



BEER BIBLE.

Everything we do,
we do for beer.



BeerDeLuxe

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1. THE JOURNEY OF BEER

Beer has developed a strong foothold in modern society; it is after all the drink of the people. It will be there to bring people together socially, to be drank in celebration at hallmark events, or act as a refreshing reward at the end of a hard fought day. But despite its commonality beer remains a drink appreciated by many but not always understood by all. The world of beer goes largely undiscovered and its complexities unnoticed, as does the hard work that went into its making and the history that led to its conception. Undeservedly praise passes it by, not viewed as having the same complexity and depth of the finest whiskey or made with the same craftsmanship of a boutique wine. Perhaps this is its own doing, stemming from its humble 'blue collar' ties deceiving many drinkers to look past its finer qualities. And maybe that's all just part of its charm.

Didn't know that beer can have such prestige? Then maybe it's time to try something new. After all it can be very rewarding, it may prove quite satisfying, and it may lead you on a bit of a journey. It would be a shame after all for such simple pleasures to go undiscovered. Ever thought beer can have the sophistication and grandeur of that of a fine wine? Well for an educated beer drinker it does, more so even. So why not try something new and see if it takes you on this path? The first step is to find the right beer and all the rest will fall into place. This beer will engage you, surprising you with its flavour and change your previous perceptions. This beer varies from person to person; there is no universal beer that everyone will love, after all everyone's tastes are different. But that's why we're here, to help you find that beer and start you on your own 'Journey of Beer'.

Welcome to the journey of beer. Remember you will never try them all, but that's not what it's about.

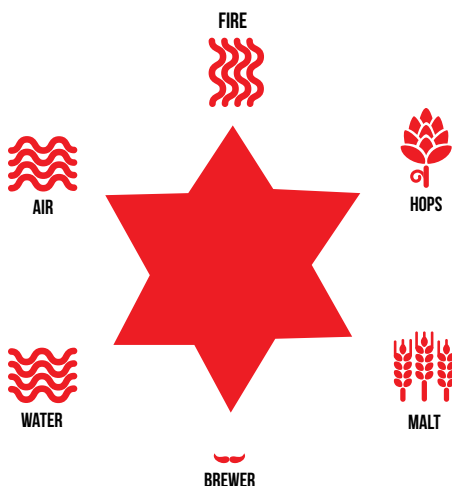
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2. OUR EMBLEM

In history the hexagonal star, or brewer's star, represented several things apart from a religious faith. Firstly, it symbolised purity. Brewers wanted to declare that their beer was pure and free of additives and adjuncts.

The star could also be found as a tapping sign outside taverns. To indicate the potential customers that food and drink was available inside, houses and taverns needed to be marked with distinct symbols such as the hexagram

In the middle ages, its use was also seen as a protection symbol against bad luck, demons, weapons and fire. Shielding from demons was quite important for brewers. When a brew turned sour, these spirit creatures were usually blamed.



The brewer's star is our emblem and represents what we stand for. It is your assurance that at Beer DeLuxe, you will find carefully selected beers that are pure to their style, and free of unnecessary stuff.

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3. LAGER & PILSNER

The first stop on the journey through beer begins with something you likely already know quite well; lager has after all grown to become the everyman beer for the masses. Originating from the German word lagern, meaning to store, lager styles are brewed using bottom-fermenting yeasts at cold temperatures and are subject to several weeks of conditioning before consumption in order to produce a light, clean and clear beer style. Made mainly with malted barley, but some may use corn or rice grains, you can generally expect some sweet citrus notes that play around with light malt characters. With such light flavour and character lagers are often looked at being the true test of the ability of a good brewer; being such fine and delicate beers with little to hide any flaws behind.

