

2018

WOTW STYLE GUIDELINES

**COMPETITION STYLE LIST, DESCRIPTIONS AND
SPECIFICATIONS**

Walk on the Wildside

The Funk, the Barnyard, and the Puckery

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Welcome to the funk, the barnyard, and pucker. The style guidelines for the 2018 WOTW beer competition have been expanded to include a few more categories and additional freedom to allow entry of as many types of beers which exhibit Brettanomyces/wild yeast and bacterial acidity characteristics as possible.

All the categories and substyles used are borrowed from the World Beer Cup® Style Guidelines. The exception is the Florida-Style Weisse guidelines which Special Hoperations wrote in conjunction with Jonathan Wakefield. We thank Jonathan for his efforts. A few of the newly added styles for 2018 are modified from their original format. These styles include 19 Experimental, 21A Adambier, 27 Wood- and Barrel-Aged Beer, 28 Wood- and Barrel-Aged Strong Beer, 29 Wood- and Barrel-Aged Strong Stout, 60 Classic Saison, 61 Specialty Saison and 62A French-Style Biere deGarde. Each of these mentioned styles **must** exhibit the Brettanomyces characteristics that the WBC states may be present. In the case of the experimental category, the beer entered here must exhibit a Brettanomyces/wild yeast and/or bacterial characteristics and not fit into any of the other styles. One example would be a spiced beer with unusual fermentables which also exhibits Brettanomyces/wild yeast and/or bacterial characteristics. A sour IPA would be an American Sour, not an experimental. A fruited sour IPA would be a fruited American style sour, not an experimental. Since coffee, field, spice and other styles are not included, each of these beers should be entered into the experimental category. For example, a cinnamon lambic would be category 19A and the brewer should include notes as to the addition of cinnamon.

We recognize that there are beers which will not fit into one of these categories but we have done our best to include all possible beers. Read the guidelines closely and if you have questions, please ask the competition team. When entering your beers into Reggie, please include any/all descriptions about the beer which may assist the judges in evaluating the beer.

Thank you from Special Hoperations and the Walk on the Wildside Team. We appreciate your participation in the competition and always welcome productive feedback. We are also open to suggestions for additional categories or alternative style guidelines and are working with a group to achieve that goal.

5. Belgian-Style Fruit Beer

Color: Can range from pale to dark depending on underlying Belgian style, and is often influenced by the color of added fruit

Clarity: Clear to hazy beer is acceptable

Perceived Malt Aroma & Flavor: Can vary from not perceived to medium-high

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Varies with underlying Belgian style

Fermentation Characteristics: Acidic bacterial fermentation attributes may be evident. If present, it contributes to acidity and enhances fruity balance.

Body: Varies with style

Additional notes: Fruit aromas, ranging from subtle to intense, should be evident and should not be overpowered by hop aromas. Belgian-Style Fruit Beers are fermented with traditional Belgian yeast, (Wit, Abbey, Farmhouse, etc.). Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut would be categorized as Field Beers. Fruit or fruit extracts, used as adjuncts in either the mash, kettle, primary or secondary fermentation, provide harmonious fruit character ranging from subtle to intense. Classifying these beers can be complex. Fruited Belgian-style beers which exhibit *Brettanomyces* may be categorized in this style, when no other category exists for such beers.

However, a fruited Saison exhibiting Brett character would be categorized as a Specialty Saison. A fruited version of a Brett Beer is categorized as Fruited Brett Beer when such a Brett-containing beer is not based on an existing underlying Belgian beer style. A Lambic- Style fruit beer would be categorized as a Belgian- Style Fruit Lambic. Fruited Belgian-style beers brewed with additional adjuncts could fall in this category or perhaps as Experimental Beers. Fruit beers fermented with German, British or American ale or lager yeast would be categorized as American-Style Fruit Beers or as Fruit Wheat Beers.

To allow for accurate judging the brewer must list the fruit(s) used, as well as a classic Belgian style of base beer and any other ingredients or processes used. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)
• **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.6 °Plato) • **Alcohol by Weight (Volume)** 2.0%-9.5% (2.5%-12.0%) • **Hop Bitterness (IBU)** 5-70 • **Color SRM (EBC)** 5-50 (10-100 EBC)

19. Experimental Beer

A. Subcategory: Experimental Beer

Color: Varies with underlying style **Clarity:**

Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Experimental beers are any beers that are primarily grain-based and employ unique and unusual techniques and/or ingredients. A minimum of 51% of the fermentable carbohydrates must be derived from malted grains. The overall uniqueness and creativity of the process and/or ingredients should be considered when evaluating these beers. By definition, beers which represent a combination of two or more existing categories and exhibit distinctive characteristics of each of those categories would also be categorized as Experimental Beers.

