

Beer 101

WATER: Beer is about 90% water. Water in different regions will produce different beer.



STARCH: Most often it's barley, but gluten-free beers are often made with sorghum. The starch is what ferments, and it gives the beer its most notable flavor.



HOPS: Used for flavoring and preservative in most beers today. Some breweries locally use plants other than hops for flavor.



YEAST: Responsible for fermentation in beer by metabolizing sugars in grains, yeast also adds flavor and character. Choice of yeast strain will determine types of beer. Wild yeast continues to be used for making lambics.



Know your beers

Illustrations by Claudia Parvo



Hefeweizen



Pilsner



Lager



Rye



Ale



Blonde

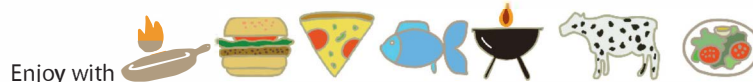


Stout

Hefeweizen: German-style wheat beer with strong notes of banana and clove.



Pilsner: Light lager originating from the Czech city of Pilsen.



Lager: Smooth-flavored brew made with low-stress cold fermentation.



Rye: Cloudy and grainy, tasting like a wheat beer, but rye adds "spiciness" to the brew.



Ale: Any beer that is not a lager is an ale, but ale yeast ferments at warmer temperatures.



Blonde: Middle-of-the-road, people-pleasing light beer with no overbearing malts or bitter hoppiness. Everyone likes a blonde!



Stout: Heavily roasted grains give this ale its roasty coffee and chocolate notes ... and of course its black color!

