



BEERFEST GLOSSARY

Q: HOW MANY “TYPES” OF BEER ARE THERE?

A: TWO—ALES AND LAGERS.

What’s the difference? Yeast. All beers are essentially one or the other (kind of like red vs. white wines). This is the most important distinction for the 2 basic types of beer.

ALES (TOP FERMENTATION YEASTS)

By far the older of the two types of beer, ale production can be traced back more than 5000 years. The word “Ale” comes from the German word *alt*, meaning old or aged. Like red wines, they are fermented and served at warmer (room) temperatures, usually yielding more intense flavor profiles. Depending on the brewing style, they can be their best when very young (a couple of weeks) to very old (several years).

LAGERS (BOTTOM FERMENTATION YEASTS)

Lagers have only been around for several hundred years and were not even fully understood until after the invention of the microscope. The yeast strains that make them were originally propagated on accident. Like white wines, they are fermented and served at cooler (cellar) temperatures. This limits the formation of esters and other fermentation by-products, producing a clean flavor. Lagers are the most popular big-brewery beers in America, although the version most often consumed here is nothing like the European counterparts.

STYLES VS. TYPES

While there are only 2 types of beer, there are dozens of brewing styles. First, each brewing style is typically either an ale or a lager. Beyond that styles are defined by color, strength, bitterness, ingredients, special treatments such as wood-aging, and in some cases geography.

**FOLLOWING
IS A GENERAL SUMMARY
OF COMMON BREWING
STYLES. IT IS ARRANGED BY
COUNTRY BUT INCLUDES
ALE & LAGER
AS WELL**



TRAPPIST BIERS (ale)

This term is properly applied only to a brewery in a monastery of the Trappists, one of the most severe orders of monks. This order was established at La Trappe, in Normandy. There are seven Trappist breweries, six in Belgium and one just across the Dutch border. Trappists who left France after the turbulence of the Napoleonic period established all of them. The Trappists have the only monastic breweries in Belgium, all making strong ales with a re-fermentation in the bottle. They do not represent a style, but they are very much a family of beers. The Breweries: Westvleteren, Rochefort, Orval, Westmalle, Achel, Chimay, and La Trappe.

ABBEY STYLES: The term “Abbey ale” refers more to a relationship with a monastery than it does with a specific beer style. Many/most “Abbey Ales” were at one time brewed in monasteries, like the Trappist Ales of today. Primary beer-styles are Singles/Blondes, Dubbels/Bruins, and Tripels

ABBEY BLONDE/SINGLE (ale)

Also often referred to as a blonde, singles tend to be the lightest in alcohol. They are usually under 6.5% ABV. Often golden, bottle conditioned, and just a bit dry.

ABBEY DUBBEL/BRUIN (ale)

Dubbels tend to be darker in color, but vary in strength and flavor profile. Largely malt forward with roasty qualities, typically ranging from 6.5% to 8% ABV.

ABBEY TRIPEL (ale)

Tripels are superb strong beers that are very light in color. Probably the most pervasive style of the Abbey Ales, tripels are usually over 8% ABV. While it remains debated, it’s been written that historically, tripels used three times the normal amount of malt (dubbels twice as much, etc.). Tripels can be very dry to very sweet, showing more range within their style than the other Abbey Ales.

Seattle International Beerfest

The 3 signatures of the style are light color, lots of bubble, and a healthy dose of alcohol.

ABBEY QUADRUPPEL (ale)

Quadrupel is a Belgian style ale of great strength with bolder flavor compared to its Dubbel and Tripel sister styles. Typically a dark, full bodied beer with a rich malty palate. Low bitterness. They are basically Belgian Strong Dark ales. Like the other strong ales, expect an ABV range of 10%-14%.

BELGIAN IPA (ale)

A New World Ale brewing style inspired by American IPA’s and Double IPA’s. It started with Belgian brewers brewing hoppy pale colored ales for the US market exclusively, but there’s been an increase of Belgian IPAs being brewed by American brewers as well. Generally the beers are golden in color and finished with Belgian yeast strains (bottle-conditioned) and the hops employed tend to be American. You’ll generally find a cleaner bitterness vs. American styles, and a pronounced dry edge (very Belgian), often akin to an IPA crossed with a Belgian Tripel. Alcohol is on the high side, around 9%.

BIÈRE DE GARDE, FRENCH/BELGIAN (ale mostly, sometimes lager)

French style, though often found in parts of Belgium. Often bronze or amber. Originally a strong, top-fermenting, bottle-conditioned beer intended for laying down. May have caramel flavors from long boil. Today, often bottom fermented and filtered. 5%-7.5% ABV.

