2015
WOTW STYLE GUIDELINES

Walk on the Wildside

Style Guidelines
The Funk, the Barnyard, and the Puckery

2015 WOTW Committee:

Organizer	**Jennifer Sedillo**
Assistant organizer	**Chris Roane**
Judge director	**Jack Shannon**
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FLORIDA WEISS CHALLENGE

99A. 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)

CATEGORY 1 – BELGIAN STYLE SOURS

WBC 59. Belgian-Style Flanders Oud Bruin or Oud Red Ale

Belgian Flanders Oud Bruin or Reds are copper to very dark. 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-estery aroma which is often cherry-like is apparent. Hop aroma is none. 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 none. Hop bitterness is perceived to be low to medium, 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-estery 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. 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)	15-35
Color SRM (EBC)	12-25 (24-50 EBC)

WBC 58. Belgian-Style Sour Ale

A. Subcategory: 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 none 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 none to very low. Hop bitterness is very low. 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. Carbonation can range from low to high. Vanillin and other wood-derived flavors should not be evident. Body is very light 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)

B. Subcategory: 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 none to very low. Gueuze is brewed with unmalted wheat, malted barley, and stale, aged hops. Sweet malt characters are 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 light 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 lambic." 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 versions often have a degree of sweetness, contributed by sugars or artificial sweeteners.

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)

C. Subcategory: 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. Malt sweetness is absent, but sweetness of fruit may be low to high. 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 lambic." 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. 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 58D. 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 category do not fit other existing competition style guidelines. Entries in this subcategory will most closely approximate, but might deviate from, 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 entered in the Wood- and Barrel-aged Sour Beer category. Other entries that represent significant departures from any of the Belgian-Style Lambic or Sour Ale subcategories might be more appropriately entered in the American-Style Sour Ale category. 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, 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. This information could include the historical or regional tradition of the style, the brewer's interpretation of the style, or special ingredients that make the entry unique. Beer entries not accompanied by this information will be at a disadvantage during judging.

CATEGORY 2 – GERMAN STYLE SOURS

49. German-Style Sour Ale

A. Subcategory: Berliner-Style Weisse

Berliner Weisses are straw to pale, the lightest of all the German wheat beers. May be hazy or cloudy from yeast or chill haze. Fruity-ester aroma will be evident. No diacetyl should be perceived. Hop aroma is not perceived. Malt sweetness is absent. Hop flavor is not perceived. 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. Fruity-ester flavors will be evident. No diacetyl should be perceived. Berliners are sometimes served with sweet fruit or herbal syrups. Body is very light. 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 versions, brewer may choose to provide no information, or may choose to indicate that no fruit or flavor has been added. Fruited or flavored entries must be accompanied by a very brief description of the fruit/flavor used by the brewer.

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)

B. Subcategory: Leipzig-Style Gose

WBC 49B. 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 none. Malt sweetness is very low to none at all. It typically contains malted barley and unmalted wheat, with some traditional varieties containing oats. Hop flavor is none.
Hop bitterness is none. 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. Modern German Gose breweries typically introduce only pure beer yeast strains for fermentation. Traditional examples of Gose are spontaneously fermented, similarly to Belgian-style gueuze/lambic beers, and 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 German Gose is that Gose is served at a much younger age. Gose it 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 modern or traditional version, 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 (°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)

CATEGORY 3 – AMERICAN STYLE SOURS

WBC 18A American-Style Sour Ale

American Sour Ales are very light to black, and may take on 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 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. To allow for accurate judging the brewer must provide information listing a classic or other style of base beer being elaborated upon, and 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 18B. 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 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 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. To allow for accurate judging the brewer must provide information listing a classic or other style of base beer being elaborated upon, and the fruit 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 19. American-Style Brett Beer

American Brett Beers 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. 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. Acidity may also be contributed to by bacteria, but may or may not dominate. 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. To allow for accurate judging the brewer must provide information listing a classic or other style of base beer being elaborated upon, and 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

CATEGORY 4 – OTHER/SPECIALTY SOURS

WBC 23A. Wood- and Barrel-Aged Sour Beer

Wood-Aged Sours are very light to black.Any lager, ale or hybrid beer, either a traditional style or a unique experimental beer, 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 a dry to very dry beer. 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 Beers may or may not have Brettanomyces character. To allow for accurate judging the brewer must provide additional information about entries in this category. Comments could include classic or base beer style being aged in wood, 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 23B. Fruited Wood / Barrel Aged Sour Beer

Fruited Wood-Aged Sours are very light to black, possibly taking on the hue of added fruit.Any fruited lager, ale or hybrid beer, either a traditional style or a unique experimental beer, 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. Entries in this subcategory have fruit added at different stages up to and including during wood aging. Usually bacteria and "wild" yeast fermentation contributes complex esters and results in a dry to very dry beer. 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. These wood-aged beers may or may not have Brettanomyces character. To allow for accurate judging the brewer must provide additional information about entries in this category. Comments could include classic or base beer style, fruit(s) used, 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

99B. (BJCP 23) Specialty Sours

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.

