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FG1.006 - 1.030 ABV2.5% - 12.0% IBU15 - 40 BU:GU0.36 - 0.50 SRM15 - 50 CO2 VolumesVaries Apparent Attenuation73 - 80 Alcohol Varies Carbonation (Visual)Varies ClarityVaries Brillant to OpaqueColorLight Brown to BlackCountry of OriginUndetermined CheeseAged Goat CheesesEntréeVenison Mole DessertRasperry Torte GlassSnifter 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 ingredientsChocolate Palate BodyVaries Palate CarbonationLow to High Palate Length/FinishVaries Serving Temperature50-55°F Water TypeVaries TypeLager or Ale PhenolsCan 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 popular base styles for coffee beer, many craft breweries are experimenting with other styles, like cream ales and India pale ales. Brewers may steep the beans in either water or beer to impart java flavor while taking care to avoid the addition of too much acidity. As with any beer, the addition of an ingredient can have a drastic effect on the flavor — but striking a balance is often the goal of brewers. Warming Up with Coffee Beer Coffee is a versatile ingredient in beer, and lends a smooth roasted flavor to just about any style, from stouts and porters to pale ales and even sour beers. You can look to pair coffee flavored beers with a wide variety of different foods. Desserts might be an obvious choice, after all, — who wouldn't enjoy a piece of pecan pie cheesecake alongside a smooth, rich coffee oatmeal stout? Despite how well it pairs with sweeter dishes, there is no reason a coffee beer couldn't be an excellent companion to a charcoal grilled rib-eye steak at your next cookout. This beer style also makes a nice partner when paired with aged semi-hard cheeses when you're entertaining. Pointing You in the Direction of Coffee Flavored Beer Finding your next favorite beer doesn't have to stop here. CraftBeer.com's "Find a Brewery" map is designed to help you find small and independent craft breweries near you. Giving you the option to search for breweries by location, desired brewery name, or state, finding breweries and brewpubs closest to your location could lead you to your next favorite beer, which could be a coffee flavored beer. If you enjoy the website and are interested in a convenient way to learn more about coffee flavored beer, which foods pair best with these beers, or any other beer style, sign up to have our newsletter delivered directly to your inbox. 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 Attenuation73 - 80 Alcohol Varies Carbonation (Visual)Varies ClarityBrilliant to Opaque Brewing/Conditioning ProcessCoffee is used in any of its forms to create a distinct (ranging from subtle to intense) character. ColorPale to Black Country of OriginUndetermined CheeseAged Semi-Hard Cheeses EntréePork Tenderloin DessertVanilla 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 Malt Aroma/FlavorMedium-low to medium malt sweetness helps accent coffee flavors and aromas. Common Malt IngredientsVaries Other ingredientsCoffee Palate BodyVaries Palate CarbonationLow to High Palate Length/FinishVaries Serving Temperature50-55°F Water TypeVaries TypeLager or Ale PhenolsCan be present. EstersCan 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 Attenuation73 - 80 Alcohol Varies Carbonation (Visual)Varies ClarityVaries Brewing/Conditioning ProcessVaries ColorPale to Very Dark Country of OriginUndetermined CheeseCreamy Cheeses EntréeSalads DessertVanilla Ice Cream GlassTulip Hop Aroma/FlavorHop bitterness is very low to medium-high Common Hop IngredientsVaries Malt Aroma/FlavorMalt sweetness is very low to medium-high Common Malt IngredientsVaries Other ingredientsFruit, Vegetables Palate BodyVaries Palate CarbonationLow to High Palate Length/FinishVaries Serving Temperature50-55°F Water TypeVaries TypeLager or Ale PhenolsCan be present. EstersCan be present. Source: CraftBeer.com Style Family: Specialty Beers If you are one of the 2 million Americans who suffer from celiac disease, trying craft beers may seem impossible, or at least challenging. But with the growing interest in gluten-free options, many people have found that they no longer have to miss out on enjoying craft beer. Many brewers have recognized the desire for gluten-free customers to enjoy their beer without the concern of ingesting gluten, leading many craft brewers to utilize alternative grains during the brewing process that do not contain gluten. Dedicated gluten-free breweries have also found success catering to people dealing with gluten intolerance as well as health-minded beer drinkers who choose to follow a gluten-reduced or gluten-free diet, but don't want to give up their favorite beverage. Gluten-Free Beer Barley, wheat, oats, rye and spelt are the ingredients that most breweries use to brew the beers that the world has come to love. These ingredients commonly contain gluten, so people who suffer from celiac disease must look for other fermentables to be featured in gluten-free beer. Many craft breweries who make gluten-free beers have turned to malted sorghum and buckwheat, which are grains that do not contain gluten to brew beers for their gluten-averse customers. Gluten-Free Craft Beers in America People have dealt with the effects of celiac disease since the mid-1800s, but the grains responsible for the condition weren't discovered until the 1940s. Brewers began brewing craft beers in the United States in the mid-1960s, and that path has eventually led to the creation of