



Brewers Association

2013 Beer Style Guidelines

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Compiled for the Brewers Association by Charlie Papazian, copyright: 1993 through and including 2013. With Style Guideline Committee assistance and review by Paul Gatza, Chris Swersey 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 organizers. 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' 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 or not 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 Welt."

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 changing a style guideline may be submitted by following the links on this page: <http://www.brewersassociation.org/pages/business-tools/publications/beer-style-guidelines>

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 (see below).

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 flavor attributes referenced in the beer style guidelines are often referenced in relative terms of intensity. These attributes can include bitterness, flavor, 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. Color Ranges: The American SRM (Standard Reference Method) and EBC (European Brewing Convention) of measuring beer color measure the intensity of a certain wave length of light. These numerical values do not always coincide with our visual perception of color lightness and darkness or hue. When in doubt the description of color has priority. In order from lightest descriptor to darkest descriptor:

Color 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 units.” 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 flavor 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 a sufficient number of 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 organizers 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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ALE STYLES

BRITISH ORIGIN

Classic English-Style Pale Ale

Classic English pale ales are golden to copper colored. Chill haze may be in evidence only at very cold temperatures. They have low to medium malt flavor and aroma. Low caramel malt character is allowable. Medium to medium-high hop bitterness, flavor, and aroma should be evident. Hop character is evident as earthy, herbal English-variety hop character. Note that “earthy, herbal English-variety hop character” is the perceived end, but may be a result of the skillful use of hops of other national origins. This is a medium-bodied ale. Fruity-ester flavors and aromas are moderate to strong. The absence of diacetyl is desirable, though, diacetyl (butterscotch character) is acceptable and characteristic when at very low levels.

Original Gravity (°Plato) 1.040-1.056 (10-14 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2-4 °Plato) • **Alcohol by Weight (Volume)** 3.5-4.2% (4.5-5.5%) •
Bitterness (IBU) 20-40 • **Color SRM (EBC)** 5 - 12 (10-24 EBC)

English-Style India Pale Ale

This is pale gold to deep copper-colored ale. Chill haze is allowable at cold temperatures. English-style India pale ales possess medium maltness and body. Most traditional interpretations of English-style India pale ales are characterized by medium to medium-high hop bitterness with a medium to medium-high alcohol content. Hops from a variety of origins may be used to contribute to a high hopping rate. Earthy and herbal English-variety hop character is the perceived end, but may be a result of the skillful use of hops of other national origins. The use of water with high mineral content results in a crisp, dry beer, sometimes with subtle and balanced character of sulfur compounds. It has a medium to high, flowery hop aroma and may have a medium to strong hop flavor (in addition to the hop bitterness). Fruity-ester flavors and aromas are moderate to very strong. Diacetyl can be absent or may be perceived at very low levels. *Hops of other origins may be used for bitterness or approximating traditional English character.*

Original Gravity (°Plato) 1.050-1.064 (12.5-15.7 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.012-1.018 (3-4.5 °Plato) • **Alcohol by Weight (Volume)** 4-5.6% (5-7%) •
Bitterness (IBU) 35-63 • **Color SRM (EBC)** 6-14 (12-28 EBC)

Ordinary Bitter

Ordinary bitter is gold to copper colored with, light to medium body, and low to medium residual malt sweetness. Chill haze is allowable at cold temperatures. Hop flavor and aroma character may be evident at the brewer’s discretion. Hop bitterness is medium. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character and very low diacetyl (butterscotch) character are acceptable in aroma and flavor, but should be minimized in this form of bitter. (*English*

and American hop character may be specified in subcategories.)

Original Gravity (°Plato) 1.033-1.038 (8.2-9.5 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3 °Plato) • **Alcohol by Weight (Volume)** 2.4-3.3% (3-4.1%) •
Bitterness (IBU) 20-35 • **Color SRM (EBC)** 5-12 (10-24 EBC)

Special Bitter or Best Bitter

Special bitter is deep gold to copper colored Chill haze is allowable at cold temperatures. It has medium body and medium residual malt sweetness. Hop bitterness should be medium and absent of harshness. Hop flavor and aroma character may be very low to medium at the brewer’s discretion. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character is acceptable in aroma and flavor. Diacetyl (butterscotch character) is acceptable and characteristic when at very low levels. The absence of diacetyl is also acceptable. (*English and American hop character may be specified in subcategories.*)

