



Beer Styles Study Guide

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

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

How to Use the Study Guide

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

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

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

Do All Craft Brewers Brew Beer to Style?

Craft beer resides at the intersection of art and science. It is up to each individual brewer to decide whether they want to create beer within specific style guidelines or forge a new path and break the mold of traditional styles.

Because so many craft brewers brew outside style guidelines, it is impossible to make a list that fully represents the spectrum of beers being created today. CraftBeer.com Beer Styles include many common styles being made in the U.S. today, but is not exhaustive.

Common U.S. Beer Styles

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

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

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

Overview of the Study Guide

Explanation of Quantitative Style Statistics

- **Original Gravity (OG):** The specific gravity of wort (unfermented beer) before fermentation. A measure of the total amount of solids that are dissolved in the wort, it compares the density of the wort to the density of water, which is conventionally given as 1.000 at 60 Fahrenheit.
- **Final Gravity (FG):** The specific gravity of a beer as measured when fermentation is complete (when all desired fermentable sugars have been converted to alcohol and carbon dioxide gas). When fermentation has occurred, this number is always less than Original Gravity.
- **Alcohol By Volume (ABV):** A measurement of the alcohol content in terms of the percentage volume of alcohol per volume of beer. Caution: This measurement is always higher than Alcohol by Weight (not included in this guide). To calculate the approximate volumetric alcohol content, subtract FG from OG and divide by 0.0075.

Example: $OG = 1.050$, $FG = 1.012$ $ABV = (1.050 - 1.012) / 0.0075$ $ABV = 0.038 / 0.0075$
 $ABV = 5.067$ $ABV = 5\%$ (approximately)

- **International Bitterness Units (IBUs):** 1 bitterness unit = 1 milligram of isomerized (exposed to heat) hop alpha acids in one liter of beer. Can range from 0 (lowest—no bitterness) to above 100 IBUs. Usually the general population cannot perceive bitterness above or below a specific range of IBUs (said to be below 8 and above 80 IBUs by some sources).
- **Bitterness Ratio (BU:GU):** A comparison of IBUs (Bitterness Units) to sugars (Gravity Units) in a beer. .5 is perceived as balanced, less than .5 is perceived as sweeter and over .5 is perceived as more bitter. Formula: Divide IBU by the last two digits of Original Gravity (remove the 1.0) to give relative bitterness. Note: Carbonation also balances beer's bitterness, but is not factored in this equation. This is a concept from Ray Daniels, creator of the Cicerone[®] Certification Program.

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

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

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

- **Volumes of CO₂ (v/v):** Volumes of CO₂ commonly vary from 1-3+ v/v (volumes of dissolved gas per volume of liquid) with 2.2-2.7 volumes being the most common in the U.S. market. Beer's carbonation comes from carbon dioxide gas, which is a naturally occurring byproduct created during fermentation by yeast and a variety of microorganisms. The amount of carbonation is expressed in terms of "volumes" of CO₂. A volume is the space the CO₂ gas would occupy at standard temperature and pressure, compared to the volume of beer in which it's dissolved. So one keg of beer at 2.5 volumes of CO₂ contains enough gas to fill 2.5 kegs with CO₂.
- **Apparent Attenuation (AA):** A simple measure of the extent of fermentation wort has undergone in the process of becoming beer, Apparent Attenuation reflects the amount of malt sugar that is converted to ethanol during fermentation. The result is expressed as a percentage and equals 65% to 80% for most beers. Or said more simply: Above 80% is very high attenuation with little residual sugar. Below 60% is low attenuation with more residual sugar remaining. Formula: $AA = [(OG-FG) / (OG-1)] \times 100$

Example: $OG = 1.080$, $FG = 1.020$ $AA = [(1.080 - 1.020) / (1.080 - 1)] \times 100$ $AA = (0.060 / 0.080) \times 100$ $AA = 0.75 \times 100$ $AA = 75\%$

- **Commercial Examples:** List some U.S. brewery produced examples of this style.
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The A-Z of Beer Styles

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

Alcohol

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

Brewing and Conditioning Process

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

Carbonation (CO₂): Visual

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

Clarity: The degree to which solids in suspension are absent in beer; different from color and brightness.

- Ranges: brilliant, clear, slight haze, hazy, opaque
- Solids can include unfermented sugars, proteins, yeast sediments and more.
- The degree to which solids are present in solution is referred to as turbidity.

Color (SRM): See SRM under Quantitative above.

Country of Origin: The country from which a style originates

Food Pairing: Cheese, Entree, Dessert

Glass: The recommended glassware for each beer style.

Hop Ingredients

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

Malt Ingredients

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

Other Ingredients

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

Oxidative/Aged Qualities

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

Palate

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

Serving Temperature

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

Water Type

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

Yeast, Microorganisms and Fermentation Byproducts

- Yeast eats sugars from malted barley and other fermentables, producing carbonation, alcohol and aromatic compounds. The flavor of yeast differs based on yeast strain, temperature, time exposed to the beer, oxygen and other variables.

- Types of Yeast:
 - Ale: *Saccharomyces Cerevisiae* (ester driven). Commonly referred to as top fermenting yeast, it most often ferments at warmer temperatures (60-70F).
 - Lager: *Saccharomyces Pastorianus* (often lends sulfuric compounds). Commonly referred to as bottom fermenting yeast, it most often ferments at cooler temperatures (45-55F).
 - Weizen Yeast: Common to some German-style wheat beers and is considered an ale yeast.
 - Brettanomyces: wild yeast with flavors like barnyard, tropical fruit, and more.
 - Microorganisms: (bacteria) *Acetobacter* (produces acetic acid), *Lactobacillus/Pediococcus* (produce lactic acid), others

Byproducts of Fermentation

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

What is Craft Beer? What is a Craft Brewer?

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

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

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

Why Craft Beer?

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

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

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Pumpkin Beer
Rye Beer
Session Beer
Smoke Beer
Specialty Beer

American Amber Ale

Style Family: Pale Ales

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

American Amber Ale

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

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

Amber Ale Beer Near You

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

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

Quantitative Style Statistics

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



U.S. Commercial Examples

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

Style A-Z

Alcohol	Mild to Noticeable
Carbonation (Visual)	Medium to Fast Rising Bubbles
Clarity	Clear to Slight Haze
Color	Copper to Reddish Brown
Country of Origin	United States

Food Pairings

Cheese	Medium Cheddar
Entrée	Barbecue
Dessert	Banana Pound Cake

Glass Tulip
Hop Aroma/Flavor Citrus-like character is acceptable
Common Hop Ingredients Horizon, Cascade, Centennial
Malt Aroma/Flavor Caramel
Common 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
Serving Temperature 45-55°F
Water Type Varies

Yeast
Type Ale
Phenols Not common to style
Esters There may be low levels of fruity-ester flavor

Source: CraftBeer.com

American Pale Ale

Style Family: Pale Ales

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

American Pale Ale Beers

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

Pale Ale Beer in America

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

American Pale Ale

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

Quantitative Style Statistics

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

Stick's Pale Ale	Bootstrap Brewing Co.
Pale Ale	Sierra Nevada
Mirror Pond	Deschutes Brewery

Style A-Z

Alcohol	Not Detectable to Mild
Carbonation (Visual)	Medium to Fast Rising Bubbles
Clarity	Clear to Slight Haze
Brewing/Conditioning Process	Dry-hopping or late hop additions to the kettle are common
Color	Deep Golden to Copper or Light Brown
Country of Origin	United States

Food Pairings

Cheese Mild or Medium Cheddar

Entrée Roasted or Grilled Meats

Dessert Apple Pie

Glass Tulip

Hop Aroma/Flavor Hop aroma and flavor are medium to medium-high, exhibiting fruity, floral, and citrus-like American-variety hop aromas. Hop bitterness is medium to medium-high

Common Hop Ingredients Horizon, Cascade, Centennial

Malt Aroma/Flavor Biscuit, Bready, Caramel

Common Malt Ingredients Pale, Caramel, Munich

Palate Body Soft

Palate Carbonation Medium to High

Palate Length/Finish Short to Medium

Serving Temperature 45-55°F

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

Yeast

Type Ale

Phenols Not common to style

Esters Citrus, Tropical Fruit, Pine

Source: CraftBeer.com

Blonde Ale

Style Family: Pale Ales

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

Quantitative Style Statistics

OG	1.045 - 1.054
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

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

Style A-Z

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

Food Pairings

Cheese	Pepper Jack
Entrée	Spaghetti and Meatballs
Dessert	Sugar Cookies

Glass	Tulip
Hop Aroma/Flavor	Hop aroma is low to medium-low, present but not dominant. Hop bitterness is low to medium-low.
Common Hop Ingredients	Williamette
Malt Aroma/Flavor	Light malt sweetness is present in the flavor. Bread, toast, biscuit and wheat flavors are common.
Common Malt Ingredients	American Two-Row, Crystal
Other ingredients	May include up to 25 percent Malted Wheat and sugar adjuncts.
Palate Body	Soft
Palate Carbonation	Medium to High
Palate Length/Finish	Short
Serving Temperature	45-50°F
Water Type	Varies

Yeast

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

English-Style Bitter

Style Family: Pale Ales

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

Quantitative Style Statistics

OG	1.033 - 1.038
FG	1.006 - 1.012
ABV	3.0% - 4.2%
IBU	20 - 35
BU:GU	0.61 - 0.92
SRM	5 - 12
CO₂ Volumes	1 - 1.5
Apparent Attenuation	68 - 82



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Firm English Cheeses
Entrée	Roasted Chicken, Fish and Chips
Dessert	Oatmeal Raisin Walnut Cookies

Glass	Nonic Pint
Hop Aroma/Flavor	Hop aroma may be evident at the brewer's discretion
Common Hop Ingredients	Kent Goldings
Malt Aroma/Flavor	Low to medium residual malt sweetness is present
Common Malt Ingredients	British Pale Ale, Aromatic, Crystal, Special Roast
Palate Body	Drying to Soft
Palate Carbonation	Low
Palate Length/Finish	Short
Serving Temperature	50-55°F
Water Type	Varies

Yeast

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

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	Odell Brewing Co.
Royal Scandal	Peticolas Brewing Co.
Moondog Ale	Great Lakes Brewing Co.

