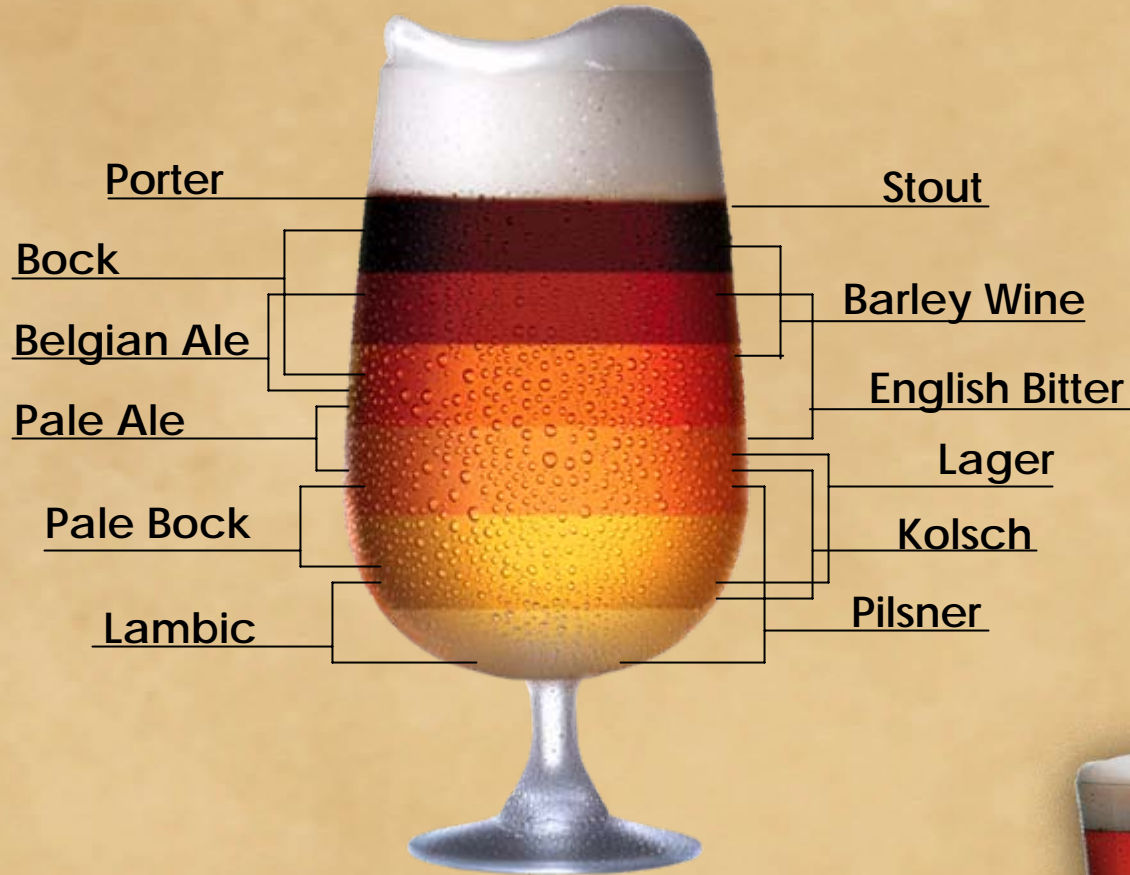


The Color of Beer From Light to Dark



Lagers



- Lagers are fermented at colder temperatures using bottom-fermenting brewing yeast. Due to long, cold fermenting and maturing of the yeast, Lagers tend to produce less fruity beers that are more crisp and create the great taste the majority of Americans enjoy today. Stylistically, lagers focus on crispness and refreshment.



Ales



- Ales are typically fermented warmer, with top-fermenting yeast. Ales generally are sweet, nutty, fruity and full. Many types of ales are driven by the fruity character of the warmer fermentation and thus they are brewed to balance this character with full malty and hoppy character



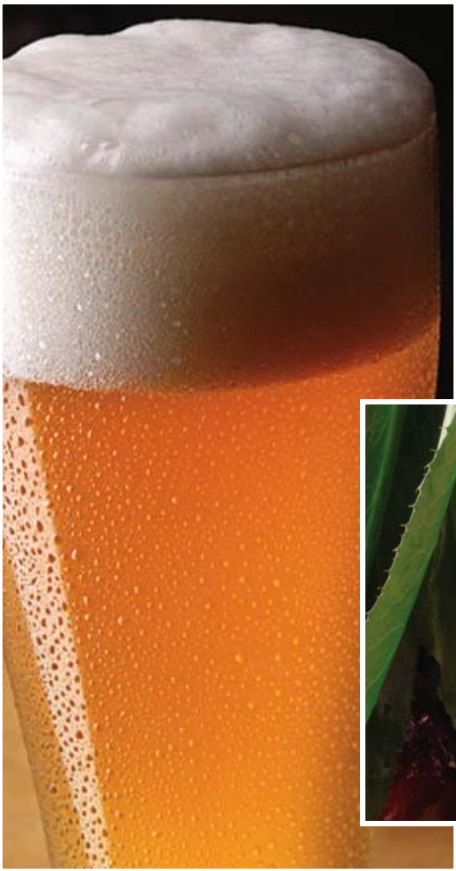
Hybrid/Mixed Styles



- With Hybrids the distinction between ales and lagers is less defined. These are brewed with specialty ingredients or they incorporate a unique brewing process



