

Making Everything Easier!™

2nd Edition

Beer

FOR

DUMMIES®

Learn to:

- Familiarize yourself with various styles of beer from around the world
- Grasp the ingredients and processes that brewers use to make beer
- Buy, serve, and enjoy beer wisely

Marty Nachel

Certified beer judge and author of Homebrewing For Dummies

with Steve Ettlinger

Author and beer enthusiast

Foreword by Jim Koch

Brewer, Samuel Adams



Beer For Dummies[®], 2nd Edition

Visit www.dummies.com/cheatsheet/beer to view this book's cheat sheet.

Table of Contents

[Introduction](#)

[About This Book](#)

[Conventions Used in This Book](#)

[What You're Not to Read](#)

[Foolish Assumptions](#)

[How This Book Is Organized](#)

[Part I: Getting a Taste of Beer](#)

[Part II: Taking a Look at Beer Styles — Old, New, and Revived, Too](#)

[Part III: Buying and Enjoying Beer](#)

[Part IV: Exploring Beer around the World and at Home](#)

[Part V: The Part of Tens](#)

[Part VI: Appendixes](#)

[Icons Used in This Book](#)

[Where to Go from Here](#)

[Part I: Getting a Taste of Beer](#)

[Chapter 1: Drink Up! Beginning with Beer Basics](#)

[Introducing Beer's Building Blocks](#)

[Surveying Different Styles of Beer](#)

[Ales versus lagers](#)

[Hybrid and specialty beers](#)

[Shopping for and Savoring Beer](#)

[Buying beer](#)

[Serving and tasting beer](#)

[Dining with beer](#)

[Cooking with beer](#)

[Taking a Tour of Beers around the Globe](#)

[North America](#)

[Europe, Asia, and beyond](#)

[Brewing Your Own Beer](#)

[Chapter 2: From the Sublime to the Ridiculous: Beer Ingredients](#)

[Barley: Cereal for Beer, Not for Breakfast](#)

[Hops: Flowers for Flavor and Aroma](#)

[Getting to know top hops](#)

[Hopping for bitterness, aroma, and more](#)

[Yeast: A Fungus Is Among Us](#)

[Water: A Big Influence on Beer](#)

[Wing of Bat, Eye of Newt: Adjuncts You May Love or Hate](#)

[Chapter 3: A Little Brew Magic: Understanding How Beer Is Made](#)

[Kettles, Tuns, and Tanks: Brewing Equipment](#)

[Ale Alchemy: The Brewing Process](#)

[Malting](#)

[Milling](#)

[Mashing](#)

[Boiling](#)

[Fermenting](#)

[Aging](#)

[Packaging](#)

[Cleaning](#)

[Part II: Taking a Look at Beer Styles — Old, New, and Revived, Too](#)

[Chapter 4: Getting to Know the Mother Beer Categories: Ales, Lagers, and More](#)

[Two Big Branches on the Beer Family Tree: Distinguishing Ales and Lagers](#)

[Yeast makes the beer](#)

[You can taste the difference, sometimes](#)

[Old-School Beer: Understanding Ales](#)

[The “New” Beer on the Block: Getting Familiar with Lagers](#)

[Mixed Up: Taking Note of Hybrid Beers](#)

[Warm fermentations with lager yeast](#)

[Cold fermentations with ale yeast](#)

[Everything but the Kitchen Sink: Looking at Specialty Beers](#)

[The Anatomy of Beer Styles: Examining the Traits of Different Beers](#)

[Defining beer styles with three parameters](#)

[Using a few tasting terms](#)

[Crafting great beers](#)

[Style Is Everything: Listing Common Beer Styles](#)

[Ales](#)

[Lagers](#)

[Hybrid beers](#)

[Specialty beers](#)

[Chapter 5: Investigating “Real” Ale](#)

[Understanding What Makes Ale “Real”](#)

[Starting the Real Ale Journey in Casks](#)

[A barrel of fun: Checking out the parts of a cask](#)

[Sizing up the situation: Pins, firkins, kilderkins, and beyond](#)

[Refining and Conditioning Real Ale](#)