FLANDERS RED (ale)

Flanders Red, a signature style from West Flanders, is typically a light-bodied beer with reddish-brown colors. They are famous for their distinct sharp, fruity, sour and tart flavours which are created by special yeast strains. Very complex beers, they are produced under the age old tradition of long-term cask aging in oak and the blending of young and old beers. Some examples do actually have fruit in them, usually cherries.

FLEMISH OUD BRUIN (ale)

This classic style, also from Flanders Belgium, combines malty sweetness with a sourness gained from several months of maturation (usually in metal tanks). The most complex examples have a secondary fermentation in the bottle. Oudenaarde is the most famous producing town, located in East Flanders. Oudenaarde’s water is low in

calcium & high in sodium carbonate, which gives a particularly textured character to the beers. Typically, Oud Bruins come in 3 ages and strengths.

GUEUZE (ale)

Acidic sour power!. Unmalted, raw wheat is a unique & key ingredient. The carbonation is achieved by blending young Lambic (typically six months old) with more mature vintages (two to three years). The residual sugars in the young Lambic and the yeasts that have developed in the old cause a new fermentation. The most traditional examples will usually have the endorsement label of the organization De Objectieve Bierproevers. References to "old" (oud, vieux, vieille) on the label indicate a minimum of six months and a genuine Lambic process. Without these legends, a Lambic may have been "diluted" with a more conventional beer.

LAMBIC, FRUIT (ale)

A spontaneous fermented unblended ale that is indigenous to the Senne Valley of Belgium, a large portion of raw, unmalted wheat brings out the crispness, though the flavor is dominated with a unique tartness from the wild yeast and bacteria that inoculate the brew from both airborne and tainted barrels that they ferment in. The fruit comes later, an excellent compliment to acidity of the lambic beer style. Cherry, Raspberry, Peach, and Cassis are common flavors. In the traditional method, the fruit is added during the maturation of the beer, causing a further fermentation. The best of Belgian fruit beers have the dryness of pink Champagne, rather than the sweetness of a soda-pop. It is the world's oldest brewing method which is still practiced commercially today.

NON-LAMBIC, FRUIT (ale)

There are many examples of fruit & vegetable beers that are not lambic. Their range in color, flavor, and alcohol content is varied, though most are ales. They typically are more fruit-forward, hiding the malt profile of the core beer.

PALE ALE, BELGIAN (ale)

Initially brewed to compete with Pilsners during the WWII time frame, Belgian Pale differ from other regional Pale Ale varieties by traditionally being less bitter, using aged hops for a delicate hop finish, and boasting sweetish to toasty malt overtones. Flavors and aromas will vary. Some have natural spice characters from yeast and hops, while

others are spiced.

SAISON, BELGIAN (ale)

Saison has no clear definition with respect to raw materials and processes. It is an instance where a number of beers from a certain region are broadly similar in character and use the same designation on their labels. Today they are loosely identified by a few parameters: 5% - 7% ABV, and regarded as "light" summer specialties. They are usually amber to orange in color, and often quite dry, with a citric, peppery, quenching quality. This can be attributed to hard water, heavy hopping, spicing, or deliberate souring. This style was once a poor-man's blend of several beers, designed to be a thirst-quencher for local farm workers. Saisons are largely local to the French-speaking part of the country, especially the western part of the province of Hainaut. The style does not exist in the Flemish-speaking part of the country. Saisons were regarded as a distinct family of beers by brewing scientists in the late 1800s and early 1900s. These beers were originally produced to a variety of strengths, including "children's", "family", "double", and "royal".

STRONG ALE, DARK (ale)

On the same path as the Belgian Dark Ale but obviously higher in alcohol with more of an all around character. The alcohol character can be deceivingly hidden or can be very bold and in your face. Look for lots of complexity within a delicate palate. Hop and malt character can vary, most are fruity and some many have mild dark malt flavors. Phenols will range from minimal to high and most will be light on the hops. All in all most are spicy and alcoholic. 7.5% - 15% ABV

STRONG ALE, PALE (ale)

Like a Belgian Pale Ale, the strong versions will also be pale to golden in color. What sets them apart is a much high alcohol content, that can range from hidden to spicy to devastatingly present. Expect a complex and powerful ale, yet delicate with rounded flavors and big, billowy, rocky, white head. Hop and malt character can vary, most are fruity and quite hoppy, but hop flavor and aroma will generally be within the low range and artfully balanced. 7% - 12% ABV

WITBIER (ale)

Witbier was originally popularized in Hoegaarden, a small town in a wheat-growing region east of Brussels and Leuven.

