

Periodic Table of Beer Styles

I			II			III		
1	1.026-1.036 1.006-1.009	Berliner weisse	2	1.044-1.056 1.006-1.012	Lambic	3	1.065-1.085 1.014-1.020	Belgian gold ale
2.5-3.6 3-12	2-4		4.7-6.4 5-15	4-15		7.0-9.0 25-35	4-6	
4	1.042-1.055 1.008-1.012	Belgian white	5	1.044-1.056 1.006-1.012	Gueuze	6	1.070-1.100 1.016-1.024	Tripel
4.5-5.5 15-28	2-4		4.7-6.4 5-15	4-15		7.0-10.0 20-30	4-7	
7	1.035-1.055 1.008-1.018	American wheat	8	1.040-1.056 1.006-1.012	Faro	9	1.052-1.080 1.010-1.015	Saison
3.5-5.0 5-20	2-8		4.5-5.5 5-15	4-15		4.5-8.1 25-40	4-10	
14	1.040-1.056 1.008-1.016	Weizenbier	15	1.040-1.072 1.008-1.016	Fruit beer	16	1.040-1.055 1.008-1.013	Belgian pale ale
4.3-5.6 8-15	3-9		4.7-7.0 15-21	N/A		3.9-5.6 20-35	4-14	
27	1.048-1.056 1.008-1.016	Dunkelweizen	28	1.042-1.060 1.008-1.016	Flanders red	29	1.065-1.098 1.014-1.024	Belgian dark ale
4.5-6.0 10-15	17-23		4.0-5.8 14-25	10-16		7.0-12.0 25-40	7-20	
41	1.066-1.080 1.016-1.028	Weizenbock	42	1.042-1.060 1.008-1.016	Oud bruin	43	1.065-1.085 1.012-1.018	Dubbel
6.5-9.6 12-25	10-30		4.0-6.5 14-30	12-20		3.2-8.0 20-25	10-20	
A brief description of beer styles with commercial examples								
1. Berliner weiss: Light body. Refreshing. Slightly fruity. Sour. Low influence of hop. (<i>Schultheiss Berliner Weiss</i>, <i>Berliner Kindl Weiss</i>, <i>OWE Berliner Weiss</i>) 2. Lambic: The most unusual sour-tasting beer with very little hop aroma. (<i>Grand Cru Cantillon Bruccelle 1900</i>, <i>Boon</i>, <i>De Neve</i>) 3. Belgian gold ale: Fruity. Soft malt aroma. Spice aroma. Low bitterness. (<i>Duvel</i>, <i>Lucifer</i>, <i>La Chouffe</i>, <i>Moinette</i>, <i>Celis Grand Cru</i>) 4. Belgian white: Refreshing. Cloudy. Spiced with coriander and orange peel. Low bitterness. (<i>Celis White</i>, <i>Hogarden White</i>, <i>Blanche de Brugse</i>) 5. Gueuze: Blend of young and old lambic beers. (<i>Lindeman's Gueuze Lambic</i>, <i>Belle-Vue Gueuze</i>, <i>Boon</i>, <i>Cantillon</i>, <i>Hanssens</i>) 6. Tripel: Light/pale color, balanced malt and hop aroma. Sweetish. High alcohol content. (<i>Westmalle Tripel</i>, <i>Affligem Tripel</i>, <i>Crimbeeren Tripel</i>) 7. American wheat: Usually clear in contrast to most other wheat beers. Slightly tart. Very refreshing. (<i>Samuel Adams Summer Ale</i>, <i>Catamount American Wheat</i>) 8. Faro: Sweetened version of lambic. (<i>Lindeman's</i>) 9. Saison: Fruity. Complex aroma and flavor of high alcohol, herbs, and spices. Moderate hop aroma and flavor. (<i>Saison Dupont</i>, <i>Moinette</i>, <i>Laforet</i>) 10. Pale ale: Low to medium maltiness. High hop bitterness. Medium hop profile. (<i>Draught Bass</i>, <i>Samuel Smith Old Brewery Pale Ale</i>) 11. American lite: Little to no malt aroma. Very low in hops. Crisp and dry. Refreshing. (<i>Bud Light</i>, <i>Miller Lite</i>) 12. Munich helles: Mildly hopped and mildly malty. Fuller body than most lagers. (<i>Black Forest Lager</i>, <i>Spaten Premium Lager</i>) 13. Helles bock: Malt. Mildly hopped. Relatively high alcohol level. (<i>Wauerzburger Malzbok</i>, <i>Spaten Premium Bock</i>, <i>Pachor Marzenbock</i>) 14. Weizenbier: Notable clove and banana aroma from German wheat yeast. Fruity. Cloudy. Low hop profile. (<i>Erdinger Weissbier</i>, <i>Pyramid wheaten ale</i>, <i>Julius Echter Weizenbier</i>) 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</i>, <i>Lindeman's Framboise Lambic</i>) 16. Belgian pale ale: Low bitterness. Low malt aroma. Slightly fruity and sour. (<i>Celis Pale Bock</i>, <i>DeKoninck Special Palm Ale</i>, <i>Ginder Ale</i>) 17. American pale ale: Medium maltiness. High hop bitterness. Medium flavor and aroma from American hop varieties. (<i>Sierra Nevada Pale Ale</i>, <i>Summit Pale Ale</i>, <i>Geary's Pale Ale</i>) 18. Ordinary bitter: Low carbonation. Low to medium