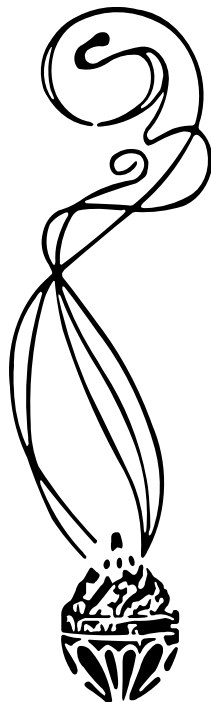


Schera's

Beer Style Guide

&

Reserve Bottle list



How to Use this Guide

All beers are divided by styles. Each heading gives a general description of the style, followed by the beer we have in that style. We've also included BeerAdvocate.com and RateBeer.com ratings.

BeerAdvocate.com uses a letter grade with A+=World Class, A=Outstanding, A-=Excellent, B+=Very Good, B=Good, B-=Worthy. RateBeer.com is one a scale of 100.

The listings are formatted as such: Name of Beer, Name of Brewery, Country of Origin, Alcohol By Volume, BeerAdvocate.com Rating RateBeer.com Rating, Bottle Size, Price.

American Black Ale

Also referred to as a Black IPA (India Pale Ale) or Cascadian Dark Ale, ales of this style range from dark brown to pitch black and showcase malty and light to moderate roasty notes. They are often quite hoppy with the use of American hops. Alcohol can range from average to high depending on if the brewery is going for a "double / imperial" version.

Dark Hops, Beer Here, Denmark, 8.5% ABV, BA:A- RB:99, 500ml, 18

A nice balance of citrusy hops and heavy roasted malts.

American Double/Imperial India Pale Ale

Take an India Pale Ale and feed it steroids, ergo the term Double IPA. Although open to the same interpretation as its sister styles, you should expect something robust, malty, and alcoholic and with a hop profile that might pierce your tongue! The Imperial usage comes from Russian Imperial stout, a style of strong stout originally brewed in England for the Russian Imperial Court of the late 1700s, though Double IPA is often the preferred name.

Hopslam, Bell's, Michigan, USA, 10% ABV, BA:A RB:100, 355ml/1.32 g mini-keg, 10/100

Extremely smooth with heavy grapefruit and orange notes and dry refreshing finish.

M.P.A., Renaissance, New Zealand, 8.5% ABV, BA:B+ RB:92, 500ml, 18

Early fruitcakey sweetness followed by tastes of citrus and pine and a bitter finish.

Dobble Dram, HaandBryggeriet, Norway, 9% ABV, BA:B+ RB:93, 500ml, 19

Strong grapefruit nose with lip-smacking citrusy bitterness and pine.

American Double/Imperial Stout

The American Double Stout gets some of its inspiration from the Russian Imperial Stout. Many of these are barrel aged, mostly in bourbon / whiskey barrels, while some are infused with coffee or chocolate. Alcohol ranges vary, but tend to be quite big, and bigger than traditional Russian Imperial Stouts. Most tend to have cleaner alcohol flavors, higher hop levels, and more residual sweetness. Very full-bodied with rich roasted flavors far surpassing normal stouts.

Beer Geek Breakfast, Mikkeller, Denmark, 7.5% ABV, BA:A- RB:100, 500ml, 21

Starts with sweetness of milk chocolate then moves to cognac-like burn and ending bitterness of coffee.

Hitachino Nest Espresso Stout, Kiuchi, Japan, 7.5% ABV, BA:B+ RB:99, 330ml, 7

Balanced coffee and chocolate flavors, with a present bitterness and a hint of sweetness.

American India Pale Ale

The American IPA is a different soul from the reincarnated IPA style. More flavorful than the withering English IPA, color can range from very pale golden to reddish amber. Hops are typically American with a big herbal or citrus character, bitterness is high as well. Moderate to medium bodied with a balancing malt backbone.

Green Gold, Mikkeller, Denmark, 7% ABV, BA:B+ RB:99, 330ml, 14

The taste of citrus zest gives way to a toasty caramel sweetness.

