

Abbey/Trappist Dubbel

Perhaps the only feature all Abbey/Trappist ales have in common is bottle conditioning. In addition, these ales tend to have a big, dense, and creamy head; a complex, yeasty, fruity, and estery flavor and aroma; and sometimes a slightly sweet finish. Especially the stronger, well-aged variations often have notes of sour cherry and oak.

Abbey / Trappist Tripel / Triple

For a general style description of Abbey / Trappist Ale, see Abbey / Trappist Dubbel. The base malt for any Abbey/Trappist brew is usually Pilsner or Pale Ale malt. Traditionally, some of the brew's fermentables and thus alcohol come from rock candy, sugar syrup, or regular table sugar added to the kettle.

Altbier

Altbier is an unusual, cool-fermented, lagered ale. It is copper-colored, hop-accented and clean tasting. It should have virtually no roasted notes and is best made with plenty of Munich malt. The flavor profile of Altbier is greatly influenced by the yeast. While relatively warm-fermenting British ale yeast gives a brew plenty of fruity complexity, cool-fermenting specialty Altbier yeasts do exactly the opposite. The mouthfeel ought to be light and clean, like that of a Dunkel lager, but with a touch more attenuation and a more hop-aromatic finish.

Altbier, Westphalian

From the descriptions available to us today, the early medieval ales of the region, such as the Brunswick Mumme, were fairly heavy, darkish, syrupy ales-probably from smoky malts and low-attenuating yeasts. While the copper Altbiers of Düsseldorf and their blond Kölsch cousins from Cologne have largely shed their wheaten heritage, in Munster and environs, the Keutebier metamorphosed into a type of Altbier that retained much of old wheaten creaminess.

Amber Ale, American

On a scale from pale to black, this brew is akin to an American version of a red ale-somewhere between deep golden and dark. It has more malty notes than a pale ale, but next to no roasted notes of darker brews. Unlike many aggressively hopped American pales, this brew benefits from some restraint in the bittering department and a greater emphasis in the hop flavor and aroma departments.

Amber Ale, English

It is virtually impossible to define with certainty the color wave length at which a Pale Ale is too amber to still be called a Pale. Likewise, once an Amber Ale gets too coppery or darker, it should be called a Red, a Brown, or even a Dark Ale. Those brewers, therefore, who disagree with the color values in the specifications below, should feel free to adjust the grain bill in either direction. An Amber Ale should show a good malt backbone, but without any chocolate or roast character. Flavor and aroma hop selections are noble-Continental, but any British hops would be suitable as well.

Barley Wine, English & American

Barley wine is both an old and a young style. Its origins lie in the ancient British custom of partigyle-fermenting several runnings from the same mash separately. There is nothing definite about this style-except for its "bigness." It is usually blond to brown and fermented with alcohol-tolerant ale yeast. It can be hopped any which way. Barley wine reaches its full potential only after aging like a good grape wine. Six months in the bottle is considered a minimum; a quarter century, a maximum.

Berliner Weisse

Berliner Weisse is an extremely refreshing, effervescent, dry, tart, straw-colored, sour brew that is usually served "mit Schuss"(with a shot) of raspberry-flavored or woodruff-flavored syrup. In a sense, Berliner Weisse is the German equivalent of a Belgian Lambic. Because of its fine-pearly, champagne-like effervescence, Napoleon referred to the brew as the Champagne of the North during his occupation of Berlin in 1809.

Bière de garde

Bière de garde, as the name implies, is a "lagered". In that respect, it resembles an altbier. Bière de garde is at home in the northern French provinces of Nord-Pas de Calais, Artois and Picardie, right across the border from Belgium. Depending on the grain bed composition, the color of a Bière de saison may be blond (blonde), brown (brune) and amber (ambrée). The stronger versions were usually brewed in the spring, before the start of the working season on the farm. Such a Bière de

garde of March was consumed until well into early fall. The last drop in a cask of Bière de garde, therefore, might have aged for as much as eight months before it was drunk.

Bière de mars, Alsatian

Bière de mars shares its name with a Belgian second-runnings Lambic, but the two beer styles have nothing in common. While the Belgian bière de saison is brewed in March and lagered for months throughout the summer to be consumed through the fall, well into the harvest, the Alsatian Bière de mars is brewed in the falls, right after the hops harvest season and is lagered for months in brewery cellars throughout the winter for consumption in the spring.

