

"Ignoranti, quem portum petat, nullus suus ventus est."

Semmilyen szél nem kedvez annak, aki nem tudja, melyik kikötőbe tart.

Seneca

Mi az érzékszervi vizsgálat célja?

összetevők, technológia, tárolás, piaci versenytárssal összevetés (benchmark), fogyasztói preferenciák vizsgálata, versenyek

Milyen módszert válasszunk?

Kik legyenek a bírálók

Hogyan értékelhetőek az eredmények?

Vizsgálati módszerek csoportosítása

Bírálok típusa szerint:

- laikus (fogyasztó)
- képzett (panelista)
- szakértő



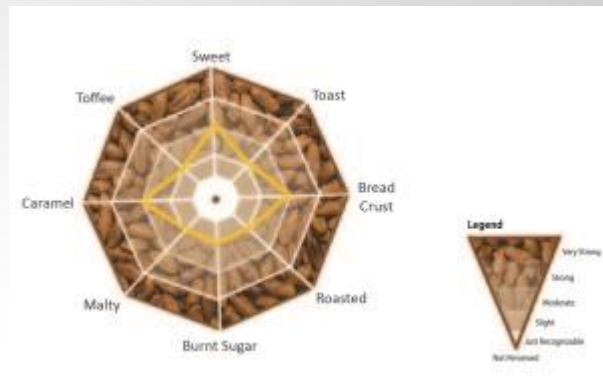
Vizsgálat felépítése szerint:

- különbségvizsgálatok
- rangsorolások
- leíró módszerek

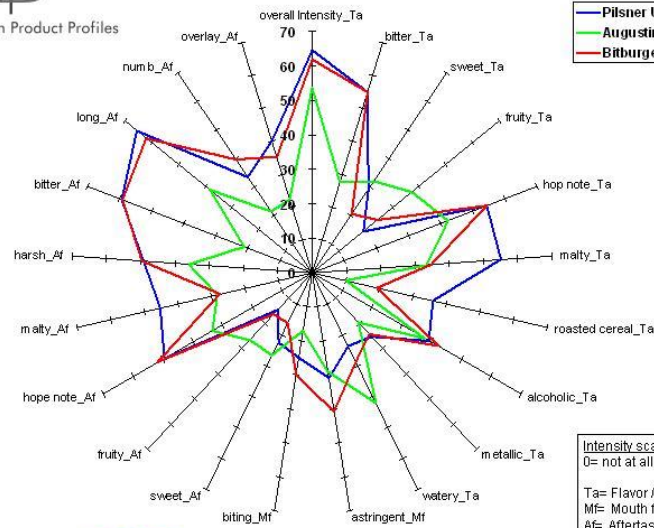


Leíró vizsgálatok

- elsősorban nem szöveges jellemzés
- 2 vagy annál több vizsgálati szempont
- 1-6 minta
- képzésigényes (1 kivétel)
- 4 nagyobb módszercsoport



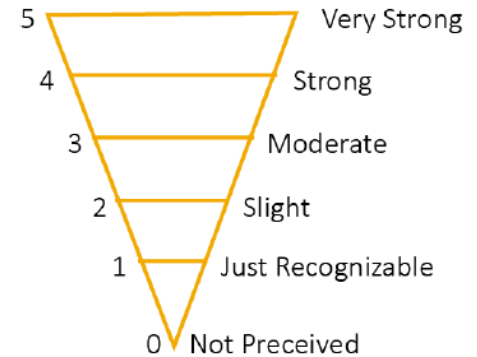
EPP™
European Product Profiles



AVERAGE SENSORY PROFILE*



Karamell maláta érzékszervi profilja
főbb jellemzők a tengelyeken intenzitás a skálákon
[forrás](#)





From barley to beer

The color + flavor of specialty malts

- Különböző típusú maláták érzékszervi jellemzői
- Tulajdonságok felsorolása
- Intenzitások megjelölése

Kilned Base Malts

Sweet, delicate mild to mild malty



Pilsen (1.2 °L)
Brewers (1.8 °L)
Red Wheat (2.3 °L)
White Wheat (2.5 °L)
Rye (3.7 °L)

