**BEER JUDGE CERTIFICATION PROGRAM**

**2015 Style Guidelines**

**Memory Cards**

**Beer Style Guidelines**

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Summarized by Omer Basha

Reviewed by XXXXX, Ohad Boxerman

**Lambic**

**23D. Lambic**

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| --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | **Appearance** | | **Flavor** | | **Mouthfeel** | |
| No hop aroma.  Dominant sour.  Blended with barnyard, earthy, goaty, hay, horsey, and horse blanket.  Favorable mild citrus-fruit.  Unfavorable enteric, smoky, cigar-like or cheesy.  Older versions will display apples or honey | | Pale yellow to deep golden.  Age darkens the beer.  Hazy to good clarity.  White colored head with poor retention | | Low malt and wheat, some bready notes.  No hop flavor.  Low to NA bitterness.  Simple fruit flavors in young, complex in old.  Some citrus flavor.  Enteric, Smokey, cigar-like undesirable.  Dry finish  Balance sour to even | | Low to med-low body.  Dries with age.  Low to mod carbonation.  Med to high tart, puckering.  Not sharply astringent. | |
|  |  | |  | |  | |  |
| ABV: 5-6.5% | IBU: 0-10 | | SRM: 3-7 | | OG: 1.040-1.054 | | FG: 1.001-1.010 |

Commercial: Cantillon Grand Cru Bruoscella

**Gueuze**

**23E. Gueuze**

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| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| No hop aroma.  Sour, blended with barnyard, leather, earthy, goaty, hay, horse and horse blanket.  Fruity citrus, apple, rhubarb or honey.  Enteric, smokey, cigar-like or cheesy unfavorable.  Mild oak is favorable | | | Golden color  Excellent Clarity  Thick, rocky, mousse-like white head lasts forever.  Always effervescent. | | | | Low bready-grainy malt.  Low complementary sweetness.  No hop flavor.  Low to NA bitter.  Varied fruit flavor.  Enteric, smoky, cigar-like unfavorable.  Mild vanilla or oak.  Sour balanced with the malt, wheat and barnyard. | | Low to med-low body.  Low finishing gravity.  High carbonation.  Low to high tart, puckering quality.  Light warming. | |
|  | |  | | |  | | |  | |  |
| ABV: | 5-8% | IBU: | | 0-10 | SRM: | 3-7 | | OG: 1.040-1.060 | | FG: 1.000-1.006 |

Commercial: Boon Oude Gueuze, Boon Oude Gueuze Mariage Parfait, Cantillon/De Cam Gueuze.

**Fruit Lambic**

**23F. Fruit Lambic**

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| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| No hop aroma.  Low to mod sour aromas  Barnyard, earthy, goaty, hay, horsey, and horse blanket  Enteric, smoky, cigar-like or cheesy unfavorable.  Specified fruit should be dominant. | | | Fruit generally determines color.  Color intensity may fade with age.  Good clarity, although depend on the fruit.  Thick rocky, mousse-like head, shade of fruit, long lasting | | | | No hop flavor.  Low to NA hop bitterness.  Low to mod sour flavor.  Acidic bite in the finish.  Low to high classic barnyard.  Enteric, smoky, cigar-like flavors are undesirable.  Specified fruit should be evident.  Young – full fruity taste, old – lambic taste.  Mild vanilla and/or oak favorable.  Finish dry and tart | | Low to med-low body.  Low finishing gravity, yet does not feel like it.  Sparkling to still carbonation.  High tart, puckering quality without sharp astringency.  Light warming. | |
| ABV: | 5-7% | IBU: | | 0-10 | SRM: | 3-7 | | OG: 1.040-1.060 | | FG: 1.000-1.010 |

Commercial: Boon Framboise Marriage Prafait, Boon Kriek Marriage Prafait, Cantillon Kriek.

**Flanders Red Ale**

**23B. Flanders Red Ale**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to med-low vanilla and chocolate.  No hop aroma.  High fruitiness, like black cherries, oranges, plums or red currants.  Opt. low spicy phenols.  Balanced to intense sour.  High acetic aroma is a fault.  None to low diacetyl. | | | Deep red, burgundy to reddish-brown.  Good clarity  White to very pale tan head.  Average to good retention. | | | | Low to high malt, often soft toasty-rich quality.  No hop flavor.  Restrained hop bitterness.  Low to mod acidic, tannic bitterness.  Intense fruitiness, plum, orange, black cherry or red current.  Mild vanilla/chocolate  Low spicy phenols  Low to high Sour flavor.  NA to low Diacetyl | | Medium body.  Low to med carbonation.  Low to med astringency.  Light and crisp on the palate. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.6-6.5% | IBU: | | 10-25 | SRM: | 10-16 | | OG: 1.048-1.057 | | FG: 1.002-1.012 |

Commercial: Rodenbach Grand Cru, Duchesse de Bourgogne, Vichtenaar Flemish Ale

**Oud Bruin**

**23C. Oud Bruin**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Med-low to med-high malt of caramel, toffee, orange, treacle or chocolate.  No hop aroma.  Med to med-high esters, of raisins, plums, figs, etc.  Low spicy phenols.  Low sour aroma.  NA to low diacetyl.  Sherry-like can be present. | | | Dark reddish-brown to brown.  Good clarity.  Average to good head retention.  Ivory to light tan head color. | | | | Med-low to med-high malt of caramel, toffee, orange, treacle or chocolate.  No hop flavor.  Restrained bitterness  Med to med-high fruitiness, of raisins, plums, figs, etc.  Low spicy phenols.  Low sourness  NA to low diacetyl.  Sherry-like can be present.  Low oxidation.  Malt balance.  Finish sweet and tart | | Med to med-full body  Low to mod carbonation  No astringency. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4-8% | IBU: | | 20-25 | SRM: | 15-22 | | OG: 1.040-1.074 | | FG: 1.008-1.012 |

Commercial: Liefmans Goudenband, Liefmans Liefmans Oud Bruin, Petrus Oud Bruin, Riva Vonvel.

**Trappist Single**

**26A. Trappist Single**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to med-low grainy sweet malt.  Opt. low honey or sugar.  Med-low to med spicy or floral hops.  Med-low to med-high yeast fruity spicy.  Light spice phenols.  Bubblegum inappropriate.  Opt. light herbal/citrus additions. | | | Pale yellow to med gold.  Good clarity.  Mod, persistent, billowy white head.  Lacing. | | | | Light honey biscuit or cracker malt.  Mod spicy or floral hop flavor.  Citrus, pome or stone fruit esters.  Low to mod spicy, peppery or clove phenolics.  Grainy-sweet soft malt palate.  Dry hoppy finish.  Light malt, mod hops and yeast aftertaste. | | Med-light to med body.  Med-high to high carbonation  Smooth.  No alcohol warmth. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.8-6% | IBU: | | 25-45 | SRM: | 3-5 | | OG: 1.044-1.054 | | FG: 1.004-1.010 |

Commercial: Westvleteren Blond, Westmalle Extra, St. Bernardus Extra 4, Achel 5˚ Blond.

**Belgian Dubbel**

**26B. Belgian Dubbel**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Complex, rich sweet malt aroma.  Hints of chocolate, caramel, toast, never roasted.  Low to no spicy, herbal, floral hop aroma.  Mod fruity esters.  Spicy phenols and high alcohols are common.  Mod to low spicy.  Soft, never hot alcohol.  Malt Balance | | | Dark Amber to copper  Generally clear.  Large, dense, log-lasting creamy off-white head. | | | | Raisin flavors.  Low spicy, floral, herbal hop flavor.  Med-low bitterness.  Dried fruit welcome.  Opt. clove, pepper spiciness.  Med to med-full rich-sweet malt flavor.  Mod dry finish.  Malt balance. | | Med-full body.  Med-high carbonation.  Low alcohol warmth.  Smooth, never hot or solventy. | |
|  | |  | | |  | | |  | |  |
| ABV: | 6-7.6% | IBU: | | 15-25 | SRM: | 10-17 | | OG: 1.062-1.075 | | FG: 1.008-1.018 |

Commercial: Affligem Dubbel, Chimay Première, Grimbergen Double, La Trappe Dubbel.

**Belgian Triple**

**26C. Belgian Tripel**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low malt, soft, low grainy-sweet or low honey.  Low spicy, floral, perfumy hop aroma.  Mod to high spicy phenols.  Mod fruity esters.  Low spicy alcohol. | | | Deep yellow to deep gold.  Good clarity.  Effervescent.  Long lasting, creamy, rocky white head.  Belgian lace. | | | | Soft, grainy-sweet malt, with very light honey.  Low to mod spicy hops.  Med to high bitterness.  Low to mod peppery phenols.  Low to mod citrus esters.  Low soft, spicy alcohols. | | Med-light to med body.  Highly carbonated.  Low to no alcohol warming.  Effervescent. | |
|  | |  | | |  | | |  | |  |
| ABV: | 7.5-9.5% | IBU: | | 20-40 | SRM: | 4.5-7 | | OG: 1.075-1.085 | | FG: 1.008-1.014 |

Commercial: Affligem Triple, Chimay Cinq Cents, La Trappe Triple, St. Bernardus Tripel.

**Belgian Dark Strong Ale**

**26D. Belgian Dark Strong Ale**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Rich strong malt, deep bready-toasty, deep caramel complexity.  No dark/roast malt aroma.  None to very low spicy, floral or herbal hop aroma.  High to mod-low fruity esters.  Low peppery phenols.  Low to mod soft, spicy, perfumy alcohols, not hot or solventy | | | Deep amber to deep copper-brown  Clear to low hazy  Huge, dense, mousy, persistent cream to light tan head. | | | | Mod malty-rich on the palate.  Mod-low to mod bitterness.  Malt, esters, hops, phenols, and alcohol are similar to aroma.  Mod-dry to dry finish. Not heavy or syrupy.  Malt to even balance. | | Med-light to med-full body.  Creamy.  High carbonation.  Smooth but noticeable alcohol warmth. | |
|  | |  | | |  | | |  | |  |
| ABV: | 8-12% | IBU: | | 20-35 | SRM: | 12-22 | | OG: 1.075-1.110 | | FG: 1.010-1.024 |

Commercial: Achel Extra Brune, Boulevard The Sixth Glass, Chimay Grand Rèserve, Westvleteren 12.

**Belgian Blond Ale**

**25A. Belgian Blond Ale**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Light grainy-sweet malt.  Light earthy or spicy hops.  Low spicy phenols, perfumy or honey-like alcohol, yeast fruity esters.  Subtle yet complex. | | | Light to deep gold color.  Very clear.  Large, dense, and creamy white to off-white head with good retention.  Belgian lace. | | | | Light to mod grainy-sweet malt.  Light spicy or earthy hops.  Med hop and alcohol bitterness.  Very soft esters and alcohols.  Opt. light spicy phenols.  Med-dry to dry finish.  Alcohol aftertaste. | | Med body.  Med-high to high carbonation.  Light to mod alcohol warmth, but smooth.  Somewhat creamy. | |
|  | |  | | |  | | |  | |  |
| ABV: | 6-7.5% | IBU: | | 15-30 | SRM: | 4-7 | | OG: 1.062-1.075 | | FG: 1.008-1.018 |

Commercial: Affligem Blond, Grimbergen Blond, La Trappe Blond, Leffe Blond, Val-Dieu Blond.

**Belgian Pale Ale**

**24B. Belgian Pale Ale**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod toasty, biscuit, nutty malt aroma, with light caramel or honey.  Low to mod spicy, herbal, floral hops.  Low peppery, spicy phenols.  Mod to mod-high orange, pear-like esters. | | | Amber to copper.  Very good clarity.  Creamy, rocky, white head with medium retention. | | | | Mod soft, smooth toasty, nutty, light caramel and honey malt flavor.  Mod-low to low spicy, herbal, floral hops.  Med-high to med-low bitterness.  Low to very low peppery phenols.  Mod to mod-high orange, pear-like fruitiness.  Dry to balanced finish.  Balance is even. | | Med to med-light body.  Med to med-high carbonation.  Smooth palate.  Low to none alcohol warming. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.8-5.5% | IBU: | | 20-30 | SRM: | 8-14 | | OG: 1.048-1.054 | | FG: 1.010-1.014 |

Commercial: De Koninck, De Ryck Special, Palm Dobble, Palm Speciale.