Biere de saison

Biere de saison is a farmhouse ale from southern Belgian province of Wallonia. As a beer with homebrew roots, its range of specification is fairly wide and it is often difficult distinguish it from the other famous are brewed on the French side of the Franco- Belgian border, the Biere de garde (see entry)

Bitter, Best

Hops were introduced to England by Flemish immigrants as late as the 1400s, and they were slow to catch on. Old-style Bitters are slightly fruity, mildly estery, single-infusion brews with mild British-style hop notes and a dry finish. They are fermented with fairly "dusty" (not very flocculent) yeast.

Bitter, Extra Special

Extra Special Bitter (ESB), though called "bitter" is not all that bitter by modern standards. Rather it is a very balanced brew with a good malt base and a typical English citrus hop aroma of tangerine and orange in the finish.

Bitter, Ordinary

Ordinary "Bitter" is the lowest-strength English Bitter. Bitters are slightly fruity and mildly estery, with mild British-style hop notes and a dry finish.

Blond Ale, American

Perhaps the best way to characterize an American Blond Ale is by calling it an ale version of the American Standard Lager, akin to a Kölsch, but with clearly American accents in the hop and malt department. Unlike many British pale to blond ales, though, the American version tends to be low in diacetyl, with only a hint of mild, fruity esters.

Blond Ale, Belgian

The Belgian Blond Ale is a more restrained version of the stranger Belgian Golden Ale, and it is generally brewed by a similar, or the same, process. The Belgian Blond has a bit more malt aroma from the complex grain bill, but much less hop aroma.

Bockbier

Bockbier are Bavaria's traditional strong lagers. They rank among the heaviest and maltiest, yet smoothest, brews in the world. The bitterness of a Bockbier is very gentle. And there is next to no hop aroma in the nose or in the finish. The color can vary greatly, from amber pale to fairly dark.

Braggot

Braggot is an ancient Scottish ale that allegedly dates back to the times between the Roman invasion of the British Isles under Caesar a little over 2,000 years ago and the Viking conquest of Scotland about 1,000 years ago. Not much is known for sure about this brew, except that it was apparently very strong from being fortified with plenty of honey ...and it obviously had no hops.

Brown Ale, American

This Brown Ale is an Americanized version of the British original. It is strongly malty, with a good caramel base, some chocolate and toasty overtones, but no smokiness whatsoever. The brewer is free to choose the hop selection from any number of citrus, floral, herbal, pungent, resinous, or spicy hops.

Brown Ale, Belgian

Flanders Brown Ale or Oud Bruin, which is Flemish for Old Brown, is one of Belgium's classic sour ales. The brews of Flanders, are generally golden to reddish-brown, rarely darker. Roasted notes are not acceptable. Flanders beers are strong or mild, and they are drunk young or well aged. Sometimes they are even blended from young and old beer.

Brown Ale, Northern English

Northern browns are flavorful, malt-accented ales with subtle notes of nuttiness, biscuit, and caramel. They range in color from dark amber to a reddish-brown, but they are brewed slightly stronger and have a little bit more residual sweetness in the finish, with a very restrained hop bitterness and only mild hop flavors and aromas.

Brown Ale, Southern English

The original English brown ale dates, from the Middle Ages or earlier. Its "brownness" was the direct result of unpredictable malting techniques. In the old days, the malted grist was kiln-dried over open coal or wood fires, which caused all brewing grains to be somewhat dark, smoky, and roasted. Initially, this beer was made without hops, which was introduced to British Isles by Flemish immigrants only in the 15th century. Today, the typical southern English Brown is dark-amber, with a copper hue or ruby tinge.

California Common

California Common is one of very few indigenous traditional American beer styles. It is a quaffing brew for the common man and woman that dates back to the rough and tumble days of the Alaska Gold Rush of the 1890s. The beer finishes dry, with a slight fruitiness and an assertive, lingering hoppiness from traditional (not modern, citrus) American hops.

Cream Ale

Cream Ale is one of very few indigenous traditional American beer styles. It can be fermented as an ale, a lager, or a hybrid of the two. It is low in diacetyl, esters, hop bitterness, and maltiness. It has some grainy sweetness.

Dampfbier

Dampfbier is German for steam beer. Though now rarely brewed, it was quite common towards the end of the 19th century in the Bavarian Forest. It was brewed mostly in the summer as a medium-bodied, very gently hopped, low-effervescence, all-barley ale. It was fairly warm-fermented.

