1. Barley Wine

a. Barley wine

Copper to medium brown. malty sweetness. Fruity/estery. Low to high bitterness. Medium to full body. Low to high hop aroma and flavor. Alcoholic taste. Low to medium diacetyl OK.

OG 1.090-1.120, Alc 8.4-12, 50- 100IBUs, 14-22SRM.

Young’s Old Nick, Sierra Nevada Bigfoot

2. Belgian and French Ale
a. Flanders Brown

Slight sourness and spiciness. Deep copper to brown. Fruity/estery. No hop flavor or aroma. Low to medium bitterness. Low diacetyl OK. OG 1.045-56, 4.8-5.2%, 15-25IBU, 10-20SRM.

Goudenband, Rodenbach.

2. Belgian and French Ale
b. Dubbel

Dark amber to brown. Sweet malty, nutty aroma. Faint hop aroma OK. Medium to full body. Low bitterness. Low diacetyl OK. OG 1.050-70, 6- 7.5%, 18-25IBU, 10-14SRM.

Affligem, Westmalle.

2. Belgian and French Ale
c. Tripel

Light/pale color. Light malty and hop aroma. Neutral hop/malt balance. Finish may be sweet. Medium to full body. Alcoholic, but best examples do not taste strongly of alcohol.

OG 1.070-95, 7-10%, 20-25IBUs, 3.5-5.5SRM.

Westmalle, Grimbergen, Affligem.

2. Belgian and French Ale
d. Belgian Ale

Pale color. A Belgian “pale ale.” Bitterness subdued. Light to medium body. Low malt aroma. Slight acidity OK. Low diacetyl Ok. OG 1.044-54, 4-6%, 20-30IBU, 3.5-12SRM.

DeKoninck, Palm, Celis Pale Bock.

2. Belgian and French Ale
e. Belgian Strong Ale

Pale to dark brown. Alcoholic. Can be vinous. Darker beers are colored with candi sugar and not so much dark malt. Full body.

OG 1.063-95, 7-12%, 20-50IBUs, 3.5-20SRM.

Duvel, Scaldis, Celis Grand Cru.

2. Belgian and French Ale
f. White

Unmalted wheat and malted barley. Oats OK. Often spiced with coriander seed and dried, bitter orange peel. Hop flavor and aroma “noble-type” desired. Low to medium bitterness. Low to medium body. Dry. Low diacetyl OK. Low to medium esters.

OG 1.044-50, 4.5-5.2%, 15-25IBUs, 2-4SRM.

Hoegaarden, Celis White, Blanche de Bruges.

2. Belgian and French Ale
g. Biere de Garde

Deep golden to deep copper/light brown. Medium to high malt flavor.Light to medium body. Medium hop bitterness. Light to medium hop flavor and aroma. May have light to medium frutiness, esteriness. Lager yeast may be used. Earthy, cellar-like, musty aromas OK. Traditionally, a French-style beer that improves with some aging.

OG 1.060-80, 4.5-8%, 25- 30IBU, 8-12SRM.

3 Monts, Castelaine, Jade.

3. Lambic

Intensely and cleanly sour. No hop bitterness, flavor or aroma.Effervescent. Fruity/estery and uniquely aromatic. Malted barley and unmalted wheat. Stale, old hops used. Cloudiness OK.
Types:

3. Lambic
a. Faro

Lambic with sugar and sometimes caramel added. Pale to light amber.

3. Lambic
b. Gueuze

Unflavored lambic. Pale. Often very dry. Diacetyl very low.

3. Lambic
c. Fruit (Framboise,Kriek,Peche)

Raspberry, cherry, peach, etc. fermented and fruit-flavored lambic. Fruit flavor, aroma and color are intense. Sourness predominates. Often very dry.
OG 1.044-65 (frult-72), 5-6(7)%,11-23IBU,6-15SRM.
Boon, Cantillon, Timmermans, Lindemans.

4. Brown Ale
a. English Brown

Medium to dark brown. Sweet and malty. Low bitterness. Hop flavor and aroma low. Some fruitiness and esters. Medium body. Low diacetyl OK.

OG 1.040-50, 4.5-5%, 15-25IBUs, 15-22SRM.

Newcastle Brown.