Style A-Z

Alcohol	Mild
Carbonation (Visual)	Slow Rising Bubbles
Clarity	Clear to Brilliant
Color	Gold to Copper
Country of Origin	United Kingdom

Food Pairings

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

Glass	Nonic Pint
Hop Aroma/Flavor	Hop flavor is medium to medium-high. Hop bitterness is medium to medium-high
Common Hop Ingredients	Kent Goldings
Malt Aroma/Flavor	Residual malt and defining sweetness is medium to medium-high
Common Malt Ingredients	British Pale Ale, Crystal
Other ingredients	Some versions use sugar, corn or wheat
Palate Body	Moderate
Palate Carbonation	Low
Palate Length/Finish	Short
Serving Temperature	50-55°F
Water Type	Some versions use medium to high sulfate

Yeast

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

Source: CraftBeer.com

American Amber Lager

Style Family: Dark Lagers

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

Quantitative Style Statistics

OG	1.042 - 1.056
FG	1.010 - 1.018
ABV	4.8% - 5.4%
IBU	18 - 30
BU:GU	0.43 - 0.54
SRM	6 - 14
CO₂ Volumes	2.5 approximately
Apparent Attenuation	68 - 76



U.S. Commercial Examples

Sam Adams Boston Lager	Boston Beer Co.
Lager	Brooklyn Brewery
Lighter Than I Look	Figueroa Mountain Brewing

Style A-Z

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

Food Pairings

Cheese	White Cheddar
Entrée	Grilled Meats and Vegetables
Dessert	Fruit Desserts

Glass	Tulip
Hop Aroma/Flavor	Hop flavor and aroma are very low to medium-high. Hop bitterness is very low to medium-high
Common Hop Ingredients	German Noble
Malt Aroma/Flavor	Low to medium-low caramel-type or toasted malt aromas are often present
Common Malt Ingredients	Two-row, Munich, Vienna, Caramel
Palate Body	Soft
Palate Carbonation	Medium to High
Palate Length/Finish	Short to Medium
Serving Temperature	45-50°F
Water Type	Varies

Yeast

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

German-Style Dunkel

Style Family: Dark Lagers

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

German-Style Dunkel

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

Shedding Light on the German Dunkel

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

Finding German Dunkel Beer

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

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

Quantitative Style Statistics

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



U.S. Commercial Examples

Moondoor Dunkel	Wibby Brewing
Knight Ryder Munich Dunkel	Equinox Brewing
Dunkel	Chuckanut Brewery

Style A-Z

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

Country of Origin Germany

Food Pairings

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

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

Yeast

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

Source: CraftBeer.com

German-Style Marzen / Oktoberfest

Style Family: Dark Lagers

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

Quantitative Style Statistics

OG	1.050 - 1.060
FG	1.012 - 1.020
ABV	5.1% - 6.0%
IBU	18 - 25
BU:GU	0.36 - 0.42
SRM	4 - 15
CO₂ Volumes	2 - 2.5
Apparent Attenuation	67 - 76



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Jalapeno Jack
Entrée	Kielbasa
Dessert	Coconut Flan

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

Yeast

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

German-Style Schwarzbier

Style Family: Dark Lagers

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

Quantitative Style Statistics

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



U.S. Commercial Examples

Once You Go Schwarz...	Figuroa Mountain Brewing
Black Bavarian	Sprecher Brewing Co.
Sam Adams Black Lager	Boston Beer

Style A-Z

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

Food Pairings

Cheese	Munster-Style Cheese
Entrée	Mushroom Strudel
Dessert	Fruit Tart

Glass	Flute
Hop Aroma/Flavor	Hop aroma and flavor are very low to low, deriving from noble-type hops. Hop bitterness is low to medium
Common Hop Ingredients	German Noble
Malt Aroma/Flavor	Reminiscent of bitter chocolate or coffee. Malt sweetness is low to medium, and incorporates mild roasted malt character without the associated bitterness
Common Malt Ingredients	Pilsner, Munich, Crystal, Chocolate Malt, Black Roasted Barley, Carafa Special II
Palate Body	Soft
Palate Carbonation	Medium to High
Palate Length/Finish	Medium
Serving Temperature	45-50°F
Water Type	Varies

Yeast

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

Vienna-Style Lager

Style Family: Dark Lagers

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

Quantitative Style Statistics

OG	1.046 - 1.056
FG	1.012 - 1.018
ABV	4.8% - 5.4%
IBU	22 - 28
BU:GU	0.48 - 0.50
SRM	12 - 26
CO₂ Volumes	2 - 2.5
Apparent Attenuation	68 - 74



U.S. Commercial Examples

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

Style A-Z

Alcohol	Mild
Carbonation (Visual)	Medium Rising Bubbles
Clarity	Brilliant to Clear
Color	Copper to Reddish Brown
Country of Origin	Germany

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
Common Hop Ingredients	German Noble
Malt Aroma/Flavor	Aroma should have a notable degree of toasted and/or slightly roasted malt character. Malt flavor is slightly sweet
Common Malt Ingredients	Vienna
Palate Body	Soft
Palate Carbonation	Medium
Palate Length/Finish	Short to Medium
Serving Temperature	45-50°F
Water Type	Hard carbonate water

Yeast

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

American Brown Ale

Style Family: Brown Ales

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

Quantitative Style Statistics

OG	1.040 - 1.060
FG	1.010 - 1.018
ABV	4.2% - 6.3%
IBU	25 - 45
BU:GU	0.62 - 0.75
SRM	15 - 26
CO₂ Volumes	2 - 2.5
Apparent Attenuation	70 - 75



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Aged Gouda
Entrée	Grilled Meats and Vegetables
Dessert	Pear Fritters

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

Yeast

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

English-Style Brown Ale

Style Family: Brown Ales

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

English-Style Brown Ale

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

Refining English Brown Ale Beer

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

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

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

Quantitative Style Statistics

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



U.S. Commercial Examples

Bandit Brown	City Star Brewing
Nautical Nut Brown	AleSmith Brewing Co.
Boulder Garden Brown	Orlison Brewing Co.

Style A-Z

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

Food Pairings

Cheese	Aged Gouda
Entrée	Roasted Pork, Steak, Nuts

Dessert	Pear Fritters
Glass	Nonic Pint
Hop Aroma/Flavor	Hop aroma and flavor is very low. Hop bitterness is very low to low
Common Hop Ingredients	Kent Goldings
Malt Aroma/Flavor	Balance ranges from dry to sweet maltiness. Roast malt tones of toffee, nuts and caramel sometimes contribute to the flavor profile
Common Malt Ingredients	Pale Ale, Special Roast, Victory, Crystal, Pale Chocolate
Palate Body	Soft
Palate Carbonation	Low to Medium
Palate Length/Finish	Short to Medium
Serving Temperature	50-55°F
Water Type	Moderate carbonate water

Yeast

Type	Ale
Phenols	Not common to style
Esters	Fruit (varies)
Fermentation Byproducts	Diacetyl should be very low, if evident

Source: CraftBeer.com

English-Style Mild

Style Family: Brown Ales

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

Quantitative Style Statistics

OG	1.030 - 1.036
FG	1.004 - 1.008
ABV	3.4% - 4.4%
IBU	10 - 24
BU:GU	0.33 - 0.67
SRM	17 - 34
CO₂ Volumes	1 - 1.5
Apparent Attenuation	78 - 87



U.S. Commercial Examples

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

Style A-Z

Alcohol	Not Detectable
Carbonation (Visual)	Slow to Medium Rising Bubbles
Clarity	Clear to Slight Haze
Color	Reddish Brown to Very Dark
Country of Origin	United Kingdom

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
Common Hop Ingredients	Kent Goldings
Malt Aroma/Flavor	Caramel, Chocolate, Coffee, Licorice, Raisin, Molasses. Malt flavors dominate the flavor profile
Common 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
Serving Temperature	50-55°F
Water Type	Varies

Yeast

Type	Ale
Phenols	Not common to style
Esters	Fruity-ester flavors, if present, are very low to medium-low
Fermentation Byproducts	Diacetyl at low levels is common

American IPA

Style Family: India Pale Ales

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

Quantitative Style Statistics

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

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

Style A-Z

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

Food Pairings

Cheese	Blue Cheeses
Entrée	Spicy Tuna Roll
Dessert	Persimmon Rice Pudding

Glass	Tulip
Hop Aroma/Flavor	Hop aroma is high and hop flavor is strong both with floral qualities and citrus-like, piney, resinous or sulfur-like American-variety hop character. Hop bitterness is medium-high to very high
Common Hop Ingredients	Centennial, Simcoe, Amarillo
Malt Aroma/Flavor	Biscuit, Bready, Caramel
Common Malt Ingredients	American Two-Row
Palate Body	Soft to Sticky
Palate Carbonation	Medium to High
Palate Length/Finish	Medium to Long
Serving Temperature	50-55°F
Water Type	High mineral content

Yeast

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

English-Style IPA

Style Family: India Pale Ales

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

English India Pale Ale

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

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

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

Locating the Next India Pale Ale

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

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

Quantitative Style Statistics

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

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

Style A-Z

Alcohol	Not Detectable to Noticeable
Carbonation (Visual)	Medium to Fast Rising Bubbles

Clarity Clear to Slight Haze
Color Gold to Copper
Country of Origin United Kingdom

