
2015 BJCP STYLES

– PORTERS & STOUTS - A SUMMARY

Ron Smith's Highlight Coding (compared to 2008 BJCP Guidelines):

- Green = Same as Before
- Yellow = Name Changed
- Blue = New / Added Style

9. STRONG EUROPEAN BEER.....

9C. Baltic Porter.....

- Strong, rich, complex beer originating from Russia. Very different from other Porters. Uses german Munich malt and often fermented as a Lager. Sweet and lots of dark fruit character.
- Baltica Porter



13. BROWN BRITISH BEER.....

13C. English Porter.....

- Was called Brown Porter. Milder than American Porter. A showcase for Chocolate Malt, which has a cocoa or bakers chocolate character.
- Fullers London Porter -OR- Broad Ripple Brewpub Porter -OR- Flat 12 Pogue's Run



15. IRISH BEER.....

15B. Irish Stout.....

- Was called an Irish Dry Stout. Small, thin, roasty beer, typically served on nitrogen to help reduce its carbonation and provide a smoother, creamier mouthfeel.
- Guinness Pub Draught

15C. Irish Extra Stout.....

- Midway between an Irish Stout and a Foreign Extra Stout in strength and flavor. The US version of Guinness Extra Stout (bottles with light yellow labels), which is just slightly higher in ABV than the Pub Draught version, more bitter and not on Nitro. Often a bit sour / tart, which is intentional.
- Guinness Extra Stout
- NOTE: Don't confuse with Foreign Extra Stout, which is higher ABV.



16. DARK BRITISH BEER.....

16A. Sweet Stout.....

- Very sweet due to the addition of Lactose Sugar, which is not fermentable in typical brewers yeast. Sometimes described as being like Sweetened Espresso. Roasty and coffee notes with a sweet finish.
- Often called Milk Stouts or Cream Stouts, except in England, where that is now illegal as they try to dispel a longstanding myth that this type of beer is healthy for pregnant and lactating women (it isn't). ☺
- Left Hand Milk Stout -OR- Powerhouse Milk Stout



16B. Oatmeal Stout

- Can be sweet or somewhat dry. The use of oatmeal is the key, and the oats add a light graininess to the flavor and a creaminess to the mouthfeel
- Founders Series (Oatmeal, Breakfast, KY Breakfast, etc.)



16C. Tropical Stout

- Like a bigger Sweet Stout with more fruitiness (like a rum fruit cake), or like a sweeter, low hopped version of the Foreign Extra Stout.
- Dragon Stout -AND- Lion Stout.



16D. Foreign Extra Stout

- The higher ABV version of Guinness Extra Stout. Was told in Dublin that this was originally a bigger beer shipped to India, similar to the concept of the India Pale Ale (IPA). Not available in Indiana (I think).
- Guinness Foreign Extra Stout



20. AMERICAN PORTER AND STOUT

20A. American Porter

- Was called Robust Porter. More roasty, bitter and a little bigger than the Brown / British Porter, but should still be more Chocolate Malt focused (otherwise it is basically an Extra Stout).
- Nearly all of the craft Porters.



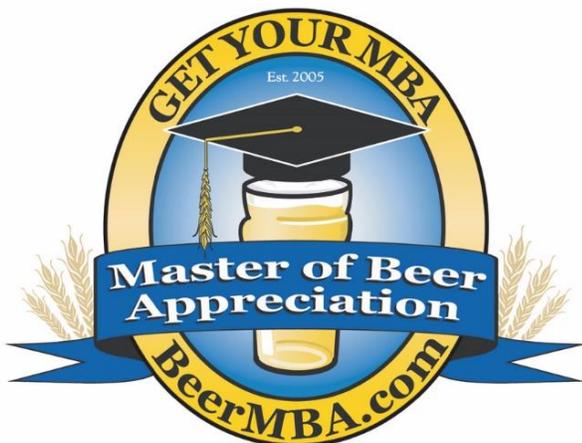
20B. American Stout

- Like a Foreign Extra Stout, but really showcasing American Hops in the aroma and flavor, which is not typical for a stout. Often citrusy, grapefruity hop character.
- Sierra Nevada Stout



20C. Imperial Stout

- Was called Russian Imperial Stout (RIS). Really big, rich high alcohol stout that often needs some age to let the alcohol smooth out and the hop character tone down, as well as allow the malt flavors to become more integrated. Chocolatey, roasty, dark fruit notes and warming.
- Three Floyd's Dark Lord -AND- Lots of craft versions.



Questions ?

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