4. Brown Ale
b. English Mild

Low alcohol. Medium to very dark brown. Low hop bitterness, flavor and aroma. Mild maltiness. Light body. Low esters.

OG 1.032-36, 2.5- 3.6%, 14-20IBUs, 17-34SRM. Grant's Celtic Ale

4. Brown Ale
c. American Brown

Medium to dark brown. High hop bitterness, flavor and aroma. Medium

maltiness and body. Low diacetyl OK.

OG 1.040-55, 4-5.5%, 25- 60IBU, 15-22SRM.

Geary's Hampshire Special Ale, Brooklyn Brown.

5. English-Style Pale Ale
a. Classic English Pale Ale

Pale to deep amber/copper. Low to medium maltiness. High hop bitterness. Medium hop flavor and aroma. Use of English hops such as

Goldings, Fuggles, etc. Fruity/estery. Low diacetyl OK. Medium body.

OG 1.044-56, 4.5-5.5%, 20-40IBU, 4-11SRM.

Sam Smith's Old Brewery Pale Ale, Worthington White Shield.

5. English-Style Pale Ale
b. IPA

Pale to deep amber/copper. Medium body. Medium maltiness. High hop bitterness. Hop flavor and aroma medium to high. Fruity/estery. Alcoholic strength evident. Low diacetyl OK.

OG 1.050-65, 5-6.5%, 40-65IBU, 8-14SRM.

Bass, Young's Special London Ale, Grant's IPA.

6. American-Style Pale Ale
a. American Pale Ale

Pale to deep amber/red/copper. Low to medium maltiness. High hop bitterness. Medium hop flavor and aroma. Use of american hops such as Cascade, Willamette, Centennial, etc. Fruity/estery. Low diacetyl OK.

Medium body.

OG 1.044-56, 4.5-5.5%, 20-40IBU, 4-11SRM.

Sierra Nevada Pale Ale, Anchor Liberty Ale, Geary's Pale Ale.

6. American-Style Pale Ale
b. American Wheat

Pale to amber. Light to medium body. Low to medium bitterness. Malt and hop flavor and aroma OK. Low to medium fruitiness and esters. Low

diacetyl OK. Lager yeast OK.

OG 1.030-50, 4.3-5.5%, 5-17IBU, 2- 8SRM.

Anchor Wheat, Pyramid Wheaten Ale.

7. English Bitter

Gold to copper. Low carbonation. Medium bitterness. May or may not have hop flavor or aroma. Low to medium maltiness. Light to medium body. Low to medium Diacetyl OK. Fruitiness/esters OK.

7. English Bitter
a. English Ordinary

Mildest.
OG 1.035-38, 3-3.5%, 20-25IBUs, 8-12SRM.

7. English Bitter
b. English Special

Moderate strength. Maltiness more evident along with increased hop character.
OG 1.038-42, 3.5-4.5%, 25-30IBU, 12-14SRM.
Fuller's London Pride, Young's Ramrod.

7. English Bitter
c. English Extra-Special

Strong bitter. Maltiness evident. Hop bitterness balanced with malt sweetness.
OG 1.042-55, 4.5-6%, 30-35IBU, 12-14SRM.
Fuller's ESB.

8. Scottish Ale
a. Scottish Light

Gold to amber. Low carbonation. Low bitterness. May or may not have hop
flavor and aroma. Medium maltiness. Medium body. Low to medium diacetyl OK. Fruitiness/esters OK Faint smoky character OK.
OG 1.032-36, 3-4%, 9-15IBU, 8-17SRM.

8. Scottish Ale
b. Scottish Heavy

Gold to maber to dark brown. Low carbonation. Low bitterness. May or may not have hop flavor and aroma. Medium to high maltiness. Medium body. Low to medium diacetyl OK. Fruitiness/esters OK. Faint smoky

character OK.

OG 1.036-1.040, 3.5-4%, 12-17IBU, 10-19SRM.

8. Scottish Ale
c. Scottish Export

Gold to amber to dark brown. Low carbonation. Low to medium bitterness. May or may not have hop flavor and aroma. High maltiness. Medium to full body. Low to medium diacetyl OK. Fruitiness/esters OK. Faint smoky

character OK.

OG 1.040-1.050, 4-4.5%, 15- 20IBU, 10-19SRM.

Caledonian Double Dark, McEwans.

