

BEER STYLE GUIDE

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| Witbier | Cream Ale | Pilsner | Wheat Ale | Hefeweizen | Saison |
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| Pale Ale | India Pale Ale | Oktoberfest | Belgian Dubbel | Amber/Red Ale | Strong Ale |
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| Barley Wine | Bock | Scotch Ale | Brown Ale | Porter | Stout |

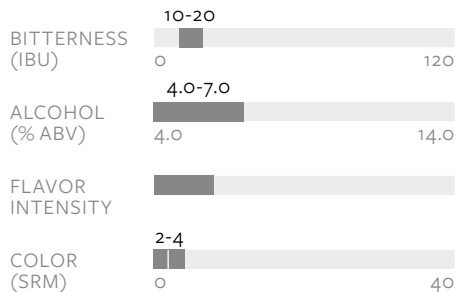
WITBIER

ORIGIN Belgium
GLASSWARE DESCRIPTION



Pint

Unfiltered (and thus slightly hazy) wheat beer. Often spiced with orange and coriander. Tangy and sharp from the wheat and high carbonation.



PAIRINGS

FOOD Light seafood dishes, such as steamed mussels

CHEESE Mascarpone or herb cheese

DESSERT Banana orange crêpes, blood orange sorbet, panna cotta with lemon

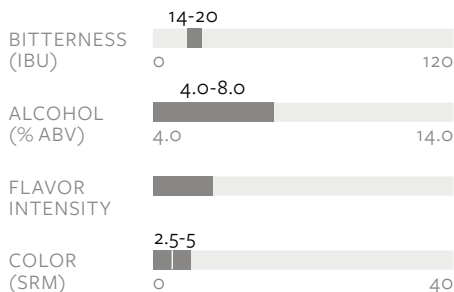
CREAM ALE

ORIGIN United States
GLASSWARE DESCRIPTION



Mug

A variant of the traditional American pale lager style. Brewed as an ale, but with lager yeast added to finish fermentation. Crisp and clean-tasting.



PAIRINGS

FOOD Lighter food: chicken, salads, salmon, bratwurst

CHEESE Monterey jack (or similar light, nutty cheese)

DESSERT Light apricot or mandarin cake, lemon custard tart

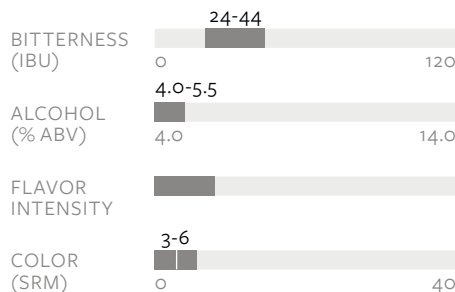
PILSNER

ORIGIN Bohemia (Czech Republic)
GLASSWARE DESCRIPTION



Pilsner

Easily the world's most popular beer style. Pale, straw-colored and crisp with more hops than traditional lager, but typically smooth and clean.



PAIRINGS

FOOD Lighter food: chicken, salads, salmon, bratwurst

CHEESE Mild white Vermont cheddar

DESSERT Light desserts: lemon shortbread, fresh berries with sabayon

WHEAT ALE

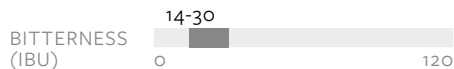
ORIGIN United States & Germany

GLASSWARE DESCRIPTION



Mug

Light-bodied, crisp, refreshing ale. The proportion of wheat is often greater than 50%, and the hop aroma and flavor can vary.



PAIRINGS

FOOD Best with very light foods, such as salads, sushi, or vegetable dishes

CHEESE Buffalo mozzarella or Wisconsin brick

DESSERT Generally too light for dessert, but could pair with fresh berries

HEFEWEIZEN

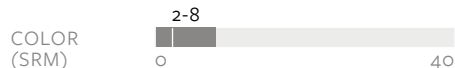
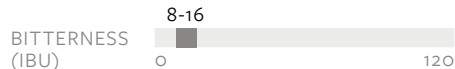
ORIGIN Germany

GLASSWARE DESCRIPTION



Weizen

The most common German wheat beer, Hefeweizens are noted for low hop bitterness, high carbonation and a pale, hazy appearance.



