

Periodic Table of Beer Styles

I	II	III	A brief description of beer styles with commercial examples										IX	X	XI	XII	XIII																													
1 1.026-1.036 1.006-1.009 Berliner weisse 2.5-3.6 3-12 2-4	2 1.044-1.056 1.006-1.012 Lambic 4.7-6.4 5-15 4-15	3 1.065-1.085 1.014-1.020 Belgian gold ale 7.0-9.0 25-35 4-6	<p>1. Berliner weisse: Light body. Refreshing. Slightly fruity. Sour. Low influence of hop. (<i>Schultheiss Berliner Weisse, Berliner Kindl Weisse, OWE Berliner Weisse</i>)</p> <p>2. Lambic: The most unusual sour-tasting beer with very little hop aroma. (<i>Grand Cru Cantillon Bruocella 1900, Boon, De Nive</i>)</p> <p>3. Belgian gold ale: Fruity. Soft malt aroma. Spice aroma. Low bitterness. (<i>Duvel, Lucifer, La Chouffe, Meunier, Celis Grand Cru</i>)</p> <p>4. Belgian white: Refreshing. Cloudy. Spiced with coriander and orange peel. Low bitterness. (<i>Celis White, Hoegaarden White, Blanche de Bruges</i>)</p> <p>5. Gueuze: Blend of young and old lambic beers. (<i>Lindeman's Gueuze Lambic, Belle-Vue Gueuze, Boon, Cantillon, Hanssens</i>)</p> <p>6. Tripel: Light/pale color, balanced malt and hop aroma. Sweetish. High alcohol content. (<i>Westmalle Tripel, Affligem Tripel, Grimbergen Tripel</i>)</p> <p>7. American wheat: Usually clear in contrast to most other wheat beers. Slightly tart. Very refreshing. (<i>Samuel Adams Summer Ale, Catamount American Wheat</i>)</p> <p>8. Faro: Sweetened version of lambic. (<i>Lindeman's</i>)</p> <p>9. Saison: Fruity. Complex aroma and flavor of high alcohol, herbs, and spices. Moderate hop aroma and flavor. (<i>Sioux Dupont, Maitotte, Lefebvre</i>)</p> <p>10. Pale ale: Low to medium maltiness. High hop bitterness. Medium hop profile. (<i>Draught Bass, Samuel Smith Old Brewery Pale Ale</i>)</p> <p>11. American lite: Little to no malt aroma. Very low in hops. Crisp and dry. Refreshing. (<i>Bud Light, Miller Lite</i>)</p> <p>12. Munich helles: Mildly hopped and mildly malty. Fuller body than most lagers. (<i>Black Forest Lager, Spaten Premium Lager</i>)</p> <p>13. Helles bock: Malty. Mildly hopped. Relatively high alcohol level. (<i>Wuerzburger Maibock, Spaten Premium Bock, Pilschorn Marzenbock</i>)</p> <p>14. Weizenbier: Notable clove and banana aroma from German wheat yeast. Fruity. Cloudy. Low hop profile. (<i>Eringer Weisbier, Pyramid wheaten ale, Julius Echter Weizenbier</i>)</p> <p>15. Fruit beer: Taste and aroma depend on fruit(s) used. Usually dry and winey. Not all fruit beers are lambic based. (<i>Belle-Vue Kriek, Lindeman's Framboise Lambic</i>)</p> <p>16. Belgian pale ale: Low bitterness. Low malt aroma. Slightly fruity and sour. (<i>Celis Pale Bock, DeKonink Special Palm Ale, Ginder Ale</i>)</p> <p>17. American pale ale: Medium maltiness. High hop bitterness. Medium flavor and aroma from American hop varieties. (<i>Sierra Nevada Pale Ale, Summit Pale Ale, Quay's Pale Ale</i>)</p> <p>18. Ordinary bitter: Low carbonation. Low to medium maltiness. Mild hop flavor and aroma. (<i>Young's Bitter, HSZ Premium Bitter</i>)</p> <p>19. Scottish light 60/-: Low carbonation. Medium maltiness. Low bitterness. Medium to no hop flavor and aroma. Light smoky/toasty character. (<i>Bellhaven 