

2016 WOTW STYLE GUIDELINES

Walk on the Wildside

Style Guidelines The Funk, the Barnyard, and the Puckery

2016 WOTW Committee:

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FLORIDA WEISS

Appearance: Color may take on a very wide range of colors, depending on the variety of fruit used. For fruits that exhibit distinctive colors, the color should be noticeable. Note that the color of fruit in the beer is often lighter than the flesh of the fruit itself and may take on slightly different shades. The head can take on some of the fruit color as well. Florida May be hazy or cloudy from yeast, chill haze, or from fruit additions. Color contribution from fruit can range from minimal to bright and vivid.

Aroma: Fruity-ester aroma may be evident and amplified from fruit. No diacetyl should be perceived. Hop aroma is not perceived. Malt sweetness is absent but sweetness from fruit can be low to moderate. Hop flavor is not perceived.

Flavor: Hop bitterness is none to very low. The unique combination of yeast and lactic acid bacteria fermentation yields a beer that is acidic and highly attenuated. Acidity may range from slightly tart and complimentary to lightly fruited versions to prominently sour in versions with prominent fruit additions. Fruity-ester flavors will be evident and may be complimented by the added fruit or dominated by fruit additions. No diacetyl should be perceived.

Mouthfeel: Body is very light to light. Carbonation is high. Brettanomyces characteristics or acetic acid should not be perceived.

Entries must be accompanied by a very brief description of the fruit(s) used or the beer will be at a distinct disadvantage during judging.

Original Gravity (°P)	1.027 – 1.038(6.8-9.5 °P)
Final Gravity (°P)	1.004 – 1.008(1.0-2.1 °P)
Alcohol by Weight (Volume)	2.0 – 3.5%(2.5%-4.5%)
Bitterness (IBU)	3 – 8
Color SRM (EBC)	10 – 16(4-8 EBC)

WBC 12. SPECIALTY BEER (SOURS ONLY)

Other sour ales, lagers, meads and ciders that have used wild yeast and/or souring bacteria. This is explicitly a catch-all category for any beer that does not fit into an existing style category. No beer is ever “out of style” in this category, unless it fits elsewhere.

Specialty Beers are very light to black depending on the underlying style. Clear or hazy beer is acceptable in appearance. Specialty Beers are brewed with unusual fermentable sugars, grains and/or starches other than or in addition to malted barley, which contribute to alcohol content. For example, maple syrup or potatoes are considered unusual. Rice, corn, or wheat are not considered unusual. The distinctive characters of these special ingredients should be evident in the aroma, flavor and/or overall balance of the beer, but not necessarily in overpowering quantities. Malt sweetness will vary dramatically depending on overall balance desired. Hop bitterness is very low to very high, and may be used for highlighting desired characters. Body is variable with style. Classifying these beers can be complex. Although nuts may contain some degree of fermentables, they typically express themselves in beer more via flavor and aroma rather than thru increased alcohol content, thus beers brewed with nuts would be appropriately characterized as Field Beer. Beers brewed with coconut should be entered as Field Beer. Beers brewed with honey would most appropriately be considered as a Honey Beer. Beer brewed with roots, seeds, flowers etc. and which exhibit herbal and/or spicy characters would be appropriately characterized as Herb and Spice Beer (for example a juniper berry beer in which juniper berry characters are expressed more as herbal or spice quality than as berry fruity character). While beers brewed with fruits or vegetables may derive fermentable carbohydrate from those sources, such beers which exhibit fruit or vegetable qualities would most appropriately be characterized as Fruit beer or Field

Beer. Spiced versions of beers made with unusual fermentables would be appropriately characterized as Experimental Beer. Beers brewed with unusual fermentables as well as fruit should be entered as Fruit Beer. To allow for accurate judging the brewer must list the special ingredient(s) used and the classic ale, lager or experimental style on which the entry is based. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°P)	1.030-1.140+ (7.6-32.1+ °P)
Final Gravity (°P)	1.006-1.030+ (1.5-7.5+ °P)
Alcohol by Weight (Volume)	2.0%-20+% (2.5%-25+%)
Bitterness (IBU)	1-100
Color SRM (EBC)	1-100 (2-200 EBC)

