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A dictionary
of
The Danish
Beer
Language

– A VOCABULARY

FOR YOUR

GREATER

ENJOYMENT





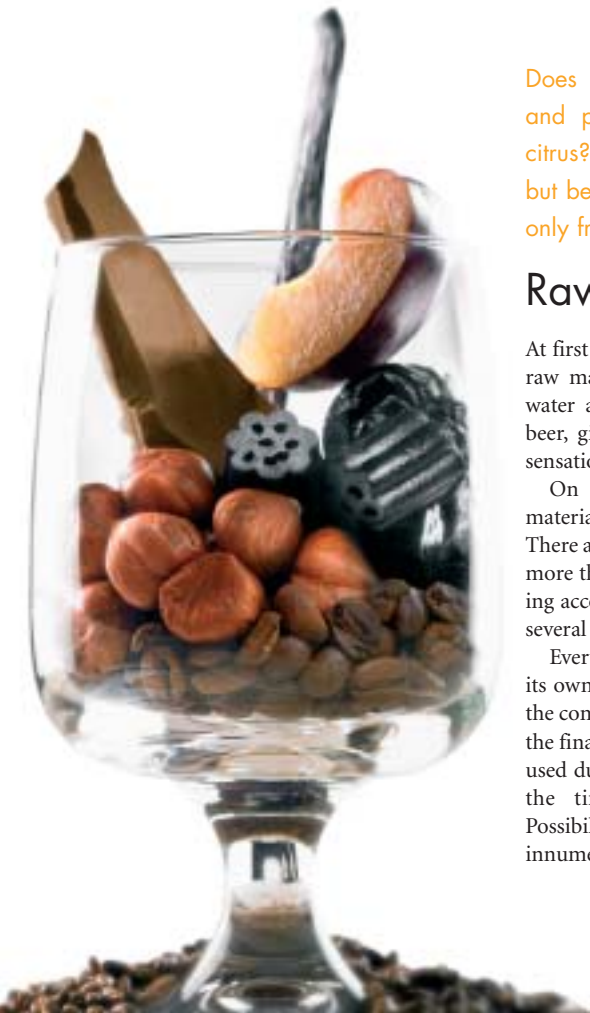
THE WORLD OF BEER IS GROWING. DANISH BEER HAS EXPERIENCED AN EXPLOSION, CREATING NEW TYPES OF BEER, NEW COLOURS AND TASTES. THIS DEVELOPMENT CALLS FOR A RICHER BEER LANGUAGE – THEREFORE DANES NEED A NEW LANGUAGE – BEER LANGUAGE.

In the pocket of the inside cover you will find 110 words to describe the adventure of beer tasting. You will find instructions how to use the language and to become better at combining beer and food, tasting and drinking with your eyes and nose as well as your tongue.

Learn how various types of malt, hops and yeast influence the final product and how to get the full flavour and taste experience of your beer. Learn how to use the new Danish Beer Language which has been developed by beer lovers in collaboration with the Danish beer industry working together to share their beer adventures.

Cheers!

The Danish Beer Academy



Does beer contain coffee, chocolate and prunes or apple, aniseed and citrus? It might smell and taste like it but believe it or not the aroma comes only from malt, yeast and hops.

Raw Materials

At first glance the master brewer's choice of raw materials is very limited. Malt, hops, water and yeast are the foundation of all beer, giving it the appearance, aroma and sensation.

On closer examination, all these raw materials can be varied almost endlessly. There are many light and dark types of malt, more than fifty different sorts of hops varying according to where they are grown, and several types of yeast.

Every variety of malt, hops or yeast adds its own special flavour. Every single part of the complicated brewing process also affects the final result – especially the temperatures used during brewing and fermentation and the time the beer takes to mature. Possibilities of combining these factors are innumerable.