High Temp Kilned Malts

Lightly malty to intensely malty, biscuity



Goldpils® Vienna (3.5 °L)
Pale Ale (3.5 °L)
Ashburne® Mild (5.3 °L)
Bonlander® Munich (10 °L)
Aromatic Munich (20 °L)
Cherry Wood Smoked (5.0 °L)
Mesquite Smoked (5.0 °L)

Roasted Caramel Malts

Sweet, mild to intense caramel, toffee, burnt sugar



Caramel 10-120L
Caramel Vienne 20L
Caramel Munich 60L
Caracrytal® Wheat (55 °L)
Carapils® (1.5 °L)

Specially Processed Malts

Biscuity, toasty, nutty, woody, raisiny, prunes



Victory® (28 °L)
Special Roast (40 °L)
Extra Special (130 °L)

Dark Roasted Malts

Rich roasted coffee, cocoa

● Roasted Barley

Made from raw barley
Coffee, intense bitter, dry



Carabrown® (55 °L)
Chocolate (350 °L)
Dark Chocolate (420 °L)
Black (500 °L)
Blackprinz® Bitterless (500 °L)
Midnight Wheat Bitterless (550 °L)
● Roasted Barley (300 °L)
● Black Barley (500 °L)

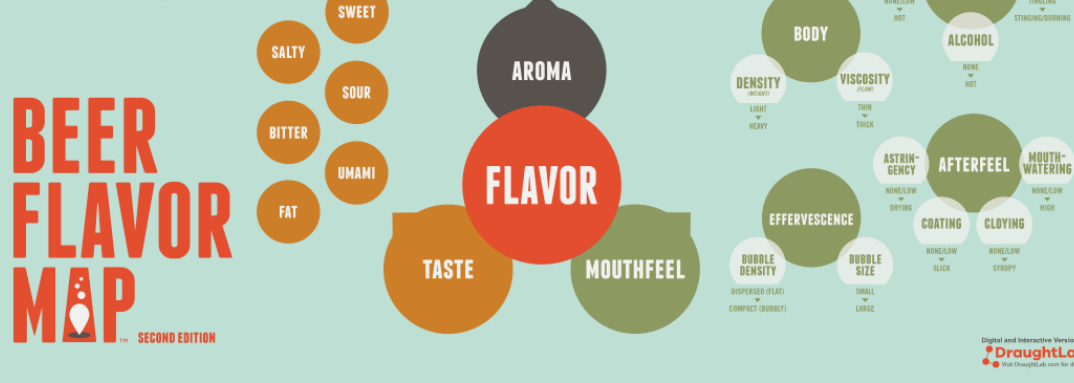
[forrás](#)

BASE MALT FLAVOR MAP



BEER FLAVOR MAP

SECOND EDITION



Serve at room temperature.

