

## Prud'homme Beer Certification Style Guide

Style	Colour	Malt Character	Hop Character	Body/Other	ABV %	IBU's
<b>Light</b>	pale straw to light golden	minimal / some white bread cereal notes	subtle fruitiness (grape, apple, pear, banana) Hop aromas are minimal / Very little bitterness	Light tasting, crisp, refreshing, no lingering mouth feel / well balanced	2.5-4.4%	N/A
<b>Standard Lager</b>	straw to dark golden	some malt character but very subtle, leading with white bread, toast, cereal, grainy	hop bitterness is low aromatics could include grassy, herbal, spicy	light to medium body, crisp, refreshing, clean finish / well balanced	4.5 - 5.5%	8-14
<b>Munich Helles</b>	pale to golden	lots of malt character (almost bread), sweet, honey,	moderate hop bitterness aromatics could include grassy, herbal, spicy	light body and little to no fruitiness, crisp, clean, refreshing / well balanced	4.5 - 5.5%	17-24
<b>Craft Lager</b>	light golden to dark golden	significant malt aromas including bread crust, bread, darker cereals, mild caramel	hop bitterness is low aromatics could include grassy, herbal, spicy	light to medium body, crisp, refreshing, clean finish / well balanced	4.5 - 5.5%	10-20
<b>German Pils</b>	straw to golden	medium malt aromas and flavours (more on the biscuit side)	generous hop bitterness with notable grassy aromas and flavours	medium body, crisp, dry, very quick finish, more pronounced bitterness, little aftertaste	4.5 - 5.5%	21-40
<b>Bohemian Pilsner</b>	golden to light amber	good portion of malt with definite caramel overtones / low level diacetyl is acceptable	medium to high bitterness with generous hop aroma and flavours (Saaz - pepper, citrus, herb)	medium to full body, shorter finish, prolonged aftertaste, more complex mouth feel	4.5 - 5.5%	21-40
<b>Vienna Lager</b>	light amber/ copper, burnt orange, dark amber	light toasted malt flavour and aromas with mild notes of darker bread and subtle sweetness - caramel, butterscotch, honey	very low levels of hop bitterness, aroma and flavours	medium body, slight sweetness, crisp, refreshing	4.5 - 5.5%	17-24
<b>Amber Lager</b>	light amber/ copper, burnt orange, dark amber	more advanced caramel flavours, burnt, darker breads, subtle fruit notes - raisins, plums	a wide range of bitterness and hop aroma and flavours	medium body with slightly more mouthfeel	4.5 - 5.5%	17-24
<b>Oktoberfest /Märzen</b>	light amber/ copper, burnt orange, dark amber	toasted malt aromas with hints of bread and soft notes of caramel	bitterness is low to medium and hop aromas are more apparent	medium to full body with slightly more mouth feel but very low bitterness	5.0 - 6%	17-24
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<b>Dark Lager</b>	copper to brown with hues of burgundy, dark ivory coloured foam	malty with toasted malt, chocolate and biscuit overtones (low on roasted notes)	low hop bitterness with subtle aromas and flavours	medium body with a clean finish	5.0-5.6%	17-24