Malt

Malt is to beer what grapes are to wine. Malt is germinated grain dried and often roasted. The harder the roasting the darker the malt and the finished beer. Master brewers typically use pale malt as a base and add dark special malts to give the beer extra aroma, fullness and colour. Malt is the primary source of the essential enzymes, which, during the brewing process, convert the starch into various types of sugars which are then again converted into alcohol and carbonic acid by the yeast. The pale malt types also add protein which is important for the formation of the head. More protein more head.

Malt gives beer a wide range of aromas from the characteristic grain and malt, like toasted bread, to caramel, vanilla, dried fruit, nuts, chocolate, coffee and even smoke and tar. Malt can also provide sweetness.

THE MAKING OF BEER

It is more difficult to brew good beer than it sounds. Crushed malt and water are heated and strained giving the master brewer a sugar solution called wort. The wort is boiled, spices like hops added and cooled before yeast is included. During the next one to five weeks the yeast converts the various types of sugar in the wort into alcohol, aroma and carbon dioxide. The beer is stored – sometimes just a few days, sometimes for months – before being bottled.



Hops

Hops are to beer what spices are to food. Hops balance the sweetness of the malt with its bitterness, and flavours the beer. The characteristics of the hops are determined by the amount of resin and oil in them. Resin gives bitterness and oils volatile scented aromas.

Typically, several types of hops are used, bitter, rich in resin and oily aroma hops. Citrus and flower aromas and certain spicy aromas often originate from the hops. Other distinctive aromas could be rose, elder flower, heather, grass, black currant, pineapple, pine needle and resin.

The addition of hops is also important for the head which becomes denser and lasts longer.

Finally, the bitter hops resins help preserve the beer naturally.

WATER

Ninety percent of a beer is water. The composition of minerals and salts in the brewing water contributes to providing the beer with character. Some master brewers adjust the water to obtain certain characteristics. Others use water straight from the ground because it might be soft, hard or come from a particular spring.



Cascade



Perle



Saaz



Nugget

Yeast

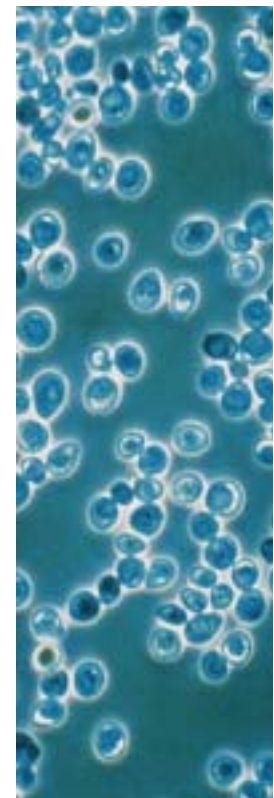
Yeast makes the difference between wort and beer. Yeast cells transform the sugar of the wort into alcohol and carbon dioxide. It also adds sourness and extra odour and taste. The carbonic acid adds a sparkling and refreshing sensation in the mouth.

Yeast is divided into bottom fermenting yeast and top fermenting yeast depending on whether it sinks to the bottom during fermentation or rises to the surface. The type is of great importance to the aroma of the finished beer. It can contribute with aromas such as banana, rose, clove, honey and pepper. Top fermenting yeast provides more aroma than bottom fermenting yeast. Fruity aromas such as strawberry, raspberry, black currant, apple, pear, banana, melon, pineapple, plum, apricot, prune, resin and lemon can usually be obtained by using top fermenting yeast.

Yeast also gives a certain alcoholic or vinous character.

OTHER INGREDIENTS

Today everything is allowed in the Danish beer market. Unmalted grains, chocolate, coffee, honey, brown sugar, and spices are added to beer. They are all part of the complex aroma.



BEER'S BITTERNESS IS ESSENTIAL FOR THE TASTING EXPERIENCE
WHICH IS HIGHEST AT THE BACK OF THE TONGUE
AND IS WHY IT IS ALWAYS SWALLOWED AT BEER TASTINGS.