Racer 5 IPA, Bear Republic, California, USA, 7% ABV, BA:A- RB:99, 650ml, 13

Creamy, almost honey-like malty sweetness upfront that gives way to hoppy citrusy bitterness in the middle and through the aftertaste.

Belgian Dubbel

The Belgian Dubbel is a rich malty beer with some spicy/phenolic (clove/medicinal flavor) and mild alcoholic characteristics. Not as much fruitiness as the Belgian Strong Dark Ale but some dark fruit aromas and flavors may be present. Mild hop bitterness, and it may show traits of a steely caramel flavor from the use of crystal malt or dark candy sugar. Medium body with an expressive carbonation.

St. Bernardus Prior 8, St. Bernardus, Belgium, 8% ABV, BA:A- RB:99, 330ml, 11

Initial sweet flavors of caramel, brown sugar, apples and some spice, followed by a strong breadiness and a touch of hops.

Belgian India Pale Ale

Inspired by the American India Pale Ale (IPA) and Double IPA, more and more Belgian brewers are brewing hoppy pale colored ales for the US market (like Chouffe & Urthel), and there's been an increase of Belgian IPAs being brewed by American brewers. Generally, Belgian IPAs are considered too hoppy by Belgian beer drinkers. Various malts are used, but the beers of the style are finished with Belgian yeast strains (bottle-conditioned) and the hops employed tend to be American. You'll generally find a cleaner bitterness vs. American styles, and a pronounced dry edge (very Belgian), often akin to an IPA crossed with a Belgian Tripel. Many examples are quite cloudy, and feature tight lacing, excellent retention, and fantastic billowy heads that mesmerize (thanks, in part, to the hops).

Houblon Chouffe Dobbelen IPA Tripel, Brasserie d'Achouffe, Belgium, 9% ABV, BA:A RB:99, 330ml, 14

Apricots, bananas and mild citrus up front, with cloves, nutmeg and a peppery spice hitting mid-taste, finished with a dry, resinous piney hop taste.

Belgian Pale Ale

Belgian Pales consume the Belgian brewing scene, and were initially brewed to compete with Pilseners during WWII. They differ from other regional Pale Ale varieties by traditionally being less bitter, using aged hops for a delicate hop finish, and boasting sweetish to toasty malt overtones. They should be decanted properly, leaving the yeast in the bottle. This showcases their brilliant color range from pale straw yellow to amber hues. Most will be crowned with thick, clinging, rocky white heads. Some have natural spice characters from yeast and hops, while others are spiced.

Orval Trappist Ale, Brasserie d'Orval, Belgium, 6.9% ABV, BA:A+ RB:99, 330ml, 16

Very balanced with funkiness, peppery and turmeric spiciness, and grassy, earthy hops.

Belgian Quadrupel

Inspired by the Trappist brewers of Belgium, a Quadrupel is a Belgian style ale of great strength with bolder flavor compared to its Dubbel and Tripel sister styles. They are typically dark creations that range within the deep red, brown and garnet hues. Full bodied rich malty palate. Phenols (clove/medicinal flavors) are moderate. Sweet with a low bitterness yet a well perceived alcohol.

La Trappe Quadrupel, Koningshoeven, Netherlands, 10% ABV, BA:A- RB:99, 330ml, 13
Toffee, caramel and lots of dark fruits – prunes, raisins, currants – with present alcohol finish.

Trappistes Rochefort 10, Brasserie de Rochefort, Belgium, 11.3% ABV, BA:A RB:100, 330ml, 19
Sweet plum up front melding with dark sugary flavors of raisin and prunes with a prickly carbonation.

Three Philosophers, Ommegang, New York, USA, 9.8% ABV, BA:A- RB:99, 355ml/750ml, 9/17
Complex with sweet malts, dark fruit, tart cherries, and a splash of bitterness at the end.

