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Next



2009 FESTIVAL BREWS		
51 21st Amendment, San Francisco CA Brew Friel on the IPA Hell or High Watermelon Wheat	38 Full Sail, Hood River OR LTD 01 Sipknol	23 Oakshire, Eugene OR Amber Watershed IPA Overcast Espresso Stout Ill Tempered Gnome Winter Ale
25 Ace Cider, Sebastopol CA The Joker Hard Cider Ace Pear Cider	39 Grand Teton, Victor ID Blitz Creek ESB Au Naturale Organic Blonde Ale	4 Oregon Trail, Corvallis OR Smoke Signal Wild
32 Alaskan, Juneau AK Alaskan Winter Ale Alaskan IPA	40 Green Mountain, Middlebury VT Woodchuck Amber Draft Cider Strongbow Cider, UK	5 Pelican, Pacific City OR India Pelican Ale Tsunami Stout LePellican Brun Anglers Amber
26 Anderson Valley, Boonville CA Boont Amber Anniversary Imperial IPA	41 High Street, Eugene OR Heavy Hand Strong Ale Power Amp IPA	45 Pike, Seattle WA Kilt Lifter Naughty Nellie
15 Ayingler, Bavaria Germany Celebrator Märzen	9 Hoegaarden / Leffe / Stella, Belgium Wit / Blonde / Artois	29 Pyramid, Portland OR Apocot Rollick Amber Lager
16 Belhaven, Scotland Scottish Ale	3 Hopworks Urban, Portland OR Double Secret Prohibition Ale Survival / Seven Grain / Stout	7 Redhook Ale, Seattle WA Slur Chance Long Hammer IPA
14 Big Sky, Missoula MT Powder Pound Moose Droll	6 Kona, Kona Hawaii Longboard Lager Pineapple Porter	12 Rock Bottom, Portland OR Highland Courage Scotch Ale Hoppy Daze IPA
49 Block 15, Corvallis OR Aborigine Belgian Brown	42 Lagunitas, Petaluma CA New Dogtown Pale Ale Hoo Shooop!	30 Rogue Ales, Newport OR Chocolate Stout Kelt's Irish Lager
30 Brewery Union Local 180, Oakridge OR Cumbrian Moor Union Dew	20 Laughing Dog, Ponderay ID Cold Nose Winter Ale Alpha Dog Imperial IPA	2 Rosta Organic, Portland OR Newsworld Pale Ale Chocolate Indulgence Stout
33 BridgePort, Portland OR Raven Mad Fallen Fair	11 Laurelwood, Portland OR Vorkhops IPA Vanilla Porter	46 Sierra Nevada, Chico CA Pale Ale ESB
24 Calapooia, Albany OR Chili Beer RIP Arjan IPA	15 Lindemann, Belgium Frankenbois Pomme	19 Southern Oregon, Medford OR Pale Porter Gold
35 Cascade Lakes, Redmond OR Pine Marten Pale Ale Shokom Creek Strong Ale	13 Lompoc, Portland OR LSD, Lompoc Strong Draft Centennial IPA	48 Steelhead, Eugene OR Behemoth Hopasaurus Rex Imperial IPA
36 Deschutes, Bend OR Hop Henge IPA Red Chair IPA	34 Lost Coast, Eureka CA India India Pale Ale Great White	47 Stone, San Diego CA Stone Levitation Ale AleSmith/Mikkeller/Stone Belgian Style Triple Ale
37 Dogfish Head, Milton DE 90 Minute IPA Pale Santo Marmen	29 MacTarnahan's, Portland OR Archer Slingshot Extra Pale	33 Trumer Brauerei, Berkeley CA Turner Pils
21 Eel River, Fortuna CA Organic Porter Organic IPA	43 Mad River, Blue Lake CA Serious Black John Barleycorn 2008	22 Wakonda, Florence OR Beachcomber Cream Timberbeast IPA Futur
31 Eugene City / Tracktown, Eugene OR Trole Jump 200 Meter Ale	17 Mendocino, Ukiah CA Red Tail Ale Eye of the Hawk	8 Widmer Brothers, Portland OR WTO Belgian Golden Ale KGB Russian Imperial Stout Orter Pale Ale
10 Fish, Olympia WA Leavenworth Ale Fish Tale Organic Pale Ale Spine Mountain Dark & Dry Apple Cider	44 New Belgium, Fort Collins CO Fat Tire Amber Ale Mighty Arrow Pale Ale	27 Wolavers, Middlebury VT Pat Leavy's All-American Ale Organic Oatmeal Stout
	1 Ninkasi, Eugene OR Tricerahops Double IPA Sleigh's Strong Dark Ale Oats Oatmeal Stout	16 Young's, London, England Double Chocolate Stout
	18 North Coast, Fort Bragg CA Pain/Cider Belgian Golden Ale Brother Thelonius Belgian Ale	

# BEER STYLES

A fermented drink made from grain and seasoned hops.