Good beer culture

Of course you can drink a beer from the bottle. A beer with your friends in the garden does not become a better beer just because it is served in a nice stemmed glass. But once you do serve beer in a glass you get a chance to enjoy its colour, head and liveliness. The full aroma is not released until it is poured, and this changes the experience of tasting.

Find the right glass for the type of beer. The aroma is best if the rim is narrow at the top. It is better to drink beer with a powerful aroma from glasses which have a wider rim

at the top to 'air out' some of the aroma. If only the best is good enough then make sure that the glass is completely clean. Left over detergents, grease, dust or scratched glasses will kill the head and liveliness.

Serve the beer at the temperature recommended by the master brewer or the temperature you prefer yourself. Pale beer is typically served colder than dark and aromatic beer. Generally, the serving temperature should not be too low. The lower the temperature, the less the aroma intensity.





Pour



Look



Swirl



Sniff



Taste



Cheers

GOOD BEER SHOULD BE ENJOYED WITH ALL YOUR SENSES.
 PURING IT IS PURE JOY FOR THE EAR, A PRETTY SIGHT FOR THE EYE
 AND A COOL FEELING IN THE HAND – AN ADVENTURE
 FOR YOUR NOSE AND YOUR MOUTH.

Pour

How the beer is poured determines the shape of the head and thereby the appearance. Tilt the glass 20 to 45 degrees and start by letting it squirt to the bottom of the glass. When a suitable amount of foam has formed, the rest of the beer should slide down the side of the glass. Germans, Czechs and Dutch people prefer a lot of foam – the English sweep away. As a guideline the head should be about two centimetres high. Do not fill the glass too much and leave room for the aroma to gather at the top.

Look

We eat and drink with our eyes. Therefore, they give us the first impression of the beer. Is the colour like straw, brown or black like coffee? What colour is the foam? Hold the glass up to the light and watch the colour, clarity, foam and liveliness.

We taste with our noses as well. Various aromas are experienced through the nose and the mouth. Both are needed to feel the beer.

Swirl

Swirl the beer in the glass in order to release the aromas. This also gives you the opportunity to appraise the foam.

Sniff

Hold the beer up to your nose and sniff. Is the aroma like hops and flowers, spices, nuts, fruit or berries? Do you recognise the aroma of apple, plum or lemon?

Taste

Put the glass to your mouth and taste. Do you recognise the aromas from the sniff or do you sense other aromas such as grain, malt, nuts or fruit and berries? The beer is

heated up in your mouth and aromas as well as carbon dioxide evaporate giving yet another experience. The tongue feels the sourness, sweetness and bitterness. The sweetness is captured at the tip of the tongue, whereas the bitterness, which is very important, is captured in the back. Therefore, when you taste beer you should always swallow – do not spit it out.

Cheers

Beer is like love – it is best if you share it with someone else. Beer is a social drink and therefore it always tastes better in pleasant surroundings in good company.

A new vocabulary for greater beer experiences



In order to make beer tasting a special experience try to describe the things you sense with words. Food, wine, beer, movies and plays are better remembered if you put into words what you eat, drink or see.

Beer tasting is a pleasant and educational way to be together and a descriptive beer tasting can be very helpful when you combine food and beer.

For the descriptive beer tasting you can use Danish Beer Language which can be found at the back of this brochure. Be systematic and you will find a new way of tasting beer.

Beer should be enjoyed with all of your senses. Pour it, drink it with your eyes and taste it with your nose and your mouth.



BEER TASTINGS are best done by blind-testing a limited number of beers. Your senses typically get 'tired' after three or four samples. Always start with the lightest beer – with regard to colour, alcohol content, sweetness and bitterness.





