COA Style Cheat Sheet (By BJCP Category)

Use this guide to target the most important malt COA values based on the beer style you're brewing.

1. Standard American Beer – American Light Lager
Extract ≥ 80%
FAN: 160–200 mg/L
DP: ≥ 120 °Lintner
SRM: 2–3
Protein: <11%
Focus: High fermentability, clean finish, low malt flavor

2. International Lager – International Pale Lager
Extract ≥ 79%
FAN: 160–200 mg/L
DP: ≥ 110 °Lintner
SRM: 2–4
Protein: <11%
Focus: Crisp finish, moderate attenuation

3. Czech Lager – Czech Premium Pale Lager
Extract ≥ 80%
FAN: 180–220 mg/L
DP: ~110 °Lintner
SRM: 3–5
Protein: ~11%
Focus: Balanced malt body, pale color

4. Pale Malty European Lager – Munich Helles
Extract ≥ 79%
FAN: 160–200 mg/L
DP: ~110 °Lintner
SRM: 3–5
Protein: ~11%
Focus: Soft malt, subtle complexity

5. Pale Bitter European Beer – German Pils
Extract ≥ 80%
FAN: 180–220 mg/L
DP: ≥ 120 °Lintner
SRM: 2–4
Protein: <11.5%
Focus: Crisp bitterness, clean attenuation

6. Amber Malty European Lager – Vienna Lager
Extract ≥ 78%
FAN: ~180 mg/L
DP: ~100 °Lintner
SRM: 9–15
Protein: <11.5%
Focus: Toasty malt flavor, color accuracy

7. Amber Bitter European Beer – Altbier
Extract ≥ 78%
FAN: ~180 mg/L
DP: ≥ 100 °Lintner
SRM: 9–14
Protein: ~11%
Focus: Balanced bitterness, dry finish

8. Dark European Lager – Schwarzbier
Extract ≥ 78%
FAN: ~180 mg/L
DP: ≥ 100 °Lintner
SRM: 20–30
Protein: <11.5%
Focus: Clean roast, smooth body

9. Strong European Beer – Doppelbock
Extract ≥ 80%
FAN: ≥ 200 mg/L
DP: ≥ 110 °Lintner
SRM: 15–30
Protein: <12%
Focus: High gravity support, rich malt

10. German Wheat Beer – Hefeweizen
Protein: ≥ 12%
FAN: ≥ 200 mg/L
Kolbach: 42–45%
SRM: 3–6
Beta-Glucan: <175 mg/L
Focus: High protein for foam, soft haze

11. British Bitter – Best Bitter
Extract ≥ 78%
FAN: 180–220 mg/L
DP: ~110 °Lintner
SRM: 8–14
Protein: 10–12%
Focus: Moderate body, good attenuation

12. Pale Commonwealth Beer – English IPA
Extract ≥ 79%
FAN: ≥ 180 mg/L
DP: ≥ 110 °Lintner
SRM: 6–14
Protein: <12%
Focus: Dry finish, moderate strength

13. Brown British Beer – Dark Mild
Extract ≥ 77%
FAN: ~180 mg/L
DP: ≥ 100 °Lintner
SRM: 12–25
Protein: ~11%
Focus: Soft body, dark color

14. Scottish Ale – Scottish Export
Extract ≥ 78%
FAN: ~170–190 mg/L
DP: ~100 °Lintner
SRM: 10–17
Protein: <12%
Focus: Malt-focused, smooth finish

15. Irish Beer – Irish Stout
Extract ≥ 78%
FAN: ≥ 180 mg/L
DP: Variable
SRM: 25–40+
Protein: ~11%
Focus: Dry roast, clean ferment

16. Dark British Beer – Sweet Stout
Extract ≥ 78%
FAN: ≥ 180 mg/L
DP: ≥ 110 °Lintner
SRM: 25–40+
Protein: ~11%
Focus: Smooth sweetness, body retention

17. Strong British Ale – English Barleywine
Extract ≥ 80%
FAN: ≥ 200 mg/L
DP: ≥ 130 °Lintner
SRM: 10–22
Protein: <12%
Focus: High OG, rich complexity

18. Pale American Ale – American Pale Ale
Extract ≥ 79%
FAN: 180–220 mg/L
DP: ≥ 110 °Lintner
SRM: 5–8
Protein: 10–12%
Focus: Clean ferment, moderate malt

19. Amber and Brown American Beer – American Amber Ale

Extract ≥ 78%
FAN: 180–210 mg/L
DP: ≥ 110 °Lintner
SRM: 10–17
Protein: ~11%
Focus: Firm malt backbone, clarity

20. American Porter and Stout – American Stout

Extract ≥ 78%
FAN: ≥ 200 mg/L
DP: Dependent on base grist
SRM: 30–40+
Protein: <12%
Focus: Strong roast, clean fermentation

21. IPA – American IPA

Extract ≥ 79%
FAN: ≥ 200 mg/L
DP: ≥ 110 °Lintner
SRM: 6–10
Protein: 10–12%
Focus: High attenuation, hop showcase

22. Strong American Ale – American Barleywine

Extract ≥ 80%
FAN: ≥ 200 mg/L
DP: ≥ 130 °Lintner
SRM: 10–25
Protein: <12%
Focus: High gravity, fermentation support

23. European Sour Ale – Berliner Weisse

Protein: ~12%
FAN: ≥ 200 mg/L
DP: ≥ 110 °Lintner
SRM: 2–4
Beta-Glucan: <175 mg/L
Focus: Light malt, acid-friendly mash