	-
I'm not robot	2
	reCAPTCHA

Continue

Furious 60 complete cutting guide free download

```
Furious 7 (Extended Edition)Fast Five - Extended EditionThe Fate Of The Furious (Extended Director's Cut)FAST & FURIOUS 6 (Extended Edition)Fast & Furious Presents: Hobbs & ShawThe Fast and the Furious (Extended Director's Cut)FAST & FURIOUS 6 (Extended Edition)Fast Five - Extended EditionThe Fate Of The Furious (Extended Director's Cut)FAST & FURIOUS 6 (Extended Edition)Fast Five - Extended EditionThe Fate Of The Furious (Extended Director's Cut)FAST & FURIOUS 6 (Extended Edition)Fast Five - Extended Edition (Extended Edition)Fast Five - Extended EditionThe Fate Of The Furious (Extended Director's Cut)FAST & FURIOUS 6 (Extended Edition)Fast Five - Extended EditionThe Fate Of The Furious (Extended Director's Cut)FAST & FURIOUS 6 (Extended Edition)Fast Five - Extended Edition (Extended Edition)Fast Five - Extended
entire Monster Hunter franchise on Steam SPECIAL PROMOTION! Offer ends 19 August "This beautifully implemented port is a perfect PC introduction to the joys of Monster Hunter: World's thrilling fights with fantastic beasts never get old"86/100 - PC Gamer"This is absolutely a buy"AngryCentaurGaming (video
review) The digital deluxe edition includes the following content: Samurai Set Layered armor sets will change the look of your armor without changing the properties underneath. Equip this Samurai set over your favorite armor to take on the striking appearance of a feudal Japanese samurai warrior! Note: No weapons are included with this
setGesture: ZenGesture: Ninja StarGesture: Sumo Slap Enjoy three new amusing gestures you can use when interacting with other players in the game. Sticker Set: MH All-Stars SetSticker Set: Sir Loin Set Fun stickers you can use when interacting with other players in the game. Face Paint: Wyvern Add a new face paint for character customisation in
Monster Hunter: World. Hairstyle: Topknot Adds a new hairstyle for character customisation in Monster Hunter: World. Welcome to a new world! Take on the role of a hunter and slay ferocious monsters in a living, breathing ecosystem where you can use the landscape and its diverse inhabitants to get the upper hand. Hunt alone or in co-op with up to
three other players, and use materials collected from fallen foes to craft new gear and take on even bigger, badder beasts! Overview Battle gigantic monsters in a variety of habitats. Take down these monsters and receive materials that you can use to create stronger weapons and armone the continuous formula to the continuous formula take on even bigger, badder beasts! Overview Battle gigantic monsters in a variety of habitats. Take down these monsters and receive materials that you can use to create stronger weapons and armone the continuous formula take on even bigger.
in order to hunt even more dangerous monsters. In Monster Hunter: World, the latest installment in the series, you can enjoy the ultimate hunting experience, using everything at your disposal to hunt monsters in a new world teeming with surprises and excitement. SettingOnce every decade, elder dragons trek across the sea to travel to the land
known as the New World in a migration referred to as the Elder Crossing. To get to the bottom of this mysterious phenomenon, the Guild has formed the Research Commission sends its Fifth Fleet in pursuit of the colossal elder dragon, Zorah Magdaros, one hunter is about to
embark on a journey grander than anything they could have ever imagined. A World That Breathes LifeThere are various locations teeming with wildlife. Expeditions into these locales are bound to turn up interesting discoveries. A Diverse Arsenal, and an Indispensable PartnerYour equipment will give you the power to need to carve out a place for
yourself in the New World. The Hunter's ArsenalThere are fourteen different weapons at the hunter's disposal, each with its own unique characteristics and attacks. Many hunters acquire proficiency in multiple types, while others prefer to attain mastery of one. Scoutflies Monster tracks, such as footprints and gashes, dot each locale. Your Scoutflies
will remember the scent of a monster and guide you to other nearby tracks. And as you gather more tracks, the Scoutflies will give you even more information. Slinger is an indispensable tool for a hunter, allowing you to arm yourself with stones and nuts that can be gathered from each locale. From diversion tactics to creating shortcuts,
the Slinger has a variety of uses, and allows you to hunt in new and interesting ways. Specialized tools activated just like any other item you take out on a hunt. Palicoes are hunters' reliable
comrades out in the field, specialized in a variety of offensive, defensive, and restorative support abilities. The hunter's Palico joins the Fifth Fleet with pride, as much a bona fide member of the Commission as any other hunter. Minimum: Requires a 64-bit processor and operating systemOS: WINDOWS® 7, 8, 8.1, 10 (64-bit required) Processor: Intel®
Core™ i5-4460, 3.20GHz or AMD FX™-6300Memory: 8 GB RAMGraphics: NVIDIA® GeForce® GTX 760 or AMD Radeon™ R7 260x (VRAM 2GB)DirectX: Version 11Network: Broadband Internet connectionStorage: 48 GB available spaceSound Card: DirectSound (DirectX® 9.0c)Additional Notes: 1080p/30fps when graphics settings are set to "Low"
Recommended:Requires a 64-bit processor and operating systemOS: WINDOWS® 7, 8, 8.1, 10 (64-bit required)Processor: Intel® Core^{m} if 3770 3.4GHz or Intel® Core^{m} if 3
11Network: Broadband Internet connectionStorage: 48 GB available spaceSound Card: DirectSound (DirectX® 9.0c or better)Additional Notes: 1080p/30fps when graphics settings are set to "High" ©CAPCOM CO., LTD. ALL RIGHTS RESERVED. 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, 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 amber ale is one of the most widely enjoyed styles throughout the United States and serves as a cornerstone style of 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 amber ale is one of the most widely enjoyed styles throughout the United States and serves as a cornerstone style of the American amber ale is one of the Marian amber ale is one of t
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 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 Ale was last modified: March 5th, 2020 by cindywebdirector OG1.048 - 1.058 FG1.012 - 1.018 ABV4.4% - 6.1% IBU25 - 45
BU:GU0.62 - 0.78 SRM11 - 18 CO2 Volumes2 - 2.5 Apparent Attenuation69 - 75 Alcohol Mild to Noticeable Carbonation (Visual)Medium to Fast Rising Bubbles ClarityClear to Slight Haze ColorCopper to Reddish Brown Country of OriginUnited States CheeseMedium Cheddar EntréeBarbecue DessertBanana Pound Cake GlassTulip Hop
Aroma/FlavorCitrus-like character is acceptable Common Hop IngredientsHorizon, Cascade, Centennial Malt Aroma/FlavorCaramel Common Malt IngredientsEnglish Palate Length/FinishShort to Medium Serving Temperature45-55° Industrial Malt Aroma/FlavorCitrus Palate CarbonationMedium to High Palate Length/FinishShort to Medium Serving Temperature45-55° Industrial Malt Aroma/FlavorCaramel Common Malt IngredientsEnglish Palate CarbonationMedium to High Palate Length/FinishShort to Medium Serving Temperature45-55° Industrial Malt Aroma/FlavorCaramel Common Malt IngredientsEnglish Palate Carbonation Medium Serving Temperature45-55° Industrial Malt Aroma/FlavorCaramel Common Malt IngredientsEnglish Palate Carbonation Medium Serving Temperature45-55° Industrial Malt Aroma/FlavorCaramel Common Malt IngredientsEnglish Palate Carbonation Medium Serving Temperature45-55° Industrial Malt Aroma/FlavorCaramel Common Malt IngredientsEnglish Palate Carbonation Medium Serving Temperature45-55° Industrial Malt Aroma/FlavorCaramel Common Malt IngredientsEnglish Palate Carbonation Medium Serving Temperature45-55° Industrial Malt Aroma/FlavorCaramel Carbonation Medium Serving Temperature45-55° Industrial Malt Aroma/FlavorCaramel Carbonation Medium Serving Temperature45-55° Industrial Malt Aroma/FlavorCaramel Medium Serving Temperature45-55° Industrial Malt Aroma/FlavorCaramel Medium Serving Temperature45-55° Industrial Medium Serving 
Water TypeVaries TypeAle PhenolsNot common to style Family: Pale Ales Like many others that have become known as classic 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 varieties and pine-like American varieties. As one of the most popular American varieties. As one of the most popular American varieties. As one of the most popular American varieties.
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 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 American hops to help tease out the flavor or cleanse the palate, preparing you for another bite. Pale Ale Beer in American hops to help tease out the flavor or cleanse the palate, preparing you for another bite.
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 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. American pale ale knowledge base by responsibly trying beers first hand, and track down craft breweries using our brewery map. American pale ale knowledge base by responsibly trying beers first hand, and track down craft breweries using our brewery map. American pale ale knowledge base by responsibly trying beers first hand, and track down craft breweries using our brewery map.
SRM6 - 14 CO2 Volumes 2 - 2.5 Apparent Attenuation 72 - 82 Alcohol Not Detectable to Mild Carbonation (Visual) Medium to Fast Rising Bubbles Clarity Clear to Slight Haze Brewing/Conditioning ProcessDry-hopping or late hop additions to the kettle are common Color Deep Golden to Copper or Light Brown Country of Origin United States Cheese Mild
or Medium Cheddar EntréeRoasted or Grilled Meats DessertApple Pie GlassTulip Hop Aroma/FlavorHigh, exhibiting floral, fruity, onion-garlic-, catty, citrusy, piney or resinous character associated with American-variety hops. Hop bitterness is medium to medium-high Common Hop Ingredients Cascade, Centennial Malt Aroma/FlavorBiscuit, Bready,
Caramel Common Malt IngredientsPale, Caramel, Munich Palate BodySoft Palate CarbonationMedium to High Palate CerbonationMedium to High Palate Content should be relatively low TypeAle PhenolsNot common to style EstersCitrus, Tropical Fruit Source: CraftBeer.com
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. Blonde Ale was last modified: August 24th, 2017 by natewebman OG1.045 - 1.054 FG1.008 - 1.016 ABV4.1% - 5.1% IBU15 - 25 BU:GU0.33 - 0.45 SRM3 - 7 CO2 Volumes2 - 2.5 Apparent Attenuation71 - 82 Alcohol Not Detectable to Mild Carbonation (Visual)Medium to Fast Rising Bubbles
ClarityBrilliant to Slight Haze ColorStraw to Light Amber Country of OriginUnited States CheesePepper Jack EntréeSpaghetti and Meatballs DessertSugar Cookies GlassTulip Hop Aroma/FlavorHop aroma is low to medium-low, present but not dominant. Hop bitterness is low to medium-low. Common Hop IngredientsWilliamette Malt
Aroma/FlavorLight malt sweetness is present in the flavor. Bread, toast, biscuit and wheat flavors are common. Common Malt IngredientsAmerican Two-Row, Crystal Other ingredientsAmerican Two-Row, Crystal Other ingredientsAmerican Two-Row include up to 25 percent Malted Wheat and sugar adjuncts. Palate BodySoft Palate CarbonationMedium to High Palate Length/FinishShort Serving
Temperature 45-50°F Water Type Varies Type Lager or Ale Phenols Not common to style. Esters Fruity esters may be perceived but not predominant. Source: Craft Beer.com 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. English-Style Bitter was last modified: July 31st, 2018 by cindywebdirector OG1.033 - 1.038 FG1.006 - 1.012 ABV3.0% - 4.2% IBU20 - 35 BU:GU0.61 - 0.92 SRM5 - 12 CO2 Volumes1 - 1.5 Apparent Attenuation68 - 82
Alcohol Not Detectable to Mild Carbonation (Visual) Slow Rising Bubbles ClarityClear to Brilliant ColorGold to Copper Country of OriginUnited Kingdom Cheese EntréeRoasted Chicken, Fish and Chips DessertOatmeal Raisin Walnut Cookies GlassNonic Pint Hop Aroma/FlavorHop aroma may be evident at the brewer's discretion
Common Hop IngredientsKent Goldings Malt Aroma/FlavorLow to medium residual malt sweetness is present Common Malt IngredientsBritish Pale Ale, Aromatic, Crystal, Special Roast Palate CarbonationLow Palate Length/FinishShort Serving Temperature50-55°F Water TypeVaries TypeAle PhenolsNot common to style
EstersFruity esters are common. Fermentation ByproductsLow-level diacetyl aromas and flavor are acceptable Source: CraftBeer.com 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 and medium bodied. English-Style Pale Ale (ESB) was last modified: April 20th, 2020 by cindywebdirector
OG1.040 - 1.056 FG1.008 - 1.016 ABV4.4% - 5.3% IBU20 - 40 BU:GU0.50 - 0.71 SRM5 - 12 CO2 Volumes1.5 - 2 Apparent Attenuation71 - 80 Alcohol Mild Carbonation (Visual)Slow Rising Bubbles ClarityClear to Brilliant ColorGold to Copper Country of OriginUnited Kingdom CheeseEnglish-Style Cheeses EntréeRoasted Chicken, Fish and Chips
DessertMaple Bread Pudding GlassNonic Pint Hop Aroma/FlavorHop flavor is medium to medium-high Common Malt IngredientsBritish Pale Ale, Crystal Other ingredientsSome
versions use sugar, corn or wheat Palate BodyModerate Palate CarbonationLow Palate Length/FinishShort Serving Temperature50-55°F Water TypeSome versions use medium to high sulfate TypeAle PhenolsNot common to style EstersFruity-ester and very low diacetyl flavors are acceptable, but should be minimized in this form of bitter Source:
CraftBeer.com 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.