<b>Black Lager</b>	black (deep colours of red and burgundy), dark tan, coffee coloured foam.	roasted and dry without being burnt, soft undertones of caramel. If chocolate is present - it should be dark in character	low hop bitterness with subtle aromas and flavours	medium to full body but with very little fruitiness of most ales	5.0-5.6%	17-24
<b>Doppelbock</b>	deep amber to nearly black	rich dark malt flavours without any burnt overtones, darker fruits such as plums, dates and figs	very low levels of hop bitterness, aroma and flavours	very full bodied and a hint of fruitiness	7% +	20-25
<b>Helles Bock</b>	pale golden to amber	very malty but no toasted or chocolate character - more biscuit and bread crust with bright fruit notes present	hints of hop aroma (grassy, hay and straw) and bitterness	balanced with a medium body and a clean refreshing finish	7% +	20-25
<b>Honey Beer</b>	pale straw to golden	varies - could be intense but generally overwhelmed by hints of honey	very little hop bitterness, aroma or flavours	light to medium body depending on amount of residual sugars	5.0-5.4%	10-12
<b>Hefeweizen</b>	cloudy pale golden to amber, foam is billowing, white in colour	fresh bread, wheat, dough	low bitterness	light body, usually crisp with hints of clove and banana and very little aftertaste	5.0-5.4%	12-16
<b>Dunkel Weizen</b>	cloudy and light brown, foam is billowing, tan coloured	often includes toasted and chocolate type flavours, caramel & toffee	low bitterness and no hop flavour or aroma	light body, often sweet with low levels of clove and banana	5.0-5.4%	12-16
<b>Weizen Bock</b>	cloudy, dark amber, brown, burgundy, foam is billowing, darker tan to caramel in colour	definite malty sweetness with some roasted / chocolate flavours, dark fruit aromas such as plums, date & figs	low bitterness with no hop flavour and aroma	low to medium body, with a spice (sometimes clove) and citric note	7% +	20-25
<b>Witbier</b>	cloudy, pale or golden, foam is white, quite large but dissipates quickly	light toasted bread character with wheat notes	low to medium hop bitterness and aroma	aromatics should include citrus, spice (coriander, clove, lemongrass), sometimes perfumy or soapy	4.8-5.2%	12-15



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<b>Farmhouse Blonde</b>	pale to dark golden, foam is white, dense but can dissipate quickly	sour dough bread, fresh bread	moderate levels of hop bitterness	nose is acidic, funky, old leather, barn, hay, includes citrus, spice such as pepper - body is dry and refreshing	4-8%	21-25
<b>Farmhouse Dark</b>	amber to dark brown, burgundy. Foam is ivory in colour and can dissipate quickly	more malt undertones - caramel, dark fruit, moderate chocolate, pumpnickel, sour dough bread	low levels of hop bitterness	tart and refreshing with hints of wine (could vary from fruit flavours to sour), licorice, anise and possibly musty	6-8%	21-25
<b>Kölsch</b>	straw to light golden, foam is white	mild toast, light cereal,	medium bitterness, hops should be Germanic in nature and therefore provide fresh cut grass, straw, hay or tea	light body, refreshing and thirst quenching. Aromatics are mild fruit but based more on malt and hop	4.7-5.2%	20-26
<b>Cream Ale</b>	straw to light golden, foam is white	mild toast, light cereal, mild sweetness	hops should be either German or North American in nature, mild hop bitterness	light body with hints of fruitiness, low in diacetyl	4.7-5.2%	12-19
<b>Blonde Ale</b>	light golden to dark golden	bready, toasted bread crust	light floral hop aroma and low to medium bitterness, hop aromatics should be clearly American	light body, usually crisp with little fruitiness, very low in diacetyl	4.0-5.2%	17-21
<b>Bitter</b>	amber to copper, foam colours vary but is moderate in density	malt generally plays a primary role and is often accented by caramel, nut or woody flavours	moderate to high level of hop bitterness with a good amount of fruitiness, aromatics are driven by British hopping - earthy, floral	low to medium body, carbonation is significantly lower (range of 1.8-2.2 volumes)	3.5-4.8%	20-26
<b>ESB</b>	amber to copper, foam is tan coloured and very light in body	high level of maltiness with nutty, woody, caramel like flavours, dark fruits such as plums are noticeable	increased hop bitterness, flavour and aroma	medium to full body, carbonation is lower (1.8-2.2 volumes), aromatics can also include orange marmalade, tangerine	5.2-5.8%	30-36
<b>American Pale Ale</b>	pale golden to dark amber	malt characters are subdued and may include caramel, butterscotch, roasted notes	assertive hop flavour and generous bitterness, hop aromatics are American in nature and could include citrus, pine and tropical fruits	medium to full body	4.8-5.2%	25-40