WBC 18C. SUBCATEGORY: WILD BEER

Wild Beers are any range of color. These beers may be clear or hazy due to yeast, chill haze or hop haze. Aromas may vary tremendously due to fermentation characters contributed by various known and unknown microorganisms. The overall balance should be complex and balanced. Hop aroma very low to high. Usually because of a high degree of attenuation in these beers, malt character is very low to low. If there are exceptions that are malty, the overall balance of complexity of other characters should be in harmony. Hop flavor very low to high. Hop bitterness is perceived at varying levels depending on the overall balance, but usually perceived as very low to low. Wild beers are "spontaneously" fermented with microorganisms that the brewer has introduced from the ambient air/environment in the vicinity of the brewery in which the beer is brewed. Wild beers may not be fermented with any cultured strains of yeast or bacteria. Wild beer may or may not be perceived as acidic. It may include a wildly variable spectrum of flavors and aromas derived from the wild microorganisms with which it was fermented. The overall balance of flavors, aromas, appearance and body is an important factor in assessing these beers. Body is very low to medium. Spontaneously fermented beers with fruit, spice or other ingredients would be appropriately entered as Wild Beer. For purposes of competition, entries which could be appropriately entered in an existing classic or traditional category such as Belgian-Style Lambic, Gueuze, Fruit Lambic, etc. should be entered in that category and not entered as a Wild Beer. To allow for accurate judging the brewer must provide additional information about the entry including the classic ale, lager or experimental base style of beer allowed to spontaneously ferment, information about the process used, and/or other ingredient(s) such as fruit, spices, etc. if any. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°P)	Varies with style
Final Gravity (°P)	Varies with style
Alcohol by Weight (Volume)	Varies with style
Bitterness (IBU)	Varies with style
Color SRM (EBC)	Varies with style

WBC 23A. AMERICAN-STYLE SOUR ALE

American Sour Ales are any range of color, and may take on the color of other ingredients. Chill haze, bacteria and yeast-induced haze are allowable at low to medium levels at any temperature. Moderate to intense yet balanced fruity-ester aromas are evident. In darker versions, roasted malt, caramel-like and chocolate-like aromas are subtly present. Diacetyl and DMS aromas should not be perceived. Hop aroma is evident over a full range from low to high. In darker versions, roasted malt, caramel-like and chocolate-like flavors are subtly present. Hop flavor is evident over a full range from low to high. Hop bitterness is evident over a full range from low to high. There is no Brettanomyces character in this style

of beer. The evolution of natural acidity develops balanced complexity. The acidity present is usually in the form of lactic, acetic and other organic acids naturally developed with acidified malt in the mash or in fermentation by the use of various microorganisms including certain bacteria and yeasts. Acidic character can be a complex balance of several types of acid and characteristics of age. Moderate to intense yet balanced fruity-ester flavors are evident. Residual flavors that come from liquids previously aged in a barrel such as bourbon or sherry should not be present. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin must not be present. Fruited versions will exhibit fruit flavors in harmonious balance with other characters. Diacetyl and DMS flavors should not be perceived. Body is evident over a wide range from low to high. For purposes of competition entries exhibiting wood-derived characters or characters of liquids previously aged in wood would more appropriately be entered in a Wood-Aged Sour Beer category. To allow for accurate judging the brewer must provide additional information including the classic style of base beer being elaborated upon, microbes, and/or any other ingredients or processes used. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°P)	Varies with style
Final Gravity (°P)	Varies with style
Alcohol by Weight (Volume)	Varies with style
Bitterness (IBU)	Varies with style
Color SRM (EBC)	Varies with style

