

Cat #	Style	Could include...	Colour	Malt Character	Hop Character	Body/Other	Colour	ABV %	IBU's
1	Light	Light, low carb	pale straw to light golden	minimal / some white bread cereal notes	subtle fruitiness (grape, apple, pear, banana) Hop aromas are minimal / Very little bitterness	Light tasting, crisp, refreshing, no lingering mouth feel / well balanced		2.5- 4.4%	N/A
2a	Standard Lager		straw to dark golden	some malt character but very subtle, leading with white bread, toast, cereal, grainy	hop bitterness is low aromatics could include grassy, herbal, spicy	light to medium body, crisp, refreshing, clean finish / well balanced		4.5 - 5.5%	8-14
2b	Craft Lager		light golden to dark golden	significant malt aromas including bread crust, bread, darker cereals, mild caramel	hop bitterness is low aromatics could include grassy, herbal, spicy	light to medium body, crisp, refreshing, clean finish / well balanced		4.5 - 5.5%	10-20
3a	German Pils		straw to golden	medium malt aromas and flavours (more on the biscuit side)	generous hop bitterness with notable grassy aromas and flavours	medium body, crisp, dry, very quick finish, more pronounced bitterness, little aftertaste		4.5 - 5.5%	21-40
3b	Bohemian Pilsener		golden to light amber	good portion of malt with definite caramel overtones / low level diacetyl is acceptable	medium to high bitterness with generous hop aroma and flavours (Saaz - pepper, citrus, herb)	medium to full body, shorter finish, prolonged aftertaste, more complex mouth feel		4.5 - 5.5%	21-40
4a	Amber Lager		light amber/ copper, burnt orange, dark amber	more advanced caramel flavours, burnt, darker breads, subtle fruit notes - raisins, plums	a wide range of bitterness and hop aroma and flavours	medium body with slightly more mouthfeel		4.5 - 5.5%	17-24
4b	Oktoberfest / Märzen		light amber/ copper, burnt orange, dark amber	toasted malt aromas with hints of bread and soft notes of caramel	bitterness is low to medium and hop aromas are more apparent	medium to full body with slightly more mouth feel but very low bitterness		5.0 - 6%	17-24
5b	Dark Lager	Dunkel, Schwarzbier	brown / black (deep colours of red and burgundy), dark tan, coffee coloured foam.	toasted and dry without being burnt, soft undertones of caramel. If chocolate is present - it should be dark in character	low hop bitterness with subtle aromas and flavours	medium to full body but with very little fruitiness of most ales		5.0-5.6%	17-24
6a	Bock	Urbock	deep copper to dark, rich brown	Dark, strong, malty, toffeeish, darker fruits such as plums, dates and figs	hop bitterness is low and aroma and flavours are subtle if at all	medium to full body with some lingering sweetness		5.4-7%	20-25
6b	Doppelbock	Weizenbock, Festbock, Eisbock	deep amber to nearly black	rich dark malt flavours without any burnt overtones, darker fruits such as plums, dates and figs	very low levels of hop bitterness, aroma and flavours	very full bodied and a hint of fruitiness		7% +	20-25
7	Honey Beer	Braggot	pale straw to golden	varies - could be intense but generally overwhelmed by hints of honey	very little hop bitterness, aroma or flavours	light to medium body depending on amount of residual sugars		5.0-5.4%	10-12
8a	Hefeweizen		cloudy pale golden to amber, foam is billowing, white in colour	fresh bread, wheat, dough	low bitterness	light body, usually crisp with hints of clove and banana and very little aftertaste		5.0-5.4%	12-16
8b	Dunkel Weizen		cloudy and light brown, foam is billowing, tan coloured	often includes toasted and chocolate type flavours, caramel & toffee	low bitterness and no hop flavour or aroma	light body, often sweet with low levels of clove and banana		5.0-5.4%	12-16
9	Witbier		cloudy, pale or golden, foam is white, quite large but dissipates quickly	light toasted bread character with wheat notes	low to medium hop bitterness and aroma	aromatics should include citrus, spice (coriander, clove, lemongrass), sometimes perfumy or soapy		4.8-5.2%	12-15
