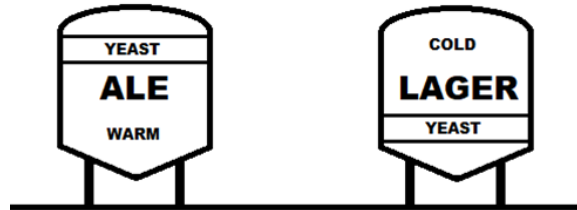


A Beer Cheat Sheet

What are the major types of beers?

* **Ale beers** - use a warm top fermentation method. Some associate ales to Great Britain and Belgium. Specialty flavored beers (vanilla, coffee, pumpkin, etc.) are usually ales. Ales are sometimes referred to as beers without hops. There are about twelve ale categories; Amber/Red, Belgian, Belgian Trappist, Brown, Pale, Porter, Sour, Stout, Strong, Wheat, Specialty ales and those spontaneously fermented.



* **Lager beers** - use a cold bottom fermentation process. Some associate lagers to Germany, Austria and Czechoslovakia. The Germans used to lager “cold store” beer in underground caves. There are five lager categories; Pale, Amber, Dark, Bock and Specialty lagers.

* **Hybrid beers** – also known as mixed beers, use a combination of different processes and added ingredients.

What are the main ingredients of beer?

The German Purity Law (also known as the Reinheitsgebot) of 1516 stated that water, malt, hops, and yeast are the four main ingredients required to call a bier a beer. Other ingredients are called adjuncts or flavorings. This law applied to lager beers.

What are the major styles of beers?

Answers to this question vary but below is a chart to simplify this very difficult question. Some argue that Pilsners and Belgian Lambics are actually 2 more types of beers, neither lagers nor ales. Others argue Stouts and Porters are 2 more types of beers, neither lagers nor ales. It has been said there are over 75 styles of ales and over 25 styles of lagers. The chart below offers some of the most common style classifications.

Ales	Lagers	Hybrids
Amber/Red (American, Belgian, Irish)	American Domestics	Altbier (German “old”)
Berliner Weisse (German, sour)	American Adjuncts (dry, ice, light, malt)	Barley Wine (American, English)
Blond (Belgian)	Bock (German - Dopper, Mai, Weizen)	Barrel Aged Beers
Brown (American, Belgian, English, German)	Dortmunder (a German city)	Bière de Garde (French “beer kept”)
English (bitter, dark, light, mild, old)	Dunkel (German “dark”)	Blonde Ale (American)
Farmhouse or Saison	Helles (German “bright”)	Cream Ale
Flanders (sour Belgian)	Kellerbier (German “cellar”)	Irish Red
German (Roggenbier, Wiessbier)	Licht (German “light”)	Kölsch (German area)
Golden (Canadian)	Märzen (German “March”)	Oktoberfest (German)
Pale (APAs, BPAs, EPAs, IPAs)	Pale	Rye
Porter (American, Baltic, English)	Pilsner (American, German, Bohemian)	Smoked
Russian Imperial Stout	Rice (Japanese)	Sour
Scotch (export, heavy, light)	Schwarzbier (German “black”)	Steam (California Common)
Sours (Lambics, Gueuze, Red, Gose)	Vienna (an Austrian city)	
Stout (dry, milk, oatmeal, sweet)		
Strong		
Trappist (Belgian - Dubbel, Tripel, Quadrupel)		
Wheat (American, German, Belgian)		
Wild		