

MEININGER'S
INTERNATIONAL

CRAFT BEER

AWARD

MEININGER'S INTERNATIONAL CRAFT BEER AWARD (MICBA) awards beers in various categories. Please choose one of the following product categories and then the beer style.

Product categories

I. no category

II. Non-alcoholic beer

Beer that contains less than 0.5 ABV. Non-alcoholic beer is brewed with top or bottom fermenting yeasts and has a broad analytical and sensory spectrum. Hence, it is necessary to assign it to a certain beer style.

III. Beer with alternative grain

Beer that is brewed with malted or unmalted grains other than barley or wheat including spelt, rye, oat, corn, rice, triticale, einkorn, and emmer. Alternative grains are used in relevant volume and they contribute to the sensory characteristics of the beer. Beer with alternative grain is brewed with top or bottom fermenting yeasts and has a broad analytical and sensory spectrum. Hence, it is necessary to assign it to a certain beer style.

IV. Freestyle/Experimental Style Beer

Beer with unusual or atypical adjuncts, which have been added during brewing, fermentation or maturation. The objective of these unusual or atypical adjuncts was to emphasize specific sensory attributes (e.g. Grut beer, Sage beer, Juniper beer). Beer that is a mixture of different beer styles that cannot be categorized into a particular beer style because of its deviating analytical specifications. It is necessary to assign Freestyle/Experimental Style Beer to a certain beer style (analytical specifications can deviate).

V. Smoked beer

Smoked beer is made by an addition of smoked malt. Smoky aromas are dominant even though other aromas may be present as well. Smoked beer is brewed with top or bottom fermenting yeasts and has a broad analytical and sensory spectrum. Hence, it is necessary to assign it to a certain beer style.

VI. Barrel-aged beer/Beer aged with wood

Beer that was matured in wooden casks or in contact with wood. It possesses clearly perceptible aromas of wood, vanilla, coconut, dark chocolate, coffee, tar, or of the product that was previously stored in the barrel (e.g. whisky, wine, cognac, sherry, port). Because very different beer styles are aged in oak casks or in contact with wood, it is necessary to assign it to a certain beer style.

Please note that the given values for the original gravity, alcohol by volume (ABV), color (EBC) and bitterness units (IBU) are only guidelines to assign the beer into the right category. Deviations from these values are not a reason to exclude the beer from the competition. If you have any further questions about the individual categories, please do not hesitate to get in touch with us by phone or email.

After assigning the product category, please choose one of the following 72 beer styles. The 72 beer styles, which are differentiated during registration, are:

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1 Alt/Altbier

Original gravity: 11 – 14 °P

Alcohol: 4.5 – 6 % vol.

Color: 20– 40 EBC

Bitterness units: 25 – 55 IBU

Altbier is top-fermented and maroon, copper colored or dark brown, with a creamy, thick and long-lasting head. Altbier can be produced using various barley malts and wheat malt. A distinctive scent of malt should always come to the fore accompanied by clear fruity aromas, a slight to moderate hop aroma, and a bitter hop tang. The character of Altbier can range from calm to bubbly. The overall impression when enjoying an Altbier should be a lively, fresh and clear taste.

2 Barley Wine

Original gravity: > 18 °P

Alcohol: > 8 % vol.

Color: 25 – 45 EBC

Bitterness units: 40 – 70 IBU

Barley Wines are top-fermented, dark amber, copper to reddish-brown beers. They have very little or no hop character. Barley Wines are very malty. They usually have no head or, if present at all, the head is very unstable. The beer is complex and slightly sweet aromas are reminiscent of caramel or grapes and they match well with the beer's slightly sour notes. Both are supported by a very rich body. Also prominent are distinct fruity esters with aspects of berries. Roasted nut aromas are common. Barley Wines impress with their long-lasting finish and warming alcohol effects. Sherry or rum notes from oxidation may also be present. Some Barley Wines have aromas of sweaty horse blanket, leather, band aid, or burnt rubber, which come from Brettanomyces, which may be used for a "Belgian" character.

3 Berliner Weisse/Berliner Weisse Style

Original gravity: 7 – 10 °P

Alcohol: 2.5 – 4.5 % vol.

Color: 5 – 15 EBC

Bitterness units: 5 – 15 IBU

Berliner Weisse is a sparkling, cloudy beer brewed with a blend of wheat and barley malt. It is yellow, brewed with top-fermented yeast, lactic acid bacteria and sometimes also with Brettanomyces. Berliner Weisse tastes acidic, the beers are usually dry. A slight sweetness can counteract the acid character. Hop aroma and hop bitterness are very low or absent. Slightly spicy and smoky aromas can contribute to the bouquet.

4 Black IPA

Original gravity: 13 – 22 °P

Alcohol: 6 – 10 % vol.

Color: > 50 EBC

Bitterness units: 35 – 90 IBU

Black IPAs are top-fermented beers which are dark brown or almost black in color with a beige head. They are usually fizzy. They have a distinctive hoppy aroma and bitterness. Accordingly, fruity, flowery, resinous and even herby accents are discernible which gradually blend with the bitter roasted notes. There are also distinct roasted malt aromas which give these beers a tart, balsamic cigar-like bouquet. Their high alcohol content makes Black IPAs full-bodied, but what is most exciting about them is the heat-cool-balance between the alcohol and the ethereal oils from the hops. A bitter sweet aftertaste is typical for this beer style.

5 Blonde Ale

Original gravity: 11 – 14 °P

Alcohol: 4.5 – 6.5 % vol.

Color: 5 – 20 EBC

Bitterness units: 15 – 30 IBU

Pale yellow to golden colored Blonde ales or Golden Ales are top-fermented with a white, moderately durable head and quite a fizzy mouthfeel. Blonde Ales have a sweet malt flavor and also possess exotic aromas. The fermentation esters reminiscent of yellow fruit are clearly recognizable, but not dominant. Blonde Ales can have citrus aromas derived from the hops and floral hop tones. Blonde Ales are light-bodied ales and should rather be refreshing (Summer Ale).

6 Bock (amber/dark)

Original gravity: 16 – 18 °P

Alcohol: 6 – 8 % vol.