Original Gravity (°Plato) 1.038-1.045 (9.5-11.2 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3 °Plato) • **Alcohol by Weight (Volume)** 3.3-3.8% (4.1-4.8%) •
Bitterness (IBU) 28-40 • **Color SRM (EBC)** 6-14 (12-28 EBC)

Extra Special Bitter

Extra special bitter is amber to copper colored. Chill haze is allowable at cold temperatures. The residual malt and defining sweetness of this richly flavored, full-bodied bitter is medium to medium-high. It has medium to medium-high hop aroma, flavor, and bitterness. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character is acceptable in aroma and flavor. Diacetyl (butterscotch character) is acceptable and characteristic when at very low levels. The absence of diacetyl is also acceptable. English or American hops may be used. (*English and American hop character may be specified in subcategories.*)

Original Gravity (°Plato) 1.046-1.060 (11.5-14.7 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.010-1.016 (2.5-4 °Plato) • **Alcohol by Weight (Volume)** 3.8-4.6% (4.8-5.8%) •
Bitterness (IBU) 30-45 • **Color SRM (EBC)** 8-14 (16-28 EBC)

English-Style Summer Ale

English-style summer ale is pale to light amber colored. Chill haze is allowable at cold temperatures. They have low to medium residual malt sweetness. Torrefied and/or malted wheat are often used in quantities of 25% or less. Malt flavor may be biscuit-like. Hop bitterness is medium-low to medium. English, American or Noble-type hop flavor and aroma is low to medium-low and should not be assertive and always well balanced with malt character. It has light to medium-light body. Mild carbonation traditionally characterizes draft-cask versions. In bottled versions, normal or lively carbon dioxide content is appropriate. The overall impression is refreshing and thirst quenching. Fruity-ester characters are acceptable at low to moderate levels. No

butterscotch-like diacetyl or sweet corn-like dimethylsulfide (DMS) should be apparent in aroma or flavor.

Original Gravity (°Plato) 1.036-1.050 (9-12.5 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3 °Plato) • **Alcohol by Weight (Volume)** 2.9-4% (3.6-5%) •
Bitterness (IBU) 20-30 • **Color SRM (EBC)** 4-7 (8-14 EBC)

Scottish-Style Light Ale

Scottish-style light ale will range from golden to light brown in color. Chill haze is acceptable at low temperatures. Despite its lightness, Scottish-style light ale will have a low to medium-low degree of malty, caramel-like, soft and chewy character. Low hop bitterness is perceived. Hop flavor and aroma should not be perceived. These beers are light bodied. Yeast characters such as diacetyl (butterscotch) and sulfuriness are acceptable at very low levels. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Though there is little evidence suggesting that traditionally made Scottish-style light ales exhibited peat smoke character, the current marketplace offers many Scottish-style light ales with peat or smoke character present at low to medium levels. Thus a peaty/smoky character may be evident at low levels (ales with medium or higher smoke character would be considered a smoke flavored beer and considered in another category). *Scottish-style light ales may be split into two subcategories: Traditional (no smoke character) and Peated (low level of peat smoke character).*

Original Gravity (°Plato) 1.030-1.035 (7.5-8.8 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3 °Plato) • **Alcohol by Weight (Volume)** 2.2-2.8% (2.8-3.5%) •
Bitterness (IBU) 9-20 • **Color SRM (EBC)** 6-15 (12-30 EBC)

Scottish-Style Heavy Ale

Scottish-style heavy ale color will range from amber to dark brown. Chill haze is acceptable at low temperatures. It is dominated by a smooth, balanced sweet maltiness. In addition Scottish heavy ale will have a medium degree of malty, caramel-like, soft and chewy character in flavor and mouthfeel. Though there is little evidence suggesting that traditionally made Scottish-style heavy ales exhibited peat smoke malt character, the current marketplace offers many Scottish-style heavy ales with peat or smoke character present at low to medium levels. Thus a peaty/smoky character may be evident at low to medium levels (ales with medium-high or higher smoke character would be considered a smoke flavored beer and considered in another category). Hop bitterness is low but perceptible. Hop flavor and aroma should not be perceived. It has medium body. Fruity esters are very low, if evident. Yeast characters such as diacetyl (butterscotch) and sulfuriness are acceptable at very low levels. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions.

