



2027 COMPETITION CATEGORIES:

BEER & CIDER STYLE DESCRIPTIONS AND SPECIFICATIONS

World Beer Cup and World Cider Cup Style Guideline Updates for 2027

New Beer Style Additions

- **Hybrid/Crossover Beer and Multi-Adjunct Beer:** Two new guidelines join Other Strong Beer in the Specialty Beer category.
  - **Hybrid/Crossover Beer** recognizes combinations of distinct established styles or style families.
  - **Multi-Adjunct Beer** recognizes beers combining two or more specialty ingredients that would ordinarily qualify for different ingredient-driven categories (i.e. Coffee + Fruit, Chocolate + Herbs + Chiles, etc.)
- **Gluten-Free Beer:** Expanded into Classic Gluten-Free Ale or Lager, Hoppy Gluten-Free Beer, and Specialty Gluten-Free Beer.
- **Italian-Style Grape Ale:** Three new subcategories for Red, White, and Sour Grape Ales, balancing beer and wine character and allowing up to 49% of fermentables from grapes.
- **Alsatian-Style Pilsener:** New guideline emphasizing a rounded bitterness and a delicate fresh-herbal or floral hop profile. Currently a subcategory of International-Style Pilsener, but if enough entries are registered, it could become it's own standalone award category.
- **New Zealand-Style Pilsener:** New standalone guideline emphasizing New Zealand hop expression, crispness, drinkability, and a perceptible minerality.

New Cider Style Additions

- **Low & No Alcohol Cider:** New guideline for ciders containing up to 3% ABV.
- **Natural Cider:** New guideline for low-intervention ciders, including spontaneous and/or malolactic fermentations.
- **Ice Cider or Fortified Cider:** New combined cider category with distinct descriptions and technical-information requirements for concentrated ice cider and cider strengthened with fruit spirits.

Style Reclassifications/Regrouping

- **Specialty India Pale Ale:** Experimental India Pale Ale is renamed Specialty India Pale Ale. American-Style Black Ale (Black IPA) is also grouped as a substyle within this category. Related references throughout the guidelines are updated from Experimental IPA to Specialty IPA.
- **Baltic Porter / American-Style Imperial Stout and Porter:** American-Style Imperial Porter is grouped with American-Style Imperial Stout. Baltic-Style Porter becomes a standalone category.
- **Barley Wine or Wheat Wine-style Ale:** American-Style Wheat Wine Ale moves from Other Strong Beer to join American-Style and British-Style Barley Wine Ale.
- **American-Style Sour Ales & Wood & Barrel Aged Sour Ale Groupings:** American-Style Sour Ale and Fruited American-Style Sour Ale are grouped together. Wood- and Barrel-Aged Sour Beer and Fruited Wood- and Barrel-Aged Sour Beer form a separate group.
- **Belgian-Style or Spontaneous Sour Ale:** Wild Beer moves from Experimental Beer to join Belgian-Style Lambic and Belgian-Style Gueuze. The group name is broadened to reflect these styles.
- **Pale Ale groupings:** Classic Australian-Style Pale Ale and Australian-Style Pale Ale join International-Style Pale Ale. New Zealand-Style Pale Ale becomes a standalone category.

- **South German wheat beers:** Bernsteinfarbenes Weizen joins Dunkel Weizen in a South German-Style Amber to Dark Weissbier category. Hefeweizen and Kristal Weizen remain grouped as South German-Style Weissbier.
- **European-Style Amber Ale:** French-Style Biere de Garde and Belgian-Style Speciale Belge are grouped together.
- **Oud Bruin and Flanders Red:** The combined Belgian-Style Flanders Oud Bruin or Oud Red Ale guideline is split into distinct Belgian-Style Oud Bruin and Flanders-Style Red Ale descriptions within a shared category.
- **Belgian Strong Ales:** Belgian-Style Strong Blonde Ale and Belgian-Style Strong Dark Ale become standalone categories. Other Belgian-Style Strong Specialty Ale and Other Belgian-Style Abbey Ale remain grouped together.
- **English-style categories:** Pale and Dark Mild Ales are grouped separately from bitters. Ordinary Bitter and Special/Best Bitter join English-Style Summer Ale and Classic English-Style Pale Ale. English-Style Extra Special Bitter joins English-Style India Pale Ale;
- **Export and American Stout:** Export Stout and American-Style Stout are grouped together.
- **Light Lager groupings:** Mexican-Style Light Lager joins International-Style Light Lager and German-Style Leichtbier. Contemporary American-Style Light Lager joins Contemporary American-Style Lager. American-Style Light Lager becomes standalone.
- **American-Style Lager:** American-Style Malt Liquor moves from Other Strong Beer to join American-Style Lager.
- **Amber and Dark Lager groupings:** German-Style Maerzen and Franconian-Style Rotbier form German-Style Amber Lager; Czech-Style and Mexican-Style Amber Lager remain grouped as International-Style Amber Lager. Czech-Style Dark Lager becomes standalone, while European-, American-, and Mexican-Style Dark Lagers remain grouped.
- **Dry and Sweet Ciders:** Tannic Cider, No/Low-Tannin Cider, and Fruited Cider each receive separate Dry and Sweet guidelines. Tannic and Fruited Dry/Sweet versions remain paired within their respective categories; No/Low-Tannin Dry and Sweet are separate award categories.

Style Guideline Updates

- **Various guideline maintenance and updates made to the following categories:** Classic French & Belgian-Style Saison, Belgian-Style Oud Bruin, Flanders-Style Red Ale, Dessert or Pastry Beer (both unaged & wood-aged versions), Barley Wine (American & British), Non-Alcohol Categories
- **IPA (lager versions) and hoppy-lager routing:** Fresh Hop IPAs may be entered as Specialty IPA or in their appropriate IPA category. All lager-yeast IPAs at 6% ABV and above should compete in their appropriate West Coast, New Zealand, American, or Specialty IPA category.

World Beer Cup 2027

Style Guidelines

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LAGER STYLE

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CIDER STYLE

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HYBRID/MIXED LAGERS OR ALE

American-Style Wheat Beer

Style 1 / American-Style Wheat Beer / 1

Style Descriptors

Color: Straw to dark brown

Clarity: Clear to cloudy

Perceived Malt Aroma & Flavor: Low to medium-low level pale malt attributes are present in paler versions. Medium-low to medium-high malt attributes such as cocoa, chocolate, caramel, toffee, or biscuit may be present in darker versions. Roast malt astringency is acceptable in darker versions when balanced with malt sweetness.

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Low to medium

Fermentation Characteristics: low to medium fruity esters are present. Diacetyl and phenolic, clove-like attributes should not be present

Body: Very low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.036 - 1.056	9 - 13.8 °Plato
Final Gravity	1.004 - 1.016	1 - 4.1 °Plato
Alcohol	2.80% - 4.40% % ABW	3.50% - 5.60% % ABV
Bitterness	10 - 35 IBU	-
Color	SRM 2 - 22	EBC 4 - 44

Notes

These beers can be fermented with either ale or lager yeast. The grist should include at least 30 percent malted wheat. Versions served with yeast may exhibit somewhat higher perceived bitterness and fuller mouthfeel. If present, yeast character and flavor can range from low to medium, and should be in harmony with malt and hop attributes, and not sharp.

Fruit Beer

Style 2 / Fruit Beer / 2

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Can range from pale to very dark depending on the underlying style and is often influenced by the color of added fruit

Clarity: Clear or hazy is acceptable

Perceived Malt Aroma & Flavor: Not present to medium-low

Perceived Hop Aroma & Flavor: Not present to medium-low

Perceived Bitterness: In balance with fruit character and usually at very low to medium levels

Fermentation Characteristics: American-Style Fruit Beers are fermented with traditional German, British or American ale or lager yeast. Beers fermented with Belgian-style, German-style Hefeweizen or other South German wheat beer or Berliner-style Weisse yeasts should be categorized elsewhere. Fruit beers exhibiting sourness should be categorized elsewhere. Attributes typical of wild fermentation should not be present.

Body: Varies with style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.03 - 1.11	7.6 - 25.9 °Plato
Final Gravity	1.006 - 1.03	1.5 - 7.6 °Plato
Alcohol	2.00% - 9.50% % ABW	2.50% - 12.00% % ABV
Bitterness	5 - 70 IBU	-
Color	SRM 5 - 50 or color of fruit	EBC 10 - 100 or color of fruit

Notes

Fruit aromas, ranging from subtle to intense, should be present and should not be overpowered by hop aromas. Fruit or fruit extracts, used as an adjunct in either the mash, kettle, primary or secondary fermentation, provide harmonious fruit character ranging from subtle to intense. Some beers may fit into this category if they contain fruity adjuncts but no actual fruit (i.e. Hibiscus or similar ingredients that impart a fruity flavor). Within the framework of these guidelines, coconut is defined as a vegetable, and a beer containing coconut is categorized as Field Beer. Likewise beers containing chili peppers are categorized as Chili Beer. Fruit beers fermented with Belgian yeast (Wit, Abbey, Farmhouse, Saison, or *Brettanomyces*) should be categorized as Belgian-Style Fruit Beers, or possibly as fruited Brett Beers. Fruit Beers with 30%+ wheat are categorized as Fruit Wheat Beers. All of the various IPA styles brewed with Fruit are categorized as Specialty IPA. All fruited Sour Beers are categorized elsewhere. All fruited Wood- and Barrel-Aged beers (sour or not) are categorized elsewhere.

Judging Information

To allow for accurate judging the brewer must list the fruit(s) used, and any other ingredients or processes used. The brewer must also indicate the classic or experimental ale or lager style of the underlying base beer; the brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. Beer entries not accompanied by this information will be at a disadvantage during judging

Fruit Wheat Beer

Style 3 / Fruit Wheat Beer / 3

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Generally straw to light amber and often influenced by the color of added fruit.

Clarity: Chill haze is acceptable. These beers may be served with or without yeast. When served with yeast, appearance is hazy to very cloudy.

Perceived Malt Aroma & Flavor: Low to medium-low

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: These beers can be fermented with either ale or lager yeast depending on the underlying wheat beer style. Low fruity esters are typical. Diacetyl should not be present. In versions served with yeast, yeasty aroma and flavor should be low to medium.

Body: Low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.03 - 1.11	7.6 - 25.9 °Plato
Final Gravity	1.006 - 1.03	1.5 - 7.6 °Plato
Alcohol	2.00% - 9.50% % ABW	2.50% - 12.00% % ABV
Bitterness	10 - 35 IBU	-
Color	SRM 2 - 10, or color of fruit	EBC 4 - 20, or color of fruit

Notes

The grist should include more than 30% malted wheat. Fruit or fruit extracts contribute aroma and flavor expressing true fruit complexity. Often the fruit intensity may be more muted in Fruit Wheat Beers than in Fruit Beers so as to harmonize with wheat malt aroma & flavor. Versions served with yeast should demonstrate a full yeasty mouthfeel. Fruited examples of wheat beer styles that are not commonly brewed with fruit and do not exhibit attributes of wood-aging should be categorized as Fruit Wheat Beers. These could include fruited versions of various wheat beer styles of European origin such as Weizens, Adambier or Grodziskie. Fruited wheat beers that exhibit sourness fall within various fruited sour beer categories. Such beers could deviate from parameters shown for those styles but should be suggestive of the underlying classic beer style with fruit added. Fruited versions of Berliner Weisse or Contemporary Gose fall within those categories as they are commonly brewed with fruit. Within the framework of these guidelines, coconut is defined as a vegetable, and a beer containing coconut is categorized as Field Beer. Likewise beers containing chili peppers are categorized as Chili Beer.

Judging Information

To allow for accurate judging the brewer must list the fruit(s) used, and any other ingredients or processes used. The brewer must also indicate the classic or experimental ale or lager wheat beer style of the underlying base beer; the brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. Beer entries not accompanied by this information will be at a disadvantage during judging

Field Beer

Style 4 / Field Beer / 4

> **Entry Requirements:** Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Can range from pale to very dark depending on the underlying style and is often influenced by the color of added field ingredients (vegetables, nuts, etc.)

Clarity: Clear to hazy is acceptable

Perceived Malt Aroma & Flavor: Very low to medium-high

Perceived Hop Aroma & Flavor: Very low to medium-high

Perceived Bitterness: Very low to medium-high. Vegetable character should not be muted by hop character.

Fermentation Characteristics: Varies with underlying style

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	Varies with style
Final Gravity	Varies with style	Varies with style
Alcohol	Varies with style	Varies with style
Bitterness	Varies with style	-
Color	SRM Varies with style	EBC Varies with style

Notes

Vegetable aromas, ranging from subtle to intense, should be present and should not be overpowered by hop aromas. Field Beers are any beers incorporating vegetables as flavor or carbohydrate adjuncts in either the mash, kettle, primary or secondary fermentation. The vegetable character should be in harmony with other attributes and can range from subtle to intense. Within the framework of these guidelines, beers with vegetables, nuts, mushrooms, cucumber and/or coconut are categorized as Field Beer. However, within the framework of these guidelines, India Pale Ales brewed with vegetables/nuts/coconut are categorized as Specialty India Pale Ale. All beers containing chili peppers are categorized as Chili Beer.

Judging Information

To allow for accurate judging the brewer must list the vegetable(s) used, and any other ingredients or processes used. The brewer must also indicate the classic or experimental ale or lager style of the underlying base beer; the brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. Beer entries not accompanied by this information will be at a disadvantage during judging

Pumpkin/Squash or Pumpkin Spice Beer

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Can vary from pale to very dark depending on the underlying style

Clarity: Clear to hazy is acceptable

Perceived Malt Aroma & Flavor: Can vary from low to medium-high depending on the underlying style

Perceived Hop Aroma & Flavor: None to medium and, if present, in harmony with spice, pumpkin or squash, and other attributes.

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Typical of underlying beer style

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.03 - 1.11	7.6 - 25.9 °Plato
Final Gravity	1.006 - 1.03	1.5 - 7.6 °Plato
Alcohol	2.00% - 9.50% % ABW	2.50% - 12.00% % ABV
Bitterness	5 - 35 IBU	-
Color	SRM 5 - 50	EBC 10 - 100

Notes

These are any beers using pumpkins (*Cucurbita pepo*) or winter squash as an adjunct in either the mash, kettle, primary or secondary fermentation. Pumpkin or squash aromas and flavors may range from very subtle to intense. If spiced with other ingredients, those characteristics should be present and in balance. While cinnamon, allspice, clove, and nutmeg are common spices added to American-type pumpkin beers, other spices may be used. For example, a brewer could replicate a Wit-Pumpkin spiced beer by using orange peel and coriander.

Judging Information

To allow for accurate judging the brewer must indicate the classic or experimental ale, lager or hybrid style of the underlying base beer; the brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. The brewer must also list the spice(s) and/or other ingredients or processes used if any. If pumpkin or squash attributes contribute to the flavor profile of the entry the brewer may indicate the type of pumpkin or squash used and how processed. Beer entries not accompanied by this information will be at a disadvantage during judging

Chili Beer

Style 6 / Chili Beer / 6

> **Entry Requirements:** Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Can range from pale to very dark depending on the underlying style

Clarity: Can range from clear to hazy depending on the underlying beer style

Perceived Malt Aroma & Flavor: Can vary from very low to medium-high depending on the underlying style

Perceived Hop Aroma & Flavor: Very low to very high

Perceived Bitterness: Very low to medium-high

Fermentation Characteristics: Chili pepper aroma and flavor attributes should be harmonious with the underlying beer style. Chili pepper character may be expressed as vegetal, spicy, or hot on the palate.

Body: Representative of underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	Varies with style
Final Gravity	Varies with style	Varies with style
Alcohol	Varies with style	Varies with style
Bitterness	Varies with style	-
Color	SRM Varies with style	EBC Varies with style

Notes

Chili Beer is any beer using chili peppers for flavor, aroma, or heat. Chili character can range from subtle to intense. Chili pepper aroma may or may not be present. Within the framework of these guidelines, all beers containing chili peppers are categorized as Chili Beers. Narrow exceptions are made in other categories where chili peppers are featured as part of a spice blend and/or are subtly blend as part of a wider flavor outcome. **A beer made with chili peppers which represents more than one style, such as a barrel aged sour beer or India Pale Ale made with chilis, for example, should nonetheless be categorized as Chili Beer rather than as Experimental Beer.**

Judging Information

To allow for accurate judging the brewer must list the chili(s) used, and any other ingredients or processes used. The brewer must also indicate the classic or experimental ale or lager style of the underlying base beer; the brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. Beer entries not accompanied by this information will be at a disadvantage during judging

Herb and Spice Beer

Style 7 / Herb and Spice Beer / 7

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Varies depending on underlying style

Clarity: Clear to hazy is acceptable

Perceived Malt Aroma & Flavor: Varies depending on intention of brewer, underlying beer style, and intensity of herb or spice aroma attributes

Perceived Hop Aroma & Flavor: Not essential but may be present and may be more assertive than herb-spice character

Perceived Bitterness: Very low to medium-low. Reduced hop bitterness tends to accentuate herb/spice character.

Fermentation Characteristics: Aromas and flavors of individual spices may not always be identifiable

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	Varies with style
Final Gravity	Varies with style	Varies with style
Alcohol	Varies with style	Varies with style
Bitterness	Varies with style	-
Color	SRM Varies with style	EBC Varies with style

Notes

Herb and Spice beer is any beer brewed with herbs or spices derived from leaves, roots, seeds, fruits, vegetables, flowers, etc. and which exhibits herbal or spicy attributes. Herb or spice character can range from subtle to intense. Classifying these beers can be complex. Beers which exhibit herbal or spicy character are considered Herb and Spice Beer. Beers brewed with chili peppers are categorized as Chili Beer. Beers brewed with pumpkin or in which pumpkin pie spice attributes dominate are categorized as Pumpkin/Pumpkin Spice Beer.

Judging Information

To allow for accurate judging the brewer must list the herb(s) and or spice(s) used, and any other ingredients or processes used. The brewer must also indicate the classic or experimental ale or lager style of the underlying base beer; the brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. Beer entries not accompanied by this information will be at a disadvantage during judging

Other Tea Beer

Style 8 / Tea Beer / 8a

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Varies with underlying beer style and can be influenced by color of tea leaves added

Clarity: Appearance varies with underlying beer style and may be hazy due to presence of catechins (antioxidant flavinoids) extracted from the added tea leaves.

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Hop bitterness is low to medium and should be in harmony with tea character, however mild tea-derived astringency is acceptable

Fermentation Characteristics: Varies with underlying style, but distinctive aroma and flavor of tea should be medium to high and in harmony with attributes of underlying base beer.

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	Varies with style
Final Gravity	Varies with style	Varies with style
Alcohol	Varies with style	Varies with style
Bitterness	Varies with style	-
Color	SRM Varies with style	EBC Varies with style

Notes

These beers are brewed with black, oolong, pu-erh or other fermented tea either in the mash, kettle, primary or secondary fermentation producing distinct tea characteristics. These beers will contain distinct aroma and flavor of the specific fermented tea variety used and may have a mild tea-derived astringency. Within the framework of these guidelines, beers brewed with roasted green teas or green teas that exhibit a roast character are appropriately categorized here. Beers brewed with herbal, fruit or flavored teas such as chamomile, rosehip, jasmine, rooibos, hibiscus etc. should be classified in the Herb & Spice or Fruit Beer categories. Beers brewed with grain tea (barley or buckwheat tea), bark or kelp should should be entered elsewhere.

Judging Information

To allow for accurate judging the brewer must provide additional information for judging, including the underlying base style of the beer, type of fermented tea used, and may include processing information such as the process point or vessel when green tea was added. Entries not accompanied by this information will be at a disadvantage during judging.

Green Tea Beer

Style 8 / Tea Beer / 8b

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Varies with underlying beer style and can be influenced by color of tea leaves added

Clarity: Appearance varies with underlying beer style and may be hazy due to presence of catechins (antioxidant flavinoids) extracted from the added tea leaves or powder.

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Hop bitterness is low to medium and should be in harmony with green tea character, however mild tea-derived astringency may be medium-low to medium.

Fermentation Characteristics: Varies with underlying style, but distinctive aroma and flavor of green tea should be medium-low to high and in harmony with attributes of underlying base beer.

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	Varies with style
Final Gravity	Varies with style	Varies with style
Alcohol	Varies with style	Varies with style
Bitterness	Varies with style	-

Notes

These beers are brewed with unfermented/green tea leaves or powder either in the mash, kettle, primary or secondary fermentation producing notable green tea characteristics. These beers will contain distinctive green tea aromas & flavors ranging from that of green foliage to chlorophyllic, as well as a mild tea-derived astringency. Within the framework of these guidelines, beers brewed with roasted green teas or green teas that exhibit a roast character are categorized as Other Tea Beer.

Judging Information

To allow for accurate judging the brewer must provide additional information for judging, including the underlying base style of the beer, type of green tea used, and may include processing information such as the process point or vessel when green tea was added. Entries not accompanied by this information will be at a disadvantage during judging.

Chocolate Beer

Style 9 / Chocolate Beer / 9

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Can range from pale to very dark depending on the underlying style

Clarity: Clear to hazy is acceptable

Perceived Malt Aroma & Flavor: Can vary with underlying style, but malt sweetness should always be in balance with cocoa flavors and aromas

Perceived Hop Aroma & Flavor: Hop aroma may vary based on underlying style and often may be lower than is designated for underlying style allowing chocolate to contribute to the flavor profile without becoming excessively bitter.

Perceived Bitterness: Very low to medium-low

Fermentation Characteristics: Typical of underlying beer style. Attributes derived from chocolate or cocoa should be apparent in all such beers, ranging from subtle to intense, and in harmony with the overall flavor profile of the beer.

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Chocolate Beers are beers of any classic style which incorporate dark chocolate or cocoa in any form. Beers made with white chocolate do not typify this category; however, beers which clearly exhibit attributes typical of white chocolate could be categorized as chocolate beer.

Judging Information

To allow for accurate judging the brewer must list the form of chocolate used ('cacao nibs' for example), and any other ingredients or processes used. The brewer must also indicate the classic or experimental ale or lager style of the underlying base beer; the brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. Beer entries not accompanied by this information will be at a disadvantage during judging. Chocolate beers brewed with chili are allowable in some situations (mole, Mexican chocolate, etc.), but chocolate must be the most prominent characteristic.

Coffee Beer

Style 10 / Coffee Beer / 10

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Pale to black depending on the underlying style

Clarity: Clear to hazy is acceptable

Perceived Malt Aroma & Flavor: Varies with underlying style to provide balance with coffee flavor and aroma

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style

Body: Reflective of the underlying beer style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Coffee beers incorporate coffee in any form. Coffee character should be apparent as the defining attribute of this category, ranging from subtle to intense, and should be in harmony with other attributes of the underlying beer. Other flavors arising from the use of flavored coffee may also be present. Coffee Stouts or Porters should be entered in the Coffee Stout or Porter category.

Judging Information

Within the framework of these competition guidelines, stouts and porters made with coffee are entered elsewhere. To allow for accurate judging the brewer must list details about the coffee(s) used, and any other ingredients or processes used ('medium roast cold extract in bright tank' for example). The brewer must also indicate the classic or experimental ale or lager style of the underlying base beer; the brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. Beer entries not accompanied by this information will be at a disadvantage during judging

Coffee Stout or Porter

Style 11 / Coffee Stout or Porter / 11

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Dark brown to black depending on the underlying stout or porter style

Clarity: Beer color may be too dark to perceive clarity. When clarity is perceivable, chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavor: Varies with underlying stout or porter beer style, and balanced with coffee flavor and aroma

Perceived Hop Aroma & Flavor: Varies with underlying stout or porter style

Perceived Bitterness: Varies with underlying beer style, and in harmony with any dryness or astringency derived from coffee.

Fermentation Characteristics: Typical of underlying stout or porter beer style.

Body: Reflective of the underlying stout or porter beer style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Coffee stouts and porters incorporate coffee in any form. Most importantly, coffee character should be apparent as the defining attribute of this category, ranging from subtle to intense, and should be in harmony with other attributes of the underlying beer. Other flavors arising from the use of flavored coffee may also be present, but should not dominate coffee character. Dessert Stouts featuring coffee or coffee flavors are categorized as Dessert Stouts.

Judging Information

To allow for accurate judging the brewer must indicate the classic or experimental stout or porter style of the underlying base beer. The brewer must also list details about the coffee(s) used, and any other ingredients or processes used ('medium roast cold extract in bright tank' for example). Beer entries not accompanied by this information will be at a disadvantage during judging

Dessert or Pastry Beer

Style 12 / Dessert or Pastry Beer / 12

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Deep Amber to Black

Clarity: Beer color may be too dark to perceive. When clarity is perceivable, chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavor: Extremely rich malty aroma and flavor is typical. Coffee, caramel, roasted malt, or chocolate aromas and flavors may be evident.

Perceived Hop Aroma & Flavor: If present, very low

Perceived Bitterness: Not present to low

Fermentation Characteristics: High alcohol content is evident. Fruity esters may be present at low levels. Diacetyl, if present, should be at low levels.

Body: Full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.08 - 1.120+	19.3 - 28+ °Plato
Final Gravity	1.02 - 1.060+	5.1 - 15+ °Plato
Alcohol	5.50% - 10.25%+ % ABW	7.00% - 13%+ % ABV
Bitterness	20 - 65 IBU	-
Color	SRM 11 - 35+	EBC 22 - 70+

Notes

Beers in this category build on a strong dark beer base and incorporate culinary ingredients to create rich, sweet flavor profiles mimicking the character of desserts, pastries or candies. Examples of culinary ingredients used in these beers include, but are not limited to, chocolate, coffee, coconut, vanilla, maple syrup, peanut butter and marshmallow as well as fruits, nuts and spices. The addition of sugars from any source may contribute to the pronounced sweetness of these beers. While this category may overlap several other styles defined in these guidelines such as Chocolate or Cocoa Beers, Coffee Beers, Field beers, and others, the combination of a high-gravity beer base, elevated alcohol content and rich, sweet, dessert-like flavor profiles sets this style apart as a unique entity. Wood or barrel-aged versions of these beers are classified elsewhere.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry including the classic style underlying strong dark beer. Such information must identify fruit(s), spice(s) or other ingredients or processes used. Beer entries not accompanied by this information will be at a disadvantage during judging.

Rye Beer

Style 13 / Rye Beer / 13a

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: A wide range of color is acceptable. Lighter versions are straw to copper, while darker versions are dark amber to dark brown.

Clarity: Chill haze is acceptable in versions packaged and served without yeast. In versions served with yeast, appearance may range from hazy to very cloudy.

Perceived Malt Aroma & Flavor: In darker versions, malt aromas and flavors can optionally include low roasted malt character expressed as cocoa/chocolate or caramel. Aromatic toffee, caramel, or biscuit character may also be present. Low level roastiness, graininess, or tannin astringency is acceptable when balanced with low to medium malt sweetness.

Perceived Hop Aroma & Flavor: Low to medium-high

Perceived Bitterness: Low to medium

Fermentation Characteristics: Low levels of spicy and fruity ester aromas are typical. Yeast-derived aroma and flavor attributes such as clove-like or other phenolics may be present when consistent with underlying beer style. These beers can be fermented with either ale or lager yeast. Diacetyl should not be present. Low to medium yeast aroma may be present in versions packaged with yeast.

Body: Low to medium. Rye can impart textural qualities ranging from dry and crisp to smooth and velvety.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

The grist should include sufficient rye so that rye character is evident in the beer. Rye character is often described as any of earthy, nutty or occasionally spicy attributes. Beers brewed with rye that do not exhibit rye character are categorized in other beer styles. Rye IPA versions should be classified in the Specialty IPA category. Versions served with yeast should possess a full yeasty mouthfeel.

Judging Information

To allow for accurate judging the brewer must indicate the classic, experimental or hybrid ale or lager style of the underlying base beer being made with rye ('rye Vienna lager' for example). The brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. The brewer may also provide information about the form of rye and how used ('caramel rye malt' for example). Beer entries not accompanied by this information will be at a disadvantage during judging

Honey Beer

Style 14 / Honey Beer / 14

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Very light to black depending on underlying style

Clarity: Clear to hazy is acceptable

Perceived Malt Aroma & Flavor: Varies depending on intention of brewer

Perceived Hop Aroma & Flavor: Very low to very high

Perceived Bitterness: Very low to very high

Fermentation Characteristics: Honey Beers may be brewed to a traditional style or may be experimental. Honey Beers incorporate honey as a fermentable sugar in addition to malted barley. Honey character should be present in aroma and flavor but should not be overpowering. Beers which represent various India Pale Ale and Imperial India Pale Ale styles brewed with honey are categorized as Specialty India Pale Ale.

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.03 - 1.11	7.6 - 25.9 °Plato
Final Gravity	1.006 - 1.03	1.5 - 7.6 °Plato
Alcohol	2.00% - 9.50% % ABW	2.50% - 12.00% % ABV
Bitterness	1 - 100 IBU	-
Color	SRM 1 - 100	EBC 2 - 200

Judging Information

To allow for accurate judging the brewer must indicate the classic or experimental ale or lager style of the underlying base beer; the brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. The brewer may also list the type of honey used and information about processing if desired ('orange blossom honey in whirlpool' for example). Beer entries not accompanied by this information will be at a disadvantage during judging.

Classic Non-Alcohol Ale or Lager

Style 15 / Classic Non-Alcohol Ale or Lager / 15

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required. ABV is required (0.00 - 0.50 %). Non-alcoholic style.

Style Descriptors

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of non-alcohol beer produced. Non-alcohol (N/A) malt beverages can emulate the character of any beer style defined within these guidelines but with no or nearly no alcohol (less than 0.5 percent abv). Ethyl acetate should not be present. Due to their nature, non-alcohol malt beverages will have a profile lacking the complexity and balance of flavors that beers containing alcohol will display. N/A beers should be assessed with this is mind, and should not be given negative evaluations for reasons related to the absence of alcohol.

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	From .4% or Lower % ABW	From .5% or Lower % ABV
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Within the framework of these guidelines, most classic and traditional ale & lager varieties with .5% abv or less that are not otherwise categorized as Hoppy Non-alcohol or Specialty Non-Alcohol beers are appropriately entered here. Hop-forward styles such as Pale Ales, IPA, West Coast/NZ Pils, etc. should be categorized as Hoppy Non-Alcohol Beers. Non-alcohol beers that showcase, fruit, field/vegetables, chili, chocolate, coffee, spice, wood-aging, wild fermentation or any non-traditional/unique ingredients and/or flavor outcomes should be categorized as Specialty Non-Alcohol beers. Sour and barrel-aged versions should be categorized as Specialty Non-Alcohol Beers (Including Gose, Berliner, Lambics, etc.).

Judging Information

To allow for accurate judging the brewer must indicate the classic ale or lager style of the beer being made to less than 0.5% abv; Beer entries not accompanied by this information will be at a disadvantage during judging.

Hoppy Non-Alcohol Beer

Style 16 / Hoppy Non-Alcohol Beer / 16

> **Entry Requirements:** Specialty information is required. See Judging Information for details. A baseline style is required. ABV is required (0.00 - 0.50 %). Non-alcoholic style.

Style Descriptors

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of non-alcohol beer produced. Non-alcohol (N/A) malt beverages can emulate the character of any amber to dark beer style defined within these guidelines but with no or nearly no alcohol (less than 0.5 percent abv). Ethyl acetate should not be present. Due to their nature, non-alcohol malt beverages will have a profile lacking the complexity and balance of flavors that beers containing alcohol will display. N/A beers should be assessed with this is mind, and should not be given negative evaluations for reasons related to the absence of alcohol.

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	Varies with style
Final Gravity	Varies with style	Varies with style
Alcohol	From .4% or lower % ABW	From .5% or lower % ABV
Bitterness	30 - 85 IBU	-
Color	SRM Varies with style	-

Notes

Within the framework of these guidelines, these beers are hop-forward Non-Alcohol varieties ranging from Pale Ales to IPA and including hoppy lager styles such as West Coast Pilsner, NZ Pilsner or India Pale Lagers. Some dark beer varieties (such as black IPA, or hop-forward stout varieties) may be appropriately entered here but must have dominant hop character.

Judging Information

To allow for accurate judging the brewer must indicate the underlying hoppy base beer being made to less than 0.5% abv; Typical types of beers entered in this category will be American/NZ Pale ales, IPA, IPL and other hop-forward category varieties. The brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. Beer entries not accompanied by this information will be at a disadvantage during judging.

Specialty Non-Alcohol Beer

Style 17 / Specialty Non-Alcohol Beer / 17

> **Entry Requirements:** Specialty information is required. See Judging Information for details. A baseline style is required. ABV is required (0.00 - 0.50 %). Non-alcoholic style.

Style Descriptors

Color: Varies depending on underlying style and can be influenced by the color of added fruit(s) if any.

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Non-alcohol (N/A) malt beverages can emulate the character of any beer style defined within these guidelines but with no or nearly no alcohol (less than 0.5 percent abv). Ethyl acetate should not be present. Due to their nature, non-alcohol malt beverages will have a profile lacking the complexity and balance of flavors that beers containing alcohol will display. N/A beers should be assessed with this is mind, and should not be given negative evaluations for reasons related to the absence of alcohol.

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	From .4% or Lower % ABW	From .5% or Lower % ABV
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Non-alcohol beers that showcase, fruit, field/vegetables, chili, chocolate, coffee, spice, wood-aging or any non-traditional/unique ingredients and/or flavor outcomes should be categorized as Specialty Non-Alcohol beers. Sour beers, including kettle-sours and wild fermentations are appropriately entered here. While traditional, Belgian witbiers are appropriately entered in here due to the added spices. For purposes of competition, brewers will be asked to verify that the alcohol content of entries in this category are less than .5% abv.

Judging Information

To allow for accurate judging the brewer must identify the underlying beer style, process(es) and or ingredients used which combine to make the less than 0.5% beer unique and which influence perceived sensory outcomes; the brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. Beer entries not accompanied by this information will be at a disadvantage during judging.

Session Beer

Style 18 / Session Beer / 18a

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required. ABV is required (0.50 - 5.00 %).

