

RECIPES COMMERCIAL COMPARISONS

PALE ALES



RECIPE NAME	COMMERCIAL COMPARISON	COLOR	BODY	ALCOHOL
Red Claw	Red Hook	Amber	Medium	5.0%
Grand Amber Ale	Bass Ale	Amber	Medium	4.2%
Horny Toad Pale Ale	Sierra Nevada Pale Ale	Copper	Medium	5.3%
India Pale Ale	Summit IPA	Amber	Medium	5.2%
Lazy Days Ale	Summit Pale Ale	Amber	Medium	4.9%
Mulligan Ale	Sierra Nevada Celebration	Dark Amber	Medium	5.4%
Red Hyena Ale	Killian's Irish Red/Leinie's Red	Amber	Light	4.7%
Rudolph's Red Nose Ale	Summit Winter Ale	Dark Amber	Medium/Full	5.0%
Smooth Sailing Pale Ale	New Belgium Fat Tire	Gold	Medium	4.4%

BROWN ALES

Chestnut Brown Ale	Moose Drool	Brown	Medium/Full	3.6%
Walnut Brown Ale	Newcastle Brown Ale	Brown	Medium	4.1%
Tornado Alley Alt	Schlössen Alt	Brown	Medium	5.5%

PORTERS

Grizzly Porter	Summit Great Northern Porter	Brown	Medium/Full	3.6%
Rabid Penguin Porter	Anchor Porter	Black	Medium/Full	4.8%
St. Paul Porter	Sierra Nevada Porter	Brown	Medium/Full	4.2%

STOUTS

Eelpout Stout	Guinness Stout	Black	Full	5.2%
Black Magic Imperial Stout	Grant's Imperial Stout	Black	Full	7.7%
Irish Stout	Murphy's Irish Stout	Black	Full	3.6%
Oatmeal Stout	Samuel Smith's Oatmeal Stout	Dark Brown	Full	3.6%

SPECIALTY ALES

California Steam	Anchor Steam	Amber	Medium	4.6%
Holiday Cheer	Sam Adams Winter Lager	Dark Amber	Medium	5.5%
Dare Devil Ale	Sierra Nevada Bigfoot/Anchor Old Foghorn	Amber	Full	8.9%
Highlander Scotch Ale	McEwans Scotch Ale	Dark Amber	Medium/Full	5.9%
Naked Sunday Cream Ale	Hacker-Pschorr	Gold	Light	3.9%
Pumpkin Ale	No commercial comparison	Dark Amber	Medium/Full	5.9%

RECIPE NAME	COMMERCIAL COMPARISON	COLOR	BODY	ALCOHOL
Big Stinger Honey Wheat	Leinenkugel's Honey Weiss	Gold	Light	4.4%
Windy River Wheat	Widmer Hefeweizen	Gold	Light/Med.	4.7%
Belgian Wit	Blue Moon	Light Gold	Light/Med.	4.8%
Bavarian Hefeweizen	Paulaner Hefeweizen	Gold	Light/Med.	4.8%
Dunkel Weizen	Hacker-Pschorr Hefeweizen	Dark Amber	Amber	4.8%

WHEATS

LAGERS

Classic Lager	Michelob	Gold	Light	3.6%
Crazy Ludwig Lager	St. Pauli Girl Dark	Copper	Medium	4.4%
Dark Moose Lager	Beck's Dark/Heineken Dark	Brown	Medium	5.2%
David's Black Bavarian	Sprecher Black Bavarian	Black	Full	4.6%
Dortmunder Export	Dortmunder Union	Gold	Medium	4.6%
Hound Dog Dry	Miller/Grain Belt Premium	Gold	Light	4.9%
Loose Moose Lager	Beck's/Heineken	Gold	Light	4.2%
Oktoberfest	Schell's Oktoberfest	Amber	Medium	4.6%
Oktoberfest Dark	Spaten Oktoberfest	Dark Amber	Medium	4.6%
Rattlesnake Lager	Paulaner Salvator	Dark Amber	Full	7.7%
Uptown Lager	Heineken Dark	Dark Amber	Medium	4.5%

PILSNERS

Capitol Hill Pilsner	Pilsner Urquell/Schell's Pils	Gold	Light/Med.	3.8%
Frogtown Pilsner	Sam Adams Boston Lager	Copper	Medium	5.2%
Minneapolis Pilsner	Miller Lite	Gold	Light	3.8%

BOCKS

Dunkel Bock	Spaten Dark	Brown	Medium/Full	4.9%
Helles Bock	Spaten Helles/Paulaner Light	Light Amber	Medium	4.6%
Maibock	Summit Maibock	Light Amber	Medium/Full	4.9%

HARD CIDER

Hard Cider	Hard Core Apple Cider	Straw	Light	8.2%
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COLOR

Color comes from the amount and type of malted barley used. Pale, Caramel, Chocolate and Black Patent are all "color" descriptors of roasted barley. Color ranges from gold to amber to brown to black.