PAIRINGS

FOOD Lighter foods, such as salads, seafood, or sushi; weisswurst

CHEESE Chèvre goat cheese, or herbed spread (e.g. Boursin)

DESSERT Very light desserts: strawberry shortcake, fruit trifle, key lime pie

SAISON

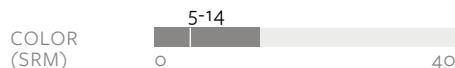
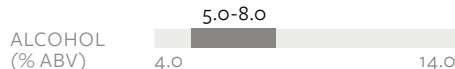
ORIGIN Wallonia (northern Belgium)

GLASSWARE DESCRIPTION



Tulip

Pale, highly-carbonated, and super-dry farmhouse ale, defined by citrusy aromatics, peppery yeast, and a level of floral, earthy hoppiness.



PAIRINGS

FOOD Roasted chicken, bouillabaise, arugula salad, pad thai

CHEESE Camembert, Fontina, Asiago, Colby, Parmesan, Gorgonzola, Limburger

PALE ALE

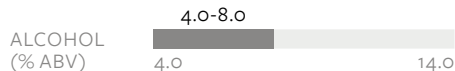
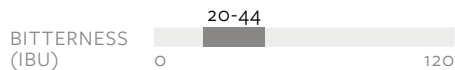
ORIGIN England

GLASSWARE DESCRIPTION



Pint

“Pale” distinguishes this style from the dark color of Porters. Generally gold or copper colored, dry, and with crisp hop flavor.



PAIRINGS

FOOD Wide range of food; meat pies, hamburgers

CHEESE English, such as cheddar or Derby with sage

DESSERT Pumpkin flan, maple bread pudding, Bananas Foster

INDIA PALE ALE

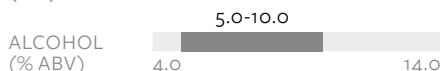
ORIGIN England

GLASSWARE DESCRIPTION



Pint

Pale ale with more pronounced hop character and higher alcohol content. Originally brewed for the long journey to India.



PAIRINGS

FOOD Strong, spicy foods such as curry

CHEESE Milder blues, such as Gorgonzola or Cambozola

DESSERT Caramel apple tart, carrot/spice cake, persimmon rice pudding

VARIANTS

ENGLISH IPA

Less hop character and more pronounced malt flavor than American version

AMERICAN IPA

Decidedly hoppy and bitter, moderately strong Pale Ale using American ingredients

IMPERIAL IPA

An intensely hoppy, very strong pale ale. Clean, lacking harshness, and without deeper malt flavors

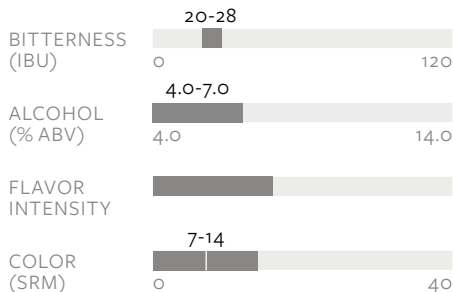
OKTOBERFEST

ORIGIN Germany
GLASSWARE DESCRIPTION



Stein

Märzen (“March”) beer originally brewed in spring and stored in icy caves until the autumn celebrations. Malty sweetness, low hops.



