

Guide to Beer

Integrated with mythology and discovered independently by most ancient civilizations, the earliest records we do have tell us that beer has been heartily appreciated for as long as it's been talked about and brewing it has been deemed a most serious and important job. Very little, if anything, has changed.

Beer styles fall into two major categories based on the type of fermentation: top (Ales) and bottom (Lagers). There are a number of sub-categories that fall under these two main styles, with variations in maltiness, hoppiness, carbonation, color, etc. Some of the nuances are elegant and subtle, while others harsh your palate into submission. Discovering them is fun. And that's why we've put together this brief overview of beer styles and suggested food pairings to whet your palate for the exploration of lifetimes: Beer.





On Enjoying Beer

- Do not drink beer too cold, if you really want to taste it. Let your brew warm up to 45-50° F.
- There are times when drinking out of the bottle is the only option - by all means. But in order to enjoy the full character of a beer - color, aroma, head formation and taste - pour it in a glass.
- Foam mustaches are fun, but not necessarily fitting. So stick your fingers in it. Seriously. Fatty acids on your fingers will cut runaway foam.
- In order to protect freshness and taste, do not store beer above 80° for an extended period of time.








Ale










Ale is a category of alcoholic beverage (now largely synonymous with beer) brewed from hops and barley malt using top-fermented yeast. It is generally processed at higher temperatures than lager beer and is typically stronger with more pronounced bitter flavor because of the hops.

Style	Alc. Levels	Balance	Profile	Food Pairing
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<p>Pale Ale</p> 	4-7%	<p>Maltiness</p>  <p>Hoppiness</p>  <p>Alc. Level</p> 	<p>Deep golden to copper in color, Pale Ales boast malty sweetness balanced by hoppy bitterness.</p>	<p>Shepherd's Pie; Burgers</p> <p>Cheese: Cheddar; Camembert; Stilton</p>
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Ale (Continued...)

Style	Alc. Levels	Balance	Profile	Food Pairing
<p>India Pale Ale (IPA)</p> 	5-7.5%	<p>Maltiness</p>  <p>Hoppiness</p>  <p>Alc. Level</p> 	<p>Light amber to copper in color, IPAs have a markedly hoppy aroma and flavor with ample maltiness.</p>	<p>Curries; Tikka Masala; Carrot Cake; Crème Brûlée</p> <p>Cheese: Gorgonzola; Cambozola</p>
<p>Blonde Ale</p>	4-7%	<p>Maltiness</p>  <p>Hoppiness</p>  <p>Alc. Level</p> 	<p>Pale straw to rich gold in color, Blonde/Golden Ales have a smooth, malty sweetness with balanced bitterness on the palate. They are crisp and dry.</p>	<p>Chicken; Salads; Bratwurst; Salmon</p> <p>Cheese: Queso Fresco; Monterey Jack; Pepper Jack</p>

				
Brown Ale 	4-8%	Maltiness  Hoppiness  Alc. Level 	Deep amber to dark brown in color, Brown Ales are malty, balanced with hints of caramel and chocolate with light to medium hop presence.	Pork Florentine; Sausages with Peppers; Grilled Salmon; Chicken Satay; Pecan Pie Cheeses: Aged Gouda; Aged Cheddar; Colby
American Pale Wheat Ale 	5-7.5%	Maltiness  Hoppiness  Alc. Level 	Pale straw to golden in color, American Pale Wheat Ales have hop character that ranges from low to high, but generally with moderate bitterness. They're refreshing and slightly tart with citrus aromas.	Seafood (Seared Scallops, Sauteed Shrimp); Sushi; Grilled Vegetable or Chicken Cheese: Buffalo Mozzarella

Ale (Continued...)

Style	Alc. Levels	Balance	Profile	Food Pairing
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Dark Wheat Ale
(Dunkel Weizen)



4-7%

Maltiness



Hoppiness



Alc. Level



Brown to garnet in color, Dark Wheat Ales are often cloudy with flavors of caramel and toasted malt. In some European versions, banana notes are prevalent.

Substantial Salads; Roasted Chicken; Roasted Pork; Sausages

Cheese: Chevre; Smoked Gouda Pepper Jack

Amber/Red Ale



4-7%

Maltiness



Hoppiness



Alc. Level



From amber to deep red in color, Amber Ales tend to focus on malts with toasted, sweet caramel notes and citrusy aromas. They generally have a smooth finish.

Chicken; Seafood; Burgers; BBQ Ribs; Spicy Dishes

Cheese: Feta; Port-Salut; Sharp Cheddar

Hefeweizen



4-7%

Maltiness



Hoppiness



Alc. Level



Gold to amber with a cloudy appearance, Hefeweizens are unfiltered, lightly hopped, lightly malted, and the yeast produces unique flavors and aromas of bananas and cloves.

Weisswurst (White Sausages); Cured Meats; Salads; Sushi; Seafood

Cheese: Goat's Milk Chevre or Feta; Edam

Belgian Style Witbier

4-7%

Maltiness



Hoppiness



Pale gold in color, Belgian Style Witbier is unfiltered ale with orange and other citrus flavors. It's always spiced, generally with coriander and orange peel, and has a crisp and tangy finish.

