Nx. Style Name

**Overall Impression:** [Identify the important stylistic aspects of the beer. What are the key elements that uniquely describe this beer and set it apart from other styles? How would you briefly describe the beer to a knowledgeable beer enthusiast? When drinking the beer, what are the main impressions you perceive?]

**Aroma:** [Describe the full range of aromatic qualities, starting with those that are most prominent. Describe both the intensity and quality of each aromatic element. Identify if elements are required or optional. Try to describe the full range of those elements that are possible within the style. If some combination of elements don’t make sense, describe the most typical combinations (or balance). Use a rich vocabulary, including identifying other foods that are associated with the aromatics. Look to the existing style guidelines for examples. Be sure to describe malt, hops, esters and alcohol. Consider phenols, sweetness, acidity and other style-specific attributes. Be sure to read the “Common Attributes of All Beer Styles” section of the guidelines to avoid including an exhaustive list of absent characteristics.]

**Appearance:** [Describe the color range using specific color descriptors. Describe the head in terms of color, size, retention, and texture. Discuss clarity. Identify range of acceptable values in each description. Use modifiers (light, dark, medium, deep, etc.) to describe colors in more detail. If a beer should not be a certain color, say so.

Use the following table of descriptors where possible, including ensuring the SRM values match those listed in the style parameter section:

Straw 2-3  
Yellow 3-4  
Gold 5-6  
Amber 6-9  
Deep amber/light copper 10-14  
Copper 14-17  
Deep copper/light brown 17-18  
Brown 19-22  
Dark Brown 22-30  
Very Dark Brown 30-35  
Black 30+  
Black, opaque 40+

If a beer has specific hues (ruby, garnet, bronze, etc.), then describe.]

**Flavor:** [Describe the full range of flavor attributes, starting with those that are perceived first or those that are most prominent. Be sure to discuss malt, hops, esters, sweetness, and bitterness. Describe how the flavor changes as it crosses the palate (initial, mid-palate, finish, aftertaste). Identify the balance of flavors. Use ranges to describe the allowable intensities of each element. Describe the quality of each attribute, using specific examples of foods or other descriptions that will help someone understand your impressions. Identify if elements are required or optional. Try to describe the full range of those elements that are possible within the style. If some combination of elements don’t make sense, describe the most typical combinations (or balance). Use a rich vocabulary. Look to the existing style guidelines for examples. Consider phenols, acidity, harshness, alcohol and other style-specific attributes (roastiness, etc.) if applicable. Be sure to read the “Common Attributes of All Beer Styles” section of the guidelines to avoid including an exhaustive list of absent characteristics.]

**Mouthfeel:** [Describe body, carbonation, alcohol warmth, creaminess and astringency, if applicable. Always include body and carbonation. Describe the range of each element, as well as the specific quality. Use qualifying adjectives to exactly describe each element.]

**Comments:** [Identify any interesting facts about the beer, or alternate names of the beer. Include information that doesn’t fit in other sections like history or style comparison, but keep it short.]

**History:** [Describe the origin of the style, including country and region. If derived from other beers, indicate which ones. Try to include something interesting but factual; avoid repeating speculative, unsourced opinions.]

**Characteristic Ingredients:** [Include common ingredients if they are an important part of the style. Do not give recipes, or base this data on a single example. The goal is to identify those ingredients that have a meaningful impact on the finished beer. This section does not need to be exhaustive or cover all beer ingredients, just those that are important to the style.]

**Style Comparison:** [Contrast the beer with related styles if there is a likelihood of confusion. Give direct comparison of key aspects that differentiate the beer from related styles.]

**Vital Statistics:** OG: 1.0nn – 1.0nn

IBUs: nn – nn FG: 1.0nn – 1.0nn

SRM: nn – nn ABV: n.n – n.n%

[Ensure the math works correctly in the combinations of OG, FG and ABV given. The range of OG and FG must be able to produce the range of ABVs. The SRMs must match the range given in the appearance section when discussing color. The IBUs should match the impression given in the flavor section when discussing bitterness. The ABV should reflect the description of alcohol under mouthfeel.]

**Commercial Examples:** [List best commercial examples in alphabetical order. Start with ones from the country/region of origin, if applicable. If a non-US beer, also include US-made examples if reasonable examples exist. If many US examples exist, try to include ones from different regional markets. Avoid brewpub examples or ones that are not distributed beyond the state of origin unless there are no other good examples. This is a difficult section to maintain, so strive for long-lived, well-known, highly representative examples, particularly if they helped create or establish the style. Do not include an excessively long list.]

**Tags:** [Select tags that apply to the beer style. Use those in the Style Tag Reference section of the guidelines. Do not create your own tags.]