**Belgian Golden Strong Ale**

**25C. Belgian Golden Strong Ale**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Light slightly grainy-sweet malt.  Low to mod perfumy, floral hops.  Mo to high pears, oranges or apples esters.  Mod to mod-low peppery spicy phenols.  Low to mod soft, spicy, perfumy alcohols.  No hot alcohol aromas | | | Yellow to medium gold.  Good clarity.  Massive, long lasting, rocky, white head.  Belgian lace. | | | | Soft malt.  Low to mod spicy hops.  Med to high bitterness.  Low pears, oranges or apples esters.  Low to mod-low peppery phenols.  Low to mod soft, spicy alcohols.  Dry finish.  Low to mod bitter aftertaste. | | Light to med body.  Very high carbonation.  Effervescent.  Smooth alcohol warmth.  No hot or solventy alcohol. | |
|  | |  | | |  | | |  | |  |
| ABV: | 7.5-10.5% | IBU: | | 22-35 | SRM: | 3-6 | | OG: 1.070-1.095 | | FG: 1.005-1.016 |

Commercial: Duvel, Brigand, Delirium Tremens, Dulle Teve, Judas, Lucifer, Piraat.

**Saison**

**25B. Saison**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low grainy malt.  Darker toasty, biscuit, caramel etc.  Low to mod spicy, floral, earthy or fruity hops.  Mod to high citrus esters. Low spicy alcohols.  Up to mod-high peppery phenols.  Opt. low to mod sour.  Opt. spice additions | | | Pale golden to amber.  Copper to dark brown.  Poor to good clarity.  Long lasting, dense, rocky white to ivory head.  Belgian lace. | | | | Low to mod grainy malt.  Darker will have more malt (see aroma).  Low to mod spicy, earthy hops.  Mod to high bitterness (can be replace by sour).  Med-low to med high citrusy esters and peppery phenols.  Opt. herbs spices.  Dry finish.  Balance to hops | | Light to med body.  Very high carbonation.  Effervescent.  None to mod alcohol  Low alcohol warming. | |
|  | |  | | |  | | |  | |  |
| ABV: | 3.5-9.5% | IBU: | | 20-35 | SRM: | 5-22 | | OG: 1.048-1.065 | | FG: 1.002-1.008 |

Commercial: Ellezelloise Saison, Fantome Saison, Saison Dupont Vielle Provision.

**Bière de Garde**

**24C. Bière de Garde**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| High malty sweetness.  Low to mod toasty-bready malt.  Low to no spicy, peppery, herbal hop aroma.  Low to mod esters.  Strong version have a light, spicy alcohol notes. | | | Golden-blond to reddish-bronze to chestnut brown.  Brilliant to fair clarity.  Well-formed head, white to off-white with average persistence. | | | | Med to high toasty, biscuit, toffee, caramel sweet malt.  Low to no spicy, peppery, herbal hops.  Med-low bitterness  Med-dry to dry finish.  Balance to malt. | | Med to med-light body.  Mod to high carbonation.  Smooth, creamy, silky.  Mod alcohol warming.  Never hot. | |
|  | |  | | |  | | |  | |  |
| ABV: | 6-8.5% | IBU: | | 18-28 | SRM: | 6-19 | | OG: 1.060-1.080 | | FG: 1.008-1.016 |

Commercial: La Choulette (blond, amber, brown), Jenlain (blond, amber), St. Amand (brown).

**Witbier**

**24A. Witbier**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod honey and vanilla malty sweetness.  Light, grainy, spicy wheat aromas.  Vegetal, celery-like or ham-like aromas are inappropriate.  Low spicy, herbal hop aroma.  Mod perfumy coriander.  Mod zesty, citrusy-orangey fruitiness. | | | Very pale straw to very light gold.  Cloudy.  Dense, white, mousy head with good retention. | | | | Low bready wheat flavor.  Vegetal, celery-like, ham-like or soapy inappropriate.  Low to none spicy hops.  Low to med-low bitterness.  Opt. light lactic sour.  Low to med herbal spicy flavors.  Dry finish. | | Med-low to med body.  High carbonation.  Effervescent.  Light creaminess.  No astringency from orange pith. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.5-5.5% | IBU: | | 8-20 | SRM: | 2-4 | | OG: 1.044-1.052 | | FG: 1.008-1.012 |

Commercial: Celis White, Allagash White, Blanche de Bruxelles, Hoegaarden Wit, St.Bernardus Witbier.

**Ordinary Bitter**

**11A. Ordinary Bitter**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to mod bready, biscuit or light toasty malt aroma.  Opt. light caramel.  Mod to none floral, earthy, resiny, fruity hops aroma.  Mild to mod fruitiness.  No to very low diacetyl. | | | Pale amber to light copper.  Good to brilliant clarity.  Low to mod white to off white head. | | | | Low to med bready, light toast malt.  Opt. low to mod caramel or toffee.  Mod to low earthy, resiny, fruity and floral hops.  Mod-low to mod-high fruity esters.  No to very low diacetyl.  Balance to hops. | | Light to med-light body.  Low carbonation, bottle low to mod. | |
|  | |  | | |  | | |  | |  |
| ABV: | 3.2-3.8% | IBU: | | 25-35 | SRM: | 8-14 | | OG: 1.030-1.039 | | FG: 1.007-1.011 |

Commercial: Adnams Southwold Bitter, Brains Bitter, Fuller’s Chiswick Bitter, Young's Bitter.

**Best Bitter**

**11B. Best Bitter**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to mod bready, biscuit, light toast malt.  Low to med-low caramel.  Mod to no floral, earthy, resiny, fruity hops.  Mild to mod fruitiness.  No to very low diacetyl. | | | Pale amber to med copper.  Good to brilliant clarity.  Low to mod white to off-white head. | | | | Low to mod bready, biscuit, light toast malt.  Opt. Low to mod caramel or toffee.  Mod to low earthy, resiny, fruity, floral hops.  Med to med-high bitterness.  Mod-low to mod-high fruity esters.  No to very low diacetyl.  Balance to bitter.  Dry finish. | | Med-light to med body.  Low carbonation, bottles up to mod. | |
|  | |  | | |  | | |  | |  |
| ABV: | 3.8-4.6% | IBU: | | 25-40 | SRM: | 8-16 | | OG: 1.040-1.048 | | FG: 1.008-1.012 |

Commercial: Adnams SSB, Coniston Bluebird Bitter, Fuller’s London Pride, Young's Special.

**Strong Bitter**

**11C. Strong Bitter**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Med to med-high malt.  Opt. low to mod caramel.  Mod-high to mod-low floral, earthy, resiny, fruity hops.  Med-low to med-high fruity esters.  No to very low diacetyl. | | | Light amber to deep copper.  Good to brilliant clarity.  Low to mod white to off-white head. | | | | Bready, biscuit, nutty, light toast malt.  Opt. mod-low to mod caramel.  Mod to mod-high floral, earthy, resiny, fruity hops.  Med to med-high bitterness.  Mod-low to high fruity esters.  Opt. low alcohol.  No to very low diacetyl.  Med-dry to dry finish. | | Med-light to med-full body.  Low to mod carbonation.  Stronger versions may have slight alcohol warmth. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.6-6.2% | IBU: | | 30-50 | SRM: | 8-18 | | OG: 1.048-1.060 | | FG: 1.010-1.016 |

Commercial: Bass Ale, Highland Orkney Blast, Whitbread Pale Ale, Young's Ram Rod.

**British Golden Ale**

**12A. British Golden Ale**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Little to no malt aroma.  No caramel.  Mod-low to mod-high floral, herbal, earthy or citrusy hops.  Med low to low fruity hops.  No to little diacetyl. | | | Straw to gold.  Good to brilliant clarity.  Low to mod white head. | | | | Med-low to low bready, little biscuit malt.  No caramel.  Mod to mod-high hops.  Med to med-high bitterness.  Mod-low to low esters.  No to very low diacetyl.  Med-dry to dry finish.  Balanced. | | Light to med body.  Low to mod carbonation.  Bottled higher.  Stronger versions may have slight alcohol. | |
|  | |  | | |  | | |  | |  |
| ABV: | 3.8-5% | IBU: | | 20-45 | SRM: | 2-6 | | OG: 1.038-1.053 | | FG: 1.006-1.012 |

Commercial: Crouch Vale Brewers Gold, Fuller's Discovery, Golden Hill Exmoor Gold.

**English IPA**

**12C. English IPA**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Opt. mod-low caramel, toasty malt.  Mod to mod-high floral, spicy, peppery or citrusy hops.  Low to mod fruitiness.  Opt. sulfur note. | | | Golden to deep amber.  Hazy to clear bitterness.  Mod sized, persistent head with off white color. | | | | Med-low to med bready malt.  Opt. light to med-light biscuit, toast, toffee and caramel.  Med to high hops (similar to aroma).  Mod to assertive bitterness.  Med-low to med fruitiness.  Med-dry to very dry finish.  Bitter aftertaste.  Balance to hops.  Oak is inappropriate. | | Med-light to med body.  Mod to med-high carbonation.  Smooth.  No hop derived astringency.  Low alcohol in strong versions. | |
|  | |  | | |  | | |  | |  |
| ABV: | 5-7.5% | IBU: | | 40-60 | SRM: | 6-14 | | OG: 1.050-1.075 | | FG: 1.010-1.018 |

Commercial: Freeminer Trafalgar IPA, Fuller's Bengal Lancer IPA, Meantime India Pale Ale.

**Dark Mild**

**13A. Dark Mild**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to mod caramel, toffee, nutty, chocolate or lightly roasted malt.  Not to low earthy, floral hops.  Opt. some fruitiness.  No to very low diacetyl. | | | Copper to dark brown or mahogany.  Generally clear.  Low to mod off-white to tan head.  Retention may be poor. | | | | Generally a malty beer.  Low to no hop flavor.  Low to mod bitterness.  Sweet to dry finish.  Balance is malt to even. | | Light to medium body.  Low to med-low carbonation.  Roast based version may have slight astringency. | |
|  | |  | | |  | | |  | |  |
| ABV: | 3-3.8% | IBU: | | 10-25 | SRM: | 12-25 | | OG: 1.030-1.038 | | FG: 1.008-1.013 |

Commercial: Bank's Mild, Cain's Dark Mild, Highgate Dark Mild, Brain's Dark, Moorhouse Black Cat.

**British Brown Ale**

**13B. British Brown Ale**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Light, sweet toffee, nutty, or light caramel notes.  Light to heavy caramel quality.  Light floral or earthy hop aroma.  Low fruity aroma. | | | Dark amber to dark reddish brown.  Clear.  Low to mod off-white to light tan head. | | | | Gentle to mod malt sweetness, nutty, biscuuity toffee or light chocolate.  Light to heavy caramel.  No to low floral or earthy hop.  Med to med-low bitterness.  Low to mod fruity esters.  Med to dry finish.  Balance even to malt. | | Med-light to med body.  Med to med-high carbonation. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.2-5.4% | IBU: | | 20-30 | SRM: | 12-22 | | OG: 1.040-1.052 | | FG: 1.008-1.013 |

Commercial: Maxim Double Maxim, Newcastle Brown Ale, Riggwelter Yorkshire Ale.

**London Brown Ale**

**27D. London Brown Ale**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod malty sweet aromas.  Opt. rich caramel or toffee-like.  No to very low earthy or floral hops.  Low to med dark fruit, plums esters. | | | Med to very dark brown color.  Nearly opaque, should be relatively clear.  Low to mod off-white to tan head. | | | | Deep, caramel or toffee-like malty sweet flavor.  Hints of biscuit and coffee.  Mod-low to no roast or bitter black malt.  Low to no earthy, floral hops.  Low bitterness.  Clean fermentation, some esters.  Sweet finish.  Smooth, malty aftertaste. | | Med body.  Med-low to med carbonation.  Quite creamy smooth. | |
|  | |  | | |  | | |  | |  |
| ABV: | 2.8-3.6% | IBU: | | 15-20 | SRM: | 22-35 | | OG: 1.033-1.038 | | FG: 1.012-1.015 |

Commercial: Harveys Bloomsbury Brown Ale, Mann's Brown Ale.

**English Porter**

**13C. English Porter**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod to mod-low bready, biscuity and toasty malt aroma.  Mild roastiness.  Opt. chocolate.  Opt. non-roasted malt.  Up to mod floral or earthy hops.  No to mod fruity esters. | | | Light brown to dark brown.  Ruby highlights.  Good clarity, although can be close to opaque.  Mod off-white to light-tan head with good to fair retention. | | | | Mod bready, biscuit and toasty malt.  Mild to mod roast (chocolate).  Often sig caramel, nutty and toffee.  Not have a sig burnt or roast.  None to mod earthy or floral hops.  Med-low to med bitterness.  None to mod-low diacetyl.  Mod to low esters. | | Med-light to med body.  Mod-low to mod-high carbonation.  Light to mod creamy texture. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4-5.4% | IBU: | | 18-35 | SRM: | 20-30 | | OG: 1.040-1.052 | | FG: 1.008-1.014 |

Commercial: Burton Bridge Burton Porter, Fuller’s London Porter, Nethergate Old Growler Porter.

