

rot13labs Year of Beer Challenge

1. **American Lager** – Clean, crisp (e.g., Budweiser, Coors Original).
2. **Pilsner (German or Czech)** – Light, spicy, refreshing (e.g., Pilsner Urquell, Victory Prima Pils).
3. **Kölsch** – German ale that drinks like a lager.
4. **Helles Lager** – Slightly maltier than a pilsner.
5. **Vienna Lager** – Balanced with a touch of toastiness (e.g., Samuel Adams Boston Lager).
6. **Amber Ale** – Balanced, malty (e.g., Alaskan Amber).
7. **Cream Ale** – Light, smooth (e.g., Genesee Cream Ale).
8. **Altbier** – German, copper-hued, clean (e.g., Uerige Alt).
9. **American Pale Ale (APA)** – Balanced hops and malt (e.g., Sierra Nevada Pale Ale).
10. **West Coast IPA** – Piney, bitter (e.g., Stone IPA).
11. **Hazy/New England IPA** – Juicy, low bitterness (e.g., Julius, Hazy Little Thing).
12. **Double/Imperial IPA** – Boozy, hoppy (e.g., Dogfish Head 90 Minute IPA).
13. **Triple/Imperial IPA** – High ABV, extra hoppy (e.g., Molotov Cocktail IPA).
14. **Session IPA** – Low ABV, high flavor.
15. **Black IPA (Cascadian Dark Ale)** – Roasty and hoppy.
16. **Brown Ale (English or American)** – Nutty, slightly sweet (e.g., Newcastle).
17. **Porter** – Chocolate, coffee, dark but smooth.
18. **Stout (Dry)** – Dry and roasty (e.g., Guinness Draught).
19. **Milk Stout / Sweet Stout** – Creamy, sweet finish (e.g., Left Hand Milk Stout).
20. **Oatmeal Stout** – Smooth body, gentle roast (e.g., Samuel Smith's Oatmeal Stout).
21. **Imperial Stout** – Bold, boozy (e.g., North Coast Old Rasputin).
22. **Baltic Porter** – Lagere porter with smooth strength.
23. **Belgian Blonde Ale** – Slight spice, fruity esters.
24. **Belgian Strong Golden Ale** – Strong, light-colored, effervescent (e.g., Duvel).
25. **Belgian Tripel** – Golden, strong, peppery (e.g., Chimay Cinq Cents).
26. **Dubbel** – Dark, rich, dried fruit (e.g., Westmalle Dubbel).

27. **Quadrupel** – Deep, boozy, fig-like (e.g., La Trappe Quad).
28. **Saison / Farmhouse Ale** – Peppery, funky (e.g., Saison Dupont).
29. **Witbier** – Belgian white ale with citrus and spice (e.g., Allagash White).
30. **Berliner Weisse** – Tart, low ABV wheat beer.
31. **Gose** – Tart with salt and coriander. (e.g. Sierra Nevada Otra Vez)
32. **American Wild Ale** – Mixed fermentation funk (e.g., Crooked Stave).
33. **Red Ale** – Sour and vinegary, red wine-like (e.g., Rodenbach Grand Cru).
34. **Lambic / Gueuze** – Funky, old-world sour (e.g., Boon Oude Gueuze).
35. **Hefeweizen** – Banana, clove, creamy (e.g., Weihenstephaner).
36. **Dunkelweizen** – Dark wheat with similar clove/banana.
37. **Kellerbier / Zwickelbier** – Unfiltered lager with soft, fresh character.
38. **American Wheat Ale** – Cleaner than a hefe (e.g., Bell's Oberon).
39. **Rauchbier (Smoked Beer)** – Smoky and malty (e.g., Schlenkerla).
40. **Pumpkin Ale** – Spiced seasonal classic. (e.g. Pumpkinhead, Pumking)
41. **Pastry Stout** – Dessert in a glass. (e.g. Prairie Artisan Ales, Angry Chair)
42. **Fruit Lambic / Kriek** – Real fruit and tart base (e.g., Lindemans).
43. **Smoothie Sour** – Thick, fruit-forward (450 North, Urban South).
44. **Barleywine (English or American)** – Boozy, caramel-heavy.
45. **Winter Warmer** – Malty with spices. (e.g. Anchor Christmas Ale)
46. **Maibock / Helles Bock** – Strong spring lager. (e.g. Spaten, Hofbräu)
47. **Oktoberfest / Märzen** – Toasty, amber lager.
48. **Bock** – Strong, malty German lager. (e.g. Shiner Bock)
49. **Doppelbock** – Rich, strong lager (e.g., Ayinger Celebrator).
50. **English Bitter (Ordinary/Best/ESB)** – Low ABV, balanced, drinkable.
51. **Scotch Ale / Wee Heavy** – Rich, malty, caramel-heavy Scottish ale.
52. **Barrel-Aged Anything** – Any base beer aged in whiskey, wine, rum, or tequila barrels.