Style Descriptors

Color: The color should mimic the classic style upon which the beer is based

Clarity: Appearance may vary from brilliant to hazy to cloudy and should mimic the classic style upon which the beer is based

Perceived Malt Aroma & Flavor: Malt attributes should mimic the classic style upon which the beer is based, but at lower overall intensity due to lower original gravity.

Perceived Hop Aroma & Flavor: Hop attributes should mimic the classic style upon which the beer is based, but at lower overall intensity in order to maintain the balance typical of that style.

Perceived Bitterness: Should mimic the classic style upon which the beer is based, but at lower overall intensity in order to maintain the balance typical of that style.

Fermentation Characteristics: Varies with underlying style

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.008 - 1.04	2.1 - 10 °Plato
Final Gravity	1.004 - 1.01	1 - 2.6 °Plato
Alcohol	0.40% - 4.00% % ABW	0.50% - 5.00% % ABV
Bitterness	10 - 35 IBU	-
Color	SRM Up to 2+	EBC Up to 4+

Notes

This category includes beers of any style that 1) are at or below 5.0% abv (4.0% abw) and 2) have an original gravity and alcohol content below the range of the classic style as defined in these guidelines. These beers exhibit lower original gravity and alcohol content than the classic style. Balance and drinkability are key to a successful session beer. A beer at or below 5.0% abv (4% abw) that adheres to the specifications of a classic style is not categorized as Session Beer. For example, low gravity beers such as Belgian-Style Table Beers, Belgian-Style Session Ales, or English-Style Mild Ales should be categorized within their appropriate categories. A beer below 0.5% abv (0.4% abw) is categorized as a Non-Alcohol Malt Beverage.

Judging Information

For purposes of this competition, brewers will be asked to verify that entries in this category contain abv that does not exceed 5.0%. Session versions of American-Style India Pale Ale and Juicy or Hazy India Pale Ale are categorized as Session India Pale Ale. Lower alcohol Belgian-Style ales which meet the respective criteria for alcohol content are categorized as Belgian-Style Table Beer or as Belgian-Style Session Ale. To allow for accurate judging the brewer must absolutely identify by name or category number the classic or experimental ale or lager style that is being created lower in alcohol and/or appropriately identify the style created ('Session Bock' for example). Beer entries not accompanied by this information will be profoundly disadvantaged during judging

Hybrid/Crossover Beer

Style 21 / Specialty Beer / 21a

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Varies with underlying styles.

Clarity: Varies with underlying styles.

Perceived Malt Aroma & Flavor: Varies with underlying styles. Malt-derived attributes associated with one or more declared styles may be evident.

Perceived Hop Aroma & Flavor: Varies with underlying styles. Hop-derived attributes should be appropriate to the declared component styles.

Perceived Bitterness: Varies with underlying styles.

Fermentation Characteristics: Varies with underlying styles.

Body: Varies with underlying style and specialty ingredients used.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Within the framework of these guidelines, Hybrid/Crossover Beers intentionally combine recognizable sensory attributes associated with two or more distinct established beer styles or style families. The resulting beer should exhibit characteristics of the declared styles while presenting a balanced and harmonious overall impression. Beers should showcase successful integration of multiple stylistic influences into a cohesive beer. While exact adherence to any individual style is not expected, the declared stylistic influences should be evident and complementary.

Beers conforming to an established style category should be entered in the appropriate category (for instance, Belgian-inspired beers hopped with American-Style hopping regiments are best entered into American-Belgo Style Ale). Examples may include beers combining attributes of lager and ale styles, historic and modern styles, or styles originating from different brewing traditions.

Judging Information

To allow for accurate judging the brewer must list the underlying style of the beer as well as all specialty ingredients and/or processes used. Because these beers often defy categorization and the base beer may not hew to an existing style guideline outlined herein, brewer may indicate ‘no classic style’. Entries not accompanied by this information will be at a disadvantage during judging.

Multi-Adjunct Beer

Style 21 / Specialty Beer / 21b

> **Entry Requirements:** Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Varies with underlying style and adjuncts used.

Clarity: Varies with style.

Perceived Malt Aroma & Flavor: Varies with underlying style and adjuncts used.

Perceived Hop Aroma & Flavor: Varies with underlying style.

Perceived Bitterness: Varies with underlying style.

Fermentation Characteristics: Varies with underlying style.

Body: Varies with underlying style and specialty ingredients used.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Within the framework of these guidelines, Multi-Adjunct Beers contain two or more specialty ingredients that, if used individually, would typically qualify the beer for entry into an existing ingredient-driven specialty beer category (i.e. Chili Beer, Field Beer, Herb/Spice Beer, etc.). The hallmark of Multi-Adjunct Beer is the balanced integration of these ingredients with one another and with the underlying beer. Examples might include a Belgian Golden Ale with Lavender and Strawberries, or a English Mild with Coffee, Chocolate & Vanilla.

This category is intended for beers whose character is derived from the combination of multiple specialty ingredients that might otherwise prevent it from being entered in a different competition category. Beers containing a single specialty ingredient should be entered in the appropriate existing competition category. Beers whose primary impression is more appropriately represented by another established specialty category, including but not limited to Fruit Beer, Field Beer, Dessert or Pastry Beer, Wood- and Barrel-Aged beer categories, should be entered in the appropriate category.

Within the framework of these guidelines, all beers containing a notable chili pepper presence are categorized as Chili Beers. Narrow exceptions are made here where chili peppers are featured as part of a fruit, spice or other ingredient blend as part of a wider flavor outcome.

Further Guidance: Dessert or Pastry Beers: Should be entered in the Dessert or Pastry Beer category Wood/Barrel Aged beers: should be classified elsewhere unless they cannot be classified in another Wood- and -barrel-aged category Other specialty beers with multiple adjuncts that can be classified elsewhere may be entered here OR in that respective category at the brewer's discretion (e.g.: Fruited Berliner = Specialty Berliner Weisse; Lavender Saison = Specialty Saison, etc.). Beers with multiple ingredients of the same type are classified in their appropriate category (e.g: Beer with 3 fruits classified as Fruit Beer; beer w/peanuts & coconut classified as Field Beer).

Judging Information

To allow for accurate judging the brewer must list the underlying style of the beer as well as all specialty ingredients and/or processes used. Because these beers often defy categorization and the base beer may not hew to an existing style guideline outlined herein, brewer may indicate ‘no classic style’. Entries not accompanied by this information will be at a disadvantage during judging.

Other Strong Beer

Style 21 / Specialty Beer / 21c

Entry Requirements: Specialty information is required. See Judging Information for details. ABV is required (8.00 - 30.00 %).

Style Descriptors

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Within the framework of these guidelines, beers of any style intentionally brewed to a higher alcohol content than defined within that style's guidelines are categorized as Other Strong Beer. These beers should achieve a balance between the style's characteristics and the additional alcohol, and are not wood- or barrel-aged. All Wood- and Barrel-Aged Beers that meet the criteria for elevated alcohol content shown below are categorized as any of several Wood- and Barrel-Aged Beers.

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	From 6.4% or higher % ABW	From 8% or higher % ABV
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

For the purposes of this competition, entrants should review all other Strong/Imperial categories (Strong Porter, Imperial Red, Belgian Strong, etc.) first before entering this category to ensure their entry should not be classified elsewhere. IPA entries that fall outside of the standard Imperial IPA category specifications and/or have added ingredient such as fruit or spices should be entered as Specialty IPA.

Judging Information

To allow for accurate judging the brewer must absolutely identify by name or category number the classic or experimental ale or lager style that is being created higher in alcohol and/or appropriately identify the style created ('Strong Vienna Lager' for example). Beer entries not accompanied by this information will be profoundly disadvantaged during judging

Experimental Beer

Style 22 / Experimental Beer / 22a

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: May vary widely with ingredients used

Clarity: Varies with ingredients used and brewing process

Perceived Malt Aroma & Flavor: May vary widely with ingredients used and brewing process

Perceived Hop Aroma & Flavor: May vary widely with ingredients used and brewing process

Perceived Bitterness: May vary widely with ingredients used and brewing process

Fermentation Characteristics: Will vary widely depending on the nature of the techniques and or ingredients used to create the beer

Body: May vary widely with ingredients used and brewing process

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies widely	-
Final Gravity	Varies widely	-
Alcohol	Varies widely	-
Bitterness	Varies widely	-
Color	SRM Varies widely	-

Notes

Experimental beers are beers that **either 1. employ unique and unusual techniques and/or ingredients; or 2. beers that don't meet the criteria of individual existing categories, representing a combination of two or more hybrid, specialty or classic categories.** Experimental beers are primarily grain-based with a minimum of 51% of fermentable carbohydrates derived from malted grains. Beers produced using non-experimental techniques and/or ingredients are considered experimental beers if their properties overlap two or more existing categories and exhibit the distinctive characteristics of each of those categories. Uniqueness is the primary consideration when evaluating this category.
Within the framework of these guidelines, field, fruit, chili pepper, chocolate, coffee, spice, wood-aged or other beers that fit within another individual category should not be categorized as experimental beers. experimental versions of various India Pale Ale and Imperial India Pale Ale categories are categorized as Specialty India Pale Ale. Nearly all fruited sour beers are categorized elsewhere; truly experimental versions might be categorized as Experimental Beer.

Judging Information

To allow for accurate judging the brewer must identify the underlying classic, experimental and or hybrid style(s), process(es) and or ingredients used which combine to make the beer unique and which influence perceived sensory outcomes. The brewer may indicate 'no classic style' in instances where the base beer or the entry do not hew to a category within these competition guidelines. Beer entries not accompanied by this information will be at a disadvantage during judging

Ginjo Beer or Sake-Yeast Beer

Style 22 / Experimental Beer / 22b

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Pale to dark brown

Clarity: Slight chill haze is acceptable

Perceived Malt Aroma & Flavor: Very low to medium

Perceived Hop Aroma & Flavor: Low to medium and in harmony with sake-like character

Perceived Bitterness: Low to medium and in harmony with sake-like character

Fermentation Characteristics: These beers are brewed with sake yeast or sake (koji) enzymes. The unique byproducts of sake yeast and koji enzymes should be distinctive and in harmony with other elements. Sake character may best be described as having mild fruitiness and mild earthiness expressed as mushroom or umami protein-like attributes. A high amount of alcohol may be evident.

Body: Varies depending on original gravity. Mouthfeel also varies.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.09	10 - 21.6 °Plato
Final Gravity	1.008 - 1.02	2.1 - 5 °Plato
Alcohol	3.40% - 8.20% % ABW	4.30% - 10.20% % ABV
Bitterness	12 - 35 IBU	-
Color	SRM 4 - 20	EBC 8 - 40

Notes

High carbonation should be present.

Judging Information

To allow for accurate judging the brewer must identify the classic ale, lager or other beer style being made with sake yeast, and may add information about other ingredient(s) or process used. The brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. Beer entries not accompanied by this information will be at a disadvantage during judging

Specialty India Pale Ale

Style 23 / Specialty India Pale Ale / 23a

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Straw to very dark, varying widely with ingredients used

Clarity: May range from clear to very high degree of cloudiness. Starch, yeast, hop, protein, and other compounds can contribute to a wide range of hazy appearance within this category

Perceived Malt Aroma & Flavor: Very low to medium-low malt aroma and flavor may be present, and may exhibit attributes typical of various adjuncts and specialty malts

Perceived Hop Aroma & Flavor: Medium to very high hop aroma and flavor are present, with attributes typical of hops from any origin

Perceived Bitterness: Low to very high

Fermentation Characteristics: Fruity esters are low to high and may contribute to an overall highly fruity impression regardless of the presence or absence of fruit(s) used and can contribute to the perception of sweetness and be complementary to the hop profile. Yeast choices can vary widely as can sensory outcomes; very low to low phenolic or other attributes typical of wine, champagne or Brettanomyces yeast strains may be present but are not required. Carbonation can range from average to high, with higher levels often associated with a crisp mouthfeel. Diacetyl and DMS should not be present.

Body: Very low to medium, depending on grist and yeast choice, enzymatic treatment, finishing adjunct(s) and other fermentation parameters. Mouthfeel can vary widely from light to full and from dry to silky.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.06 - 1.1	14.7 - 23.7 °Plato
Final Gravity	0.994 - 1.02	-1.6 - 5.1 °Plato
Alcohol	5.00% - 8.40% % ABW	6.30% - 10.60% % ABV
Bitterness	30 - 100 IBU	-
Color	SRM 3 - 40	EBC 6 - 80

Notes

Recognizing the uniqueness, variety and traditions of beers based on the India Pale Ale ale style, beers entered in this category do not fit existing competition style guidelines for India Pale Ales. Appropriate examples may be, but are not limited to White, Red, Brown, Rye, Brut, Brett (fermented with *Brettanomyces*), or many other elaborated versions of classic American, Juicy or Hazy, Imperial, British IPA types, including fruited, spiced, field (flavored with vegetables other than chili peppers), wood- and barrel-aged versions. They range widely in color, hop, and malt intensity and attributes, hop bitterness, balance, alcohol content, body, and overall flavor experience. Dark versions of India Pale Ale that do not meet the specifications for American-Style Black Ale may be considered Specialty India Pale Ale. Fruited and spiced versions exhibit attributes typical of those ingredients, in harmony with hop impression and overall flavor experience. Lactose may be used to enhance body and balance, but should not lend to, or overwhelm, the flavor character of these beers. Classifying these beers can be complex.

Categorized as Specialty India Pale Ale: India Pale Ales brewed with honey are categorized here. Spiced or fruited versions of these beers, or those made with unusual fermentables or honey, are categorized as Specialty India Pale Ale. India Pale Ales flavored with nuts, coconut or other vegetables are categorized here rather than as Field Beers.

Categorized elsewhere: within the framework of these guidelines, all beers brewed with chili peppers are categorized as Chili Beers, therefore IPA's brewed w/ chili peppers in any form are categorized as Chili Beer. Fresh Hop India Pale Ales may be entered as either Specialty IPA or their appropriate IPA category. For the purpose of competition, IPAs brewed with kveik or thiolized yeasts and/or aroma/flavor enhancers such as terpene blends, etc. are appropriately entered as

Specialty IPA if they fall outside the parameters of other IPA categories;

For the purposes of competition all 6%+ Lager-yeast IPA's should compete in the appropriate IPA category (West Coast, New Zealand, American or Specialty).

Judging Information

To allow for accurate judging the brewer must list any special ingredient(s) used such as fruits or spices, malt or sugar adjuncts or yeasts which elaborate on or deviate from classic American, Juicy Hazy or Imperial IPA production and which influence beer flavor outcomes. Brewer must list any enzymatic treatment or other special processes used. The brewer must also indicate an IPA ‘type’. A few examples of supplemental information that meet these criteria are ‘Brown IPA’, ‘Brut IPA w/enzyme and lactose’, ‘Red IPA w/Munich malt’, ‘Am IPA w/cinnamon’, or ‘Juicy Hazy IPA w/mango’. Beer entries not accompanied by this information will be at a profound disadvantage during judging

Historical Beer

Style 24 / Historical Beer / 24a

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Varies with underlying style

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Beers in this category include established historical beers or brewing traditions from any era or part of the world that do not fit within another beer style defined within these guidelines. Some Historical beers that could fit categories such as Experimental, Herb & Spice, Field Beer, etc. may be categorized as historical beers. This category pays tribute to beers that incorporate unique brewing ingredients, techniques, or both that were used in the past. Within the framework of these guidelines, examples of Historical Beers include South American Chicha, Nepalese Chong/Chang, African sorghum-based beers, and countless others.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry including primarily the historical beer style being emulated or recreated, and any unique ingredients used and/or processing which contribute to perceived sensory outcomes. The brewer may include historical context about the entry. This information will help provide a basis for comparison between highly diverse entries, and is reviewed and edited by the competition manager to remove bias. Entries not accompanied by this information will be at a disadvantage during judging

Kentucky Common Beer

Style 24 / Historical Beer / 24b

Style Descriptors

Color: Medium to deep amber

Clarity: Chill haze or yeast haze is acceptable

Perceived Malt Aroma & Flavor: Medium-low to medium. Sweet malt is the dominant flavor attribute. Any of corn, caramel, toffee, or bready attributes may be present.

Perceived Hop Aroma & Flavor: Low to medium. May exhibit floral or spicy attributes typical of early 20th century North American hop varieties.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Low to medium-low fruity esters may be present. Very low levels of DMS, if present, are acceptable. Diacetyl should not be present.

Body: Medium-low to medium with a dry finish enhanced by high carbonation

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.055	10 - 13.6 °Plato
Final Gravity	1.01 - 1.018	2.6 - 4.6 °Plato
Alcohol	3.20% - 4.40% % ABW	4.00% - 5.50% % ABV
Bitterness	15 - 30 IBU	-
Color	SRM 11 - 20	EBC 22 - 40

Notes

This American-born regional style proliferated around Louisville, Kentucky, from the Civil War era until Prohibition. Corn grits or flakes were commonly used at a rate or 25-35% of the total grist. Minerally attributes resulted from the use of hard brewing water. These beers were consumed very young, going from brewhouse to consumer in as little as one week. Early 20th century brewing literature mentions a slight tartness developing during fermentation as a characteristic attribute of this style. If tartness is present in modern versions, it should be at very low levels.

Grodziskie

Style 24 / Historical Beer / 24c

Style Descriptors

Color: Straw to gold

Clarity: Some chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Oak-smoked wheat malt comprises the entire grain bill. Low to medium-low grainy wheat malt character may be present. Smoked wheat malt aromas and flavors are medium-low to medium.

Perceived Hop Aroma & Flavor: Aroma and flavor of noble hops ranges from low to medium-low. Should be slightly lower or equal to intensity of smoke aroma.

Perceived Bitterness: Medium-low to medium-high

Fermentation Characteristics: Very low pear-like fruity esters are acceptable. Very low levels of sulfur are optional. Diacetyl and DMS should not be present. An overall crisp flavor is achieved by managing fermentation temperatures. Sourness should not be present.

Body: Low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.031 - 1.034	7.7 - 8.5 °Plato
Final Gravity	1.009 - 1.012	2.5 - 3 °Plato
Alcohol	1.97% - 2.60% % ABW	2.50% - 3.30% % ABV
Bitterness	20 - 30 IBU	-
Color	SRM 3 - 6	EBC 6 - 12

Notes

Grodziskie (sometimes referred to as Graetzer in German) is an ale style of Polish origin is low-gravity, light-bodied, wheat ale with a note of oak smoke in aroma and flavor and clean hop bitterness. Historic versions were often bottle conditioned and highly carbonated.

Adambier

Style 24 / Historical Beer / 24d

Style Descriptors

Color: Light brown to very dark

Clarity: Beer color may be too dark to perceive clarity. When clarity is perceivable, chill haze is absent.

Perceived Malt Aroma & Flavor: Toast and caramel malt aroma and flavor may be present. Astringency from highly roasted malt should not be present.

Perceived Hop Aroma & Flavor: Low, with attributes typical of traditional non-hybrid European hop varieties.

Perceived Bitterness: Low to medium

Fermentation Characteristics: A cool ale fermentation is typically used. Extensive aging and acidification can mask malt and hop character to varying degrees. Aging in barrels may contribute some level of Brettanomyces and lactic character.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.07 - 1.09	17.1 - 21.6 °Plato
Final Gravity	1.01 - 1.02	2.6 - 5.1 °Plato
Alcohol	7.10% - 8.70% % ABW	9.00% - 11.00% % ABV
Bitterness	30 - 50 IBU	-
Color	SRM 15 - 35	EBC 30 - 70

Notes

The style originated in Dortmund and is a strong, dark, hoppy ale which may or may not be sour. It may also be extensively aged in wooden barrels. Traditional versions may have a low or medium-low degree of smokiness. Adambier may or may not use wheat in its formulation. Smoke character may be absent in contemporary versions. Fruited versions of this style which exhibit attributes of wood-aging should be categorized as fruited Wood- and Barrel-Aged Sour Beers. Fruited versions of this style which do not exhibit attributes of wood-aging should be categorized as Fruit Wheat Beers.

Dutch-Style Kuyt Beer

Style 24 / Historical Beer / 24e

Style Descriptors

Color: Gold to copper

Clarity: Chill haze and other haze is acceptable

Perceived Malt Aroma & Flavor: The aroma is grainy or grainy-bready. A distinctive aroma and flavor profile arises from the use of at least 45 percent oat malt, and at least 20 percent wheat malt. Pale malt makes up the remainder of the grain bill.

Perceived Hop Aroma & Flavor: Very low to low from noble hops or other traditional European varieties

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Esters may be present at low levels. Diacetyl is usually absent in these beers but may be present at very low levels. Acidity and sweet corn-like DMS should not be present.

Body: Low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.05 - 1.08	12.4 - 19.3 °Plato
Final Gravity	1.006 - 1.015	1.5 - 3.7 °Plato
Alcohol	3.80% - 6.30% % ABW	4.70% - 7.90% % ABV
Bitterness	25 - 35 IBU	-
Color	SRM 5 - 12.5	EBC 10 - 25

Notes

This style of beer was popular in the Netherlands from 1400-1550.

Finnish-Style Sahti

Style 24 / Historical Beer / 24f

Style Descriptors

Color: Pale to copper

Clarity: Chill haze, yeast haze and general turbidity is acceptable.

Perceived Malt Aroma & Flavor: Malt aroma is medium-low to medium. Malt flavor is medium to high with malt sweetness present.

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Very low

Fermentation Characteristics: These beers can vary significantly in character. Fruity ester and yeasty aromas are medium to high. Diacetyl should not be present. Bread/bakers' yeast is traditionally used for fermentation and may produce flavors and aromas of complex alcohols, clove-like phenolics and banana fruitiness.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.06 - 1.09	14.7 - 21.6 °Plato
Final Gravity	1.016 - 1.04	4 - 10 °Plato
Alcohol	5.60% - 6.80% % ABW	7.00% - 8.50% % ABV
Bitterness	3 - 16 IBU	-
Color	SRM 4 - 12	EBC 8 - 24

Notes

Juniper aroma and flavor may or may not be present due to the use of juniper boughs/branches and/or berries in the brewing process.

Swedish-Style Gotlandsdricke

Style 24 / Historical Beer / 24g

Style Descriptors

Color: Pale to copper

Clarity: Chill haze or yeast haze is acceptable

Perceived Malt Aroma & Flavor: Medium-low to medium. Birchwood smoke character, derived from the malting process, should be present.

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Very low to medium-low

Fermentation Characteristics: Bread/bakers' yeast is traditionally used for fermentation and contributes to unique character of these beers. Fruity ester and yeasty aromas are medium to high. Diacetyl should not be present.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.05	10 - 12.4 °Plato
Final Gravity	1.01 - 1.014	2.5 - 3.5 °Plato
Alcohol	4.40% - 5.20% % ABW	5.50% - 6.50% % ABV
Bitterness	15 - 25 IBU	-
Color	SRM 4 - 12	EBC 8 - 24

Notes

Juniper aroma and flavor should be present due to the use of juniper boughs/branches and berries in the brewing process. These beers are characterized by juniper and birchwood smoked malt.

Breslau-Style Schoeps

Style 24 / Historical Beer / 24h

Style Descriptors

Color: Straw to black

Clarity: Chill haze is acceptable at low temperatures. Hue may be too dark to perceive clarity in some versions.

Perceived Malt Aroma & Flavor: Malt sweetness is medium to medium-high with a pronounced malt character. A high proportion of pale or dark wheat malt (as much as 80 percent) is used to brew these beers as well as Pilsener and other pale, toasted, or dark specialty malts. Paler versions may have bready, aromatic biscuit malt attributes. Darker versions may exhibit roast malt bitterness at low levels, and toasted or nutty malt attributes. Caramel-like malt attributes are not present.

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity esters may be present as these beers are fermented with ale yeast as opposed to wheat beer yeast. Diacetyl and phenolic aromas and flavors should not be present.

Body: Full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.067 - 1.072	16.5 - 17.5 °Plato
Final Gravity	1.016 - 1.024	4.5 - 6.1 °Plato
Alcohol	4.80% - 5.60% % ABW	6.00% - 7.00% % ABV
Bitterness	20 - 30 IBU	-
Color	SRM 2 - 40+	EBC 4 - 80+

Notes

Traditional German wheat beer yeast is not used in this style of beer.

Classic Gluten-Free Ale or Lager

Style 25 / Classic Gluten-Free Ale or Lager / 25

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style. Grains and fermentables which differ from those typically used to produce a given beer style can and will produce flavor and aroma outcomes that differ from traditional versions. Such differences are to be expected and are acceptable.

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Although brewers may design and identify these beers according to defined style guidelines, these beers should be evaluated on their own merits without strict adherence to defined style parameters.

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

This category includes lagers, ales or other beers made from fermentable sugars, grains and converted carbohydrates and must also include some portion of cereal. **All ingredients must be free of gluten. Within the framework of these guidelines, beers brewed with barley, wheat, spelt, rye, and other gluten-containing ingredients may not be categorized as Gluten-Free.** Gluten-Free Beers may contain malted grains that are gluten-free.

For the purposes of the competition, most gluten-free versions of classic and traditional ale & lager varieties that are not categorized as Hoppy Gluten-Free or Specialty Gluten-Free beers are appropriately entered here. Hop-forward styles such as Pale Ales, IPA, IPL, etc. should be categorized as Hoppy Gluten Free Beers. Gluten Free beers that showcase adjuncts such as fruit, field/vegetables, chili, chocolate, coffee, spice, wood or barrel-aging, wild fermentation/souring (Including Gose, Berliner, Lambics, etc.) or any non-traditional/unique ingredients and/or flavor outcomes should be categorized as Specialty Gluten Free beers.

NOTE: These guidelines do not supersede any government regulations. Wine, mead, flavored malt beverages or beverages other than 'beer' as defined by the TTB (U.S. Trade and Tax Bureau) are not considered 'gluten-free beer' under these guidelines.

Gluten-reduced beers' original ingredients would have gluten content that has been reduced by enzymes or other processes to reduced levels. Gluten-reduced beers should be categorized in the classic style category most appropriate for the beer, rather than as Gluten-Free Beer.

Judging Information

To allow for accurate judging **brewer is required to identify carbohydrate sources and fermentation type used to make the beer, and the classic ale or lager beer style being elaborated upon (if there is one)** with regard to flavor, aroma and appearance. The brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines as well as any additional ingredients used in brewing the beer. Beer entries not accompanied by this information will be at a disadvantage and/or ineligible for judging

Hoppy Gluten-Free Beer

Style 26 / Hoppy Gluten-Free Beer / 26

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style. Grains and fermentables which differ from those typically used to produce a given beer style can and will produce flavor and aroma outcomes that differ from traditional versions. Such differences are to be expected and are acceptable.

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Although brewers may design and identify these beers according to defined style guidelines, these beers should be evaluated on their own merits without strict adherence to defined style parameters.

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	From 30+ IBU	-
Color	SRM Varies with style	-

Notes

This category includes lagers, ales or other beers made from fermentable sugars, grains and converted carbohydrates and must also include some portion of cereal. **All ingredients must be free of gluten. Within the framework of these guidelines, beers brewed with barley, wheat, spelt, rye, and other gluten-containing ingredients may not be categorized as Gluten-Free.** Gluten-Free Beers may contain malted grains that are gluten-free.

Within the framework of these guidelines, these beers are hop-forward Gluten Free varieties ranging from Pale Ales to IPA and including hoppy lager styles such as Cold IPA or India Pale Lagers. Some dark beer varieties (such as black IPA, or hop-forward stout varieties) may be appropriately entered here but must have dominant hop character. Gluten Free beers that showcase adjuncts such as fruit, field/vegetables, chili, chocolate, coffee, spice, wood or barrel-aging, wild fermentation/souring (Including Gose, Berliner, Lambics, etc.) or any non-traditional/unique ingredients and/or flavor outcomes should be categorized as Specialty Gluten Free beers.

NOTE: These guidelines do not supersede any government regulations. Wine, mead, flavored malt beverages or beverages other than 'beer' as defined by the TTB (U.S. Trade and Tax Bureau) are not considered 'gluten-free beer' under these guidelines.

Gluten-reduced beers' original ingredients would have gluten content that has been reduced by enzymes or other processes to reduced levels. Gluten-reduced beers should be categorized in the classic style category most appropriate for the beer, rather than as Gluten-Free Beer.

Judging Information

To allow for accurate judging **brewer is required to identify carbohydrate sources and fermentation type used to make the beer, and the hop-forward ale or lager beer style being elaborated upon (if there is one)** with regard to flavor, aroma and appearance. The brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines as well as any additional ingredients used in brewing the beer. Beer entries not accompanied by this information will be at a disadvantage and/or ineligible for judging

Specialty Gluten-Free Beer

Style 27 / Specialty Gluten-Free Beer / 27

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style. Grains and fermentables which differ from those typically used to produce a given beer style can and will produce flavor and aroma outcomes that differ from traditional versions. Such differences are to be expected and are acceptable.

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Although brewers may design and identify these beers according to defined style guidelines, these beers should be evaluated on their own merits without strict adherence to defined style parameters.

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

This category includes lagers, ales or other beers made from fermentable sugars, grains and converted carbohydrates and must also include some portion of cereal. **All ingredients must be free of gluten. Within the framework of these guidelines, beers brewed with barley, wheat, spelt, rye, and other gluten-containing ingredients may not be categorized as Gluten-Free.** Gluten-Free Beers may contain malted grains that are gluten-free.

Within the framework of these guidelines, these beers are Gluten-Free varieties that showcase, fruit, field/vegetables, chili, chocolate, coffee, spice, wood-aging or any non-traditional/unique ingredients and/or flavor outcomes. Sour beers, including kettle-sours and wild fermentations are appropriately entered here. While traditional, Belgian witbiers or other traditionally spiced/adjunct styles are appropriately entered in here due to the added spices.

NOTE: These guidelines do not supersede any government regulations. Wine, mead, flavored malt beverages or beverages other than 'beer' as defined by the TTB (U.S. Trade and Tax Bureau) are not considered 'gluten-free beer' under these guidelines.

Gluten-reduced beers' original ingredients would have gluten content that has been reduced by enzymes or other processes to reduced levels. Gluten-reduced beers should be categorized in the classic style category most appropriate for the beer, rather than as Gluten-Free Beer.

Judging Information

To allow for accurate judging **brewer is required to identify carbohydrate sources and fermentation type used to make the beer, and the specialty, experimental or hybrid beer style being elaborated upon (if there is one)** with regard to flavor, aroma and appearance. The brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines as well as any additional ingredients used in brewing the beer. Beer entries not accompanied by this information will be at a disadvantage and/or ineligible for judging

American-Belgo-Style Ale

Style 28 / American-Belgo-Style Ale / 28

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Gold to black

Clarity: Should conform the base beer style

Perceived Malt Aroma & Flavor: Typically low. Perception of specialty or roasted malts or barley can be very low to robust in darker versions.

Perceived Hop Aroma & Flavor: Medium to very high, exhibiting American-type hop aromas not usually found in traditional Belgian styles.

Perceived Bitterness: Medium to high, in alignment with base beer style.

Fermentation Characteristics: Fruity esters are medium to high. Belgian yeast attributes such as banana, berry, apple, coriander, spice or smoky-phenolic should be in balance with malt and hops. Diacetyl, sulfur, and attributes typical of Brettanomyces should not be present.

Body: Medium-low to medium, in alignment with base beer style.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	Varies with style
Final Gravity	Varies with style	Varies with style
Alcohol	Varies with style	Varies with style
Bitterness	Varies with style	-
Color	SRM Varies with style	EBC Varies with style

Notes

American-Belgo-Style Ales are either 1) non-Belgian beer types portraying the unique characters imparted by yeasts typically used in big, fruity Belgian-style ales, or 2) defined Belgian-style beers displaying the hallmark attributes typical of American variety hops. These beers are unique unto themselves.

Judging Information

To allow for accurate judging the brewer must indicate the classic, experimental or hybrid ale style of the underlying base beer; the brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. The brewery may also provide information unique to the entry such as hop variety(ies) used, yeast type, etc. ('American IPA fermented w abbey yeast' for example). Beer entries not accompanied by this information will be at a disadvantage during judging

American-Style Sour Ale

Style 29 / American-Style Sour Ale / 29a

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Pale to black

Clarity: Chill haze, bacteria, and yeast-induced haze is acceptable at any temperature.

Perceived Malt Aroma & Flavor: Low. In darker versions, any of roasted malt, caramel, or chocolate aroma and flavor attributes should be present at low levels.

Perceived Hop Aroma & Flavor: None to high

Perceived Bitterness: None to high

Fermentation Characteristics: Moderate to intense, yet balanced, fruity esters are present. Diacetyl, DMS, and Brettanomyces should not be present. The evolution of natural acidity at medium-low to high levels develops a balanced complexity and is expressed as a refreshing, pleasant sourness, in harmony with other attributes. 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 kettle or post wort fermentation and is produced by various microorganisms including certain bacteria and yeasts. Acidic character can be a complex balance of several types of acid and attributes of age. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin should not be present. There should be no residual flavors from liquids previously aged in a barrel such as bourbon or sherry.

Body: Low to high

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	May vary widely	-
Final Gravity	May vary widely	-
Alcohol	May vary widely	-
Bitterness	May vary widely	-
Color	SRM May vary widely	EBC May vary widely

Notes

Beers exhibiting wood-derived characters or characters of liquids previously aged in wood are categorized as Wood-Aged Sour Beer. Fruited versions are categorized elsewhere.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry to allow for comparison between diverse entries. Such information must include the classic, experimental or hybrid style of the underlying base beer being made sour; because these beers often defy categorization and the base beer may not hew to an existing style guideline outlined herein, brewer may indicate 'no classic style'. Such information could also identify microbes, special ingredients or special processes used that influence sensory outcomes. Beer entries not accompanied by this information will be at a disadvantage during judging

Fruited American-Style Sour Ale

Style 29 / American-Style Sour Ale / 29b

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Can range from pale to black depending on underlying beer style and is often influenced by the color of added fruit

Clarity: Chill haze, bacteria, and yeast-induced haze is acceptable at any temperature.

Perceived Malt Aroma & Flavor: Low. In darker versions, any of roasted malt, caramel, or chocolate aroma and flavor attributes should be present at low levels.