PAIRINGS

FOOD Mexican or any hearty, spicy food; chicken, sausage, pork
CHEESE Spicy jalapeno jack
DESSERT Mango or coconut flan, almond biscotti, spice cake with pine nuts

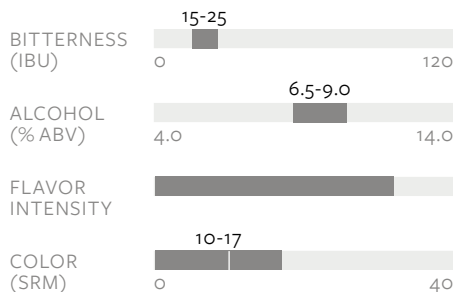
BELGIAN DUBBEL

ORIGIN Belgium
GLASSWARE DESCRIPTION



Snifter

Strong, malty beer with a notable fruitiness, fairly heavy body, and low bitterness. First brewed in 1856 by Trappist monks as a stronger brown beer.



PAIRINGS

FOOD Barbecue, meat stews, steak or rib roast
CHEESE Washed-rind abbey-type cheese or French Morbier
DESSERT Milk chocolate, butter truffles, chocolate bread pudding

VARIANTS

TRIPEL

Like the dubbel, the modern tripel was popularized by the Westmalle monastery, and is similarly brewed with a good portion of beet sugar. Although in this case the sugar isn't caramelized, it still raises the alcohol level and lightens body, but doesn't impart significant color. Filled with apple, pear, citrus, or banana-like fruitiness, clove-like or peppery spice, and a drying but (ideally) subtle hit of alcohol on the finish. Tripels boast a lofty ABV of around 7-10%.

QUADRUPEL

Quadrupels are basically intensified versions of the dubbel—stronger in every way with identical ingredients producing more of the same flavors (concentrated plum, raisin, caramel, and pepper flavors alongside a noticeable alcoholic bite, as these beers can veer upwards of 12% ABV).

AMBER/RED ALE

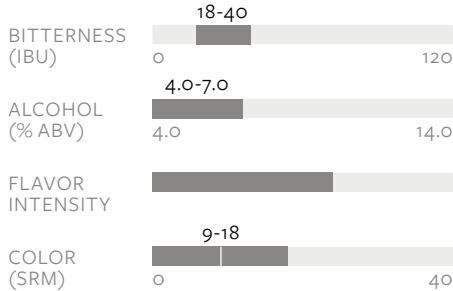
ORIGIN United States

GLASSWARE DESCRIPTION



Pint

Named for their color, these styles have strong caramel flavor and low to mid-range hop bitterness, although American varieties can be hoppier.



PAIRINGS

FOOD Wide range of food; chicken, seafood, burgers, spicy cuisines

CHEESE Port-Salut or other lightly tangy cheese

DESSERT Poached pears, banana pound cake, pecan lace cookies

STRONG ALE

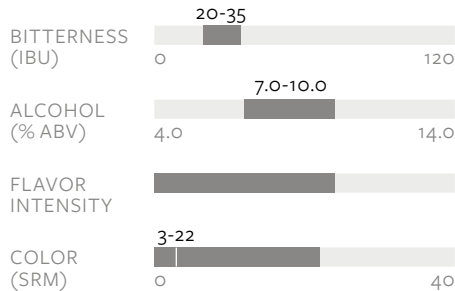
ORIGIN Belgium

GLASSWARE DESCRIPTION



Snifter

Catch all style category for beers from 7.0% ABV and above. Characteristics will greatly vary; some have similarities to Barley Wines and Old Ales.



PAIRINGS

FOOD Big, intense dishes like grilled or roast beef, lamb or game

CHEESE Double Gloucester or other rich, moderately aged cheese

DESSERT Spiced plum-walnut tart, canolli, toffee apple crisp

BARLEY WINE

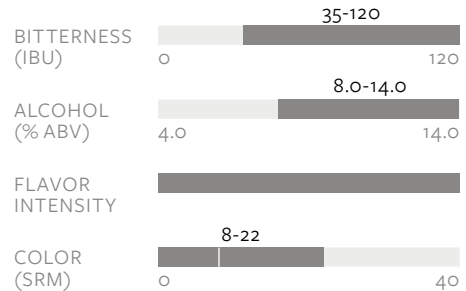
ORIGIN England

GLASSWARE DESCRIPTION



Snifter

A high level of alcohol, and can range in color from dark amber to nearly black. Strong fruit and toffee flavors are characteristic of the style.



