

Beer Types

Type depends on yeast fermentation process.

Bottom Fermenting

Smooth, fruity taste

Fermented at 45-54°F then aged at 32-39°F Yeast at bottom

Top Fermenting

Strong, robust taste

Fermented at 60-75°F Yeast at top

Color varies, bitter, made with different hops, aka APA, IPA, low malt, refreshing & dry.

Light flavor, brewed with wheat.

Light, bitter flavored lager, Pilsner malts & Noble hops.

Lightly maled, wheat flavor, sometimes sour or tart, cloudy.

Sometimes called Blonde Ale, similar to Pale Ale in flavor without the hoppiness.



Lights

Pale Ale

Pale Lager
Witbier
Light Lager

Pilsner

Wheat
Beer

Golden
Ale

Darks

Dark Ale

Porter

Stout

Imperial
Stout

Rich, malty flavor brewed with darker malts. Caramel-like.

Sweet to bitter, malty, brewed with dark or brown malts.

Mild to strong flavor, brewed with roasted malts or barley.

Mild to strong flavor, considered a strong porter.

What's a Lager?

Lagers are brewed with bottom fermenting yeast that work slowly at around 34 degrees F, and are often further stored at cool temperature to mature. Lager yeast produce fewer by-product characters than ale yeast which allows for other flavors to pull through, such as hops.

What's an Ale?

This beer uses yeast that ferments at the top of the fermentation vessel and typically at higher temperatures than lager yeast, which as a result, makes for a quicker fermentation period (7-8 days or less). Ale yeast are known to produce by-products called esters, which are "flowery" and "fruity" aromas ranging, but not limited to, apple, pear, grass, plum, and prune.

Beer Speak

Aroma

Formed from malts, hops, alcohol, yeast strain

Appearance

Color, headiness & lace on the glass

Flavor

Bitterness, sweetness, herbs or other additives

Mouthfeel

Thick, creamy, carbonated, light, or smooth