

# Beer Style Glossary

## **American Black Ale**

*Also referred to as a Black IPA (India Pale Ale) or Cascadian Dark Ale, ales of this style range from dark brown to pitch black and showcase malty and light to moderate roasted notes. They are often quite hoppy with the use of American hops. Alcohol can range from average to high depending on if the brewery is going for a "double / imperial" version.*

## **American Double/Imperial India Pale Ale**

*Take an India Pale Ale and feed it steroids, ergo the term Double IPA. Although open to the same interpretation as its sister styles, you should expect something robust, malty, and alcoholic and with a hop profile that might pierce your tongue! The Imperial usage comes from Russian Imperial stout, a style of strong stout originally brewed in England for the Russian Imperial Court of the late 1700s, though Double IPA is often the preferred name.*

## **American Double/Imperial Stout**

*The American Double Stout gets some of its inspiration from the Russian Imperial Stout. Many of these are barrel aged, mostly in bourbon / whiskey barrels, while some are infused with coffee or chocolate. Alcohol ranges vary, but tend to be quite big, and bigger than traditional Russian Imperial Stouts. Most tend to have cleaner alcohol flavors, higher hop levels, and more residual sweetness. Very full-bodied with rich roasted flavors far surpassing normal stouts.*

## **American India Pale Ale**

*The American IPA is a different soul from the reincarnated IPA style. More flavorful than the withering English IPA, color can range from very pale golden to reddish amber. Hops are typically American with a big herbal or citrus character, bitterness is high as well. Moderate to medium bodied with a balancing malt backbone.*

## **American Pale Ale**

*Of British origin, this style is now popular worldwide and the use of local ingredients, or imported, produces variances in character from region to region. Generally, expect a good balance of malt and hops. Fruity esters and diacetyl can vary from none to moderate, and bitterness can range from lightly floral to pungent. American versions tend to be cleaner and hoppier, while British tend to be more malty, buttery, aromatic and balanced*

## **American Wild Ale**

*Belgian influenced, American Wild Ales are beers to which wild yeasts have been introduced. This introduction may occur from oak barrels that have been previously inoculated, added directly into the beer, or gained from various "sour mash" techniques. Regardless of which and how, these wild yeasts leave a funky calling card that can be quite strange and interesting.*

## **Belgian Dark Ale**

*Belgian Dark Ales offer a massive range of characters. Colors play within the amber to light brown to deep garnet hues, with thick, rocky heads of great retention. Aromas can be anywhere from traces of yeast, spiced, malty, floral and even slightly intoxicating. Flavors from dry and spiced, to sweet and malty. Most have a low level of bitterness.*

## **Belgian Dubbel**

*The Belgian Dubbel is a rich malty beer with some spicy/phenolic (clove/medicinal flavor) and mild alcoholic characteristics. Not as much fruitiness as the Belgian Strong Dark Ale but some dark fruit aromas and flavors may be present. Mild hop bitterness, and it may show traits of a steely caramel flavor from the use of crystal malt or dark candy sugar. Medium body with an expressive carbonation.*

## **Belgian India Pale Ale**

*Inspired by the American India Pale Ale (IPA) and Double IPA, more and more Belgian brewers are brewing hoppy pale colored ales for the US market (like Chouffe & Urthel). Generally, Belgian IPAs are considered too hoppy by Belgian beer drinkers. Various malts are used, but the beers of the style are finished with Belgian yeast strains (bottle-conditioned) and the hops employed tend to be American. You'll generally find a cleaner bitterness vs. American styles, and a pronounced dry edge (very Belgian), often akin to an IPA crossed with a Belgian Tripel. Many examples are quite cloudy, and feature tight lacing, excellent retention, and fantastic billowy heads that mesmerize.*

## **Belgian Pale Ale**

*Belgian Pales consume the Belgian brewing scene, and were initially brewed to compete with Pilseners during WWII. They differ from other regional Pale Ale varieties by traditionally being less bitter, using aged hops for a delicate hop finish, and boasting sweetish to toasty malt overtones. They should be decanted properly, leaving the yeast in the bottle. This showcases their brilliant color range from pale straw yellow to amber hues. Most will be crowned with thick, clinging, rocky white heads. Some have natural spice characters from yeast and hops, while others are spiced.*

## **Belgian Quadrupel**

*Inspired by the Trappist brewers of Belgium, a Quadrupel is a Belgian style ale of great strength with bolder flavor compared to its Dubbel and Tripel sister styles. They are typically dark creations that range within the deep red, brown and garnet hues. Full bodied rich malty palate. Phenols (clove/medicinal flavors) are moderate. Sweet with a low bitterness yet a well perceived alcohol.*

## **Belgian Strong Dark Ale**

*Like a Belgian Dark Ale but higher in alcohol with more character. The alcohol can be deceptively hidden or can be very bold. Lots of complexity within a delicate palate. Hop and malt character can vary, most are fruity and may have mild dark malt flavors. Phenols (clove/medicinal flavor) will range from minimal to high and most will be light on the hops. All in all most are spicy and alcoholic.*

