

TABELA PERIÓDICA DA CERVEJA



<p>WHEAT BEER</p> <p>1 1.026-1.036 1.006-1.009</p> <p>Berliner Weisse</p> <p>2.5-3.6 3-12</p> <p>2-4</p>	<p>LAMBIC & SOUR</p> <p>2 1.044-1.056 1.006-1.012</p> <p>Lambic</p> <p>4.7-6.4 5-15</p> <p>4-15</p>	<p>BELGIAN ALE</p> <p>3 1.065-1.085 1.014-1.020</p> <p>Belgian Gold Ale</p> <p>7.0-9.0 25-35</p> <p>4-6</p>	<p>4 1.042-1.055 1.008-1.012</p> <p>Belgian White</p> <p>4.5-5.5 15-28</p> <p>2-4</p>	<p>5 1.044-1.056 1.006-1.012</p> <p>Gueuze</p> <p>4.7-6.4 5-15</p> <p>4-15</p>	<p>6 1.070-1.100 1.016-1.024</p> <p>Tripel</p> <p>7.0-10.0 20-30</p> <p>4-7</p>	<p>7 1.035-1.055 1.008-1.018</p> <p>American Wheat</p> <p>3.5-5.0 5-20</p> <p>2-8</p>	<p>8 1.040-1.056 1.006-1.012</p> <p>Faro</p> <p>4.5-5.5 5-15</p> <p>4-15</p>	<p>9 1.052-1.080 1.010-1.015</p> <p>Saison</p> <p>4.5-8.1 25-40</p> <p>4-10</p>	<p>10 1.043-1.056 1.008-1.016</p> <p>Pale Ale</p> <p>4.5-5.5 20-40</p> <p>4-11</p>	<p>11 1.024-1.040 1.002-1.008</p> <p>American Lite</p> <p>2.9-4.5 8-15</p> <p>2-4</p>	<p>12 1.044-1.050 1.008-1.012</p> <p>Munich Helles</p> <p>4.5-5.6 18-25</p> <p>3-5</p>	<p>13 1.066-1.074 1.011-1.020</p> <p>Helles Bock</p> <p>6.0-7.5 20-35</p> <p>4-10</p>	<p>14 1.040-1.056 1.008-1.016</p> <p>Weizenbier</p> <p>4.3-5.6 8-15</p> <p>3-9</p>	<p>15 1.040-1.072 1.008-1.016</p> <p>FruitBier</p> <p>4.7-7.0 15-21</p> <p>N/A</p>	<p>16 1.040-1.055 1.008-1.013</p> <p>Belgian Pale Ale</p> <p>3.9-5.6 20-35</p> <p>4-14</p>	<p>17 1.045-1.056 1.010-1.015</p> <p>American Pale Ale</p> <p>4.5-5.7 20-40</p> <p>4-11</p>	<p>18 1.030-1.038 1.006-1.012</p> <p>Ordinary Bitter</p> <p>3.0-3.8 20-35</p> <p>6-12</p>	<p>19 1.030-1.035 1.006-1.012</p> <p>Scottish Light 60/-</p> <p>2.8-4.0 9-20</p> <p>8-17</p>	<p>20 1.030-1.038 1.004-1.012</p> <p>English Mild</p> <p>2.5-4.1 10-24</p> <p>10-25</p>	<p>21 1.035-1.050 1.008-1.014</p> <p>Dry Sout</p> <p>3.2-5.5 30-50</p> <p>40+</p>	<p>22 1.050-1.075 1.010-1.017</p> <p>Foreign Extra Stout</p> <p>5.0-7.5 35-70</p> <p>40+</p>	<p>23 1.044-1.050 1.006-1.012</p> <p>German Pilsner</p> <p>4.6-5.4 25-45</p> <p>2-4</p>	<p>24 1.040-1.046 1.006-1.010</p> <p>American Standard</p> <p>4.1-4.8 5-17</p> <p>2-6</p>	<p>25 1.048-1.056 1.010-1.014</p> <p>Dortmunder</p> <p>5.1-6.1 23-29</p> <p>4-6</p>	<p>26 1.074-1.080 1.020-1.028</p> <p>Doppelbock</p> <p>6.6-7.9 20-30</p> <p>12-30</p>	<p>27 1.048-1.056 1.008-1.016</p> <p>Dunkelweizen</p> <p>4.5-6.0 10-15</p> <p>17-23</p>	<p>28 1.042-1.060 1.008-1.016</p> <p>Flanders Red</p> <p>4.0-5.8 14-25</p> <p>10-16</p>	<p>29 1.065-1.098 1.014-1.024</p> <p>Belgian Dark Ale</p> <p>7.0-12.0 25-40</p> <p>7-20</p>	<p>30 1.050-1.075 1.012-1.018</p> <p>India Pale Ale</p> <p>5.1-7.6 40-60</p> <p>8-14</p>	<p>31 1.039-1.045 1.006-1.014</p> <p>Special Bitter</p> <p>3.7-4.8 25-40</p> <p>12-14</p>	<p>32 1.035-1.040 1.010-1.014</p> <p>Scottish Heavy 70/-</p> <p>3.5-4.1 12-25</p> <p>10-19</p>	<p>33 1.040-1.055 1.010-1.018</p> <p>American Brown</p> <p>4.2-6.0 25-60</p> <p>15-22</p>	<p>34 1.040-1.050 1.008-1.014</p> <p>Brown Porter</p> <p>3.8-5.2 20-30</p> <p>20-35</p>	<p>35 1.035-1.066 1.010-1.022</p> <p>Sweet Stout</p> <p>3.2-6.4 20-40</p> <p>40+</p>	<p>36 1.075-1.090 1.020-1.030</p> <p>Imperial Stout</p> <p>7.8-9.0 50-80</p> <p>40+</p>	<p>37 1.044-1.056 1.014-1.020</p> <p>Bohemian Pilsner</p> <p>4.1-5.1 35-45</p> <p>3-5</p>	<p>38 1.046-1.050 1.010-1.014</p> <p>American Premium</p> <p>4.6-5.1 13-23</p> <p>2-8</p>	<p>39 1.052-1.056 1.010-1.014</p> <p>Munich Dunkel</p> <p>4.8-5.4 16-25</p> <p>17-23</p>	<p>40 1.066-1.074 1.018-1.024</p> <p>Traditional Bock</p> <p>6.4-7.6 20-30</p> <p>15-30</p>	<p>41 1.066-1.080 1.016-1.028</p> <p>Weizenbock</p> <p>6.5-9.6 12-25</p> <p>10-30</p>	<p>42 1.042-1.060 1.008-1.016</p> <p>Oud Bruin</p> <p>4.0-6.5 14-30</p> <p>12-20</p>	<p>43 1.065-1.085 1.012-1.018</p> <p>Dubbel</p> <p>3.2-8.0 20-25</p> <p>10-20</p>	<p>44 1.043-1.056 1.008-1.016</p> <p>American Amber Ale</p> <p>4.5-5.7 20-40</p> <p>11-18</p>	<p>45 1.046-1.065 1.010-1.018</p> <p>ExtraSpecial Bitter</p> <p>3.7-4.8 30-45</p> <p>12-14</p>	<p>46 1.040-1.050 1.010-1.018</p> <p>Scottish Export 80/-</p> <p>4.0-4.9 15-36</p> <p>10-19</p>	<p>47 1.040-1.050 1.008-1.014</p> <p>English Brown</p> <p>3.5-6.0 15-25</p> <p>15-30</p>	<p>48 1.050-1.065 1.012-1.016</p> <p>Robust Porter</p> <p>4.8-6.0 25-45</p> <p>30-40</p>	<p>49 1.035-1.060 1.008-1.021</p> <p>Oatmeal Stout</p> <p>3.3-6.1 20-50</p> <p>40+</p>	<p>50 1.075-1.100 1.018-1.030</p> <p>Russian Imperial S.</p> <p>8.0-12.0 50-90</p> <p>40+</p>	<p>51 1.045-1.060 1.012-1.018</p> <p>American Pilsner</p> <p>5.0-6.0 20-40</p> <p>3-6</p>	<p>52 1.040-1.050 1.008-1.012</p> <p>American Dark</p> <p>4.1-5.6 14-20</p> <p>10-20</p>	<p>53 1.044-1.052 1.012-1.016</p> <p>Schwarzbier</p> <p>3.8-5.0 22-30</p> <p>25-40+</p>	<p>54 1.090-1.116 1.023-1.035</p> <p>Eisbock</p> <p>8.7-14.4 25-50</p> <p>18-40+</p>
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ALE