Dark Ale, American

American Dark Ale is a vaguely defined style and there is little consensus as to its identifying criteria. It is perhaps best explained by what it is not. American Dark Ale unlike its adjacent styles on the color and flavor scale, Porter and Amber, sets itself apart by having a background of biscuity notes. Chocolate notes, too should be present, but not dominant.

Dark Ale, Belgian

The Belgian Dark Ale belongs to the category of Belgian "strong" ales—those with an alcohol by volume content starting at around 6°P and seemingly having no top limit as long as the yeast is cooperative. The base malt is usually a Pilsner malt. The beer also needs plenty of aromatic malts as well as some color malts. However, strongly roasted, British-style, dark malts are not part of this style.

Dark Ale, English

"Dark" is by definition a vague term, and it is truly debatable where exactly one should place the borders for Dark Ale specifications vis-a-vis Brown Ale, Scottish Ale, Porter, or Stout. The author and technical editors consider the Dark Ale primarily a darker version of the classic British Brown Ale, but based on a very uneven grist, with both a slightly toastier flavor and a chewier texture than the Brown.

Dinkelbier

Dinkel (*Triticum spelta*) is German for spelt. It is a hard-grained heirloom wheat, with genes going back to cultivars planted in Neolithic times in the Fertile Crescent of the Middle East, where beer brewing originated. The Sumerians almost certainly made beer from Dinkel.

Doppelbock

Doppelbock is the strong version of the already strong Bockbier. Doppel is double in German. It is made essentially the same way as a Bockbier with virtually the same ingredients, except with a bit of de-husked Weyermann Carafo I for additional color.

Dortmunder Export

The modern Dortmunder Export, by contrast, is a blond lager that evolved in the latter part of the 19th century, during the heyday of the Industrial Revolution, as an adaptation of the Bohemian Pilsner. In Germany, beers called "Export" generally have an alcohol by volume content in the five-percent range. The Dortmunder is no exception.

Dunkel, Bavarian

Dunkel is malt-accented dark lager from Bavaria. It is a difficult beer to make well, because - just as in the even darker Schwarzbier - the requirements of color and flavor in this brew are at odds. The beer must be opaque, but it must not have any of the roasted notes that are so typical of the dark ales of the British Isles. Chocolate and roasted malts, therefore, are not appropriate. The Dunkel is arguable the world's first and oldest true beer style.

Dunkel, Bohemian

The Bohemian Dunkel is to Czech Pilsner what Bavarian Dunkel is to Bavarian Helles. It is rich and dark, and, like the blond Pilsner, it requires a very malt-aromatic grain bill as well as aromatic Saaz hops. The brew has a slight residual sweetness, which is offset by some roastiness from a small addition of chocolate-flavored caramel malt.

Dunkelbock

Most Bockbiers (though not all) are slightly dark in appearance, somewhere between dark copper and burnt amber. Some Bockbiers, however, are mashed with a particularly large portion of chocolate and roasted caramel malt, which makes them more akin to a super-strong Schwarzbier than a Bockbier.

Dunkelweizen

Dunkelweizen is the dark version of the pale creamy Bavarian Hefeweizen, Weizenbier, or Weissbier. For a basic description, see Weissbier. Dunkelweizen has pronounced clover, vanilla, banana, apple, bubble-gum, and sometimes nutmeg flavors.

Eisbock

Eisbock is the strong version of the Doppelbock, which is the strong version of the already strong Bockbier. To make this beer, brew as strong a Doppelbock as your equipment allows and let it ferment to the finish. Then freeze the brew in the tank to at least 24.4o C (-4o C) and drain the still-liquid portion of the slush that forms at this temperature. Separating the ice from the liquid has a similar effect as distilling.

Fruit Ale, American

American fruit ales may be made with any number of fruit. The recipe below is an example made with about 50 lbs/bbl (approx. 25 kg/h) of very ripe, dark, sour cherries.

Golden Ale, Belgian

The Belgian Golden Ale evolved in the late 19th century as the Belgian brewers' answer to the golden Pilsner lager from Bohemia, which was gaining market share against Belgium's local brews at the time. The hops in a Belgian Golden are noble and Pilsner-like.

Gose, Leipziger

Leipziger Gose is a mostly malted wheat-based brew of medieval origin that flourished in the early 20th century in and around Saxon capital of Leipzig. But it faded from consciousness after and around the Second World War, when Saxony became part of Communist East Germany. However, it has seen a revival after the fall of the Berlin Wall in 1989. It is a rare German brew, because it contains salt as well as spices, which are technically violations of the German Beer Purity Law.