The category is intended for any type of beer, including the following techniques or ingredients:

- Unusual techniques (e.g., steinbier, ice/eis beers)
- Unusual fermentables (e.g., maple syrup, honey, molasses, sorghum)
- Unusual adjuncts (e.g., oats, rye, buckwheat, potatoes)
- Combinations of other style categories (e.g., India Brown Ale, fruit-and-spice beers, smoked spiced beers)
- Out-of-style variations of existing styles (e.g., low alcohol versions of other styles, extra-hoppy beers, "imperial" strength beers)
- Historical, traditional or indigenous beers (e.g., Louvain Peetermann, Sahti, vatted Porter with Brettanomyces, Colonial Spruce or Juniper beers, Kvass, Grätzer)
- American-style interpretations of European styles (e.g., hoppier, stronger, or ale versions of lagers) or other variants of traditional styles
- Clones of specific commercial beers that aren't good representations of existing styles
- Any experimental beer that a brewer creates, including any beer that simply does not evaluate well against existing style definitions

This category can also be used as an "incubator" for any minor world beer style (other than Belgians) for which there is currently no BJCP category. If sufficient interest exists, some of these minor styles might be promoted to full styles in the future. Some styles that fall into this grouping include:

- Honey Beers (not Braggots)
- Wiess (cloudy, young Kölsch)
- Sticke Altbier
- Münster Altbier
- Imperial Porter
- Classic American Cream Ale
- Czech Dark Lager
- English Pale Mild
- Scottish 90/-
- American Stock Ale
- English Strong Ale
- Non-alcoholic "Beer"
- Kellerbier
- Malt Liquor
- Australian Sparkling Ale
- Imperial/Double Red Ale
- Imperial/Double Brown Ale
- Rye IPA
- Dark American Wheat/Rye

Note that certain other specialty categories exist in the guidelines. Belgian Specialties or clones of specific Belgian beers should be entered in Category 16E. Christmas-type beers should be entered in Category 21B (unless they are Belgian Christmas-type beers; these should be entered in 16E). Beers with only one type of fruit, spice, herbs, vegetables, or smoke should be entered in Categories 20-22. Specialty meads or ciders should be entered in their respective categories (26C for meads, 28D for ciders).

Aroma: The character of the stated specialty ingredient or nature should be evident in the aroma, but harmonious with the other components (yet not totally overpowering them). Overall the aroma should be a pleasant combination of malt, hops and the featured specialty ingredient or nature as appropriate to the specific type of beer being presented. The individual character of special ingredients and processes may not always be identifiable when used in combination. If a classic style base beer is specified then the characteristics of that classic style should be noticeable. Note, however, that classic styles will have a different impression when brewed with unusual ingredients, additives or processes. The typical aroma components of classic beer styles (particularly hops) may be intentionally subdued to allow the special ingredients or nature to be more apparent.

Appearance: Appearance should be appropriate to the base beer being presented and will vary depending on the base beer (if declared). Note that unusual ingredients or processes may affect the appearance so that the result is quite different from the declared base style. Some ingredients may add color (including to the head), and may affect head formation and retention.

Flavor: As with aroma, the distinctive flavor character associated with the stated specialty nature should be noticeable, and may range in intensity from subtle to aggressive. The marriage of specialty ingredients or nature with the underlying beer should be harmonious, and the specialty character should not seem artificial and/or totally overpowering. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer (if declared) and be well-integrated with the distinctive specialty flavors present. Some ingredients may add tartness, sweetness, or other flavor by-products. Remember that fruit and sugar adjuncts generally add flavor and not excessive sweetness to beer. The sugary adjuncts, as well as sugar found in fruit, are usually fully fermented and contribute to a lighter flavor profile and a drier finish than might be expected for the declared base style. The individual character of special ingredients and processes may not always be identifiable when used in combination. If a classic style base beer is specified then the characteristics of that classic style should be noticeable. Note, however, that classic styles will have a different impression when brewed with unusual ingredients, additives or processes. Note that these components (especially hops) may be intentionally subdued to allow the specialty character to come through in the final presentation.

Mouthfeel: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer (if declared). Body and carbonation levels should be appropriate to the base beer style being presented. Unusual ingredients or processes may affect the mouthfeel so that the result is quite different from the declared base style.

Overall Impression: A harmonious marriage of ingredients, processes and beer. The key attributes of the underlying style (if declared) will be atypical due to the addition of special ingredients or techniques; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and harmony of the resulting combination. The overall uniqueness of the process, ingredients used, and creativity should be considered. The overall rating of the beer depends heavily on the inherently subjective assessment of distinctiveness and drinkability.

Base Style: THE BREWER MAY SPECIFY AN UNDERLYING BEER STYLE