Beer has been traced back to 6,000 BC in Mesopotamia, the cradle of civilization. Most early civilizations settled on or near a water source that provided drinking water as well as moisture for their crops, including grain. The nature of the local water and the available ingredients to a large part established the recipes of the many beer styles still produced today.

## ALES

Ales are made using a top fermenting yeast that ferments at a higher temperature than lager yeast (usually at a temperature of 60 to 70 degrees Fahrenheit.) This typically results in a beer with more flavor and aroma.

Ales range from lighter to sweet and very grainy to their alcohol content.

Drink Ales at a temperature of around 55 degrees F to allow their full flavor to emerge.



### Abbey Ales

Originally produced in Belgian abbeys by monks, these ales are the ultimate beer styles. Bottle conditioned, they are high in alcohol, have thick rocky heads and a complex taste.

Examples: **Abbey Tripel, Dubbel or Blonde, Orval**

**6-11% ABV**



### Pale Ales

Introduced at a time when clear glassware was becoming popular, pale ales are amber to deep red in color, but pale in contrast to the dark beers popular at the time. While English versions tend to be well-balanced between the sweetness of malt and the bitterness of hops, American versions are hoppier.

Examples: **Bass Ale, Michigan Brewing Company Machine Pale Ale**

**4.5-5.5% ABV**



### India Pale Ales

IPAs were created to supply beer to the English colonies stationed in India. In order to survive the long voyage by ship, extra hops and higher alcohol were added as preservatives. The soldiers became accustomed to the taste and demanded IPAs when they returned home. Now a popular American craft beer style, they are hoppier with higher alcohol than pale ales.

Examples: **Michigan Brewing Company High Rise IPA, Shawanese IPA**

**5.5-8.5% ABV**



### Porters

At one time Porter was the dominant beer style in Europe, before the development of pale ales and pilsners. Darker than black in color with a distinct roasted taste and a lively carbonation.

Examples: **Anchor Porter, Steinmans Porter**

**4.5-6.5% ABV**



### Stouts

Originally known as a "Stout Porter," stouts are now a popular style worldwide. Served with a "nitrogen push" which gives it a soft, creamy mouth feel with its roamed coffee like and dark chocolate taste.

Examples: **Guinness Stout, Murphy's Stout**

**4.5-9% ABV**



### Witbiers

Ale brewed with a blend of barley and wheat. The wheat lightens the overall flavor and allows some subtle flavors to emerge from the yeast strains used, such as banana. Unfiltered, they are kept in appearance with a soft frothy head. A very refreshing summer drink quencher.

Examples: **Anchor Pilsner Witbier, Paulaner Hefeweizen**

**4.5-5.7% ABV**



### Witblauw

A wonderful beer style that disappeared and was revived by Belgians in the 1970s. Witblauw is pale yellow in color and carbonated which gives it a light appearance and a frothy white head. Brewed with a blend of malted barley, wheat and spiced with coriander and orange peel, Witblauw has a soft refreshing taste with a subtle sweetness and an orange peel note in the aroma.

Examples: **Hoegaarden Wit, Galle Witbier, Blue Moon Belgian Style White**

**4.5-5.5% ABV**



### Doppelbocks

A big, rich, warming beer originally created by the Paulaner Monks to sustain them during Lent. This type of beer evolved into "Double Bock."

Examples: **Paulaner Salvator, Leinenkugel's Big Butt**

**6-13% ABV**



### Bocks

The first lager style, originally cold stored (lagged) in cool mountain caves and cellars, where the aging makes for a smooth drinkable character. Malt with a low hop presence.

Examples: **Warsteiner Dunkel, Beck's**

**4.5-5.5% ABV**



### Amber Lagers

Amber to dark red in color, ambers are malty, slightly sweet and balanced. A great beer to drink by itself or mix with a variety of hearty foods. A favorite style of American craft brewers.

Examples: **San Adams Boston Lager, Michigan Brewing Sunset Amber**

**4.5-5.5% ABV**



### Pilsners

Created in Pilsen, in the Czech Republic to counter the growing popularity of imported pale ales, pilsener was the first beer to be gold in color. Evenly balanced, with a distinct hop note from the local beer hops, it has a clean, dry finish. One of the world's most popular beers makes this style.