Gruitbier

Gruitbier is a medieval beer made before the universal acceptance of hops as a beer flavoring. It was made both on the

British Isles and on the Continent. Gruit is old-Germanic for herb. Common herbs used in Gruitbier included, among many others, bog myrtle, gale, heather flowers (in Scotland), juniper berries (still used in Finnish Sahti today), mugwort, rosemary, woodruff (especially popular in Germany), and yarrow.

Helles

The first cask of Helles ever was released on March 21, 1894, by the style's inventor, the Spaten Brewery of Munich as a Bavarian competitor to the Pilsner from neighboring Bohemia. If a brewery calls a Helles "Urhell" or "Urtyp," it tries to emphasize the brew's authenticity. A "Spezial Helles" is a seasonal Helles, while an "Edel-hell" is often a brew of special quality ("edel" means noble).

Ice Beer

Ice beer was first introduced by Labatt of Canada in 1993. Like Bavarian Eisbock, it is fully fermented and then chilled to at least -4° C, when ice crystals form. Removing the slush increases the beer's alcoholic strength. Freezing also removes some of the proteins and tannins in the beer, making its flavor fairly subdued.

India Pale Ale, American

American India Pale Ale (IPA) is an adaptation of the original British IPA. American versions tend to be just a tad less strong. But like the Old World model, New World IPAs are aggressively hopped, often with in-your-face bittering values from floral citrus Pacific Northwest hops including the signature Cascade with notes of grapefruit peel.

India Pale Ale, English

India Pale Ale (IPA) is the originally British pale ale. It was first brewed in the 1790s just for export to the British colonies run by the East India Company, hence its name. Initially a brew from London, it was soon brewed primarily in Burton-on-Trent, where the water from deep aquifers is rich in gypsum, which enhances the perceived bitterness of hops and produces a drink of thirst-quenching dryness.

Imperial IPA, American

Imperial IPA is one of American's signature "extreme" brews. Also known as Double or Extra IPA, it pushes the limits of brewing specifications and sometimes of the tolerance of a drinker's palate as well.

Kellerbier

Kellerbier, literally "cellar beer", ranks among the most popular summer beer garden brews in its region of origin, in northeastern Bavaria.

Traditionally, Kellerbier is a low-effervescent, unfiltered, cask-conditioned (but unfinned) lager that requires slow, cool maturation in oak, at atmospheric pressure, at a cellar temperature of perhaps 50°F-55°F (10°C-13°C), for months.

Kölsch

Kölsch, like Altbier, is an unusual, cool-fermented, lagered ale. In a sense, Kölsch is to Altbier what Pale Ale is to Brown Ale. The Kölsch derives from a medieval northern German brew called Keutebier, which was made from a mixture of often dark (Dunkel) barley and wheat malts. In the early 20th century, the wheat was dropped, the malt became pale, and the Kölsch style was fixed in its modern interpretation.

Kriek

Kriek is a Lambic (see entry) that is re-fermented with fresh sour cherries. It is a sour specialty beer from the Senne River valley in the Pootenland.

Lager, American

American Lager is the classic American adaptation of the original Czech Pilsner and its global variations. It may be brewed as an all-malt beer, with two-row or six-roll barley, as well as with or without such adjuncts as rice and/or corn as flakes, torried, or unprocessed.

Lager, American Light

American Light Lager is a low-calorie and often low-carbohydrate adaptation of the standard American Lager. It has a very

light body, a straw-yellow color, and very little flavor or aroma-either from malt or hops – but can be refreshing and thirst – quenching. It is high in adjuncts and may have notes of acetaldehyde (green apples) and DMS, but not of diacetyl. It is usually severely filtered and may have a slight residual sweetness.

Lager, American Premium

American Premium Lager is very similar in flavor, aroma, mouthfeel, and appearance to American standard or light lagers, except the hops is more noticeable, there are fewer adjuncts (if used) in the mash, and the alcohol by volume is higher – reaching as much as 6 percent.

Lager, European Amber

This is a very simple, single-infusion-mashed, deep amber, German-style lager of Export strength (>5% ABV) with a medium, but noticeable, fine, spicy and floral hop bitterness and hop aroma. It is just a shade darker than an English Brown Ale and a shade lighter than an English Dark Ale. It finishes with a touch of residual sweetness.

Lager, European Light

This is a very simple, single-infusion-mashed, brilliantly blond, German-style, low-alcohol lager with and a very delicate fine spicy, and floral hop bitterness and a gentle hop aroma. It is roughly in the color range of a Munich Helles. It finishes fairly dry.