BODY

This describes the mouthfeel of the beer as it rolls across the tongue. It can feel watery (light in body) to thick and chewy (full body).

LAGER FAMILY

Lagers are bright, clear and crisp. Brewed with a bottom fermenting yeast at cool temperatures.

PILSNERS: A pale colored lager with a fragrant, flowery bouquet and a dry, hoppy finish.

BOCKS: A strong, very malty lager, typically brewed in the late winter and early spring. Can be dark or light in color.

ALE FAMILY

Ales are robust, hearty, and often have fruity aromas. Ales are brewed with a top fermenting yeast at warm temperatures.

PALE ALES: Golden to amber in color with a defined hop finish and a dry, crisp character.

BROWN ALES: Slightly sweet, malty, full bodied and satisfying. From nutty to robust.

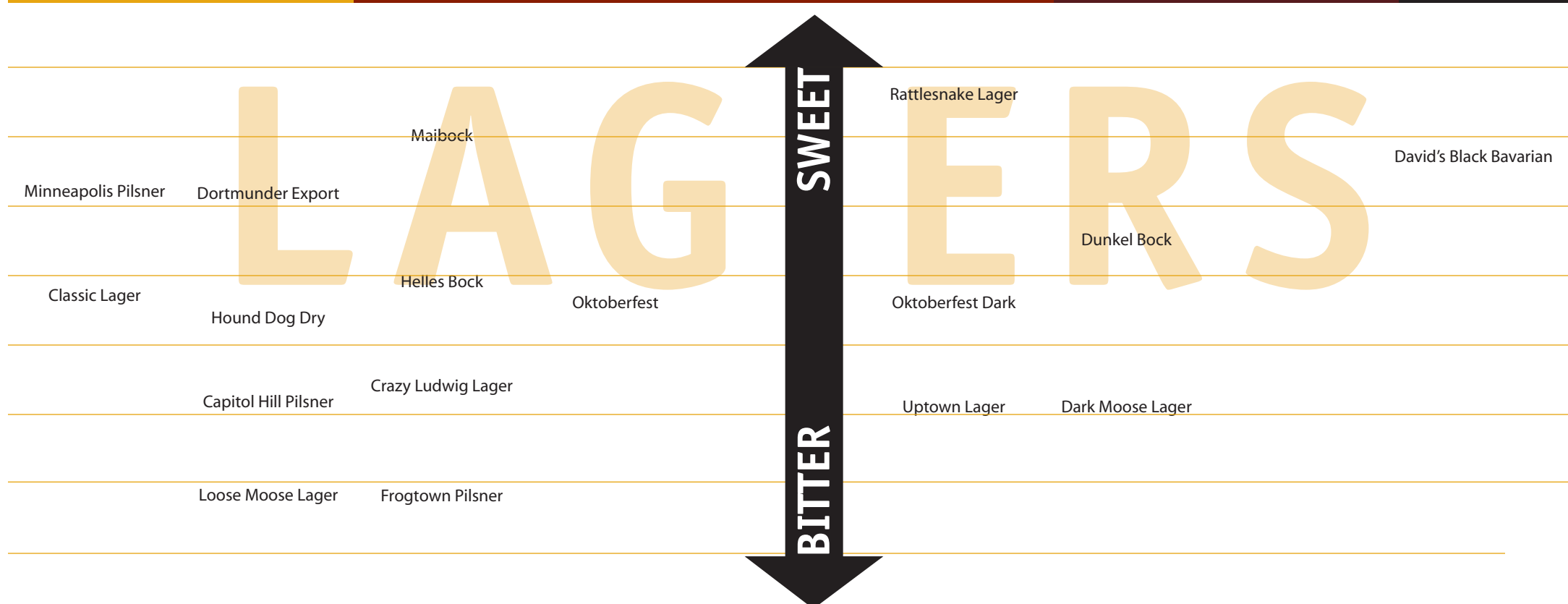
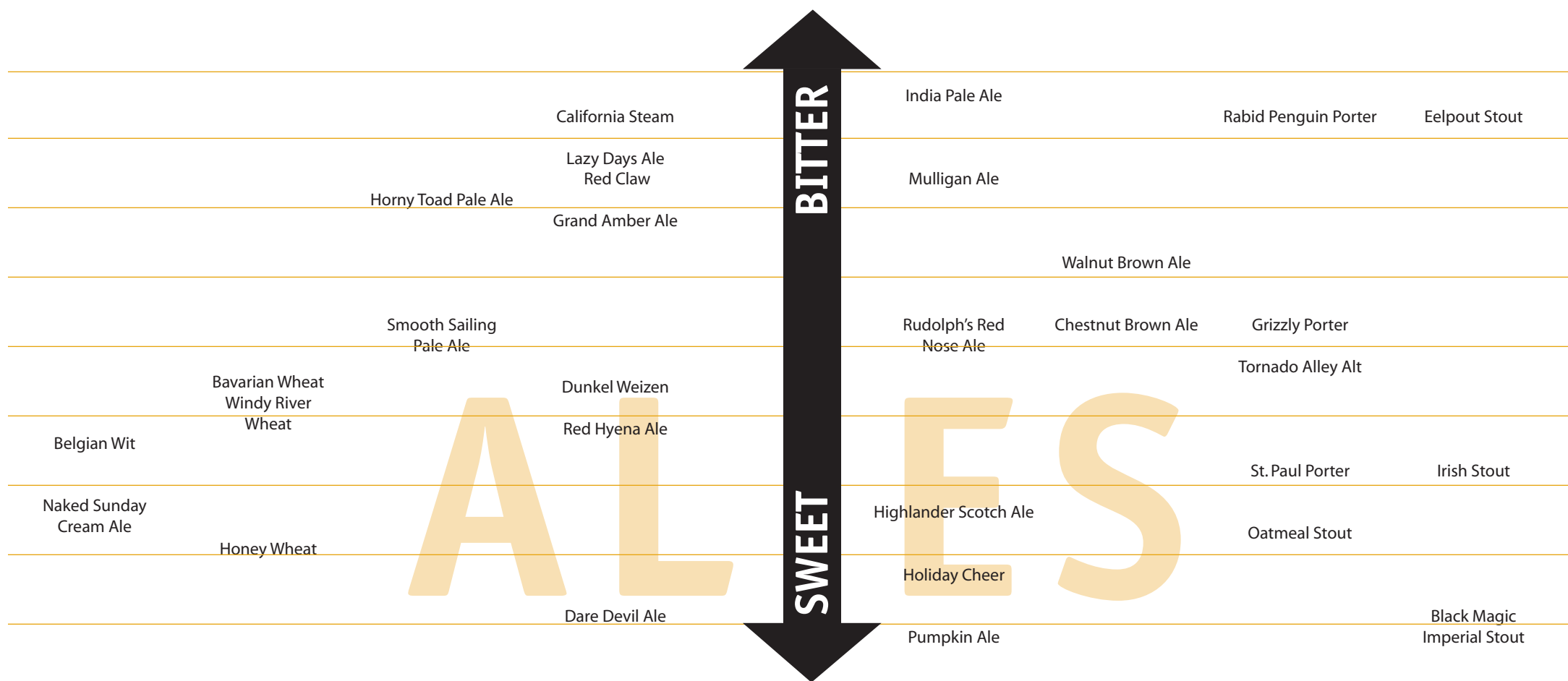
PORTERS: A dark ale with a roasted, bittersweet taste. Can be fruity, dry, and have a hint of caramel or toffee.

STOUTS: Very dark, almost black ale. Hearty flavors are malty sweet and bitter. May have a hint of coffee or roasted malt.

WHEATS: Brewed with malted wheat. Often served unfiltered with a slice of lemon.

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by COLOR and FLAVOR



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FLAVOR

The tastebuds that concentrate on sweet are located at the front of the mouth and pick up the malt tastes in the beer. Bitter tastebuds are located in the back which emphasize the hop characteristics. The aftertaste is also an important factor in beer tasting. This lingering taste should be pleasing, not sour or harsh.

AROMA

Beer should be a savored experience for your senses. Begin enjoying the beer by inhaling deeply. A variety of scents should be detectable based on the ingredients used. The aroma of malted barley is sweet and intensifies with dark beers. Hops impart a pleasant, flowery, bitter aroma that balances the sweet smell of malt. Fruity aromas add to the complexity of ale's bouquets.



VINE PARK
Brewing Company