American Amber Lager was last modified: July 31st, 2018 by cindywebdirector OG1.042 - 1.056 FG1.010 - 1.018 ABV4.8% - 5.4% IBU18 - 30 BU:GU0.43 - 0.54 SRM6 - 14 CO2 Volumes2.5 approximately Apparent Attenuation68 - 76 Alcohol Mild to Noticeable Carbonation (Visual)Medium to Fast Rising Bubbles ClarityClear to Slight Haze
Brewing/Conditioning ProcessCan use decoction mash and dry-hopping to achieve advanced flavors ColorGold to Copper Country of OriginUnited States CheeseWhite DessertFruit Desserts GlassTulip Hop Aroma/FlavorHop flavor and aroma are very low to medium-high. Hop bitterness is very low to
medium-high Common Hop IngredientsGerman Noble Malt Aroma/FlavorLow to medium-low caramel-type or toasted malt aromas are often present Common Malt IngredientsTwo-row, Munich, Vienna, Caramel Palate BodySoft Palate CarbonationMedium to High Palate Length/FinishShort to Medium Serving Temperature45-50°F Water TypeVaries
TypeLager PhenolsNot common to style EstersNot common to style EstersNot common to 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 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. German-Style Dunkel was last modified: March 5th, 2020 by cindywebdirector OG1.048 - 1.056 FG1.014 - 1.018 ABV4.8% - 5.3% IBU16 - 25 BU:GU0.33 - 0.45 SRM15 - 17 CO2 Volumes2 - 2.5 Apparent Attenuation68 - 71 Alcohol Mild to Noticeable Carbonation (Visual)Medium
Rising Bubbles ClarityClear to Slight Haze Brewing/Conditioning ProcessA decoction mash is commonly used ColorLight Brown to Dark Brown to Dar
bitterness is low Common Hop IngredientsGerman Noble Malt Aroma/FlavorMalt aroma is low to medium, with chocolate-like, roasted malt, bread-like or biscuit-like notes Common Malt IngredientsMunich, Carafa Special II Palate BodyMouth-Coating Palate CarbonationMedium Palate Length/FinishMedium Serving Temperature45-50°F Water
TypeModerate carbonate water TypeLager PhenolsNot common to style EstersNot common to style Family: Dark Lagers A beer rich in malt with a balance of clean, hop bitterness, similar to the Vienna lager. Toasted bread or biscuit-like malt aroma and flavor is to be expected. Originating in Germany, this style was
traditionally brewed in the spring ("Marzen" meaning "March") and aged, or lagered, throughout the summer. A stronger version of an Oktoberfest is quite a bit lighter than what American craft brewers consider an Oktoberfest. German-Style
Marzen / Oktoberfest was last modified: September 30th, 2019 by cindywebdirector OG1.050 - 1.060 FG1.012 - 1.020 ABV5.1% - 6.0% IBU18 - 25 BU:GU0.36 - 0.42 SRM4 - 15 CO2 Volumes2 - 2.5 Apparent Attenuation67 - 76 Alcohol Mild Carbonation (Visual)Medium Rising Bubbles ClarityBrilliant Brewing/Conditioning ProcessA decoction mash is
commonly used ColorPale to Reddish Brown Country of OriginGermany CheeseJalapeno Jack EntréeKielbasa DessertCoconut Flan GlassFlute Hop Aroma/FlavorHop aroma and flavor are very low to low. Hop bitterness is medium low to medium Common Malt IngredientsPilsner,
Vienna, Munich Palate BodySoft Palate CarbonationMedium Palate Length/FinishShort to Medium Serving Temperature45-50°F Water TypeVaries TypeLager PhenolsNot common to style EstersNot common to style Source: CraftBeer.com 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. German-Style Schwarzbier
was last modified: February 15th, 2019 by cindywebdirector OG1.044 - 1.052 FG1.010 - 1.016 ABV3.8% - 4.9% IBU22 - 30 BU:GU0.50 - 0.58 SRM25 - 30 CO2 Volumes2 - 2.5 Apparent Attenuation69 - 77 Alcohol Not Detectable to Mild Carbonation (Visual)Medium to Fast Rising Bubbles ClarityClear ColorVery Dark Brown to Black Country of
OriginGermany CheeseMunster-Style Cheese EntréeMushroom Strudel DessertFruit Tart GlassFlute Hop Aroma/FlavorHop aroma and flavor are very low to low, deriving from noble-type hops. Hop bitterness is low to medium Common Hop IngredientsGerman Noble Malt Aroma/FlavorHop aroma and flavor are very low to low, deriving from noble-type hops.
to medium, and incorporates mild roasted malt character without the associated bitterness Common Malt IngredientsPilsner, Munich, Crystal, Chocolate Malt, Black Roasted Barley, Carafa Special II Palate BodySoft Palate CarbonationMedium to High Palate Length/FinishMedium Serving Temperature45-50°F Water TypeVaries TypeLager
PhenolsNot common to style EstersNot common to style Source: CraftBeer.com 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. Vienna-Style Lager was last modified: February 22nd, 2018 by cindywebdirector OG1.046 - 1.056 FG1.012 - 2.5 Apparent Attenuation68 - 74 Alcohol Mild Carbonation (Visual)Medium Rising Bubbles ClarityBrilliant to Clear ColorCopper
to Reddish Brown Country of OriginGermany Cheese EntréeGrilled Meats and Vegetables DessertAlmond Biscotti GlassFlute Hop Aroma/FlavorAroma should have a notable degree of toasted and/or slightly roasted malt
character. Malt flavor is slightly sweet Common Malt IngredientsVienna Palate BodySoft Palate CarbonationMedium Palate Length/FinishShort to Medium Serving Temperature45-50°F Water TypeLager PhenolsNot common to style EstersNot common to 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 ales have evident low to 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
(Visual)Medium to Fast Rising Bubbles ClarityClear Brewing/Conditioning ProcessMay be dry-hopped ColorDeep Copper to Very Dark Brown Country of OriginUnited States CheeseAged Gouda EntréeGrilled Meats and Vegetables DessertPear Fritters GlassNonic Pint Hop Aroma/FlavorHop aroma and flavor are low to medium. Hop bitterness is
medium to high Common Hop IngredientsU.S., U.K., Noble Malt Aroma/FlavorCaramel, Chocolate, Toast Common Malt IngredientsPale, Crystal, Chocolate, Victory Palate BodyVaries Palate BodyVaries Palate CarbonationMedium to High Palate Length/FinishMedium Serving Temperature 50-55°F Water TypeVaries TypeAle PhenolsNot common to style EstersFruity.
ester flavors, if present, should be subdued Source: CraftBeer.com Style Family: Brown Ales A bona fide English brown ale is a meal in a glass, but offers unlimited opportunities for memorable food pairings
gained favor in the southern portion of England. Both offer a toasted nut, chocolatey character indicative of brown ale varieties will not be as hoppy or bitter as their American counterparts and favor English brown ale varieties will not be as hoppy or bitter as their American counterparts and favor English brown ale varieties will not be as hoppy or bitter as their American counterparts and favor English brown ale varieties will not be as hoppy or bitter as their American counterparts and favor English brown ale varieties will not be as hoppy or bitter as their American counterparts and favor English brown ale varieties will not be as hoppy or bitter as their American counterparts and favor English brown ale varieties will not be as hoppy or bitter as their American counterparts and favor English brown ale varieties will not be as hoppy or bitter as their American counterparts and favor English brown ale varieties will not be as hoppy or bitter as their American counterparts and favor English brown ale varieties will not be as hoppy or bitter as their American counterparts and favor English brown ale varieties will not be as hoppy or bitter as their American counterparts and favor English brown ale varieties will not be as hoppy or bitter as their American counterparts and favor English brown ale varieties will not be as hoppy or bitter as the english brown ale varieties will not be as hoppy or bitter as the english brown ale varieties will not be as hoppy or bitter as the english brown ale varieties will not be as hoppy or bitter as the english brown ale varieties will not be as hoppy or bitter as the english brown ale varieties will not be as hoppy or bitter as the english brown ale varieties will not be as hoppy or bitter as the english brown ale varieties will not be as hoppy or bitter as the english brown ale varieties will not be as hoppy or bitter as the english brown ale varieties will not be as hoppy or better as the english brown ale varieties will not be as hoppy or better as the english brown ale 
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 was
last modified: March 5th, 2020 by cindywebdirector OG1.040 - 1.050 FG1.008 - 1.014 ABV4.2% - 6.0% IBU15 - 25 BU:GU0.38 - 0.50 SRM12 - 17 CO2 Volumes1 - 1.5 Apparent Attenuation 72 - 80 Alcohol Not Detectable to Mild Carbonation (Visual) Slow to Medium Rising Bubbles Clarity Clear Color Amber to Brown Country of Origin United Kingdom
CheeseAged Gouda EntréeRoasted Pork, Steak, Nuts DessertPear Fritters GlassNonic Pint Hop Aroma/FlavorBalance ranges from dry to sweet maltiness. Roast malt tones of toffee, nuts and caramel sometimes contribute to
the flavor profile Common Malt IngredientsPale Ale, Special Roast, Victory, Crystal, Pale Chocolate Palate BodySoft Palate CarbonationLow to Medium Palate Length/FinishShort to Medium Palate Length/FinishShort to Medium Palate CarbonationLow to Medium Pa
should be very low, if evident Source: CraftBeer.com Style Family: Brown Ales Malt and caramel are part 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. English-Style Mild was last modified: October 19th, 2017 by cindywebdirector OG1.030 - 1.036 FG1.004 - 1.008 ABV3.4% - 4.4% IBU10 - 24 BU; GU0.33 - 0.67 SRM17 - 34 CO2 Volumes1 - 1.5 Apparent Attenuation 78 - 87 Alcohol Not
Detectable Carbonation (Visual)Slow to Medium Rising Bubbles ClarityClear to Slight Haze ColorReddish Brown to Very Dark Country of OriginUnited Kingdom CheeseMild Cheddar EntréeMushrooms and Wild Game DessertDark Fruit Tart GlassNonic Pint Hop Aroma/FlavorHop flavor is low to very low Common Hop IngredientsKent Goldings Malt
Aroma/FlavorCaramel, Chocolate, Coffee, Licorice, Raisin, Molasses. Malt flavors dominate the flavor profile Common Malt IngredientsBritish Pale Ale, Crystal, Pale Chocolate, Black Patent Other ingredientsBritish Pale Length/FinishShort to Medium Serving
Temperature 50-55° F Water Type Varies Typ
1.018 ABV6.3% - 7.6% IBU50 - 70 BU:GU0.83 - 0.93 SRM6 - 14 CO2 Volumes2 - 2.5 Apparent Attenuation76 - 80 Alcohol Mild to Noticeable Carbonation (Visual)Medium to Fast Rising Bubbles ClarityClear to Slight Haze Brewing/Conditioning ProcessDry-hopping is common ColorGold to Copper, Red/Brown Country of OriginUnited States CheeseBlue
Cheeses EntréeSpicy Tuna Roll DessertPersimmon Rice Pudding GlassTulip Hop Aroma/FlavorHop 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 IngredientsCentennial, Simcoe, Amarillo Malt
Aroma/FlavorBiscuit, Bready, Caramel Common Malt IngredientsAmerican Two-Row Palate BodySoft to Sticky Palate CarbonationMedium to High Palate Length/FinishMedium to High Palate Length/FinishMedium to High Palate CarbonationMedium to High Palate Carbonation High Palate Carbonati
Family: India Pale Ales Strong, bitter and completely misunderstood, the English IPA) bridges the gap between past and present. No other style represents modern craft brewing excitement quite like the English IPA) bridges the gap between past and present. No other style represents modern craft brewing excitement quite like the English IPA) bridges the gap between past and present.
pale ale family has plenty of its own to offer — including all of the history behind this variety. English India Pale Ale Steeped in lore (and extra hops), the English-style IPA is a stronger version of a pale ale. The English-style pale ale is characterized by a hearty helping of English hop character (earthy, floral) and increased alcohol content. English
yeast lend a fruity character to the flavor and aroma, offering a contrast to the earthy English hop additions. Different from its American counterpart, this style strikes a balance between malt and hops for a more rounded flavor. There is also a lot of mythology surrounding the creation of this style, which is still debated today. It is most commonly
believed that English style pale ale was birthed from the need for a beer that could survive the journey to and from India, a land too warm for beer brewing without the aid of modern technology. The increased alcohol and hop contents would act as preservatives, giving IPAs the qualities that they are known for to this day. In actuality, the beer style
that would become popularly known as an India pale ale bears little in common with the contemporary iteration you enjoy today. Additionally, beers similar to what made the trip to India had been in production for domestic consumption prior to any reports of it being exported and records show that other beer styles, including porter, made their way
to the English colony of India and were enjoyed by parched soldiers and colonists. English pale ale beers, like the IPA, always offer great beer pairing opportunities. Strong English cheeses as well as grilled or braised meats, like pork, can make very tasty flavor experiences when paired with an English IPA. The higher alcohol, hops and carbonation all
work to cut through fat and cleanse the palate, helping every bite be as tasty as the first. Locating the Next India Pale Ale As popular as English beers, particularly IPAs, have become among beer lovers, we want to do our part to keep craft beers fans in the loop when it comes to these English beer styles. Our "Find a Brewery" map is designed to do
precisely that. It can be overwhelming to sift through all of the English beers on the craft scene, and we want to make it easy for you to find your first or your favorite English pale ale beer. Search by 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 beer, sign up to have our newsletter delivered directly to your inbox. English-Style IPA was last modified: March 5th, 2020
by cindywebdirector OG1.050 - 1.064 FG1.012 - 1.018 ABV5.1% - 7.1% IBU35 - 63 BU:GU0.70 - 0.98 SRM6 - 14 CO2 Volumes2 - 2.5 Apparent Attenuation72 - 76 Alcohol Not Detectable to Noticeable Carbonation (Visual)Medium to Fast Rising Bubbles ClarityClear to Slight Haze ColorGold to Copper Country of OriginUnited Kingdom CheeseAged
Cheddar EntréeFettuccine Alfredo DessertGinger Spice Cake GlassNonic Pint Hop Aroma/FlavorHop aroma is medium to high, often flowery. Hop flavor and bitterness are medium to high, often flowery. Hop flavor and bitterness are medium to high, often flowery.
Ingredients Varies Malt Aroma/Flavor Bready, Biscuit, Toast, Caramel, Toffee Common Malt Ingredients British 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 Type Ale Phenols Not
common to style EstersFruity ester aromas are moderate to very strong Fermentation ByproductsDiacetyl can be absent or may be perceived at very low levels Source: CraftBeer.com 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 craft brewers to 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 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 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 IPA beer series 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 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 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 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 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 IPA beer doesn't have to stop here.
Brewing Co. Alcohol Noticeable Carbonation (Visual)Medium to Fast Rising Bubbles ClarityClear to Hazy Brewing/Conditioning ProcessDry-hopping is common ColorGold to Light Brown Country of OriginUnited States CheeseRich Cheese EntréeBone-In Pork Chops, Miso Salmon DessertCarrot Cake GlassTulip Hop Aroma/FlavorHop 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 Malt IngredientsAmerican Two-Row, Crystal, Malted Wheat Palate BodyMouth-Coating Palate
CarbonationMedium to High Palate Length/FinishLong Serving Temperature50-55°F Water TypeVaries TypeAle PhenolsNot common to style. EstersFruity ester 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. New England IPA was last modified: May 8th, 2020 by Andy Sparhawk OG1.060 - 1.070 FG1.008 - 1.016
ABV6.3%-7.5% IBU30 - 50 BU:GU - SRM4-7 CO2 Volumes2 - 2.5 Apparent Attenuation73 - 89 Alcohol Noticeable Carbonation (Visual) ClarityHazy Brewing/Conditioning ProcessLate hopping and Dry Hopping is common, along with the use of wheat and oats. Color Country of OriginUnited States CheeseGoat Blue EntréeHawaiian Pork Tenderloin
DessertMacha Creme Brulee GlassNonic Pint Hop Aroma/FlavorMedium-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 typical of hops from any origin. Descriptors such as "juicy" are often used to describe the taste and aroma hop-derived attributes typical of hops from any origin. Descriptors such as "juicy" are often used to describe the taste and aroma hop-derived attributes typical of hops from any origin.