60/-, Colonsian 60/-, Maccos 60/- Light, Highland Dark Light</i>)</p> <p>20. English mild: Light brown. Mild maltiness. Low alcohol. Low hop bitterness, flavor, and aroma. Light body. (<i>Bank's Mild, Fuller's Summer Ale</i>)</p> <p>21. Dry Stout: Roasted barley and malt aromas are prominent. Some sourness. Hop aroma medium to none. (<i>Guinness Draught Stout, Murphy's Stout, Beamish Stout</i>)</p> <p>22. Foreign extra stout: Roasted grain aroma and flavor are prominent. Flavor range from sweet to dry. Hop aroma and flavor very low. Fruity. (<i>ABC Stout, Guinness Foreign Extra Stout</i>)</p> <p>23. German pilsner: Medium to high hop flavor and aroma. Low maltiness. Crisp, dry, and bitter. Refreshing. (<i>Kaibacher Moerschof Pils, Jever Pils, Wickeder Pilsner</i>)</p> <p>24. American standard: Similar to American light but darker. (<i>Budweiser, Molson Golden, Kriek</i>)</p> <p>25. Dortmund: Smooth. Medium malty sweetness. Medium hop aroma and flavor. (<i>Dortmunder Gold, DAB Original, Berghoff Original Lager</i>)</p> <p>26. Doppelbock: Intense maltiness. Little hop aroma and flavor. Touch of roastiness. A very strong, rich lager. (<i>Pilsener Salvator, Spaten Optimator</i>)</p> <p>27. Dunkelweizen: Fruity. Malty. Bitter. High alcohol content. (<i>Pavel Kwak, Gouden Carolus, Scaldit, Rocherfort 10, Chimay Grand Reserve</i>)</p> <p>28. Flanders red: Malty. Slightly sour. Low hop profile. (<i>Rodenbach, Petrus, Bourgogne des Flanders, Vlaamse Bourgogne</i>)</p> <p>29. Belgian dark ale: Fruity. Malty. Bitter. High alcohol content. (<i>Pavel Kwak, Gouden Carolus, Scaldit, Rocherfort 10, Chimay Grand Reserve</i>)</p> <p>30. India pale ale: Medium maltiness. High hop bitterness. High hop flavor and aroma. (<i>Anchor Liberty Ale, Samuel Smith's India Ale, Fuller IPA, OWE IPA</i>)</p> <p>31. Special bitter: Low carbonation. More malty and higher alcohol than ordinary bitter. Nice bitterness. (<i>Young's Ramrod, Fuller's London Pride</i>)</p> <p>32. Scottish heavy 70/-: Low carbonation. Moderate hop profile. Mild smoky character. (<i>Greenmantle Ale, Highland Heavy, Young's Scotch Ale</i>)</p> <p>33. American brown: Medium maltiness. High hop bitterness, flavor and aroma. (<i>Pete's Wicked Ale, Brooklyn Brown Ale, Shipyard Moss Brown</i>)</p> <p>34. Brown porter: Moderate roastiness. Moderate bitterness. Hop flavor and aroma low to none. (<i>Samuel Smith Taddy Porter, Fuller's London Porter</i>)</p> <p>35. Sweet stout: Overall sweet character. Roasted grains dominate the flavor. Some fruitiness. (<i>Mackeson's XXX Stout, Guinness Cream Stout</i>)</p> <p>36. Imperial stout: Fruity with intense roastiness and maltiness. Evident hop aroma and flavor. High alcohol level. (<i>Samuel Smith Imperial Stout, Courage Imperial Stout</i>)</p> <p>37. Bohemian pilsner: Malty, with a distinctive floral and spicy Saaz hop bouquet. Crisp and refreshing. (<i>Pilsner Urquell, Gambrinus Pilsner, Budweiser Budvar</i>)</p> <p>38. American premium: Darker version of American standard. (<i>Michelob</i>)</p> <p>39. Munich Dunkel: Munich malt aroma and flavor. Mild hop flavor. (<i>Aysinger Altbairisch Dunkel, Hacker Pilschorn Alt Munich