

## Beer Guide Contents

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Hops in its natural form.

### *Brewing Styles*

ALES

LAGER

HYBRID/MIXED STYLES

MEAD

CIDER

### The German (or Bavarian) Beer Purity Law of 1516 (The Reinheitsgebot)

### A Brief History of Beer

### A Short Glossary of Some Beer Terms

### Beer Care

Note: The following information is partially from the AHA National Homebrew Competition Rules and Regulations (Part IV Category Descriptions).

Also, much thanks to Rich Byrnes, President Fermental Order of Renaissance Draughtsmen for supplying the history, Glossary, and care guide and also for pointing me to the AHA.

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# ALES

Ales are distinguished by the use of top-fermenting *Saccharomyces cerevisiae* yeast strains. These strains perform at warmer temperatures, the ferments are faster and fermentation byproducts are generally more evident. Ales tend to have a very pronounced palate where esters and fruity qualities are part of the character.

Barley Wine

Barley Wine

Belgian and French Ale

Flanders Brown/Oud Bruin

Dubbel

Tripel

Belgian-Style Pale Ale

Belgian Strong Ale

White (or Wit)

Biere de Garde

Belgian-Style Lambic

Belgian-Style Lambic

Belgian-Style Gueuze Lambic

Belgian-Style Fruit Lambic

Mild and Brown Ale

English Light Mild

English Dark Mild

English Brown

American Brown

English-Style Pale Ale

Classic English Pale Ale

India Pale Ale

American-Style Ale

American Pale Ale

American Wheat

English Bitter

English Ordinary Bitter

English Best (Special) Bitter

English Strong (Extra Special) Bitter

Scottish Ale

Scottish Light Ale

Scottish Heavy Ale

Scottish Export Ale

Porter

Porter

English and Scottish Strong Ale

English Old Ale/English Strong Ale

Strong Scotch Ale

## Stout

Classic Irish-Style Dry Stout

Foreign-Style Stout

Sweet Stout

Oatmeal Stout

Imperial Stout

## LAGER

Lagers are produced with bottom-fermenting *Saccharomyces uvarum* (a.k.a. *S. carlsbergensis*) strains of yeast at colder fermentation temperatures than ales. This cooler environment inhibits the natural production of esters and other fermentation byproducts, creating a "cleaner-tasting" product.

Bock

Traditional Bock

German-Style Helles Bock/Maibock

Doppelbock

Eisbock

German Dark Lager

Munich Dunkel

Schwarzbier

German Light Lager

Muenchner-Style Helles

Dortmunder/European-Style Export

Classic Pilsener

German Pilsener

Bohemian Pilsener

American Lager

American Lager

American-Style Light Lager

American Lager/Ale or Cream Ale

American-Style Premium Lager

Dry Lager

American Dark Lager

Vienna/Maerzen/Oktobertfest

Vienna

Maerzen/Oktobertfest

## HYBRID/MIXED STYLES

The following beers are fermented or aged with mixed traditions. They can be brewed as an ale or lager, include unusual ingredients, or be made using unusual techniques or procedures.

German-Style Ale

Koelsch

Duesseldorf-Style Altbier

German-Style Wheat Beer

Berliner Weisse

Weizen/Weissbier

Dunkelweizen

Weizenbock

Smoked Beer

Bamberg-Style Rauchbier

Classic-Style Smoked Beer

Other Smoked Beer

Fruit and Vegetable Beer

Fruit and Vegetable Beer

Classic style Fruit and Vegetable Beer

Herb and Spice Beer

Herb and Spice Beer

Classic-Style Herb and Spice Beer

Specialty Beer

Specialty Beer

Classic-Style Specialty Beer

California Common Beer

California Common Beer

## MEAD

Meads are produced by the fermentation of honey, water, yeast and optional ingredients such as fruit, herbs and/or spices. Their final gravity roughly determines whether they are: dry - 0.996 to 1.009; medium - 1.010 to 1.019; Sweet -1.020 to 1.029; or very sweet - 1.030 and higher. Wine, champagne, sherry, mead, ale or lager yeasts may be used.

Traditional Mead and Braggot

Sparkling Traditional Mead

Still Traditional Mead

Sparkling Braggot

Still Braggot

Fruit and Vegetable Mead

Sparkling Melomel

Still Melomel

Sparkling Cyser

Still Cyser

Sparkling Pyment

Still Pyment

Herb and Spice Mead

Sparkling Metheglin

Still Metheglin

Sparkling Hippocras

Still Hippocras

## CIDER

Ciders are produced by the fermentation of apple juices and optional ingredients such as fruits and spices. Wine, Champagne, ale, lager or wild yeasts may be used.

Cider

Still

Sparkling

New England-Style

Specialty Cider

## **Barley Wine**

Tawny copper to dark brown in color with a full body and high residual malty sweetness. Complexity of alcohols and fruity-ester characters are often high and counter-balanced by the perception of low to assertive bitterness and extraordinary alcohol content. Hop aroma and flavor may be minimal to very high. Diacetyl should be very low. A caramel and vinous aroma and flavor is part of the character.