**Sweet Stout**

**16A. Sweet Stout**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mild roasted grain aroma.  Opt. coffee and chocolate.  None to low floral or earthy hops.  Low to mod-high fruitiness.  None to low diacetyl. | | | Very dark brown to black in color.  Can be opaque.  Creamy tan to brown head. | | | | Dark roasted grain/malt with coffee and chocolate.  Med to high sweetness.  Mod bitterness.  Low to mod fruity esters.  No to low diacetyl. | | Med-full to full body.  Low to mod carbonation.  Creamy. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4-6% | IBU: | | 20-40 | SRM: | 30-40 | | OG: 1.044-1.060 | | FG: 1.012-1.024 |

Commercial: Bristol Beer Factory Milk Stout, Left Hand Milk Stout, Lancaster Milk Stout.

**Oatmeal Stout**

**16B. Oatmeal Stout**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mild roasted grain, coffee-like aromas.  Opt. light grainy-nutty oatmeal aroma.  No to med-low earthy, floral hops.  Low to med-high fruitiness.  No to med-low diacetyl. | | | Med brown to black.  Can be opaque.  Thick, creamy persistent tan to brown head. | | | | Similar to the aroma, with a mild roasted coffee to coffee and cream.  Low to mod-high fruitiness.  Opt. nutty, grainy, earthy oatmeal flavor.  No to med-low earthy, floral hop flavor.  Med bitterness.  No to med-low diacetyl.  Malt balance.  Med-sweet to med-dry finish. | | Med-full to full body.  Med to med-high carbonation.  Smooth, silky, velvety, oil like slickness from the oatmeal.  Creamy. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.2-5.9% | IBU: | | 25-40 | SRM: | 22-40 | | OG: 1.045-1.065 | | FG: 1.010-1.018 |

Commercial: Samuel Smith Oatmeal Stout, Young's Oatmeal Stout.

**Tropical Stout**

**16C. Tropical Stout**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod to high sweetness.  Mod to high coffee, chocolate roasted grains.  Opt. molasses, licorice, dried fruit, vinous.  No to low hops.  Med to high fruitiness.  Subtle alcohol.  No to low diacetyl. | | | Very deep brown to black.  Clarity is obscured by color.  Large tan to brown head with good retention. | | | | Mod to high coffee, chocolate, roasted grain malt.  No to low hops flavor.  Restrained bitterness.  Mod to high fruity esters.  No to med-low diacetyl.  Finish sweet with mod roast. | | Med-full to full body.  Mod to mod-high carbonation.  Smooth, creamy.  Opt. alcohol warming. | |
|  | |  | | |  | | |  | |  |
| ABV: | 5-5.8% | IBU: | | 30-50 | SRM: | 30-40 | | OG: 1.056-1.075 | | FG: 1.010-1.018 |

Commercial: ABC Extra Stout, Dragon Stout, Jamaica Stout, Lion Stout, Royal Extra Stout.

**Foreign Extra Stout**

**16D. Foreign Extra Stout**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod to high coffee, chocolate, light burnt, roasted grain.  Opt. sweet, molasses, licorice, dried fruit and vinous.  No to mod-low earthy, herbal, floral hops.  Low to med fruitiness.  Subtle clean alcohol.  No to low diacetyl. | | | Very deep brown to black.  Clarity obscured by color.  Large tan to brown head with good retention. | | | | Mod to high coffee, chocolate, light burnt roasted malt.  No to mod earthy, herbal, floral hops.  Med to light bitterness.  Low to med esters.  No to med-low diacetyl.  Mod dry. | | Med-full to full body.  Mod to mod-high carbonation.  Smooth, creamy.  Opt. alcohol warming. | |
|  | |  | | |  | | |  | |  |
| ABV: | 6.3-8% | IBU: | | 50-70 | SRM: | 30-40 | | OG: 1.056-1.075 | | FG: 1.010-1.018 |

Commercial: Coopers Best Extra Stout, Guinness Foreign Extra Stout, The Kernel Export Stout.

**British Strong Ale**

**17A. British Strong Ale**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Malty sweet with fruity esters.  Blend of dried-fruit, caramel, nuts, toffee and other.  Earthy, resiny, fruity, floral hops.  Opt. alcohol notes, not hot or solventy. | | | Deep gold to dark reddish-brown.  Clear, darker versions can be opaque.  Mod to low cream to light tan head with average retention. | | | | Med to high nutty, toffee, caramel malt.  Light chocolate notes in dark beers.  May be well hopped.  Mod dark- or dried fruit esters.  No to low diacetyl.  Alcohol should be evident.  Malt balance.  Med-dry to med sweet finish. | | Med to full, chewy body.  Low to mod carbonation.  Evident alcohol warmth.  Smooth. | |
|  | |  | | |  | | |  | |  |
| ABV: | 5.5-8% | IBU: | | 30-60 | SRM: | 8-22 | | OG: 1.055-1.080 | | FG: 1.015-1.022 |

Commercial: Fuller’s 1845, Samuel Smith's Winter Welcome, Young's Winter Warmer.

**Old Ale**

**17B. Old Ale**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Malty sweet with fruity esters.  Blend of dried-fruit, vinous, caramel, molasses, nutty, toffee, light treacle and other.  Hop aroma not present due age.  Some alcohol and oxidative notes, akin to those in sherry. | | | Light amber to very dark reddish-brown.  Age and oxidation may darken the beer even more.  May be almost opaque.  Mod to low cream to light tan head.  Head is affected by alcohol and age. | | | | Med to high nutty, caramel, molasses malt.  Light chocolate or roasted malt flavors, never prominent.  Mod to high fruity dried-fruit, vinous esters.  No to low diacetyl.  Evident alcoholic strength.  Sherry, port or madeira oxidative flavors.  Opt. brett wood aged  Malt balance.  Dry to med-sweet finish. | | Med to full, chewy body.  Low to mod carbonation.  Evident alcohol warmth.  Opt. light acidity.  Opt. some tannin if wood-aged. | |
|  | |  | | |  | | |  | |  |
| ABV: | 5.5-9% | IBU: | | 30-60 | SRM: | 10-22 | | OG: 1.055-1.088 | | FG: 1.015-1.022 |

Commercial: Burton Bridge Olde Expensive, Gale's Prize Old Ale, Theakston Old Peculier.

**English Barleywine**

**17D. English Barleywine**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Very rich and strong caramel or toffee malt.  Opt. bready, toasty, toffee and molasses.  Mild to assertive floral, earthy, marmalade hops.  Mod to high dark or dried-fruit.  Low to mod soft rounded alcohol.  Opt. sherry in aged. | | | Rich gold to very dark amber or dark brown.  May have chill haze but should clear when warmed.  Low to mod off-white head, with low retention.  Opt. alcohol legs. | | | | Mod to high sweetness, bready, toffee, biscuit in pale or nutty, deep toast, dark caramel or molasses in dark.  Low to mod floral, earthy, marmalade hops.  Just enough to firm presence bitterness.  Mod-sweet to mod-dry finish.  Malt balance but can be somewhat balanced. | | Full, chewy body.  Velvety, luscious texture.  Low to mod carbonation.  Smooth warmth from aged alcohol. | |
|  | |  | | |  | | |  | |  |
| ABV: | 8-12% | IBU: | | 35-70 | SRM: | 8-22 | | OG: 1.080-1.120 | | FG: 1.018-1.030 |

Commercial: Adnams Tally-Ho, Burton Bridge Thomas Sykes Old Ale, Fuller’s Golden Pride.

**Scottish Light**

**14A. Scottish Light**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to mod toasted breadcrumbs, lady fingers and English biscuits malt.  Opt. Low to mod caramel and low butterscotch.  Opt. low earthy, floral, orange, spicy hops.  Light pome fruit esters. | | | Pale copper to very dark brown.  Clear.  Low to mod creamy off-white head. | | | | Entirely malt focused with bready, caramel to rich toasty with roasted accents malt.  No burnt sugars.  No to low earthy, floral, spicy, orange hops flavor.  Bitterness to balance.  Opt. fruity esters, never high.  Rich and malty to dry and grainy finish. | | Med-low to med body.  Low to mod carbonation.  Rich and creamy to dry and grainy. | |
|  | |  | | |  | | |  | |  |
| ABV: | 2.5-3.2% | IBU: | | 10-20 | SRM: | 17-22 | | OG: 1.030-1.035 | | FG: 1.010-1.013 |

Commercial: McEwan’s 60

**Scottish Heavy**

**14B. Scottish Heavy**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to mod toasted breadcrumbs, lady fingers, English biscuits malt.  Opt. Low to mod caramel.  Opt. low earthy, floral, orange, spicy hops.  Opt. Low butterscotch.  Opt. Light pome fruit.  No peat smoke. | | | Pale copper to very dark brown.  Clear.  Low to mod creamy off-white head. | | | | Entirely malt focused with bready, caramel to rich toasty with roasted accents malt.  No burnt sugars.  No to low earthy, floral, spicy, orange hops flavor.  Bitterness to balance.  Opt. fruity esters, never high.  Rich and malty to dry and grainy finish. | | Med-low to med body.  Low to mod carbonation.  Rich and creamy to dry and grainy. | |
|  | |  | | |  | | |  | |  |
| ABV: | 3.2-3.9% | IBU: | | 10-20 | SRM: | 13-22 | | OG: 1.035-1.040 | | FG: 1.010-1.015 |

Commercial: Broughton Greenmantle Ale, Caledonia Smooth, McEwan’s 70, Orkney Raven Ale.

**Scottish Export**

**14C. Scottish Export**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to mod toasted breadcrumbs, lady fingers, English biscuits malt.  Opt. Low to mod caramel.  Opt. low earthy, floral, orange, spicy hops.  Opt. Low butterscotch.  Opt. Light pome fruit.  No peat smoke. | | | Pale copper to very dark brown.  Clear.  Low to mod creamy off-white head. | | | | Entirely malt focused with bready, caramel to rich toasty with roasted accents malt.  No burnt sugars.  No to low earthy, floral, spicy, orange hops flavor.  Bitterness to balance.  Opt. fruity esters, never high.  Rich and malty to dry and grainy finish. | | Med-low to med body.  Low to mod carbonation.  Rich and creamy to dry and grainy. | |
|  | |  | | |  | | |  | |  |
| ABV: | 3.9-6% | IBU: | | 15-30 | SRM: | 13-22 | | OG: 1.040-1.060 | | FG: 1.010-1.016 |

Commercial: Belhaven Scottish Ale, Broughton Exciseman's Ale, Orkney Dark Island.

**Wee Heavy**

**17C. Wee Heavy**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Deep malt, strong caramel.  Opt. light smoke.  No to very low earthy, floral hops.  No to low diacetyl.  Low to mod esters and alcohol.  No peat smoke. | | | Light copper to dark brown.  Ruby highlights.  Clear.  Large tan head which may not persist.  Alcohol legs. | | | | Rich malt with significant caramel.  Opt. hints of roasted malts and nutty.  No peat smoke.  Low to med-low hops flavor.  Low to med-low bitterness.  No to low diacetyl.  Low to mod plums, raisins or dried-fruit esters.  Low to mod alcohol.  Malt balance.  Sweet to med-dry finish. | | Med-full to full thick chewy body.  Mod carbonation.  Smooth, alcoholic warmth. | |
|  | |  | | |  | | |  | |  |
| ABV: | 6.5-10% | IBU: | | 17-35 | SRM: | 14-25 | | OG: 1.070-1.130 | | FG: 1.018-1.040 |

Commercial: Belhaven Wee Heavy, Gordon Highland Scotch Ale, McEwan's Scotch Ale.

**Irish Red Ale**

**15A. Irish Red Ale**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to mod grainy or light caramel toast-toffee malt.  Opt. very light butter.  No to low earthy or floral hop aroma.  Quite clean. | | | Med amber to med reddish copper.  Clear.  Low off-white to tan head, with average persistence. | | | | Mod to very little caramel malt flavor.  Opt. light-buttered toast or toffee.  Opt. light toasty or biscuit notes with a light taste of roasted grain.  Opt. light earthy or floral hops.  Med to med-low bitterness.  No to low esters.  Clean and smooth.  Med-dry to dry finish.  Slight malt balance. | | Med-light to med body.  Med attenuation.  Mod carbonation.  Smooth. | |
|  | |  | | |  | | |  | |  |
| ABV: | 3.8-5% | IBU: | | 18-28 | SRM: | 9-14 | | OG: 1.036-1.046 | | FG: 1.010-1.014 |

Commercial: Caffrey's Irish Ale, Franciscan Well Rebel Red, Kilkenny Irish Beer.

