



This version of the Style Guidelines has been edited and miniaturized for easier distribution. The full sized Guideline is available at <http://www.bjcp.org>.

1. AMERICAN LIGHT LAGER

A. Light/Standard/Premium - The standard American, Canadian, Japanese, Mexican, and Australian beer styles. Light grain and flowery hop aromas. May have slightly fruity aromas from yeast and hop varieties used. Pale straw to pale gold color. Crisp and dry flavor, can have some sweetness. Very light body from use of a high percentage of adjuncts such as rice or corn. Delicate and dry. Usually well carbonated. 'Light' beers have 1/3 fewer calories than Standard; Premium beers tend to have fewer adjuncts or can be all-malt.

B. Malt Liquor - Roughly similar to other American lagers, but higher in alcohol from the addition of sugar to boost the original gravity. That and short lagering times often give the beer a rough edge. Gold to amber in color with little to no hop bitterness, flavor, and aroma.

C. Dark - A colored version of an American lager with little or no dark malts used. The color usually is derived from the addition of dark caramel syrups, giving the beer a copper to dark brown color. Otherwise similar to American Standard.

D. Classic (Pre-Prohibition) - A style of American lager that died out during Prohibition. Made from American 6-row barley and 20% flaked maize to dilute the excessive protein levels, giving it a slight sweetness that good hop levels offset. Medium to high malt, hop flavor, and hop aroma. As with other American lagers, no fruitiness or diacetyl should be apparent. Color is light to deep gold.

2. EUROPEAN LIGHT LAGER

A. Bohemian Pilsner - The original inspiration for other light lager beer styles. Aroma is rich with a complex malt and spicy, floral, Saaz hop bouquet. Light gold to amber. Flavor is complex; use of soft water allows greater intensity of malt and hop flavors without harshness; malty sweetness gives way to a crisp, lingering hop bitterness in the finish. Medium bodied.

B. Northern German Pilsner - An adaptation of the Bohemian Pilsner style, but drier from differences in malt, hops, water, and attenuation. Aroma features grain and distinctive, flowery noble hops. Light to medium gold color. Crisp flavor with prominent hop bitterness. Light to medium body.

C. Scandinavian-Dutch Pilsner - Similar to German pilsners but with somewhat lower original gravities, a drier flavor, and a lighter palate. The hop character in flavor and aroma is considerably lower. Usually paler than German pilsners. Rice or corn may be used as adjuncts.

D. Dortmunder Export - Brewed a bit stronger than other light lagers in order to travel well for export. Neither malt nor hops are distinctive, but both are in good balance with a touch of sweetness, providing a smooth yet crisply refreshing beer. Not as sweet as the Munich Helles style, but not as bitter as the Northern German style and a bit stronger than either one. Brewed from very hard water. Straw to medium gold color. Light to medium body.

E. Munich Helles - The Bavarian version of light lager with a distinctively sweet malty profile to balance the carbonate water source. Grain and malt flavors and aromas predominate, with just enough hops to balance. Light aroma hops may also be featured. Less attenuated than a pilsner and thus fuller-bodied. Medium gold. Medium-bodied.

3. LIGHT ALE

A. Blonde Ale - A type of ale currently being brewed by microbreweries and brewpubs. Generally all-malt with a soft, lightly malty palate, some fruitiness, and a pleasant hop bouquet. The flavor is usually balanced with a light to medium bitterness, though the accent tilts towards malt. Some versions are very restrained with hops, making the beer sweet in character. Pale straw to deep gold in color.

B. American Wheat - Uses a standard ale yeast. Typically has light grain flavors and aromas characteristic of wheat. The clove aromas and flavors of Bavarian weizenbiere are absent and inappropriate. Hopping rates can be high or low. The proportion of wheat is often greater than 50%. Light body, pale straw to gold color although dark versions exist.

C. Cream Ale - An adaptation of the American light lager style, chiefly involving fermentation of the beer as an ale followed by a period of cold conditioning. Grain adjuncts such as corn or rice can be used and the beer is light-bodied. Pale straw to pale gold color. Low hop bitterness and some hop aroma. Usually well carbonated.

D. Kolsch - A pale-colored German ale and an appellation of the Koln area. Soft palate; German hops impart a light fruitiness in the nose and a delicate dryness in the finish. Brewed at ale temperatures, then cold-conditioned for several weeks. Light to medium gold. Light bodied.