Scottish-style heavy ales may be split into two subcategories: Traditional (no smoke character) and Peated (low level of peat smoke character).

Original Gravity (°Plato) 1.035-1.040 (8.8-10 °Plato) •

Apparent Extract/Final Gravity (°Plato) 1.010-1.014 (2.5-3.5 °Plato) • **Alcohol by Weight (Volume)** 2.8-3.2% (3.5-4%) •
Bitterness (IBU) 12-20 • **Color SRM (EBC)** 8-19 (16-38 EBC)

Scottish-Style Export Ale

Scottish-style export ale will range from medium amber to chestnut brown in color. Chill haze is acceptable at low temperatures. The overriding character of Scottish-style export ale is sweet, caramel-like, and malty. Though there is little evidence suggesting that traditionally made Scottish-style export ales exhibited peat smoke character, the current marketplace offers many Scottish-style export ales with peat or smoke character present at low to medium levels. Thus a peaty/smoky character may be evident at low to medium levels (ales with medium-high or higher smoke character would be considered a smoke flavored beer and considered in another category). Hop bitterness is perceived as low to medium. Hop flavor and aroma should not be perceived. It has medium body. Fruity-ester character may be apparent. Yeast characters such as diacetyl (butterscotch) and sulfuriness are acceptable at very low levels. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. *Scottish-style export ales may be split into two subcategories: Traditional (no smoke character) and Peated (low level of peat smoke character).*

Original Gravity (°Plato) 1.040-1.050 (10-12.5 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.010-1.018 (2.5-4.5 °Plato) • **Alcohol by Weight (Volume)** 3.2-4.2% (4.0-5.3%) •
Bitterness (IBU) 15-25 • **Color SRM (EBC)** 9-19 (18-38 EBC)

English-Style Pale Mild Ale

English-style pale mild ale ranges from light amber to medium amber in color. Chill haze is allowable at cold temperatures. Malt flavor dominates the flavor profile. Hop bitterness and flavor is very low to low. Hop aroma can be low. Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity-ester level is very low to medium low.

Original Gravity (°Plato) 1.030-1.036 (7.5-9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1-2 °Plato) •
Alcohol by Weight (Volume) 2.7-3.2% (3.4-4.1%) • **Bitterness (IBU)** 10-20 • **Color SRM (EBC)** 6-9 (12-18 EBC)

English-Style Dark Mild Ale

English-style dark mild ales range from reddish brown to very dark in color. Malt flavor and caramel are part of the flavor and aroma profile while, licorice and roast malt tones may sometimes contribute to the flavor and aroma profile. Hop bitterness is very low to low. These beers may have very low hop flavor and aroma. Body is low-medium to medium. Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity-ester level is very low to medium low.

Original Gravity (°Plato) 1.030-1.036 (7.5-9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1-2 °Plato) •
Alcohol by Weight (Volume) 2.7-3.2% (3.2-4.0%) • **Bitterness (IBU)** 10-24 • **Color SRM (EBC)** 17-34 (34-68 EBC)

English-Style Brown Ale

English-style brown ales range from copper to very dark in color. Chill haze is allowable at cold temperatures. They range from dry to sweet maltiness. Roast malt tones may sometimes contribute to the flavor and aroma profile. Hop bitterness is very low to low while having very little hop flavor and aroma. They have medium body. Low to medium-low levels of fruity-ester flavors are appropriate. Diacetyl should be very low, if evident.

Original Gravity (°Plato) 1.040-1.050 (10-12.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2-3.5 °Plato) • **Alcohol by Weight (Volume)** 3.3-4.7% (4-5.5%) • **Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 12-25 (24-50 EBC)