maltiness. Mild hop flavor and aroma. (<i>Young's Bitter</i>, <i>HSB Premium Bitter</i>) 19. Scottish light 60/-: Low carbonation. Medium maltiness. Low bitterness. Medium to no hop flavor and aroma. Light smoky/toasty character. (<i>Belhaven 60/-</i>, <i>Caledonian 60/-</i>, <i>Macleay 60/-</i>, <i>Light</i>, <i>Highland Dark Light</i>) 20. English mild: Light brown. Mild maltiness. Low alcohol. Low hop bitterness, flavor, and aroma. Light body. (<i>Bank's Mild</i>, <i>Fuller's Summer Ale</i>) 21. Dry stout: Roasted barley and malt aromas are prominent. Some sourness. Hop aroma medium to none. (<i>Guinness Draught Stout</i>, <i>Murphy's Stout</i>, <i>Beamish Stout</i>) 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</i>, <i>Guinness Foreign Extra Stout</i>) 23. German pilsner: Medium to high hop flavor and aroma. Low maltiness. Crisp, dry, and bitter. Refreshing. (<i>Kulmbacher Monchhof Pils</i>, <i>Jever Pils</i>, <i>Wickeder Pilsner</i>) 24. American standard: Similar to American light but darker. (<i>Budweiser</i>, <i>Molson Golden</i>, <i>Kirin</i>) 25. Dortmunder: Smooth. Medium maltiness. Medium hop aroma and flavor. (<i>Dortmunder Gold</i>, <i>DAB Original</i>, <i>Berghoff Original Lager</i>) 26. Doppelbock: Intense maltiness. Little hop aroma and flavor. Touch of roastiness. A very strong, rich lager. (<i>Pilsener Salvator</i>, <i>Spaten Optimator</i>) 27. Dunkelweizen: Low clove and banana aroma. Malt. Low bitterness. Low hop aroma. (<i>Franziskaner Dunkel-Weizen</i>, <i>Schneider Dunkel Weiss</i>) 28. Flanders red ale: Fruity. Malt. Slightly sour. Low hop profile. (<i>Rodenbach</i>, <i>Petrus</i>, <i>Bourgogne des Flanders</i>, <i>Vlaamse Bourgogne</i>) 29. Brown porter: Malt. Bitter. High alcohol content. (<i>Pavel Kwak</i>, <i>Gouden Carolus</i>, <i>Scaldis</i>, <i>Rochefort 10</i>, <i>Climay Grand Reserve</i>) 30. India pale ale: Medium maltiness. High hop bitterness. High hop flavor and aroma. (<i>Anchor Liberty Ale</i>, <i>Samuel Smith's India Ale</i>, <i>Fuller IPA</i>, <i>OWE IPA</i>) 31. Special bitter: Low carbonation. More malt and higher alcohol than ordinary bitter. Nice bitterness. (<i>Young's Ramrod</i>, <i>Fuller's London Pride</i>) 32. Scottish heavy 70/-: Low carbonation. Moderate hop profile. Mild smoky character. (<i>Greenmantle Ale</i>, <i>Highland Heavy</i>, <i>Young's Scotch Ale</i>) 33. American brown: Medium maltiness. High hop bitterness, flavor and aroma. (<i>Pete's Wicked Ale</i>, <i>Brooklyn Brown Ale</i>, <i>Shipyard Moss Brown</i>) 34. Brown porter: Moderate roastiness. Moderate bitterness. Hop flavor and aroma low to none. (<i>Samuel Smith Taddy Porter</i>, <i>Fuller's London Porter</i>) 35. Sweet stout: Overall sweet character. Roasted grains dominate the flavor. Some fruitiness. (<i>Mackeson's XXX Stout</i>, <i>Samuel Adams Cream Stout</i>) 36. Imperial stout: Fruity with intense roastiness and maltiness. Evident hop aroma and flavor. High alcohol level. (<i>Samuel Smith Imperial Stout</i>, <i>Courage Imperial Stout</i>) 37. Bohemian pilsner: Malt. With a distinctive floral and spicy Saaz hop bouquet. Crisp and refreshing. (<i>Pilsner Urquell</i>, <i>Gambrinus Pilsner</i>, <i>Budweiser Budvar</i>) 38. American premium: Darker version of American standard (<i>Michelob</i>) 39. Munich Dunkel: Munich malt aroma and flavor. Mild hop flavor. (<i>Ayingen Altbairisch Dunkel</i>, <i>Hacker Pschorr Alt-Munich Dark</i>) 40. Traditional bock: Rich and complex maltiness. No hop aroma and flavor. (<i>Asaz Bock</i>, <i>Hacker-Pschorr Dunkel Bock</i>, <i>Dunkel Ritter Bock</i>, <i>Boiler Room Red</i>) 41. Weizenbock: Malt. Low bitterness. Clove and banana aroma from German wheat yeast. (<i>Schneider Aventinus</i>, <i>Pyramid Weizenbock</i>) 42. Oud Bruin: Fruity. Malt. Sherry