4. BRITISH BITTER

A. Ordinary Bitter - Originally a draft ale served very fresh under low pressure and at cool temperatures. Medium gold to medium copper-brown. Low gravity, low alcohol levels, and low carbonation make this an easy drinking beer. The

body of this beer tends to be thin, even watery. Medium to high bitterness tends to dominate over the malt character, which is usually low. May or may not have hop flavor and aroma, diacetyl, or fruitiness.

B. Best Bitter - Similar to an ordinary bitter, but somewhat stronger and more robust with a more evident malt flavor. The hop character may or may not be increased.

C. Strong Bitter - A full-bodied, robust, copper colored beer with a maltier, more complex flavor than either the ordinary or best bitter. The increased strength should be evident.

5. SCOTTISH ALE

The original gravity divisions of these beers are roughly equivalent to those for Mild, Ordinary Bitter, and Best Bitter. However because of their climate, the Scots tend to produce ales that are maltier in flavor and aroma, darker, and more full-bodied. A faint, smoky character from the use of small amounts of peat-smoked malt is sometimes present. The beers are often less fully fermented than by brewers elsewhere, and the alcohol content can be low in relation to gravity.

A. Light 60 - Superficially similar to English mild, though somewhat more full-bodied. A low-gravity, light-bodied ale with low carbonation and low bitterness. Medium to dark brown color.

B. Heavy 70 - Similar to English Ordinary Bitter, but reflecting the Scottish desire for maltier, fuller-bodied, less bitter ales.

C. Export 80 - Similar to English Best Bitter, but reflecting the Scottish desire for maltier, fuller-bodied, less bitter ales.

6. PALE ALE

A. British Pale Ale - Thought by many to be the bottled equivalent of Bitter but with higher hop, alcohol, and carbonation levels needed to preserve it in such a form. Light to deep copper color. Aroma features fine British hops with malt for balance. Flavor similarly features hops with good support from the malt. Generally a well-attenuated beer with light to medium body and medium carbonation.

B. American Pale Ale - An adaptation of the original British style, but reflecting a penchant for slightly greater strength, more hops, and the different flavors and aromas of domestic malts, hops, yeasts, and water supplies.

C. California Common Beer - An American original. A bottom-fermenting yeast ferments the wort at ale-like temperatures in long shallow pan-like vessels. The use of caramel and crystal malts gives this style a coppery color along with a malty body balanced with a pronounced Northern Brewer hop bite and aroma. Similar in many ways to an American pale ale.

7. INDIA PALE ALE

A pale ale renowned for its ability to survive long voyages to India. Significantly higher alcohol levels and hopping rates used as a preservative. Often paler than Pale Ales. Medium gold to light orange-copper color. There is a powerful aromatic hop presence as well as hop flavor and bittering, with subdued malt as a result.

8. ALTBIER

A. Dusseldorfer - A copper to dark brown German ale, superficially similar to a British pale ale. Distinctiveness derived from the use of German malts, hops, and yeasts and a period of cold conditioning that yields a cleaner palate, less fruitiness, less yeastiness, and less acidity than a classic British ale. The classic brewpub versions of altbier are coppery brown, very clear, squeaky clean, and are assertively bitter in the flavor with very little aroma in the nose, hop or otherwise. They also tend to have a grainy, even harsh or astringent malt flavor.

B. Northern German - Similar in appearance but lighter in character and less bitter than Dusseldorf altbiers, though bitterness is still in the medium range. Most alts produced outside of Dusseldorf are of this style.

9. GERMAN AMBER LAGER

A. Oktoberfest/Maerzen - A lager from Munich with a distinctive malt sweetness as well as a toasted malt aroma and flavor resulting from the use of Vienna and Munich malts. May be sweet on the palate but should have a fairly dry finish. The hops are distinctly German but are not usually prominent in either aroma or flavor, simply in balance. Dark gold to red-amber. Oktoberfests and Maerzens are slightly stronger than Vienna-style beers.

B. Vienna Lager - The original amber lager, reminiscent of an Oktoberfest but with a less robust sweet malt character. Vienna malt provides the dominant toasty flavor and aroma. Palate has low sweetness, but finish is fairly dry with low to medium bitterness. Very mild hop flavor and aroma from 'noble' hops puts the emphasis on malt. Light to medium-bodied with a reddish-amber to brownish color.