Belgian Strong Dark Ale

Like a Belgian Dark Ale but higher in alcohol with more character. The alcohol can be deceptively hidden or can be very bold. Lots of complexity within a delicate palate. Hop and malt character can vary, most are fruity and may have mild dark malt flavors. Phenols (clove/medicinal flavor) will range from minimal to high and most will be light on the hops. All in all most are spicy and alcoholic.

Chimay Grand Reserve Bleu, Bieres de Chimay, Belgium, 9% ABV, BA:A+ RB:100, 330ml, 10
Hints of dark fruits (dates, plums) and yeast.

Maudite, Unibroue, Canada, 8% ABV, BA:A+ RB:99, 355ml/750ml, 7/15
Well-balanced with tastes of raisins, hops bitterness, light yeast, finishing with tart grapes.

Trappistes Rochefort 6, Brasserie de Rochefort, Belgium, 7.5% ABV, BA:A- RB:98, 330ml, 14
Figs, honey, and dates with cloves and subtle warming alcohol with rich maltiness.

Trappistes Rochefort 8, Brasserie de Rochefort, Belgium, 9.2% ABV, BA:A+ RB: 100, 330ml, 14
Silky smooth mouth-feel, lots of chocolaty maltiness, lingering clove spiciness and a present alcohol.

Trois Pistoles, Unibroue, Canada, 9% ABV, BA:A RB:100, 355ml, 7
Bone dry, with hidden alcohol, chocolate brownie maltiness and sweet cherries and subtle grassy hops.

Abbaye des Rocs Grand Cru, Brasserie des Rocs, Belgium, 9.5% ABV, BA:A- RB:100, 330ml, 11
Rich butter toffee malt with tart apple and undertones of dark fruits, plenty of yeast breadiness.

Hitachino Nest XH, Kiuchi, Japan, 8% ABV, BA:B RB:97, 330ml, 7
Strong warming alcohol of sake – it is made in sake casks – with wood, caramel and herbal flavors.

Belgian Strong Pale Ale

Like Belgian Pale Ale, the strong versions will also be pale to golden in color. What sets them apart is a much higher alcohol content that can range from hidden to spicy to devastatingly present. Expect a complex and powerful ale, yet delicate with rounded flavors and big, billowy, rocky, white head. Hop and malt character can vary, most are fruity and quite hoppy, but hop flavor and aroma will generally be within the low range and artfully balanced. Duvel is the quintessential example of this style.

Duvel, Brouwerij Duvel, Belgium, 8.5% ABV, BA:A+ RB:99, 750ml, 20

Very crisp with hints of apple and spice.

Pauwel Kwak, Brouwerij Bosteels, Belgium, 8.4% ABV, BA:B RB:94, 330ml, 7.50

Sweet fruit, caramel, mild hops and a clean finish.

Hitachino Nest Red Rice Ale, Kiuchi, Japan, 7% ABV, BA: A- RB:N/A, 330ml, 7

Sweet and sour candied lemon and cherry with yeast undertones.

Gnomegang, Ommegang, New York, USA, 9.5% ABV, BA:A- RB:97, 750ml, 35

Balance of fruity esters (banana, cloves, pear), tantalizing malt bill and warming alcohol.

Don De Dieu, Unibroue, Canada, 9% ABV, BA:A RB:97, 355ml, 7

Layered maltiness of raw honey and ripe fruit, upfront alcohol and semi-dry finish.

Belgian Tripel

The name "Tripel" actually stems from part of the brewing process, in which brewers use up to three times the amount of malt than a standard Trappist "Simple." Traditionally, Tripels are bright yellow to gold in color, which is a shade or two darker than the average Pilsener. Head should be big, dense and creamy. Aroma and flavor runs along complex, spicy phenolic (clove/medicinal), powdery yeast, fruity/estery with a sweet finish. Sweetness comes from both the pale malts and the higher alcohol. Bitterness is up there for a beer with such a light body for its strength, but at times is barely perceived amongst the even balance of malts and hops. The lighter body comes from the use of Belgian candy sugar (up to 25% sucrose) which not only lightens the body, but also adds complex alcoholic aromas and flavors. Small amounts of spices are sometimes added as well. Tripels are actually notoriously alcoholic, yet the best crafted ones hide this character quite well.