## **Flanders Brown/Oud Bruin**

A light- to medium-bodied, deep copper to brown ale characterized by a slight vinegar or lactic sourness and spiciness. A fruity-estery character is apparent with no hop flavor or aroma. Flanders brown ales have low to medium bitterness.

## **Dubbel**

This medium- to full-bodied, dark amber- to brown-colored ale has a malty sweetness and nutty, chocolate, roast malt aroma. A faint hop aroma is acceptable. Dubbels also are characterized by low bitterness and no hop flavor.

## **Tripel**

Tripels often are characterized by a spicy, phenolic-clove flavor. A banana fruity ester also is common. These pale/light-colored ales usually finish sweet. The beer is characteristically medium, to full-bodied with a neutral hop and malt balance.

## **Belgian-Style Pale Ale**

Belgian-style pale ales are characterized by low, but noticeable, hop bitterness, flavor and aroma. Light to medium body and low malt aroma are typical. They are golden to deep amber in color. Noble-type hops are commonly used. Low to medium fruity esters are evident in aroma and flavor.

## **Belgian Strong Ale**

Belgian strong ales often are vinous, with darker styles typically colored with dark candi sugar. The perception of hop bitterness can vary from low to high, while hop aroma and flavor are very low. These beers are highly attenuated and have a highly alcoholic character - being medium-bodied rather than full-bodied.

## **White (or Wit)**

Belgian white ales are brewed using unmalted and/or malted wheat and malted barley and can be spiced with coriander and orange peel. These very pale beers are typically cloudy. The style is further characterized by the use of noble-type hops to achieve a low to medium bitterness and hop flavor. This dry beer has low to medium body, no diacetyl and a low fruity-ester content.

## **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 fruitiness, esteriness. Traditionally, a French-style beer that improves with some aging.

## **Belgian-Style Lambic**

Unblended, naturally fermented lambic is intensely estery, sour and acetic flavored. Low in carbonation, these hazy beers are brewed with unmalted wheat and malted barley. They are very low in hop bitterness. These beers are quite dry and light-bodied.



## **Belgian-Style Gueuze Lambic**

These unflavored blended and secondary fermented lambic beers may be very dry or mildly sweet and are characterized by intensely fruity-estery, sour and acidic flavors. These pale beers are brewed with unmalted wheat, malted barley, and stale, aged hops. They are very low in hop bitterness. These beers are quite dry and light-bodied.

## **Belgian-Style Fruit Lambic**

These beers, also known by the names Framboise, Kriek, Peche, etc., are characterized by fruit flavors and aromas. The intense color reflects the choice of fruit. Sourness predominates the flavor profile. These flavored Belgian-style lambic beers may be very dry or mildly sweet.

## **English Light Mild**

Range from light amber to light brown in color. Malty sweet tones dominate the flavor profile with little hop bitterness or flavor. Hop aroma can be light. Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity ester level is very low.

## **English Dark Mild**

English dark milds range from deep copper to dark brown (often with a red tint) in color. Malty sweet, caramel, licorice and roast malt tones dominate the flavor and aroma profile with very little hop flavor or aroma.

## **English Brown**

Range from deep copper to brown in color. They have a medium body, and a dry to sweet maltiness dominates with very little hop flavor or aroma. Fruity-ester flavors are appropriate.

## **American Brown**

Range from deep copper to brown in color. Evident hop aroma and increased bitterness. They have medium body. Estery and fruity-ester characters should be subdued, and diacetyl should not be perceived.

## **Classic English Pale Ale**

Golden- to copper-colored and displays English-variety hop character. High hop bitterness, flavor and aroma should be evident. This medium-bodied pale ale has low to medium maltiness. Low caramel is allowable. Fruity-ester flavors and aromas are moderate to strong.

## India Pale Ale

Characterized by intense hop bitterness with a high alcohol content. A high hopping rate and the use of water with high mineral content results in a crisp, dry beer. This golden- to deep-copper-colored ale has a full, flowery hop aroma and may have a strong hop flavor (in addition to the hop bitterness). India pale ales possess medium maltiness and body. Fruity-ester flavors and aromas are moderate to very strong.

The India Pale style was developed so that the ale would not go bad during the 2–3 month voyage by clipper ship to India. The high alcohol content warded off bacteria that otherwise would have spoiled the ale during shipping.



## **American Pale Ale**

Range from golden to light copper color. The style is characterized by American-variety hops used to produce high hop bitterness, flavor and aroma. American pale ales have medium body and low to medium maltiness.

## **American Wheat**

This beer can be made using either an ale or lager yeast. Brewed with 30 to 50 percent wheat, hop rates are higher, and carbonation is lower than German-style wheat beers. A fruity-estery aroma and flavor is typical, but at low levels; however, phenolic, clovelike characteristics should not be perceived. Color is usually golden to light amber, and the body should be light to medium in character. Diacetyl should be at very low levels.

## **English Ordinary Bitter**

Gold- to copper-colored with medium bitterness.

