

## 99. Indiana Specialty Beer

**The Indiana Specialty ingredient for 2014 is corn. All beers entered in category 99 must contain corn as an ingredient.**

**Aroma:** The character of the specialty ingredient should be harmonious with the other components. Overall the aroma should be a pleasant combination of malt, hops and the featured specialty ingredient 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 may be intentionally subdued to allow the specialty ingredient to be more apparent.

**Appearance:** Appearance should be appropriate to the base beer being presented and will vary depending on the base beer. 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:** The distinctive flavor character associated with the specialty ingredient may range in intensity from subtle to aggressive. The marriage of specialty ingredients 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 and be well-integrated with the 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 characteristics of the specified base beer 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 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. 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 base style may be atypical due to the addition of special ingredients or techniques. 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 A BASE BEER STYLE.** The base style may be a *classic style* (i.e., a named subcategory from these Style Guidelines) or a broader characterization (e.g., “Porter” or “Brown Ale”). If a classic style is declared, the style should be recognizable. The beer should be judged by how well the special ingredient complements, enhances, and harmonizes with the underlying style.

**Comments:** Overall harmony and drinkability are the keys to presenting a well-made Indiana specialty beer. The distinctive nature of the specialty ingredient should complement the base style and not totally overwhelm it. The brewer should recognize that some combinations of base beer styles and ingredients work well together while others do not make palatable combinations. For historical styles or unusual techniques that may not be known to all beer judges, the brewer should provide descriptions of the styles and/or techniques as an aid to the judges.

<b>Vital Statistics:</b>	OG: Varies with base style
IBUs: Varies with base style	FG: Varies with base style
SRM: Varies with base style	ABV: Varies with base style