

# Lambic - Fruit

## Description of Fruit Lambic:

A complex, fruity, pleasantly sour, wild wheat ale fermented by a variety of Belgian microbiota, and showcasing the fruit contributions blended with the wild character. The type of fruit can sometimes be hard to identify as fermented and aged fruit characteristics can seem different from the more recognizable fresh fruit aromas and flavors. Most common fruit additions are Kriek (cherries), Frambroise (raspberries), Peche (peach) and Cassis (black currant), all producing subtle to intense fruit characters respectively. Once the fruit is added, the beer is subjected to additional maturation before bottling. Malt and hop characters are generally low to allow the fruit to consume the palate. Alcohol content tends to be low.

Average alcohol by volume (abv) range: 5.0-7.0%    Serve between 45-55° F    SRM: 3 – 7 (Varies w/fruit)    IBUs: 0-10

**What Did You Find?:** Circle what is detected in each section below (I highlighted in **YELLOW** what is common to the style, but might not be found in this beer):



## Color and Appearance

Color (SRM):

<b>Clarity:</b>	Brilliant	Clear	Slight Haze	Hazy	Opaque
<b>Head:</b>	None	Poor	Moderate	Good	Huge
<b>Carbonation (Visual):</b>	None	Slow	Medium	Fast rising bubbles	

## Aroma – The specified fruit should be the dominant aroma.

**Hops:** Citrus, Tropical, Fruity, Floral, Herbal, Onion-Garlic, Spicy, Woody, Pine, Spruce, Resinous, Other: \_\_\_\_\_

**Malt:** Bread Flour, Grainy, Biscuit, Bready, Toast, Caramel, Toffee, Prunty, Roast, Chocolate, Coffee, Smoky, Acrid, Other: Wheat \_\_\_\_\_

**Yeast Esters:** Apple, Apricot, Banana, Blackcurrant, Cherry, Fig, Grapefruit, Kiwi, Peach, Pear, Pineapple, Plum, Raisin, Raspberry, Strawberry, Other: \_\_\_\_\_

**Yeast Phenol:** Bubblegum    Clove    Cinnamon    Vanilla    Smoky    White Pepper    Spicy    Other: \_\_\_\_\_

**Yeast Wild/Bacteria:** Farmyard / Horse Blanket    Lactic    Acetic/Vinegar    Acidic/Citrus    Other: \_\_\_\_\_

## Flavor - The specified fruit should be evident.

**Hops:** Citrus, Tropical, Fruity, Floral, Herbal, Onion-Garlic, Spicy, Woody, Pine, Spruce, Resinous, Other: \_\_\_\_\_

**Hop Bitterness:** None    Restrained    Moderate    Aggressive    Harsh

**Malt:** Bread Flour, Grainy, Biscuit, Bready, Toast, Caramel, Toffee, Prunty, Roast, Chocolate, Coffee, Smoky, Acrid, Other: Wheat \_\_\_\_\_

**Yeast Esters:** Apple, Apricot, Banana, Blackcurrant, Cherry, Fig, Grapefruit, Kiwi, Peach, Pear, Pineapple, Plum, Raisin, Raspberry, Strawberry, Other: \_\_\_\_\_

**Yeast Phenol:** Bubblegum    Clove    Cinnamon    Vanilla    Smoky    White Pepper    Spicy    Other: \_\_\_\_\_

**Yeast Wild/Bacteria:** Farmyard / Horse Blanket    Lactic    Acetic/Vinegar    Acidic/Citrus    Other: \_\_\_\_\_

**Alcohol:** Not Detectible    Mild    Noticeable    Harsh    Hot

**Other:** \_\_\_\_\_

## Palate/Mouthfeel

**Body:** Watery    Thin    Medium    Creamy/Velvety    Heavy    Very Viscous/Thick

**Finish/Palate:** Very Dry    Dry    Semi-Dry    Sweet/Tart    Very Sweet/Sticky

**Finish/Length:** Short (up to 15 seconds)    Medium (15 to 60 seconds)    Long (more than 60 seconds)

**Palate Carbonation:** Flat    Light Carbonation    Medium carbonation    Fizzy    Heavy Carbonation    Champagne Like

## Personal Overall Taste

Drain Pour (1)    Did Not Like (2)    OK to Drink (3)    Very Good (4)    Awesome (5)