10. BROWN ALE

A. Mild - A low-gravity, low-bodied, low-conditioned ale. Color ranges from medium to dark brown or mahogany, although a few light brown examples exist. Maltiness, not roastiness, is evident. Hop character is not evident in aroma or flavor, but balances the maltiness. A low, creamy, long-lasting head is usual. It is usually dry. Examples exhibiting vinous, licorice, fruity, very malty, or chocolate character can be found.

B. Southern Brown - Thought by some to be the bottled equivalent of Mild. Dark brown color and almost opaque; decidedly sweet from the use of caramel malts. A low gravity, low alcohol beer.

C. Northern Brown - Features a dryer, nuttier malt flavor than Southern Browns with higher hopping and alcohol levels, though these are still in the low to medium range. Usually slightly lighter-colored than the Southern style.

D. American Brown - An adaptation by American homebrewers desiring higher alcohol and hop bittering levels to go along with the rich, malty character of all brown ales. Dark amber to dark brown color, medium body.

11. STRONG ALE

A. Old Ale - An ale of high alcoholic strength, generally not as strong or rich as a barleywine (though there are exceptions). Most feature malty and fruity flavors and aromas although the finish may be dry. Long term aging in the bottle may give old ales oxidative flavors like a fine old port or Madeira wine. Medium to full-bodied, medium amber to very dark red-amber.

B. Strong Scotch Ale - Rich beers with a very full-bodied, malty character with some kettle caramelization. A buttery flavor may also be present. Low hopping, but enough to balance the intense maltiness. Slight roasted malt qualities may be provided by the limited use of dark roasted malt or roasted barley.

C. Russian Imperial Stout - Originally brewed to withstand shipping from Britain to the Baltic and thus of high alcoholic strength. Often has an intense 'burnt currant' character. Esters from fermentation and roastiness from the dark roasted grains are also prominent. Highly hopped for bitterness, aroma, and flavor. Very full bodied. Very dark reddish-black opaque in color.

D. Barleywine - The richest and strongest of ales. Many feature fruity aromas and flavors and may possess a residual flavor of unfermented sugar. High hopping rates balance the intense maltiness and/or sweetness of these beers. American versions tend to be intensely hoppy and alcoholic, the British versions less so. Pale and dark styles are known, and color may range from rich gold to very dark amber into brown. Flavor is notable for great intensity of maltiness and prominent hop bitterness for balance; well-aged examples may also show oxidative flavors. Full-bodied, generally low carbonation.

12. EUROPEAN DARK LAGER

A. Munich Dunkel - The classic dark lager style of Munich, featuring a slightly sweet, malty flavor profile along with the color and flavor of dark Munich malts; the hop character is relatively low. Versions from the Kulmbach region of Franconia are brewed from a bit higher gravity with a more intense flavor profile. Color ranges from dark amber to brown.

B. Continental Dark - A general term for dark lagers from Europe which don't fit the Munich Dunkel profile. Generally a bit hoppier, drier in flavor, and lighter in body than the Munich style.

C. Schwarzbier (Black beer) - A lager that uses judicious amounts of roasted malts for color and dryness, but not enough to impart a burnt flavor. Moderate bitterness from hops and roasted malt with a distinctive dry bitter-chocolate palate. Medium body with a malty aroma and low sweetness in aroma and flavor. Dark brown to black in color.

13. BOCK

A. Traditional Bock - A strong lager with an intense malt flavor and aroma, yielding the impression of sweetness without much actual residual sugar present. Hops are used only to balance the intense maltiness. Dark bocks often include some dark roasted malt, adding some roastiness to the malty complexity of pale and high-kilned (Munich and Vienna) malts. Deep amber to dark brown. Full-bodied.

B. Hellesbock/Maibock - A pale form of bock. Usually rich medium gold. Compared to a traditional bock, they tend to be less malty and more obviously alcoholic. Otherwise, the style parameters are similar.

C. Doppelbock - A bock beer of higher than normal strength, generally 7.5% alc/vol or higher. Tawny to dark brown although pale versions exist. Very rich, intense maltiness and full body to counter the effect of the high alcohol level.

