**Beer stats explained**

**OG (original gravity**). This number refers to the sugar content of the wort before fermenting into beer. For craft beers, these are almost always natural sugars produced during brewing, not added. The number is generally correlated to alcohol content, with a light beer in the 1040 range. An imperial stout may have one of 1100. Most 5 to 6% alcohol beers have OGs in the 1050 range.

**ABV (alcohol by volume).** Alcohol content in beer is listed as ABV or ABW (alcohol by weight). Since alcohol is lighter than water, ABV will be a slightly higher number than ABW for the same alcohol content. For example 4% ABV is the same as 3.2% ABW. Most craft and foreign brewers use ABV; many mass market beers use ABW. Interesting note: In the US, brewers have the discretion on whether to list alcohol content on the label.

**IBUs (international bittering units).** This is a scale that measures parts per million of isohumulone, the acid found in hops that gives beer its bitter bite.  Though the IBU scale can be used as a general guideline for taste, with lower IBUs corresponding to less bitterness and vice versa, it's important to note that malt and other flavors can mask the taste of bitterness in beer.

**Color:** The color scale refers to the **SRM** (Standard Reference Method) for determining the color of the finished beer. A pilsner may have an SRM of 3; An English ESB should be near 9; A Stout would be near 35.