

Periodic Table of Beer Styles

I			II			III			IV			V			VI			VII			VIII			IX			X			XI			XII			XIII																																																																							
1 1.026-1.036 1.006-1.009 Berliner weisse 2.5-3.6 3-12 2-4	2 1.044-1.056 1.006-1.012 Lambic 4.7-6.4 5-15 4-15	3 1.065-1.085 1.014-1.020 Belgian gold ale 7.0-9.0 25-35 4-6	4 1.042-1.055 1.008-1.012 Belgian white 4.5-5.5 15-28 2-4	5 1.044-1.056 1.006-1.012 Gueuze 4.7-6.4 5-15 4-15	6 1.070-1.100 1.016-1.024 Tripel 7.0-10.0 20-30 4-7	7 1.035-1.055 1.008-1.018 American wheat 3.5-5.0 5-20 2-8	8 1.040-1.056 1.006-1.012 Faro 4.5-5.5 5-15 4-15	9 1.052-1.080 1.010-1.015 Saison 4.5-8.1 25-40 4-10	10 1.043-1.056 1.008-1.016 Pale ale 4.5-5.5 20-40 4-11	14 1.040-1.056 1.008-1.016 Weizenbier 4.3-5.6 8-15 3-9	15 1.040-1.072 1.008-1.016 Fruit beer 4.7-7.0 15-21 N/A	16 1.040-1.055 1.008-1.013 Belgian pale ale 3.9-5.6 20-35 4-14	17 1.045-1.056 1.010-1.015 American pale ale 4.5-5.7 20-40 4-11	18 1.030-1.038 1.006-1.012 Ordinary bitter 3.0-3.8 20-35 6-12	19 1.030-1.035 1.006-1.012 Scottish light 60/- 2.8-4.0 9-20 8-17	20 1.030-1.038 1.004-1.012 English mild 2.5-4.1 10-24 10-25	21 1.035-1.050 1.008-1.014 Dry stout 3.2-5.5 30-50 40+	22 1.050-1.075 1.010-1.017 Foreign extra stout 5.0-7.5 35-70 40+	23 1.044-1.050 1.006-1.012 German pilsner 4.6-5.4 25-45 2-4	24 1.040-1.046 1.006-1.010 American standard 4.1-4.8 5-17 2-6	25 1.048-1.056 1.010-1.014 Dortmunder 5.1-6.1 23-29 4-6	26 1.074-1.080 1.020-1.028 Doppelbock 6.6-7.9 20-30 12-30	27 1.048-1.056 1.008-1.016 Dunkelweizen 4.5-6.0 10-15 17-23	28 1.042-1.060 1.008-1.016 Flanders red 4.0-5.8 14-25 10-16	29 1.065-1.098 1.014-1.024 Belgian dark ale 7.0-12.0 25-40 7-20	30 1.050-1.075 1.012-1.018 India pale ale 5.1-7.6 40-60 8-14	31 1.039-1.045 1.006-1.014 Special bitter 3.7-4.8 25-40 12-14	32 1.035-1.040 1.010-1.014 Scottish heavy 70/- 3.5-4.1 12-25 10-19	33 1.040-1.055 1.010-1.018 American brown 4.2-6.0 25-60 15-22	34 1.040-1.050 1.008-1.014 Brown porter 3.8-5.2 20-30 20-35	35 1.035-1.066 1.010-1.022 Sweet stout 3.2-6.4 20-40 40+	36 1.075-1.090 1.020-1.030 Imperial stout 7.8-9.0 50-80 40+	37 1.044-1.050 1.012-1.020 Bohemian pilsner 4.1-5.1 35-45 3-5	38 1.046-1.050 1.010-1.014 American premium 4.6-5.1 13-23 2-8	39 1.052-1.056 1.010-1.014 Munich dunkel 4.8-5.4 16-25 17-23	40 1.066-1.074 1.018-1.024 Traditional bock 6.4-7.6 20-30 15-30	41 1.066-1.080 1.016-1.028 Weizenbock 6.5-9.6 12-25 10-30	42 1.042-1.060 1.008-1.016 Oud bruin 4.0-6.5 14-30 12-20	43 1.065-1.085 1.012-1.018 Dubbel 3.2-8.0 20-25 10-20	44 1.043-1.056 1.008-1.016 American amber ale 4.5-5.7 20-40 11-18	45 1.046-1.065 1.010-1.018 Extra special bitter 3.7-4.8 30-45 12-14	46 1.040-1.050 1.010-1.018 Scottish Export 80/- 4.0-4.9 15-36 10-19	47 1.040-1.050 1.008-1.014 English brown 3.5-6.0 15-25 15-30	48 1.050-1.065 1.012-1.016 Robust porter 4.8-6.0 25-45 30-40	49 1.035-1.060 1.008-1.021 Oatmeal stout 3.3-6.1 20-50 40+	50 1.075-1.100 1.018-1.030 Russian imperial stout 8.0-12.0 50-90 40+	51 1.045-1.060 1.012-1.018 American pilsner 5.0-6.0 20-40 3-6	52 1.040-1.050 1.008-1.012 American dark 4.1-5.6 14-20 10-20	53 1.044-1.052 1.012-1.016 Schwarzbier 3.8-5.0 22-30 25-40+	54 1.090-1.116 1.023-1.035 Eisbock 8.7-14.4 25-50 18-40+																																																									
Ale												Lager																																																																																															