Color: 25 – 60 EBC

Bitterness units: 20 – 40 IBU

Amber and dark Bock beer is bottom-fermented, with a creamy, long-lasting, white head that may be beige around the edges. They have a fizzy mouthfeel. The color of amber and dark Bock beers ranges from brown to chestnut or copper. The malt character is strong. Hop aromas are restrained, though hop bitterness may be more pronounced. Moderate amounts of fruity esters can contribute a note of ripe berries. The overall aroma should reflect roasted nuts, caramel, and some spice.

7 Bock (pale)

Original gravity: 16 – 18 °P

Alcohol: 6 – 8 % vol.

Color: 10 – 25 EBC

Bitterness units: 20 – 35 IBU

Pale Bock beers are bottom-fermented, yellow to bright amber, form a sturdy white head, are full-bodied and moderately or strongly effervescent. Their bouquet is dominated by malt, with subtle hints of hops. Spicy notes may be found besides exotic fruits. The finish is moderately bitter and sweet.

8 Brown Ale

Original gravity: 11 – 15 °P

Alcohol: 4.5 – 7 % vol.

Color: 25 – 60 EBC

Bitterness units: 25 – 45 IBU

Brown Ales are coppery brown, top-fermented beers. The head is moderate and usually beige. Brown Ales are effervescent. They have high concentrations of fruity esters and a moderately strong roasted malt character. Caramel and chocolate-like aromas as well as nutty and roasted components contribute to the flavor. Exotic aromas may be found as well. The bitterness of brown ales ranges from moderate to strong.

9 Dark Ale

Original gravity: 11 – 16 °P

Alcohol: 4.5 – 7.5 % vol.

Color: > 40 EBC

Bitterness units: 25 – 60 IBU

Dark Ales or Black Ales are very dark brown to black, top-fermented, moderately or quite fizzy and are often served with a creamy, relatively solid head. Roasted malt aromas are at the forefront. The dark roasted character should not be fiery, smoky or astringent. Coffee and dark chocolate contribute to the aroma of Dark Ales. Both the aroma and the bitterness of the hops can be recognizable. Some Dark Ales have fruity, floral and spicy aromas and sometimes also show berry aromas and orange peel flavors.

10 Dark Strong Ale

Original gravity: > 16 °P

Alcohol: > 7.5 % vol.

Color: > 30 EBC

Bitterness units: > 25 IBU

Dark Strong Ales are top-fermented, range in color from amber to brown and almost black, and have a mousse-like, white or beige head. They are slightly or moderately fizzy. The pronounced malt aroma comes with a variety of fruit flavors and hints of honey. Spice aromas are not uncommon either. The hop aroma and the bitterness from the hops ranges from very weak to very strong. This beer style is typically characterized by its creamy taste and full body.

11 Doppelbock (amber/dark)

Original gravity: 18 – 20 °P

Alcohol: 6.5 – 8.5 % vol.

Color: 25 – 60 EBC

Bitterness units: 20 – 35 IBU

Amber and dark Doppelbock beers are bottom-fermented, with a color ranging from amber to dark brown, and a white to beige colored head. They are only slightly or moderately fizzy. They contain hints of caramel and chocolate, but the emphasis is on roasted nuts or almonds. Thanks to the fruity esters, which remind of berries, their aroma is quite complex. The initial impression on the palate is sweet, followed by a strong body and a creamy aftertaste. There is no clearly perceptible hop aroma, and the bitterness from the hops is equally subtle.

12 Doppelbock (pale)

Original gravity: 18 – 20 °P

Alcohol: 6.5 – 8.5 % vol.

Color: 10 – 25 EBC

Bitterness units: 15 – 30 IBU

Bottom-fermented pale Doppelbock beers are golden to light amber in color, and have a white, firm head. The effervescence is weak or moderate. The odor is dominated by malt, however, the influence of roast malt is absent in pale Doppelbock beers. Notes of caramel and honey are aided by the high alcohol content. Pale Doppelbock beers often bear aromas of plums or grapes, resulting in a very complex aroma. The aftertaste is sweet and bitter, although the bitterness is mainly due to the alcohol.

13 Dubble

Original gravity: 12.5 – 18 °P

Alcohol: 6 – 8.5 % vol.

Color: 25 - 40 EBC

Bitterness units: 15 – 35 IBU

Dubble beers are top-fermented, brown to dark amber colored with a thick, creamy head and a caramel, chocolate flavor. They are moderate or strongly fizzy. Aroma and bitterness from the hops are weak. The scent of banana may emerge thanks to moderate to high concentrations of fruity esters. Hints of raisins and citrus may be detected. Low levels of diacetyl may also be present.

14 Dark Lager

Original gravity: 11 – 13 °P

Alcohol: 4.5 – 5.5 % vol.

Color: > 40 EBC

Bitterness units: 15 – 30 IBU

Dark Lager is bottom-fermented, usually clear, and medium to dark brown with reddish hues. The head is white or beige colored and often not stable, despite the relatively high amount of CO₂. The bouquet of Dark Lager is characterized by a dominant malt character, which contains bread crust, nutty, chocolate and coffee aromas. The flavor and the bitterness of the hops are subtle. Dried fruits are also typical. Dark Lager is mostly light-bodied on the palate, with a balance of sweetness and bitterness.

15 Ice Bock (bottom-fermented)

Original gravity: > 18 °P

Alcohol: > 8 % vol.

Color: 25 – 60 EBC

Bitterness units: 25 – 50 IBU

Ice Bock beers range in color from copper, mahogany to dark brown. The high alcohol content is achieved by cryoconcentration. The head of these beers is quite weak; in some cases the head might not be present at all. Ice Bock beers do not exhibit a fizzy character. A very sweet malt character is typical. Hops usually do not contribute to the flavor. The flavor is influenced by the very high alcohol content – from the initial taste until the aftertaste. The bouquet emphasizes the caramel and honey aromas. At the same time, Ice Bock beers are reminiscent of plums or grapes, and with some age, they also take on notes of lovage, plum liqueur and rum pot.

16 Export

Original gravity: 12 – 14 °P

Alcohol: 5 – 6 % vol.

Color: 10 – 25 EBC

Bitterness units: 20 – 40 IBU

Bottom-fermented Export beers are usually highly effervescent, crystal clear and have a white, often large-pored head. Their color ranges from pale yellow or golden yellow. They initially exhibit a noticeable malt sweetness and subtle honey aromas, which transform into spicy aromas reminiscent of bread crust or gingerbread. The moderate use of hops in export beers explains the low hop flavor. However, a bitter aftertaste can be caused by the hops, which should always in a balanced relationship with the sweetness. The full-bodied beers have a malty character.