D. Eisbock - The strongest form of bock, formed by freezing doppelbock and removing the ice, thereby concentrating the alcohol. Very full-bodied with increased sweetness and warmth. Amber to dark brown in color.

14. PORTER

A. Robust - A dark ale with a fairly full body, a coffee-like dryness from the use of roasted malts (as opposed to the roast barley character of stouts), a malty flavor, and a strong hop character that balances these other factors. Dark brown to black color.

B. Brown - Generally lower in alcohol than robust porters with less roast malt character. Medium malt sweetness with low hop aroma and flavor. Medium light body. Some versions are made with lager yeast. Medium to dark brown color. Starting gravities tend to be lower than for robust porters.

15. STOUT

A. Dry - A rich, dry, extra-dark, almost black ale. The dryness comes from the use of roasted unmalted barley and a high hop bittering rate; flaked unmalted barley may also add a creaminess. A small percentage of soured beer is sometimes added to balance the dry roast flavors. Starting gravities are low in Ireland, higher elsewhere.

B. Sweet - An English style of stout. Dark roasted grains and malts dominate the flavor as in dry stouts, though generally some unfermented sugar is left in the beer. Lactose is often added to provide this residual sweetness. Very dark amber to black color. Gravities are low in England, higher in the exported product. Hopping is moderate and tends to be lower than in Dry Stout.

C. Oatmeal - A variation of sweet stout, but has oatmeal added to increase the fullness of body and flavor. The result is often described as giving a firm, smooth, and silky character to the beer with some nuttiness to the flavor. Otherwise similar to sweet stouts.

D. Foreign Extra - High gravity stouts brewed for tropical markets. Both dry and sweet versions exist. They possess many of the same characteristics as the low gravity versions but with a much stronger alcohol level. Above 1.060 it becomes difficult to produce a truly dry stout as the malty fullness and fruity esters tend to take charge. OG's are typically in the 1070 range.

16. WHEAT BEER

A. Bavarian Weizen - A traditional, wheat-based ale from Southern Germany known for its 'clove-like' aroma and flavor produced by unique yeast strains. A high percentage of wheat malt is employed, typically 50% or more. These are light, refreshing summertime beers with low hopping rates. Fruity banana aromas and flavors are often found as well. The Hefeweizen version includes suspended yeast. Light straw to amber color; light body.

B. Bavarian Dunkelweizen - Dark version of Bavarian Weizen in which some darker malt has been used. Slightly fuller, more robust flavor with notes of roastiness. Light amber to light brown. Often less clovey than the weizen style; other parameters are similar.

C. Berliner Weisse - A sharply sour wheat beer produced from the predominant use of a lactobacillus culture in its fermentation. Wheat content is usually less than 50%. Very low hopping rate, low in alcohol, light body and very pale. Often served with raspberry or woodruff syrup to counter the sourness.

D. Weizenbock - Strong Bavarian-style wheat beer that marries the normal characteristics of weizens with the rich malty flavor of darker malts and a higher alcohol level, yielding a greater intensity of flavor, a fuller body, and a somewhat darker color than found in normal weizenbiers.

17. STRONG BELGIAN/FRENCH ALE

A. Dubbel - Dark amber-brown colored ales with a rich malty flavor and aroma that may give way to some hoppy dryness in the finish. Full, malty body. Aromas and flavors are sometimes derived from unique yeast strains. Small amounts of spices may be added. Original gravities generally in the 1060 range.

B. Tripel - A paler and stronger ale, brewed from pale pilsner malts with candi sugar added to boost the OG. Complex aroma and palate with delicate aromatic hop characteristics, light citric fruitiness, and relatively light body (given the alcohol content). As with dubbels, aromas and flavors are sometimes derived from unique yeast strains and small amounts of spices are often added. Deep golden. Alcoholic, but best examples do not taste strongly of alcohol. OGs generally in the 1080 range.

C. Strong Golden Ale - References to the Devil are often a trademark of these beers, which are pale to golden in color. The light color and relatively light body for a beer of this strength are the result of using very pale malt and the judicious use of light candi sugar. Full of fruity, hoppy, alcoholic complexity, can be vinous in character. Low hop flavor and aroma. Usually effervescent.

D. Strong Dark Ale - Many variations of Belgian style exist and are characterized by a full body and a deep burgundy to dark brown color. Rich, creamy, and usually sweet, these ales are malty (though some examples do have high hop bitterness). Spices are sometimes added for complexity. More often colored with dark candi sugar than with dark malt. Low hop flavor and aroma.