This style is usually made from equal portions of raw wheat and malted barley, spiced with ground coriander seeds and dried orange peels. The fruitiness imparted by the wheat blends well with the orange and coriander. The style is further characterized by the use of noble-type hops. They usually tip the scale between 4% - 6% ABV.



ALT (ale)

"Alt" was originally a term for a top-fermenting beer in general. Dusseldorf made this style famous, and most examples are copper in color, mashed only from barley malt, fermented from a single cell yeast, and cold conditioned with an ABV of 4.7%. Flavorwise (crisp & light), Alt is a German brewing style that is quite similar to many golden/blonde ales of the US microbrewery scene.

BERLINER WEISS (ale)

Bottle conditioned wheat beer made with both traditional warm-fermenting yeasts and lactobacillus culture. The taste is refreshing, tart, sour and acidic, with a lemony-citric fruit sharpness and almost no bitterness. Clear & pale golden straw color. ABV's of 3%-5%.

BOCK, HELLES (lager)

Helles Bocks (aka Maibock) are lighter in color ("helles" means light), with a strength of 6%-7.5%. Hop bitterness is low, yet noble hop aroma may be at medium levels. (20-35 IBU). The style dates back to the early 1200's and gets its name from Einbeck, a small town in Germany that originated the style. Bocks were brewed in the winter and cold-stored for consumption in spring & summer.

BOCK, DOPPEL (lager)

Doppelbocks are brewed with more grain than used for bocks, but not fermented as thoroughly. This leaves a sweet finish. The "noble" hops used in Doppelbocks are for

balance and slight aroma, nothing more. Despite their strength, they are a study in subtlety (17-30 IBU, 7%-14% ABV). Contrary to popular belief doppelbocks are not really related to bocks other than by name. They come from a different place and time in history. During the Protestant Reformation (Circa 1517), Franciscan monks from Italy settled in Munich. They would ritually brew strong beer to carry them through the two holy fasts of Lent and Advent. While the beer style can be dated to the 1500's, it didn't get the name "doppelbock" until the early 1900's when it became a popular style in Munich.

BOCK, EIS (lager)

Eisbocks are created by freezing off a portion of the water, and removing it from the beer. This form of concentration increases the beer's body, flavor, and alcohol content. They can range from near black to as light as tawny red. Hop bitterness and flavor are mostly cast aside with a big alcohol presence replacing it, which can range from sweet to spicy, and fruity to often times fusel. Look for a heavy or almost syrupy body with tons of malty flavor. Average ABV's of 9%-15%+

DORTMUNDER/EXPORT: (lager)

Tend to be slightly higher in alcohol and deeper in golden color than the German Helles. The hop levels, while not high, are also more pronounced (23-30 IBU)

GOSE (ale)

An old German beer style from Leipzig, Gose is an unfiltered wheat beer made with 50%-60% malted wheat, which creates a cloudy yellow color and provides a refreshing crispness and twang. Low hop bitterness and a complementary dryness and spice from the use of ground coriander seeds and a sharpness from the addition of salt. ABV 3.5%-5%

HEFE-WEIZEN (ale)

"Hefe" means "unfiltered" or "with yeast". Clove and banana-like esters produced by particular strains of brewing yeast are signatures of this style. German style wheat beers are highly carbonated, have low hop character and are brewed using at least 50% malted wheat. Sometimes they are called "Weiss-biers", or white beer. This is a reference to the light color of the head.

HELLES (lager)

In many ways, the German Helles lagers embody the flavor profile that the large American mega-breweries are trying to capture. An excellent example of subtlety in beer making. 4.5%-5.5% ABV, and very low hops (18-25 IBU)

KELLERBIER / ZWICKELBIER: (lager)

An old German beer style, Kellerbiers are unfiltered and unpasteurized lagers that date back to at least the Middle Ages. The beer is matured, unbunged (beer is exposed), in deep vaults. The final product is a smooth, naturally cloudy beer that's rich in vitamins (from the yeast). Hop bitterness can be high and alcohol will vary. Zwickel Bier is similar to a Keller, but not as pronounced. ABV 4%-6%

MARZEN (ÜR-MARZEN) (lager)

Ur-Marzen, meaning "original of March". Historically (late 1700's to mid 1800's) these were beers that were brewed in March and made stronger to remain preserved over the summer months prior to the help of modern refrigeration. Full-bodied lagers that are amber in color. Average ABV of 5.7%-6% and about 18-25 IBU.