Tripel Karmeliet, Brouwerij Bosteels, Belgium, 8.4% ABV, BA:A- RB:99, 330ml/750ml, 8/19

Starts with hops and spice, followed by light anise, honey, and lemon.

La Fin Du Monde, Unibroue, Canada, 9% ABV, BA:A+ RB:99, 355ml/750ml, 7/15

Taste of cloves, orange, honey, raisin and grassy flavors. A world class beer!

St. Bernardus Tripel, St. Bernardus, Belgium, 8% ABV, BA:A RB:99, 330ml, 11.50

Extremely smooth, upfront light lemony hop bitterness mingles with apricot-like fruit character that gives way to a sweet buttery toffee.

Cider

Made from fermented apple juice, cider comes in a number of varieties. English cider is dry, with fruity, tannic qualities and low carbonation. This can be found cask-conditioned in England. Normandy is another major cider-producing region, with a sweeter, more effervescent, very complex style. Ciders produced elsewhere are often sweet, simple beverages for mass consumption, though there are some good English-style ciders in North America and Norman-style ciders in Quebec.

Sutliff Hard Cider, Sutliff Cider Co, Iowa, USA, 6% ABV, BA:N/A RB:82, 750ml, 16

Crisp, dry, and fresh, it develops sweetness as it warms.

Doppelbock

Bocks are relatively strong German lagers. Doppelbocks are typically even stronger and contain enough malty goodness that they've been considered a meal in a glass for centuries. Generally they have a very full-bodied flavor and are darker than Bocks with a higher level of alcohol. Colors range from dark amber to nearly black, with dark versions often having a slight roasted chocolate character.

Ekü 28, Kulmbacher, Germany, 11% ABV, BA:A+ RB:72, 330ml, 14

Creamy beyond belief, thick on malt, big on sweetness, full of warming alcohol – think port.

Ayinger Celebrator Doppelbock, Brauerei Aying, Germany, 6.7% ABV, BA:A+ RB:100, 330ml, 8

Huge chewy malt of light molasses and toasted bread with a sharp twang of an even hop bitterness and spicy alcohol.

Dortmunder/Export lager

Made popular in the 19th century in Dortmund, Germany, these pale golden lagers exhibit a classic clean character with notes of biscuity malts. Bitterness is akin to a German Pilsner with an aromatic aroma. Mouthfeel is firm and even, with an overall dry tone.

Ayinger Jahrhundert-Bier, Brauerei Aying, Germany, 5.5% ABV, BA:A- RB:86, 500ml, 9

A sublime smoothness and a well textured malt mouth feel cradle the delicate light to medium body; lot of malt flavor and just enough hops to balance.

Eisbock

Eisbocks are created by freezing off a portion of the water in beer and removing it. This concentration increases the beer's body, flavor, and alcohol content. They can range from near black to tawny red. Hop bitterness and flavor are mostly replaced with a big alcohol presence which can range from sweet to spicy and even fruity. Look for a heavy, syrupy body with tons of malty flavor.

Aventinus Weizen-Eisbock, Schneider, Germany, 12% ABV, BA:A RB:99, 330ml, 12.50

Malt body is full, thick, syrupy with treacle, honey, coffee, buttery toffee, chocolate, rum and a unique tropical fruity quality way back on the palate.

English Barleywine

Despite its name, a Barleywine is very much a beer. In fact, it's one of the strongest of the beer styles. Lively and fruity, sometimes sweet, sometimes bittersweet, but always alcoholic. A brew of this strength and complexity can be a challenge to the palate. Expect anything from amber to dark brown colored beer, with aromas ranging from intense fruits to intense hops. Body is typically thick, alcohol will definitely be perceived, and flavors can range from dominant fruits to palate smacking, resinous hops. English varieties are quite different from the American efforts, what sets them apart is usually the American versions are insanely hopped to make for a more bitter and hop flavored brew, typically using American high alpha oil hops. English versions tend to be more rounded and balanced between malt and hops, with a slightly lower alcohol content, though this is not always the case. Most Barleywines can be cellared for years and typically age like wine.