Lager, European Red

This is a very simple, single-infusion-mashed, German-style lager of with a reddish hue, and a delicate fine, spicy and floral hop bitterness and hop aroma. It is roughly in the color range of a Vienna Lager. It finishes with a touch of residual sweetness. The years should be a clean-fermenting variety that produces next to no esters or diacetyl. This beer is an ideal choice for a generic early-fall or late -spring brew-pub lager.

Lambic

A traditional Lambic is a partigyle brew, whereby only the first runnings of a mash become true Lambic- while the second runnings become a "small" Lambic of indeterminate kettle gravity, called biere de mars. The low-gravity biere de mars receives only about half as much bittering hops as does the full-blown first-runnings Lambic. Use the recipe below to compose your Lambic mash and then lauter it until the desired kettle gravity is reached. Then you have a choice: Follow the partigyle tradition and continue lautering for a biere de mars into a separate holding vessel, or just drain the remaining weak wort away.

Maibock

Mai is in German for the month of May, the time of year when, in Bavaria, it is still too cool to sit out in the open air in a beer garden and already too bright and spring-like to hide indoors in the beer halls. This is when Bavarians turn to Maibock, a real Bockbier, but brewed almost as golden-yellow as a Helles, the Bavarian's summer quaffing lager.

Malt Liquor

American Malt Liquor is a unique brew. It is not intended as an elegant beer, but more as a generic, robust, slightly harsh, usually high-alcohol working man's drink. Made with next to no hops and usually just six-row brew malt and plenty of adjuncts (usually corn), this brew is hefty, single-step infusion affair designed to be low-price in terms of both ingredients for the brewer and finished beer for the consumer.

Mild Ale, English

Mild ale was the beverage choice of the rough necks of British heavy industry, a real working man's drink. Brew-technically, mild ale was often made from the final runnings of a partigyle brew.

Oktoberfest/Marzen

The Maren was developed in 1842 by the Paten Brewery of Munich, the year that the Dre her Brewery near Vienna released a similar style, the Vienna Lager. Maren means March in German. Before the invention of refrigeration, the beer was originally brewed, in late spring as a strong later, aged in wooden casks in cellars and caves for the hot summer months, when ambient-temperature lager-making was not possible in Bavaria. In 1871, the Paten brewery introduced its Maren for the first time at that year's Munich Oktoberfest. This is how the brew acquired its long double name. The beer is very malty.

Many breweries still believe in decorating this beer for additional malt aroma.

Old ale

Like Barley Wine, Old Ale (AKA Stock Ale or Strong Ale) is traditionally fermented from the first, high-gravity runnings from the same mash in a partigyle brewing process, with plenty of grain insolubles in the wort. Stock Ale was one of the three threads from which Porter was allegedly composed. A long recirculation time and a slow sparge usually improve the flavor quality and extract value of the wort. An Old Ale usually improves with four to six months of aging, in wooden casks in the old days. It tends to be less dry in the finish than the equally alcoholic Barley Wine.

Pale Ale, American

One of the key distinctions between English and American pale is the types of hops used for bittering and aroma. The American Pale Ale is a popular take-off platform for experimentation in malt and hop flavors as well as alcoholic strength. Frequently, it is also the basic for seasonal specials, including spiced ales and fruit ales.

Pale Ale, English

Hops were introduced to England by Flemish immigrants only in the 1400s, while on the Continent, hops had been in use as a beer flavoring for several centuries. Perhaps the first truly hop-bitter English ale was the India Pale Ale (IPA), first brewed in the 1790s in London. In the 1830s, the large English breweries adopted this style also for the domestic market, for which they reduced its hop loading, renamed it "Bitter", "Best Bitter", "Extra Special Bitter". Starting in the 1860s, bottled beer entered the British market, and bottled Bitters came to be called "Pale Ales". English Pale Ales are slightly fruity, mildly estery, single-infusion brews with delicate British-style hop notes and a dry finish.

Pils/Pilsener, Northern German

A northern German Pils is mostly characterized by its straw-blond appearance—a beer simply could not get much pale without the use of adjuncts. The classic version has an assertive citrus-like, up-front, noble-hop kick from as many as 40 BU. A Pils is well-attenuated and has a very dry, crisp and refreshing finish, with a spritzy effervesce and next to no fruitiness, esters or diacetyl. It has a sturdy, long-lasting head. The Northern German Pils is an adaptation of the original Czech Pilsner Urquell of 1842.