MUNICH DUNKEL (lager)

(German dark lager) Pronounced malty aroma and flavor that dominates over a clean crisp moderate hop bitterness. They can be chocolaty, chewy, and often exhibit a bread-like aroma, from the use of Munich malt. Colors range from light brown to dark brown. Typically around 5.5% ABV

PILSNER, GERMAN OR**BOHEMIAN (lager)**

German Pilsner beer was first brewed in Bohemia, a German-speaking province in the old Austrian Empire. Classic German Pilsners are very light straw to golden in color. They are well-hopped, brewed using Noble hops such as Saaz, Hallertauer Mittelfrüh, Tettnanger, Styrian Goldings, Spalt, Perle, and Hersbrucker. These varieties exhibit a spicy herbal or floral aroma and flavor, often times a bit coarse on the palate, and distribute a flash of citrus-like zest. ABV 4%-5%.

RAUCHBIER (lagers mostly)

The Rauchbier style is an old German beer style, its origins go back to the 1500's and to the district of Franconia and the town of

Bamberg. It's typically of dark colour and has similarities of the Oktoberfestbier. Green malts are literally dried over an open fire of beech wood, imparting a unique smokiness ("rauch" is German for smoke), the usage of which produces beers of an acquired taste. Imagine a smokiness so robust, so assertive, that it tastes of spiced, smoked meat. AVG Alcohol range: 4-8%

**BARLEY WINE, ENGLISH (ale)**

English Barley Wines are very similar to English Strong Ales, but are usually set apart by more assertive hop bitterness and a high residual malty sweetness. In this menu, we've included both "Old Ale" & "English Strong Ale" under this style. There are differences, but also many similarities

BITTERS: SPECIAL, ESB, STRONG -**ALL ENGLISH (ale)**

The Bitter styles came from brewers who wanted to differentiate these ales from other mild brews, enter pale malts and more hops. Most are gold to copper in colour and are light bodied. Low carbonation. Alcohol should be low and not perceived, except in strong bitters. Hop bitterness is moderate to assertive. Most have a fruitiness in the aroma and flavor, diacetyl can also be present. These are traditionally served cask conditioned in their homeland.

INDIA PALE ALE - ENGLISH (ale)

First brewed in England and exported for the British troops in India during the late 1700s. To withstand the voyage, IPA's were basically tweaked Pale Ales that were, in comparison, much more malty, boasted a higher alcohol content and were well-hopped, as hops are a natural preservative. Historians believe that an IPA was then watered down for the troops, while officers and the elite would savor the beer at full strength. The English IPA has a lower alcohol due to taxation over

the decades. The leaner the brew the less amount of malt there is and less need for a strong hop presence which would easily put the brew out of balance.

NUT BROWN - ENGLISH (ale)

Spawned from the Mild Ale, Brown Ales tend to be maltier and sweeter on the palate, with a fuller body. Color can range from reddish brown to dark brown. Some versions will lean towards fruity esters, while others tend to be drier with nutty characters. All seem to have a low hop aroma and bitterness. 4% - 7% ABV range

PORTER - ENGLISH (ale)

Porters were the first beer style in the world to achieve national distribution, due to the industrial revolution. The style can be dated to the early 1700's. It has been argued that porter takes its name from the train porters who used to sell their beer throughout the early British rail system. Another notion is that porter was first produced on a commercial scale in London on the River Thames, where it was sent out on ships bound for other port towns. The darkness of the beer covered up cloudiness and the roasty full flavor helped mask flavor defects. These were helpful beer style characteristics during a period when problems with consistency in brewing were commonplace. Today, porters range from 4%-6.5% ABV, and 20-40 IBU.

SCOTCH ALE AKA - WEE HEAVY -**SCOTLAND (ale)**

Scotch Ales are strong ales, also known as "Wee Heavy." In the 19th century Scotland, they'd also be known as 160/-, a nomenclature based on the now obsolete shilling currency. Scotch Ales traditionally go through a long boil in the kettle for a caramelization of the wort. This produces a deep copper to brown in colored beer. Compared to Scottish Ales, they'll be sweeter and fuller-bodied, and of course higher in alcohol (6%-10%+), with a much more pronounced malty caramel and roasted malt flavor.