## **Belgian Strong Pale Ale**

*Like Belgian Pale Ale, the strong versions will also be pale to golden in color. What sets them apart is a much higher alcohol content that can range from hidden to spicy to devastatingly present. Expect a complex and powerful ale, yet delicate with rounded flavors and big, billowy, rocky, white head. Hop and malt character can vary, most are fruity, but hop flavor and aroma will be artfully balanced.*

## **Belgian Tripel**

*The name "Tripel" actually stems from part of the brewing process, in which brewers use up to three times the amount of malt than a standard Trappist "Simple." Traditionally, Tripels are bright yellow to gold in color. Head should be big, dense and creamy. Aroma and flavor runs along complex, spicy phenolic (clove/medicinal), powdery yeast, fruity/estery with a sweet finish. Sweetness comes from both the pale malts and the higher alcohol. Bitterness is barely perceived amongst the even balance of malts and hops. The lighter body comes from the use of Belgian candy sugar (up to 25% sucrose) which not only lightens the body, but also adds complex alcoholic aromas and flavors.*

## **Bière de Garde**

*Biere de Garde is golden to deep copper or light brown in color with moderate to medium body. Characterized by a toasted malt aroma, slight malt sweetness, and medium hop bitterness. Low to medium noble-type hop aromas and flavors. Fruity esters can be light to medium in intensity. Alcohol flavor is evident. Earthy, cellar-like, musty aromas and flavors. Often bottle conditioned.*

## **Cider**

*Made from fermented apple juice, cider comes in a number of varieties. English cider is dry, with fruity, tannic qualities and low carbonation. This can be found cask-conditioned in England. Normandy is another major cider-producing region, with a sweeter, more effervescent, very complex style. Ciders produced elsewhere are often sweet, simple beverages for mass consumption, though there are some good English-style ciders in North America and Norman-style ciders in Quebec.*

## **Doppelbock**

*Bocks are relatively strong German lagers. Doppelbocks are typically even stronger and contain enough malty goodness that they've been considered a meal in a glass for centuries. Generally they have a very full-bodied flavor and are darker than Bocks with a higher level of alcohol. Colors range from dark amber to nearly black, with dark versions often having a slight roasted chocolate character.*

## **Dortmunder/Export lager**

*Made popular in the 19th century in Dortmund, Germany, these pale golden lagers exhibit a classic clean character with notes of biscuity malts. Bitterness is akin to a German Pilsner with an aromatic aroma. Mouthfeel is firm and even, with an overall dry tone.*

## **Eisbock**

*Eisbocks are created by freezing off a portion of the water in beer and removing it. This concentration increases the beer's body, flavor, and alcohol content. They can range from near black to tawny red. Hop bitterness and flavor are mostly replaced with a big alcohol presence which can range from sweet to spicy and even fruity. Look for a heavy, syrupy body with tons of malty flavor.*

## **English Barleywine**

*Despite its name, a Barleywine is very much a beer. In fact, it's one of the strongest of the beer styles. Lively and fruity, sometimes sweet, sometimes bittersweet, but always alcoholic. A brew of this strength and complexity can be a challenge to the palate. Expect anything from amber to dark brown colored beer, with aromas ranging from intense fruits to intense hops. Body is typically thick, alcohol will definitely be perceived, and flavors can range from dominant fruits to palate smacking, resinous hops. English varieties are quite different from the American efforts. English versions tend to be more rounded and balanced between malt and hops, with a slightly lower alcohol content, though this is not always the case. Most Barleywines can be cellared for years and typically age like wine.*

## **English India Pale Ale**

*First brewed in England and exported for the British troops in India during the late 1700s. To withstand the voyage, IPA's were basically tweaked Pale Ales that were, in comparison, much more malty, boasted a higher alcohol content and were well-hopped, as hops are a natural preservative. Historians believe that an IPA was then watered down for the troops, while officers and the elite would savor the beer at full strength.*

## **English Porter**

*Porter is said to have been popular with transportation workers of Central London hence the name. Modern-day Porters are typically brewed using a pale malt base with the addition of black malt, chocolate or smoked brown malt. Some brewers will also age their beers after inoculation with live bacteria to create an authentic taste. Hop bitterness is moderate on the whole and color ranges from brown to black. Overall they remain very complex and interesting beers.*

## **Flanders Red Ale**

*The red beer of West Flanders. Belgian Red Beers are typically light-bodied brews with reddish-brown colors. They are known for their distinct sharp, fruity, sour and tart flavors which are created by special yeast strains. Very complex beers, they are produced under the age old tradition of long-term cask aging in oak, and the blending of young and old beers.*

## **Fruit Beer**

*A generic form of flavored beer, some breweries actually use real fruit, though most use an extract, syrup or processed flavor to give the effect of a particular fruit. They are usually ales but with little ale character to them. Malt flavor is typically hidden with a low hop bitterness to allow the fruit or vegetable to dominate.*

## **Gueze**

*A traditional Belgian blend of young and old Lambics which are bottled then aged for 2-3 years to produce a dryer, fruitier and more intense style of Lambic. This style has an aggressive sourness.*

