

The Essence of Beer -Simplifying Beer Styles

Easy Drinking

- Often pale to golden in colour
- Light in alcohol (5% ABV or less)
- Very little malt presence
- Very little hop presence
- Aromatics include fruit & floral
- Serving Temperature 2-5°C
- IBU's 6-12
- **Styles include:** Light, Gluten Free, Non-Alcoholic



Refreshing

- Often pale to dark amber
- ABV 5% ABV or more
- Higher carbonation levels
- Aromatics are led by yeast, spices or citrus
- Serving Temperature 2-5°C
- IBU's 8-15
- **Styles include:** wheat, Belgian Witbier, German Hefeweizen, Dunkelweizen



Thirst Quenching

- Often light golden to dark golden/amber in colour
- ABV 5% ABV or more
- Slightly higher malt presence
- Slightly higher hop presence
- Serving Temperature 2-5°C
- IBU's 16-28
- **Styles include:** Standard lager, Helles, German Pils, Kölsch, Cream Ales



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Smooth

- Often golden to black in colour
- ABV – 5% or more
- Substantial malt presence
- Substantial hop presence
- Serving Temperature 4-7°C
- IBU's 20-38
- **Styles include:** Czech Pilsner, Vienna/Amber Lagers, Marzen, Oktoberfest, Dunkel, Schwarzbier, Amber Ales, Mild



Full Bodied

- Often golden to dark brown in colour
- ABV -5% ABV or more
- Substantial malt presence
- Substantial hop presence
- Mouth coating noticeable
- Serving Temperature 4-10°C
- IBU's 20-45
- **Styles include:** Bitters, Pale Ale, Honey / Maple, Barrel Aged, Spiced beer, ESB, Altbier, Red Ale



Robust

- Often dark brown to black in colour
- ABV – 5% or more
- Roasted flavours (chocolate, coffee, nuts)
- Very little hop presence
- Bitterness is present but balanced
- Serving Temperature 7-12°C
- IBU's 30-70
- **Styles include:** Brown ales, Porters, Stouts, Rauchbier



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Bold

- Often golden to black in colour
- ABV – 5.6% or more
- Hop aromatics/ flavours are bold
- Malt characteristics are subdued
- Bitterness is present but balanced
- Serving Temperature 5-14°C
- IBU's 35-90 (possibly more)
- **Styles include:** American Pale Ale, IPA, Black IPA's



Complex

- Often golden to black in colour
- ABV – 7% or more
- Malt aromatics and flavours are very diverse
- Hop presence is muted
- Yeast aromatics are dominant
- Serving Temperature 7-17°C
- IBU's 15-40
- **Styles include:** Abbey Blondes, Dubbel, Tripel, Quadrupel, Barley Wine, Barrel Aged, Bock, Scottish Ale



Fruity

- Often golden to red in colour
- ABV – 5% or less
- Fruit aromatics and flavours are dominant (also sour, acidic, tart)
- Very little hop presence
- Very little malt presence
- Bitterness is present but balanced
- Serving Temperature 2-7°C
- IBU's 6-15
- **Styles include:** Kriek, Framboise, Lambic fruit,