Key Style number (see "brief description of beer styles") Style name ABV (Alcohol by volume) IBU (International bitterness units) Original gravity Final gravity SRM (Color by standard reference method)												Key to yeast type Ale yeast with lactic bacteria Wheat ale yeast Ale yeast Lager yeast SRM rating Color SRM number Clear 0 Light straw 1.0-2.5 Pale straw 2.5-3.5 Dark straw 3.5-5.5 Light amber 5.5-10.0 Pale amber 10.0-18.0 Dark amber 18.0-26.0 Very dark amber 26.0-40.0 Black 40+												Style family key I Wheat beer II Lambic & Sour ale III Belgian ale IV Pale ale V English Bitter VI Scottish ale VII Brown ale VIII Porter IX Stout X Pilsner XI American lager XII European lager XIII Bock XIV Alt XV French ale XVI German Amber Ale XVII American Special XVIII Smoked Beer XIX Barley Wine XX Strong Ale												XIV 55 1.042-1.046 1.006-1.010 Kölsch 4.8-5.2 20-30 4-5												XV 56 1.060-1.080 1.012-1.016 Bière de garde 4.5-8.0 20-30 5-12												XVI 57 1.050-1.056 1.012-1.016 Oktoberfest 5.1-6.5 18-30 7-12												XVII 58 1.044-1.055 1.007-1.010 Cream ale 4.5-6.0 10-35 8-14												XVIII/XIX 59 1.050-1.055 1.012-1.016 Smoked beer 5.0-5.5 20-30 12-17												XX 60 1.060-1.090 1.015-1.022 English old (strong) ale 6.1-8.5 30-40 12-16											
Ale												Lager												Mixed Styles																																																																																			
61 1.044-1.048 1.008-1.014 Altbier 4.6-5.1 25-48 11-19												62 1.048-1.056 1.010-1.014 Vienna 4.6-5.5 20-28 8-14												63 1.040-1.055 1.012-1.018 Steam beer 3.6-5.0 35-45 8-17												64 1.085-1.120 1.024-1.032 Barleywine 8.4-12.2 50-100 14-22												65 1.072-1.085 1.016-1.028 Strong "scotch" ale 6.0-9.0 20-40 10-40+																																																											

A brief description of beer styles with commercial examples

- Berliner weisse:** Light body, refreshing, slightly fruity, sour. Low influence of hop. (Schlitz's Berliner Weisse, Berliner Kindl Weisse, OWE Berliner Weisse)
- Lambic:** The most unusual sour-tasting beer with very little hop aroma. (Grand Cru Cantillon Brussels 1906, Bruin De Ane)
- Belgian gold ale:** Fruity. Soft malt aroma. Spicy aroma. Low bitterness. (Duvel, Leffe, La Chouffe, Meunier, Celis Grand Cru)
- Belgian white:** Refreshing, cloudy. Spiced with coriander and orange peel. Low bitterness. (Celis White, Hovgaard's Witte, Blanche de Bruges)
- Gueuze:** Blend of young and old lambic beers. (Lindeman's Gueuze Lambic, Belle-Vue Gueuze, Boon, Cantillon, Hunzeler)
- Tripel:** Light/pale color, balanced malt and hop aroma. Sweetish. High alcohol content. (Wazemulle Tripel, Affligem Tripel, Grimbergen Tripel)
- American wheat:** Usually clear in contrast to most other wheat beers. Slightly tart. Very refreshing. (Samuel Adams Summer Ale, Catamount American Wheat)
- Faro:** Sweetened version of lambic. (Lindeman's)
- Saison:** Fruity. Complex aroma and flavor of high alcohol, herbs, and spices. Moderate hop aroma and flavor. (Saison Dupont, Maitreffe, Leffe)
- Pale ale:** Low to medium maltiness. High hop bitterness. Medium hop profile. (Dragonfly Beer, Samuel Smith Old Brewery Pale Ale)
- American lite:** Little to no malt aroma. Very low in hops. Crisp and dry. Refreshing. (Bud Light, Miller Lite)
- Munich helles:** Mildly hopped and mildly malty. Fuller body than most lagers. (Black Forest Lager, Spaten Premium Lager)
- Helles bock:** Malty. Mildly hopped. Relatively high alcohol level. (Warsteiner Malibock, Spaten Premium Bock, Pilsener Märzenbock)
- Weizenbier:** Notable clove and banana aroma from German wheat yeast. Fruity. Cloudy. Low hop profile. (Erdinger Weissbier, Pyramid wheat ale, Julius Echter Weizenbier)
- Fruit beer:** Taste and aroma depend on fruits used. Usually dry and winy. Not all fruit beers are lambic based. (Belle-Vue Krist, Lindeman's Fruiteuse Lambic)