Old Ale

Old Ales are copper-red to very dark in color. Chill haze is acceptable at low temperatures. They have a malty and sometimes caramel-like sweetness. Hop bitterness should be minimal but evident. Hop aroma should be very low with hop flavor varying from none to medium in intensity. Old ales are medium to full bodied. Fruity-ester flavors and aromas can contribute to the character of this ale. Alcohol types can be varied and complex. A distinctive quality of these ales is that they undergo an aging process (often for years) on their yeast either in bulk storage or through conditioning in the bottle, which contributes to a rich, wine-like and often sweet oxidation character. Complex estery characters may also emerge. Some very low diacetyl character may be evident and acceptable. Wood aged characters such as vanillin and other woody characters are acceptable. Horsey, goaty, leathery and phenolic character evolved from *Brettanomyces* organisms and acidity may be present but should be at low levels and balanced with other flavors. Residual flavors that come from liquids previously aged in a barrel such as bourbon or sherry should not be present. (*This style may often be split into two categories, strong and very strong. Brettanomyces organisms and acidic characters reflect historical character. Competition organizers may choose to distinguish these types of old ale from modern versions.*)

Original Gravity (°Plato) 1.058-1.088 (14.3-21 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.014-1.030 (3.5-7.5 °Plato) • **Alcohol by Weight (Volume)** 5-7.2% (6-9%) • **Bitterness (IBU)** 30-65 • **Color SRM (EBC)** 12-30 (24-60 EBC)

Strong Ale

Strong Ales are amber to dark brown in color. Chill haze is acceptable at low temperatures. They have a malty sweetness and may have low levels of roast malt. Hop bitterness should be minimal but evident and balanced with malt and/or caramel-like sweetness. Hop aroma should be minimal and flavor can vary from none to medium intensity. Strong ales are medium to full bodied. Fruity-ester flavors and aromas can contribute to the character of this ale as a rich, often sweet and complex estery character. Alcohol types can be varied and complex. Very low levels of diacetyl are acceptable. (*This style may often be split into two categories, strong and very strong.*)

Original Gravity (°Plato) 1.060-1.125 (15-31.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.014-1.040 (3.5-10 °Plato) • **Alcohol by Weight (Volume)** 5.5-8.9% (7-11%) • **Bitterness (IBU)** 30-65 • **Color SRM (EBC)** 8-21 (16-42 EBC)

Scotch Ale

Scotch ale ranges from light-reddish brown to very dark in color. Chill haze is allowable at cold temperatures. They are overwhelmingly malty with a rich and dominant sweet malt flavor and aroma. A caramel character is often a part of the profile. Dark roasted malt flavors and aroma may be evident at low levels. Though there is little evidence suggesting that traditionally made strong Scotch ales exhibited peat smoke character, the current marketplace offers many Scotch ales with peat or smoke character present at low to medium levels. Thus a peaty/smoky character may be evident at low levels (ales with medium or higher smoke character would be considered a smoke flavored beer and considered in another category). Perception of hop bitterness is very low. Hop flavor and aroma are very low or nonexistent. They are full-bodied beers. If present, fruity esters are generally at very low aromatic and flavor levels. Low diacetyl levels are acceptable. *Scotch Ales may be split into two subcategories: Traditional (no smoke character) and Peated (low level of peat smoke character).*

Original Gravity (°Plato) 1.072-1.085 (17.5-20.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.028 (4-7 °Plato) • **Alcohol by Weight (Volume)** 5.2-6.7% (6.2-8%) • **Bitterness (IBU)** 25-35 • **Color SRM (EBC)** 15-30 (30-60 EBC)

British-Style Imperial Stout

British-style Imperial Stouts are dark copper to very dark. The extremely rich malty flavor (often characterized as toffee-like or caramel-like) is sometimes accompanied by very low (sometimes absent) roasted malt astringency and high fruity-ester characteristics. Hop bitterness should be at medium levels and should not overwhelm the overall character. The bitterness may be higher in the darker versions yet balanced with sweet malt. Hop aromas such as floral, -citrus or -herbal can be very low to medium. Diacetyl (butterscotch) levels should be absent. High alcohol content is evident.

Original Gravity (°Plato) 1.080-1.100 (19.5-23 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.020-1.030 (4-7.5 °Plato) • **Alcohol by Weight (Volume)** 5.5-9.5% (7-12%) • **Bitterness (IBU)** 45-65 • **Color SRM (EBC)** 20-35+ (40-70+ EBC)

British-Style Barley Wine Ale

British-style barley wines range from tawny copper to dark brown in color. Chill haze is allowable at cold temperatures. They have a full body and a high residual malty sweetness. Perception of hop bitterness is low to medium. English type hops are often used but not necessary for this style. Hop aroma and flavor may be very low to medium. Complexity of alcohols and fruity-ester characters are often high and balanced with the high alcohol content. Low levels of diacetyl may be acceptable. Caramel and

some characters indicating oxidation, such as vinous (sometimes sherry-like) aromas and/or flavors, may be considered positive.