# Belgian Style Tripel

## Description of a Tripel:

A pale, somewhat spicy, dry, strong Trappist ale with a pleasant rounded malt flavor and firm bitterness. Quite aromatic, with spicy, fruity, and light alcohol notes combining with the supportive clean malt character to produce a surprisingly drinkable beverage considering the high alcohol level. The name "Tripel" some say, stems from part of the brewing process, in which brewers use up to three times the amount of malt than a standard Trappist "Simple." Traditionally, Tripels are deep yellow to deep gold in color with a long-lasting, creamy, rocky, white head resulting in characteristic *Belgian lace* on the glass as it fades. Small amounts of spices are sometimes added as well. Tripels are notoriously known for hiding the high alcohol level.

Average alcohol by volume (abv) range: 7.5 –9.5% Serve between 45-50° F SRM: 4.5-7 IBUs: 20-40

**What Did You Find?:** Circle what is detected in each section below (I highlighted in **YELLOW** what is common to the style, but might not be found in this beer)

## Color and Appearance

**Color (SRM):**



**Clarity:** Brilliant **Clear** Slight Haze Hazy Opaque  
**Head:** None Poor **Moderate** Good **Huge**  
**Carbonation (Visual):** None Slow Medium Fast rising bubbles

## Aroma

**Hops:** Citrus, Tropical, Fruity, **Floral**, Herbal, Onion-Garlic, Spicy, Woody, Pine, Spruce, Resinous, Other: \_\_\_\_\_  
**Malt:** Bread Flour, Grainy, Biscuit, Bready, Toast, Caramel, Toffee, Pruney, Roast, Chocolate, Coffee, Smoky, Acrid, Other: \_\_\_\_\_  
**Yeast Esters:** Apple, Apricot, **Banana**, Blackcurrant, Cherry, Fig, Grapefruit, Kiwi, Peach, Pear, Pineapple, Plum, Raisin, Raspberry, Strawberry, Other: **Orange** \_\_\_\_\_  
**Yeast Phenol:** **Bubblegum** **Clove** Cinnamon Vanilla Smoky **White Pepper** **Spicy** Other: \_\_\_\_\_  
**Yeast Wild/Bacteria:** Farmyard / Horse Blanket Lactic Acetic/Vinegar Acidic/Citrus Other: \_\_\_\_\_

## Flavor

**Hops:** **Citrus**, Tropical, Fruity, Floral, Herbal, Onion-Garlic, Spicy, Woody, Pine, Spruce, Resinous, Other: \_\_\_\_\_  
**Hop Bitterness:** None Restrained Moderate Aggressive Harsh  
**Malt:** Bread Flour, Grainy, Biscuit, Bready, Toast, Caramel, Toffee, Pruney, Roast, Chocolate, Coffee, Smoky, Acrid, Other: \_\_\_\_\_  
**Yeast Esters:** Apple, Apricot, **Banana**, Blackcurrant, Cherry, Fig, Grapefruit, Kiwi, Peach, Pear, Pineapple, Plum, Raisin, Raspberry, Strawberry, Other: **Orange, Lemon** \_\_\_\_\_  
**Yeast Phenol:** Bubblegum **Clove** Cinnamon Vanilla Smoky **White Pepper** **Spicy** Other: \_\_\_\_\_  
**Yeast Wild/Bacteria:** Farmyard / Horse Blanket Lactic Acetic/Vinegar Acidic/Citrus Other: \_\_\_\_\_  
**Alcohol:** Not Detectible Mild Noticeable Harsh Hot  
**Other:** \_\_\_\_\_

## Palate/Mouthfeel

**Body:** Watery Thin **Medium** Creamy/Velvety Heavy Very Viscous/Thick  
**Finish/Palate:** Very Dry **Dry** Semi-Dry Sweet Very Sweet/Sticky  
**Finish/Length:** Short (up to 15 seconds) Medium (15 to 60 seconds) Long (more than 60 seconds)  
**Palate Carbonation:** Flat Light Carbonation **Medium carbonation** Fizzy **Heavy Carbonation** Champagne Like

## Personal Overall Taste

**Drain Pour (1) Did Not Like (2) OK to Drink (3) Very Good (4) Awesome (5)**

# American IPA

## Description of American IPA:

The American IPA is very different than the English IPA. It is a modern American craft beer interpretation of the historical English style, brewed using American ingredients and attitude. Color can range from very pale golden to reddish amber. A decidedly hoppy and bitter, moderately strong American pale ale, showcasing modern American or New World hop varieties. The balance is hop forward, with a clean fermentation profile, dryish finish, and clean, supporting malt allowing a creative range of hop character to shine through.

