2024 Indies Awards Style Guidelines

EST. 2014

INDIES

Australian Independent Beer Awards

The Independent Brewers Association (IBA) would like to acknowledge and thank the Brewers Association® for permission to use the following Brewers Association Beer Style Guidelines 2023.

The categories and styles have been placed in a different order from the original Brewers Association® document to better suit the requirements of the Independent Beer Awards.

The IBA has reviewed the Brewers Association® 2023 Beer Style Guidelines and made changes appropriate to the 2024 Independent Beer Awards.

Styles remain the same with the exception of the following:

- 1.D - New World Pale Ale
- 3.B - New World Amber/Dark
- 3.E - India Red Ale (renamed from Double Hoppy Ale)
- 3.F - India Black Ale
- 9.C - New World Pilsner
- 9.G - New World Lager
- 10.A - New World India Pale Ale
- 10.B - New World Imperial or Double India Pale Ale
- 12.C - Belgian-Style Pale Ale
- 15.A - Reduced Alcohol
- 15.B - Session Beer
- 16.A - Wood and Barrel-Aged Strong Beer

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ENTERING BREWING COMPANIES SHOULD REFER TO THE INDEPENDENT BEER AWARDS AUS. 2024 STYLE GUIDELINES WHEN ENTERING BEERS.

BREWERS ASSOCIATION 2023 BEER STYLE GUIDELINES

Compiled for the Brewers Association by Charlie Papazian, copyright: 1993 through and including 2018. With Style Guideline Committee assistance and review by Paul Gatza, Chris Swersey, Chuck Skypeck, Andrew Sparhawk, Dan Rabin and suggestions from Great American Beer Festival®
and World Beer Cup℠ judges.

Since 1979 the Brewers Association has provided beer style descriptions as a reference for brewers and beer competition organisers. Much of the early work was based on the assistance and contributions of beer journalist Michael Jackson. The task of creating a realistic set of guidelines is always complex. The beer style guidelines developed by the Brewers Association use sources from the commercial brewing industry, beer analyses, and consultations with beer industry experts and knowledgeable beer enthusiasts as resources for information.

The Brewers Association's beer style guidelines reflect, as much as possible, historical significance, authenticity or a high profile in the current commercial beer market. Often, the historical significance is not clear, or a new beer in a current market may be only a passing fad, and thus, quickly forgotten. For these reasons, the addition of a style or the modification of an existing one is not undertaken lightly and is the product of research, consultation and consideration of market actualities, and may take place over a period of time. Another factor considered is that current commercial examples do not always fit well into the historical record, and instead represent a modern version of the style. Our decision to include a particular historical beer style takes into consideration the style's brewing traditions and the need to preserve those traditions in today's market. The more a beer style has withstood the test of time, marketplace, and consumer acceptance, the more likely it is to be included in the Brewers Association's style guidelines.

The availability of commercial examples plays a large role in whether a beer style "makes the list".

It is important to consider that not every historical or commercial beer style can be included, nor is every commercial beer representative of the historical tradition (i.e., a brewery labeling a brand as a particular style does not always indicate a fair representation of that style).

Please note that almost all of the classic and traditional beer style guidelines have been cross-referenced with data from commercially available beers representative of the style. The data referenced for this purpose has been Professor Anton Piendl's comprehensive work published in the German *Brauindustrie* magazine through the years 1982 to 1994, from the series "Biere Aus Aller Weltw.

Each style description is purposefully written independently of any reference to another beer style. Furthermore, as much as it is possible, beer character is not described in terms of ingredients or process. These guidelines attempt to emphasize final evaluation of the product and try not to judge or regulate the formulation or manner in which it was brewed, except in special circumstances that clearly define a style.

Suggestions for adding or updating a beer style guideline may be submitted by following the links on this page: https://www.brewersassociation.org/edu/brewers-association-beer-style-guidelines/#tab-submitsuggestions

The bitterness specifications (IBUs) given in these guidelines are based on standard measurements for bitterness derived from kettle isomerization of naturally occurring alpha acids. Since reduced isomerized hop extracts may produce substantially different perceived bitterness levels when measured by this technique, brewers who use such extracts should enter competitions based upon the perceived bitterness present in the finished product. It is important to note that perceived bitterness by the beer drinker will not always align with expectations created by IBU specifications.

Notes on Beer Style Guidelines: It is very difficult to consistently align analytical data with perceived character. It is also very difficult to consistently align written beer descriptions with analytical data and perceived character.

1. **Intensity Level Terminology:** Beer flavour attributes referenced in the beer style guidelines are often referenced in relative terms of intensity. These attributes can include bitterness, flavour, aroma, body, malt, sweetness, or others. In order of increasing intensity, the descriptions used include:
   - None
   - Very low
   - Low
   - Medium-low
   - Medium
   - Medium-high
   - High
   - Very high

2. **Colour Ranges:** The American SRM (Standard Reference Method) and EBC (European Brewing Convention) of measuring beer colour measure the intensity of a certain wave length of light. These numerical values do not always coincide with our visual perception of colour lightness and darkness or hue. When in doubt the description of colour has priority. In order from lightest descriptor to darkest descriptor:

Colour description	SRM
Very light	1-1.5
Straw	2-3
Pale	4
Gold	5-6
Light amber	7
Amber	8
Medium amber	9
Copper/garnet	10-12
Light brown	13-15
Brown/reddish brown/chestnut brown	16-17
Dark brown	18-24
Very dark	25-39
Black	40+

3. **Bitterness:** In the beer world, bitterness is analytically measured as "bittering units" or "international bitterness unit". The numerical value is a measure of a specific hop compound and will not consistently coincide with individual's perception of bitterness intensity.
   a. Due to genetics and other differences, individuals will have varying sensitivity to bitterness. Some will sense high intensity bitterness, while others perceive no bitterness in the same beer. The descriptions of bitterness in these guidelines are inclined towards representing average sensitivity to bitterness.
   b. Other beer ingredients can contribute perception of bitterness to beer.
   c. The intensity and quality of hop flavour and aroma derived from oils, pellets, whole hops or other hop formats can greatly alter the perception of bitterness intensity.

Notes on Beer Competitions: Brewers Association Beer Style Guidelines form the basis for the guidelines at the Great American Beer Festival (GABF) and World Beer Cup (WBC).

1. **Competition Categories:** GABF and WBC categories may contain one or more beer styles. Categories with multiple beer styles will be organized into subcategories of similar style beers. Often this provides the category with sufficient entries to make the category competitive or meet minimum entry numbers.
2. **Beer Style Guidelines:** Categories at competition may differ somewhat from this guideline document. They may include special notes which pertain to that competition. These notes might solicit special information from brewers to be provided to judges so they may evaluate beer entries more accurately, or provide clarity to entering brewers regarding possibly confusing or overlapping aspects of beer style categories.
3. **Pouring:** Beers entered and presented for evaluation in competitions should be poured and presented as intended by the brewer. Most beers are intended to be poured quietly; some beers are intended to be roused in order to present the beer with yeast that may be present in the bottle. Competition organisers should allow brewers the opportunity to provide explicit pouring instructions, and should present beers to judges in the manner requested by the brewer.

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3. Amber-Dark Ale
4. Porter/Stout
5. Juicy-Hazy Pale Ale
6. Juicy-Hazy India Pale Ale
7. Specialty Beer
8. Traditional Lager
9. Modern Lager
10. Modern India Pale Ale
11. Traditional India Pale Ale
12. European-Style Ale
13. British-Style Ale
14. Non Alcohol
15. Reduced Alcohol
16. Strong, Wood + Barrel-Aged
17. Sour, Fruit + Funk

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1.A

INTERNATIONAL-STYLE PALE ALE

Colour: Gold to copper

Clarity: Chill haze is acceptable at low temperatures.

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

Perceived Hop Aroma & Flavour: Hop aroma is low to high. Hop flavour 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-estery flavour and aroma can be low to high. Diacetyl should be absent or present at very low levels. DMS should not be present.

Body: Low to medium

- **Original Gravity (°Plato)** 1.040-1.060 (10-14.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.014 (1.5-3.6 °Plato)
- **Alcohol by Weight (Volume)** 3.5%-5.2% (4.4%-6.6%)
- **Hop Bitterness (IBU)** 20-42
- **Colour SRM (EBC)** 5-12(10-24 EBC)

1.B

AUSTRALIAN-STYLE PALE ALE

Colour: Straw to medium amber

Clarity: Yeast, chill and/or hop haze may be present in this style at low levels but are not essential.

Perceived Malt Aroma & Flavour: Very low to medium

Perceived Hop Aroma & Flavour: Medium-low to medium-high, exhibiting attributes typical of modern Australian hop varieties such as tropical fruit, mango, passionfruit, and/or stone-fruit

Perceived Bitterness: Low to medium-high

Fermentation Characteristics: Very low to low fruity-estery flavour and aroma are acceptable but not essential.

Body: Low to low-medium with a dry finish

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

- **Original Gravity (°Plato)** 1.040-1.052 (10-13 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.5 °Plato)
- **Alcohol by Weight (Volume)** 3.2%-4.7% (4.0%-6.0%)
- **Hop Bitterness (IBU)** 15-40
- **Colour SRM (EBC)** 3-9 (6-18 EBC)

1.C

NEW ZEALAND-STYLE PALE ALE

Colour: Straw to medium amber

Clarity: Yeast, chill and/or hop haze may be present in at low levels but are not essential.

Perceived Malt Aroma & Flavour: Very low to medium

Perceived Hop Aroma & Flavour: 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

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

- **Original Gravity (°Plato)** 1.040-1.052 (10-13 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.5 °Plato)
- **Alcohol by Weight (Volume)** 3.2%-4.7% (4.0%-6.0%)
- **Hop Bitterness (IBU)** 15-40
- **Colour SRM (EBC)** 3-9(6-18 EBC)

1.D

NEW WORLD PALE ALE

Colour: Pale to Amber

Clarity: Yeast, chill and/or hop haze may be present, and acceptable at low levels.

Perceived Malt Aroma & Flavour: Low to medium, with a clean and neutral malt character. May have a slight sweetness but should not be cloying or overpowering.

Perceived Hop Aroma & Flavour:
Medium to very high. Should be well balanced with the malt character and not excessively bitter. Hop character can vary widely depending on variety and origin of hops used and should exhibit attributes typical of New World hop characteristics, often pronounced and complex fruity, tropical, sulfur/diesel-like, and floral characters.

Perceived Bitterness: Medium-low to high

Fermentation Characteristics: Fruity-estery flavour and aroma can be low to medium-low. Diacetyl should be absent. DMS should not be present.

Body: Low to medium-high

Additional Notes: May use hops from any origin and should showcase modern and hop-forward hop characteristics not seen in traditional styles, which differentiates this style from existing styles.

Beers exhibiting flavour and aroma characteristics of existing styles should be entered in those respective style.

- **Original Gravity (°Plato)**
  1.040-1.052 (10-12.5°Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008-1.010 (2.0-2.6 °Plato)
- **Alcohol by Weight (Volume)**
  3.2-4.8% (4.0 – 6.0% ABV)
- **Hop Bitterness (IBU)** 25-50
- **Colour SRM (EBC)** 3-14 (6-28EBC)

2.A

CLASSIC AUSTRALIAN-STYLE PALE ALE

Colour: Straw to copper

Clarity: Chill haze and/or a hazy appearance caused by yeast is acceptable at low levels.

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

Perceived Hop Aroma & Flavour: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Perceivable fruity-estery aroma and flavour should be present, and are defining character of this beer style, balanced by low to medium hop aroma. Overall flavour impression is mild. Clean yeasty, bready character may be evident. Yeast in suspension if present may impact overall perception of bitterness. Diacetyl if present should be very low. DMS should not be present.

Body: Low to medium with a dry finish

- **Original Gravity (°Plato)** 1.040-1.052 (10-13 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.004-1.010 (1-2.5 °Plato)
- **Alcohol by Weight (Volume)** 3.2%-4.7% (4.0%-6.0%)
- **Hop Bitterness (IBU)** 15-35
- **Colour SRM (EBC)** 3-10 (6-20 EBC)

2.B

AMERICAN-STYLE PALE ALE

Colour: Straw to light amber

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

Perceived Malt Aroma & Flavour: Low caramel malt aroma is allowable. Low to medium maltiness may include low caramel malt character.

Perceived Hop Aroma & Flavour: 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-estery aroma and flavour may be low to high. Diacetyl should not be present.

Body: Medium

- **Original Gravity (°Plato)** 1.044-1.050 (11-12.4 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.1-3.6 °Plato)
- **Alcohol by Weight (Volume)** 3.5%-4.3% (4.4%-5.4%)
- **Hop Bitterness (IBU)** 30-50
- **Colour SRM (EBC)** 4-7(8-14 EBC)

2.C

AMERICAN-STYLE STRONG PALE ALE

Colour: Pale to copper

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

Perceived Malt Aroma & Flavour: Low caramel malt aroma is allowable. Low level maltiness may include low caramel malt character.

Perceived Hop Aroma & Flavour: 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-estery aroma and flavour may be low to high. Diacetyl should not be present.

Body: Medium

- **Original Gravity (°Plato)** 1.05-1.058 (12.4-14.2 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.01 (1.6-2.7 °Plato)
- **Alcohol by Weight (Volume)** 4.40%-5.05% (5.60%-6.40%)
- **Hop Bitterness (IBU)** 40-50
- **Colour SRM (EBC)** 3-8(6-16 EBC)

2.D

CLASSIC ENGLISH-STYLE PALE ALE

Colour: Gold to copper

Clarity: Chill haze is acceptable at low temperatures.

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

Perceived Hop Aroma & Flavour: 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-estery are medium to medium-high. Diacetyl can be absent or may be perceived at very low levels.

Body: Medium

- **Original Gravity (°Plato)**
  1.040-1.056 (10-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008-1.016 (2.1-4.1 °Plato)
- **Alcohol by Weight (Volume)**
  3.5%-4.2% (4.4%-5.3%)
- **Hop Bitterness (IBU)** 20-40
- **Colour SRM (EBC)** 5-12 (10-24 EBC)

2.E

GOLDEN OR BLONDE ALE

Colour: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavour: Low malt sweetness and toast, cereal-like or other pale malt attributes should be present in flavour and aroma at low to medium-low levels.

Perceived Hop Aroma & Flavour: Hop aroma and flavour 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

- **Original Gravity (°Plato)**
  1.045-1.054 (11.2-13.3 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008-1.016 (2.1-4.1 °Plato)
- **Alcohol by Weight (Volume)**
  3.2%-4.0% (4.1%-5.1%)
- **Hop Bitterness (IBU)** 15-25
- **Colour SRM (EBC)** 3-7 (6-14 EBC)

3.A

AMERICAN-STYLE AMBER/RED ALE

Colour: Amber to reddish-brown

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Medium-high to high maltiness with low to medium caramel character.

Perceived Hop Aroma & Flavour: Low to medium-low, exhibiting a wide range of attributes.

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity esters, if present, are low. Diacetyl can be absent or perceived at very low levels.

Body: Medium to medium-high

- **Original Gravity (°Plato)**
  1.048-1.058 (11.9-14.3 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.010-1.018 (2.5-4.6 °Plato)
- **Alcohol by Weight (Volume)**
  3.5%-4.8% (4.4%-6.1%)
- **Hop Bitterness (IBU)** 25-45
- **Colour SRM (EBC)** 8-18 (16-36 EBC)

3.B

NEW WORLD AMBER/RED ALE

Colour: Medium amber to reddish-brown

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Medium-low to high malt aroma and flavour, often with caramel, toffee, and/or biscuit notes.

Perceived Hop Aroma & Flavour: Medium to high hop aroma and flavour, often with citrus, pine, and/or resinous notes, typical of New World hop varieties.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity-estery aroma and flavour are low, if present. Diacetyl can be absent or perceived at very low levels. DMS should not be present.

Body: Medium to medium-high

Additional Notes: May use hops from any origin and can showcase modern and hop-forward hop characteristics not seen in traditional styles, which differentiates this style from existing styles. Overall impression is a well-integrated beer that exhibits New World hop characteristics which sits in balance with the malt body. May include adjuncts such as honey or molasses for added complexity, but these should not be a dominant characteristic of the beer.

Beers exhibiting flavour and aroma characteristics of existing styles should be entered in those respective style.

- **Original Gravity (°Plato)**
  1.050-1.070 (12.5-17.0 °P)
- **Apparent Extract/Final Gravity (°Plato)**
  1.010-1.020 (2.5-5.0 °P)
- **Alcohol by Weight (Volume)**
  3.2%- 4.7% (4.0% – 6.0%)
- **Hop Bitterness (IBU)** 25-60
- **Colour SRM (EBC)** 11-25 SRM (22-50 EBC)

3.C

AMERICAN-STYLE BROWN ALE

Colour: Deep copper to very dark brown

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Medium levels of roasted malt, caramel, and chocolate aromas and flavors should be present.

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

Perceived Bitterness: Medium to high

Fermentation Characteristics: Low to medium-low fruity esters may be present. Diacetyl should not be present.

Body: Medium

- **Original Gravity (°Plato)**
  1.040-1.060 (10-14.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.010-1.018 (2.6-4.6 °Plato)
- **Alcohol by Weight (Volume)**
  3.3%-5.0% (4.2%-6.3%)
- **Hop Bitterness (IBU)** 30-45
- **Colour SRM (EBC)** 15-26 (30-52 EBC)

3.D

AMERICAN-STYLE BLACK ALE

Colour: Very dark to black

Clarity: Opaque

Perceived Malt Aroma & Flavour: 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 & Flavour: 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

Additional Notes: Black ales that do not meet the spe cifications for American-Style Black Ale may possibly be categorised as Experimental India Pale Ale.

- **Original Gravity (°Plato)** 1.056-1.075 (13.8-18.2 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.012-1.018 (3.1-4.6 °Plato)
- **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.6%)
- **Hop Bitterness (IBU)** 40-70
- **Colour SRM (EBC)** 35+ (70+ EBC)

3.E

INDIA RED ALE

Colour: Deep amber to dark copper/reddish-brown

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Medium to medium-high caramel malt character should be present in flavour and aroma. Low to medium biscuit or toasted malt character may also be present.

Perceived Hop Aroma & Flavour: Hop aroma is high, derived from any variety of hops. Hop flavour is high and balanced with other beer attributes.

Perceived Bitterness: High to very high

Fermentation Characteristics: Alcohol content is medium to high. Complex alcohol flavours may be evident. Fruity-estery aromas and flavours are medium. Diacetyl should not be present.

Body: Medium to full

- **Original Gravity (°Plato)** 1.058-1.080 (14.3-19.3 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.015-1.024 (3.9-6.1 °Plato)
- **Alcohol by Weight (Volume)** 4.9%-6.3% (6.1%-7.9%)
- **Hop Bitterness (IBU)** 45-80
- **Colour SRM (EBC)** 10-17 (20-34 EBC)

3.F

INDIA BLACK ALE

Colour: Dark brown to black

Clarity: Transparent to opaque

Perceived Malt Aroma & Flavour: Low to medium. Clean and low levels of caramel, toffee, chocolate or coffee flavours may be present.

