Dark Beer Family

By Ms. Cowdrey

Dark & Roasty Styles

- **Porter** Very close to stout, often a bit lighter-bodied and with more chocolate/coffee notes than heavy roast.
- Baltic Porter Stronger, smoother, sometimes slightly sweet; lagered (fermented cold) for a clean finish.
- **Imperial Stout** A big, boozy, intense version of stout with deep roasted flavors and higher alcohol.

Malty & Sweet Styles

- **Milk Stout (Sweet Stout)** Brewed with lactose sugar (not vegan unless specified), giving a creamy, sweet, dessert-like taste. Vegan-friendly versions use alternatives.
- Oatmeal Stout Smooth and velvety, thanks to oats, with a subtle sweetness and nutty undertone.
- Pastry Stouts Modern craft versions with added flavors like vanilla, cocoa nibs, coconut, or even donuts.

Flavorful & Adjacent Styles

- **Brown Ale** Lighter than stout but still toasty, nutty, and caramel-forward.
- **Schwarzbier (Black Lager)** A German black lager with roasted flavors, but lighter and crisper than stout.
- **Dunkel** A dark German lager, malt-forward with caramel, bread, and toffee notes.
- Bock / Doppelbock Rich, malty German lagers, less roasty than stouts but full-bodied.

Classic Stout Styles

- **Dry Irish Stout** Light-bodied, roasted, and crisp (like Guinness).
- Oatmeal Stout Creamy and smooth, thanks to oats.
- Imperial Stout Strong, boozy, and deeply roasted.

Coffee-Infused Styles

- Coffee Stout Classic stout brewed with coffee beans; flavors of espresso, mocha, roasted nuts.
- **Coffee Porter** Similar but usually lighter than a stout, often with sweeter chocolate-coffee tones.
- Espresso Stout A more intense, dark-roast version of a coffee stout.

Sweet & Dessert Styles

- Milk Stout (Sweet Stout) Creamy and sweet (watch for lactose if you want vegan).
- **Pastry Stout** Flavored with dessert-style additions (vanilla, cocoa, coconut, maple, etc.), often combined with coffee.