Body: Varies with underlying style

Additional notes: Uniqueness is the primary consideration when evaluating this category. Within the framework of these guidelines, field, fruit, chocolate, coffee, spice, specialty, wood-aged or other beers that fit within another category should not be categorized as experimental beers.

To allow for accurate judging the brewer must identify the classic style(s), experimental style(s), process(es) and/or ingredients used to make the beer unique. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

C. Subcategory: Wild Beer

Color: Any color is acceptable. Versions made with fruits or other flavorings may take on corresponding hues.

Clarity: Clear or hazy due to yeast, chill haze or hop haze.

Perceived Malt Aroma & Flavor: Generally, these beers are highly-attenuated resulting in very low to low malt character. Maltier versions should display good overall balance with other flavor components. **Perceived Hop Aroma & Flavor:** Very low to high **Perceived Bitterness:** Very low to low **Fermentation Characteristics:** Aromas may vary significantly due to fermentation attributes contributed by various known and unknown microorganisms. The overall balance should be complex and balanced. 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 Beers may or may not be perceived as acidic. They may include a highly- variable spectrum of flavors and aromas derived from the wild microorganisms with which they are fermented. The overall balance of flavors, aromas, appearance and body are important factors in assessing these beers.

Body: Very low to medium

Additional notes: Spontaneously fermented beers with fruit, spice or other ingredients should be categorized as Wild Beers. Within the framework of these guidelines, beers which could be classified in other classic or traditional categories such as Belgian-Style Lambic, Gueuze, Fruit Lambic, etc., should be classified in those categories rather than as Wild Beers.

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 (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

21. Historical Beer

D. Subcategory: Adambier

Color: Light brown to very dark

Clarity: Beer color may be too dark to perceive. When clarity is perceivable, chill haze is absent.

Perceived Malt Aroma & Flavor: Toast and caramel malt aroma and flavor may be evident. Astringency from highly roasted malt should not be present.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is low. Traditional and non-hybrid varieties of European hops are traditionally used.

Perceived Bitterness: Low to medium

Fermentation Characteristics: A cool ale fermentation is typically used. Extensive aging and acidification of this beer can mask malt and hop character to varying degrees. Aging in barrels may contribute some level of *Brettanomyces* and lactic character.

Body: Medium to full

Additional notes: The style originated in Dortmund and is a strong, dark, hoppy ale which may or may not be sour. It may also be extensively aged in wooden barrels. Traditional versions may have a low or medium-low degree of smokiness. Adambier may or may not use wheat in its formulation. Smoke character may be absent in contemporary versions. Fruited versions of this style would be categorized as Fruited Wood- and Barrel-Aged Sour Beers.

Original Gravity (°Plato) 1.070-1.090 (17.1-21.6 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.020 (2.6-5.1 °Plato) • **Alcohol by Weight (Volume)** 7.1%-8.7% (9.0%-11.0%) • **Hop Bitterness (IBU)** 30-50 • **Color SRM (EBC)** 15-35 (30-70 EBC)

24. American-Style Sour Ale

A. Subcategory: American-Style Sour Ale

Color: Pale to black depending on underlying beer style.

Clarity: Chill haze, bacteria and yeast-induced haze is acceptable at any temperature.

Perceived Malt Aroma & Flavor: Low. In darker versions, roasted malt, caramel and chocolate aromas and flavors should be present at low levels.

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Low to high

Fermentation Characteristics: Moderate to intense, yet balanced, fruity-estery aromas and flavors are evident. Diacetyl, DMS and *Brettanomyces* should not be perceived in aroma or flavor. The evolution of natural acidity develops a 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 attributes of age. Moderate to intense, yet balanced, fruity-estery flavors should be evident. There should be no residual flavors from liquids previously aged in a barrel such as bourbon or sherry. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin should not be present.

Body: Low to high

Additional notes: Such beers exhibiting wood-derived characters or characters of liquids previously aged in wood are characterized as Wood-Aged Sour Beer.

For purposes of this competition, entries containing fruit(s) are categorized as Fruited American-style sour ales. To allow for accurate judging the brewer must provide additional information including the classic or experimental style of base beer being made sour, 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 (°Plato)** Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style •

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

B. Subcategory: Fruited American-Style Sour Ale

Color: Pale to black depending on underlying beer style. These beers may take on the color of added

fruit(s)

Clarity: Chill haze, bacteria and yeast-induced haze is acceptable at any temperature.