Average alcohol by volume (abv) range: 5.5 -7.5%    Serve between 40-45°F    SRM: 6-14    IBUs: 40-70

**What Did You Find?:** Circle what is detected in each section below (I highlighted in **YELLOW** what is common to the style, but might not be found in this beer)



## Color and Appearance

**Color (SRM):**

**Clarity:** Brilliant    **Clear**    Slight Haze    Hazy    Opaque  
**Head:** None    Poor    Moderate    Good    Huge  
**Carbonation (Visual):** None    Slow    Medium    Fast rising bubbles

## Aroma

**Hops:** Citrus, Tropical, Fruity, Floral, Herbal, Onion-Garlic, Spicy, Woody, Pine, Spruce, Resinous, Other: \_\_\_\_\_  
**Malt:** Bread Flour, Grainy, Biscuit, Bready, Toast, Caramel, Toffee, Prunty, Roast, Chocolate, Coffee, Smoky, Acrid, Other: \_\_\_\_\_  
**Yeast Esters:** Apple, Apricot, Banana, Blackcurrant, Cherry, Fig, Grapefruit, Kiwi, Peach, Pear, Pineapple, Plum, Raisin, Raspberry, Strawberry, Other: \_\_\_\_\_  
**Yeast Phenol:** Bubblegum    Clove    Cinnamon    Vanilla    Smoky    White Pepper    Spicy    Other: \_\_\_\_\_  
**Yeast Wild/Bacteria:** Farmyard / Horse Blanket    Lactic    Acetic/Vinegar    Acidic/Citrus    Other: \_\_\_\_\_

## Flavor

**Hops:** Citrus, Tropical, Fruity, Floral, Herbal, Onion-Garlic, Spicy, Woody, Pine, Spruce, Resinous, Other: \_\_\_\_\_  
**Hop Bitterness:** None\_\_Restrained    Moderate    Aggressive    Harsh  
**Malt:** Bread Flour, Grainy, Biscuit, Bready, Toast, Caramel, Toffee, Prunty, Roast, Chocolate, Coffee, Smoky, Acrid, Other: \_\_\_\_\_  
**Yeast Esters:** Apple, Apricot, Banana, Blackcurrant, Cherry, Fig, Grapefruit, Kiwi, Peach, Pear, Pineapple, Plum, Raisin, Raspberry, Strawberry, Other: \_\_\_\_\_  
**Yeast Phenol:** Bubblegum    Clove    Cinnamon    Vanilla    Smoky    White Pepper    Spicy    Other: \_\_\_\_\_  
**Yeast Wild/Bacteria:** Farmyard / Horse Blanket    Lactic    Acetic/Vinegar    Acidic/Citrus    Other: \_\_\_\_\_  
**Alcohol:** Not Detectible    Mild    Noticeable    Harsh    Hot  
**Other:** \_\_\_\_\_

## Palate/Mouthfeel

**Body:** Watery    Thin    **Medium**    Creamy/Velvety    Heavy    Very Viscous/Thick  
**Finish/Palate:** Very Dry    Dry    Semi-Dry    Sweet    Very Sweet/Sticky  
**Finish/Length:** Short (up to 15 seconds)    **Medium (15 to 60 seconds)**    Long (more than 60 seconds)  
**Palate Carbonation:** Flat    Light Carbonation    Medium carbonation    Fizzy    Heavy Carbonation    Champagne Like

## Personal Overall Taste

**Drain Pour (1)**    **Did Not Like (2)**    **OK to Drink (3)**    **Very Good (4)**    **Awesome (5)**