### 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%
Lazy Days Ale | Summit Pale Ale | Amber | Medium | 4.9%
Red Hyena Ale | Hillian's Irish Red/Leenie'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%
India Pale Ale | Summit IPA | Amber | Medium | 5.2%
Mulligan Ale | Sierra Nevada Celebration | Dark Amber | Medium | 5.4%
100% Evil | Bell's Two Hearted | Light Amber | Full | 7.5%
Big Tex | Surley Furious | Dark Amber | Full | 7.5%
Chestnut Brown Ale | Moose Drool | Brown | Medium/Full | 3.6%
Walnut Brown Ale | Newcastle Brown Ale | Brown | Medium | 4.1%
Tornado Alley Alt | Schlossen Alt | Brown | Medium | 5.5%
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%
Long Portage Porter | Bell's Porter | Dark Brown | Medium | 5.0%
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%
Calvinist | 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%
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%
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%
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 Apple Cider | Straw | Light | 8.2%
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 coffee 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.

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. Dark or light in color.

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.

COLOR

Color comes from the amount another 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).

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.