St-Ambrose Vintage Ale, McAuslan, Canada, 9.8% ABV, BA:B+ RB:99, 341ml, 10.50

A complex taste of plums, citrus and caramel with floral hops finish.

English India Pale Ale

First brewed in England and exported for the British troops in India during the late 1700s. To withstand the voyage, IPA's were basically tweaked Pale Ales that were, in comparison, much more malty, boasted a higher alcohol content and were well-hopped, as hops are a natural preservative. Historians believe that an IPA was then watered down for the troops, while officers and the elite would savor the beer at full strength.

Hitachino Nest Japanese Classic Ale, Kiuchi, Japan, 7% ABV, BA:B+ RB:93, 330ml, 7

Tastes of lavender, chamomile, hopes, bitterness, malt, honey malt, fluff, flowers, rice, mint, citrus, plumy tastes, pure cane sugar, and a hint of cedar that grows as it warms.

Tuatara Indian Pale Ale, Tuatara, New Zealand, 5% ABV, BA:B- RB:N/A, 330ml, 9

Hops are grass, pine resin, a bit earthy. Malt tastes of rich caramel.

English Porter

Porter is said to have been popular with transportation workers of Central London hence the name. Most traditional British brewing documentation from the 1700s state that Porter was a blend of three different styles: an old ale (stale or soured), a new ale (brown or pale ale) and a weak one (mild ale), with various combinations of blending and staleness. The end result was commonly known as "Three Threads" and had a pleasing taste of neither new nor old.. Modern-day Porters are typically brewed using a pale malt base with the addition of black malt, crystal, chocolate or smoked brown malt. The addition of roasted malt is uncommon, but used occasionally. Some brewers will also age their beers after inoculation with live bacteria to create an authentic taste. Hop bitterness is moderate on the whole and color ranges from brown to black. Overall they remain very complex and interesting beers.

Elemental Porter, Renaissance, New Zealand, 6% ABV, BA:B+ RB:98, 500ml, 18

Strong roasted coffee, plenty of bitterness and notes of dark chocolate.

Flanders Red Ale

The red beer of West Flanders. Belgian Red Beers are typically light-bodied brews with reddish-brown colors. They are known for their distinct sharp, fruity, sour and tart flavors which are created by special yeast strains. Very complex beers, they are produced under the age old tradition of long-term cask aging in oak, and the blending of young and old beers.

Duchesse De Burgogne, Verhaeghe, Belgium, 6.2% ABV, BA:A- RB:97, 330ml, 12.50

Flavors of ripe red cherries, more sweet than tart, but not cloying. Very light, refreshing, and complex with a lingering dry, sour finish.

Fruit Beer

A generic form of flavored beer, some breweries actually use real fruit, though most use an extract, syrup or processed flavor to give the effect of a particular fruit. They are usually ales but with little ale character to them. Malt flavor is typically hidden with a low hop bitterness to allow the fruit or vegetable to dominate.

Stiegl Lemon Radler, Stiegl, Germany, 2.5% ABV, BA: B- RB:N/A, 500ml, 7

Lively carbonation and crisp lemon flavor, very refreshing like a shandy.

Ephemere Pomme, Unibroue, Canada, 5.5% ABV, BA:B RB:85, 355ml, 7

Delicate balance of fruit and spice, hint of sweetness, hint of tartness.

Gueze

A traditional Belgian blend of young and old Lambics which are bottled then aged for 2-3 years to produce a dryer, fruitier and more intense style of Lambic. This style has an aggressive sourness.

Lindemans Gueze Cuvée Rene, Lindemans, Belgium, 5% ABV, BA:A+ RB:98, 355ml, 12
Tart fruit, mellow sourness, with a dry, acid finish. Smooth and crisp.

Hefeweizen

A south German style of wheat beer (weissbier) made with a typical ratio of 50/50 wheat to barley. Its yeast produces a unique phenolic flavor of banana and cloves with an often dry and tart edge, some spiciness, and notes of bubblegum or of apples. Little hop bitterness, and a moderate level of alcohol.