Examples: **Pilsner Urquell, Warsteiner Pilsener**

**4.5-5.5% ABV**



### Lagers/Light beers

The most popular style in the U.S.A. created in the 1840s and developed through the 19th century. The "Lager" beer version was developed by Miller in the 1910s. Very slightly malty, highly carbonated and dry with a clean, crisp finish.

Examples: **Widder Lite, MGD, Coors Light, Molson Canadian**

**3.5-5% ABV**



### Steam Beers

A beer style created in the U.S.A., and also referred to as California common, it is lager beer fermented at ale temperatures. This technique produces a beer that is amber, highly carbonated and strongly hopped.

Examples: **Anchor Steam Beer**

**5% ABV**



### Hard Ciders

Hard cider is a staple of pubs in the United Kingdom and comprises about 20% of their overall beer business. The cool climate of Vermont also produces some high quality ciders. Made from fermented apples, ciders are highly carbonated and have a lively mouth feel. Copper to deep gold and clear they have frothy headed heads. Crisp on entry and medium bodied with apple flavors and a dry finish.

Examples: **Woodchuck, Strongbow**

**4-6% ABV**

ABV= alcohol by volume





Home brewing beer guide. Home beer brewing guide pdf.

Extract kits have come a long way from the dusty boot shelves of yesteryear, and give you a simple and affordable way to try out the hobby with very acceptable results. Established breweries like St. Peters and Woodfordes have decent kits in stores and online at around £20, for example from Wilko or Brew. 2. Bucket or demijohnYour is your first time with a kit, or your hundredth whole grain beer, you should ferment it into something suitable. Most of the time their options are between a cube and a carboy. Carboys or demijohns look better, especially if they are glass, but they can be a headache to clean. Food-grade plastic buckets lack glamour, but they're practical - just make sure you get one with a tight lid that's suitable for an airlock. As with most things, there are more expensive options, but while they are good, they are not necessary. You can find cubes and demijohns at brew store or The Malt Miller. 3. Clean everythingIf you are making beer, then you should be rigorous with cleaning during brewing. VWP is an absolutely sensible cleaner and sterilizer to prepare everything in advance. During preparation, a non-rinsing disinfectant is invaluable. Between the two, spoiled and infected beer should not be a problem. You can buy cleaning products online at Brew Store and The Malt Miller. Invest in some airtight plastic containers. The malt, kept dry and fresh, should be fine for six months, but get rid of it after that - you will only get rancid flavors if you use rancid malt. Similarly, dry yeast will remain, if sealed and cooled, but will lose potency and reliability. Hops do not improve with age. Have doubts about anything before last year's harvest, no matter how cheap it is. 5. The Internet is your friendIf a good book is an invaluable reference, there will be a time when you come across something that baffles you. It's highly unlikely that you'll be the first, and just as unlikely it is that anyone else hasn't discussed it. From John Palmer's masterful, yet dense, How To Brew to the countless forums and blogs that discuss minutiae, such as Brewer's Friend, there will be something to help. Like this? Learn more about beer... A Guide to Craft BeerA Beginner's Guide to BeerHow to Combine Beer with FoodFood and Beer: Lager8 Ways to Cook with BeerDo You Brew Your Own Beer at Home? Leave a comment below... Richard Davie is a professional brewer with roots in homebrewing. When he's not making his own beer, he works at the award-winning micropub The Beer Shop. First, let's look at the equipment we're going to need to make our own beer. Let's assume we're going to make 40 pints. What space do I need? Next, to make the beer, we need two areas. One to ferment the beer and then another to store. Secondly, we need a place to serve beer. A barrel \V bucket will occupy approximately 300 mm x 300 mm. So, this is all the space that will be occupied. What temperature do I want? The fermentation temperature should be 20-27 °C (70 to 82 °F). It's actually much better to have a lower temperature that's constant than a higher temperature that fluctuates. Definitely, ventilation cabinets are definitely forbidden areas. However, if you are struggling to find an area that has the right temperature, you can purchase a heating equipment option. Consequently, what we have available is a thermostatically controlled immersion heater. In addition, a preparation tape (this wraps around the container) or a heat tray (on which the container sits). When you're storing beer, it wants to be at a cool temperature. How do we make beer? Importantly, we should read the instructions on the beer kit. However, as most use the same methods, I will give an overview. First of all, we must sterilize all equipment that comes into contact with the liquid. This, along with temperature are the two most important things in beer or winemaking. Poor sterilization will lead to infections that will contaminate the beer and turn it into vinegar. You will need a good cleaner/sterilizer and this will also remove stains on your equipment. Do not use bleach, as this always seems to leave a later taste, regardless of how much you wash it with clean water. The sterilizer will always tell you to wash afterwards with clean water. Empty the malt can into the brewing bucket. This is normally best done by