Perceived Hop Aroma & Flavor: None to high

Perceived Bitterness: None to high and in balance with fruit character

Fermentation Characteristics: Moderate to intense, yet balanced, fruity esters are present. Diacetyl, DMS, and Brettanomyces should not be present. The evolution of natural acidity at medium-low to high levels develops a balanced complexity and is expressed as a refreshing, pleasant sourness, in harmony with other attributes. 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 kettle or post wort fermentation and is produced by various microorganisms, including certain bacteria and yeasts. Acidic character can be a complex balance of several types of acid and attributes of age. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin should not be present. Attributes arising from liquids previously aged in a barrel, such as bourbon or sherry, should not be present.

Body: Low to high

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	May vary widely	May vary widely
Final Gravity	May vary widely	May vary widely
Alcohol	May vary widely	May vary widely
Bitterness	May vary widely	-
Color	SRM May vary widely	EBC May vary widely

Notes

Fruit aromas, ranging from subtle to intense, should be present. Fruit or fruit extracts, used as an adjunct in either the mash, kettle, primary or secondary fermentation, provide harmonious fruit character ranging from subtle to intense. Beers exhibiting wood-derived attributes or evidence of liquids previously aged in wood are categorized as Fruited Wood-Aged Sour Beer. Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut are categorized as Field Beer. Likewise beers containing chili peppers are categorized as Chili Beer. Fruited versions of Berliner-Style Weisse and Belgian-Style Sour Ale are categorized elsewhere.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry to allow for comparison between diverse entries. Such information must include the classic, experimental or hybrid style of the underlying base beer being made sour; because these beers often defy categorization and the base beer may not hew to an existing style guideline outlined herein, brewer may indicate 'no classic style'. Such information must identify fruit(s) used, and could also identify microbes, special ingredients or special processes used that influence sensory outcomes. Beer entries not accompanied by this information will be at a disadvantage during judging

Brett Beer

Style 30 / Brett Beer / 30

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Any color is acceptable. Beer color may be influenced by the color of added fruits or other ingredients.

Clarity: Chill or yeast haze is allowable at low to medium levels at any temperature

Perceived Malt Aroma & Flavor: In darker versions, any of roasted malt, caramel or chocolate aromas and flavors are present at low levels.

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Low to high

Fermentation Characteristics: Medium to high fruity esters are present. Subtle acidity/tartness resulting from Brettanomyces fermentation results in a complex flavor profile. Brettanomyces character should be present at low to high levels, expressed as any of horsey, goaty, leathery, phenolic or fruity aroma and flavor attributes. Brettanomyces character may or may not be dominant. Subtle acidity/tartness from Brettanomyces should be low to medium-low but may increase with exposure to oxygen during barrel aging. Cultured yeast strains may be used in the fermentation. Beers fermented with Brettanomyces that do not exhibit attributes typical of Brettanomyces fermentation are categorized elsewhere. Beers in this style should not incorporate bacteria or exhibit a bacteria-derived flavor profile. Diacetyl and DMS should not be present.

Body: Low to high

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Fruited versions will exhibit fruit flavors in balance with other elements. Wood vessels may be used for fermentation and aging; such beers may or may not exhibit attributes typical of wood-aging such as vanillin or of liquids previously aged in a barrel (bourbon, sherry, etc.) A beer exhibiting additional sensory attributes arising from microbes other than Brett is categorized as Mixed Culture Brett Beer. Various India Pale Ales fermented with Brett are categorized as Specialty India Pale Ale.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry to allow for comparison between diverse entries. Such information must include the classic, experimental or hybrid style of the underlying base beer; because these beers often defy categorization and the base beer may not hew to an existing style guideline outlined herein, brewer may indicate 'no classic style'. Such information must identify fruit(s) or other ingredients used (if any), and could also include microbes or special processes used that influence sensory outcomes. Beer entries not accompanied by this information will be at a disadvantage during judging

Mixed-Culture Brett Beer

Style 31 / Mixed-Culture Brett Beer / 31

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Any color is acceptable. Beer color may be influenced by the color of added fruits or other ingredients.

Clarity: Chill haze, bacteria and yeast-induced haze is allowable at low to medium levels at any temperature.

Perceived Malt Aroma & Flavor: In darker versions, any of roasted malt, caramel, or chocolate aromas and flavors are present at low levels.

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Low to high

Fermentation Characteristics: Medium to high fruity esters are present. Acidity resulting from fermentation with Brettanomyces or bacteria results in a complex flavor profile. Brettanomyces character should be present and expressed as any of horsey, goaty, leathery, phenolic, fruity, or acidic aroma and flavor attributes. Cultured yeast may be used in the fermentation. Bacteria should be incorporated and in evidence. Bacteria will contribute acidity which may or may not dominate the flavor profile. Diacetyl and DMS should not be present.

Body: Low to high

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Fruited versions will exhibit fruit flavors in balance with other elements. Wood vessels may be used for fermentation and aging; such beers may or may not exhibit attributes typical of wood-aging such as vanillin or of liquids previously aged in a barrel (bourbon, sherry, etc.).

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry to allow for comparison between diverse entries. Such information must include the classic, experimental or hybrid style of the underlying base beer; because these beers often defy categorization and the base beer may not hew to an existing style guideline outlined herein, brewer may indicate 'no classic style'. Such information must identify fruit(s) or other ingredients (if any), and could include microbes or special processes used that influence sensory outcomes. Beer entries not accompanied by this information will be at a disadvantage during judging

Wood- and Barrel-Aged Beer

Style 32 / Wood- and Barrel-Aged Beer / 32

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required. ABV is required (3.75 - 8.00 %).

Style Descriptors

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of beer being aged. Within the framework of these guidelines, these beers contain alcohol less than or up to (but not exceeding) 8.0% abv or 6.4% abw when consumed.

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	3.00% - 6.40% % ABW	3.75% - 8.00% % ABV
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Within the framework of these guidelines these beers meet the criteria for content shown above. Stronger (>6.4% abw or >8.0% abv) beers of any color should be categorized in other wood-aged beer styles. These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. Wood-aged beers which exhibit sensory attributes typical of Brettanomyces alone, or of Brettanomyces and other microbes, are categorized as Brett Beer or Mixed-Culture Brett Beer respectively. Sour wood-aged beers and Fruited sour wood-aged beers are categorized as Sour Wood-Aged or Fruited Sour Wood-Aged Beer, respectively.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry including the classic, experimental or hybrid ale or lager beer style being aged in wood; because these beers often defy categorization and the base beer may not hew to an existing style guideline outlined herein, brewer may indicate 'no classic style'. Such information must identify fruit(s), spice(s) or other ingredients used (if any), and could include type of wood used (new or old, oak or other wood type), previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/ other), etc. Beer entries not accompanied by this information will be at a disadvantage during judging. Beers brewed with chili are allowable in this category in some situations but flavor outcomes from wood/barrel aging must be the focus.

Wood- and Barrel-Aged Sour Beer

Style 33 / Wood- and Barrel-Aged Sour Beer / 33a

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of sour beer being aged

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood, and exhibiting acidity derived from exposure to bacteria. These beers are aged in the presence of microflora (either present in the wood or introduced at some time in the brewing process) with the intention of introducing sourness to the beer. These beers are aged with the intention of developing unique attributes imparted by the wood, or by liquids that had previously been stored in contact with the wood. Wood-aging does not necessarily impart wood flavors but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine, and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor, and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel, and with sourness or other attributes derived from bacteria. Wood-Aged Sour Beer fermented with *Brettanomyces* or which exhibit sensory attributes typical of *Brettanomyces* is categorized elsewhere.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry including the classic, experimental or hybrid ale or lager beer style being aged in wood; because these beers often defy categorization and the base beer may not hew to an existing style guideline outlined herein, brewer may indicate 'no classic style'. Such information must identify spice(s) or other ingredients used (if any), souring method, type of wood used (new or old, oak or other wood type), previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/other), etc. Beer entries not accompanied by this information will be at a disadvantage during judging

Fruited Wood- and Barrel-Aged Sour Beer

Style 33 / Wood- and Barrel-Aged Sour Beer / 33b

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Varies with style, and may take on color of added fruits or other ingredients

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style and in harmony with fruit aromas and flavors

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of sour beer being aged

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

These are fruited versions of any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood, and exhibiting acidity derived from exposure to bacteria. These beers are aged in the presence of microflora (either present in the wood or introduced at some time in the brewing process) with the intention of introducing sourness to the beer. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with fruit, attributes imparted by the wood or barrel, and with sourness and/or other attributes derived from bacteria. These beers may or may not have *Brettanomyces* character. For purposes of competition, entries made with combinations of fruit(s) and or spices and or other ingredients, and which therefore represent combinations of multiple hybrid beer styles, are nonetheless categorized here as Fruited Wood-Aged Sour Beer. Fruited wood aged sour entries that hew to various fruited Belgian sour styles may be categorized as Belgian Fruit Beers depending on the strength of the wood or barrel character showcased in the beer.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry including the classic, experimental or hybrid ale or lager beer style being aged in wood; because these beers often defy categorization and the base beer may not hew to an existing style guideline outlined herein, brewer may indicate 'no classic style'. Such information must identify fruit(s) or other ingredients used (if any), souring method, type of wood used (new or old, oak or other wood type), previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/other), etc. Beer entries not accompanied by this information will be at a disadvantage during judging

Wood- and Barrel-Aged Strong Beer

Style 34 / Wood- and Barrel-Aged Strong Beer / 34

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required. ABV is required (8.00 - 30.00 %).

Style Descriptors

Color: Varies with underlying style and can be influenced by the color of added fruit(s) if any

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of beer being aged. Within the framework of these guidelines, these beers contain alcohol greater than 6.4% abw or 8.0% abv when consumed. Alcohol may be evident in stronger versions, in harmony with other flavor and aroma attributes, and not harsh.

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	From Greater than 6.4% % ABW	From Greater than 8.0% % ABV
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Within the framework of these guidelines, these are any traditional or experimental style of lager, ale or hybrid beer (with the exception of various stronger stout styles) aged in either a wooden barrel or in contact with wood, which meet the criteria for alcohol content shown below. Lower alcohol (8.0% abv or below) wood-aged beers should be categorized as other wood-aged beer styles. Strong wood-aged stouts with alcohol above 8.0% abv are categorized as Wood Aged Strong Stout. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. Wood-Aged Beers which exhibit sensory attributes typical of Brettanomyces alone, or of Brettanomyces and other microbes, are categorized as Brett Beer or Mixed-Culture Brett Beer respectively. Sour wood-aged beers should be categorized elsewhere. Fruited or spiced wood-aged beers which meet the criteria for alcohol content and which exhibit attributes of wood-aging are appropriately categorized here and may take on the color, flavors and aromas of added fruits or spices. However, sour versions of fruited or spiced wood-aged beers are categorized elsewhere.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry including the classic, experimental or hybrid ale or lager beer style being aged in wood; because these beers often defy categorization and the base beer may not hew to an existing style guideline outlined herein, brewer may indicate 'no classic style'. Such information must identify fruit(s), spice(s) or other ingredients used (if any), and could include type of wood used (new or old, oak or other wood type), previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/ other), etc. Beer entries not accompanied by this information will be at a disadvantage during judging. Beers brewed with chili are allowable in this category in some situations but flavor outcomes from wood/barrel aging must be the focus.

Wood- and Barrel-Aged Strong Stout

Style 35 / Wood- and Barrel-Aged Strong Stout / 35

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required. ABV is required (8.00 - 30.00 %).

Style Descriptors

Color: Characteristically very dark to black, varying with underlying strong stout style

Clarity: Opaque

Perceived Malt Aroma & Flavor: Varies with underlying stout style

Perceived Hop Aroma & Flavor: Varies with underlying stout style

Perceived Bitterness: Varies with underlying stout style

Fermentation Characteristics: Typical of underlying style of strong stout being aged. Within the framework of these guidelines, these beers contain alcohol greater than 6.4% abw or 8.0% abv when consumed. Alcohol may be evident in stronger versions, in harmony with other flavor and aroma attributes, and not harsh.

Body: Varies with underlying stout style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	From Greater than 6.4% % ABW	From Greater than 8.0% % ABV
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Within the framework of these guidelines, these are any traditional or experimental strong stout aged in either a wooden barrel or in contact with wood, which meet the criteria for alcohol content shown above. Lower alcohol (8.0% abv or below) wood-aged stouts should be categorized as other wood-aged beer styles and dessert/pastry-style stouts should be classified as Wood- and Barrel-aged Dessert or Pastry Beer. Wood-aged stouts which exhibit sensory attributes typical of Brettanomyces alone, or of Brettanomyces and other microbes, are categorized as Brett Beer or Mixed-Culture Brett Beer respectively. Sour wood-aged strong stouts (with or without fruit) should be categorized elsewhere. Fruited or spiced wood-aged strong stouts which meet the criteria for alcohol content and which exhibit attributes of wood-aging are appropriately categorized here and may take on the ?avors and aromas (and perhaps hue) of added fruits or spices.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry including the classic, experimental or hybrid ale or lager beer style being aged in wood; because these beers often defy categorization and the base beer may not hew to an existing style guideline outlined herein, brewer may indicate 'no classic style'. Such information must identify fruit(s), spice(s) or other ingredients used (if any), and could include type of wood used (new or old, oak or other wood type), previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/ other), etc. Beer entries not accompanied by this information will be at a disadvantage during judging. Beers brewed with chili are allowable in this category in some situations but flavor outcomes from wood/barrel aging must be the focus.

Wood- and Barrel-Aged Dessert or Pastry Beer

Style 36 / Wood- and Barrel-Aged Dessert or Pastry Beer / 36

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Deep Amber to Black

Clarity: Beer color may be too dark to perceive. When clarity is perceivable, chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavor: Extremely rich malty aroma and flavor is typical. Coffee, caramel, roasted malt, or chocolate aromas and flavors may be evident.

Perceived Hop Aroma & Flavor: If present, very low

Perceived Bitterness: Not present to low

Fermentation Characteristics: High alcohol content is evident. Fruity esters may be present at low levels. Diacetyl, if present, should be at low levels.

Body: Full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.08 - 1.120+	19.3 - 28+ °Plato
Final Gravity	1.02 - 1.060+	5.1 - 15+ °Plato
Alcohol	5.50% - 10.25%+ % ABW	7.00% - 13%+ % ABV
Bitterness	20 - 65 IBU	-
Color	SRM 11 - 35+	EBC 22 - 70+

Notes

Beers in this category build on a strong dark beer base and incorporate culinary ingredients to create rich, sweet flavor profiles mimicking the character of desserts, pastries or candies. Examples of culinary ingredients used in these beers include, but are not limited to, chocolate, coffee, coconut, vanilla, maple syrup, peanut butter and marshmallow as well as fruits, nuts and spices. The addition of sugars from any source may contribute to the pronounced sweetness of these beers. While this category may overlap several other styles defined in these guidelines such as Chocolate or Cocoa Beers, Coffee Beers, Field beers, and others, the combination of a high-gravity beer base, elevated alcohol content, barrel-aging and rich, sweet, dessert-like flavor profiles sets this style apart as a unique entity. When barrel-aged, barrel and/or previous liquids from barrel should complement rather than dominate overall flavor profile.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry including the classic style underlying strong dark beer, any pertinent barrel-aging information and any additional fruit(s), spice(s) or other ingredients or processes used. Beer entries not accompanied by this information will be at a disadvantage during judging.

Other Smoke Beer

Style 39 / Smoke Beer / 39a

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Any beer of any style incorporating smoke, and therefore may range from very light to black

Clarity: Varies with underlying beer style

Perceived Malt Aroma & Flavor: Varies with underlying beer style

Perceived Hop Aroma & Flavor: Varies with underlying beer style

Perceived Bitterness: Varies with underlying beer style

Fermentation Characteristics: For Smoke Beers based on lager styles, any phenolic notes (if present) should be derived from smoke; in such lagers yeast-derived phenolics should not be present.

Body: Varies with underlying beer style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Any style of beer can be smoked. The goal is to reach a balance between the style's character and the smoky properties. Any smoke beer that does not fit other smoke beer categories are appropriately categorized here.

Judging Information

To allow for accurate judging the brewer must list the smoke source (wood-based or otherwise), and may list any other ingredients or processes used. The brewer must also indicate the classic or experimental ale or lager style of the underlying base beer (e.g. 'tea-smoked dry stout'); the brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines (e.g. 'alder smoked ale, no classic style'). Beer entries not accompanied by this information will be at a disadvantage during judging

Smoke Porter

Style 39 / Smoke Beer / 39b

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Dark brown to black

Clarity: Opaque

Perceived Malt Aroma & Flavor: Smoked porters will exhibit mild to assertive smoke malt aroma and flavor in balance with other aroma attributes. Black malt character can be present in some porters, while others may be absent of strong roast character. Roast barley character is absent to low depending on underlying porter style being smoked. Medium to high malt sweetness with caramel or chocolate flavor attributes is acceptable.

Perceived Hop Aroma & Flavor: None to medium

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Low to medium fruity esters are acceptable

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with porter style	Varies with porter style
Final Gravity	Varies with porter style	Varies with porter style
Alcohol	Varies with porter style	Varies with porter style
Bitterness	Varies with porter style	-
Color	SRM Varies with porter style	EBC Varies with porter style

Judging Information

To allow for accurate judging the brewer must list the traditional or experimental base style of porter being smoked, as well as the wood type used as a smoke source (e.g. 'alder smoked brown porter'). Beer entries not accompanied by this information will be at a disadvantage during judging

Bamberg-Style Weiss Rauchbier

Style 39 / Smoke Beer / 39c

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Pale to chestnut brown

Clarity: If served with yeast, appearance may be very cloudy.

Perceived Malt Aroma & Flavor: In darker versions, a detectable degree of roast malt may be present without being aggressive. Smoky malt aroma and flavor, ranging from low to high, should be present. Smoke character should be smooth, not harshly phenolic, suggesting a mild sweetness.

Perceived Hop Aroma & Flavor: Not present

Perceived Bitterness: Low

Fermentation Characteristics: The aroma and flavor of a Weiss Rauchbier with yeast should be fruity and phenolic. The phenolic characteristics are often described as clove, nutmeg, vanilla, and smoke. Banana esters are often present at low to medium-high levels. No diacetyl should be perceived. Weissbiers are well attenuated and very highly carbonated.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.047 - 1.056	11.7 - 13.8 °Plato
Final Gravity	1.008 - 1.016	2.1 - 4.1 °Plato
Alcohol	3.90% - 4.40% % ABW	4.90% - 5.60% % ABV
Bitterness	10 - 15 IBU	-
Color	SRM 4 - 18	EBC 8 - 36

Notes

Beers in this style are made with at least 50 percent wheat malt. They are often roused during pouring, and, when yeast is present, will have a yeasty flavor and a fuller mouthfeel.

Judging Information

To allow for accurate judging the brewer must list the underlying base German wheat beer style being smoked, as well as the wood type used as a smoke source (e.g. 'beech wood smoked dunkelweizen')

Bamberg-Style Helles Rauchbier

Style 39 / Smoke Beer / 39d

Style Descriptors

Color: Light pale to gold

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt character is prominent with malt aromas suggesting lightly toasted sweet, malted barley. Smoke beechwood character ranges from very low to medium. Smoky aroma should be not harshly phenolic. Sulfur may be present at low levels. There should be no caramel character. Smoke flavor may create a perception of mild sweetness.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is very low to low, derived from noble-type hops.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity esters and diacetyl should not be present. Very low levels of sulfur-related compounds are acceptable.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.05	11 - 12.4 °Plato
Final Gravity	1.008 - 1.012	2.1 - 3.1 °Plato
Alcohol	3.80% - 4.40% % ABW	4.80% - 5.60% % ABV
Bitterness	18 - 25 IBU	-
Color	SRM 4 - 5.5	EBC 8 - 11

Bamberg-Style Maerzen Rauchbier

Style 39 / Smoke Beer / 39e

Style Descriptors

Color: Pale to light brown

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Sweet toasted malt aroma should be present. Medium-low to medium toasted malt sweetness should be present. Aroma and flavor of smoked beechwood ranges from very low to medium. Smoke flavors should be smooth, without harshness. Aroma should strike a balance between malt, hop, and smoke.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is very low to low, derived from noble-type hops.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity esters and diacetyl should not be present

Body: Full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.05 - 1.06	12.4 - 14.7 °Plato
Final Gravity	1.012 - 1.02	3.1 - 5.1 °Plato
Alcohol	4.00% - 4.70% % ABW	5.10% - 6.00% % ABV
Bitterness	18 - 25 IBU	-
Color	SRM 4 - 15	EBC 8 - 30

Bamberg-Style Bock Rauchbier

Style 39 / Smoke Beer / 39f

Style Descriptors

Color: Dark brown to very dark

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Medium to medium-high malt aroma and flavor should be present with very low to medium-high beechwood smoke aromas and flavors. Smoke flavors should be smooth, without harshness. Smoke flavor may create a perception of mild sweetness.

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Medium, increasing proportionately with starting gravity.

Fermentation Characteristics: Fruity esters are usually absent, but if present should be very low. Diacetyl should not be present.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.066 - 1.074	16.1 - 18 °Plato
Final Gravity	1.018 - 1.024	4.6 - 6.1 °Plato
Alcohol	5.00% - 6.00% % ABW	6.30% - 7.60% % ABV
Bitterness	20 - 30 IBU	-
Color	SRM 20 - 30	EBC 40 - 60

Wild Beer

Style 82 / Belgian-Style or Spontaneous Sour Ale / 82c

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Any color is acceptable. Versions made with fruits or other flavorings may take on corresponding hues.

Clarity: Clear or hazy due to yeast, chill haze or hop haze.

Perceived Malt Aroma & Flavor: Generally, these beers are highly attenuated resulting in very low to low malt character. Maltier versions should display good overall balance with other flavor components.

Perceived Hop Aroma & Flavor: Very low to high

Perceived Bitterness: Very low to low

Fermentation Characteristics: Aromas may vary significantly due to fermentation attributes contributed by various known and unknown microorganisms. The overall balance should be complex and balanced. Wild beers are spontaneously fermented with microorganisms that the brewer has introduced from the ambient air/environment near the brewery in which the beer is brewed. Wild Beers may not be fermented with any cultured strains of yeast or bacteria. Wild Beers may or may not be perceived as acidic. They may include a highly-variable spectrum of flavors and aromas derived from the wild microorganisms with which they are fermented. The overall balance of flavors, aromas, appearance and body are important factors in assessing these beers.

Body: Very low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Spontaneously fermented beers with fruit, spice or other ingredients should be categorized as Wild Beers. Within the framework of these guidelines, beers which hew to classic or traditional categories such as Belgian-Style Lambic, Gueuze, Fruit Lambic, etc. should be categorized as such, rather than as Wild Beers.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry including the classic ale, lager or experimental base style of beer allowed to spontaneously ferment, information about the process used, and/or other ingredient(s) such as fruit, spices, etc. if any. The brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. Beer entries not accompanied by this information will be at a disadvantage during judging

American-Style Imperial Porter

Style 111 / American-Style Imperial Stout or Porter / 111b

Style Descriptors

Color: Black

Clarity: Opaque

Perceived Malt Aroma & Flavor: No roast barley or strong burnt/black malt character should be present. Medium malt, caramel, and cocoa sweetness should be present.

Perceived Hop Aroma & Flavor: Low to medium-high

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity esters are present but not overpowering and should complement hop character and malt-derived sweetness. Diacetyl should not be present.

Body: Full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.08 - 1.1	19.3 - 23.7 °Plato
Final Gravity	1.02 - 1.03	5.1 - 7.6 °Plato
Alcohol	5.50% - 9.50% % ABW	7.00% - 12.00% % ABV
Bitterness	35 - 50 IBU	-
Color	SRM Up to 40+	EBC Up to 80+

ALE STYLE

German-Style Rye Ale

Style 13 / Rye Beer / 13b

Style Descriptors

Color: Pale to very dark, with darker versions ranging from dark amber to dark brown.

Clarity: Chill haze is acceptable in versions packaged and served without yeast. In versions served with yeast, appearance may range from hazy to very cloudy.

Perceived Malt Aroma & Flavor: In darker versions, malt aromas and flavors can optionally include low level roasted malt characters expressed as cocoa-chocolate, caramel, toffee, or biscuit attributes. Malt sweetness can vary from low to medium. Low level of roast malt astringency is acceptable when balanced with low to medium malt sweetness.

Perceived Hop Aroma & Flavor: Not present

Perceived Bitterness: Very low to low

Fermentation Characteristics: Low to medium banana-like or other fruity ester aromas and flavors are typical. Clove-like or other phenolic aromas and flavors should also be present. No yeast aroma should be present in versions without yeast. Versions packaged and served without yeast will not have yeast flavor or full mouthfeel typical of beers with yeast. Versions with yeast will have low to medium yeast aroma and flavor and a full mouthfeel, but the yeast character should not overpower the balance of rye and barley malts, esters, and phenolics.

Body: Low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.047 - 1.056	11.7 - 13.8 °Plato
Final Gravity	1.008 - 1.016	2.1 - 4.1 °Plato
Alcohol	3.90% - 4.40% % ABW	4.90% - 5.60% % ABV
Bitterness	10 - 15 IBU	-
Color	SRM 4 - 25	EBC 8 - 50

Notes

Grist should include at least 50 percent rye malt. Versions with yeast are often roused during pouring. When yeast is present, the beer should have a yeasty flavor and a fuller mouthfeel.

Belgian-Style Table Beer

Style 18 / Session Beer / 18b

> **Entry Requirements:** ABV is required (0.50 - 2.00 %).

Style Descriptors

Color: Gold to black. Caramel color is sometimes added to adjust color.

Clarity: Beer color may be too dark to perceive. When clarity is perceivable, chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavor: Mild malt character may be present

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Very low to low

Fermentation Characteristics: Diacetyl should not be present. Traditional versions do not use artificial sweeteners nor are they excessively sweet. More modern versions can incorporate sweeteners such as sugar and saccharin added post fermentation for additional sweetness and to increase smoothness.

Body: Low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.008 - 1.023	2.1 - 5.8 °Plato
Final Gravity	1.002 - 1.008	0.5 - 2.1 °Plato
Alcohol	0.40% - 1.60% % ABW	0.50% - 2.00% % ABV
Bitterness	5 - 15 IBU	-
Color	SRM 5 - 50	EBC 10 - 100

Notes

These beers may contain malted barley, wheat, and rye as well as unmalted wheat, rye, oats, and corn. Though not common, flavorings such as coriander or orange and lemon peel are sometimes added, but are barely perceptible. The mouthfeel is light to moderate, and sometimes boosted with unfermented sugars/malt sugars. Low carbonation and aftertaste are typical.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry, including a classic Belgian beer style being elaborated upon (if appropriate), any special ingredients or processing used. Beer entries not accompanied by this information will be at a disadvantage during judging. Belgian-Style Table Beer would not be appropriately characterized as Session Beer

Belgian-Style Session Ale

Style 18 / Session Beer / 18c

Entry Requirements: Specialty information is required. See Judging Information for details. ABV is required (2.10 - 5.00 %).

Style Descriptors

Color: May vary widely

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Very low to low, exhibiting a wide range of malt-derived attributes

Perceived Hop Aroma & Flavor: Very low to low, exhibiting a wide range of hop-derived attributes

Perceived Bitterness: Very low to low but sufficient to balance other attributes

Fermentation Characteristics: Phenolic spiciness may be absent or may be present at low levels. Fruity-ester complexity may range from low to medium, in harmony with malt and other attributes. Diacetyl should not be present.

Body: Very low to low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.018 - 1.04	4.5 - 10 °Plato
Final Gravity	1.002 - 1.01	0.5 - 2.6 °Plato
Alcohol	1.70% - 4.00% % ABW	2.10% - 5.00% % ABV
Bitterness	5 - 35 IBU	-
Color	SRM May vary widely	-

Notes

Beers in this category recognize the uniqueness and traditions of Belgian brewing, but do not hew to any other Belgian-style categories defined in these guidelines. The most notable characteristic that these beers share is a modest alcohol content ranging from 2.1% - 5% abv. These beers can be lower gravity formulations of their own, or can be produced from second run wort from the production of higher gravity beers. Balance is a key component when assessing these beers. Wood-aged or fruited versions will exhibit attributes of wood-aging or fruit(s) in harmony with overall flavor profile.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry, including the classic low gravity Belgian beer style, or the higher gravity Belgian beer style being made to lower alcohol content, along with any special ingredients or processing used. Beer entries not accompanied by this information will be at a disadvantage during judging. Belgian-Style Session Ales would not be appropriately characterized within the Session Beer category

South-German-Style Leichtes Weizen

Style 18 / Session Beer / 18d

> **Entry Requirements:** ABV is required (2.50 - 3.50 %).

Style Descriptors

Color: Straw to copper-amber

Clarity: If served with yeast, appearance may be very cloudy.

Perceived Malt Aroma & Flavor: Very low to medium-low

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Very low

Fermentation Characteristics: The phenolic and estery aromas typical of Weissbiers should be present but less pronounced in this style. The overall flavor profile is less complex than Hefeweizen due to a lower alcohol content and there is less yeasty flavor. Diacetyl should not be present.

Body: Low with a lighter mouthfeel than Hefeweizen. The German word 'leicht' means light, and as such these beers are light versions of Hefeweizen.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.028 - 1.044	7.1 - 11 °Plato
Final Gravity	1.004 - 1.008	1 - 2.1 °Plato
Alcohol	2.00% - 2.80% % ABW	2.50% - 3.50% % ABV
Bitterness	10 - 15 IBU	-
Color	SRM 3.5 - 15	EBC 7 - 30

Notes

Beers in this style are made with at least 50 percent wheat malt. They are often roused during pouring, and, when yeast is present, will have a yeasty flavor and a fuller mouthfeel.

Session India Pale Ale

Style 19 / Session India Pale Ale / 19

Entry Requirements: ABV is required (0.50 - 5.00 %).

Style Descriptors

Color: Straw to copper

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Perceived Malt Aroma & Flavor: A low to medium maltiness may be present in aroma and flavor but varies with underlying style.

Perceived Hop Aroma & Flavor: Hop aroma and flavor are medium to high, exhibiting a wide range of attributes. Overall hop character is assertive.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity esters are low to medium. Diacetyl should not be present.

Body: Low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.008 - 1.052	2.1 - 12.9 °Plato
Final Gravity	1.005 - 1.014	1.3 - 4.6 °Plato
Alcohol	0.40% - 4.00% % ABW	0.50% - 5.00% % ABV
Bitterness	20 - 55 IBU	-
Color	SRM 3 - 12	EBC 6 - 24

Notes

Session India Pale Ales are lower alcohol versions of any of the various American, Juicy or Hazy, British or other India Pale Ale styles from around the world. Balance and high drinkability are key to a successful Session India Pale Ale. Hop aroma and flavor attributes hew to the underlying India Pale Ale style being made at lower strength. Beers exceeding 5.0% abv are not considered Session India Pale Ales. Beers under 5.0% abv (4.0% abw) which meet the criteria for another classic or traditional style category are not considered Session India Pale Ales. An India Pale Ale made to alcohol content below 0.5% abv (0.4% abw) is categorized as a Non-Alcohol Malt Beverage.

Judging Information

For purposes of this competition, brewers will be asked to verify that entries in this category contain abv that does not exceed 5.0%. To allow for accurate judging the brewer must identify by name or category number the underlying base IPA style that is being created lower in alcohol and/or appropriately identify the style created ('Session Juicy Hazy IPA' for example). Beer entries not accompanied by this information will be profoundly disadvantaged during judging

American-Style Black Ale

Style 23 / Specialty India Pale Ale / 23b

Style Descriptors

Color: Very dark to black

Clarity: Opaque

Perceived Malt Aroma & Flavor: Low to medium-low caramel malt and dark roasted malt aromas and flavors are present. Astringency and burnt character of roast malt should be absent.

Perceived Hop Aroma & Flavor: Medium-high to high, with fruity, citrusy, piney, floral, herbal or other aromas derived from hops of all origins.

Perceived Bitterness: Medium-high to high

Fermentation Characteristics: Fruity esters are low to medium. Diacetyl should not be present.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.056 - 1.075	13.8 - 18.2 °Plato
Final Gravity	1.012 - 1.018	3.1 - 4.6 °Plato
Alcohol	5.00% - 6.00% % ABW	6.30% - 7.60% % ABV
Bitterness	40 - 70 IBU	-
Color	SRM Up to 35+	EBC Up to 70+

Notes

Black ales that do not meet the specifications for American-Style Black Ale may possibly be categorized as Specialty India Pale Ale.

Italian-Style Red Grape Ale

Style 37 / Italian-Style Grape Ale / 37a

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Pale pink to Dark Brown and may be influenced by the color of grapes used.

Clarity: Chill haze is acceptable at low temperatures. Low turbidity due to the use of grapes is allowed

Perceived Malt Aroma & Flavor: Low to medium-low subtle maltiness can be present in aroma and flavor.

Perceived Hop Aroma & Flavor: Very low to low and, if present, very subtle.

Perceived Bitterness: Very low.

Fermentation Characteristics: Diacetyl should not be present. Any vinous character should be free of oxidation. Lager or ale yeasts and/or wine yeast can be employed for fermentation and/or aging, generating a vast array of sensory outcomes.

Body: Low to medium. Carbonation can range from low to high.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.028 - 1.106	7 - 25 °Plato
Final Gravity	1.002 - 1.028	0.5 - 7 °Plato
Alcohol	2.50% - 11.50% % ABW	3.10% - 14.50% % ABV
Bitterness	5 - 35 IBU	-
Color	SRM 4 - 30	EBC 8 - 60

Notes

Italian-style Red Grape Ales are a hybrid of beer and red/black grape varieties that strive to achieve a balance between the character of beer and wine across a wide range of beer styles and red/black grape varieties. Aroma and flavor characteristics from the specific variety of red/black grapes used should be perceptible but not overpowering or dominate. The use of red/black grapes can impart red fruit flavors such as cherry and strawberry. Up to 49% of the fermentables can come from grapes, must, or pomace added at any point throughout the brewing process and may contribute a fresh quality or complexity to the beer, depending on the grape variety and format used. A wide range of malts may be employed to create a broad spectrum of different colors. Characteristics derived from roasted malts are not expected in this style. Barrel aged versions may show flavors and aromas typical of the type of barrel employed but should be well-integrated and not dominate.