WBC 23B. FRUITED AMERICAN-STYLE SOUR ALE

Fruited American Sour Ales are very light to black, and may take on color of added fruits or other ingredients. Chill haze, bacteria and yeast-induced haze are allowable at low to medium levels at any temperature. Fruited American-Style Sour Ale will exhibit fruit aromas and flavors in harmonious balance with other characters. Moderate to intense yet balanced fruity-ester aromas are evident. In darker versions, roasted malt, caramel-like and chocolate-like aromas are subtly present. Diacetyl and DMS aromas should not be perceived. Hop aroma evident over a full range from low to high. In darker versions, roasted malt, caramel-like and chocolate-like flavors are subtly present. Hop bitterness is evident over a full range from low to high. There is no *Brettanomyces* character in this style of beer. The evolution of natural acidity develops balanced complexity. The acidity present is usually in the form of lactic, acetic and other organic acids naturally developed with acidified malt in the mash or in fermentation by the use of various microorganisms including certain bacteria and yeasts. Acidic character can be a complex balance of several types of acid and characteristics of age. Moderate to intense yet balanced fruity-ester flavors are evident. Residual flavors that come from liquids previously aged in a barrel such as bourbon or sherry should not be present. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin must not be present. Diacetyl and DMS flavors should not be perceived. Body is evident over a full range from low to high. For purposes of this competition fruited entries exhibiting wood-derived characters or characters of liquids previously aged in wood would more appropriately be entered in a Fruited Wood-Aged Sour Beer category. To allow for accurate judging the brewer must provide additional information including the classic style of base beer being elaborated upon, fruit(s) used, microbes and/or any other ingredients or processes used. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°P)	Varies with style
Final Gravity (°P)	Varies with style

Alcohol by Weight (Volume)	Varies with style
Bitterness (IBU)	Varies with style
Color SRM (EBC)	Varies with style

WBC 24A. BRETT BEER

Brett Beers are any range of color and may take on the color of added fruits or other ingredients. Chill haze, bacteria and yeast-induced haze are allowable at low to medium levels at any temperature. Moderate to intense yet balanced fruity-ester aromas are evident. In darker versions, roasted malt, caramel-like and chocolate-like aromas are subtly present. Diacetyl and DMS aromas should not be perceived. Hop aroma is evident over a full range from low to high. In darker versions, roasted malt, caramel-like and chocolate-like flavors are subtly present. Fruited versions will exhibit fruit flavors in harmonious balance with other characters. Hop flavor is evident over a full range from low to high. Hop bitterness is evident over a full range from low to high. The evolution of natural acidity develops balanced complexity. Horsey, goaty, leathery, phenolic and light to moderate and/or fruity acidic character evolved from *Brettanomyces* organisms may be evident, not dominant and in balance with other character. Cultured yeast strains may be used in the fermentation. Beers in this style should not use bacteria or exhibit bacteria-derived characters. Moderate to intense yet balanced fruity-ester flavors are evident. Diacetyl and DMS flavors should not be perceived. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin must not be present. Residual flavors that come from liquids previously aged in a barrel such as bourbon or sherry should not be present. Body is evident over a full range from low to high. For purposes of competition entries exhibiting wood-derived characters or characters of liquids previously aged in wood would more appropriately be entered in a Wood-Aged Beer category. Wood- and barrel-aged sour ales should not be entered here and are classified elsewhere. To allow for accurate judging the brewer must provide information listing a classic or other style of base beer being elaborated upon, fruit or other special ingredients if present, and/or special processes used. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°P)	Varies with style
Final Gravity (°P)	Varies with style
Alcohol by Weight (Volume)	Varies with style
Bitterness (IBU)	Varies with style
Color SRM (EBC)	Varies with style