Light to medium body and low to medium residual malt sweetness. Diacetyl and fruity-ester properties should be minimized in this form of bitter.

English Bitters range from golden to copper in color and are well attenuated. Good hop character and mild carbonation traditionally characterize draft-cask versions, but in bottled versions a slight increase in carbon dioxide content is acceptable for all three subcategories.

## **English Best (Special) Bitter**

More robust than ordinary bitter. It has medium body and medium residual sweetness. In addition, the special bitter has more hop character than ordinary bitter.

English Bitters range from golden to copper in color and are well attenuated. Good hop character and mild carbonation traditionally characterize draft-cask versions, but in bottled versions a slight increase in carbon dioxide content is acceptable for all three subcategories.

## **English Strong (Extra Special) Bitter**

Medium to strong hop qualities in aroma, flavor and bitterness. The residual malt sweetness of this richly flavored, full-bodied bitter is more pronounced than in other bitters.

English Bitters range from golden to copper in color and are well attenuated. Good hop character and mild carbonation traditionally characterize draft-cask versions, but in bottled versions a slight increase in carbon dioxide content is acceptable for all three subcategories.

## Scottish Light Ale

Scottish light represents the mildest form of this ale. Little bitterness is perceived. Scottish light ales are light-bodied. Very low hop bitterness is acceptable, and hop flavor or aroma should not be perceived.

Characterized by a rounded flavor profile, Scottish ales are malty, caramellike, soft and chewy. Hop rates are low. Yeast characters such as diacetyl (butterscotch) and sulfuriness are acceptable at very low levels. Scottish ales range from golden-amber to deep brown in color and may possess a faint smoky character. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for draft versions.

## **Scottish Heavy Ale**

Scottish heavy ale is moderate in strength and dominated by a smooth, sweet maltiness balanced with low, but perceptible, hop bitterness. It has medium body, and fruity esters are very low, if evident.

Characterized by a rounded flavor profile, Scottish ales are malty, caramellike, soft and chewy. Hop rates are low. Yeast characters such as diacetyl (butterscotch) and sulfuriness are acceptable at very low levels. Scottish ales range from golden-amber to deep brown in color and may possess a faint smoky character. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for draft versions.

## **Scottish Export Ale**

Scottish export ale is sweet, caramellike and malty.

Its bitterness is perceived as low to medium. It has medium body. Fruity-ester character may be apparent.

Characterized by a rounded flavor profile, Scottish ales are malty, caramellike, soft and chewy. Hop rates are low. Yeast characters such as diacetyl (butterscotch) and sulfuriness are acceptable at very low levels. Scottish ales range from golden-amber to deep brown in color and may possess a faint smoky character. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for draft versions.



## **Porter**

Porters are medium to dark brown (may have red tint) in color. Porters range in flavor from bitter to sweet. The dark color comes from the use of black or roasted malt rather than the roasted barley featured in stouts. The roast malt flavor and aroma character should be evident and can vary from an assertively strong (but not astringent) character to suggestively mild. This is a medium-bodied beer. Fruity esters should be evident and in proportional balance with roast malt and hop bitterness character. Hop flavor and aroma may vary from being negligible to medium in character.

## **English Old Ale/English Strong Ale**

Amber to copper to medium in color, English strong ales are medium- to full-bodied with a malty sweetness. Fruity-ester flavor and aroma, should contribute to the character of this ale. Bitterness should be evident and balanced with malt and/or caramel sweetness. Alcohol types can be varied and complex.

## **Strong Scotch Ale**

Scotch ales are overwhelmingly malty and full-bodied.

Perception of hop bitterness is very low. Hop flavor and aroma is very low or nonexistent. Color ranges from deep copper to brown. The clean alcohol flavor balances the rich and dominant sweet maltiness in flavor and aroma. A caramel character is often a part of the profile. Fruity esters are generally at medium aromatic and flavor levels. A peaty/smoky character may be evident at low levels.

## **Classic Irish-Style Dry Stout**

Dry stouts have an initial malt and caramel flavor profile with a distinctive dry-roasted bitterness in the finish. Dry stouts achieve a dry-roasted character through the use of roasted barley. Some slight acidity may be perceived, but is not necessary. Hop aroma and flavor should not be perceived. Dry stouts have medium body. Fruity esters are minimal and overshadowed by malt, hop bitterness and roasted barley character. Head retention and rich character should be part of its visual character.

## **Foreign-Style Stout**

Foreign-style stouts have an initial malt sweetness and caramel flavor with a distinctive dry-roasted bitterness in the finish. Some slight acidity is permissible and a medium- to full-bodied mouthfeel is appropriate. Hop aroma and flavor should not be perceived. The perception of fruity esters is low. Head retention is excellent.

## **Sweet Stout**

Sweet stouts, also referred as to cream stouts, have less roasted bitter flavor and more full-bodied mouthfeel than dry stouts. The style can be given more body with milk sugar (lactose) before bottling. Malt sweetness, chocolate and caramel flavor should dominate the flavor profile. Hops should balance sweetness without contributing apparent flavor or aroma.