Judging Information

For the purposese of competition, versions exhibiting strong or dominant *Brettanomyces* or wood/barrel-aging characteristics are better entered in the appropriate wood-or-barrel-aged or Brett beer categories.

Italian-Style White Grape Ale

Style 37 / Italian-Style Grape Ale / 37b

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Pale to Dark Amber and may be influenced by the color of grapes used.

Clarity: Chill haze is acceptable at low temperatures. Low turbidity due to the use of grapes is allowed.

Perceived Malt Aroma & Flavor: Low to medium-low subtle maltiness can be present in aroma and flavor.

Perceived Hop Aroma & Flavor: Very low to low and, if present, very subtle.

Perceived Bitterness: Very low.

Fermentation Characteristics: Diacetyl should not be present. Any vinous character should be free of oxidation. Lager or ale yeasts and/or wine yeast can be employed for fermentation and/or aging, generating a vast array of sensory outcomes.

Body: Low to medium. Carbonation can range from low to high.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.028 - 1.106	7 - 25 °Plato
Final Gravity	1.002 - 1.028	0.5 - 7 °Plato
Alcohol	2.50% - 11.50% % ABW	3.10% - 14.50% % ABV
Bitterness	5 - 35 IBU	-
Color	SRM 3 - 17	EBC 6 - 34

Notes

Italian-style White Grape Ales are a hybrid of beer and white/green grape varieties that strive to achieve a balance between the character of beer and wine across a wide range of beer styles and white grape varieties. Aroma and flavor characteristics from the specific variety of white/green grapes used should be perceptible but not overpowering or dominate. The use of white/green grapes can impart tropical or stone fruit flavors such as apricot, peach or pineapple. Up to 49% of the fermentables can come from grapes, must, or pomace added at any point throughout the brewing process and may contribute a fresh quality or complexity to the beer, depending on the grape variety and format used. A wide range of malts may be employed to create a broad spectrum of different colors. Characteristics derived from roasted malts are not expected in this style. Barrel aged versions may show flavors and aromas typical of the type of barrel employed but should be well-integrated and not dominate.

Judging Information

For the purposese of competition, versions exhibiting strong or dominant *Brettanomyces* or wood/barrel-aging characteristics are better entered in the appropriate wood-or-barrel-aged or Brett beer categories.

Italian-Style Sour Grape Ale

Style 37 / Italian-Style Grape Ale / 37c

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Pale to Dark Brown and may be influenced by the color of grapes used.

Clarity: Chill haze is acceptable at low temperatures. Low turbidity due to the use of grapes is allowed.

Perceived Malt Aroma & Flavor: Low to medium-low subtle maltiness can be present in aroma and flavor.

Perceived Hop Aroma & Flavor: Very low to low and, if present, very subtle.

Perceived Bitterness: Very low.

Fermentation Characteristics: Aromatic and flavor characteristics are typical of fermentations influenced by microorganisms other than traditional yeasts. Diacetyl should not be present. Any vinous character should be free of oxidation.

Body: Low to medium. Carbonation can range from low to high.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.028 - 1.106	7 - 25 °Plato
Final Gravity	1.002 - 1.028	0.5 - 7 °Plato
Alcohol	2.50% - 11.50% % ABW	3.10% - 14.50% % ABV
Bitterness	5 - 35 IBU	-
Color	SRM 3 - 30	EBC 6 - 60

Notes

Italian-Style Grape Sour Ales are a hybrid of beer and grapes that strive to achieve a balance between the character of beer and wine across a wide range of beer styles and grape varieties. Aroma and flavor characteristics from the variety of grapes used should be perceptible but not overpowering or dominate. Up to 49% of the fermentables can come from grapes, must, or pomace added at any point throughout the brewing process and may contribute a fresh quality or complexity to the beer, depending on the grape variety and format used. A wide range of malts may be employed to create a broad spectrum of different colors. Lager or ale yeasts and/or wine yeast and/or acid-forming bacteria can be employed for fermentation and/or aging, generating a vast array of sensory outcomes. Barrel aged versions may show flavors and aromas typical of the type of barrel employed but should be well-integrated and not dominate. Brettanomyces character may be present but should be well-integrated and not dominate.

Judging Information

For the purposese of competition, versions exhibiting strong or dominant *Brettanomyces* or wood/barrel-aging characteristics are better entered in the appropriate wood-or-barrel-aged or Brett beer categories.

Unfiltered European-Style Ale

Style 38 / Kellerbier or Zwickelbier / 38b

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Varies depending on the underlying European origin ale style

Clarity: Can be slightly hazy to moderately cloudy. A small amount of yeast haze is acceptable and traditional. These beers must be unfiltered but may become clear with age. May exhibit poor head retention.

Perceived Malt Aroma & Flavor: Varies depending on the underlying style

Perceived Hop Aroma & Flavor: Varies depending on underlying style. Low level attributes typical of late or dry hopping may be present in some versions.

Perceived Bitterness: Varies depending on underlying style

Fermentation Characteristics: Low to medium yeast aroma and flavor is desirable. Very low to moderately low levels of sulfur should be apparent. Low levels of acetaldehyde or other volatiles, normally reduced during lagering, may or may not be apparent. The presence of sulfur and acetaldehyde should enhance the flavor of these beers. Fruity-estery levels may vary slightly from the underlying styles due to age and presence of yeast.

Body: Varies depending on underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Kellerbier ales are unfiltered versions of ale styles of European origin. These can include traditional Kolsch, Alt, as well as less common traditional or contemporary European-origin ale styles. Carbonation may vary with underlying style. These unfiltered beers are packaged and served with very low to moderate amounts of yeast. Contemporary versions may be filtered and dosed with yeast during packaging. Beers containing non-standard ingredients or aged in flavor-imparting vessels should be categorized elsewhere. During registration brewers may specify pouring instructions, choosing quiet pouring or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer.

Judging Information

To allow for accurate judging the brewer must provide the classic European-origin ale style on which the entry is based. Beer entries not accompanied by this information will be at a disadvantage during judging

International-Style Pale Ale

Style 66 / International-Style Pale Ale / 66a

Style Descriptors

Color: Gold to copper

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Very low to medium malt flavor and aroma should be present. Low caramel malt aroma and flavor may be present.

Perceived Hop Aroma & Flavor: Hop aroma is low to high. Hop flavor is very low to high. Hop character can vary widely, exhibiting diverse hop aroma and flavor attributes.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity esters are low to high. Diacetyl is usually absent in these beers but may be present at very low levels. DMS should not be present.

Body: Low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.06	10 - 14.7 °Plato
Final Gravity	1.006 - 1.014	1.5 - 3.6 °Plato
Alcohol	3.50% - 5.20% % ABW	4.40% - 6.60% % ABV
Bitterness	20 - 42 IBU	-
Color	SRM 5 - 12	EBC 10 - 24

Notes

Pale Ales from around the world may vary considerably from the other pale ale styles defined elsewhere within this document. Pale ales that fit well into other Pale Ale categories (i.e. American, Australian, New Zealand Pale Ale, etc.) should be entered there. Overall impression is a well-integrated, easy drinking, refreshing ale with distinctive hop aroma and flavor attributes including any of floral, herbal, fruity, tropical, pine, or many others. Diacetyl is usually absent in these beers but may be present at very low levels. DMS should not be present.

Classic Australian-Style Pale Ale

Style 66 / International-Style Pale Ale / 66b

Style Descriptors

Color: Straw to copper

Clarity: Chill or yeast haze is acceptable at low levels

Perceived Malt Aroma & Flavor: Low malt sweetness and other malt attributes are present

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Perceivable fruity esters should be present, and are a defining character of this beer style, balanced by low to medium hop aroma. Overall flavor impression is mild. Clean yeasty, bready character may be present. Yeast in suspension if present may impact overall perception of bitterness. Diacetyl is usually absent in these beers but may be present at very low levels. DMS should not be present.

Body: Low to medium with a dry finish

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.052	10 - 13 °Plato
Final Gravity	1.004 - 1.01	1 - 2.5 °Plato
Alcohol	3.20% - 4.70% % ABW	4.00% - 6.00% % ABV
Bitterness	15 - 35 IBU	-
Color	SRM 3 - 10	EBC 6 - 20

Australian-Style Pale Ale

Style 66 / International-Style Pale Ale / 66c

Style Descriptors

Color: Straw to medium amber

Clarity: Any of yeast, chill, or hop haze may be present in this style at low levels but are not essential

Perceived Malt Aroma & Flavor: Very low to medium

Perceived Hop Aroma & Flavor: Medium-low to medium-high, exhibiting attributes typical of modern hop varieties including any of tropical fruit, mango, passionfruit, or stone fruit

Perceived Bitterness: Low to medium-high

Fermentation Characteristics: Very low to low fruity esters are acceptable but not essential.

Body: Low to medium-low with a dry finish

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.052	10 - 13 °Plato
Final Gravity	1.006 - 1.01	1.5 - 2.5 °Plato
Alcohol	3.20% - 4.70% % ABW	4.00% - 6.00% % ABV
Bitterness	15 - 40 IBU	-
Color	SRM 3 - 9	EBC 6 - 18

Notes

Overall impression is a well-integrated easy drinking, refreshing pale ale style with distinctive fruity, tropical, herbal and many other hop aromas and flavours. Diacetyl is usually absent in these beers but may be present at very low levels. DMS should not be present.

New Zealand-Style Pale Ale

Style 67 / New Zealand-Style Pale Ale / 67

Style Descriptors

Color: Straw to medium amber

Clarity: Any of yeast, chill, or hop haze may be present in at low levels but are not essential

Perceived Malt Aroma & Flavor: Very low to medium

Perceived Hop Aroma & Flavor: Medium to medium-high, exhibiting attributes including any of tropical fruit, passionfruit, stone fruit, cut grass, or diesel

Perceived Bitterness: Low to medium-high

Fermentation Characteristics: Low to medium fruity esters are acceptable but not essential.

Body: Medium-low to medium with a dry finish

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.052	10 - 13 °Plato
Final Gravity	1.006 - 1.01	1.5 - 2.5 °Plato
Alcohol	3.20% - 4.70% % ABW	4.00% - 6.00% % ABV
Bitterness	15 - 40 IBU	-
Color	SRM 3 - 9	EBC 6 - 18

Notes

Overall impression is a well-integrated easy drinking, refreshing pale ale style with distinctive fruity hop aromas and flavors. Diacetyl is absent in these beers. DMS should not be present.

New Zealand-Style India Pale Ale

Style 68 / New Zealand-Style India Pale Ale / 68

Style Descriptors

Color: Straw to gold

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Perceived Malt Aroma & Flavor: Low to medium intensity malt attributes are present in aroma and flavor

Perceived Hop Aroma & Flavor: High to intense, exhibiting attributes such as floral, fruity (tropical, stone fruit, and other), sulfur/diesel-like, citrusy, and grassy

Perceived Bitterness: Medium-high to very high

Fermentation Characteristics: Fruity esters are low to high, acceptable but not essential.

Body: Medium-low to medium with a dry finish

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.06 - 1.07	14.7 - 17.1 °Plato
Final Gravity	1.01 - 1.016	2.5 - 4.1 °Plato
Alcohol	5.00% - 6.00% % ABW	6.30% - 7.50% % ABV
Bitterness	50 - 70 IBU	-
Color	SRM 3 - 8	EBC 6 - 16

Notes

Diacetyl and DMS should not be present. The use of water with high mineral content may result in a crisp, dry beer rather than a malt-accentuated version. Hop attributes are dominant and balanced with malt character.

Judging Information

For the purposes of competition all 6%+ Lager-yeast IPA's should compete in the appropriate IPA category (West Coast, New Zealand, American or Specialty).

American-Style Barley Wine Ale

Style 69 / Barley Wine or Wheat Wine-style Ale / 69a

Style Descriptors

Color: Amber to deep red/copper-garnet

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Caramel or toffee malt aroma attributes are often present. High residual malty sweetness, often exhibiting caramel or toffee attributes, should be present.

Perceived Hop Aroma & Flavor: Medium to very high, exhibiting a wide range of attributes.

Perceived Bitterness: High

Fermentation Characteristics: Complex alcohols are evident. Fruity esters are often high. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.09 - 1.12	21.6 - 28 °Plato
Final Gravity	1.024 - 1.028	6.1 - 7.1 °Plato
Alcohol	6.70% - 9.60% % ABW	8.50% - 12.20% % ABV
Bitterness	60 - 100 IBU	-
Color	SRM 11 - 18	EBC 22 - 36

Notes

Vinous, sherry-like, or port-like attributes arising from oxidation may be considered positive when in harmony with overall flavor profile. Low carbonation may be acceptable in this style. Low levels of wood- or barrel-derived character are acceptable if the base Barley wine remains the primary sensory impression.

British-Style Barley Wine Ale

Style 69 / Barley Wine or Wheat Wine-style Ale / 69b

Style Descriptors

Color: Tawny copper to deep red/copper-garnet

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Residual malty sweetness is high

Perceived Hop Aroma & Flavor: Hop aroma and flavor are very low to medium. English type hops are often used but are not required for this style.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Complexity of alcohols and fruity ester attributes are often high and balanced with the high alcohol content. Low levels of diacetyl are acceptable. Low carbonation is acceptable in this style. Caramel and some oxidized character (vinous aromas or flavors) may be considered positive attributes. Low levels of wood- or barrel-derived character are acceptable if the base Barley wine remains the primary sensory impression.

Body: Full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.085 - 1.12	20.4 - 28 °Plato
Final Gravity	1.024 - 1.028	6.1 - 7.1 °Plato
Alcohol	6.70% - 9.60% % ABW	8.50% - 12.20% % ABV
Bitterness	40 - 65 IBU	-
Color	SRM 11 - 36	EBC 22 - 72

Notes

Low carbonation is acceptable in this style. Caramel and some oxidized character (vinous aromas or flavors) may be considered positive attributes. Low levels of wood- or barrel-derived character are acceptable if the base Barley wine remains the primary sensory impression.

American-Style Wheat Wine Ale

Style 69 / Barley Wine or Wheat Wine-style Ale / 69c

Style Descriptors

Color: Gold to black

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Any of bready, wheat, honey or caramel malt aroma and flavor attributes are often present. High residual malt sweetness should be present.

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity esters are often high and balanced by a complexity of alcohols and high alcohol content. Diacetyl is usually absent in these beers but may be present at very low levels. Phenolic yeast character, sulfur, and DMS should not be present. Oxidized, stale, and aged attributes are not typical of this style.

Body: Full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.088 - 1.12	21.1 - 28 °Plato
Final Gravity	1.024 - 1.032	6.1 - 8 °Plato
Alcohol	6.70% - 9.60% % ABW	8.50% - 12.20% % ABV
Bitterness	45 - 85 IBU	-
Color	SRM Up to 5+	EBC Up to 10+

Notes

This style is brewed with at least 50% wheat malt.

German-Style Koelsch

Style 70 / German-Style Koelsch / 70

Style Descriptors

Color: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt character is very low to low with soft sweetness. Caramel character should not be present.

Perceived Hop Aroma & Flavor: Low and, if present, should express noble hop character.

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity esters are absent to low, expressed as pear, apple, or wine-like attributes when present. Diacetyl should not be present.

Body: Low to medium-low. Dry and crisp.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.042 - 1.048	10.5 - 11.9 °Plato
Final Gravity	1.006 - 1.01	1.5 - 2.6 °Plato
Alcohol	3.80% - 4.20% % ABW	4.80% - 5.30% % ABV
Bitterness	22 - 30 IBU	-
Color	SRM 3 - 6	EBC 6 - 12

Notes

The Koelsch style is originally from the Köln area. Traditional examples often display persistent head retention. Small amounts of wheat can be used in brewing beers of this style. Koelsch-style beers are fermented at warmer temperatures than is typical for lagers, but at lower temperatures than most English and Belgian-style ales. They are aged cold. Ale yeast is used for fermentation. Lager yeast is sometimes used for bottle conditioning or final cold conditioning.

Leipzig-Style Gose

Style 71 / Gose / 71a

Style Descriptors

Color: Straw to light amber

Clarity: Clear to hazy. Haze may or may not be from yeast.

Perceived Malt Aroma & Flavor: Malt sweetness and attributes are not present to very low

Perceived Hop Aroma & Flavor: Not present

Perceived Bitterness: Not present to low

Fermentation Characteristics: Medium to high lactic acid character should be present and expressed as a sharp, refreshing sourness. These beers are not excessively aged.

Body: Low to medium-low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.036 - 1.056	9 - 13.8 °Plato
Final Gravity	1.008 - 1.012	2.1 - 3.1 °Plato
Alcohol	3.50% - 4.30% % ABW	4.40% - 5.40% % ABV
Bitterness	5 - 15 IBU	-
Color	SRM 2 - 7	EBC 4 - 14

Notes

These beers typically contain malted barley and unmalted wheat, with some versions also containing oats. Salt (table salt) and coriander may be present in low amounts. A Gose brewed with fruit(s), spices (other than salt or coriander), darker malts or other ingredients is categorized as Contemporary-Style Gose. Carbonation is high to very high. Effervescent.

Judging Information

To allow for accurate judging the brewer must list any special ingredient(s) used, such as grains, citrus, salt, coriander or others if present. The brewer may provide information about the brewing process that influences sensory outcomes. Beer entries not accompanied by this information will be at a disadvantage during judging

Contemporary Gose

Style 71 / Gose / 71b

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Usually straw to medium amber and can take on the color of added fruits or other ingredients such as darker malts.

Clarity: Clear to hazy. Haze may or may not result from yeast

Perceived Malt Aroma & Flavor: Malt aroma and flavor is not present to very low

Perceived Hop Aroma & Flavor: Very low to low

Perceived Bitterness: Not present to medium

Fermentation Characteristics: Horsey, leathery, or earthy aromas contributed by Brettanomyces yeasts may be present but at low levels as these beers do not undergo prolonged aging. Contemporary Gose may be fermented with pure beer yeast strains, or with yeast mixed with bacteria. Alternatively, they may be spontaneously fermented. Low to medium lactic acid character is present in all examples expressed as a sharp, refreshing sourness.

Body: Low to medium-low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.036 - 1.056	9 - 13.8 °Plato
Final Gravity	1.008 - 1.012	2.1 - 3.1 °Plato
Alcohol	3.50% - 4.30% % ABW	4.40% - 5.40% % ABV
Bitterness	5 - 30 IBU	-
Color	SRM 3 - 9	EBC 6 - 18

Notes

Contemporary-Style Gose may be brewed with malted or unmalted barley, wheat, and oats. Contemporary examples may also contain other grains. As in traditional examples, low level salt (table salt) and coriander additions may or may not be present in Contemporary Gose. Attributes from the use of a wide variety of herbs, spices, flowers, fruits, or other ingredients not found in traditional Leipzig-Style Gose may also be present and in harmony with overall flavor profile.

Judging Information

To allow for accurate judging brewer must list the grain(s), spice(s), fruit(s) or other flavor(s) or ingredients used, and/or information about the brewing process such as ageing, bacteria or yeast used if any, which differentiate these beers from traditional Gose. Beer entries not accompanied by this information will be at a disadvantage during judging

Berliner-Style Weisse

Style 72 / Berliner-Style Weisse / 72a

Style Descriptors

Color: Straw to pale. These are the lightest of all the German wheat beers.

Clarity: May appear hazy or cloudy from yeast or chill haze

Perceived Malt Aroma & Flavor: Malt sweetness is absent

Perceived Hop Aroma & Flavor: Not present

Perceived Bitterness: Not present to very low

Fermentation Characteristics: Fruity esters are low to medium. Diacetyl should not be present. Brettanomyces character may be absent or present at low to medium levels and, if present, may be expressed as any of horsey, goaty, leathery, phenolic, fruity, or acidic aroma and flavor attributes. The unique combination of yeast and lactic acid bacteria fermentation yields a beer that is acidic and highly attenuated.

Body: Very low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.028 - 1.044	7.1 - 11 °Plato
Final Gravity	1.004 - 1.006	1 - 1.5 °Plato
Alcohol	2.20% - 4.00% % ABW	2.80% - 5.00% % ABV
Bitterness	3 - 6 IBU	-
Color	SRM 2 - 4	EBC 4 - 8

Notes

Carbonation is high. Traditionally, some Berliners were brewed or served with fruit, spices, or syrups. Some more contemporary versions have been brewed with other ingredients such as darker malts. Any such versions will take on corresponding hues, and may exhibit flavor and aroma attributes typical of such ingredients.

Judging Information

For purposes of this competition, all entries brewed, packaged or served with fruit, spices, darker malts or other ingredients are categorized as Specialty Berliner Weisse.

Specialty Berliner-Style Weisse

Style 72 / Berliner-Style Weisse / 72b

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: While traditional Berliners are the lightest of all the German wheat beers, ranging from straw to pale, Specialty Berliners are brewed, packaged or served with fruit(s), darker malt(s), syrups or other ingredients, and therefore may take on corresponding hues.

Clarity: May appear hazy or cloudy from yeast or chill haze

Perceived Malt Aroma & Flavor: Malt sweetness is absent. Very low to low level attributes of darker malts (if used) may be present.

Perceived Hop Aroma & Flavor: Not present

Perceived Bitterness: Not present to very low

Fermentation Characteristics: Fruity esters are low to medium. Diacetyl should not be perceived. Brettanomyces character may be absent or present at low to medium levels, and if present may be expressed as horsey, goaty, leathery, phenolic, fruity and/or acidic aromas and flavors. The unique combination of yeast and lactic acid bacteria fermentation yields a beer that is acidic and highly attenuated.

Body: Very low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.028 - 1.044	7.1 - 11 °Plato
Final Gravity	1.004 - 1.006	1 - 1.5 °Plato
Alcohol	2.20% - 4.00% % ABW	2.80% - 5.00% % ABV
Bitterness	3 - 6 IBU	-
Color	SRM 2 - 4 (higher if darker malts are used)	EBC 4 - 8 (higher if darker malts are used)

Notes

Carbonation is high. Specialty Berliners are brewed or served with fruit or fruit syrups, spices or herbal syrups, darker malts or a wide range of other ingredients, and will exhibit sensory attributes typical of those ingredients, such as hue, aroma, taste and body.

Judging Information

To allow for accurate judging, brewers must list the fruit(s), herb(s) or spice(s), darker malt(s) or other flavor(s) or ingredients used which differentiate these beers from traditional Berliners. Entries not accompanied by this information will be at a disadvantage during judging

South German-Style Hefeweizen

Style 73 / South German-Style Weissbier / 73a

Style Descriptors

Color: Straw to amber

Clarity: If served with yeast, appearance may be very cloudy.

Perceived Malt Aroma & Flavor: Very low to medium-low

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Very low

Fermentation Characteristics: Medium-low to medium-high fruity and phenolic attributes are hallmarks of this style. Phenolic attributes such as clove, nutmeg, smoke, and vanilla are present. Banana ester aroma and flavor should be present at low to medium-high levels. Diacetyl should not be present.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.047 - 1.056	11.7 - 13.8 °Plato
Final Gravity	1.008 - 1.016	2.1 - 4.1 °Plato
Alcohol	3.90% - 4.40% % ABW	4.90% - 5.60% % ABV
Bitterness	10 - 15 IBU	-
Color	SRM 3 - 9	EBC 6 - 18

Notes

Beers in this style are made with at least 50 percent malted wheat, and are very highly carbonated. These beers are typically (though not always) roused during pouring, and when yeast is present, they will have a yeasty flavor and a characteristically fuller, creamier mouthfeel.

South German-Style Kristal Weizen

Style 73 / South German-Style Weissbier / 73b

Style Descriptors

Color: Straw to amber

Clarity: Clear with no chill haze present. Because the beer is filtered, no yeast should be present.

Perceived Malt Aroma & Flavor: Malt sweetness is very low to medium-low

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Very low

Fermentation Characteristics: The aroma and flavor are very similar to Hefeweizen with the caveat that fruity and phenolic characters are not combined with the yeasty flavor and fuller-bodied mouthfeel of yeast. The phenolic characteristics are often described as clove-like or nutmeg-like and can be smoky or even vanilla-like. A Banana-like ester aroma and flavor is often present. Diacetyl should not be present. Kristal Weizen is well attenuated and very highly carbonated.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.047 - 1.056	11.7 - 13.8 °Plato
Final Gravity	1.008 - 1.016	2.1 - 4.1 °Plato
Alcohol	3.90% - 4.40% % ABW	4.90% - 5.60% % ABV
Bitterness	10 - 15 IBU	-
Color	SRM 3 - 9	EBC 6 - 18

Notes

Beers in this style are made with at least 50 percent malted wheat. They have no yeast flavor, and exhibit a cleaner, drier mouthfeel than counterparts served with yeast.

South German-Style Bernsteinfarbenes Weizen

Style 74 / South German-Style Amber to Dark Weissbier / 74a

Style Descriptors

Color: Amber to light brown. The German word 'Bernsteinfarben' means amber colored.

Clarity: If served with yeast, appearance may be very cloudy.

Perceived Malt Aroma & Flavor: Distinct sweet maltiness and caramel or bread-like character arises from the use of medium-colored malts.

Perceived Hop Aroma & Flavor: Not present

Perceived Bitterness: Low

Fermentation Characteristics: The phenolic and estery aromas and flavors typical of Weissbiers are present but less pronounced in Bernsteinfarbenes Weissbiers. These beers should be well attenuated and very highly carbonated. Diacetyl should not be present.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.048 - 1.056	11.9 - 13.8 °Plato
Final Gravity	1.008 - 1.016	2.1 - 4.1 °Plato
Alcohol	3.80% - 4.30% % ABW	4.80% - 5.40% % ABV
Bitterness	10 - 15 IBU	-
Color	SRM 9 - 13	EBC 18 - 26

Notes

Beers in this style are made with at least 50 percent wheat malt. It is often roused during pouring, and, when yeast is present, will have a yeasty flavor and a fuller mouthfeel.

South German-Style Dunkel Weizen

Style 74 / South German-Style Amber to Dark Weissbier / 74b

Style Descriptors

Color: Copper-brown to very dark

Clarity: If served with yeast, appearance may be very cloudy

Perceived Malt Aroma & Flavor: Distinct sweet maltiness and a chocolate-like character from dark or roasted malts exemplify beer in this style. Dark barley malts are frequently used along with dark Cara or color malts.

Perceived Hop Aroma & Flavor: Not present

Perceived Bitterness: Low

Fermentation Characteristics: The phenolic and estery aromas and flavors typical of Weissbiers are present but less pronounced in Dunkel Weissbiers. Dunkel Weissbiers should be well attenuated and very highly carbonated. Diacetyl should not be present

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.048 - 1.056	11.9 - 13.8 °Plato
Final Gravity	1.008 - 1.016	2.1 - 4.1 °Plato
Alcohol	3.80% - 4.30% % ABW	4.80% - 5.40% % ABV
Bitterness	10 - 15 IBU	-
Color	SRM 10 - 25	EBC 20 - 50

Notes

Beers in this style are made with at least 50 percent wheat malt. They are often roused during pouring, and, when yeast is present, will have a yeasty flavor and a characteristically fuller mouthfeel.

South German-Style Weizenbock

Style 75 / South German-Style Weizenbock / 75

Style Descriptors

Color: Gold to very dark

Clarity: If served with yeast, appearance may be very cloudy.

Perceived Malt Aroma & Flavor: Medium malty sweetness should be present. If dark, a mild roast malt character should emerge in the flavor and, to a lesser degree, in the aroma.

Perceived Hop Aroma & Flavor: Not present

Perceived Bitterness: Low

Fermentation Characteristics: Balanced, clove-like phenolic and fruity ester banana notes produce a well-rounded flavor and aroma. Diacetyl should not be present. Carbonation should be high.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.066 - 1.08	16.1 - 19.3 °Plato
Final Gravity	1.016 - 1.028	4.1 - 7.1 °Plato
Alcohol	5.50% - 7.50% % ABW	7.00% - 9.50% % ABV
Bitterness	15 - 35 IBU	-
Color	SRM 4.5 - 30	EBC 9 - 60

Notes

Beers in this style are made with at least 50 percent wheat malt. They are often roused during pouring, and, when yeast is present, will have a yeasty flavor and a fuller mouthfeel.

German-Style Altbier

Style 76 / German-Style Altbier / 76

Style Descriptors

Color: Copper to dark brown

Clarity: Clear to slightly hazy. Chill haze should not be present

Perceived Malt Aroma & Flavor: A variety of malts contributes to medium-low to medium malt aroma and flavor. Toast aroma typical of Munich malts should be present. Slight nuttiness is acceptable. Roast malt character should be present at low levels and well-integrated with the overall malt profile. Smoke character should not be present.

Perceived Hop Aroma & Flavor: Low to medium with hop flavor more perceptible than aroma, with attributes typical of traditional German noble hops.

Perceived Bitterness: Medium to high, producing a clean dry finish.

Fermentation Characteristics: Fruity esters are absent to low, with attributes expressed subtly as citrus, pear, dark cherry or plum. A slight sulfur aroma is acceptable. Diacetyl should not be present.

Body: Medium-low to medium.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.052	11 - 12.9 °Plato
Final Gravity	1.008 - 1.014	2.1 - 3.6 °Plato
Alcohol	3.60% - 4.40% % ABW	4.60% - 5.60% % ABV
Bitterness	25 - 52 IBU	-
Color	SRM 11 - 19	EBC 22 - 38

Notes

The Altbier style is originally from the Dusseldorf area. The overall impression is clean, crisp and flavorful with a dry finish.

French-Style Biere de Garde

Style 77 / European-Style Amber Ale / 77a

Style Descriptors

Color: Gold to chestnut brown/red

Clarity: Chill haze is acceptable. These beers are often bottle conditioned so slight yeast haze is acceptable.

Perceived Malt Aroma & Flavor: These beers are characterized by a toasted malt aroma and flavor, and a slight malt sweetness.

Perceived Hop Aroma & Flavor: Low to medium from noble-type hops

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity ester aromas are medium to high. Whereas fruity ester flavors are low to medium. Diacetyl should not be present. Historical Bière de Garde examples may have low levels of Brettanomyces yeast-derived flavors including any of slightly acidic, fruity, horsey, goaty, or leather-like attributes. Beer displaying more pronounced levels of Brettanomyces derived attributes is categorized as Brett Beer. Alcohol may be evident in higher strength beers.

Body: Low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.06 - 1.08	14.7 - 19.3 °Plato
Final Gravity	1.01 - 1.016	2.5 - 4 °Plato
Alcohol	3.50% - 6.30% % ABW	4.40% - 8.00% % ABV
Bitterness	20 - 30 IBU	-
Color	SRM 4 - 16	EBC 8 - 32

Notes

Earthy aromas are acceptable.

Belgian-Style Speciale Belge

Style 77 / European-Style Amber Ale / 77b

Style Descriptors

Color: Gold to amber

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt aroma should present with caramel or lightly toasted malt attributes and should integrate with fermentation profile.

Perceived Hop Aroma & Flavor: Very low to medium. Noble-type hops are commonly used.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Medium fruity esters are typically present. Yeast-derived phenolic spicy flavors and aromas may be present at low to medium-low levels. Diacetyl should not be present.

Body: Low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.054	10 - 13.3 °Plato
Final Gravity	1.008 - 1.014	2.1 - 3.6 °Plato
Alcohol	3.94% - 4.90% % ABW	5.00% - 6.20% % ABV
Bitterness	20 - 30 IBU	-
Color	SRM 4 - 12	EBC 8 - 24

Belgian-Style Witbier

Style 78 / Belgian-Style Witbier / 78

Style Descriptors

Color: Straw to pale

Clarity: Unfiltered starch and yeast haze should be visible. Wits are traditionally bottle conditioned and served cloudy.

Perceived Malt Aroma & Flavor: Low, but with a noticeable wheat character

Perceived Hop Aroma & Flavor: Hop aroma is not present to low. Hop flavor is not present.

Perceived Bitterness: Low, from noble-type hops.

Fermentation Characteristics: Low to medium fruity esters are present. Mild phenolic spiciness and yeast flavors may be present. Mild acidity is appropriate. Diacetyl should not be present.

Body: Medium, with a degree of creaminess from wheat starch and/or oats.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.038 - 1.05	9.5 - 12.4 °Plato
Final Gravity	1.008 - 1.014	2 - 3.5 °Plato
Alcohol	3.15% - 4.35% % ABW	4.00% - 5.50% % ABV
Bitterness	10 - 17 IBU	-
Color	SRM 2 - 4	EBC 4 - 8

Notes

Witbiers are brewed with malted barley, unmalted wheat and sometimes oats. Since the 1960's, they are brewed with coriander and orange peel; modern versions sometimes feature other spices or citrus peel types. If present, characteristics of added spice should be balanced and not overpower other flavor attributes.

Classic French & Belgian-Style Saison

Style 79 / Classic French & Belgian-Style Saison / 79

Style Descriptors

Color: Straw to amber

Clarity: Chill haze or slight yeast haze is acceptable

Perceived Malt Aroma & Flavor: Low, but providing foundation for the overall balance. If used, specialty grains (malted or unmalted wheat, spelt, etc.) may have a noticeable character.

Perceived Hop Aroma & Flavor: Medium to high and characterized by any of floral, herbal, spicy, woody or other attributes typical of traditional European-type hops.

Perceived Bitterness: Medium-low to high, but not assertive.

Fermentation Characteristics: Fruity esters are medium to medium-high. Low to medium-low level phenolics may or may not be present. If present, phenolics should not be harsh or dominant and should be in harmony with ester profile and hops with spice-like or other attributes. Fruity and spicy attributes derived from Belgian yeast are common. Diacetyl should not be present. In more traditional versions, Brettanomyces yeast-derived aroma and flavor attributes including any of slightly acidic, fruity, horsey, goaty, or leather-like, may be present. These beers are well attenuated and often bottle conditioned contributing some yeast character and sometimes high carbonation.