WBC 24B. MIXED CULTURE BRETT BEER

Mixed Culture Brett Beers are any range of color and may take on the color of added fruits or other ingredients. Chill haze, bacteria and yeast-induced haze are allowable at low to medium levels at any temperature. Moderate to intense yet balanced fruity-ester aromas are evident. In darker versions, roasted malt, caramel-like and chocolate-like aromas are subtly present. Diacetyl and DMS aromas should not be perceived. Hop aroma evident over a full range from low to high. In darker versions, roasted malt, caramel-like and chocolate-like flavors are subtly present. Fruited versions will exhibit fruit flavors in harmonious balance with other characters. Hop flavor is evident over a full range from low to high. Hop bitterness is evident over a full range from low to high. The evolution of natural acidity develops balanced complexity. Horsey, goaty, leathery, phenolic and light to moderate and/or fruity acidic character evolved from *Brettanomyces* organisms may be evident, not dominant and in balance with other character. Cultured yeast may be used in the fermentation. Bacteria should be used and in evidence in this 18 style of beer. Acidity will be

contributed by bacteria, but may or may not dominate. Moderate to intense yet balanced fruity-ester flavors are evident. Diacetyl and DMS flavors should not be perceived. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin must not be present. Residual flavors that come from liquids previously aged in a barrel such as bourbon or sherry should not be present. Body is evident over a full range from low to high. For purposes of competition entries exhibiting wood-derived characters or characters of liquids previously aged in wood would more appropriately be entered in a Wood-Aged Beer category. Wood- and barrel-aged sour ales should not be entered here and are classified elsewhere. To allow for accurate judging the brewer must provide information listing a classic or other style of base beer being elaborated upon, microbes or cultures used, fruit or other special ingredients used if present, and/or special processes used. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°P)	Varies with style
Final Gravity (°P)	Varies with style
Alcohol by Weight (Volume)	Varies with style
Bitterness (IBU)	Varies with style
Color SRM (EBC)	Varies with style

WBC 28A. WOOD- AND BARREL-AGED SOUR BEER

Wood-Aged Sours are very light to black. Fruit and herb/spice versions may take on the hue, flavors and aromas of added ingredients. Any lager, ale or hybrid beers, either in a traditional style or unique experimental beers, can be aged for a period of time in a wooden barrel or in contact with wood, and, develop bacterial induced natural acidity. These beers are aged with the intention of introducing the micro flora present in the wood. Sometimes wood aging is intended to impart the particularly unique character of the wood and/or what has previously been in the barrel; but, wood aged is not necessarily synonymous with imparting wood-flavors. New wood character can be characterized as a complex blend of vanillin and/or other unique wood character. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. These wood-derived flavors, if present in this style, can be very low in character and barely perceived or evident or assertive as wood-derived flavors. Any degree of wood-derived flavors should be in balance with other beer character. Usually bacteria and “wild” yeasts fermentation contributes complex esters and results in dry to very dry beers. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of acidity, complex esters, and new beer with wood and/or barrel flavors. Wood-Aged Sour Beers may or may not have *Brettanomyces* character. Body is variable with style. To allow for accurate judging the brewer must provide additional information about the entry including primarily the classic ale, lager or experimental beer style being aged in wood, type of wood used (new or old, oak or other wood type), previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/other), fruit(s) or spice(s) used if any, microbes, etc. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°P)	Varies with style
Final Gravity (°P)	Varies with style
Alcohol by Weight (Volume)	Varies with style
Bitterness (IBU)	Varies with style
Color SRM (EBC)	Varies with style