Perceived Malt Aroma & Flavor: Low. In darker versions, roasted malt, caramel and chocolate aromas and flavors should be present at low levels.

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Low to high

Fermentation Characteristics: Fruited versions will exhibit fruitiness in harmony with malt, hop, acidity and other characteristics of fermentation. Moderate to intense, yet balanced, fruity-estery aromas and flavors are evident. Diacetyl, DMS and *Brettanomyces* should not be perceived in aroma or flavor. The evolution of natural acidity develops a 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 attributes of age. Moderate to intense, yet balanced, fruity-estery flavors should be evident. There should be no residual flavors from liquids previously aged in a barrel such as bourbon or sherry. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin should not be present.

Body: Low to high

Additional notes: For purposes of this competition fruited entries exhibiting wood-derived characters or characters of liquids previously aged in wood would be more appropriately entered in a Fruited Wood-Aged Sour Beer category.

To allow for accurate judging the brewer must provide additional information including the classic or experimental style of base beer being made sour, 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 (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style •

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

25. Brett Beer

Color: Any color is acceptable. Beer color may be influenced by the color of added fruits or other ingredients.

Clarity: Chill haze and/or haze from yeast is allowable at low to medium levels at any temperature
Perceived Malt Aroma & Flavor: In darker versions, roasted malt, caramel and chocolate aromas and flavors are present at low levels.

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Low to high

Fermentation Characteristics: Acidity resulting from *Brettanomyces* fermentation results in a complex flavor profile. *Brettanomyces* character, at low to high levels, should be present and expressed as horsey, goaty, leathery, phenolic, fruity and/or acidic aromas and flavors. *Brettanomyces* character may or may not be dominant. Acidity from *Brettanomyces* should be low to medium-low.

Cultured yeast strains may be used in the fermentation. Beers fermented with *Brettanomyces* that do not display *Brettanomyces* character would be classified in another style category. Beers in this style should not incorporate bacteria or exhibit a bacteria-derived flavor profile.

Moderate to intense fruity-estery aromas and flavors should be evident. Diacetyl and DMS should not be perceived.

Body: Low to high

Additional notes: Fruited versions will exhibit fruit flavors in balance with other elements. Wood vessels may be used for fermentation and aging, but wood-derived flavors and aromas such as vanillin should not be present. Residual flavors and aromas originating from liquids previously aged in a barrel (bourbon, sherry, etc.) should not be present. Versions exhibiting attributes derived from wood or liquids previously aged in wood would be classified in other Wood-Aged Beer categories. Wood- and barrel-aged sour ales would be classified in other style categories.

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 (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style •

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

Varies with style

26. Mixed-Culture Brett Beer

Color: Any color is acceptable. Beer color may be influenced by the color of added fruits or other ingredients.

Clarity: Chill haze, bacteria and yeast-induced haze is allowable at low to medium levels at any temperature.

Perceived Malt Aroma & Flavor: In darker versions, roasted malt, caramel and chocolate aromas and flavors are present at low levels.

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Low to high

Fermentation Characteristics: Moderate to intense fruity-estery aromas and flavors are evident. Acidity resulting from fermentation with *Brettanomyces* and/or bacteria results in a complex flavor profile. *Brettanomyces* character should be present and expressed as horsey, goaty, leathery, phenolic, fruity and/or acidic aromas and flavors. Cultured yeast may be used in the fermentation. Bacteria should be incorporated and in evidence. Bacteria will contribute acidity which may or may not dominate the flavor profile. Diacetyl and DMS should not be perceived.

Body: Low to high

Additional notes: Fruited versions will exhibit fruit flavors in balance with other elements. Wood vessels may be used for fermentation and aging, but wood-derived aromas and flavors such as vanillin should not be present. Versions exhibiting attributes derived from wood or liquids previously aged in wood would be classified in other Wood-Aged Beer categories. Wood- and barrel-aged sour ales would be classified in other style categories.

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 (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

27. Wood- and Barrel-Aged Beer*

A. Subcategory: Wood- and Barrel-Aged Pale to Amber Beer

Color: Pale to Amber. Within the framework of these guidelines these beers are less than 18 SRM or 36 EBC. **Clarity:** Varies with underlying style **Perceived Malt Aroma & Flavor:** Varies with underlying style **Perceived Hop Aroma & Flavor:** Varies with underlying style **Perceived Bitterness:** Varies with underlying style **Fermentation Characteristics:** Typical of underlying style of beer being aged. Within the framework of these guidelines, these beers contain alcohol less than 6.3% abv or 5.0% abw when consumed.

