

# Glossary Of Beer Terms

## Brewing Ingredients

The German Purity Law lists beer ingredients as:

- **Water** (the medium)
- **Malt** (the base)
- **Yeast** (the catalyst)
- **Hops** (the stabilizers and flavoring agent)

*Belgians and other distinctive craft brewers use spices, seeds, nuts, flowers, fruit, coffee and many other flavors.*

*The legitimate grains for malt are barley, wheat, rye, and oats. All others are considered adjunct (substandard), such as corn, rice, and other lesser grains.*

## Types of Beer

**Lager and Pilsner** are bottom fermented and are generally lighter and lower in alcohol.

**Ale and Wheat Beer (Weiss)** are top fermented and usually more full flavored and higher in alcohol.

**Stout and Porter** can be either top or bottom fermented.

## British and American Craft

**Pale Ale** - Deep golden ale which is fragrant with a slightly bitter finish.

**Amber Ale** - Medium color with malty profile and some hops in the finish.

**Red Ale** - Similar to amber usually spicier and more bitter.

**ESB (Extra Special Bitter)** - Indicates a strong beer with extra hops.

**Stout** - A beer with much black malt and a toasty flavor. Black in color and has a wide variety of styles.

**Porter** - Similar to stout but traditionally a blend of older and younger ales.

**Scotch Ale** - Rich and malty, fairly dark with caramel notes.

**Barleywine** - Rich and concentrated ale which is dense and high in alcohol. West Coast versions are highly hopped.

**IPA (India pale ale)** - Extremely full flavored and distinctively bitter. The US version is much more dramatic and assertive.

## German

**Helles** - Golden color.

**Dunkel** - Dark in color.

**Marzen** - Amber beer for fest time.

**Schwarz** - Black beer.

**Weiss or Weizen** - Wheat beer.

**Hefe Weizen** - Unfiltered wheat. Note: Its the yeast strain that gives the beer its spicy flavor.

**Rauchbier** - Beer made with wood smoked malt.

**Bock** - Extra malt for a stronger beer.

**Doppelbock (doublebock)** - Even more malt, usually dark.

**Kolsch** - Cologne style, the lightest top fermented golden ale.

## Belgian

**Wit** - Wheat beer which is unfiltered, usually with orange peel and coriander.

**Blonde Ale** - Light ale with medium alcohol.

**Special Golden** - Champagne-like with peppery hop finish and high alcohol.

**Dubbel** - Double dark scotch style ale, usually with spices, high alcohol.

**Triple** - Strong golden ale with spices, high alcohol.

**Flemish Red** - Copper colored sour beer with wine-like qualities.

**Lambic** - Very sour brew that is spontaneously fermented by airborne yeasts. Sometimes fruit is added and it is slightly sweetened.

**Abbey Beer** - Recipe derived through medieval abbey, but brewed in commercial facility.

**Trappist** - Beer from specific abbeys in which monks are directly involved.

## Additional Terms

**Imperial** - A highly extracted version of a certain type of beer.

**Double** - Twice the malt half the water, way too much of a good thing.

**Vintage** - Beer produced in a certain year or for a holiday.

**Bottle Conditioned** - A second dose of yeast is added to insure complexity.

**OG** - Original Gravity. The ratio of solids to liquids in a brew.

**IBU** - International Bittering Unit. Amount of hops on a scale of 100.

**ABV** - Alcohol By Volume. The amount of FUN in a beer.

**CHEERS!**