Perceived Hop Aroma & Flavour: Medium to high, exhibiting fruity (tropical, stone fruit, berry, melon and other) citrusy, piney or resinous aspects.

Perceived Bitterness: High but not harsh

Fermentation Characteristics: Diacetyl levels should be absent or present at very low levels.

Body: Medium to full

- **Original Gravity (°Plato)** 1.050-1.085 (12.4 -20.4 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.6 – 4.6 °Plato)
- **Alcohol by Weight (Volume)** 4.4%-7.4% (5.5%-9.3%)
- **Hop Bitterness (IBU)** 50 - 90
- **Colour SRM (EBC)** 24-40 (48 - 80 EBC)

3.G

IMPERIAL RED ALE

Colour: Deep amber to dark copper/reddish-brown

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Medium to high caramel malt character is present in aroma and flavour.

Perceived Hop Aroma & Flavour: High hop aroma and flavour, derived from any variety of hops. Hop flavour 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 flavours may be evident. Fruity-estery aromas and flavours are medium. Diacetyl should not be present.

Body: Full

- **Original Gravity (°Plato)** 1.080-1.100 (19.3-23.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.020-1.028 (5.1-7.1 °Plato)
- **Alcohol by Weight (Volume)** 6.3%-8.4% (8.0%-10.6%)
- **Hop Bitterness (IBU)** 55-85
- **Colour SRM (EBC)** 10-17 (20-34 EBC)

4.A

BROWN PORTER

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

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

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

Perceived Hop Aroma & Flavour: Very low to medium

Perceived Bitterness: Medium

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

Body: Low to medium

- **Original Gravity (°Plato)**
  1.040-1.050 (10-12.4 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.006-1.014 (1.5-3.6 °Plato)
- **Alcohol by Weight (Volume)**
  3.5%-4.7% (4.4%-6.0%)
- **Hop Bitterness (IBU)** 20-30
- **Colour SRM (EBC)** 20-35 (40-70 EBC)

4.B

ROBUST PORTER

Colour: Very dark brown to black

Clarity: Opaque

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

Perceived Hop Aroma & Flavour: Very low to medium

Perceived Bitterness: Medium to high

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

Body: Medium to full

- **Original Gravity (°Plato)**
  1.045-1.060 (11.2-14.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008-1.016 (2.1-4.1 °Plato)
- **Alcohol by Weight (Volume)**
  4.0%-5.2% (5.1%-6.6%)
- **Hop Bitterness (IBU)** 25-40
- **Colour SRM (EBC)** 30+ (60+ EBC)

4.C

SWEET STOUT OR CREAM STOUT

Colour: Black

Clarity: Opaque

Perceived Malt Aroma & Flavour: Medium to medium-high. Malt sweetness, chocolate and caramel should contribute to the aroma and should dominate the flavour profile. Roast flavour may be present. Low to medium-low roasted malt-derived bitterness should be present.

Perceived Hop Aroma & Flavour: Should not be present.

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

Fermentation Characteristics:
Fruity-estery flavours, if present, are low. Diacetyl should not be present.

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

- **Original Gravity (°Plato)**
  1.045-1.056 (11.2-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.012-1.020 (3.1-5.1 °Plato)
- **Alcohol by Weight (Volume)**
  2.5%-5.0% (3.2%-6.3%)
- **Hop Bitterness (IBU)** 15-25
- **Colour SRM (EBC)** 40+ (80+ EBC)

4.D

OATMEAL STOUT

Colour: Dark brown to black

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

Perceived Malt Aroma & Flavour: 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 & Flavour: Optional, but 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

- **Original Gravity (°Plato)**
  1.038-1.056 (9.5-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008-1.020 (2.1-5.1 °Plato)
- **Alcohol by Weight (Volume)**
  3.0%-4.8% (3.8%-6.1%)
- **Hop Bitterness (IBU)** 20-40
- **Colour SRM (EBC)** 20+ (40+ EBC)

4.E

CLASSIC IRISH-STYLE DRY STOUT

Colour: Black

Clarity: Opaque

Perceived Malt Aroma & Flavour: 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 & Flavour: European hop character may range from not present to low in aroma and flavour.

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery character is low relative to malt and roasted barley as well as hop bitterness. Diacetyl, if present, should be very low. Slight acidity may be perceived but is not required.

Body: Medium-light to medium

Additional Notes: Head retention should be persistent

- **Original Gravity (°Plato)**
  1.038-1.048 (9.5-11.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008-1.012 (2.1-3.1 °Plato)
- **Alcohol by Weight (Volume)**
  3.2%-4.2% (4.1%-5.3%)
- **Hop Bitterness (IBU)** 30-40
- **Colour SRM (EBC)** 40+ (80+ EBC)

4.F

AMERICAN-STYLE STOUT

Colour: Black

Clarity: Opaque

Perceived Malt Aroma & Flavour: 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 & Flavour: Medium to high, often with citrusy and/or resiny hop qualities 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

Additional Notes: Head retention should be persistent

- **Original Gravity (°Plato)**
  1.050-1.075 (12.4-18.2 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.010-1.022 (2.6-5.6 °Plato)
- **Alcohol by Weight (Volume)**
  4.5%-6.4% (5.7%-8.0%)
- **Hop Bitterness (IBU)** 35-60
- **Colour SRM (EBC)** 40+ (80+ EBC)

4.G

EXPORT-STYLE STOUT

Colour: Black

Clarity: Opaque

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

Perceived Hop Aroma & Flavour: 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

Additional Notes: Head retention should be persistent

- **Original Gravity (°Plato)**
  1.052-1.072 (12.9-17.5 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008-1.020 (2.1-5.1 °Plato)
- **Alcohol by Weight (Volume)**
  4.5%-6.4% (5.6%-8.0%)
- **Hop Bitterness (IBU)** 30-60
- **Colour SRM (EBC)** 40+ (80+ EBC)

4.H

SMOKE PORTER

Colour: Dark brown to black

Clarity: Opaque

Perceived Malt Aroma & Flavour: Smoked porters will exhibit mild to assertive smoke malt aroma and flavour in balance with other aroma attributes. Black malt character can be perceived 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, and caramel and chocolate flavours, are acceptable.

Perceived Hop Aroma & Flavour: None to medium

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Low to medium fruity-esters are acceptable

Body: Medium to full

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information should include the traditional style of porter as well as the wood type used as a smoke source (e.g. " alder smoked brown porter").

- **Original Gravity (°Plato)**
  Varies with porter style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with porter style
- **Alcohol by Weight (Volume)**
  Varies with porter style
- **Hop Bitterness (IBU)** Varies with porter style
- **Colour SRM (EBC)** Varies with porter style

4.I

BRITISH-STYLE IMPERIAL STOUT

Colour: 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 & Flavour: Extremely rich malty flavour, often expressed as toffee or caramel, and may be accompanied by very low roasted malt astringency.

Perceived Hop Aroma & Flavour: 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: High alcohol content is evident. Fruity esters if present are medium to high. Diacetyl should not be present.

Body: Full

Additional Notes: This style was also originally called "Russian Imperial Stout."

- **Original Gravity (°Plato)**
  1.080-1.100 (19.3-23.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.020-1.030 (5.1-7.6 °Plato)
- **Alcohol by Weight (Volume)**
  5.5%-9.5% (7.0%-12.0%)
- **Hop Bitterness (IBU)** 45-65
- **Colour SRM (EBC)** 20-35+ (40-70+ EBC)

4.J

AMERICAN-STYLE IMPERIAL STOUT

Colour: Black

Clarity: Opaque

Perceived Malt Aroma & Flavour: Extremely rich malty aroma is typical. Extremely rich malty flavour 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 & Flavour: 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: Fruity-estery aromas and flavours are high. Diacetyl should be absent.

Body: Full

- **Original Gravity (°Plato)**
  1.080-1.100 (19.3-23.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.020-1.030 (5.1-7.6 °Plato)
- **Alcohol by Weight (Volume)**
  5.5%-9.5% (7.0%-12.0%)
- **Hop Bitterness (IBU)** 50-80
- **Colour SRM (EBC)** 40+ (80+ EBC)

4.K

AMERICAN-STYLE IMPERIAL PORTER

Colour: Black

Clarity: Opaque

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

Perceived Hop Aroma & Flavour: Low to medium-high

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery flavours and aromas should be evident but not overpowering and should complement hop character and malt-derived sweetness. Diacetyl should be absent.

Body: Full

- **Original Gravity (°Plato)**
  1.080-1.100 (19.3-23.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.020-1.030 (5.1-7.6 °Plato)
- **Alcohol by Weight (Volume)**
  5.5%-9.5% (7.0%-12.0%)
- **Hop Bitterness (IBU)** 35-50
- **Colour SRM (EBC)** 40+ (80+ EBC)

4.L

BALTIC-STYLE PORTER

Colour: Black

Clarity: Often opaque. When clarity is perceivable, chill haze should not be present.

Perceived Malt Aroma & Flavour: Malt sweetness is medium-low to medium-high. Distinctive malt aromas and flavours of caramelized sugars, dark sugars, and licorice are present. Roast malt attributes may be present at low levels, but any bitterness or astringency should be in harmony with other flavour aspects.

Perceived Hop Aroma & Flavour: 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

Additional 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 flavour components, is acceptable.

- **Original Gravity (°Plato)**
  1.072-1.092 (17.5-22 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.016-1.022 (4.1-5.6 °Plato)
- **Alcohol by Weight (Volume)**
  6.0%-7.4% (7.6%-9.3%)
- **Hop Bitterness (IBU)** 35-40
- **Colour SRM (EBC)** 20+ (40+ EBC)

4.M

DESSERT STOUT OR PASTRY STOUT

Colour: Very dark to black

Clarity: Opaque

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

Perceived Hop Aroma & Flavour: 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

Additional notes: Beers in this category build on a strong dark beer base and incorporate culinary ingredients to create rich, sweet flavour 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 dark beer base, elevated alcohol content and rich, sweet, dessert-like flavour profiles sets this style apart as a unique entity.

- **Original Gravity (°Plato)**
  1.08-1.120+ (19.3-28+ °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.02-1.060+ (5.1-15+ °Plato)
- **Alcohol by Weight (Volume)**
  5.50%-10.25%+ (7%-13%+)
- **Hop Bitterness (IBU)** 20-65
- **Colour SRM (EBC)** 35+(70+ EBC)

5.A

JUICY OR HAZY PALE ALE

Colour: Straw to light amber

Clarity: Low to very high degree of cloudiness is typical of these beers. Starch, yeast, hop, protein and/or other compounds contribute to a wide range of hazy appearance within this category.

Perceived Malt Aroma & Flavour: Low to medium-low malt aroma and flavour may be present.

Perceived Hop Aroma & Flavour: Medium-high to very high hop aroma and flavour are present, exhibiting a very wide range of attributes, especially fruity, tropical, juicy, and many others.

Perceived Bitterness: Low to medium. Perceived 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 flavour profile.

Additional 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.

- **Original Gravity (°Plato)**
  1.044-1.050 (11-12.4 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008- 1.014 (2.1-3.6 °Plato)
- **Alcohol by Weight (Volume)**
  3.5%-4.3% (4.4%-5.4%)
- **Hop Bitterness (IBU)** 5-30; may differ significantly from perceived bitterness
- **Colour SRM (EBC)** 3-7(6-14 EBC)

5.B

JUICY OR HAZY STRONG PALE ALE

Colour: 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 & Flavour: Low to medium-low malt aroma and flavor may be present

Perceived Hop Aroma & Flavour: Medium-high to very high hop aroma and flavour 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 flavour profile.

Additional 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 flavour 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.

- **Original Gravity (°Plato)**
  1.05-1.058 (12.4-14.2 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.006-1.01 (1.6-2.7 °Plato)
- **Alcohol by Weight (Volume)**
  4.40%-5.05% (5.60%-6.40%)
- **Hop Bitterness (IBU)** 15-40; may differ significantly from perceived bitterness
- **Colour SRM (EBC)** 3-8(6-16 EBC)

6.A

JUICY OR HAZY INDIA PALE ALE

Colour: 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 & Flavour: Low to low-medium malt aroma and flavour may be present.

Perceived Hop Aroma & Flavour: High to very high hop aroma and flavour 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. Perceived silky or full mouthfeel may contribute to overall flavour profile.

Additional 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 flavour character of these beers. The term 'juicy' is frequently used to describe flavour 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. Versions of this style brewed with non-traditional yeasts, fruits, spices, or other flavourings are categorised as Experimental India Pale Ales. Versions of this style brewed with darker malts may be categorised as Experimental India Pale Ales, or possibly as American-Style Black Ale.

When using these guidelines as the basis for evaluating entries at competitions, competition organizers may choose to create subcategories which reflect the use of coloured malts and associated hue and aroma and flavour attributes, or based on types of hops used.

- **Original Gravity (°Plato)** 1.060-1.070 (14.7-17.1 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.020 (2-5 °Plato)
- **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.5%)
- **Hop Bitterness (IBU)** 20-50; may differ significantly from perceived bitterness
- **Colour SRM (EBC)** 3-7 (6-14 EBC)

6.B

JUICY OR HAZY IMPERIAL OR DOUBLE INDIA PALE ALE

Colour: 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 & Flavour: Low to medium malt aroma and flavour may be present.

Perceived Hop Aroma & Flavour: High to intense, exhibiting a very wide range of attributes, especially fruity, tropical, juicy, and many others.

Perceived Bitterness: Low to medium. Perceived 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. Perceived silky or full mouthfeel may contribute to overall flavour profile.

Additional 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 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. Versions of this style brewed with darker malts, non-traditional ale yeasts, fruits, spices, or other flavorings are categorised as Experimental India Pale Ale.

- **Original Gravity (°Plato)** 1.067-1.087 (16.5-21 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.009-1.016 (2.3-4 °Plato)
- **Alcohol by Weight (Volume)** 6.0%-8.4% (7.6%-10.6%)
- **Hop Bitterness (IBU)** 30-80; may differ significantly from perceived bitterness
- **Colour SRM (EBC)** 2-7(4-14 EBC)

7.A

AMERICAN-BELGO-STYLE ALE

Colour: Gold to black

Clarity: Should conform the base beer style

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

Perceived Hop Aroma & Flavour: 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 and/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.

Additional 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.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes. Competition organisers may create subcategories which reflect groups of entries based on colour, hop varieties, or underlying beer styles.

- **Original Gravity (°Plato)** Varies with style
- **Apparent Extract/Final Gravity (°Plato)** Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

7.B

KELLERBIER OR ZWICKELBIER

Colour: Varies depending on the underlying European origin lager or ale style

Clarity: Typically slightly hazy to moderately cloudy, but may become clear through settling. A small amount of yeast haze is acceptable and traditional.

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

Perceived Hop Aroma & Flavour: 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 levels of sulfur and acetaldehyde or other volatiles normally scrubbed during fermentation, if present, can enhance the flavour of these beers. Low fruity esters may be present and may vary slightly from the underlying style due to age and the presence of yeast. Diacetyl is usually absent in these beers but may be present at low levels in keller versions of beer styles which can contain diacetyl when fully aged, such as Bohemian-Style Lager.

Body: Varies depending on underlying style

Additional notes: Kellerbier or Zwickelbiers are unfiltered versions of lager or ale styles of European origin. These can include traditional Helles, Dunkel, Dortmunder, Vienna, Rotbier, Bohemian, European Dark, Koelsch, Alt, as well as less common traditional or contemporary European-origin lager and ale styles. Carbonation may be below levels typical of the underlying beer style, which may result in decreased head retention. These beers are typically unfiltered, but they may be filtered and then redosed with yeast. Whether filtered or unfiltered these beers are packaged and served with very low to moderate amounts of yeast.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information should include the underlying European-origin lager or ale style upon which the entry is based. Competition organisers may create subcategories which reflect groups of entries based on ale or lager yeast type or hue.

- **Original Gravity (°Plato)** Varies with style
- **Apparent Extract/Final Gravity (°Plato)** Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

7.C

GRODZISKIE

Colour: Straw to golden

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavour: Oak-smoked wheat malt comprises the entire grain bill. Assertive smoked wheat malt aromas and flavours are medium to medium-high with aroma dominated by oak smoke.

Perceived Hop Aroma & Flavour: Aroma and flavour of noble hops ranges from not present to low.

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery aroma and flavour should be low. Diacetyl and DMS should not be present. An overall crisp flavour is achieved by managing fermentation temperatures. Sourness should not be present.

Body: Low to medium-low

Additional Notes: Grodziskie (also known as Graetzer) is an ale style of Polish origin. Historic versions were often bottle conditioned and highly carbonated.

- **Original Gravity (°Plato)** 1.028-1.036 (7.1-9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.6 °Plato)
- **Alcohol by Weight (Volume)** 2.1%-2.9% (2.7%-3.7%)
- **Hop Bitterness (IBU)** 15-25
- **Colour SRM (EBC)** 3-6 (6-12 EBC)

7.D

ADAMBIER

Colour: Light brown to very dark

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

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

Perceived Hop Aroma & Flavour: 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 ageing and acidification of this beer can mask malt and hop character to varying degrees. Ageing in barrels may contribute some level of Brettanomyces and lactic character.

Body: Medium to full

Additional 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-ageing should be categorised as fruited Wood and Barrel-Aged Sour Beers. Fruited versions of this style which do not exhibit attributes of wood-ageing should be categorised as Fruit Wheat Beers.

- **Original Gravity (°Plato)** 1.070-1.090 (17.1-21.6 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.010-1.020 (2.6-5.1 °Plato)
- **Alcohol by Weight (Volume)** 7.1%-8.7%(9.0%-11.0%)
- **Hop Bitterness (IBU)** 30-50
- **Colour SRM (EBC)** 15-35 (30-70 EBC)

7.E

FIELD BEER

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

Clarity: Clear to hazy is acceptable

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

Perceived Hop Aroma & Flavour: 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

Additional 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, coconut is defined as a vegetable, and a beer containing coconut is categorised as Field Beer. However, within the framework of these guidelines, India Pale Ales brewed with vegetables are categorised as Experimental India Pale Ale. All beers containing chili peppers are categorised as Chili Beer. Nuts generally impart much more flavor than fermentables; within the framework of these guidelines, beers containing nuts are categorised as Field Beer.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as vegetable(s) used or processing which influence perceived sensory outcomes.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)**
  Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

7.F

PUMPKIN SPICE BEER

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

Clarity: Clear to hazy is acceptable

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

Perceived Hop Aroma & Flavour: None to medium and should not overpower spice, pumpkin or squash, if present, or overall balance of aromas and flavours.

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Typical of underlying beer style.

Body: Varies with underlying style

Additional 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 may not be evident or may range from subtle to intense. They are spiced with other ingredients whose character should be evident 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.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as spice(s) used, pumpkin or squash used if any and related processing, or other factors which influence perceived sensory outcomes.