Body: Very low to low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.06	10 - 14.7 °Plato
Final Gravity	1.004 - 1.008	1 - 2 °Plato
Alcohol	3.55% - 5.13% % ABW	4.50% - 6.50% % ABV
Bitterness	25 - 50 IBU	-
Color	SRM 2 - 15	EBC 4 - 30

Notes

Classic saisons are well attenuated, should have a refreshing character, high drinkability and be well balanced. Versions which exhibit sensory attributes typical of wood-aging are characterized as Specialty Saison.

Specialty Saison

Style 80 / Specialty Saison / 80

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Straw to dark brown; may take on hue of fruit(s), darker malts, or other ingredients

Clarity: Chill haze or slight yeast haze is acceptable

Perceived Malt Aroma & Flavor: Typically low to medium-low, but may vary in beers made with specialty malts.

Perceived Hop Aroma & Flavor: Low to medium-high

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity esters are medium to high. Diacetyl should not be present. Complex alcohols, herbs, spices, low Brettanomyces attributes including slightly acidic, fruity, horsey, goaty and leather-like, as well as clove-like and smoky phenolics may be present but should stay in balance. Herb or spice flavors may be present. A low level of sour acidic flavor is acceptable when in balance with other components. Because these beers are often bottle conditioned, they may display some yeast character and high carbonation.

Body: Low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.08	10 - 19.3 °Plato
Final Gravity	1.005 - 1.014	1.2 - 3.5 °Plato
Alcohol	4.00% - 7.40% % ABW	5.00% - 9.30% % ABV
Bitterness	20 - 40 IBU	-
Color	SRM 3 - 20	EBC 6 - 40

Notes

Specialty Saison represents a very wide family of beers which deviate substantially from Classic Saison in appearance and sensory outcomes. Such beers may be brewed with dark malts, fruit(s), spice(s), or a wide range of ingredients. Ingredients including spices, herbs, flowers, fruits, vegetables, fermentable sugars and carbohydrates, special yeasts of all types, wood-aging, etc. may contribute unique attributes to these beers. Earthy aromas are acceptable. Color, body, malt character, esters, alcohol level, and hop character should harmonize with attributes from special ingredients. Versions of Saison which exhibit sensory attributes typical of wood-aging are categorized as Specialty Saison.

Judging Information

To allow for accurate judging, brewers must list the fruit(s), herb(s) or spice(s), darker malt(s) or other flavor(s), ingredients or wood-aging used which differentiate these beers from Classic Saison. Entries not accompanied by this information will be at a disadvantage during judging.

Belgian-Style Oud Bruin

Style 81 / Belgian-Style Oud Bruin or Flanders-Style Red Ale / 81a

Style Descriptors

Color: Deep reddish-brown to dark brown.

Clarity: Chill haze is acceptable at low temperatures. Bottle conditioned versions may appear cloudy when served.

Perceived Malt Aroma & Flavor: Roasted malt aromas and flavors including light cocoa are acceptable at low levels. Biscuit, toffee and light caramel aromas and flavors are typical. A low to medium level of malt sweetness if often present and should be balanced by lactic acidity.

Perceived Hop Aroma & Flavor: Not present

Perceived Bitterness: Very low to medium-low, though acidity may mask higher bitterness levels.

Fermentation Characteristics: Fruity esters expressed as dark and dried fruits such as plum, raisin, fig, and dark cherry attributes are apparent. Very slight levels of ethyl acetate (red apple) may be present. Brettanomyces-produced aromas and flavors may be restrained or absent. Overall flavor of Oud Bruin is fundamentally characterized by low to medium lactic sourness in balance with malt. Some versions may express very low to absent acetic sourness and aroma. Belgian-Style Oud Bruins are traditionally fermented in stainless steel, whereas Flanders-Style Red Ales are fermented on wood.

Body: Low to medium-low with a refreshing mouthfeel

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.08	10 - 19.3 °Plato
Final Gravity	1.008 - 1.016	2 - 4.1 °Plato
Alcohol	3.50% - 6.3 % ABW	4.50% - 8.00% % ABV
Bitterness	5 - 18 IBU	-
Color	SRM 17 - 40	EBC 34 - 80

Notes

These beers showcase a pleasant, complex, vinous character that balances malt, fruit & refreshing acidity. Oaky or woody flavors or flavors of distilled spirits associated with used barrels should not be present. These beers are often a blend of old and young beer to create the brewer’s intended flavor balance.

Flanders-Style Red Ale

Style 81 / Belgian-Style Oud Bruin or Flanders-Style Red Ale / 81b

Style Descriptors

Color: Deep red to reddish-brown. SRM/EBC color values can be misleading because the red spectrum of color is not accurately assessed by these measurement systems.

Clarity: Chill haze is acceptable at low temperatures. Bottle conditioned versions may appear cloudy when served.

Perceived Malt Aroma & Flavor: Toasty malt aromas, biscuit and light caramel aromas and flavors are typical. A low to medium level of malt sweetness if often present and should be balanced by lactic acidity.

Perceived Hop Aroma & Flavor: Not present

Perceived Bitterness: Very low to medium-low, though acidity and wood-aging may mask higher bitterness levels.

Fermentation Characteristics: Fruity esters expressed as cherry, red currant, plum or possibly green apple attributes are apparent. Very slight levels of ethyl acetate (red apple) may be present. Brettanomyces-produced aromas and flavors may be present and contribute complexity. Overall flavor is fundamentally characterized by medium to high lactic sourness integrated with fruit and supporting malt. Acetic sourness may range from absent to medium but should be balanced. Harsh vinegar-like characters should not be present. Flanders-Style Red Ale is traditionally fermented on wood whereas Belgian-Style Oud Bruin is fermented on stainless steel.

Body: Low to medium-low with a refreshing mouthfeel

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	From 1.028+	Up to >7 °Plato
Final Gravity	1.008 - 1.016	2 - 4.1 °Plato
Alcohol	3.00% - 6.70% % ABW	3.80% - 8.50% % ABV
Bitterness	5 - 15 IBU	-
Color	SRM 25 - 40	EBC 50 - 80

Notes

These beers showcase a pleasant, complex, vinous character and a refreshing acidity. Oaky or woody flavors should be pleasantly integrated. Flavors of distilled spirits associated with used barrels should not be present. These beers are traditionally a blend of old (traditionally >25%) and young lagered beer (traditionally <75%) to create the brewer’s intended flavor balance.

Belgian-Style Lambic

Style 82 / Belgian-Style or Spontaneous Sour Ale / 82a

Style Descriptors

Color: Gold to medium amber

Clarity: Cloudiness is acceptable

Perceived Malt Aroma & Flavor: Sweet malt character should not be present

Perceived Hop Aroma & Flavor: Not present to very low, and can include floral or other attributes. Hop character is often achieved by using stale or aged hops.

Perceived Bitterness: Very low

Fermentation Characteristics: Characteristic horsey, goaty, leathery and phenolic aromas and flavors derived from Brettanomyces yeast are often present at moderate levels. High to very high fruity esters are present. Traditionally, Lambics are unblended and spontaneously fermented. They express high to very high levels of fruity esters from Brettanomyces and other yeasts, as well as bacteria and wild yeast-derived sourness. Their primary sour character should be lactic. A slight amount of acetic sourness may sometimes be present but should never be harsh or overwhelming. Some modern versions are fermented with the addition of cultured yeast and bacteria. Carbonation can range from absent to very low. Wood-derived flavors may range from low to medium. Wood-vanillin, if present, should be low.

Body: Low with dry mouthfeel

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.065	11 - 16 °Plato
Final Gravity	1 - 1.01	0 - 2.6 °Plato
Alcohol	4.00% - 6.00% % ABW	5.00% - 7.60% % ABV
Bitterness	11 - 23 IBU	-
Color	SRM 6 - 13	EBC 12 - 26

Notes

Lambics originating in the Brussels area of Belgium are often simply called Lambic. Versions of this beer style made outside of the Brussels area 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 very well-attenuated, exhibiting no residual sweetness either from malt, sugar, or other sweeteners. Sweet "modern" versions may be created through the addition of sugars or other sweeteners, in which case sweetness should be restrained and balanced by complexity and acidity. Traditionally, Lambics are brewed with unmalted wheat and malted barley. A pleasant lactic acidity should be present. Acetic acid character, if present, should be minimal.

Belgian-Style Gueuze

Style 82 / Belgian-Style or Spontaneous Sour Ale / 82b

Style Descriptors

Color: Gold to medium amber

Clarity: Appearance can range from clear to low-medium cloudiness arising from yeast, as Gueuze is traditionally bottle conditioned.

Perceived Malt Aroma & Flavor: Sweet malt character is not present

Perceived Hop Aroma & Flavor: Not present to very low and can include floral or other attributes.

Perceived Bitterness: Very low

Fermentation Characteristics: Gueuze represents blends of aged and newly fermenting young Lambics. These unflavored blended and secondary fermented beers may range from very dry or mildly sweet in modern versions. They are characterized by intense fruity ester, sour, and acidic attributes which only result from spontaneous fermentation. Diacetyl should not be present. Characteristic horsey, goaty, leathery and phenolic aromas and flavors derived from Brettanomyces yeast are often present at moderate levels. Wood-derived flavors may range from low to medium. Wood-vanillin, if present, should be low. Carbonation can range from medium to high.

Body: Typically low with dry mouthfeel. Highly complex flavor profile can lend an impression of fullness.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.065	11 - 16 °Plato
Final Gravity	1 - 1.01	0 - 2.6 °Plato
Alcohol	4.00% - 6.40% % ABW	5.00% - 8.00% % ABV
Bitterness	11 - 23 IBU	-
Color	SRM 6 - 13	EBC 12 - 26

Notes

Gueuze originating in the Brussels area of Belgium, are often simply called Gueuze. Versions of this beer style made outside of the Brussels area are said to be 'Belgian-Style Gueuze'. The Belgian-style versions are made to resemble many of the beers of true origin. Historically, traditional Gueuze is dry and well-attenuated, exhibiting no residual sweetness either from malt, sugar, or other sweeteners. Traditionally, Gueuze is brewed with unmalted wheat, malted barley, and stale, aged hops. A pleasant lactic acidity should be present. Acetic acid, if present, should be minimal.

Belgian-Style Blonde Ale

Style 83 / Belgian-Style Blonde Ale / 83

Style Descriptors

Color: Straw to light amber

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Low to medium

Perceived Hop Aroma & Flavor: Very low to medium. Noble-type hops are commonly used.

Perceived Bitterness: Very low to medium-low

Fermentation Characteristics: Medium to medium-high fruity esters are balanced with low to medium level malt attributes. Low level yeast-derived phenolic spiciness may be present. Diacetyl and acidic character should not be present.

Body: Low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.054 - 1.068	13.3 - 16.6 °Plato
Final Gravity	1.01 - 1.014	2.6 - 3.6 °Plato
Alcohol	5.00% - 6.20% % ABW	6.30% - 7.90% % ABV
Bitterness	15 - 40 IBU	-
Color	SRM 2 - 7	EBC 4 - 14

Belgian-Style Dubbel

Style 84 / Belgian-Style Dubbel / 84

Style Descriptors

Color: Brown to very dark

Clarity: Chill haze is acceptable at low temperatures. Slight yeast haze may be present in bottle conditioned versions.

Perceived Malt Aroma & Flavor: Any of cocoa, dark or dried fruit, or caramel aroma attributes should be present along with malty sweetness. Very low level of roasted aroma and flavor is acceptable.

Perceived Hop Aroma & Flavor: Absent, or low if present.

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity esters are present at low to medium levels. Clove-like phenolic flavor and aroma may be present at low to medium-low levels. Diacetyl character should not be present.

Body: Low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.06 - 1.075	14.7 - 18.2 °Plato
Final Gravity	1.012 - 1.016	3.1 - 4.1 °Plato
Alcohol	5.00% - 6.00% % ABW	6.30% - 7.60% % ABV
Bitterness	20 - 40 IBU	-
Color	SRM 16 - 36	EBC 32 - 72

Notes

Head should be dense and mousse-like. Herbs or spices such as coriander or others may be used in subtle amounts to enhance overall aroma or flavor, or may be absent.

Belgian-Style Tripel

Style 85 / Belgian-Style Tripel / 85

Style Descriptors

Color: Pale to light amber

Clarity: Chill haze is acceptable at low temperatures. Traditional Tripels are bottle conditioned and may exhibit slight yeast haze. However, yeast should not be intentionally roused.

Perceived Malt Aroma & Flavor: Medium-low to medium malt aroma and sweetness from very pale malts should be present. There should be no roasted or dark malt character.

Perceived Hop Aroma & Flavor: Low to medium noble-type hop aroma

Perceived Bitterness: Low to medium-high

Fermentation Characteristics: A complex, sometimes mildly spicy, aroma and flavor characterize this style. Clove-like phenolic aroma and flavor may be present but at very low levels. Fruity esters should be present but in balance with the other aromas and flavors. Pear and banana esters are common. Traditional Tripels are well-attenuated. Fusel alcohols should remain in balance and not overwhelm the overall aroma and flavor. Warming alcohol strength and flavor should be present, but in balance with flavor.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.063 - 1.092	15.5 - 22 °Plato
Final Gravity	1.008 - 1.014	2.1 - 3.5 °Plato
Alcohol	5.60% - 8.00% % ABW	7.10% - 10.10% % ABV
Bitterness	20 - 50 IBU	-
Color	SRM 4 - 9	EBC 8 - 17.5

Notes

Head should be dense and mousse-like. Herbs or spices such as coriander or others may be used in subtle amounts to enhance overall aroma or flavor, or may be absent. Brewing sugar is used to lighten the body. Hop/malt/alcohol character should be balanced. The overall beer flavor may finish sweet, though any sweet finish should be light due to alcohol content, not residual sugar.

Belgian-Style Quadrupel

Style 86 / Belgian-Style Quadrupel / 86

Style Descriptors

Color: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Caramel, dark sugar and malty sweet flavors and aromas can be intense, but not cloying, and should complement fruitiness.

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Low to medium

Fermentation Characteristics: Perception of alcohol can be strong. Complex fruity attributes reminiscent of any of raisins, dates, figs, grapes, or plums are often present and may be accompanied by wine-like attributes at low levels. Clove-like phenolic flavor and aroma may be present at low to medium-low levels. Noticeable ester profile. Fusel alcohols should remain in balance and not overwhelm overall aroma and flavor. Diacetyl and DMS should not be present.

Body: Full with creamy mouthfeel

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.092 - 1.12	22 - 28 °Plato
Final Gravity	1.014 - 1.02	3.6 - 5.1 °Plato
Alcohol	8.00% - 11.20% % ABW	10.00% - 14.20% % ABV
Bitterness	25 - 50 IBU	-
Color	SRM 16 - 36	EBC 32 - 72

Notes

Head should be dense and mousse-like. Quadrupels are well attenuated and are characterized by an intense alcohol presence balanced by other flavors, aromas and bitterness. They are well balanced with savoring/sipping-type drinkability.

Belgian-Style Strong Blonde Ale

Style 87 / Belgian-Style Strong Blonde Ale / 87

Style Descriptors

Color: Straw to light amber

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt character is low to medium. A complex fruitiness is often present.

Perceived Hop Aroma & Flavor: Medium-low to medium-high

Perceived Bitterness: Medium-low to medium-high

Fermentation Characteristics: Medium to medium-high fruity esters are present. Yeast-derived phenolic spicy flavors and aromas may be present at low to medium-low levels. Fusel alcohols should remain in balance and not overwhelm overall aroma and flavor. Diacetyl should not be present.

Body: Low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.064 - 1.096	15.7 - 22.9 °Plato
Final Gravity	1.008 - 1.018	2 - 4.5 °Plato
Alcohol	5.60% - 8.80% % ABW	7.10% - 11.20% % ABV
Bitterness	20 - 50 IBU	-
Color	SRM 2 - 7	EBC 4 - 14

Notes

These beers are often brewed with light-colored Belgian candy sugar. Herbs and spices are sometimes used to delicately flavor these strong ales. These beers can be malty in overall impression or dry and highly attenuated. They can have a deceptively high alcohol character and a relatively light body for beers of high alcoholic strength. Some versions may be equally high in alcohol with a more medium in body.

Belgian-Style Strong Dark Ale

Style 88 / Belgian-Style Strong Dark Ale / 88

Style Descriptors

Color: Amber to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium to high malt aroma and complex fruity aromas are distinctive. Medium to high malt intensity can be rich, creamy, and sweet. Fruity complexity along with soft roasted malt flavor adds distinct character.

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Yeast-derived phenolic spicy flavors and aromas may be present at low to medium-low levels. Complex low to medium-high intensity fruity esters are present and in harmony with malt and other attributes. Fusel alcohols must remain in balance and not overwhelm the overall aroma and flavor.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.064 - 1.096	15.7 - 22.9 °Plato
Final Gravity	1.012 - 1.018	3.1 - 4.5 °Plato
Alcohol	5.60% - 8.80% % ABW	7.10% - 11.20% % ABV
Bitterness	20 - 50 IBU	-
Color	SRM 8 - 40	EBC 16 - 80

Notes

These beers are often (though not always) brewed with dark Belgian candy sugar. Herbs and spices are sometimes used to delicately flavor these strong ales. These beers are typically well attenuated with a deceptive alcoholic strength.

Other Belgian-Style Strong Specialty Ale

Style 89 / Belgian-Style Strong Specialty Ale / 89a

Entry Requirements: Specialty information is required. See Judging Information for details. ABV is required (7.00 - 30.00 %).

Style Descriptors

Color: Pale to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt perception may vary widely depending on style

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Low levels of phenolic spiciness may be present but are not required and, if present, should be well-integrated. Complex low to medium intensity fruity esters are present, in harmony with malt and other attributes. Fusel alcohols should remain in balance and not overwhelm the overall aroma and flavor. Within the framework of these guidelines, these beers contain alcohol greater than 5.6% abw or 7.1% abv when consumed. Alcohol may be evident in stronger versions, in harmony with other flavor and aroma attributes, and not harsh.

Body: Varies with style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	From Greater than 5.6% % ABW	Up to Greater than 7.1% % ABV
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Recognizing the uniqueness, variety and traditions of beers based on Belgian-style strong specialty ale, beers entered in this subcategory do not fit existing competition style guidelines for Belgian-Style Strong Blonde or Strong Dark Ales or other hybrid American and or Belgian styles in this competition. Examples might include entries made with and which exhibit attributes of unusual spices or other ingredients. Fruited versions are characterized as Belgian-style fruit beer. Some barrel or wood-aged versions which do not primarily present as wood-aged entries, or other strong Belgian-style or Belgian inspired ales that defy categorization, would be appropriately entered in this category.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry, including a classic Belgian Strong Ale style being elaborated upon, the historical or regional tradition of the style, the resulting beer based on the brewer's interpretation of the style, and/or any special ingredients or processing used. The brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. Beer entries not accompanied by this information will be at a disadvantage during judging

Other Belgian-Style Abbey Ale

Style 89 / Belgian-Style Strong Specialty Ale / 89b

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: a wide range of color and appearance

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Varies with underlying style

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	Varies with style
Final Gravity	Varies with style	Varies with style
Alcohol	Varies with style	Varies with style
Bitterness	Varies with style	-
Color	SRM Varies with style	EBC Varies with style

Notes

Recognizing the uniqueness, variety and traditions of beers based on Belgian-style abbey ale, the beers entered in this subcategory do not fit existing competition style guidelines for Dubbel, Tripel or Quadrupel. Stronger versions of traditional Abbey Ale styles, such as Quintupel, etc., would be appropriately entered in this category. Versions of Abbey Ale styles made with spices, non-traditional hops or malts or other flavorings would be appropriately entered in this category. However, fruited versions of Belgian-style Abbey Ales are categorized as Belgian-Style Fruit Beers.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry including the classic or historical style being elaborated upon, the regional tradition of the style, the brewer's interpretation of the style and/or any special ingredients or processing used ('Belgian Tripel brewed with ginger, oats and dark crystal malt' for example). The brewer may indicate 'no classic style' in instances where the base beer does not hew to a category within these competition guidelines. Beer entries not accompanied by this information will be at a disadvantage during judging

Belgian-Style Fruit Beer

Style 90 / Belgian-Style Fruit Beer / 90a

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Can range from pale to dark depending on underlying Belgian style, and is often influenced by the color of added fruit

Clarity: Clear to hazy beer is acceptable

Perceived Malt Aroma & Flavor: Can vary from not perceived to medium-high

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Varies with underlying Belgian style

Fermentation Characteristics: Acidic bacterial fermentation attributes may be absent or may be present; if present, such attributes contribute to acidity and enhance fruity balance.

Body: Varies with style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.03 - 1.11	7.6 - 25.9 °Plato
Final Gravity	1.006 - 1.03	1.5 - 7.6 °Plato
Alcohol	2.00% - 9.50% % ABW	2.50% - 12.00% % ABV
Bitterness	5 - 30 IBU	-
Color	SRM 5 - 50	EBC 10 - 100

Notes

Fruit aromas, ranging from subtle to intense, should be present and should not be overpowered by hop aromas. Belgian-Style Fruit Beers are fermented with traditional Belgian yeast, (Wit, Abbey, Farmhouse, etc.). Fruit or fruit extracts, used as adjuncts in either the mash, kettle, primary or secondary fermentation, provide harmonious fruit character ranging from subtle to intense. Classifying these beers can be complex. Within the framework of these guidelines, coconut is defined as a vegetable, and a beer containing coconut is categorized as Field Beer. Likewise a beer containing chili peppers is categorized as Chili Beer. Because wood vessels may be used for fermentation or aging, attributes typical of wood-aging such as vanillin, or from liquids previously aged in wood may be present. Fruited Belgian-style beers which exhibit *Brettanomyces* may be categorized in this style. However, a fruited Saison exhibiting Brett character should be categorized as a Specialty Saison. A fruited version of a Brett Beer is categorized as Fruited Brett Beer when such a Brett-containing beer is not based on an existing underlying Belgian beer style. A Lambic-Style fruit beer should be categorized as a Belgian-Style Fruit Lambic. Fruited Belgian-Style beers brewed with additional adjuncts could fall in this category or perhaps as Experimental Beers. Fruit beers fermented with German, British or American ale or lager yeast should be categorized as American-Style Fruit Beers or as Fruit Wheat Beers.

Judging Information

To allow for accurate judging the brewer must list the fruit(s) used, and any other ingredients or processes used. The brewer must also indicate the classic Belgian style of the underlying base beer. Beer entries not accompanied by this information will be at a disadvantage during judging

Belgian-Style Fruit Lambic

Style 90 / Belgian-Style Fruit Beer / 90b

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Often influenced by the color of added fruit

Clarity: Cloudiness is acceptable

Perceived Malt Aroma & Flavor: Malt sweetness should be absent, but sweetness of fruit or sweeteners may be low.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is not present. Cheesy hop character should not be present.

Perceived Bitterness: Very low

Fermentation Characteristics: Characteristic horsey, goaty, leathery, and phenolic aromas and flavors derived from Brettanomyces yeast are often present at moderate levels. Lactic sourness is an important part of the flavor profile, though sweetness may compromise the intensity. Fruit sourness may also be an important part of the profile. Acetic character, if present, should be minimal and well-integrated. These flavored Lambic beers may be very dry or mildly sweet. If sweetness is present, it should be in balance and not overwhelm other aspects of beer.

Body: Dry to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.036 - 1.072	9 - 17.5 °Plato
Final Gravity	1.008 - 1.016	2.1 - 4.1 °Plato
Alcohol	3.15% - 7.10% % ABW	4.00% - 9.00% % ABV
Bitterness	10 - 15 IBU	-
Color	SRM Color takes on hue of fruit	EBC Color takes on hue of fruit

Notes

These beers, also known by the names Framboise, Kriek, Peche, Cassis, etc., are characterized by fruit aromas and flavors. Fruit Lambics, whose origin is the Brussels area of Belgium, are often simply called Fruit Lambic. Versions of this beer style made outside of the Brussels area are said to be 'Belgian-Style Fruit Lambics'. The Belgian-style versions are made to resemble many of the beers of true origin. Historically, traditional Lambics are dry and well-attenuated, exhibiting no residual sweetness either from malt, sugar, fruit, or other sweeteners. Some versions often have a degree of sweetness contributed by fruit sugars, other sugars, or other sweeteners. See also Belgian-Style Lambic for additional background information. Vanillin and other wood-derived flavors may range from absent to present at up to low-medium levels, and, if present, are in harmony with attribute arising from fruit.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry. Such information must list the fruit(s) used, and may include information about the underlying classic sour style beer being fruited. Beer entries not accompanied by this information will be at a disadvantage during judging

English-Style Pale Mild Ale

Style 91 / English-Style Mild Ale / 91a

Style Descriptors

Color: Light amber to medium amber

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt flavor and aroma dominate the flavor profile

Perceived Hop Aroma & Flavor: Very low to low

Perceived Bitterness: Very low to low

Fermentation Characteristics: Diacetyl is usually absent in these beers but may be present at very low levels. Fruity esters are very low to medium-low.

Body: Low to medium-low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.03 - 1.036	7.6 - 9 °Plato
Final Gravity	1.004 - 1.008	1 - 2.1 °Plato
Alcohol	2.70% - 3.40% % ABW	3.40% - 4.40% % ABV
Bitterness	10 - 20 IBU	-
Color	SRM 6 - 9	EBC 12 - 18

English-Style Dark Mild Ale

Style 91 / English-Style Mild Ale / 91b

Style Descriptors

Color: Reddish-brown to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt attributes such as caramel, licorice, roast or others may be present in aroma and flavor.

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Very low to low

Fermentation Characteristics: Diacetyl is usually absent in these beers but may be present at very low levels. Fruity esters are very low to medium-low.

Body: Medium-low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.03 - 1.036	7.6 - 9 °Plato
Final Gravity	1.004 - 1.008	1 - 2.1 °Plato
Alcohol	2.70% - 3.40% % ABW	3.40% - 4.40% % ABV
Bitterness	10 - 24 IBU	-
Color	SRM 17 - 34	EBC 34 - 68

Ordinary Bitter

Style 92 / English-Style Bitter or Pale Ale / 92a

Style Descriptors

Color: Gold to copper-colored

Clarity: Chill haze is allowable at cold temperatures

Perceived Malt Aroma & Flavor: Low to medium residual malt sweetness should be present

Perceived Hop Aroma & Flavor: Very low to medium-low

Perceived Bitterness: Medium

Fermentation Characteristics: Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity esters are acceptable. Diacetyl is usually absent in these beers but may be present at low levels.

Body: Low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.033 - 1.038	8.3 - 9.5 °Plato
Final Gravity	1.006 - 1.012	1.5 - 3.1 °Plato
Alcohol	2.40% - 3.30% % ABW	3.00% - 4.20% % ABV
Bitterness	20 - 35 IBU	-
Color	SRM 5 - 12	EBC 10 - 24

Special Bitter or Best Bitter

Style 92 / English-Style Bitter or Pale Ale / 92b

Style Descriptors

Color: Deep gold to deep copper

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium residual malt sweetness should be present

Perceived Hop Aroma & Flavor: Very low to medium at the brewer's discretion

Perceived Bitterness: Medium and not harsh

Fermentation Characteristics: Low carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity esters are acceptable. Diacetyl is usually absent in these beers but may be present at low levels.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.038 - 1.045	9.5 - 11.2 °Plato
Final Gravity	1.006 - 1.012	1.5 - 3.1 °Plato
Alcohol	3.30% - 3.80% % ABW	4.20% - 4.80% % ABV
Bitterness	28 - 40 IBU	-
Color	SRM 6 - 14	EBC 12 - 28

English-Style Summer Ale

Style 92 / English-Style Bitter or Pale Ale / 92c

Style Descriptors

Color: Straw to gold

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Residual malt sweetness is low to medium. Torrified or malted wheat is often used in quantities of 25 percent or less. Malt attributes such as biscuity or low levels of caramel are present.

Perceived Hop Aroma & Flavor: Low to medium, expressed as floral, herbal, earthy, stone fruit, citrus or other attributes. Hop flavor should not be assertive and should be well balanced with malt character.

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity esters are low to medium. Diacetyl and DMS should not be present.

Body: Low to medium-low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.036 - 1.05	9 - 12.4 °Plato
Final Gravity	1.006 - 1.012	1.5 - 3.1 °Plato
Alcohol	2.90% - 4.00% % ABW	3.70% - 5.10% % ABV
Bitterness	20 - 30 IBU	-
Color	SRM 3 - 6	EBC 6 - 12

Notes

The overall impression is refreshing and thirst quenching

Classic English-Style Pale Ale

Style 92 / English-Style Bitter or Pale Ale / 92d

Style Descriptors

Color: Gold to copper

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Low to medium malt aroma and flavor is present. Low caramel character is allowable.

Perceived Hop Aroma & Flavor: Medium-low to medium-high, expressed as floral, herbal, earthy, stone fruit or other attributes.

Perceived Bitterness: Medium-low to medium-high

Fermentation Characteristics: Fruity esters are medium to medium-high. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.056	10 - 13.8 °Plato
Final Gravity	1.008 - 1.016	2.1 - 4.1 °Plato
Alcohol	3.50% - 4.20% % ABW	4.40% - 5.30% % ABV
Bitterness	20 - 40 IBU	-
Color	SRM 5 - 12	EBC 10 - 24

English-Style Extra Special Bitter

Style 93 / English-Style ESB or India Pale Ale / 93a

Style Descriptors

Color: Amber to deep copper

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium to medium-high. Malt-forward profile can be complex, exhibiting note of biscuit, toast, and nuttiness without being overly sweet.

Perceived Hop Aroma & Flavor: Medium to medium-high

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Low carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. The overall impression is balanced, refreshing and thirst quenching. Fruity esters are acceptable. Diacetyl is usually absent in these beers, but if present should be extremely low.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.046 - 1.06	11.4 - 14.7 °Plato
Final Gravity	1.01 - 1.016	2.6 - 4.1 °Plato
Alcohol	3.80% - 4.60% % ABW	4.80% - 5.80% % ABV
Bitterness	30 - 45 IBU	-
Color	SRM 8 - 17	EBC 16 - 34

Notes

Entries in this subcategory exhibit hop aroma and flavor attributes typical of traditional English hop varieties.

English-Style India Pale Ale

Style 93 / English-Style ESB or India Pale Ale / 93b

Style Descriptors

Color: Gold to copper

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium malt flavor should be present

Perceived Hop Aroma & Flavor: Medium to high, expressed as floral, herbal, earthy, stone fruit or other attributes from high hopping rates.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity esters are medium to high. Traditional interpretations are characterized by medium to medium-high alcohol content. The use of water with high mineral content results in a crisp, dry beer with a subtle and balanced character of sulfur compounds. Diacetyl can be absent or may be present at very low levels.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.046 - 1.064	11.4 - 15.7 °Plato
Final Gravity	1.012 - 1.018	3.1 - 4.6 °Plato
Alcohol	3.60% - 5.60% % ABW	4.50% - 7.10% % ABV
Bitterness	35 - 63 IBU	-
Color	SRM 6 - 14	EBC 12 - 28

Notes

A wide range of hop varieties may be used for bitterness or for approximating traditional English hop character. The use of water with high mineral content may result in a crisp, dry beer rather than a malt-accentuated version.

English-Style Brown Ale

Style 94 / English-Style Brown Ale / 94

Style Descriptors

Color: Copper to Black

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Roast malt may contribute to a biscuit or toasted aroma profile. Roast malt may contribute to the flavor profile. Malt profile can range from dry to sweet.

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Very low to low

Fermentation Characteristics: Low to medium-low level fruity esters are appropriate. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.05	10 - 12.4 °Plato
Final Gravity	1.008 - 1.014	2.1 - 3.6 °Plato
Alcohol	3.30% - 4.70% % ABW	4.20% - 6.00% % ABV
Bitterness	12 - 25 IBU	-
Color	SRM 12 - 45	EBC 24 - 90

Brown Porter

Style 95 / Brown Porter / 95

Style Descriptors

Color: Dark brown to very dark. May have red tint.

Clarity: Beer color may be too dark to perceive clarity. When clarity is perceivable, chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavor: Low to medium malt sweetness. Caramel and chocolate attributes are acceptable. Strong roast barley or strong burnt or black malt character should not be present.

Perceived Hop Aroma & Flavor: Very low to medium

Perceived Bitterness: Medium

Fermentation Characteristics: Fruity esters are acceptable. Diacetyl is usually absent in these beers but may be present at low levels.

Body: Low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.05	10 - 12.4 °Plato
Final Gravity	1.006 - 1.014	1.5 - 3.6 °Plato
Alcohol	3.50% - 4.70% % ABW	4.40% - 6.00% % ABV
Bitterness	20 - 30 IBU	-
Color	SRM 20 - 35	EBC 40 - 70

Robust Porter

Style 96 / Robust Porter / 96

Style Descriptors

Color: Very dark brown to black

Clarity: Opaque

Perceived Malt Aroma & Flavor: Medium to medium-high. Malty sweetness, roast malt, cocoa and caramel should be in harmony with bitterness from dark malts.

Perceived Hop Aroma & Flavor: Very low to medium

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity esters should be present and balanced with all other characters. Diacetyl should not be present.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.045 - 1.06	11.2 - 14.7 °Plato
Final Gravity	1.008 - 1.016	2.1 - 4.1 °Plato
Alcohol	4.00% - 5.20% % ABW	5.10% - 6.60% % ABV
Bitterness	25 - 40 IBU	-
Color	SRM Up to 30+	EBC Up to 60+

Sweet Stout or Cream Stout

Style 97 / Sweet Stout or Cream Stout / 97

Style Descriptors

Color: Black

Clarity: Opaque

Perceived Malt Aroma & Flavor: Medium to medium-high. Malt aromas and flavor from chocolate and caramel malts should contribute to the aroma and should dominate the flavor profile. Roast flavor may be present. Low to medium-low roasted malt-derived bitterness should be present.

Perceived Hop Aroma & Flavor: Should not be present

Perceived Bitterness: Low to medium-low and serves to balance and suppress some of the sweetness without contributing apparent flavor and aroma

Fermentation Characteristics: Fruity esters, if present, are low. Diacetyl should not be present.