Pilsner, American

American Pilsner is similar to a European Pilsner, except it is often made with about 30 percent adjuncts (corn and/or rice)

Pilsner, Classic

The original Bohemian Pilsner was brewed by Josef Groll, Bavarian brew master, in 1842. Groll was then in the employ of the Mestansky Privoror. The new beer, the world's blond lager was called Pizensky prajdroj, or more commonly, by its German name of Pilsner Urquell.

Pilsner, Czech, Modern (I)

The original Bohemian Pilsner, brewed in 1842 in the Bohemian City of Plzen (Pilsen), now in the Czech Republic, was the world's first blond lager. About nine out of 10 beers today are derived from this revolutionary brew. The recipe below is a simple modern adaptation of this brew, with a small addition of Weyermann Acidulated Malt to simulate the soft, acidic brewing liquor of Pilsen.

Pilsner, Czech, Modern (II)

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Pilsner, Czech, Modern (III)

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Porter, Baltic

The Baltic Porter is one of two British brews developed specifically for trade with Scandinavia; Poland; the Baltic states of Latvia, Lithuania, and Estonia; and the Russian Empire of the Czar. The other northern trading brew is the Russian Imperial Stout. Baltic Porter was brewed a bit stranger than a Brown Porter destined for British home consumption. It is also a bit hoppier and a bit toastier to better survive the long, rough ocean voyage.

Porter, Classic

Porter emerged in England in the early 1720s. Allegedly as a "three – thread" blend of three ales from different casks, in the pub. The threads were usually a strong, "two – penny" Old or Stock Ale; a well - hopped ale; and a "small," usually low hopped ale from the final runnings of a partigyle brew. The brew was very popular among London dock workers and porters, who gave the brew its name.

Porter, Dry

Which came first, the chicken or the egg? The Stout or the Porter? While the answer to the chicken – and – egg riddle sends most people into metaphysical nirvana, the Stout vs. Porter issue is clear – cut answer: The English Porter came first. It was then made "stouter", which is how the Stout got its name. But in another adaptation, it became both leaner and drier instead of stouter – which is how it is presented below.

Porter, German

Yes, there is such a brew as a German Porter, but it is extremely rare. It originated in the early 20th century, when a few German brewers tried to create an indigenous competitor to the London Porter which was then gaining friends on the Continent. The German version is a lager. In both flavor and brewing process, it resembles more a Schwarzbier than the English model.

Porter, London

Porter emerged in England in the early 1720s, just before the Industrial Revolution. There are several clearly distinguishable variations on the Porter theme, known under such names as Brown, London, Irish, Robust, Double, Baltic, Imperial, and Dry, not to mention its North American Double, Imperial interpretations. Below is a Porter which was popular around the turn of the 18th to the 19th century.

Porter, Robust

Near the end of Queen Victoria's long reign, as the 19th century was coming to a close, the Robust Porter split off from the standard London or Brown Porter. The Porter, long a brew of working class lineage and favored by the rough, hearty, and robust standard of the British social fabric, seemed to be just a touch too rough for the more genteel denizens of refined Victorian society. A gentleman might want his dark ale, but it had to be a bit more upscale. Strange then that the upper – crust Porter that evolved came to be known as "robust", a term more workman – than gentleman – like! The Robust Porter is rich and coffee-accented. Its finish is slightly sweet, not dry.

Pub Wheat, American

American Pub Wheat is an ale with perhaps 10 to 30 percent – usually but not always entirely pale – wheat malt, compared to German Hefeweizen/Weissbier, which must contain at least 50 percent wheat malt by law. The hop profile in the recipe below is kept deliberately mild and noble for a spritzzy – spicy and refreshing taste experience.

Pumpkin Ale

Pumpkin Ale is an old brew with great variations in ingredients and processes. The recipe here uses both Old World and New World hops. The color of pumpkin ale is orange to amber; it has a biscuit malt aroma and a warming pumpkin aroma. If properly conditioned, it has a dry and very effervescent finish.

Rauchbier

Rauchbier is German for "smoked beer", a smoky-tasting, barley-based, opaque, usually unfiltered lager that is brewed and aged similar to a Märzen /Oktoberfest beer. Modern Rauchbier is particularly common in the City of Bamberg in Bavaria. Because of the strong smoke-flavor, the beer does not require aroma hops, just a dose of bittering hops.

