

Common Beer Terminology from www.craftbeer.com

Adjunct Any unmalted grain or other fermentable ingredient used in the brewing process. Adjuncts used are typically either rice or corn, and can also include honey, syrups, and numerous other sources of fermentable carbohydrates. They are common in mass produced light American lager-style beers.

Alcohol A synonym for ethyl alcohol or ethanol, the colorless primary alcohol constituent of beer. Alcohol ranges for beer vary from less than 3.2% to greater than 14% ABV. However, the majority of craft beer styles average around 5.9% ABV.

Alcohol by Volume (ABV) A measurement of the alcohol content of a solution in terms of the percentage volume of alcohol per volume of beer. This measurement is always higher than Alcohol by Weight. To calculate the approximate volumetric alcohol content, subtract the final gravity from the original gravity and divide by 0.0075. For example: $1.050 - 1.012 = 0.038/0.0075 = 5\%$ ABV.

Alcohol by Weight (ABW) A measurement of the alcohol content of a solution in terms of the percentage weight of alcohol per volume of beer. For example: 3.2 percent alcohol by weight equals 3.2 grams of alcohol per 100 centiliters of beer. This measure is always lower than Alcohol by Volume. To calculate the approximate alcohol content by weight, subtract the final gravity from the original gravity and divide by 0.0095. For example: $1.050 - 1.012 = 0.038/0.0095 = 4\%$ ABW.

Ale Ales are beers fermented with top fermenting yeast. Ales typically are fermented at warmer temperatures than lagers, and are often served warmer. The term ale is sometimes incorrectly associated with alcoholic strength.

Ale Yeast *Saccharomyces cerevisiae* is a top fermenting yeast that ferments at warm temperatures (60-70 F) and generally produces more flavor compounds.

Barley A cereal grain derived from the annual grass *Hordeum vulgare*. Barley is used as a base malt in the production of beer and certain distilled spirits, as well as a food supply for humans and animals.

Body The consistency, thickness and mouth-filling property of a beer. The sensation of palate fullness in the mouth ranges from thin- to full-bodied.

Bottle Conditioning A process by which beer is naturally carbonated in the bottle as a result of fermentation of additional wort or sugar intentionally added during packaging.

Bottom Fermentation One of the two basic fermentation methods characterized by the tendency of yeast cells to sink to the bottom of the fermentation vessel. Lager yeast is considered to be bottom fermenting compared to ale yeast that is top fermenting. Beers brewed in this fashion are commonly called lagers or bottom-fermented beers.

Carbon Dioxide (CO₂) The gaseous by-product of yeast. Carbon dioxide is what gives beer its carbonation (bubbles).

Carbonation The process of introducing carbon dioxide into a liquid (such as beer) by:

1. pressurizing a fermentation vessel to capture naturally produced carbon dioxide;
2. injecting the finished beer with carbon dioxide;
3. adding young fermenting beer to finished beer for a renewed fermentation (kraeusening);
4. priming (adding sugar to) fermented wort prior to packaging, creating a secondary fermentation in the bottle, also known as "bottle conditioning."

Cask A barrel-shaped container for holding beer. Originally made of iron-hooped wooden staves, now most widely available in stainless steel and aluminum.

Cask Conditioning Storing unpasteurized, unfiltered beer for several days in cool cellars of about 48-56°F (13°C) while conditioning is completed and carbonation builds.

Conditioning A step in the brewing process in which beer is matured or aged after initial fermentation to prevent the formation of unwanted flavors and compounds.

Draught Beer Beer drawn from kegs, casks or serving tanks rather than from cans, bottles or other packages. Beer consumed from a growler relatively soon after filling is also sometimes considered draught beer. Learn more: [Draught Quality Manual](#).

Dry Hopping The addition of hops late in the brewing process to increase the hop aroma of a finished beer without significantly affecting its bitterness. Dry hops may be added to the wort in the kettle, whirlpool, hop back, or added to beer during primary or secondary fermentation or even later in the process.

Fermentation The chemical conversion of fermentable sugars into approximately equal parts of ethyl alcohol and carbon dioxide gas, through the action of yeast. The two basic methods of fermentation in brewing are top fermentation, which produces ales, and bottom fermentation, which produces lagers.