Colour

Clarity

Head

Liveliness

Appearance

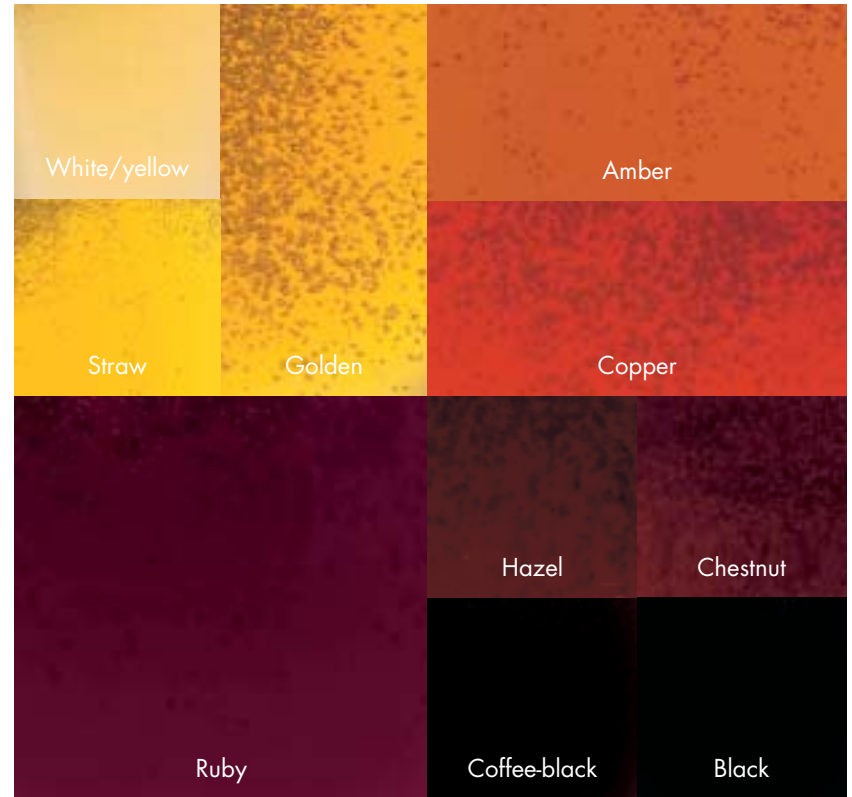
Good beer is drunk with your eyes. Pour it and hold it against the light.

Colour, clarity and liveliness

Is the beer white/yellow, copper or black? Is it filtered – and therefore transparent like a pilsner – or unfiltered – and therefore cloudy? Is there sedimentation or the rare flocule. Flocules are seen as larger particles floating in the beer. Is the beer calm or sparkling?

Appearance of the head, consistency and durability

Is the head white or hazel and is the consistency airy or dense? Some types of beer form “laces” or “curtains” which remain on the sides of the glass.





Aroma

You taste good beer by using both nose and mouth.

First we sense an aroma with the nose. Activate your sense of smell by sniffing air in short breaths. Does the beer smell like hops and flowers, grain and malt, spices, fruit and berries or even like a newly struck match? We are able to distinguish 10,000 different aromas.

Take a sip and let the beer be distributed all over your mouth. Carbon dioxide is released, and at the same time a richness of aromas.

Beer contains a lot of aromas depending on the choice of malt, hops and yeast. For some it is enough to classify aromas in the

eight main groups of the beer language, as for instance, hops and flowers, spices, nuts and fruit and berries.

Others have a better experience by trying to recognise and put into words the exact fruit, berry or spice they smell.

The sense of smell can be trained to recognise various smells. Taking a walk in nature is an adventure if you smell the flowers, grain, fruit and berries. In the kitchen you also find many smells; spices, coffee, various types of bread, etc. Some tasters for instance crush hard caramels and mix them with beer in order to train themselves to better recognise the smell later.

Taste



Feel

Mouth experience

Take yet another sip of the beer to arouse all your taste buds. They can identify four basic tastes in beer – sweet, sour, bitter and in rare cases salt. Especially in beer the balance between sweetness, bitterness and sourness are assessed. Are they in harmony? Do they go well together? Is the beer a bit sweet or bitter or is sweetness and bitterness medium or intense? Can you taste the sweetness and the bitterness immediately or is it in the aftertaste? Is the aftertaste long or short?