## **Oatmeal Stout**

Oatmeal stouts typically include oatmeal in their grist, resulting in a pleasant, full flavor and smooth profile that is rich without being grainy. Roasted malt character of caramel and chocolate should be evident, smooth and not bitter. Bitterness is moderate - not high. Hop flavor and aroma are optional but should not overpower the overall balance. This is a medium- to full-bodied beer with minimal fruity esters.

## **Imperial Stout**

Dark copper to very black, imperial stouts typically have alcohol contents exceeding 8 percent. The extremely rich malty flavor and aroma is balanced with assertive hopping and fruity-ester characteristics. Perceived bitterness can be moderate, balanced with malt character, to very high in the darker versions. Roasted malt astringency and bitterness can be perceived moderately, but should not overwhelm the overall character. Hop aroma can be subtle to overwhelmingly floral.



## **Traditional Bock**

Traditional bocks are made with all malt and are strong, malty, medium- to full-bodied, bottom-fermented beers with moderate hop bitterness that should increase proportionately with the starting gravity. Hop flavor should be low, and hop aroma should be very low. Bocks can range in color from deep copper to dark brown.

## **German-Style Helles Bock/Maibock**

The German word "helles" means light colored, and, as such, a helles bock is light in color. Maibocks also are light-colored bocks. The malty character should come through in the aroma and flavor. Body is medium to full. Hop bitterness should be low while "noble-type" hop aroma and flavor may be at low to medium levels. Bitterness increases with gravity.

## **Doppelbock**

Malty sweetness is dominant but should not be cloying.  
Doppelbocks are full-bodied and deep amber to dark brown color.  
Astringency from roast malts is absent. Alcoholic strength is high and hop rates increase with gravity.

## **Eisbock**

Deep copper to black. Very alcoholic. Aroma and flavor profile is similar to doppelbock. Traditionally brewed by freezing a doppelbock and removing the resulting ice to concentrate the beer and increase the alcohol content.

## **Munich Dunkel**

These beers have a pronounced malty aroma and flavor that dominates over the clean, crisp moderate hop bitterness. A classic Muenchner dunkel should have a chocolatelike, roasted malt, breadlike aroma that comes from the use of Munich dark malt. Chocolate or roast malts can be used, but the percentage should be minimal. "Noble-type" hop flavor and aroma should be low, but perceptible. Diacetyl is acceptable at very low levels. Fruity esters and chill haze should not be perceived.

## **Schwarzbier**

Dark brown to black. Medium body. 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 fruitiness, esters.

## **Muenchner-Style Helles**

This beer has a relatively low bitterness. It is a medium-bodied malt-emphasized beer, however certain versions can approach a balance of hop character and maltiness. There should not be any caramel character. Color is light straw to golden. Fruity esters and diacetyl should not be perceived.

## **Dortmunder/European-Style Export**

Both starting gravity and medium bitterness are somewhat higher than a Muenchner helles. Hop flavor and aroma are perceptible, but low. The color of this style may be slightly darker, and the body will be more full, but still medium bodied. Fruity esters, chill haze and diacetyl should not be perceived.



## **German Pilsener**

A classic German Pilsener is very light straw/golden color and well hopped. Hop bitterness is high. Hop aroma and flavor are moderate and quite obvious. It is a well-attenuated and medium-bodied beer, but a malty accent can be perceived. Fruity esters and diacetyl should not be perceived. There should be no chill haze. The head should be dense and rich.

## **Bohemian Pilsener**

Pilseners in this subcategory are similar to German Pilseners, however they are slightly more full-bodied and can be as dark as light amber. This style balances moderate bitterness, and "noble-type" hop aroma and flavor with a malty, slightly sweet medium body. Diacetyl may be perceived in very low amounts. There should be no chill haze. The head should be dense and rich.

## **American Lager**

Very light in body and color, American lagers are very clean and crisp and aggressively carbonated. Malt sweetness is absent. Corn, rice or other grain or sugar adjuncts are often used. Hop aroma is absent. Hop bitterness is slight, and hop flavor is mild or negligible. Chill haze, fruity esters and diacetyl should be absent.

## **American-Style Light Lager**

According to Food and Drug Administration regulations, when used in reference to caloric content, "light" beers must have at least 25 percent fewer calories than the "regular" version of that beer. These beers are extremely light colored, light in body and high in carbonation. Flavor is mild, and bitterness is very low. Chill haze, fruity esters and diacetyl should be absent.

## **American Lager/Ale or Cream Ale**

This mild, pale, light-bodied ale is made using a warm fermentation (top or bottom) and cold lagering or by blending top- and bottom-fermented beers. Hop bitterness and flavor are very low. Hop aroma often is absent. Sometimes referred to as cream ales, these beers are crisp and refreshing. A fruity or estery aroma may be perceived. Diacetyl and chill haze should not be perceived.

## **American-Style Premium Lager**

Similar to the American lager, this style is a more flavorful, medium-bodied beer and may contain few or no adjuncts. Color may be deeper than the American lager, and alcohol content and bitterness may be greater. Hop aroma and flavor are low or negligible. Chill haze, fruity esters and diacetyl should be absent.