17 Farmhouse Ale

Original gravity: 13 – 19.5 °P

Alcohol: 3.5 – 8 % vol.

Color: 5 – 25 EBC

Bitterness units: 20 – 40 IBU

Pale yellow to orange Farmhouse Ales are characterized by their high level in CO₂. A white to beige colored and mostly persistent head characterizes this beer style. A secondary fermentation in the

bottle is typical. Honey, coriander, other spicy notes and leathery-animal notes (*Brettanomyces*) are noticeable. In addition, they often have a mild, sweet malt aroma, a weak hop aroma, floral notes and orange peel notes. Farmhouse Ales have an acidic character, often have a pronounced bitterness and can even be astringent due to their high phenol content.

18 Fruit Beer

Original gravity: n/a

Alcohol: n/a

Color: n/a

Bitterness units: n/a

Beers to which fresh fruit, fruit juice or fruit extract has been added during the first or secondary fermentation. In sensory terms, the fruit embossing is contributing to the flavor. Even though, the character of the underlying beer should be also recognizable.

19 Sour Fruit Beer (e. g. Kriek, Framboise)

Original gravity: 7 – 18 °P

Alcohol: 2.5 – 8 % vol.

Color: n/a

Bitterness units: n/a

Sour Fruit Beer is characterized by the added fruit, fruit juice or fruit extract in the first or secondary fermentation. They have a white, mostly stable foam. The hop aroma is very weak. The fruit should harmonize with the malt character. The low pH promotes citrus fruit odors. A perceptible flavor of leather and burnt gum can be present due to the use of *Brettanomyces* yeast. The acid is dominant on the palate, however, the beers should not have a too strong acetic acid character. The effervescence is usually very high, in the aftertaste sour beers appear dry. The alcohol, like the hop bitterness, is only perceptible in the background.

20 Gose

Original gravity: 11.5 – 13.5 °P

Alcohol: 5 – 6 % vol.

Color: 5 – 15 EBC

Bitterness units: 10 – 20 IBU

Gose is a traditional, top-fermented beer brewed with barley and wheat malts that is spiced with salt and coriander. Although often not too sour, Gose belongs to the family of sour beers. The sourness of modern Gose beers is achieved by using sour malt instead of lactic acid bacteria. The head of Gose is snow white, very stable and often coarse-pored. The color is bright yellow, sometimes with some golden reflections. Gose beers are typically unfiltered. The overall aroma impression is intense, dominated by citrus, apple, exotic fruits and coriander. The first impression on the palate is quite

fulminant. The high CO₂ level combined with the moderate acidity makes the beer very refreshing. Hop aromas and bitterness are in the background, though present. The aftertaste can have some sweetness and is quite short.

21 Gueze /Gueze Style

Original gravity: 10 – 16 °P

Alcohol: 4 – 6.5 % vol.

Color: 10 – 25 EBC

Bitterness units: 10 – 30 IBU

Gueze, which belongs to the sour beers, is a blend of young and old Lambic, which has been stored for several years in wooden barrels. In the bottle, the beer conducts a secondary fermentation, which builds the final CO₂ content and usually to a strong, coarse-pored foam. Geuze beers usually have a smoky aroma and a sour character. In addition, fruity aromas ranging from citrus fruits to sour apples determine the character of the beers. Wood aromas and spicy components can be noticeable. The acidity is dominant on the palate, however, they should not have a too strong acetic acid character. The aftertaste is usually dry.

22 Helles

Original gravity: 11 – 13 °P

Alcohol: 4.5 – 5.5 % vol.

Color: 5 – 10 EBC

Bitterness units: 15 – 25 IBU

Helles is straw to dark golden colored, bottom-fermented, moderately to very effervescent, and crystal clear with a thick, white head. The hops exert very little influence and the fruity flavors yielded by the yeast are weak. As such, these beers are strongly influenced by the malt and the aromas often reminiscent of wort and bread crust. Initially, a sweetness may show up, but this turns into a refreshing, slight tartness. Vegetative and sulphidic compounds (hydrogen sulphide as well as vegetable or herbaceous aromas) may contribute to the flavor.

23 Helles (new Style)

Original gravity: 11 – 13 °P

Alcohol: 4.5 – 5.5 % vol.

Color: 5 – 15 EBC

Bitterness units: 15 – 35 IBU

Helles (new Style) is the unfiltered and/or cold hopped version of the beer style Helles. Accordingly, floral components contribute to the sensory characteristics (see above). Moreover, exotic fruits from hops can determine the characteristics of this beer style.

24 Honey Beer

Original gravity: n/a

Alcohol: n/a

Color: n/a

Bitterness units: n/a

Honey Beer is brewed with the addition of honey. The honey is added to the wort or to the young beer. Accordingly, honey contributes more or less strongly to the sensory characteristics.

25 Imperial IPA

Original gravity: > 16 °P

Alcohol: > 7.5 % vol.

Color: 20 – 40 EBC

Bitterness units: 60 – 90 IBU

Imperial IPAs are top-fermented, golden to maroon beers with good stability of the head and a tangy freshness despite their high alcohol content. The fizzy character and the dominant aroma of hops do not oppose to the full-bodied nature of these beers. The bouquet contains passion fruit and berries as well as honey and caramel, sometimes also grassy and resinous aromas. The high alcohol content lends a wine-like character to this beer. Imperial IPAs have a bitter aftertaste with a long, warming finish explained by the alcohol.

26 Imperial Porter

Original gravity: > 16 °P

Alcohol: > 7.5 % vol.

Color: > 50 EBC

Bitterness units: 35 – 60 IBU

Imperial Porter are top-fermented and deep black. The effervescence is high. They have a creamy, light brown foam with moderate firmness. The beers impress with their fulminant body and an extremely full, intense and sweet malt aroma. Roasted aromas and honey notes determine the overall impression, but should not describe the beers alone. Coffee and liquorice-like notes are underlined by ripe impressions of plums, grapes and berries. The high alcohol content is clearly recognizable and, together with the malt sweetness and the bitterness from roasted malts, results in an interesting bitter-sweet combination. The hop bitterness is present, but not dominating, it gives the necessary length to the bitter taste caused by the roasted malt.

27 Imperial Stout

Original gravity: > 16 °P

Alcohol: > 7.5 % vol.