gluten-free craft beers. Several craft brewers across the United States have brewed reduced-gluten and gluten-free craft beers so that everyone of age can be a part of the craft beer community. Leading You to Your Next Gluten-Free Craft Beer Even with the progress the craft beer community has made toward including the gluten-free community, gluten-free beer can still be a difficult thing to find at times. As a solution to this, we've created an interactive "Find a Brewery" map to help you find breweries and 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 gluten-free beer, which foods pair best with these beers, or any other beer style, 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 SRMVaries CO2 VolumesVaries Apparent AttenuationVaries Alcohol Varies Carbonation (Visual)Varies ClarityVaries Brewing/Conditioning ProcessTypically brewed without malt ColorVaries Country of OriginUndetermined CheeseVaries EntréeVaries DessertVaries GlassFlute Hop Aroma/FlavorVaries Common Hop IngredientsVaries Malt Aroma/FlavorMalted barley, wheat and other gluten-rich grains should not be perceived Common Malt IngredientsN/A Other ingredientsFermentable sugars, grains and converted carbohydrates that do not contain gluten Palate BodyVaries Palate CarbonationLow to High Palate Length/FinishVaries Serving TemperatureVaries Water TypeVaries TypeLager or Ale PhenolsCan be present. EstersCan be present. Source: CraftBeer.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 Apparent Attenuation73 - 80 Alcohol Varies Carbonation (Visual)Varies ClarityVaries ColorAny range of color depending on the underlying style Country of OriginUndetermined CheeseVaries DessertVaries GlassTulip Hop Aroma/FlavorHop aroma is not essential, but may be evident at low levels and should not dominate over the herb or spice character Common Hop IngredientsVaries Malt Aroma/FlavorVaries Common Malt IngredientsVaries Other ingredientsPumpkin, Squash Palate BodyVaries Palate CarbonationLow to High Palate Length/FinishVaries Serving Temperature50-55°F Water TypeVaries TypeLager or Ale PhenolsCan be present. EstersCan be present. Source: CraftBeer.com Style Family: Specialty Beers Both lagers and ales can be brewed with honey. Some brewers will choose to experiment with ingredients, while others will add honey to traditional styles. Overall the character of honey should be evident but not totally overwhelming. A wide variety of honey beers are available. U.S. brewers may add honey to the boil kettle (as a sugar source) or post-boil (to preserve more volatile aromatics). 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 Attenuation73 - 80 Alcohol Varies Carbonation (Visual)Varies ClarityVaries ColorVaries Country of OriginUndetermined CheeseRicotta EntréeBruschetta DessertLemon Basil Gelato GlassTulip Hop Aroma/FlavorHop bitterness is very low to very high, and may be used for highlighting desired characteristics. Common Hop IngredientsVaries Malt Aroma/FlavorVaries Common Malt IngredientsVaries Other ingredientsHoney Palate BodyVaries Palate CarbonationLow to High Palate Length/FinishVaries Serving Temperature50-55°F Water TypeVaries TypeLager or Ale PhenolsCan be present. EstersCan be present. Source: CraftBeer.com Style Family: Specialty Beers Nothing says fall quite like pumpkins and beer, and American craft breweries have done a superb job of combining the two. It's tough to find anything that hasn't been "pumpkin spiced," and beers are no different. Pumpkin flavored beers have caught the attention of craft beer and pumpkin lovers everywhere, partially because the flavors can be implemented in several beer styles. Whether you're interested in trying pumpkin amber ales, IPAs or pumpkin stouts, there are plenty of options from American craft brewers for you to explore. Pumpkin Beer Perhaps the most seasonal of seasonal beers, the pumpkin beer style can be brewed with pumpkin, just pumpkin spices, or even winter squash. Since the fruit does not have much of a taste by itself, many craft brewers have taken to adding spices typically found in pumpkin pie, like cinnamon and clove. However, these flavors should not overpower the beer. Pumpkin can be found in everything from stouts to pale ales and pilsners. Pumpkin Beer's Versatility Pumpkin spice beer is so versatile that it is hard to nail down its particular characteristics. Pumpkin flavored beers can range from relatively light to dark, bitter or malt forward, and can be either sessionable or strong as far as the alcohol content is considered. As you'd expect, the pumpkin beer style pairs well with fall food flavors like roasted turkey and coffee ice cream. Camembert cheese is another decadent beer pairing if you're pouring a glass of pumpkin flavored beer to enjoy. Pumpkin spice beers are a very popular seasonal beer style for a reason. American craft breweries everywhere likely have their own version of pumpkin beer you can explore, so get out and try them this fall (sometimes breweries even release them in late summer). If you are a lover of pumpkin ale, we can help you find a craft brewery that might serve one you haven't tried yet. Pumpkin Spice Beer Locator Finding your next favorite pumpkin flavored beer doesn't have to stop here. Feel free to use our interactive brewery map to find a brewery or brewpub near you that could very well be serving a pumpkin spice beer. If you enjoy the website and are interested in a convenient way to learn more about pumpkin flavored beers or the breweries that