WBC 28B. FRUITED WOOD- AND BARREL-AGED SOUR BEER

Fruited Wood-Aged Sour Beers are very light to black, and may take on color of added fruits or other ingredients. Fruited Wood-Aged Sour Beers will exhibit fruit aromas and flavors in harmonious balance with other characters. Any lager, ale or hybrid beers, either in a traditional style or unique experimental beers, can be aged for a period of time in a wooden barrel or in contact with wood, and, develop bacterial induced natural acidity. These beers are aged with the intention of introducing the micro flora present in the wood. Sometimes wood aging is intended to impart the particularly unique character of the wood and/or what has previously been in the barrel; but, wood aged is not necessarily synonymous with imparting wood-flavors. New wood character can be characterized as a complex blend of vanillin and/or other unique wood character. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. These wood-derived flavors, if present in this style, can be very low in character and barely perceived or evident or assertive as wood-derived flavors. Any degree of wood-derived flavors should be in balance with other beer character. Usually bacteria and “wild” yeasts fermentation contributes complex esters and results in dry to very dry beers. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of acidity, complex esters, and new beer with fruit and wood and/or barrel flavors. Fruited Wood-Aged Sour Beers may or may not have *Brettanomyces* character. Body is variable with style. To allow for accurate judging the brewer must provide additional information about entries in this category including primarily the classic ale, lager or experimental base beer style being aged in wood and the fruit(s) used, as well as the type of wood used (new or old, oak or other wood type), type(s) of microbial contribution, previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/ other) and achieved character. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°P)	Varies with style
Final Gravity (°P)	Varies with style
Alcohol by Weight (Volume)	Varies with style
Bitterness (IBU)	Varies with style
Color SRM (EBC)	Varies with style

WBC 51A. GERMAN-STYLE SOUR ALE BERLINER-STYLE WEISSE

Berliner Weisses are straw to pale, the lightest of all the German wheat beers. Appearance may be hazy or cloudy from yeast or chill haze. Fruity-ester aroma will be evident at low to medium levels. No diacetyl should be perceived. Hop aroma is not perceived. Malt sweetness is absent. Hop flavor is not perceived. Hop bitterness is not existent to very low. The unique combination of yeast and lactic acid bacteria fermentation yields a beer that is acidic and highly attenuated. Fruity-ester flavors will be evident at low to medium levels. No *Brettanomyces* character or diacetyl should be perceived. Berliners are sometimes served with sweet fruit or herbal syrups. Body is very low. Carbonation is high. For the purposes of this competition, both unfruited as well as fruited or flavored versions of the style would be appropriately entered in this subcategory. For unfruited or unflavored versions, brewer may choose to provide no information, or may choose to indicate that no fruit or flavor has been added. *To allow for accurate judging, brewers entering fruited or flavored entries must list the fruit(s) or other flavor(s) used; such entries not accompanied by this information will be at a disadvantage during judging.*

Original Gravity (°P)	1.028-1.032 (7.1-8.0 °P)
Final Gravity (°P)	1.004-1.006 (1.0-1.5 °P)
Alcohol by Weight (Volume)	2.2%-2.7% (2.8%-3.4%)

Bitterness (IBU)	3-6
Color SRM (EBC)	2-4 (4-8 EBC)

WBC 51B.GERMAN STYLE SOUR: LEIPZIG-STYLE GOSE

Leipzig Goses are straw to medium amber. Appearance is cloudy/hazy with yeast character, may have evidence of continued fermentation activity. Lemony or other citrus-like aromas are often present. Some versions may have the spicy aroma character of added coriander at low to medium levels. Horsey, leathery or earthy aromas contributed by *Brettanomyces* yeasts may be evident but have a very low profile, as this beer is not excessively aged. Hop aroma is not perceived. Malt sweetness is not perceived to very low. They typically contain malted barley and unmalted wheat, and may contain oats. Hop flavor is not perceived. Hop bitterness is not perceived. Lemony or other citrus-like flavors are often present. Some versions may have the spicy flavor character of added coriander on the palate at low to medium levels. Salt (table salt) character is also traditional in low amounts. Horsey, leathery or earthy flavors contributed by *Brettanomyces* yeasts may be evident but have a very low profile, as this beer is not excessively aged. Body is low to medium-low. Traditional examples of Gose were spontaneously fermented, similarly to Belgian-style Gueuze/Lambic beers; entries in this subcategory should therefore exhibit complexity of acidic, flavor and aroma contributed by introduction of wild yeast and bacteria into the fermentation. A primary difference between Belgian Gueuze and German Gose is that Gose is served at a much younger age. Low to medium lactic acid character is evident in all examples as sharp, refreshing sourness. Gose is typically enjoyed fresh and carbonated. Overall complexity of flavors and aromas sought while maintaining a balance between acidity, yeast-enhanced spice and refreshment is ideal. *To allow for accurate judging brewer must provide supplemental information such as grains, spices, salt or coriander if used and/or information about the brewing process. Beer entries not accompanied by this information will be at a disadvantage during judging.*