## **Dry Lager**

This straw-colored lager lacks sweetness and is reminiscent of an American-style light lager. However, its starting gravity and alcoholic strength are greater. Hop rates are low and carbonation is high. Chill haze, fruity esters and diacetyl should be absent.

## **American Dark Lager**

This beer's maltiness is less pronounced, and its body is light. Non-malt adjuncts often are used and hop rates are low. Hop bitterness flavor and aroma are low. Carbonation is high and more typical of an American-style light lager than a European dark lager. Fruity esters, diacetyl and chill haze should not be perceived.



## **Vienna**

Beers in this category are reddish-brown or copper colored. They are light to medium in body. The beer is characterized by malty aroma, slight malt sweetness and clean hop bitterness. "Noble-type" hop aromas and flavors should be low to medium. Fruity esters, diacetyl and chill haze should not be perceived.

## **Maerzen/Oktoberfest**

Maerzens are characterized by a medium body and broad range of color. Oktoberfests can range from golden to reddish-brown. Sweet maltiness should dominate slightly over a clean, hop bitterness. Malt character should be toasted rather than strongly caramel. Hop aroma and flavor should be low but notable. Fruity esters are minimal, if perceived at all. Diacetyl and chill haze should not be perceived.

## **Koelsch**

Koelsch is warm-fermented and aged at cold temperatures (German ale or alt-style beer). Koelsch is characterized by a golden color and a slightly dry, winy and subtly sweet palate. Caramel character should not be evident. The body is light. This beer has low hop flavor and aroma with medium bitterness. Wheat can be used in brewing this beer which is fermented using ale or lager yeasts. Fruity esters should be minimally perceived, if at all. Chill haze should be absent or minimal.

## **Duesseldorf-Style Altbier**

Copper to brown in color, this German ale may be highly hopped (though the 25 to 35 IBU range is more normal for the majority of altbiers from Duesseldorf) and has a medium body and malty flavor. A variety of malts, including wheat, may be used. Hop character may be evident in the flavor. The overall impression is clean, crisp and flavorful. Fruity esters should be low. No diacetyl or chill haze should be perceived.

## **Berliner Weisse**

This is the lightest of all the German wheat beers. The unique combination of a yeast and lactic acid bacteria fermentation yields a beer that is acidic, highly attenuated and very light-bodied. The carbonation of a Berliner weisse is high, and hop rates are very low. Hop character should not be perceived. Fruity esters are evident. No diacetyl should be perceived.

## **Weizen/Weissbier**

The aroma and flavor of a weissbier is decidedly fruity and phenolic. The phenolic characteristics are often described as clove or nutmeg and can be smoky or even vanillalike. These beers are made with at least 50 percent malted wheat, and hop rates are quite low. Weissbier is well-attenuated and very highly carbonated, yet its relatively high starting gravity and alcohol content make it a medium- to full-bodied beer. Bananalike esters are often present. If yeast is present, the beer will appropriately have yeast flavor and a characteristically fuller mouthfeel. No diacetyl should be perceived.

## **Dunkelweizen**

This beer style is characterized by a distinct sweet maltiness, and roasted malt and chocolatelike character, but the estery and phenolic elements of a pale weissbier still prevail. Color can range from copper-brown to dark brown. Carbonation and hop bitterness are similar to a pale South-German-style weissbier. Usually dark barley malts are used in conjunction with dark cara or color malts, and the percentage of wheat malt is at least 50 percent. No diacetyl should be perceived.

## **Weizenbock**

This style can be either pale or dark and, like a bottom-fermented bock, has a high starting gravity and alcohol content. The malty sweetness of a weizenbock is balanced with a clovelike phenolic and fruity-estery banana element to produce a well-rounded aroma and flavor. As is true with all German wheat beers, hop rates are low, and carbonation is high. It has a medium to full body. If dark, a mild roast malt character should emerge in flavor and, to a lesser degree, in the aroma. No diacetyl should be perceived.



## **Bamberg-Style Rauchbier**

Rauchbier should have smoky characters prevalent in the aroma and flavor. The beer is generally toasted malty sweet and full bodied with low to medium hop bitterness. "Noble-type" hop flavor is low, but perceptible. Low "noble-type" hop aroma is optional. The aroma should strike a balance between malt, hop and smoke. Fruity esters, diacetyl and chill haze should not be perceived.

## **Classic-Style Smoked Beer**

Any classic style of beer can be smoked. The goal is to reach a balance between the style's character and the smoky properties.

## **Other Smoked Beer**

Any beer to which smoke flavors have been added.

## **Fruit and Vegetable Beer**

Any beers using fruits or vegetables as an adjunct in either primary or secondary fermentation, providing obvious, yet harmonious, fruit and vegetable qualities. Fruit and vegetable qualities should not be overpowered by hop character. If a fruit or vegetable (such as juniper berry or chili pepper) has an herbal or spice quality, it is more appropriate to enter it in the Herb and Spice Beer category.