Color: > 50 EBC

Bitterness units: 35 – 60 IBU

Imperial Porter are top-fermented and deep black. The effervescence is high. They have a creamy, light brown foam with moderate firmness. The beers impress with their fulminant body and an extremely full, intense and sweet malt aroma. Roasted aromas and honey notes determine the overall impression, but should not describe the beers alone. Coffee and liquorice-like notes are underlined by ripe impressions of plums, grapes and berries. The high alcohol content is clearly recognizable and, together with the malt sweetness and the bitterness from roasted malts, results in an interesting bitter-sweet combination. The hop bitterness is present, but not dominating, it gives the necessary length to the bitter taste caused by the roasted malt.

28 IPA (American Style)

Original gravity: 13 – 18 °P

Alcohol: 5.5 – 7.5 % vol.

Color: 15 – 35 EBC

Bitterness units: > 40 IBU

American-style IPAs are top-fermented. Their appearance is usually cloudy, the color is yellow, copper or reddish-brown. They are very much dominated by hops, and West Coast IPAs in particular push the hop character to the extreme. Their white to beige colored head can have coarse pores, but lasts for a long time due to the high CO₂ content. Despite the predominant aroma of hops, these beers also have an intense malt character (especially the East Coast IPAs) and a high concentration of fruity esters. The smell is mostly made up of citrus or grapefruit aromas, hints of geranium and passion fruit, flowery aromas are also present. In addition, aromas of herbs, hay and pine needles as well as resinous and grassy impressions can be present. Overall, the bouquet can be extremely diverse. American IPAs have a full-bodied, fruity, fresh taste with a long-lasting aftertaste due to the hops.

29 IPA (English Style)

Original gravity: 10 – 16 °P

Alcohol: 4 – 7 % vol.

Color: 15 – 35 EBC

Bitterness units: 40 – 70 IBU

English IPAs are top-fermented, sometimes cloudy, sometimes crystal clear, range from bright golden to copper in color, and have a stable and beige colored or almost white head. They are mildly to quite fizzy and have a distinct aroma and a strong bitterness from the hops. They are also influenced by the fruity esters. English IPAs have a malty character, with scents reminiscent of caramel and biscuits. The hops contribute to aromas reminiscent of herbs and flowers. The beers are characterized by their dry freshness. The alcohol is quite subtle. The aftertaste from the hops can be very bitter.

30 IPA (New England Style)

Original gravity: 11 – 16 °P

Alcohol: 4.5 – 7.5 % vol.

Color: 5 – 25 EBC

Bitterness units: 30 – 70 IBU

New England IPA, short: NEIPA, Vermont IPA or Hazy IPA are names for this beer style. New England IPAs are extremely cloudy, light yellow with whitish opalescent reflections. They have a white, durable head. New England IPAs are less alcoholic and therefore lighter than other IPAs. They are characterized by a very fruity flavor. The aromas range from tropical fruits to citrus. The taste is fresh and often not as bitter as other IPAs. The malt body is present, but not dominating. The beer is highly sparkling, the aftertaste is short.

31 IPL

Original gravity: 11 – 15 °P

Alcohol: 5 – 7.5 % vol.

Color: 5 – 20 EBC

Bitterness units: 30 – 80 IBU

India Pale Lager (IPL) is the bottom-fermented version of the IPA or the unfiltered and cold hopped version of a Helles. Accordingly, the color is straw to dark gold. The beers are very fizzy and have a durable white foam. Hop embossing is extreme and has similar aromas to IPA. Added to this is the malt embossing, which is reminiscent of beer wort and bread crust. A slight sweetness can appear on the palate, which leads to a pronounced, full-bodied perception.

32 Kellerbier (amber/dark)

Original gravity: 11 – 13 °P

Alcohol: 4.5 – 5.5 % vol.

Color: 25 – 60 EBC

Bitterness units: 15 – 35 IBU

Dark Kellerbier is bottom-fermented, with a dark amber to dark brown color. Its white to beige colored head usually has coarse pores and is quite firm. Other stylistic components include cloudiness, as well as being only lightly carbonated. Full, intense malt aromas reminiscent of nuts, chocolate, biscuits, bread crust and caramel characterize the aroma of dark Kellerbiers. The hop aroma is only slightly noticeable, while the bitterness from the hops is moderate and in harmony with the malt flavor.

33 Kellerbier (pale)

Original gravity: 11 – 13 °P

Alcohol: 4.5 – 5.5 % vol.

Color: 10 – 25 EBC

Bitterness units: 15 – 35 IBU

Pale Kellerbier is bottom-fermented. Its color is yellow to amber. The beers are cloudy and have a white, stable, partly coarse-pored head. The malt character should be present. Vegetative and sulphidic compounds, reminiscent of white cabbage, sauerkraut or shallots, may also play a certain role. The hop character of Kellerbier is weak to moderate. Kellerbier has a medium to high body. The CO₂ content is usually low, the aftertaste is slightly to moderately bitter.

34 Kellerpils

Original gravity: 11 – 13 °P

Alcohol: 4.5 – 5.5 % vol.

Color: 10 – 30 EBC

Bitterness units: 15 – 35 IBU

Kellerpils is bottom-fermented, pale to golden yellow in color, yeast-turbid, and effervescent. It has a coarse white head. In contrast to a Kellerbier, hops may influence the flavor of a Kellerpils more dominantly. Floral and citrus aromas from hop may contribute to the flavor. However, maltiness is also an important attribute of this beer style. Some vegetal and spice aromas may be present. In the aftertaste, a Kellerpils is distinctly bitter, which provides a good balance for any residual sweetness.

35 Kölsch/Kölsch Style

Original gravity: 11 – 13 °P

Alcohol: 4.5 – 5.5 % vol.

Color: 5 – 20 EBC

Bitterness units: 10 – 25 IBU

Kölsch is top-fermented, straw yellow to golden in color, and crystal clear. The head should be very dense and snow-white, but head retention is generally poor. Mild apple and citrus aromas are typical. Hop flavors and aromas contribute to the beer style. The aftertaste comes along with some bitterness, which is accompanied by a lingering dryness on the palate.

36 Crystal Wheat Beer

Original gravity: 11 – 14 °P

Alcohol: 4.5 – 6 % vol.