Hitachino Nest Weizen, Kiuchi, Japan, 5% ABV, BA:B+ RB:N/A, 330ml, 7

Light body with lemon tartness before Malt flavors kick-in with a mellow sweetness, touch of toasty caramel, banana esters, yeasty must and a rounding dash of clove.

Weisen Edel-Weisse, Schneider, Germany, 6.2% ABV, BA:A RB:95, 500ml, 8

Medium body, clove spiciness and suggestions of nutmeg, with banana bread malt.

Ayinger Bräu-Weisse, Brauerei Aying, Germany, 5.1% ABV, BA:A- RB:97, 330ml, 6

Crisp carbonation, slight tartness upfront followed by sourdough-like bready flavor and subtle cloves.

Lambic

In the case of Fruit Lambics, whole fruits are traditionally added after spontaneous fermentation has started. Kriek (cherries), Frambroise (raspberries), Pêche (peach) and Cassis (black currant) are common fruits, all producing subtle to intense fruit characters respectively. Once the fruit is added, the beer is subjected to additional maturation before bottling. Malt and hop characters are generally low to allow the fruit to consume the palate. Alcohol content tends to be low.

Milk/Sweet Stout

Milk/Sweet Stouts are basically stouts that have a larger amount of residual dextrin and unfermented sugars that give the brew more body and a sweetness that counters the roasted character. Milk Stouts are very similar to Sweet Stouts, but brewers add unfermentable sugars, usually lactose, to the brew kettle to add body and some sweetness.

Hitachino Nest Sweet Stout, Kiuchi, Japan, 3.9% ABV, BA:N/A RB:N/A, 330ml, 7

Light body with sweet maltiness.

Munich Dunkel lager

Of Bavaria, Munich Dunkels are smooth, rich and complex, but without being heady or heavy. They boast brilliant ruby hues from the large amounts of Munich malts used, and these malts also lend a fuller-bodied beer. The decoction brewing process gives depth and richness. Bitterness is often moderate, with just enough to balance out any sweetness. Hop varieties tend to be of the German noble varieties like Tetnang and Hallertau.

Ayinger Altbairisch Dunkel, Brauerei Aying, Germany, 5% ABV, BA:B+ RB:95, 500ml, 9

Warming and chewy toasted bready malt, trace fruitiness, and a touch of hops.

Oatmeal Stout

Oatmeal Stouts are generally medium to full bodied stouts with an unreal smoothness to them from the addition of oats to the mash. The oats also give a touch of sweetness that is unlike any other type of stout. Both levels of roasted flavor and hop character will vary.

Oatmeal Stout, Samuel Smith, United Kingdom, 5% ABV, BA: A RB:99, 550ml, 12.50

Great rich flavors of coffee, chocolate, and dark malts. The world's best oatmeal stout.

Oud Bruin

Oud Bruins, while not restricted to there, are concentrated in Flanders. Light to medium-bodied, deep copper to brown in color, they are extremely varied, characterized by a slight vinegar or lactic sourness and spiciness to smooth and sweet. A fruity-estery character is apparent with no hop flavor or aroma. Low to medium bitterness. Oak-like or woody characters may be pleasantly integrated into overall palate. Typically old and new Brown ales are blended, like Lambics.

Zuur, Ommegang, New York, USA, 6% ABV, BA:B+ RB:95, 750ml, 30

Sour, tart flavors, with a nice mix of cherries and green apples and malt throughout.

Rauchbier

The Rauchbier style is an old German beer style, with its origins going back to the 1500's and to the district of Franconia and the town of Bamberg. It's typically of dark color and has similarities of the Oktoberfestbier. Green malts are literally dried over an open fire of beech wood, imparting a unique smokiness ("rauch" is German for smoke). Imagine a robust, assertive smokiness like smoked meat.

Aecht Schlenkerla Rauchbier Urbock, Brauerei Heller-Trum, Germany, 6.6% ABV, BA:A- RB:99, 500ml, 8

Immediate hickory smokiness with nice light sweetness, mild hops, and earthiness.