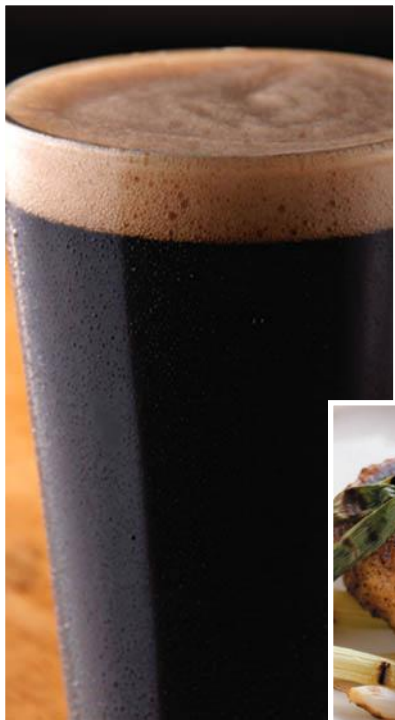
Blonde Ales, Wheat Ales, Lightly Hopped Lagers



- Malt and hop notes traditionally aren't as strong in these beers, giving them the distinction of being more thirst quenching.
- Recommended for spicy-hot foods such as blackened jerk chicken or the local "five-alarm" hot wings as well as Mexican and spicy Thai dishes.



Dark Lagers, Bock, Maerzen, Oktoberfest



- Characterized by caramel, toffee, and toasted malt flavors making them suited for grilled meats, poultry and fish where the malty character plays off the caramelization of the meat itself.
- Because these are crisp and refreshing lagers they also make a perfect complement to salted and cured meats as well as the salty, spicy dance of pretzels and hot mustard.



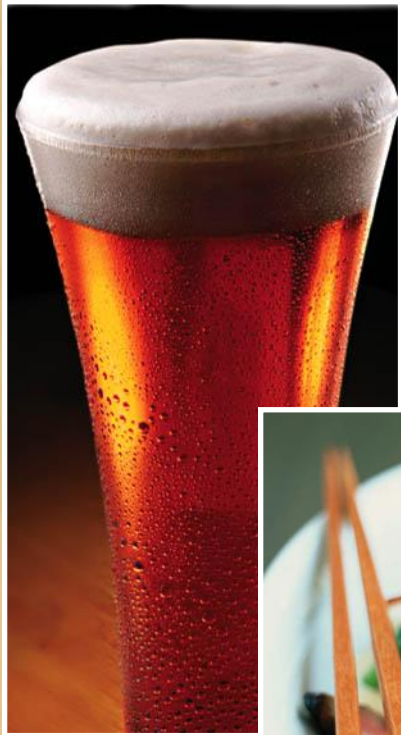
Ales (Bitter, Pale, IPA) and German Pilsners



- These hop-focused beers are the perfect contrast to rich sauces and oil-rich foods such as marbled steaks, salmon and dishes finished with cream or butter sauces as well as fried fish and citrus-acidic/vinegar based condiments.
- The hop aroma and flavor can stand up to a wide variety of robust and smoked foods.



Amber Ales



- The malty, caramel body and balanced hop aroma of these beers make for a great complement to barbecued food with its range of caramelized and spicy flavors.
- Flavorful but also thirst quenching, Amber Ales are great to pair with Thai and Mexican cuisine as well.



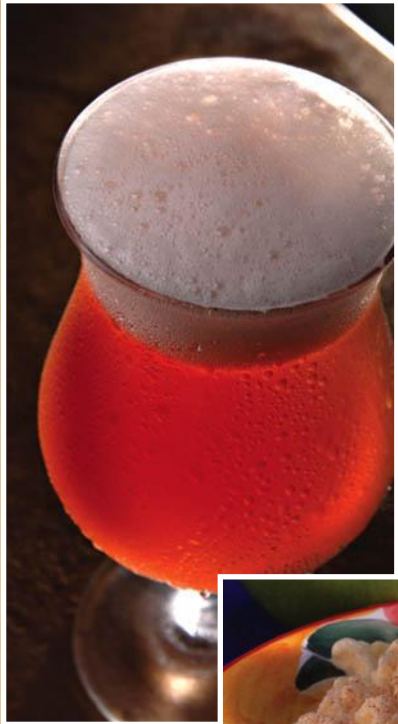
Porters and Stouts



- Quite varied from sweet and full to dry and bitter. The roasted coffee and chocolate notes in this style of beer play beautifully off of grilled meats and heavily sauced KC-style Barbecue
- Another classic pairing for stouts is oysters, where the earthy brine flavor is cut by the roasted character and dry bitterness of these beers.



Lambic-Style Beers



- These very unique beers are often bone-dry and slightly tart or acidic, lack hop bitterness and are sometimes blended with fruit or younger beers for sweetness and balance.
- These special qualities make Lambics ideal for seafood, poultry and cream and butter sauces. The increasingly popular Fruit Lambics appear destined to become the drink preference enjoyed with pastries and chocolate- or fruit-based desserts.