9. Porter
a. Robust Porter

Black. No roast barley character. Sharp bitterness of black malt, without high burnt/charcoal-like flavor. Medium to full bodied. Malty sweet. Hop bitterness medium to high. Hop flavor and aroma: none to medium, Fruitiness/esters OK. Low diacetyl OK.

OG 1.044-60, 5-6.5%, 25-40IBUs, 30+SRM.

Anchor Porter, Sierra Nevada Porter.

9. Porter
b. Brown Porter

Medium to dark brown. No roast barley or strong burnt malt character. Light to medium body. Low to medium malt sweetness. Medium hop bitterness. Hop flavor and aroma: none to medium. Fruitiness/esters OK.

Low diacetyl OK.

OG 1.040-50, 4.5-6%, 20-30IBU, 20-35SRM.

Indianapolis Dark.

10. English and Scottish Strong Ale
a. English Old Ale/Strong Ale

Light amber to deep amber/copper. Medium to full body.l Malty. Hop bitterness apparent but not aggressive, flavor and aroma can be assertive. Fruitiness/esters high. Alcoholic strength recognizable. Low diacetyl OK.

OG 1.060-75, 6.5-8.5%, 30-40IBU, 10-16SRM.

Old Peculier, Thomas Hardy's Old Ale.

10. English and Scottish Strong Ale
b. Strong "Scotch" Ale

Similar to English Old/Strong Ale. Stronger, malty character. Deep copper to very black. Hop bitterness low. Diacetyl medium to high.

OG 1.072-85, 6.2-8%, 25-35IBU, 10-47SRM.

Traquair House, MacAndrews.

11. Stout
a. Classic Dry Stout

Black opaque. Light to full body. Medium to high hop bitterness. Absence of or low levels of roasted barley (coffelike) character OK. Sweet maltiness and caramel malt evident. No hop flavor or aroma. Slight acidity/sourness OK. Low to medium alcohol. Diacetyl low to medium.

OG 1.038-48, 3.8-5%, 30-40IBU, 40+SRM.

Guinness Draft, Murphy's Draft.

11. Stout
b. Foreign-style

Stronger version of Classic Dry Stout. OG 1.052-72, 6.2-8%, 30- 60IBU, 40+SRM. Guiness Extra, Sierra Nevada Stout.

11. Stout
c. Sweet Stout

Overall character sweet. Black opaque. Medium to full body. Hop bitterness low. Roasted barley (coffeelike) character mild. No hop flavor or aroma. Sweet malty and caramel evident. Low to medium alcohol. Low diacetyl OK.

OG 1.045-56, 3-6%, 15-25IBU, 40+SRM.

Mackeson's Stout, Sam Adams Cream Stout.

11. Stout
d. Imperial Stout

Dark copper to black. Hop bitterness, flavor and aroma medium to high. Alcohol strength evident. Rich maltiness. Fruitness/esters OK. Full-bodied. Low diacetyl OK.

OG 1.075-95, 7-9%, 50-80IBU, 20+SRM.

Grant's Imperial Stout, Sam Smith's Imperial Stout, Courage Imperial Stout.

12. Bock
a. Traditional German Bock

Copper to dark brown. Full body. Malty sweet character predominates in aroma and flavor with some toasted chocolate malt character. Low bitterness. Low hop flavor, "noble-type" OK. No hop aroma. No fruitiness or esters. Low to medium diacetyl OK.

OG 1.050-74, 6- 7.5%, 20-30IBU, 20-30SRM.

Aass Bock, Frankenmuth Bock, Baderbrau Bock.

12. Bock
b. Helles Bock

Pale to amber. Medium body. Malty sweet character predominates in aroma and flavor. No toasted chocolate malt character. Low bitterness. Low hop flavor, "noble-type" OK. No hop aroma. No fruitness or esters. Low to medium diacetyl OK.

OG 1.066-68, 6-7.5%, 20-35IBU, 4.5-6SRM.

Ayinger Maibock

12. Bock
c. Doppelbock

Light to very dark; amber to dark brown. Very full body. Malty sweetness evident in aroma and flavor can be intense. High alcoholic flavor. Slight fruitness and esters OK, but not very desirable. Low bitterness. Low hop flavor, “noble-type” ok. No hop aroma. Low diacetyl OK.

