

Up-And-Coming Beer Styles



By Ryan Reschan

Updating the BJCP Style Guidelines

- The last update of the BJCP Style Guidelines was in 2008, with the last major revision of new styles occurring in 2004
- Craft breweries and homebrewers have developed new styles, started using new ingredients and techniques
- There's been an increased interest in historical beer styles
- International styles are better recognized

Shifts In Ingredients and Alcohol Levels

- Craft brewers have pushed the envelope of ABV
- New hop varieties – American, New Zealand, Australian, German
- Barrel aging – spirits and wine
- Wood aging other than oak
- Resurgence of low ABV beers

Pizza Port Ponto S.I.P.A.

THIS SESSION IPA IS NAMED AFTER A FAVORITE BEACH AND SURF SPOT AT THE SOUTHERN MOST PART OF CARLSBAD. THE JETTIES OFFER AMAZING LEFTS DURING A CLEAN SOUTH SWELL AND IS A GREAT PLACE FOR A FAMILY OR DAY AT THE BEACH WITH FRIENDS. WE ARE REALLY EXCITED TO SHARE THIS HOPPY BEER IN A CAN THAT YOU MAY ENJOY A LITTLE LONGER THAN SOME OF OUR BIGGER BEERS. CHEERS!



PONTO
S.I.P.A.

PIZZA PORT
EST. 1987
BREWING COMPANY

sessionable india pale ale

GA REDEMPTION VALUE ME, CT, MA, IA, NY \$4 DEPOSIT

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

ALC. 4.5% BY VOL. 16 FL. OZ (1 PINT)

BREWED AND CANNED BY PIZZA PORT BREWING CO., CARLSBAD, CA



Specialty IPA

- Black, Brown, Red, White, Belgian, Rye,.... Blue, Purple, Green????
- Different Strengths: Session (3-5%), Standard (5-7.5%), Double (7.5-9.5%)
- Combinations of the above

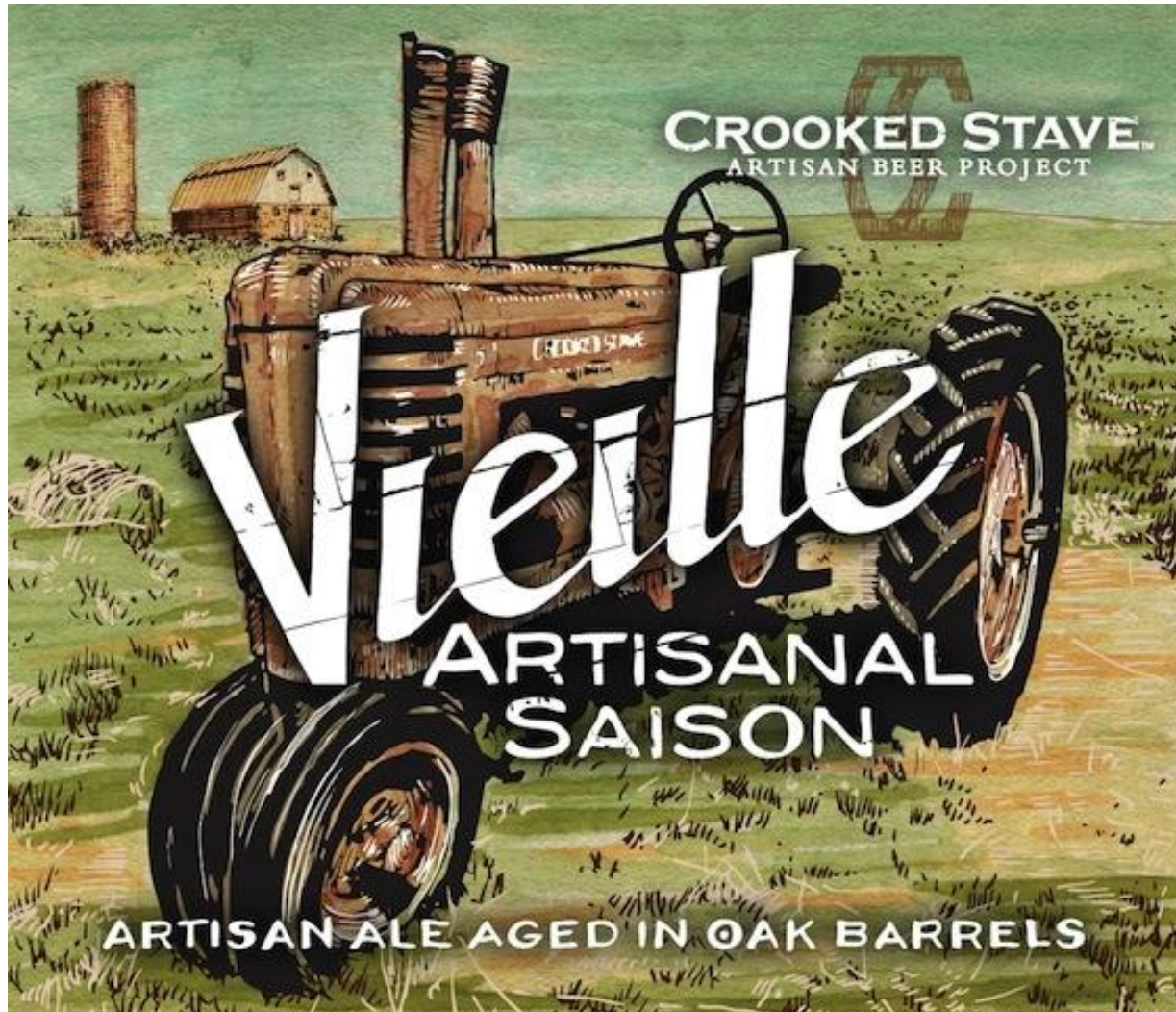
Black Market 5th Anniversary Kentucky-style Common Ale