**Irish Stout**

**15B. Irish Stout**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod coffee aroma.  Opt. low dark chocolate, cocoa and roasted grains.  No to low earthy, floral hops aroma.  No to med-low esters. | | | Jet black to very deep brown.  Opaque.  Thick, creamy, long-lasting tan to brown colored head when served on nitro. | | | | Mod roasted grain or malt  Opt. coffee, bittersweet or unsweetened chocolate.  No to med earthy hop flavor.  Med to high bitterness.  No to med-low fruitiness.  Dry to mod balanced finish. | | Med-light to med-full body.  Low to mod carbonation.  Creamy.  Smooth.  Opt. light astringency from roasted grains. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4-4.5% | IBU: | | 25-45 | SRM: | 25-40 | | OG: 1.036-1.044 | | FG: 1.007-1.011 |

Commercial: Beamish Irish Stout Guinness Draught, Harpoon Boston Irish Stout, Murphy's Irish Stout.

**Irish Extra Stout**

**15C. Irish Extra Stout**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod to mod-high coffee aroma.  Opt. dark chocolate, cocoa, biscuit, vanilla and roasted grains.  No to low earthy, spicy hops.  No to med-low esters. | | | Jet black.  Opaque.  Thick, creamy, tan head. | | | | Mod to mod-high dark roasted grain or malt.  Opt. coffee flavor or dark chocolate, mocha, biscuit, vanilla.  No to med earthy, spicy hops.  Med to med-high hop bitterness.  No to med-low fruitiness.  Dry to mod balanced to mod caramel malty sweet finish. | | Med-full to full body.  Mod carbonation.  Creamy.  Very smooth.  Light astringency. | |
|  | |  | | |  | | |  | |  |
| ABV: | 5.5-6.5% | IBU: | | 35-50 | SRM: | 25-40 | | OG: 1.052-1.062 | | FG: 1.010-1.014 |

Commercial: Guinness Extra Stout (US), O'Hara's Leann Folláin, Sheaf Stout.

**German Leichtbier**

**5A. German Leichtbier**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to med-low grainy sweet or cracker malt.  Low to med spicy, herbal, floral hop.  Clean fermentation. | | | Straw to pale gold.  Brilliant clarity.  Mod white head with average to below average persistence. | | | | Low to med grainy sweet malt.  Low to med spicy, herbal, floral hop flavor.  Med bitterness.  Clean fermentation.  Dry finish.  Light malty and hoppy aftertaste. | | Light to very light body.  Well attenuated.  Med to high carbonation.  Smooth. | |
|  | |  | | |  | | |  | |  |
| ABV: | 2.4-3.6% | IBU: | | 15-28 | SRM: | 2-5 | | OG: 1.026-1.034 | | FG: 1.006-1.010 |

Commercial: Beck's Light, Bitburger Light, Mahr's Leicht, Paulaner Premium Leicht.

**German Pils**

**5D. German Pils**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Med-low to low grainy sweet malt.  Opt. very low DMS.  Mod-low to mod-high flowery, spicy hops.  Clean fermentation.  Opt. light sulfur nofes. | | | Straw to light gold.  Brilliant to very clear.  Creamy, long-lasting white head. | | | | Mod to mod-low grainy sweet malt.  Low to high floral, spicy, herbal hops.  Med to high bitterness.  Clean fermentation.  Opt. low sulfur flavor.  Dry to med dry, crisp, well attenuated finish.  Bitter aftertaste. | | Med-light body.  Med to high carbonation. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.4-5.2% | IBU: | | 22-40 | SRM: | 2-5 | | OG: 1.044-1.050 | | FG: 1.008-1.013 |

Commercial: König Pilsner, Left Hand Polestar Pils, Paulaner Premium Pils, Trumer Pils.

**Munich Helles**

**4A. Munich Helles**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod grainy sweet malt.  No to very low DMS.  Low to mod-low spicy, floral or herbal hops.  Clean fermentation.  Malt balance. | | | Med yellow to pale gold.  Clear.  Persistent creamy white head. | | | | Mod grainy-sweet malt.  Low to mod-low spicy, floral, or herbal hops.  Low to med-low bitterness.  Clean fermentation profile.  Soft and dry finish.  Malt balance. | | Med body.  Med carbonation.  Smooth and well lagered. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.7-5.4% | IBU: | | 16-22 | SRM: | 3-5 | | OG: 1.044-1.048 | | FG: 1.006-1.012 |

Commercial: Augustiner Lagerbier Hell, Spaten Premium Lager, Paulaner Premium Lager.

**German Helles Exportbier**

**5C. German Helles Exportbier**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod grainy sweet malt.  No to low DMS.  Low to med floral, spicy, herbal hops.  Clean fermentation.  Slight sulfur at the start is not a fault. | | | Light gold to deep gold.  Clear.  Persistent white head. | | | | Grainy sweet malt.  Spicy or herbal hops.  Clean fermentation.  Some mineral character not a fault.  Even balance and finish. | | Med body.  Med carbonation.  Smooth but crisp. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.8-6% | IBU: | | 20-30 | SRM: | 4-7 | | OG: 1.048-1.056 | | FG: 1.010-1.015 |

Commercial: DAB Original, Dortmunder Kronen, Dortmunder Union Export, Flensburger Gold.

**Czech Pale Lager**

**3A. Czech Pale Lager**

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| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Light to mod bready malt.  Opt. faint caramel.  Light to mod spicy, herbal hops.  Light diacetyl.  Opt. light fruity hop esters.  No sulfur.  Varied balance. | | | Light gold to deep gold.  Brilliant to very clear.  Long lasting, creamy white head. | | | | Med-low to med bready malt.  Low to med-high spicy or herbal hops.  Prominent bitterness.  Opt. low diacetyl.  Opt. low esters.  Hoppy finish. | | Med-light to med body.  Mod carbonation. | |
|  | |  | | |  | | |  | |  |
| ABV: | 3-4.1% | IBU: | | 20-35 | SRM: | 3-6 | | OG: 1.028-1.044 | | FG: 1.008-1.014 |

Commercial: Březňák Světlé výčepní pivo, Notch Session Pils, Pivovar Kout na Šumavě Koutská 10°.

**Czech Premium Pale Lager**

**3B. Czech Premium Pale Lager**

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| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Med to med-high bready rich malt.  Med-low to med-high spicy, floral, or herbal hops.  Opt. light diacetyl.  Opt. very low fruity hop esters. | | | Gold to deep gold.  Brilliant to very clear.  Dense, long lasting, creamy white head. | | | | Med to med-high rich bready malt.  Opt. slight caramel.  Med to med-high floral, spicy hops.  Prominent bitterness.  Opt. light to mod diacetyl.  Opt. low hop esters.  Med-dry to med-sweet finish. | | Med body.  Mod to low carbonation. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.2-5.8% | IBU: | | 30-45 | SRM: | 3.5-6 | | OG: 1.044-1.060 | | FG: 1.013-.017 |

Commercial: Bernard Sváteční ležák, Gambrinus, Premium, Pilsner Urquell, Pivovar Jihlava Ježek 11°.

**Vienna Lager**

**7A. Vienna Lager**

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| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod toasty malty rich aroma.  No sig. caramel or roast.  No to low floral, spicy hops.  Clean lager profile. | | | Light reddish amber to copper.  Bright clarity.  Large, off-white, persistent head. | | | | Malt tends to rich, toasty profile.  No sig. caramel or roast.  Clean lager fermentation.  Even balanced.  Dry, crisp finish. | | Med-light to med body.  Mod carbonation.  Gentle creaminess.  Smooth. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.7-5.5% | IBU: | | 18-30 | SRM: | 9-15 | | OG: 1.048-1.055 | | FG: 1.010-1.014 |

Commercial: Cuauhtémoc Noche Buena, Chuckanut Vienna Lager, Schell’s Firebrick.

**Czech Amber Lager**

**3C. Czech Amber Lager**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod bready or Maillard or slightly caramely malt.  No to mod spicy, floral or herbal hops.  Clean lager profile.  Opt. low stone fruit or berries fruity esters.  No to low diacetyl. | | | Deep amber to copper color.  Clear to bright clarity.  Large, off-white, persistent head. | | | | Med to med-high malt, can be Maillard product to caramel.  Low to mod spicy hop flavor.  Prominent clean hop bitterness.  Opt. subtle plum or berry esters.  Opt. low diacetyl.  No roast malt.  Dry and hoppy to relatively sweet finish. | | Med-full to med body.  Mod to low carbonation.  Soft and round.  Gentle creaminess. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.4-5.8% | IBU: | | 20-35 | SRM: | 10-16 | | OG: 1.044-1.060 | | FG: 1.013-1.017 |

Commercial: Bernard Jantarový ležák, Pivovar Vysoký Chlumec Démon, Primátor polotmavý 13°.

**Czech Dark Lager**

**3D. Czech Dark Lager**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Med to med-high rich, deep, sweet malt.  Opt. bread crusts, nuts, cola, dark fruit or caramel.  No to mod roast, chocolate or coffee malt.  Opt. low spicy hops.  Opt. low diacetyl.  Opt. low plums, berries fruity esters. | | | Dark copper to almost black.  Opt. red garnet tint.  Clear to bright clarity.  Large, off-white to tan, persistent head. | | | | Med to med-high Maillard products and a light to mod residual malt sweetness.  Opt. caramel, toast, nuts, licorice, dried dark fruit, chocolate, coffee.  Very low to mod roast.  No to mod-low spicy hops.  Mod to med-low bitterness.  Low to mod diacetyl.  Opt. light plum or berry esters. | | Med to med-full body.  Mod to low carbonation.  Mod creamy.  Smooth.  Slight alcohol warmth in stronger version. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.4-5.8% | IBU: | | 18-34 | SRM: | 14-35 | | OG: 1.044-1.060 | | FG: 1.013-1.017 |

Commercial: Bohemian Brewery Cherny Bock 4%, Kout na Šumavě Koutský tmavý speciál 14°.

**Festbier**

**4B. Festbier**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod toasty, doughy, malt.  Low to med-low floral, herbal, spicy hops.  Clean lager profile. | | | Deep yellow to deep gold.  Bright clarity.  Persistent off-white head. | | | | Med to med-high light toast, bread dough and soft sweetness.  Med-low to med floral, herbal, or spicy hops.  Med to med-low bitterness.  Clean lager profile.  Malt balance. | | Med body.  Med carbonation.  Smooth, creamy.  No to very low alcohol warming. | |
|  | |  | | |  | | |  | |  |
| ABV: | 5.8-6.3% | IBU: | | 18-25 | SRM: | 4-7 | | OG: 1.054-1.057 | | FG: 1.010-1.012 |

Commercial: Augustiner Oktoberfest, Hacker-Pschorr Superior Festbier, Hofbräu Festbier.

**Märzen**

**6A. Märzen**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod rich, bready, some toast, light bread crust malt.  No caramel, dry-biscuit or roast.  No hop aroma.  Clean lager profile.  Very light alcohol, never sharp. | | | Amber-orange to deep reddish-copper color (not golden).  Bright clarity.  Persistent, off-white head. | | | | Distinct, complex, bready, toasty malt.  No caramel, biscuit, or roasted.  No to low floral, herbal, spicy hops.  Mod bitterness.  Clean lager profile.  Mod-dry to dry finish.  Malty aftertaste. | | Med body.  Fully attenuated.  No sweet or cloying impression.  Med carbonation.  Smooth, creamy texture.  Opt. very low alcohol warming. | |
|  | |  | | |  | | |  | |  |
| ABV: | 5.8-6.3% | IBU: | | 18-24 | SRM: | 8-17 | | OG: 1.054-1.060 | | FG: .010-1.014 |

Commercial: Buergerliches Ur-Saalfelder, Hacker-Pschorr Original Oktoberfest, Paulaner Oktoberfest.