## **Classic style Fruit and Vegetable Beer**

Any classic-style beer using fruits or vegetables as part of the flavor profile and providing obvious, yet harmonious, fruit and vegetable qualities.

## **Herb and Spice Beer**

Use of herbs or spices (derived from roots, seeds, fruits, vegetables, flowers, etc.) other than hops to create a distinct character. Under-hopping allows the spice or herb to contribute to the flavor profile.

## **Classic-Style Herb and Spice Beer**

Any classic-style beer using herbs or spices as part of the flavor profile and providing obvious, yet harmonious, herb and spice flavor.

## **Specialty Beer**

Any non-classic style fitting the following description.

Any ale or lager brewed using unusual techniques and/or ingredients other than (or in addition to) malted barley as a unique contribution to the overall character of the beer. Examples of specialty beers include (but are not limited to) beers brewed with honey, maple sap or syrup; worts heated with white-hot stones (Steinbier); and low- or non-alcoholic beers. Examples do not include the use of fruit or herbs, although they can be used to add to the character of other ingredients.



## **Classic-Style Specialty Beer**

Any classic ale or lager to which special ingredients have been added or a special process has been used, (e.g., honey Pilsener, maple porter, sorghum stout, pumpkin pale ale). Brewer to specify classic style.

Any ale or lager brewed using unusual techniques and/or ingredients other than (or in addition to) malted barley as a unique contribution to the overall character of the beer. Examples of specialty beers include (but are not limited to) beers brewed with honey, maple sap or syrup; worts heated with white-hot stones (Steinbier); and low- or non-alcoholic beers. Examples do not include the use of fruit or herbs, although they can be used to add to the character of other ingredients.

## **California Common Beer**

Light amber to copper. Medium body. Toasted or caramel-like maltiness in aroma and flavor. Medium to high hop bitterness. Hop flavor medium to high. Aroma medium. Fruitiness and esters low. Low diacetyl OK. Uses lager yeast. Fermented at warm temperatures, but aged at cold temperatures.

## **Sparkling Traditional Mead**

Effervescent. Dry, medium or sweet. Light to medium body. No flavors other than honey. Honey character in aroma and flavor. Low to medium fruity acidity. Color depends on honey type. Absence of harsh and/or stale character.

## **Still Traditional Mead**

Not effervescent. Dry, medium sweet or very sweet. Light to full body. Honey character in aroma and flavor. Low to medium fruity acidity. Color depends on honey type. Absence of harsh and/or stale character.

## **Sparkling Braggot**

Effervescent. Made with malt. Dry, medium or sweet. Light to medium body. Honey flavors predominate.

## **Still Braggot**

Not effervescent. Made with malt. Dry, medium or sweet. Light to medium body. Honey flavors predominate.

## **Sparkling Melomel**

Effervescent. Light to medium body. Dry, medium or sweet.

Melomel is made with any fruit. Cyser is made with apples and/or apple juice. Pymment is made with grapes. Ingredients should be expressed in aroma and flavor. Color should represent ingredients. Honey character apparent in aroma and flavor. Absence of harsh and/or stale character.

## **Still Melomel**

Not effervescent. Light to full body. Dry, medium, sweet or very sweet.

Melomel is made with any fruit. Cyser is made with apples and/or apple juice. Pymment is made with grapes. Ingredients should be expressed in aroma and flavor. Color should represent ingredients. Honey character apparent in aroma and flavor. Absence of harsh and/or stale character.



## **Sparkling Cyser**

Effervescent. Light to medium body. Dry, medium or sweet.

Melomel is made with any fruit. Cyser is made with apples and/or apple juice. Pymment is made with grapes. Ingredients should be expressed in aroma and flavor. Color should represent ingredients. Honey character apparent in aroma and flavor. Absence of harsh and/or stale character.

## **Still Cyser**

Not effervescent. Light to full body. Dry, medium, sweet or very sweet.

Melomel is made with any fruit. Cyser is made with apples and/or apple juice. Pymment is made with grapes. Ingredients should be expressed in aroma and flavor. Color should represent ingredients. Honey character apparent in aroma and flavor. Absence of harsh and/or stale character.

## **Sparkling Pymment**

Effervescent. Light to medium body. Dry, medium or sweet.

## **Still Pymment**

Not effervescent. Light to full body. Dry, medium, sweet or very sweet.

## **Sparkling Metheglin**

Effervescent. Light to medium body. Dry, medium or sweet.

Metheglin is made with any herbs or spices. Hippocras is made with spices and grapes (spiced piment). Ingredients should be expressed in aroma and flavor. Color should represent ingredients. Honey character must be apparent in aroma and flavor. Absence of harsh and/or stale character.

## **Still Metheglin**

Not effervescent. Light to full body. Dry, medium, sweet or very sweet.

Metheglin is made with any herbs or spices. Hippocras is made with spices and grapes (spiced piment). Ingredients should be expressed in aroma and flavor. Color should represent ingredients. Honey character must be apparent in aroma and flavor. Absence of harsh and/or stale character.