Body: Full-bodied. Body can be increased with the addition of milk sugar (lactose).

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.045 - 1.056	11.2 - 13.8 °Plato
Final Gravity	1.012 - 1.02	3.1 - 5.1 °Plato
Alcohol	2.50% - 5.00% % ABW	3.20% - 6.30% % ABV
Bitterness	15 - 25 IBU	-
Color	SRM Up to 40+	EBC Up to 80+

Notes

While chocolate and caramel malt notes are the hallmark of this style, these characteristics should be malt-derived. For the purposes of this competition stouts with added cocoa, chocolate, or other flavoring adjuncts (aside from Lactose), should be entered into the Chocolate Beer, Dessert Beer, or other appropriate category.

Oatmeal Stout

Style 98 / Oatmeal Stout / 98

Style Descriptors

Color: Dark brown to black

Clarity: Beer color may be too dark to perceive. When clarity is perceivable, chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavor: Coffee, caramel, roasted malt, or chocolate aromas should be prominent. Roasted malt character of caramel or chocolate should be smooth without bitterness.

Perceived Hop Aroma & Flavor: Optional, but if present should not upset the overall balance.

Perceived Bitterness: Medium

Fermentation Characteristics: Oatmeal is used in the grist, resulting in a pleasant, full flavor without being grainy. Fruity esters are not present to very low. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Full with an often-silky mouthfeel

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.038 - 1.056	9.5 - 13.8 °Plato
Final Gravity	1.008 - 1.02	2.1 - 5.1 °Plato
Alcohol	3.00% - 4.80% % ABW	3.80% - 6.10% % ABV
Bitterness	20 - 40 IBU	-
Color	SRM Up to 20+	EBC Up to 40+

British-Style Imperial Stout

Style 99 / British-Style Imperial Stout / 99

Style Descriptors

Color: Ranging from dark copper typical of some historic examples, to very dark more typical of contemporary examples

Clarity: Opaque in darker versions. When clarity is perceivable, chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavor: Extremely rich malty flavor, often expressed as toffee or caramel, and may be accompanied by very low roasted malt astringency.

Perceived Hop Aroma & Flavor: Very low to medium, with floral, citrus or herbal qualities.

Perceived Bitterness: Medium and should not overwhelm the overall balance. The bitterness may be higher in darker versions while maintaining balance with sweet malt.

Fermentation Characteristics: Fruity esters can be medium to high. Diacetyl should not be present.

Body: Full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.08 - 1.1	19.3 - 23.7 °Plato
Final Gravity	1.02 - 1.03	5.1 - 7.6 °Plato
Alcohol	5.50% - 9.50% % ABW	7.00% - 12.00% % ABV
Bitterness	45 - 65 IBU	-
Color	SRM 20 - 35+	EBC 40 - 70+

Notes

This style was also originally called 'Russian Imperial Stout'.

Old Ale

Style 100 / Old Ale, Strong Ale or Aged Beer / 100a

Style Descriptors

Color: Copper-red to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Fruity esters can enhance and complement the malt aroma and flavor profile. Old Ales have malt and sometimes caramel sweetness.

Perceived Hop Aroma & Flavor: Very low to medium

Perceived Bitterness: Present but minimal, and balanced with malt flavors.

Fermentation Characteristics: Fruity esters can contribute to the character of these beers. Alcohol types can be varied and complex. A distinctive quality of Old Ales is that they undergo an aging process, often for years. Aging can occur on their yeast either in bulk storage or through conditioning in the bottle. This contributes to a rich, wine-like, and often sweet, oxidized character. Complex estery attributes may also emerge. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.058 - 1.088	14.3 - 21.1 °Plato
Final Gravity	1.014 - 1.03	3.6 - 7.6 °Plato
Alcohol	5.00% - 7.20% % ABW	6.30% - 9.10% % ABV
Bitterness	30 - 60 IBU	-
Color	SRM 12 - 30	EBC 24 - 60

Notes

Low level attributes typical of wood aging such as vanillin are acceptable. *Brettanomyces* and acidity reflect historical character; low level attributes such as horsey, goaty, leathery, phenolic, etc. and acidity may be present and balanced with other flavors. Attributes arising from liquids previously aged in a barrel, such as bourbon or sherry, should not be present. Beers that exhibit such attributes are categorized as wood- and barrel-aged beers.

Strong Ale

Style 100 / Old Ale, Strong Ale or Aged Beer / 100b

Style Descriptors

Color: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium to high malt and caramel sweetness. Very low levels of roast malt may be present.

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Present but minimal, and balanced with malt flavors.

Fermentation Characteristics: Rich, often sweet and complex fruity ester attributes can contribute to the profile of Strong Ales. Alcohol types can be varied and complex. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.06 - 1.125	14.7 - 29 °Plato
Final Gravity	1.014 - 1.04	3.6 - 10 °Plato
Alcohol	5.50% - 8.90% % ABW	7.00% - 11.30% % ABV
Bitterness	30 - 60 IBU	-
Color	SRM 8 - 21	EBC 16 - 42

Aged Beer

Style 100 / Old Ale, Strong Ale or Aged Beer / 100c

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Aged Beers are any beers aged for over one year. A brewer may brew any type of beer of any strength and enhance its character with various aging conditions for an extended time. In general, beers with high hopping rates, roast malt, high alcohol content, and complex herbal, smoke or fruit character are the best candidates for aging. Aged Beers may be aged in bottles, cans, kegs or other non-wooden vessels. Aged character may be expressed in mouthfeel, aroma, and flavor. Often, aged character is the result of oxidative reactions that either bring individual flavor components into harmony or are unique flavors unto themselves. Sherry-like and fruity flavors often develop during aging, and hop character often changes. No matter what the effect, the overall character should be balanced and without aggressive flavors. The level of change created by aging will vary with the duration of aging and the underlying beer style. Mildly-flavored beers are more likely to develop aggressive and unpleasant oxidation. Positive transformations are more likely to occur in beers with higher levels of hops, malt, or alcohol.

Body: Varies with underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Within the framework of these guidelines, various Wood- and Barrel-Aged Beers which subsequently undergo aging of one or more years in glass or stainless, and, **which clearly exhibit sensory outcomes of that additional aging**, may be categorized as Aged Beers. However, Brett Beers, Sour Beers or any other beers exhibiting attributes of aging in the presence of any microflora must be categorized elsewhere. Beers which have undergone aging, but which do not exhibit attributes typical of aging, are categorized within their base styles.

Judging Information

To allow for accurate judging the brewer must provide additional information about the entry including the classic ale, lager or experimental style of the beer being aged, experimental or interesting techniques or ingredients, length of aging time, the material in which the beer was aged (glass, stainless, etc.), and other information describing the aging process. Beer entries not accompanied by this information will be at a disadvantage during judging

Irish-Style Red Ale

Style 101 / Irish-Style Red Ale / 101

Style Descriptors

Color: Copper-red to reddish-brown

Clarity: Chill haze or yeast haze may be present at low levels

Perceived Malt Aroma & Flavor: Low to medium candy-like caramel malt sweetness should be present in flavor. A toasted malt character should be present, and there may be a slight roast barley or roast malt presence.

Perceived Hop Aroma & Flavor: Not present to medium

Perceived Bitterness: Medium

Fermentation Characteristics: Low level fruity esters are acceptable. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.048	10 - 11.9 °Plato
Final Gravity	1.01 - 1.014	2.6 - 3.6 °Plato
Alcohol	3.20% - 3.80% % ABW	4.00% - 4.80% % ABV
Bitterness	20 - 28 IBU	-
Color	SRM 11 - 18	EBC 22 - 36

Classic Irish-Style Dry Stout

Style 102 / Classic Irish-Style Dry Stout / 102

Style Descriptors

Color: Black

Clarity: Opaque

Perceived Malt Aroma & Flavor: The prominence of coffee-like roasted barley and a moderate degree of roasted malt aroma and flavor defines much of the character. The hallmark dry-roasted attributes typical of Dry Stout result from the use of roasted barley. Initial malt and light caramel flavors give way to a distinctive dry-roasted bitterness in the finish.

Perceived Hop Aroma & Flavor: European hop character may range from not present to low in aroma and flavor

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity esters are low relative to malt and roasted barley as well as hop bitterness. Diacetyl is usually absent in these beers but may be present at very low levels. Slight acidity may be present but is not required.

Body: Medium-light to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.038 - 1.048	9.5 - 11.9 °Plato
Final Gravity	1.008 - 1.012	2.1 - 3.1 °Plato
Alcohol	3.20% - 4.20% % ABW	4.10% - 5.30% % ABV
Bitterness	30 - 40 IBU	-
Color	SRM Up to 40+	EBC Up to 80+

Notes

Head retention should be persistent

Export Stout

Style 103 / Export or American-Style Stout / 103a

Style Descriptors

Color: Black

Clarity: Opaque

Perceived Malt Aroma & Flavor: Coffee-like roasted barley and roasted malt aromas are prominent. Initial malt and light caramel flavors give way to a distinctive dry-roasted bitterness in the finish.

Perceived Hop Aroma & Flavor: Low to medium-low

Perceived Bitterness: May be analytically high, but the perception is lessened by malt sweetness.

Fermentation Characteristics: Fruity esters are low. Diacetyl is usually absent in these beers but may be present at very low levels. Slight acidity is acceptable.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.052 - 1.072	12.9 - 17.5 °Plato
Final Gravity	1.008 - 1.02	2.1 - 5.1 °Plato
Alcohol	4.50% - 6.40% % ABW	5.60% - 8.00% % ABV
Bitterness	30 - 60 IBU	-
Color	SRM Up to 40+	EBC Up to 80+

Notes

Head retention should be persistent

American-Style Stout

Style 103 / Export or American-Style Stout / 103b

Style Descriptors

Color: Black

Clarity: Opaque

Perceived Malt Aroma & Flavor: Coffee-like roasted barley and roasted malt aromas are prominent. Low to medium malt sweetness with any of caramel, chocolate, or roasted coffee attributes present at low to medium levels, with a distinct dry-roasted bitterness in the finish. Astringency from roasted malt and roasted barley is low. Slight roasted malt acidity is acceptable.

Perceived Hop Aroma & Flavor: Medium to high, often with any of citrusy, resiny or other attributes typical of many American hop varieties.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity esters are low. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.05 - 1.075	12.4 - 18.2 °Plato
Final Gravity	1.01 - 1.022	2.6 - 5.6 °Plato
Alcohol	4.50% - 6.40% % ABW	5.70% - 8.00% % ABV
Bitterness	35 - 60 IBU	-
Color	SRM Up to 40+	EBC Up to 80+

Notes

Head retention should be persistent

Scottish-Style Light Ale

Style 104 / Scottish-Style Ale / 104a

Style Descriptors

Color: Gold to light brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malty, caramel aroma may be present. A low to medium-low, soft and chewy caramel malt flavor should be present.

Perceived Hop Aroma & Flavor: Should not be present

Perceived Bitterness: Low

Fermentation Characteristics: Yeast attributes such as diacetyl and sulfur are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for lightly carbonated draft versions. Fruity esters, if present, are low.

Body: Low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.03 - 1.035	7.6 - 8.8 °Plato
Final Gravity	1.006 - 1.01	1.5 - 2.6 °Plato
Alcohol	2.20% - 2.80% % ABW	2.80% - 3.50% % ABV
Bitterness	9 - 20 IBU	-
Color	SRM 6 - 15	EBC 12 - 30

Notes

These beers differ significantly from Scotch Ale, especially regarding original gravity, alcohol content, and malt attributes. While there are conflicting theories as to whether traditional Scottish Light Ale exhibited peat smoke character, the current marketplace offers many examples with peat smoke character present at low to medium-low levels. Peat smoke attributes may be absent or present at low to medium-low levels. Versions exhibiting higher levels of smoke character are categorized as Smoke Beer.

Scottish-Style Heavy Ale

Style 104 / Scottish-Style Ale / 104b

Style Descriptors

Color: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malty, caramel aroma is present. The style exhibits a medium degree of sweet malt and caramel. The overall impression is smooth and balanced.

Perceived Hop Aroma & Flavor: Should not be present

Perceived Bitterness: Perceptible but low

Fermentation Characteristics: Yeast attributes such as diacetyl and sulfur are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for lightly carbonated draft versions. Fruity esters, if present, are low.

Body: Medium with a soft chewy character

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.035 - 1.04	8.8 - 10 °Plato
Final Gravity	1.01 - 1.014	2.6 - 3.6 °Plato
Alcohol	2.80% - 3.20% % ABW	3.50% - 4.10% % ABV
Bitterness	12 - 20 IBU	-
Color	SRM 8 - 30	EBC 16 - 60

Notes

These beers differ significantly from Scotch Ale, especially regarding original gravity, alcohol content, and malt attributes. While there are conflicting theories as to whether traditional Scottish Heavy Ale exhibited peat smoke character, the current marketplace offers many examples with peat smoke character present at low to medium-low levels. Peat smoke attributes may be absent or present at low to medium-low levels. Versions exhibiting higher levels of smoke character are categorized as Smoke Beer.

Scottish-Style Export Ale

Style 104 / Scottish-Style Ale / 104c

Style Descriptors

Color: Medium amber to dark chestnut brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Sweet malt and caramel aromas and flavors define the character of a Scottish Export

Perceived Hop Aroma & Flavor: Should not be present

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity esters, if present, are low. Yeast attributes such as diacetyl and sulfur are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for lightly carbonated draft versions.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.05	10 - 12.4 °Plato
Final Gravity	1.01 - 1.018	2.6 - 4.6 °Plato
Alcohol	3.20% - 4.70% % ABW	4.10% - 6.00% % ABV
Bitterness	15 - 25 IBU	-
Color	SRM 9 - 19	EBC 18 - 38

Notes

These beers differ significantly from Scotch Ale, especially regarding original gravity, alcohol content, and malt attributes. While there are conflicting theories as to whether traditional Scottish Export Ale exhibited peat smoke character, the current marketplace offers many examples with peat smoke character present at low to medium-low levels. Peat smoke attributes may be absent or present at low to medium-low levels. Versions exhibiting higher levels of smoke character are categorized as Smoke Beer.

Unpeated Scotch Ale

Style 105 / Scotch Ale / 105a

Style Descriptors

Color: Light reddish-brown to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Scotch Ales are aggressively malty with a rich and dominant sweet malt aroma and flavor. A caramel character is often part of the profile. Dark roasted malt flavors may be present at low levels.

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Not present to very low

Fermentation Characteristics: Fruity esters, if present, are generally at low levels. Diacetyl is usually absent in these beers but may be present at low levels.

Body: Full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.072 - 1.085	17.5 - 20.4 °Plato
Final Gravity	1.016 - 1.028	4.1 - 7.1 °Plato
Alcohol	5.20% - 6.70% % ABW	6.60% - 8.50% % ABV
Bitterness	25 - 35 IBU	-
Color	SRM 15 - 30	EBC 30 - 60

Notes

Pleasant, low-level oxidation is acceptable in Scotch Ales. Examples exhibiting more prevalent oxidation are categorized as Aged Beer.

Judging Information

Within the framework of these competition guidelines, entries in this subcategory will not exhibit peaty/smoky character. Entries exhibiting low to medium level peat smoke attributes are categorized as Peated Scotch Ale

Peated Scotch Ale

Style 105 / Scotch Ale / 105b

Style Descriptors

Color: Light reddish-brown to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Scotch Ales are aggressively malty with a rich and dominant sweet malt aroma and flavor. A caramel character is often part of the profile. Dark roasted malt flavors may be evident at low levels.

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Not present to very low

Fermentation Characteristics: Fruity esters, if present, are generally at low levels. Diacetyl is usually absent in these beers but may be present at low levels.

Body: Full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.072 - 1.085	17.5 - 20.4 °Plato
Final Gravity	1.016 - 1.028	4.1 - 7.1 °Plato
Alcohol	5.20% - 6.70% % ABW	6.60% - 8.50% % ABV
Bitterness	25 - 35 IBU	-
Color	SRM 15 - 30	EBC 30 - 60

Notes

Pleasant, low level oxidation is acceptable in Scotch Ales. Examples exhibiting more prevalent oxidation are categorized as Aged Beer.

Judging Information

Within the framework of these competition guidelines, entries in this subcategory will exhibit low to medium peaty/smoky character. Versions exhibiting higher levels of smoke character are categorized as Smoke Beer. Entries exhibiting no peat smoke attributes are categorized as Unpeated Scotch Ale

Golden or Blonde Ale

Style 106 / Golden or Blonde Ale / 100

Style Descriptors

Color: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Low malt sweetness and toast, cereal-like or other pale malt attributes should be present in flavor and aroma at low to medium-low levels.

Perceived Hop Aroma & Flavor: Hop aroma and flavor should be very low to medium, with attributes typical of hops of any origin present but not dominant.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity esters may be present at low to medium-low levels. Diacetyl and DMS should not be present.

Body: Low to medium with a crisp finish

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.045 - 1.054	11.2 - 13.3 °Plato
Final Gravity	1.008 - 1.016	2.1 - 4.1 °Plato
Alcohol	3.20% - 4.00% % ABW	4.10% - 5.10% % ABV
Bitterness	15 - 25 IBU	-
Color	SRM 3 - 7	EBC 6 - 14

Notes

This category focuses on non-Belgian-style Golden/Blonde ales for the purposes of the competition.

American-Style Pale Ale

Style 107 / American-Style Pale Ale / 107a

Style Descriptors

Color: Straw to light amber

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Perceived Malt Aroma & Flavor: Low caramel malt aroma is allowable. Low to medium maltiness may include low caramel malt character.

Perceived Hop Aroma & Flavor: High, exhibiting a wide range of attributes including floral, citrus, fruity (berry, tropical, stone fruit and other), sulfur, diesel-like, onion-garlic, catty, piney, resinous, and many others.

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity esters may be low to high. Diacetyl should not be present.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.05	11 - 12.4 °Plato
Final Gravity	1.008 - 1.014	2.1 - 3.6 °Plato
Alcohol	3.50% - 4.30% % ABW	4.40% - 5.40% % ABV
Bitterness	30 - 50 IBU	-
Color	SRM 4 - 7	EBC 8 - 14

American-Style Extra Special Bitter

Style 107 / American-Style Pale Ale / 107b

Style Descriptors

Color: Amber to deep copper

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium to medium-high. Malt-forward profile can be complex, exhibiting note of biscuit, toast, and nuttiness without being overly sweet.

Perceived Hop Aroma & Flavor: Medium to medium-high and typical of American or other origin hop varieties

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Low carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. The overall impression is balanced, refreshing and thirst quenching. Fruity esters are acceptable. Diacetyl is usually absent in these beers but, if present, should be extremely low.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.046 - 1.06	11.4 - 14.7 °Plato
Final Gravity	1.01 - 1.016	2.6 - 4.1 °Plato
Alcohol	3.80% - 4.60% % ABW	4.80% - 5.80% % ABV
Bitterness	30 - 45 IBU	-
Color	SRM 8 - 14	EBC 16 - 28

Notes

Entries in this subcategory exhibit hop aroma and flavor attributes typical of hops of many origins, which may deviate substantially from the hallmark attributes typical of traditional English hop varieties.

Juicy or Hazy Pale Ale

Style 108 / Juicy or Hazy Pale Ale / 108

Style Descriptors

Color: Straw to light amber

Clarity: Can vary widely from very low haze to very high degree of cloudiness. Starch, yeast, hop, protein or other compounds contribute to a wide range of hazy appearance within this category.

Perceived Malt Aroma & Flavor: Low to medium-low malt aroma and flavor may be present

Perceived Hop Aroma & Flavor: Medium-high to very high hop aroma and flavor are present, exhibiting a very wide range of attributes, especially fruity, tropical, juicy, and many others.

Perceived Bitterness: Low to medium. The impression of bitterness is soft and well-integrated into overall balance and may differ significantly from measured or calculated IBU levels.

Fermentation Characteristics: Medium-low to medium-high fruity esters are present and can contribute to the perception of sweetness and be complementary to the hop profile. Diacetyl should not be present.

Body: Medium-low to medium-high. Perceived silky or full mouthfeel may contribute to overall flavor profile.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.05	11 - 12.4 °Plato
Final Gravity	1.008 - 1.014	2.1 - 3.6 °Plato
Alcohol	3.50% - 4.30% % ABW	4.40% - 5.40% % ABV
Bitterness	5 - 30; may differ significantly from perceived bitterness IBU	-
Color	SRM 3 - 7	EBC 6 - 14

Notes

Grist may include oats, wheat, or other adjuncts to promote haziness. The term 'juicy' is frequently used to describe taste and aroma attributes often present in these beers which result from late, often very large, additions of hops. A juicy character is not required, however. Other hop-derived attributes such as citrus, pine, spice, floral or others may be present with or without the presence of juicy attributes. Likewise the term 'hazy' is frequently used to describe the appearance of many examples of these beers. However, some versions may exhibit very low cloudiness.

American-Style Amber/Red Ale

Style 109 / American-Style Amber/Red Ale / 109

Style Descriptors

Color: Amber to reddish-brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium-high to high maltiness with low to medium caramel character

Perceived Hop Aroma & Flavor: Low to medium-high, exhibiting a wide range of attributes

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity esters, if present, are low.

Body: Medium to medium-high

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.048 - 1.058	11.9 - 14.3 °Plato
Final Gravity	1.01 - 1.018	2.5 - 4.6 °Plato
Alcohol	3.50% - 4.80% % ABW	4.40% - 6.10% % ABV
Bitterness	25 - 45 IBU	-
Color	SRM 8 - 18	EBC 16 - 36

American-Style Brown Ale

Style 110 / American-Style Brown Ale / 110

Style Descriptors

Color: Deep copper to very dark brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium levels of roasted malt, caramel, and chocolate aromas and flavors should be present.

Perceived Hop Aroma & Flavor: Medium-low to high. Hop flavor and aroma should be in balance with and never dominate malt aroma or flavor attributes.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Low to medium-low fruity esters may be present. Diacetyl should not be present.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.06	10 - 14.7 °Plato
Final Gravity	1.01 - 1.018	2.6 - 4.6 °Plato
Alcohol	3.30% - 5.00% % ABW	4.20% - 6.30% % ABV
Bitterness	30 - 45 IBU	-
Color	SRM 15 - 26	EBC 30 - 52

American-Style Imperial Stout

Style 111 / American-Style Imperial Stout or Porter / 111a

Style Descriptors

Color: Black

Clarity: Opaque

Perceived Malt Aroma & Flavor: Extremely rich malty aroma is typical. Extremely rich malty flavor with full sweet malt character is typical. Roasted malt astringency and bitterness can be moderate but should not dominate the overall character.

Perceived Hop Aroma & Flavor: Medium-high to high, exhibiting any of floral, citrus, herbal, or any other attributes typical of American hops.

Perceived Bitterness: Medium-high to very high and balanced with rich malt character.

Fermentation Characteristics: High Alcohol content is evident. Fruity esters can be high. Diacetyl should not be present.

Body: Full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.08 - 1.1	19.3 - 23.7 °Plato
Final Gravity	1.02 - 1.03	5.1 - 7.6 °Plato
Alcohol	5.50% - 9.50% % ABW	7.00% - 12.00% % ABV
Bitterness	50 - 80 IBU	-
Color	SRM Up to 40+	EBC Up to 80+

American-Style Strong Pale Ale

Style 112 / American-Style Strong Pale Ale / 112

Style Descriptors

Color: Pale to copper

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Perceived Malt Aroma & Flavor: Low caramel malt aroma is allowable. Low level maltiness may include low caramel malt character.

Perceived Hop Aroma & Flavor: High to very high, exhibiting a wide range of attributes including floral, citrus, fruity (berry, tropical, stone fruit and other), sulfur, diesel-like, onion-garlic, catty, piney, resinous, and many others.

Perceived Bitterness: High

Fermentation Characteristics: Fruity esters may be low to high. Diacetyl should not be present.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.05 - 1.058	12.4 - 14.2 °Plato
Final Gravity	1.006 - 1.01	1.6 - 2.7 °Plato
Alcohol	4.40% - 5.05% % ABW	5.60% - 6.40% % ABV
Bitterness	40 - 50 IBU	-
Color	SRM 3 - 8	EBC 6 - 16

Juicy or Hazy Strong Pale Ale

Style 113 / Juicy or Hazy Strong Pale Ale / 113

Style Descriptors

Color: Straw to light amber

Clarity: Can vary widely from very low haze to very high degree of cloudiness. Starch, yeast, hop, protein or other compounds contribute to a wide range of hazy appearance within this category.

Perceived Malt Aroma & Flavor: Low to medium-low malt aroma and flavor may be present

Perceived Hop Aroma & Flavor: Medium-high to very high hop aroma and flavor are present, exhibiting a very wide range of attributes, especially fruity, tropical, juicy, and many others.

Perceived Bitterness: Low to medium. The impression of bitterness is soft and well-integrated into overall balance and may differ significantly from measured or calculated IBU levels.

Fermentation Characteristics: Medium-low to medium-high fruity esters may be present and can contribute to the perception of sweetness and be complementary to the hop profile. Diacetyl should not be present.

Body: Medium-low to medium-high. A silky or full mouthfeel may contribute to overall flavor profile.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.05 - 1.058	12.4 - 14.2 °Plato
Final Gravity	1.01 - 1.018	2.5 - 4.5 °Plato
Alcohol	4.40% - 5.05% % ABW	5.60% - 6.40% % ABV
Bitterness	15 - 40; may differ significantly from perceived bitterness IBU	-
Color	SRM 3 - 8	EBC 6 - 16

Notes

Grist may include oats, wheat, or other adjuncts to promote haziness. Lactose may be used to enhance body and balance. Lactose should not lend to, or overwhelm, the flavor character of these beers. The term 'juicy' is frequently used to describe taste and aroma attributes often present in these beers which result from late, often very large, additions of hops. A juicy character is not required, however. Other hop-derived attributes such as citrus, pine, spice, floral or others may be present with or without the presence of juicy attributes. Likewise the term 'hazy' is frequently used to describe the appearance of many examples of these beers. However, some versions may exhibit very low cloudiness. These beers can exhibit astringency and heat (sometimes referred to as 'hop burn') as a result of very high hop usage rates and excessive contact time in beer, which can detract from balance and drinkability when present above low levels.

Double Hoppy Red Ale

Style 114 / Strong Red Ale / 114a

Style Descriptors

Color: Deep amber to dark copper/reddish-brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium to medium-high caramel malt character should be present in flavor and aroma. Low to medium biscuit or toasted malt character may also be present.

Perceived Hop Aroma & Flavor: Hop aroma is high, derived from any variety of hops. Hop flavor is high and balanced with other beer attributes.

Perceived Bitterness: High to very high

Fermentation Characteristics: Alcohol content is medium to high. Complex alcohol flavors may be present. Fruity esters are medium. Diacetyl should not be present.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.058 - 1.08	14.3 - 19.3 °Plato
Final Gravity	1.015 - 1.024	3.9 - 6.1 °Plato
Alcohol	4.90% - 6.30% % ABW	6.10% - 7.90% % ABV
Bitterness	45 - 80 IBU	-
Color	SRM 10 - 17	EBC 20 - 34

Imperial Red Ale

Style 114 / Strong Red Ale / 114b

Style Descriptors

Color: Deep amber to dark copper/reddish-brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium to high caramel malt character is present in aroma and flavor

Perceived Hop Aroma & Flavor: High, derived from any variety of hops. Hop flavor is prominent and balanced with other beer attributes.

Perceived Bitterness: Very high

Fermentation Characteristics: Very high alcohol is a hallmark of this style. Complex alcohol flavors may be present. Fruity esters are medium. Diacetyl should not be present.

Body: Full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.08 - 1.1	19.3 - 23.7 °Plato
Final Gravity	1.02 - 1.028	5.1 - 7.1 °Plato
Alcohol	6.30% - 8.40% % ABW	8.00% - 10.60% % ABV
Bitterness	55 - 85 IBU	-
Color	SRM 10 - 17	EBC 20 - 34

Imperial India Pale Ale

Style 115 / Imperial India Pale Ale / 115

Style Descriptors

Color: Straw to medium amber

Clarity: Chill haze is acceptable at low temperatures. Haze created by dry hopping is allowable at any temperature.

Perceived Malt Aroma & Flavor: Low to medium pale malt character is typical. Low pale caramel malt character may be present.

Perceived Hop Aroma & Flavor: High to intense, exhibiting a wide range of attributes including floral, piney, citrus, fruity (berry, tropical, stone fruit, and other), sulfur, diesel-like, onion-garlic, catty, resinous, and many others. Hop character should be fresh and evident, and should not be harsh.

Perceived Bitterness: Very high but not harsh

Fermentation Characteristics: Alcohol content is medium-high to high and evident. Fruity esters are medium to high. Diacetyl should not be present.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.067 - 1.087	16.5 - 21 °Plato
Final Gravity	1.009 - 1.016	2.3 - 4 °Plato
Alcohol	6.00% - 8.40% % ABW	7.60% - 10.60% % ABV
Bitterness	65 - 100 IBU	-
Color	SRM 2 - 7	EBC 4 - 14

Notes

This style of beer should exhibit the fresh character of hops. Oxidized or aged character should not be present. Versions brewed with darker malts, non-traditional yeasts, fruits, spices, or other flavorings are categorized as Specialty India Pale Ale.

Juicy or Hazy Imperial India Pale Ale

Style 116 / Juicy or Hazy Imperial India Pale Ale / 116

Style Descriptors

Color: Straw to light amber

Clarity: Can vary widely from very low haze to very high degree of cloudiness. Starch, yeast, hop, protein or other compounds contribute to a wide range of hazy appearance within this category.

Perceived Malt Aroma & Flavor: Low to medium malt aroma and flavor may be present

Perceived Hop Aroma & Flavor: High to intense, exhibiting a very wide range of attributes, especially fruity, tropical, juicy, and many others.

Perceived Bitterness: Low to medium. The impression of bitterness is soft and well-integrated into overall balance, and may differ significantly from measured or calculated IBU levels.

Fermentation Characteristics: Medium-high to high fruity esters are present, and can contribute to the perception of sweetness and be complementary to the hop profile. Diacetyl should not be present.

Body: Medium to high. A silky or full mouthfeel may contribute to overall flavor profile.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.067 - 1.087	16.5 - 21 °Plato
Final Gravity	1.014 - 1.024	3.5 - 6 °Plato
Alcohol	6.00% - 8.40% % ABW	7.60% - 10.60% % ABV
Bitterness	30 - 80; may differ significantly from perceived bitterness IBU	-
Color	SRM 2 - 7	EBC 4 - 14

Notes

Grist may include oats, wheat, or other adjuncts to promote haziness. Lactose may be used to enhance body and balance. Lactose should not lend to, or overwhelm, the flavor character of these beers. The term 'juicy' is frequently used to describe taste and aroma hop-derived attributes often present in these beers which result from late, often very large, additions of hops. A juicy character is not required, however. Likewise the term 'hazy' is frequently used to describe the appearance of many examples of these beers. However, some versions may exhibit very low cloudiness. Other hop-derived attributes such as citrus, pine, spice, floral or others may be present with or without the presence of juicy attributes. These beers may sometimes exhibit astringency and/or heat (often referred to as 'hop burn') as a result of very high hop usage rates and excessive contact time in beer, which can detract from balance and drinkability when present above low levels. Versions of this style brewed with darker malts, non-traditional ale yeasts, fruits, spices, or other flavorings are categorized as Specialty India Pale Ale.

American-Style India Pale Ale

Style 117 / American-Style India Pale Ale / 117

Style Descriptors

Color: Pale to copper

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Perceived Malt Aroma & Flavor: Medium-low to medium intensity malt attributes are present in aroma and flavor

Perceived Hop Aroma & Flavor: High to very high, exhibiting a wide range of attributes including floral, piney, citrus, fruity (berry, tropical, stone fruit and other), sulfur, diesel-like, onion-garlic, catty, resinous, and many others.

Perceived Bitterness: Medium-high to very high

Fermentation Characteristics: Fruity esters are low to high. Diacetyl and DMS should not be present.

Body: Medium-low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.06 - 1.07	14.7 - 17.1 °Plato
Final Gravity	1.01 - 1.016	2.5 - 4.1 °Plato
Alcohol	5.00% - 6.00% % ABW	6.30% - 7.50% % ABV
Bitterness	50 - 70 IBU	-
Color	SRM 4 - 12	EBC 8 - 24

Notes

The use of water with high mineral content may result in a crisp, dry beer rather than a malt-accentuated version. Sugar adjuncts may be used to enhance body and balance. Hops of varied origins may be used for bitterness or for approximating traditional American character. Any use of thiolized yeasts, terpene blends or any other advanced hop products should not overwhelm the beer and should be in harmony with overall flavor profile. Versions of this style brewed with non-traditional yeasts, fruits, spices, or other flavorings are categorized as Specialty India Pale Ales. Versions of this style brewed with darker malts, may be categorized as Specialty India Pale Ales, or possibly as American-Style Black Ale.

Judging Information

For the purposes of competition all 6%+ Lager-yeast IPA's should compete in the appropriate IPA category (West Coast, New Zealand, American or Specialty).

Juicy or Hazy India Pale Ale

Style 118 / Juicy or Hazy India Pale Ale / 118

Style Descriptors

Color: Straw to light amber

Clarity: Can vary widely from very low haze to very high degree of cloudiness. Starch, yeast, hop, protein or other compounds contribute to a wide range of hazy appearance within this category.

Perceived Malt Aroma & Flavor: Low to medium-low malt aroma and flavor may be present

Perceived Hop Aroma & Flavor: High to very high hop aroma and flavor are present, exhibiting a very wide range of attributes, especially fruity, tropical, juicy, and many others.

Perceived Bitterness: Low to medium. The impression of bitterness is soft and well-integrated into overall balance and may differ significantly from measured or calculated IBU levels.

Fermentation Characteristics: Medium to medium-high fruity esters are present, and can contribute to the perception of sweetness and be complementary to the hop profile. Diacetyl should not be present.