[Let me make this perfectly clear: Clarifying with finings](#)

[From the spile file: Letting real ale breathe](#)

[Dispensing Real Ale](#)

[Pulling real ale through a beer engine](#)

[Using a tap for gravity dispense](#)

Chapter 6: Exploring Barrel-Aged and Wood-Aged Beer

Differentiating Between “Barrel-Aged” and “Wood-Aged”
Figuring Out Which Wood Is Best

Choosing new or used barrels

Opting for oak

Creating new beer flavors with old barrel flavors

Marking Some Milestones in the Aging Process

Checking the beer’s oxidation

Deciding whether to let the beer sour

Blending beers from two or more barrels

Chapter 7: Diving In to Extreme Beer

What Makes a Beer “Extreme”?

Bigger body

Bolder flavor

Higher alcohol content

Monastic Brews: The Original Extreme Beers

The origins of Dubbels, Tripels, and Quadrupels

The creation of Doppelbock

If It’s Imperial, It Rules: Intensifying Beer Styles for a Bigger Punch

Beer Wars: My Beer Is More Extreme than Yours

Stealing attention away from other brews with zanier names

One-upping the competition with wackier packaging

The Future of Extreme Beers

Chapter 8: Checking Out Organic, Gluten-Free, and Kosher Beer

Natural Selection: Organic Beer

In the beginning: The rise of organic beer

[Sorting through organic beer certifications](#)

[Why go organic? Help the environment — drink a beer!](#)

[Organic movement: A list of organic beers](#)

[Some Hope for People with Celiac Disease: Gluten-Free Beer](#)

[The gluten-free gang: Grains and starches used in gluten-free beer](#)

[Free of gluten but full of flavor: A list of gluten-free beers](#)

[Following the Law: Kosher Beer](#)

[Figuring out what qualifies as kosher](#)

[Everything's kosher: A list of kosher beers](#)

[Part III: Buying and Enjoying Beer](#)

[Chapter 9: The Better Way to Buy Beer](#)

[Cans, Bottles, Growlers, and Kegs: Deciding on Your Container of Choice](#)

[Doing the cancan](#)

[Opting for bottles](#)

[Going for growlers](#)

[Kicking it with kegs](#)

[Purchase or Perish: Looking for the Freshest Beer](#)

[Knowing that time isn't on your side](#)

[Aging beer like fine wine — but only in a few special cases](#)

[Staying away from beer left out of the cold](#)

[Avoiding the light](#)

[Checking out the store scene before buying](#)

[Making friends with your local beer retailers](#)

[Did You Get Burnt? Checking Your Beer at Home](#)

[Popping your top](#)

[Battling the oxidation blues](#)

[Chapter 10: Looking at Label Lunacy and Marketing Mayhem](#)

[Understanding Labeling Laws](#)

[Label must-haves](#)

[The weak, the strong, and the unintelligible: Alcohol content](#)

[Know-nothing labels: Additives and preservatives](#)

[The Reinheitsgebot: The German beer purity law](#)

[Beer Advertising and Marketing](#)

[Touting nonessential details](#)

[Invading craft brew territory with stealth micros from megabrewers](#)

[Getting the lowdown on contract brewing](#)

[“Guinness Is Good for You”: Nutritional Content](#)

[Cholesterol and fat free](#)

[Drink beer, live longer](#)

[Chapter 11: Serving Beer](#)

[Choosing a Glass with Class](#)

[The glass lineup: Basic types of glassware](#)

[To the next level: Sport drinking tools](#)

[Let’s get practical: Determining the glasses you really need](#)

[Pouring It On](#)

[Knowing the right serving temperature before you pour](#)

[Deciding whether to tilt or not to tilt](#)

[Neatness Counts: Cleaning and Storing Glassware](#)

[Understanding “beer clean”](#)

[Putting everything away](#)

[Chapter 12: Making Your Buds Wiser: Tasting and Evaluating Beer](#)

[Evaluating Beer 1-2-3 \(Actually, 1-2-3-4-5\)](#)

[Smell: The Nose Knows](#)

[Look: You Can’t Judge a Bock by Its Cover](#)