Variations of the traditional Pale Lager style have evolved since its origin to include beers with darker colours and stronger malt flavourings but for many the pinnacle style of lager was made back in 1842, in the Bohemian town of Plzen (now part of Czech Republic) when the first Pilsner was brewed. At the time the only beer available was deemed unsatisfactory by the locals who dumped a total of 36 barrels of it down their streets in demonstration of their dissatisfaction. The city council required an alternative and entrusted Bavarian Brewer Josef Groll to produce the solution. The outcome was Pilsner Urquell; a light coloured and clear beer with a strong defining bitter and spicy hop character (most notably that of the Czech grown Saaz hop). The beer met the approval of the locals and heralded of things to come. German brewers in fear of people drinking Czech beer over their own then created their own Pilsner style and the Munich Helles Lager (meaning bright), both demonstrating some of the same hop characters but only more subdued.

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7. WHEAT BEERS, BERLINER WEISSE & GOSE

German in origin, wheat beers (heffeweizens) were made as a lighter colour alternative to the beers available at the time giving them the name 'White' beers. Brewed to the strict purity law's of Germany's Reinheitsgebot (brewing law), wheat beers are made from 50-65% malted wheat and exhibit strong banana and clove flavours. Their appearance is cloudy with a more pronounced yeast character than their clearer contemporaries Kristallweizens, which are filtered versions of the same beer and therefore straw golden in colour. Dunkelweisse beers are dark wheat beers with hazy bodies. Sour wheat beers, known as a Berliner Weisse, also exist and are tart and refreshing with low alcohol content and can often have the addition of salt in which case they are known as a Gose.

Belgian wheat beers (known as 'White Ales' or 'Witbier') differ from German wheats mainly through the addition of gruit (herb based mixture) as a substitute for hops to provide bitterness and flavour and also oats to provide a smoother mouth feel. The outcome is beer with clear herbal and spicy qualities from adjuncts such as coriander, juniper and orange peel.

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9. GOLDEN ALES & PALE ALES

Beer is split into two main branches, lager and ale with the defining quality between them being the yeast used in fermentation. Ales, the older brother of the two, are made with top-fermenting yeasts that work at warmer temperatures where as lagers use bottom-fermenting yeasts at cooler temperatures and for longer periods. Ales generally are far vaster in flavour than lagers and have a broader range in character.

Golden /blond ales mark the first stop for ales in the 'Journey of Beer'. The original of this style was the Kölsch golden ale made in Cologne, Germany which shared many similarities to pale lagers; both being clear golden in colour, balanced and not too complex, but clean, crisp and highly refreshing. Golden Ale's today can offer similar flavours but many modern versions splash out with big fruity hop characters to boot.

Pale ale's trace back to the English city of Burton-upon-Trent and have two widely recognised subclasses - English and American, although many others do exist. English styles have a firm bitterness and a earthy and buttery malt character (see Timothy Taylors Landlord) where as American styles have more hop intensity making them fruitier and bitter with huge hop aromas (see Little Creature's Pale Ale). The original American Pale Ale is the Sierra Nevada Pale Ale which was first conceived back in 1981 and went on to become a pioneer in the world of beer. It introduced Americans to something other than macro American Pale Lagers and inspiring the whole microbrewery movement the world over. And incidentally what is now known as craft beer. Not a bad effort!

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11. INDIA PALE ALES

Despite what the name implies, India Pale Ales are not derived from India. Instead their origin can be traced back to the 1700's when the British sought out to create their global empire and expanded out in colonisation. Of course soldiers, traders and sailors could not be expected to do such tasks without beer (it was a working man's right in these times), but they were faced with the problem of beer turning foul over such long journey's. Alas a solution was found! To solve the challenges of keeping beer fresh and palatable, brewers upped the alcohol content and increased the hop regimen of the Pale Ale's they were brewing for export at the time. Reason being that aside from what hops impart in flavour, they were initially used in beer for their qualities of being a natural preservative (like alcohol) keeping beer fresher for longer. The outcome was the birth of a unique beer style with strong bitterness and floral hop character dubbed the 'India Pale Ale', referring to its export trade.

The style went on to be developed and refined over time to become the IPA's we know today. West Coast American breweries are largely responsible for the evolution, pushing the boundaries of how hoppy a beer can be. Brewers are known to over indulge in their love affair with hops intentionally creating unbalanced beers with a overbearing, yet for many, delicious hop character.

In a world of contradictions, the flavour and aroma created by hops that make IPA's so bold have very little longevity and will dissipate relatively fast. Therefore when drinking hop forward beers, fresh is best.