10	Herb/Spice Beer		pale to brown	light to medium	low	may contain one or more of ginger, coriander, spruce etc		4.0 +	?
11a	Farmhouse Blonde	Saison	pale to dark golden, foam is white, dense but can dissipate quickly	sour dough bread, fresh bread	moderate levels of hop bitterness	nose is acidic, funky, old leather, barn, hay, includes citrus, spice such as pepper - body is dry and refreshing		4-8%	21-25
11b	Farmhouse Dark	Bière de Garde, Oud Bruin, Flanders Red	amber to dark brown, burgundy. Foam is ivory in colour and can dissipate quickly	more malt undertones - caramel, dark fruit, moderate chocolate, pumpkin, sour dough bread	low levels of hop bitterness	tart and refreshing with hints of wine (could vary from fruit flavours to sour), licorice, anise and possibly musty		6-8%	21-25
12a	Lagered Ale		straw to light golden, foam is white	mild toast, light cereal,	medium bitterness, hops should be German in nature and therefore provide fresh cut grass, straw, hay or tea	light body, refreshing and thirst quenching. Aromatics are mild fruit but based more on malt and hop		4.7-5.2%	20-26
12c	Blonde Ale		light golden to dark golden	bready, toasted bread crust	light floral hop aroma and low to medium bitterness, hop aromatics should be clearly American	light body, usually crisp with little fruitiness, very low in diacetyl		4.0-5.2%	17-21
13	British Pale Ale	British Pale Ale	amber to copper, foam colours vary but is moderate in density	malt generally plays a primary role and is often accented by caramel, nut or woody flavours	moderate to high level of hop bitterness with a good amount of fruitiness, aromatics are driven by British hopping - earthy, floral	low to medium body, carbonation is significantly lower (range of 1.8-2.2 volumes)		3.5-4.8%	20-26
14	American Pale Ale		pale golden to dark amber	malt characters are subdued and may include caramel, butterscotch, roasted notes	assertive hop flavour and generous bitterness, hop aromatics are American in nature and could include citrus, pine and tropical fruits	medium to full body		4.8-5.2%	25-40
15	British India Pale Ale		golden to copper	malt generally plays a primary role and is often accented by caramel, nut or woody flavours	moderate to high level of hop bitterness with a good amount of fruitiness, aromatics are driven by British hopping - earthy, floral	mild carbonation, well balanced bitterness, shorter finish but some moderate aftertaste		5.6-7%	25-50
16	American IPA		golden to copper	minimal malt character	assertive hop flavour and generous bitterness, hop aromatics are American in nature and could include citrus, pine and tropical fruits	bold bitterness on finish, aftertaste is generally lingering, balance is important but should be considered in intent		5.6-7%	50+
16a	Imperial IPA		golden to copper	minimal malt character	assertive hop flavour and generous bitterness, hop aromatics are American in nature and could include citrus, pine and tropical fruits	bold bitterness on finish, aftertaste is generally lingering, balance is important but should be considered in intent. More sweetness due to higher ABV		6.8-10%	50+
17	Dark IPA		dark red to black, foam is dark, almost brown	dark roasted malt notes, including chocolate, coffee, burnt toast are dominant	assertive hop flavour and generous bitterness, hop aromatics are American in nature and could include citrus, pine and tropical fruits	key is balance, the roasted characteristics should help to even out the strong hop bitterness.		5.6-7%	50+
18a	Amber Ale	Red Ale	light amber, copper to light brown with often a slight red hue	medium to high maltiness usually with a noticeable to assertive caramel & toffee character, possibly smoky notes	wide range of hop character depending on whether it is British in nature or American	medium body, medium finish and moderate aftertaste, well balanced		4.8-5.2%	26-40
18b	Altbier		amber to copper, foam is ivory coloured	medium to high maltiness with very little roasted characteristics, some moderate fruit notes	medium to high bitterness but generally lower in hop aroma or flavours	medium body with little or no fruitiness associated with ales, mouth feel should be light and clean		4.8-5.2%	32-40
19a	English Brown Ale		copper to brown	malty with low levels of caramel and some nutty, woody flavours with chocolate and mild coffee accents	subtle fruitiness and hints of hop aroma and bitterness (hop aromatics and bitterness are associated with the brewer's selection)	smooth, easy drinking. Moderate bitterness and finish. Very little aftertaste		4.8-5.2%	24-36
19b	American Brown Ale		copper to brown	malty with low levels of caramel and some nutty, woody flavours with chocolate and mild coffee accents	Hop aromatics lean toward American style hops - citrus and pine and bitterness is more pronounced and intense than in British style	Robust malt flavours. Moderate to intense bitterness and finish. Aftertaste lingers longer and more intense		4.8-5.2%	24-36
20	Porter		light brown to garnet, ruby or burgundy, foam is coffee cream colour and quite dense	noticeable dark malt flavours of chocolate, toasty hints and possible burnt flavours, moderate smoke	medium to high bitterness but generally lower in hop aroma or flavours	medium to full body, well balanced. Finish is quick but aftertaste is dry, slightly acidic and moderate in length		4.8-5.6%	24-32
21	Stout		black and opaque, ruby red highlights, creamy and old ivory coloured foam	dry, roasty, coffee like malt character with hints of caramel and sweet biscuit flavours, some minor smokiness, possible vanilla	medium to high bitterness but little or no hop flavours and aromas	medium bodied with little or no ale fruitiness, well balanced. Finish is moderate in length but aftertaste is longer than a porter		4.2-5.2%	35-45