SCOTTISH ALE - SCOTLAND (ale)

Scottish style ales break down into 3 varieties Light, Heavy and Export. They are still commonly referred to as 60, 70, and 80 Shilling beers, which is mostly a reference to their strength. Overall hop character is low, light floral or herbal, allowing its signature malt profile to be the highlight. Smoky

characters are also common. ABV's from 4% to 6.5%

STOUT STYLES (ale)

There are a number of different type of stouts (about 5 or 6). In some cases, their differences are subtle. Other times they are extreme. Our stout menu descriptions will change with the ebb & flow of the stouts we have in stock at any given time.

STOUT, ENGLISH - ENGLAND (ale)

Stouts are typically dark brown to pitch black in color. A common profile amongst Stouts is the use of roasted barley (unmalted barley that is kilned to the point of being charred) which lends a dry character to the beer as well as a huge roasted flavor that can range from burnt to coffee to chocolate. A different balance of hops is up to the brewers preference, but the roasted character must be there. AVB ranges from 4% - 7%.

STOUT, FOREIGN -**COUNTRIES VARY (ale)**

Jet black ale, patterned after early Irish versions (not like modern Guinness). Like Irish dry stout, there is very little hop perception, even though the IBU's might be substantial (30-60). There is a little dry-roasted bitterness from the malt. The alcohol is considerably higher, at 6%-7.5% ABV. These version tend to be more chocolate/coffee flavor influenced

STOUT, RUSSIAN IMPERIAL -**ENGLAND (ale)**

The most complex version of stouts. Typical alcohol contents exceed 8% ABV, with an extremely rich malty flavor balanced by assertive hopping, and a fruity-ester character. Originally brewed as a winter warmer, for sale in the Tsarist Russian Empire. It is medium dry and distinguished by its great strength. Many can have almost red wine/port/sherry qualities.

STOUT, SWEET - ENGLAND (ale)

Milk / Sweet Stouts basically have a larger amount of residual dextrins and unfermented sugars that give the beer more body and a sweetness, countering the roasted character. Milk Stouts are very similar to Sweet Stouts, but brewers add unfermentable sugars, usually lactose, to the brew kettle to add body and some sweetness. They are typically lower in alcohol: 4%-5% ABV



AMBER (ale)

4% to 6%, American Ambers are primarily a catch all for any beer less than a Dark Ale in color, ranging from amber to deep red hues. This style of beer tends to focus on the malts, but hop character can range from low to high. Expect a balanced beer, with toasted malt characters and a light fruitiness in most examples. The range can run from a basic ale to American brewers who brew faux-Oktoberfest style beers that are actually ales instead of lagers.

BARLEY WINE, AMERICAN (ale)

Born of England, barley wines are often considered the most prized of all ales. With the strength of wine and the complexity of cognac, these beers show extraordinary richness, depth, and alcoholic warmth. Like fine wines, they benefit from aging, which allows their intense flavors to marry and deepen. English varieties are quite different from the American versions (8%-12%+ ABV), which are usually insanely hopped to make for a more bitter and hop flavored beer, typically using the most intense hops. English versions (7%-10% ABV) tend to be more rounded and balanced between malt and hops, with a slightly lower alcohol content.

BLACK IPA (ale)

A new-world style that combines the flavor, bitterness, aroma, and strength of an American IPA - but with the color of a stout. 40-65 IBU and 5%-7.5% ABV respectively.

CALIFORNIA COMMON /

STEAM BEER (part ale, part lager)

The California Common, or Steam Beer, is a unique 100% American style lager. It's usually brewed with a special strain of lager yeast that works better at warmer temperatures. This method dates back to the

late 1800's in California when refrigeration was a great luxury. The brewers back then had to improvise to cool the beer down, so shallow fermenters were used. So in a way the lager yeast was trained to ferment quicker at warmer temperatures. Pale colored and sessionable like many lagers. ABV 4%-6%

IMPERIAL PILSNER (lager)

Some people think of this new-world style as an oxymoron. While similar to a Pilsner in appearance, it more closely resembles an IPA or double IPA in many ways. Pilsners are known as crisp, clean, light, delicate beers. The imperial pilsner is still a hoppy light colored lager, but tends to mask the classic properties with more pronounced malt backbone and intense bitterness found in Double IPA's. Malt flavors can be quite sweet but usually it is the hops/bitterness and alcohol that are the aggressors. ABV: 7%-10%.

