



BEER CHEAT SHEET

Trust us, your beer will taste so much better once you know what you're drinking.

CRAFT BEER KEYWORDS

ABV

ABV, alcohol by volume, or “gravity” is used to measure the amount of alcohol in any beverage. For example, your average blonde or pale ale will be somewhere between 4.4% and 5.4% while a glass of wine will usually run around 11% to 13%.

BARLEY

Barley is to beer what grapes are to wine. It's the main grain in brewing and is used to create the sugar that feeds yeast, which then creates alcohol.

BODY

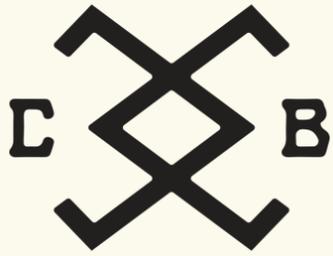
Body or mouthfeel describe the way a beer sits in your mouth. Beer can have a light to heavy body and a smooth, crisp, creamy, or soft mouthfeel.

BREWING AND FERMENTATION

Brewing and fermentation are two of the steps in the beer making process. Brewing is when we use hot water to steep grains and create a sugar-water. Fermentation is when yeast eats that sugar and creates alcohol.

DRY HOPPING

Dry Hopping is when hops are added during fermentation in the beer making process. A beer that has been dry hopped will have more of the aromas and flavors of the hop but less of the bitterness.



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HOPS

The Hops flower, a delicate, pale green, papery cone full of perishable resins. It adds bitterness and sometimes floral, citrus, or pine flavors and aromas.

IMPERIAL

“Imperial” is an indication that a beer will be big and bold regardless of the style. The hops and malts used during brewing are doubled or even tripled, and the resulting beer can pack quite an alcoholic punch ranging from 8% to 12% ABV.

IBU

International Bitterness Units measures bitterness of beer.

Think about how you like your coffee. If you like it loaded with sugar and cream, go with a beer that has a low to mid IBU. Take it black? Try a beer with a mid to high IBU.

YEAST

Yeast is the microorganism that is responsible for fermentation in beer. It metabolizes the sugars extracted from grains producing alcohol and carbon dioxide and thereby, beer.



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CRAFT BEER STYLES

PALE ALE

A Pale Ale has a robust hop aroma with medium bitterness.

IPA

An IPA (India Pale Ale) has a pronounced hop bitterness profile from start to finish.

PORTER AND STOUT

Porters and Stouts typically have notes of chocolate and coffee.

LAGER

A Lager is a type of beer conditioned at low temperature. Lagers can be pale, amber, or dark.

SOUR

This style of beer has an intentionally acidic, tart, or sour taste.