Russian Imperial Stout

Inspired by brewers back in the 1800's to win over the Russian Czar, this is the king of stouts, boasting high alcohol by volume and plenty of malt character. Low to moderate levels of carbonation with huge roasted, chocolate and burnt malt flavors. Often dry. Suggestions of dark fruit and flavors of higher alcohols are quite evident. Hop character can vary from none to balanced to aggressive.

Expedition Stout, Bell's, Michigan, USA, 10.5% ABV, BA:A- RB:100, 355ml, 6

Smooth round body with sweet berry notes and maltiness.

Rye Beer

Beers in this category contain a notable amount of rye. Bitterness tends to be moderate, to allow the often spicy and sour-like rye characteristics to pull through.

Route des Epices, Dieu du Ciel, Canada, 5% ABV, BA:B RB:87, 340ml, 8

Toasty malt and slightly sweet with a piquant peppery finish

Golden Rye Ale, Kaimai, New Zealand, 5.5% ABV, BA:B RB:N/A, 330ml, 12.50

Moderate bitterness with nice maltiness and hint of rye.

Saison/Farmhouse Ale

Saisons are sturdy farmhouse ale that was traditionally brewed in the winter to be consumed throughout the summer months. Not so long ago it was close to being an endangered style, but over recent years there's been a massive revival, especially in the US. This is a very complex style; many are very fruity in the aroma and flavor. Look for earthy yeast tones, mild to moderate tartness, lots of spice and a medium bitterness. They tend to be semi-dry with many only having touch of sweetness.

Saison DuPont, Brasserie DuPont, Belgium, 6.5% ABV, BA:A- RB:99, 330ml, 11

Grassy hops, mild alcohols, some barnyard funkiness, flavor develops as it warms.

Sofie, Goose Island, Illinois, USA, 6.5% ABV, BA:A- RB:98, 355ml/650ml, 8/16

Full of fruit flavors like apples, pears, and oranges, followed by a mild hop bitterness.

Bam Noire, Jolly Pumpkin, Michigan, USA, 4.3% ABV, BA:B+ RB:94, 750ml, 21

Spicy and acidic with dark roast malts and cherry flavors.

Avec Les Bons Voeux, Brasserie DuPont, Belgium, 9.5% ABV, BA:A- RB:99, 750ml, 27

Flavors of golden grains, warm alcohol and yeast, plus notes of rye seed and bitter hops.

Scottish Ale

Scotch Ales traditionally go through a long boil in the kettle for a caramelization of the wort. This produces a deep copper to brown in colored brew and a higher level of unfermentable sugars which create a rich mouth feel and malty flavors and aromas. Overall hop character is low, light floral or herbal, allowing its signature malt profile to be the highlight. Smoky characters are also common.

Cup O Kyndness, Ommegang, New York, USA, 6.6% ABV, BA:B+ RB:95, 750ml, 24

Big roasty maltiness with caramel and dark fruits, light smoky peat.

Weizenbock

A more powerful Dunkel Weizen (of "bock strength"), with a pronounced estery alcohol character, perhaps some spiciness and a bolder and more complex malt characters of dark fruits.

Aventinus, Schneider, Germany, 8.2% ABV, BA:A RB:100, 500ml, 8

Banana flavors with hints of clove and nutmeg, caramel maltiness, and subtle chocolate.

Witbier

"White beer," an unfiltered pale and cloudy Belgian Style ale with wheat and sometimes oats added to the mash. Always spiced, generally with coriander and orange peel. Crisp with a slight twang plus a lively level of carbonation. Sometimes served with a lemon or orange slice.

St. Bernardus Witbier, St. Bernardus, Belgium, 5.5% ABV, BA:A RB:95, 330ml, 10.50

Spicy clove upfront with hints of pine, tartness grows with a flavor of lemon meringue.

Blanche De Chambly, Unibroue, Canada, 5% ABV, BA:A- RB:83, 355ml, 7

Very crisp, mild hop bitterness, peppery spiciness, dried orange peel, and coriander.