Body: Varies with underlying style

Additional notes: Within the framework of these guidelines these beers meet the criteria for color and alcohol content shown above. Darker (>18 SRM or >36EBC) beers, or stronger (>5% abw or >6.3% abv) beers of any color would be categorized in other wood-aged beer styles. These are any traditional or experimental style of lager, ale or hybrid beer aged in

either a wooden barrel or in contact with wood. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. These beers **must** have *Brettanomyces* character. Sour wood-aged beers would be categorized elsewhere. Fruited or

spiced wood-aged beers which meet the criteria for color and alcohol content and which exhibit attributes of wood-aging would be appropriately categorized here and may take on the color, flavors and aromas of added fruits or spices.

To allow for accurate judging the brewer must provide additional information about the entry including 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, etc. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** 3.0%-5.0% (3.8%-6.3%) • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** 4-18 (8-36 EBC)

B. Subcategory: Wood- and Barrel-Aged Dark Beer

Color: Dark Copper to Black. Within the framework of these guidelines, these beers are greater than 18 SRM or 36 EBC.

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of beer being aged. Within the framework of these guidelines, these beers contain alcohol less than 5.0% abw or 6.3% abv when consumed.

Body: Varies with underlying style

Additional notes: Within the framework of these guidelines, these beers meet the criteria for color and alcohol content shown above. Stronger (>5% abw or >6.3% abv) versions of dark wood-aged beers would be categorized in other wood-aged beer styles. These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily

impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel

results from the marriage of new beer with attributes imparted by the wood or barrel. These beers **must** have *Brettanomyces* character. Sour wood-aged beers would be categorized elsewhere. Fruited or spiced wood-aged beers which meet the criteria for color and alcohol content and which exhibit attributes of wood-aging would be categorized here and may take on the color, flavors and aromas of added fruits or spices.

To allow for accurate judging the brewer must provide additional information about the entry including 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, etc. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** 3.0%-5.0% (3.8%-6.3%) • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** >18 (>36 EBC)

28. Wood- and Barrel-Aged Strong Beer*

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of beer being aged. Within the framework of these guidelines, these beers contain alcohol greater than 5.0% abw or 6.3% abv when consumed. Alcohol may be evident in stronger versions, in harmony with other flavor and aroma attributes, and not harsh.

Body: Varies with underlying style

Additional notes: Within the framework of these guidelines, these beers meet the criteria for color and

alcohol content shown above. Lower alcohol (<5% abw or <6.3% abv) wood-aged beers would be categorized as other wood-aged beer styles. These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel

results from the marriage of new beer with attributes imparted by the wood or barrel. These **must** have *Brettanomyces* character. Sour wood-aged beers would be categorized elsewhere. Fruited or spiced wood-aged beers which meet the criteria for color and alcohol content and which exhibit attributes of wood-aging would be categorized here and may take on the color, flavors and aromas of added fruits or spices.

Strong Wood-Aged Stouts would be entered elsewhere. To allow for accurate judging the brewer must provide additional information about the entry including the classic ale, lager or experimental strong 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, etc. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** >5.0% (>6.3%) • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

29. Wood- and Barrel-Aged Strong Stout*

Color: Characteristically dark to very dark

Clarity: Opaque

Perceived Malt Aroma & Flavor: Varies with underlying stout style

Perceived Hop Aroma & Flavor: Varies with underlying stout style

Perceived Bitterness: Varies with underlying stout

style

Fermentation Characteristics: These beers are aged with the intention of imparting 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. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavors. Wood-Aged Beers **must** have *Brettanomyces* character. Examples of wood- and barrel-aged strong stout styles include but are not limited to stronger versions of wood- and barrel aged foreign stout, British- or American-style Imperial stout, other strong stout styles, or other strong beer styles blended with stout that meet the criteria for alcohol content. Body is variable with style

Body: Varies with underlying stout style

Additional notes: Within the framework of these guidelines, these beers meet the criteria for color and alcohol content typical of stronger stout styles. Lower alcohol (<5% abw or <6.3% abv) wood-aged stouts would be categorized as other wood-aged beer styles. These are any traditional or experimental style of strong stout aged in either a wooden barrel or in contact with wood. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. These beers **must** have *Brettanomyces* character. Sour wood- aged stouts would be categorized elsewhere. Strong wood-aged stouts made with fruit(s), spice(s) or other ingredients which meet the criteria for color and alcohol content and which exhibit attributes of

wood- aging would be categorized here and may take on the flavors and aromas of added ingredients.

