

Style of Beer	EQ Examples	How long to Store/When To consume	How to Store	Serving Temp
Hops (Pale Ales, IPAs, DIPAs, TIPAs)	<ul style="list-style-type: none"> - Photon - Fractal - MC² - SOTL 	Consume ASAP	- Refrigerate Immediately ~ 38° F	Chill and Pour at 38° F and Allow to Warm.
Non-Adjunct Dark Beers Porters, Stouts, BA Porters, BA Stouts, Vanilla Stouts (exception)	<ul style="list-style-type: none"> - Mobius - General Relativity - BA Special Relativity 1 - Vanilla Gorilla 	Good for Several Years	- Cellar Temp of ~55° – 65° F	55° F
Adjunct Dark Beers Porters, Stouts, BA Porters, BA Stouts	<ul style="list-style-type: none"> - Moobius - LADS - Almond Pop 	Consume ASAP	- Refrigerate Immediately ~ 38° F	55° F
Farmhouse and Wild Ales (non BA and BA)	<ul style="list-style-type: none"> - TABA - BA Austin - Shared Space - BA Unlikely Foragers 	Up to Several Years	- Cellar Temp of ~55° – 65° F	Chill and Pour at 38° F Allow to Warm.
Fruited Farmhouse and Wild Ales (non BA and BA)	<ul style="list-style-type: none"> - TABA Guava - Passion Fruit - Here and Now - We asked Jeppe How Do Blabaerry Dragons Blow Out Candles 	Up to Several Years	- Cellar Temp of ~55° – 65° F Or Refrigerate to “Lock In” Flavor Profile	Chill and Pour at 38° F Allow to Warm.
Lagers	<ul style="list-style-type: none"> - Full Circle - South St. Pils - Henry St. Pils 	6 months +	- Refrigerate Immediately ~ 38° F	38° F Pilsner Triple Pour Technique.