

guide to beer types

BEER STYLE	DESCRIPTION	FOOD PAIRINGS
AMBER HYBRIDS <i>Pint Glass</i>	Amber Hybrid Beers are beers that combine some characteristics of ales and lagers into one brew. Often more aggressive in flavor than their Light Hybrid cousins, Amber Hybrids make more use of darker malts and can be more assertively hopped as well as darker in color.	Amber Hybrids are great beers with salads, red meat and smoked meats of all kinds. Pork dishes are also a good pairing with these beers and we prefer earthy or tangy cheeses with them like camembert, edam or feta.
AMBER LAGERS <i>Pilsener Glass</i>	Amber Lagers are a specialty of central and eastern Europe. Malty and rich in taste, they are popular with many non-beer drinkers! The Oktoberfest beers are among the most popular Amber Lagers and are a must during the Oktoberfest season, which starts in mid-September.	Amber Lagers pair well with barbecue, poultry, and many beef dishes. Latin American and German foods work well, as well as smoked meats.
AMERICAN ALES <i>Pint Glass</i>	American Ales are usually bigger interpretations of the classic European Pale and Brown styles, featuring more malt and hops. American Ambers (also called Red Ales) are the most original style in this category and feature a strong, but balanced, combination of malt and hops.	American Ales complement sharp cheeses, poultry, fish and beef dishes. Amber Ales are also terrific with BBQ and smoked or grilled meats.
BELGIAN & FRENCH <i>Tulip Glass</i>	Belgians have been master brewers for centuries. Sharing a border with France, the beer culture has developed a very distinct and sometime wine-like character. Belgian Ales like Witbiers, Saisons and Belgian Pales boast complexities to rival most wines, and typically cost a lot less!	Belgian & French Ales work with a wide range of dishes. Witbiers (white ales) work wonderfully with salads while Belgian Pales work well with meat and fish.
BELGIAN STRONG <i>Tulip or Chalice</i>	Belgian brewers can be subtle, but Belgian Strong Ales are examples of extreme beers that are usually very high in alcohol content. High alcohol contents in Dubbels, Tripels, Blondes and Dark Strong Ales are achieved with the addition of sugar to the fermentation process.	Belgian tripels are great with poultry, pork and sharp cheeses. Belgian dubbels are wonderful with beef, chocolate, buttery cheeses and strong cheeses.
BOCK BEERS <i>Pilsener Glass</i>	Bock Beers are stronger than average lagers that are typically amber to dark in color. Bock Beers are traditionally brewed in Germany and signal the end of winter and suggest the coming of warmer weather.	Bock beers pair well with German foods, earthy cheeses like Camembert and Fontina and can be terrific with chocolate or game.
DARK LAGERS <i>Pilsener Glass</i>	Dark Lagers are dark because of the liberal use of roasted malts. Malty is the best way to describe the dominant taste, but some Dark Lagers also make liberal use of hops as well.	Dark Lagers pair well with barbecue, poultry, and many beef dishes. Latin American and German foods work well, as well as smoked meats.
ENGLISH BROWN <i>Pint Glass</i>	English Brown Ales often have an initial malty sweetness followed by a moderate caramel flavor. England is the original home of English Brown Ales, though Americans have embraced them and created a more robust version of them known as American Brown Ales.	Brown Ales are terrific with many red meats and nutty cheeses. They are also exceptional with BBQ, pork and grilled meats.
ENGLISH PALE ALES <i>Pint Glass</i>	Most beers of this style are known as "bitters" in England. English Pale Ales feature earthy British hops like East Kent Goldings that do not completely dominate the malt, as they sometimes do in American Pale Ales. English Pale Ales are flavorful, yet low to medium alcohol beers.	Pale Ales go great with big fare like grilled burgers or combination pizzas, as well as lighter fare like sushi and green salads.
FRUIT BEERS <i>Pint Glass or Flute</i>	Fruit Beers are flavored with fruits or fruit syrups. The ale itself is typically well balanced and light on flavor to allow the fruit itself to be the dominant taste. Many different kinds of fruits are used.	Fruit Beers are sometimes great as aperitifs or as desserts, by themselves or with cakes and pies. Lighter fruit beers can be a wonderful pairing with salads before a meal.

Beer Types. Ales. Brewed with top fermenting yeast at cellar temperature, ales are fuller-bodied, with nuances of fruit or spice and a pleasantly hoppy finish. If you've been sipping Bud since you were but a wee lad or lass, there's a whole world of beer styles you're missing out on. Even if you think. Whether you're new to beer or just wanted to brush up, here's your guide to different beer types and brands, from IPAs to lager. Beer is the best place to learn about, from brewing and chemistry to details on dozens of popular beer styles. Read our beer guide now!. So, we compiled a comprehensive list of the different types of beer and a new beer service, brush up on your knowledge with our guide to the. That said, all beer more or less falls under the banner of four different types and a general range of styles. Check out our guide to beer types. Craft beer has taken the world by storm and the different types of beer have become more interesting AND more confusing. So let's take at what they all are. Beer style is a term used to differentiate and categorize beers by various factors including of world beers into defined categories is largely based on the work done by writer Michael Jackson in his book *The World Guide To Beer*. Beer Styles How to Review a Beer Glassware for Beer How to Store Beer How to Pour Beer How to Taste Beer Beer & Brewing Terminology Hop Guide . Beer style descriptions for brewers and beer competition organizers by the Ale Style; British Origin Ale Styles; Ordinary Bitter; Special Bitter or Best Bitter; Extra. Since styles keep evolving as brewers keep innovating, these guidelines are periodically reviewed and updated. Beer Style Guidelines. INTRODUCTION 1. Here are 7 of the most common types of beers you'll encounter, a brief intro to them, as well as some of my personal fave recommendations. A three part craft beer guide series exploring the craft trend. In Part 1 we break down different styles of beer from around the world. A How-To Guide to Beer Excellence There are many distinct styles of beer within the lager and ale families: for example, pilsner is one of the most popular. There are several bitter styles, but the primary difference between the varieties of this particularly British brew is strength, and all tend to share a classic copper. When I began to plan this series of beginner's guides to the world's most famous beer styles, I was pumped. I would get to shine light on the underappreciated.

[\[PDF\] adobe encore cs6 trial](#)

[\[PDF\] uniden udwc23 camera](#)

[\[PDF\] shark super steamer troubleshooting](#)

[\[PDF\] firex kidde carbon monoxide](#)

[\[PDF\] sierra nevada travel guide](#)

[\[PDF\] ev eliminator subwoofer](#)

[\[PDF\] boba wrap instructions video](#)