To allow for accurate judging the brewer must provide additional information about entries in this category. Comments could include classic or experimental strong stout style and/or other styles blended with stout (if any) 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), other ingredients, or achieved character. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** >5.0% (>6.3%) • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style (Varies with style EBC)

30. Wood- and Barrel-Aged Sour Beer

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of sour beer being aged

Body: Varies with underlying style

Additional notes: These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood, and exhibiting acidity derived from exposure to bacteria. These beers are aged in the presence of microflora (either present in the wood or introduced at some time in the brewing process) with the intention of introducing sourness to the beer. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with

attributes imparted by the wood or barrel, and with sourness and/or other attributes derived from bacteria. These beers may or may not have *Brettanomyces* character. Wood-aged sour beers made with spices or other ingredients which meet the criteria for color and alcohol content and which exhibit attributes of wood-aging and acidity would be categorized here and will exhibit attributes of those ingredients.

For purposes of this competition, entries made with fruit are categorized as Fruited wood-aged sour beers. 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 (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

31. Fruited Wood- and Barrel-Aged Sour Beer

Color: Varies with style, and may take on color of added fruits or other ingredients

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style, and in harmony with fruit aromas and flavors.

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of sour beer being aged.

Body: Varies with underlying style

Additional notes: These are fruited versions of any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood, and exhibiting acidity derived from exposure to bacteria. These beers are aged in the presence of microflora (either present in the wood or introduced at

some time in the brewing process) with the intention of introducing sourness to the beer. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with fruit, attributes imparted by the wood or barrel, and with sourness and/or other attributes derived from bacteria. These beers may or may not have *Brettanomyces* character. Fruited wood- aged sour beers made with spices or other ingredients which meet the criteria for color and alcohol content and which exhibit attributes of wood-aging and acidity would be categorized here and will exhibit attributes of those ingredients.

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, the fruit(s) used, other ingredients if any, 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 (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style (Varies with style EBC)

54. Berliner-Style Weisse

Color: Straw to pale. These are the lightest of all the German wheat beers. Versions made with fruits or other flavorings may take on corresponding hues.

Clarity: May appear hazy or cloudy from yeast or chill haze.

Perceived Malt Aroma & Flavor: Malt sweetness is absent

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Non-existent to very low

Fermentation Characteristics: Fruity-estery aroma and

flavor should be evident at low to medium levels. Diacetyl should not be perceived. *Brettanomyces* character may be absent or present at low to medium levels, and if present may be expressed as horsey, goaty, leathery, phenolic, fruity and/or acidic aromas and flavors. The unique combination of yeast and lactic acid bacteria fermentation yields a beer that is acidic and highly attenuated.

Body: Very low

Additional notes: Carbonation is high. Berliners are sometimes served with sweet fruit or herbal syrups. *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. Brewers entering unfruited or unflavored entries may choose to indicate that no fruit or flavor is added, or, may choose to simply provide no supplemental info about the entry.*

Original Gravity (°Plato) 1.028-1.044 (7.1-11.0 °Plato)
• **Apparent Extract/Final Gravity (°Plato)** 1.004-1.006 (1-1.5 °Plato) • **Alcohol by Weight (Volume)** 2.2%-4.0% (2.8%-5.0%) • **Hop Bitterness (IBU)** 3-6 • **Color SRM (EBC)** 2-4 (4-8 EBC)

55. Leipzig-Style Gose or Contemporary Gose

A. Subcategory: Leipzig-Style Gose

Color: Straw to medium amber

Clarity: Cloudy or hazy from yeast

Perceived Malt Aroma & Flavor: Malt sweetness is not perceived to very low

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Not perceived

Fermentation Characteristics: Traditional examples of Gose are spontaneously fermented. Low to medium lactic acid character should be evident and expressed as a sharp, refreshing sourness. Horsey, leathery or earthy aromas contributed by *Brettanomyces* may be evident but should have a very low profile as these beers are not excessively aged.

Body: Low to medium-low

Additional notes: These beers typically contain malted barley and unmalted wheat, with some traditional examples containing oats. Salt (table

salt) and coriander additions are traditional in low amounts.

To allow for accurate judging brewer must provide supplemental information such as grains or spices used (if any) and/or information about the brewing process. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato) 1.036-1.056 (9-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.012 (2.1-3.1 °Plato) • **Alcohol by Weight (Volume)** 3.5%-4.3% (4.4%-5.4%) • **Hop Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3-9 (6-18 EBC)

B. Subcategory: Contemporary Gose

Color: Straw to medium amber, and can take on the color of added fruits or other ingredients.

