

# Beer Descriptions

## Bock

Bocks are a specific type of strong lager historically associated with Germany and specifically the town of Einbeck. These beers range in color from pale to deep amber tones, and feature a decided sweetness on the palate. Bock styles are an exposition of malt sweetness that is classically associated with Bavarian malt. Alcohol levels are quite potent, typically at 5-6% alcohol by volume. Hops aromas are generally low, though hops bitterness can serve as a balancing factor against the malt sweetness. Many of the beer's labels feature some reference to a goat. This is a play on words in that the word "bock" also refers to a male goat in the German language. Many brewers choose to craft these beers for consumption in the spring (often called Maibock) or late winter, when their warmth can be fully appreciated.

## Doppelbock

This is a subcategory of the bock style. Doppelbocks are extra strong, rich and weighty lagers characterized by intense malt sweetness with a note of hops bitterness to balance the sweetness. Color can vary from full amber to dark brown and alcohol levels are typically high at 7-8% alcohol by volume.

## Hefe Weizen

Weizen beer is a top fermenting beer style that originates from southern Germany, particularly Bavaria, and is brewed with at least 50% wheat in the mash. Hefe Weizens are refreshing, lightly carbonated beers ideal for quenching summer thirsts. They undergo secondary fermentation, often in the bottle, and the yeast strains used for this purpose impart a spicy, clover like flavor. Hefe (the German word for yeast) on the label denotes that the bottle contains yeast sediment. Alcohol content is typically 5-5.5% alcohol by volume, giving these beers a medium to medium-full body. Hops flavors play a very insignificant role in the flavor profile.

## India Pale Ale

India Pale Ales are a deep gold to amber in color and are usually characterized by floral hops aromas and distinctive hops bitterness on the finish. India Pale Ales were originally brewed by British brewers in the 19<sup>th</sup> Century, when British troops and colonizers depended upon supplies of beer shipped from England. Standard ales did not survive the journey; hence brewers developed highly hopped ale that would survive shipment in casks to their largest market which was India. In the United States, brewers often use a Pacific Northwestern hops variety that tones down the bitterness but provides a hugely aromatic hops accent.

## Lager

Amber lagers are a vaguely defined style of lager much favored by the United States lager brewers. They are darker in color, anywhere from amber to copper hued, and generally more fully flavored than the standard pale lager. Caramel malt flavors are typical and hops flavors vary considerably from one brewery to the next. Alcohol levels are generally a maximum of 5% alcohol by volume.

## Oatmeal Stout

This brew contains a small proportion of oats used in place of roasted malt, which has the effect of enhancing the body and mouth feel. They were originally brewed by the British in the earlier part of this century, when stouts were thought of as a nutritious part of the everyday diet. After having fallen from favor, the style was revived by the British brewer Samuel Smiths in the early 1980's. They tend to be highly flavorful with a variety of textures and sometimes a hint of sweetness.

## Pale Ale

Pale Ales tend to be fuller-bodied with a more assertive character on the palate than the standard bitter. Despite the name, pale ales are not pale but, in fact, are more of an amber hue. The United States version of the pale ale is crisper and one can generally taste the additional hops.

## Pale Lager

Pale lagers are the standard international beer style as personified by products from Miller to Heineken. This style is the generic spin-off of the pilsner style. Pale lagers are generally light to medium bodied with a light to medium hops impression and a clean, crisp malt character. Alcoholic content is typically 3.5-5% alcohol by volume.

## Pilsner

Pilsner styles of beer originated from Bohemia in the Czech Republic. They are medium bodied to medium-full bodied and are characterized by high carbonation and tangy hops that impart floral aromas and a crisp bitter finish. Alcohol content is typically around 5% alcohol by volume.

## Porter

Porters are red-brown to black in color, medium to medium-full bodied, and are characterized by a flavor profile that can vary from subtle dark malts to fully roasted smoky flavors. Roasted malts should provide the flavoring character, rather than roasted barley as is used with stouts.

## Stout Beer

Stout beers are very dark, almost black and feature a heavily roasted flavor profile. This is achieved by brewing with malt that has been kilned until it resembles burnt toast. Although not always considered ales by consumers these beers use top fermenting yeasts and as such are members of the ale family. The term "stout" was originally used to denote the strongest and weightiest beers in a brewer's portfolio.