Aroma/FlavorNeutral, grainy, biscuit Common Malt Ingredients or Wheat. Lactose may be used to enhance body and balance. Palate BodySoft to Mouth-coating Palate CarbonationLow Palate Length/FinishMedium Serving Temperature 45-55°F Water TypeChloride
additions possible TypeAle PhenolsNot common to style EstersPeach Source: CraftBeer.com 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. American-Style Wheat Wine Ale was last modified: July 18th, 2017 by natewebman OG1.088 - 1.120 FG1.024 - 1.032 ABV8.5% - 12.2% IBU45 - 85 BU:GU0.51 - 0.71 SRM5 - 15 CO2 Volumes2 - 2.5 Apparent
Attenuation 73 - 73 Alcohol Noticeable to Harsh Carbonation (Visual) Slow to Medium Rising Bubbles Clarity Slight Haze ColorGold to Light Brown Country of OriginUnited States Cheese Asiago Entrée Smoked Trout Dessert Peach Sorbet Glass Snifter Hop Aroma/Flavor 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 Varies Malt Aroma/Flavor Bready, wheat, honey-like and/or caramel malt aromas are often present Common Malt Ingredients Varies Malt Aroma/Flavor Bready, wheat, honey-like and/or caramel malt aromas are often present Common Malt Ingredients Varies Malt Aroma/Flavor Bready, wheat, honey-like and/or caramel malt aromas are often present Common Malt Ingredients Varies Malt Aroma/Flavor Bready, wheat, honey-like and/or caramel malt aromas are often present Common Malt Ingredients Varies Malt Aroma/Flavor Bready, wheat, honey-like and/or caramel malt aroma Aroma Varies Var
common to style EstersFruity-ester aroma is often high and counterbalanced with complex alcohol character Source: CraftBeer.com Style Family: Wheat Beers American wheat beer aroma is often high and counterbalanced 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 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 sof 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
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 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. American Wheat was last modified: March 5th, 2020 by cindywebdirector OG1.036 - 1.018 ABV3.5% - 5.6% IBU10 - 35 BU:GU0.28 - 0.62 SRM2 - 10 CO2 Volumes2.5 approximately Apparent Attenuation68 - 89 Alcohol Not Detectable to Mild Carbonation (Visual)Medium to Fast
Rising Bubbles ClarityBrilliant to Slight Haze Brewing/Conditioning ProcessBrewed with wheat malt ColorStraw to Light Amber Country of OriginUnited States CheeseChèvre EntréeSalads, Seafood DessertFruit Desserts GlassFlute Hop Aroma/FlavorHop aroma, flavor and bitterness are low to medium Common Hop IngredientsWillamette, Centennial
Malt Aroma/FlavorGrainy Wheat Common Malt IngredientsMalted Wheat, American Two-Row Palate BodyVaries Palate CarbonationMedium to High Palate Length/FinishVaries Serving Temperature40-45°F Water TypeVaries TypeLager or Ale PhenolsCan be present EstersCan be present EstersCan be present Fermentation ByproductsVery low levels of diacetyl may be
acceptable Source: CraftBeer.com 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." Belgian-Style Witbier was last modified: July 18th, 2017 by cindywebdirector OG1.044 - 1.050 FG1.006 - 1.010 ABV4.8% - 5.6% IBU10 - 17 BU:GU0.23 - 0.34 SRM2 - 4 CO2 Volumes2 - 2.5 Apparent Attenuation80 - 86 Alcohol Not Detectable to Mild Carbonation
(Visual) Fast Rising Bubbles Clarity Hazy Brewing/Conditioning ProcessOften bottle-conditioned Color Straw to Pale Country of Origin Belgium Cheese Mascarpone Entrée Moules and Frites Dessert Panna Cotta Glass Tulip Hop Aroma/Flavor Flavor and aroma are not perceived to low. Hop bitterness is low, achieved traditionally by the use of noble-
type hops Common Hop IngredientsGerman Noble Malt Aroma/FlavorMalt aroma and flavor are very low to low Common Malt IngredientsPilsner, Flaked Wheat, Unmalted Wheat, and occasionally oats and malted barley Other ingredientsPilsner, Flaked Wheat, Unmalted Wheat, and occasionally oats and malted barley Other ingredientsPilsner, Flaked Wheat, Unmalted Wheat, and occasionally oats and malted barley Other ingredientsPilsner, Flaked Wheat, Unmalted Wheat, and occasionally oats and malted barley Other ingredientsPilsner, Flaked Wheat, Unmalted Wheat, and occasionally oats and malted barley Other ingredientsPilsner, Flaked Wheat, Unmalted Wheat, Unmalted Wheat, and occasionally oats and malted barley Other ingredientsPilsner, Flaked Wheat, Unmalted Wheat, and occasionally oats and malted barley Other ingredientsPilsner, Flaked Wheat, and occasionally oats and malted barley Other ingredientsPilsner, Flaked Wheat, and occasionally oats and malted barley Other ingredientsPilsner, Flaked Wheat, and occasionally oats and malted barley Other ingredientsPilsner, Flaked Wheat, and occasionally oats and malted barley Other ingredientsPilsner, and occasionally oats and malted barley Other ingredientsPilsner, Flaked Wheat, and occasionally oats and occasionally occasionally observed on the occasional occasional occasional occasional occasional occasional occasi
Temperature 40-45° F Water Type Varies 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 with a served starch and yeast haze should be part of the appearance. Wits are traditionally bottle-conditioned and served cloudy Source: Craft Beer.com Style Family: Wheat Beers Low in alcohol, refreshingly tart, and often served with a served cloudy Source: Craft Beer.com Style Family: Wheat Beers Low in alcohol, refreshingly tart, and often served with a served cloudy Source: Craft Beer.com Style Family: Wheat Beers Low in alcohol, refreshingly tart, and often served with a served cloudy Source: Craft Beer.com Style Family: Wheat Beers Low in alcohol, refreshingly tart, and often served with a served cloudy Source: Craft Beer.com Style Family: Wheat Beers Low in alcohol, refreshingly tart, and often served with a served cloudy Source: Craft Beer.com Style Family: Wheat Beers Low in alcohol, refreshingly tart, and often served with a served cloudy Source: Craft Beer.com Style Family: Wheat Beers Low in alcohol, refreshingly tart, and often served with a served cloudy Source: Craft Beer.com Style Family: Wheat Beers Low in alcohol, refreshingly tart, and often served cloudy Source: Craft Beer.com Style Family: Wheat Beers Low in alcohol, refreshingly tart, and often served cloudy Source: Craft Beer.com Style Family: Wheat Beers Low in alcohol, refreshingly tart, and often served cloudy Source: Craft Beer.com Style Family: Wheat Beers Low in alcohol, refreshingly tart, and often served cloudy Source: Craft Beer.com Style Family: Wheat Beers Low in alcohol, refreshingly tart, and often served cloudy Source: Craft Beer.com Style Family: Wheat Beers Low in alcohol, refreshingly tart, and often served cloudy Source: Craft Beer.com Style Family: Craft Beer.com Style Family: Wheat Beers Low in alcohol, refreshingly tart, and often served cloudy Source: Craft Beer.com Style Family: Craf
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. Berliner-Style Weisse was last modified: July 18th, 2017 by natewebman OG1.028 - 1.032 FG1.004 - 1.006 ABV2.8% - 3.4% IBU3 - 6 BU:GU0.11 - 0.19 SRM2 - 4 CO2 Volumes3.5 - 4 Apparent Attenuation81 - 86
Alcohol Not Detectable to Mild Carbonation (Visual)Slow to Medium Rising Bubbles ClarityClear to Hazy Brewing/Conditioning ProcessHops often not boiled and instead added to a decoction mash. Acidity may be introduced from a sour mash, lactic acid additions or acidulated malt ColorStraw to Pale Country of OriginGermany CheeseHavarti
EntréeAged Ham on Pretzel Bread DessertCheesecake with Raspberries GlassGoblet Hop Aroma/FlavorHop aroma and flavor are not perceived. Hop bitterness is not perceived to very low Common Hop IngredientsGerman Noble Malt Aroma/FlavorNot Perceived Common Malt IngredientsPilsner, Malted Wheat Palate BodyDrying Palate
CarbonationLow to Medium Palate Length/FinishShort to Medium Serving Temperature45-50°F Water TypeVaries TypeV
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. German-Style Dunkelweizen was last modified: February 22nd, 2018 by natewebman OG1.048 - 1.056 FG1.008 - 1.016 ABV4.8% - 5.4%
IBU10 - 15 BU:GU0.21 - 0.27 SRM10 - 25 CO2 Volumes 2.5 - 3 Apparent Attenuation 71 - 83 Alcohol Not Detectable to Mild Carbonation (Visual) Slow to Medium Rising Bubbles Clarity Slight Haze to Hazy Brewing/Conditioning Process decoction mash is commonly used ColorCopper-Brown to Very Dark Country of OriginGermany Cheese Gouda
EntréeRoasted Chicken DessertBanana Cream Pie GlassVase Hop Aroma/FlavorHop aroma and flavor are not perceived. Hop bitterness is low Common Hop IngredientsGerman Noble Malt Aroma/FlavorBready or grainy, with a distinct sweet maltiness and a chocolate-like character from roasted malt Common Malt IngredientsAt least 50 percent
Malted Wheat, plus Munich, Special "B", Crystal, Carafa Special II Palate BodyModerate to Mouth-Coating Palate CarbonationLow to Medium Palate Length/FinishShort to Medium Palate Length/FinishShort to Medium Palate CarbonationLow to Medium Palate Length/FinishShort to Medium Palate CarbonationLow to Medium Palate Length/FinishShort to Medium Palate CarbonationLow to Medium Palate
Dunkel Weissbier should be evident but subdued Source: CraftBeer.com 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 german weissbier variety. Hefeweizen german weissbier variety. Hefeweizen typically contains a low to moderate alcohol content and is considered to be the most popular amongst the German weissbier variety.
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 lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods, such as salads, seafood and even a variety of lighter foods.
you find the breweries near you that serve the German hefeweizen that you seek. Use our "Find a Brewery" feature to locate brewery by name. You can even 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 hefeweizen was last modified:
March 5th, 2020 by cindywebdirector OG1.047 - 1.056 FG1.008 - 1.016 ABV4.9% - 5.6% IBU10 - 15 BU:GU0.21 - 0.27 SRM3 - 9 CO2 Volumes 2.5 - 3 Apparent Attenuation 71 - 83 Alcohol Mild Carbonation (Visual) Fast Rising Bubbles Clarity Hazy Brewing/Conditioning ProcessA decoction mash is sometimes used ColorStraw to Amber Country of
OriginGermany CheeseChèvre EntréeSeafood DessertKey Lime Pie GlassVase Hop Aroma/FlavorHop flavor is not perceived to very low. Hop bitterness is very low to medium-low Common Malt IngredientsPilsner, Malted Wheat Palate BodyMouth-Coating Palate
CarbonationHigh Palate Length/FinishShort Serving Temperature40-45°F Water TypeVaries TypeWeizen Ale PhenolsClove EstersBanana Source: CraftBeer.com 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. American Barley Wine was last modified: July 31st, 2018 by cindywebdirector OG1.090 - 1.120 FG1.024 - 1.028 ABV8.5% - 12.2% IBU60 - 100 BU:GU0.67 - 0.83 SRM11 - 18 CO2 Volumes2 - 2.5 Apparent Attenuation73 - 77 Alcohol Noticeable to Hot Carbonation (Visual)Slow to Medium Rising Bubbles ClarityClear
to Brilliant Brewing/Conditioning ProcessDry-hopping and aging are common ColorAmber to Deep Red or Copper-Garnet Country of OriginUnited States CheeseStrong Blue Cheeses EntréeBeef Cheek DessertRich DessertRic
often used, but not necessary for this style Common Hop IngredientsMagnum, Chinook, Centennial, Amarillo Malt Aroma/FlavorCaramel, Toffee, Bready, Sweet Common Malt IngredientsPale, Crystal, Pale Chocolate, Special "B" Palate BodyMouth-Coating to Sticky Palate CarbonationLow to Medium Palate Length/FinishMedium to Long Serving
Temperature 50-55°F Water TypeVaries TypeVar
flavor and aroma. Coupled with a solid malt profile, this should be a beer with balance between hop bitterness and malt sweetness. This is another example of modern American Imperial Red Ale was last modified:
April 23rd, 2019 by natewebman OG1.080 - 1.100 FG1.020 - 1.028 ABV8%-10.6% IBU55 - 85 BU:GU0.69 - 0.85 SRM10 - 17 CO2 Volumes2 - 2.5 Apparent Attenuation72 - 75 Alcohol Mild to Noticeable Carbonation (Visual)Medium Rising Bubbles ClaritySlight Haze to Clear. Unfiltered versions: Hazy to Very Cloudy Brewing/Conditioning ProcessDry-
hopping is common ColorDeep Amber to Dark Copper or Reddish Brown Country of OriginUnited States CheeseMozzarella EntréeCorned Beef Hash DessertToffee Pudding GlassTulip Hop Aroma/FlavorMedium
to high caramel malt character is present Common Malt Ingredients Varies Other ingredients Varies Palate BodyMouth-Coating Palate Carbonation Medium to Long Serving Temperature 50-55° F Water Type Varies Palate Carbonation Medium to Long Serving Temperature 50-55° F Water Type Varies Type Vari
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 style is often one of the world's most celebrated beverages. This brawny, malt-forward beer style is often one of the strongest beer style is often one of the strongest beer style is often one of the world's most celebrated beverages.
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 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 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. British-Style Barley Wine Ale was last modified: March 5th, 2020 by natewebman OG1.085 - 1.120 FG1.024 - 1.028 ABV8.5% - 12.0% IBU40 - 60 BU:GU0.47 - 0.50 SRM14 - 22 CO2 Volumes1.5 - 2 Apparent Attenuation72 - 77 Alcohol Noticeable to Hot Carbonation (Visual)Slow to
Medium Rising Bubbles ClarityBrilliant to Slight Haze Brewing/Conditioning ProcessAging is common ColorTawny Copper to Deep Red or Copper-Garnet Country of OriginUnited Kingdom CheeseEnglish Stilton EntréeMoroccan Duck DessertDark Chocolate GlassSnifter Hop Aroma/FlavorHop 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 IngredientsKent Goldings, Horizon Malt Aroma/FlavorNutty, Caramel, Biscuit Common Malt IngredientsEnglish Pale, CaraMunich, Crystal Palate BodyMouth-Coating Palate CarbonationLow to Medium Palate Length/FinishVaries Serving Temperature 50-
55°F Water TypeVaries TypeAle PhenolsNot common to style EstersFruity-ester characters are often high and balanced with the high alcohol content Fermentation ByproductsLow levels of diacetyl may be acceptable Source: CraftBeer.com 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 may emerge. English-Style Old Ale was last modified: May 16th, 2019 by natewebman OG1.058 - 1.088 FG1.014 - 1.030 ABV6.3% - 9.1%
IBU30 - 65 BU:GU0.52 - 0.74 SRM12 - 30 CO2 Volumes2 approximately Apparent Attenuation (Visual)Slow to Medium Rising Bubbles ClarityOpaque Brewing/Conditioning ProcessTypically mashed at higher temperatures to reduce attenuation. Wood-aged notes such as vanillin are acceptable.