Color: 5 – 20 EBC

Bitterness units: 10 – 15 IBU

Crystal wheat beer is clear, top-fermented, straw to deep yellow in color and made with at least 50 % malted wheat. The head is white, very firm and long-lasting. Crystal wheat beers have a fruity banana scent, as well as clove and nutmeg aromas. Hoppy aromas are largely absent. Despite the malty, fruity sweetness at the beginning, crystal wheat beers are usually fresh, slightly acidic and light-bodied. The hops should not cause too much bitterness in the aftertaste.

37 Lager

Original gravity: 11 – 13 °P

Alcohol: 4.5 – 5.5 % vol.

Color: 5 – 20 EBC

Bitterness units: 15 – 25 IBU

Lager beers are bottom-fermented. Their color range from straw-blond to dark gold. They are usually very effervescent and crystal clear with a thick, white head. The hoppiness may vary greatly, ranging from barely perceptible to dominant. Lager beers should always be malty and thus have aromas reminiscent of wort and bread crust. The first taste impression may be slightly sweet. Lager beers are full-bodied.

38 Lager (amber)

Original gravity: 11 – 13 °P

Alcohol: 4.5 – 5.5 % vol.

Color: 15 – 35 EBC

Bitterness units: 15 – 30 IBU

Amber Lager and bottom-fermented Red beer are usually crystal clear and red-gold or amber to dark amber in color. They are fizzy with a white, coarse head which dissipates fairly quickly. The intensity of the hop aroma varies from low to strongly noticeable. The malt character of the beer is caramel-like and sweet. This beer style is characterized by bread-like and spicy aromas.

39 Lager (new Style)

Original gravity: 11 – 13 °P

Alcohol: 4.5 – 5.5 % vol.

Color: 5 – 35 EBC

Bitterness units: 15 – 45 IBU

Lager (new Style) is the unfiltered and/or cold hopped version of the beer style Lager. Accordingly, floral components contribute to the sensory characteristics (see above). Moreover, exotic fruits from hops can determine the characteristics of this beer style.

40 Lambic/Lambic Style

Original gravity: 10 – 16 °P

Alcohol: 4 – 6.5 % vol.

Color: 10 – 25 EBC

Bitterness units: 10 – 30 IBU

Lambic beers are spontaneously fermented beers. Various bacteria and wild yeasts such as *Brettanomyces bruxellensis* are responsible for the fermentation process. Lambic beers (without fruit added) are golden yellow with a white, often coarse-pored foam. The pH value decreases as a result of the spontaneous fermentation, with the result that the taste is characterized by acidity. *Brettanomyces* yeasts often lead to leathery and spicy aromas. Besides, Lambic beers often exhibit cider-like notes, which are often accompanied with citrus aromas.

41 Session Wheat Beer

Original gravity: 7 – 11 °P

Alcohol: 2.5 – 5 % vol.

Color: 5 – 25 EBC

Bitterness units: 10 – 20 IBU

With a similar bouquet of banana, clove and citrus fruits, the light version of Wheat Beer is the lower-alcohol alternative to the Wheat Beer. It has a white, fine-pored, mousse-like and very firm foam. A malty and fruity sweetness appears on the palate, but it quickly fades away due to the high CO₂ and a slightly acidic note.

42 Märzen/Oktobertfest-Style Lager

Original gravity: 12 – 16 °P

Alcohol: 5.5 – 6.5 % vol.

Color: 5 – 35 EBC

Bitterness units: 15 – 30 IBU

Golden yellow, light amber to reddish-brown Oktoberfest-Style Lager are bottom-fermented and have a stable, white head. CO₂ is usually slightly lower than in Lager, Helles and Export beers. The influence of the hops is weak. With their very malty character, the bouquet reminds of wort and bread crust, in some cases also of toffee. The higher alcohol content compared to most Lager beers may initially give the impression of an export in the mouth, but the lower sweetness and stronger hop bitterness distinguishes Oktoberfest-Style Lager quite well.

43 Pale Ale (American Style)

Original gravity: 12 – 18 °P

Alcohol: 5 – 7.5 % vol.

Color: 15 – 30 EBC

Bitterness units: 25 – 65 IBU

American Pale Ales, with a golden to amber appearance, are top-fermented and have a white to beige colored foam with good resistance. The beers are very high in CO₂, fresh and full-bodied. A moderate malt aroma with low caramel notes is accompanied by a distinct hop aroma, with citrus and pome fruit-like and floral notes. In addition, the fermentation esters reminiscent of yellow fruits or red berries are clearly recognizable. The full-bodied American Pale Ales are often very fruity in taste and have a long lasting hop bitterness in the aftertaste.

44 Pale Ale (English Style)

Original gravity: 12 – 16 °P

Alcohol: 5 – 6.5 % vol.

Color: 10 – 30 EBC

Bitterness units: 20 - 50 IBU

English Pale Ales, which also include Ordinary, Special, Strong or Extra-Strong Bitter, have weak to moderate head formation. They are less effervescent than English Golden Ales and their color, with its gold and copper tones, is similar to that of Belgian Pale Ales. In taste, however, they differ greatly from their Belgian companions. English Pale Ales are bitter, characterized by the hops and the hoppy bitterness in particular. The overall aroma is affected by hints of earthiness and herbs, while fruity aromas from the fermentation esters may also contribute. The malt aroma is less pronounced, though hints of biscuits or caramel may have a certain influence. The bitterness of the hops is moderate, strong or very strong.

45 Pale/Blonde Strong Ale

Original gravity: > 16 °P

Alcohol: > 7.5 % vol.

Color: 15 – 30 EBC

Bitterness units: 20 – 60 IBU

Pale or Blonde Strong Ales are yellow, golden yellow, or light amber in color with a white head which often have coarse pores and is not particularly stable. The malt aroma is not too strong; hints of caramel can, however, emerge. A complex, sweet, fruity aroma owing to high concentrations of fermentation esters is much stronger. Due to their high alcohol content, Pale and Blonde Strong Ales often remind of flambéed bananas with honey, wild berry jam and fruit punch. Due to sometimes intense hopping, these fruits can be accompanied by fruity-floral, resinous and citrus-like aromas. Pale or Blonde Strong Ales have medium to high CO₂ and their body is bold. Slightly sweet aromas, together with the alcoholic sensation, can be perceived. These segue into a strong, bitter aftertaste created by the hops, which gives this beer an ale-like echo.

46 Pils (Bohemian Style)

Original gravity: 11 – 13 °P

Alcohol: 4.5 – 5.5 % vol.