**Munich Dunkel**

**8A. Munich Dunkel**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Rich, deep sweet, bread crust malt.  Opt. hints of chocolate, nuts, caramel and toffee.  Opt. slight spicy, floral, herbal hops.  Clean fermentation profile. | | | Deep copper to dark brown.  Opt. red or garnet tint.  Usually clear.  Murky, unfiltered versions exist.  Creamy, light to med tan head. | | | | Toasted bread crusts.  Opt. mild caramel, toast or nuttiness.  Fresh examples show malty-chocolate.  No burnt or bitter from roasted malt.  No pronounced caramel from crystal.  No to low floral, spicy, herbal hops.  Mod-low bitterness.  Clean lager profile.  Mod malty finish.  Malty aftertaste.  Med-dry finish. | | Med to med-full body.  Mod carbonation. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.5-5.6% | IBU: | | 18-28 | SRM: | 14-28 | | OG: 1.048-1.056 | | FG: 1.010-1.016 |

Commercial: Ayinger Altbairisch Dunkel, Ettaler Kloster Dunkel, Hacker-Pschorr Alt Munich Dark.

**Schwarzbier**

**8B. Schwarzbier**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to mod malt.  Low aromatic sweetness.  Clean or mod bready.  Dark chocolate or coffee but not burnt roast.  Opt. low spicy, floral, herbal hops.  Clean lager profile.  Opt. light sulfur. | | | Med to very dark brown.  Deep ruby to garnet highlights.  Very clear.  Large, persistent, tan-colored head. | | | | Light to mod clean to mod rich bread malt.  Light to mod bitter chocolate roast malt.  Light to mod spicy, floral, herbal hops.  Med-low to med bitterness.  Clean lager profile.  Opt. residual sweetness. | | Med-light to med body.  Mod to mod-high carbonation.  Smooth.  No harshness or astringency. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.4-5.4% | IBU: | | 20-30 | SRM: | 17-30 | | OG: 1.046-1.052 | | FG: 1.010-1.016 |

Commercial: Devils Backbone Schwartz Bier, Einbecker Schwarzbier, Köstritzer Schwarzbier

**Rauchbier**

**6B. Rauchbier**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to mod rich, toasty malt.  No to low hops.  Clean lager profile.  Subtle to fairly strong beechwood smoke. | | | Med amber/light copper to dark brown.  Very clear.  Large, creamy, rich, tan to cream colored head. | | | | Malty, toasty richness.  Low to high beechwood smoke.  No to mod spicy, floral, herbal hops.  Mod, balanced bitterness.  Clean lager profile.  No harsh, bitter, burnt, rubber, sulfur or phenols.  Med-dry to dry finish.  Malt or/and smoke aftertaste. | | Med body.  Med to med-high carbonation.  Smooth lager.  No sig. astringency or phenolic harshness. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.8-6% | IBU: | | 20-30 | SRM: | 12-22 | | OG: 1.050-1.057 | | FG: 1.012-1.016 |

Commercial: Eisenbahn Rauchbier, Kaiserdom Rauchbier, Schlenkerla Rauchbier Märzen.

**Helles Bock**

**4C. Helles Bock**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod to strong grainy malt.  Opt. light toast and low Maillard.  No to mod-low spicy, herbal, floral hop.  Clean lager profile.  No to low fruity esters.  Opt. very light alcohol.  Opt. light DMS. | | | Deep gold to light amber.  Bright to clear.  Large, creamy, persistent white head. | | | | Mod to mod-high grainy sweet, toast and/or Maillard malt.  No to low caramel.  No to mod spicy, floral, herbal hops.  Clean lager profile.  Opt. light DMS.  Mod-dry finish. | | Med body.  Mod to mod-high carbonation.  Smooth and clean.  No harshness or astringency.  Opt. light alcohol warming. | |
|  | |  | | |  | | |  | |  |
| ABV: | 6.3-7.4% | IBU: | | 23-35 | SRM: | 6-11 | | OG: 1.064-1.072 | | FG: 1.011-1.018 |

Commercial: Altenmünster Maibock, Ayinger Maibock, Capital Maibock, Blind Tiger Maibock.

**Dunkles Bock**

**6C. Dunkles Bock**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Med to med-high bready malt.  Opt. mod Maillard and/or toast.  No hops.  Clean lager profile.  Opt. alcohol notes.  No to low dark fruit from malt. | | | Light copper to brown.  Opt. garnet highlights.  Good clarity despite dark color.  Large, creamy, persistent, off-white head. | | | | Complex, rich malt, dominated by toast Maillard.  Opt. low caramel.  No roast or burnt.  No hop flavor.  Bitterness to support.  Clean lager profile.  Well attenuated, not cloying. | | Med to med-full body.  Mod to mod-low carbonation.  Opt. low alcohol warmth.  Smooth.  No harshness or astringency. | |
|  | |  | | |  | | |  | |  |
| ABV: | 6.3-7.2% | IBU: | | 20-27 | SRM: | 14-22 | | OG: 1.064-1.072 | | FG: 1.013-1.019 |

Commercial: Aass Bock, Einbecker Ur-Bock Dunkel, Great Lakes Rockefeller Bock, Kneitinger Bock.

**Doppelbock**

**9A. Doppelbock**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Very strong malt.  Darker versions sig. Maillard and toast.  Opt. light caramel.  Light versions some Maillard and toast.  Opt. malt dark fruit.  Opt. very low chocolate aroma.  No hop aroma.  Opt. mod alcohol. | | | Deep gold to dark brown.  Dark versions may have ruby highlights.  Good clarity.  Large, creamy, persistent head.  Strong versions may have impaired head. | | | | Very rich malt.  Darker versions sig. Maillard and toast.  Lighter versions some malt and toast.  Opt. low chocolate in darker versions.  Opt. mod-low dark fruit from malt.  No to low hops.  Mod to mod-low bitterness.  Clean lager profile.  Malt balance. | | Med-full to full body.  Mod to mod-low carbonation.  Very smooth.  No harshness or astringency.  Opt. light alcohol warmth. | |
|  | |  | | |  | | |  | |  |
| ABV: | 7-10% | IBU: | | 16-26 | SRM: | 6-25 | | OG: 1.072-1.112 | | FG: 1.016-1.024 |

Commercial: Andechser Doppelbock Dunkel, Ayinger Celebrator, Paulaner Salvator, EKU 28.

**Eisbock**

**9B. Eisbock**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Balance of rich, intense malt and alcohol.  No hop aroma.  Opt. sig. malt esters.  No hot or solvent alcohol. | | | Deep copper to dark brown.  Opt. ruby highlights.  Good clarity.  Off-white to deep ivory head.  Mod to poor retention.  Alcohol legs. | | | | Malt can have Maillard, toast, caramel and chocolate.  Opt. sig. malt fruity esters.  No hop flavors.  Enough hops to avoid cloying.  Clean lager profile.  Smooth alcohol.  Malt and alcohol finish. | | Full to very full body.  Low carbonation.  Sig. alcohol warmth.  Very smooth. | |
|  | |  | | |  | | |  | |  |
| ABV: | 9-14% | IBU: | | 25-35 | SRM: | 18-30 | | OG: 1.078-1.120 | | FG: 1.020-1.035 |

Commercial: Kulmbacher Eisbock.

**Amber Kellerbier**

**7C(ii). Amber Kellerbier**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod rich, bready, toast, light bread crusts.  No caramel, biscuit or roasted malt.  Mod-low to mod spicy, peppery hops.  Very low to low diacetyl.  Opt. low to mod-low sulfur.  Opt. very low green apples. | | | Gold to deep reddish-amber.  Mod cloudy to clear.  Off-white, creamy head.  Can have low head when served on cask. | | | | Distinctive and complex, bready, toast malt.  No caramel or roast.  Low to mod-high spicy or herbal hops.  Mod to mod-high bitterness.  Very low to low diacetyl.  Opt. very low green apples.  Mod-dry to dry finish.  Smooth, malty aftertaste. | | Med body.  Fully fermented.  No sweet or cloying.  Med carbonation.  Creamy texture. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.8-5.4% | IBU: | | 25-40 | SRM: | 7-17 | | OG: 1.048-1.054 | | FG: 1.012-1.016 |

Commercial: Eichhorn, Nederkeller, Kulmbacher Monchshof Kellerbier, Löwenbräu Kellerbier.

**Pale Kellerbier**

**7C(i). Pale Kellerbier**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Pleasant grainy-sweet clean malt.  Med-low to mod-high spicy, floral or herbal hops.  Very low to mod diacetyl.  Opt. very low green apples.  Opt. low DMS. | | | Med yellow to pale gold.  Slight haze to mod cloudy.  Creamy white head with good persistence.  Can have low head when served on cask. | | | | Mod rounded, grainy-sweet malt.  Low to mod-high spicy, floral, herbal hops.  Mod hop bitterness.  Very low to mod diacetyl.  Opt. very low green apples.  Opt. low DMS.  Crisp and dry finish.  Malty aftertaste. | | Med body.  Low to med carbonation.  Opt. slight slickness from diacetyl. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.7-5.4% | IBU: | | 20-35 | SRM: | 3-7 | | OG: 1.045-1.051 | | FG: 1.008-1.012 |

Commercial: Paulaner Brauhaus, Hofbrau, Hacker-Pschorr Munchner Kellerbier Anno 1417.

**Weissbier**

**10A. Weissbier**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Opt. low to mod bready or grainy wheat.  No to low hops.  Mod to high clove phenols.  Mod to high banana esters.  Opt. low to mod vanilla and/or faint bubblegum. | | | Pale straw to gold.  Variable haze.  Thick, mousy, long-lasting white head. | | | | Soft, bready or grainy wheat flavor.  No to low hops.  Very low to mod-low bitterness.  Low to mod-high banana and clove.  Opt. very low to mod vanilla and/or faint bubblegum.  Dry finish. | | Med-light to med body.  Yeast may increase perception of body.  High to very high carbonation.  Always effervescent.  Fluffy, creamy texture. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.3-5.6% | IBU: | | 8-15 | SRM: | 2-6 | | OG: 1.044-1.052 | | FG: 1.010-1.014 |

Commercial: Ayinger Bräu Weisse, Paulaner Hefe-Weizen Naturtrüb, Weihenstephaner Hefeweissbier.

**Dunkles Weissbier**

**10B. Dunkles Weissbier**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Opt. Low to mod bready, doughy or grainy wheat.  Accompanied by caramel, bread crust, or rich malt.  No to low floral, spicy, herbal hops.  Mod clove phenols and banana esters.  Opt. low to mod vanilla, and/or faint bubblegum. | | | Light copper to mahogany brown.  Variable haze.  Very thick, mousy, long lasting off-white head. | | | | Soft, bready, doughy, grainy wheat.  Low to med-high rich, caramel, toast or bread crust.  No roasted malt.  No to very low spicy, floral, herbal hops.  Very low to low bitterness.  Low to mod banana and clove.  Opt. vanilla, faint bubblegum.  Dry finish. | | Med-light to med-full body.  Med to high carbonation.  Fluffy, creamy full texture.  Effervescent. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.3-5.6% | IBU: | | 10-18 | SRM: | 14-23 | | OG: 1.044-1.056 | | FG: 1.010-1.014 |

Commercial: Franziskaner Hefe-Weisse Dunkel, Weihenstephaner Hefeweissbier Dunkel.

**Weizenbock**

**10C. Weizenbock**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Med-high to high rich, sig. grainy, bready malt.  Pale: bread, toast.  Darker: sig Maillard, opt. caramel, some dark fruit.  No hop aroma.  Med-low to med-high banana and spice (clove, vanilla)  Low to mod alcohol aroma. | | | Pale: light gold to light amber.  Dark: dark amber to dark ruby-brown.  Impaired clarity.  Very thick, mousy, long-lasting white to off-white or light tan head. | | | | Med-high to high rich, sig. bready-grainy malt.  Pale: bread, toast, grainy-sweet.  Dark: sig. Maillard, opt. caramel, some dark fruit, opt. chocolate.  No hops.  Low bitterness.  Low to mod banana and clove.  Dry finish. | | Med-full to full body.  Mod to high carbonation.  Fluffy or creamy texture.  Mild alcoholic warmth. | |
|  | |  | | |  | | |  | |  |
| ABV: | 6.5-9% | IBU: | | 15-30 | SRM: | 6-25 | | OG: 1.064-1.090 | | FG: 1.015-1.022 |

Commercial: Plank Bavarian Dunkler Weizenbock, Plank Bavarian Heller Weizenbock.