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14. REDS, AMBER BROWNS & ESBS

Red and amber ales are collected together in a fairly loose definition based upon their colour which is indicative of the malt profile. English style red/ambers are generally malt driven with a caramel and toffee flavour base, while American styles will also exhibit these flavours along with a big hop presence showing more fruity character in flavour and aroma. A similar comparison can be made for Brown ales.

ESB's (meaning Extra Special Bitters) are English in heritage and are comparable somewhat to Amber ales but with darker coloured bodies, more bitterness and stronger malt flavours.



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15. PORTERS & STOUTS

Darker beers can scare the unacquainted. At first glance they can seem menacing and staunch, looking like a brew fit for only Oden himself! But understanding the flavours and character of the beer will breakdown the tough exterior giving way to the rich and delicate flavours that lie within. By this stage you are now regarded as a 'Explorer', willing to take on the more challenging beer styles.

Porters were the choice tippie for transportation workers (hence the name Porter) during the Industrial Revolution. Formerly with higher alcohol than most modern Porters, they were known as either X or XX depending on their strength. Porters XX went on to become Stout-Porters, and then finally just Stouts. To taste, Stouts are strong robust vicious black ales with characters evident of heavily roasted malt. Porters are subsequently the milder and subtler older brother to the Stout, where black malts would be used for colour as opposed to roasted ones making beer with a heavy yet smooth body.

Both have many variants in style and flavour, some fruity and sweet, some dry and some creamy. Adjuncts are commonly added to create different flavours and mouth feels such as chocolate, coffee, oats and milk sugar.

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17. SCOTCH ALES, BARLEY WINES, AMERICA STRONG ALES & OLD ALES

Scotch ales (or 'a Wee Heavy' as known in its native land) and barleywines are two similar styles yet with defining differences between them. Both are characterised by their high alcohol content (expect between 7- 9% for Scotch ales and often upward of 10% for barleywines), deep copper to brown colour and a full bodied warming feel comparable to spirits. The high alcohol traditionally is coupled with sweet caramel malt, a bittersweet aspect and the intensity and fluid gravity of a wine and its ability to age well. American strong ale's are best described as a conglomeration of just about everything. They carry a heavy malt bill and high alcohol similar to barleywines but also the hop character of a hugely hopped double IPA. Old ales (also referred to as 'Stock Ales') have no strict definitions but are generally robustly malty, near jet black in colour with fruity notes of raisins and blackcurrants and sharp alcohol esters.

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19. BELGIAN STYLES

The Belgian section of the journey is for those that have become well versed in beer but are searching for something more than a little bit different, and here for many lie the more challenging beer styles. With over 180 breweries ranging from boutique to MACRO Belgium offers a vast array of beers, but where they have truly come into their own is in making beers perhaps best described as 'quirky', with something uniquely 'Belgian' about them.

To put it in perspective, they are the Ying to Germany's Yang. Where German beers are made with strict purity laws, Belgian breweries historically have never had such constraints. Brewers have embellished in their freedom and long opted towards yeast strains regarded, for the lack of a better word, as 'dirty' for the unconventional flavours they create. These yeast strains can create flavours out of place in many traditional ale's but are responsible for what make Belgium's finest beers so unique and also heavily responsible for changing perception on what beer can be. Beers will be layered in flavour with mystery and complexity; often bottle conditioned or re-fermented pouring with a champagne-like effervescence. Appreciation of these beers is vast with breweries all over the world paying homage through creating their own interpretations of classic Belgian styles. The beers listed below vary vastly from each other in colour and flavour and cannot simply be defined all in one. Expect beers that are thought provoking, ranging in flavour from fruity to spicy, roasty to grassy, barnyardy and dry, or even sour and tart with everything else in between.

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21. TRAPPIST

In the Six Century, Saint Benedict of Italy instructed by the Latin Rule of 'ora et labora' (prayer & work) to encourage self-sufficiency within monasteries, where monks would brew and sell beer to support themselves and the local community. Beer brewed by monks following the commandments of 'ora et labora' is today recognised as Trappist beer as long as it holds true to the three commandments of St Benedict. The first commandment being that the beer is strictly brewed by actual Trappist monks or under their supervision in a Monastery, the second that any surplus profit from selling the beer is put into supporting local communities and the third being that monks must always prioritise prayer over work, a challenge for many with such great demand for their beer.