Original Gravity (°P)	1.036-1.056 (9.0-13.8 °P)
Final Gravity (°P)	1.008-1.012 (2.1-3.1 °P)
Alcohol by Weight (Volume)	3.5%-4.3% (4.4%-5.4%)
Bitterness (IBU)	10-15
Color SRM (EBC)	3-9 (6-18 EBC)

WBC 51C.GERMAN STYLE SOUR: CONTEMPORARY GOSE

Contemporary Goses are straw to medium amber, or, may take on the hue of added fruits or other ingredients if present. Appearance is cloudy/hazy with yeast character, and may have evidence of continued fermentation activity. A wide variety of herbal, spice, floral or fruity aromas other than found in traditional Leipzig-Style Gose are present, in harmony with other aromas. Horsey, leathery or earthy aromas contributed by *Brettanomyces* yeasts may be evident but have a very low profile, as this beer is not excessively aged. Hop aroma is not perceived. Malt sweetness is not perceived to very low. They typically contain malted barley and unmalted wheat, with some traditional varieties containing oats. Hop flavor is not perceived. Hop bitterness is not perceived. A wide variety of herbal, spice, floral or fruity flavors other than found in traditional Leipzig-Style Gose, are present in harmony with the overall flavor profile. Salt (table salt) character and coriander are traditional in low amounts, but may vary from absent to present in Contemporary Gose. Horsey, leathery or earthy flavors contributed by *Brettanomyces* yeasts may be evident but have a very low profile, as this beer is not excessively aged. Contemporary Gose may be fermented with pure beer yeast

strains, or with yeast mixed with bacteria. Body is low to medium-low. Contemporary Gose differs from Traditional Gose by the addition of fruits, spices, grains and other non-traditional ingredients. Contemporary Gose may be spontaneously fermented, similarly to Belgian-style gueuze/lambic beers, such entries should exhibit complexity of acidic, flavor and aroma contributed by introduction of wild yeast and bacteria into the fermentation. Low to medium lactic acid character is evident in all examples as sharp, refreshing sourness. A primary difference between Belgian Gueuze and Gose is that Gose is served at a much younger age. Gose is typically enjoyed fresh and carbonated. Overall complexity of flavors and aromas sought while maintaining a balance between acidity, yeast-enhanced spice and refreshment is ideal. *To allow for accurate judging brewer must provide supplemental information such as grains, spices, fruits or any other flavors used and/or information about the brewing process. Beer entries not accompanied by this information will be at a disadvantage during judging.*

Original Gravity (°P)	1.036-1.056 (9.0-13.8 °P)
Final Gravity (°P)	1.008-1.012 (2.1-3.1 °P)
Alcohol by Weight (Volume)	3.5%-4.3% (4.4%-5.4%)
Bitterness (IBU)	10-15
Color SRM (EBC)	3-9 (6-18 EBC)

WBC 59A. BELGIAN-STYLE SOUR ALE: BELGIAN-STYLE LAMBIC

Belgian Lambics are gold to medium-amber. Cloudiness is acceptable. Characteristic horsey, goaty, leathery and phenolic aromas evolved from *Brettanomyces* yeast are often present at moderate levels. High to very high fruity-ester aromas are present. Hop aroma is not perceived to very low, and can include cheesy or floral lavender-like character. Hop character is achieved by using stale and aged hops at low rates. Lambics are brewed with unmalted wheat and malted barley. Sweet malt characters are not perceived. Hop flavor is not perceived to very low. Hop bitterness is very low. Traditionally Lambics are unblended, naturally and spontaneously fermented, with high to very high levels of fruity esters, bacterial and yeast derived sourness, that sometimes but not necessarily includes acetic flavors. Characteristic horsey, goaty, leathery and phenolic flavors evolved from *Brettanomyces* yeast are often present at moderate levels. Some modern versions are fermented with the addition of cultured yeast and bacteria. Carbonation can range from very low to high. Vanillin and other wood-derived flavors should not be evident. Body is very low with dry mouthfeel. Lambics originating in the Brussels area are often simply called lambic. Versions of this beer style made outside of the Brussels area of Belgium cannot be called true lambics. These versions are said to be "Belgian-Style Lambic" and may be made to resemble many of the beers of true origin. Historically, traditional lambic is dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar or artificial sweeteners. Sweet versions may be created through addition of sugars or artificial sweeteners.