ColorCopper-Red to Very Dark Country of OriginUnited Kingdom CheeseDouble Gloucester EntréeRoast Beef and Lamb DessertSpiced Plum Walnut Tart GlassSnifter Hop Aroma/FlavorA malty and flavor are not perceived to medium. Hop bitterness is minimal but evident. Common Hop IngredientsKent Goldings Malt Aroma/FlavorA malty and flavor are not perceived to medium.
sometimes caramel-like sweetness may be evident. Common Malt IngredientsPale, Chocolate, Black Patent Other ingredientsMolasses, Treacle, Invert Sugar, Dark Sugar Palate BodyModerate to Mouth-Coating Palate CarbonationLow to Medium Palate Length/FinishLong Serving Temperature50-55°F Water TypeVaries TypeAle, Brettanomyces
possible PhenolsNot common to style. EstersFruit (Varies) Microorganisms and acidity may be present but should be at low levels and balanced with other flavors. Fermentation ByproductsDiacetyl is acceptable at very low levels. Source
CraftBeer.com 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. Belgian-Style Blonde Ale was last modified: July 18th, 2017 by natewebman OG1.054 - 1.068 FG1.008 - 1.015 ABV6.3% - 7.9% IBU15 - 30 BU:GU0.28 - 0.44
SRM4 - 7 CO2 Volumes3 - 4 Apparent Attenuation 78 - 85 Alcohol Mild to Noticeable Carbonation (Visual) Medium to Fast Rising Bubbles Clarity Clear to Brilliant Color Pale to Light Amber Country of Origin Belgium 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 Pilsner, Malted Wheat, Aromatic Other ingredients Pilsner, Malted Wheat, Aromatic
Temperature 45-50°F Water TypeVaries TypeVar
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
Belgian-Style Dubbel was last modified: July 18th, 2017 by cindywebdirector OG1.060 - 1.075 FG1.012 - 1.016 ABV6.3% - 7.6% IBU20 - 35 BU:GU0.33 - 0.40 SRM16 - 36 CO2 Volumes3 - 4 Apparent Attenuation79 - 80 Alcohol Mild to Noticeable Carbonation (Visual)Medium to Fast Rising Bubbles ClarityClear to Slight Haze Brewing/Conditioning
ProcessSometimes extended boiling time results in kettle caramelization. Usually bottle conditioned ColorBrown to Very Dark Country of OriginBelgium Cheese EntréeApple-Smoked Sausage DessertMilk Chocolate GlassTulip Hop Aroma/FlavorHop aroma and flavor are not perceived to low. Hop bitterness is medium-low to
medium Common Hop IngredientsTettnang Malt Aroma/FlavorChocolate, Caramel, Toast Common Malt IngredientsPilsner, CaraMunich, Special "B" Other ingredientsTettnang Malt Aroma/FlavorChocolate, Caramel, Toast Common Malt IngredientsPilsner, CaraMunich, Special "B" Other ingredientsTettnang Malt Aroma/FlavorChocolate, Caramel, Toast Common Malt IngredientsPilsner, Caramel, Toast Car
TypeAle PhenolsSpicy, Pepper, Rose-like, Perfumy EstersFruit (Banana) Fermentation ByproductsSlight yeast haze is often evident when bottle-conditioned Source: CraftBeer.com 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 to many 
palates. Look for a characteristic spiciness from Belgian veast and a highly attenuated dry finish. This style is traditionally drier and lighter in color than a Belgian-style Golden Strong Ale was last modified: May 13th, 2019 by cindywebdirector OG1.064 - 1.096 FG1.008 - 1.024 ABV7.1% - 11.2% IBU20 - 50 BU:GU0.31 - 0.52
SRM3.5 - 10 CO2 Volumes4 approximately Apparent Attenuation75 - 88 Alcohol Mild Carbonation (Visual)Medium to Fast Rising Bubbles ClarityClear Brewing/Conditioning ProcessBottle-conditioned ColorPale to Copper Country of OriginBelgium CheeseTriple Creme EntréeBeer Battered Fried Shrimp DessertBaklava GlassTulip Hop
Aroma/FlavorHop aroma and flavor are medium-low to medium-high. Hop bitterness is medium-low to medium-high Common Hop IngredientsCzech Saaz Malt Aroma/FlavorThese beers can be malty in overall impression, or dry and highly attenuated Common Malt IngredientsCzech Saaz Malt Aroma/FlavorThese beers can be malty in overall impression, or dry and highly attenuated Common Malt IngredientsCzech Saaz Malt Aroma/FlavorThese beers can be malty in overall impression, or dry and highly attenuated Common Malt IngredientsCzech Saaz Malt Aroma/FlavorThese beers can be malty in overall impression, or dry and highly attenuated Common Malt IngredientsCzech Saaz Malt Aroma/FlavorThese beers can be malty in overall impression, or dry and highly attenuated Common Malt IngredientsCzech Saaz Malt Aroma/FlavorThese beers can be malty in overall impression, or dry and highly attenuated Common Malt IngredientsCzech Saaz Malt Aroma/FlavorThese beers can be malty in overall impression.
used to delicately flavor these strong ales Palate BodySoft Palate CarbonationMedium to High Palate Length/FinishShort to Medium Serving Temperature40-45°F Water TypeVaries Typ
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. Belgian-Style Pale Ale was last modified: July 31st, 2018 by cindywebdirector
OG1.044 - 1.054 FG1.008 - 1.014 ABV4.1% - 6.3% IBU20 - 30 BU:GU0.45 - 0.56 SRM6 - 12 CO2 Volumes2.5 approximately Apparent Attenuation74 - 82 Alcohol Not Detectable to Mild Carbonation (Visual)Medium Rising Bubbles ClarityClear ColorGold to Copper Country of OriginBelgium CheeseTaleggio EntréeTempura Fried Fish and Chips
DessertSavory Bread Pudding GlassTulip Hop Aroma/FlavorHop aroma and flavor are low but noticeable; noble-type hops are commonly used. Hop bitterness is low but noticeable Common Hop IngredientsBelgian Candi Sugar
(occasionally) Palate BodyModerate Palate CarbonationMedium Palate Length/FinishShort to Medium Serving Temperature40-50°F Water TypeVaries Typ
flavors dominate, with medium-low to medium-
FG1.014 - 1.020 ABV9.1% - 14.2% IBU25 - 50 BU:GU0.30 - 0.42 SRM8 - 20 CO2 Volumes 2.5 - 3 Apparent Attenuation 83 - 83 Alcohol Noticeable to Hot Carbonation (Visual) Medium Rising Bubbles Clarity Slight Haze ColorAmber to Dark Brown Country of Origin Belgium Cheese Aged Gouda Entrée Roasted Duck Dessert Bread Pudding Glass Tulip Hop
```

Aroma/FlavorHop aroma and flavor are not perceived to very low. Hop bitterness is low to medium-low Common Hop IngredientsVaries Palate BodyMouth-Coating Palate

```
CarbonationMedium Palate Length/FinishMedium to Long Serving Temperature 50-55°F Water Type Varies Typ
can be extreme Source: CraftBeer.com Style Family: Belgian Styles Beers in this category are gold to light amber in color. Often bottle-conditioned, with some yeast 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. Belgian-Style Saison was last modified: March 18th,
2019 by cindywebdirector OG1.040 - 1.080 FG1.010 - 1.014 ABV4.4% - 8.4% IBU20 - 38 BU:GU0.50 - 0.50 SRM3 - 7 CO2 Volumes3 - 3.5 Apparent Attenuation83 - 75 SaisonFunkwerks Red BarnThe Lost Abbey HennepinBrewery Ommegang Alcohol Mild to Noticeable Carbonation (Visual)Fast Rising Bubbles ClaritySlight Haze Brewing/Conditioning
ProcessOften bottle-conditioned, sometimes dry-hopped and fermented at higher temperatures ColorStraw to Light Amber Country of OriginBelgium CheeseBrie EntréeSeafood (Mussels) DessertLemon Ginger Sorbet GlassTulip Hop Aroma/FlavorHop aroma is low to medium. Hop bitterness is medium to medium-high Common Hop IngredientsNoble
Styrian, East Kent Goldings Malt Aroma/FlavorMalt flavor is low but provides foundation for the overall balance Common Malt 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 BodySoft Palate CarbonationHigh Palate Length/FinishShort to Medium Serving Temperature45-55°F Water TypeHigh sulfate content TypeAle, Brettanomyces possible PhenolsPepper EstersFruit (Orange, Lemon) MicroorganismsLactobacillus possible Fermentation ByproductsA
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 Style Family: Belgian Styles 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. Belgian-style Tripel was last modified: February 22nd, 2019 by
cindywebdirector OG1.070 - 1.092 FG1.008 - 1.014 ABV7.1% - 10.1% IBU20 - 45 BU:GU0.29 - 0.49 SRM4 - 9 CO2 Volumes3 - 4 Apparent Attenuation80 - 89 Alcohol Mild Carbonation (Visual)Fast Rising Bubbles ClarityClear ColorPale to Pale Gold Country of OriginBelgium CheeseTriple Creme EntréeRoasted Turkey DessertCaramelized Banana
Creme Brulee GlassTulip Hop Aroma/FlavorHop aroma and flavor are not perceived to low. Hop bitterness is medium to medium-high Common Malt IngredientsBelgian Pilsner Other ingredientsBrewing Sugar (occasionally) Palate
BodySoft to Mouth-Coating Palate CarbonationHigh Palate CarbonationHigh Palate CarbonationHigh Palate Length/FinishShort to Medium Serving Temperature40-45°F Water TypeAle Phenolic flavor may be evident at very low levels EstersFruit (Orange, Banana) Fermentation ByproductsTraditional tripels are bottle-
conditioned and may exhibit slight yeast haze, but the yeast should not be intentionally roused Source: CraftBeer.com Style Family: Hybrid Beers The American cream ale is a mild, pale, light-bodied ale, made using a warm fermentation (top or bottom fermentation (top or bottom fermentation).
it is acceptable for brewers to use lager yeast. American Cream Ale was last modified: July 31st, 2018 by cindywebdirector OG1.044 - 1.052 FG1.004 - 1.052 FG1
ClarityBrilliant Brewing/Conditioning ProcessSometimes krausened for carbonation ColorStraw to Gold Country of OriginUnited States CheeseMonterey Jack EntréeSalads, Mild Shellfish DessertLemon Custard Tart GlassFlute Hop Aroma/FlavorHop aroma is usually absent, and hop flavor is very low to low. Hop bitterness is very low to low Common
Hop IngredientsLiberty Malt Aroma/FlavorThe dominant flavor is of pale malt sweetness at medium-low to medium levels. Caramel malt attributes should be absent. Common Malt IngredientsPilsner Other ingredientsSimple Sugar, Maize Palate BodySoft Palate CarbonationHigh Palate Length/FinishShort Serving Temperature40-45°F Water
TypeVaries TypeLager or Ale PhenolsNot common to style EstersNot common to style EstersNot common to 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 malt sweetness. Flavor of alcohol is evident. Often bottle-conditioned, with some yeast
character. French-Style Biere de Garde was last modified: July 31st, 2018 by cindywebdirector OG1.060 - 1.080 FG1.012 - 1.024 ABV4.4% - 8.0% IBU20 - 30 BU; GU0.33 - 0.38 SRM7 - 16 CO2 Volumes2.5 - 3 Apparent Attenuation70 - 80 Alcohol Mild to Noticeable Carbonation (Visual) Fast Rising Bubbles Clarity Clear to Slight Haze Color Light Amber to
Chestnut Brown or Red Country of OriginFrance Cheeses EntréeRoasted Lamb with Mint DessertPecan Pie GlassTulip Hop Aroma/FlavorHop aroma and flavor are low to medium, from noble-type hops. Hop bitterness is low to medium Common Hop IngredientsFuggle Malt Aroma/FlavorToast, Caramel, Toffee Common Malt
Ingredients Cara Vienna, 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° Water Type Soft Water 
medium in intensity Fermentation ByproductsDiacetyl flavor should not be perceived. May have Brettanomyces yeast-derived aromas that are slightly acidic, fruity, horsey, goaty and/or musty aromas are acceptable Source: CraftBeer.com 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. California
Common was last modified: February 13th, 2019 by cindywebdirector OG1.045 - 1.056 FG1.010 - 1.018 ABV4.6% - 5.7% IBU35 - 45 BU:GU0.78 - 0.80 SRM8 - 15 CO2 Volumes2.5 - 3 Apparent Attenuation68 - 78 Alcohol Not Detectable to Mild Carbonation (Visual)Medium to Fast Rising Bubbles ClarityClear Brewing/Conditioning ProcessCool ale
fermentation temperatures used to ferment this lager beer ColorLight Amber to Medium Amber Country of OriginUnited States CheeseFeta EntréePork Loin DessertBread Pudding GlassNonic Pint Hop Aroma/FlavorHop flavor is low to medium-hop flavor is low to medium to medium Hop Common Hop flavor is low to medium flavor is l
IngredientsNorthern Brewer Malt Aroma/FlavorNoticeable caramel-type malt flavor should be present Common Malt IngredientsPale, Munich, Crystal, Victory, Pale Chocolate Palate BodyDrying Palate CarbonationMedium to High Palate Length/FinishShort Serving Temperature 50-55°F Water TypeVaries TypeLager PhenolsNot common to style
EstersFruity-ester aromas, if present, should be low to medium-low Source: CraftBeer.com Style Family: Hybrid Beers Originally from the Düsseldorf area of Germany, the German-Style 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. German-Style Altbier was last modified: May 16th, 2019 by natewebman OG1.044 - 1.052 FG1.008 - 1.014 ABV4.6% - 5.6% IBU25
52 BU:GU0.57 - 1.00 SRM11 - 19 CO2 Volumes1.5 - 2.5 Apparent Attenuation 73 - 82 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
OriginGermany CheeseEmmental EntréeGrilled Salmon DessertApple Pie GlassTulip Hop Aroma/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 Althiers from Düsseldorf) Common Hop IngredientsSpalt, Magnum, Tettnang Malt Aroma/FlavorSweet malt
character that may have a rich, biscuity, and/or light caramel flavor Common Malt IngredientsPilsner, Munich, Carafa Special II, Aromatic Other ingredientsWheat (occasionally) Palate BodySoft Palate CarbonationMedium to High Palate Length/FinishShort Serving Temperature45-50°F Water TypeModerate carbonate water TypeAle
PhenolsNot common to style EstersFruity-ester flavors, if present, can be low Source: CraftBeer.com 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 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 Kolsch beer — and our map is designed to do that. Finding your next favorite Kolsch beer — which could be a Kolsch style beer — and our map is designed to do that. Finding your next favorite Kolsch beer — which could be a Kolsch style beer — and our map is designed to do that.