## **Sparkling Hippocras**

Effervescent. Light to medium body. Dry, medium or sweet.

Metheglin is made with any herbs or spices. Hippocras is made with spices and grapes (spiced piment). Ingredients should be expressed in aroma and flavor. Color should represent ingredients. Honey character must be apparent in aroma and flavor. Absence of harsh and/or stale character.

## **Still Hippocras**

Not effervescent. Light to full body. Dry, medium, sweet or very sweet.

Metheglin is made with any herbs or spices. Hippocras is made with spices and grapes (spiced piment). Ingredients should be expressed in aroma and flavor. Color should represent ingredients. Honey character must be apparent in aroma and flavor. Absence of harsh and/or stale character.



## **Still**

Not effervescent. Less than 5.5 percent alcohol by weight (7 percent by volume). Can be dry or sweet. Pale yellow color, must be clear or brilliant. Apple aroma. Light-bodied and crisp apple flavor.

## **Sparkling**

Effervescent but not foamy. May be force carbonated. No head. Less than 6.3 percent alcohol by weight (8 percent by volume). Dry or sweet. Light to medium body, crisp apple taste.

## **New England-Style**

Still or sparkling dry cider. Carbonation must be natural. Between 6.3 and 11 percent alcohol by weight (8 and 14 percent by volume). Pale to medium yellow color. Pronounced apple aroma. Medium to full body. Balanced by drying tannins, but never hot because of excess alcohol. Adjuncts include white and brown sugars, molasses or raisins.

## **Specialty Cider**

Any and all adjuncts and yeasts may be used. Alcohol content must be below 11 percent alcohol by weight (14 percent by volume).

## Purity Law

Beer brewing has been regulated by law in Germany for over 800 years. A long-standing tradition to which all German brewers still remain true today:

Some rulings and decrees before the Purity Law

- \* In 1165 a fine was levied in Augsburg for serving "inferior" beer.
- \* In 1487 Duke Albrecht IV proclaimed a regulation establishing a uniform beer price. "One measure winter beer shall cost one pfennig and a measure summer beer shall cost two pfennigs." Each brewer was required to, from that time on, swear a "PREU-AID" (Brew oath) before the ducal treasurer, whereby he would "use only barley, hops and water for the beer, knowledgeably simmer it and add nothing else nor allow anyone else to add anything." This regulation was originally only decreed for Munich. In 1987 this 500 year old regulation was renewed by the Munich brewers.
- \* 1493 George the Rich of Bayers-Landshut proclaimed a regulation which was extended to all of Bavaria in 1516 by Duke Wilhelm IV. This regulation is well-known as the

## German Beer Purity Law:

### How beer should be served and brewed in summer and winter in the principality

*"Herewith, we decree, order, express and wish, together with the Privy Council, that from this day forth everywhere in the Principality of Bavaria, in the countryside as in the towns and marketplaces, wherever no other specific ordinance applies, from St. Michael's Day until St. George's Day a measure or head of beer shall not be sold for more than one pfennig Munich currency and from St. George's Day until St. Michael's Day a measure shall not be sold for more than two pfennigs of the same currency, nor a head for more than three haller. Violators of this decree shall be punished as prescribed below. Whoever should brew a beer other than Maerzen, is forbidden, under any circumstances, to serve or sell a measure for more than one pfennig. We especially wish that, from this point on and everywhere in the countryside as well as in the towns and marketplaces, nothing is to be added to or used in beer other than barley, hops and water. Whosoever knowingly disobeys this decree will be severely punished by the court having jurisdiction over him by having his barrel of beer confiscated whenever this offense occurs. Whenever an innkeeper buys beer at the prescribed price from any brewery in the countryside as well as in the towns and marketplaces, he is allowed to resell it privately to the lowly peasantry for one haller more than the price of the measure or head of beer stipulated above."*

(Translator's note: "measure" and "head" were units of volume and "pfennig" and "haller" were monetary units in use at that time. "Maerzen" was a somewhat stronger beer brewed in late winter, which is still brewed today.)

Also note that yeast is not mentioned since its existence was not known at the time.

The gist of this decree has been carried forward to the present and is incorporated in the

German Beer Tax Law which, in addition to tax regulations, also contains the demands on the brewers of beer stemming from in the German Beer Purity Law of 1516

Not even a decision of the European Court dated 12 March 1987 has been able to change this. This decision can be summarized as follows:

**"To ensure the free movement of goods within the European Union, beer may also be sold in Germany that does not conform to the German Beer Purity Law. Non-German beer may contain other raw materials, such as unmalted barley, corn, rice or millet, or perhaps additives, but if so, this must be clearly stated on the label."**

Such beer, however, has not been able to make a dent in the German market because the consumer is not willing to buy much of it, but some beers imported into Germany do still contain maize or rice. Most big international brewers, however, have orientated themselves to the desires of the German consumer by brewing according to the Beer Purity Law, at least for the German market.