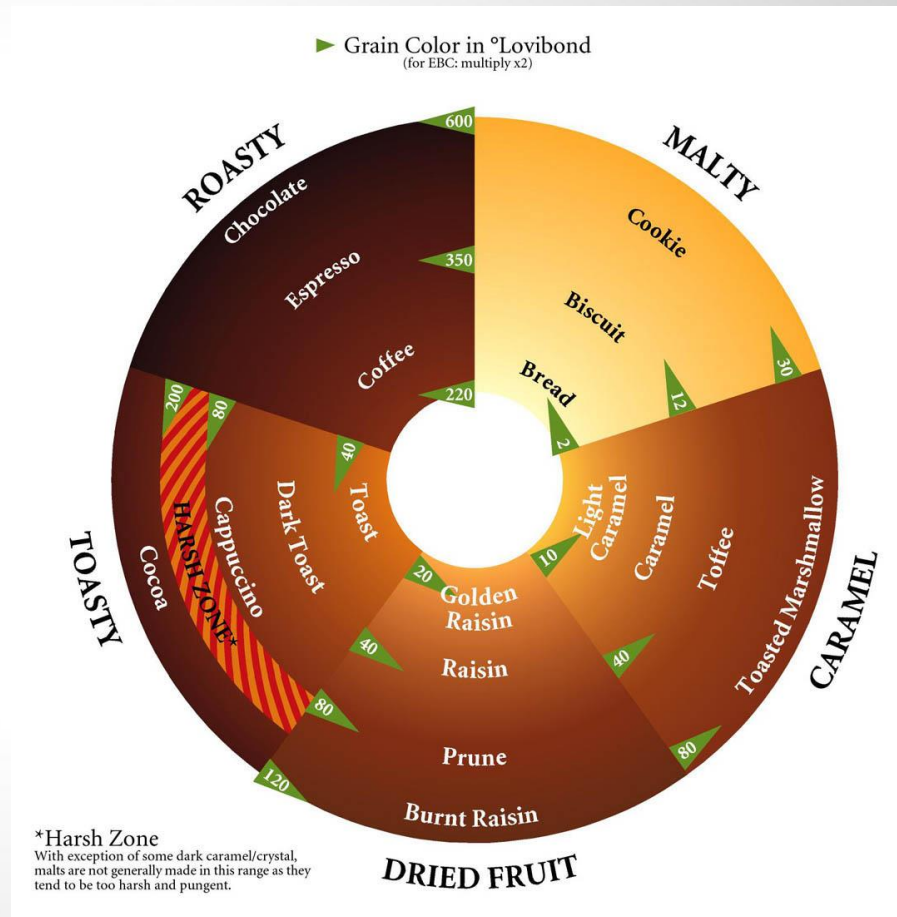
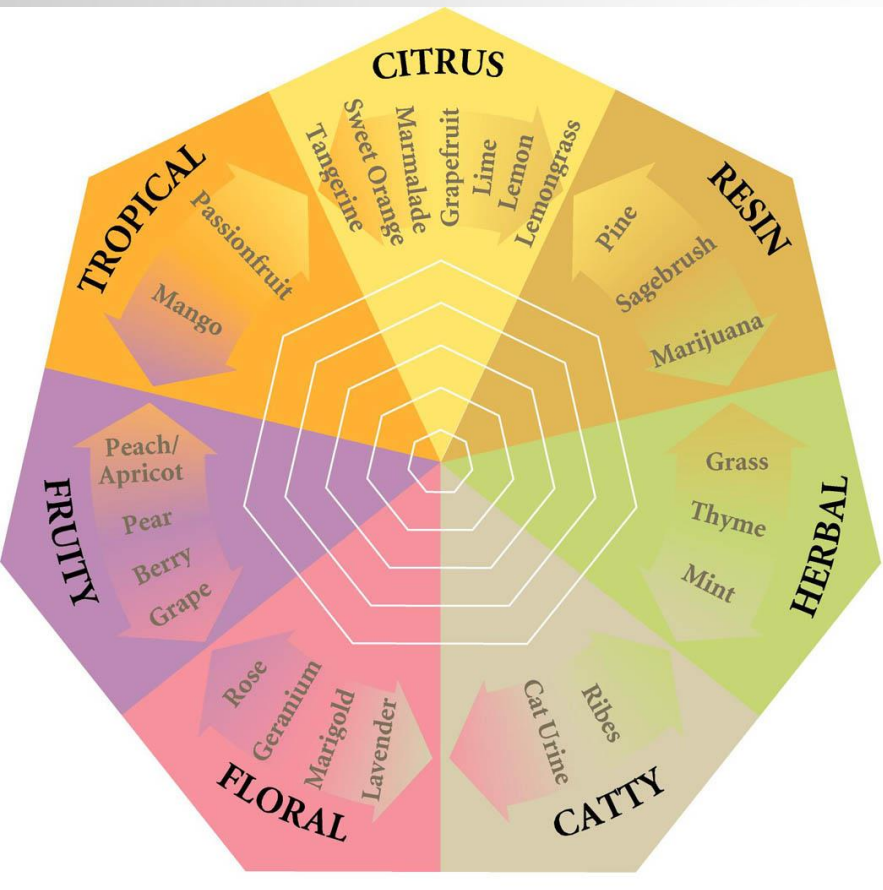
NOTES

1. Evaluate base malts with 50 g of sample (100% inclusion), specialty malts with 25 g of sample and 25 g of brewers base malt (50% inclusion), and dark-roasted specialty malts with 7.5 g of sample and 42.5 g of brewers base malt (15% inclusion).
2. If different malts are to be mixed, clean electric grinder with a dry rag in between samples to prevent cross-contamination.
3. Entire contents must be poured through the filter at once so that the grain bed can settle without being disturbed. Filter paper should be free of aroma and large enough to hold the entire contents of the "Thermos".
4. Filtration rate and sample yield will be influenced by malt type and modification level. Approximately 200 mL of wort can be collected in 30–45 minutes (soort 6–8 liters).

