

# The Categories: Beer Types/Styles

## **Ales (Hops)**

Brewed with top fermenting yeast at cellar temperature, ales are fuller-bodied, with nuances of fruit or spice and a pleasantly hoppy finish. Generally robust and complex with a variety of fruit and malt aromas, ales come in many varieties. They could include Bitters, Mild's, Abbey Ales, Pale Ales, Nut Browns, etc.

Ales are often darker than lagers, ranging from rich gold to reddish amber. Top fermenting, and more hops in the wort gives these beers a distinctive fruitfulness, acidity and pleasantly bitter seasoning. Ales have a more assertive, individual personality than lager, though their alcoholic strength is the same.

## **Lagers**

Lager originates from the German word lager which means 'to store' – it refers to the method of storing it for several months in near-freezing temperatures. Crisp and refreshing with a smooth finish from longer aging, lagers are the world's most popular beer (this includes pilsners).

A lager, which can range from sweet to bitter and pale to black, is usually used to describe bottom-fermented brews of Dutch, German, and Czech styles. Most, however, are a pale to medium color, have high carbonation, and a medium to high hop flavor. Examples include Hefeweizen, Amber/Red Lagers, etc.

## **Stouts & Porters (Dark & Malty)**

There's very little distinction between a Porter and a Stout, but they do have their differences.

Porter is a dark, almost black, fruity-dry, top fermenting style. An ale, porter is brewed with a combination of roasted malt to impart flavor, color and aroma. Stout is also a black, roast brew made by top fermentation.

Stout, not as sweet to the taste, features a rich, creamy head and is flavored and colored by barley. Stouts often use a portion of unmalted roasted barley to develop a dark, slightly astringent, coffee-like character.

## **Specialty**

These are pretty unique beers and include fruit / vegetable beers, herbed or spiced beer, honey beer, smoked beer, etc.