[Every color in the rainbrew](#)

[On a clear day](#)

[A head in the hand](#)

[Taste: Nuts and Bolts, Malt and Hops](#)

[Marvelous malt taste](#)

[Heavenly hops taste](#)

[Fabulous fermentation](#)

[Aftertaste: Let it linger](#)

[Touch: Mouthfeel and Body](#)

[Reflect: Is the Whole Beer Greater than the Sum of Its Parts?](#)

[Put Your Tongue to the Test: Recording Your Beer Ratings](#)

[Rating beer in online forums](#)

[Maintaining a personal journal](#)

[Chapter 13: Dining with Beer](#)

[What a Pair! Making a Match with Beer and Food](#)

[Guessing at general guidelines](#)

[Cutting, contrasting, and complementing different flavors](#)

[Paring down your pairing list](#)

[Timing Is Everything: Serving Beer for Different Occasions](#)

[Selecting beers for before and after dinner](#)

[Serving beer according to the season](#)

[Chapter 14: Cooking with Beer](#)

[Using Beer as an Ingredient in Any Dish](#)

[Knowing when you can \(and can't\) use beer in a recipe](#)

[Choosing the right beer for a recipe](#)

[Checking Out Great Recipes Featuring Beer as an Ingredient](#)

[Part IV: Exploring Beer around the World and at Home](#)

[Chapter 15: Sampling Beer in North America](#)

[Looking to Beer's Past in the United States](#)

[Respecting the elders: Tracing back great U.S. brewing traditions](#)

[Moving on up: The boom in U.S. brewing during the 20th century](#)

[Teaching an old dog new tricks: The rise of small craft brewers](#)

[Renaissance or revolution? U.S. brewing today and tomorrow](#)

[Howdy, Neighbors! Checking Out the Beer Scene in Canada and Mexico](#)

[Oh, Canada](#)

[Down Mexico way](#)

[Going Where the Beer Is](#)

[Beer bars](#)

[Brewpubs](#)

[Gastropubs](#)

[Beer dinners](#)

[Celebrating at North American Beer Festivals](#)

[Discovering beer festival do's and don'ts](#)

[Looking at notable beer festivals in the United States, Canada, and Mexico](#)

[Exploring North American Beer Museums](#)

[Chapter 16: Trying Beer in Europe, Asia, and Elsewhere](#)

[Building Your Own Beer Adventure](#)

[Exploring Beer in Germany](#)

[Discovering regional tastes: The north, west, and east](#)

[Heading south to Bavaria](#)

[Tapping German shrines, festivals, and museums](#)

[Looking at Beer in the United Kingdom](#)

[Biting the bitters in England and Wales](#)

[Holding strong with Scotland](#)

[Exploring shrines, festivals, and museums in the United Kingdom](#)

[Getting a Taste of Ireland](#)

[Brewing Guinness for the nation](#)

[Going beyond traditional Dry Stout](#)

[Checking in to Irish breweries and pubs](#)

[Sipping Beer in Belgium](#)

[Trekking for secular brews](#)

[Marketing Trappist beers and Abbeys](#)

[Finding the best Belgian shrines, festivals, and museums](#)

[Checking Out Beer in the Czech Republic](#)

[Visiting the birthplace of Pilsner](#)

[Trying other Czech beers](#)

[Exploring historical Czech beer establishments](#)

[Finding Noteworthy Beers in Other Corners of the World](#)

[Austria](#)

[Denmark](#)

[The Netherlands](#)

[Norway](#)

[Australia and New Zealand](#)

[Japan](#)

[Thailand](#)

[Chapter 17: Embarking on Beer Travel and Tours](#)

[Keeping a Few Beer-Trekking Tips in Mind before You Leave Home](#)

[Working Beer into Your Vacation Adventures](#)

[All together now: Going with tour groups](#)

[Malty meandering: Unplanned beer adventures](#)

[Hop Pillows for Everyone! Lodging Near and in Breweries](#)

[Beer, bed, and breakfast](#)

[Steep 'n' sleep, mash 'n' crash: Spending the night at a brewery](#)

[Taking a Look at Brewery Tours](#)

[Touring breweries on your own](#)

[Trying group bus tours](#)

Chapter 18: Brewing Beer at Home

Getting Started with Homebrewing

Supply shopping

Pots, buckets, brushes, and such

Brew ingredients

Department of Sanitation: Keeping Clean During the Brewing Process

The importance of sterilizing and sanitizing

Soaps for suds

General cleaning practices

Following Step-by-Step Homebrewing Instructions

Ready, set, brew!