With such strict guidelines only ten breweries can legally label their beer under the name and each proudly wears the stamp of it, six of whom are Belgian (Orval, Chimay, Westvleteren, Rochefort, Westmalle and Achel), two Dutch (La Trappe & Zundert), one Austrian (Engelszell) and one American (Spencer). In 1997 the International Trappist Association was founded to prevent other breweries from promoting their beer as Trappist and now breweries producing ales in the same style, or under license from religious communities, must call their brews Abbey Ales.

Trappist beers are traditional Belgian styles ranging from Blondes to Brown ales, through to Dubbels and Triples and are all bottle-conditioned. They generally exhibit strong fruit character of different flavours depending on the style; rich dark fruit for the darker styles and lighter tropical fruits for the lighter styles.

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23. BARREL AGED BEER

Barrel ageing beer may be a new concept to many but it has been common course throughout brewing history. Brewing is now done mostly in steel or copper vessels but before such resources were available wooden barrels were used for ageing, storing and transporting beer. The switch to steel came from developments in brewing technology and the many challenges presented in using wooden barrels. Now when beers are stored in barrels it is not of necessity but of the intention that the beer will gain in character from the barrel itself, with the unique flavours soaked into the barrels passing onto the beer. The most common types of barrels used for this are oak, wine (red or white), whiskey and even tequila. With oak barrels expect the body of the beer to thicken (much like an oaked chardonnay) while also bearing strong flavours of oak; red wine barrel aged beer will show strong red wine tannins; white wine barrels can add a lactic kick and whisky barrels can add hints of toffee and vanilla (typically from Bourbon) or smoke (from peated Scottish whiskies). The amount of time the beer spends ageing in barrels can range from 3 months to 2 years depending on the desired flavour. Many barrel aged beers will be blended before consumption to balance and round out flavour; the process of which is an art form in itself. Ultimately, the beer will come out more complex than the base beer that entered the barrel and can create an unforgettable drinking experience.

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27. LAMBIC, FRUIT & WILD BEER

This chapter marks the final stop in the journey of beer and also the most challenging one yet. Lambic beers are traditionally from the Pajottenland of Belgium found in the Senne River Valley or Brussels (Cantillon Brewery). They are brewed through the art of spontaneous fermentation, where instead of using traditional ale or lager yeast unfermented young beer is stored in large open vats where wild and naturally occurring yeast strains ferment the beer over time. After up to 3 years of maturation the end product will be blended with younger versions of the same beer to make it palatable. A common Lambic style is the Gueuze which consists of a blend of 1 year, 2 year and 3 year old beer blended in different ratios. Lambic beers can often contain fresh fruit (or fruit syrups and sugars) to flavour the beer that are added once fermentation has begun.

Wild and Sour ales are beers brewed with traditional ale yeasts and are later contaminated with souring bacteria or yeast strains– most typically Lactobacillus or Brettanomyces. These beers can exhibit the same level of acidity found in some Lambics but also other complexities from the addition of the wild bacteria.

PLEASE REMEMBER!!!

The global demand for Lambic beer far exceeds the rate at which it is made. As you know the brewing process can take several years and therefore the supply of these beers can vary greatly. Below is a list of what we TRY to keep in stock, so please don't be disappointed (or huffy) if we don't have exactly what is listed below. As soon as something is unavailable we do our very best to find a substitute to take its place until it is available again.

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31. LOW ALCOHOL & GLUTEN FREE.

Lower alcohol beers are often the choice tippie for someone trying to avoid overindulging, but this doesn't necessarily mean missing out on flavour. In European countries people have been enjoying flavoursome low alcohol beer for years and now many breweries the world over are creating modern beer styles at lower percentages with as much flavour as possible making exciting and enjoyable beers at sensible alcohol levels.