Original Gravity (°Plato) 1.085-1.120 (20.4-28 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.024-1.028 (6-7 °Plato) ● **Alcohol by Weight (Volume)** 6.7-9.6% (8.4-12%) ●
Bitterness (IBU) 40-60 ● **Color SRM (EBC)** 14-22 (28-44 EBC)

Brown Porter

Brown porters are dark brown (may have red tint) to very dark in color. No roast barley or strong burnt/black malt character should be perceived. Low to medium malt sweetness, caramel and chocolate is acceptable. Hop bitterness is medium. Hop flavor and aroma may vary from being negligible to medium in character.

This is a light- to medium-bodied beer. Fruity esters are acceptable.

Original Gravity (°Plato) 1.040-1.050 (10-12.5 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.006-1.014 (1.5-3.5 °Plato) ● **Alcohol by Weight (Volume)** 3.5-4.7% (4.5-6.0%) ●
Bitterness (IBU) 20-30 ● **Color SRM (EBC)** 20-35 (40-70 EBC)

Robust Porter

Robust porters are very dark to black in color. They have a roast malt flavor, often reminiscent of cocoa, but no roast barley flavor. Their caramel and other malty sweetness are in harmony with a sharp bitterness of black malt without a highly burnt/charcoal flavor. Hop bitterness is medium to high, with hop aroma and flavor ranging from very low to medium. Robust porters range from medium to full in body. Diacetyl is acceptable at very low levels. Fruity esters should be evident, balanced with all other characters.

Original Gravity (°Plato) 1.045-1.060 (11-14.7 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2-4 °Plato) ● **Alcohol by Weight (Volume)** 4.0-5.2% (5.0-6.5%) ●
Bitterness (IBU) 25-40 ● **Color SRM (EBC)** 30+ (60+ EBC)

Sweet Stout or Cream Stout

Sweet stout, also referred to as cream stout, is black in color. Malt sweetness, chocolate, and caramel flavor should dominate the flavor profile and contribute to the aroma. They also should have a low to medium-low roasted malt/barley derived bitterness. The style can be given more body with milk sugar (lactose) before bottling. Hop bitterness is perceived as low to medium low and serve to balance and suppress some of the sweetness without contributing apparent flavor or aroma. There is no hop flavor or aroma infused into this style of beer. The overall impression should be sweet and full-bodied. Fruity esters are low.

Original Gravity (°Plato) 1.045-1.056 (11-14 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3-5 °Plato) ● **Alcohol by Weight (Volume)** 2.5-5% (3-6%) ●
Bitterness (IBU) 15-25 ● **Color SRM (EBC)** 40+ (80+ EBC)

Oatmeal Stout

Oatmeal stouts are dark brown to black in color. A roasted malt character which is caramel-like and chocolate-like should be evident — smooth and not bitter. Coffee-like roasted barley and

roasted malt aromas (chocolate and nut-like) are prominent. Hop bitterness is perceived as medium. Hop flavor and aroma are optional but should not overpower the overall balance if present. Oatmeal is used in their grist, resulting in a pleasant, full flavor, a smooth full bodied beer that is rich without being grainy. Fruity esters are very low. Diacetyl should be absent or at extremely low levels.

Original Gravity (°Plato) 1.038-1.056 (9.5-14 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.008-1.020 (2-5 °Plato) ● **Alcohol by Weight (Volume)** 3.0-4.8% (3.8-6%) ●
Bitterness (IBU) 20-40 ● **Color SRM (EBC)** 20+ (40+ EBC)

IRISH ORIGIN

Irish-Style Red Ale

Irish-style red ales range from copper red to reddish brown in color. Chill haze is allowable at cold temperatures. Slight yeast haze is acceptable for bottle-conditioned products. Irish-style red ales have low to medium candy-like caramel malt sweetness and may have a balanced subtle degree of roast barley or roast malt character and complexity. These ales have a medium hop bitterness and flavor. Hop aroma can range from none to low levels. Irish-style red ales have a medium body. The style may have low levels of fruity-ester flavor and aroma. Diacetyl should be absent or at very low levels