Clarity: Cloudy/hazy with suspended yeast

Perceived Malt Aroma & Flavor: Malt aroma and flavor is not perceived to very low

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Not perceived

Fermentation Characteristics: Horsey, leathery or earthy aromas contributed by *Brettanomyces* yeasts may be evident but at low levels as these beers do not undergo prolonged aging. Contemporary Gose may be fermented with pure beer yeast strains, or with yeast mixed with bacteria. Alternatively, they may be spontaneously fermented. Low to medium lactic acid character is evident in all examples expressed as a sharp, refreshing sourness.

Body: Low to medium-low

Additional notes: Gose traditionally contained malted barley and unmalted wheat, with some examples also containing oats. Contemporary examples may also contain other grains. A wide variety of herbal, spice, floral or fruity flavors, not found in traditional Leipzig-Style Goses, can be present. Salt (table salt) and coriander additions are traditional in low amounts, and may or may not be present in Contemporary Gose. *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 such as ageing, bacteria or yeast used if any. Beer entries not accompanied by this information will be at a disadvantage during judging.*

Original Gravity (°Plato) 1.036-1.056 (9-13.8 °Plato) •

Apparent Extract/Final Gravity (°Plato) 1.008-1.012 (2.1-3.1 °Plato) • **Alcohol by Weight (Volume)** 3.5%-4.3% (4.4%-5.4%) • **Hop Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3-9 (6-18 EBC)

60. Classic Saison

Color: Gold to light amber

Clarity: Chill haze or slight yeast haze is acceptable

Perceived Malt Aroma & Flavor: Low, but providing foundation for the overall balance.

Perceived Hop Aroma & Flavor: Low to medium and characterized by European-type hops: floral, herbal and/or woody traits are common.

Perceived Bitterness: Medium-low to medium, but not assertive.

Fermentation Characteristics: Fruity-estery aromas and flavors are medium to high. Diacetyl should not be perceived. Very low levels of *Brettanomyces* yeast-derived flavors that are slightly acidic, fruity, horsey, goaty and/or leather-like, may be evident but are not required. Fruitiness and spicy black pepper derived from Belgian yeast is common. These beers are well attenuated and often bottle conditioned contributing some yeast character and high carbonation.

Body: Very low to low

Original Gravity (°Plato) 1.040-1.060 (10-14.7 °Plato)

• **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.5 °Plato) • **Alcohol by Weight (Volume)** 3.5%- 5.4% (4.4%-6.8%) • **Hop Bitterness (IBU)** 20-38 • **Color SRM (EBC)** 5-7 (10-14 EBC)

61. Specialty Saison

Color: Pale to dark brown

Clarity: Chill haze or slight yeast haze is acceptable

Perceived Malt Aroma & Flavor: Typically, low to medium-low, but may vary in beers made with specialty malts.

Perceived Hop Aroma & Flavor: low to medium

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery aromas are medium to high. Diacetyl character should not be perceived. Complex alcohols, herbs, spices, low *Brettanomyces* attributes including slightly acidic, fruity, horsey, goaty and leather-like, as well as clovey and smoky phenolics may be present. Herb

and/or spice flavors, including notes of black pepper, may be evident. Fruitiness from fermentation is generally perceptible. A low level of sour acidic flavor is acceptable when in balance with other components. These beers are often bottle conditioned and display some yeast character and high carbonation.

Body: Low to medium

Additional notes: Contemporary Specialty Saison represent a very wide family of specialty beers. Ingredients including spices, herbs, flowers, fruits, vegetables, fermentable sugars and carbohydrates, special yeasts of all types, wood aging, etc. may contribute unique attributes to these beers. Earthy, cellar-like and/or musty aromas are acceptable. Color, body, malt character, esters, alcohol level and hop character should harmonize with attributes from special ingredients.

Entries brewed with dark malts, fruit(s), spice(s) or other special ingredients may deviate substantially from traditional appearance and flavor and from parameters shown in this guideline. To allow for accurate judging the brewer must list the special ingredient(s) (fruit, spices, malts, etc.), yeasts or processes used. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato) 1.040-1.080 (10-19.3 °Plato)

• **Apparent Extract/Final Gravity (°Plato)** 1.010-1.014 (2.5-3.5 °Plato) • **Alcohol by Weight (Volume)** 3.5%-6.6% (4.4%-8.4%) • **Hop Bitterness (IBU)** 20-40 • **Color SRM (EBC)** 4-20 (8-40 EBC)

62. Belgian- and French-Style Ale

A. Subcategory: French-Style Biere de Garde

Color: Light amber to chestnut brown/red

Clarity: Chill haze is acceptable. These beers are often bottle conditioned so slight yeast haze is acceptable.