21c	Milk Stout		black and opaque, foam is dense and light brown	malt overtones of chocolate and coffee with hints of molasses, darker breads are also present.	moderate hop bitterness with subtle hints of hop aroma and flavours	Finish is smooth and soft. Lactic or acetic aromatics and flavours are present and complimentary to other flavours		5.2-5.6%	35-50
22	Imperial Stout		dark copper to black and opaque, foam is dense and light brown	rich, intense maltiness with strong overtones of caramel, coffee, dark chocolate, molasses, dark fruits notes are abundant, licorice may be present	medium to high hop bitterness with varying degrees of hop aroma and flavours	full body with higher levels of alcohol, warming, well balanced, bitterness is not perceived but present.		7.5%+	50-80
23a	Fruit Beer		varies from amber to fruit coloured, often cloudy	very light, often with high wheat content	very little hop bitterness, aroma or flavours	varies depending on brewer and fruit chosen - key attribute should indicate freshness of fruit chosen.		4.5-6%	10-15

23b	Vegetable Beer		varies depending on base malt selection (dark light golden to dark amber)	malt body should be reflective of grain used but should be in the background	hop character should be subdued and barely noticeable	key is balance but the dominant characteristics should be clearly associated with the vegetable used					4.8-5.2%	10-20
24a	Flavoured Porter		black and opaque, ruby red highlights, creamy and old ivory coloured foam	dark malt flavours such as chocolate, mild coffee, umami (soya sauce), moderate smokiness with light roasted notes	medium to high bitterness but generally lower in hop aroma or flavours	major attribute should be indicate in the flavouring component chosen but should also reflect whether it is a porter					5.2%+	35+
24b	Flavoured Stout		black and opaque, ruby red highlights, creamy and old ivory coloured foam	dark malt flavours such as dark chocolate, coffee, molasses, licorice, roasted grains, burnt, smoky all present	medium to high bitterness but generally lower in hop aroma or flavours	major attribute should be indicate in the flavouring component chosen but should also reflect whether it is a stout					5.2%+	35+
26	Barrel Aged Whisky		Colour ranges from golden to dark brown/black	malt notes will vary and should be associated with the base style.	hop notes will vary and should be associated with the base style	Barrels must be constructed of wood and may have previously contained whisky (scotch, bourbon etc)					6.5%+	N/A
28	Barrel Aged White Wine		Colour ranges from golden to dark brown/black	malt notes will vary and should be associated with the base style.	hop notes will vary and should be associated with the base style	Barrels must be constructed of wood and may have previously contained white wine					6.5%+	N/A
29	Barrel Aged Red Wine		Colour ranges from golden to dark brown/black	malt notes will vary and should be associated with the base style.	hop notes will vary and should be associated with the base style	Barrels must be constructed of wood and may have previously contained wine (wine, port, sherry or cognac)					6.5%+	N/A
30a	Rauchbier		amber to brown	malty with a distinct hardwood smoke character (either subtle or assertive), looking for subtle notes of caramel, bread, etc	very little hop bitterness, aroma or flavours	light to medium body with a very clean finish - smoke should be in balance. Aftertaste should be moderate.					4.8-5.2%	17-25
31a	Belgian Style Dubbel		brown, reddish, burgundy. Foam is ivory coloured and disipates quickly	darker breads, pumpernickel, caramel, toffee, candy sugar, licorice, roasted grains, coffee, moderate chocolate accented by darker fruit notes	low hop bitterness and virtually no hop aroma or flavours	full body with hints of fruits, banana and spice (clove), possible bubblegum notes. Finish is quick with subtle sweetness.					6.0-7.0	15-25
31b	Belgian Style Quadrupel		brown, reddish, burgundy. Foam is ivory coloured and disipates quickly	darker breads, pumpernickel, caramel, toffee, candy sugar, licorice, roasted grains, coffee, moderate chocolate accented by darker fruit notes	low hop bitterness and virtually no hop aroma or flavours	full body with hints of fruits, banana and spice (clove), possible bubblegum notes. Finish is moderate but sweet, warm and body notes linger					8.0%+	15-25
32	Belgian Style Tripel		pale straw to golden. Foam is white and disipates quickly	somewhat sweet with little toasted, bready flavours, and mainly fruity notes	moderate bitterness and low hop aroma and flavours	light to medium body with a very clean finish. Aromatics are by and large led by yeast - citrus, bubblegum, cloves are all present					7.0%+	25-35
32a	Belgian Style IPA		pale straw to golden. Foam is white and disipates quickly	somewhat sweet with little toasted, bready flavours, and mainly fruity notes	Hop aromatics lean toward American style hops - citrus and pine and bitterness is more pronounced.	light to medium body with longer finish. Aromatics are led by hops but yeast - citrus, bubblegum, cloves are also present					7.0%+	25-35
33	Scotch Ale		golden to dark brown	malt profile often includes an assertive caramel character and may display a hint of smoke flavour	lower bitterness and little or no hop aroma and flavours	sweet, warming and long aftertaste.					7.0%+	30-40
34	Barley Wine		golden copper to brown	extravagant caramel malt flavours but not cloying	can vary from low to high levels of bitterness with very little hop aroma and flavours	full bodied and can increase in quality over time					8.0%+	80+

reference: The ULTIMATE ALMANAC of WORLD BEER RECIPES (Weyermann, Schulz and Baart-Haas Group) / Roger Mittag