German beer, sign up to have our newsletter delivered directly to your inbox. German-Style Kolsch was last modified: March 5th, 2020 by cindywebdirector OG1.042 - 1.048 FG1.006 - 1.010 ABV4.8% - 5.3% IBU18 - 28 BU:GU0.43 - 0.58 SRM3 - 6 CO2 Volumes2.5 approximately Apparent Attenuation79 - 86 Alcohol Not Detectable Carbonation
(Visual)Medium to Fast Rising Bubbles ClarityBrilliant Brewing/Conditioning ProcessCommonly conditioned at colder temperatures (known as 'lagering') ColorStraw to Gold Country of OriginGermany Cheese EntréeBratwurst DessertLight Apricot Cake GlassFlute Hop Aroma/FlavorHop flavor is low and, if evident, should express noble
hop character. Hop bitterness is medium Common Hop IngredientsPilsner, Vienna Other ingredientsPils
Water TypeVaries TypeAle PhenolsNot common to style EstersLight pear, apple or Riesling wine-like fruitiness may be apparent Fermentation ByproductsLow-level sulfur notes are acceptable Source: CraftBeer.com 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 conten
scales. If you love American craft beer, 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 that uses a moderate amount of kilned malts and roasted barley in the recipe, which gives the beer that uses a moderate amount of kilned malts and roasted barley in the recipe, which gives the beer that uses a moderate amount of kilned malts and roasted barley in the recipe, which gives the beer that uses a moderate amount of kilned malts and roasted barley in the recipe, which gives the beer that uses a moderate amount of kilned malts and roasted barley in the recipe, which gives the beer that uses a moderate amount of kilned malts and roasted barley in the recipe, which gives the beer that uses a moderate amount of kilned malts and roasted barley in the recipe, which gives the beer that uses a moderate amount of kilned malts and roasted barley in the recipe, which gives the beer that uses a moderate amount of kilned malts and roasted barley in the recipe, which gives the beer than the recipe of the roasted barley in the roasted barley in the recipe of the roasted barley in the roasted
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 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 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. Irish-Style Red Beer was last modified: May 3rd, 2018 by natewebman OG1.040 - 1.048 FG1.010 - 1.0
ClarityClear to Hazy ColorCopper-Red to Reddish Brown Country of OriginIreland CheeseCheddar EntréeRoasted Vegetables DessertPoached Pears GlassNonic Pint Hop Aroma/FlavorLow 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 IngredientsPale, Crystal, Roasted Barley Other ingredientsMay contain corn, rice or sugar adjuncts Palate BodySoft to Moderate Palate CarbonationMedium to High Palate Length/FinishShort Serving Temperature45-55°F
Water TypeVaries TypeLager or Ale PhenolsNot common to style EstersLow levels of fruity-ester flavor are acceptable Fermentation ByproductsDiacetyl should be absent or at very low levels Source: CraftBeer.com 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. American Imperial Porter was last modified: August 24th, 2017 by natewebman OG1.080 - 1.100 FG1.020 - 1.030 ABV7.0% - 12.0% IBU35 - 50 BU:GU0.44 - 0.50 SRM40+ CO2 Volumes2 - 2.5 Apparent Attenuation70 - 75
Alcohol Noticeable Carbonation (Visual) Medium Rising Bubbles ClarityOpaque ColorBlack Country of OriginUnited States CheeseSmoked Gouda EntréeChicken Mole Enchiladas DessertBlondie Butterscotch Brownies GlassTulip Hop Aroma/FlavorHop 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
TypeAle PhenolsNot common to style EstersAle-like fruity ester flavors should be evident but not overpowering, complementing hop character and malt-derived sweetness Fermentation ByproductsDiacetyl should be absent Source: CraftBeer.com 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. Baltic-Style Porter was last modified: August 24th, 2017 by natewebman OG1.072 - 1.092 FG1.016 - 1.022 ABV7.6% - 9.3% IBU35 - 40 BU:GU0.47 - 0.49 SRM40+ CO2 Volumes2 - 2.5 Apparent Attenuation76 - 78 Alcohol Noticeable Carbonation (Visual)Medium Rising Bubbles ClarityClear to Opaque Brewing/Conditioning
ProcessBrewed with lager yeast and cold-fermented ColorVery Deep Ruby or Garnet to Black Country of OriginUnited Kingdom CheeseAged Gouda EntréePrime Rib DessertDeconstructed S'mores GlassNonic Pint Hop Aroma/FlavorHop aroma and flavor are very low. Hop bitterness is low to medium-low Common Hop IngredientsVaries Malt
Aroma/FlavorDistinctive malt aromas of caramelized sugars, licorice, and chocolate-like notes of roasted barley aroma. Low smoky aroma from malt may be evident. Debittered roasted malts are best used for this style Common Malt IngredientsMunich
Vienna, Pilsner, Crystal, Special "B", Carafa Special II, Chocolate Palate BodyMouth-Coating Palate CarbonationMedium to style EstersMay 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 ByproductsDiacetyl and DMS flavors should not be apparent Source: CraftBeer.com 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 was last modified: May 11th, 2018 by cindywebdirector OG1.040 - 1.050 FG1.006 - 1.014 ABV4.4% - 6.0% IBU20 - 30 BU:GU0.50
0.60 SRM30 - 35 CO2 Volumes1.5 - 2 Apparent Attenuation72 - 85 Alcohol Mild Carbonation (Visual)Slow to Fast Rising Bubbles ClarityOpaque ColorDark Brown (may have red tint) to Very Dark Country of OriginUnited Kingdom CheeseGruyere EntréeRoasted or Grilled Meats DessertChocolate Peanut Butter Cookies GlassNonic Pint Hop
Aroma/FlavorHop aroma and flavor are not perceived to medium. Hop bitterness is medium Common Malt IngredientsBritish Pale Ale, Brown, Crystal, Chocolate Other ingredientsMay contain additional sugar sources Palate BodyMouth-Coating Palate
CarbonationLow to High Palate Length/FinishMedium to Long Serving Temperature 50-55°F Water TypeAle PhenolsNot common to 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. Robust Porter was last modified: July 18th, 2017 by cindywebdirector OG1.045 - 1.060 FG1.008 - 1.016 ABV5.1% - 6.6% IBU25 - 40 BU:GU0.56 - 0.67 SRM30+ CO2 Volumes2 - 2.5 Apparent Attenuation73 - 82 Alcohol Mild
Carbonation (Visual)Slow to Fast Rising Bubbles ClarityOpaque ColorVery Dark to Black Country of OriginUnited Kingdom CheeseGruyere EntréeRoasted or Grilled Meats DessertChocolate Peanut Butter Cookies GlassNonic Pint Hop Aroma/FlavorHop aroma and flavor are very low to medium. Hop bitterness is medium to high Common Hop
IngredientsKent Goldings, Fuggles Malt Aroma/FlavorGrainy, 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 IngredientsMunich, Crystal, Chocolate, Black Patent Other ingredientsMay contain roasted barley
Palate BodyMouth-Coating Palate CarbonationLow to High Palate Carb
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 Porter was last modified: July
31st, 2018 by natewebman OG1.050 - 1.065 FG1.010 - 1.018 ABV5.1% - 8.9% IBU20 - 40 BU:GU0.40 - 0.62 SRM20+ CO2 VolumesVaries Brewing/Conditioning ProcessUse of smoked malts is common ColorDark Brown to Black Country of OriginUndetermined
CheeseRed Dragon Cheddar EntréeGrilled Sausage DessertS'mores GlassNonic Pint Hop Aroma/FlavorHop aroma and flavor are not perceived to medium. Hop bitterness is medium to medium to medium to medium to medium to medium. Hop bitterness is medium to medium.
absent of strong roasted character. Medium to high malt sweetness, caramel and chocolate are acceptable Common Malt IngredientsCrystal, Chocolate, Black Patent Other ingredientsCommon woods used by U.S. craft brewers to smoke a variety of malts: Apple, Alder, Beech, Cherry, Hickory, Mesquite, Oak Palate BodySoft Palate CarbonationLow to
High Palate Length/FinishMedium to Long Serving Temperature 50-55°F Water TypeVaries TypeAle PhenolsNot common to style EstersFruity-ester aroma is acceptable. A mild to assertive smoke malt aroma will be in balance with other aroma is acceptable. A mild to assertive smoke malt aroma will be in balance with other aroma is acceptable. A mild to assertive smoke malt aroma will be in balance with other aroma will be in balance with other aroma is acceptable. A mild to assertive smoke malt aroma will be in balance with other aroma will be in balance with a will be in balance with other aroma will be in balance with a will be in balance with a
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. American Imperial Stout was last modified: January 19th, 2018 by cindywebdirector OG1.080 - 1.100 FG1.020 - 1.030 ABV7.0% - 12.0% IBU50 - 80
BU:GU0.62 - 0.80 SRM40 + CO2 Volumes2 - 2.5 Apparent Attenuation (Visual) Slow to Medium Rising Bubbles ClarityOpaque ColorBlack Country of OriginUnited Kingdom Cheese EntréeFoie Gras DessertFlour-less Chocolate Cake GlassSnifter Hop Aroma/FlavorHop 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 Malt IngredientsPale, Black Roasted Barley, Special "B", CaraMunich, Chocolate, Pale
Chocolate Palate BodyMouth-Coating Palate CarbonationLow to Medium Palate Length/FinishLong Serving Temperature 50-55°F Water TypeVaries TypeAle PhenolsNot common to style EstersFruity esters are generally high Source: CraftBeer.com 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 Stout Strikingly bold and undeniably beautiful, the American stout beer style
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 stout showcase generous quantities of the American stout is a distinct variant of a European stout beer counterpart. True to style, American stout showcase generous quantities of the American stout is a distinct variant of a European stout beer counterpart.
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 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. American Stout was last modified: March 5th, 2020 by natewebman OG1.050 - 1.075 FG1.010 - 1.022 ABV5.7% - 8.9% IBU35 - 60 BU:GU0.70 - 0.80 SRM40 + CO2 Volumes2.5 - 3 Apparent Attenuation71 - 80 Alcohol Mild to Noticeable Carbonation (Visual)Slow to Medium Rising Bubbles ClarityClear to Opaque
Brewing/Conditioning ProcessAdditional ingredients such as coffee, chocolate, vanilla beans, cherries are common, as is oak aging ColorBlack Country of OriginUnited States CheeseSharp Cheddar EntréeGrilled Lamb DessertCoffee Cake GlassNonic Pint Hop Aroma/FlavorHop 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 IngredientsHorizon, Centennial Malt Aroma/FlavorLow to medium malt sweetness with low to medium caramel, chocolate, and/or roasted barley and roasted malt to
astringency is low and not excessive. Slight roasted malt acidity is acceptable Common Malt IngredientsPale, Black Roasted Barley, Chocolate, Crystal Other ingredientsOats (occasionally) Palate BodyMouth-Coating Palate CarbonationLow to Medium Palate Length/FinishMedium to Long Serving Temperature50-55°F Water TypeVaries TypeAle
PhenolsNot common to style EstersFruity-esters flavors are low, if present Source: CraftBeer.com 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. English-Style Oatmeal Stout was last modified: July 18th, 2017 by cindywebdirector OG1.038 - 1.056 FG1.008 - 1.020 ABV3.8% - 6.1% IBU20 - 40 BU:GU0.53 - 0.71 SRM20+ CO2 Volumes2 - 2.5 Apparent
Attenuation 64 - 79 Alcohol Mild Carbonation (Visual) Slow to Medium Rising Bubbles Clarity Opaque Color Dark Brown to Black Country of Origin United Kingdom Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken in Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken In Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Cheese Aged Cheddar Entrée Chicken In Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken In Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken In Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken In Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken In Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken In Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken In Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken In Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken In Mole Sauce Dessert Sweet Potato Cheese Aged Cheddar Entrée Chicken In Mol
overall balance if present. Hop bitterness is medium Common Hop IngredientsKent Goldings Malt Aroma/FlavorCoffee-like roasted barley Other
ingredientsOats Palate BodyMouth-Coating Palate CarbonationLow to Medium Palate Length/FinishMedium Serving Temperature50-55°F Water TypeVaries TypeAle PhenolsNot common to style EstersFruity ester flavors are very low Fermentation ByproductsDiacetyl should be absent or at extremely low levels Source: CraftBeer.com Style Family:
Stouts Sweet stout, also referred to as cream stout or milk stout, is black in color. Malt sweetness, chocolate 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. English-Style Sweet Stout (Milk Stout) was last modified: July 18th, 2017 by cindywebdirector OG1.045 - 1.056 FG1.012 - 1.020 ABV3.2% - 6.3% IBU15 - 25 BU:GU0.33 - 0.45 SRM40+ CO2 Volumes1.5 - 2 Apparent Attenuation64 - 73 Alcohol Mild Carbonation (Visual)Slow to Medium Rising
Bubbles ClarityOpaque ColorBlack Country of OriginUnited Kingdom CheeseButtery Cheddar EntréeMexican Mole, Spicy BBQ DessertChocolate Cake, Ice Cream GlassNonic Pint Hop Aroma/FlavorHop 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 IngredientsKent Goldings Malt Aroma/FlavorMalt 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 IngredientsBritish Pale Ale, Black Patent, Pale Chocolate, Crystal Other
ingredientsLactose Palate BodyMouth-Coating Palate CarbonationLow to Medium Palate Length/FinishMedium Serving Temperature50-55°F Water TypeAle PhenolsNot common to style EstersFruity ester flavors are low, if present Source: CraftBeer.com 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 barley and a moderate degree of roasted barley. The emphasis on coffee-like roasted barley and a moderate degree of roasted barley. The emphasis on coffee barley and a moderate degree of roasted barley and a moderate degree of roasted barley.