The bitterness of a beer does not only depend on the amount of bitter hops used in the brewing process. It is also influenced by

the sweetness of the beer and a sweet beer can often have more bitterness in order to be in balance.

If you lift up your tongue and let the beer slide down the sides of the tongue you will feel the liveliness of the beer as it tingles when the carbonic acid is released. You also experience the fullness and whether it feels cold or warm. The alcohol determines the fullness and the warmth.

Beer can also feel like it dries-up your mouth, astringent or leaves a metallic feeling. Finally, the beer can feel coating as if it leaves a film in your mouth.



Do you know the type?

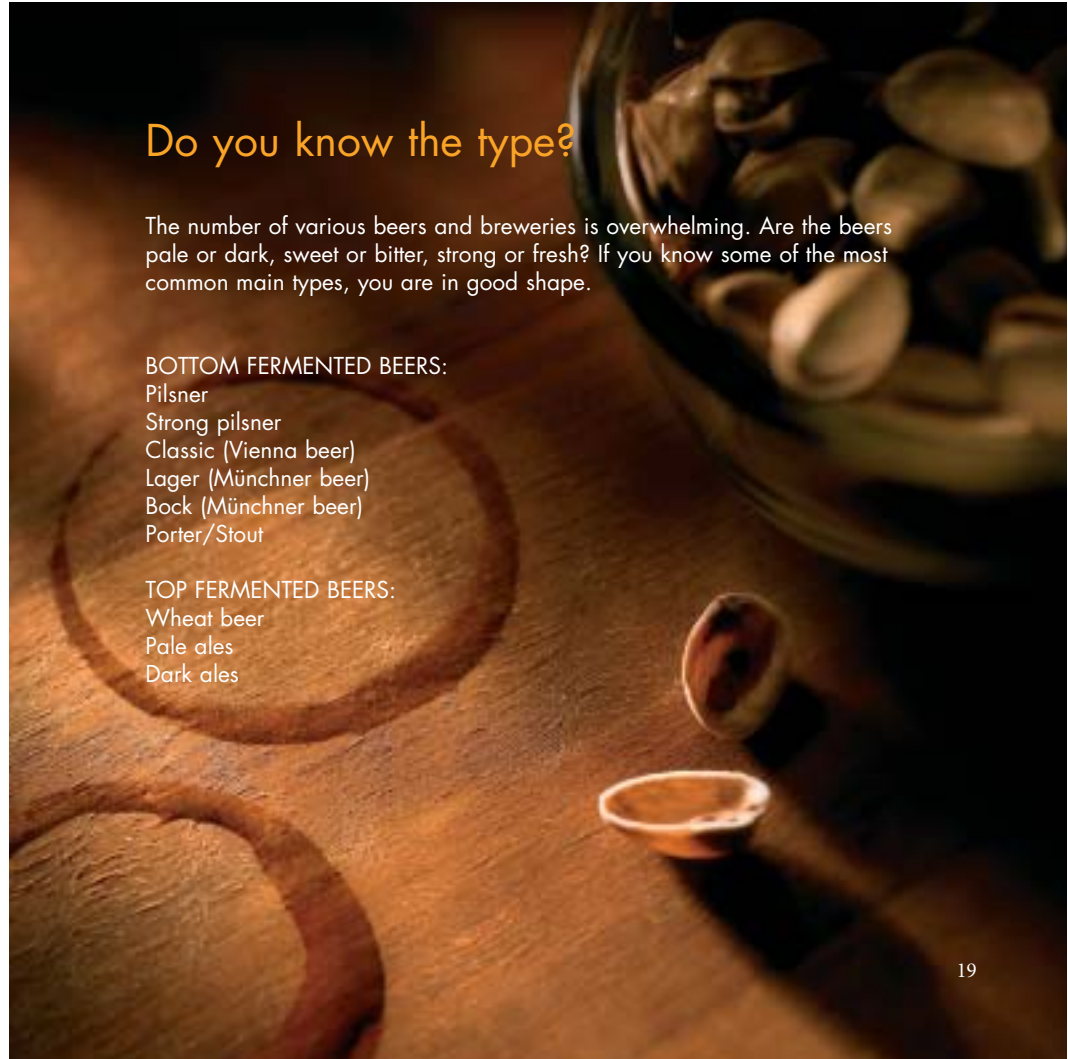
The number of various beers and breweries is overwhelming. Are the beers pale or dark, sweet or bitter, strong or fresh? If you know some of the most common main types, you are in good shape.