Digital and Interactive Version at
DraughtLab
Visit DraughtLab.com for details

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Komló és maláta aromakerek



Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is acetic acid

ACETIC

Associated terms

- Vinegar
- Acidic

Importance	Present in all beers. Off-flavour at high concentrations.
Origins	Produced by yeast in beer during fermentation. High levels can be produced in beer by contaminating acetic acid bacteria.
Analysis	<ul style="list-style-type: none">• Gas Chromatography• High Performance Liquid Chromatography• Enzymic assay
Typical concentration in beer	30 - 200 mg/l
Approximate flavour threshold	130 mg/l
Beer Flavour Wheel number	0910

Flavorfiles

Rövid elméleti háttér
Érzékküszöb
Aromakerék besorolási
szám



Problem

If your beer tastes like this, it has been spoiled by acetic acid bacteria. These could be either *Acetobacter* species or *Gluconobacter* species.

What can I do with the batch?

Destroy it. There is little you can do to improve its flavor, and while you have it around you risk spreading the problem to your other beers. However, if you are feeling adventurous you could always make vinegar from it.

How do I prevent this happening again?

There are two main contributors to this problem:

1. Dirty equipment
2. Exposure of beer to air

The first is relatively easy to deal with - sterilize all your equipment before use, either with chemicals or with heat.

The second can be addressed by maintaining a blanket of CO₂ on the beer at all times during and after fermentation. Avoid splashing of beer during transfers from one vessel to another. Finally, make sure the headspace on bottled beer isn't too big.

Other stuff

The flavor in this beer is:

Acetic acid: a vinegar-like character.

Sometimes beers which have been spoiled by acetic acid bacteria turn hazy or cloudy. This is partly due to the presence of many tiny bacterial cells, and partly due to precipitation of protein in the beer as a result of a reduction in beer pH value.

Részletes
elméleti háttér
A probléma
oka
A probléma
megoldása
Panel
vezetők, QC,
QA
munkatársak

Sör érzékszervi íz és illat jegyeinek tanulása (Aroxa)

							
control	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
acetaldehyde acetaldehyde	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
acetic acetic acid	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
almond benzaldehyde	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
butyric butyric acid	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
catty <i>p</i> -menthane-8-thiol-3-one	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
chlorophenol 2,6-dichlorophenol	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
diacetyl 2,3-butanedione	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
DMS dimethyl sulphide	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
ethyl butyrate ethyl butyrate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
ethyl hexanoate ethyl hexanoate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
freshly cut grass <i>cis</i> -3-hexenol	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
geraniol geraniol	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
grainy isobutyraldehyde	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

							
H₂S hydrogen sulphide	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
isoamyl acetate isoamyl acetate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
isovaleric isovaleric acid	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
kettle hop kettle hop extract	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
lightstruck 3-methyl-2-butene-1-thiol	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
mercaptan ethanethiol	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
metallic ferrous sulphate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
musty 2,4,6-trichloroanisole	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
onion dimethyl trisulphide	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
papery <i>trans</i> -2-nonenal	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
phenolic 4-vinyl guaiacol	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
sour citric acid	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
sulphitic sulphur dioxide	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
vanilla vanillin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Érzékszervi referencia sztenderdek

FlavorActiv

www.flavoractiv.com

170 ország

720 sörgyárában

használják

47 íz és aroma

A konkrét termékbe /
mintába oldható – nem
vizes / alkoholos
modelloldat



PRODUCTS IN THE "BEER FLAVOUR STANDARDS" CATEGORY

ACETALDEHYDE BEER FLAVOUR STANDARDS

Acetaldehyde – a bruised apple or emulsion paint flavour derived from yeast during fermentation

→ [Find out more](#)

ACETIC BEER FLAVOUR STANDARDS

An acidic flavour produced by yeast and bacteria.

→ [Find out more](#)

ALKALINE BEER FLAVOUR STANDARDS

A caustic detergent like taste present in beers left over from equipment cleaning

→ [Find out more](#)

ALMOND BEER FLAVOUR STANDARDS

Almond is an occasional off flavour formed during storage.

→ [Find out more](#)

ASTRINGENT BEER FLAVOUR STANDARD

Astringency is a dry puckering mouthfeel which this flavour standard represents.

→ [Find out more](#)

BITTER BEER FLAVOUR STANDARDS

An important flavour that is present in all beers.

