

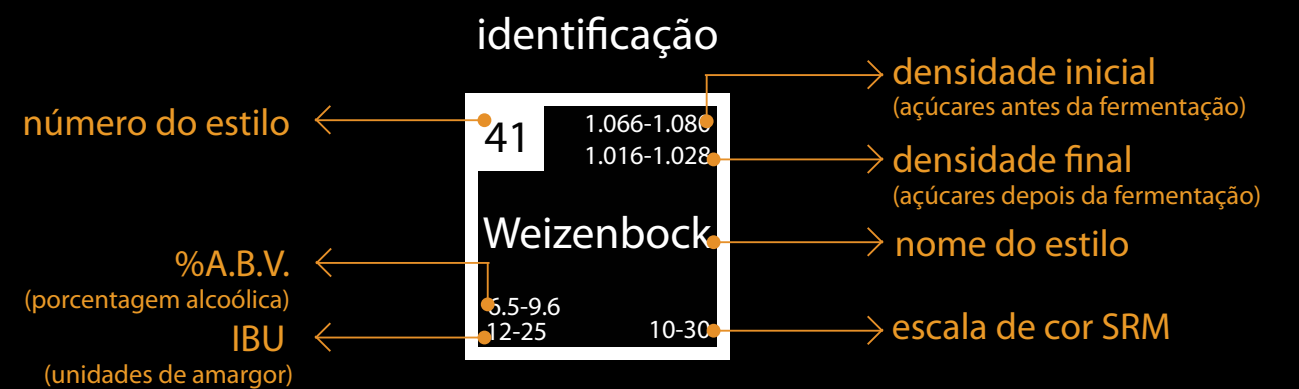
# TABELA PERIÓDICA DA CERVEJA



<b>WHEAT BEER</b>	<b>LAMBIC &amp; SOUR</b>	<b>BELGIAN ALE</b>	<b>PALE ALE</b>	<b>ENGLISH BITTER</b>	<b>SCOTTISH ALE</b>	<b>BROWN ALE</b>	<b>STOUT</b>	<b>STOUT</b>	<b>PILSNER</b>	<b>AMERICAN LAGER</b>	<b>EUROPEAN LAGER</b>	<b>BOCK</b>	
<b>1</b> 1.026-1.036 1.006-1.009 <b>Berliner Weisse</b> 2.5-3.6 3-12 2-4	<b>2</b> 1.044-1.056 1.006-1.012 <b>Lambic</b> 4.7-6.4 5-15 4-15	<b>3</b> 1.065-1.085 1.014-1.020 <b>Belgian Gold Ale</b> 7,0-9,0 25-35 4-6	<b>10</b> 1.043-1.056 1.008-1.016 <b>Pale Ale</b> 4.5-5.5 20-40 4-11	<b>18</b> 1.030-1.038 1.006-1.012 <b>Ordinary Bitter</b> 3.0-3.8 20-35 6-12	<b>19</b> 1.030-1.035 1.006-1.012 <b>Scottish Light 60/-</b> 2.8-4.0 9-20 8-17	<b>20</b> 1.030-1.038 1.004-1.012 <b>English Mild</b> 2.5-4.1 10-24 10-25	<b>21</b> 1.035-1.050 1.008-1.014 <b>Dry Stout</b> 3.2-5.5 30-50 40+	<b>22</b> 1.050-1.075 1.010-1.017 <b>Foreign Extra Stout</b> 5.0-7.5 35-70 40+	<b>23</b> 1.044-1.050 1.006-1.012 <b>German Pilsner</b> 4.6-5.4 25-45 2-4	<b>11</b> 1.024-1.040 1.002-1.008 <b>American Lite</b> 2.9-4.5 8-15 2-4	<b>12</b> 1.044-1.050 1.008-1.012 <b>Munich Helles</b> 4.5-5.6 18-25 3-5	<b>13</b> 1.066-1.074 1.011-1.020 <b>Helles Bock</b> 6.0-7.5 20-35 4-10	
<b>4</b> 1.042-1.055 1.008-1.012 <b>Belgian White</b> 4.5-5.5 15-28 2-4	<b>5</b> 1.044-1.056 1.006-1.012 <b>Gueuze</b> 4.7-6.4 5-15 4-15	<b>6</b> 1.070-1.100 1.016-1.024 <b>Tripel</b> 7,0-10,0 20-30 4-7	<b>17</b> 1.045-1.056 1.010-1.015 <b>American Pale Ale</b> 4.5-5.7 20-40 4-11	<b>31</b> 1.039-1.045 1.006-1.014 <b>Special Bitter</b> 3.7-4.8 25-40 12-14	<b>32</b> 1.035-1.040 1.010-1.014 <b>Scottish Heavy 70/-</b> 3.5-4.1 12-25 10-19	<b>33</b> 1.040-1.055 1.010-1.018 <b>American Brown</b> 4.2-6.0 25-60 15-22	<b>34</b> 1.040-1.050 1.008-1.014 <b>Brown Porter</b> 3.8-5.2 20-30 20-35	<b>35</b> 1.035-1.066 1.010-1.022 <b>Sweet Stout</b> 3.2-6.4 20-40 40+	<b>36</b> 1.075-1.090 1.020-1.030 <b>Imperial Stout</b> 7.8-9.0 50-80 40+	<b>24</b> 1.040-1.046 1.006-1.010 <b>American Standard</b> 4.1-4.8 5-17 2-6	<b>25</b> 1.048-1.056 1.010-1.014 <b>Dortmunder</b> 5.1-6.1 23-29 4-6	<b>26</b> 1.074-1.080 1.020-1.028 <b>Doppelbock</b> 6.6-7.9 20-30 12-30	
<b>7</b> 1.035-1.055 1.008-1.018 <b>American Wheat</b> 3.5-5.0 5-20 2-8	<b>8</b> 1.040-1.056 1.006-1.012 <b>Faro</b> 4.5-5.5 5-15 4-15	<b>9</b> 1.052-1.080 1.010-1.015 <b>Saison</b> 4.5-8.1 25-40 4-10	<b>16</b> 1.040-1.055 1.008-1.013 <b>Belgian Pale Ale</b> 3.9-5.6 20-35 4-14	<b>30</b> 1.050-1.075 1.012-1.018 <b>India Pale Ale</b> 5.1-7.6 40-60 8-14	<b>36</b> 1.075-1.090 1.020-1.030 <b>Imperial Stout</b> 7.8-9.0 50-80 40+	<b>37</b> 1.044-1.056 