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Beer Terminology – 1

Adjunct – Fermentable material used as a substitute for traditional grains, to make beer lighter-bodied or cheaper.

Alcohol by Volume (abv) – Percentage of alcohol content in a beverage, by volume. The percentage of alcohol by weight is approximately 20 percent lower than that by volume.

Alcohol by Weight (abw) – This is a measurement of the percent of alcohol present in a volume of liquid. The percent is the number of grams of alcohol in 100 centiliters (e.g., 5% ABW equals 5 grams of alcohol/100 cl) – $ABW = ABV \times .80$

Ale – Beers distinguished by use of top fermenting yeast strains, *Saccharomyces cerevisiae*. The top fermenting yeast perform at warmer temperatures than do yeast's used to brew lager beer, and their byproducts are more evident in taste and aroma. Fruitiness and esters are often part of an ale's character.

Barley – The primary ingredient in beer. It is sprouted and then kilned to create malt; then mashed to create wort.

Barrel – A unit of measurement used by brewers in some countries. In Britain, a barrel holds 36 imperial gallons (1 imperial gallon = 4.5 liters), or 1.63 hectoliters. In the United States, a barrel holds 31.5 US gallons (1 US gallon = 3.8 liters), or 1.17 hectoliters.

Bottle-conditioning – Secondary fermentation and maturation in the bottle, creating complex aromas and flavors.

Carbonation – The “fizz” or effervescence in a liquid. The carbonation is a byproduct of yeast eating fermentable sugars (which releases carbon dioxide) if this happens in a closed container the beer reabsorbs the carbon dioxide in the form of carbonation. Carbonation can be also forced into a beer by adding pressurized carbon dioxide in a closed vessel.

Cask – A closed, barrel-shaped vessel used for fermenting and serving beer. They used to be made of wood, but now most are made of stainless steel or aluminum. They are used for cask-conditioned ales, which need to be vented intermittently while they naturally carbonate.

Cask-conditioning – Secondary fermentation and maturation in the cask at the point of sale. Creates light carbonation.

Conditioning – Period of maturation intended to impart “condition” (natural carbonation). Warm conditioning further develops the complex of flavors. Cold conditioning imparts a clean, round taste.

Bottom-fermenting Yeast – One of the two types of yeast used in brewing. Bottom-fermenting yeast works well at low temperatures and ferments more sugars leaving a crisp, clean taste and then settles to the bottom of the tank. Also referred to as “lager yeast”.

Cold-Filtered – The process of filtering beer to remove sediments and contaminants, which makes the beer clearer.

Chill Haze – Cloudiness caused by precipitation of protein-tannin compound at low temperatures, does not affect flavor.

Chill Proof – By adding certain clarifiers to beer, it prevents chill haze by precipitating out the haze causing agents.

Draft (Draught) – The process of dispensing beer from a bright tank, cask or, keg, by hand pump, pressure from an air pump or, injected carbon dioxide inserted into the beer container prior to sealing.

Sources: Beer Advocate, brewdudes, 2beerguys