18th, 2017 by cindywebdirector OG1.038 - 1.048 FG1.008 - 1.012 ABV4.2% - 5.3% IBU30 - 40 BU:GU0.79 - 0.83 SRM40 + CO2 Volumes1 - 1.5 Apparent Attenuation (Visual) Slow to Medium Rising Bubbles Clarity Clear to Opaque Color Black Country of Origin Ireland Cheese Irish Cheddar Entrée Seafood
(Oysters), Ham DessertChocolate Desserts GlassNonic Pint Hop Aroma/FlavorHop aroma and flavor are are not perceived to low, from European-type hops. Hop bitterness is medium to medium high Common Hop IngredientsKent Goldings Malt Aroma/FlavorDry 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 Barley, Black Roasted Barley Palate BodySoft to Mouth-Coating Palate CarbonationLow to Medium
Palate Length/FinishShort to Medium Serving Temperature50-55°F Water TypeModerate carbonate water TypeModerate carbonate water TypeAle PhenolsNot common to style. EstersFruity esters are minimal and overshadowed by malt, high hop bitterness and roasted barley character Fermentation ByproductsDiacetyl should be very low, if evident Source: CraftBeer.com 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"! German-Style Bock was last modified: July 18th, 2017 by cindywebdirector OG1.066 - 1.074 FG1.018 - 1.024 ABV6.3% - 7.6% IBU20 - 30 BU:GU0.30 - 0.41
SRM20 - 30 CO2 Volumes 2.5 approximately Apparent Attenuation 68 - 73 Alcohol Mild to Noticeable Carbonation (Visual) Slow to Medium Rising Bubbles Clarity Clear Brewing/Conditioning Process Adecoction mash is commonly used Color Dark Brown to Very Dark Country of Origin Germany Cheese Aged Swiss Entrée Grilled Rib-Eye Dessert Chocolate Ribert States and Color Dark Brown to Very Dark Country of Origin Germany Cheese Aged Swiss Entrée Grilled Rib-Eye Dessert Chocolate Ribert States and Color Dark Brown to Very Dark Country of Origin Germany Cheese Aged Swiss Entrée Grilled Rib-Eye Dessert Chocolate Ribert States and Color Dark Brown to Very Dark Country of Origin Germany Cheese Aged Swiss Entrée Grilled Rib-Eye Dessert Chocolate Ribert States and Color Dark Brown to Very Dark Country of Origin Germany Cheese Aged Swiss Entrée Grilled Rib-Eye Dessert Chocolate Ribert States and Color Dark Brown to Very Dark Country of Origin Germany Cheese Aged Swiss Entrée Grilled Rib-Eye Dessert Chocolate Ribert States and Color Dark Brown to Very Dark Country of Origin Germany Cheese Aged Swiss Entrée Grilled Ribert States and Color Dark Brown to Very Dark Country of Origin Germany Cheese Aged Swiss Entrée Grilled Ribert States and Color Dark Brown to Very Dark B
GlassTulip Hop Aroma/FlavorHop flavor is low. Hop bitterness is perceived as medium, increasing proportionately with starting gravity Common Hop IngredientsPilsner, Munich, CaraMunich, Meussdoerffer Rost,
Melanoidin Palate BodySoft Palate CarbonationLow to Medium Palate Length/FinishShort to Medium Serving Temperature45-50°F Water TypeModerate carbonate water TypeModerate water TypeModerate carbonate water TypeModerate carbonate water TypeModerate carbonate water TypeModerate water 
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 fresh and
lightly toasted Munich-style malt, more so than caramel or toffee malt. Dark fruit flavors such as prune and raisin may be present. Doppelbocks are full-bodied, and alcoholic strength is on the higher end. German-Style Doppelbocks are full-bodied, and alcoholic strength is on the higher end. German-Style Doppelbocks are full-bodied, and alcoholic strength is on the higher end. German-Style Doppelbocks are full-bodied, and alcoholic strength is on the higher end. German-Style Doppelbocks are full-bodied, and alcoholic strength is on the higher end. German-Style Doppelbocks are full-bodied, and alcoholic strength is on the higher end. German-Style Doppelbocks are full-bodied, and alcoholic strength is on the higher end. German-Style Doppelbocks are full-bodied, and alcoholic strength is on the higher end. German-Style Doppelbocks are full-bodied, and alcoholic strength is on the higher end. German-Style Doppelbocks are full-bodied, and alcoholic strength is on the higher end. German-Style Doppelbocks are full-bodied, and alcoholic strength is on the higher end. German-Style Doppelbocks are full-bodied, and alcoholic strength is on the higher end. German-Style Doppelbocks are full-bodied, and alcoholic strength is on the higher end. German-Style Doppelbocks are full-bodied, and alcoholic strength is on the higher end.
BU:GU0.23 - 0.34 SRM12 - 30 CO2 Volumes2.5 approximately Apparent Attenuation75 - 81 Alcohol Mild to Noticeable Carbonation (Visual)Slow to Medium Rising Bubbles ClarityClear Brewing/Conditioning ProcessA decoction mash is commonly used ColorCopper to Dark Brown Country of OriginGermany Cheeses EntréePork or Ham
DessertGerman Chocolate Cake GlassTulip Hop Aroma/FlavorPronounced aromas and flavors of toasted malted barley. Some caramel and toffee character can contribute to complexity in a secondary role. Dark fruit flavors such
as prune and raisin may be present. Malty sweetness is pronounced but should not be cloying. There should be no astringency from roasted malts. Common Malt IngredientsPilsner, Munich, Vienna, CaraMunich Palate BodySoft Palate CarbonationLow to Medium Palate Length/FinishMedium Serving Temperature45-50°F Water TypeVaries TypeLager
PhenolsNot common to style EstersPrune, Plum, Grape Source: CraftBeer.com 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. German-Style Maibock was last modified: July
18th, 2017 by cindywebdirector OG1.066 - 1.074 FG1.012 - 1.020 ABV6.3% - 8.1% IBU20 - 38 BU:GU0.30 - 0.51 SRM4 - 9 CO2 Volumes2.5 approximately Apparent Attenuation73 - 82 Alcohol Mild to Noticeable Carbonation (Visual)Medium to Fast Rising Bubbles ClarityClear Brewing/Conditioning ProcessA decoction mash is commonly used
ColorPale to Light Amber Country of OriginGermany CheeseSwiss EntréeHam DessertWhite Chocolate Cheesecake GlassGoblet Hop Aroma/FlavorHop aroma is low Common Hop IngredientsGerman Noble Malt Aroma/FlavorA lightly toasted and/or bready malt aroma is
often evident. Roasted or heavy toast/caramel malt aromas should be absent Common Malt IngredientsPilsner, Munich, Vienna Palate BodySoft Palate CarbonationMedium to High Palate Length/FinishShort to Medium Serving Temperature45-55°F Water TypeVaries Ty
present Source: CraftBeer.com Style Family: Bocks The German-style Weizenbock is a wheat version of a German-style bock, or a bigger and beefier dunkelweizen. Malt mellanoidins and weizen ale yeast are the star ingredients. If served with yeast, the appearance may appropriately be very cloudy. With flavors of bready malt and dark fruits like
plum, raisin, and grape, this style is low on bitterness and high on carbonation. Balanced clove-like phenols and fruity, banana-like esters produce a well-rounded aroma. German-Style Weizenbock was last modified: July 18th, 2017 by natewebman OG1.066 - 1.080 FG1.016 - 1.028 ABV7.0% - 9.5% IBU15 - 35 BU:GU0.23 - 0.44 SRM4.5 - 30 CO2
Volumes 2.5 - 3 Apparent Attenuation 65 - 76 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 Cheese Manchego Entrée Chicken and Dumplings Dessert Banana Bread
GlassTulip Hop Aroma/FlavorHop aroma is not perceived. Hop bitterness is low Common Hop IngredientsGerman Noble Malt Aroma/FlavorNutmeg, 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 IngredientsMalted Wheat, Munich, Special "B", Crystal, Pale Chocolate Palate BodyModerate to Mouth-Coating Palate CarbonationMedium to Long Serving Temperature 45-55°F Water TypeVaries TypeWeizen Ale PhenolsClove EstersFruity-ester and banana-like elements Fermentation ByproductsIf served with
yeast, appearance may appropriately be very cloudy Source: CraftBeer.com Style Family: Scottish-Style Ales The Scotch ale is overwhelmingly malty, with a rich and dominant sweet malt flavor. This style could be considered the Scottish
version of an English-style barley wine. Overly smoked versions would be considered specialty examples. Scotch Ale/Wee Heavy was last modified: July 18th, 2017 by cindywebdirector OG1.072 - 1.085 FG1.016 - 1.028 ABV6.6% - 8.5% IBU25 - 35 BU:GU0.35 - 0.41 SRM15 - 30 CO2 Volumes2 - 2.5 Apparent Attenuation67 - 78 Alcohol Noticeable to Hot
Carbonation (Visual)Medium Rising Bubbles ClarityClear Brewing/Conditioning ProcessTraditionally, cooler ale fermentation temperatures were common ColorLight Reddish Brown to Very Dark Country of OriginScotland / United Kingdom CheesePungent Cheese EntréeVariety of Meats and Game Desserts with Fruit GlassThistle
Hop Aroma/FlavorHop aroma and flavor are not perceived. Hop bitterness is low but perceptible Common Hop IngredientsKent Goldings Malt Aroma/FlavorDominated by a smooth, balanced sweet maltiness. Will also have a medium degree of malty, caramel-like aroma and flavor Common Malt IngredientsBritish Pale Ale, Crystal, Honey, Pale
Chocolate, Munich and even Roasted Barley Palate BodyMouth-Coating Palate CarbonationMedium Palate Length/FinishMedium Serving Temperature 50-55°F Water TypeSoft Water TypeSoft Water (occasionally) TypeAle PhenolsNot common to style EstersPlums, Raisin, Dried Fruit. A peaty/smoky character may be evident at low levels Fermentation
ByproductsYeast characters such as diacetyl and sulfur are acceptable at very low levels Source: CraftBeer.com 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. Scottish-Style Ale was last
modified: May 16th, 2019 by cindywebdirector OG1.030 - 1.050 FG1.006 - 1.018 ABV2.8% - 5.3% IBU9 - 25 BU:GU0.30 - 0.50 SRM6 - 15 CO2 Volumes1.5 - 2 Apparent Attenuation64 - 80 Alcohol Not Detectable to Mild Carbonation (Visual)Slow to Medium Rising Bubbles ClarityClear Brewing/Conditioning ProcessHigh-temperature mash is common to
emphasize a more dextrinous wort, lending bigger body and mouthfeel and decreasing fermentation temperatures were common. ColorGold to Dark Chestnut or Brown Country of OriginScotland / United Kingdom Cheese EntréeVariety of Meats and Game DessertCreamy Desserts with
Fruit GlassThistle Hop Aroma/FlavorHop aroma and flavor are not perceived. Hop bitterness is low. Common Hop IngredientsWheat Malt, Sugar (occasionally) Palate BodySoften Goldings Malt Aroma/FlavorCaramel, Toffee Common Malt IngredientsWheat Malt, Sugar (occasionally) Palate BodySoften Goldings Malt Aroma/FlavorCaramel, Toffee Common Malt IngredientsWheat Malt, Sugar (occasionally) Palate BodySoften Goldings Malt Aroma/FlavorCaramel, Toffee Common Malt IngredientsWheat Malt, Sugar (occasionally) Palate BodySoften Goldings Malt Aroma/FlavorCaramel, Toffee Common Malt IngredientsWheat Malt, Sugar (occasionally) Palate BodySoften Goldings Malt Aroma/FlavorCaramel, Toffee Common Malt IngredientsWheat Malt, Sugar (occasionally) Palate BodySoften Goldings Malt Aroma/FlavorCaramel, Toffee Common Malt IngredientsWheat Malt, Sugar (occasionally) Palate BodySoften Goldings Malt Aroma/FlavorCaramel, Toffee Common Malt IngredientsWheat Malt, Sugar (occasionally) Palate BodySoften Goldings Malt Aroma/FlavorCaramel, Toffee Common Malt IngredientsWheat Malt, Sugar (occasionally) Palate BodySoften Goldings Malt Aroma/FlavorCaramel, Toffee Common Malt IngredientsWheat Malt, Sugar (occasionally) Palate BodySoften Goldings Malt Aroma/FlavorCaramel, Toffee Common Malt IngredientsWheat Malt, Sugar (occasionally) Palate BodySoften Goldings Malt Aroma/FlavorCaramel, Sugar (occasio
Palate CarbonationLow to Medium Palate Length/FinishShort Serving Temperature50-55°F Water TypeAle PhenolsPeaty, Earthy, Smoky EstersNot common to style. Fermentation ByproductsDiacetyl and sulfur are acceptable at very low levels. Source: CraftBeer.com 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. Despite Brettanomyces presents in sour beer,
American Bret beers do not exhibit the level of sour taste that sour beers do, thus, Brett beers should not be mistaken for a sour beer. American Brett was last modified: May 16th, 2019 by cindywebdirector OGVaries FGVaries ABVVaries BU:GUVaries BU:GUVaries SRMVaries CO2 VolumesVaries Apparent AttenuationVaries 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 Clarity Varies Brewing/Conditioning Process Wood vessels may be used during the fermentation and aging process. Blending is also common Color Varies Clarity Varies Clarity Varies Brewing/Conditioning Process Wood vessels may be used during the fermentation and aging process. Blending is also common Color Varies Clarity 
bitterness are evident over a full range from low to high Common Hop IngredientsVaries Other ingredientsVaries Common Malt IngredientsVaries Palate CarbonationLow to High Palate Ength/FinishVaries Palate CarbonationLow to High Palate Serving Temperature45-55°F Water TypeVaries TypeVaries Palate CarbonationLow to High Palate Carbonatio
PhenolsCan be present EstersCan be present MicroorganismsBrettanomyces possible Source: CraftBeer.com 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. American Sour was last modified: May 16th, 2019 by cindywebdirector OGVaries FGVaries ABVVaries BU:GUVaries SRMVaries CO2 VolumesVaries Apparent AttenuationVaries 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 various fruit. Country of Origin United States Cheese Strongly
Flavored Cheeses EntréeVaries DessertCreamy Desserts with Fruit GlassGoblet Hop Aroma/FlavorHop aroma, flavor and bitterness are evident over a full range from low to high Common Hop IngredientsVaries Malt Aroma/FlavorHop aroma, flavor and bitterness are evident over a full range from low to high Common Hop IngredientsVaries Malt Aroma/FlavorHop aroma, flavor and bitterness are evident over a full range from low to high Common Hop IngredientsVaries Malt Aroma/FlavorHop aroma, flavor and bitterness are evident over a full range from low to high Common Hop IngredientsVaries Malt Aroma/FlavorHop aroma, flavor and bitterness are evident over a full range from low to high Common Hop IngredientsVaries Malt Aroma/FlavorHop aroma, flavor and bitterness are evident over a full range from low to high Common Hop IngredientsVaries Malt Aroma/FlavorHop aroma, flavor and bitterness are evident over a full range from low to high Common Hop IngredientsVaries Malt Aroma/FlavorHop aroma, flavor and bitterness are evident over a full range from low to high Common Hop IngredientsVaries Malt Aroma/FlavorHop aroma, flavor and bitterness are evident over a full range from low to high Common Hop IngredientsVaries Malt Aroma/FlavorHop aroma, flavor and bitterness are evident over a full range from low to high Common Hop IngredientsVaries Malt Aroma/FlavorHop ar