carry them, sign up to have our newsletter delivered directly to your inbox. We can't send you beer, but we can send you our newsletter, which is almost as good. Pumpkin Beer was last modified: July 31st, 2018 by natewebman OG1.030 - 1.110 FG1.006 - 1.030 ABV2.3% - 12.0% IBU5 - 70 BU:GU0.17 - 0.64 SRM5 - 50 CO2 VolumesVaries Apparent Attenuation73 - 80 Alcohol Varies Carbonation (Visual)Varies ClarityVaries Brewing/Conditioning ProcessBeer brewed with pumpkins (Cucurbito pepo) or winter squash as an adjunct in either the mash, kettle or primary or secondary fermentation, providing obvious (ranging from subtle to intense) yet harmonious qualities 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 IngredientsVaries Malt Aroma/FlavorMalt sweetness is low to medium-high Common Malt IngredientsVaries Other ingredientsPumpkin, Squash Palate BodyVaries Palate CarbonationLow to High Palate Length/FinishVaries Serving Temperature50-55°F Water TypeVaries TypeLager or Ale PhenolsCan be present. EstersCan be present. Source: CraftBeer.com Style Family: Specialty Beers In darker versions, malt flavor can optionally include low roasted malt characters (evident as cocoa/chocolate or caramel) and/or aromatic toffee-like, caramel, or biscuit-like characters. Low-level roasted malt astringency is acceptable when balanced with low to medium malt sweetness. Hop flavor is low to medium-high. Hop bitterness is low to medium. These beers can be made using either ale or lager yeast. The addition of rye to a beer can add a spicy or pumpernickel character to the flavor and finish. Color can also be enhanced and may become more red from the use of rye. The ingredient has come into vogue in recent years in everything from stouts to lagers, but is especially popular with craft brewers in India pale ales. To be considered an example of the style, the grain bill should include sufficient rye such that rye character is evident in the beer. Rye Beer was last modified: July 31st, 2018 by natewebman OGVaries FGVaries ABVVaries IBUVaries BU:GUVaries SRMVaries CO2 VolumesVaries Apparent AttenuationVaries Alcohol Varies Carbonation (Visual)Varies ClarityVaries 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 IngredientsVaries Other ingredientsGrist should include sufficient rye such that rye character is evident in the beer Palate BodyVaries Palate CarbonationLow to High Palate Length/FinishVaries Serving Temperature45-55°F Water TypeVaries TypeLager or Ale PhenolsNot common to style EstersLow level fruity-ester flavors are typical Fermentation 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 category. Instead, what makes a session beer is primarily refreshment and drinkability. Any style of beer can be made lower in strength than described in the classic style guidelines. The goal should be to reach a balance between the style's character and the lower alcohol content. Drinkability is a factor in the overall balance of these beers. Beer should not exceed 5 percent ABV. 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 Apparent Attenuation75 - 88 Alcohol Not Detectable to Mild Carbonation (Visual)Varies ClarityVaries ColorVaries Country of OriginUndetermined CheeseVaries EntréeVaries DessertVaries GlassVaries Hop Aroma/FlavorVaries Common Hop IngredientsVaries Malt Aroma/FlavorVaries Common Malt IngredientsVaries Other ingredientsVaries Other ingredientsHerbs, Spices 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 When malt is kilned over an open flame, the smoke flavor becomes infused into the beer, leaving a taste that can vary from dense campfire, to slight wisps of smoke. Any style of beer can be smoked; the goal is to reach a balance between the style's character and the smoky properties. Originating in Germany as rauchbier, this style is open to interpretation by U.S. craft brewers. Classic base styles include German-style Marzen/Oktoberfest, German-style bock, German-style dunkel, Vienna-style lager and more. Smoke flavors dissipate over time. Smoke Beer was last modified: July 31st, 2018 by natewebman OGVaries FGVaries ABVVaries IBUVaries BU:GUVaries SRMVaries CO2 VolumesVaries Apparent AttenuationVaries Alcohol Varies Carbonation (Visual)Varies ClarityVaries ColorVaries Country of OriginGermany CheeseParmesan EntréeGrilled Vegetables DessertGingerbread Cookies GlassNonic Pint Hop Aroma/FlavorVaries Common Hop IngredientsVaries Malt Aroma/FlavorVaries 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 SRMVaries CO2 VolumesVaries Apparent AttenuationVaries Alcohol Varies Carbonation (Visual)Varies ClarityVaries ColorVaries Country of OriginUndetermined CheeseVaries EntréeVaries DessertVaries GlassSnifter Hop Aroma/FlavorVaries Common Hop IngredientsVaries Malt Aroma/FlavorVaries Common Malt IngredientsVaries Other ingredientsSpecial or unusual ingredients or a combination of ingredients that bump a beer out of the other styles. For example, a "White IPA" is a combination of a Belgian-Style Wit and American IPA. Examples of specialty or unusual ingredients include maple syrup, potatoes, nuts, etc. Some beers use ingredients in unusual ways, such as a chili-flavored beer that emphasize heat rather than chili flavor, or a juniper berry beer in which the juniper is expressed more as herbal or spice qualities than as a berry or fruity character Palate 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. © 2021 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. 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