Fabulous fermentation

Bottle it up!

Keeping records

Stepping Your Brewing Up a Notch

New toys: Equipment upgrades

Specialty grains

Secondary fermentation and the art of siphoning

Part V: The Part of Tens

Chapter 19: Ten Ways to Grow Your Appreciation of Beer

Drink Beer with a Purpose

Post Beer Reviews Online

Maintain a Beer Blog

Write a Great Book about Beer

Become Beer Educated and Beer Certified

Brew Beer at Home

Become a Certified Beer Judge

Collect Beer-Related Stuff

Associate with Others Who Share Your Passion for Beer

[Chapter 20: The Ten Best Beer Cities in the World \(And a Few Extras\)](#)

[Munich, Germany](#)

[Bamberg, Germany](#)

[Bruges, Belgium](#)

[Prague, Czech Republic](#)

[London, England](#)

[Portland, Oregon, United States](#)

[Seattle, Washington, United States](#)

[Denver, Colorado, United States](#)

[San Francisco, California, United States](#)

[Philadelphia, Pennsylvania, United States](#)

[A Few More Great Beer Cities to Consider](#)

[Chapter 21: The Ten Best Beer Festivals in the World](#)

[Great American Beer Festival, Denver, Colorado, United States](#)

[Great Taste of the Midwest, Madison, Wisconsin, United States](#)

[Oregon Brewers Festival, Portland, Oregon, United States](#)

[SAVOR, Washington, D.C., United States](#)

[American Craft Beer Fest, Boston, Massachusetts, United States](#)

[Mondial de la Bière, Montreal, Quebec, Canada](#)

[Oktoberfest, Munich, Germany](#)

[Great British Beer Festival, London, England](#)

[Zythos Bier Festival, Belgium](#)

[Poperinge Hop and Beer Festival, Poperinge, Belgium](#)

[Part VI: Appendixes](#)

[Appendix A: A Quick Guide to Beer Styles and Stats](#)

[Ales](#)

[Lagers](#)

[Hybrid beers and specialty beers](#)

[Appendix B: A Short History of Beer \(For the True Beer Nut\)](#)

[Colonial times through the 1800s](#)

[The Volstead Act](#)

Cheat Sheet

***Beer For Dummies®*, 2nd Edition**

by Marty Nachel with Steve Ettlinger

Foreword by Jim Koch

Brewer, Samuel Adams Boston Lager



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About the Authors

The course of **Marty Nachel's** life took a portentous turn in 1982, when a spontaneous road trip to Toronto led to an even more spontaneous tour of the Molson Brewery. Never before had Marty tasted beer so fresh and so diverse. With that new and wonderful sensory experience, the die was cast. Life had changed for the better.

Marty went on to visit many more breweries — somewhere in the neighborhood of 250+ in North America and Europe. More importantly, he started brewing his own beer at home (1985). Not satisfied with just tasting his own brew, he chose to become a Certified Beer Judge so he could taste others' beer as well (1986).

All the while Marty was brewing beer, judging beer, and touring breweries, he also furthered his career as a freelance writer on these topics. After his first article was published in *All About Beer* magazine (1987), there was no looking back. Marty's articles began appearing in many beer and food publications — in print and online.

By 1995, Marty had scored his first book contract, writing *Beer Across America*, which was based on the newsletters he wrote for the Beer of the Month club of the same name. The following year he authored the first edition of *Beer For Dummies*, followed immediately by *Homebrewing For Dummies*. Due to the ever-growing popularity of homebrewing, the second edition of *Homebrewing For Dummies* was written in 2008.