BOTTOM FERMENTED BEERS:

- Pilsner
- Strong pilsner
- Classic (Vienna beer)
- Lager (Münchner beer)
- Bock (Münchner beer)
- Porter/Stout

TOP FERMENTED BEERS:

- Wheat beer
- Pale ales
- Dark ales





PILSNER (app. 4,6 % vol.)

Head: White, solid. Relatively short durability

Colour: From straw colour to golden, clear

Aroma: Grains and malt dominates. Hops, flowers and fruit can be sensed.

Taste: A bit sour, light malt taste character, light hops bitterness.

Pilsner is the most common type of bottom fermented beers. Originally, pilsner is a pale lager type from Pilsen in the Czech Republic. Pilsner is a drinkable beer with a pure and discreet taste. It has a fine bitter taste due to the use of bitter hops in the brewing process and has a fresh and light to medium fullness.

Bottom fermented beers

STRONG PILSNER (5-8 % vol.)

Head: White to cream coloured, solid. Relatively short durability

Colour: From straw colour to copper, clear

Aroma: Grains and malt dominates. Appreciable tones of flowers and fruit.

Taste: : Lightly bitter. Distinctive malty character. Dry to sweetish usually medium bitter hops.

Strong pilsners are made from pilsner malt just like ordinary pilsner but the original gravity is higher. Pilsner types with higher gravity have a more distinctive character with a powerful taste and more bitterness than ordinary pilsner. It is fuller and has a light wine-like taste.



CLASSIC (Wienerøl) (app. 4,6 % vol.)

Head: White to café-au-lait colour, solid. Medium durability

Colour: From straw colour to copper, clear

Aroma: Malt, toast, caramel, barley sugar, hops, flowers and fruit and spices

Taste: Dry. Light sweetness. Medium bitterness

The Classic beer type was first brewed in Denmark in 1993 as a re-introduction and modernisation of the classic Vienna and Bavarian beers. Apart from pilsner malt several types of dark malt are used giving it a full and aromatic character.



Bottom fermented beers



LAGER (Münchner beer) (4-6 % vol.)

Head: White to cream/café au lait colour, creamy. Medium durability

Colour: From copper to hazel, clear or cloudy

Aroma: Malt, toast, caramel, barley sugar, hops, fruit and chocolate

Taste: Lightly sweetness. Medium bitterness

Danish lager is inspired by the original German Münchner or Bavarian beers which were very popular until the lighter pilsner type became the most common. Lager is darker and has a more distinctive malt character than pilsner and lager is fuller, lightly sweet with soft bitterness from the hops.

BOCK (Münchner beer) (6-7,5 % vol.)

Head: White to cream, creamy. Forms laces and is durable.

Colour: From straw to amber, clear or cloudy

Aroma: Malt, caramel, dried fruit and occasionally hops.

Taste: Lightly sweetness. Medium bitterness

Bock is a powerful lager type originally from Germany. It ferments and is stored longer which give the beer more aroma and character and has a distinctive malt character often containing sugar residue. Bock is brewed as pale and dark beer. Some brew it all year round some for special seasons like Christmas. A stronger variety of bock is also brewed – the so called “double bock”.



PORTER/STOUT (6-10 % vol.)