→ [Find out more](#)

BROMOPHENOL BEER FLAVOUR STANDARDS

A chemical taint in beer that can occur due to external

BUTYRIC BEER FLAVOUR STANDARD

Bacterial contamination of beer producing a rancid flavour.

CAPRYLIC BEER FLAVOUR STANDARDS

A goaty flavour produced during maturation of beers.

PRODUCT CATEGORIES

→ BEER FLAVOUR STANDARDS

- BEER AGING
- BEER ALDEHYDE
- BEER ESTERS
- BEER FATTY ACID
- BEER GRAINS
- BEER HOPS
- BEER MATURATION
- BEER MICRO
- BEER PHENOLS
- BEER SULPHURS
- BEER TAINTS
- BEER TASTE
- BEER YEAST
- CIDER FLAVOUR STANDARDS
- SOFT DRINK FLAVOUR STANDARDS

beer uno kit



Sensory training kit used to train professional beer tasters to recognize and scale the intensity of ten different beer flavour notes.

Use this set of certified beer flavour standards to deliver up to two hours of taster training for ten people, or as a personal flavour training kit, allowing you to train yourself to recognize each of the ten flavour notes over a longer period of time. The AROXA™ Uno Beer Flavour Standards kit comes complete with a presentation box and informative flavour cards for each standard. AROXA™ certified beer flavour standards are: food grade | free from sensory impurities | extensively tested | safe to smell and taste. Unsure whether this kit is right for you? Don't forget about our *100% satisfaction guarantee*.

Aroxa

Beer Uno Kit

Flavours in this kit:



2,3-butanedione



dimethyl sulphide



ferrous sulphate



hop oil extract



hydrogen sulphide



isoamyl acetate



3-methyl-2-butene-1-thiol



trans-2-nonenal



2,4,6-trichloroanisole



4-vinyl guaiacol



Siebel Institute – ampulla kiszerezésű készletek

Intermediate Off-Flavor Kit

12X1 SELECTED FLAVORS TO SPIKE 1L



The Intermediate Off-Flavor Kit offers a total of 12 compounds that cover a variety of spoilage-related flavors as well as artifacts from other sources.

\$130.00

Shipping not included

Quantity:

[ADD TO CART](#)

FLAVORS INCLUDED IN THIS KIT

1 Acetaldehyde
Green apple, cut grass

2 Acetic acid
Vinegar-like

7 Contamination
Sour & buttery

8 D.M.S.
Cooked corn, cooked vegetables



MATERIAL SAFETY
DATASHEET

[PDF »](#)



DOWNLOAD PRODUCT
INSTRUCTIONS

[PDF »](#)

Fogyasztói megítélés paraméterei

- Márka
- Típus
- Ár
- Környezet
- Fogyasztási
szituáció
- Közösségi
média
- Verseny
eredmények
- Meggyőződések

RITUALS OF THE MODERN CRAFT BEER DRINKER

SIP BY SIP

TAKE PICTURES FOR YOUR
SOCIAL MEDIA ACCOUNTS

ASSESS THE BEER WITH
MADE UP FLAVORS

CONVINCE EVERYONE AROUND
YOU TO ORDER THE SAME BEER

COMMENT ON THE LACK OF A
BEER CLEAN GLASS

THE BARTENDER OFFERS
YOU ANOTHER BEER AND
YOU SAY "SURPRISE ME"

REPEAT...

