

BRITISH BEER STYLES

- **Beer style, Original Gravity and Estimated Percentage of Alcohol**

Beer Style	Typical Original Gravity (OG)	Alcohol by volume abv (%) (estimated)
Mild	1030-1038	3.0 – 3.8
Light Mild	1030-1040	3.0 – 4.0
Light Bitter	1016-1034	1.6 – 3.4
Bitter	1031-1040	3.1 – 4.0
Best Bitter	1041-1045	4.1 – 4.5
Premium Bitter	1046-1055	4.6 – 5.5
Old Ale	1050-1075	5.0 – 7.5
Barley Wine	1075-1110	7.5 – 11.1
Porter	1040-1080	4.0 – 8.0
Stout	1045-1090	4.5 – 9.0
Lager	1030-1065	3.0 – 6.5

The actual percentage of alcohol depends on the extent of fermentation.

If fermentation continues after bottling the alcohol level may end up being a little higher, as residual sugars (dextrins) are slowly converted into a little more alcohol.

- **Characteristics of Beer Styles**

Beer style	Appearance	Aroma	Taste	Aftertaste (Finish)
Bitter (1031-1040)	Straw / gold / Light-mid brown / copper-red	malty hoppy possibly fruity	malty bitter possibly fruity or sweet	dry some mouthfeel bitter dominant
Best Bitter (1038-1045)	as above	as above	as above	as above
Premium Bitter (1046-1055)	as above	as above, and fruity	as above, and fruity	as above
Old Ale (1050-1080)	medium-dark brown / copper-red	malty some hoppiness some fruitiness	malty some bitterness some hoppiness some fruitiness possibly vinous possibly sweet possibly vanilla	possibly dry some mouthfeel balanced
Barley Wine (1080-1110)	pale-dark brown / copper-red / amber	malty some hoppiness some fruitiness	malty some bitterness some hoppiness notably fruity possibly vinous possibly sweet	possibly dry notable mouthfeel balanced
Porter (1042-1080)	black / dark brown	notably malty esp roast some hoppiness notably fruity	notably malty esp roast notably bitter some hoppiness some fruitiness possibly vinous possibly coffee / chocolate	dry some mouthfeel balanced
Stout (1040-1090)	Black	notably malty esp roast some hoppiness some fruitiness	as above and possibly sweet	dry or sweet some mouthfeel bitterness or sweetness dominant