Head: Cream to hazel. Solid, creamy. Forms laces and is durable.

Colour: From coffee-black to black, cloudy

Aroma: Toast, tar, coffee, vanilla, aniseeds, nuts, chocolate, black currant, plum, prune and raisin

Taste: Sweet and bitter

Porter/stout is very dark brown to black due to the use of large quantities of dark roasted malt and barley in the brewing process. Stouts in particular may vary from light, dry and very bitter (the Irish types) to very sweet and full (Imperial Stout). The bitterness is due, not as much to the hops as to the taste of roasted malt and barley. The sweet taste stems from remaining malt sugars. Porter/stout smells and tastes like coffee, liquorice and chocolate. The strongest stouts may have a definite roasted or smoked aroma.





Top fermented beers

PALE ALES (5-10 % vol.)



Head: White to cream. Solid, creamy. Forms laces and is durable.

Colour: From straw colour to copper, clear or cloudy.

Aroma: Grains and malt, bread, toast, hops, elder flower, caramel, barley sugar, vanilla, cinnamon, cloves, juniper, honey, nutmeg, nuts and fruit.

Taste: Generally light to distinctively sweet and fruity. Light to strong bitterness.

Pale ales according to Belgian tradition are characterised by being spicy and complex which is primarily due to the use of special types of yeast – and at times also bacteria – and, in certain types, the addition of spices. *Pale ales according to English tradition* – for instance IPA (India Pale Ale) is powerful and bitter considering the alcohol volume. The pale ales often have an intense malt character and many fruity and spicy aromas.



WHEAT BEER (5-6 % vol.)

Head: White to cream. Solid, creamy. Forms laces and is durable.

Colour: From white/yellow to copper, clear or cloudy.

Aroma: Flowers, green grass, straws, cloves, ginger, coriander and fruit.

Taste: Sour. Spicy, with a short sweet after taste. Low bitterness from hops.

Wheat beer according to Belgian tradition is called witbier and is characteristic in that it is brewed on a mixture of pilsner malt and unmalted wheat. Witbier is fresh beer with carbon dioxide and spiced with coriander and orange peel. It is often unfiltered with light fullness. *Wheat beer according to German traditions* is called weizenbier. It is brewed using at least 30% wheat malt. Weizenbier can be filtered (kristal weizenbier) or unfiltered (hefe weizenbier), and the colour may vary from very light to dark hazel. Unfiltered weizenbier contains quite a bit of yeast and has a distinct smell, taste and fullness.

DARK ALES (5-12 % vol.)

Head: Cream to café-au-lait. Solid, creamy consistency. Forms laces and is durable.

Colour: From copper to chestnut, clear or cloudy.

Aroma: Rye, toast, hops, elder flower, barley sugar, tar, vanilla, cinnamon, cloves, honey, nutmeg, nuts and fruit.

Taste: Generally sweet and rather full. Light to strong bitterness.

Dark ales according to Belgian tradition are full, very complex, often a bit sour and fruity. The beer is strong with a distinct sweetness and a spicy aroma including sugar candy and syrup. Some dark ales are distinctly sour due to storage in wooden vessels. *Dark ales according to English tradition* are more discrete, soft, round and full with light to powerful sweetness. The beer has a distinctive malt taste with a touch of fruit and nuts mixed with an intense fruity aroma and hops.



A DICTIONARY OF THE DANISH BEER LANGUAGE was produced in collaboration with a broad group of beer lovers and professionals in the Danish beer world.

Among them are Institute for Food Sciences at the Royal Danish College

for Veterinary and Agricultural Sciences. Danish Beer Enthusiasts, Danbrew, master brewers Jens Eiken and Anders Kissmeyer, beer writer Rolf Nielsen, GlocalBeer, Danish Brewers' Association and The Danish Beer Academy.

“This is a very useful work for the continued development of the positive expressions of beer language and its dissemination”.

Professor Morten Meilgaard

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