E. Biere de Garde - Strong, copper-colored, top-fermented beer from northern France, typically made from several malts, including a Vienna-type, yielding an ale with a medium to high malt flavor accent with a spicy, aromatic character. Some fruitiness is present, and the alcohol level is medium to strong. Hop bitterness is often modest; spicy but soft, restrained hop varieties are used. Color can vary from full gold to a dark reddish brown. Some examples are now brewed with lager yeasts fermented at higher temperatures.

18. OTHER BELGIAN ALE

A. Oud Bruin and Flanders Red Ale - These beers derive their sourness from lactobacilli and acetobacters. Long aging and blending of young and well-aged beer may occur, adding to the smoothness and complexity. Much of the hop character is lost during aging. Red beers are distinctly tart/sour, brown ales less so with more malty/fruity complexity.

B. Lambic - Uniquely sour ales from the Senne Valley of Belgium, spontaneously fermented with yeasts and bacteria. Unmalted wheat (30 to 40%) and aged hops are used. Straight lambics have a fruity complexity and intense acidity. Blended aged lambics, called gueuze, tend to have a smoother palate. Some lambics are fruit-flavored - cherries (kriek), raspberries (framboise), and peaches (peche) - before bottling. A style called Faro is sweetened with candy sugar. Brewer should specify the subtype of lambic.

C. Witbier - A form of wheat beer made with about 50% unmalted wheat and 50% pale barley malt. Occasionally a small percentage of raw oats is used as well. Spices of coriander and orange peel complement the sweetish, often honey-like aroma. A slight lactic acid sourness resulting from a limited lactobacillus ferment is usually present. Very pale and generally slightly cloudy.

D. Saison - A seasonal summer style of beer produced in the French-speaking part of Belgium. Sharply refreshing and faintly sour, with a fruity nose, a pungent sourness and hop aroma. Often dry-hopped. Generally low malt aroma. Bitter but not assertively so, the hoppy, fruity flavors of this style often include citric notes. Distinctive orange color with a dense, rocky head. Light to medium body. Alcohol level can be medium to high.

E. Pale Ale - These ales generally share the characteristics of English pale ales; however, they are more aromatic in both malt and yeast character. They are golden to copper in color and may be brewed with the addition of candi sugar or other aromatics. Fruity, spicy, and soft, light to medium in body, with some malt aroma. Hop character is usually medium though some examples with high bitterness exist.

F. Specialty - A category for the myriad of unusual and distinctive Belgian ales which don't fit any of the above style descriptions. These beers run the gamut of colors, flavors, aromas, and alcohol content, and are often fermented with unusual and distinctive yeasts and ingredients. Brewer should specify commercial equivalent for entry.

19. FRUIT BEER

Any beer using fruit or fruit juice for flavor, color, and/or aroma. The particular fruit qualities of the beer should be distinctive in color, flavor, and aroma, yet remain harmonious with the total flavor profile. Body, color, hop character, and alcohol content can vary greatly. If the base beer is a classic style, the original style should come through in aroma and flavor. The fruit should complement the original style and not overwhelm it. Brewer should specify the style of beer and the type of fruit used.

20. SPICE/HERB/SPECIALTY BEER

Beers using herbs, spices and/or other unusual ingredients for aroma, flavor, and/or color. The particular herb, spice, and/or vegetable qualities of the beer should be distinctive in color, flavor, and aroma, yet remain harmonious with the total flavor profile. Body, color, hop character, and alcohol content can vary greatly. If the base beer is a classic style, the original style should come through in aroma and flavor. The added herbs, spices, and/or vegetable should complement the original style and not overwhelm it. Brewer should specify the style of beer and the type of herb, spice, and/or special ingredient used.

21. SMOKE-FLAVORED BEER

A. Classic Rauchbier - In the tradition of the Franconian region of Germany, a Maerzen-style of beer made with malts kilned over moist beechwood log flames, imparting an assertive smoky flavor and aroma to the beer. As with other Maerzen beers, the base beer has a full body and a sweet, malty taste beneath the smoke. The color is amber to dark brown and the intensity of the smoke is medium to high.