- **Original Gravity (°Plato)**
  1.030-1.110 (7.6-25.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.006-1.030 (1.5-7.6 °Plato)
- **Alcohol by Weight (Volume)**
  2.0%-9.5% (2.5%-12.0%)
- **Hop Bitterness (IBU)** 5-35
- **Colour SRM (EBC)** 5-50 (10-100 EBC)

7.G

PUMPKIN/SQUASH BEER

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

Clarity: Clear to hazy is acceptable

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

Perceived Hop Aroma & Flavour: None to medium

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Typical of underlying beer style.

Body: Varies with underlying style

Additional Notes: Pumpkin/Squash beers are any beers incorporating pumpkins (Cucurbita pepo) or winter squash as an adjunct in either the mash, kettle, primary or secondary fermentation. Pumpkin or squash aromas and flavours, ranging from subtle to intense, should be present. Pumpkin/Squash beer is not spiced, but may have flavors associated with other beer styles such as smoked beer, fruit beer, sour beer, etc. Spice aromas and flavors should be absent. Versions exhibiting spice aromas or flavors are categorised as Pumpkin Spice Beer, as Herb and Spice beer, or possibly as Experimental beer.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as pumpkin or squash used and related processing, or other factors which influence perceived sensory outcomes.

- **Original Gravity (°Plato)**
  1.030-1.110 (7.6-25.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.006-1.030 (1.5-7.6 °Plato)
- **Alcohol by Weight (Volume)**
  2.0%-9.5% (2.5%-12.0%)
- **Hop Bitterness (IBU)** 5-35
- **Colour SRM (EBC)** 5-50 (10-100 EBC)

7.H

CHOCOLATE OR COCOA BEER

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

Clarity: Clear to hazy beer is acceptable

Perceived Malt Aroma & Flavour: Medium-low to medium-high malt sweetness balanced with cocoa flavours and aromas.

Perceived Hop Aroma & Flavour: 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 flavour profile of the beer.

Body: Varies with underlying style

Additional 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 categorised as chocolate beer. Within the framework of this competition, all Chocolate Beers made with chilis should be categorised as Chili Beers.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as type or form of chocolate used or other factors which influence perceived sensory outcomes.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

7.I

COFFEE BEER

Colour: Pale to black depending on the underlying style

Clarity: Clear to hazy is acceptable

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

Perceived Hop Aroma & Flavour: Low to high depending on the underlying style.

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style.

Body: Reflective of the underlying beer style

Additional 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.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as type or form of coffee used or other factors which influence perceived sensory outcomes.

- **Original Gravity (°Plato)** Varies with style
- **Apparent Extract/Final Gravity (°Plato)** Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

7.J

HERB AND SPICE BEER

Colour: Varies depending on underlying style

Clarity: Clear to hazy is acceptable

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

Perceived Hop Aroma & Flavour: Not essential, but may be evident and may be more aggressive than herb-spice character.

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

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

Body: Varies with underlying style

Additional Notes: Herb and Spice beers are any beers using herbs or spices derived from roots, seeds, fruits, vegetable, flowers, etc. Herb and/or spice character can range from subtle to intense. Classifying these beers can be complex. Beers which exhibit herbal and/or spicy character are considered Herb and Spice Beers. Beers brewed with chili peppers are categorised as Chili Pepper Beers. Beers brewed with pumpkin in which herb and spice character dominates should be categorised as Pumpkin Spice Beers.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as type or form of herb(s) or spice(s) used or other factors which influence perceived sensory outcomes.

- **Original Gravity (°Plato)** Varies with style
- **Apparent Extract/Final Gravity (°Plato)** Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

7.K

CHILI PEPPER BEER

Colour: 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 & Flavour: Can vary from very low to medium-high depending on the underlying style.

Perceived Hop Aroma & Flavour: Very low to very high.

Perceived Bitterness: Very low to medium-high

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

Body: Representative of underlying style

Additional 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 categorised as Chili Beers. A beer made with chili peppers which represents more than one style, such as a chocolate beer or India Pale Ale made with chilis, for example, should nonetheless be categorised as Chili Beer rather than as Experimental Beer.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as chili(s) used or processing which influence perceived sensory outcomes.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)**
  Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style
  (Varies with style EBC)

7.L

SPECIALTY BEER

Colour: Very light to black depending on the underlying style

Clarity: Clear to hazy is acceptable

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

Perceived Hop Aroma & Flavour: Very low to very high

Perceived Bitterness: Very low to very high

Fermentation Characteristics: Within the framework of these guidelines, Specialty Beer refers to beers brewed with atypical sources of fermentable sugar such as grains, tubers, starches, syrups, or other sources which contribute to alcohol content. The hallmark of Specialty Beers are the distinctive sensory attributes arising from these special fermentable ingredients, which should be present in the aroma, flavor, and overall balance of the beer. Examples could include maple syrup, agave, potatoes, wild rice, or any other sources of carbohydrate not commonly used in modern beer styles. Beers containing wheat are categorised in one of several other wheat beer styles. The use of rice or corn would not normally be considered unusual since these adjuncts are commonly used in beer production. However, beers made with rice or corn varieties which imbue highly distinctive flavour attributes might be categorised as Specialty Beers.

Body: Varies with underlying style

Additional Notes: Classifying these beers can be complex. Beers brewed with honey or rye are categorised as Specialty Honey Beer or Rye Beer respectively. Beers made with unusual fermentables, which also contain spices, fruits, or other ingredients, and which therefore represent a combination of two or more hybrid beer styles, are categorised as Experimental Beers. Within the framework of these guidelines, nuts generally impart much more flavor than fermentables, and beers containing nuts pr nut products (i.e. nut butters, powders, etc.) are categorised as Field Beer. Likewise, within the framework of these guidelines, coconut is defined as a vegetable and beers containing coconut are categorised as Field Beer. Beers brewed with roots, seeds, flowers etc. which exhibit herbal or spicy characters are categorised as Herb and Spice Beers. While beers brewed with fruits or vegetables may derive fermentable carbohydrate from those sources, they are most appropriately categorised as Fruit Beer or Field Beer respectively. Beers representing various India Pale Ale or Imperial India Pale Ale styles brewed with unusual fermentables, and which may or may not also contain fruit(s), spice(s) or other ingredients, are categorised as Experimental India Pale Ale.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as type or form of unusual carbohydrate source used or other factors which influence perceived sensory outcomes.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)**
  Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

7.M

SPECIALTY HONEY BEER

Colour: Very light to black depending on underlying style.

Clarity: Clear to hazy is acceptable

Perceived Malt Aroma & Flavour: Varies depending on intention of brewer,

Perceived Hop Aroma & Flavour: 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 categorised as Experimental India Pale Ale.

Body: Varies with underlying style

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as type and/or source of honey used or other factors which influence perceived sensory outcomes.

- **Original Gravity (°Plato)** 1.030-1.110 (7.6-25.9°Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.6 °Plato)
- **Alcohol by Weight (Volume)** 2.0%-9.5% (2.5%-12.0%)
- **Hop Bitterness (IBU)** 1-100
- **Colour SRM (EBC)** 1-100 (2-200 EBC)

7.N

RYE BEER

Colour: A wide range of colour 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 & Flavour: In darker versions, malt aromas and flavours 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 & Flavour: Low to medium-high

Perceived Bitterness: Low to medium

Fermentation Characteristics: Low levels of spicy, fruity-estery aromas are typical. Yeast-derived aromas and flavours such as phenolic, clove-like 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

Additional Notes: The grist should include sufficient rye so that rye character is evident in the beer. Beers brewed with rye that do not exhibit rye character should be categorised in other beer styles. Rye character is often described as slightly spicy and subtly black pepper-like. Versions served with yeast should portray a full yeasty mouthfeel.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other factors which influence perceived sensory outcomes.

- **Original Gravity (°Plato)** Varies with style
- **Apparent Extract/Final Gravity (°Plato)** Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

7.0

GINJO BEER OR SAKE-YEAST BEER

Colour: Pale to dark brown

Clarity: Slight chill haze is acceptable

Perceived Malt Aroma & Flavour: Very low to medium

Perceived Hop Aroma & Flavour: 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/or koji enzymes should be distinctive and in harmony with other elements. Sake character may best be described as having mild fruitiness and mild earthiness, with mushroom and/or an umami protein-like character. A high amount of alcohol may be evident.

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

Additional Notes: High carbonation should be evident

- **Original Gravity (°Plato)** 1.040-1.090 (10-21.6 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.020 (2.1-5 °Plato)
- **Alcohol by Weight (Volume)** 3.4%-8.2% (4.3%-10.2%)
- **Hop Bitterness (IBU)** 12-35
- **Colour SRM (EBC)** 4-20 (8-40 EBC)

7.P

FRESH HOP BEER

Colour: Varies with underlying style

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

Perceived Malt Aroma & Flavour: Varies with underlying style

Perceived Hop Aroma & Flavour: Fresh hop aroma a nd flavour is prominent exhibiting green grass-like, fresh mown hay/grass or other fresh hop attributes.

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Fruity-estery aroma is dependent on the ale style being made with fresh hops.

Body: Varies with underlying style

Additional Notes: These ales or lagers are brewed with freshly harvested hops, typically no more than 72 hours prior to being added. Such hops might be undried fresh or frozen cones or ground material, or freshly kilned dried cones or pellets. These beers distinctly highlight the fresh hops used and are typically consumed while fresh to maximize the bright fresh hop attributes. Aging these beers will typically modify and reduce fresh-hop characters resulting in unique flavor outcomes.

Competition organizers may create subcategories for ales and lagers, or which reflect groups of entries based on fresh hops in unprocessed, frozen, or kilned form. When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as hop varieties used, unprocessed, frozen, or kilned, processing or timing of addition(s) (kettle, whirlpool, fermenter, aging tank, etc.), other ingredients used or other factors which influence perceived sensory outcomes.

- **Original Gravity (°Plato)** Varies with style
- **Apparent Extract/Final Gravity (°Plato)** Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

7.Q

EXPERIMENTAL BEER

Colour: May vary widely with ingredients used.

Clarity: Varies with ingredients used and brewing process.

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

Perceived Hop Aroma & Flavour: 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. Experimental beers are any beers that are primarily grain-based and employ unique and unusual techniques and/or ingredients.

Body: May vary widely with ingredients used and brewing process.

Additional Notes: Experimental beers are beers that 1. employ unique and unusual techniques, ingredients, or both; or 2. beers that do not meet the criteria of individual existing categories, representing a combination of two or more hybrid, specialty or classic categories (with the exception of beers brewed with chili peppers). Experimental beers are primarily grain-based with a minimum of 51% of fermentable carbohydrates derived from malted grains. Beers produced using non-experimental techniques 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, chocolate, coffee, spice, specialty, wood-aged or other beers that fit within another individual hybrid category are not categorised as experimental beers. Within the framework of these guidelines, all beers brewed with chili peppers are categorised as chili beers, and should not be categorised as experimental beers. Within the framework of these guidelines, experimental beers which otherwise meet the criteria of various India Pale Ale and Imperial India Pale Ale categories from around the world are categorised as Experimental India Pale Ale.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style(s) upon which the entry is based, or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes. Competition organisers may create subcategories which reflect groups of entries based on Colour, hop varieties, microflora, fruit, spices or other ingredients, wood aging, etc.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

7.R

HISTORICAL BEER

Colour: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavour: Varies with underlying style

Perceived Hop Aroma & Flavour: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Varies with underlying style

Body: Varies with underlying style

Additional Notes: Beers in this category include established historical beers and/or brewing traditions from any era or part of the world that don't 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 categorised as historical beers. This category pays tribute to beers that incorporate unique brewing ingredients and/or techniques 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 others.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style(s) upon which the entry is based, or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes. Competition organisers may create subcategories which reflect particular historic beer styles. Evaluations are based on technical skill and overall balance, and factors such as uniqueness, heritage, regional distinction as well as background information about the beer and how well it represents the spirit of the category.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

7.S

SMOKE BEER

Colour: 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 & Flavour: Varies with underlying beer style

Perceived Hop Aroma & Flavour: 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

Additional 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 categorised here.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style(s), or other information unique to the entry such as type of wood smoke or processing which influence perceived sensory outcomes.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

7.T

GLUTEN-FREE BEER

Colour: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavour: Varies with underlying style

Perceived Hop Aroma & Flavour: 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

Additional 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 categorised as Gluten-Free. Gluten-Free Beers may contain malted grains that are gluten-free.
NOTE: To be eligible to enter your beer in Gluten Free, the beer must be produced from sources of extract other than cereal containing gluten and their products (including malted or otherwise processed product), namely: wheat, rye, barley, oats and spelt and their hybridised strains. For reference see the Australian New Zealand Food Standards Code, Standard 1.2.7, Nutrition, Health and Related Claims, Part 3, Division 1, Clause 11 (7): nutrition content claim[s] in relation to gluten.

Please note that entries where gluten has been removed are not eligible for entry into 4.V Gluten Free Beer. Gluten-reduced beers should be categorised in the classic style category most appropriate for the beer, rather than as Gluten-Free Beer.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include an underlyingbeer style if appropriate, gluten free grains and/ or other carbohydrate sources or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes such as microflora, fruit, spices or other ingredients, wood aging, etc.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

7.U

AMERICAN-STYLE CREAM ALE

Colour: Straw to gold

Clarity: Chill haze should be very low or not be present.

Perceived Malt Aroma & Flavour: The dominant flavour is of pale malt sweetness at medium-low to medium levels. Caramel malt attributes should be absent. Attributes typical of corn or other adjuncts may be present at low levels.

Perceived Hop Aroma & Flavour: Hop aroma and flavour 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

Additional Notes: These crisp and refreshing beers are fermented warm with ale or lager yeast and lagered cold

- **Original Gravity (°Plato)** 1.044-1.052 (11-12.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.004-1.010 (1-2.6 °Plato)
- **Alcohol by Weight (Volume)** 3.4%-4.5% (4.3%-5.7%)
- **Hop Bitterness (IBU)** 10-22
- **Colour SRM (EBC)** 2-5 (4-10 EBC)

7.V

CALIFORNIA COMMON BEER

Colour: Light amber to medium amber

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: Medium level toasted and/or caramel malt attributes are present.

Perceived Hop Aroma & Flavour: Low to medium-low

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery aromas and flavours are low to medium-low. Diacetyl should be absent.

Body: Medium

Additional Notes: California Common beers are brewed with lager yeasts but fermented at warm temperatures like ales.

- **Original Gravity (°Plato)** 1.045-1.056 (11.2-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.6-4.6 °Plato)
- **Alcohol by Weight (Volume)** 3.6%-4.5% (4.6%-5.7%)
- **Hop Bitterness (IBU)** 35-45
- **Colour SRM (EBC)** 8-15 (16-30 EBC)

7.W

KENTUCKY COMMON BEER

Colour: Medium to deep amber

Clarity: Chill haze or yeast haze is acceptable

Perceived Malt Aroma & Flavour: Medium-low to medium. Sweet malt is the dominant flavour attribute. Notes of corn, caramel, toffee and/or bread may be present.

Perceived Hop Aroma & Flavour: 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.

Additional 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.

- **Original Gravity (°Plato)**
  1.040-1.055 (10-13.6 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.010-1.018 (2.6-4.6 °Plato)
- **Alcohol by Weight (Volume)**
  3.20%-4.40% (4.00%-5.50%)
- **Hop Bitterness (IBU)** 15-30
- **Colour SRM (EBC)** 11-20(22-40 EBC)

7.X

AMERICAN-STYLE WHEAT BEER

Colour: Straw to dark brown

Clarity: Clear to cloudy

Perceived Malt Aroma & Flavour: 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 & Flavour: 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

Additional 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 flavour can range from low to medium, and should be in harmony with malt and hop attributes, and not sharp.

When using these guidelines as the basis for evaluating entries at competitions, organizers may wish to further subcategorize this category based on the presence or absence of yeast, use of darker malts, etc.

- **Original Gravity (°Plato)**
  1.036-1.056 (9-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.004-1.016 (1-4.1 °Plato)
- **Alcohol by Weight (Volume)**
  2.8%-4.4% (3.5%-5.6%)
- **Hop Bitterness (IBU)** 10-35
- **Colour SRM (EBC)** 2-10(4-20 EBC)

8.A

MUNICH-STYLE HELLES

Colour: Pale to golden

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: Malt aroma and flavour are pronounced. Low levels of yeast produced sulfur aromas and flavours may be present. Malt character is sometimes bready and suggestive of lightly toasted malted barley. There should be no caramel character.

Perceived Hop Aroma & Flavour: Hop aroma is not present to low. Hop flavour is very low to low, derived from noble-type hops.

Perceived Bitterness: Low, derived from European noble-type hops.

Fermentation Characteristics: Fruity esters, DMS, and diacetyl should not be present. A very low level of sulfur attributes may be present in balance with other attributes.

Body: Medium

Additional notes: Many beer brands known as Austrian-Style Maerzen are nearly indistinguishable from Munich-Style Helles and are appropriately categorised here.

- **Original Gravity (°Plato)** 1.044-1.050 (11-12.4 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.012 (2.1-3.1 °Plato)
- **Alcohol by Weight (Volume)** 3.8%-4.4% (4.8%-5.6%)
- **Hop Bitterness (IBU)** 18-25
- **Colour SRM (EBC)** 4-5.5 (8-11 EBC)

8.B

DORTMUNDER/ EUROPEAN-STYLE EXPORT

Colour: Straw to deep golden

Clarity: Appearance should be bright; chill haze should not be present.

Perceived Malt Aroma & Flavour: Sweet malt character should be low and should not be caramelly.

Perceived Hop Aroma & Flavour: Very low to low, derived from noble-type hops.

Perceived Bitterness: Medium

Fermentation Characteristics: Fruity-estery flavours and aromas should not be present. Diacetyl should not be present.

Body: Medium

Additional notes: Traditionally, German-style Export beers were brewed to higher gravity/ higher alcohol than domestic beers to promote longer shelf-life in export markets.

- **Original Gravity (°Plato)** 1.048-1.056 (11.9-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.010-1.014(2.6-3.6 °Plato)
- **Alcohol by Weight (Volume)** 4.0%-4.8% (5.1%-6.1%)
- **Hop Bitterness (IBU)** 23-29
- **Colour SRM (EBC)** 3-6 (6-12 EBC)

8.C

GERMAN-STYLE MAERZEN

Colour: Pale to reddish-brown

Clarity: Appearance should be bright; chill haze should not be present

Perceived Malt Aroma & Flavour: Bready or biscuity malt aroma and flavour should be present. Sweet maltiness is medium-low to medium and leads to a muted clean hop bitterness. Malt flavours should be of light toast rather than strong caramel. Low level caramel character is acceptable.

Perceived Hop Aroma & Flavour: Hop aroma and flavour is low and of noble character.

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should not be present.