Never one to let his taste buds sit idle, Marty kept them busy by serving as a beer evaluator at the Beverage Testing Institute in Chicago from 1995 to 1998. That same year Marty got the call from Denver — he was invited to judge beer at the Great American Beer Festival and is now a regular there.

For several years now, Marty has been hosting beer tastings and leading beer appreciation classes as well as beer sensory classes for homebrewing groups in the Chicago area.

Always looking for new opportunities to promote good beer, Marty recently launched the Ale-Conner Beer Certification program, which allows beer enthusiasts to prove their knowledge, passion, and appreciation of craft beer. Check out www.beerexam.com.

Steve Ettlinger is the book producer/editor/agent/co-writer of more than 40 consumer-oriented books and the author of 7, most of which are food- and drink-related (he produced the best-selling *Wine For Dummies*). His first book, *The Complete Illustrated Guide to Everything Sold in Hardware Stores*, has been in print since 1988. His most recent book is *Twinkie, Deconstructed*. You can find more information on Steve at www.steveettlinger.com.

Dedication

Marty Nachel: Dedicating this book to my wife, Patti, is but one miniscule way of acknowledging her endless patience and forbearance as I've rabidly pursued my avocation these past 20-some odd years (some odder than others). For all the times she listened to me babble on about a great beer I tasted or brewery I visited or watched me jet off to another beer festival or beer junket, I owe her so, so much more.

I also want to dedicate this book to my children, Drew and Jill, both now in college. They've visited more breweries in their young lives than most people do in an entire lifetime. Mostly in the course of family vacations, I'd schedule brewery stops in between visits to national parks and theme parks. They patiently endured my mania so I might continue to pursue my love of writing about beer. I hope that someday they'll recognize snippets of their youth in the pages of my books.

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I consider myself fortunate to be one of the *For Dummies* authors. I'm indebted to book producer and co-writer Steve Ettlinger for opening the door to this opportunity way back in 1996, when we wrote the first edition of *Beer For Dummies*. Steve's focus and attention to detail helped make the book complete, but his wry wit added humor when and where it was needed most.

Grateful acknowledgments also go out to Candy Lesher, beer gourmand *par excellence*. Candy's contribution of original recipes in Chapter 14 of this book is invaluable. A huge thanks to her for lending her considerable talents and credentials to this effort. Also contributing to the success of this chapter on cooking with beer are recipe tester Emily Nolan and nutritional analyst Patty Santelli. They sure must enjoy their jobs.

Thanks also to the folks who provided permissions to use photos and artwork in this book, including Sarah Warman (on behalf of BrewDog), Eric Olson (PedalPub, LLC), Alastair Macnaught (Cask Marque), Steve Krajczynski and Mali Welch (Kona Brewing Co.), and Paul Virant and Jimmy McFarland (Vie Restaurant). Also, many thanks for the fantastic illustrations created by Liz Kurtzman.

Finally, the road that led to this book was long and enjoyable, and I had lots of company along the way. I'd like to acknowledge those individuals and organizations that have inspired, supported, or otherwise contributed to my passion for beer. They include the Bard of Beer Michael Jackson; Charlie Papazian; Randy Mosher, Ray Daniels, and many other long-time members of the Chicago Beer Society; Steve Kamp, Dick Van Dyke, and the Brewers of South Suburbia (BOSS); Robin Wilson; and all the neighbors, friends, and relatives who ever shared time with me in the pursuit and praise of good beer.

Steve Ettlinger: First of all, I'm eternally grateful to Marty Nachel for becoming my personal beer trainer, patiently explaining over and over again the intricate differences between the various beer styles. He taught me all I know about beer (my father taught me to appreciate it). I'm also in awe of Marty's sublime homebrewed beer.

Thanks to all those brewers and beverage salespeople who took time to answer my endless questions; to my sister, Betsy, and her pals for advice on beer appreciation; to my mother, Marge, for her editing as well as her testing of the beer-food recipes.

Special thanks go to CAMRA, in England, for research assistance, and to Tim Smith, my managing editor, for constant, patient revisions and fact-checking.