IPA, AMERICAN (ale)

As with a number of brewing styles, IPA was born out of necessity. When the British were colonizing India, the beers they sent down to their troops kept spoiling during the long sea voyage. With an extra healthy dose of hops and alcohol (40-65 IBU and 5%-7.5% ABV respectively), both having great preservative value, their problems were solved, and the world had another distinctive beer style. Today, American craft brewers do more than emulate the style. They continue to push the envelope with strength and bitterness.

IPA, DOUBLE OR IMPERIAL (ale)

Take an India Pale Ale and feed it steroids, ergo the term Double IPA. Although open to the same interpretation as its sister styles, you should expect something robust, malty, alcoholic and with a hop profile that might rip your tongue out. The Imperial usage comes from Russian Imperial stout, a style of strong stout originally brewed in England for the Russian Imperial Court of the late 1700s. Its application to an unrelated style makes little sense to many, so Double IPA is quickly becoming the preferred name. (65-100 IBU and 7.5% - 15%+ ABV)

MALT LIQUOR (LAGER)

For the most part, Malt Liquors are sold in the infamous 40 oz sized bottles. Straw to pale amber in color, most use excessive amounts of adjuncts, such as corn, rice, refined brewers sugar (dextrose) and

as a result there are very few "all malt" brewed malt liquors. Hops are barely used, just enough is added to balance off any cloyingness. Higher alcohol versions tend to have a loads of fusel alcohol, which gives off solvent or fuel like aromas and flavors. They are attenuated very well, meaning a higher ratio of fermentable sugars are present over other beers, but without using as many ingredients and still ending up with a high alcohol content. The brewer's primary intent is to knock you on your ass.

NEW WORLD ALES (ale)

A broad category that is decidedly American and lends itself to the pure art of brewing (see: Dogfish Head). It refers to beers that are made unconventionally in terms of brewing style. They are often a combination of more than one style, and sometimes a complete hybrid roaming madly outside the confines of known brewing style descriptions all together. Expect great range in alcoholic strength, body, color, and possibly unconventional ingredients

PALE ALE, AMERICAN (ale)

Of British origin, this style is now popular worldwide and the use of local ingredients, or imported, produces variances in character from region to region. Generally, expect a good balance of malt and hops. Fruity esters and diacetyl can vary from none to moderate, and bitterness can range from lightly floral to pungent. American versions tend to be cleaner and hoppier, while British tend to be more malty, buttery, aromatic and balanced. 4.5%-6% ABV

SAISON, AMERICAN

(AKA FARMHOUSE) (ale)

US take on the classic Belgian style, yet typically much hoppier, often aggressively spiced, and widely ranging. A fairly new and developing style that, more than anything, describes it as something other than a traditional Belgian Saison, but in the same wheelhouse, yeast-wise. Gaining in popularity at such a rapid rate in really needed its own style guidelines. ABV 4%-7.5%

STRONG ALE, AMERICAN (ale)

Catch all style category for beers from 7% ABV and above. Some are as high as 25% ABV. Characteristics will greatly vary, though big hops are fairly omnipresent. Some have similarities to Barley-wines and Old Ales. Barrel aging is also common.

WHEAT WINE (ale)

With an avg ABV of 9%12%, Wheat Wine is a somewhat recent and over-looked American strong ale style akin to a Barleywine in strength, but containing a large portion of wheat malt; upwards of 50%. The wheat provides a soft and fluffy mouthfeel. Color and bitterness varies.



PILSNER, CZECH (lager)

Pilsner beer is indigenous to city of Plzen Czechoslovakia, first brewed back in the 1840's. It is light straw to golden color and crystal clear. Hops are very prevalent usually with a spicy bitterness and or a spicy floral flavor and aroma, notably one of the defining characteristics of the Saaz hop. Smooth and crisp with a clean malty palate, many are grassy.

PORTER, BALTIC (lager)

Baltic porters, named after the region from which they come, vary greatly, both in strength (about 4.5% - 9% abv) and in brewing method. Many are actually bottom fermented (lager type). There are purists might agree that they cannot then be classified as porters, a style which traces its origin to the great dark ales of England.

WINTER WARMERS -

COUNTRIES VARY (ales usually)

Generally amber to brown in color and are brewed with ale or lager yeast. They are brewed seasonally as a way for brewers to express their appreciation and love of beer. Winter warmers often exhibit strong and complex maltiness along with low to assertive hop characters. Spices and other special ingredients are often added to increase complexity. They are typically rather potent