Body: Medium

- **Original Gravity (°Plato)** 1.050-1.060 (12.4-14.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.012-1.020 (3.1-5.1 °Plato)
- **Alcohol by Weight (Volume)** 4.0%-4.7% (5.1%-6.0%)
- **Hop Bitterness (IBU)** 18-25
- **Colour SRM (EBC)** 4-15 (8-30 EBC)

8.D

GERMAN-STYLE LEICHTBIER

Colour: Straw to pale

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: Low to medium

Perceived Hop Aroma & Flavour: Low to medium

Perceived Bitterness: Medium

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

Body: Very low

- **Original Gravity (°Plato)** 1.026-1.034 (6.6-8.5 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.6 °Plato)
- **Alcohol by Weight (Volume)** 2.0%-2.9% (2.5%-3.7%)
- **Hop Bitterness (IBU)** 16-24
- **Colour SRM (EBC)** 2-4 (4-8 EBC)

8.E

GERMAN-STYLE OKTOBERFEST/WIESN

Colour: Straw to golden

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: Clean, sweet, bready malt profile is low to medium-low

Perceived Hop Aroma & Flavour: Very low to low

Perceived Bitterness: Very low to low and in balance with the low sweet maltiness

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should not be present.

Body: Medium

Additional notes: Traditional Oktoberfest beers were brewed to original gravity at or above 13 °Plato. Today, some examples are brewed to a lower original gravity.

- **Original Gravity (°Plato)** 1.048-1.056 (11.9-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.010-1.014 (2.6-3.6 °Plato)
- **Alcohol by Weight (Volume)** 4.0%-4.8% (5.1%-6.1%)
- **Hop Bitterness (IBU)** 23-29
- **Colour SRM (EBC)** 3-5 (6-10 EBC)

8.F

GERMAN-STYLE HELLER BOCK/MAIBOCK

Colour: Pale to light amber. The German word "helle" means light-coloured, thus Heller Bock is a pale beer.

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: Light toasty and/or bready aroma and flavour is often present. Roast or heavy toast/caramel malt aromas and flavours should not be present.

Perceived Hop Aroma & Flavour: Low to medium-low, derived from noble-type hops.

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Fruity-estery aromas and flavours, if present, should be low. Diacetyl should not be present.

Body: Medium to full

- **Original Gravity (°Plato)** 1.066-1.074 (16.1-18 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.012-1.020 (3.1-5.1 °Plato)
- **Alcohol by Weight (Volume)** 5.0%-6.4% (6.3%-8.1%)
- **Hop Bitterness (IBU)** 20-38
- **Colour SRM (EBC)** 4-9 (8-18 EBC)

8.G

AMERICAN-STYLE LAGER

Colour: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavour: Malt sweetness i s very low to low.

Perceived Hop Aroma & Flavour: 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

Additional Notes: Corn, rice, or other grain or sugar adjuncts are often used. American Lagers are very clean and crisp, and aggressively carbonated.

Body: Medium

- **Original Gravity (°Plato)** 1.040-1.048 (10-11.9 °Plato)

- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.012 (1.5-3.0 °Plato)
- **Alcohol by Weight (Volume)** 3.2%-4.0% (4.1%-5.1%)
- **Hop Bitterness (IBU)** 5-15
- **Colour SRM (EBC)** 2-4 (4-8 EBC)

8.H

AMERICAN-STYLE LIGHT LAGER

Colour: Very light to pale

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavour: Very low

Perceived Hop Aroma & Flavour: 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 characterised by an extremely high degree of attenuation. Final gravity is often less than 1.000 (0.0 °Plato).

Body: Low with dry mouthfeel

Additional 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 (355ml) serving. Low carb beers should have a maximum carbohydrate level of 3.0 gm per 12 oz. (355 ml).

- **Original Gravity (°Plato)** 1.024-1.040 (6.1-10 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 0.992-1.008 (minus 2.1-2.1 °Plato)
- **Alcohol by Weight (Volume)** 2.8%-3.5% (3.5%-4.4%)
- **Hop Bitterness (IBU)** 4-10
- **Colour SRM (EBC)** 1.5-4 (3-8 EBC)

8.I

AMERICAN-STYLE MALT LIQUOR

Colour: Straw to gold

Clarity: Appearance should be clear; chill haze should not be present

Perceived Malt Aroma & Flavour: Some malt sweetness is present.

Perceived Hop Aroma & Flavour: Not perceived

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

Additional Notes: Beers of this style are varied in character. Some malt liquors are only slightly stronger than American lagers, while others approach bock strength.

- **Original Gravity (°Plato)** 1.050-1.060 (12.4-14.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.004-1.010 (1-2.6 °Plato)
- **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.6%)
- **Hop Bitterness (IBU)** 12-23
- **Colour SRM (EBC)** 2-6 (4-12 EBC)

8.J

AMERICAN-STYLE MAERZEN/OKTOBERFEST

Colour: Pale to reddish brown

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavour: Sweet maltiness should be present, expressed as a light toasted character. Bready or biscuity malt aroma and flavour is acceptable. Low level caramel attributes are acceptable.

Perceived Hop Aroma & Flavour: Low to medium-low exhibiting herbal, grass-like, spicy, floral or citrus attributes

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery a nd diacetyl aromas and flavours should not be present.

Body: Medium

Additional Notes: The American version of this classic German beer is distinguished by a more pronounced hop character.

- **Original Gravity (°Plato)** 1.050-1.060 (12.4-14.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.012-1.020 (3.1-5.1 °Plato)
- **Alcohol by Weight (Volume)** 4.0%-4.7% (5.1%-6.0%)
- **Hop Bitterness (IBU)** 20-30
- **Colour SRM (EBC)** 4-15 (8-30 EBC)

8.K

AUSTRALASIAN, LATIN AMERICAN OR TROPICAL-STYLE LIGHT LAGER

Colour: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavour: Malt sweetness is absent

Perceived Hop Aroma & Flavour: 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

Additional Notes: Sugar, corn, rice, and other cereal grains are used as adjuncts.

- **Original Gravity (°Plato)** 1.038-1.046 (9.5-11.4 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.6 °Plato)
- **Alcohol by Weight (Volume)** 3.2%-4.0% (4.1%-5.1%)
- **Hop Bitterness (IBU)** 9-18
- **Colour SRM (EBC)** 2-5 (4-10 EBC)

8.L

VIENNA-STYLE LAGER

Colour: Copper to reddish-brown

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: Characterised by malty aroma and light malt sweetness, which should have a lightly toasted malt character.

Perceived Hop Aroma & Flavour: 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

- **Original Gravity (°Plato)** 1.046-1.056 (11.4-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.012-1.018 (3.1-4.6 °Plato)
- **Alcohol by Weight (Volume)** 3.8%-4.3% (4.8%-5.4%)
- **Hop Bitterness (IBU)** 22-28
- **Colour SRM (EBC)** 6-18(12-36 EBC)

8.M

EUROPEAN-STYLE DARK LAGER

Colour: Light brown to dark brown

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: Malt character is low to medium, with chocolate, roast, and malt aromas and flavours present.

Perceived Hop Aroma & Flavour: Very low to low, derived from 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, however some Czech dark lagers allow for low levels of diacetyl.

Body: Low to medium-low

Additional Notes: These beers offer a fine balance of sweet maltiness and hop bitterness.

- **Original Gravity (°Plato)** 1.048-1.056 (11.9-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.014-1.018 (3.6-4.6 °Plato)
- **Alcohol by Weight (Volume)** 3.8%-4.2% (4.8%-5.3%)
- **Hop Bitterness (IBU)** 20-35
- **Colour SRM (EBC)** 15-24 (30-48 EBC)

8.N

MUNICH-STYLE DUNKEL

Colour: Light brown to brown

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: Malt character is low to medium, with chocolate, roast, bread, or biscuit aromas and flavors contributed by using dark Munich malt or other specialty malts.

Perceived Hop Aroma & Flavour: Very low to low, derived from noble-type hops.

P erceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should not be present.
Body: Low to medium-low

Additional Notes: Dunkels do not offer an overly sweet impression, but rather a balance between malt and dark malt sweetness and hop character.

- **Original Gravity (°Plato)**
  1.048-1.056 (11.9-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.014-1.018 (3.6-4.6 °Plato)
- **Alcohol by Weight (Volume)**
  3.8%-4.2% (4.8%-5.3%)
- **Hop Bitterness (IBU)** 16-25
- **Colour SRM (EBC)** 15-25(30-49 EBC)

8.0

GERMAN-STYLE SCHWARZBIER

Colour: Very dark brown to black, with a pale coloured head.

Clarity: Beer colour may be too dark to perceive. When clarity is perceivable, chill haze should not be present.

Perceived Malt Aroma & Flavour: 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 & Flavour: Hop aroma and flavour 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

- **Original Gravity (°Plato)**
  1.044-1.052 (11-12.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.010-1.016 (2.6-4.1 °Plato)
- **Alcohol by Weight (Volume)**
  3.0%-3.9% (3.8%-4.9%)
- **Hop Bitterness (IBU)** 22-30
- **Colour SRM (EBC)** 25-40 (50-80 EBC)

8.P

AMERICAN-STYLE AMBER LAGER

Colour: Gold to copper

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: Low to medium-low caramel or toasted malt aromas and flavours should be present.

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

Perceived Bitterness: Very low to medium-high

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should be absent.

Body: Medium

- **Original Gravity (°Plato)**
  1.042-1.056 (10.5-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.010-1.018 (2.6-4.6 °Plato)
- **Alcohol by Weight (Volume)**
  3.8%-4.3% (4.8%-5.4%)
- **Hop Bitterness (IBU)** 18-30
- **Colour SRM (EBC)** 6-14 (12-28 EBC)

8.Q

AMERICAN-STYLE DARK LAGER

Colour: Light brown to very dark

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: Low malt aroma and flavour may include low levels of caramel.

Perceived Hop Aroma & Flavour: Very low to low

Perceived Bitterness: Very low to low, and dissipates quickly.

Fermentation Characteristics: Carbonation is high. Fruity-estery, DMS and diacetyl aromas and flavours should not be perceived.

Body: Low

- **Original Gravity (°Plato)**
  1.040-1.050 (10-12.4 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008-1.012 (2.1-3.1 °Plato)
- **Alcohol by Weight (Volume)**
  3.2%-4.4% (4.1%-5.6%)
- **Hop Bitterness (IBU)** 14-24
- **Colour SRM (EBC)** 14-25 (28-50 EBC)

8.R

FRANCONIAN-STYLE ROTBIER

Colour: Amber to dark red

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

Perceived Malt Aroma & Flavour: Light toasted malt aroma and malt sweetness is typical. Light caramel or biscuit character may be present.

Perceived Hop Aroma & Flavour: 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

- **Original Gravity (°Plato)**
  1.046-1.056 (11.4-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008-1.010 (2.1-2.6 °Plato)
- **Alcohol by Weight (Volume)**
  3.8%-4.4% (4.8%-5.6%)
- **Hop Bitterness (IBU)** 20-28
- **Colour SRM (EBC)** 13-23 (26-46 EBC)

8.S

GERMAN-STYLE PILSENER

Colour: Straw to pale

Clarity: Appearance should be bright; chill haze should not be present.

Perceived Malt Aroma & Flavour: A malty sweet aroma and flavour should be present at low levels. Bready or light biscuity attributes may be present.

Perceived Hop Aroma & Flavour: 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

Additional Notes: The head should be dense, pure white, and persistent. Hop character is assertive and crisp.

- **Original Gravity (°Plato)**
  1.044-1.052 (11-12.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.006-1.012 (1.5-3.1 °Plato)
- **Alcohol by Weight (Volume)**
  3.6%-4.2% (4.6%-5.3%)
- **Hop Bitterness (IBU)** 25-50
- **Colour SRM (EBC)** 3-4 (6-8 EBC)

8.T

BOHEMIAN-STYLE PILSENER

Colour: Straw to gold

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: A slightly sweet and toasted, biscuity, bready malt aroma and flavour is present.

Perceived Hop Aroma & Flavour: Medium-low to medium, derived from late kettle hopping with noble-type hops.

Perceived Bitterness: Medium

Fermentation Characteristics: The upper limit of original gravity of versions brewed in Czech Republic is 12.99 °Plato or 1.052 specific gravity. Esters are usually not present, but if present should be extremely low, at the limit of perception. 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.

Body: Medium

Additional Notes: The head should be dense.

- **Original Gravity (°Plato)**
  1.044-1.052 (11-12.99 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.014-1.018 (3.6-4.5 °Plato)
- **Alcohol by Weight (Volume)**
  3.2%-4.0% (4.1%-5.1%)
- **Hop Bitterness (IBU)** 25-45
- **Colour SRM (EBC)** 3-6 (6-12 EBC)

8.U

AMERICAN-STYLE PILSENER

Colour: Straw to gold

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: Medium-low to medium

Perceived Hop Aroma & Flavour: Hop aroma and flavour is medium to high, exhibiting attributes typical of noble-type hops.

Perceived Bitterness: Medium to medium-high.

Fermentation Characteristics: DMS, fruity-estery and diacetyl aromas and flavours should be absent.

Body: Medium-low to medium

Additional notes: Finish should exhibit low to medium-low body with a clean, crisp malt character evident at low levels. Up to 25% corn and/or rice in the grist should be used. Beers in this category hew to American-style lagers typical of the pre-Prohibition era.

When using these guidelines as the basis for evaluating entries at competitions, organisers may wish to subcategorize this category into rice and corn subcategories, or may wish to group Pre-Prohibition and Contemporary American-Style Pilseners as subcategories.

- **Original Gravity (°Plato)** 1.045-1.060 (11.2-14.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.012-1.018 (3.1-4.6 °Plato)
- **Alcohol by Weight (Volume)** 3.9%-4.7% (4.9%-6.0%)
- **Hop Bitterness (IBU)** 25-40
- **Colour SRM (EBC)** 3-6 (6-12 EBC)

9.A

CONTEMPORARY AMERICAN-STYLE PILSENER

Colour: Straw to gold

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: Medium-low to medium

Perceived Hop Aroma & Flavour: 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

Additional 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.

When using these guidelines as the basis for evaluating entries at competitions, organisers may wish to subcategorize this category into rice and corn subcategories, or may wish to group Pre-Prohibition and Contemporary American-Style Pilseners as subcategories.

- **Original Gravity (°Plato)** 1.045-1.053 (11.2-13 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.012-1.018 (3.1-4.6 °Plato)
- **Alcohol by Weight (Volume)** 3.9%-4.7% (4.9%-6.0%)
- **Hop Bitterness (IBU)** 25-40
- **Colour SRM (EBC)** 3-6 (6-12 EBC)

9.B

INTERNATIONAL-STYLE PILSENER

Colour: Straw to pale

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

Perceived Malt Aroma & Flavour: Residual malt aroma and flavor may be present at low to medium-low levels

Perceived Hop Aroma & Flavour: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Very low levels of DMS aroma and flavour are acceptable. Fruity esters, acetaldehyde, and diacetyl should not be present.

Body: Low to medium

Additional Notes: These beers are often brewed with rice, corn, wheat, or other grains making up part of the mash. Sugar adjuncts may also be used.

- **Original Gravity (°Plato)** 1.04-1.052 (10-12.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.1-3.6 °Plato)
- **Alcohol by Weight (Volume)** 3.6%-4.2% (4.6%-5.3%)
- **Hop Bitterness (IBU)** 17-40
- **Colour SRM (EBC)** 3-6(6-12 EBC)

9.C

NEW WORLD PILSNER

Colour: Straw to Deep Gold

Clarity: Appearance should be clear & bright; with any haze being barely perceivable and not detract from overall appearance.

Perceived Malt Aroma & Flavour: Low to medium clean malt aroma with subtle sweetness; may include light bread or biscuit notes.

Perceived Hop Aroma & Flavour: Medium-low to Medium-high with hop characteristics that should be perceivable, that can range from fruity, citrusy, sulfur/ diesel-like, resinous and dank, with some varieties offering floral, herbal, or tropical fruit notes.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Clean finish, with no fruity-estery or diacetyl aromas and flavours perceived. Very low levels of DMS aroma and flavour are acceptable.

Body: Low to medium

Additional Notes: May use hops from any origin and can showcase modern and hop-forward hop characteristics not seen in traditional styles, including Australian, New Zealand and New World attributes, which differentiates this style from existing styles. These beers may be brewed with rice, corn, wheat, or other grains making up part of the mash. Sugar adjuncts may be added during the wort production process.

Beers exhibiting flavour and aroma characteristics of existing styles should be entered in those respective style.

- **Original Gravity (°Plato)** 1.044-1.050 (11-12.4 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.010 (2.0-2.6 °Plato)
- **Alcohol by Weight (Volume)** 3.2%- 4.8% (4.1%-6.0%)
- **Hop Bitterness (IBU)** 18-40
- **Colour SRM (EBC)** 2-6 (4-12 EBC)

9.D

CONTEMPORARY AMERICAN-STYLE LIGHT LAGER

Colour: Very light to medium amber. The word "Light" refers to light body and reduced calories rather than colour.

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavour: Very low but present

Perceived Hop Aroma & Flavour: 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. 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

Additional notes: Corn, rice or other grain or sugar adjuncts may be 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)

- **Original Gravity (°Plato)**
  1.024-1.040 (6.1-10.0 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  0.992-1.008 (minus 2.1-2.1 °Plato)
- **Alcohol by Weight (Volume)**
  2.8%-3.5% (3.5%-4.4%)
- **Hop Bitterness (IBU)** 4-15
- **Colour SRM (EBC)** 1.5-12 (3-24 EBC)

9.E

CONTEMPORARY AMERICAN-STYLE LAGER

Colour: Straw to gold

Clarity: Chill haze should not be present.

Perceived Malt Aroma & Flavour: Malt sweetness and aroma are very low to low.

Perceived Hop Aroma & Flavour: 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

Additional 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 flavour compared to traditional versions, are clean and crisp, and aggressively carbonated.

- **Original Gravity (°Plato)**
  1.040-1.048 (10.0-11.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.006-1.012 (1.5-3.0 °Plato)
- **Alcohol by Weight (Volume)**
  3.2%-4.0% (4.1%-5.1%)
- **Hop Bitterness (IBU)** 5-16
- **Colour SRM (EBC)** 2-4 (4-8 EBC)

9.F

AMERICAN-STYLE INDIA PALE LAGER

Colour: Straw to gold

Clarity: Hop haze is allowable. Chill haze should not be present.

Perceived Malt Aroma & Flavour: Very low to medium, and may exhibit bready, cracker-like, or other attributes typical of pale malts.

Perceived Hop Aroma & Flavour: Medium to high with attributes typical of hops of any origin.

Perceived Bitterness: Medium to high, but not harsh

Fermentation Characteristics: Fruity esters range from absent to medium-low. DMS, acetaldehyde, and diacetyl should not be present.