SMELL THE BEER AND
ACCIDENTLY GET
FOAM ON YOUR NOSE

FIRST SIP. INSTANT RELIEF,
YOU PICKED CORRECTLY

BEGIN PLANNING YOUR
NEXT BEER

REALIZATION OF YOUR
MISPRONUNCIATION OF THE
BEER, BUT CONTINUE TO PLAY
IT OFF

KEEP YOUR FINGERS CROSSED
AS YOU WATCH THE BARTENDER
POUR YOU A BEER YOU HAVE
NEVER HEARD OF



Periodic Table of Beer Styles

Köszönöm a figyelmet

I		II		III		A brief description of beer styles with commercial examples							
1	1.026-1.029 1.006-1.009	2	1.044-1.056 1.006-1.012	3	1.065-1.085 1.014-1.022	A brief description of beer styles with commercial examples							
Berliner weisse	2.5-3.6 3-12	Lambic	4.7-6.4 5-15	Belgian gold ale	7.0-9.0 25-35	1. Belgian wheat: Light, hazy, refreshing. High in carbonation. 500 to 600 mg/l fermenter. (Fruity) (Stout) 2. Belgian white: Light, hazy, refreshing. High in carbonation. 500 to 600 mg/l fermenter. (Fruity) (Stout) 3. Belgian gold ale: Light, hazy, refreshing. High in carbonation. 500 to 600 mg/l fermenter. (Fruity) (Stout) 4. Belgian white: Light, hazy, refreshing. High in carbonation. 500 to 600 mg/l fermenter. (Fruity) (Stout) 5. Belgian white: Light, hazy, refreshing. High in carbonation. 500 to 600 mg/l fermenter. (Fruity) (Stout) 6. Belgian white: Light, hazy, refreshing. High in carbonation. 500 to 600 mg/l fermenter. (Fruity) (Stout) 7. Belgian white: Light, hazy, refreshing. High in carbonation. 500 to 600 mg/l fermenter. (Fruity) (Stout) 8. Belgian white: Light, hazy, refreshing. High in carbonation. 500 to 600 mg/l fermenter. (Fruity) (Stout) 9. Belgian white: Light, hazy, refreshing. High in carbonation. 500 to 600 mg/l fermenter. (Fruity) (Stout) 10. Belgian white: Light, hazy, refreshing. High in carbonation. 500 to 600 mg/l fermenter. (Fruity) (Stout)							
4	1.042-1.055 1.006-1.012	5	1.044-1.056 1.006-1.012	6	1.070-1.106 1.010-1.024	7	1.043-1.056 1.008-1.015	8	1.040-1.056 1.008-1.015	9	1.052-1.080 1.010-1.015	10	1.043-1.056 1.008-1.015
Belgian white	4.5-5.5 15-28	Gueuze	4.7-6.4 5-15	Tripel	7.0-10.0 20-30	American wheat	3.5-5.0 5-20	Faro	4.5-5.5 5-15	Saison	4.5-8.1 4-10	Pale ale	4.5-5.5 20-40
7	1.040-1.056 1.008-1.015	8	1.040-1.056 1.008-1.015	9	1.052-1.080 1.010-1.015	10	1.043-1.056 1.008-1.015	11	1.024-1.036 1.002-1.010	12	1.044-1.056 1.008-1.012	13	1.066-1.076 1.011-1.022
American wheat	3.5-5.0 5-20	Faro	4.5-5.5 5-15	Saison	4.5-8.1 4-10	Pale ale	4.5-5.5 20-40	American lite	2.9-4.5 8-15	Munich helles	4.5-5.6 18-25	Helles bock	6.0-7.5 20-35
14	1.040-1.056 1.008-1.015	15	1.040-1.072 1.008-1.015	16	1.040-1.055 1.008-1.015	17	1.045-1.056 1.010-1.015	18	1.030-1.038 1.008-1.012	19	1.030-1.035 1.006-1.012	20	1.030-1.038 1.004-1.012
Weizenbier	4.3-5.6 8-15	Fruit beer	4.7-7.0 15-21	Belgian pale ale	3.9-5.6 20-35	American pale ale	4.5-5.7 20-35	Ordinary bitter	3.0-3.8 20-35	Scottish light 60/-	2.8-4.0 9-20	English mild	2.5-4.1 10-24
27	1.048-1.056 1.008-1.015	28	1.042-1.065 1.008-1.015	29	1.065-1.098 1.014-1.024	30	1.050-1.075 1.012-1.018	31	1.039-1.045 1.008-1.012	32	1.035-1.040 1.010-1.014	33	1.040-1.055 1.008-1.012