## **Hefeweizen**

*A south German style of wheat beer (weissbier) made with a typical ratio of 50/50 wheat to barley. Its yeast produces a unique phenolic flavor of banana and cloves with an often dry and tart edge, some spiciness, and notes of bubblegum or of apples. Little hop bitterness, and a moderate level of alcohol.*

## **Herbed/Spiced Beer**

*Beer that is specially herbed or spiced, ranging from the common spiced fall pumpkin beer and Christmas beers with nutmeg and cinnamon to ginger beers and heather ales. Almost anything can be added to the brew kettle: hot peppers, hemp, ginseng, or spruce needles.*

## **Irish Dry Stout**

*One of the most common stouts, Dry Irish Stout tend to have lightish bodies making them highly drinkable side. They're usually a lower carbonation, creamy brew. Bitterness comes from both roasted barley and a generous dose of hops, though the roasted character will be more noticeable.*

## **Lambic**

*Whole fruits are traditionally added after spontaneous fermentation has started. Kriek (cherries) and Frambroise (raspberries) are common fruits, all producing subtle to intense fruit characters respectively. Once the fruit is added, the beer is subjected to additional maturation before bottling. Malt and hop characters are low to allow the fruit to shine. Alcohol content tends to be low.*

## **Milk/Sweet Stout**

*Milk/ Sweet Stouts are basically stouts that have a larger amount of residual dextrin and unfermented sugars that give the brew more body and a sweetness that counters the roasted character. Milk Stouts are very similar to Sweet Stouts, but brewers add unfermentable sugars, usually lactose, to the brew kettle to add body and some sweetness.*

## **Munich Dunkel lager**

*Of Bavaria, Munich Dunkels are smooth, rich and complex, but without being heady or heavy. They boast brilliant ruby hues from the large amounts of Munich malts used, and these malts also lend a fuller-bodied beer. The decoction brewing process gives depth and richness. Bitterness is often moderate, with just enough to balance out any sweetness. Hop varieties tend to be German.*

## **Oatmeal Stout**

*Oatmeal Stouts are generally medium to full bodied stouts with an unreal smoothness to them from the addition of oats to the mash. The oats also give a touch of sweetness that is unlike any other type of stout. Both levels of roasted flavor and hop character will vary.*

## **Oud Bruin**

*Oud Bruins, while not restricted to there, are concentrated in Flanders. Light to medium-bodied, deep copper to brown in color, they are extremely varied, characterized by a slight vinegar or lactic sourness and spiciness to smooth and sweet. A fruity-estery character is apparent with no hop flavor or aroma. Low to medium bitterness. Oak-like or woody characters may be pleasantly integrated into overall palate. Typically old and new Brown ales are blended, like Lambics.*

## **Rauchbier**

*The Rauchbier style is an old German beer style, with its origins going back to the 1500's and to the district of Franconia and the town of Bamberg. It's typically of dark color and has similarities of the Oktoberfestbier. Green malts are literally dried over an open fire of beech wood, imparting a unique smokiness ("rauch" is German for smoke). Imagine a robust, assertive smokiness like smoked meat.*

## **Russian Imperial Stout**

*Inspired by brewers back in the 1800's to win over the Russian Czar, this is the king of stouts, boasting high alcohol by volume and plenty of malt character. Low to moderate levels of carbonation with huge roasted, chocolate and burnt malt flavors. Often dry. Suggestions of dark fruit and flavors of higher alcohols are quite evident. Hop character can vary from none to balanced to aggressive.*

## **Rye Beer**

*Beers in this category contain a notable amount of rye. Bitterness tends to be moderate, to allow the often spicy and sour-like rye characteristics to pull through.*

## **Saison/Farmhouse Ale**

*Saisons are sturdy farmhouse ale that was traditionally brewed in the winter to be consumed throughout the summer months. Not so long ago it was close to being an endangered style, but over recent years there's been a massive revival, especially in the US. This is a very complex style; many are very fruity in the aroma and flavor. Look for earthy yeast tones, mild to moderate tartness, lots of spice and a medium bitterness. They tend to be semi-dry with many only having touch of sweetness.*

## **Scottish Ale**

*Scotch Ales traditionally go through a long boil in the kettle for a caramelization of the wort. This produces a deep copper to brown in colored brew and a higher level of unfermentable sugars which create a rich mouth feel and malty flavors and aromas. Overall hop character is low, light floral or herbal, allowing its signature malt profile to be the highlight. Smoky characters are also common.*

## **Weizenbock**

*A more powerful Dunkel Weizen (of "bock strength"), with a pronounced estery alcohol character, perhaps some spiciness and a bolder and more complex malt characters of dark fruits.*

## **Witbier**

*"White beer," an unfiltered pale and cloudy Belgian Style ale with wheat and sometimes oats added to the mash. Always spiced, generally with coriander and orange peel. Crisp with a slight twang plus a lively level of carbonation. Sometimes served with a lemon or orange slice.*

## **Other Bottled Beers**

### **\$2.50 Bottles**

Bud Light

Budweiser

Busch Light

Michelob Amber Bock

Michelob Ultra

### **\$3.50 Bottles**

Corona

Red Bridge Gluten-Free Sorghum Beer