Body: Low to medium

Additional Notes: This style of beer should exhibit the fresh character of hops. Some versions may be brewed with corn, rice, or other adjunct grains, and may exhibit attributes typical of those adjuncts.

- **Original Gravity (°Plato)**
  1.050-1.065 (12.4-15.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008-1.016 (2.1-4.1 °Plato)
- **Alcohol by Weight (Volume)**
  4.40%-6.30% (5.60%-7.90%)
- **Hop Bitterness (IBU)** 30-70
- **Colour SRM (EBC)** 2.5-6(5-12 EBC)

9.G

NEW WORLD LAGER

Colour: Varies with underlying style

Clarity: Chill haze should not be present.

Perceived Malt Aroma & Flavour: Varies with underlying style. Residual malt aroma and flavour intensity will depend on the base beer style.

Perceived Hop Aroma & Flavour: Varies with underlying style. New World hop character should be perceivable.

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Very low levels of DMS aroma are acceptable. Fruity esters and diacetyl flavours should not be perceived.

Body: Light to medium

New World Lagers showcase New World hop varieties in traditional Lager Styles. When using these guidelines as a basis for evaluating entries at competition, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information should include the underlying lager style upon which the entry is based.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)**
  Varies with style
- **Hop Bitterness (IBU)**
  Varies with style
- **Colour SRM (EBC)**
  Varies with style

10.A

NEW WORLD STYLE INDIA PALE ALE

Colour: Straw to copper

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

Perceived Malt Aroma & Flavour: Low to medium malt intensity, with a clean, biscuit-like or bready malt profile that supports hop character.

Perceived Hop Aroma & Flavour: Hop aroma and flavour is medium high to high, with hop-forward character the defining characteristic of this style. Hop aroma and flavour can range from fruity, citrusy, sulfur/diesel-like, resinous and dank, with some varieties offering floral, herbal, grassy or tropical fruit notes.

Perceived Bitterness: Medium to very-high

Fermentation Characteristics: Fruity-estery aroma and flavour may be low to high. Diacetyl should not be perceived. DMS should not be present.

Body: Medium-low to medium-high

Additional Notes: May use hops from any origin and should showcase modern and hop-forward hop characteristics not seen in traditional styles, which differentiates this style from existing styles. Overall impression is a well-integrated hop-forward IPA, showcasing New World hop aromas and flavours, and balanced with malt character.

Beers exhibiting flavour and aroma characteristics of existing styles should be entered in those respective style

- **Original Gravity (°Plato)** 1.050-1.060 (12.4-14.5 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.012 (2.0-3.0 °Plato)
- **Alcohol by Weight (Volume)** 4.4%-5.7% (5.5%-7.5%)
- **Hop Bitterness (IBU)** 35-70
- **Colour SRM (EBC)** 2-12 (4-24 EBC)

10.B

NEW WORLD IMPERIAL OR DOUBLE STYLE INDIA PALE ALE

Colour: 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 & Flavour: Low to medium malt intensity. Caramel malt character may be present.

Perceived Hop Aroma & Flavour: Hop aroma and flavour is high to very- high with hop-forward character the defining characteristic of this style. Hop aroma and flavour can range from fruity, citrusy, sulfur/diesel-like, resinous and dank, with some varieties offering floral, herbal, grassy or tropical fruit notes. Hop flavour should not be harsh.

Perceived Bitterness: Medium-high to high, but not harsh.

Fermentation Characteristics: hol content is medium-high to high and can be evident. Fruity-estery aroma and flavour may be medium to high. Diacetyl should not be perceived. DMS should not be present.

Body: Medium to full

Additional Notes: This style of beer should exhibit the fresh, sometimes intense, character of hops. May use hops from any origin and should showcase modern and hop-forward hop characteristics not seen in traditional styles, which differentiates this style from existing styles. Oxidized or aged character should not be present. Versions of this style brewed with darker malts, non-traditional ale yeasts, fruits, spices or other flavourings should be categorised as Experimental India Pale Ales.

- **Original Gravity (°Plato)** 1.070-1.090 (17.2-22.4 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.6-4.6 °Plato)
- **Alcohol by Weight (Volume)** 6%-8.6% (7.5%-10.6%)
- **Hop Bitterness (IBU)** 60-120
- **Colour SRM (EBC)** 2-16 (4-32 EBC)

10.C

EXPERIMENTAL INDIA PALE ALE

Colour: Pale to very dark, varying widely with ingredients used.

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

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

Perceived Hop Aroma & Flavour: Medium to very high hop aroma and flavour 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.

Additional notes: Beers in this category recognize the cutting edge of IPA brewing around the world. Experimental India Pale Ales are either 1) any of White, Red, Brown, Brut (fermented with champagne yeasts), Brett (fermented with Brettanomyces), Lager (fermented with lager yeasts), or many other IPA or Imperial IPA types or combinations thereof currently in production, and fruited or spiced versions of these, or 2) fruited, spiced, field (flavoured with vegetables other than chili peppers), wood- and barrel-aged, or other elaborated versions of classic American, Juicy or Hazy, Imperial, British, or any other IPA categories. They range widely in colour, hop, and malt intensity and attributes, hop bitterness, balance, alcohol content, body, and overall flavour experience. Dark versions of India Pale Ale that do not meet the specifications for American-Style Black Ale may be considered Experimental India Pale Ale. Fruited and spiced versions exhibit attributes typical of those ingredients, in harmony with hop impression and overall flavour experience. Lactose may be used to enhance body and balance, but should not lend to, or overwhelm, the flavour character of these beers. Classifying these beers can be complex. India Pale Ales brewed with honey are categorised here. Spiced or fruited versions of these beers, or those made with unusual fermentables or honey, are categorised as Experimental India Pale Ale. India Pale Ales flavoured with nuts, coconut or other vegetables are categorised here rather than as Field Beers. However, within the framework of these guidelines, all beers brewed with chili peppers are categorised as Chili Beers; India Pale Ale brewed w/ chili peppers in any form are categorised as Chili Beer.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes.

- **Original Gravity (°Plato)**
  1.060-1.100 (14.7-23.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  0.994-1.020 (-1.6-5.1 °Plato)
- **Alcohol by Weight (Volume)**
  5.0%-8.4% (6.3%-10.6%)
- **Hop Bitterness (IBU)** 30-100
- **Colour SRM (EBC)** 4-40 (8-80 EBC)

10.D

NEW ZEALAND-STYLE INDIA PALE ALE

Colour: Gold to copper

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

Perceived Malt Aroma & Flavour: Low to medium intensity malt attributes are present in aroma and flavour.

Perceived Hop Aroma & Flavour: 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

Additional 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.

- **Original Gravity (°Plato)**
  1.060-1.070 (14.7-17.1 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.010-1.016 (2.5-4.1 °Plato)
- **Alcohol by Weight (Volume)**
  5.0%-6.0% (6.3%-7.5%)
- **Hop Bitterness (IBU)** 50-70
- **Colour SRM (EBC)** 6-12(12-24 EBC)

11.A

BRITISH-STYLE INDIA PALE ALE

Colour: Gold to copper

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Medium malt flavour should be present.

Perceived Hop Aroma & Flavour: 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-estery flavours are medium to high. Traditional interpretations are characterised 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 perceived at very low levels.

Body: Medium

Additional 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.

- **Original Gravity (°Plato)**
  1.046-1.064 (11.4-15.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.012-1.018 (3.1-4.6 °Plato)
- **Alcohol by Weight (Volume)**
  3.6%-5.6% (4.5%-7.1%)
- **Hop Bitterness (IBU)** 35-63
- **Colour SRM (EBC)** 6-14 (12-28 EBC)

11.B

AMERICAN-STYLE INDIA PALE ALE

Colour: Pale to copper

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

Perceived Malt Aroma & Flavour: Medium-low to medium intensity malt attributes are present in aroma and flavour.

Perceived Hop Aroma & Flavour: 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

Additional 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. Versions of this style brewed with non-traditional yeasts, fruits, spices, or other flavourings are categorised as Experimental India Pale Ales. Versions of this style brewed with darker malts, may be categorised as Experimental India Pale Ales, or possibly as American-Style Black Ale.

When using these guidelines as the basis for evaluating entries at competitions, competition organizers may choose to create subcategories which reflect the use of different types of hops or malts, and associated sensory outcomes.

- **Original Gravity (°Plato)**
  1.060-1.070 (14.7-17.1 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.010-1.016 (2.5-4.1 °Plato)
- **Alcohol by Weight (Volume)**
  5.0%-6.0% (6.3%-7.5%)
- **Hop Bitterness (IBU)** 50-70
- **Colour SRM (EBC)** 4-12(8-24 EBC)

11.C

AMERICAN-STYLE IMPERIAL OR DOUBLE INDIA PALE ALE

Colour: 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 & Flavour: Low to medium pale malt character is typical. Low pale caramel malt character may be present.

Perceived Hop Aroma & Flavour: 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-estery aroma and flavour is medium to high. Diacetyl should not be perceived.

Body: Medium to full

Additional 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 Experimental India Pale Ale.

- **Original Gravity (°Plato)**
  1.067-1.087 (16.5-21 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.009-1.016 (2.3-4 °Plato)
- **Alcohol by Weight (Volume)**
  6.0%-8.4% (7.6%-10.6%)
- **Hop Bitterness (IBU)** 65-100
- **Colour SRM (EBC)** 2-7(4-14 EBC)

11.D

WEST COAST-STYLE INDIA PALE ALE

Colour: Straw to gold

Clarity: Chill haze or hop haze is acceptable at low levels.

Perceived Malt Aroma & Flavour: Low to medium-low. Caramel or roasted malt character should not be present.

Perceived Hop Aroma & Flavour: 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, but not harsh.

Fermentation Characteristics: Fruity esters range from low to medium. DMS, acetaldehyde, and diacetyl should not be present. These beers are characterised by a high degree of attenuation.

Body: Low to medium

Additional notes: These beers are highly attenuated with an assertive hop character and a dry, crisp finish.

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.

- **Original Gravity (°Plato)**
  1.055-1.07 (13.5-17.1 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.005-1.016 (1.5-4.1 °Plato
- **Alcohol by Weight (Volume)**
  5-6 (6.3-7.5)
- **Hop Bitterness (IBU)** 50-75
- **Colour SRM (EBC)** 2-6(4-12 EBC)

12.A

BELGIAN-STYLE SESSION ALE

Colour: May vary widely

Clarity: Chill haze is acceptable at low temperatures.

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

Perceived Hop Aroma & Flavour: 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

Additional notes: Beers in this category recognize the uniqueness and traditions of Belgian brewing, but do not hew to any other classic or "Other" Belgian-style categories defined in these guidelines. The most notable characteristic that these beers share is a modest alcohol content of ranging of 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 flavour profile.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include an underlying Belgian beer style not otherwise defined in these guidelines or other information unique to the entry such as ingredients (fruit(s), etc.) or processing (wood-aging, etc.) which influence perceived sensory outcomes.

- **Original Gravity (°Plato)** 1.018-1.040 (4.5-10 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.002-1.010 (0.5-2.6 °Plato)
- **Alcohol by Weight (Volume)** 1.7%-4.0% (2.1%-5.0%)
- **Hop Bitterness (IBU)** 5-35
- **Colour SRM (EBC)** May vary widely

12.B

BELGIAN-STYLE BLONDE ALE

Colour: Straw to light amber

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Very low to low

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

Perceived Bitterness: Very low to medium-low

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

Body: Low to medium

Additional Notes: Theses beers should display a balance of light sweetness, spiciness and low to medium fruity-estery flavours.

- **Original Gravity (°Plato)** 1.054-1.068 (13.3-16.6 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.01-1.014 (2.6-3.6 °Plato)
- **Alcohol by Weight (Volume)** 5.0%-6.2% (6.3%-7.9%)
- **Hop Bitterness (IBU)** 15-40
- **Colour SRM (EBC)** 2-7(4-14 EBC)

12.C

BELGIAN-STYLE PALE ALE

Colour: Gold to copper

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Malt aroma should be low. Caramel or toasted malt flavour is acceptable.

Perceived Hop Aroma & Flavour: Hop aroma and flavour is low but noticeable. Noble-type hops are commonly used.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Low to medium fruity-estery aromas and flavours are evident. Low levels of yeast-derived phenolic spicy flavours and aromas may be perceived. Diacetyl should not be perceived.

Body: Low to medium

- **Original Gravity (°Plato)** 1.044-1.054 (11-13.3 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.1-3.6 °Plato)
- **Alcohol by Weight (Volume)** 3.2%-5.0% (4.1%-6.3%)
- **Hop Bitterness (IBU)** 20-30
- **Colour SRM (EBC)** 6-12 (12-24 EBC)

12.D

BELGIAN-STYLE TABLE BEER

Colour: Gold to black. Caramel colour is sometimes added to adjust colour.

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

Perceived Malt Aroma & Flavour: Mild malt character might be evident.

Perceived Hop Aroma & Flavour: 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 saccharine added post fermentation for additional sweetness and to increase smoothness.

Body: Low

Additional Notes: These beers may contain malted barley, wheat, and rye as well as unmalted wheat, rye, oats and corn. Though not common, flavourings 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.

- **Original Gravity (°Plato)** 1.008-1.023 (2.1-5.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.002-1.008 (0.5-2.1 °Plato)
- **Alcohol by Weight (Volume)** 0.40%-1.60% (0.50%-2.00%)
- **Hop Bitterness (IBU)** 5-15
- **Colour SRM (EBC)** 5-50 (10-100 EBC)

12.E

BELGIAN-STYLE WITBIER

Colour: Straw to pale

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

Perceived Malt Aroma & Flavour: Very low to low

Perceived Hop Aroma & Flavour: 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: Low to medium, with a degree of creaminess from wheat starch.

Additional Notes: Witbiers are brewed with malted barley, unmalted wheat and sometimes oats. Typically they are brewed with coriander and orange peel; modern versions sometimes feature other spices or citrus peel types. Very low to low level spice and citrus peel attributes may be present.

- **Original Gravity (°Plato)** 1.044-1.050 (11-12.4 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.008 (1.5-2.1 °Plato)
- **Alcohol by Weight (Volume)** 3.8%-4.4% (4.8%-5.6%)
- **Hop Bitterness (IBU)** 10-17
- **Colour SRM (EBC)** 2-4 (4-8 EBC)

12.F

BELGIAN-STYLE STRONG BLONDE ALE

Colour: Straw to light amber

Clarity: Chill haze is acceptable at low temperatures

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

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

Perceived Bitterness: Medium-low to medium-high

Fermentation Characteristics: Low to medium fruity esters are present. Yeast-derived phenolic spicy flavors and aromas should be present at low to medium-low levels. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Very low to medium

Additional Notes: These beers are often brewed with light-coloured Belgian candy sugar. Herbs and spices are sometimes used to delicately flavour 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.

- **Original Gravity (°Plato)** 1.064-1.096 (15.7-22.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.024 (2-6.1 °Plato)
- **Alcohol by Weight (Volume)** 5.6%-8.8% (7.1%-11.2%)
- **Hop Bitterness (IBU)** 20-50
- **Colour SRM (EBC)** 2-7(4-14 EBC)

12.G

BELGIAN-STYLE STRONG DARK ALE

Colour: Amber to very dark

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: 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 flavour adds distinct character.

Perceived Hop Aroma & Flavour: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Yeast-derived phenolic spicy flavors and aromas are present at low to medium-low levels. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Medium to full

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

- **Original Gravity (°Plato)** 1.064-1.096 (15.7-22.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.012-1.024 (3.1-6.1 °Plato)
- **Alcohol by Weight (Volume)** 5.6%-8.8% (7.1%-11.2%)
- **Hop Bitterness (IBU)** 20-50
- **Colour SRM (EBC)** 8-35(16-70 EBC)

12.H

BELGIAN-STYLE DUBBEL

Colour: Brown to very dark

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

Perceived Malt Aroma & Flavour: Any of cocoa, dark or dried fruit, or caramel aroma attributes should be present along with malty sweetness.

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

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity esters (especially banana) are absent or present at low levels. Clove-like phenolic flavour and aroma may be present at low to medium-low levels. Diacetyl character should not be present.

Body: Low to medium

Additional 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 flavour, or may be absent.

- **Original Gravity (°Plato)** 1.060-1.075 (14.7-18.2 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.012-1.016 (3.1-4.1 °Plato)
- **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.6%)
- **Hop Bitterness (IBU)** 20-35
- **Colour SRM (EBC)** 16-36 (32-72 EBC)

12.I

BELGIAN-STYLE TRIPEL

Colour: Pale to pale gold

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 & Flavour: Low sweetness from very pale malts should be present. There should be no roasted or dark malt character.

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

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: A complex, sometimes mildly spicy, aroma and flavour characterise this style. Clove-like phenolic aroma and flavour may be very low.Fruity-estery aromas and flavours, including banana, are also common, but not required. Traditional Tripels are often well attenuated. Alcohol strength and flavour should be present.

Body: Medium

Additional 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 flavour, or may be absent. Brewing sugar may be used to lighten the body. Hop/malt character should be balanced. The overall beer flavor may finish sweet, though any sweet finish should be light.

- **Original Gravity (°Plato)** 1.070-1.092 (17.1-22 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.1-3.5 °Plato)
- **Alcohol by Weight (Volume)** 5.6%-8.0% (7.1%-10.1%)
- **Hop Bitterness (IBU)** 20-45
- **Colour SRM (EBC)** 4-7 (8-14 EBC)

12.J

BELGIAN-STYLE QUADRUPEL

Colour: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures.

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

Perceived Hop Aroma & Flavour:
Not perceived to very low

Perceived Bitterness: Low to medium-low

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. Diacetyl and DMS should not be present.

Body: Full with creamy mouthfeel

Additional Notes: Head should be dense and mousse-like. Quadrupels are well attenuated and are characterised by an intense alcohol presence balanced by other flavours, aromas and bitterness. They are well balanced with savoring/sipping-type drinkability. Oxidized character, if present in aged Quads, should be mild and pleasant.

- **Original Gravity (°Plato)**
  1.092-1.12 (22-28 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.014-1.020 (3.6-5.1 °Plato)
- **Alcohol by Weight (Volume)**
  8.00%-11.20% (10.00%-14.20%)
- **Hop Bitterness (IBU)** 25-50
- **Colour SRM (EBC)** 16-36(32-72 EBC)

12.K

BELGIAN-STYLE SPECIALE BELGE

Colour: Gold to light copper

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Malt aroma should be low. Caramel or toasted malt attributes are acceptable.

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

Perceived Bitterness: Low to medium

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

Body: Low to medium

- **Original Gravity (°Plato)**
  1.040-1.054 (10-13.3 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008-1.014 (2.1-3.6 °Plato)
- **Alcohol by Weight (Volume)**
  4.1%-5.0% (5.1%-6.3%)
- **Hop Bitterness (IBU)** 20-30
- **Colour SRM (EBC)** 4-12(8-24 EBC)

12.L

OTHER BELGIAN-STYLE ALE

Colour: May vary widely

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavour: Malt perception may vary widely.

