

Beer Style	Glass	Description	Food Pairings
<p>Amber Ales</p> <p>Back to Top</p> <p>Read our Article on Amber Ales</p>	 <p>Pint Glass</p>	<p>Typically amber or brown in color, Amber Ales often have a citrus quality.</p> <p><i>Amber Ales are Top Fermented Ales</i></p>	<p>Amber Ales complement sharp cheeses, poultry, fish and beef dishes.</p>
<p>Amber Lagers</p> <p>Back to Top</p> <p>Read our Article on Amber Lagers</p>	 <p>Mug</p>	<p>Appearance: Amber Lagers are typically light reddish amber to copper color with an off-white, persistent head.</p> <p>Flavor: Soft, elegant malt complexity is in the forefront, with a firm enough hop bitterness to provide a balanced finish. Some toasted character from the use of Vienna malt. No roasted or caramel flavor. Fairly dry finish, with both malt and hop bitterness present in the aftertaste. Noble hop flavor may be low to none.</p> <p><i>Amber Lagers are Bottom Fermented Lagers</i></p>	<p>Dark Lagers pair well with barbecue, poultry, and many beef dishes. Latin American and German foods work well, as well as smoked meats.</p>
<p>Barleywines</p> <p>Back to Top</p> <p>Read our Article on Barleywines</p>	 <p>Tulip Glass (Snifter)</p>	<p>Appearance: Color may range from rich gold to very dark amber or even dark brown. Often has ruby highlights, but should not be opaque. Low to moderate off-white head; may have low head retention.</p> <p>Flavor: Strong, intense, complex, multi-layered malt flavors ranging from bready and biscuity through nutty, deep toast, dark caramel, toffee, and/or molasses. Moderate to high malty sweetness on the palate, although the finish may be moderately sweet to moderately dry (depending on aging).</p> <p><i>Barleywines are Top Fermented Ales</i></p>	<p>Barleywines pair well with sharp cheese like Blue, Cheddar, Gorgonzola & Limburger. They are often consumed alone or after dinner as a digestive.</p>
<p>Belgian Style Ales</p> <p>Back to Top</p> <p>Read our Article on Belgian Style Ales</p>	 <p>Goblet or Tulip Glass</p>	<p>Belgian Style Ales cover a wide range of styles. Brewed in Belgium or North America, they be gold and sweet (tripels), or dark (dubbels). Some great Belgian beers are brewed in monasteries and carry the designation of "Trappist."</p> <p><i>Belgian Style Ales are Top Fermented Ales</i></p>	<p>Belgian tripels are great with poultry, pork and sharp cheeses. Belgian dubbels are wonderful with beef, chocolate, buttery cheeses and strong cheeses.</p>
<p>Bock Beers</p> <p>Back to Top</p> <p>Read our Article on Bock Beers</p>	 <p>Pilsener Glass</p>	<p>Bock Beers are stronger than average lagers that are typically amber to dark in color. Bock Beers are traditionally brewed in Germany and signal the end of winter and suggest the coming of warmer weather.</p> <p><i>Bock Beers are Bottom Fermented Lagers</i></p>	<p>Bock beers pair well with German foods, earthy cheeses like Camembert and Fontina and can be terrific with chocolate or game.</p>

Brown Ales

[Back to Top](#)

[Read our Article on Brown Ales](#)



Pint Glass

Appearance: Copper to dark brown or mahogany color. A few paler examples (medium amber to light brown) exist. Generally clear, although is traditionally unfiltered. Low to moderate off-white to tan head.

Flavor: Generally a malty beer, although may have a very wide range of malt- and yeast-based flavors (e.g., malty, sweet, caramel, toffee, toast, nutty, chocolate, coffee, roast, vinous, fruit, licorice, molasses, plum, raisin). Can finish sweet or dry.

Brown Ales pair well with earthy cheeses like Camembert, Fontina, Asiago, Colby & Parmesan. They are terrific also with pork and grilled meat.

Brown Ales are Top Fermented Ales

Dark Lagers

[Back to Top](#)

[Read our Article on Dark Lagers](#)



Pilsener Glass

Dark Lagers are dark because of the liberal use of roasted malts. Malty is the best way to describe the dominant taste, but some **Dark Lagers** also make liberal use of hops as well.

Dark Lagers are Bottom Fermented Lagers

Dark Lagers pair well with barbecue, poultry, and many beef dishes. Latin American and German foods work well, as well as smoked meats.

Fruit Beers

[Back to Top](#)

[Read our Article on Fruit Beers](#)



Pint or Flute Glass

Fruit Beers are flavored with fruits or fruit syrups. The ale itself is typically well balanced and light on flavor to allow the fruit itself to be the dominant taste. Many different kinds of fruits are used.