OG 1.074-80, 6.5-8%, 17-27IBU, 12-30SRM.

Paulaner Salvator, EKU Kulminator, Spaten Optimator.

12. Bock
d. Eisbock

A stronger version of Doppelbock. Deep copper to black. Very alcoholic. Typically brewed by freezing a doppelbock and removing resulting ice to increase alcohol content.
OG 1.092-1.116, 8.6-14.4%, 26-33IBU, 18-50SRM.

EKU 28, Kulmbacher Reichelbrau Eisbock, Niagra Falls Eisbock.

13. Bavarian Dark
a. Munich Dunkel

Copper to dark brown. Medium body. Nutty, toasted, chocolatelike malty sweetness in aroma and flavor. Medium bitterness. Hop flavor and aroma, “noble-type” OK. No fruitiness or esters. Low diacetyl OK.

OG 1.052-56, 4.5.5%, 16-25IBU, 17-23SRM.

Hofbrauhaus Dunkel, Spaten.

13. Bavarian Dark
b. Schwartzbier

Dark brown to black. Medium body.l Roasted malt evident. Low sweetness in aroma and flavor. Low to medium bitterness. Low bitterness from roast malt. Hop flavor and aroma “noble-type” OK. No fruitness, esters.

Low diacetyl OK.

OG 1.044-52, 3.8-5%, 22-30IBU, 25-30SRM.

Kulmbacher, Sapporo Black.

14. German Light Lager
a. Dortmund/Export

Pale to golden. Medium Body. Medium malty sweetness. Medium bitterness. Hop flavor and aroma, “noble-type” ok. No fruitiness, esters, or diacetyl. Alcoholic warmth evident.

OG 1.048-56, 23-39IBU, 4-6SRM.

DUB, DAB.

14. German Light Lager
b. Munich Helles

Pale to golden. Medium body. Medium malty sweetness. Low bitterness. Hop flavor and aroma, “noble-type” ok. No fruitiness, esters. Low diacetyl OK.

OG 1.044-52, 18-25IBU, 3-5SRM.

Hofbrauhaus, Spaten, Paulaner.

15. Classic Pilsener
a. German

Pale to golden. Light to medium body. High hop bitterness. Medium hop flavor and aroma, “noble-type”. Low maltiness in aroma and flavor. No fruitness, esters. Very low diacetyl OK.

OG 1.044-50, 30-40IBU, 2.5-4SRM.

Warsteiner, Beck’s, Frankenmuth Pilsener.

15. Classic Pilsener
b. Bohemian

Pale to golden. Light to medium body. Medium to high bitterness. Low to medium hop flavor and aroma “noble-type”. Low to medium maltiness in aroma and flavor. No fruitiness, esters. Low diacetyl OK.

OG 1.044-56, 35-45IBU, 3-5SRM.

Pilsener Urquel, Budweiser Budvar, Baderbrau.

16. American Lager
a. Diet/Lite

Very pale. Light body. Very low bitterness. Low malt aroma and flavor.

Low hop aroma and flavor OK. Effervescent. No fruitiness, esters or

diacetyl.

OG 1.024-40, 8-15IBU, 2-4SRM.

Miller Lite, Bud Light, etc.

16. American Lager
b. American Standard

Very pale. Light body. Very low bitterness. Low malt aroma and flavor. Low hop aroma and flavor OK. Effervescent. No fruitiness, esters or

diacetyl.

OG 1.048-46, 5-17IBU, 2-4SRM.

Budweiser, Miller, etc.

16. American Lager
c. American Premium

Very pale to golden. Light body. Low to medium bitterness. Low malt aroma and flavor Ok. Low hop flavor or aroma OK. Effervescent. No fruitiness, esters or diacetyl.

OG 1.046-50, 13-23IBU, 2-8SRM.

Michelob, Miller Genuine Draft.

16. American Lager
d. Dry

Pale to golden. Light body. Low to medium bitterness. Low malt aroma or flavor. Low hop aroma and flavor. Effervescent. No fruitness, esters or diacetyl. No lingering aftertaste or bitterness.

OG 1.040-50, 15-23IBU, 2-4SRM.

Asahi Dry, Bud Dry, etc.