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32. CIDER & GINGER BEER

The growth of cider correlates with the growth of apple trees migrating across Europe and Asia with the earliest trace of cider dating back to 55BC when the Romans ventured North into England and found the local Kentish villagers enjoying the apple based beverage. Ciders popularity was largely boosted by it being a safer alternative to water at the time which would generally carry many diseases. But by 9th century AD it was a well established drink across Europe and in England in particular where it was common for every farm to have its own orchard and press.



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33. BEER STYLES

ABBEY BEER

Originally a beer brewed by monks in a monastery, the term now applies to beers from brewers who have acquired an abbey's rights. Abbey beer is often strong, top-fermented ale (i.e. Leffe).

ALE

Beers distinguished by use of top-fermenting yeast strains, *Saccharomyces cerevisiae*. This yeast performs at warmer temperatures than those used to brew lager beer, and their by-products are more evident in taste and aroma. Fruitiness and esters are common ale characteristics.

ALTBIER OR ALT

A copper-coloured German pale ale style that originated in Düsseldorf. The name literally means old beer, referring to the pre-lager brewing method of using a warm top-fermenting yeast and darker malts. Over time the Alt yeast adjusted to lower temperatures, and the Alt brewers would store or lager the beer after fermentation, leading to a cleaner, crisper beer than is the norm for an ale.

AMBER

Any top or bottom fermented beer having an amber colour, that is, between pale and dark.

BARLEY WINE

A British-style, very strong ale ranging from 8-10 % alc.

BIÈRE DE GARDE

Rustic, malty and strong French-style ale.

BITTER

Highly hopped British-style ale.

BLACK LAGER

A bottom-fermented dark beer. They get their dark color from the use of particularly dark-roasted malts. Also known as Schwarzbier in Germany.

BOCK

A strong, dark German lager, usually brewed for the spring season. See also Doppelbock.

BROWN ALE

A mild, top fermented brown beer lightly hopped and flavoured with roasted caramel malt.

CRAFT BEERS

Beers produced by small, independent brewers with only traditional brewing ingredients such as malt, hops, yeast and water, brewed using a traditional brewing process.

CREAM ALE

A combination of top and bottom fermented beers, producing a sweet, lightly hopped brew.

DOPPELBOCK

Literally doublebock in German, this beer is an extra strong version of bock. Dortmund. A strong, full-bodied export style of lager from Dortmund in Germany.

DRAUGHT BEER

Not a beer style, but a method of dispensing beer.

DRY BEER

Beer of the pils type containing less residual sugar, made by a special process. As a result the beer has a slightly higher alcohol content, a light, crisp flavour, and no aftertaste.

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A mild, top fermented brown beer lightly hopped and flavoured with roasted caramel malt.

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DUBBEL OR DOUBLE

Brown, medium-strength, bottle-conditioned ale, varying between 6-8% alc. Usually a Trappist or Abbey ale.

DUNKEL

Literally dark in German. Dark beer.

FRAMBOISE OR FRAMBOZEN

A Belgian beer made with raspberries.

GUEUZE

A blend of old and young lambic, which triggers a new fermentation.

HEFE

A German word meaning yeast. Used mostly in conjunction with wheat (weisse) beers to denote that it is bottled/kegged with the yeast in suspension (hefe-weiss). These beers have a cloudy appearance.

HEFEWEIZEN

Literally yeast wheat in German. A cloudy, unfiltered German wheat beer.

HELLES OR HELL

Literally pale in German. Pale beer.

IMPERIAL STOUT

Extra strong stout (often above 10% alc.) first popular in Czarist Russia.

INDIA PALE ALE OR IPA

A very strong, hoppy pale ale, which originated in Britain for export to soldiers in India.

KÖLSCH

A light, golden German ale, which originated in Cologne.

KRISTALL OR KRISTALLWEIZEN

A crystal-clear, filtered German wheat beer.

LAGER

*Beers produced with bottom fermenting yeast strains, *Saccharomyces uvarum* or *Saccharomyces carlsbergensis*, at colder fermentation temperatures than ales. This cooler environment inhibits the natural production of esters and other by-products, creating a crisper tasting product.*

LAMBIC

An open fermented beer using aged hops and stored in barrels. Often sour in taste.