identificação

número do estilo	1	1.066-1.080 1.016-1.028	→ gravidade inicial (açúcares antes da fermentação)
%A.B.V. (porcentagem alcoólica)			→ gravidade final (açúcares depois da fermentação)
IBU (unidades de amargor)		6.5-9.6 12-25	→ nome do estilo
		10-30	→ escala de cor SRM

1	1.066-1.080 1.016-1.028	Weizenbock	6.5-9.6 12-25	10-30
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escala de cor SRM



processo de fabricação



LAGER

<p>55 1.042-1.046 1.006-1.010</p> <p>Kolsch</p> <p>4.8-5.2 20-30</p> <p>4-5</p>	<p>56 1.060-1.080 1.012-1.016</p> <p>Bière de Garde</p> <p>4.5-8.0 20-30</p> <p>5-12</p>	<p>57 1.050-1.056 1.012-1.016</p> <p>Oktoberfest</p> <p>5.1-6.5 18-30</p> <p>7-12</p>	<p>58 1.044-1.055 1.007-1.010</p> <p>Cream Ale</p> <p>4.5-6.0 10-35</p> <p>8-14</p>	<p>59 1.050-1.055 1.012-1.016</p> <p>Smoked Beer</p> <p>5.0-5.5 20-30</p> <p>12-17</p>	<p>60 1.060-1.090 1.015-1.022</p> <p>English Old (Strong) Ale</p> <p>6.1-8.5 30-40</p> <p>12-16</p>
<p>61 1.044-1.048 1.008-1.014</p> <p>Altbier</p> <p>4.6-5.1 25-48</p> <p>11-19</p>	<p>62 1.048-1.056 1.010-1.014</p> <p>Vienna</p> <p>4.6-5.5 20-28</p> <p>8-14</p>	<p>63 1.040-1.055 1.012-1.018</p> <p>Steam Bier</p> <p>3.6-5.0 35-45</p> <p>8-17</p>	<p>64 1.085-1.120 1.024-1.032</p> <p>Barleywine</p> <p>8.4-12.2 50-100</p> <p>14-22</p>	<p>65 1.072-1.085 1.016-1.028</p> <p>Strong Scotch Ale</p> <p>6.0-9.0 20-40</p> <p>10-40+</p>	

ESTILOS HÍBRIDOS