Color: 5 – 10 EBC

Bitterness units: 25 – 50 IBU

Bohemian-style Pilsner is clear and straw-like to light amber in color, with a dense, white head and a strong effervescence. It has a clear malt character with subtle bread notes that leaves a slightly sweet impression. The hop aroma, which on average is less pronounced than in its German descendant, is present, yet small amounts of diacetyl (buttery flavor) conjure up a complex aroma. The initial taste of a Bohemian-style Pilsner is malty; it has a hoppy aftertaste.

47 Pils (German Style)

Original gravity: 11 – 13 °P

Alcohol: 4.5 – 5.5 % vol.

Color: 5 – 10 EBC

Bitterness units: 25 – 50 IBU

German Pils is crystal clear, pale to straw yellow, bottom-fermented and decorated with a fine, white head. It is effervescent, the sensory characteristics are determined by hops and malt. The first sensory impression is dominated by hops with their grassy and floral aromas. The malt character, which appears later, reminds of bread. Pils beers have a lean and simple taste. The gentle malt sweetness is drowned out quickly by the strong hoppy bitterness, which can be highlighted with traces of minerals, depending on the origin of the beers.

48 Pils (new style)

Original gravity: 11 – 14 °P

Alcohol: 4.5 – 5.5 % vol.

Color: 5 – 10 EBC

Bitterness units: 25 – 60 IBU

New-style Pils are hoppy, unfiltered, bottom-fermented, pale to straw-yellow beers and they are decorated with a fine, snow-white head. They are very effervescent and their sensory characteristics owe much more to the hops than the malt. Besides their floral character, dry-hopped Pils have more of a citrus accent as well as distinct aromas of mango, passion fruit and nectarines. The body of dry hopped Pils is light. The gentle malt sweetness soon gives way to hop bitterness, which may linger for some time.

49 Porter

Original gravity: 12 – 18 °P

Alcohol: 5.5 – 7.5 % vol.

Color: > 50 EBC

Bitterness units: 40 – 75 IBU

Deep black, top-fermented Porter has a stable, finely pored and beige colored to brownish head. The aroma is dominated by the dark malt; hints of coffee, dark chocolate, or roasted flavors are to be expected. The initial taste can be sweet due to the malt, yet it quickly fades into the background because of the CO₂. In addition to the moderate to strong bitterness from the hops, these beers can have a slightly astringent aftertaste.

50 Porter/Stout (Baltic Style)

Original gravity: 12 – 18 °P

Alcohol: 5 – 7.5 % vol.

Color: > 50 EBC

Bitterness units: 25 – 65 IBU

Baltic-style Porter has a very dark red to black color and a very durable, thick head that can also have coarser pores with increasing alcohol content. Many Baltic Porters are made with bottom-fermenting yeast; likewise there are also Baltic-style Porters with top-fermenting yeasts produced at colder temperatures. Notwithstanding the yeast, Baltic porter should have a very distinctive malt aroma with hints of caramelized sugar, liquorice, chocolate or coffee. The malt sweetness is moderate to strong, while the hop character is very weak and adds only a sweet floral touch, at most. Complex fruit aromas, such as red or black berries, grapes and plums are typical.

51 Red Ale/Amber Ale

Original gravity: 12 – 14.5 °P

Alcohol: 4.5 – 6 % vol.

Color: 20 – 40 EBC

Bitterness units: 20 – 40 IBU

Red Ales and Amber Ales are top-fermented with brilliant colors ranging from amber or chestnut to dark amber. They are characterized by a moderate amount of a beige colored, durable head. They are quite fizzy and have some fruity esters, a mild hop aroma and a slight hoppy bitterness. The malt aroma is much more intense, with caramel notes backed by hints of pine and vanilla aroma. In combination with fermentation esters and hop aromas, Red Ales may also be reminiscent of orange peel, grapefruit or berries.

52 Saison

Original gravity: 12 – 19.5 °P

Alcohol: 3.5 – 8 % vol.

Color: 5–25 EBC

Bitterness units: 20 – 40 IBU

Pale yellow to orange Saison is characterized by high CO₂. A white to beige colored, persistent head characterizes this beer style. Secondary fermentation in the bottle is typical. Honey, coriander, other spicy notes such as pepper and leathery-animal notes (Brettanomyces) are noticeable. In addition, a mild, sometimes sweet malt aroma, a weak to medium strong hop aroma and earthy notes contribute to this beer style. Saison has an acidic character, often a pronounced bitter tone and can even be astringent due to its high phenol content. Fruity esters also characterize the top-fermented beer, orange and lime aromas are to be perceived.

53 Sour Beer

Original gravity: 11 – 19 °P

Alcohol: 5 – 11 % vol.

Color: n/a

Bitterness units: 10 – 20 IBU

Sour Beer is bright yellow to brown in color and has a white, usually unstable head. It is not uncommon for these beers to be cloudy. The hop aroma is very weak. The fruity esters from the primary – and sometimes secondary – fermentation remind of citrus fruit, biscuits and brioche. A perceptible but not overpowering smell of leather and burnt rubber may be present because of *Brettanomyces* yeast. The tart taste is dominant, yet it should resemble lactic or citric acid, not too much acetic acid. Sour beers can be very effervescent and have a dry aftertaste. The alcohol is only perceptible in the background.

54 Black Beer (Bohemian Style)

Original gravity: 11 – 14 °P

Alcohol: 4.5 – 6 % vol.

Color: > 40 EBC

Bitterness units: 15 – 30 IBU

The bottom-fermented Bohemian-style Schwarzbier has a high, firm, light brown head and a very effervescent character. It is dominated by malt. Roasted aroma, sweetness and hints of dark chocolate are characteristic for this style. The hop aroma is often not present at all. The initial taste of Bohemian-style Schwarzbier is governed by malt sweetness, which, with a slight touch of tartness, makes for an interesting combination. The hops leave a faint bitterness. Bohemian-style Schwarzbier is known for its typical bitter sweet finish. Bohemian-style black beer can have some diacetyl (buttery aroma).

55 Black Beer (German Style)

Original gravity: 11 – 14 °P

Alcohol: 4.5 – 6 % vol.