Food Pairings

Cheese Aged Cheddar
Entrée Fettuccine Alfredo
Dessert Ginger Spice Cake

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

Yeast

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

Source: CraftBeer.com

Imperial India Pale Ale

Style Family: India Pale Ales

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

Imperial India Pale Ale Basics

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

America's Spin on IPAs

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

Finding Craft Breweries that Serve IPA Beers

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

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

Quantitative Style Statistics

OG	1.075 - 1.100
FG	1.012 - 1.020
ABV	7.6% - 10.6%
IBU	65 - 100
BU:GU	0.87 - 1.00
SRM	5 - 16
CO₂ Volumes	2 - 2.5
Apparent Attenuation	80 - 84



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

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

Glass Tulip
Hop Aroma/Flavor Hop flavor and aroma are very high, should be fresh and lively and should not be harsh in quality, deriving from any variety of hops. Hop bitterness is very high but not harsh
Common Hop Ingredients Varies
Malt Aroma/Flavor Malt character is medium to high
Common Malt Ingredients American Two-Row, Crystal, Malted Wheat
Palate Body Mouth-Coating
Palate Carbonation Medium to High
Palate Length/Finish Long
Serving Temperature 50-55°F
Water Type Varies

Yeast

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

Source: CraftBeer.com

New England IPA

Style Family: India Pale Ales

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

Quantitative Style Statistics

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



U.S. Commercial Examples

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

Style A-Z

Alcohol	Noticeable
Carbonation (Visual)	
Clarity	Hazy
Brewing/Conditioning Process	Late hopping and Dry Hopping is common, along with the use of wheat and oats.
Color	
Country of Origin	United States

Food Pairings

Cheese	Goat Blue
Entrée	Hawaiian Pork Tenderloin
Dessert	Macha Creme Brulee

Glass	Nonic Pint
Hop Aroma/Flavor	Medium-high to very high hop aroma and flavor are present, with attributes typical of hops from any origin. Descriptors such as "juicy" are often used to describe the taste and aroma hop-derived attributes present in these beers.
Common Hop Ingredients	Citra, Mosaic, Velma
Malt Aroma/Flavor	Neutral, grainy, biscuit
Common Malt Ingredients	A variety of English and American base malts can be used
Other ingredients	Oats or Wheat
Palate Body	Soft to Mouth-coating
Palate Carbonation	Low
Palate Length/Finish	Medium
Serving Temperature	45-55°F
Water Type	Chloride additions possible

Yeast

Type	Ale
Phenols	Not common to style
Esters	Peach

American-Style Wheat Wine Ale

Style Family: Wheat Beers

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

Quantitative Style Statistics

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



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Asiago
Entrée	Smoked Trout
Dessert	Peach Sorbet

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

Yeast

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

Source: CraftBeer.com

American Wheat

Style Family: Wheat Beers

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

American Wheat Beer

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

The Origin of Wheat Beer in America

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

Locating Your New Favorite American Wheat Beer

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

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

Quantitative Style Statistics

OG	1.036 - 1.056
FG	1.004 - 1.018
ABV	3.5% - 5.6%
IBU	10 - 35
BU:GU	0.28 - 0.62
SRM	2 - 10
CO₂ Volumes	2.5 approximately
Apparent Attenuation	68 - 89



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese Chèvre
Entrée Salads, Seafood
Dessert Fruit Desserts

Glass Flute
Hop Aroma/Flavor Hop aroma, flavor and bitterness are low to medium
Common Hop Ingredients Willamette, Centennial
Malt Aroma/Flavor Grainy Wheat
Common Malt Ingredients Malted Wheat, American Two-Row
Palate Body Varies
Palate Carbonation Medium to High
Palate Length/Finish Varies
Serving Temperature 40-45°F
Water Type Varies

Yeast

Type Lager or Ale
Phenols Can be present
Esters Can be present
Fermentation Byproducts Very low levels of diacetyl may be acceptable

Source: CraftBeer.com

Belgian-Style Witbier

Style Family: Wheat Beers

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

Quantitative Style Statistics

OG	1.044 - 1.050
FG	1.006 - 1.010
ABV	4.8% - 5.6%
IBU	10 - 17
BU:GU	0.23 - 0.34
SRM	2 - 4
CO₂ Volumes	2 - 2.5
Apparent Attenuation	80 - 86



U.S. Commercial Examples

Optimal Wit	Port City Brewing Co.
Ommegang Witte Ale	Brewery Ommegang
White	Allagash Brewing Co.

Style A-Z

Alcohol	Not Detectable to Mild
Carbonation (Visual)	Fast Rising Bubbles
Clarity	Hazy
Brewing/Conditioning Process	Often bottle-conditioned
Color	Straw to Pale
Country of Origin	Belgium

Food Pairings

Cheese	Mascarpone
Entrée	Moules and Frites
Dessert	Panna Cotta

Glass	Tulip
Hop Aroma/Flavor	Hop flavor and aroma are not perceived to low. Hop bitterness is low, achieved traditionally by the use of noble-type hops
Common Hop Ingredients	German Noble
Malt Aroma/Flavor	Malt aroma and flavor are very low to low
Common Malt Ingredients	Pilsner, Flaked Wheat, Unmalted Wheat, and occasionally oats and malted barley
Other ingredients	Orange Peel, Coriander Seed
Palate Body	Drying
Palate Carbonation	High
Palate Length/Finish	Medium
Serving Temperature	40-45°F
Water Type	Varies

Yeast

Type	Ale
Phenols	Spicy, Pepper
Esters	Orange, Citrus
Fermentation Byproducts	Unfiltered starch and yeast haze should be part of the appearance. Wits are traditionally bottle-conditioned and served cloudy

Berliner-Style Weisse

Style Family: Wheat Beers

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

Quantitative Style Statistics

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

Athena Creature Comforts Brewing Co.

Hottenroth Berliner Weisse The Bruery

Style A-Z

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

Food Pairings

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

Glass	Goblet
Hop Aroma/Flavor	Hop aroma and flavor are not perceived. Hop bitterness is not perceived to very low
Common Hop Ingredients	German Noble
Malt Aroma/Flavor	Not Perceived
Common Malt Ingredients	Pilsner, Malted Wheat
Palate Body	Drying
Palate Carbonation	Low to Medium
Palate Length/Finish	Short to Medium
Serving Temperature	45-50°F
Water Type	Varies

Yeast

Type	Lager or Ale
Phenols	Not common to style

Esters Fruity-ester flavors will be evident
Microorganisms Lactobacillus

Source: CraftBeer.com

German-Style Dunkelweizen

Style Family: Wheat Beers

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

Quantitative Style Statistics

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



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Gouda
Entrée	Roasted Chicken
Dessert	Banana Cream Pie

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

Yeast

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

German-Style Hefeweizen

Style Family: Wheat Beers

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

German-Style Hefeweizen

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

Hefeweizen Beer

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

Tracking Down German Hefeweizen

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

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

Quantitative Style Statistics

OG	1.047 - 1.056
FG	1.008 - 1.016
ABV	4.9% - 5.6%
IBU	10 - 15
BU:GU	0.21 - 0.27
SRM	3 - 9
CO₂ Volumes	2.5 - 3
Apparent Attenuation	71 - 83

U.S. Commercial Examples

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

Style A-Z

Alcohol	Mild
Carbonation (Visual)	Fast Rising Bubbles



Clarity Hazy
Brewing/Conditioning Process A decoction mash is sometimes used
Color Straw to Amber
Country of Origin Germany

Food Pairings

Cheese Chèvre
Entrée Seafood
Dessert Key Lime Pie

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

Yeast

Type Weizen Ale
Phenols Clove
Esters Banana

Source: CraftBeer.com

American Barley Wine

Style Family: Strong Ales

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

Quantitative Style Statistics

OG	1.090 - 1.120
FG	1.024 - 1.028
ABV	8.5% - 12.2%
IBU	60 - 100
BU:GU	0.67 - 0.83
SRM	11 - 18
CO₂ Volumes	2 - 2.5
Apparent Attenuation	73 - 77



U.S. Commercial Examples

Bigfoot	Sierra Nevada Brewing Co.
Old Numbskull	AleSmith Brewing Co.
Toad Choker Barley Wine	Nine Band Brewing Co.

Style A-Z

Alcohol	Noticeable to Hot
Carbonation (Visual)	Slow to Medium Rising Bubbles
Clarity	Clear to Brilliant
Brewing/Conditioning Process	Dry-hopping and aging are common
Color	Amber to Deep Red or Copper-Garnet
Country of Origin	United States

Food Pairings

Cheese	Strong Blue Cheeses
Entrée	Beef Cheek
Dessert	Rich Desserts

Glass	Snifter
Hop Aroma/Flavor	Hop aroma and flavor are medium to very high. Hop bitterness is high. American-type hops are often used, but not necessary for this style
Common Hop Ingredients	Magnum, Chinook, Centennial, Amarillo
Malt Aroma/Flavor	Caramel, Toffee, Bready, Sweet
Common 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
Serving Temperature	50-55°F
Water Type	Varies

Yeast

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

Quantitative Style Statistics

OG	1.080 - 1.100
FG	1.020 - 1.028
ABV	8%-10.6%
IBU	55 - 85
BU:GU	0.69 - 0.85
SRM	10 - 17
CO₂ Volumes	2 - 2.5
Apparent Attenuation	72 - 75



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Mozzarella
Entrée	Corned Beef Hash
Dessert	Toffee Pudding

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

Yeast

Type	Ale
Phenols	Not common to style
Esters	Medium.

British-Style Barley Wine Ale

Style Family: Strong Ales

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

British-Style Barley Wine Ale

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

Deconstructing Barley Wine

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

Tracking Down Your Next Barley Wine Beer

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

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

Quantitative Style Statistics

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



U.S. Commercial Examples

Blithering Idiot	Weyerbacher Brewing Co.
Old Stock Ale	North Coast Brewing Co.
Barley Wine Ale	Dick's Brewing Co.