Red Ale, Flanders

A Flanders Red Ale has many characteristics of the Flanders Oud Bruin...only more so. Like the Oud Bruin, the Red is very tart and sour, but its other flavor components are even more complex. There is a strong black cherry-like fruitiness with notes of currants, red grapes, and plums, with mild phenol, vanilla, and chocolate undercurrents. These complex flavors are balancer bchy a noticeable residual sweetness.

Red Ale, Irish

The Irish Red Ale, similar to the English Brown Ale, is an outgrowth of the late-medieval ale tradition of the British Isles, but much like the Vienna Lager of central Europe, it has almost disappeared. Its ABV may vary between perhaps 4,2 and 5,2 percent, it finishes dry, has next to no fruitiness, and relatively little hops. It has a few roasted notes.

Roggenbier

Rye (secale cereale), or Roggen in German, was much more common as a malt source in the Middle Ages than it is today. Rye beers are nowadays almost always ales-even in Bavaria, the cradle of lager brewing. In Europe, they are usually fermented with a strain of wheat beer yeast. The addition of rye gives the brew a noticeable crispness and dryness on the palate.

Rye Ale, American

American Rye Ales contain perhaps 10 to 30 percent rye malt, compared to German Roggenbiers, which may contain as much as 60 percent. The addition of rye gives the brew a noticeable crispness and dryness on the palate, which is why it is preferable to use only hops low in cohumulone.

Sahti

Sahti is one of the oldest, of not the oldest, continuously brewed beer style in the world. This traditional Finish "juice" comes in two partigyle strengths from separate runnings of the same mash. "Tupulisahti" means "strong Sahti" from the first runnings, while the brew from the weak runnings is called "jalkijuoma", literally "nose drops". In the recipe below are specifications for both full-strength Tupulisahti and weak jalkijuoma. Traditionally, Sahti was made from malted barley, steeped in sacks in a cold stream, spread out to germinate, and then "kiln-dried" in a smoky sauna. Sahti may also contain some rye and/or oats.

Schwarzbier, Franconian

Schwarz means black in German. Schwarzbiers are opaque, very dark mahogany lagers, almost like "Uber" – Dunkels. The beer gets its darkness from dark malt, but the malt must not be too roasted.

Schwarzbier, Thuringian

Schwarz means black in German. Schwarzbiers are opaque, very dark mahogany lagers, almost like "Uber" – Dunkels. There is a Thuringian version, with very slight chocolate-toasty notes. Hop bitterness, flavor, and aroma are restrained and noble.

Scotch Ale

Scotch Ale are the strong versions of Scottish Ales. They come in strengths of 90- to 140-shillings. Scotch Ale were usually made only from the first runnings of two consecutive batches, whereby the weak runnings of the batches were fermented separately for a lower-gravity and lower-alcohol ale (often called a Two-Penny Ale). The recipe below is for a 120-shilling ale.

Scottish Ale

Scottish Ale comes in three basic strengths (with a few variations): 60-, 70-, and 80- shillings. The recipe is for a 70- shilling ale. The yeast should be a Scottish strain or ale yeasts that yield low levels of esters and fusel alcohols.

Smoked Ale, American

This is a simple, smoked quaffing beer reminiscent of a Franconian Marzen-strength Rauchbier (see entry), but with less

alcohol. It has a distinctly American flavor and aroma balance of Pacific Northwest hops, slightly roasted malts, and smoke. As an ale, it also has a slight fruitiness from the yeast, which is completely absent from the German Rauchbier, the latter being made with a very clean fermenting, low-temperature lager yeast, the color of this ale is deep red to copper.

Sticke

Sticke is to Altbier (see entry) what Bockbier is to Helles, or Imperial Stout is to Stout. It is the strangest and scarcest Altbier. Its strange name derives from a mangled version of the low-German word "stickum", meaning secret in English. The brew evolved at the Zum Uerige, one of the four traditional Dusseldorf Altbier brewpubs. It is brewed only twice a year, ready for tapping on the third Tuesday in January and the third Tuesday in October, respectively.

Stout, Belgian

The Belgian Stout is about as opaque as any Stout from the British Isles, yet without any harsh, burnt, or acrid notes that are invariable associated with British black patent malts. The beer finishes almost as clean as a German Schwarzbier, almost lager – like.