Dark</i>)</p> <p>40. Traditional bock: Rich and complex maltiness. No hop aroma and flavor. (<i>Aass Bock, Hacker-Pilschorn Dunkel Bock, Dunkel Ritter Bock, Buller Room Red</i>)</p> <p>41. Weizenbock: Malty. Low bitterness. Clove and banana aroma from German wheat yeast. (<i>Schneider Aventinus, Pyramid Weizenbock</i>)</p> <p>42. Oud bruin: Fruity. Malty. Sherry wine-like. Slightly sour. Very little hop aroma and flavor. (<i>Liefman's Gouden Bol, Fels, Roman</i>)</p> <p>43. Dubbel: Rich malt aroma. Light to none hop aroma. Full body. Low bitterness. (<i>Westmalle Dubbel, LaTrappe Dubbel, Affligem Dubbel</i>)</p> <p>44. American amber ale: Medium maltiness. Mild to strong flavor and aroma from American hop varieties. Notable caramel flavor. (<i>Big Time Atlas Amber, Bell's Amber, North Coast Red Seal Ale</i>)</p> <p>45. Extra special bitter: Low carbonation. Very strong bitterness. Malty. High hop aroma and flavor. (<i>Fuller's ESB, Young's Special London Ale</i>)</p> <p>46. Scottish export 80/-: Low carbonation. Very malty. Medium bitterness. Medium to no hop flavor and aroma. Mild smoky/toasty character. (<i>Highland Severe, Orkney Dark Island, Sherlock's Home Pilsner's Pride</i>)</p> <p>47. English brown: Sweet and malty. Light caramel flavor. Low hop profile. Some fruitiness. (<i>Newcastle Brown Ale, Samuel Smith Nut Brown</i>)</p> <p>48. Robust porter: Roasted malt (coffee-like) aroma and flavor. Hop flavor and aroma moderate to low. (<i>Sierra Nevada Porter, Anchor Porter</i>)</p> <p>49. Oatmeal stout: Mild roasted grain aromas. Low hop aroma. Flavor medium sweet with the complexity of roasted grains. Some fruitiness. (<i>Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, Brew Moon Eclipse</i>)</p> <p>50. Russian imperial stout: Similar to imperial stout but with higher alcohol level and bitterness. (<i>Harvey & Son's Imperial Extra Double Stout</i>)</p> <p>51. American pilsner: Medium to high maltiness. Slight sweetness. Medium to high hop aroma and flavor. Refreshing. (<i>Pete's Signature Pilsner, Milwaukee Pilsner</i>)</p> <p>52. American dark: Malty. Some roasted malt flavor. Low hops. (<i>Michelob Dark, Lowenbraun Dark, Beck's dark, Saint Pauli Girl Dark</i>)</p> <p>53. Schwarzbier: Malt and roasted malt aroma and flavor. Low hop aroma. Bitterness from roasted malt. (<i>Kleinbucker minschhof Kloster Schwarz-Bier</i>)</p> <p>54. Eisbock: Aroma and flavor dominated by rich malt and concentrated alcohol. No hop aroma and flavor. An extremely strong lager. (<i>Niagara Eisbock</i>)</p> <p>55. Kölsch: Low maltiness. Light hop aroma and flavor from German noble or Saaz hops. (<i>Malmuehle, Hellers, Hollywood Blonde</i>)</p> <p>56. Bière de garde: Malty and slightly fruity. Low hoppiness. Medium to strong alcohol level. (<i>Jenlain, Castelain, Septante Cinq, Brasseurs Bière de Garde</i>)</p> <p>57. Oktoberfest: Very flavorful. Distinct German malt aroma and flavor. Moderate hop bitterness and flavor. (<i>Spaten Ur-Märzen, Aysinger Oktoberfest-Märzen, Paulaner Oktoberfest, Wuerzburger Oktoberfest</i>)</p> <p>58. Cream ale: Low hop aroma and bitterness. Low maltiness. Light and refreshing. (<i>Genesee Cream Ale, Little Kings Cream