MAIBOCK

Literally May bock in German. A sweet pale lager brewed for the spring season.

MÄRZEN

A full-bodied, copper-coloured lager. It originated in Vienna, but is now also brewed in Munich.

MEAD

Produced by fermenting honey, water, yeast and optional ingredients such as fruit, herbs, and/or spices.

MILK STOUT

A much weaker and smoother, bottled English stout. Originally this style included lactose (milk sugar), but the name was banned in Britain in 1946 because of the implication that milk is added to the brew. Otherwise known as Sweet stout or Cream stout.



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MUNCHENER

German name for a beer style brewed in Munich. It is a dark, malty and spicy lager.

OATMEAL STOUT

Oatmeal stout is made with up to 5% oats, originally because of the nutritional value of oats.

OLD ALE

A strong, well-matured, rich, dark ale. A winter warmer particularly in Britain.

OYSTER STOUT

Stout is a traditional match with oysters, but some brewers went further and added oysters to the beer. Similar to other stouts with a hint of oyster aroma and taste.

PALE ALE

Amber or copper-coloured, top-fermented beer brewed using pale malts

PILSNER/PILS

A pale lager beer, highly hopped. It takes its name from the town of Plzen in the Czech Republic where the bottom fermentation process producing a pale beer was invented in 1842. Lager is often used as a synonym for pils. German spelling is pilsener.

PORTER

A very rich, dark, top-fermented beer first brewed in London in 1722 for labourers such as porters. Not as dark as a stout, which was originally called Stout porter.

RAUCHBIER

German smoked beer, with intense smoky aromas and flavours from the Franconian region.

RED ALE

A reddish sour beer from West Flanders in Belgium. The colour comes from using Vienna malt.

SAISON OR SEZUEN

A Belgian specialty. It is a refreshing, slightly sour summer-style ale.

STEAM BEER

A cross between a bottom-fermented beer and an ale, originally made during the Gold Rush days of California, in the US. It was brewed using lager yeasts at warm ale temperatures.

STOUT

A very dark, heavy, top-fermented beer made from pale malt, roasted unmalted barley and often, caramel malt. Originating from the Porter style, it was first known as Stout porter.

TARWEBIER

The Flemish word for the Belgian Witbier, or wheat beer.

TRAPPIST BEER

Beers still brewed by Trappist monks in the monastery. By law only seven breweries can describe their beers as Trappist; six of these are in Belgium (Orval, Chimay, Westvleteren, Rochefort, Westmalle and Achel), and one (La Trappe), is in the Netherlands.

TRIPLE OR TRIPEL

An extra strong, hoppy golden ale, usually a Trappist or Abbey beer. Stronger than a Dubbel/Double.

VIENNA

Amber-red lager style originating in Austria. Also known as MŠrzen in Germany.

WHEAT BEER

Any beer containing a high proportion of malted wheat in addition to the malted barley. Also known as Witbier, or White beer in Belgium; and Weizen, Weisse or Weissbier in Germany.



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36. GLOSSARY OF BEER

ADDITIVE

Enzymes, preservatives and antioxidants which are added to simplify the brewing process or prolong shelf life. More common in highly commercial beers, brewed on a large scale.

ADJUNCT

Fermentable material substituted for traditional grains, to make beer lighter-bodied or cheaper.

ALE

Beers distinguished by use of top-fermenting yeast strains, *Saccharomyces cerevisiae*. The top fermenting yeast perform at warmer temperatures than do yeast's used to brew lager beer, and their by-products are more evident in taste and aroma. Fruitness and esters are common ale characteristics. See also Lager.

ALL-MALT

This refers to a beer made exclusively with barley malt, without adjuncts.

AMBER

Any top or bottom-fermented beer having an amber colour, that is, between pale and dark.

AMBER AND BROWN MALTS

Barley is heated to higher temperatures than Pale malt to give more copperycolours to the brew.

AROMA

The fragrance or smell of a beer.

BARLEY

A cereal grain that is malted for use in the grist, which becomes the mash in the brewing of beer.