**Berliner Weisse**

**23A. Berliner Weisse**

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Uncooked bread cough malt.  No hop aroma.  Mod to mod-high sour character.  Up to mod lemon or tart apple fruitiness.  Opt. restrained Brett. | | | Very pale straw.  Clear to somewhat hazy.  Large, dense, white head with poor retention.  Always effervescent. | | | | Complementary doughy, bready, grainy wheat.  No hops.  No bitterness.  Balanced by sour.  Quite strong clean lactic sourness.  Never vinegary.  Opt. restrained citrus-lemon, tart apple fruitiness.  Opt. restrained Brett.  Very dry finish. | | Light body.  Very high carbonation.  No alcohol.  Crisp and juicy acidity. | |
|  | |  | | |  | | |  | |  |
| ABV: | 2.8-3.8% | IBU: | | 3-8 | SRM: | 2-3 | | OG: 1.028-1.032 | | FG: 1.003-1.006 |

Commercial: Bayerischer Bahnhof Berliner Style Weisse, Berliner Kindl Weisse.

**Göse**

**27A. Göse**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Light bready, doughy, yeasty like uncooked sourdough malt.  Light to mod fruity pome fruit aroma.  Light sourness, slight sharp.  Noticeable coriander.  Light, clean, sea breeze salt. | | | Med yellow.  Unfiltered, mod to full haze.  Mod to tall white head. Great retention.  Effervescent. | | | | Mod bready/ doughy malt.  No hops.  Low bitterness.  Mod to restrained sourness.  Light to mod pome fruit, stone fruit or lemons.  Light to mod salt.  Dry, fully attenuated finish.  Acidity to balance. | | Med-light to med-full body.  High to very high carbonation.  Slight tingly mouthwatering salt. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.2-4.8% | IBU: | | 5-12 | SRM: | 3-4 | | OG: 1.036-1.056 | | FG: 1.006-1.010 |

Commercial: Anderson Valley Gose, Bayerisch Bahnhof Leipziger Gose, Döllnitzer Ritterguts Gose.

**Lichtenhainer**

**27C. Lichtenhainer**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod strong smoke.  Mod bread-grainy malt.  Some stronger than bread,  Light hints of sour.  Med-low apples or lemons fruity esters. | | | Deep yellow to light gold.  Fair clarity.  Tall off-white head, rocky and persistent. | | | | Med smoke as aroma.  Low bitterness.  Mod strong lemons or apples fruit.  Mod intensity clean lactic sour.  Dry finish  Acid and smoke aftertaste.  Low wheat.  Smoke and acid balance. | | Med to med-light body.  High carbonation.  Tingly acidity. | |
|  | |  | | |  | | |  | |  |
| ABV: | 3.5-4.7% | IBU: | | 5-12 | SRM: | 3-6 | | OG: 1.032-1.040 | | FG: 1.004-1.008 |

Commercial: none.

**Roggenbier**

**27H. Roggenbier**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Light to mod spicy rye malt.  Light spicy, floral, herbal hops.  Light to mod spicy clove phenols and banana or citrus esters. | | | Light copper-orange to very dark reddish or copper brown color.  Cloudy, hazy appearance.  Large, creamy off-white to tan head, quite dense and persistent. | | | | Grainy.  Mod-low to mod-high spicy rye.  Low to mod spicy, herbal, or floral hops.  Med to med-low bitterness.  Low to mod banana esters and clove phenols.  Med-dry grainy finish. | | Med to med-full body.  High carbonation.  Mod creamy. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.5-6% | IBU: | | 10-20 | SRM: | 14-19 | | OG: 1.046-1.056 | | FG: 1.010-1.014 |

Commercial: Thurn und Taxis Roggen.

**Altbier**

**7B. Altbier**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| German base malt, rich bread and nutty-toasty bread crust.  Mod to low peppery, spicy, floral, herbal or perfume hops.  Low to med-low fruity esters. | | | Light amber to deep copper.  Bronze orange is most common.  Brilliant clarity.  Thick, creamy, long-lasting off-white head. | | | | Mod rich, complex, grainy malt.  Mow to low spicy, peppery, floral hops.  Assertive hop bitterness.  Some fruity cherry esters.  Opt. light sulfur.  Med-high to high attenuation.  Long-lasting med-dry to dry nutty finish. | | Med body.  Med to med-high carbonation.  Smooth.  No to low astringency. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.3-5.5% | IBU: | | 25-50 | SRM: | 11-17 | | OG: 1.044-1.052 | | FG: 1.008-1.014 |

Commercial: Bolten Alt, Diebels Alt, Füchschen Alt, Original Schlüssel Alt, Schlösser Alt.

**Kölsch**

**5B. Kölsch**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to very low grainy-sweet malt.  Opt. low floral, spicy, herbal hops.  Opt. pleasant apple, cherry, pear fruit aroma.  Opt. slight winy or sulfur. | | | Very pale to light gold.  Very clear.  Has delicate white head that may not persist. | | | | Grainy-sweet with opt. light bready, honey malt.  Opt. slight wheat taste.  Low to mod-high floral, spicy, herbal hops.  Med to med-low bitterness  Very low fruity sweetness esters.  No residual sugars.  Slight crisp finish. | | Med-light to med body.  Med to med-high carbonation.  Smooth.  Crisp.  Well attenuated. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.4-5.2% | IBU: | | 18-30 | SRM: | 3.5-5 | | OG: 1.044-1.050 | | FG: 1.007-1.011 |

Commercial: Früh Kölsch, Gaffel Kölsch, Mühlen Kölsch, Reissdorf Kölsch, Sion Kölsch.

**American Light Lager**

**1A. American Light Lager**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| No to low grainy, sweet, corn malt.  Opt. light DMS.  No to low spicy, floral hops.  Clean lager profile.  Opt. light apple fruitiness. | | | Very pale straw to pale yellow.  Very clear.  White, frothy head seldom persists. | | | | Low to very low grainy, corn malt.  No to low floral, spicy, herbal hops.  Low to very low bitterness.  Clean lager fermentation.  Crisp dry finish.  Close to even balance. | | Very light body.  Very highly carbonated. | |
|  | |  | | |  | | |  | |  |
| ABV: | 2.8-4.2% | IBU: | | 8-12 | SRM: | 2-3 | | OG: 1.028-1.040 | | FG: 0.998-1.008 |

Commercial: Bud Light, Coors Light, Keystone Light, Michelob Light, Miller Lite.

**American Lager**

**1B. American Lager**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| No to low grainy, sweet, corn malt.  Opt. light DMS.  No to low spicy, floral hops.  Clean lager profile.  Opt. low apple. | | | Very pale straw to medium yellow.  Very clear.  White, frothy head, seldom persists. | | | | Mod-low to low grainy, corn malt.  No to mod-low floral, spicy, herbal hops.  Los to med-low bitterness.  Clean lager profile.  Crisp dry finish.  Close to even balance. | | Low to med-low body.  Very highly carbonated. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.2-5.3% | IBU: | | 8-18 | SRM: | 2-4 | | OG: 1.040-1.050 | | FG: 1.004-1.010 |

Commercial: Budweiser, Coors Original, Grain Belt Premium Lager, Miller High Life, Special Export.

**American Wheat Beer**

**1D. American Wheat Beer**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to mod grainy, bready, doughy wheat malt.  Opt. low to mod malt sweetness.  Low to mod citrus, spicy, floral, fruity hop.  No to mod esters.  No banana esters.  No clove phenols. | | | Pale yellow to gold.  Brilliant to hazy clarity.  Big, long-lasting white head. | | | | Low to mod-high bready, doughy, grainy wheat.  Low to mod citrus, spicy, floral, fruity hops.  Low to mod bitterness.  No to mod esters.  No banana esters.  No clove Phenols.  Even balance.  Mod sweet to dry finish. | | Med-light to med body.  Med-high to high carbonation.  Opt. low creaminess. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4-5.5% | IBU: | | 15-30 | SRM: | 3-6 | | OG: 1.040-1.055 | | FG: 1.008-1.013 |

Commercial: Bell’s Oberon, Boulevard Unfiltered Wheat Beer, Goose Island 312 Urban Wheat Ale.

**Blonde Ale**

**18A. Blonde Ale**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to mod sweet malt.  Opt. low bread or caramel.  Opt. low to med any variety hops. Citrus, floral, fruity and spicy are common.  Opt. low to mod fruitiness. | | | Light yellow to deep gold.  Clear to brilliant.  Low to med head with fair to good retention. | | | | Initial soft malt sweetness.  Opt. light bread, toast, biscuit, wheat malt.  Typical no caramel.  Light to mod hop flavor.  Med-low to med bitterness.  Opt. low to med fruity esters.  Malt or even balance  Med-dry to slight malty-sweet finish. | | Med-light to med body.  Med to high carbonation.  Smooth.  Not heavy. | |
|  | |  | | |  | | |  | |  |
| ABV: | 3.8-5.5% | IBU: | | 15-28 | SRM: | 3-6 | | OG: 1.038-1.054 | | FG: 1.008-1.013 |

Commercial: Kona Big Wave Golden Ale, Pelican Kiwanda Cream Ale, Victory Summer Love.

**American Pale Ale**

**18B. Style**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low t mod malt.  Opt. low bready, toasty, biscuit, caramel malt.  Mod to strong new world hops varieties.  No to mod fruity esters. | | | Pale golden to light amber.  Generally quite clear.  Mod large white to off-white head with good retention. | | | | Low to mod grain malt.  Opt. bread, toast, biscuit malt.  Med to high new world hops flavor.  Med to high bitterness.  No to mod fruity esters.  Hops balance.  Med to dry finish.  Clean not harsh aftertaste. | | Med-light to med body.  Mod to high carbonation.  Smooth finish.  No astringency or harshness. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.5-6.2% | IBU: | | 30-50 | SRM: | 5-10 | | OG: 1.045-1.060 | | FG: 1.010-1.015 |

Commercial: Ballast Point Grunion Pale Ale, Sierra Nevada Pale Ale, Stone Pale Ale, Tröegs Pale Ale.

**American Amber Ale**

**19A. American Amber Ale**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod-low to mod-high malt, usually mod caramel.  Low to mod new world hops.  No to mod esters. | | | Amber to copper-brown.  Generally quite clear.  Mod-large off-white head with good retention. | | | | Mod to strong malt.  Initial sweetness followed by mid caramel.  Mod to high new world hops flavor.  No to mod fruity esters.  Med to full finish.  Even balance. | | Med to med full body.  Med to high carbonation.  Smooth.  Not astringency.  Stronger versions light alcohol warmth | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.5-6.2% | IBU: | | 25-40 | SRM: | 10-17 | | OG: 1.045-1.060 | | FG: 1.010-1.015 |

Commercial: Deschutes Cinder Cone Red, Full Sail Amber, Rogue American Amber Ale.

**Specialty IPA: Belgian IPA**

**21B(i). Specialty IPA: Belgian IPA**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Gentle grainy-sweet aroma.  No to low caramel.  Mod to high new world or European hops.  Opt. grassy.  Mod to high fruity esters.  Opt. light clove phenols.  Opt. Belgian candy sugar aromas. | | | Light gold to amber.  Clarity is fair to quite hazy.  Mod to large off-white head with good retention. | | | | Light grainy-sweet malt.  Opt. low toast or caramel malt.  Mod to high new world or saazer-type hops.  High bitterness.  Mod spicy (clove) and estery (banana, pear and apple).  Dry to med-dry finish. | | Med to light body.  Med to high carbonation.  Stronger versions may be warming. | |
|  | |  | | |  | | |  | |  |
| ABV: | 6.2-9.5% | IBU: | | 50-100 | SRM: | 5-15 | | OG: 1.058-1.080 | | FG: 1.008-1.016 |

Commercial: Brewery Vivant Triomphe, Houblon Chouffe, Epic Brainless IPA, Urthel Hop It.

**Specialty IPA: Black IPA**

**21B(ii). Specialty IPA: Black IPA**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Very low to mod dark malt aroma.  Opt. chocolate, coffee or toast.  Mod to high stone fruit, tropical, citrusy, resinous, piney, berry, melon hops.  Some versions will have fruitiness from hops or esters. | | | Dark brown to black.  Should be clear.  Good light-tan to tan head and should persist. | | | | Low to med clean malt.  Opt. low caramel to toffee.  Low to med-low dark malt.  Opt. restrained chocolate or coffee.  Low roast notes.  Med-low to high same as aroma hops.  Med-high to very high bitterness.  Low to mod fruitiness.  Dry to off-dry finish. | | Med-light to med body.  Med carbonation.  Smooth.  No astringency.  Dry hopped versions can be resiny.  Opt. low creaminess.  Stronger versions smooth alcohol warning. | |
|  | |  | | |  | | |  | |  |
| ABV: | 5.5-9% | IBU: | | 50-90 | SRM: | 25-40 | | OG: 1.050-1.085 | | FG: 1.010-1.018 |

Commercial: 21st Amendment Back in Black, Deschutes Hop in the Dark CDA.