Perceived Hop Aroma & Flavour: May vary widely

Perceived Bitterness: May vary widely

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: Varies with style

Additional Notes: Beers in this category recognize the uniqueness and traditions of Belgian brewing, but do not adhere to other Belgian-Style categories defined in these guidelines. Balance is a key component when assessing these beers. Wood and barrel-aged versions should be categorised as wood and barrel-aged beers. Fruited versions should be categorised as Belgian-Style fruit beers.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include an underlying Belgian beer style not otherwise defined in these guidelines or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)**
  >4.0%
- **Hop Bitterness (IBU)**
  Varies with style
- **Colour SRM (EBC)**
  Varies with style

12.M

FRENCH-STYLE BIÈRE DE GARDE

Colour: Light amber to chestnut brown/red

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

Perceived Malt Aroma & Flavour: These beers are characterised by a toasted malt aroma and flavour, and a slight malt sweetness.

Perceived Hop Aroma & Flavour: 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. Bière de Garde 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 categorised as Brett Beer. Alcohol may be evident in higher strength beers.

Body: Low to medium

Additional Notes: Earthy or cellar-like aromas are acceptable.

- **Original Gravity (°Plato)** 1.06-1.08 (14.7-19.3 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.012-1.024 (3.1-6.1 °Plato)
- **Alcohol by Weight (Volume)** 3.50%-6.30% (4.40%-8.00%)
- **Hop Bitterness (IBU)** 20-30
- **Colour SRM (EBC)** 7-16(14-32 EBC)

12.N

CLASSIC FRENCH & BELGIAN-STYLE SAISON

Colour: Straw to light amber

Clarity: Chill haze or slight yeast haze is acceptable

Perceived Malt Aroma & Flavour: Low, but providing foundation for the overall balance.

Perceived Hop Aroma & Flavour: Low to medium and characterised by any of floral, herbal, woody or other attributes typical of European-type hops are common.

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

Fermentation Characteristics: Fruity-esters are medium to high. Low to medium-low level phenolics may be present, expressed as spice-like or other attributes. Phenolics should not be harsh or dominant and should be in harmony with ester profile and hops. Fruity and spicy black pepper attributes derived from Belgian yeast are common. Diacetyl should not be present. Low levels of Brettanomyces yeast-derived flavours that are slightly acidic, fruity, horsey, goaty and/or leather-like, may be present but are not required. These beers are well attenuated and often bottle conditioned contributing some yeast character and high carbonation.

Body: Very low to low

- **Original Gravity (°Plato)** 1.040-1.060 (10-14.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1-2 °Plato)
- **Alcohol by Weight (Volume)** 4.00%-5.40% (5.00%-6.80%)
- **Hop Bitterness (IBU)** 20-38
- **Colour SRM (EBC)** 3-7(6-14 EBC)

12.O

SPECIALTY SAISON

Colour: 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 & Flavour: Typically low to medium-low, but may vary in beers made with specialty malts.

Perceived Hop Aroma & Flavour: 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. Herb or spice flavors, including notes of black pepper, 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

Additional Notes: Specialty Saison represents a very wide family of beers which deviate substantially from Classic Saison in appearance and sensory outcomes. Such beers are 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 or cellar-like aromas are acceptable. Colour, 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 categorised as Specialty Saison.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as ingredients such as malts and grains, hop varieties, microflora, fruit, spices, or other ingredients, etc.
or processing which influence perceived sensory outcomes.

- **Original Gravity (°Plato)** 1.040-1.080 (10-19.3 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.0-3.5 °Plato)
- **Alcohol by Weight (Volume)** 4.00%-7.40% (5.00%-9.30%)
- **Hop Bitterness (IBU)** 20-40
- **Colour SRM (EBC)** 3-20(6-40 EBC)

12.P

GERMAN-STYLE LEICHTES WEIZEN

Colour: Straw to copper-amber

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

Perceived Malt Aroma & Flavour: Very low to medium-low.

Perceived Hop Aroma & Flavour: Not perceived 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 flavour profile is less complex than Hefeweizen due to a lower alcohol content
and there is less yeasty flavour. No diacetyl should 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.

Additional Notes: These beers are made with at least 50 percent wheat malt. They are often roused during pouring, and when yeast is present, they will have a yeasty flavour and a fuller mouthfeel.

- **Original Gravity (°Plato)** 1.028-1.044 (7.1-11 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1-2.1 °Plato)
- **Alcohol by Weight (Volume)** 2.0%-2.8% (2.5%-3.5%)
- **Hop Bitterness (IBU)** 10-15
- **Colour SRM (EBC)** 3.5-15 (7-30 EBC)

12.Q

SOUTH GERMAN-STYLE HEFEWEIZEN

Colour: Straw to amber

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

Perceived Malt Aroma & Flavour: Very low to medium-low.

Perceived Hop Aroma & Flavour: Not present to very low.

Perceived Bitterness: Very low

Fermentation Characteristics: Med-low to med-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 flavour should be present at low to medium-high levels. No diacetyl should be present.

Body: Medium to full

Additional 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 mouthfeel.

- **Original Gravity (°Plato)** 1.047-1.056 (11.7-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato)
- **Alcohol by Weight (Volume)** 3.9%-4.4% (4.9%-5.6%)
- **Hop Bitterness (IBU)** 10-15
- **Colour SRM (EBC)** 3-9 (6-18 EBC)

12.R

SOUTH GERMAN-STYLE KRISTAL WEIZEN

Colour: Straw to amber

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

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

Perceived Hop Aroma & Flavour: Not present to v ery low.

Perceived Bitterness: Very low

Fermentation Characteristics: The aroma and flavour is very similar to Hefeweizen with the caveat that fruity and phenolic characters are not combined with the yeasty flavour 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 flavour is often present. No diacetyl should be present. Kristal Weizens are well attenuated and very highly carbonated.

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent malted wheat. They have no yeast flavour and they exhibit a cleaner, drier mouthfeel than counterparts served with yeast.

- **Original Gravity (°Plato)** 1.047-1.056 (11.7-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato)
- **Alcohol by Weight (Volume)** 3.9%-4.4% (4.9%-5.6%)
- **Hop Bitterness (IBU)** 10-15
- **Colour SRM (EBC)** 3-9 (6-18 EBC)

12.S

SOUTH GERMAN-STYLE BERNSTEINFARBENES WEIZEN

Colour: Amber to light brown. The German word Bernsteinfarben means amber coloured.

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

Perceived Malt Aroma & Flavour: Distinct sweet maltiness and caramel or bready character is derived from the use of medium-coloured malts.

Perceived Hop Aroma & Flavour: Not present

Perceived Bitterness: Low

Fermentation Characteristics: The phenolic and estery aromas and flavours typical of Weissbiers are present but less pronounced in Bernsteinfarbenes Weissbiers. These beers should be well attenuated and very highly carbonated. No diacetyl should be present.

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent wheat malt. They are often roused during pouring, and when yeast is present, they will have a yeasty flavour and a fuller mouthfeel.

- **Original Gravity (°Plato)** 1.048-1.056 (11.9-13.8°Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato)
- **Alcohol by Weight (Volume)** 3.8%-4.3% (4.8%-5.4%)
- **Hop Bitterness (IBU)** 10-15
- **Colour SRM (EBC)** 9-13 (18-26 EBC)

12.T

SOUTH GERMAN-STYLE DUNKEL WEIZEN

Colour: Copper-brown to very dark

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

Perceived Malt Aroma & Flavour: Distinct sweet maltiness and a chocolate-like character from roasted malt characterisethis beer style. Dark barley malts are frequently used along with dark Cara or colour malts.

Perceived Hop Aroma & Flavour: Not present

Perceived Bitterness: Low

Fermentation Characteristics: The phenolic and estery aromas and flavours typical of Weissbiers are present but less pronounced in Dunkel Weissbiers. Dunkel Weissbiers should be well attenuated and very highly carbonated. No diacetyl should be present.

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent wheat malt. They are often roused during pouring, and when yeast is present, they will have a yeasty flavour and a characteristically fuller mouthfeel.

- **Original Gravity (°Plato)** 1.048-1.056 (11.9-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato)
- **Alcohol by Weight (Volume)** 3.8%-4.3% (4.8%-5.4%)
- **Hop Bitterness (IBU)** 10-15
- **Colour SRM (EBC)** 10-25 (20-50 EBC)

12.U

DUTCH-STYLE KUIT, KUYT OR KOYT

Colour: Gold to copper

Clarity: Chill haze and other haze is acceptable.

Perceived Malt Aroma & Flavour: The aroma is grainy or grainy-bready. A distinctive aroma and flavour 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 & Flavour: 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

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

- **Original Gravity (°Plato)**
  1.050-1.080 (12.4-19.3 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.006-1.015 (1.5-3.7 °Plato)
- **Alcohol by Weight (Volume)**
  3.8%-6.3% (4.7%-7.9%)
- **Hop Bitterness (IBU)** 25-35
- **Colour SRM (EBC)** 5-12.5 (10-25 EBC)

12.V

GERMAN-STYLE RYE ALE

Colour: 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 & Flavour: In darker versions, malt aromas and flavours can optionally include low roasted malt characters expressed as cocoa/chocolate or caramel, and/or aromatic toffee, caramel, or biscuit attributes. Malt sweetness can vary from low to medium. Low level roast malt astringency is acceptable when balanced with low to medium malt sweetness.

Perceived Hop Aroma & Flavour: Not present

Perceived Bitterness: Very low to low

Fermentation Characteristics: Low to medium banana–like and/or other fruity-estery aromas and flavours are typical. Clove-like and/or other phenolic aromas and flavours should also be present. No yeast aroma should be evident in versions without yeast. Versions packaged and served without yeast will not have yeast flavour or full mouthfeel typical of beers with yeast. Versions with yeast will have low to medium yeast aroma and flavour 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

Additional Notes: Grist should include at least 30 percent rye malt. Versions with yeast are often roused during pouring. When yeast is present, the beer should have a yeasty flavour and a fuller mouthfeel.

- **Original Gravity (°Plato)**
  1.047-1.056 (11.7-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008-1.016 (2.1-4.1 °Plato)
- **Alcohol by Weight (Volume)**
  3.9%-4.4% (4.9%-5.6%)
- **Hop Bitterness (IBU)** 10-15
- **Colour SRM (EBC)** 4-25 (8-50 EBC)

12.W

GERMAN-STYLE ALTBIER

Colour: Copper to dark brown

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

Perceived Malt Aroma & Flavour: A variety of malts contributes to medium-low to medium malt aroma and flavour. 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 & Flavour: Low to medium with hop flavour more perceptible than aroma, with attributes typical of traditional German noble hops.

Perceived Bitterness: Medium to high, producing a clean dry finish. Forty-plus IBU is typical for Altbiers originating in Dusseldorf.

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

Body: Medium-low to medium

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

- **Original Gravity (°Plato)** 1.044-1.052 (11-12.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.1-3.6 °Plato)
- **Alcohol by Weight (Volume)** 3.6%-4.4% (4.6%-5.6%)
- **Hop Bitterness (IBU)** 25-52
- **Colour SRM (EBC)** 11-19 (22-38 EBC)

12.X

BRESKAU-STYLE SCHOEPS

Colour: 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 & Flavour: 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 & Flavour: 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 flavours should not be present.

Body: Full

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

When using these guidelines as the basis for evaluating entries at competitions, competition organisers may choose to create subcategories which reflect pale and dark versions.

- **Original Gravity (°Plato)** 1.067-1.072 (16.5-17.5 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.016-1.024 (4.5-6.1 °Plato)
- **Alcohol by Weight (Volume)** 4.8%-5.6% (6.0%-7.0%)
- **Hop Bitterness (IBU)** 20-30
- **Colour SRM (EBC)** 2-40+ (4-80+ EBC)

12.Y

FINNISH-STYLE SAHTI

Colour: Pale to copper

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

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

Perceived Hop Aroma & Flavour: Not present to very low

Perceived Bitterness: Very low

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

Body: Medium to full

Additional Notes: Juniper aroma and flavour should be evident due to the use of juniper boughs/branches and berries in the brewing process

- **Original Gravity (°Plato)** 1.060-1.090 (14.7-21.6 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.016-1.040 (4-10 °Plato)
- **Alcohol by Weight (Volume)** 5.6%-6.8% (7.0%-8.5%)
- **Hop Bitterness (IBU)** 3-16
- **Colour SRM (EBC)** 4-12 (8-24 EBC)

12.Z

SWEDISH-STYLE GOTLANDSDRICKE

Colour: Pale to copper

Clarity: Chill haze or yeast haze is acceptable

Perceived Malt Aroma & Flavour: Malt aroma and flavour is medium-low to medium. Birchwood smoke character, derived from the malting process, should be present.

Perceived Hop Aroma & Flavour: 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-estery and yeasty aromas are medium to high. Diacetyl should not be present.

Body: Medium to full

Additional Notes: Juniper aroma and flavour should be evident due to the use of juniper boughs/branches and berries in the brewing process. These beers are characterised by juniper and birchwood smoked malt.

- **Original Gravity (°Plato)** 1.040-1.050 (10-12.4 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.010-1.014 (2.5-3.5 °Plato)
- **Alcohol by Weight (Volume)** 4.4%-5.2% (5.5%-6.5%)
- **Hop Bitterness (IBU)** 15-25
- **Colour SRM (EBC)** 4-12 (8-24 EBC)

12.AA

BAMBERG-STYLE BOCK RAUCHBIER

Colour: Dark brown to very dark

Clarity: Appearance should be clear; chill haze should not be present.

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

Perceived Hop Aroma & Flavour: 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

- **Original Gravity (°Plato)** 1.066-1.074 (16.1-18 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.018-1.024 (4.6-6.1 °Plato)
- **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.6%)
- **Hop Bitterness (IBU)** 20-30
- **Colour SRM (EBC)** 20-30 (40-60 EBC)

12.BB

BAMBERG-STYLE HELLES RAUCHBIER

Colour: Light pale to golden

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: 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 flavour may create a perception of mild sweetness.

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

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should not be present.

Body: Medium

- **Original Gravity (°Plato)** 1.044-1.050 (11-12.4 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.012 (2.1-3.1 °Plato)
- **Alcohol by Weight (Volume)** 3.8%-4.4% (4.8%-5.6%)
- **Hop Bitterness (IBU)** 18-25
- **Colour SRM (EBC)** 4-5.5 (8-11 EBC)

12.CC

BAMBERG-STYLE MAERZEN RAUCHBIER

Colour: Pale to light brown

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

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

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

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should not be present.

Body: Full

- **Original Gravity (°Plato)**
  1.050-1.060 (12.4-14.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.012-1.020 (3.1-5.1 °Plato)
- **Alcohol by Weight (Volume)**
  4.0%-4.7% (5.1%-6.0%)
- **Hop Bitterness (IBU)** 18-25
- **Colour SRM (EBC)** 4-15 (8-30 EBC)

12.DD

BAMBERG-STYLE WEISS RAUCHBIER

Colour: Pale to chestnut brown

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

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

Perceived Hop Aroma & Flavour: Not present

Perceived Bitterness: Low

Fermentation Characteristics: The aroma and flavour 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

Additional Notes: These beers are made with at least 50 percent wheat malt. They are often roused during pouring, and when yeast is present, they will have a yeasty flavour and a fuller mouthfeel.

- **Original Gravity (°Plato)**
  1.047-1.056 (11.7-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008-1.016 (2.1-4.1 °Plato)
- **Alcohol by Weight (Volume)**
  3.9%-4.4% (4.9%-5.6%)
- **Hop Bitterness (IBU)** 10-15
- **Colour SRM (EBC)** 4-18 (8-36 EBC)

12.EE

SOUTH GERMAN-STYLE WEIZENBOCK

Colour: Gold to very dark

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

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

Perceived Hop Aroma & Flavour: Not present

Perceived Bitterness: Low

Fermentation Characteristics: Balanced, clovelike phenolic and fruity-estery banana notes produce a well-rounded flavour and aroma. No diacetyl should be present. Carbonation should be high.

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent wheat malt. They are often roused during pouring, and when yeast is present, they will have a yeasty flavour and a fuller mouthfeel.

- **Original Gravity (°Plato)**
  1.066-1.080 (16.1-19.3 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.016-1.028 (4.1-7.1 °Plato)
- **Alcohol by Weight (Volume)**
  5.5%-7.5% (7.0%-9.5%)
- **Hop Bitterness (IBU)** 15-35
- **Colour SRM (EBC)** 4.5-30 (9-60 EBC)

12.FF

TRADITIONAL GERMAN-STYLE BOCK

Colour: Dark brown to very dark

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: 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 flavour profile should display a balance of sweetness and toasted or nutty malt, but not caramel.

Perceived Hop Aroma & Flavour: 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

- **Original Gravity (°Plato)**
  1.066-1.074 (16.1-18 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.018-1.024 (4.6-6.1 °Plato)
- **Alcohol by Weight (Volume)**
  5.0%-6.0% (6.3%-7.6%)
- **Hop Bitterness (IBU)** 20-30
- **Colour SRM (EBC)** 20-30 (40-60 EBC)63

12.GG

GERMAN-STYLE KOELSCH

Colour: Straw to gold

Clarity: Chill haze should not be present

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

Perceived Hop Aroma & Flavour: Hop aroma and flavour is low, and if evident, 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.

Additional Notes: 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.

- **Original Gravity (°Plato)**
  1.042-1.048 (10.5-11.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.006-1.010 (1.5-2.6 °Plato)
- **Alcohol by Weight (Volume)**
  3.8%-4.2% (4.8%-5.3%)
- **Hop Bitterness (IBU)** 22-30
- **Colour SRM (EBC)** 3-6 (6-12 EBC)

12.HH

GERMAN-STYLE DOPPELBOCK

Colour: Copper to dark brown

Clarity: Appearance should be clear; chill haze should not be present.

Perceived Malt Aroma & Flavour: 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 & Flavour:
Hop aroma is absent. Hop flavour is low.

Perceived Bitterness: Low

Fermentation Characteristics: Alcoholic strength is high. Fruity-estery flavours and aromas are commonly perceived at low to moderate levels. Diacetyl should be absent.

Body: Full

- **Original Gravity (°Plato)**
  1.074-1.080 (18-19.3 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.014-1.020 (3.6-5.1 °Plato)
- **Alcohol by Weight (Volume)**
  5.2%-6.2% (6.6%-7.9%)
- **Hop Bitterness (IBU)** 17-27
- **Colour SRM (EBC)** 12-30 (24-60 EBC)

13.A

ORDINARY BITTER

Colour: Gold to copper-coloured

Clarity: Chill haze is allowable at cold temperatures.

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

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

Perceived Bitterness: Medium

Fermentation Characteristics: Mild carbonation traditionally characterises 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

When using these guidelines as the basis for evaluating entries at competitions, competition organisers may choose to create subcategories which reflect English and American hop character.