1.014-1.020 <b>Bohemian Pilsner</b> 4.1-5.1 35-45 3-5	<b>38</b> 1.046-1.050 1.010-1.014 <b>American Premium</b> 4.6-5.1 13-23 2-8	<b>39</b> 1.052-1.056 1.010-1.014 <b>Munich Dunkel</b> 4.8-5.4 16-25 17-23	<b>40</b> 1.066-1.074 1.018-1.024 <b>Traditional Bock</b> 6.4-7.6 20-30 15-30	<b>14</b> 1.040-1.056 1.008-1.016 <b>Weizenbier</b> 4.3-5.6 8-15 3-9	<b>15</b> 1.040-1.072 1.008-1.016 <b>FruitBier</b> 4.7-7.0 15-21 N/A	<b>16</b> 1.040-1.055 1.008-1.013 <b>Belgian Pale Ale</b> 3.9-5.6 20-35 4-14	
<b>27</b> 1.048-1.056 1.008-1.016 <b>Dunkelweizen</b> 4.5-6.0 10-15 17-23	<b>28</b> 1.042-1.060 1.008-1.016 <b>Flanders Red</b> 4.0-5.8 14-25 10-16	<b>29</b> 1.065-1.098 1.014-1.024 <b>Belgian Dark Ale</b> 7.0-12.0 25-40 7-20	<b>31</b> 1.039-1.045 1.006-1.014 <b>Special Bitter</b> 3.7-4.8 25-40 12-14	<b>32</b> 1.035-1.040 1.010-1.014 <b>Scottish Heavy 70/-</b> 3.5-4.1 12-25 10-19	<b>33</b> 1.040-1.055 1.010-1.018 <b>American Brown</b> 4.2-6.0 25-60 15-22	<b>34</b> 1.040-1.050 1.008-1.014 <b>Brown Porter</b> 3.8-5.2 20-30 20-35	<b>35</b> 1.035-1.066 1.010-1.022 <b>Sweet Stout</b> 3.2-6.4 20-40 40+	<b>36</b> 1.075-1.090 1.020-1.030 <b>Imperial Stout</b> 7.8-9.0 50-80 40+	<b>37</b> 1.044-1.056 1.014-1.020 <b>Bohemian Pilsner</b> 4.1-5.1 35-45 3-5	<b>27</b> 1.048-1.056 1.008-1.016 <b>Dunkelweizen</b> 4.5-6.0 10-15 17-23	<b>28</b> 1.042-1.060 1.008-1.016 <b>Flanders Red</b> 4.0-5.8 14-25 10-16	<b>29</b> 1.065-1.098 1.014-1.024 <b>Belgian Dark Ale</b> 7.0-12.0 25-40 7-20	
<b>41</b> 1.066-1.080 1.016-1.028 <b>Weizenbock</b> 6.5-9.6 12-25 10-30	<b>42</b> 1.042-1.060 1.008-1.016 <b>Oud Bruin</b> 4.0-6.5 14-30 12-20	<b>43</b> 1.065-1.085 1.012-1.018 <b>Dubbel</b> 3.2-8.0 20-25 10-20	<b>44</b> 1.043-1.056 1.008-1.016 <b>American Amber Ale</b> 4.5-5.7 20-40 11-18	<b>45</b> 1.046-1.065 1.010-1.018 <b>ExtraSpecial Bitter</b> 3.7-4.8 30-45 12-14	<b>46</b> 1.040-1.050 1.010-1.018 <b>Scottish Export 80/-</b> 4.0-4.9 15-36 10-19	<b>47</b> 1.040-1.050 1.008-1.014 <b>English Brown</b> 3.5-6.0 15-25 15-30	<b>48</b> 1.050-1.065 1.012-1.016 <b>Robust Porter</b> 4.8-6.0 25-45 30-40	<b>49</b> 1.035-1.060 1.008-1.021 <b>Oatmeal Stout</b> 3.3-6.1 20-50 40+	<b>50</b> 1.075-1.100 1.018-1.030 <b>Russian Imperial S.</b> 8.0-12.0 50-90 40+	<b>51</b> 1.045-1.060 1.012-1.018 <b>American Pilsner</b> 5.0-6.0 20-40 3-6	<b>52</b> 1.040-1.050 1.008-1.012 <b>American Dark</b> 4.1-5.6 14-20 10-20	<b>53</b> 1.044-1.052 1.012-1.016 <b>Schwarzbier</b> 3.8-5.0 22-30 25-40+	<b>54</b> 1.090-1.116 1.023-1.035 <b>Eisbock</b> 8.7-14.4 25-50 18-40+

## ALE

## LAGER



## escala de cor SRM



## processo de fabricação



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