Ale</i>)</p> <p>59. Smoked beer: Sweetish and malty. Similar to Oktoberfest style with evident smoked character. Low hop aroma and flavor. (<i>Schlenkeria Rauchbier</i>)</p> <p>60. English old (strong) ale: English old (strong) ale. Well aged. Malty and fruity. High alcohol. Low hop. (<i>Theakston Old Peculier, Young's Winter Warmer, Marston Oud Roger</i>)</p> <p>61. Altbier: Malt dominates all aromas and flavors. High hop bitterness. (<i>DAB Dark, Diebels Alt, Alaskan Amber, Grolsch Autumn Amber</i>)</p> <p>62. Vienna: Dark German malt aroma. Hop bitterness is moderate. (<i>Negra Modelo, Portland Lager, Leinenkugel Red</i>)</p> <p>63. Steam beer: Malty, balanced with hop bitterness. Woody (Northern brewer) hop flavor. (<i>Anchor Steam, Old Dominion Victor Amber</i>)</p> <p>64. Barleywine: Fruity and malty. High hop aroma and flavor. High alcohol content. (<i>Young's Old Nick, Fuller's Golden Pils, Sierra Nevada Bigfoot</i>)</p> <p>65. Strong "scotch" ale: Malty with caramel apparent. Hint of roasted malt or smoky flavor. Low hop flavor. (<i>Troquois House, MacAndrew's Scotch Ale</i>)</p>										21 1.035-1.050 1.008-1.014 Dry stout 3.2-5.5 30-50 40+	22 1.050-1.075 1.010-1.017 Foreign extra stout 5.0-7.5 35-70 40+	23 1.044-1.050 1.006-1.012 German pilsner 4.6-5.4 25-45 2-4	24 1.040-1.046 1.006-1.010 American standard 4.1-4.8 5-17 2-6	25 1.048-1.056 1.010-1.014 Dortmunder 5.1-6.1 23-29 4-6	26 1.074-1.080 1.020-1.028 Doppelbock 6.6-7.9 20-30 12-30	27 1.048-1.056 1.008-1.016 Dunkelweizen 4.5-6.0 10-15 17-23	28 1.042-1.060 1.008-1.016 Flanders red 4.0-5.8 14-25 10-16	29 1.065-1.098 1.014-1.024 Belgian dark ale 7.0-12.0 25-40 7-20	30 1.050-1.075 1.012-1.018 India pale ale 5.1-7.6 40-60 8-14	31 1.039-1.045 1.006-1.014 Special bitter 3.7-4.8 25-40 12-14	32 1.035-1.040 1.010-1.014 Scottish heavy 70/- 3.5-4.1 12-25 10-19	33 1.040-1.055 1.010-1.018 American brown 4.2-6.0 25-60 15-22	34 1.040-1.050 1.008-1.014 Brown porter 3.8-5.2 20-30 20-35	35 1.035-1.066 1.010-1.022 Sweet stout 3.2-6.4 20-40 40+	36 1.075-1.090 1.020-1.030 Imperial stout 7.8-9.0 50-80 40+	37 1.044-1.056 1.020-1.020 Bohemian pilsner 4.1-5.1 35-45 3-5	38 1.046-1.050 1.010-1.014 American premium 4.6-5.1 13-23 2-8	39 1.052-1.056 1.010-1.014 Munich dunkel 4.8-5.4 16-25 17-23	40 1.066-1.074 1.018-1.024 Traditional bock 6.4-7.6 20-30 15-30	41 1.066-1.080 1.016-1.028 Weizenbock 6.5-9.6 12-25 10-30	42 1.042-1.060 1.008-1.016 Oud bruin 4.0-6.5 14-30 12-20	43 1.065-1.085 1.012-1.018 Dubbel 3.2-8.0 20-25 10-20	44 1.043-1.056 1.008-1.016 American amber ale 4.5-5.7 20-40 11-18	45 1.046-1.065 1.010-1.018 Extra special bitter 3.7-4.8 30-45 12-14	46 1.040-1.050 1.010-1.018 Scottish Export 80/- 4.0-4.9 15-36 10-19	47 1.040-1.050 1.008-1.014 English brown 3.5-6.0 15-25 15-30	48 1.050-1.065 1.012-1.016 Robust porter 4.8-6.0 25-45 30-40	49 1.035-1.060 1.008-1.021 Oatmeal stout 3.3-6.1 20-50 40+	50 1.075-1.100 1.018-1.030 Russian imperial stout 8.0-12.0 50-90 40+	51 1.045-1.060 1.012-1.018 American pilsner 5.0-6.0 20-40 3-6	52 1.040-1.050 1.008-1.012 American dark 4.1-5.6 14-20 10-20	53 1.044-1.052 1.012-1.016 Schwarzbier 3.8-5.0 22-30 25-40+	54 1.090-1.116 1.023-1.035 Eisbock 8.7-14.4 25-50 18-40+