Perceived Malt Aroma & Flavor: These beers are characterized by a toasted malt aroma along with a slight malt sweetness and/or toasted malt flavor.

Perceived Hop Aroma & Flavor: Low to medium from noble-type hops

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery aromas are medium to high. Fruity-estery flavors can be light to medium. Diacetyl should not be perceived. Bière de Garde may have *Brettanomyces* yeast-derived flavors

that are slightly acidic, fruity, horsey, goaty and/or leather-like. Alcohol may be evident in higher strength beers.

Body: Low to medium

Additional notes: Earthy, cellar-like and/or musty aromas are acceptable.

Original Gravity (°Plato) 1.060-1.080 (14.7-19.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.024 (3.1-6.1 °Plato) • **Alcohol by Weight (Volume)** 3.5%-6.3% (4.4%-8.0%) • **Hop Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 7-16 (14-32 EBC)

64. Belgian-Style Sour Ale

A. Subcategory: Belgian-Style Lambic

Color: Gold to medium amber

Clarity: Cloudiness is acceptable

Perceived Malt Aroma & Flavor: Sweet malt character should not be present

Perceived Hop Aroma & Flavor: Not perceived to very low, and can include cheesy or floral lavender character. Hop character is achieved by using stale and aged hops at low rates.

Perceived Bitterness: Very low

Fermentation Characteristics: Characteristic horsey, goaty, leathery and phenolic aromas and flavors derived from *Brettanomyces* yeast are often present at moderate levels. High to very high fruity-estery aromas are present. Traditionally, Lambics are unblended and spontaneously fermented. They express high to very high levels of fruity esters as well as bacteria and yeast-derived sourness. Some 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: Very low with dry mouthfeel

Additional notes: Lambics originating in the Brussels area of Belgium are often simply called Lambic. Versions of this beer style made outside of the Brussels area 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 other sweeteners. Sweet versions may be created through

addition of sugars or other sweeteners. Traditionally, Lambics are brewed with unmalted wheat and malted barley.

Original Gravity (°Plato) 1.047-1.056 (11.7-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.000-1.010 (0-2.6 °Plato) • **Alcohol by Weight (Volume)** 4.0%-6.5% (5.0%-8.2%) • **Hop Bitterness (IBU)** 9-23 • **Color SRM (EBC)** 6-13 (12-26 EBC)

B. Subcategory: Belgian-Style Gueuze Lambic

Color: Gold to medium amber

Clarity: Cloudiness is acceptable, as Gueuze is always bottle conditioned.

Perceived Malt Aroma & Flavor: Sweet malt character is not perceived

Perceived Hop Aroma & Flavor: Not perceived to very low, and can include a cheesy or floral lavender character.

Perceived Bitterness: Very low

Fermentation Characteristics: Gueuze is characterized by intense fruity-estery, sour, and acidic aromas and flavors. Diacetyl character should be absent.

Characteristic horsey, goaty, leathery and phenolic aromas and flavors derived from *Brettanomyces* yeast are often present at moderate levels. 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. Vanillin and other wood-derived flavors should not be evident. Carbonation can be none (flat) to medium.

Body: Very low with dry mouthfeel

Additional notes: Gueuze Lambics, whose origin is the Brussels area of Belgium, are often simply called Gueuze Lambic. Versions of this beer style made outside of the Brussels area 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 other sweeteners. Traditionally, Gueuze is brewed with unmalted wheat, malted barley, and stale, aged hops. Some modern versions may have a degree of sweetness contributed by sugars or other sweeteners. See also Belgian-Style

Lambic for additional background information.

Original Gravity (°Plato) 1.044-1.056 (11-13.8 °Plato)
• **Apparent Extract/Final Gravity (°Plato)** 1.000-1.010 (0-2.6 °Plato) • **Alcohol by Weight (Volume)** 4.0%-7.0% (5.0%-8.9%) • **Hop Bitterness (IBU)** 11-23 • **Color SRM (EBC)** 6-13 (12-26 EBC)

C. Subcategory: Belgian-Style Fruit Lambic

Color: Often influenced by the color of added fruit

Clarity: Cloudiness is acceptable

Perceived Malt Aroma & Flavor: Malt sweetness should be absent, but sweetness of fruit may be low to high.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is not perceived. Cheesy hop character should not be perceived.