Stout, Foreign Export

This is a Stout that dates from the beginnings of the style in the late 18th century, in London and Dublin, when a Stout was still a "stout" Porter, and the study of microbiology had not been invented yet. It was a strong brew with plenty of dark, unmalted adjuncts, fermented by a yeast culture, the composition of which we can only guess today. The recipe below is a "conservative" interpretation of the style, formulated entirely for fermentation by a pure Irish dry ale yeast strain.

Stout, Irish

If there is one outstanding characteristic of an Irish Stout, it is its dryness. Stout is a delicate beer, in spite of its dark appearance.

Stout, Oatmeal

Along most specification variables, Oatmeal Stout ranges roughly between dry and sweet stouts, though it often has a bit more alcoholic strength. It is very low in diacetyl and hop flavor and aroma, which leaves room for the almost oily silkiness and smoothness of oats to have their effect on the palate.

Stout, Russian Imperial

In the late 19th century the British Isles produced a plethora of Stouts. The Russian Imperial Stout – mature, inscrutably black, strong, weighty, rich, and awesome – the basso in the matrix of Stouts. This super – Stout for the Baltic export trade was brewed to an extraordinary strength of 8 to 11 percent alcohol by volume, and conditioned for months, even years.

Stout, Sweet

While the classic Irish Stout excels in dryness and a complete lack of residual sweetness, the fruity – creamy Sweet Stout – also known as Export Stout or Milk Stout – excels in residual sweetness and a full – bodied finish. On the British Isles, this Stout was once considered beneficial for lactating ladies and thus frequently prescribed for young mothers.

Vienna Lager

In many respects, the Vienna Lager, which is now rarely brewed, resembles the Märzen – Oktoberfest, a close stylistic relative. It was first introduced in 1841 by the Dreher Brewery in Schwechat, near Vienna. The Vienna's body is medium and malty; its finish is slightly, but not cloyingly, sweet. Its hop loading, like that of a Märzen - Oktoberfest, emphasizes aroma more so than bitterness. Finally, the Vienna lager is a touch more reddish in color than the more golden – amber typical Märzen – Oktoberfest.

Weissbier

Weissbier or Hefeweizen evolved in Bavaria in the 16th century. Its signature flavor-often described as phenolic, spicy, tart, and fruity, with notes of clove, banana, nutmeg, vanilla, apple, even bubblegum – comes exclusively from special Weissbier yeast strains.

Weizenbock

While Bockbier is a barley-only strong Bavaria lager, Weizenbock is a wheat-and-barley strong Bavaria ale. Brew-technically, Weizenbock can be infusion-mashed like a Hefeweizen/ Weizenbock or decoction-mashed like a barley-based Bockbier. Like a Hefeweizen/ Weissbier, a Weizenbock is usually bottle-conditioned. For this, a fully fermented Weizenbock is inoculation, just before bottling, with Speise (fresh wort for priming) and fresh yeast.

Wiess

Wiess-meaning “white” in the Lower Rhineland German dialect-is a type of unfiltered Kölsch that was once common in Cologne, especially in the late 19th century. Historically, the Wiess is an evolutionary link between the modern Kölsch and the medieval Keutebier, a wheat-and-barley ale that evolved from the Mumme, a strong, brown, low-attenuation, high-gravity trading ale from the City of Brunswick.

Witbier/Biere blanche

Witbier or biere blanche in French is the Belgian equivalent of a German Hefeweizen/Weissbier, but without the clove, banana, and bubblegum notes that come from the Hefeweizen yeast. It also has a kinship with an Alsatian biere de mars. This brew is fermented cleanly with a Belgian Witbiere yeast and then spiced with coriander and bitter orange Curacao peel.

Zoiglbier

Zoiglbier is very similar to Kellerbier and Zwickelbier (see entries), but it is traditionally more effervescent than Kellerbier and less than Zwickelbier. Near the end of its maturation with active yeast in casks (or, today, modern tanks) the brew is bunged or capped ("gespundet" in German). Zoiglbier, like Zwickelbier, has an alcohol content below 5 percent by volume. Its color is also roughly half-way between Kellerbier and Zwickelbier. It is the least hoppy of the three brews, and nowadays is brewed exclusively with Hallertauer Mittelfruh. While Kellerbier is aged for months, Zoiglbier is usually aged for only a few weeks.

Zwickelbier

Zwickelbier is very similar to Kellerbier (see entries), but it is traditionally more effervescent. Zwickelbier has a nice creamy head when poured into a glass. Zwickelbier is also less hop-accented than Kellerbier, as well as a bit darker than Kellerbier, because of a small addition of highly kilned caramel malts.