Style A-Z

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

Food Pairings

Cheese	English Stilton
Entrée	Moroccan Duck
Dessert	Dark Chocolate

Glass	Snifter
Hop Aroma/Flavor	Hop flavor and aroma are very low to medium. Hop bitterness is low to medium. English-type hops are often used, but not necessary for this style
Common Hop Ingredients	Kent Goldings, Horizon
Malt Aroma/Flavor	Nutty, Caramel, Biscuit
Common Malt Ingredients	English Pale, CaraMunich, Crystal
Palate Body	Mouth-Coating
Palate Carbonation	Low to Medium
Palate Length/Finish	Varies
Serving Temperature	50-55°F
Water Type	Varies

Yeast

Type	Ale
Phenols	Not common to style
Esters	Fruity-ester characters are often high and balanced with the high alcohol content
Fermentation Byproducts	Low levels of diacetyl may be acceptable

Source: CraftBeer.com

English-Style Old Ale

Style Family: Strong Ales

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

Quantitative Style Statistics

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
Heini's Good Cheer	Roundabout Brewery

Style A-Z

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

Food Pairings

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

Glass	Snifter
Hop Aroma/Flavor	Hop aroma and flavor are not perceived to medium. Hop bitterness is minimal but evident.
Common Hop Ingredients	Kent Goldings
Malt Aroma/Flavor	A malty and sometimes caramel-like sweetness may be evident.
Common Malt Ingredients	Pale, Chocolate, Black Patent
Other ingredients	Molasses, Treacle, Invert Sugar, Dark Sugar
Palate Body	Moderate to Mouth-Coating
Palate Carbonation	Low to Medium
Palate Length/Finish	Long
Serving Temperature	40-45°F
Water Type	Varies

Yeast

Type	Ale, Brettanomyces possible
Phenols	Not common to style.
Esters	Fruit (Varies)
Microorganisms	Lactobacillus possible. Horsey, goaty, leathery and phenolic character evolved from Brettanomyces organisms and acidity may be present but should be at low levels and balanced with other flavors.

Fermentation Byproducts Diacetyl is acceptable at very low levels.

Source: CraftBeer.com

Belgian-Style Blonde Ale

Style Family: Belgian Styles

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

Quantitative Style Statistics

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



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Brie
Entrée	Sweet and Sour Chicken
Dessert	Angel Food Cake

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

Yeast

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

Source: CraftBeer.com

Belgian-Style Dubbel

Style Family: Belgian Styles

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

Quantitative Style Statistics

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



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

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

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

Yeast

Type	Ale
Phenols	Spicy, Pepper, Rose-like, Perfumy
Esters	Fruit (Banana)
Fermentation Byproducts	Slight yeast haze is often evident when bottle-conditioned

Belgian-Style Golden Strong Ale

Style Family: Belgian Styles

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

Quantitative Style Statistics

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
Treachery	12Degree Brewing

Style A-Z

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

Food Pairings

Cheese	Triple Creme
Entrée	Beer Battered Fried Shrimp
Dessert	Baklava

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

Yeast

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

Belgian-Style Pale Ale

Style Family: Belgian Styles

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

Quantitative Style Statistics

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



U.S. Commercial Examples

Rare Vos	Brewery Ommegang
Saints Devotion	The Lost Abbey
Perdition	Russian River Brewing Co.

Style A-Z

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

Food Pairings

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

Glass	Tulip
Hop Aroma/Flavor	Hop aroma and flavor are low but noticeable; noble-type hops are commonly used. Hop bitterness is low but noticeable
Common Hop Ingredients	Kent Goldings
Malt Aroma/Flavor	Caramel, Toast
Common Malt Ingredients	Pilsner, CaraMunich, Biscuit
Other ingredients	Belgian Candi Sugar (occasionally)
Palate Body	Moderate
Palate Carbonation	Medium
Palate Length/Finish	Short to Medium
Serving Temperature	40-50°F
Water Type	Varies

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

Belgian-Style Quadrupel

Style Family: Belgian Styles

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

Quantitative Style Statistics

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



U.S. Commercial Examples

Four	Allagash Brewing Co.
The Sixth Glass	Boulevard Brewing Co.
Salvation	Russian River Brewing Co.

Style A-Z

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

Food Pairings

Cheese	Aged Gouda
Entrée	Roasted Duck
Dessert	Bread Pudding

Glass	Tulip
Hop Aroma/Flavor	Hop aroma and flavor are not perceived to very low. Hop bitterness is low to medium-low
Common Hop Ingredients	Varies
Malt Aroma/Flavor	Caramel, dark sugar and malty sweet flavors and aromas can be intense, not cloying, while complementing fruitiness
Common Malt Ingredients	Varies
Palate Body	Mouth-Coating
Palate Carbonation	Medium
Palate Length/Finish	Medium to Long
Serving Temperature	50-55°F
Water Type	Varies

Yeast

Type	Ale
Phenols	Clove-like phenolic flavor and aroma should not be evident
Esters	Complex fruity flavors reminiscent of raisins, dates, figs, grapes and/or plums emerge, often accompanied with a hint of wine-like character. Perception of alcohol can be extreme

Source: CraftBeer.com

Belgian-Style Saison

Style Family: Belgian Styles

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

Quantitative Style Statistics

OG	1.040 - 1.080
FG	1.010 - 1.014
ABV	4.4% - 8.4%
IBU	20 - 38
BU:GU	0.50 - 0.50
SRM	4 - 14
CO₂ Volumes	3 - 3.5
Apparent Attenuation	83 - 75



U.S. Commercial Examples

Saison	Funkwerks
Red Barn	The Lost Abbey
Hennepin	Brewery Ommegang

Style A-Z

Alcohol	Mild to Noticeable
Carbonation (Visual)	Fast Rising Bubbles
Clarity	Slight Haze
Brewing/Conditioning Process	Often bottle-conditioned, sometimes dry-hopped and fermented at higher temperatures
Color	Pale to Light Brown
Country of Origin	Belgium

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
Common Hop Ingredients	Noble, Styrian, East Kent Goldings
Malt Aroma/Flavor	Malt flavor is low but provides foundation for the overall balance
Common 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
Serving Temperature	45-55°F
Water Type	High sulfate content

Yeast

Type	Ale, Brettanomyces possible
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. The Belgian-style tripel is similar to Belgian-style golden strong ales, but are generally darker and have a more noticeable malt sweetness.

Quantitative Style Statistics

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



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Triple Creme
Entrée	Roasted Turkey
Dessert	Caramelized Banana Creme Brulee

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

Yeast

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

American Cream Ale

Style Family: Hybrid Beers

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

Quantitative Style Statistics

OG	1.044 - 1.052
FG	1.004 - 1.010
ABV	4.3% - 5.7%
IBU	10 - 22
BU:GU	0.23 - 0.42
SRM	2 - 5
CO₂ Volumes	2.5 approximately
Apparent Attenuation	81 - 91



U.S. Commercial Examples

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

Style A-Z

Alcohol	Not Detectable to Mild
Carbonation (Visual)	Fast Rising Bubbles
Clarity	Brilliant
Brewing/Conditioning Process	Sometimes krausened for carbonation
Color	Straw to Gold
Country of Origin	United States

Food Pairings

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

Glass	Flute
Hop Aroma/Flavor	Hop aroma is usually absent, and hop flavor is very low to low. Hop bitterness is very low to low
Common Hop Ingredients	Liberty
Malt Aroma/Flavor	Grainy
Common Malt Ingredients	Pilsner
Other ingredients	Simple Sugar, Maize
Palate Body	Soft
Palate Carbonation	High
Palate Length/Finish	Short
Serving Temperature	40-45°F
Water Type	Varies

Yeast

Type	Lager or Ale
Phenols	Not common to style
Esters	Not common to style.
Fermentation Byproducts	Fermentation-derived sulfur character and/or DMS flavor should be extremely low or absent from this style of beer. Diacetyl flavor should not be perceived.

Source: CraftBeer.com

French-Style Biere de Garde

Style Family: Hybrid Beers

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

Quantitative Style Statistics

OG	1.060 - 1.080
FG	1.012 - 1.024
ABV	4.4% - 8.0%
IBU	20 - 30
BU:GU	0.33 - 0.38
SRM	7 - 16
CO₂ Volumes	2.5 - 3
Apparent Attenuation	70 - 80



U.S. Commercial Examples

Domaine DuPage	Two Brothers Brewing Co.
Biere De Garde	
Schlafly Beer, The Saint Louis Brewery	
Avant Garde	The Lost Abbey

Style A-Z

Alcohol	Mild to Noticeable
Carbonation (Visual)	Fast Rising Bubbles
Clarity	Clear to Slight Haze
Color	Light Amber to Chestnut Brown or Red
Country of Origin	France

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
Common Hop Ingredients	Fuggle
Malt Aroma/Flavor	Toast, Caramel, Toffee
Common 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
Serving Temperature	45-55°F
Water Type	Soft Water

Yeast

Type	Ale, Brettanomyces possible
Phenols	Not common to style
Esters	Fruity-ester flavors can be low to medium in 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, corky and/or musty aromas are acceptable

Source: CraftBeer.com

California Common

Style Family: Hybrid Beers

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

Quantitative Style Statistics

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

Style A-Z

Alcohol	Not Detectable to Mild
Carbonation (Visual)	Medium to Fast Rising Bubbles
Clarity	Clear
Brewing/Conditioning Process	Cool ale fermentation temperatures used to ferment this lager beer
Color	Light Amber to Medium Amber
Country of Origin	United States

Food Pairings

Cheese	Feta
Entrée	Pork Loin
Dessert	Bread Pudding

Glass	Nonic Pint
Hop Aroma/Flavor	Hop flavor is low to medium-low and may present as Woody, Rustic, or Minty. Hop bitterness is medium to medium-high
Common Hop Ingredients	Northern Brewer
Malt Aroma/Flavor	Noticeable caramel-type malt flavor should be present
Common Malt Ingredients	Pale, Munich, Crystal, Victory, Pale Chocolate
Palate Body	Drying
Palate Carbonation	Medium to High
Palate Length/Finish	Short
Serving Temperature	50-55°F
Water Type	Varies