16. American Lager
e. Cream Ale/Lager

Very pale. Efferevescent. Light body. Low to medium bitterness. Low malt flavor or aroma OK. Low hop flavor or aroma OK. Low fruitiness/ester OK. Can use ale or lager yeasts or a combination of both.

OG 1.044-55, 10-22IBU, 2-4SRM

Little King's Cream Ale, Genesee Cream Ale.

16. American Lager
f. American Dark

Deep copper to dark brown. Light to medium body. Low bitterness. Low malt aroma or flavor OK. Low hop flavor or aroma OK. Effervescent. No fruitiness esters. Very low diacetyl OK.

OG 1.040-50, 14- 20IBU, 10-20SRM.

Michelob dark, Lowenbrau Dark.

17. Vienna/Oktoberfest/Märzen
a. Vienna

Amber to deep copper/light brown. Toasted malt aroma and flavor. Low malt sweetness. Light to medium body. Hop bitterness "noble-type" low to medium. Low hop flavor and aroma, "noble-type" OK. No fruitiness, esters. Low diacetyl OK.

OG 1.048-55, 22-28IBU, 8-12SRM.

Dos Equis.

17. Vienna/Oktoberfest/Märzen
b. Märzen/Oktoberfest

Amber to deep copper/orange. Malty sweetness, toasted malt aroma and flavor dominant. Medium body. Low to medium bitterness. Low hop flavor and aroma, "noble-type" OK. No fruitiness, esters or diacetyl.

OG 1.052-64, 22-28IBUs, 7-14SRM.

Hofbraühaus, Spaten, Paulaner.

18. German Style Ale
a. Duesseldorf-style Altbier

Copper to dark brown. Medium to high bitterness. Very low hop flavor. No hop aroma. Light to medium body. Low fruitiness and esters.

Traditionally fermented warm but aged at cold termperatures. Very low diacetyl OK.

OG 1.044-48, 25-35(+)IBU, 11-19SRM.

Zum Uerige, Widmers.

18. German Style Ale
b. Koelsch

Pale gold. Low hop flavor and aroma. Medium bitterness. Light to medium body. Slightly dry, winy palate. Malted wheat OK. Lager or ale yeast or combination of yeasts OK.

OG 1.042-46, 20-30IBU, 2.5-5SRM.

23. California Common Beer

Light amber to copper. Medium body. Toasted or caramellike maltiness in aroma and flavor. Medium to high hop bitterness. Hop flavor medium to high. Aroma medium. Fruitiness and esters low. Low diacetyl OK. Lager

yeast, fermented warm but aged cold.

OG 1.040-55, 35-45IBU, 8-17SRM.

Anchor Steam.

24. Wheat Beer
a. Berliner Weisse

Pale. Light body. Dry. Sharp lactic sourness. Fruity/estery. Between 60-70% malted wheat. Very low bitterness. No hop flavor or aroma.

Effervescent. No diacetyl.

OG 1.028-32, 3-6IBU, 2-4SRM.

Kindl, Schultheiss

24. Wheat Beer
b. German-style Weizen/Weissbier

Pale to golden. Light to medium body. About 50% (70%?) wheat malt. Clove and slight banana character. Fruity/estery. Clove, vanilla, nutmeg, smoke and cinnamonlike phenolics permissible. Mild sourness OK.

Hightly effervescent. Cloudiness OK. Low bitterness. Low hop flavor and

aroma OK. No diacetyl.

OG 1.048-56, 10-15IBU, 3-9SRM.

Paulaner, Hofbrauhaus.

24. Wheat Beer
c. German-style Dunkelweizen

Deep copper to brown. Dark version of Weizen. Chocolatelike maltiness evident. Banana and cloves and other phenolics may still be evident,but to a lesser degree. Stronger than Weizen. Medium body. Low diacetyl

OK. Low hop flavor and aroma OK.

OG 1.048-56, 10-15IBU, 17-22SRM.

Edelweiss, EKU.

24. Wheat Beer
d. German-style Weizenbock

Usually deep copper to dark brown, but light versions can be amber to copper. Medium to full body. Alcoholic strength evident. Maltiness high. Low bitterness. Hop flavor and aroma absent. Banana and clove character apparent. Low diacetyl OK.

OG 1.066-80, 10-20IBU, 7-30SRM.

Schneider Aventinius.