Dunkelweizen	4.3-6.0 10-15	Flanders red	4.8-5.8 14-25	Belgian dark ale	7.0-12.0 25-40	India pale ale	5.1-7.6 40-60	Special bitter	3.7-4.8 25-40	Scottish heavy 70/-	3.5-4.1 12-25	American brown	4.2-6.0 25-60
41	1.066-1.080 1.016-1.028	42	1.065-1.085 1.008-1.015	43	1.065-1.085 1.012-1.018	44	1.043-1.056 1.008-1.015	45	1.046-1.065 1.010-1.018	46	1.040-1.055 1.010-1.014	47	1.048-1.058 1.008-1.012
Weizenbock	6.5-9.6 12-25	Oud bruin	4.0-6.5 14-30	Dubbel	3.2-8.0 20-35	American amber ale	4.5-5.7 20-40	Extra special bitter	3.7-4.8 30-45	Scottish Export 80/-	4.0-4.9 15-36	Robust porter	3.5-6.0 15-25
21	1.035-1.050 1.004-1.010	22	1.050-1.075 1.010-1.017	23	1.044-1.056 1.008-1.012	24	1.040-1.046 1.010-1.014	25	1.048-1.056 1.010-1.014	26	1.074-1.080 1.018-1.028	27	1.035-1.050 1.004-1.010
Dry stout	3.2-4.5 20-30	Foreign extra stout	5.0-7.5 25-70	German pilsner	4.6-5.4 25-45	American standard	4.1-4.8 20-30	Dortmund	5.1-6.1 23-29	Doppelbock	6.6-7.9 20-30	28	1.048-1.056 1.008-1.012
35	1.035-1.050 1.004-1.010	36	1.075-1.090 1.020-1.030	37	1.044-1.056 1.010-1.014	38	1.061-1.050 1.010-1.014	39	1.052-1.056 1.010-1.014	40	1.066-1.076 1.018-1.028	41	1.035-1.050 1.004-1.010
Imperial stout	1.2-2.4 20-40	Bohemian pilsner	4.1-5.1 35-45	American premium	4.6-5.1 13-23	Munich dunkel	4.8-5.4 16-25	Traditional bock	6.4-7.6 20-30	42	1.048-1.056 1.008-1.012	43	1.066-1.076 1.018-1.028
49	1.035-1.050 1.004-1.010	50	1.075-1.100 1.018-1.028	51	1.045-1.060 1.012-1.016	52	1.040-1.055 1.008-1.012	53	1.044-1.052 1.012-1.016	54	1.066-1.116 1.018-1.028	55	1.042-1.046 1.006-1.010
Oatmeal stout	3.3-6.1 20-30	Russian imperial stout	8.0-12.0 50-90	American pilsner	5.0-6.0 30-40	American dark	4.1-5.6 14-20	Schwarzbier	3.8-5.0 22-30	Eisbock	8.7-14.4 25-50	56	1.066-1.090 1.012-1.016
55	1.042-1.046 1.006-1.010	56	1.060-1.080 1.012-1.016	57	1.062-1.056 1.012-1.016	58	1.041-1.055 1.007-1.010	59	1.063-1.076 1.012-1.016	60	1.060-1.090 1.015-1.022	61	1.044-1.048 1.008-1.014
Kölsch	4.8-5.2 20-30	Bière de garde	4.5-8.0 20-30	Oktoberfest	5.1-6.5 18-30	Cream ale	4.5-6.0 10-35	Smoked beer	5.0-5.5 20-30	English old (strong) ale	6.1-8.5 30-40	62	1.044-1.048 1.010-1.014
61	1.044-1.048 1.008-1.014	62	1.048-1.056 1.010-1.014	63	1.040-1.055 1.012-1.016	64	1.063-1.076 1.024-1.032	65	1.072-1.085 1.016-1.028	66	1.072-1.085 1.016-1.028	67	1.044-1.048 1.008-1.014
Altbiere	4.6-5.1 25-48	Vienna	4.6-5.5 20-28	Steam beer	3.6-5.0 35-45	Barleywine	8.0-12.2 30-100	Strong "scotch" ale	6.0-9.0 70-40	68	1.044-1.048 1.008-1.014	69	1.044-1.048 1.008-1.014

Key

Style number (see "brief description of beer styles")

Style name

ABV (Alcohol by volume)

IBU (International Bitterness Units)

Original gravity

Final gravity

SRM rating (Color by standard reference method)

Key to yeast type

Ale yeast with lactic bacteria

Wheat ale yeast

Ale yeast

Lager yeast

Style family key

I Wheat beer

II Lambic & Sour ale

III Belgian ale

IV Pale ale

V English Bitter

VI Scottish ale

VII Brown ale

VIII Porter

IX Stout

X Pilsner

SRM number

Clear

Light straw

Pale straw

Dark straw

Light amber

Pale amber

Dark amber

Very dark amber

Black

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