

## What is a stout beer?

A stout beer is a dark beer whose flavour comes from roasted barley, which is made by highly kilning barley grain that has not been malted.

Stout beers have several variations.

- Dry Irish Stout beers include Guinness, Murphy's and Beamish. Though many believe these beers have a high ABV\* because of their dark colour, they usually are 3.5-5.5% ABV. This allows them to be incredibly drinkable.
- Milk stout is a stout containing lactose. Because lactose is unfermentable by brewer's yeast, it adds sweetness, body, and calories to the finished beer.
- Oatmeal stout is a stout with a proportion of oats, normally a maximum of 30%, added during the brewing process. Oatmeal stouts do not usually taste specifically of oats. The smoothness of oatmeal stouts comes from the high content of proteins and lipids imparted by the use of oats.
- Chocolate stout is a name brewers sometimes give to certain stouts having a noticeable dark chocolate flavour through the use of a more aromatic malt that has been roasted or kilned until it acquires a chocolate colour.
- Imperial stout, also known as Russian imperial stout, is a bitter dark beer with a very high ABV (from 8 to 11%).

\*Alcohol by volume (ABV): a standard measure of how much alcohol is contained in a given volume of an alcoholic beverage

After reading the article, do the following exercises.

### 1. Decide if these sentences are true (T) or false (F) and correct the false ones.

- a. Guinness is English.  
**T F** .....
- b. Oatmeal stout has a high content of proteins and lipids.  
**T F** .....
- c. Lactose in milk stout adds sweetness to the finished beer.  
**T F** .....
- d. Oatmeal stouts taste of oats.  
**T F** .....
- e. Brewer's yeast is able to make lactose ferment.  
**T F** .....
- f. Imperial stout is highly alcoholic.  
**T F** .....
- g. Chocolate stout is highly aromatic.  
**T F** .....

Exercises

**2. For each definition choose an appropriate word from the box.**

malt / lipids / oats / brewing / lactose / proteins / yeast

- a. .... any of a large group of nitrogenous compounds of high molecular weight that are essential constituents of all living organisms
- b. .... the occupation or business of producing beer, ale, etc.
- c. .... a cereal grass grown for its grain
- d. .... a form of this organism, usually dry powder, used in brewing alcoholic beverages, to make bread rise, and as a source of vitamins and proteins
- e. .... a group of organic compounds that are greasy to the touch, insoluble in water, and soluble in alcohol and ether
- f. .... grain prepared by boiling and drying, used in brewing beer
- g. .... a sugar present in milk