wine-like. Slightly sour. Very little hop aroma and flavor. (<i>Liefman's Goudenband</i>, <i>Felix Roman</i>) 43. Dubbel: Rich malt aroma. Light to none hop aroma. Full body. Low bitterness. (<i>Westmalle Dubbel</i>, <i>LaTrappe Dubbel</i>, <i>Affligem Dubbel</i>) 44. American amber ale: Medium maltiness. Mild to strong flavor and aroma from American hop varieties. Notable caramel flavor. (<i>Big Time Atlas Amber</i>, <i>Bell's Amber</i>, <i>North Coast Red Seal Ale</i>) 45. Extra special bitter: Low carbonation. Very strong bitterness. Malt. High hop aroma and flavor. (<i>Fuller's ESB</i>, <i>Young's Special London Ale</i>) 46. Scottish export 80/-: Low carbonation. Very mild. Medium bitterness. Medium to no hop flavor and aroma. Mild smoky/toasty character. (<i>Highland Severe</i>, <i>Orkney Dark Island</i>, <i>Sharloek's Home Pilsner's Pride</i>) 47. Foreign stout: Sweet and malty. Light caramel flavor. Low hop profile. Some fruitiness. (<i>Newcastle Brown Ale</i>, <i>Samuel Smith Nut Brown</i>) 48. Robust porter: Roasted malt (coffee-like) aroma and flavor. Hop flavor and aroma moderate to low. (<i>Sierra Nevada Porter</i>, <i>Anchor Porter</i>) 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</i>, <i>Young's Oatmeal Stout</i>, <i>Brew Moon Eclipse</i>) 50. Russian imperial stout: Similar to imperial stout but has higher alcohol level and bitterness. (<i>Harvey & Son's Imperial Extra Double Stout</i>) 51. American pilsner: Medium to high maltiness. Slight sweetness. Medium to high hop aroma and flavor. Refreshing. (<i>Pete's Signature Pilsner</i>, <i>Milwaukee Pilsner</i>) 52. American dark: Malt. Some roasted malt aroma and flavor. Low hops. (<i>Michelob Dark</i>, <i>Lovenbrau Dark</i>, <i>Beck's dark</i>, <i>Saint Pauli Girl Dark</i>) 53. Schwarzbier: Malt and roasted malt aroma and flavor. Low hop aroma. Bitterness from roasted malt. (<i>Kulmbacher monchschef Kloster Schwarz-Bier</i>) 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>) 55. Kolsch: Low maltiness. Light hop aroma and flavor from German noble or Saaz hops. (<i>Malzmuehle</i>, <i>Hellers</i>, <i>Hollywood Blonde</i>) 56. Bière de garde: Malt and slightly fruity. Low hoppiness. Medium to strong alcohol level. (<i>Jenlain</i>, <i>Castelain</i>, <i>Septante Cinq</i>, <i>Brasseurs Bière de Garde</i>) 57. Oktoberfest: Very flavorful. Distinct German malt aroma and flavor. Moderate hop bitterness and flavor. (<i>Spaten U-10-Märzen</i>, <i>Ayingen Oktoberfest-Märzen</i>, <i>Paulaner Oktoberfest</i>, <i>Wauerzburger Oktoberfest</i>) 58. Cream ale: Low hop aroma and bittering. Low maltiness. Light and refreshing. (<i>Genesee Cream Ale</i>, <i>Little Kings Cream Ale</i>) 59. Smoked beer: Sweetish and malty. Similar to Oktoberfest style with evident smoked character. Low hop aroma and flavor. (<i>Schlönkeria Rauchbier</i>) 60. English old (strong) ale: Well aged. Malt and fruity. High alcohol. Low hop. (<i>Theakston Old Peculier</i>, <i>Young's Winter Warmer</i>, <i>Marston Old Roger</i>) 61. Atbier: Malt dominates all aromas and flavors. High hop bitterness. (<i>DAB Dark</i>, <i>Diebels Alt</i>, <i>Alaskan Amber</i>, <i>Grolsch Autumn Amber</i>) 62. Vietnam: Dark German malt aroma. Hop bitterness is moderate. (<i>Negra Modelo</i>, <i>Portland lager</i>, <i>Leinenkugel Red</i>) 63. Steam beer: Malt, balanced with hop bitterness. Woody (Northern brewer) hop flavor. (<i>Anchor Steam</i>, <i>Old Dominion Victor Amber</i>) 64. Barleywine: Fruity and malty. High hop aroma and flavor. High alcohol content. (<i>Young's Old Nick</i>, <i>Fuller's Golden Pils</i>, <i>Sierra Nevada Bigfoot</i>) 65. Strong "Scotch" ale: Malt with caramel apparent. Hint of roasted malt or smoky flavor. Low hop flavor. (<i>Traquair House</i>, <i>MacAndrew's Scotch Ale</i>)								