

Beer Expert

Drop that Keystone Light for something that actually tastes good

Types of beer

Lagers

Lagers have a crisper taste due to their fermentation process. They are fermented for longer at lower temperatures, mellowing the beer and creating a smoother taste.

Ales

Ales are sweet, full-bodied and vary in color depending on the grains used during brewing. Many ales contain hops, which add a bitter flavor to counteract sweetness.

Pilsner
Straw colored, highly carbonated and low in alcohol
ABV: 4.5-5.5%

Oktoberfest
Full-bodied and dark brown, drank in October
ABV: 4.0-7.0%

Porter
Dark and heavy with a burnt flavor
ABV: 4.0-7.5%

Stout
Roasted not malted, sweet with caramel aromas
ABV: 4.0-7.0%

Bock
Sweet and dark, with widely ranging flavors
ABV: 5.5-7.5%

Dunkel
Dark amber, with smooth flavors similar to coffee
ABV: 4.0-6.0%

Amber
Sweet from excess malt and (surprised!) amber colored
ABV: 4.0-7.0%

Irish Ale
Deep red in color, with malty and sweet flavors
ABV: 4.0-6.0%

Key

Beer Name
Description of beer and flavors present
ABV: 0.0-0.0%

Preferred glassware and color of beer

Average alcohol by volume range

Malt-o-meter*

Hop-o-meter**

Not malty / Very malty

Not hoppy / Very hoppy

*Malt-o-meter rates basic malted flavor; however, malted grains are present in most beers and vary widely

**Hop-o-meter rates basic bitterness due to hops

Pale Ale
Malty and hoppy with fruity aromas
ABV: 4.0-7.0%

Indian Pale Ale (IPA)
Extremely bitter and amber colored
ABV: 5.5-7.5%

Wheat
Pale, highly carbonated and commonly fruity
ABV: 4.0-7.0%

What is "malty"?

"Malty" flavor is provided by malted cereal grains, which are sugars that are fermented to create the CO₂ and alcohol content. Malt contributes to beer color, flavor and mouthfeel. Malts make beer **sweet**, but depending on the grain used can also make the beer **darker** and **heavier**. Malts also include richer flavors like caramel and espresso. Porters are known for their malty taste.

What is "hoppy"?

"Hoppy" flavor is provided by—you guessed it—hops. This flower is the **bitterness** that balances the malt's sweetness. The flavor depends on where the hops are grown, but most have a **fruity**, **herbal** or **citrus** flavors. Beers with strong hoppy flavors come from hops being left in the barrel longer. The IPA specifically began with leaving hops in the barrel as beer was shipped from India to England.

Glass Guide

Pint The essential Use for: Anything and everything	Snifter Capture aromas Use for: Stronger ales, like a double IPA, to smell ingredients	Tulip So foamy Use for: Beer that has a very foamy head	Pilsner The bubbly Use for: Pale lagers with lots of carbonation	Weizen Wheat dreams Use for: Wheat beers, to show off color and head	Mug Drink up Use for: Any beer, as long as you want to drink a lot of it

What to try

Like Budweiser?	Like Guinness?	Like Blue Moon?	Like Heineken?
This amber lager with a subtle caramel sweetness is a staple for summer days	With strong caramel and chocolate flavors, this porter is one of the best around	Soft taste and slight citrus flavors makes this wheat beer easy to drink	A Czech-style pilsner that is light, smooth and refreshing