**"We could be happy if the air was as pure as the beer"**

- Richard von Weizsaecker, former President of the German Federal Republic

Source: German Brewing Industry Public Relations Association (Gesellschaft fuer Oeffentlichkeitsarbeit der Deutschen Brauwirtschaft e.V.)

## A Brief History of Beer



The origins of beer are older than recorded history, extending into the mythology of ancient civilizations. Beer, the oldest alcohol beverage, was discovered independently by most ancient cultures - the Babylonians, Assyrians, Egyptians, Hebrews, Africans, Chinese, Incas, Teutons, Saxons and the various wandering tribes that were found in Eurasia. These ancient peoples have left records to indicate they not only enjoyed their beer, but considered brewing to be a serious and important job.

In recorded history, Babylonian clay tablets more than 6,000 years old depict the brewing of beer and give detailed recipes. An extract from an ancient Chinese manuscript states that beer, or kiu as it was called, was known to the Chinese as early as the 23rd century BCE. Beer was enjoyed by ancient peoples at all levels of society. Of course, some drank with more style than others. For example, the University of Pennsylvania Museum displays a golden straw used by Queen Shubad of Mesopotamia for sipping beer.

With the rise of commerce and the growth of cities during the Middle Ages, brewing became more than a household activity. Municipal brew houses were established, which eventually led to the formation of the brewing guilds. Commercial brewing on a significantly larger scale began around the 12th century in Germany.

Although native Americans had developed a form of beer, Europeans brought their own version with them to the New World. Beer enjoys the distinction of having come over on the Mayflower and, in fact, seems to have played a part in the Pilgrims decision to land at Plymouth Rock instead of farther south, as intended. A journal kept by one of the passengers - now in the Library of Congress - states, in an entry from 1620, that the Mayflower landed at Plymouth because We could not now take time for further search or consideration, our victuals being much spent, especially our beer...

The first commercial brewery in America was founded in New Amsterdam (New York) in 1623. Many patriots owned their own breweries, among them Samuel Adams and William Penn. Thomas Jefferson was also interested in brewing and made beer at Monticello. George Washington even had his own brew house on the grounds of Mount Vernon, and his handwritten recipe for beer dated 1757 and taken from his diary - is still preserved!

- Rich Byrnes, President Fermentat Order of Renaissance Draughtsmen



## **BEER TERMS**

**ALE** - From the Norse -oel-. Fermented at a higher temperature than lager, it has a higher alcohol content, tends to be more full-bodied, and have more bitterness. Primarily English. At one time, most beers were ales. Top fermented.

**AROMA** - Fragrance that derives from the ingredients. May be flowery, sweet, spicy.

**BALANCE**- Harmony of various flavors and aromas.

**BARLEY** - The only grain ever used by brewing purists. The barley of preference, two-row barley, is more flavorful, and more expensive than six-row barley.

**BEER** - Any fermented drink made from malted barley or other grains, plus hops, yeast, and water.

**BITTER** - Tangy or sharp taste produced by the hops. Without bitterness, beer has no zest.

**BOUQUET** - Portion of odor caused by fermentation.

**BRIGHT** - To describe a beers appearance (clarity) or taste.

**CARBON DIOXIDE** - What the bubbles in your beer are made of. Occurs naturally as a by-product of fermentation.

**CREAMY** - The mouth-feel of beer that is infused with small bubbles of natural carbonation.

**DRY** - Not sweet.

**FERMENTATION** - The breakdown of malt, by the yeast, into alcohol and carbon dioxide.

**HOPS** - The flowers of a perennial vine, they add flavor, aroma, and a pleasantly bitter finish to beer. Hops also acts as a natural preservative.

**LAGER** - Beer that is aged. Tends to be lighter, more effervescent in this country. From the German word -lagern- meaning -to rest-. Bottom fermented.

**MALT** - Barley steeped in water until enzyme action converts its starches into sugars. Then it is dried and/or roasted to varying degrees.

**NOSE** - The total sensation of aroma and bouquet.

**PILSNER** - A very pale golden beer invented in the town of Pilsn in Bohemia.

**PORTER** - Similar to Stout but sweeter, darker and maltier. First made in England.

**STOUT** - A very dark brew that gets its color from roasted malt. Creamier, sweeter and maltier than standard ale.

**WORT** - Unfermented beer in its early stages.

- Rich Byrnes, President Fermental Order of Renaissance Draughtsmen

## Beer Care



- . In order to protect beers fresh taste, do not store beer above 80 degrees for an extended period of time.
- . Do not drink beer that cold. If you really want to taste your beer, let it warm up to 45 degrees before drinking. And do not add ice to the glass, it just adds water.
- . Do not sneak beer into the glass on a slant. Pour your beer straight into the glass from a height of 12 inches or so. The high pour beats some of the carbon dioxide out of the brew, giving it a smoother taste. Need I mention that drinking straight out of the bottle is a great waste, unless you want to get drunk.
- . What do you do if your glass runneth over? A little fatty acid will cut the foam down to size. We all have fatty acids on our fingers. In other words, dip your finger into the beer.
- Rich Byrnes, President Fermental Order of Renaissance Draughtsmen