Perceived Bitterness: Very low

Fermentation Characteristics: Characteristic horsey, goaty, leathery and phenolic aromas and flavors derived from *Brettanomyces* yeast are often present at moderate levels. Fermented sourness is an important part of the flavor profile, though sweetness may compromise the intensity. Fruit sourness may also be an important part of the profile. These flavored Lambic beers may be very dry or mildly sweet. Vanillin and other woody flavors should not be evident.

Body: Dry to full

Additional notes: These beers, also known by the names Framboise, Kriek, Peche, Cassis, etc., are characterized by fruit aromas and flavors. Fruit Lambics, whose origin is the Brussels area of Belgium, are often simply called Fruit Lambic. Versions of this beer style made outside of the Brussels area 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 other sweeteners. Some versions often have a degree of sweetness contributed by fruit sugars, other sugars or other 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 (°Plato) 1.040-1.072 (10-17.5 °Plato)
• **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 4.0%-7.0% (5.0%-8.9%) • **Hop Bitterness (IBU)** 15-21 • **Color SRM (EBC)** Color takes on hue of fruit (Color takes on hue of fruit EBC)

D. Subcategory: Other Belgian-Style Sour Ale

Color: Varies with style

Clarity: Varies with style

Perceived Malt Aroma & Flavor: Typically, none to very low. Darker versions may exhibit low to medium-low attributes of darker malt(s), varying widely with style.

Perceived Hop Aroma & Flavor: Hop aroma and hop flavor varies widely with style

Perceived Bitterness: Varies with style **Fermentation Characteristics:** Are evocative of those found in classic Belgian-style sour ale categories.

Characteristic horsey, goaty, leathery and phenolic aromas and flavors derived from *Brettanomyces* yeast are often present at moderate levels. High to very high fruity-estery aromas are present as well as bacteria and yeast-derived sourness. Some 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: Typically, very low with dry mouthfeel due to high degree of attenuation, but may vary somewhat.

Additional notes: Beers in this subcategory recognize the uniqueness and traditions of beers based on Belgian-style sour ale, but do not adhere to other Belgian-style sour ale categories defined in these guidelines. Entries in this subcategory will most closely approximate, but might deviate from Lambic, Fruit Lambic, Gueuze or Oud Bruin subcategories. Entries that exhibit distinct characters resulting from wood-aging might be categorized as Wood-aged sour beers or fruited versions thereof. Entries that represent significant departures from any of the other Belgian-Style Lambic or Sour Ale subcategories might be categorized as American-style sour ales or fruited versions thereof.

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 (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style (Varies with style EBC)

65. Belgian-Style Flanders Oud Bruin or Oud Red Ale

Color: Copper to very dark. SRM/EBC color values can be misleading because the red spectrum of color is not accurately assessed by these measurement systems.

Clarity: Chill haze is acceptable at low temperatures. Some versions may be more highly carbonated. Bottle conditioned versions may appear cloudy when served.

Perceived Malt Aroma & Flavor: Roasted malt aromas and flavors including cocoa are acceptable at low levels. A very low level of malt sweetness may be present and balanced by acidity from *Lactobacillus*.

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Very low to medium-low, though acidity and wood aging (if used) may mask higher bitterness levels.

Fermentation Characteristics: *Brettanomyces*-produced aromas and flavors should be absent or very low. Fruity-estery, cherry or green apple aroma and flavor is apparent. Overall flavor is characterized by low to high lactic sourness. Some versions may express very low to low acetic sourness and aroma.

Body: Low to medium-low with a refreshing mouthfeel

Additional notes: Oaky or woody flavors may be pleasantly integrated. Flavors of wine or distilled spirits associated with used barrels should not be evident. Bottle conditioned versions are often a blend of old and young beer to create the brewer's intended flavor balance.

Original Gravity (°Plato) 1.044-1.056 (11-13.8 °Plato)

• **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.8%- 5.2% (4.8%-6.6%) • **Hop Bitterness (IBU)** 5-18 •

Color SRM (EBC) 12-25 (24-50 EBC)

99. Florida-Style Weisse

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.

Clarity: 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.

Perceived 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.

Perceived Bitterness: Hop bitterness is none to very low.

Fermentation Characteristics: 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 in lightly fruited versions to prominently sour in versions with large 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.

Body: Very light to light. Carbonation is high.

Additional Notes: *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 (°Plato) 1.027 – 1.038(6.8-9.5 °P)

Apparent Extract/Final Gravity (°Plato) 1.004 – 1.008(1.0-2.1 °P) **Alcohol by Weight (Volume)** 2.0 – 3.5%(2.5%-4.5%) **Hop Bitterness (IBU)** 3 – 8 **Color SRM (EBC)** 4 – 12 (8 - 24 EBC)