Seafood (Linguine with Clams, Steamed Mussels); Salads with Goat Cheese & Citrus Dressings















Alc. Level



Cheese: Feta; Herb Spreads; Mascarpone






Ale (Continued...)








Style	Alc. Levels	Balance	Profile	Food Pairing
Extra Special/Strong Bitter (ESB) 	4-7%	Maltiness  Hoppiness  Alc. Level 	From golden straw to dark amber, ESBs boast a malty sweetness with toasted and fruity accents balanced by hoppy bitterness.	Roast Chicken; Pork; BBQ Meats; Battered Fish Cheese: Brie; Gouda; Havarti; Asiago
Oatmeal Stout 	4-7%	Maltiness  Hoppiness  Alc. Level 	Dark chocolate colored, Oatmeal Stouts are medium-to full-bodied with an unreal smoothness and sweetness from the addition of oats and mash. Malt and hop character varies, but chocolate and coffee flavors are prevalent.	Barbecued Beef; Corned Beef; Mussels; Clams Cheese: Dubliner, Brie, Gouda, Swiss

Fruit Lambic 	3-7%	Maltiness  Hoppiness  Alc. Level 	Golden amber to dark cherry in color (depends on fruit used for secondary fermentation), Fruit Lambics have low malt and hop characters that allow the fruit to consume the palate.	Aperitif; Salads; Chocolate Desserts; Cherry Pies; Banana Fritters Cheese: Camembert; Stilton with Apricots
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Lager








From the German word lagern, which means "to rest," these are aged beers. They are bottom fermented (i.e. left to rest until the sediment from fermentation has settled). Then they are carbonated and bottled. A sparkling, effervescent brew, Lagers are best served chilled.

Style	Alc. Levels	Balance	Profile	Food Pairing
Lager 	4-6%	Maltiness  Hoppiness  Alc. Level 	Light gold to straw in color, Lagers have low hops and malt characteristics that are well balanced with a crisp, dry finish.	Enchiladas, Quesadillas, Taquitos, Cod Cheese: Pepper Jack
Light Lager	2.5-5%	Maltiness 	Lightly golden in color, Light Lagers are the typical "thirstquenching refresher." They have low malt and	Tom Yam Soup; Spring Rolls; Salads





		<p>Hoppiness</p>  <p>Alc. Level</p> 	hop flavors and a light, dry body	Cheese: Pepper Jack
<p>Vienna Lager</p> 	3.5-6.5%	<p>Maltiness</p>  <p>Hoppiness</p>  <p>Alc. Level</p> 	<p>Reddish brown or copper in color, Vienna Lagers are medium-bodied with subtle hops and mild malt characteristics. The finish is crisp with slight residual maltiness.</p>	<p>Enchiladas, Tacos, Pizza, Sausages, Chicken</p> <p>Cheese: Pepper Jack</p>

Lager (Continued...)

Style	Alc. Levels	Balance	Profile	Food Pairing
<p>Amber/Dark Lager</p> 	4-6%	<p>Maltiness</p>  <p>Hoppiness</p>  <p>Alc. Level</p> 	<p>Amber to dark brown in color, Amber Lagers boast a malty sweetness that is well balanced with low, dry hoppiness.</p>	<p>Margherita Pizza; Pasta with Marinara or Sundried Tomatoes; Lasagna; Grilled Chicken</p> <p>Cheese: White Cheddar; Jack</p>
Pilsner	4.5-5%	<p>Maltiness</p> 	<p>Very light straw to golden in color, Pilsners</p>	<p>Chicken; Salads; Salmon;</p>

		<p>Hoppiness</p>  <p>Alc. Level</p> 	<p>have pronounced spicy herbal or floral aromas (can feel harsh on the palate). Their finish has a citrus-y, zest-hop bitterness.</p>	<p>Tuna</p> <p>Cheese: Pepper Jack; Mild White Cheddar</p>
<p>California Common/Steam Beer</p> 	4-6%	<p>Maltiness</p>  <p>Hoppiness</p>  <p>Alc. Level</p> 	<p>Light amber to tawny in color, Common/Steam beers are mediumbodied with mild malty character, subtle fruitiness and assertive hop bitterness.</p>	<p>BBQ; Roast Pork; Chicken; Shellfish</p> <p>Cheese: Sharp Cheddar; Edam; Blues</p>

Lager (Continued...)

Style	Alc. Levels	Balance	Profile	Food Pairing
<p>Oktoberfest/Märzen</p> 	4-7%	<p>Maltiness</p>  <p>Hoppiness</p>  <p>Alc. Level</p> 	<p>Dark copper in color, Märzen are full-bodied, mildly hopped and boast complex malty character with rich and toasty notes.</p>	<p>Roasted Chicken, Sausages, Pork, Enchiladas</p> <p>Cheese: Pepper Jack</p>
<p>Bock</p>	5.5-7.5%	<p>Maltiness</p>	<p>Dark amber to brown in color, Bocks are stronger</p>	<p>Slow Roasted</p>



Hoppiness



Alc. Level



than your typical lager. They express robust malt character with assertive hop bitterness that balances, but does not get in the way. They have rich, sweet caramel and warm, toasty flavors.

Pork; Sausages;
Cold Cuts

Cheese:
Camambert;
Fontina