**Specialty IPA: Brown IPA**

**27B(iii). Specialty IPA: Brown IPA**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Med-ow to med sweet chocolate, nuts, dark caramel, toffee, toasted bread malt.  No roast malt.  Mod to mod strong new world hops.  Min grassiness.  Opt. fruity esters.  Opt. min alcohol. | | | Reddish-brown to dark brown but not black.  Mostly opaque.  Med, cream colored to tan head with good persistence. | | | | Med-low to med same as aroma malt.  Med to high new world hops.  Med-high to high bitterness.  Opt. low fruity esters.  Very light, clean alcohol.  Near even balance.  Dry to med finish.  No to med-low residual sweetness. | | Med-light to med body.  Med to med-high carbonation.  Smooth.  No astringency.  Opt. very light alcohol warming. | |
|  | |  | | |  | | |  | |  |
| ABV: | 5.5-7.5% | IBU: | | 40-70 | SRM: | 11-19 | | OG: 1.056-1.070 | | FG: 1.008-1.016 |

Commercial: Dogfish Head Indian Brown Ale, Grand Teton Bitch Creek, Harpoon Brown IPA.

**Specialty IPA: Red IPA**

**27B(iv). Specialty IPA: Red IPA**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Med-low to med sweet, caramel, toffee, toast, and/or dark fruit malt.  Mod to strong new world hops.  Opt. min grassiness.  Opt. fruity esters. | | | Light reddish-amber to dark reddish copper.  Clear.  Med, off-white to cream head with good persistence. | | | | Med-low to med same as aroma malt.  Med to very high new world hops.  Med-high to very high bitterness.  Opt. low fruity esters.  Opt. very light clean alcohol.  Dry to med-dry finish.  No to med-low residual sweetness. | | Med-light to med body.  Med to med-high carbonation.  Smooth.  No astringency.  Very light, smooth alcohol warming. | |
|  | |  | | |  | | |  | |  |
| ABV: | 5.5-7.5% | IBU: | | 40-70 | SRM: | 11-19 | | OG: 1.056-1.070 | | FG: 1.008-1.016 |

Commercial:Midnight Sun Sockeye Red, Sierra Nevada Flipside Red IPA, Summit Horizon Red IPA.

**Specialty IPA: Rye IPA**

**27B(v). Specialty IPA: Rye IPA**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Opt. low peppery rye malt.  Med-low to clean grainy malty aroma.  Prominent to intense new world hops.  Opt. fruity esters.  Opt. low alcohol. | | | Med gold to light reddish-amber.  Should be clear.  Med, white to off-white head with good persistence. | | | | Low to med-low grainy malt.  Opt. light caramel or toast.  Med to very high new world hops.  Med-high to very high bitterness.  Opt. low fruity esters.  Opt. very light clean alcohol aroma.  Dry finish.  No to low residual sweetness. | | Med-light to med body.  Med to med-high carbonation.  Smooth.  No astringency.  Very light, smooth, alcohol warming in stronger versions. | |
|  | |  | | |  | | |  | |  |
| ABV: | 5.5-8% | IBU: | | 50-75 | SRM: | 6-14 | | OG: 1.056-1.075 | | FG: 1.008-1.014 |

Commercial: Bear Republic Hop Rod Rye, Great Lakes Rye of the Tiger, Sierra Nevada Ruthless Rye.

**Specialty IPA: White IPA**

**27B(vi). Specialty IPA: White IPA**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod-low to med new world hops.  Mod banana, citrus, apricot fruity esters.  Opt. low to mod coriander or pepper.  Opt. light clove phenols. | | | Pale to golden.  Typically hazy.  Mod to large, dense white head that persists. | | | | Light nit bready malt.  Med-low to med-high citrus or fruity hops.  High bitterness.  Mod to high fruity esters.  Opt. some clove phenols.  Opt. coriander and orange peel.  Mod dry finish. | | Med-low body.  Mod to med-high carbonation.  No to low astringency. | |
|  | |  | | |  | | |  | |  |
| ABV: | 5.5-7% | IBU: | | 40-70 | SRM: | 5-8 | | OG: 1.056-1.065 | | FG: 1.010-1.016 |

Commercial: Blue Point White IPA, Deschutes Chainbreaker IPA, New Belgium Accumulation.

**American IPA**

**21A. American IPA**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to med-low grainy malt.  Prominent to intense new world hop.  Opt. min grassiness.  Opt. fruity esters.  Opt. low alcohol. | | | Med gold to light reddish-amber.  Clear.  Dry hoped versions can be hazy.  Med, white to off-white head with good persistence. | | | | Low to med-low clean, grainy malt.  Opt. light caramel or toast.  Med to very high new world hops.  Med-high to very high bitterness.  Opt. low fruit esters.  Opt. slight sulfur.  Opt. very light alcohol.  Dry to med-dry finish.  No to low residual sweetness. | | Med-light to med body.  Med to med-high carbonation.  Smooth.  No astringency.  Very light, smooth alcohol warming. | |
|  | |  | | |  | | |  | |  |
| ABV: | 5.5-7.5% | IBU: | | 40-70 | SRM: | 6-14 | | OG: 1.056-1.070 | | FG: 1.008-1.014 |

Commercial: Bell’s Two-Hearted Ale, Lagunitas IPA, Russian River Blind Pig IPA, Stone IPA.

**Double IPA**

**22A. Double IPA**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Some clean sweet malt.  Prominent to intense new world hops.  Dry hopped versions may have grass.  Natural fermentation is typical.  Opt. fruity esters. | | | Gold to light orange-copper.  Good clarity.  Dry hopped versions may be hazy.  Mod, persistent white to off-white head. | | | | Low to med clean, grainy malt.  Opt. low caramel or toast.  Strong and complex new world hops.  High to absurdly-high bitterness.  Opt. low to med fruitiness.  Opt. slight sulfur.  Opt. light clean alcohol.  No oak!  Dry to med-dry finish. | | Med-light to med body.  Med to med-high carbonation.  Smooth.  No astringency.  Opt. restrained alcohol warming. | |
|  | |  | | |  | | |  | |  |
| ABV: | 7.5-10% | IBU: | | 60-120 | SRM: | 6-14 | | OG: 1.065-1.085 | | FG: 1.008-1.018 |

Commercial: Firestone Walker Double Jack, Russian River Pliny the Elder, Stone Ruination IPA.

**American Brown Ale**

**19C. American Brown Ale**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod sweet, chocolate, caramel, nutty and/or toasty malt aroma.  Low to mod any variety hops.  Very low to mod fruity esters.  Even balance. | | | Light to very dark brown.  Clear.  Low to mod off-white to light tan head. | | | | Med to mod-high sweet, chocolate, caramel, nutty, and/or toast.  Low to mod any variety malt.  Med to med-high bitterness.  Very-low to mod fruity esters.  Med to med-dry finish. | | Med to med-full body.  Mod to mod-high carbonation.  Opt. dry, resiny impression. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.3-6.2% | IBU: | | 20-30 | SRM: | 18-35 | | OG: 1.045-1.060 | | FG: 1.010-1.016 |

Commercial: Anchor Brekle’s Brown, Bell’s Best Brown, Cigar City Maduro Brown Ale.

**American Porter**

**20A. American Porter**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Med-low to med-high dark malt.  Opt. grainy, bready, toffee, caramel, chocolate, coffee and/or sweet malt.  Low to high resiny, earthy, floral hops.  Opt. dry hopped.  No to mod fruity esters. | | | Med brown to very dark brown.  Opt. ruby or garnet highlights.  When not opaque, should be clear.  Full, tan head with mod to good retention. | | | | Similar malt to aroma.  Opt. sharp character from dark grains.  Low to high resiny, earthy, floral hops.  Opt. dry hopped versions show resiny.  Med to high bitterness.  No to mod fruity esters.  Dry to med-sweet finish. | | Med to med-full body.  Mod-low to mod-high carbonation.  Opt. slight alcoholic warming in strong versions. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.8-6.5% | IBU: | | 25-50 | SRM: | 22-40 | | OG: 1.050-1.070 | | FG: 1.012-1.018 |

Commercial: Anchor Porter, Deschutes Black Butte Porter, Founders Porter, Sierra Nevada Porter.

**American Stout**

**20B. American Stout**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod to high roast, dark chocolate malt.  Opt. low burnt or charcoal.  Very-low to med citrus or resin hops.  No to med esters.  Opt. light alcohol. | | | Jet black to very dark brown.  Usually opaque.  Large, persistent light tan to light brown head. | | | | Mod to very high roast.  Opt. not prominent slightly burnt coffee.  Low to med sweetness, often chocolate or caramel.  Low to high citrus or resin hops.  Med to high bitterness.  No to low esters.  No to med alcohol.  Med to dry finish. | | Med-full body.  Med-hihg to high carbonation.  Creamy.  Bit roast astringency.  Low to mod strong alcohol warmth. | |
|  | |  | | |  | | |  | |  |
| ABV: | 5-7% | IBU: | | 35-75 | SRM: | 30-40 | | OG: 1.050-1.075 | | FG: 1.010-1.022 |

Commercial: Avery Out of Bounds Stout, Rogue Shakespeare Stout, Sierra Nevada Stout.

**Imperial Stout**

**20C. Imperial Stout**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to mod-high roasted, coffee, dark chocolate or slight burnt malt.  Opt. low specialty malt.  Very low to assertive any hops.  Low to mod dark fruit esters.  Opt. alcohol, not hot, sharp, solvent.  Opt. in aged, light vinous, port like.  No sour. | | | Very dark reddish-brown to jet black.  Opaque.  Well-formed deep tan to dark brown head with low to mod retention.  Alcoholic legs. | | | | Mod to aggressively high roasted, bittersweet chocolate , cocoa, and/or strong coffee malt.  Med-low to high hops.  Med to aggressively high bitterness.  Low to intense dark fruit esters.  Mod-dry to mod-sweet finish. | | Full to very full body.  Chewy, velvety, luscious texture.  Low to mod carbonation.  Smooth alcohol warmth present and noticeable.  Not syrupy! | |
|  | |  | | |  | | |  | |  |
| ABV: | 8-12% | IBU: | | 50-90 | SRM: | 30-40 | | OG: 1.075-1.115 | | FG: 1.018-1.030 |

Commercial: North Coast Old Rasputin Imperial Stout; Courage Imperial Russian Stout,

**American Strong Ale**

**22B. American Strong Ale**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod to high med to dark caramel malt.  Opt. bread or toast, light roast and/or chocolate.  Med to high new world hops.  Clean to mod fruity esters.  Mod alcohol aromatics.  Not hot or solvent. | | | Med amber to deep copper or light brown.  Good clarity.  Alcohol legs.  Mod-low to med off-white to light tan head with low retention. | | | | Med to high dextrinus, caramel, toffee, dark fruit.  Opt. low to med toasty, bready or Maillard.  Opt. background toast.  Not syrupy!  Mod to high new world hops.  Med-high to high bitterness.  Low to mod fruity esters.  Opt. alcohol.  Med-sweet to med dry finish. | | Med to full body.  Med-low to med carbonation.  Opt. alcohol warmth, not hot or solvent.  No to very low astringency. | |
|  | |  | | |  | | |  | |  |
| ABV: | 6.3-10% | IBU: | | 50-100 | SRM: | 7-19 | | OG: 1.062-1.090 | | FG: 1.014-1.024 |

Commercial: Terrapin Big Hoppy Monster, Stone Arrogant Bastard.

**American Barleywine**

**22C. American Barleywine**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Rich, caramel, bread, sweet or fairly neutral malt.  Mod to high new world hops.  Low to mod fruity esters.  Low to mod alcohol. | | | Light amber to med copper.  Rare dark brown.  Opt. ruby highlights.  Good to brilliant clarity.  Opt. chill haze.  Mod-low to large off-white to light tan head.  Opt. low retention. | | | | Mod-low to mod-high sweet malt.  Opt. bread or caramel.  No roast!  Mod to high new world hops.  Mod-high to aggressive bitterness  Low to mod fruity esters.  Noticeable alcohol.  Med-sweet to dry finish. | | Full body and chewy.  Velvety luscious texture.  Low to mod carbonation.  Noticeable smooth alcohol warmth.  Not syrupy! | |
|  | |  | | |  | | |  | |  |
| ABV: | 8-12% | IBU: | | 50-100 | SRM: | 10-19 | | OG: 1.080-1.120 | | FG: 1.016-1.030 |

Commercial: Avery Hog Heaven Barleywine, Anchor Old Foghorn, Sierra Nevada Bigfoot.