Original Gravity (°Plato) 1.040-1.048 (10-12 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.010-1.014 (2.5-3.5 °Plato) ● **Alcohol by Weight (Volume)** 3.2-3.6% (4-4.5%) ●
Bitterness (IBU) 20-28 ● **Color SRM (EBC)** 11-18 (22-36 EBC)

Classic Irish-Style Dry Stout

Dry stouts are black. They have an initial malt and light caramel flavor profile with a distinctive dry-roasted bitterness in the finish. Dry stouts achieve a dry-roasted character through the use of roasted barley. The emphasis of coffee-like roasted barley and a moderate degree of roasted malt aromas define much of the character. Hop bitterness is perceived as medium to medium high. European hop aroma and flavor should be low or not perceived. Dry stouts have medium-light to medium body. Fruity esters are minimal and overshadowed by malt, high hop bitterness, and roasted barley character. Diacetyl (butterscotch) should be very low or not perceived. Some slight acidity may be perceived but is not necessary. Head retention and rich character should be part of its visual character.

Original Gravity (°Plato) 1.038-1.048 (9.5-12 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.008-1.012 (2-3 °Plato) ● **Alcohol by Weight (Volume)** 3.2-4.2% (3.8-5%) ●
Bitterness (IBU) 30-40 ● **Color SRM (EBC)** 40+ (80+ EBC)

Foreign (Export)-Style Stout

Foreign-style stouts are black in color. They have an initial malt sweetness and caramel flavor with a distinctive dry-roasted bitterness in the finish. Coffee-like roasted barley and roasted

malt aromas are prominent. Hop bitterness may be analytically high but the perception is often compromised by malt sweetness. Hop aroma and flavor should not be perceived. The perception of fruity esters is low. Diacetyl (butterscotch) should be negligible or not perceived. A medium- to full-bodied mouthfeel is appropriate. Some slight acidity is permissible. Head retention is excellent.

Original Gravity (°Plato) 1.052-1.072 (13-17.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.020 (2-5 °Plato) • **Alcohol by Weight (Volume)** 4.5-7.5% (5.7-9.3%) • **Bitterness (IBU)** 30-60 • **Color SRM (EBC)** 40+ (80+ EBC)

Porter

See British Origin

NORTH AMERICAN ORIGIN

American-Style Pale Ale

American-style pale ales range from deep golden to copper or light brown in color. Chill haze is allowable at cold temperatures. Low caramel malt character is allowable. The style is characterized by fruity, floral and citrus-like American-variety hop character producing medium to medium-high hop bitterness, flavor, and aroma. Note that the “traditional” style of this beer has its origins with certain floral, fruity, citrus-like, piney, resinous, or sulfur-like American hop varieties. One or more of these hop characters is the perceived end, but the perceived hop characters may be a result of the skillful use of hops of other national origins. American-style pale ales have medium body and low to medium maltiness. Fruity-ester flavor and aroma should be moderate to strong. Diacetyl should be absent or present at very low levels.

Original Gravity (°Plato) 1.044-1.050 (11-12.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2-3.5 °Plato) • **Alcohol by Weight (Volume)** 3.5-4.3% (4.5-5.6%) • **Bitterness (IBU)** 30-50 • **Color SRM (EBC)** 6-14 (12-28 EBC)

Fresh “Wet” Hop Ale

Any style of ale can be made into a fresh hop or wet hop version. These ales are hopped predominantly with fresh (newly harvested and kilned) and/or undried (“wet”) hops. These beers will exhibit especially aromas and flavors of green, almost chlorophyll-like or other fresh hop characters, in harmony with the characters of the base style of the beer. These beers may be aged and enjoyed after the initial “fresh-hop” character diminishes. Unique character from “aged” fresh hop beers may emerge, but they have yet to be defined. *The manner in which fresh “wet” hops are used should be identified by the brewer. To allow for accurate judging the brewer must identify a classic, hybrid/mixed or experimental beer style being elaborated upon. Beer entries not accompanied by this information will be at a disadvantage during judging.*

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by**

Weight (Volume) Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Pale American-Belgo-Style Ale