Hops A perennial climbing vine, also known by the Latin botanical name *Humulus lupulus*. The female plant yields flowers of soft-leaved pine-like cones (strobile) measuring about an inch in length. Only the female ripened flower is used for flavoring beer. Because hops reproduce through cuttings, the male plants are not cultivated and are even rooted out to prevent them from fertilizing the female plants, as the cones would become weighed-down with seeds. Seedless hops have a much higher bittering power than seeded. There are presently

over one hundred varieties of hops cultivated around the world. Some of the best known are Brewer's Gold, Bullion, Cascade, Centennial, Chinook, Cluster, Comet, Eroica, Fuggles, Galena, Goldings, Hallertau, Nugget, Northern Brewer, Perle, Saaz, Syrian Goldings, Tettngang and Willamettes. Apart from contributing bitterness, hops impart aroma and flavor, and inhibit the growth of bacteria in wort and beer. Hops are added at the beginning (bittering hops), middle (flavoring hops), and end (aroma hops) of the boiling stage, or even later in the brewing process (dry hops). The addition of hops to beer dates from 7000-1000 BC; however hops were used to flavor beer in Pharaonic Egypt around 600 BC. They were cultivated in Germany as early as AD 300 and were used extensively in French and German monasteries in medieval times and gradually superseded other herbs and spices around the fourteenth and fifteenth centuries. Prior to the use of hops, beer was flavored with herbs and spices such as juniper, coriander, cumin, nutmeg, oak leaves, lime blossoms, cloves, rosemary, gentian, gaultheria, chamomile, and other herbs or spices.

Hopping The addition of hops to un-fermented wort or fermented beer.

International Bitterness Units (IBU) The measure of the bittering substances in beer (analytically assessed as milligrams of isomerized alpha acid per liter of beer, in ppm). This measurement depends on the style of beer. Light lagers typically have an IBU rating between 5-10 while big, bitter India Pale Ales can often have an IBU rating between 50 and 70.

Lager Lagers are any beer that is fermented with bottom-fermenting yeast at colder temperatures. Lagers are most often associated with crisp, clean flavors and are traditionally fermented and served at colder temperatures than ales.

Lager Yeast *Saccharomyces pastorianus* is a bottom fermenting yeast that ferments in cooler temperatures (45-55 F) and often lends sulfuric compounds.

Lagering Storing bottom-fermented beer in cold cellars at near-freezing temperatures for periods of time ranging from a few weeks to years, during which time the yeast cells and proteins settle out and the beer improves in taste.

Malt Processed barley that has been steeped in water, germinated on malting floors or in [germination](#) boxes or drums, and later dried in kilns for the purpose of stopping the germination and converting the insoluble starch in barley to the soluble substances and sugars in malt.

Natural Carbonation Sugar is added to beer in its container and then sealed. Fermentation kicks off again as the yeast eats the new sugar addition. When yeast ferments, it releases CO₂ which is then absorbed into the liquid.

Nitrogen When used for the carbonation of beer, Nitrogen contributes a thick creamy mouth feel opposed to CO₂.

Original Gravity (OG) The specific gravity of wort before fermentation. A measure of the total amount of solids that are dissolved in the wort as compared to the density of water, which is conventionally given as 1.000 and higher. Synonym: Starting gravity; starting specific gravity; original wort gravity.

Session Beer A beer of lighter body and alcohol of which one might expect to drink more than one serving in a sitting.

Sour A taste perceived to be acidic and tart. Sometimes the result of a bacterial influence intended by the brewer, from either wild or inoculated bacteria such as lactobacillus and pediococcus.

Specific Gravity The ratio of the density of a substance to the density of water. This method is used to determine how much dissolved sugars are present in the wort or beer. Specific gravity has no units because it is expressed as a ratio. See also Original Gravity and Final Gravity.

Standard Reference Method (SRM) An analytical method and scale that brewers use to measure and quantify the color of a beer. The higher the SRM is, the darker the beer. In beer, SRM ranges from as low as 2 (light lager) to as high as 45 (stout) and beyond.

Top Fermentation One of the two basic fermentation methods characterized by the tendency of yeast cells to rise to the surface of the fermentation vessel. Ale yeast is top fermenting compared to lager yeast, which is bottom fermenting. Beers brewed in this fashion are commonly called ale or top-fermented beers.

Wet Hopping The addition of freshly harvested hops that have not yet been dried to different stages of the brewing process. Wet hopping adds unique flavors and aromas to beer that are not normally found when using hops that have been dried and processed per usual.

Wort The bittersweet sugar solution obtained by mashing the malt and boiling in the hops, which becomes beer through fermentation.

Yeast During the fermentation process, yeast converts the natural malt sugars into alcohol and carbon dioxide gas. Yeast was first viewed under a microscope in 1680 by the Dutch scientist Antonie van Leeuwenhoek; in 1867, Louis Pasteur discovered that yeast cells lack chlorophyll and that they could develop only in an environment containing both nitrogen and carbon.

References

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