Fruit Beers are usually Top Fermented Ales, but can also be Bottom Fermented Lagers

Fruit Beers are sometimes great as aperitifs or as desserts, by themselves or with cakes and pies. Lighter fruit beers can be a wonderful pairing with salads before a meal.

India Pale Ales

[Back to Top](#)

[Read our Article on India Pale Ales](#)



Pint Glass

India Pale Ales get their name and unique style from British brewers who were making beer for export to India. The hops were used to preserve the beer for the long sea voyage. Not surprisingly, **India Pale Ales** are usually very hoppy!

India Pale Ales are Top Fermented Ales

India Pale Ales (IPA's) work especially well at cutting the heat of chili and other spicy foods. IPA's stand up well to foods with strong flavors.

Pale Ales

[Back to Top](#)

[Read our article on Pale Ales](#)



Pint Glass

Pale Ales are light in color, ranging from golden to a light copper color. Taste is typically hoppy with a clean, crisp finish.

Pale Ales are Top Fermented Ales

Pale Ales go great with big fare like grilled burgers or combination pizzas, as well as lighter fare like sushi and green salads.

Pale Lagers

[Back to Top](#)

[Read our Article on Pale Lagers](#)



Pilsener Glass

Pale Lagers are light or gold in color; what most Americans are used to seeing as "beer." However, micro-brewed **Pale Lagers** do not typically have much (if any) adjunct ingredients like corn or rice and are often brewed with all barley malt.

Pale Lagers are Bottom Fermented Lagers

Pale Lagers are great thirst quenchers and also pair well with many cuisines like Italian or barbecue. Earthy cheeses like Camembert work well with them as well as pairings with poultry, pork, fish and shellfish.

Porters

[Back to Top](#)



Pint Glass

Porters are light brown to dark brown in color, often with ruby highlights when held up to light. Malt flavor includes a mild to moderate roastiness (frequently with a chocolate character) and often a significant caramel, nutty, and/or toffee character.

Porters go great with barbecue, buttery cheeses like Swiss, Brie and Gouda and red or smoked meats. **Porters** are a

[Read our Article on Porters](#)

Porters are Top Fermented Ales

natural match with oysters. They are also terrific with many chocolate desserts!

Scottish & Irish Style Ales

[Back to Top](#)

[Read our Article on Scottish & Irish Beers](#)



Mug

Scottish Ales are caramel in color and often have a high sugar content, lending them a sweet taste. **Irish Style Ales** are usually less sweet and red or amber in color. They are usually very well balanced.

Scottish & Irish Style Ales are Top Fermented Ales

Both **Scottish Ales** and **Irish Style Ales** pair well with poultry and pork dishes. Buttery cheese and smoked meats are always great with these beers.

Specialty Beers

[Back to Top](#)

[Read our Article on Specialty Beers](#)

Specialty Beers cover a wide range of styles and include many beers that don't fit into the other styles. Many **Specialty Beers** use spices or ingredients other than the typical barley, hops and yeast to give them unusual flavors.

Specialty Beers are usually Top Fermented Ales

Specialty Beers are easiest to pair with dishes that are normally complemented by the spice or seasoning ingredients used in the beer.

Stouts

[Back to Top](#)

[Read our Article on Stouts](#)



Pint Glass

Stouts are brewed with roasted barley malt, which gives them their characteristic dark black color, as well as their roasted flavor. They often taste of chocolate or coffee, both of which are sometimes used to enhance the flavor.

Stouts are Top Fermented Ales

Stouts are great with many of the same foods and cheeses as Porters (see above), but they are also great with game meats and shellfish. Try a **Stout** when you want something slightly less sweet.

Wheat Ales

[Back to Top](#)

[Read our Article on Wheat Ales](#)



Weizen Glass

Wheat Ales are golden to light amber in color, the body is light to medium. The wheat lends a crispness to the brew. Some hop flavor maybe be present, but bitterness is low.

Wheat Ales are Top Fermented Ales

Wheat Ales are perfect for poultry, Latin American cuisine and earthy cheeses, as well as green salads. They are typically very refreshing and most popular in warmer weather.

White Ales

[Back to Top](#)

[Read our Article on White Ales](#)



Pint Glass

White Ales have a pleasant sweetness (often with a honey and/or vanilla character) and a zesty, orange-citrusy fruitiness. Crisp with a dry, often tart, finish. Very pale straw to light gold in color.

White Ales are Top Fermented Ales

White Ales are great with seafood, shellfish, poultry. Peppery and tangy cheeses also work well with **White Ales**.