Historical Beers – What's Old Is New

- Gose “GOO-zeh” – Salt, Coriander, Lactobacillus
- Grodziskie “grow-JEES-kee-uh”/Gratzer – Oak smoked wheat malt
- Lichtenainer – Sour and smoke
- Sahti – Juniper, baker’s yeast, no boil, rye malt
- Kentucky Common – Six-row barley, corn grits, 1 to 2% caramel and black malt
- Pre-Prohibition Porter – 20% adjuncts including corn, brewers licorice, molasses, porterine. Lager or ale yeast. No roasted barley (black, chocolate, brown malt used)
- Join London Brown Ale, Roggenbier, Pre-Prohibition Lager

Crooked Stave Vieille



American Wild Ale

- “Wild” does not imply spontaneously-fermented
- Brett Beer – 100% Brett fermentation, may be wood aged, Brett IPA, Saison
- Mixed-Fermentation Sour Beer – Saccharomyces, Brettanomyces, Lactobacillus and/or Pediococcus, may be wood aged
- Soured Fruit Beer – Fruited interpretations of Belgian wild ales, non-traditional fruits/vegetables, may be wood aged

American Strong Ale and Wheatwine

- Double IPA moves out of the IPA category
- American Barleywine – American hopped version of the English style
- American Strong Ale – Stone Arrogant Bastard, Port Brewing Shark Attack, Bear Republic Red Rocket Ale
- Wheatwine – Lots of wheat malt, hops can be low to moderate, no German weizen yeast character

What's Old Is New (Continued)

- German Leichtbier
- Trappist Single
- English Golden Ale
- Australian Sparkling Ale
- International Pale and Amber Lager
- Kellerbier (Munich and Franconian)

Boulevard/Sierra Nevada Terra Incognita



Specialty-Type Beers

- Alternative Fermentables – Rye, oats, buckwheat, spelt, etc.
- Alternative Sugar Beer – Honey, molasses, treacle, maple syrup, sorghum, etc.
- Clone Beer – Clones of specific commercial beers that aren't good representations of existing styles
- Mixed-Style Beer – Combinations of existing styles
- Experimental Beer – Catch-all category for any beer that does not fit into an existing category

The Unknown

- Homebrewers continue to push craft brewers with ingredients, technique, and execution of styles, both new and old
- Craft breweries, particularly American craft breweries have resurrected nearly extinct styles of beer
- What's next?