt Aroma/Flavor Varies
Malt Ingredients Varies
Other ingredients Varies
Palate Body Varies
Palate Carbonation Low to High
Palate Length/Finish Varies
Water Varies

YEAST
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. This style is open to interpretation by individual brewers. 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/Oktoberfest, German-style bock, German-style dunkel, Vienna-style lager and more. Smoke flavors dissipate over time.

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

Smoke Jumper Smoked Imperial Porter  Left Hand Brewing Co.
Smoked Porter  Stone Brewing Co.

Style A-Z

- Alcohol: Varies
- Color: Varies
- Clarity: Varies
- Country of Origin: Germany
- Collar of Foam (Head Retention): Varies
- Collar of Foam (Texture): Varies
- Carbonation (Visual): Varies
- Cheese: Parmesan
- Entrée: Grilled Vegetables
- Dessert: Gingerbread Cookies
- Glass: Vase
- Hop Aroma/Flavor: Varies
- Hop Ingredients: Varies
- Malt Aroma/Flavor: Varies
- 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
- Water: Varies
- YEAST
- Phenols: Can be present.
- Esters: Can be present.

source: CraftBeer.com
SPECIALTY BEER

Style Family: Specialty Beers
Special ingredients used in this 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, roggenbier, steinbier, white IPA, session IPA and more.

Quantitative Style Statistics

- **OG**: 1.030 - 1.140
- **FG**: 1.006 - 1.030
- **ABV**: 2.5% - 25.0+
- **IBU**: 1 - 100
- **BU:GU**: Varies
- **SRM**: Varies
- **CO2 Volumes**: Varies
- **Apparent Attenuation**: Varies

U.S. Commercial Examples

- Chainbreaker White IPA: Deschutes Brewery
- Sam Adams Norse Legend Sahti: Boston Beer Co.
- All Day IPA: Founders Brewing Co.

Style A-Z

- **Alcohol**: Varies
- **Color**: Varies
- **Clarity**: Varies
- **Country of Origin**: Undetermined
- **Collar of Foam (Head Retention)**: Varies
- **Collar of Foam (Texture)**: Varies
- **Carbonation (Visual)**: Varies

**FOOD PAIRINGS**

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

- **Glass**: Tulip
- **Hop Aroma/Flavor**: Varies
- **Hop Ingredients**: Varies
- **Malt Aroma/Flavor**: Varies
- **Malt Ingredients**: Varies
- **Other ingredients**: Special or unusual ingredients or a combination of ingredients that bump a beer out of the other styles. For example, a "White IPA" 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.

- **Palate Body**: Varies
- **Palate Carbonation**: Low to High
- **Palate Length/Finish**: Varies
- **Water**: Varies

**YEAST**

- **Phenols**: Can be present.
- **Esters**: Can be present.

source: CraftBeer.com
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