

# The Guide to Beer

This guide will help you appreciate and choose the right beer style to enhance any occasion. Below you will find the most popular varieties of lagers and ales.

	BEER STYLE AND COLOR	BEER PROFILE	TASTE DESCRIPTION	FOOD PAIRINGS	CLASSIC EXAMPLES
LAGERS	<b>AMERICAN PREMIUM LAGER</b>	Maltiness  Hoppiness  Alcohol	Balance of hops and malts with a crisp, dry finish.	Perfect contrast to Thai, Pan Asian, Latino Fusion, Mexican, Peruvian, and other spicy cuisines.	
	<b>AMERICAN LIGHT LAGER</b>	Maltiness  Hoppiness  Alcohol	Most popular style worldwide. Very refreshing and thirst quenching.	Complements lemongrass, ginger, garlic, cilantro, and similar flavors; adds depth to light dishes such as spring rolls and salads.	
	<b>PILSNER</b>	Maltiness  Hoppiness  Alcohol	Pronounced hop aroma and bitterness with refreshing finish.	Works well with salmon, tuna, or other high-fat, oily fish and with marbled meats; bitterness offers pleasing contrast with sweet reductions and sauces.	
	<b>AMBER LAGER</b>	Maltiness  Hoppiness  Alcohol	Roasted, malty sweetness with well-balanced, dry bitterness.	Sweetness pairs well with sun-dried tomatoes and tomato reduction sauces; balanced hopping complements foods flavored with basil and oregano.	
	<b>MÄRZEN / OKTOBERFEST</b>	Maltiness  Hoppiness  Alcohol	Mildly hopped with complex malt character.	Caramelization of malts complements that of chargrilled and seared meats.	
	<b>BOCK</b>	Maltiness  Hoppiness  Alcohol	Rich, sweet caramels and warm, toasty flavors.	Sweetness balances strong spice components and intense flavors of Cajun, jerked, slow-roasted, and seared foods.	
ALES	<b>BELGIAN-STYLE WITBIER</b>	Maltiness  Hoppiness  Alcohol	Unfiltered ale with orange, citrus and coriander aromas.	Complements salads with light citrus dressings and feta or goat cheese as well as ceviches and other light, citrus-flavored dishes.	
	<b>AMERICAN WHEAT ALE</b>	Maltiness  Hoppiness  Alcohol	Very refreshing, slightly tart flavor with subtle citrus aroma.	Complements the lighter elements of foods like seared scallops and oil-cooked garlic shrimp while adding a refreshing contrast.	
	<b>AMBER WHEAT</b>	Maltiness  Hoppiness  Alcohol	Unfiltered, with hints of caramel, sweetness, malty and hoppy balanced by a mild hint of citrus.	Pairs well with Thai noodle salads and Cuban sandwiches.	
	<b>BLONDE ALE</b>	Maltiness  Hoppiness  Alcohol	Smooth, malty sweetness and balanced bitterness.	Pairs perfectly with sweet, hot, spicy foods including many Asian dishes, chili, and mango jalapeño salsa.	
	<b>PALE ALE</b>	Maltiness  Hoppiness  Alcohol	Malty sweetness balanced by hoppy bitterness.	Hop bitterness contrasts with spicy, heat-charred, smoky, or aromatic flavors such as those in Stilton and blue cheeses.	
	<b>INDIA PALE ALE</b>	Maltiness  Hoppiness  Alcohol	Substantial maltiness with pronounced hoppy aroma and flavor.	Complements intensely flavorful, highly spiced dishes like curry, and bold sweet desserts like flourless chocolate cake and crème brûlée.	
	<b>EXTRA SPECIAL BITTER</b>	Maltiness  Hoppiness  Alcohol	Medium to strong hop aroma, bitterness, and a richer maltiness than classic bitters. The most complete and full-flavored bitter style with a pleasant finishing sweetness.	The well-rounded finish is a wonderful companion to all manner of fowl and is great with grilled meats, game, and cheeses.	
	<b>BROWN ALE</b>	Maltiness  Hoppiness  Alcohol	Malty flavor balanced with hints of caramel and chocolate.	Stands up to roasted pork, smoked sausage, plank-grilled salmon, and other hearty foods; complements the nutty flavors of chicken satay, cashew chicken, nut-encrusted meats, pecan pie, and peanut sauces.	
	<b>PORTER</b>	Maltiness  Hoppiness  Alcohol	Roasted flavor complemented by nutty and toffee characteristics.	Works well with smoked meats, especially bacon; complements chocolate, espresso and coffee-flavored desserts and soft, creamy blue cheeses like Gorgonzola and Cabrales.	
	<b>STOUT</b>	Maltiness  Hoppiness  Alcohol	Prevalent chocolate and coffee flavors.	Highlights the nuttiness and braised, caramelized character of dishes with brown, savory sauces; complements silky, salty foods like oysters on the half shell.	