Ale

Lager

Key

Style number
(see "brief description of beer styles")

Style name

ABV
Alcohol by volume

IBU
International bitterness units

Original gravity

Final gravity

SRM
Color by standard reference method

8	1.044-1.056 1.008-1.016	Faro	4.8-6.5 15-50	12-20
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Key to yeast type

- Ale yeast with lactic bacteria
- Wheat ale yeast
- Ale yeast
- Lager yeast

SRM rating

- | Color | SRM number |
|-----------------|------------|
| Clear | 0 |
| Light straw | 1.0-2.5 |
| Pale straw | 2.5-3.5 |
| Dark straw | 3.5-5.5 |
| Light amber | 5.5-10.0 |
| Pale amber | 10.0-18.0 |
| Dark amber | 18.0-26.0 |
| Very dark amber | 26.0-40.0 |
| Black | 40+ |

Style family key

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|------|-------------------|-------|------------------|
| I | Wheat beer | XI | American lager |
| II | Lambic & Sour ale | XII | European lager |
| III | Belgian ale | XIII | Bock |
| IV | Pale ale | XIV | Alt |
| V | English Bitter | XV | French ale |
| VI | Scottish ale | XVI | German Amber Ale |
| VII | Brown ale | XVII | American Special |
| VIII | Porter | XVIII | Smoked Beer |
| IX | Stout | XIX | Barley Wine |
| X | Pilsner | XX | Strong Ale |

XIV	XV	XVI	XVII	XVIII/XIX	XX
55 1.042-1.046 1.006-1.010 Kölsch 4.8-5.2 20-30 4-5	56 1.060-1.080 1.012-1.016 Bière de garde 4.5-8.0 20-30 5-12	57 1.050-1.056 1.012-1.016 Oktoberfest 5.1-6.5 18-30 7-12	58 1.044-1.055 1.007-1.010 Cream ale 4.5-6.0 10-35 8-14	59 1.050-1.055 1.012-1.016 Smoked beer 5.0-5.5 20-30 12-17	60 1.060-1.090 1.015-1.022 English old (strong) ale 6.1-8.5 30-40 12-16
61 1.044-1.048 1.008-1.014 Altbier 4.6-5.1 25-48 11-19	62 1.048-1.056 1.010-1.014 Vienna 4.6-5.5 20-28 8-14	63 1.040-1.055 1.012-1.018 Steam beer 3.6-5.0 35-45 8-17	64 1.085-1.120 1.024-1.032 Barleywine 8.4-12.2 50-100 14-22	65 1.072-1.085 1.016-1.028 Strong "scotch" ale 6.0-9.0 20-40 10-40+	

Mixed Styles