B. Other Smoked Beer - The process of using smoked malts more recently has been adapted to other styles, notably porter and Scotch ales. Body, color, hop character, and alcohol content can vary greatly. Brewer should specify the style of beer.

C. Steinbier

Actually more of a method of brewing than a style, this process does add a unique flavor to any beer made in this manner. Stones are superheated, then added to the beer wort, causing it to boil and for sugars to caramelize on the stones. The yeast ferments these sugars resulting in a distinctive smoky, treacle-toffee palate, less dry than smooth, with a long, roundish finish.

22. CIDER

A. Still - Cider comes from apple juice and optional ingredients such as fruits and spices. It can be fermented by wine, Champagne, ale, lager or wild yeast. There are several types of ciders. As the name implies, not effervescent. Still cider has a light body and crisp apple flavor. Under 7% alcohol, it can be dry to sweet and is a pale yellow color. It must be clear and brilliant with an apple aroma. Sugar adjuncts may be used.

B. Sparkling - Sparkling cider has many of the same traits as the still variety with the addition of effervescence. There should be no head or foam. It may be force-carbonated. It may be dry to sweet and light to medium in body with a crisp apple taste. The color is pale yellow, and must be clear and brilliant. Sugar adjuncts may be used.

C. New England-Style - This cider has a strong, pronounced apple aroma and a higher level of alcohol, at 8 to 14%. They can be still or sparkling but are usually dry. Carbonation must be natural. Medium to full bodied with some tannins, but no hot alcohol taste. The color is pale to medium yellow. Adjuncts may include white and brown sugars, molasses, and/or raisins. Should use wild or wine yeasts only.

D. Specialty - At least 75% apple juice with the remainder made from any type of adjuncts. The alcohol content must be below 14%, but any type of yeast can be used in the production.

23. TRADITIONAL MEAD

A mead made primarily from honey, water and yeast. Honey should be expressed in aroma and flavor. Additives of any type are allowed at sub-threshold levels. The mead should have a neutral acidity-sweetness-tannin balance.

A. Standard Traditional Mead - Uses generic honey or a blend of honeys.

B. Varietal Honey Traditional Mead - Made from honey from a particular flower source. The brewer must name the varietal honey. The mead should showcase the distinctive taste of the particular varietal honey.

24. MELOMEL

A mead made with fruit. The fruit may be expressed in the aroma and flavor of the mead with widely varying intensities. There should be an appealing blend of the fruit and honey character but not necessarily an even balance. Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples exist.

A. Cyser (Apple Melomel) - Should have distinct apple character in aroma and taste. Color should be straw to golden.

B. Pyment (Grape Melomel) - May be either straw to golden color or have a pink to purple cast. The mead should have a definite grape wine character, but should also have a balanced honey character. Grassy white wine character or buttery (diacetyl) chardonnay character is appropriate in pyment (or hippocras) only.

C. Other Fruit - Fruit flavor contributions to the mead range from subtle acidic notes to intense, instantly recognizable fruit flavors. In a melomel with a blend of fruits, one fruit may dominate the flavor and/or aroma profile. The particular fruit(s) used may or may not impart color to the mead. Some oxidative properties may be appropriate in certain fruit meads, giving them a sherry or port wine character. Some fruits will lend a cloying sweetness to the mead while others add a drying character.

25. METHEGLIN

A mead made with spices or herbs. The spices may be expressed in the aroma and flavor of the mead with widely varying intensities, but usually won't appear in the color. Honey character should be apparent in the aroma and flavor but will vary in intensity depending on the spices used. Metheglins containing more than one spice should have a good balance between the different spices, though some spices will tend to dominate the flavor and/or aroma profile. Often, a blend of spices may give a character greater than the sum of its parts.

26. BRAGGOT

A mead made with malted barley or wheat. The majority of the fermentable sugars should come from honey. A braggot should have good malt character in the aroma and flavor. Hop bitterness, flavor and aroma may be present, but are not required. There should be some balance between the beer aspect and the mead aspect of a braggot, especially with regard to maltiness and bitterness vs. honey character. Malt character ranges from light pale malt type flavors to more intense burnt flavors. The color may range from straw to dark brown depending on the type of malt used.

27. MIXED CATEGORY MEAD

A mead that combines ingredients from two of the three previous categories. The mead should exhibit the character of all of the ingredients in varying degrees, and should show a good blending or balance between the various flavor elements.