Color: > 40 EBC

Bitterness units: 15 – 30 IBU

Schwarzbier is bottom-fermented and either very dark red, dark brown or black, and it has a stable head, which is beige colored or light brown. Sweet roasted aromas and caramel and coffee scents characterize the bouquet. The hop aroma is usually recognizable beneath the strong malty character, and manifests in scents of pine or liquorice. Schwarzbier taste sweet and full-bodied and is also quite effervescent. The bitterness from the hops is weak to moderate, while the aftertaste may be dominated by a bitter sweet, toasted flavor.

56 Session Ale/Summer Ale

Original gravity: 7 – 12 °P

Alcohol: 2.5 – 5 % vol.

Color: 5 – 20 EBC

Bitterness units: 15 – 40 IBU

Session Ales and Summer Ales are light to amber in color. Their sensory profile is similar to that of Blonde or Pale Ales, but they are lighter-bodied. Session and Summer Ales have a hoppy aroma, reminiscent of exotic fruits, herbs, citrus fruits and sometimes berries. The effervescence is high and the aftertaste short. Freshness and bitterness can be part of the overall sensory description.

57 Session IPA

Original gravity: 9 – 13 °P

Alcohol: 3.5 – 6 % vol.

Color: 5 – 30 EBC

Bitterness units: 30 – 60 IBU

The lighter version of IPA is becoming increasingly popular. The clear dominance of hops is expressed by citrus or grapefruit aromas, passion fruit tones and floral aromas. The white colored foam can have coarse pores, but due to the high CO₂ content it typically lasts for a long time. The flavor of Session IPAs is fruity and fresh, the aftertaste is often characterized by hop bitterness.

58 Session Lager

Original gravity: 7 – 11 °P

Alcohol: 2.5 – 5 % vol.

Color: 5 – 25 EBC

Bitterness units: 15 – 40 IBU

Simple drinking pleasure with low alcohol content. Light beers and Session Lager is bottom-fermented. Wort aromas and a bread crust character are often dominating. Usually, Session Lager is straw yellow to copper in color and very rich in CO₂, which also explains the firm, white foam. The modern Session Lager often has an intense hop aroma, a fruity bouquet and a tangy, light body. Light beers and Session Lager could be also sweet. In the aftertaste, however, the sweetness can quickly make way for a pronounced hop bitterness.

59 Stout

Original gravity: 9 – 18 °P

Alcohol: 3.5 – 7.5 % vol.

Color: > 50 EBC

Bitterness units: 20 – 50 IBU

Various sub-categories are collected under this genre, such as Dry Stout. These top-fermented beers all share a very dark to black color and a fine-pored, very firm, light brown head. Beers of this style may vary greatly in terms of their CO₂, which ranges from a low level in the case of Sweet Stout to very sparkling in the case of Extra Stout. The same is true for smoky aromas: no smoky aromas are expected in an Irish Stout, Foreign Stouts may have a strong smoky aroma. Besides the strong malty aroma, which is characterized by hints of coffee, cocoa and toasting, fruity fermentation esters reminiscent of dark berries can emerge. In addition to this, some Stouts are inoculated with *Brettanomyces* and therefore may have aromas that are reminiscent of burnt rubber. These attributes may give the beer a rough edge, but should never suppress the characteristic malt aromas. Stouts can have either a dry or sweet taste. Most leave a dry, gently astringent sensation in the mouth. There also can be a slightly tart. The hoppy aroma is usually subtle, yet the bitterness of the hops, along with the bitterness from roasted malt, characterizes this beer style.

60 Tripel

Original gravity: 17 – 22 °P

Alcohol: 7 – 12 % vol.

Color: 10 – 20 EBC

Bitterness units: 20 – 45 IBU

The top-fermented, yellow to golden colored Triple has a very fizzy character, its head is dense and creamy. The hop aroma is weak, the hop bitterness can be pronounced. Complex aromas such as coriander, orange and clove are desired. Banana and yeast aromas are characteristic due to secondary fermentation. Despite being slightly sour on the palate, Triple beers are full-bodied.

61 Wheat Beer (amber)

Original gravity: 11 – 15 °P

Alcohol: 4.5 – 6 % vol.

Color: 15 – 35 EBC

Bitterness units: 10 – 15 IBU

Amber colored Wheat Beer is top-fermented and made with at least 50 % wheat malt. The beers, which are also called Weizen, Hefeweizen or Weißbier, are cloudy. They have a white, very firm head. Very typical aromas of amber colored wheat beers include caramel, vanilla, nutmeg, banana, apple and clove. Hoppy aromas are largely absent. A fruity sweetness is perceived initially. The sweetness quickly fades due to the tartness. The CO₂ is released in very fine bubbles. The full body of Wheat Beer does not jar with its high level of CO₂. The hops should cause little to no bitterness in the aftertaste.

62 Wheat Beer (dark)

Original gravity: 11 – 15 °P

Alcohol: 4.5 – 6 % vol.

Color: 25 – 50 EBC

Bitterness units: 10 – 15 IBU

The dark, cloudy Wheat Beer belongs to the top-fermented beers. It has a brown, copper, dark amber or dark brown color and is brewed with at least 50 % malted wheat. The head is pronounced, beige colored, has a creamy consistency and is very long-lasting. A core attribute of dark Wheat Beers is their malt character. Nougat-like chocolate notes, roasted aromas paired with scents of banana, raspberry and clove, and an initial sweet taste make this beer style unique. The hops have little to no effect on the flavor. The bitterness from the hops is very subtle. Dark wheat beer acquires its freshness from a high level in CO₂ and its slight tartness. It has a distinctive, full-bodied flavor.

63 Wheat Beer (pale)

Original gravity: 11 – 15 °P

Alcohol: 4.5 – 6 % vol.

Color: 5 – 25 EBC

Bitterness units: 10 – 15 IBU

Pale Wheat Beer is top-fermented, pale yellow to straw colored and made with at least 50 % wheat malt. Often marketed under the name Weizen, Hefeweizen or Weißbier, pale Wheat Beers are cloudy. They have a white, fine-pored, creamy and very firm head. Very typical aromas for pale Wheat Beers include banana, citrus fruit, apple and clove. A fruity sweetness may appear initially, but it quickly fades due to the beer's effervescence and the tart taste. The CO₂ is released in very fine bubbles. The beer is full-bodied and the hops should not cause too much bitterness in the aftertaste.

64 Wheat Beer (new Style)

Original gravity: 11 – 15 °P

Alcohol: 4.5 – 6 % vol.