- Belgian pale ale:** Low bitterness. Low malt aroma. Slightly fruity and sour. (Celis Pale Ale, DeKonink Special Pale Ale, Ginder Ale)
- American pale ale:** Medium maltiness. High hop bitterness. Medium flavor and aroma from American hop varieties. (Sierra Nevada Pale Ale, Summit Pale Ale, Geary's Pale Ale)
- Ordinary bitter:** Low carbonation. Low to medium maltiness. Mild hop flavor and aroma. (Young's Bitter, HSZ Premium Bitter)
- Scottish light 60/-:** Low carbonation. Medium maltiness. Low bitterness. Medium to no hop flavor and aroma. Light smoky/roasty character. (Ballinacorney, Calladonian 60/-, Maltie 60/- Light, Highland Dark Light)
- English mild:** Light brown. Mild maltiness. Low alcohol. Low hop bitterness, flavor, and aroma. Light body. (Bank's Mild, Fuller's Summer Ale)
- Dry Stout:** Roasted barley and malt aromas are prominent. Some sourness. Hop aroma medium to none. (Guinness Draught Stout, Murphy's Stout, Beamish Stout)
- Foreign extra stout:** Roasted grain aroma and flavor are prominent. Flavor range from sweet to dry. Hop aroma and flavor very low. Fruity. (ABC Stout, Guinness Foreign Extra Stout)
- German pilsner:** Medium to high hop flavor and aroma. Low maltiness. Crisp, dry, and bitter. Refreshing. (Kaiser Brewery Monachhof Pils, Jever Pils, Weiskeller Pilsener)
- American standard:** Similar to American light but darker. (Budweiser, Molson Golden, Kirin)
- Dortmunder:** Smooth. Medium malty sweetness. Medium hop aroma and flavor. (Dortmunder Gold, DAB Original, Berghoff Original Lager)
- Doppelbock:** Intense maltiness. Little hop aroma and flavor. Touch of roasting. A very strong, rich lager. (Faulstich Salvator, Spaten Optimator)
- Belgian dark ale:** Fruity. Malty. Bitter. High alcohol content. (Pauze Kwak, Gouden Carolus, Scaldix, Rochefort 10, Chimay Grand Reserve)
- India pale ale:** Medium maltiness. High hop bitterness. High hop flavor and aroma. (Anchor Liberty Ale, Samuel Smith's India Ale, Fuller IPA, OWE IPA)
- Special bitter:** Low carbonation. More malty and higher alcohol than ordinary bitter. Nice bitterness. (Young's Raner, Fuller's London Pride)
- Scottish heavy 70/-:** Low carbonation. Moderate hop profile. Mild smoky character. (Greenmantle Ale, Highland Heavy, Young's Scotch Ale)
- American brown:** American brewer. Medium maltiness. High hop bitterness, flavor and aroma. (Pete's Wicked Ale, Brooklyn Brown Ale, Skopjeaux Mead Brown)
- Brown porter:** Moderate roasting. Moderate bitterness. Hop flavor and aroma low to none. (Samuel Smith Taddy Porter, Fuller's London Porter)
- Sweet stout:** Overall sweet character. Roasted grains dominate the flavor. Some fruitiness. (Mackeson's XXX malt, Steinbocker monachhof Kloster Schwarz-Bier)
- Imperial stout:** Fruity with intense roasting and maltiness. Evident hop aroma and flavor. High alcohol level. (Samuel Smith Imperial Stout, Courage Imperial Stout)
- Bohemian pilsner:** Malty, with a distinctive floral and spicy Saaz hop bouquet. Crisp and refreshing. (Pilsner Urquell, Gumbel's Pilsner, Budweiser Budvar)
- American premium:** Darker version of American standard. (Michelob)
- Manich Dunkel:** Manich malt aroma and flavor. Mild hop flavor. (Aysinger Altbairisch Dunkel, Hacker Pschorr Alt Manich Dunkel)
- Traditional bock:** Rich and complex maltiness. No hop aroma and flavor. (Anze Bock, Hacker-Pschorr Dunkel Bock, Dunkel Ritter Bock, Buller Room Red)
- Weizenbock:** Malty. Low bitterness. Clove and banana aroma from German wheat yeast. (Schneider Aventinus, Pirramid Weizenbock)