Yeast

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

German-Style Brown/Altbier

Style Family: Hybrid Beers

Originally from the Düsseldorf area of Germany, the German-Style Brown/Altbier strikes a balance between hop and malt flavors and aromas, but can have low fruity esters and some 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

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



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Emmental
Entrée	Grilled Salmon
Dessert	Apple Pie

Glass	Tulip
Hop Aroma/Flavor	Hop flavor is low to medium. Hop bitterness is medium to very high (although the 25 to 35 IBU range is more normal for the majority of Altbiers from Düsseldorf)
Common Hop Ingredients	Spalt, Magnum, Tettnang
Malt Aroma/Flavor	Sweet malt character that may have a rich, biscuity, and/or light caramel flavor
Common Malt Ingredients	Pilsner, Munich, CaraMunich, Carafa Special II, Aromatic
Other ingredients	Wheat (occasionally)
Palate Body	Soft
Palate Carbonation	Medium to High
Palate Length/Finish	Short
Serving Temperature	45-50°F
Water Type	Moderate carbonate water

Yeast

Type	Ale
Phenols	Not common to style
Esters	Fruity-ester flavors, if present, can be low

German-Style Kolsch

Style Family: Hybrid Beers

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

German-Style Kolsch

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

Kolsch Beer in America

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

Finding Your Next Favorite German Beer

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

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

Quantitative Style Statistics

OG	1.042 - 1.048
FG	1.006 - 1.010
ABV	4.8% - 5.3%
IBU	18 - 28
BU:GU	0.43 - 0.58
SRM	3 - 6
CO2 Volumes	2.5 approximately
Apparent Attenuation	79 - 86



U.S. Commercial Examples

Light of Cologne	Ornery Beer Co.
Travelin' Light Kolsch	Left Hand Brewing Co.
Summer Ale	Alaskan Brewing Co.

Style A-Z

Alcohol	Not Detectable
Carbonation (Visual)	Medium to Fast Rising Bubbles
Clarity	Brilliant
Brewing/Conditioning Process	Commonly conditioned at colder temperatures (known as 'lagering')
Color	Straw to Gold
Country of Origin	Germany

Food Pairings

Cheese Nutty Cheeses
Entrée Bratwurst
Dessert Light Apricot Cake

Glass Flute
Hop Aroma/Flavor Hop flavor is low and, if evident, should express noble hop character. Hop bitterness is medium
Common Hop Ingredients German Noble
Malt Aroma/Flavor Malt character is a very low to low with a soft sweetness
Common Malt Ingredients Pilsner, Vienna
Other ingredients Wheat (occasionally)
Palate Body Soft
Palate Carbonation Medium to High
Palate Length/Finish Short
Serving Temperature 40-45°F
Water Type Varies

Yeast

Type Ale
Phenols Not common to style
Esters Light pear, apple or Riesling wine-like fruitiness may be apparent
Fermentation Byproducts Low-level sulfur notes are acceptable

Source: CraftBeer.com

Irish-Style Red Beer

Style Family: Hybrid Beers

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

Irish-Style Red Ale

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

America's Version of Irish Red Ale Beer

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

American Craft Breweries Serving Irish Red Ale

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

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

Quantitative Style Statistics

OG	1.040 - 1.048
FG	1.010 - 1.014
ABV	4.1% - 4.6%
IBU	20 - 28
BU:GU	0.50 - 0.58
SRM	11 - 18
CO₂ Volumes	2 - 2.5
Apparent Attenuation	71 - 75



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Cheddar
Entrée	Roasted Vegetables
Dessert	Poached Pears

Glass	Nonic Pint
Hop Aroma/Flavor	Hop aroma is not perceived or low. Hop flavor and bitterness are medium
Common Hop Ingredients	Kent Goldings
Malt Aroma/Flavor	Low to medium candy-like caramel malt sweetness is present. May have a subtle degree of roasted barley or roasted malt character and complexity
Common Malt Ingredients	Pale, Crystal, Roasted Barley
Other ingredients	May contain corn, rice or sugar adjuncts
Palate Body	Soft to Moderate
Palate Carbonation	Medium to High
Palate Length/Finish	Short
Serving Temperature	45-55°F
Water Type	Varies

Yeast

Type	Lager or Ale
Phenols	Not common to style
Esters	Low levels of fruity-ester flavor are acceptable
Fermentation Byproducts	Diacetyl should be absent or at very low levels

Source: CraftBeer.com

American Imperial Porter

Style Family: Porters

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

Quantitative Style Statistics

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

Northstar Imperial Porter	Twisted Pine Brewing Co.
Imperial Porter	Long Trail Brewing Co.
Imperial Porter	Shipyards Brewing Co.

Style A-Z

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

Food Pairings

Cheese	Smoked Gouda
Entrée	Chicken Mole Enchiladas
Dessert	Blondie Butterscotch Brownies

Glass	Tulip
Hop Aroma/Flavor	Hop aroma and flavor are low to medium-high. Hop bitterness is medium-low to medium
Common 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
Common Malt Ingredients	Varies
Palate Body	Mouth-Coating
Palate Carbonation	Medium
Palate Length/Finish	Medium to Long
Serving Temperature	50-55°F
Water Type	Varies

Yeast

Type	Ale
Phenols	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

Baltic-Style Porter

Style Family: Porters

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

Quantitative Style Statistics

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



U.S. Commercial Examples

The Duck-Rabbit Baltic Porter	Duck Rabbit Craft Brewery
Smuttynose Baltic Porter	Smuttynose Brewing Company
Siberian Silk	La Cumbre Brewing Co.

Style A-Z

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

Food Pairings

Cheese	Aged Gouda
Entrée	Prime Rib
Dessert	Deconstructed S'mores

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

Yeast

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

Fermentation Byproducts Diacetyl and DMS flavors should not be apparent

Source: CraftBeer.com

English-Style Brown Porter

Style Family: Porters

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

Quantitative Style Statistics

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	Piney River Brewing Co.
Pluff Mud Porter	Holy City Brewing Co.
Porter	Back East Brewing Co.

Style A-Z

Alcohol	Mild
Carbonation (Visual)	Slow to Fast Rising Bubbles
Clarity	Opaque
Color	Dark Brown (may have red tint) to Very Dark
Country of Origin	United Kingdom

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
Common Hop Ingredients	Fuggles
Malt Aroma/Flavor	Nutty, Chocolate, Caramel, Bready, Toffee
Common 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
Serving Temperature	50-55°F
Water Type	Moderate carbonate water

Yeast

Type	Ale
Phenols	Not common to style
Esters	Fruity esters may be present

Robust Porter

Style Family: Porters

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

Quantitative Style Statistics

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
Carbonation (Visual)	Slow to Fast Rising Bubbles
Clarity	Opaque
Color	Very Dark to Black
Country of Origin	United Kingdom

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
Common 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
Common 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
Serving Temperature	50-55°F
Water Type	Varies

Yeast

Type	Ale
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

Source: CraftBeer.com

Smoke Porter

Style Family: Porters

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

Quantitative Style Statistics

OG	1.050 - 1.065
FG	1.010 - 1.018
ABV	5.1% - 8.9%
IBU	20 - 40
BU:GU	0.40 - 0.62
SRM	20+
CO₂ Volumes	Varies
Apparent Attenuation	72 - 80



U.S. Commercial Examples

Smoked Porter	Alaskan Brewing Co.
Smoked Porter	Stone Brewing Co.
Smoked Porter	Epic Brewing Co.,

Style A-Z

Alcohol	Varies
Carbonation (Visual)	Varies
Clarity	Varies
Brewing/Conditioning Process	Use of smoked malts is common
Color	Dark Brown to Black
Country of Origin	Undetermined

Food Pairings

Cheese	Red Dragon Cheddar
Entrée	Grilled Sausage
Dessert	S'mores

Glass	Nonic Pint
Hop Aroma/Flavor	Hop aroma and flavor are not perceived to medium. Hop bitterness is medium to medium-high
Common Hop Ingredients	Kent Goldings, Willamette
Malt Aroma/Flavor	Black malt character can be perceived in some porters, while others may be absent of strong roasted character. Medium to high malt sweetness, caramel and chocolate are acceptable
Common Malt Ingredients	Crystal, Chocolate, Black Patent
Other ingredients	Common woods used by U.S. craft brewers to smoke a variety of malts: Apple, Alder, Beech, Cherry, Hickory, Mesquite, Oak
Palate Body	Soft
Palate Carbonation	Low to High
Palate Length/Finish	Medium to Long
Serving Temperature	50-55°F
Water Type	Varies

Yeast

Type	Ale
Phenols	Not common to style
Esters	Fruity-ester aroma is acceptable. A mild to assertive smoke malt aroma will be in balance with other aroma characters

American Imperial Stout

Style Family: Stouts

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

Quantitative Style Statistics

OG	1.080 - 1.100
FG	1.020 - 1.030
ABV	7.0% - 12.0%
IBU	50 - 80
BU:GU	0.62 - 0.80
SRM	40+
CO₂ Volumes	2 - 2.5
Apparent Attenuation	70 - 75



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

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

Glass	Snifter
Hop Aroma/Flavor	Hop aroma and flavor are medium-high to high, with floral, citrus and/or herbal hop aromas. Hop bitterness is medium-high to very high and balanced with the malt character
Common Hop Ingredients	Horizon, Kent Goldings
Malt Aroma/Flavor	Bittersweet Chocolate, Cocoa, Coffee
Common Malt Ingredients	Pale, Black Roasted Barley, Special "B", CaraMunich, Chocolate, Pale Chocolate
Palate Body	Mouth-Coating
Palate Carbonation	Low to Medium
Palate Length/Finish	Long
Serving Temperature	50-55°F
Water Type	Varies

Yeast

Type	Ale
Phenols	Not common to style
Esters	Fruity esters are generally high

American Stout

Style Family: Stouts

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

American Stout

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

Stout Beer in America

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

Finding Your Next American Stout Beer

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

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

Quantitative Style Statistics

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



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese Sharp Cheddar
Entrée Grilled Lamb
Dessert Coffee Cake

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

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

Source: CraftBeer.com

English-Style Oatmeal Stout

Style Family: Stouts

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

Quantitative Style Statistics

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	Figuroa Mountain Brewing Co.
Back Road Stout	Millstream Brewing Co.
Velvet Merlin	Firestone Walker Brewing Co.