Color: n/a

Bitterness units: 10 – 45 IBU

Wheat Beer (new Style) is the unfiltered and/or cold hopped version of the beer style Wheat Beer. Accordingly, floral components contribute to the sensory characteristics (see above). Moreover, exotic fruits from hops can determine the characteristics of this beer style.

65 Wheat IPA

Original gravity: 13 – 18 °P

Alcohol: 5.5 – 7.5 % vol.

Color: 5 – 40 EBC

Bitterness units: 35 – 70 IBU

The color ranges from yellow, golden to mahogany, the head is white or slightly beige colored, fine-pored and very firm. Wheat IPAs are cloudy, very fizzy and characterized by hops. Passion fruit, orange and floral notes can be recognized. Herbs, kiwi and honey notes can also be found in Wheat IPAs. These beers often appear slightly sweet; the high CO₂ content does not oppose to the full body. Wheat IPAs are characterized by the hops in the aftertaste.

66 Wheat Bock (amber/dark)

Original gravity: 16 – 18 °P

Alcohol: 6.5 – 8 % vol.

Color: 20 – 55 EBC

Bitterness units: 10 – 20 IBU

The top-fermented amber or dark Wheat Bock is brewed with at least 50 % wheat malt, it is cloudy and it has a firm, beige colored head. Its color ranges from amber or copper to mahogany or brown. The typical Wheat Beer scents of banana and clove blend with aromas of caramel, chocolate and roasted malt. Honey and spicy or herbaceous aromas are not uncommon. Due to the dark malt and the high alcohol content, Wheat Bock often taste sweet for a moment, after a short time the sweetness gives way to a pleasant acidity and a warming aftertaste. A high effervescence and the full body are main characteristics. The hop aroma is weak and the aftertaste is determined by the alcohol and often by residual sugar.

67 Wheat Bock (pale)

Original gravity: 16 – 18 °P

Alcohol: 6.5 – 8 % vol.

Color: 5 – 25 EBC

Bitterness units: 10 – 20 IBU

Pale Wheat Bock is top-fermented, straw to golden colored with a white, very firm and long-lasting head. The typical fermentation aromas of bananas, orange peel and clove are complemented by nutmeg, caramel and honey. A hint of fresh hop flower may contribute to the bouquet. At first, Weizenbock beers taste malty and fruity, slightly acidic and – due to the high alcohol content – very creamy and full-bodied. They are rather fizzy, and the sweetness makes this beer very pleasant. The hops should cause little to no bitterness in the aftertaste.

68 Wheat Bock/Wheat Double Bock (new Style)

Original gravity: 16 – 21 °P

Alcohol: 6.5 – 9.5 % vol.

Color: n/a

Bitterness units: 15 – 40 IBU

New Style Wheat Bock and Wheat Double Bock are emphasized by aroma hops and very variable in color ranging from light yellow to golden yellow to dark amber. The foam is white or beige colored and fine-pored. The cloudy beer is moderate to very sparkling and, unlike classic Wheat Bock and Wheat Double Bock, clearly characterized by hops. Their aroma is passion fruit, orange peel with honey and spicy notes such as nutmeg, cardamom and clove. The beers are initially sweet, creamy and full-bodied. A light acidity is present; the aftertaste is extremely long lasting and somehow bitter due to the high alcohol content paired with hops.

69 Wheat Double Bock (amber/dark)

Original gravity: 17 – 21 °P

Alcohol: 7.5 – 9.5 % vol.

Color: 25 – 55 EBC

Bitterness units: 10 – 30 IBU

Top-fermented dark or amber colored Wheat Double Bock is cloudy and its color ranges from amber to chestnut and mahogany or dark brown. Its beige colored head is firm. The beer is malty and aromas of caramel and chocolate are present. The overall flavor is primarily nutty, almond-like or toasty. Thanks to the fruity esters that are reminiscent of orange peel or berries, the aroma of these beers is quite complex. Clove, honey, lovage or liquorice may also be present. The hops have only a minor influence. The initial taste is sweet, followed by a full body, a pleasant mouthfeel and a sherry aroma. A bitter sweet aftertaste by the alcohol is just as much part of this beer as its creamy consistency.

70 Wheat Double Bock (pale)

Original gravity: 17 – 21 °P

Alcohol: 7.5 – 9.5 % vol.

Color: 10 – 25 EBC

Bitterness units: 10 – 30 IBU

Top-fermented, pale Wheat Double Bock can range from golden yellow to maroon. The cloudy beer has a white, firm head. The influence of CO₂ is moderate, sometimes quite pronounced. The bouquet is dominated by spices such as cardamom, clove and allspice. The hops have a subordinate influence. The first impression on the palate is sweet, soft and pleasant. The overall mouthfeel of Wheat Double Bock is characterized by creamy and full-bodied impressions. A slight acidity underlines the tangy impression. The finish is extremely powerful and long-lasting. The bitterness is determined by the alcohol.

71 Wheat Ice Bock

Original gravity: > 18 °P

Alcohol: > 8 % vol.

Color: 25 – 60 EBC

Bitterness units: 25 – 50 IBU

Wheat Ice Bock is usually bronze to mahogany colored. The high alcohol content is achieved by cryoconcentration. These beers have only a moderate head and low level of CO₂. Clove, ripe banana and nutmeg may be noticeable in the bouquet of a Wheat Ice Bock. The initial taste is sweetness and there is no bitterness from the hops. The high alcohol content determines the mouthfeel from the initial taste and it magnifies the caramel and honey aromas. At the same time, Wheat Ice Bock is reminiscent of plums or grapes and with age they also take on notes of lovage, plum liqueur and rum punch.

72 Wit Beer

Original gravity: 11 – 13 °P

Alcohol: 4.5 – 5.5 % vol.

Color: 5 – 10 EBC

Bitterness units: 5 – 20 IBU

Wit Beer is top-fermented and spiced with coriander, orange peel and other ingredients. Wit Beer is pale yellow, cloudy and fizzy. The head is white, long-lasting and firm. These beers are brewed using unmalted wheat and malted barley. Accordingly, grassy, green aromas are not uncommon. Fermentation aromas of banana and pineapple are recognizable. Hop aroma is only slightly noticeable – if at all. The bitterness is weak, and it should not outweigh a clearly discernible acidity and moderate amounts of fruity esters (citrus fruits, orange) and spicy notes, although the latter must not be overpowering. The sweet impression is complemented perfectly by touches of honey.