- **Original Gravity (°Plato)** 1.033-1.038 (8.3-9.5 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.012 (1.5-3.1 °Plato)
- **Alcohol by Weight (Volume)** 2.4%-3.3% (3.0%-4.2%)
- **Hop Bitterness (IBU)** 20-35
- **Colour SRM (EBC)** 5-12 (10-24 EBC)

13.B

SPECIAL BITTER OR BEST BITTER

Colour: Deep gold to deep copper

Clarity: Chill haze is acceptable at low temperatures.

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

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

Perceived Bitterness: Medium and not harsh

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

Body: Medium

When using these guidelines as the basis for evaluating entries at competitions, competition organisers may choose to create subcategories which reflect English and American hop character.

- **Original Gravity (°Plato)** 1.038-1.045 (9.5-11.2 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.012 (1.5-3.1 °Plato)
- **Alcohol by Weight (Volume)** 3.3%-3.8% (4.2%-4.8%)
- **Hop Bitterness (IBU)** 28-40
- **Colour SRM (EBC)** 6-14 (12-28 EBC)

13.C

EXTRA SPECIAL BITTER

Colour: Amber to deep copper

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Medium to medium-high

Perceived Hop Aroma & Flavour: Medium to medium-high

Perceived Bitterness: Medium to medium-high

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

Body: Medium

Additional notes: Entries in this subcategory exhibit hop aroma and flavour attributes typical of traditional English hop varieties.

When using these guidelines as the basis for evaluating entries at competitions, competition organisers may choose to create subcategories which reflect English and American hop character.

- **Original Gravity (°Plato)** 1.046-1.060 (11.4-14.7 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.010-1.016 (2.6-4.1 °Plato)
- **Alcohol by Weight (Volume)** 3.8%-4.6% (4.8%-5.8%)
- **Hop Bitterness (IBU)** 30-45
- **Colour SRM (EBC)** 8-17 (16-34 EBC)

13.D

SCOTTISH-STYLE EXPORT ALE

Colour: Medium amber to dark chestnut brown

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Sweet malt and caramel aromas and flavours define the character of a Scottish Export.

Perceived Hop Aroma & Flavour: 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

Additional 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 categorised as Smoke Beer.

When using these guidelines as the basis for evaluating entries at competitions, Scottish Export Ale may be split into two subcategories: traditional (no smoke character) and peated (low level of peat smoke character). Though there is little evidence suggesting that traditionally made Scottish Export Ale exhibited peat smoke character, the current marketplace offers many examples with peat or smoke character present at low to medium levels. A peaty or smoky character may be evident at low levels. Scottish Export Ales with medium or higher smoke character are considered smoke flavoured beers and should be categorised elsewhere.

- **Original Gravity (°Plato)** 1.040-1.050 (10-12.4 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.6-4.6 °Plato)
- **Alcohol by Weight (Volume)** 3.2%-4.2% (4.1%-5.3%)
- **Hop Bitterness (IBU)** 15-25
- **Colour SRM (EBC)** 9-19 (18-38 EBC)

13.E

SCOTTISH-STYLE LIGHT ALE

Colour: Golden to light brown

Clarity: Chill haze is acceptable at low temperatures.

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

Perceived Hop Aroma & Flavour: 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 mildly carbonated draft versions. Fruity-estery aromas, if present, are low.

Body: Low

Additional 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 categorised as Smoke Beer.

When using these guidelines as the basis for evaluating entries at competitions, competition organizers may create subcategories which reflect groups of entries based on presence or absence of peat smoke-derived attributes.

- **Original Gravity (°Plato)** 1.030-1.035 (7.6-8.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.012 (1.5-3.1 °Plato)
- **Alcohol by Weight (Volume)** 2.2%-2.8% (2.8%-3.5%)
- **Hop Bitterness (IBU)** 9-20
- **Colour SRM (EBC)** 6-15 (12-30 EBC)

13.F

IRISH-STYLE RED ALE

Colour: Copper-red to reddish-brown

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

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

Perceived Hop Aroma & Flavour: 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

- **Original Gravity (°Plato)** 1.040-1.048 (10-11.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.010-1.014 (2.6-3.6 °Plato)
- **Alcohol by Weight (Volume)** 3.2%-3.8% (4.0%-4.8%)
- **Hop Bitterness (IBU)** 20-28
- **Colour SRM (EBC)** 11-18 (22-36 EBC)

13.G

ENGLISH-STYLE SUMMER ALE

Colour: Straw to gold

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: 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 & Flavour: 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 characterises 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

Additional Notes: The overall impression is refreshing and thirst quenching

- **Original Gravity (°Plato)** 1.036-1.050 (9-12.4 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.012 (1.5-3.1 °Plato)
- **Alcohol by Weight (Volume)** 2.9%-4.0% (3.7%-5.1%)
- **Hop Bitterness (IBU)** 20-30
- **Colour SRM (EBC)** 3-6 (6-12 EBC)

13.H

ENGLISH-STYLE PALE MILD ALE

Colour: Light amber to medium amber

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Malt flavour and aroma dominate the flavour profile.

Perceived Hop Aroma & Flavour: 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

- **Original Gravity (°Plato)** 1.030-1.036 (7.6-9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1-2.1 °Plato)
- **Alcohol by Weight (Volume)** 2.7%-3.4% (3.4%-4.4%)
- **Hop Bitterness (IBU)** 10-20
- **Colour SRM (EBC)** 6-9 (12-18 EBC)

13.I

OLD ALE

Colour: Copper-red to very dark

Clarity: Chill haze is acceptable at low temperatures.

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

Perceived Hop Aroma & Flavour: Very low to medium

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

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

Additional 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 categorised as wood- and barrel-aged beers.

When using these guidelines as the basis for evaluating entries at competitions, competition organisers may choose to split this category into subcategories which reflect strong and very strong versions, or historic and modern versions.

- **Original Gravity (°Plato)**
  1.058-1.088 (14.3-21.1 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.014-1.030 (3.6-7.6 °Plato)
- **Alcohol by Weight (Volume)**
  5.0%-7.2% (6.3%-9.1%)
- **Hop Bitterness (IBU)** 30-65
- **Colour SRM (EBC)** 12-30 (24-60 EBC)

13.J

SCOTTISH-STYLE HEAVY ALE

Colour: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: 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 & Flavour: Should not be perceived

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 mildly carbonated draft versions. Fruity-estery aromas, if evident, are low.

Body: Medium with a soft chewy character

Additional 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.

When using these guidelines as the basis for evaluating entries at competitions, competition organizers may create subcategories which reflect groups of entries based on presence or absence of peat smoke-derived attributes.

- **Original Gravity (°Plato)**
  1.035-1.040 (8.8-10 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.010-1.014 (2.6-3.6 °Plato)
- **Alcohol by Weight (Volume)**
  2.8%-3.2% (3.5%-4.1%)
- **Hop Bitterness (IBU)** 12-20
- **Colour SRM (EBC)** 8-30 (16-60 EBC)

13.K

SCOTCH ALE OR WEE HEAVY

Colour: Light reddish-brown to very dark

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Scotch Ales are aggressively malty with a rich and dominant sweet malt aroma and flavour. A caramel character is often part of the profile. Dark roasted malt flavours may be evident at low levels.

Perceived Hop Aroma & Flavour: 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

Additional notes: Pleasant, low level oxidation is acceptable in Scotch Ales. Examples exhibiting more prevalent oxidation are categorised as Aged Beer.

While there are conflicting theories as to whether traditional Scotch Ales exhibited peat smoke character, the current marketplace offers many examples with peat smoke character present at low to medium levels. Peat smoke attributes may be absent or present at low to medium levels. Versions exhibiting higher levels of smoke character are categorised as Smoke Beer. When using these guidelines as the basis for evaluating entries at competitions, competition organisers may create subcategories which reflect groups of entries based on presence or absence of peat smoke-derived attributes. .

- **Original Gravity (°Plato)**
  1.072-1.085 (17.5-20.4 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.016-1.028 (4.1-7.1 °Plato)
- **Alcohol by Weight (Volume)**
  5.2%-6.7% (6.6%-8.5%)
- **Hop Bitterness (IBU)** 25-35
- **Colour SRM (EBC)** 15-30 (30-60 EBC)

13.L

ENGLISH-STYLE DARK MILD ALE

Colour: Reddish-brown to very dark

Clarity: Chill haze is acceptable at low temperatures.

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

Perceived Hop Aroma & Flavour: 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

- **Original Gravity (°Plato)**
  1.030-1.036 (7.6-9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.004-1.008 (1-2.1 °Plato)
- **Alcohol by Weight (Volume)**
  2.7%-3.4% (3.4%-4.4%)
- **Hop Bitterness (IBU)** 10-24
- **Colour SRM (EBC)** 17-34 (34-68 EBC)

13.M

ENGLISH-STYLE BROWN ALE

Colour: Copper to dark brown

Clarity: Chill haze is acceptable at low temperatures.

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

Perceived Hop Aroma & Flavour: Very low

Perceived Bitterness: Very low to low

Fermentation Characteristics: Low to medium-low levels of fruity-estery flavours are appropriate. Diacetyl, if evident, should be very low.

Body: Medium

- **Original Gravity (°Plato)**
  1.040-1.050 (10-12.4°Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008-1.014 (2.1-3.6 °Plato)
- **Alcohol by Weight (Volume)**
  3.3%-4.7% (4.2%-6.0%)
- **Hop Bitterness (IBU)** 12-25
- **Colour SRM (EBC)** 12-24(24-48 EBC)

13.N

STRONG ALE

Colour: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures.

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

Perceived Hop Aroma & Flavour: 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

When using these guidelines as the basis for evaluating entries at competitions, competition organisers may choose to split this category into subcategories which reflect strong and very strong versions.

- **Original Gravity (°Plato)**
  1.060-1.125 (14.7-29 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.014-1.040 (3.6-10 °Plato)
- **Alcohol by Weight (Volume)**
  5.5%-8.9% (7.0%-11.3%)
- **Hop Bitterness (IBU)** 30-65
- **Colour SRM (EBC)** 8-21 (16-42 EBC)

14.A

NON-ALCOHOLIC MALT BEVERAGE

Colour: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavour: Varies with underlying style.

Perceived Hop Aroma & Flavour: 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

Additional notes: For purposes of competition, brewers will be asked to verify that the alcohol content of entries in this category are <0.5% abv.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries, such as the underlying classic beer style.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)**
  <0.4% abw (<0.5% abv)
- **Hop Bitterness (IBU)**
  Varies with style
- **Colour SRM (EBC)**
  Varies with style

15.A

REDUCED ALCOHOL

Colour: The colour 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 & Flavour: 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 & Flavour: 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

Additional notes: This category includes beers of any style that 1) are at or below 2.5% abv (2.0% 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. A beer below 0.5% abv (0.4% abw) is categorised as a Non-Alcohol Malt Beverage.

When using these guidelines as the basis for evaluating entries at competitions, organisers may wish to further subcategorize this category. Competition organizers may request that brewers provide actual percent alcohol by volume (abv) for their entries in this category.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)**
  0.4%-2.0% (0.5%-2.5%)
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

15.B

SESSION BEER

Colour: Should mimic underlying style upon which 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 & Flavour: 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 & Flavour: 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

Additional notes: This category includes beers of any style that 1) are at or below 5.0 % abv (3.2% 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. Beers at or below 5.0 % abv (3.2% abw) that adhere to the specifications of a classic style are not categorised as Session Beers. For example, low gravity beers such as Belgian-Style Table Beers or English-Style Mild Ales should be categorised within their appropriate categories. Drinkability is key to a successful session beer.

When using these guidelines as a basis for evaluating entries at competition, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information should include the underlying style upon which the entry is based. At competition, Session IPAs would be entered into Session India Pale Ales category. The stated ABV must be as advertised. Entries in this style may be audited to verify alcohol content and competition organisers may request brewers to provide their own report on alcohol content.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with Style
- **Alcohol by Weight (Volume)**
  2.1%-3.2% (2.6%-5.0%)
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

16.A

WOOD AND BARREL-AGED STRONG BEER

Colour: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavour: Varies with underlying style

Perceived Hop Aroma & Flavour: 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 5.0% abw or 6.3% abv when consumed. Alcohol may be evident in stronger versions, in harmony with other flavour and aroma attributes, and not harsh.

Body: Varies with underlying style

Additional Notes: Within the framework of these guidelines, these beers meet the criteria for colour and alcohol content shown above. Lower alcohol (<5% abw or <6.3% abv) wood-aged beers should be categorised as 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 flavours, 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, flavour and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. These beers may or may not have Brettanomyces character. Sour wood-aged beers should be categorised elsewhere. Fruited or spiced wood-aged beers which meet the criteria for colour and alcohol content and which exhibit attributes of wood-aging are appropriately categorised here and may take on the colour, flavours and aromas of added fruits or spices.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as length of time aged, type of wood or barrel, age, char level or previous liquids held by the wood, ingredients or other processing which influence perceived sensory outcomes.

- **Original Gravity (°Plato)** Varies with style
- **Apparent Extract/Final Gravity (°Plato)** Varies with style
- **Alcohol by Weight (Volume)** >5.0% (>6.3%)
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

16.B

WOOD AND BARREL-AGED BEER

Colour: 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 & Flavour: Varies with underlying style

Perceived Hop Aroma & Flavour: Varies with underlying style

Perceived Bitterness: Varies with underlying style

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

Body: Varies with underlying style

Additional 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 chips, spirals, strips or many other formats. These beers are aged with the intention of developing unique attributes imparted by the wood, or 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 flavor, aroma, and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. Categorizing these beers can be complex. Sour versions which do not exhibit attributes typical of Brettanomyces are categorised as Wood-Aged Sour Beer. Wood-Aged Beers which exhibit sensory attributes typical of Brettanomyces alone, or of Brettanomyces and other microbes, are categorised as Brett Beer or Mixed-Culture Brett Beer respectively. Wood-aged versions of various classic India Pale Ales are categorised as Experimental India Pale Ale. Belgian-style ales that exhibit attributes of wood-aging are categorised as Other Belgian Ale or within other Belgian categories. Various fruited Belgian-style beers that exhibit attributes of wood-aging are categorized as Belgian Style Fruit Beer; similarly, Saison aged in wood and which exhibits attributes of wood-aging is categorised as Specialty Saison.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as length of time aged, type of wood or barrel, age, char level or previous liquids held by the wood, ingredients or other processing which influence perceived sensory outcomes. Competition organizers may create subcategories which reflect groups of entries based on color, alcoholic strength, underlying beer style, fruit, etc.

- **Original Gravity (°Plato)** Varies with style
- **Apparent Extract/Final Gravity (°Plato)** Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

16.C

AGED BEER

Colour: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavour: Varies with underlying style

Perceived Hop Aroma & Flavour: 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 flavour components into harmony or are unique flavours unto themselves. Sherry-like and fruity flavours often develop during aging, and hop character often changes. No matter what the effect, the overall character should be balanced and without aggressive flavours. 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

Additional 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 categorised as Aged Beers. However, Brett Beers, Sour Beers or any other beers exhibiting attributes of aging in the presence of any microflora must be categorised elsewhere. Beers which have undergone aging, but which do not exhibit attributes typical of aging, are categorised within their base styles.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as length of time aged, type of vessel, duration of aging process, other ingredients or other processing which influence perceived sensory outcomes.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

16.D

AMERICAN-STYLE BARLEY WINE ALE

Colour: Amber to deep red/copper-garnet

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Caramel and/or toffee malt aromas are often present. High residual malty sweetness, often with caramel and/or toffee flavours, should be present.

Perceived Hop Aroma & Flavour: 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

Additional 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.

- **Original Gravity (°Plato)**
  1.090-1.120 (21.6-28 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.024-1.028 (6.1-7.1 °Plato)
- **Alcohol by Weight (Volume)**
  6.7%-9.6% (8.5%-12.2%)
- **Hop Bitterness (IBU)** 60-100
- **Colour SRM (EBC)** 11-18 (22-36 EBC)

16.E

BRITISH-STYLE BARLEY WINE ALE

Colour: Tawny copper to deep red/copper-garnet

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavour: Residual malty sweetness is high.

Perceived Hop Aroma & Flavour: Hop aroma and flavour 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.

Body: Full

- **Original Gravity (°Plato)**
  1.085-1.120 (20.4-28 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.024-1.028 (6.1-7.1 °Plato)
- **Alcohol by Weight (Volume)**
  6.7%-9.6% (8.5%-12.2%)
- **Hop Bitterness (IBU)** 40-65
- **Colour SRM (EBC)** 11-36(22-72 EBC)

16.F

OTHER STRONG ALE

Colour: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavour: Varies with underlying style

Perceived Hop Aroma & Flavour: 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 categorised as Other Strong Ale. 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 categorised as any of several Wood- and Barrel-Aged Beers.

Body: Varies with underlying style

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style(s) being made to higher alcoholic strength, or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes such as microflora, fruit, spices, or other ingredients, etc.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)** 5%+ (6.3%)
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

16.G

OTHER STRONG LAGER

Colour: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavour: Varies with underlying style

Perceived Hop Aroma & Flavour: 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 categorised as Other Strong Lager. 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

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style(s) being made to higher alcoholic strength, or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes such as microflora, fruit, spices, or other ingredients, etc.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)** 6.4%+ (8%+)
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

16.H

AMERICAN-STYLE WHEAT WINE ALE

Colour: Gold to black

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Bread, wheat, honey and/or caramel malt aromas and flavours are often present. High residual malt sweetness should be present.

Perceived Hop Aroma & Flavour: 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

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

- **Original Gravity (°Plato)**
  1.088-1.120 (21.1-28 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.024-1.032 (6.1-8 °Plato)
- **Alcohol by Weight (Volume)**
  6.7%-9.6% (8.5%-12.2%)
- **Hop Bitterness (IBU)** 45-85
- **Colour SRM (EBC)** 5+ (10+ EBC)

16.I

GERMAN-STYLE EISBOCK

Colour: Light brown to black

Clarity: Appearance should be bright; chill haze should not be present.

Perceived Malt Aroma & Flavour: Sweet malt character is very high. Dark fruit flavours such as prune and raisin may be present.

Perceived Hop Aroma & Flavour: Hop aroma and flavour is absent.

Perceived Bitterness: Very low to low

Fermentation Characteristics:
Alcohol may be perceived in aroma. Fruity-estery aromas and flavours may be evident, but not overpowering. Diacetyl should be absent. Alcoholic strength is very high.

Body: Very full

Additional 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.

- **Original Gravity (°Plato)**
  1.074-1.116 (18-27.2 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  N/A
- **Alcohol by Weight (Volume)**
  6.8%-11.3% (8.6%-14.3%)
- **Hop Bitterness (IBU)** 26-33
- **Colour SRM (EBC)** 15-50(30-100 EBC)

17.A

BERLINER-STYLE WEISSE

Colour: 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 & Flavour: Malt sweetness is absent.