Body: Medium-low to medium-high. A silky or full mouthfeel may contribute to overall flavor profile.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.06 - 1.07	14.7 - 17.1 °Plato
Final Gravity	1.012 - 1.02	3 - 5 °Plato
Alcohol	5.00% - 6.00% % ABW	6.30% - 7.50% % ABV
Bitterness	20 - 50; may differ significantly from perceived bitterness IBU	-
Color	SRM 3 - 7	EBC 6 - 14

Notes

Grist may include oats, wheat, or other adjuncts to promote haziness. Lactose may be used to enhance body and balance. Lactose should not lend to, or overwhelm, the flavor character of these beers. The term 'juicy' is frequently used to describe flavor and aroma attributes often present in these beers which result from late, often very large, additions of hops. A juicy character is not required, however. Other hop-derived attributes such as citrus, pine, spice, floral or others may be present with or without the presence of juicy attributes. Likewise the term 'hazy' is frequently used to describe the appearance of many examples of these beers. However, some versions may exhibit very low cloudiness. These beers may sometimes exhibit astringency and/or heat (often referred to as 'hop burn') as a result of very high hop usage rates and excessive contact time in beer, which can detract from balance and drinkability when present above low levels. Any use of thiolized yeasts, terpene blends or any other advanced hop products should not overwhelm the beer and should be in harmony with overall flavor profile

West Coast-Style India Pale

Style 119 / West Coast-Style India Pale / 119

Style Descriptors

Color: Straw to gold

Clarity: Chill haze or hop haze is acceptable at low levels

Perceived Malt Aroma & Flavor: Low to medium-low. Caramel or roasted malt character should not be present

Perceived Hop Aroma & Flavor: High to very high, exhibiting a wide range of attributes including floral, piney, citrus, fruity (berry, tropical, stone fruit and other), sulfur, diesel-like, catty, resinous and many others.

Perceived Bitterness: Medium to very high, but not harsh

Fermentation Characteristics: Fruity esters range from low to medium. DMS, acetaldehyde, and diacetyl should not be present. These beers are characterized by a high degree of attenuation.

Body: Low to medium-low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.055 - 1.07	13.5 - 17.1 °Plato
Final Gravity	1.005 - 1.012	1.5 - 3 °Plato
Alcohol	5.00% - 6.00% % ABW	6.30% - 7.50% % ABV
Bitterness	50 - 75 IBU	-
Color	SRM 2 - 6	EBC 4 - 12

Notes

These beers are highly attenuated with an assertive hop character and a dry, crisp finish. Versions brewed with darker malts, non-traditional yeasts, fruits, spices, or other flavorings are categorized as Specialty India Pale Ale. Any use of thiolized yeasts, terpene blends or any other advanced hop products should not overwhelm the beer and should be in harmony with overall flavor profile

Judging Information

While the West Coast India Pale Ale style has been around for some time, the style itself has progressed over time from original inception to modern day examples - this guideline serves to align directly with modern-day examples of the style.

LAGER STYLE

Baltic-Style Porter

Style 20 / Baltic-Style Porter / 20

Style Descriptors

Color: Black

Clarity: Opaque. When clarity is perceivable, chill haze should not be present.

Perceived Malt Aroma & Flavor: Malt sweetness is medium-low to medium-high. Distinctive malt aromas and flavors of caramelized sugars, dark sugars, and dried fruits are present. Roast malt attributes may be present at low levels, but any bitterness or astringency should be in harmony with other flavor aspects.

Perceived Hop Aroma & Flavor: Very low. Floral hop aroma can complement aromatics.

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Due to its alcoholic strength, there may be very low to low levels of complex alcohol aromas and flavors, and higher levels of fruitiness suggestive of berries, grapes, or plums, but not banana. Fruity esters, DMS, and diacetyl should not be present.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.072 - 1.092	17.5 - 22 °Plato
Final Gravity	1.016 - 1.022	4.1 - 5.6 °Plato
Alcohol	6.00% - 7.40% % ABW	7.60% - 9.30% % ABV
Bitterness	35 - 40 IBU	-
Color	SRM Up to 30+	EBC Up to 60+

Notes

Baltic Porter is brewed with lager yeast and fermented and lagered cold producing a smooth beer. A low level of oxidation, if harmonious with other flavor components, is acceptable.

Unfiltered European-Style Lager

Style 38 / Kellerbier or Zwickelbier / 38a

Entry Requirements: Specialty information is required. See Judging Information for details. A baseline style is required.

Style Descriptors

Color: Varies depending on the underlying European origin ale style

Clarity: Can be slightly hazy to moderately cloudy. A small amount of yeast haze is acceptable and traditional. These beers must be unfiltered but may become clear with age. May exhibit poor head retention.

Perceived Malt Aroma & Flavor: Varies depending on the underlying style

Perceived Hop Aroma & Flavor: Varies depending on underlying style. Low level attributes typical of late or dry hopping may be present in some versions.

Perceived Bitterness: Varies depending on underlying style

Fermentation Characteristics: Low to medium yeast aroma and flavor is desirable. Very low to moderately low levels of sulfur should be apparent. Low levels of acetaldehyde or other volatiles, normally reduced during lagering, may or may not be apparent. The presence of sulfur and acetaldehyde should enhance the flavor of these beers. Fruity-estery levels may vary slightly from the underlying styles due to age and presence of yeast.

Body: Varies depending on underlying style

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	Varies with style	-
Final Gravity	Varies with style	-
Alcohol	Varies with style	-
Bitterness	Varies with style	-
Color	SRM Varies with style	-

Notes

Kellerbier lagers are unfiltered versions of lager styles of European origin. These can include Munich-Style Helles, Dunkel, Dortmunder/Export, Bohemian Pilsener, German Pilsener, Bock, as well as less common traditional or contemporary European-origin lager styles. Carbnation may vary with underlying style. These unfiltered beers are packaged and served with very low to moderate amounts of yeast. Contemporary versions may be filtered and dosed with yeast during packaging. Beers containing non-standard ingredients or aged in flavor-imparting vessels should be categorized elsewhere. During registration brewers may specify pouring instructions, choosing quiet pouring or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer.

Judging Information

To allow for accurate judging the brewer must provide the classic European-origin lager style on which the entry is based. Beer entries not accompanied by this information will be at a disadvantage during judging

International-Style Light Lager

Style 40 / International-Style Light Lager / 40a

Style Descriptors

Color: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt sweetness is absent

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Very low

Fermentation Characteristics: Sugar adjuncts are often used to lighten the body and flavor, sometimes contributing to very low to low fruity esters such as apple or pear. DMS, diacetyl, and acetaldehyde should not be present.

Body: Low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.038 - 1.046	9.5 - 11.4 °Plato
Final Gravity	1.006 - 1.01	1.5 - 2.6 °Plato
Alcohol	3.20% - 4.00% % ABW	4.10% - 5.10% % ABV
Bitterness	9 - 18 IBU	-
Color	SRM 2 - 5	EBC 4 - 10

Notes

Sugar, corn, rice, and other cereal grains or carbohydrates sources are used as adjuncts.

German-Style Leichtbier

Style 40 / International-Style Light Lager / 40b

Style Descriptors

Color: Straw to pale

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Low to medium

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Medium

Fermentation Characteristics: Fruity esters and diacetyl should not be present. Very low levels of sulfur-related compounds are acceptable.

Body: Very low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.026 - 1.034	6.6 - 8.5 °Plato
Final Gravity	1.006 - 1.01	1.5 - 2.6 °Plato
Alcohol	2.00% - 2.90% % ABW	2.50% - 3.70% % ABV
Bitterness	16 - 24 IBU	-
Color	SRM 2 - 4	EBC 4 - 8

Mexican-Style Light Lager

Style 40 / International-Style Light Lager / 40c

Style Descriptors

Color: Straw to pale gold

Clarity: Appearance should be clear; Chill haze should not be present

Perceived Malt Aroma & Flavor: Low to medium-low pale malt sweetness and aroma may be present. May have adjunct flavors from corn and/or rice

Perceived Hop Aroma & Flavor: Very low to low with attributes typical of noble-type hops

Perceived Bitterness: Very low to low

Fermentation Characteristics: Clean fermentation profile; low fruity esters may be present; sulfur may be present in very low levels. Diacetyl should not be present

Body: Very light to light body with dry finish

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.026 - 1.044	6.5 - 11 °Plato
Final Gravity	1.003 - 1.01	0.77 - 2.5 °Plato
Alcohol	2.50% - 3.40% % ABW	3.20% - 4.20% % ABV
Bitterness	8 - 17 IBU	-
Color	SRM 2 - 3	EBC 4 - 6

Notes

Clean pale lagers often made with 2-row pilsner malt and may contain corn and/or rice to lighten body. Medium to medium-high carbonation and low final gravity produce a light-bodied beer that finishes dry

International-Style Pilsener

Style 41 / International-Style Pilsener / 41a

Style Descriptors

Color: Straw to gold

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: A malty sweet aroma and flavor may be present at low levels, along with adjunct flavors from corn, rice, wheat or other grains.

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Very low levels of DMS aroma and flavor are acceptable. Fruity esters and isoamyl acetate may be allowable in minimal levels (at the edge of perception). Acetaldehyde, and diacetyl should not be present.

Body: Low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.052	10 - 12.9 °Plato
Final Gravity	1.008 - 1.014	2.1 - 3.6 °Plato
Alcohol	3.60% - 4.20% % ABW	4.60% - 5.30% % ABV
Bitterness	15 - 40 IBU	-
Color	SRM 3 - 6	EBC 6 - 12

Notes

These beers are often brewed with rice, corn, wheat, or other grains and may exhibit flavor profiles of those specific adjuncts used. Sugar adjuncts may also be used.

Alsatian-Style Pilsener

Style 41 / International-Style Pilsener / 41b

Style Descriptors

Color: Straw to Light Gold

Clarity: Appearance should be clear. Chill haze should not be present.

Perceived Malt Aroma & Flavor: A light, malty sweet aroma and flavor should be present at low levels; low level of corn flavor or aroma may or may not be present due to presence of corn in grist. Decoction may be used to add perceived malt complexity, but specialty malt flavors should not be present.

Perceived Bitterness: Medium, herbal, spicy, floral-type aromas noble-type aroma and flavor of French hops which may include but are not limited to floral, woody, grassy, fresh herbs, soft citrus, red berry (strawberry, red currant, raspberry) or stone fruit (wine grapes, peach, apricot) imparted by French hop varietals such as Strisselspalt, Triskel, Mistral, Aramis, Barbe Rouge, and Elixir. These beers are not dry-hopped.

Fermentation Characteristics: Fruity-ester, DMS and/or diacetyl should not be present. These are well attenuated beers.

Body: Low to medium.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.051	11 - 12.6 °Plato
Final Gravity	1.008 - 1.012	2 - 3 °Plato
Alcohol	3.60% - 4.20% % ABW	4.60% - 5.40% % ABV
Bitterness	25 - 35 IBU	-
Color	SRM 2 - 4	EBC 4 - 8

Notes

Overall perception these beers are slightly less dry, less sharply bitter, with a more rounded bitterness and delicate, fresh herb or floral hop profile than German Pilsener. Lower in body, less malt forward and with a slightly drier finish than Czech Pale Lager. Corn may be used in the grist. Czech Saaz and German noble hops may sometimes be used with French hop varieties.

Rice Lager

Style 42 / Rice Lager / 42

Style Descriptors

Color: Pale straw to gold

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: A subtle malty sweet aroma and flavor may be present at low levels. Very mild fusel or ester-derived sweetness from the use of rice may be present. Rice character may range from clean and neutral to expressive including nutty, savory, or aromatic notes depending on variety of rice used.

Perceived Hop Aroma & Flavor: Low to medium and in harmony with malt profile. Hops should not dominate

Perceived Bitterness: Low to medium

Fermentation Characteristics: Clean, neutral fermentation profile. Very low fruity esters may be present. Acetaldehyde, DMS or diacetyl should not be present.

Body: Low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.052	10 - 12.9 °Plato
Final Gravity	1.004 - 1.008	1 - 2.05 °Plato
Alcohol	3.15% - 4.75% % ABW	4.00% - 6.00% % ABV
Bitterness	15 - 30 IBU	-
Color	SRM 2 - 6	EBC 4 - 12

Notes

These beers are brewed with 15% or more rice. Rice expression may vary in the beer, from neutral to very expressive and may exhibit flavor and aroma profiles of the specific rice varietal used, as well as a clean, dry finish. Hops should be integrated and not pronounced. Beers featuring a dominant hop or dryhop profile are classified into other hoppy lager categories.

Italian-Style Pilsener

Style 43 / Italian-Style Pilsener / 43

Style Descriptors

Color: Straw to Gold

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: A malty sweet aroma and flavor should be present at low levels. Light biscuity attributes may be present.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is pronounced and aromatic, derived from late hopping and dry hopping with noble-type hops. Floral, herbal, peppery, or other attributes may be present.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity-ester and DMS should not be present. These are well attenuated beers

Body: Medium-low to Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.052	11 - 12.9 °Plato
Final Gravity	1.006 - 1.013	1.5 - 3.3 °Plato
Alcohol	3.60% - 4.20% % ABW	4.50% - 5.30% % ABV
Bitterness	25 - 50 IBU	-
Color	SRM 3 - 4	EBC 6 - 8

Notes

The head should be dense, pure white, and persistent. Hop character is assertive, crisp and aromatic.

German-Style Pilsener

Style 44 / German-Style Pilsener / 44

Style Descriptors

Color: Straw to gold

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: A malty sweet aroma and flavor should be present at low levels. Light biscuity attributes may be present.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is moderate and pronounced, derived from late hopping (not dry hopping) with noble-type hops. Floral, herbal, peppery, or other attributes may be present.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity-ester and DMS should not be present. These are well attenuated beers.

Body: Low to medium-low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.052	11 - 12.9 °Plato
Final Gravity	1.006 - 1.012	1.5 - 3.1 °Plato
Alcohol	3.60% - 4.20% % ABW	4.60% - 5.30% % ABV
Bitterness	25 - 50 IBU	-
Color	SRM 3 - 4	EBC 6 - 8

Notes

The head should be dense, pure white, and persistent. Hop character is assertive and crisp.

Czech-Style Pale Lager

Style 45 / Czech-Style Pale Lager / 45

Style Descriptors

Color: Straw to gold

Clarity: Appearance should be clear. Unfiltered versions may exhibit slight turbidity.

Perceived Malt Aroma & Flavor: A slightly sweet and toasted, biscuity, bready malt aroma and flavor is present.

Perceived Hop Aroma & Flavor: Medium-low to medium, derived from late kettle hopping with noble-type hops.

Perceived Bitterness: Medium

Fermentation Characteristics: Esters are usually not present, but if present should be extremely low, at the limit of perception. Diacetyl may be allowable at very low levels (almost undetectable) and may accentuate malt character. Low levels of sulfur compounds may be present. DMS and acetaldehyde should not be present.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.052	11 - 12.99 °Plato
Final Gravity	1.009 - 1.014	2.2 - 3.5 °Plato
Alcohol	3.63% - 4.03% % ABW	4.60% - 5.10% % ABV
Bitterness	22 - 40 IBU	-
Color	SRM 4 - 7	EBC 8 - 14

Notes

The upper limit of original gravity of versions brewed in Czech Republic is 12.99 °Plato or 1.052 specific gravity. Many versions may exhibit flavor contributions typical of decoction mashing.

Munich-Style Helles

Style 46 / Munich-Style Helles / 46

Style Descriptors

Color: Pale to gold

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt aroma and flavor are pronounced. Low levels of yeast-produced sulfur aromas and flavors may be present. Malt character may contain light biscuit attributes. There should be no caramel character.

Perceived Hop Aroma & Flavor: Hop aroma is not present to low. Hop flavor is very low to low, derived from noble-type hops.

Perceived Bitterness: Low, derived from European noble-type hops.

Fermentation Characteristics: Fruity esters and diacetyl should not be present. A very low level of DMS and/or sulfur attributes may be present (but not required) and in balance with other attributes.

Body: Low to Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.048	11 - 11.9 °Plato
Final Gravity	1.008 - 1.012	2.1 - 3.1 °Plato
Alcohol	3.80% - 4.40% % ABW	4.80% - 5.60% % ABV
Bitterness	15 - 25 IBU	-
Color	SRM 2.5 - 5	EBC 5 - 10

Notes

Many beer brands known as Austrian-Style Maerzen are nearly indistinguishable from Munich-Style Helles and are appropriately categorized here.

Dortmunder/European-Style Export

Style 47 / Dortmunder/Export or German-Style Oktoberfest / 47a

Style Descriptors

Color: Straw to gold

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Sweet bready and/or biscuity malt character should be low and should not be caramelly

Perceived Hop Aroma & Flavor: Very low to low, derived from noble-type hops.

Perceived Bitterness: Medium

Fermentation Characteristics: Fruity esters and diacetyl should not be present.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.05 - 1.057	12.5 - 14 °Plato
Final Gravity	1.01 - 1.014	2.6 - 3.6 °Plato
Alcohol	4.00% - 4.80% % ABW	5.10% - 6.10% % ABV
Bitterness	23 - 30 IBU	-
Color	SRM 3 - 6	EBC 6 - 12

Notes

Traditionally, German-style Export beers were brewed to higher gravity/higher alcohol than domestic beers to promote longer shelf-life in export markets.

German-Style Oktoberfest/Festbier

Style 47 / Dortmunder/Export or German-Style Oktoberfest / 47b

Style Descriptors

Color: Straw to deep gold

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Clean, sweet, bready malt profile is low to medium-low

Perceived Hop Aroma & Flavor: Medium low to Medium

Perceived Bitterness: Very low to low and in balance with low sweet maltiness

Fermentation Characteristics: Fruity esters and diacetyl should not be present

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.054 - 1.057	13.5 - 14 °Plato
Final Gravity	1.01 - 1.014	2.6 - 3.6 °Plato
Alcohol	4.00% - 4.80% % ABW	5.10% - 6.10% % ABV
Bitterness	23 - 29 IBU	-
Color	SRM 3 - 8	EBC 6 - 15

Vienna-Style Lager

Style 48 / Vienna-Style Lager / 48

Style Descriptors

Color: Deep Gold to reddish-brown

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Characterized by malty aroma and light malt sweetness, which should have a lightly toasted and/or caramel malt character.

Perceived Hop Aroma & Flavor: Very low to low, derived from noble-type hops.

Perceived Bitterness: Low to medium-low, clean, and crisp.

Fermentation Characteristics: DMS, diacetyl, and fruity esters should not be present.

Body: Medium Low to Low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.046 - 1.056	11.4 - 13.8 °Plato
Final Gravity	1.008 - 1.018	2.1 - 4.9 °Plato
Alcohol	3.80% - 4.30% % ABW	4.80% - 5.40% % ABV
Bitterness	20 - 26 IBU	-
Color	SRM 6 - 18	EBC 12 - 36

German-Style Maerzen

Style 49 / German-Style Amber Lager / 49a

Style Descriptors

Color: Pale to reddish-brown

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Bready or biscuity malt aroma and flavor should be present. Sweet maltiness is medium-low to medium and leads to a muted clean hop bitterness. Malt flavors should be of light toast rather than strong caramel. Low level caramel character is acceptable.

Perceived Hop Aroma & Flavor: Low with attributes typical of noble hop varieties

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity esters and diacetyl should not be present

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.052 - 1.057	13 - 14 °Plato
Final Gravity	1.012 - 1.02	3.1 - 5.1 °Plato
Alcohol	4.00% - 4.70% % ABW	5.10% - 6.00% % ABV
Bitterness	18 - 25 IBU	-
Color	SRM 4 - 15	EBC 8 - 30

Franconian-Style Rotbier

Style 49 / German-Style Amber Lager / 49b

Style Descriptors

Color: Amber to dark red

Clarity: Clear to slightly hazy for unfiltered versions. Chill haze should not be present.

Perceived Malt Aroma & Flavor: Characterized by malty aroma and light malt sweetness, which should have a lightly toasted and/or caramel malt character.

Perceived Hop Aroma & Flavor: Low to medium-low, with attributes typical of noble-type hops.

Perceived Bitterness: Low to medium-low, producing a clean finish.

Fermentation Characteristics: DMS, diacetyl, fruity esters, and phenolic attributes should not be present.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.046 - 1.056	11.4 - 13.8 °Plato
Final Gravity	1.012 - 1.018	3.1 - 4.6 °Plato
Alcohol	3.80% - 4.30% % ABW	4.80% - 5.40% % ABV
Bitterness	22 - 28 IBU	-
Color	SRM 6 - 18	EBC 12 - 36

Czech-Style Amber Lager

Style 50 / International-Style Amber Lager / 50a

Style Descriptors

Color: Dark amber to reddish-brown

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Medium to medium-high complex malt flavor and aroma with biscuit, cracker, toast and/or light caramel flavors present

Perceived Hop Aroma & Flavor: Low to medium with attributes typical of noble-type hops

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity esters may be present, but if present should be very low. Diacetyl may be allowable at very low levels (almost undetectable)

Body: Medium to medium-full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.06	11 - 14.9 °Plato
Final Gravity	1.009 - 1.017	2.2 - 4.2 °Plato
Alcohol	3.50% - 4.60% % ABW	4.40% - 5.80% % ABV
Bitterness	20 - 35 IBU	-
Color	SRM 10 - 17	EBC 20 - 35

Notes

The upper limit of original gravity of versions brewed in Czech Republic is 14.9 °Plato or 1.060 specific gravity. Very low levels of diacetyl, if present, are acceptable and may accent malt character. Low levels of sulfur compounds may be present. DMS and acetaldehyde should not be present. Many versions may exhibit flavor contributions typical of decoction mashing.

Mexican-Style Amber Lager

Style 50 / International-Style Amber Lager / 50b

Style Descriptors

Color: Light amber to copper

Clarity: Appearance should be clear with white head of foam; Chill haze should not be present

Perceived Malt Aroma & Flavor: Medium-low to medium-high caramel and bready malt aroma and flavor; light roast and light corn and/or rice flavors may be present

Perceived Hop Aroma & Flavor: None to low with attributes typical of noble-type hops

Perceived Bitterness: Very Low to low

Fermentation Characteristics: Clean fermentation profile; low fruity esters may be present; sulfur may be present in very low levels. Diacetyl should not be present

Body: Light to medium-light body with light creaminess

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.045 - 1.052	11.1 - 12.9 °Plato
Final Gravity	1.01 - 1.012	2.5 - 3.1 °Plato
Alcohol	3.10% - 4.40% % ABW	4.00% - 5.50% % ABV
Bitterness	12 - 25 IBU	-
Color	SRM 7 - 15	EBC 13 - 30

Notes

Addition of specialty malts may provide caramel or lightly toasted complexity to malt profile. The presence of corn and/or rice to lighten body may be noticeable. Medium to medium-high carbonation with dry finish makes these beers very refreshing

Munich-Style Dunkel

Style 51 / Munich-Style Dunkel / 51

Style Descriptors

Color: Light brown to brown

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt character is low to medium, with chocolate, bread, or biscuit aromas and flavors contributed by using dark Munich malt or other specialty malts. Because small amounts of roast malt may be used to enhance color, very low roast flavors, while allowable, should be minimal and should not dominate.

Perceived Hop Aroma & Flavor: Very low to low, with attributes typical of noble-type hops.

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity esters and diacetyl should not be present

Body: Low to medium-low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.048 - 1.056	11.9 - 13.8 °Plato
Final Gravity	1.014 - 1.018	3.6 - 4.6 °Plato
Alcohol	3.80% - 4.20% % ABW	4.80% - 5.30% % ABV
Bitterness	16 - 25 IBU	-
Color	SRM 15 - 25	EBC 30 - 49

Notes

Dunkels do not offer an overly sweet impression, but rather a balance between malt and dark malt sweetness and hop character.

German-Style Schwarzbier

Style 52 / German-Style Schwarzbier / 52

Style Descriptors

Color: Very dark brown to black, with a pale-colored head.

Clarity: Beer color may be too dark to perceive. When clarity is perceivable, chill haze should not be present.

Perceived Malt Aroma & Flavor: Medium malt aroma displays a mild roasted malt character. Malt sweetness is low to medium and displays a mild roasted malt character without bitterness.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is very low to low, derived from noble-type hops.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity esters and diacetyl should not be present.

Body: Low to medium-low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.052	11 - 12.9 °Plato
Final Gravity	1.01 - 1.015	2.6 - 3.8 °Plato
Alcohol	3.00% - 3.90% % ABW	3.80% - 4.90% % ABV
Bitterness	22 - 30 IBU	-
Color	SRM 25 - 40	EBC 50 - 80

Czech-Style Dark Lager

Style 53 / Czech-Style Dark Lager / 53

Style Descriptors

Color: Reddish-brown to black

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Medium to medium-high with a slightly rich complex malt character and may include aromas and flavors of crystal malt, bread/toast, caramel/caramel malts, chocolate. Roast malt character may be low to medium-high.

Perceived Hop Aroma & Flavor: Very low to low with attributes typical of noble-type hops

Perceived Bitterness: Low to medium-high

Fermentation Characteristics: Fruity esters may be present, but if present should be very low. Diacetyl may be allowable at very low levels (almost undetectable)

Body: Medium to medium-full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.06	11 - 14.99 °Plato
Final Gravity	1.009 - 1.015	2.2 - 3.8 °Plato
Alcohol	3.40% - 4.60% % ABW	4.40% - 5.80% % ABV
Bitterness	18 - 35 IBU	-
Color	SRM Up to 35+	EBC Up to 68+

Notes

The upper limit of original gravity of versions brewed in Czech Republic is 14.99 °Plato or 1.060 specific gravity. Very low levels of diacetyl, if present, are acceptable and may accent malt character. Low levels of sulfur compounds may be present. DMS and acetaldehyde should not be present. Many versions may exhibit flavor contributions typical of decoction mashing

European-Style Dark Lager

Style 54 / International-Style Dark Lager / 54a

Style Descriptors

Color: Light brown to black

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Low to medium with chocolate, roast, and malt aromas and flavors present.

Perceived Hop Aroma & Flavor: Very low to low with attributes typical of noble-type hops.

Perceived Bitterness: Medium-low to medium-high

Fermentation Characteristics: Fruity esters should not be present. In most examples diacetyl should not be present

Body: Low to medium-low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.048 - 1.056	11.9 - 13.8 °Plato
Final Gravity	1.014 - 1.018	3.6 - 4.6 °Plato
Alcohol	3.80% - 4.20% % ABW	4.80% - 5.30% % ABV
Bitterness	20 - 35 IBU	-
Color	SRM 15 - 40	EBC 30 - 78

Notes

These beers offer a fine balance of sweet maltiness and hop bitterness.

American-Style Dark Lager

Style 54 / International-Style Dark Lager / 54b

Style Descriptors

Color: Light brown to very dark

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Low to medium malt aroma and flavor may include low levels of caramel, chocolate or roast

Perceived Hop Aroma & Flavor: very low to medium

Perceived Bitterness: Very low to medium and dissipates quickly.

Fermentation Characteristics: Fruity esters, DMS and diacetyl should not be present.

Body: low to medium-low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.05	10 - 12.4 °Plato
Final Gravity	1.008 - 1.012	2.1 - 3.1 °Plato
Alcohol	3.20% - 4.40% % ABW	4.10% - 5.60% % ABV
Bitterness	14 - 24 IBU	-
Color	SRM 14 - 40	EBC 28 - 80

Mexican-Style Dark Lager

Style 54 / International-Style Dark Lager / 54c

Style Descriptors

Color: Dark copper to dark brown with ruby or garnet highlights

Clarity: Appearance should be clear with creamy, beige to light brown foam. Chill haze should not be present

Perceived Malt Aroma & Flavor: Medium to medium high complex bready toast malt aroma and sweetness from addition of darker specialty malts; light caramel, toast, nutty and/or toffee flavors may be present; Low aromas and flavors from corn and/or rice may be present

Perceived Hop Aroma & Flavor: None to low with attributes typical of noble-type hops

Perceived Bitterness: Very low to low

Fermentation Characteristics: Clean fermentation profile; low fruity esters may be present; sulfur may be present in very low levels. Diacetyl should not be present

Body: Medium to medium-full body with dry finish

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.048 - 1.053	11.9 - 13.1 °Plato
Final Gravity	1.009 - 1.012	2.3 - 3.1 °Plato
Alcohol	3.50% - 4.60% % ABW	4.50% - 5.80% % ABV
Bitterness	12 - 28 IBU	-
Color	SRM 16 - 30	EBC 31 - 59

Notes

Grain bill may contain Munich and/or Vienna type base malts. May also contain corn and/or rice. Small amounts of toasted and crystal malts and/or dextrin may be added for color and slight sweetness.

Traditional German-Style Bock

Style 55 / German-Style Bock or Maibock / 55a

Style Descriptors

Color: Dark brown to very dark

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Traditional Bocks are made with all malt and have high malt character with aromas of toasted or nutty malt, but not caramel. Traditional bocks display high malt sweetness. The malt flavor profile should display a balance of sweetness and toasted or nutty malt, but not caramel.

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Medium, increasing proportionately with starting gravity.

Fermentation Characteristics: Fruity esters if present should be minimal. Diacetyl should not be present.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.066 - 1.074	16.1 - 18 °Plato
Final Gravity	1.018 - 1.024	4.6 - 6.1 °Plato
Alcohol	5.00% - 6.00% % ABW	6.30% - 7.60% % ABV
Bitterness	20 - 30 IBU	-
Color	SRM 20 - 30	EBC 40 - 60

German-Style Heller Bock/Maibock

Style 55 / German-Style Bock or Maibock / 55b

Style Descriptors

Color: Pale to light amber. The German word 'helle' means light-colored, thus Heller Bock is a pale beer.

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Light toasty or bready aroma and flavor attributes are often present. Roast or heavy toast/caramel malt aromas and flavors should not be present.

Perceived Hop Aroma & Flavor: Low to medium-low, derived from noble-type hops.

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Fruity esters, if present, should be low. Diacetyl should not be present.

Body: Medium to full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.066 - 1.074	16.1 - 18 °Plato
Final Gravity	1.012 - 1.02	3.1 - 5.1 °Plato
Alcohol	5.00% - 6.40% % ABW	6.30% - 8.10% % ABV
Bitterness	20 - 38 IBU	-
Color	SRM 4 - 9	EBC 8 - 18

German-Style Doppelbock

Style 56 / German-Style Doppelbock or Eisbock / 56a

Style Descriptors

Color: Copper to dark brown

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Pronounced aromas and flavors of toasted malted barley. Some caramel and toffee character can contribute to complexity in a secondary role. Dark fruit flavors such as prune and raisin may be present. Malty sweetness is pronounced but should not be cloying. There should be no astringency from roasted malts.

Perceived Hop Aroma & Flavor: Hop aroma is absent. Hop flavor is low.

Perceived Bitterness: Low

Fermentation Characteristics: Alcoholic strength is high. Fruity esters are commonly perceived at low to moderate levels. Diacetyl should not be present.

Body: Full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.074 - 1.08	18 - 19.3 °Plato
Final Gravity	1.014 - 1.02	3.6 - 5.1 °Plato
Alcohol	5.20% - 6.20% % ABW	6.60% - 7.90% % ABV
Bitterness	17 - 27 IBU	-
Color	SRM 12 - 30	EBC 24 - 60

German-Style Eisbock

Style 56 / German-Style Doppelbock or Eisbock / 56b

Style Descriptors

Color: Light brown to black

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Sweet malt character is very high. Dark fruit flavors such as prune and raisin may be present

Perceived Hop Aroma & Flavor: Hop aroma and flavor is absent

Perceived Bitterness: Very low to low

Fermentation Characteristics: Alcohol may be present in aroma. Fruity esters may be evident, but not overpowering. Diacetyl should not be present. Alcoholic strength is very high.

Body: Very full

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.074 - 1.116	18 - 27.2 °Plato
Final Gravity	N/A	N/A
Alcohol	6.80% - 11.30% % ABW	8.60% - 14.30% % ABV
Bitterness	26 - 33 IBU	-
Color	SRM 15 - 50	EBC 30 - 100

Notes

This is a stronger version of Doppelbock. Traditionally, these beers were created by freezing a Doppelbock and removing the ice, thus concentrating the alcohol.

American-Style Light Lager

Style 57 / American-Style Light Lager / 57

Style Descriptors

Color: Very light to pale

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Very low

Perceived Hop Aroma & Flavor: Absent to very low

Perceived Bitterness: Absent to very low

Fermentation Characteristics: Fruity esters are usually absent but may be present at very low levels. Diacetyl, acetaldehyde, and DMS should not be present. These beers are characterized by an extremely high degree of attenuation. Final gravity is often less than 1.000 (0.0 °Plato).

Body: Low with dry mouthfeel

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.024 - 1.04	6.1 - 10 °Plato
Final Gravity	0.992 - 1.008	-2.1 - 2.1 °Plato
Alcohol	2.80% - 3.50% % ABW	3.50% - 4.40% % ABV
Bitterness	4 - 10 IBU	-
Color	SRM 1.5 - 4	EBC 3 - 8

Notes

Corn, rice or other grain or sugar adjuncts are often used. These beers are high in carbonation. Flavor attributes typical of beer are usually very low when present. Calories should not exceed 125 per 12-ounce serving. Low carb beers should have a maximum carbohydrate level of 3.0 gm per 12 oz. (355 ml).

Contemporary American-Style Light Lager

Style 58 / Contemporary American-Style Lager or Light Lager / 58a

Style Descriptors

Color: Very light to medium amber. The word 'Light' refers to light body and reduced calories rather than color.

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Very low but present

Perceived Hop Aroma & Flavor: Low to Medium Low and can exhibit wide range of hop profiles

Perceived Bitterness: Very low to low

Fermentation Characteristics: Fruity esters are usually absent but may be present at very low levels. Diacetyl, acetaldehyde, and DMS should not be present. These beers are characterized by an extremely high degree of attenuation. Final gravity is often less than 1.000 (0.0 °Plato).