Original Gravity (°P)	1.047-1.056 (11.7-13.8 °P)
Final Gravity (°P)	1.000-1.010 (0.0-2.6 °P)
Alcohol by Weight (Volume)	5.0%-6.5% (6.3%-8.2%)
Bitterness (IBU)	9-23
Color SRM (EBC)	6-13 (12-26 EBC)

WBC 59B. BELGIAN-STYLE SOUR ALE: BELGIAN-STYLE GUEUZE LAMBIC

Belgian Gueuze Lambics are gold to medium-amber. Cloudiness is acceptable, as Gueuze is always refermented in the bottle. Gueuze is characterized by intense fruity-estery, sour, and acidic aromas. Diacetyl aroma should be absent. Characteristic horsey,

goaty, leathery and phenolic aromas evolved from *Brettanomyces* yeast are often present at moderate levels. Hop aroma is not perceived to very low, and can include cheesy or floral lavender-like character. Gueuze is brewed with unmalted wheat, malted barley, and stale, aged hops. Sweet malt characters are not perceived. Hop flavor is not perceived. Hop bitterness is very low. Old lambic is blended with newly fermenting young lambic to create this special style of lambic. These unflavored blended and secondary fermented lambic beers may be very dry or mildly sweet and are characterized by intense fruity-estery, sour, and acidic flavors. Diacetyl should be absent. Characteristic horsey, goaty, leathery and phenolic flavors evolved from *Brettanomyces* yeast are often present at moderate levels. Vanillin and other wood-derived flavors should not be evident. Body is very low with dry mouthfeel. Gueuze Lambics whose origin is the Brussels area are often simply called gueuze lambic. Versions of this beer style made outside of the Brussels area of Belgium are said to be "Belgian-Style Gueuze Lambics." The Belgian-style versions are made to resemble many of the beers of true origin. Historically, traditional gueuze lambics are dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar or artificial sweeteners. Some modern versions may have a degree of sweetness, contributed by sugars or artificial sweeteners. See also Belgian-Style Lambic for additional background information.

Original Gravity (°P)	1.044-1.056 (11.0-13.8 °P)
Final Gravity (°P)	1.000-1.010 (0.0-2.6 °P)
Alcohol by Weight (Volume)	5.5%-7.0% (7.0%-8.9%)
Bitterness (IBU)	11-23
Color SRM (EBC)	6-13 (12-26 EBC)

WBC 59C. BELGIAN-STYLE SOUR ALE: BELGIAN-STYLE FRUIT LAMBIC

Belgian Fruit Lambics are hued with color reflecting the choice of fruit. Cloudiness is acceptable. These beers, also known by the names framboise, kriek, peche, cassis, etc., are characterized by fruit aromas. Characteristic horsey, goaty, leathery and phenolic aromas evolved from *Brettanomyces* yeast are often present at moderate levels. Hop aroma is not perceived. Malt sweetness is absent, but sweetness of fruit may be low to high. Hop flavor is not perceived. Hop bitterness is very low. Fruit lambics are characterized by fruit flavors. Sourness is an important part of the flavor profile, though sweetness may compromise the intensity. These flavored lambic beers may be very dry or mildly sweet. Characteristic horsey, goaty, leathery and phenolic flavors evolved from *Brettanomyces* yeast are often present at moderate levels. Vanillin and other woody flavors should not be evident. Body is dry to full. Fruit Lambics whose origin is the Brussels area are often simply called fruit lambic. Versions of this beer style made outside of the Brussels area of Belgium are said to be "Belgian-Style Fruit Lambics." The Belgian-style versions are made to resemble many of the beers of true origin. Historically, traditional lambics are dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar, fruit or artificial sweeteners. Some versions often have a degree of sweetness, contributed by fruit sugars, other sugars or artificial sweeteners. See also Belgian-Style Lambic for additional background information. *To allow for accurate judging the brewer must list the fruit(s) used in the beer. Beer entries not accompanied by this information will be at a disadvantage during judging.*