Thanks also to freelance editor Ted Scheffler as well as the knowledgeable Hercules Dimitratos of Fancy Grocery in New York City — my retail beer supplier.

Above all, I'm grateful to Dylan and Gusty (Chelsea, too) for their support and enthusiasm, especially when it came to extended deadlines and my having to burn so much midnight oil away from home.

Beer may be fun, but it took a lot of work to get here. I won't forget your help, all of you.

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Foreword

I love beer. My dad was a brewmaster, so I grew up in breweries and came to appreciate the kettles, the tanks, and the smell of a brewery. As a kid, I read the family beer recipes, which had been handed down over six generations.

In 1984, when I brewed my first batch of Samuel Adams beer, there was no need for a basic guide book like *Beer For Dummies*, especially in the U.S. Mass-produced beers had undergone 40 years of becoming lighter and blander. And beers from abroad, then the only widely available alternative, were often stale because of their long, transoceanic crossing and lengthy warehousing.

But today, beer lovers are in heaven. We are in the midst of a genuine renaissance in what's known as craft brewing. Literally hundreds of new brands and styles are crowding the shelves and the bar backs — pretty intimidating for the uninitiated unless they have a copy of *Beer For Dummies* with them. Personally, I love walking into a bar and seeing a dozen tap handles for great, interesting beer styles.

I grew up knowing that beer can have all the nobility and complexity of a fine wine, and it's fun to see more and more people acknowledging that today.

I think it has to do with education. The more you know about beer — its ingredients, its history, its brewing — the more respect you have for it. That's why I applaud Marty Nachel and Steve Ettlinger for writing *Beer For Dummies*.

In this book, Marty and Steve tell you what good beer is and how to find and enjoy it. I appreciate the opportunity to endorse *Beer For Dummies* and am sure it will entertain you, educate you, and make you thirsty for a really great beer.

Cheers,

Jim Koch

Brewer, Samuel Adams Boston Lager

Jim Koch is credited by many as the leader in the current craft-brewing renaissance. As a brewmaster, he continues a family tradition — six first-born sons in his family have become brewmasters. Jim's own experience with brewing started at the age of four, when he tasted his first beer. He loved it.

In 1984, armed with his great-great-grandfather's original recipe for Samuel Adams beer, Jim started the highly successful Boston Beer Company. At the time, he didn't dream that there'd be a market for more than one style of Samuel Adams. Today, the Samuel Adams family of beers comprises over 30 different brews.

Introduction

There once was a man named Stu —

About beer, he hadn't a clue.

At the behest of his chummies,

He read Beer For Dummies,

And now he's the Master of Brew!

Like many people, I first discovered beer while sitting on my father's knee. My earliest recollections of the beer that Dad drank were that it was always ice cold and foamed like soapsuds — probably an accurate taste descriptor as well. Too bad Dad bought the cheap stuff.

After years of unconsciously buying the cheapest beer, like my father did, I found that my regular beer started to become regularly boring and much less appealing. By chance, a tour of a famous brewery — Molson's, in Toronto — that made fresh, tasty beer in a number of traditional styles, opened my eyes to an undiscovered world of beery possibilities unavailable in the United States at that time. Beer drinking for me would never be the same again because I had discovered the secrets to true beer happiness: freshness and variety. From that point on, I went in search of good beer and got an education in the difference between it and mediocre beer (and worse).

Learning this difference wasn't only easy but also fun — so much fun, in fact, that I now make a living doing it! But even for the casual beer drinker, a little beer knowledge can turn a possibly daunting experience into an enjoyable one. Good beer, unlike fine wine, is widely available and relatively inexpensive, but choosing among all the various styles can be a little confusing without some help. If you've fallen in love with beer, you have plenty of ways to increase your beer appreciation. This book should be of help to neophyte and serious beer enthusiast alike. And the best news is that in the United States, good beer is being offered by more brewers every day.

And that's something to drink to!

About This Book

Beer For Dummies, 2nd Edition, is a reference tool above all. You don't have to read it from cover to cover (although I won't mind if you do); you can turn to any part, chapter or section that gives you the information you need when you need it. If you decide to read the book in order, you'll find that the information is presented in a logical

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