**Wheatwine**

**22D. Wheatwine**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod to mod-high bready, wheaty malt.  Opt. honey and caramel complexity.  Mild hop aroma.  Light clean alcohol.  Low to med fruity notes.  Opt. very low diacetyl.  No weizen yeast character. | | | Gold to deep amber.  Opt. garnet or ruby.  Chill haze ok.  Low to med off-white creamy head with good retention.  Alcohol legs. | | | | Mod to mod-high wheat malt.  Opt. low to mod bread, caramel, toast or honey.  Low to med hops.  Low to mod bitterness.  Mod to mod-high dried fruit esters.  Not syrupy!  Oxidation may be present.  Malt to even balance. | | Med-full to full body.  Luscious, velvet texture.  Low to mod carbonation.  Light to mod smooth alcohol warming. | |
|  | |  | | |  | | |  | |  |
| ABV: | 8-12% | IBU: | | 30-60 | SRM: | 8-15 | | OG: 1.080-1.120 | | FG: 1.016-1.030 |

Commercial: Rubicon Winter Wheat Wine, Smuttynose Wheat Wine, Portsmouth Wheat Wine.

**Cream Ale**

**1C. Cream Ale**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Med-low to low sweet, corn-like malt.  Opt. low DMS.  No to med-low hops.  Oft. Floral, spicy, herbal.  Opt. low fruity esters. | | | Pale straw to mod gold.  Brilliant, sparkling clarity.  Low to med head with fair retention. | | | | Low to mod sweet malt.  Low to med-low hops (oft. Floral, spicy, herbal).  Low to med-low bitterness.  Opt. low fruity esters.  Low to mod corn.  Opt. low DMS.  Med-dry to faint sweet finish.  Even balance. | | Low to med body.  Oft. Low and crisp.  High carbonation.  Smooth.  Med to high attenuation. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.2-5.6% | IBU: | | 8-20 | SRM: | 2.5-5 | | OG: 1.042-1.055 | | FG: 1.006-1.012 |

Commercial: Genesee Cream Ale, Little Kings Cream Ale, New Glarus Spotted Cow, Old Style.

**California Common**

**19B. California Common**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to mod caramel and/or toast malt.  Mod to high woody, rustic American hops.  Opt. low fruitiness. | | | Med amber to light copper.  Generally clear.  Mod off-white head with good retention. | | | | Mod malty. Oft. Toast, caramel. No roast!  Low to mod-high American hops.  Pronounced bitterness.  Opt. low fruity esters.  Fairly dry, crisp finish. | | Med body.  Med to med-high carbonation. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.5-5.5% | IBU: | | 30-45 | SRM: | 10-14 | | OG: 1.048-1.054 | | FG: 1.011-1.014 |

Commercial: Anchor Steam, Flying Dog Old Scratch Amber Lager, Schlafly Pi Common.

**Kentucky Common**

**27B. Kentucky Common**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to med grainy, corn-like malt.  Low toast, biscuit, bread or caramel.  Opt. low DMS.  Med to mod-low flower, spicy hop.  Clean fermentation.  Opt. faint berry ester  No sourness.  Malt balance. | | | Amber-orange to light brown.  Typically clear.  Opt. some light haze.  White to beige head with not lasting foam. | | | | Mod grainy malt.  Low to med-low caramel, toffee, bready, and/or biscuit.  Med to low floral, spicy hops.  Med to low hop bitterness.  May exhibit light fruitness.  No sourness.  Malt balance.  Dry finish. | | Med to med-low body with a relatively soft mouthfeel.  High carbonation.  Opt. creamy texture. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4-5.5% | IBU: | | 15-30 | SRM: | 11-20 | | OG: 1.044-1.055 | | FG: 1.010-1.018 |

Commercial: Apocalypse Brew Works Ortel’s 1912

**Pre-prohibition Lager**

**27F. Pre-prohibition Lager**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to med grain, corn-like, sweet malt  Opt. low DMS  Med to med-high rustic, floral, herbal/spicy hops.  No fruity/ citrus hop aroma.  Clean lager profile.  Opt. low yeast notes. | | | Yellow to deep gold.  Bright clarity.  Substantial, long lasting white head. | | | | Med to med-high grainy, malt.  Opt. corn-like roundness.  Med to high rustic, floral or herbal/spicy hop flavor.  Med to high hop bitterness.  Range of lager yeast character, but fairly neutral. | | Med body.  Med to high carbonation.  Mod rich, creamy.  Smooth, well lagered. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.5-6% | IBU: | | 25-40 | SRM: | 3-6 | | OG: 1.044-1.060 | | FG: 1.010-1.015 |

Commercial: Anchor California Lager, Coors Batch 19, Little Harpeth Chicken Scratch.

**Pre-prohibition Porter**

**27G. Pre-prohibition Porter**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Base grainy malt with low levels of dark malt.  Opt. low to mod DMS.  Opt. low caramel and biscuit.  Low hop.  No to very low esters.  No to low diacetyl.  Opt. clean lager profile.  Opt. light licorice. | | | Med to dark brown.  Relatively clear.  Light to med tan head with good persistence. | | | | Grainy base malt  Low chocolate or dark notes.  Low levels of caramel, biscuit, licorice and toast.  Opt. low to mod DMS.  Low to no American hops.  Low to mod bitterness.  Even balance.  Mod dry finish. | | Med light to med body.  Mod carbonation.  Low to mod creaminess.  Opt. slight astringency from dark malts. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.5-6% | IBU: | | 20-30 | SRM: | 18-30 | | OG: 1.046-1.060 | | FG: 1.010-1.016 |

Commercial: Stegmaier Porter, Yuengling Porter

**Australian Sparkling Ale**

**12B. Australian Sparkling Ale**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Mod to low malt.  Neutral grainy, to mod sweet to light bready.  No caramel.  Mod to low earthy, herbaceous or iron-like Pride of Ringwood hops.  Mod to low pear, apples esters.  Fresh examples will have sulfur. | | | Deep yellow to light amber, often med gold.  Brilliant clarity, but typically poured with the yeast.  Tall, frothy, persistent white head with tiny bubbles. | | | | Med to low rounded, grainy to bready malt.  No caramel.  Med to med-high earthy, herbal, resinous, peppery or iron-like hops.  Med to med-high bitterness.  Med-high to med-low esters.  Banana should not dominate.  Should not be bland.  Malt balance. | | Med to med-full body.  High to very-high carbonation.  Smooth but gassy. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.5-6% | IBU: | | 20-35 | SRM: | 4-7 | | OG: 1.038-1.050 | | FG: 1.004-1.006 |

Commercial: Coopers Original Pale Ale, Coopers Sparkling Ale

**International Pale Lager**

**2A. International Pale Lager**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to med-low grainy, corn-sweet malt.  Opt. low DMS.  Very low to med spicy, floral hops.  Clean lager profile.  Opt. low apple esters | | | Pale straw to gold.  Very clear.  White, frothy head that may not be long lasting. | | | | Low to mod grainy to light bready up to mod corny malt.  No to med floral, spicy or herbal hops.  Med-low to med bitterness.  Opt. low DMS.  Crisp dry finish.  Balance close to even.  Neutral aftertaste. | | Light to med body.  Mod-high to high carbonation. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.6-6% | IBU: | | 18-25 | SRM: | 2-6 | | OG: 1.042-1.050 | | FG: 1.008-1.012 |

Commercial: Asahi Super Dry, Birra Moretti, Corona Extra, Devils Backbone Gold Leaf Lager.

**International Amber Lager**

**2B. International Amber Lager**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to mod grainy malt aroma.  Very low to mod caramel-sweet to toasty malt.  Opt. light DMS.  No to low floral, spicy hops.  Clean lager profile. | | | Golden-amber to reddish-copper.  Bright clarity.  White to off-white Head which may not last. | | | | Low to mod dry to grainy-sweet malt.  Low to mod caramel and toasty-bready notes.  Low to mod spicy, herbal or floral hops.  Low to mod hop bitterness.  Clean lager profile.  Opt. low to med-low DMS.  Malt to near even balance.  Mod dry finish.  Mod malty aftertaste | | Light to med body.  Med to high carbonation.  Smooth.  Some examples can be creamy. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.6-6% | IBU: | | 8-25 | SRM: | 7-14 | | OG: 1.042-1.055 | | FG: 1.008-1.014 |

Commercial: Brooklyn Lager, Capital Winter Skål, Dos Equis Amber, Schell’s Oktoberfest.

**International Dark Lager**

**2C. International Dark Lager**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| No to low malt.  Opt. light corn or DMS,  Med-low to no Rostand caramel malt.  Clean lager profile.  Opt. low levels of yeast character. | | | Deep amber to dark brown.  Ruby highlights.  Bright clarity.  Beige to light tan head may not last. | | | | Low to med malty-sweet.  Med-low to no caramel and/or roasted malt flavors.  No to low floral, spicy or herbal hops.  Low to med bitterness.  Opt. light fruitiness.  Burnt or mod strong roast not defect.  Balance is malty.  Mod crisp finish. | | Light to med-light body.  Med to high carbonation.  Smooth with a light creaminess. | |
|  | |  | | |  | | |  | |  |
| ABV: | 4.2-6% | IBU: | | 8-20 | SRM: | 14-22 | | OG: 1.044-1.056 | | FG: 1.008-1.012 |

Commercial: Baltika #4 Original, Devils Backbone Old Virginia Dark, Dixie Blackened Voodoo.

**Piwo Grodziskie**

**27E. Piwo Grodziskie**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Low to mod oak wood smoke.  Low spicy, herbal, or floral hop aroma.  Hops should be lower or equal to the oak.  Hints of grainy wheat.  Clean fermentation with opt. light pome fruit esters.  Opt. low water sulfur. | | | Pale yellow to med gold.  Excellent clarity.  Murkiness is a fault.  Tall, billowy, white, tightly-knit head with excellent retention. | | | | Low grainy wheat.  Low but perceptible spicy, herbal or floral hops.  Mod to strong bitterness.  Opt. light pome fruit esters.  No sourness.  Mod-low to med oak smoke.  Smoke should be gentle, not acrid.  Bitter balance.  Dry crisp finish. | | Light in body.  Crisp dry finish.  High carbonation.  No alcoholic warmth. | |
|  | |  | | |  | | |  | |  |
| ABV: | 2.5-3.3% | IBU: | | 20-35 | SRM: | 3-6 | | OG: 1.028-1.032 | | FG: 1.006-1.012 |

Commercial: none.

**Baltic Porter**

**9C. Baltic Porter**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Rich caramel, toffee, nutty to deep toast and/or licorice malt.  No hops.  Mod complex alcohol and ester profile with plums, prunes, raisins, cherries or currants.  No sourness.  Very smooth. | | | Dark reddish-copper to opaque dark brown.  Clear, although darker versions can be opaque.  Thick, persistent tan head. | | | | High but smooth schwarzbier roasted flavor.  Malt can have a caramel, toffee, nutty, molasses and/or licorice.  Light hints of currant or dark fruit.  No to med-low hops.  Med-low to med bitterness.  Clean lager profile. | | Generally full bodied.  Med to med-high carbonation.  Well-aged alcohol warmth. | |
|  | |  | | |  | | |  | |  |
| ABV: | 6.5-9.5% | IBU: | | 20-40 | SRM: | 17-30 | | OG: 1.060-1.090 | | FG: 1.016-1.024 |

Commercial: Aldaris Porteris, Baltika #6 Porter, Devils Backbone Danzig, Okocim Porter.

**Sahti**

**27I. Sahti**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Aroma** | | | **Appearance** | | | | **Flavor** | | **Mouthfeel** | |
| Grainy, caramel and rye malt.  High banana esters,  Mod to mod-high clove phenols.  Not sour.  Light alcohol aroma.  Opt. low to mod juniper. | | | Pale yellow to dark brown.  Most are med to dark amber.  Generally quite cloudy.  Little head due to low carbonation. | | | | Mod grainy rye.  Mod caramel but not roast.  No hops flavor.  Low bitterness.  Strong banana and mod to mod-high clove.  Not sour.  Juniper can add pine and juniper berries can add gin.  Fairly sweet finish. | | Thick, viscous and heavy with protein.  Nearly still to med-low carbonation.  Strongly warming from the alcohol level and age. | |
|  | |  | | |  | | |  | |  |
| ABV: | 7-11% | IBU: | | 7-15 | SRM: | 4-22 | | OG: 1.076-1.120 | | FG: 1.016-1.020 |

Commercial: none.