

# THE BEER GUIDE



## Pint

**The Essential**  
Use for: Anything and everything.



## Snifter

**Aroma Capturer**  
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.

## BEER BASICS

Preferred glassware 

**Beer Name**  
Description of the beer and flavors present.

ABV: 0.0-0.0%

 — Malty Taste\*  
 — Bitterness\*\*

\*Rates basic malted flavor, however, malted grains are present in most beers and vary widely.

\*\*Rates basic bitterness due to hops.

## ALE

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



## Porter

Dark and heavy with a burnt flavor.

ABV: 4.0-7.5%



## Stout

Made with roasted malt, sweeter with caramel aromas.

ABV: 4.0-7.0%

## LAGER

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



## Amber

Sweet from excess malt and (surprise) amber colored.

ABV: 4.0-7.0%



## Irish Ale

Normally red in color, with sweet malty flavors.

ABV: 4.0-6.0%



## Pilsner

Straw color, highly carbonated and low in alcohol.

ABV: 4.5-5.5%



## Oktoberfest

Full-bodied and dark brown, enjoyed in the fall.

ABV: 4.0-7.0%



## Pale Ale

Malty and hoppy with fruity aromas.

ABV: 4.0-7.0%



## India Pale Ale

Extremely bitter and amber colored.

ABV: 5.5-7.5%



## 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%



## Wheat

Pale, highly carbonated and often fruity.

ABV: 4.0-7.0%

## MALTY?



## HOPPY?

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

"Hoppy" flavor is comes from - you guessed it - hops. This flavor is the bitterness that balances the malt's sweetness. The exact flavor depends on where the hops are grown, but most have a fruity, herbal or citrus flavor. Beers with strong hop flavor come from hops being left in the barrel longer. IPAs were actually created when, in the 1700s, hops were added to more typical beers to act as a preservative during shipping between England and India.