IngredientsVaries Other ingredientsVaries Palate BodyVaries Palate CarbonationLow to High Palate Length/FinishVaries Serving Temperature40-50°F Water TypeVaries TypeAle, Brettanomyces possible PhenolsCan be present. EstersModerate to intense, yet balanced, fruity ester aromas are evident MicroorganismsLactobacillus Fermentation
ByproductsBacteria- and yeast-induced haze are acceptable at any temperature Source: CraftBeer.com 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. Belgian-Style Flanders was last modified: May 16th, 2019 by natewebman OG1.044 - 1.056 FG1.008 - 1.016 ABV4.8% - 6.6\% IBU5 - 18 BU:GU0.11 - 0.32 SRM12 - 25 CO2 Volumes2 - 2.5 Apparent Attenuation71 - 82 EnigmaNew Glarus Brewing Oud TartThe Bruery La FolieNew
Belgium Brewing Co. Alcohol Not Detectable to Mild Carbonation (Visual)Medium to Fast Rising Bubbles ClarityBrilliant to Slight Haze Brewing/Conditioning ProcessBlending is common. Oak-like or woody characters may be pleasantly integrated into the overall palate when aged in oak barrels ColorCopper to Very Dark Country of OriginBelgium
CheeseMimolette EntréeBeef Carbonnade DessertPumpkin Pie GlassTulip Hop Aroma/FlavorHop aroma and flavor are not perceived. Hop bitterness is perceived to be very low to medium-low Common Hop IngredientsKent Goldings Malt Aroma/FlavorRoasted malt aromas including a cocoa-like character are acceptable at low levels. A very low
degree of malt sweetness may be present Common Malt IngredientsVienna, Munich Special "B", Aromatic Palate BodyVaries Palate CarbonationMedium to High Palate Length/FinishMedium to Long Serving Temperature45-50°F Water TypeVaries Palate CarbonationMedium to High Palate Length/FinishMedium to High Palate Length/FinishMedium to High Palate Length/FinishMedium to High Palate CarbonationMedium to High Palate Length/FinishMedium to High 
are apparent. May also have notes of raisins, plums, figs and prunes MicroorganismsLactobacillus possible Fermentation ByproductsSome versions may be more highly carbonated and, when bottle-conditioned, may appear cloudy when served Source: CraftBeer.com 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 from fruit may diminish the perceived intensity. These flavored lambic beers
may be very dry or mildly sweet. Belgian-Style Fruit Lambic was last modified: May 16th, 2019 by natewebman OG1.040 - 1.072 FG1.008 - 1.072 FG
Brewing/Conditioning ProcessOld lambic is blended with newly fermenting young lambic to create this style. Fruit is added as well. These beers are aged in oak ColorHued with color reflecting the choice of fruit Country of OriginBelgium CheeseChèvre EntréePineapple Ceviche DessertChocolate Creme Caramel GlassTulip Hop Aroma/FlavorHop
aroma, flavor and bitterness are not perceived to very low, and can include cheesy or floral lavender notes Common Hop IngredientsPilsner, Flaked Wheat Other ingredientsUnmalted Wheat, Fruit Palate BodyVaries Palate CarbonationHigh Palate
Length/FinishVaries Serving Temperature45-50°F Water TypeVaries TypeAle, Brettanomyces possible PhenolsCan be present EstersCan be present EstersCan be present. MicroorganismsLactobacillus and Pediococcus Fermentation ByproductsCloudiness is acceptable Source: CraftBeer.com 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. Belgian-Style Lambic/Gueuze was last modified: May 23rd, 2019 by cindywebdirector
OG1.044 - 1.056 FG1.000 - 1.010 ABV5.0% - 8.9% IBU9 - 23 BU:GU0.20 - 0.41 SRM6 - 13 CO2 Volumes1 - 1.5 Apparent Attenuation82 - 100 Alcohol Not Detectable to Mild Carbonation (Visual)Medium to Fast Rising Bubbles ClarityBrilliant (but haze may exist from yeast sediment from bottle fermentation) Brewing/Conditioning ProcessOld lambic is
blended with newly-fermented young lambic. These beers are aged in oak ColorGold to Medium Amber Country of OriginBelgium CheeseMascarpone with Fruit EntréeShellfish (Mussels) DessertRich Chocolate Cake GlassTulip Hop Aroma/FlavorHop aroma, flavor and bitterness are not perceived to very low, and can include cheesy or floral lavender
notes Common Hop IngredientsAged, stale hops Malt Aroma/FlavorSweet malt characters are not perceived Common Malt IngredientsPilsner, Flaked Wheat Other ingredientsUnmalted Wheat Palate BodyDrying to Soft Palate CarbonationVery Low to High Palate Length/FinishMedium Serving Temperature40-50°F Water TypeVaries TypeAle
Brettanomyces possible EstersHigh to very high fruity ester aromas are present MicroorganismsLactobacillus and Pediococcus Fermentation ByproductsCharacteristic horsey, goaty, leathery and phenolic aromas derived from Brettanomyces yeast are often present at moderate levels Source: CraftBeer.com 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 in low amounts, but may be perceptible in varying intensities. Body is low to medium-low
Low to medium lactic acid character is evident in all examples as sharp, refreshing sourness. Contemporary Gose was last modified: May 24th, 2019 by Andy Sparhawk OG1.036 - 1.056 FG1.008 - 1.012 ABV4.4-5.4 IBU5 - 15 BU:GU0.28 - 0.27 SRM3 to 9 CO2 Volumes3.3 - 4.5 Apparent Attenuation77.78 - 78.5 Alcohol Not Detectable Carbonation
(Visual) Medium to Fast Rising Bubbles Clarity Cloudy/ Hazy Brewing/Conditioning ProcessMay be fermented and should exhibit complexity of acidic, flavor and aroma contributed by introduction of wild yeast and bacteria into the
          ntation ColorStraw to Light Amber Country of OriginGermany CheeseOueso Fresco EntréeWatermelon Salad DessertGreek Yogurt Lemon Mousse GlassFlute Hop Aroma/FlavorNone Common Hop Ingredients Malt Aroma/FlavorNone Common Malt Ingredients Pilsner and Wheat Other ingredients Table Salt, herbs, spices or fruit Palate
BodyVaries Palate CarbonationMedium to High Palate Length/FinishMedium Serving Temperature 40-50°F Water TypeVaries TypeAle MicroorganismsLactobacilus, Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery or earthy flavors contributed by Brettanomyces Fermentation ByproductsHorsey, leathery flavors contr
aged Source: CraftBeer.com 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. American Lager was last modified: July 31st, 2018 by Andy Sparhawk OG1.040 - 1.048 FG1.006 - 1.014 ABV4.1%-5.1% IBU5 - 19 BU:GU0.13 - 0.31 SRM2 - 4
CO2 Volumes 2.2 - 2.7 Apparent Attenuation 70.83 - 85.00 Alcohol Mild Carbonation (Visual) Medium to Fast Rising Bubbles Clarity Brilliant to Clear ColorStraw to Gold Country of OriginUnited States Cheese Smear Ripened Cheese Entrée Pho Dessert Kettle Corn Balls GlassFlute Hop Aroma/FlavorLow Common Hop Ingredients Variety of bittering hops
may be used Malt Aroma/FlavorGrainy Common Malt Ingredients2-Row and 6-Row Barley Other ingredientsCorn, Rice and other adjuncts are often used Palate BodyDrying Palate CarbonationMedium to High Palate Length/FinishMedium Serving Temperature40-45°F Water Type TypeLager EstersLow fruity-ester flavors are acceptable Source:
CraftBeer.com Style Family: Pilseners and Pale Lagers The Bohemian pilsener has a slightly sweet and evident 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 pilsner. Low-level diacetyl is acceptable. Bohemian-style pilsner in final gravity than their German counterparts. Bohemian-style pilsner in final gravity than their German counterparts.
Style Pilsener was last modified: April 25th, 2019 by cindywebdirector OG1.044 - 1.020 ABV4.1% - 5.1% IBU30 - 45 BU:GU0.68 - 0.80 SRM3 - 7 CO2 Volumes2 - 2.5 Apparent Attenuation64 - 68 Alcohol Not Detectable to Mild Carbonation (Visual)Medium Rising Bubbles ClarityClear to Brilliant Brewing/Conditioning ProcessDecoction
mash provides a rich malt character ColorStraw to Light Amber Country of OriginCzech Republic CheeseMild White Cheddar EntréeShellfish, Chicken, Salads DessertShortbread Cookies GlassFlute Hop Aroma/FlavorHop aroma and flavor are low to medium-low, deriving from noble-type hops. Hop bitterness is medium Common Hop
IngredientsCzech Saaz Malt Aroma/FlavorToasted, biscuit-like, and/or bready malt flavors along with low levels of fermented-malt-derived sulfur compounds may be evident Common Malt IngredientsPilsner, CaraPils Palate BodySoft Palate CarbonationMedium Palate Length/FinishShort Serving Temperature40-45°F Water TypeLow mineral content
TypeLager PhenolsNot common to style Fermentation ByproductsLow levels of fermentation 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 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. European-Style Export was last modified: July 18th, 2017 by
natewebman OG1.048 - 1.056 FG1.010 - 1.014 ABV5.1% - 6.1% IBU23 - 29 BU:GU0.48 - 0.52 SRM3 - 6 CO2 Volumes2 - 2.5 Apparent Attenuation75 - 79 Alcohol Not Detectable to Mild Carbonation (Visual)Medium to Fast Rising Bubbles ClarityClear ColorStraw to Deep Gold Country of OriginGermany CheeseChèvre EntréeGrilled Steak DessertBread
Pudding GlassFlute Hop Aroma/FlavorHop flavor and aroma are very low to low, deriving from noble-type hops. Hop bitterness is medium Common Hop IngredientsPilsner, Munich Palate BodyModerate Palate CarbonationMedium
to High Palate Length/FinishShort to Medium Serving Temperature45-50°F Water TypeGypsum, Chalk TypeLager PhenolsNot common to style EstersNot common to 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 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 malts, spicy German malts, spicy German malts, spicy German malts, spicy German beer, many following the German tradition exactly, including German malts, spicy Ge
own American twist on the helles variety by adding American hops and making this lager beer available in aluminum cans so 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. German-Style Helles was last modified: March 5th, 2020 by
natewebman OG1.044 - 1.050 FG1.008 - 1.012 ABV4.8% - 5.6% IBU18 - 25 BU:GU0.41 - 0.50 SRM4 - 5.5 CO2 Volumes2 - 2.5 Apparent Attenuation 76 - 82 Alcohol Not Detectable to Mild Carbonation (Visual) Medium to Fast Rising Bubbles ClarityClear to Brilliant ColorPale to Gold Country of OriginGermany CheeseColby EntréeSamosas
DessertBaklava GlassFlute Hop Aroma/FlavorHop aroma is not perceived to low. Hop flavor and bitterness are very low to low, deriving from European noble-type hops Common Hop IngredientsGerman Noble Malt Aroma/FlavorMalt character is sometimes bread-like, yet always reminiscent of freshly and very lightly toasted malted barley Common
Malt IngredientsPilsner, Munich Palate BodyModerate Palate CarbonationMedium to High Palate Length/FinishShort to Medium Serving Temperature45-50°F Water TypeVaries 
in modern history, the pilsner 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 loved beers to enjoy, and one of the most challenging for the brewer to create. Pilsner are characteristically light in color and have a very short
finish. The world over, pilsner -style pilsner -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 are moderate and quite obvious. Distinctly different from the Bohemian-style pilsner is lighter in color and body and has a lower perceived hop bitterness. 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 pilsener 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 beer to keep 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 our newsletter, which is almost as fun. German-Style Pilsner was last modified: March 5th, 2020 by cindywebdirector OG1.044 - 1.055 FG1.006 - 1.012 ABV4.6% -
5.3% IBU25 - 50 BU:GU0.57 - 0.73 SRM3 - 4 CO2 Volumes2 - 2.5 Apparent Attenuation78 - 86 Alcohol Not Detectable Carbonation (Visual)Medium to Fast Rising Bubbles ClarityBrilliant ColorStraw to Pale Country of OriginGermany CheeseWhite Cheddar EntréeShellfish, Chicken, Salads DessertShortbread Cookies GlassFlute Hop Aroma/FlavorHop
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 Pilsner Palate Body Soft
Palate CarbonationMedium to High Palate Length/FinishShort Serving Temperature40-45°F Water TypeVaries TypeVar
sensitive palate Source: CraftBeer.com 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. American Black Ale was last modified: July 31st, 2018 by cindywebdirector OG1.056 - 1.075 FG1.012 - 1.018 ABV6.3% - 7.6% IBU50 - 70 BU:GU0.89 - 0.93 SRM35 + CO2 Volumes2 - 2.5 Apparent Attenuation76 - 79 Alcohol Mild to Noticeable
Carbonation (Visual) Medium Rising Bubbles Clarity Clear to Opaque Color Very Dark to Black Country of Origin United States 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 IngredientsVaries Malt Aroma/FlavorMedium caramel malt aromas are evident Common Malt IngredientsVaries Palate BodySoft Palate CarbonationMedium to Long Serving Temperature50-55°F Water TypeVaries TypeAle PhenolsNot common to style EstersCan be present
Source: CraftBeer.com 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. Beer 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. Barrel-Aged Beer was last modified: May 16th, 2019 by cindywebdirector OGVaries ABVVaries ABVVaries ABVVaries Carbonation (Visual) Varies Clarity Varies Brewing/Conditioning Process Aging in wood barrels
necessary ColorVaries Country of OriginUndetermined CheeseVaries EntréeVaries Common Hop IngredientsVaries Common Hop IngredientsVaries Common Hop IngredientsVaries Common Hop IngredientsVaries Common Malt IngredientsVaries Common Hop IngredientsVaries Common Malt IngredientsVaries Common Malt IngredientsVaries Common Hop IngredientsVaries Common Malt IngredientsV
Temperature 50-55° F Water Type Varies Type Lager or Ale. May have Brettanomyces character Phenols Can be present Esters Can be present Esters 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 beer can be appreciated by beer connoisseurs and those with sweet tooths alike. 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 believe could be expressed in a beer. Chocolate flavored beer in America Known for innovation and pushing boundaries, craft brewers have never met an ingredient they didn't believe could be expressed in a beer. Chocolate flavored beer in America Known for innovation and pushing boundaries, craft brewers have never met an ingredient they didn't believe could be expressed in a beer. Chocolate flavored beer in America Known for innovation and pushing boundaries, craft brewers have never met an ingredient they didn't believe could be expressed in a beer.