immersing the can in hot water to soften the malt, making it easier to pour. Then rinse the can with water to remove the remains. Depending on the kit you are making, it may be necessary to add some beer or granulated sugar. The best kits will be entirely malt and will not need additional sugar. Recharge the volume with water. This should be designed to give a final temperature reading in the bucket of around 25 °C. Stir the mixture well. Add the yeast sachet to the bucket, stir again, and then replace the lid (with a half-filled airlock filled with clean water if necessary). Leave in a warm place with room temperature 21-27°C for about 5-7 days. Fermentation will be a little longer if the temperature is colder and a little faster if it is warmer. However, speed is not a good thing. If the airlock is bubbling like crazy, then chances are the room is too hotWhen gravity has reached around 1010 depending on the type of beer being brewed (a hydrometer will give you this reading) and the bubbles have stopped, you'll know the fermentation is complete. Siphon the beer from the bucket in bottles or in your keg. These should have some added priming sugar (this is just sugar dissolved in water) as instructed. Additional hop extract, creamy top (to improve head retention) or fins (which can speed up the cleaning process) can also be added now. Bottles \V barrels should be sealed and transferred to a warm place. This will cause a reaction with the yeast working the sugar to produce gas. This will provide the carbonation needed in your beer to create a good head in your beer. After 2-3 days, move the barrel \V bottles from the warm place to a cold place that allows the cleaning process to take place. Barrels should be placed in an area where they do not have to be moved again (if this is necessary, it will disturb the sediment). This will take anywhere from a week to four weeks. Bottles will clean faster than a barrel. SamplingYour beer will now be ready to be tested. If you have used a barrel, it might be necessary to remove the first half of paint and discard it, as sediment will accumulate behind the tap. If using bottles, pour gently into an appropriate glass or jug. Once the pouring process begins, do not stop, as this will cause the sediment to be disturbed. The barrel may need additional gas that can be purchased separately. Start with your next beer as quickly as possible. Your beer will improve with maintenance and will stay in the right condition for more than 6 months. How much will it cost? If you've made it this far, then you'll want to know how much it will cost to get started! Well, we've put together a couple of starter starter kits that include everything you need and take the confusion out of shopping. Beerworks Premium Starter Bundles Beerworks Superior Barrel Starter Bundles Our beginner brewing kits start at as little as £54, including everything you need to make 40 pints of beer. beer. 2018-02-11 · The keg size chart and tables shown are a quick reference guide to beer keg sizes, specifications, and prices. We want to make a note that when it comes to beer keg prices that most prices shown are within a range found through various internet sources. 2019-08-28 · To answer it, I have put together a simple guide to metabisulfites below. The first thing to understand is that all three of these wine making ingredients do the same thing: Campden tablets , sodium metabisulfite and potassium metabisulfite , they all add sulfites to a solution. So you want to learn how to brew beer, mead or cider at home? You've come to the right place. The American Homebrewers Association lays out the homebrewing process from ingredients and equipment down to step-by-step instructions and video tutorials. 2019-11-12 · Brewing beer at home is easy. If you can make mac and cheese from a box without help, you can make beer. NOTE: This is a basic beer making overview for home brewing an extract beer recipe.Click here to learn about all grain brewing. THE 4 BASIC STEPS: 2021-12-30 · Not only has she been homebrewing since '91, but Herz also won a silver medal in the Old Ale category at the National Homebrewers Convention (Homebrew Con) in 2003. Homebrew Con is one of the beer highlights of any year, and in 2022, Homebrew Con returns June 23 to 25 in Pittsburg, Pennsylvania. Hi! I'm Brad, Publisher of Brew Your Own. Our mission is to deliver well-researched homebrewing information in a clear way to help people pursue their passion for making great beer at home. We try to be informative without being intimidating. This is, after all, a hobby not a job. It's free for the first 30 days giving you access to over 60 homebrewing courses from the best brewers in the business. Final Thoughts. Dry hopping is an essential technique to brew modern craft beer. Changing tastes of beer drinkers has all but cemented dry hopped character as one of beer's most important attributes. Wood and Beer: A Brewer's Guide On Sale! \$ 19.95 \$13.95 Add to cart 38764. 16 in Recessed Drip Tray On Sale! \$ 39.95 \$29.95 Add to cart 20347. The Ultimate Sparge Arm \$149 ... 2019-08-23 · Grain: the lifeblood of beer. While barley is most common, the category of "grain" is as wide as it is intricate. This guide walks you through the types of grain you can use to make beer, and how to choose the right malted grains. Click here to ... Brewvana specializes in curated craft beer boxes with a virtual twist and brew kits with classes led by experienced homebrewers over Zoom.

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