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<b>British India Pale Ale</b>	golden to copper	malt generally plays a primary role and is often accented by caramel, nut or woody flavours	moderate to high level of hop bitterness with a good amount of fruitiness, aromatics are driven by British hopping - earthy, floral	mild carbonation, well balanced bitterness, shorter finish but some moderate aftertaste	5.6-7%	25-50
<b>American IPA</b>	golden to copper	minimal malt character	assertive hop flavour and generous bitterness, hop aromatics are American in nature and could include citrus, pine and tropical fruits	bold bitterness on finish, aftertaste is generally lingering, balance is important but should be considered in intent	5.6-7%	50+
<b>Dark IPA</b>	dark red to black, foam is dark, almost brown	dark roasted malt notes, including chocolate, coffee, burnt toast are dominant	assertive hop flavour and generous bitterness, hop aromatics are American in nature and could include citrus, pine and tropical fruits	key is balance, the roasted characteristics should help to even out the strong hop bitterness.	5.6-7%	50+
<b>Amber or Red Ale</b>	light amber, copper to light brown with often a slight red hue	medium to high maltiness usually with a noticeable to assertive caramel & toffee character, possibly smoky notes	wide range of hop character depending on whether it is British in nature or American	medium body, medium finish and moderate aftertaste, well balanced	4.8-5.2%	26-32
<b>Altbier</b>	amber to copper, foam is ivory coloured	medium to high maltiness with very little roasted characteristics, some moderate fruit notes	medium to high bitterness but generally lower in hop aroma or flavours	medium body with little or no fruitiness associated with ales, mouth feel should be light and clean	4.8-5.2%	32-40
<b>Brown Ale</b>	copper to brown	malty with low levels of caramel and some nutty, woody flavours with chocolate and mild coffee accents	subtle fruitiness and hints of hop aroma and bitterness (hop aromatics and bitterness are associated with the brewer's selection)	smooth, easy drinking. Moderate bitterness and finish. Aftertaste lingers pleasantly	4.8-5.2%	24-36
<b>Porter</b>	light brown to garnet, ruby or burgundy, foam is coffee cream colour and quite dense	noticeable dark malt flavours of chocolate, toasty hints and possible burnt flavours, moderate smoke	medium to high bitterness but generally lower in hop aroma or flavours	medium to full body, well balanced. Finish is quick but aftertaste is dry, slightly acidic and moderate in length	4.8-5.6%	24-32