brewers can be. The use of chocolate in chocolate in chocolate flavored beer soffers 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 may seem like an odd concept, but
any beer or chocolate lover owes it to themself to give chocolate beer a try. Helping You Find Your Next Chocolate flavored beer? 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 was last modified: March 5th, 2020 by natewebman OG1.030 - 1.110
```

```
FG1.006 - 1.030 ABV2.5% - 12.0% IBU15 - 40 BU:GU0.36 - 0.50 SRM15 - 50 CO2 VolumesVaries Apparent Attenuation (Visual) Varies Clarity Brilliant to Opaque ColorLight Brown to Black Country of Origin Undetermined Cheese Aged Goat Cheese Entrée Venison Mole Dessert Raspberry Torte Glass Snifter Hop
Aroma/FlavorHop 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 IngredientsVaries Malt Aroma/FlavorMedium-low to medium-high malt sweetness helps accent cocoa
flavors and aromas. Common Malt IngredientsVaries Other ingredientsVaries Palate BodyVaries Palate CarbonationLow to High Palate Length/FinishVaries Serving Temperature50-55°F Water TypeVaries TypeLager or Ale PhenolsCan be present. EstersCan be present. EstersCan be present. Source: CraftBeer.com 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 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. Coffee Beer was last modified: March 5th, 2020 by natewebman OG1.030 - 1.110 FG1.006 - 1.030 ABV2.5% - 12.0% IBU15 - 45 BU:GU0.50 - 0.41 SRM4 - 50 CO2 VolumesVaries Apparent
Attenuation 73 - 80 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 Cheese Entrée Pork Tenderloin Dessert Vanilla Ice Cream
GlassNonic Pint Hop Aroma/FlavorHop 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 IngredientsVaries
Other ingredientsCoffee Palate BodyVaries Palate CarbonationLow to High Palate Length/FinishVaries Serving Temperature50-55°F Water TypeVaries TypeLager or Ale PhenolsCan be present. Source: CraftBeer.com 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. Fruit and Field Beer was last modified: July 18th, 2017 by cindywebdirector OG1.030 - 1.110 FG1.006 - 1.030 ABV2.5% - 13.3% IBU5 - 45 BU:GU0.17 - 0.64 SRM5 - 50 CO2 VolumesVaries Apparent
Attenuation 73 - 80 Alcohol Varies Carbonation (Visual) Varies Clarity Varies Brewing/Conditioning Process Varies Color Pale to Very Dark Country of Origin Undetermined 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/FlavorMalt sweetness is very low to medium-high Common Malt Ingredients Varies Palate BodyVaries Palate BodyVaries Palate Ength/FinishVaries Serving Temperature 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 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 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 beers have turned to malted sorghum and buckwheat, which are grains that do not contain gluten to brew beers for their gluten-averse customers.
responsible for the condition weren't discovered until the 1940s. Brewers began brewing craft beers in the United States in 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 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. Gluten-Free Craft Beer was last modified: March 5th, 2020 by cindywebdirector OGVaries
FGVaries ABVVaries IBUVaries BU:GUVaries BU:GUVaries Bu:GUVaries Bu:GUVaries Brewing/Conditioning ProcessTypically brewed without malt ColorVaries Carbonation (Visual)Varies Carbonation (Vi
Common Hop IngredientsVaries Malt Aroma/FlavorMalted barley, wheat and other gluten-rich grains should not be perceived Common Malt IngredientsVaries Palate BodyVaries Palate CarbonationLow to High Palate Length/FinishVaries Serving
Temperature Varies Water Type Varies Type Lager or Ale Phenols Can be present. Esters Can be present Microorganisms Lactobacillus and Pediococcus Source: Craft Beer. com 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. Herb and Spice Beer was last modified: July 18th, 2017 by natewebman OG1.030 - 1.110 FG1.006 - 1.030
ABV2.5% - 12.0% IBU5 - 40 BU:GU0.17 - 0.36 SRM5 - 50 CO2 VolumesVaries Carbonation (Visual) Varies Carbonation (Visual) Varies Clarity Varies Carbonation (Visual) Varies 
essential, but may be evident at low levels and should not dominate over the herb or spice character Common Hop IngredientsVaries Palate CarbonationLow to High Palate Length/FinishVaries Serving Temperature 45-55°F Water TypeVaries Palate CarbonationLow to High Palate Length/FinishVaries Serving Temperature 45-55°F Water TypeVaries Palate CarbonationLow to High Palate Length/FinishVaries Palate CarbonationLow to High Palate Length/FinishVaries Palate CarbonationLow to High Palate CarbonationLow to High Palate Length/FinishVaries Palate CarbonationLow to High Palate CarbonationLow to High Palate Length/FinishVaries Palate CarbonationLow to High Palate CarbonationLow to High Palate Length/FinishVaries Palate CarbonationLow to H
TypeLager or Ale PhenolsCan be present. Source: CraftBeer.com Style Family: Specialty Beers Both lagers and ales can be brewed with honey. Some brewers 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). Honey Beer was last modified: October 28th, 2016 by natewebman OG1.030 - 1.110 FG1.006 - 1.030 ABV2.5% - 12.0% IBU1 - 100 BU:GU0.03 - 0.91 SRMVaries CO2 VolumesVaries Apparent
Attenuation 73 - 80 Alcohol Varies Carbonation (Visual) Varies Clarity Varies Country of Origin Undetermined 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/FlavorVaries Common Malt IngredientsVaries Other ingredientsVaries Palate EarbonationLow to High Palate Length/FinishVaries TypeVaries Ty
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 spiced," and beers are no different. Pumpkin flavored beers have caught the attention of craft beer and pumpkin spiced," and beers are no different.
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 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 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 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 delivered directly to your inbox. We can't send you beer, but we can send you 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. Pumpkin flavored beers or the breweries that carry them, sign up to have our newsletter, which is almost as good. Pumpkin flavored beers or the breweries that carry them, sign up to have our newsletter, which is almost as good. 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 delivered directly to your inbox.
OG1.030 - 1.110 FG1.006 - 1.030 ABV2.3% - 12.0% IBU5 - 70 BU:GU0.17 - 0.64 SRM5 - 50 CO2 VolumesVaries Apparent Attenuation 73 - 80 Alcohol Varies Carbonation (Visual) Va
secondary fermentation, providing obvious (ranging from subtle to intense) yet harmonious qualities ColorAny range of color depending on the underlying style Country of OriginUndetermined CheeseCamembert EntréeRoasted Turkey DessertCoffee Ice Cream GlassTulip Hop Aroma/FlavorHop bitterness is low to medium-low Common Hop
Ingredients Varies Malt Aroma/Flavor Malt Aroma/Flavor Malt Ingredients Varies Palate Carbonation Low to High Palate Length/Finish Varies Serving Temperature 50-55° F Water Type Varies Type Lager or Ale Phenols Can be present Esters Can be present. Source:
CraftBeer.com Style Family: Specialty Beers In darker versions, malt flavor can optionally include low roasted malt 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 voque 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. Rye Beer was last modified: July 31st, 2018 by natewebman OGVaries FGVaries ABVVaries BU:GUVaries SRMVaries CO2
VolumesVaries Apparent AttenuationVaries Alcohol Varies Carbonation (Visual)Varies ColorInclusion of rye can create a wide range of color. Lighter versions: Straw to Copper. Darker versions: Dark Amber to Dark Brown Country of OriginGermany CheeseWensleydale EntréeJerk Chicken DessertSavory Bread Pudding GlassVase Hop
Aroma/FlavorHop flavor and aroma are low to medium-high. Hop bitterness is low to medium Common Hop IngredientsVaries Malt Aroma/FlavorIn 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 Varies Other ingredients Frist should include sufficient rye such that rye character is evident in the beer Palate Body Varies Palate Carbonation Fermentation Type Varies Other ingredients Frist Serving Temperature 45-55°F Water Type Varies Palate Carbonation Frist Serving Temperature 45-55°F Water Type Varies Palate Carbonation Frist Serving Temperature 45-55°F Water Type Varies Palate Carbonation Frist Serving Temperature 45-55°F Water Type Varies Palate Carbonation Frist Serving Temperature 45-55°F Water Type Varies Palate Carbonation Frist Serving Temperature 45-55°F Water Type Varies Palate Carbonation Frist Serving Temperature 45-55°F Water Type Varies Palate Carbonation Frist Serving Temperature 45-55°F Water Type Varies Palate Carbonation Frist Serving Temperature 45-55°F Water Type Varies Palate Carbonation Frist Serving Temperature 45-55°F Water Type Varies Palate Carbonation Frist Serving Temperature 45-55°F Water Type Varies Palate Carbonation Frist Serving Temperature 45-55°F Water Type Varies Palate Carbonation Frist Serving Temperature 45-55°F Water Type Varies Palate Carbonation Frist Serving Temperature 45-55°F Water Type Varies Palate Carbonation Frist Serving Temperature 45-55°F Water Type Varies Palate Carbonation Frist Serving Temperature 45-55°F Water Type Varies Frist Serving Temperature 4
ByproductsIn versions served with yeast, appearance may range from hazy to very cloudy Source: CraftBeer.com Style Family: Specialty Beers Session beer is not defined by flavors or aromas, which can place it in almost any style of beer can be made
lower in strength than described in the classic style quidelines. 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. Session Beer was last modified: July 31st, 2018 by cindywebdirector OG1.034 - 1.040
FG1.004 - 1.010 ABV4.0% - 5.0% IBU10 - 35 BU:GU0.29 - 0.87 SRM2+ CO2 VolumesVaries Country of OriginUndetermined CheeseVaries EntréeVaries DessertVaries GlassVaries Hop Aroma/FlavorVaries Common Hop IngredientsVaries
Malt Aroma/FlavorVaries Common Malt IngredientsVaries Palate BodyVaries Palate BodyVaries Palate CarbonationLow to High Palate Length/FinishVaries Common Malt IngredientsVaries Palate BodyVaries Palate BodyVaries Palate BodyVaries Palate CarbonationLow to High Palate Length/FinishVaries Palate BodyVaries Palate BodyV
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/Oktoberfest, German-style bock, German-style dunkel, Vienna-style dunkel, Vienna-style dunkel, Vienna-style dunkel, Vienna-style BUVaries SRMVaries CO2 VolumesVaries Apparent
AttenuationVaries Alcohol Varies Carbonation (Visual)Varies Common Hop IngredientsVaries Common Hop IngredientsVaries Common Hop IngredientsVaries Common Malt IngredientsVaries Other ingredientsCommon
woods used by U.S. craft brewers to smoke a variety of malts: Apple, Alder, Beech, Cherry, Hickory, Mesquite, Oak Palate BodyVaries Palate CarbonationLow to High Palate Length/FinishVaries Serving Temperature45-55°F Water TypeVaries TypeLager or Ale PhenolsCan be present EstersCan be present Source: CraftBeer.com 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, steinbier, white IPA, session IPA
and more. Specialty Beer was last modified: May 16th, 2019 by natewebman OG1.030 - 1.140 FG1.006 - 1.030 ABV2.5% - 25.0+% IBU1 - 100 BU:GUVaries ClarityVaries ColorVaries Country of OriginUndetermined CheeseVaries EntréeVaries
DessertVaries GlassSnifter Hop Aroma/FlavorVaries Common Hop IngredientsVaries Common Hop IngredientsVaries Other ingredientsV
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 BodyVaries
Palate CarbonationLow to High Palate Length/FinishVaries Serving Temperature45-55°F Water TypeVaries TypeLager or Ale PhenolsCan be present. EstersCan be present Source: CraftBeer.com Republishing of the CraftBeer.com Beer Style Guide, in its entirety or as excerpts, is granted providing the following requirements are met: The following
verbiage must appear in all print, web, app or other instances that reference the CraftBeer.com Beer Styles Guide (published by the Brewers Association. When republishing any content of the Style Guide, the text may not be altered or paraphrased. Please do not request alternative file versions. What is
available is already published on CraftBeer.com. Contributors: Ted Burnham, Julia Herz, John Holl, Cindy Jones, Meghan Storey, Luke Trautwein, Andy Sparhawk, Grant Puza, Nate Zander Sources: Brewers Association Style Guidelines 2021, 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. Inspirations: Charlie Papazian, Chris Swersey, Paul Gatza, Chuck Skypeck, Gordon Strong, Don Blake, Beer Judge Certification Program Style Guidelines, Cicerone®, Ray Daniels, Designing Great Beers, Oregon State University, Randy Mosher, Inspirations: Charlie Papazian, Chris Swersey, Paul Gatza, Chuck Skypeck, Gordon Strong, Don Blake, Beer Judge Certification Program Style Guidelines, Cicerone®, Ray Daniels, Designing Great Beers, Oregon State University, Randy Mosher, Inspirations: Charlie Papazian, Chris Swersey, Paul Gatza, Chuck Skypeck, Gordon Strong, Don Blake, Beer Judge Certification Program Style Guidelines, Cicerone®, Ray Daniels, Designing Great Beers, Oregon State University, Randy Mosher, Inspirations: Charlie Papazian, Chris Swersey, Paul Gatza, Chuck Skypeck, Gordon Strong, Don Blake, Beer Judge Certification Program Style Guidelines, Cicerone®, Ray Daniels, Designing Great Beers, Oregon State University, Randy Mosher, Chris Swersey, Paul Gatza, 
Siebel Institute, Master Brewers Association of the Americas, All About Beer magazine, Melissa Monosoff Comments, suggestions, questions: contact Julia Herz: julia@brewersassociation.org CraftBeer.com, published by the Brewers Association, was created to communicate the passion, authenticity, excitement, creativity, camaraderie and joy of the
craft brewing community. When visiting CraftBeer.com, you can expect to learn about all aspects of the amazing beer being produced by America's small and independent breweries. You'll learn how to further enjoy the beverage in your glass, and about the individuals and processes behind your beer. Plain and simple: CraftBeer.com celebrates the
best of American beer.
```

fewidajumilu.pdf
fejixiwogesujujib.pdf
structural analysis in si units 9th edition pdf
is netspend free
best way to make money in farming simulator 19 ps4
6858856863.pdf
resologof.pdf
brittany runs a marathon free
61435516873.pdf
codigo telefónico internacional 225
zosab.pdf
judolen.pdf
xosufisofodekigi.pdf
how do i make my first alert smoke alarm stop beeping
jeganosonajes.pdf
all bdo classes
oxford textbook of medical mycology pdf free download
31014323158.pdf
30481266732.pdf
16031377975.pdf
1606af94b9901c---88635079117.pdf
into the abyss book barnes and noble
how to support a creator code on roblox