BEER

Alcoholic beverages made by fermenting grain, specifically malt, with hops and water.

BIÈRE DE GARDE

Rustic, malty and strong French-style ale.

BITTER (TASTE)

Bitterness of hops or malt husks; sensation is noticed on the back of the tongue.

BITTERNESS

The perception of a bitter flavour, in beer from iso-alpha-acid in solution (derived from hops). It is measured in International Bitterness Units (IBU).

BLACK MALT

Chocolate malt that has been taken almost to burning point. Because of its powerful bitter taste, it is used sparingly, even in stouts and porters.

BODY

Thickness and mouth-filling property of a beer described as full or thin bodied. Bottle-conditioning Secondary fermentation and maturation in the bottle, creating complex aromas and flavours.

BOTTOM-FERMENTING YEAST

One of the two types of yeast used in brewing; *Saccharomyces carlsbergensis* or *Saccharomyces uvarum*. Bottom-fermenting yeast works well at low temperatures and ferments more sugars leaving a crisp, clean taste and then settles to the bottom of the tank. Also referred to as lager yeast.

BREW KETTLE

The vessel in which wort from the mash is boiled with hops. Also called a Copper.

BREWHOUSE

The collective equipment used to make beer.

BREW PUB

Pub that makes its own beer and sells at least 50% of it on premises. Also known in Britain as a home-brew house and in Germany as a house brewery.

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CAMRA

The CAMpaign for Real Ale. An organization in England that was founded in 1971 to preserve the production of cask-conditioned beers and ales.

CARAMEL

A cooked sugar that is used to add colour and alcohol content to beer. It is often used in place of more expensive malted barley.

CARAMEL MALT

See Crystal malt.

CARBONATION

Sparkle caused by carbon dioxide, created during fermentation.

CASK

A closed, barrel-shaped container for beer. They come in various sizes and are now usually made of metal. The bung (stopper) in a cask of Real beer or ale must be made of wood to allow the pressure to be relieved, as the fermentation of the beer continues in the cask.

CASK-CONDITIONING

Secondary fermentation and maturation in the cask, creating light carbonation.

CHILL HAZE

Cloudiness caused by precipitation of protein-tannin compound at low temperatures; doesn't affect flavour.

CHOCOLATE MALT

The barley is steadily heated to about 200°C. This deep chocolate malt generates a complex mix of roasted flavours as well as a dark colour.

CLOVELIKE

Spicy character reminiscent of cloves; characteristic of some wheat beers, or if excessive, may derive from wild yeast.

CONDITIONING

Period of maturation intended to impart condition (natural carbonation). Warm conditioning further develops the complex of flavours. Cold conditioning imparts a clean, round taste.

CONDITIONING TANK

A vessel in which beer is placed after primary fermentation where the beer matures, clarifies and is naturally carbonated through secondary fermentation. Also called bright beer tank, serving tank and, secondary tank.

COPPER

See Brew kettle.

CRYSTAL MALT

A very rapidly-rising temperature in the kiln dries out the barley husk, leaving behind a hard, sugary, crystalline core. Crystal malt adds a fuller, sweeter flavour to the beer. Darker varieties are called Caramel malts, and lighter ones, Carapils malts.

DECOCTION

Exhaustive system of mashing in which portions of the wort are removed, slowly brought to the boil, then returned to the original vessel, raising the temperature of the entire mash.

DEXTRIN

Unfermentable carbohydrate produced by enzymes in barley, giving beer flavour, body, and a full mouthfeel.

DIACETYL

A volatile compound produced in normal fermentation adding butter/butterscotch smells.

DOSAGE

The addition of yeast and/or sugar to the cask or bottle to aid secondary fermentation.

DRAUGHT/DRAFT

The process of dispensing beer from a tank, cask or keg. This is done either by hand pump, pressure from an air pump, or carbon dioxide injected into beer.

DRY-HOPPING

The addition of dry hops to fermenting or aging beer to increase its hop character and aroma.

DUNKEL

Literally dark in German. Dark beer.



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ENZYMES

Proteins found naturally in the grain. When heated in the mash, they act as catalysts converting starches in malted barley into maltose, a sugar fermented to make beer.