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<b>Dry / Irish Stout</b>	black and opaque, ruby red highlights, creamy and old ivory coloured foam	dry, roasty, coffee like malt character with hints of caramel and sweet biscuit flavours, some minor smokiness, possible vanilla	medium to high bitterness but little or no hop flavours and aromas	medium bodied with little or no ale fruitiness, well balanced. Finish is moderate in length but aftertaste is longer than a porter	4.2-5.2%	35-45
<b>Oatmeal Stout</b>	black and opaque, foam is dense and light brown	malt overtones of chocolate and coffee with hints of molasses, fresh oatmeal cookies, darker breads are also present	moderate hop bitterness with subtle hints of hop aroma and flavours	medium body with hints of slightly more alcohol. Finish is more intense and longer than with a dry stout	5.2-5.6%	35-50
<b>Imperial Stout</b>	dark copper to black and opaque, foam is dense and light brown	rich, intense maltiness with strong overtones of caramel, coffee, dark chocolate, molasses, dark fruits notes are abundant, licorice may be present	medium to high hop bitterness with varying degrees of hop aroma and flavours	full body with higher levels of alcohol, warming, well balanced, bitterness is not perceived but present.	7.5%+	50-80
<b>Fruit Beer</b>	varies from amber to fruit coloured, often cloudy	very light, often with high wheat content	very little hop bitterness, aroma or flavours	varies depending on brewer and fruit chosen - key attribute should indicate freshness of fruit chosen.	4-5.6%	10-15
<b>Vegetable Beer</b>	varies depending on base malt selection (dark light golden to dark amber)	malt body should be reflective of grain used but should be in the background	hop character should be subdued and barely noticeable	key is balance but the dominant characteristics should be clearly associated with the vegetable used	4.8-5.2%	10-20
<b>Flavoured Porter / Stout</b>	black and opaque, ruby red highlights, creamy and old ivory coloured foam	dark malt flavours such as chocolate, coffee, molasses, licorice, roasted grains, burnt, smoky all present	medium to high bitterness but generally lower in hop aroma or flavours	major attribute should be indicated in the flavouring component chosen but should also reflect whether it is a porter or a stout	5.2%+	35+
<b>Barrel Aged Whisky</b>	Colour ranges from golden to dark brown/black	malt notes will vary and should be associated with the base style.	hop notes will vary and should be associated with the base style	Barrels must be constructed of wood and may have previously contained whisky (scotch, bourbon etc)	6.5%+	N/A
<b>Barrel Aged Rum</b>	Colour ranges from golden to dark brown/black	malt notes will vary and should be associated with the base style.	hop notes will vary and should be associated with the base style	Barrels must be constructed of wood and have previously contained rum	6.5%+	N/A



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<b>Barrel Aged White Wine</b>	Colour ranges from golden to dark brown/black	malt notes will vary and should be associated with the base style.	hop notes will vary and should be associated with the base style	Barrels must be constructed of wood and may have previously contained white wine	6.5%+	N/A
<b>Barrel Aged Red Wine</b>	Colour ranges from golden to dark brown/black	malt notes will vary and should be associated with the base style.	hop notes will vary and should be associated with the base style	Barrels must be constructed of wood and may have previously contained wine (wine, port, sherry or cognac)	6.5%+	N/A
<b>Rauchbier</b>	amber to brown	malty with a distinct hardwood smoke character (either subtle or assertive), looking for subtle notes of caramel, bread, etc	very little hop bitterness, aroma or flavours	light to medium body with a very clean finish - smoke should be in balance. Aftertaste should be moderate.	4.8-5.2%	17-25
<b>Peat Smoked Scottish Ale</b>	amber to dark brown	rich malty profile with earthy peat smoked flavours similar of single malt scotches	bitterness is moderate with very subtle hop aromas and flavours	medium to full body with some lingering sweetness - balance is key	4.8-5.2%	17-25
<b>Belgian Style Quadrupel</b>	brown, reddish, burgundy. Foam is ivory coloured and dissipates quickly	darker breads, pumpernickel, caramel, toffee, candy sugar, licorice, roasted grains, coffee, moderate chocolate accented by darker fruit notes	low hop bitterness and virtually no hop aroma or flavours	full body with hints of fruits, banana and spice (clove), possible bubblegum notes. Finish is quick but sweetness and warm, boozy notes linger	8.0%+	15-25
<b>Belgian Style Tripel</b>	pale straw to golden. Foam is white and dissipates quickly	somewhat sweet with little toasted, bready flavours, and mainly fruity notes	moderate bitterness and low hop aroma and flavours	light to medium body with a very clean finish. Aromatics are by and large led by yeast - citrus, bubblegum, cloves are all present	7.0%+	25-35
<b>Scotch Ale</b>	golden to dark brown	malt profile often includes an assertive caramel character and may display a hint of smoke flavour	lower bitterness and little or no hop aroma and flavours	sweet, warming and long aftertaste.	7.0%+	30-40
<b>Barley Wine</b>	golden copper to brown	extravagant caramel malt flavours but not cloying	can vary from low to high levels of bitterness with very little hop aroma and flavours	full bodied and can increase in quality over time	8.0%+	80+