Original Gravity (°P)	1.040-1.072 (10.0-17.5 °P)
Final Gravity (°P)	1.008-1.016 (2.1-4.1 °P)
Alcohol by Weight (Volume)	4.5%-7.0% (5.7%-8.9%)
Bitterness (IBU)	15-21
Color SRM (EBC)	Color takes on hue of fruit

WBC 59D. BELGIAN-STYLE SOUR ALE: OTHER BELGIAN-STYLE SOUR ALE

Other Belgian Sours are a wide range of color and appearance. Recognizing the uniqueness, variety and traditions of beers based on Belgian-style sour ale, beers entered in this subcategory do not fit other existing competition style guidelines. Entries in this subcategory will most closely approximate, but might deviate from, Lambic, Fruit Lambic, Gueuze or Oud Bruin subcategories, and do not fit any of the other non-Belgian-Style sour beer categories in this competition. For example, entries that exhibit distinct characters resulting from wood-aging might be more appropriately considered as Wood- and Barrel-Aged Sour Beers. Entries that represent significant departures from any of the other Belgian-Style Lambic or Sour Ale subcategories might be more appropriately considered as American-Style Sour Ales. *To allow for accurate judging the brewer must provide additional information about the entry, including the historical or regional tradition of the style, the brewer's interpretation of the style, and/or special ingredients or processes that make the entry unique. Beer entries not accompanied by this information will be at a disadvantage during judging.*

Original Gravity (°P)	Varies with style
Final Gravity (°P)	Varies with style
Alcohol by Weight (Volume)	Varies with style
Bitterness (IBU)	Varies with style
Color SRM (EBC)	Varies with style

WBC 60. BELGIAN-STYLE FLANDERS OUD BRUIN OR OUD RED ALE

Belgian Flanders Oud Bruin or Reds are copper to very dark. SRM/EBC color values can be misleading because the red spectrum of color is not accurately assessed using these procedures. Chill haze is acceptable at low serving temperatures. Some versions may be more highly carbonated and, when bottle conditioned, may appear cloudy when served. Roasted malt aromas including a cocoa-like character are acceptable at low levels. *Brettanomyces* produced aromas may be completely absent or very low. Fruity-ester aroma which is often cherry-like is apparent. Hop aroma is not perceived. Roasted malt flavors including a cocoa-like character are acceptable at low levels. A very low degree of malt sweetness may be present and in balance with the acidity produced by *Lactobacillus* activity. Hop flavor is not perceived. Hop bitterness is perceived to be very low to medium-low, though acidity and wood aging (if used) may mask higher bitterness unit levels. Overall balance is characterized by slight to strong lactic sourness, and with "Reds" sometimes a balanced degree of acetic acid. *Brettanomyces* produced flavors may be absent or very low. Fruity-ester flavor which is often cherry-like is apparent. Body is described as a refreshing mouthfeel. Oak-like or woody characters may be pleasantly integrated into overall palate. Residual wine or distilled spirits flavors associated with used barrels should not be evident. Bottle conditioned versions are often blended old with new before packaging in order to create the brewer's intended balance of characters.

Original Gravity (°P)	1.044-1.056 (11.0-13.8 °P)
Final Gravity (°P)	1.008-1.016 (2.1-4.1 °P)
Alcohol by Weight (Volume)	3.8%-5.2% (4.8%-6.6%)
Bitterness (IBU)	5-18
Color SRM (EBC)	12-25 (24-50 EBC)