- Old Bremen:** Fruity. Malty. Sherry wine-like. Slightly sour. Very little hop aroma and flavor. (Liefman's Goudenbier, Felix, Romaz)
- Dubbel:** Rich malt aroma. Light to none hop aroma. Full body. Low bitterness. (Wazemulle Dubbel, LaTrapee Dubbel, Affligem Dubbel)
- American amber ale:** Medium maltiness. Mild to strong flavor and aroma from American hop varieties. Notable caramel flavor. (Big Time Atlas Amber, Bell's Amber, North Coast Red Seal Ale)
- Extra special bitter:** Low carbonation. Very strong bitterness. Malty. High hop aroma and flavor. (Fuller's ESB, Young's Special London Ale)
- Scottish export 80/-:** Low carbonation. Very malty. Medium bitterness. Medium to no hop flavor and aroma. Mild smoky/roasty character. (Highland Severe, Orkney Dark Island, Sherlock's Home Pilsner's Pride)
- English brown:** Sweet and malty. Light caramel flavor. Low hop profile. Some fruitiness. (Newcastle Brown Ale, Samuel Smith Nat Brown)
- Robust porter:** Roasted malt (coffee-like) aroma and flavor. Hop flavor and aroma moderate to low. (Sierra Nevada Porter, Anchor Porter)
- Oatmeal stout:** Mild roasted grain aromas. Low hop aroma. Flavor medium sweet with the complexity of roasted grains. Some fruitiness. (Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, Brew Moon Eclipse)
- Russian imperial stout:** Similar to imperial stout but with higher alcohol level and bitterness. (Harvey's Son's Imperial Extra Double Stout)
- American pilsner:** Medium to high maltiness. Slight sweetness. Medium to high hop aroma and flavor. Refreshing. (Pete's Signature Pilsner, Milwaukee Pilsner)
- American dark:** Malty. Some roasted malt flavor. Low hops. (Michelob Dark, Lovensbrun Dark, Beck's dark, Sata's Pilsner Dark)
- Schwarzbier:** Malt and roasted malt aroma and flavor. Low hop aroma. Bitterness from roasted malt. (Steinbocker monachhof Kloster Schwarz-Bier)
- Eisbock:** Aroma and flavor dominated by rich malt and concentrated alcohol. No hop aroma and flavor. An extremely strong lager. (Niagara Eisbock)
- Kölsch:** Low maltiness. Light hop aroma and flavor from German noble or Saaz hops. (Malzmühle, Hellert, Hollywood Kölsch)
- Bière de garde:** Malty and slightly fruity. Low hoppiness. Medium to strong alcohol level. (Jenlain, Castelain, Septante Cinq, Brasseur's Bière de Garde)
- Oktoberfest:** Very flavorful. Distinct German malt aroma and flavor. Moderate hop bitterness and flavor. (Spaten Ur-Märzen, Aysinger Oktoberfest-Märzen, Paulaner Oktoberfest, Würzburger Oktoberfest)
- Steam beer:** Malty. Low hop aroma and bitterness. Low maltiness. Light and refreshing. (Genesee Cream Ale, Little Kings Cream Ale)
- Smoked beer:** Sweetish and malty. Similar to Oktoberfest style with evident smoked character. Low hop aroma and flavor. (Schlenkerla Rauchbier)
- English old (strong) ale:** Malty and fruity. High alcohol. Low hop. (Theakston Old Peculier, Young's Water, Warner, Marston Oval Rager)
- Altbier:** Malt dominates all aromas and flavors. High hop bitterness. (DAB Dark, Diebels Alt, Alaskan Amber, Grolsch Autumn Amber)
- American premium:** Dark German malt aroma. Hop bitterness is moderate. (Negra Modelo, Portim Lager, Leininger Red)
- Munich dunkel:** Malty, balanced with hop bitterness. Woody (Northern brewer) hop flavor. (Anchor Steam, Old Dominion Victor Amber)
- Barleywine:** Fruity and malty. High hop aroma and flavor. High alcohol content. (Young's Old Nick, Fuller's Golden Pride, Sierra Nevada Bigfoot)
- Schwarzbier:** Malt with caramel apparent. Hint of roasted malt or smoky flavor. Low hop flavor. (Troisair House, MacAndrew's Scotch Ale)