Body: Low to medium-low, often with dry mouthfeel

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.024 - 1.04	6.1 - 10 °Plato
Final Gravity	0.992 - 1.008	minus 2.1 - 2.1 °Plato
Alcohol	2.80% - 3.50% % ABW	3.50% - 4.40% % ABV
Bitterness	5 - 20 IBU	-
Color	SRM 1.5 - 12	EBC 3 - 24

Notes

Corn, rice, or other grain or sugar adjuncts are often used but all-malt formulations are also made. These beers are high in carbonation. Hop attributes, though subtle, are more evident than in traditional American-Style Light Lager. Calories should not exceed 125 per 12-ounce serving. Low carb beers should have a maximum carbohydrate level of 3.0 gm per 12 oz. (355 ml)

Contemporary American-Style Lager

Style 58 / Contemporary American-Style Lager or Light Lager / 58b

Style Descriptors

Color: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt sweetness and aroma are very low to low

Perceived Hop Aroma & Flavor: Very low to low

Perceived Bitterness: Very low to low

Fermentation Characteristics: Fruity esters are usually absent but may be present at very low levels. Diacetyl, acetaldehyde, and DMS should not be present.

Body: Low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.048	10 - 11.9 °Plato
Final Gravity	1.006 - 1.012	1.5 - 3 °Plato
Alcohol	3.20% - 4.00% % ABW	4.10% - 5.10% % ABV
Bitterness	5 - 16 IBU	-
Color	SRM 2 - 4	EBC 4 - 8

Notes

Corn, rice, or other grain or sugar adjuncts are often used, but all-malt formulations are also made. Contemporary American Lagers typically exhibit increased hop aroma and flavor compared to traditional versions, are clean and crisp, and aggressively carbonated.

American-Style Lager

Style 59 / American-Style Lager / 59a

Style Descriptors

Color: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt sweetness is very low to low

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Not present to very low

Fermentation Characteristics: Fruity esters are usually absent, but may be present at very low levels. Diacetyl, acetaldehyde, and DMS should not be present.

Body: Low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.04 - 1.048	10 - 11.9 °Plato
Final Gravity	1.006 - 1.012	1.5 - 3 °Plato
Alcohol	3.20% - 4.00% % ABW	4.10% - 5.10% % ABV
Bitterness	5 - 15 IBU	-
Color	SRM 2 - 4	EBC 4 - 8

Notes

Corn, rice, or other grain or sugar adjuncts are often used. American Lagers are very clean and crisp, and aggressively carbonated.

American-Style Malt Liquor

Style 59 / American-Style Lager / 59b

Style Descriptors

Color: Straw to gold

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Some malt sweetness is present

Perceived Hop Aroma & Flavor: Not present

Perceived Bitterness: Very low

Fermentation Characteristics: Fruity esters and complex alcohol aromas and flavors are acceptable at low levels. Alcohol should not be solvent-like. DMS, diacetyl, and acetaldehyde should not be present.

Body: Low to medium-low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.05 - 1.06	12.4 - 14.7 °Plato
Final Gravity	1.004 - 1.01	1 - 2.6 °Plato
Alcohol	5.00% - 6.00% % ABW	6.30% - 7.60% % ABV
Bitterness	12 - 23 IBU	-
Color	SRM 2 - 6	EBC 4 - 12

Notes

Beers of this style are varied in character. Some malt liquors are only slightly stronger than American lagers, while others approach bock strength.

American-Style Pilsener

Style 60 / American-Style Pilsener / 60a

Style Descriptors

Color: Straw to gold

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Medium-low to medium

Perceived Hop Aroma & Flavor: Medium to high, exhibiting attributes typical of noble-type hops

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: DMS, acetaldehyde, fruity esters, and diacetyl should not be present.

Body: Medium-low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.045 - 1.06	11.2 - 14.7 °Plato
Final Gravity	1.012 - 1.018	3.1 - 4.6 °Plato
Alcohol	3.90% - 4.70% % ABW	4.90% - 6.00% % ABV
Bitterness	25 - 40 IBU	-
Color	SRM 3 - 6	EBC 6 - 12

Notes

Finish should exhibit low to medium-low body with a clean, crisp malt character evident at low levels. Up to 25% corn or rice in the grist should be used. Beers in this category hew to American-style lagers typical of the pre-Prohibition era.

Contemporary American-Style Pilsener

Style 60 / American-Style Pilsener / 60b

Style Descriptors

Color: Straw to gold

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Medium-low to medium

Perceived Hop Aroma & Flavor: Medium to high. While traditional versions exhibit attributes typical of noble-type hops, contemporary versions will exhibit attributes typical of a wide range of hop varieties.

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: DMS, acetaldehyde, fruity esters, and diacetyl should not be present.

Body: Medium-low to medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.045 - 1.053	11.2 - 13 °Plato
Final Gravity	1.01 - 1.018	2.5 - 4.6 °Plato
Alcohol	3.90% - 4.70% % ABW	4.90% - 6.00% % ABV
Bitterness	25 - 50 IBU	-
Color	SRM 3 - 6	EBC 6 - 12

Notes

All-malt grists are commonly used; up to 25% corn or rice may be incorporated in the grist. Beers in this category diverge from American-style lagers typical of the pre-Prohibition era by virtue of a wide range of hop aroma and flavor attributes.

Judging Information

For the purposes of competition all 6%+ Lager-yeast IPA's should compete in the appropriate IPA category (West Coast, New Zealand, American or Specialty).

West Coast-Style Pilsener

Style 61 / West Coast-Style Pilsener / 61

Style Descriptors

Color: Straw to gold

Clarity: Hop haze or chill haze is allowable at low levels

Perceived Malt Aroma & Flavor: Low to medium. May include pilsner malt attributes such as bready, toasty, or cracker-like

Perceived Hop Aroma & Flavor: Medium-high to very high, exhibiting a wide range of attributes including floral, piney, citrus, fruity (berry, tropical, stone fruit, and other), sulfur, dank, diesel-like, catty, resinous, and many others

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity esters range from absent to medium-low; DMS, acetaldehyde, and diacetyl should not be present. Light sulfur character that enhances hop expression is allowable

Body: Low to medium. In balance to support high dry hop rates

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.05 - 1.057	12.5 - 14 °Plato
Final Gravity	1.005 - 1.012	1.5 - 3 °Plato
Alcohol	3.90% - 4.70% % ABW	5.00% - 6.00% % ABV
Bitterness	30 - 50 IBU	-
Color	SRM 2.5 - 6.5	EBC 4 - 13

Notes

This style of beer should balance the fresh, assertive expression of Pacific Northwest and Southern Hemisphere hops with the drinkability found in a Pilsner. Kettle hops can be either European/noble-type hops or modern IPA hops, though the pronounced hop expression showcases modern IPA hops. Crispness and drinkability are at the forefront of the style, but body and structure are needed to balance a significant dry hop load. Beers dry hopped with European/noble-type hops should be classified as Italian-Style Pilsner

Judging Information

For the purposes of competition all 6%+ Lager-yeast IPA's should compete in the appropriate IPA category (West Coast, New Zealand, American or Specialty).

New Zealand-Style Pilsener

Style 62 / New Zealand-Style Pilsener / 62

Style Descriptors

Color: Straw to gold.

Clarity: Hop haze or chill haze is allowable at low levels.

Perceived Malt Aroma & Flavor: Low to medium. Light malt sweetness and may include pilsner malt attributes such as bready, toasty, honeyed, or cracker-like.

Perceived Hop Aroma & Flavor: Medium to high, exhibiting New Zealand grown attributes including floral, grassy, citrus, fruity (gooseberry, passionfruit, stone fruit and other), white grape, diesel, rubber-like, and more typical of hop varieties such as Riwaka, Motueka, Nelson Sauvin, and many others.

Perceived Bitterness: Medium-low to medium.

Fermentation Characteristics: Fruity esters range from absent to medium-low; DMS, acetaldehyde, and diacetyl should not be present. Light sulfur character that enhances hop expression is allowable.

Body: Low to medium.

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.055	11 - 13.5 °Plato
Final Gravity	1.006 - 1.014	1.5 - 3.4 °Plato
Alcohol	3.30% - 4.40% % ABW	4.20% - 5.60% % ABV
Bitterness	25 - 45 IBU	-
Color	SRM 2.5 - 8	EBC 4 - 16

Notes

Overall impression should be crisp, bright, and finish with a perceptive minerality. These beers balance the fresh, assertive expression of New Zealand grown hops with the drinkability found in a Pilsner. Hop expression can be derived from substantial kettle and/or whirlpool additions. Light dry-hopping is acceptable but not required. Traditional New Zealand examples are typically brewed at lower abv than European or American pilsners to comply with excise tax rates in New Zealand.

Judging Information

For the purposes of competition all 6%+ Lager-yeast IPA's should compete in the appropriate IPA category (West Coast, New Zealand, American or Specialty).

Mexican-Style Pale Lager

Style 63 / Mexican-Style Pale Lager / 63

Style Descriptors

Color: Pale to deep gold

Clarity: Appearance should be clear; Chill haze should not be present

Perceived Malt Aroma & Flavor: Low to medium-low pale malt sweetness and aroma may be present. May have adjunct flavors and aromas from corn and/or rice

Perceived Hop Aroma & Flavor: Low with attributes typical of noble-type hops

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Clean fermentation profile; low fruity esters may be present; sulfur may be present in very low levels. Diacetyl should not be present

Body: Low to medium-low with dry finish

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.045 - 1.05	11.1 - 12.4 °Plato
Final Gravity	1.008 - 1.012	2 - 3.1 °Plato
Alcohol	3.50% - 4.00% % ABW	4.50% - 5.00% % ABV
Bitterness	15 - 22 IBU	-
Color	SRM 3 - 5	EBC 6 - 10

Notes

Clean pale lagers often made with 2-row pilsner malt and may contain corn and/or rice to lighten body. Head retention may be medium to medium low and low noble-hop character is slightly more noticeable than that of its light counterpart

American-Style Cream Ale

Style 64 / American-Style Cream Ale / 61

Style Descriptors

Color: Straw to gold

Clarity: Chill haze should be very low or not be present

Perceived Malt Aroma & Flavor: The dominant flavor is of pale malt sweetness at medium-low to medium levels. Caramel malt attributes should be absent. Attributes typical of corn, rice or other malt-substitute adjuncts may be present at low levels.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is very low to low or may be absent

Perceived Bitterness: Very low to low

Fermentation Characteristics: Low level fruity esters may be present. Sulfur and DMS are usually absent but may be present at extremely low levels. Diacetyl should not be present.

Body: Low

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.044 - 1.052	11 - 12.9 °Plato
Final Gravity	1.004 - 1.01	1 - 2.6 °Plato
Alcohol	3.40% - 4.50% % ABW	4.30% - 5.70% % ABV
Bitterness	10 - 22 IBU	-
Color	SRM 2 - 5	EBC 4 - 10

Notes

These crisp and refreshing beers are fermented warm with ale or lager yeast and lagered cold.

American-Style Amber Lager

Style 65 / American-Style Amber Lager / 65a

Style Descriptors

Color: Gold to copper

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Low to medium-low caramel or toasted malt aromas and flavors should be present

Perceived Hop Aroma & Flavor: Very low to medium-high

Perceived Bitterness: Very low to medium-high

Fermentation Characteristics: Fruity esters and diacetyl should not be present

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.042 - 1.056	10.5 - 13.8 °Plato
Final Gravity	1.01 - 1.018	2.6 - 4.6 °Plato
Alcohol	3.80% - 4.30% % ABW	4.80% - 5.40% % ABV
Bitterness	18 - 30 IBU	-
Color	SRM 6 - 14	EBC 12 - 28

American-Style Maerzen/Oktoberfest

Style 65 / American-Style Amber Lager / 65b

Style Descriptors

Color: Pale to reddish brown

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Sweet maltiness should be present, expressed as a light toasted character. Bready or biscuity malt aroma and flavor is acceptable. Low level caramel attributes are acceptable.

Perceived Hop Aroma & Flavor: Low to medium-low exhibiting herbal, grass-like, spicy, floral, or citrus attributes

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity esters and diacetyl should not be present

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.05 - 1.06	12.4 - 14.7 °Plato
Final Gravity	1.012 - 1.02	3.1 - 5.1 °Plato
Alcohol	4.00% - 4.70% % ABW	5.10% - 6.00% % ABV
Bitterness	20 - 30 IBU	-
Color	SRM 4 - 15	EBC 8 - 30

Notes

This American version of a classic German beer is distinguished by a more pronounced hop character.

California Common Beer

Style 65 / American-Style Amber Lager / 65c

Style Descriptors

Color: Light amber to medium amber

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Medium level toasted or caramel malt attributes are present.

Perceived Hop Aroma & Flavor: Low to medium-low

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity esters are low to medium-low. Diacetyl should be absent.

Body: Medium

Style Parameters

Parameter	Range	Alternate Range
Original Gravity	1.045 - 1.056	11.2 - 13.8 °Plato
Final Gravity	1.01 - 1.018	2.6 - 4.6 °Plato
Alcohol	3.60% - 4.50% % ABW	4.60% - 5.70% % ABV
Bitterness	35 - 45 IBU	-
Color	SRM 8 - 15	EBC 16 - 30

Notes

California Common beers are brewed with lager yeasts but fermented at warm temperatures like ales

CIDER STYLE

Tannic Cider (Dry)

Style 201 / Tannic Cider / 201a

> **Entry Requirements:** Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Pale straw to copper/pink

Clarity: Cloudy to Brilliant

Perceived Apple/Pear Aroma & Flavor: Very Low to Medium High. Fresh apple character may or may not be present but should not be a defining characteristic. Dry ciders may have a vinous character and English and French-inspired versions can often include bold phenolic characteristics.

Perceived Tannin: Medium low to High

Fermentation Characteristics: Fruity esters low to medium-high. If malolactic character is present, it should not be a dominant characteristic. Volatile acidity in the form of ethyl acetate is a fault. Brettanomyces character, including funk/barnyard is not a fault when in balance.

Body: Medium to High

Notes

This category focuses on dry versions of high-tannin ciders. Ciders with a final gravity below 1.007 (1.8% RS) are appropriately entered here, depending on perceived sweetness.

These ciders utilize apple or pear varieties often purposefully grown for cider production. These bittersweet/bittersharp varieties often impart significant levels of tannin and varietal specific flavor characteristics.

Dry ciders should not be too austere and should display complex characteristics while maintaining balance.

Judging Information

To allow for accurate judging the cidermaker must indicate the regional cider style and/or production technique as well as apple varietal(s) used & carbonation level.

Within the framework of the competition, ciders featuring prominent barrel-derived flavor characteristics should be entered as Experimental or Barrel-Aged Cider.

Entries not accompanied by this information will be at a disadvantage during judging.

Final Gravity: *<1.007 (<1.8% RS)*

Perceived Sweetness: *Semi-dry to Dry*

Alcohol by Volume (ABV): *3.00%-10.00%*

Carbonation: *Still to Sparkling*

Tannic Cider (Sweet)

Style 201 / Tannic Cider / 201b

> **Entry Requirements:** Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Pale straw to copper/pink

Clarity: Cloudy to Brilliant

Perceived Apple/Pear Aroma & Flavor: Very Low to Medium High. Fresh apple character may or may not be present but should not be a defining characteristic. English and French-inspired versions can often include bold phenolic characteristics.

Perceived Tannin: Medium low to High

Fermentation Characteristics: Fruity esters low to medium-high. If malolactic character is present, it should not be a dominant characteristic. Volatile acidity in the form of ethyl acetate is a fault. Brettanomyces character, including funk/barnyard is not a fault when in balance.

Body: Medium to High

Notes

This category focuses on sweet versions of high-tannin ciders. Ciders with a final gravity above 1.007 (1.8% RS) are appropriately entered here, depending on perceived sweetness. The ciders utilize apple or pear varieties often purposefully grown for cider production. These bittersweet/bittersharp varieties often impart significant levels of tannin and varietal specific flavor characteristics. Sweet ciders should not be cloying and should display complex characteristics while maintaining balance.

Judging Information

To allow for accurate judging the cidermaker must indicate the regional cider style and/or production technique as well as apple varietal(s) used & carbonation level. Within the framework of the competition, ciders featuring prominent barrel-derived flavor characteristics should be entered as Experimental or Barrel-Aged Cider. Entries not accompanied by this information will be at a disadvantage during judging.

Final Gravity: >1.007 (>1.8% RS)

Perceived Sweetness: Semi-sweet to Sweet

Alcohol by Volume (ABV): 3.00%-10.00%

Carbonation: Still to Sparkling

No/Low-Tannin Cider (Dry)

Style 202 / No/Low-Tannin Cider (Dry) / 202

> **Entry Requirements:** Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Light straw to copper/pink

Clarity: Lightly hazy to Brilliant

Perceived Apple/Pear Aroma & Flavor: Medium to High. Fresh apple or pear character should be present and is a defining characteristic.

Perceived Tannin: None to Low

Fermentation Characteristics: Fruity esters low to medium. Clean fermentation profile without evidence of wild fermentation.

Body: Low to Full

Notes

This category focuses on modern interpretations of cider often utilizing apples or pears of culinary interest. Ciders with a final gravity below 1.007 (1.8% RS) are appropriately entered here, depending on perceived sweetness. Intensity of dryness should be balanced. Fermentation character should be clean without evidence of wild or malolactic fermentation. Dry versions of No/Low-Tannin Ciders may present with more acidity than sweet versions and should be refreshing without sacrificing body or flavor.

Judging Information

To allow for accurate judging the cidermaker may indicate the regional cider style and/or production technique as well as apple varietal(s) used; if apple varietal is specified, judges will expect characteristics of that varietal; if ABV is above typical range, entrant should provide details about apple varieties, growing conditions and production methods used. Within the framework of the competition, ciders featuring prominent barrel-derived flavor characteristics should be entered as Experimental or Barrel-Aged Cider.

Final Gravity: *< 1.007 (<1.8% RS)*

Perceived Sweetness: *Semi-dry to Dry*

Alcohol by Volume (ABV): *3.0%-10.0%*

Carbonation: *Still to Sparkling*

No/Low Tannin Cider (Sweet)

Style 203 / No/Low Tannin Cider (Sweet) / 203

> **Entry Requirements:** Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Light straw to copper/pink

Clarity: Lightly hazy to Brilliant

Perceived Apple/Pear Aroma & Flavor: Medium to High. Fresh apple or pear character should be present and is a defining characteristic.

Perceived Tannin: None to Low

Fermentation Characteristics: Fruity esters low to medium. Clean fermentation profile without evidence of wild fermentation.

Body: Low to Full

Notes

This category focuses on modern interpretations of cider often utilizing apples or pears of culinary interest. Ciders with a final gravity above 1.007 (1.8% RS) are appropriately entered here, depending on perceived sweetness. Intensity of sweetness should be balanced. Fermentation character should be clean without evidence of wild or malolactic fermentation. Sweet versions of No/Low-Tannin Ciders may present with less acidity than dry versions and should be refreshing without sacrificing body or flavor.

Judging Information

To allow for accurate judging the cidermaker may indicate the regional cider style and/or production technique as well as apple varietal(s) used; if apple varietal is specified, judges will expect characteristics of that varietal; if ABV is above typical range, entrant should provide details about apple varieties, growing conditions and production methods used. Within the framework of the competition, ciders featuring prominent barrel-derived flavor characteristics should be entered as Experimental or Barrel-Aged Cider.

Final Gravity: >1.007 (>1.8% RS)

Perceived Sweetness: Semi-sweet to Sweet

Alcohol by Volume (ABV): 3.0%-10.0%

Carbonation: Still to Sparkling

Fruited Cider (Dry)

Style 204 / Fruited Cider / 204a

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Varies

Clarity: Cloudy to Brilliant

Perceived Apple/Pear Aroma & Flavor: Apple or pear aroma and flavor should be well integrated into added fruits used while maintaining balance.

Perceived Tannin: None to High

Fermentation Characteristics: Fermentation characteristics should reflect the base style, with any added fruit providing additional layers of flavor and complexity.

Body: Low to High

Notes

This category focuses on dry ciders with added fruit. Ciders with a final gravity below 1.007 (1.8% RS) are appropriately entered here, depending on perceived sweetness. Dry ciders may include co-fermented fruit and the base cider characteristics can be preserved, transformed, or highlighted. Cider character must be present and should be in harmony with added fruits elements.

Judging Information

To allow for accurate judging the cidermaker must indicate the underlying base (e.g. “No/Low Tannin Cider”, “Tannic Cider”) and/or production technique, sweetness level and carbonation level as well as any specific fruit(s) or ingredients used in production; Entries not accompanied by this information will be at a disadvantage during judging.

Within the framework of the competition, ciders featuring both fruits and botanical elements may be appropriately entered here if fruit characteristic is the dominant flavor of the cider. Ciders with prominent barrel-derived flavor characteristics should be entered as Experimental or Barrel-Aged Cider. Ingredients generally used as “fruit” in culinary applications are allowed in this category (i.e. hibiscus, rhubarb, etc.). Ciders using only added vegetables, herbs, chilis or spices should be entered in the Botanical cider category.

Final Gravity: *< 1.007 (<1.8% RS)*

Perceived Sweetness: *Varies*

Alcohol by Volume (ABV): *3.0%-10.0%*

Carbonation: *Still to Sparkling*

Fruited Cider (Sweet)

Style 204 / Fruited Cider / 204b

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Varies

Clarity: Cloudy to Brilliant

Perceived Apple/Pear Aroma & Flavor: Apple or pear aroma and flavor should be well integrated into added fruits used while maintaining balance.

Perceived Tannin: None to High

Fermentation Characteristics: Fermentation characteristics should reflect the base style, with any added fruit providing additional layers of flavor and complexity.

Body: Low to High

Notes

This category focuses on sweet ciders with added fruit. Ciders with a final gravity above 1.007 (1.8% RS) are appropriately entered here, depending on perceived sweetness. Sweet ciders may include post-fermentation additions of fruit and the base cider characteristics can be preserved, transformed, or highlighted. Cider character must be present and should be in harmony with added fruits elements.

Judging Information

To allow for accurate judging the cidermaker must indicate the underlying base (e.g. “No/Low Tannin Cider”, “Tannic Cider”) and/or production technique, sweetness level and carbonation level as well as any specific fruit(s) or ingredients used in production; Entries not accompanied by this information will be at a disadvantage during judging.

Within the framework of the competition, ciders featuring both fruits and botanical elements may be appropriately entered here if fruit characteristic is the dominant flavor of the cider. Ciders with prominent barrel-derived flavor characteristics should be entered as Experimental or Barrel-Aged Cider. Ingredients generally used as “fruit” in culinary applications are allowed in this category (i.e. hibiscus, rhubarb, etc.). Ciders using only added vegetables, herbs, chilis or spices should be entered in the Botanical cider category.

Final Gravity: >1.007 (>1.8% RS)

Perceived Sweetness: Varies

Alcohol by Volume (ABV): 3.0%-10.0%

Carbonation: Still to Sparkling

Low & No Alcohol Cider

Style 205 / Low & No Alcohol Cider / 205

Entry Requirements: Specialty information is required. See Judging Information for details. ABV is required (0.00 - 3.00 %).

Style Descriptors

Color: Pale to Dark. Commonly Pale Straw to Gold

Clarity: Clear to Brilliant

Perceived Apple/Pear Aroma & Flavor: Low to Medium. Apple character may range from fresh and bright to cooked, baked, or dried fruit, depending on the varieties used and production methods. Entries should display recognizable cider character.

Perceived Tannin: Low to Medium, depending on apple varieties and production methods.

Fermentation Characteristics: Low to High. Entries should demonstrate characteristics of a fermented cider or a cider made using alternative production methods. Fruity esters and other fermentation-derived characteristics may vary by production method. Some minor differences in aroma and flavor are expected in dealcoholized products. Off-flavors should not detract from the cider's overall quality.

Body: Low to Medium. Some reduction in body and mouthfeel is expected due to the absence or reduction of alcohol. Entries should maintain balance and avoid an excessively thin or watery character.

Notes

Low and no alcohol ciders may contain up to 3% ABV. These ciders should retain the fundamental characteristics of a normally fermented and produced cider, including recognizable cider aroma, flavor, and balance. Low- and no alcohol ciders may be produced through dealcoholization of a standard cider, arresting fermentation, or using novel yeast strains that produce minimal alcohol. Styles such as ciderkin and similar traditional products are appropriate for this category, provided they meet the ABV limit. World-class examples ideally exhibit the aroma, flavor, and balance associated with higher-alcohol ciders, while acknowledging that some differences in mouthfeel and body are expected. Evaluate entries on overall quality, balance, and successful expression of cider character, rather than penalizing characteristics inherent to their production method.

Judging Information

To allow for accurate judging the cidermaker may indicate the regional cider style and/or production technique as well as apple varietal(s) used; if apple varietal is specified, judges will expect characteristics of that varietal; Within the framework of the competition, ciders featuring prominent barrel-derived flavor characteristics should be entered as Experimental or Barrel-Aged Cider.

Perceived Sweetness: Dry to Sweet

Alcohol by (ABV): 0%-3.0%

Carbonation: Still to Sparkling

Natural Cider

Style 206 / Natural Cider / 206

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Pale to Amber

Clarity: Cloudy to Brilliant

Perceived Apple/Pear Aroma & Flavor: Low to High. Fruit character may range from fresh and bright to earthy, rustic, or complex, depending on the varieties used and fermentation practices. The fruit should remain identifiable and contribute to the cider's overall balance.

Perceived Tannin: Low to Medium-High. Bitterness may be present due to fruit characteristics and fermentation but should not be overly distracting. Ciders with a significant tannin profile should be entered in the Tannic Cider category.

Fermentation Characteristics: Medium to Very High. Spontaneous fermentation, wild yeast character, and malolactic fermentation are defining characteristics of this category. Desirable volatile acidity, ethyl acetate, lactic character, earthy or rustic aromas, and other fermentation-derived characteristics are acceptable when balanced. These characteristics should contribute to complexity without overwhelming the underlying cider. Unbalanced volatile acidity, harsh solvent-like aromas, or other distracting fermentation faults are not desirable.

Body: Low to High. Body may vary depending on residual sugar, fermentation practices, and production methods. Entries should demonstrate appropriate structure and balance.

Notes

Natural ciders are ciders produced through low-intervention methods, particularly those exhibiting characteristics imparted by spontaneous and/or malolactic fermentation. Inspired by traditional cider styles from Asturias, Spain, and the Basque Country of Spain and France, this category is open to low-intervention ciders from any region, using any apple or pear varieties and displaying a range of flavor profiles.

Ciders may showcase wild yeast character, desirable volatile acidity, lactic character, earthy or rustic qualities, and other characteristics associated with minimal-intervention production. These attributes are appropriate and should not automatically be considered faults and, if present, should contribute to the overall expression of the cider rather than overpower its fruit, body, complexity, and structure.

Traditional varieties commonly associated with these regional styles include Regona, Raxao, Limón Montés, Verdialona, De la Riega, Xuanina, Durona de Tresali, Amariega, Madiedo, Urtebi-Haundi, Urtebi-Txiki, Goikoetxe, Errezil, Gezamina, Moko, Txalaka, Patzolua, Mozolua, Urdin Sagarra, and Manttoni. The use of traditional varieties is not required, and non-traditional apple and pear varieties are welcome.

World-class examples exhibit balance between fruit, body, fermentation character, complexity, and structure. Rustic and unconventional characteristics are welcome when intentional and well integrated.

Judging Information

To allow for accurate judging the cidermaker may indicate the regional cider style and/or production technique as well as apple varietal(s) used; if apple varietal is specified, judges will expect characteristics of that varietal; if ABV is above typical range, entrant should provide details about apple varieties, growing conditions and production methods used.

Perceived Sweetness: Dry to Sweet

Alcohol by Volume (ABV): 5.0%-7.0%

Carbonation: Still to Sparkling

Botanical or Spiced Cider

Style 207 / Botanical or Spiced Cider / 207

> **Entry Requirements:** Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Light straw to amber but may vary with color of added botanical(s)

Clarity: Cloudy to Brilliant

Perceived Apple/Pear Aroma & Flavor: Apple or pear aroma and flavor should be well integrated into the botanicals used while maintaining balance.

Perceived Tannin: None to High

Fermentation Characteristics: Fermentation characteristics should reflect the base style, with any experimental treatments adding additional layers of flavor and complexity.

Body: Low to High

Notes

This category focuses on ciders with added botanicals (including herbs, spices, hops, vegetables, chilis). The base cider characteristics can be preserved, transformed, or highlighted. Cider character must be present and should be in harmony with added botanical elements.

Judging Information

Within the framework of the competition, ciders featuring both fruits and botanical elements may be appropriately entered here in the Botanical/Spiced cider category, depending on the dominant flavor (Botanical/Spice or Fruit) of the cider. Ciders with prominent barrel-derived flavor characteristics should be entered as Experimental or Barrel-Aged Cider. To allow for accurate judging the cidermaker must indicate the underlying base (e.g. “No/Low Tannin Cider", “Tannic Cider") and/or production technique, sweetness level and carbonation level as well as any specific fruit(s) used in production; Entries not accompanied by this information will be at a disadvantage during judging.

Perceived Sweetness: Varies

Alcohol by Volume (ABV): 3.0%-10.0%

Carbonation: Still to Sparkling

Experimental, Barrel-Aged or Specialty Cider

Style 208 / Experimental, Barrel-Aged or Specialty Cider / 208

Entry Requirements: Specialty information is required. See Judging Information for details.

Style Descriptors

Color: Varies

Clarity: Cloudy to Brilliant

Perceived Apple/Pear Aroma & Flavor: Varies - if appropriate, should highlight the experimental techniques or barrel treatments utilized

Perceived Tannin: None to High

Fermentation Characteristics: Fermentation characteristics should reflect the base style, with any experimental treatments adding additional layers of flavor and complexity.

Body: Low to High

Notes

This category focuses on combinations of fruits, spices, adjuncts, fortifications, fermentations, barrel treatments or other experimental processes that produce a cider that does not fit well in any of the other categories. The base cider characteristics can be preserved, transformed, or highlighted. Ciders featuring prominent barrel or wood-aging flavors that are not fortified or ice ciders appropriately categorized here. Barrel-aged ciders that are generally neutral in terms of barrel-derived flavor may be appropriately categorized elsewhere.

Judging Information

Within the framework of this competition ciders featuring combination of added fruits, spices/botanical and/or barrel aging elements are appropriately entered here. Ciders featuring only one of these two components (fruit-only or spice/botanical only) are best entered in Fruited or Botanical/Spiced cider categories, respectively, based on the dominant flavor. Ciders with only prominent barrel-derived flavor characteristics, are appropriately entered here. To allow for accurate judging the cidermaker must indicate the underlying traditional/contemporary cider style and/or production technique, sweetness level & carbonation level. Entrant must also list any experimental techniques, processes or ingredients used in production. For barrel-aged entries, entrants should specify container/barrel type and aging timeline information. Entries not accompanied by this information will be at a disadvantage during judging.

Sweetness, alcohol, and carbonation vary.

Ice Cider or Fortified Cider

Style 209 / Ice Cider or Fortified Cider / 209

Entry Requirements: Specialty information is required. See Judging Information for details. ABV is required (7.00 - 13.00 %).

Style Descriptors

Color: Gold to Amber. May range from Pale Gold to Deep Amber depending on production method and aging.

Clarity: Clear to Brilliant

Perceived Apple/Pear Aroma & Flavor: Medium to Very High. Fruit should be forward and expressive, with characteristics ranging from concentrated fresh, cooked, or dried fruit to complex baked, caramelized, or preserved fruit notes. Ice ciders should display intense fruit concentration and complexity. Fortified ciders should showcase the base fruit alongside the character of the added spirits.

Perceived Tannin: Low to Medium. Bitterness may be present from fruit, tannin, or barrel aging but should not be distracting.

Fermentation Characteristics: Low to Medium. Fermentation and yeast character should generally be reserved. Ice ciders are fermented from concentrated apple juice, with fermentation stopped or arrested before reaching dryness. Fortified ciders are strengthened after or during fermentation by adding fruit spirits. Spirit character should be evident and warming, not harsh or overly aggressive. Spirit headiness is a fault.

Body: High to Very High. Entries should exhibit a rich, full-bodied mouthfeel. Ice ciders generally show greater intensity and concentration, while fortified ciders should have a substantial, warming, full-flavored profile.

Notes

This category combines ice cider and fortified cider, both concentrated, higher-alcohol cider styles with distinct production methods and flavor profiles.

Ice ciders balance significant sweetness with acidity and demonstrate complexity and concentrated fruit character and are fermented from concentrated apple juice, with fermentation stopped or arrested before reaching dryness.

Fortified ciders are strengthened after or during fermentation by adding fruit spirits. Spirit character should be evident and warming, not harsh or overly aggressive. Some oxidation and oak-derived characteristics are acceptable in barrel-aged examples when balanced. Examples include pommeau, products made in a style similar to pommeau, and cider-based interpretations of fortified wine styles such as port, sherry, and vermouth. Fortified ciders and perry should use wine spirits or brandy derived from the same fruit as the base beverage. Spirits should not be neutral. Oak aging of the spirits and/or finished product is permitted. Fortified ciders should display a full-flavored, fruit-forward profile with balanced acidity, warming spirit character, and substantial body. They may range from sweet to dry, depending on when spirits are added during fermentation.

Both Styles should demonstrate balance, complexity, and intentional integration of sweetness, acidity, fruit, and alcohol. Ice cider should emphasize concentrated fruit and sweetness, while fortified cider should showcase the relationship between the base cider and the added spirit.

Judging Information

To allow for accurate judging the cidermaker must indicate the style (Ice Cider or Fortified Cider) and provide the following information:

Ice Cider: Starting gravity (or Brix), final gravity (or residual sugar), alcohol level and carbonation level.

Fortified Cider: Base fruit, type and source fruit of spirits used, alcohol level, sweetness level, and carbonation level.

Entries without the required production and technical information may be at a disadvantage during judging.

Original Gravity (Ice Cider): *1.130–1.180*

Final Gravity (Ice Cider): *1.060–1.085*

Alcohol by Volume (ABV): *7.0–13.0% for Ice Cider. Fortified Cider may exceed this range depending on production method.*

Perceived Sweetness: *Semi-Dry to Sweet*

Carbonation: *Still*