Perceived Hop Aroma & Flavour: 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 flavour attributes. The unique combination of yeast and lactic acid bacteria fermentation yields a beer that is acidic and highly attenuated.

Body: Very low

Additional Notes: Carbonation is high. Berliners are sometimes served with sweet fruit or herbal 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 flavour and aroma attributes typical of such ingredients.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Competition organisers may create subcategories which reflect groups of entries based on the addition of fruit, spice or specialty malt, or other ingredients or processes. Fruited or flavored entries would be accompanied by a very brief description of the fruit/flavor used by the brewer.

- **Original Gravity (°Plato)**
  1.028-1.044 (7.1-11 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.004-1.006 (1-1.5 °Plato)
- **Alcohol by Weight (Volume)**
  2.2%-4.0% (2.8%-5.0%)
- **Hop Bitterness (IBU)** 3-6
- **Colour SRM (EBC)** 2-4 (4-8 EBC)

17.B

LEIPZIG-STYLE GOSE

Colour: Straw to light amber

Clarity: Cloudy to bright. Haze may or may not be from yeast.

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

Perceived Hop Aroma & Flavour: Not present

Perceived Bitterness: Not present to low

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

Body: Low to medium-low

Additional 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 or may be absent. A Gose brewed with fruit(s), spices (other than salt or coriander), darker malts or other ingredients is categorised as Contemporary-Style Gose. Carbonation is high to very high. Effervescent.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include whether coriander, salt and/or Brettanomyces is used and/or other information about the brewing process.

- **Original Gravity (°Plato)**
  1.036-1.056 (9-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.008-1.012 (2.1-3.1 °Plato)
- **Alcohol by Weight (Volume)**
  3.5%-4.3% (4.4%-5.4%)
- **Hop Bitterness (IBU)** 5-15
- **Colour SRM (EBC)** 2-7 (4-14 EBC)

17.C

CONTEMPORARY-STYLE GOSE

Colour: Usually straw to medium amber, and can take on the colour 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 & Flavour: Malt aroma and flavour is not perceived to very low

Perceived Hop Aroma & Flavour: Very low to low

Perceived Bitterness: Not present to medium

Fermentation Characteristics: Horsey, leathery or earthy aromas contributed by Brettanomyces yeasts may be evident 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

Additional 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.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include any herbs, spices, fruit or other added ingredients, and/or information about the brewing process.

- **Original Gravity (°Plato)**
  1.036-1.056 (9-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.004-1.012 (2.1-3.1 °Plato)
- **Alcohol by Weight (Volume)**
  3.5%-4.3% (4.4%-5.4%)
- **Hop Bitterness (IBU)** 5-30
- **Colour SRM (EBC)** 3-9 (6-18 EBC)

17.D

BRETT BEER

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

Clarity: Chill haze and/or haze from yeast is allowable at low to medium levels at any temperature.

Perceived Malt Aroma & Flavour: In darker versions, roasted malt, caramel and chocolate aromas and flavours are present at low levels.

Perceived Hop Aroma & Flavour: Low to high

Perceived Bitterness: Low to high

Fermentation Characteristics: Medium to high fruity esters are present. Acidity resulting from Brettanomyces fermentation results in a complex flavour profile. Brettanomyces character should be present at low to high levels, expressed as any of horsey, goaty, leathery, phenolic, fruity, or acidic aroma and flavour attributes. Brettanomyces character may or may not be dominant. Acidity from Brettanomyces should be low to medium-low. Cultured yeast strains may be used in the fermentation. Beers fermented with Brettanomyces that do not exhibit attributes typical of Brettanomyces fermentation are categorised elsewhere. Beers in this style should not incorporate bacteria or exhibit a bacteria-derived flavour profile. Diacetyl and DMS should not be present.

Body: Low to high

Additional 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 categorised as Mixed Culture Brett Beer. Various India Pale Ales fermented with Brett are categorised as Experimental India Pale Ale.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as type of Brett(s) used, fruit(s) or other ingredients used or other factors which influence perceived sensory outcomes.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

17.E

MIXED-CULTURE BRETT BEER

Colour: Any colour is acceptable. Beer colour may be influenced by the colour 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 & Flavour: In darker versions, roasted malt, caramel and chocolate aromas and flavours are present at low levels.

Perceived Hop Aroma & Flavour: 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 flavour profile. Brettanomyces character should be present and expressed as any of horsey, goaty, leathery, phenolic, fruity, or acidic aroma and flavour 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 flavour profile. Diacetyl and DMS should not be present.

Body: Low to high

Additional 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.).

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as type of Brett(s) and/or other culture(s) used, fruit(s) or other ingredients used or other factors which influence perceived sensory outcomes.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

17.F

AMERICAN-STYLE SOUR ALE

Colour: Pale to black

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

Perceived Malt Aroma & Flavour: Low. In darker versions, roasted malt, caramel and chocolate aromas and flavours should be present at low levels.

Perceived Hop Aroma & Flavour: 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

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

Competition organisers may create subcategories which reflect groups of entries based on colour, hop varieties, microflora, spices, or other ingredients, etc. When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

17.G

AMERICAN-STYLE FRUITED SOUR ALE

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

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

Perceived Malt Aroma & Flavour: Low. In darker versions, roasted malt, caramel and/or chocolate aromas and flavours should be present at low levels.

Perceived Hop Aroma & Flavour: 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: None to High

Additional 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 categorised as Fruited Wood-Aged Sour Beer. Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut are categorised as Field Beer. Likewise beers containing chili peppers are categorised as Chili Beer. Fruited versions of Berliner-Style Weisse and Belgian-Style Sour Ale are categorised elsewhere.

Competition organisers may create subcategories which reflect groups of entries based on colour, hop varieties, microflora, spices, or other ingredients, etc. When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes

- **Original Gravity (°Plato)**
  May vary widely
- **Apparent Extract/Final Gravity (°Plato)**
  May vary widely
- **Alcohol by Weight (Volume)** May vary widely
- **Hop Bitterness (IBU)** May vary widely
- **Colour SRM (EBC)** May vary widely

17.H

AMERICAN-STYLE FRUIT BEER

Colour: Can range from pale to very dark depending on the underlying style, and is often influenced by the colour of added fruit.

Clarity: Clear or hazy is acceptable

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

Perceived Hop Aroma & Flavour: 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 categorised elsewhere. Fruit beers exhibiting sourness should be categorised elsewhere. Attributes typical of wild fermentation should not be present.

Body: Varies with style

Additional 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. Within the framework of these guidelines, fruit beers fermented with Belgian yeast (Wit, Abbey, Farmhouse, Saison, or Brettanomyces) should be categorised as Belgian-Style Fruit Beers, or possibly as fruited Brett Beers. Some beers may fit into this category if they contain fruity adjuncts but no actual fruit. As an example, a juniper berry-flavored beer with notable juniper berry fruity flavor or aroma would be categorised as a Fruit Beer, whereas a beer in which the juniper berry character is more herbal or spicy would be categorised as an Herb and Spice Beer. Fruit Beers brewed with more than 30% wheat are categorised as Fruit Wheat Beers. Fruit Beers brewed with unusual fermentable(s), but no wheat, should be categorised as Fruit Beers. All of the various India Pale Ale or Imperial India Pale Ale styles brewed as Fruit Beers are categorised as Experimental India Pale Ales. All fruited Sour Beers are categorised elsewhere. All fruited Wood- and Barrel-Aged beers

whether sour or not are categorised elsewhere. Within the framework of these guidelines, coconut is defined as a vegetable, and a beer containing coconut is categorised as Field Beer. Likewise beers containing chili peppers are categorised as Chili Beer.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as fruit(s) used or processing which influence perceived sensory outcomes.

- **Original Gravity (°Plato)**
  1.030-1.110 (7.6-25.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.006-1.030 (1.5-7.6 °Plato)
- **Alcohol by Weight (Volume)**
  2.0%-9.5% (2.5%-12.0%)
- **Hop Bitterness (IBU)**
  5-70
- **Colour SRM (EBC)** 5-50 or colour of fruit (10-100 or colour of fruit EBC)

17.I

WOOD AND BARREL-AGED SOUR BEER

Colour: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavour: Varies with underlying style

Perceived Hop Aroma & Flavour: 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

Additional 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 and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavours, 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, flavour and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel, and with sourness and/or other attributes derived from bacteria. Wood-Aged Sour Beer fermented with Brettanomyces or which exhibit sensory attributes typical of Brettanomyces is categorised elsewhere. Such beers made with combinations of fruit(s), herb(s) or spice(s), or other ingredients, and which therefore represent combinations of multiple hybrid beer styles, are categorised as Experimental Wood- and Barrel-Aged Beer.

Versions made with fruit(s) will exhibit attributes of wood-aging, acidity and those added fruit(s). Competition organisers may choose to create subcategories for Wood aged sour beers made with fruit or other ingredients. When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as length of time aged, type of wood or barrel, age, char level or previous liquids held by the wood, micro flora present if known, other ingredients or other processing which influence perceived sensory outcomes.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

17.J

FRUIT WHEAT BEER

Colour: Generally straw to light amber, and often influenced by the colour 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 & Flavour: Low to medium-low

Perceived Hop Aroma & Flavour: 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-estery aroma and flavour is typical. Diacetyl should not be present. In versions served with yeast, yeasty aroma and flavour should be low to medium.

Body: Low to medium

Additional Notes: The grist should include at least 30 percent malted wheat. Fruit or fruit extracts contribute aroma and flavor expressing true fruit complexity. 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 categorised as Field Beer. Likewise beers containing chili peppers are categorized as Chili Beer.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as fruit(s) used or processing which influence perceived sensory outcomes.

- **Original Gravity (°Plato)** 1.03-1.11 (7.6-25.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.03 (1.5-7.6 °Plato)
- **Alcohol by Weight (Volume)** 2.00%-9.50% (2.50%-12.00%)
- **Hop Bitterness (IBU)** 10-35
- **Colour SRM (EBC)** 2-10, or colour of fruit (4-20, or Colour of fruit EBC)

17.K

BELGIAN-STYLE FRUIT BEER

Colour: Can range from pale to dark depending on underlying Belgian-Style, and is often influenced by the colour of added fruit.

Clarity: Clear to hazy beer is acceptable

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

Perceived Hop Aroma & Flavour: Low to high

Perceived Bitterness: Varies with underlying Belgian-Style.

Fermentation Characteristics: Acidic bacterial fermentation attributes may be evident. If present, it contributes to acidity and enhances fruity balance.

Body: Varies with style

Additional 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 categorised as Field Beer. Likewise a beer containing chili peppers is categorised 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 categorised in this style. However, a fruited Saison exhibiting Brett character should be categorised as a Specialty Saison. A fruited version of a Brett Beer is categorised 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 categorised 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 categorised as American-Style Fruit Beers or as Fruit Wheat Beers.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as fruit(s) used or processing which influence perceived sensory outcomes.

- **Original Gravity (°Plato)** 1.030-1.110 (7.6-25.9 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.6 °Plato)
- **Alcohol by Weight (Volume)** 2.0%-9.5% (2.5%-12.0%)
- **Hop Bitterness (IBU)** 5-70
- **Colour SRM (EBC)** 5-50 (10-100 EBC)

17.L

WILD BEER

Colour: Any colour is acceptable. Versions made with fruits or other flavourings may take on corresponding hues.

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

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

Perceived Hop Aroma & Flavour: 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 in the vicinity of 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 flavours and aromas derived from the wild microorganisms with which they are fermented. The overall balance of flavours, aromas, appearance and body are important factors in assessing these beers.

Body: Very low to medium

Additional Notes: Spontaneously fermented beers with fruit, spice or other ingredients should be categorised as Wild Beers. Within the framework of these guidelines, beers which could be classified in other classic or traditional categories such as Belgian-Style Lambic, Gueuze, Fruit Lambic, etc., should be classified in those categories rather than as Wild Beers.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style(s) upon which the entry is based, or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes. Competition organisers may create subcategories which reflect groups of entries based on Colour, microflora, fruit, spices or other ingredients, wood aging, etc.

- **Original Gravity (°Plato)**
  Varies with style
- **Apparent Extract/Final Gravity (°Plato)**
  Varies with style
- **Alcohol by Weight (Volume)** Varies with style
- **Hop Bitterness (IBU)** Varies with style
- **Colour SRM (EBC)** Varies with style

17.M

BELGIAN-STYLE LAMBIC

Colour: Gold to medium amber

Clarity: Cloudiness is acceptable

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

Perceived Hop Aroma & Flavour: Not present to very low, and can include cheesy or floral lavender character. Hop character is achieved by using stale and aged hops at low rates.

Perceived Bitterness: Very low

Fermentation Characteristics: Characteristic horsey, goaty, leathery and phenolic aromas and flavours derived from Brettanomyces yeast are often present at moderate levels. High to very high fruity-estery aromas are present. Traditionally, Lambics are unblended and spontaneously fermented. They express high to very high levels of fruity-esters as well as bacteria and yeast-derived sourness. Some versions are fermented with the addition of cultured yeast and bacteria. Carbonation can range from very low to high. Vanillin and other wood-derived flavours should not be evident.

Body: Very low with dry mouthfeel

Additional 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 completely attenuated, exhibiting no residual sweetness either from malt, sugar or other sweeteners. Sweet versions may be created through addition of sugars or other sweeteners. Traditionally, Lambics are brewed with unmalted wheat and malted barley.

- **Original Gravity (°Plato)**
  1.044-1.065 (11-16 °Plato)
- **Apparent Extract/Final Gravity (°Plato)**
  1.000-1.010 (0-2.6 °Plato)
- **Alcohol by Weight (Volume)**
  4.00%-6.00% (5.00%-7.60%)
- **Hop Bitterness (IBU)** 11-23
- **Colour SRM (EBC)** 6-13 (12-26 EBC)

17.N

TRADITIONAL BELGIAN-STYLE GUEUZE

Colour: 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 & Flavour: Sweet malt character is not present.

Perceived Hop Aroma & Flavour: Not perceived to very low, and can include a cheesy or floral or lavender-like 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. They are characterised 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. Vanillin and other wood-derived flavors may range from absent to present at up to low-medium levels. Carbonation can range from absent to high.

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

Additional 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 completely 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.

- **Original Gravity (°Plato)** 1.044-1.056 (11-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.000-1.010 (0-2.6 °Plato)
- **Alcohol by Weight (Volume)** 4.00%-6.40% (5.00%-8.00%)
- **Hop Bitterness (IBU)** 11-23
- **Colour SRM (EBC)** 6-13 (12-26 EBC)70

17.0

BELGIAN-STYLE FRUIT LAMBIC

Colour: Often influenced by the colour of added fruit.

Clarity: Cloudiness is acceptable

Perceived Malt Aroma & Flavour: Malt sweetness should be absent, but sweetness of fruit may be low to high.

Perceived Hop Aroma & Flavour: Hop aroma andflavour is not perceived. Cheesy hop character should not be perceived.

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. Fermented 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. These flavored Lambic beers may be very dry or mildly sweet.

Body: Dry to full

Additional Notes: These beers, also known by the names Framboise, Kriek, Peche, Cassis, etc., are characterised 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 completely 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.

Competition organizers may create subcategories which reflect groups of entries based on Colour, fruit, or other ingredients. When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying lambic beer upon which the entry is based, or other information unique to the entry such as fruit ingredients or processing which influence perceived sensory outcomes.

- **Original Gravity (°Plato)** 1.04-1.072 (10-17.5 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 11.008-1.016 (2.1-4.1 °Plato)
- **Alcohol by Weight (Volume)** 4.00%-7.00% (5.00%-8.90%)
- **Hop Bitterness (IBU)** 15-21
- **Colour SRM (EBC)** Colour takes on hue of fruit (Colour takes on hue of fruit EBC)

17.P

BELGIAN-STYLE FLANDERS OUD BRUIN OR OUD RED ALE

Colour: Copper to very dark. SRM/EBC colour values can be misleading because the red spectrum of colour is not accurately assessed by these measurement systems.

Clarity: Chill haze is acceptable at low temperatures. Some versions may be more highly carbonated. Bottle conditioned versions may appear cloudy when served.

Perceived Malt Aroma & Flavour: Roasted malt aromas and flavours including cocoa are acceptable at low levels. A very low level of malt sweetness may be present and balanced by acidity from Lactobacillus.

Perceived Hop Aroma & Flavour: Not present

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

Fermentation Characteristics: *Brettanomyces*-produced aromas and flavours should be absent or very low. Fruity esters expressed as cherry or green apple attributes are apparent. Overall flavour of Oud Bruin is fundamentally characterised by low to high

lactic sourness. Many versions express very low to medium acetic sourness and aroma; acetic sourness may also be absent.

Body: Low to medium-low with a refreshing mouthfeel.

Additional Notes: Oaky or woody flavours may be pleasantly integrated. Flavours of wine or distilled spirits associated with used barrels should not be evident. Bottle conditioned versions are often a blend of old and young beer to create the brewer's intended flavour balance.

- **Original Gravity (°Plato)** 1.044-1.056 (11-13.8 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato)
- **Alcohol by Weight (Volume)** 3.8%-5.2% (4.8%-6.6%)
- **Hop Bitterness (IBU)** 5-18
- **Colour SRM (EBC)** 12-25 (24-50 EBC).71

17.Q

CONTEMPORARY BELGIAN-STYLE SPONTANEOUS FERMENTED ALE

Colour: Gold to very dark

Clarity: Cloudiness is acceptable, as Gueuze is nearly always bottle conditioned.

Perceived Malt Aroma & Flavour: Sweet malt character is not present. Some versions may exhibit attributes typical of specialty malts.

Perceived Hop Aroma & Flavour: Not present to low and can include cheesy, floral or other attributes typical of aged or unaged hops.

Perceived Bitterness: Very low

Fermentation Characteristics: These blended and secondary fermented beers may be very dry or mildly sweet. They are characterised 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. Aged beer is often blended with young beer to create this special style. Vanillin and other wood-derived flavors may range from absent to present at up to low-medium levels. Carbonation can be none (flat) to high.

Body: Very low with dry mouthfeel

Additional notes: Contemporary Belgian-Style Spontaneous Fermented Ales takes its inspiration from the Traditional Gueuze whose origin is the Brussels area of Belgium. But these beers incorporate specialty malts, spice(s), fruit(s), or many other diverse ingredients and processes that influence the hue, aroma and flavor outcomes of the finished beers such that they differ significantly from traditional examples.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as non-traditional malts, sweeteners, fruit(s), spice(s) or any other ingredients or processing which influence perceived sensory outcomes.

- **Original Gravity (°Plato)** 1.044-1.072 (11-17.5 °Plato)
- **Apparent Extract/Final Gravity (°Plato)** 1.004-1.016 (1-4.1 °Plato)
- **Alcohol by Weight (Volume)** 4.0%-7.0% (5.0%-8.9%)
- **Hop Bitterness (IBU)** 11-23
- **Colour SRM (EBC)** 6-40 (12-80 EBC)

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