Style A-Z

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

Food Pairings

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

Glass	Nonic Pint
Hop Aroma/Flavor	Hop aroma and flavor are optional, but should not overpower the overall balance if present. Hop bitterness is medium
Common Hop Ingredients	Kent Goldings
Malt Aroma/Flavor	Coffee-like roasted barley and roasted malt aromas are prominent. Caramel-like and chocolate-like roasted malt aroma should be evident
Common Malt Ingredients	Pale, Flaked Oats, Chocolate, Victory, Crystal, Black Roasted Barley
Other ingredients	Oats
Palate Body	Mouth-Coating
Palate Carbonation	Low to Medium
Palate Length/Finish	Medium
Serving Temperature	50-55°F
Water Type	Varies

Yeast

Type	Ale
Phenols	Not common to style
Esters	Fruity ester 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

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



U.S. Commercial Examples

Milk Stout	Left Hand Brewing Co.
Udder Love	Beachwood Brewery & BBQ
Samuel Adams Cream Stout	Boston Beer Co.

Style A-Z

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

Food Pairings

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

Glass	Nonic Pint
Hop Aroma/Flavor	Hop aroma and flavor are not perceived. Hop bitterness is low to medium-low and serves to balance and suppress some of the sweetness without contributing apparent flavor nor aroma
Common Hop Ingredients	Kent Goldings
Malt Aroma/Flavor	Malt sweetness, chocolate, and caramel should dominate the flavor profile. Malt bitterness is low to medium-low and derived from roasted malt or barley
Common Malt Ingredients	British Pale Ale, Black Patent, Pale Chocolate, Crystal
Other ingredients	Lactose
Palate Body	Mouth-Coating
Palate Carbonation	Low to Medium
Palate Length/Finish	Medium
Serving Temperature	50-55°F
Water Type	High carbonate water

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

Irish-Style Dry Stout

Style Family: Stouts

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

Quantitative Style Statistics

OG	1.038 - 1.048
FG	1.008 - 1.012
ABV	4.2% - 5.3%
IBU	30 - 40
BU:GU	0.79 - 0.83
SRM	40+
CO₂ Volumes	1 - 1.5
Apparent Attenuation	75 - 79



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

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

Glass	Nonic Pint
Hop Aroma/Flavor	Hop aroma and flavor are not perceived to low, from European-type hops. Hop bitterness is medium to medium high
Common Hop Ingredients	Kent Goldings
Malt Aroma/Flavor	Dry stouts achieve a dry-roasted character through the use of roasted barley. Initial malt and light caramel flavors give way to a distinctive dry-roasted bitterness in the finish. Emphasis of coffee-like roasted barley and a moderate degree of roasted malt flavors define much of the character
Common Malt Ingredients	British Pale Ale, Flaked Barley, Black Roasted Barley
Palate Body	Soft to Mouth-Coating
Palate Carbonation	Low to Medium
Palate Length/Finish	Short to Medium
Serving Temperature	50-55°F
Water Type	Moderate carbonate water

Yeast

Type	Ale
Phenols	Not common to style.
Esters	Fruity esters are minimal and overshadowed by malt, high hop bitterness and roasted barley character
Fermentation Byproducts	Diacetyl should be very low, if evident

German-Style Bock

Style Family: Bocks

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

Quantitative Style Statistics

OG	1.066 - 1.074
FG	1.018 - 1.024
ABV	6.3% - 7.6%
IBU	20 - 30
BU:GU	0.30 - 0.41
SRM	20 - 30
CO2 Volumes	2.5 approximately
Apparent Attenuation	68 - 73



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Aged Swiss
Entrée	Grilled Rib-Eye
Dessert	Chocolate

Glass	Tulip
Hop Aroma/Flavor	Hop flavor is low. Hop bitterness is perceived as medium, increasing proportionately with starting gravity
Common Hop Ingredients	German Noble
Malt Aroma/Flavor	High malt character with aromas of toasted or nut-like malt, but not caramel
Common Malt Ingredients	Pilsner, Munich, CaraMunich, Meussdoerffer Rost, Melanoidin
Palate Body	Soft
Palate Carbonation	Low to Medium
Palate Length/Finish	Short to Medium
Serving Temperature	45-50°F
Water Type	Moderate carbonate water

Yeast

Type	Lager
Phenols	Not common to style.
Esters	Fruity-ester aromas should be minimal, if present

German-Style Doppelbock

Style Family: Bocks

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

Quantitative Style Statistics

OG	1.074 - 1.080
FG	1.014 - 1.020
ABV	6.6% - 7.9%
IBU	17 - 27
BU:GU	0.23 - 0.34
SRM	12 - 30
CO₂ Volumes	2.5 approximately
Apparent Attenuation	75 - 81



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Strong Cheeses
Entrée	Pork or Ham
Dessert	German Chocolate Cake

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

Yeast

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

German-Style Maibock

Style Family: Bocks

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

Quantitative Style Statistics

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

Food 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
Common Hop Ingredients	German Noble
Malt Aroma/Flavor	A lightly toasted and/or bready malt aroma is often evident. Roasted or heavy toast/caramel malt aromas should be absent
Common Malt Ingredients	Pilsner, Munich, Vienna
Palate Body	Soft
Palate Carbonation	Medium to High
Palate Length/Finish	Short to Medium
Serving Temperature	45-55°F
Water Type	Varies

Yeast

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

German-Style Weizenbock

Style Family: Bocks

The German-style Weizenbock is a wheat version of a German-style bock, or a bigger and beefier dunkelweizen. Malt 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

OG	1.066 - 1.080
FG	1.016 - 1.028
ABV	7.0% - 9.5%
IBU	15 - 35
BU:GU	0.23 - 0.44
SRM	4.5 - 30
CO₂ Volumes	2.5 - 3
Apparent Attenuation	65 - 76



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Manchego
Entrée	Chicken and Dumplings
Dessert	Banana Bread

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

Yeast

Type	Weizen Ale
Phenols	Clove
Esters	Fruity-ester and banana-like elements
Fermentation Byproducts	If served with yeast, appearance may appropriately be very cloudy

Scotch Ale/Wee Heavy

Style Family: Scottish-Style Ales

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

Quantitative Style Statistics

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	Dry Dock Brewing Co.
Way Heavy	Pizza Port Brewing Co.
Real Heavy	Real Ale Brewing Co.

Style A-Z

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

Food Pairings

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

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

Yeast

Type	Ale
Phenols	Not common to style
Esters	Plums, Raisin, Dried Fruit. A peaty/smoky character may be evident at low levels
Fermentation Byproducts	Yeast characters such as diacetyl and sulfur are acceptable at very low levels

Scottish-Style Ale

Style Family: Scottish-Style Ales

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

Quantitative Style Statistics

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



U.S. Commercial Examples

Scottish Ale	Campbell Brewing Co.
Wee Heavy	Maui Brewing Co.
Kilt Lifter	Four Peaks Brewery

Style A-Z

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

Food Pairings

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

Glass	Thistle
Hop Aroma/Flavor	Hop aroma and flavor are not perceived. Hop bitterness is low.
Common Hop Ingredients	Kent Goldings
Malt Aroma/Flavor	Caramel, Toffee
Common Malt Ingredients	British Pale Ale, Crystal, Honey, Pale Chocolate, Munich and even Roasted Barley
Other ingredients	Wheat Malt, Sugar (occasionally)
Palate Body	Soft
Palate Carbonation	Low to Medium
Palate Length/Finish	Short
Serving Temperature	50-55°F
Water Type	High carbonate water

Yeast

Type	Ale
Phenols	Peaty, Earthy, Smoky
Esters	Not common to style.

Fermentation Byproducts Diacetyl and sulfur are acceptable at very low levels.

Source: CraftBeer.com

American Brett

Style Family: Wild/Sour Beers

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

Quantitative Style Statistics

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



U.S. Commercial Examples

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

Style A-Z

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

Food 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
Common Hop Ingredients	Varies
Malt Aroma/Flavor	Varies
Common Malt Ingredients	Varies
Other ingredients	Fruit (occasionally)
Palate Body	Varies
Palate Carbonation	Low to High
Palate Length/Finish	Varies
Serving Temperature	45-55°F
Water Type	Varies

Yeast

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

American Sour

Style Family: Wild/Sour Beers

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

Quantitative Style Statistics

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



U.S. Commercial Examples

Ching Ching	Bend Brewing Co.
Le Petite Prince	Jester King Brewery
Queen of Tarts	Karl Strauss Brewing Co.