PAIRINGS

FOOD Overpowers most main dishes

CHEESE Stilton (with walnuts)

DESSERT Rich, sweet desserts: chocolate hazelnut torte, toffee caramel cheesecake

BOCK

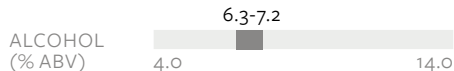
ORIGIN Germany

GLASSWARE DESCRIPTION



Pilsner

This stronger lager is brewed in the fall to be enjoyed in the winter or spring. Heavy malt, medium to full bodied, and lightly hopped.



PAIRINGS

FOOD Roast pork, beef, smoked ham or game dishes

CHEESE Aged provolone or Spanish manchego

DESSERT Tarte tatin, pine nut torta with dried fruit, banana soufflé

SCOTCH ALE

ORIGIN Scotland

GLASSWARE DESCRIPTION



Tulip

Dark, bittersweet, and slightly smoky. Traditionally, caramelized malts are used to impart a toffee-like flavor, offsetting higher alcohol.



PAIRINGS

FOOD Roasted or grilled beef, lamb, game, smoked salmon

CHEESE Aged sharp cheese: Mizithra or Idiazabal

DESSERT Toffee pudding, chocolate chip shortbread

BROWN ALE

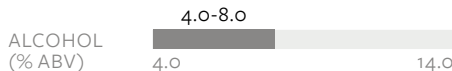
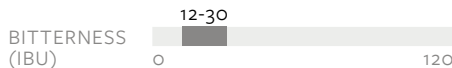
ORIGIN England

GLASSWARE DESCRIPTION



Pint

An ale with deep amber/brown color, caramel and chocolate flavors, and a slightly nutty taste. Historically brewed entirely with brown malt.



PAIRINGS

FOOD Hearty foods: roast pork, smoked sausage, grilled salmon

CHEESE Aged Gouda or a crumbly Cheshire

DESSERT Almond or maple-walnut cake, pear fritters, cashew brittle

PORTER

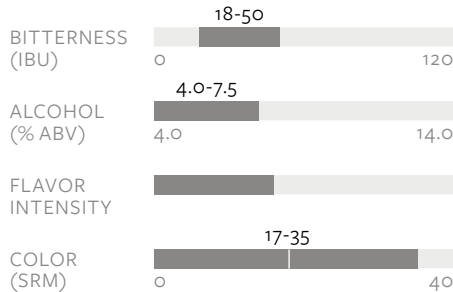
ORIGIN England

GLASSWARE DESCRIPTION



Pint

Originating in 18-century London, Porter was traditionally a dark style of beer brewed using brown malt.



PAIRINGS

FOOD Roasted or smoked food: barbecue, sausages, roasted meat, blackened fish

CHEESE Cow milk such as Tilsit or Gruyère

DESSERT Chocolate peanut butter cookies, toasted cocount cookie bars

STOUT

ORIGIN Ireland

GLASSWARE DESCRIPTION



Pint

Thick, black, opaque and rich. Stouts draw their flavor and color from roasted barley, and taste of malt and caramel with little to no hop character.



PAIRINGS

FOOD Hearty, rich food: steak, meat pie, raw oysters

CHEESE Irish-type cheese, such as Dubliner cheddar

DESSERT Chocolate soufflé, tiramisu, mocha mascarpone mousse

VARIANTS

DRY STOUT

The distinguishing feature of this dark Irish beer is the use of roasted barley to produce a coffee-like dryness.

OATMEAL STOUT

Stout that is firm, smooth, and silky from the addition of oats to the mash. The smoothness comes from the high protein content, and the oats impart a unique sweetness.

IMPERIAL STOUT

A very strong stout brewed with large quantities of malt, including darker roasted malts. More hops are used in this style for their preservative qualities, and at 50-80 IBU, the hop bitterness is significant, coupled with bitterness from the dark roasted grains.