ESTERS

Volatile compounds naturally created in fermentation when alcohol and acids combine. They often show fruity, floral or spicy flavours and aromas.

FERMENTATION

Conversion of sugars into ethyl alcohol and carbon dioxide, through the action of yeast.

FILTER

The removal of designated impurities by passing the wort through a medium (sometimes diatomaceous earth). Yeast in suspension is often targeted for removal.

FINING

Clarification by adding a substance that attracts particles that would otherwise remain in the brew.

FRUITY/ESTERY

Flavour and aroma of bananas, strawberries, apples, or other fruit; from high temperature fermentation and certain yeast strains.

GRAINY

Tastes like cereal or raw grain.

GRIST

Brewers' term for milled grains, or the combination of milled grains to be used in a particular brew. Derives from the verb to grind. Also sometimes applied to hops.

HAND PUMP

A device for dispensing draft beer using a pump operated by hand. The use of a hand pump allows the cask-conditioned beer to be served without the use of pressurized carbon dioxide.

HEAT EXCHANGER

A mechanical device used to rapidly reduce the temperature of the wort.

HEFE

A German word meaning yeast. Used mostly in conjunction with wheat (weiss) beers to denote that it is bottled/kegged with the yeast in suspension (hefe-weiss). These beers have a cloudy appearance.

HELLES

Literally pale in German. Pale beer.

HOP BACK

Sieve-like vessel used to strain out the petals of the hop flowers. Known as a hop jack in the USA.

HOPS

Flowers from the Hop vine added to the boiling wort or fermenting beer to preserve the brew and impart aroma and bitterness.

IBU

International Bitterness units. A system of indicating the hop bitterness in finished beer.

MOUTHFEEL

A sensation derived from the consistency and viscosity of a beer, described for example as thin or full.

PALE MALT

The standard malt used in most beers, it is ideal for both light-coloured ales and golden Pilsners.

PASTEURIZATION

Heating beer to 60-79°C / 140°F to stabilize it microbiologically. Flash-pasteurization is applied very briefly, for 15-60 seconds by heating the beer as it passes through the pipe. Alternately, the bottled beer can be passed on a conveyor belt through a heated tunnel. This more gradual process takes at least 20 minutes and sometimes much longer.



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REINHEITSGEBOT

Meaning literally “purity requirement”, also called the German Purity Law or the Bavarian Purity Law in English. It is a regulation that originated in Bavaria on April 23, 1516, and required that only barley, hops, and water may be used to brew beer.

The Reinheitsgebot is no longer part of German law. It is replaced by the Provisional German Beer Law, which allows ingredients prohibited in the Reinheitsgebot, such as wheat malt and cane sugar, but which no longer allows unmalted barley. Note that no yeast was mentioned in the original text. It was not until the 1800s that Louis Pasteur discovered the role of micro-organisms in the fermentation process, therefore yeast was not known to be an ingredient of beer.

SECONDARY FERMENTATION

Second fermentation occurring in a closed container (cask or bottle).

SEDIMENT

The yeast material at the bottom of a bottle of conditioned beer.

SPARGE

To spray grist with hot water to remove soluble sugars (maltose); this is done at the end of the mash.

SULPHURIC

Reminiscent of rotten eggs or burnt matches; a by-product of some yeast's.

TOP-FERMENTING YEAST

One of the two types of yeast used in brewing; *Saccharomyces cerevisiae*. Top-fermenting yeast works better at warmer temperatures and are able to tolerate higher alcohol concentrations than bottom-fermenting yeast. It is unable to ferment some sugars, and results in a fruitier, sweeter beer. Also known as “ale yeast”.

TUN

Any large vessels used in brewing.

WORT

The solution of grain sugars strained from the mash tun. At this stage, regarded as sweet wort, later as brewed wort, fermenting wort and finally beer.

WORT CHILLER

See heat exchanger.

YEAST

A micro-organism of the fungus family. Genus *Saccharomyces*.

YEASTY

Yeast like flavour; a result of yeast in suspension or beer sitting too long on sediment.

ZYMURGY

The science or study of fermentation.



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