Style A-Z

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

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
Common Hop Ingredients	Varies
Malt Aroma/Flavor	In darker versions, roasted malt, caramel-like and chocolate-like aromas are subtly present
Common Malt Ingredients	Varies
Other ingredients	Varies
Palate Body	Varies
Palate Carbonation	Low to High
Palate Length/Finish	Varies
Serving Temperature	40-50°F
Water Type	Varies

Yeast

Type	Ale, Brettanomyces possible
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

Belgian-Style Flanders

Style Family: Wild/Sour Beers

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

Quantitative Style Statistics

OG	1.044 - 1.056
FG	1.008 - 1.016
ABV	4.8% - 6.6%
IBU	5 - 18
BU:GU	0.11 - 0.32
SRM	12 - 25
CO₂ Volumes	2 - 2.5
Apparent Attenuation	71 - 82



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
Carbonation (Visual)	Medium to Fast Rising Bubbles
Clarity	Brilliant to Slight Haze
Brewing/Conditioning Process	Blending is common. Oak-like or woody characters may be pleasantly integrated into the overall palate when aged in oak barrels
Color	Copper to Very Dark
Country of Origin	Belgium

Food Pairings

Cheese	Mimolette
Entrée	Beef Carbonnade
Dessert	Pumpkin Pie

Glass	Tulip
Hop Aroma/Flavor	Hop aroma and flavor are not perceived. Hop bitterness is perceived to be very low to medium-low
Common Hop Ingredients	Kent Goldings
Malt Aroma/Flavor	Roasted malt aromas including a cocoa-like character are acceptable at low levels. A very low degree of malt sweetness may be present
Common Malt Ingredients	Vienna, Munich Special "B", Aromatic
Palate Body	Varies
Palate Carbonation	Medium to High
Palate Length/Finish	Medium to Long
Serving Temperature	45-50°F
Water Type	Varies

Yeast

Type	Brettanomyces
Phenols	Not common to style
Esters	Fruit-ester aromas, which are often cherry-like, are apparent. May also have notes of raisins, plums, figs and prunes

Microorganisms Lactobacillus possible

Fermentation Byproducts Some versions may be more highly carbonated and, when bottle-conditioned, may appear cloudy when served

Source: CraftBeer.com

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	5.0% - 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.
Hexotic	Two Roads Brewing Co.

Style A-Z

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

Food Pairings

Cheese	Chèvre
Entrée	Pineapple Ceviche
Dessert	Chocolate Creme Caramel

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

Yeast

Type	Ale, <i>Brettanomyces</i> possible
Phenols	Can be present
Esters	Can be present.
Microorganisms	Lactobacillus and <i>Pediococcus</i>
Fermentation Byproducts	Cloudiness is acceptable

Belgian-Style Lambic/Gueuze

Style Family: Wild/Sour Beers

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

Quantitative Style Statistics

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



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Mascarpone with Fruit
Entrée	Shellfish (Mussels)
Dessert	Rich Chocolate Cake

Glass	Tulip
Hop Aroma/Flavor	Hop aroma, flavor and bitterness are not perceived to very low, and can include cheesy or floral lavender notes
Common Hop Ingredients	Aged, stale hops
Malt Aroma/Flavor	Sweet malt characters are not perceived
Common Malt Ingredients	Pilsner, Flaked Wheat
Other ingredients	Unmalted Wheat
Palate Body	Drying to Soft
Palate Carbonation	Very Low to High
Palate Length/Finish	Medium
Serving Temperature	40-50°F
Water Type	Varies

Yeast

Type	Ale, Brettanomyces possible
Esters	High to very high fruity ester aromas are present
Microorganisms	Lactobacillus and Pediococcus

Fermentation Byproducts Characteristic horsey, goaty, leathery and phenolic aromas derived from Brettanomyces yeast are often present at moderate levels Source: CraftBeer.com

Contemporary Gose

Style Family: Wild/Sour Beers

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

Quantitative Style Statistics

OG	1.036 - 1.056
FG	1.008 - 1.012
ABV	4.4-5.4
IBU	10 - 15
BU:GU	0.28 - 0.27
SRM	3 to 9
CO₂ Volumes	3.3 - 4.5
Apparent Attenuation	77.78 - 78.5



U.S. Commercial Examples

Old Pro Gose	Union Craft Brewing
The Kimmie, The Yink & The Holy Gose	Anderson Valley Brewing Co.
Gose	Westbrook Brewing Co.

Style A-Z

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

Food Pairings

Cheese	Queso Fresco
Entrée	Watermelon Salad
Dessert	Greek Yogurt Lemon Mousse

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

Yeast

Type	Ale
Microorganisms	Lactobacillus, Brettanomyces
Fermentation Byproducts	

Horsey, leathery or earthy flavors contributed by Brettanomyces yeasts may be evident but have a very low profile, as this beer is not excessively aged

Source: CraftBeer.com

American Lager

Style Family: Pilseners and Pale Lagers

American lager has little in the way of hop and malt character. A straw to gold, very clean and crisp, highly carbonated lager.

Quantitative Style Statistics

OG	1.040 - 1.048
FG	1.006 - 1.014
ABV	4.1%-5.1%
IBU	5 - 15
BU:GU	0.13 - 0.31
SRM	2 - 6
CO₂ Volumes	2.2 - 2.7
Apparent Attenuation	70.83 - 85.00



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Smear Ripened Cheeses
Entrée	Pho
Dessert	Kettle Corn Balls

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

Yeast

Type	Lager
Esters	Low fruity-ester flavors are acceptable

Source: CraftBeer.com

Bohemian-Style Pilsener

Style Family: Pilseners and Pale Lagers

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

Quantitative Style Statistics

OG	1.044 - 1.056
FG	1.014 - 1.020
ABV	4.1% - 5.1%
IBU	30 - 45
BU:GU	0.68 - 0.80
SRM	3 - 7
CO₂ Volumes	2 - 2.5
Apparent Attenuation	64 - 68



U.S. Commercial Examples

Bohemian Pilsener	Ninkasi Brewing Co.
Mama's Little Yella Pils	Oskar Blues
Sweet Ride	Bagby Beer Co.

Style A-Z

Alcohol	Not Detectable to Mild
Carbonation (Visual)	Medium Rising Bubbles
Clarity	Clear to Brilliant
Brewing/Conditioning Process	Decoction mash provides a rich malt character
Color	Straw to Light Amber
Country of Origin	Czech Republic

Food Pairings

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

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

Yeast

Type	Lager
Phenols	Not common to style
Esters	Not common to style
Fermentation Byproducts	

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

Source: CraftBeer.com

European-Style Export

Style Family: Pilseners and Pale Lagers

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

Quantitative Style Statistics

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



U.S. Commercial Examples

Dortmunder Gold	Great Lakes Brewing Co.
Lager	Bell's Brewery Inc.
Dortmunder Mifflin	Emmett's Tavern & Brewing Co.

Style A-Z

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

Food Pairings

Cheese	Chèvre
Entrée	Grilled Steak
Dessert	Bread Pudding

Glass	Flute
Hop Aroma/Flavor	Hop flavor and aroma are very low to low, deriving from noble-type hops. Hop bitterness is medium
Common Hop Ingredients	German Noble
Malt Aroma/Flavor	Sweet malt flavor can be low and should not be caramel-like
Common Malt Ingredients	Pilsner, Munich
Palate Body	Moderate
Palate Carbonation	Medium to High
Palate Length/Finish	Short to Medium
Serving Temperature	45-50°F
Water Type	Gypsum, Chalk

Yeast

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

German-Style Helles

Style Family: Pilseners and Pale Lagers

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

German-Style Helles

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

A Classic German Beer

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

Helping You Find Your New Favorite German Helles

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

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

Quantitative Style Statistics

OG	1.044 - 1.050
FG	1.008 - 1.012
ABV	4.8% - 5.6%
IBU	18 - 25
BU:GU	0.41 - 0.50
SRM	4 - 5.5
CO₂ Volumes	2 - 2.5
Apparent Attenuation	76 - 82

U.S. Commercial Examples

Helles	Dry Dock Brewing Co.
Helles Lager	Victory Brewing Co.
Hell Yes	

The Austin Beer Garden Brewing Co.

Style A-Z

Alcohol	Not Detectable to Mild
Carbonation (Visual)	Medium to Fast Rising Bubbles
Clarity	Clear to Brilliant



Color Pale to Golden
Country of Origin Germany

Food Pairings

Cheese Colby
Entrée Samosas
Dessert Baklava

Glass Flute
Hop Aroma/Flavor Hop aroma is not perceived to low. Hop flavor and bitterness are very low to low, deriving from European noble-type hops
Common Hop Ingredients German Noble
Malt Aroma/Flavor Malt character is sometimes bread-like, yet always reminiscent of freshly and very lightly toasted malted barley
Common Malt Ingredients Pilsner, Munich
Palate Body Moderate
Palate Carbonation Medium to High
Palate Length/Finish Short to Medium
Serving Temperature 45-50°F
Water Type Varies

Yeast

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

Source: CraftBeer.com

German-Style Pilsner

Style Family: Pilseners and Pale Lagers

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

German-Style Pilsner Beer

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

German Pilsner Lager in America

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

Helping You Find Your Next Pilsner Beer

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

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

Quantitative Style Statistics

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



U.S. Commercial Examples

Pivo Pils	Firestone Walker Brewing Co.
Paintbrush Pilsener	Snake River Brewing Co.
Prima Pils	Victory Brewing Co.

Style A-Z

Alcohol	Not Detectable
Carbonation (Visual)	Medium to Fast Rising Bubbles
Clarity	Brilliant
Color	Straw to Pale
Country of Origin	Germany

Food Pairings

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

Glass Flute
Hop Aroma/Flavor Hop flavor is moderate and quite obvious, deriving from late hopping (not dry-hopping) with noble-type hops. Hop bitterness is medium to high
Common Hop Ingredients German Noble
Malt Aroma/Flavor A sweet, malty residual aroma can be perceived
Common Malt Ingredients Pilsner
Palate Body Soft
Palate Carbonation Medium to High
Palate Length/Finish Short
Serving Temperature 40-45°F
Water Type Varies

Yeast

Type Lager
Phenols Not common to style
Esters Not common to style.
Fermentation Byproducts Very low levels of DMS aroma may be present, usually below most beer drinkers' taste thresholds and not detectable except to the trained or sensitive palate

Source: CraftBeer.com

American Black Ale

Style Family: Specialty Beers

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

Quantitative Style Statistics

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



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

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

Glass	Tulip
Hop Aroma/Flavor	Hop aroma is medium-high to high, with hops of all origins contributing fruity, floral, herbal or other notes
Common Hop Ingredients	Varies
Malt Aroma/Flavor	Medium caramel malt and dark roasted malt aromas are evident
Common Malt Ingredients	Varies
Palate Body	Soft
Palate Carbonation	Medium
Palate Length/Finish	Medium to Long
Serving Temperature	50-55°F
Water Type	Varies

