


# THE COMPREHENSIVE BEER DIAGRAM


## KEY


 Aroma


 Taste


 Alcohol % By Volume


 International Bitterness Units

 Medium-low to no malt aroma. Hop aroma may range from none to a light, spicy or floral hop presence. Low levels of yeast character.


 Crisp and dry flavor with low levels of sweetness. Hop flavor ranges from none to low levels. Hop bitterness at low level. High levels of carbonation may provide a slight acidity. No fruitiness.


 3-6%  8-25



 Light and grainy to rich and complex malt character. Distinctive flowery or spicy noble hops. None to moderately high hop aroma. Clean, no fruity esters.


 Hop bitterness can be medium, prominent, or can dominate taste. Moderate to rich and complex maltiness. No fruitiness.


 4-6%  25-45



 High fruitiness with low to moderate hop aroma. Perfumy coriander, citrus fruits such as oranges or lemons and herbal, spicy, or peppery notes are common. Spices should blend in with fruity, floral and sweet aromas.

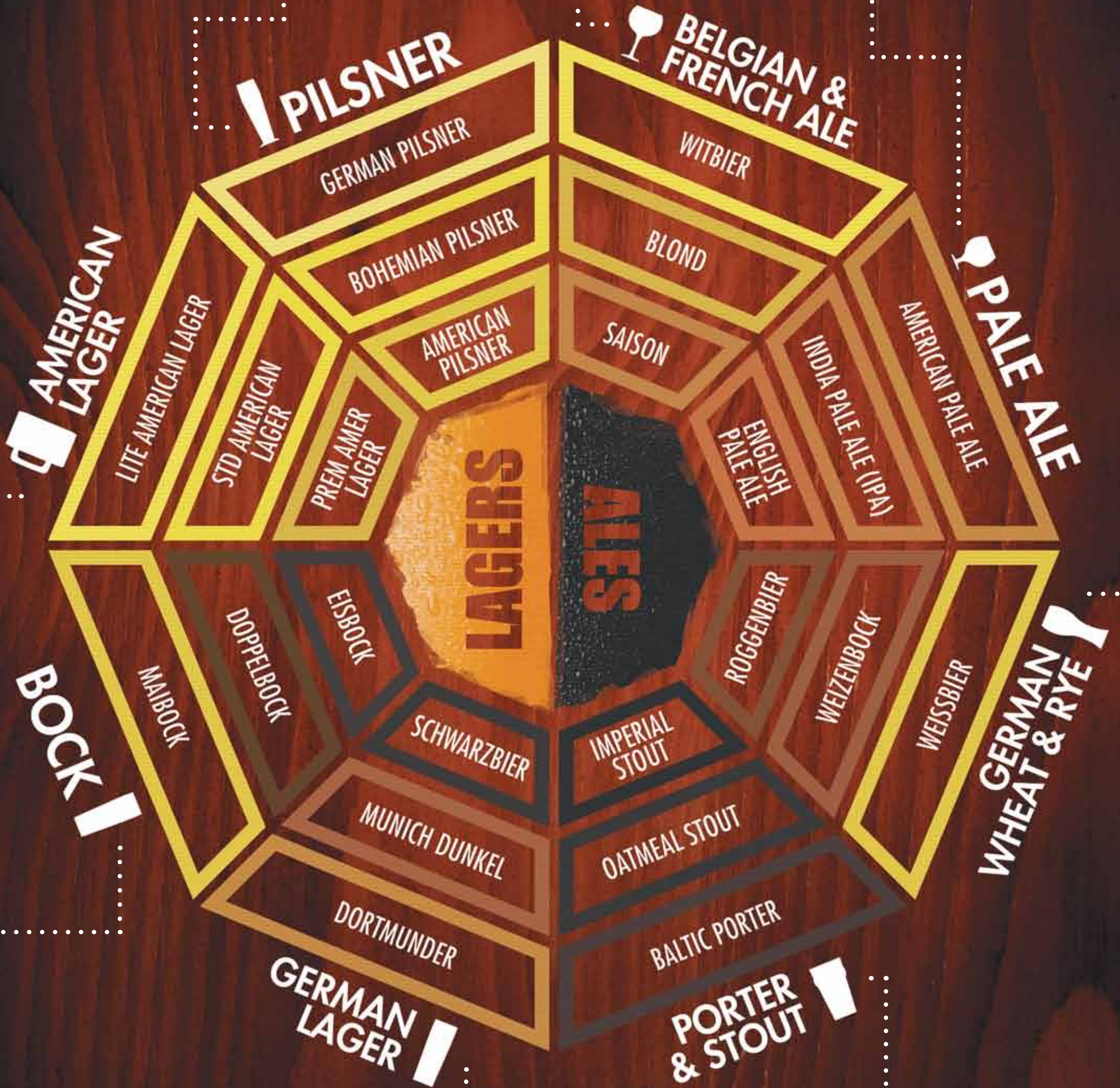
 Sweetness and a zesty, orange-citrusy fruitiness. Sometimes spicy flavors. Crisp with a dry, often tart, finish. Spicy-earthly hop flavor is low to none. Hop bitterness may be low to high. Crisp with a dry, often tart, finish.


 4.5-8.5%  10-30


 Moderate to intense hop aroma. A citrusy hop character and fruitiness is common, but not required. Dry hopped versions can have a grassy aroma. Low to moderate maltiness.

 Moderate to high hop flavor, often citrusy, earthy, and/or floral. Fruity esters can be moderate to none. Moderate to very high hop bitterness, often lingers into the finish. Malt flavor can be low to high.


 3.5-7.5%  25-70






 Moderate to strong malt aroma. Low to no hop aroma. Typically has a toasty aroma, and may have significant to no fruity esters.


 Rich and malty. Very slight chocolate flavor and fruitiness optional in darker versions, particularly those reminiscent of plum, prune or grape. Little to no hop flavor. Moderate to low hop bitterness


 6-14%  16-35



 Low to rich malt. May have hints of chocolate, nuts, caramel and/or toffee. No fruity esters. Low to medium noble hop aroma.


 Low to rich malty flavor. Can be sweet and hop bitterness can linger in aftertaste. Clean, no fruity esters. Mild caramel, chocolate, toast or nuttiness may be present.


 4.5-6%  18-32



 Rich malty sweetness often containing roasted aromas, caramel, toffee, nutty to coffee, oatmeal, deep chocolate, or molasses but never burnt. Hop aroma low to none. Can have rich and complex ester profile of fruits often reminiscent of plums, prunes, raisins, cherries or currants.

 Sweetness with blend of deep malt, dried fruit esters, and alcohol. Very smooth. None to medium bitterness from malt and hops. Imperial can have high bitterness. Chocolate, cocoa, and/or strong coffee is common. Oats can add a nutty, grainy or earthy flavor. Fruity esters may be low to intense.

 4-12%  20-90

 Moderate to strong phenols and fruity esters. Can include a light, citrusy tartness. Can have a somewhat acidic aroma from rye and yeast. A moderate aroma of alcohol is common. No hop aroma.

 Tart, citrusy character from yeast and high carbonation is often present. Very light to moderate vanilla character can accentuate a banana flavor. Hop flavor is typically absent, and hop bitterness is low. Wheat, malt, and yeast character dominate. Medium-dry, grainy finish with a tangy, lightly bitter (from rye) aftertaste.

 4.5-6%  18-32