Yeast

Type	Ale
Phenols	Not common to style
Esters	Can be present

Barrel-Aged Beer

Style Family: Specialty Beers

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

Quantitative Style Statistics

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



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Varies
Entrée	Varies
Dessert	Varies

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

Yeast

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

Chocolate Beer

Style Family: Specialty Beers

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

Chocolate Beer

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

Chocolate Flavored Beer in America

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

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

Helping You Find Your Next Chocolate Flavored Beer

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

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

Quantitative Style Statistics

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

U.S. Commercial Examples

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

Style A-Z



Alcohol	Varies
Carbonation (Visual)	Varies
Clarity	Brilliant to Opaque
Color	Light Brown to Black
Country of Origin	Undetermined

Food Pairings

Cheese	Aged Goat Cheeses
Entrée	Venison Mole
Dessert	Raspberry Torte

Glass	Snifter
Hop Aroma/Flavor	Hop flavor and aroma are lower than might be expected for the style. Under-hopping allows chocolate to contribute to the flavor profile while not becoming excessively bitter. Hop bitterness is very low to medium-low.
Common Hop Ingredients	Varies
Malt Aroma/Flavor	Medium-low to medium-high malt sweetness helps accent cocoa flavors and aromas.
Common Malt Ingredients	Varies
Other ingredients	Chocolate
Palate Body	Varies
Palate Carbonation	Low to High
Palate Length/Finish	Varies
Serving Temperature	50-55°F
Water Type	Varies

Yeast

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

Source: CraftBeer.com

Coffee Beer

Style Family: Specialty Beers

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

Coffee Beer

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

Warming Up with Coffee Beer

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

Pointing You in the Direction of Coffee Flavored Beer

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

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

Quantitative Style Statistics

OG	1.030 - 1.110
FG	1.006 - 1.030
ABV	2.5% - 12.0%
IBU	15 - 45
BU:GU	0.50 - 0.41
SRM	4 - 50
CO₂ Volumes	Varies
Apparent Attenuation	73 - 80



U.S. Commercial Examples

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

Style A-Z

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

Country of Origin Undetermined

Food Pairings

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

Glass Nonic Pint
Hop Aroma/Flavor Hop flavor is reflective of aroma and can be low to high depending on the intent of the underlying style. Hop bitterness is very low to medium-high.
Common Hop Ingredients Varies
Malt Aroma/Flavor Medium-low to medium malt sweetness helps accent coffee flavors and aromas.
Common Malt Ingredients Varies
Other ingredients Coffee
Palate Body Varies
Palate Carbonation Low to High
Palate Length/Finish Varies
Serving Temperature 50-55°F
Water Type Varies

Yeast

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

Source: CraftBeer.com

Fruit and Field Beer

Style Family: Specialty Beers

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

Quantitative Style Statistics

OG	1.030 - 1.110
FG	1.006 - 1.030
ABV	2.5% - 13.3%
IBU	5 - 45
BU:GU	0.17 - 0.64
SRM	5 - 50
CO2 Volumes	Varies
Apparent Attenuation	73 - 80



U.S. Commercial Examples

Apricot Cream Ale	Vertigo Brewing
Ruby Raspberry Wheat	Mad Anthony Brewing Co.
Elektrik Cukumbah	Trinity Brewing Co.

Style A-Z

Alcohol	Varies
Carbonation (Visual)	Varies
Clarity	Varies
Brewing/Conditioning Process	Varies
Color	Pale to Very Dark
Country of Origin	Undetermined

Food Pairings

Cheese	Creamy Cheeses
Entrée	Salads
Dessert	Vanilla Ice Cream

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

Yeast

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

Gluten-Free Beer

Style Family: Specialty Beers

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

Gluten-Free Beer

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

Gluten-Free Craft Beers in America

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

Leading You to Your Next Gluten-Free Craft Beer

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

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

Quantitative Style Statistics

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



U.S. Commercial Examples

Gluten Free	Deschutes Brewing Co.
Nikki's Gluten Free Honey Pale Ale	Rock Bottom Restaurant & Brewery
Copperhead	Greenview Brewing

Style A-Z

Alcohol	Varies
Carbonation (Visual)	Varies
Clarity	Varies

Brewing/Conditioning Process Typically brewed without malt
Color Varies
Country of Origin Undetermined

Food Pairings

Cheese Varies
Entrée Varies
Dessert Varies

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

Yeast

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

Source: CraftBeer.com

Herb and Spice Beer

Style Family: Specialty Beers

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

Quantitative Style Statistics

OG	1.030 - 1.110
FG	1.006 - 1.030
ABV	2.5% - 12.0%
IBU	5 - 40
BU:GU	0.17 - 0.36
SRM	5 - 50
CO₂ Volumes	Varies
Apparent Attenuation	73 - 80



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Varies
Entrée	Varies
Dessert	Varies

Glass	Tulip
Hop Aroma/Flavor	Hop aroma is not essential, but may be evident at low levels and should not dominate over the herb or spice character
Common Hop Ingredients	Varies
Malt Aroma/Flavor	Varies
Common Malt Ingredients	Varies
Other ingredients	Herbs, Spices
Palate Body	Varies
Palate Carbonation	Low to High
Palate Length/Finish	Varies
Serving Temperature	45-55°F
Water Type	Varies

Yeast

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

Honey Beer

Style Family: Specialty Beers

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

Quantitative Style Statistics

OG	1.030 - 1.110
FG	1.006 - 1.030
ABV	2.5% - 12.0%
IBU	1 - 100
BU:GU	0.03 - 0.91
SRM	Varies
CO2 Volumes	Varies
Apparent Attenuation	73 - 80



U.S. Commercial Examples

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

Style A-Z

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

Food Pairings

Cheese	Ricotta
Entrée	Bruschetta
Dessert	Lemon Basil Gelato

Glass	Tulip
Hop Aroma/Flavor	Hop bitterness is very low to very high, and may be used for highlighting desired characteristics.
Common Hop Ingredients	Varies
Malt Aroma/Flavor	Varies
Common Malt Ingredients	Varies
Other ingredients	Honey
Palate Body	Varies
Palate Carbonation	Low to High
Palate Length/Finish	Varies
Serving Temperature	50-55°F
Water Type	Varies

Yeast

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

Pumpkin Beer

Style Family: Specialty Beers

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

Pumpkin Beer

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

Pumpkin Beer's Versatility

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

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

Pumpkin Spice Beer Locator

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

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

Quantitative Style Statistics

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

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

Style A-Z

Alcohol	Varies
Carbonation (Visual)	Varies



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

Food Pairings

Cheese Camembert
Entrée Roasted Turkey
Dessert Coffee Ice Cream

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

Yeast

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

Source: CraftBeer.com

Rye Beer

Style Family: Specialty Beers

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

Quantitative Style Statistics

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.
Breakside Rye Curious?	Breakside Brewery

Style A-Z

Alcohol	Varies
Carbonation (Visual)	Varies
Clarity	Varies
Color	Inclusion of rye can create a wide range of color. Lighter versions: Straw to Copper. Darker versions: Dark Amber to Dark Brown
Country of Origin	Germany

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
Common 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
Common 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
Serving Temperature	45-55°F
Water Type	Varies

Yeast

Type	Lager or Ale
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Phenols Not common to style

Esters Low level fruity-ester flavors are typical

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

Source: CraftBeer.com

Session Beer

Style Family: Specialty Beers

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

Quantitative Style Statistics

OG	1.034 - 1.040
FG	1.004 - 1.010
ABV	4.0% - 5.0%
IBU	10 - 35
BU:GU	0.29 - 0.87
SRM	2+
CO₂ Volumes	Varies
Apparent Attenuation	75 - 88



U.S. Commercial Examples

Provo Girl	Utah Brewers Co-op
Twerp	Pizza Port Brewing Co.
PSB Session IPL	Perry Street Brewing Co.

Style A-Z

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

Food Pairings

Cheese	Varies
Entrée	Varies
Dessert	Varies

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

Yeast

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

Smoke Beer

Style Family: Specialty Beers

When malt is kilned over an open flame, the smoke flavor becomes infused into the beer, leaving a taste that can vary from dense campfire, to slight wisps of smoke. Any style of beer can be smoked; the goal is to reach a balance between the style's character and the smoky properties. Originating in Germany as rauchbier, this style is open to interpretation by U.S. craft brewers. Classic base styles include German-style Marzen/Oktobfest, 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.
Scarlet Fire	Victory Brewing Co.
Raucher	Wolverine State Brewing Co.

Style A-Z

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

Food Pairings

Cheese	Parmesan
Entrée	Grilled Vegetables
Dessert	Gingerbread Cookies

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

Yeast

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

Specialty Beer

Style Family: Specialty Beers

Ingredients used in the specialty beer style should be distinctive and evident in either the aroma, flavor or overall balance of the beer. This style category is a catch-all. Any specialty beer that does not fit other specialty beer styles would be appropriately considered here. Examples can include sahti, 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.
Campfire Stout	High Water Brewing

Style A-Z

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

Food Pairings

Cheese	Varies
Entrée	Varies
Dessert	Varies

Glass	Snifter
Hop Aroma/Flavor	Varies
Common Hop Ingredients	Varies
Malt Aroma/Flavor	Varies
Common 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
Serving Temperature	45-55°F
Water Type	Varies

Yeast

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

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Credits

- Contributors: Ted Burnham, Julia Herz, John Holl, Cindy Jones, Meghan Storey, Luke Trautwein, Andy Sparhawk, Grant Puza, Nate Zander
- Sources: Brewers Association Style Guidelines 2018, *The Oxford Companion to Beer*, CraftBeer.com Beer glossary, BJCP, *Designing Great Beers* by Ray Daniels, *Brewing Classic Styles* by Jamil Zainasheff and John J. Palmer and *Radical Brewing* by Randy Mosher.
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- Comments, suggestions, questions: contact Julia Herz: julia@brewersassociation.org

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