Pale styles of this beer are gold to light brown in color. Chill haze may be evident. They are either 1) non-Belgian beer types portraying the unique characters imparted by yeasts typically used in fruity and big Belgian-Style ales or are 2) defined Belgian-style beers portraying the unique character of American hops. – These beers are unique beers unto themselves. Yeast derived characters such as banana, berry, apple, sometimes coriander spice-like and/or smoky-phenolic characters should be portrayed with balance of hops and malt character when fermented with such yeast. American hop aroma, flavor and bitterness not usually found in traditional Belgian-styles will have a medium to very high aroma, flavor and bitterness character. Color falls in the blonde to amber range. Esters should be at medium to high levels. Diacetyl should not be evident. Sulfur-like yeast character should be absent. No *Brettanomyces* character should be present. An ale which exhibits *Brettanomyces* character would be classified as “American-style Brett Ale.” *A statement by the brewer that could include information such as style being elaborated upon, and other information about the entry with regard to flavor, aroma or appearance, is essential for fair assessment in competitions. Beers with Brettanomyces may be subcategorized under this category.*

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** 5- 15 (10-30 EBC)

Dark American-Belgo-Style Ale

Dark styles of this beer are brown to black in color. Chill haze may be evident. Roasted malts or barley may have a range of character from subtle to robust, and should be reflected in the overall character and balance of the beer. They are either 1) non-Belgian beer types portraying the unique characters imparted by yeasts typically used in fruity and big Belgian-Style ales or are 2) defined Belgian-style beers portraying the unique character of American hops. – These beers are unique beers unto themselves. Yeast derived characters such as banana, berry, apple, sometimes coriander spice-like and/or smoky-phenolic characters should be portrayed with balance of hops and malt character when fermented with such yeast. American hop aroma, flavor and bitterness not usually found in traditional Belgian-styles will have a medium to very high aroma, flavor and bitterness character. Esters should be at medium to high levels. Diacetyl should not be evident. Sulfur-like yeast character should be absent. No *Brettanomyces* character should be present. An ale which exhibits *Brettanomyces* character would be classified as “American-style Brett Ale.” *A statement by the brewer that could include information such as style being elaborated upon, and other information about the entry with regard to flavor, aroma or appearance, is essential for fair assessment in competitions. Beers with Brettanomyces may be subcategorized under this category.*

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by**

Weight (Volume) Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** 16+ (32+ EBC)

American-Style Strong Pale Ale

American-style strong pale ales range from deep golden to copper in color. Chill haze is allowable at cold temperatures. American-style strong pale ales have low to medium maltiness. Low caramel character is allowable. The style is characterized by floral and citrus-like American-variety hops used to produce high hop bitterness, flavor, and aroma. Note that floral, fruity, citrus-like, piney, resinous, or sulfur-like American-variety hop character is the perceived end, but may be a result of the skillful use of hops of other national origins. American-style strong pale ales have medium body Fruity-ester flavor and aroma can be moderate to strong. Diacetyl should be absent or present at very low levels.

Original Gravity (°Plato) 1.050-1.060 (12.5-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2-4 °Plato) • **Alcohol by Weight (Volume)** 4.4-5% (5.5-6.3%) • **Bitterness (IBU)** 40-50 • **Color SRM (EBC)** 6-14 (12-28 EBC)

American-Style India Pale Ale

American-style India pale ales range from gold to copper or red/brown in color. Chill haze is allowable at cold temperatures and hop haze is allowable at any temperature. American-style India pale ales possess medium maltiness which contributes to a medium body. These beers are perceived to have medium-high to very high hop bitterness, a full flowery hop aroma and a strong hop flavor. The style is further characterized by floral, fruity, citrus-like, piney, resinous, or sulfur-like American-variety hop character. Note that one or more of these American-variety hop characters is the perceived end, but the hop characters may be a result of the skillful use of hops of other national origins. They are medium bodied. Fruity-ester flavors and aromas are moderate to very strong. Diacetyl can be absent or may be perceived at very low levels. The use of water with high mineral content results in a crisp, dry beer. *English and citrus-like American hops are considered enough of a distinction justifying separate American-style IPA and English-style IPA categories or subcategories. Hops of other origins may be used for bitterness or approximating traditional American or English character. See English-style India Pale Ale*

Original Gravity (°Plato) 1.060-1.075 (14.7-18.2 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.018 (3-4.5 °Plato) • **Alcohol by Weight (Volume)** 5-6% (6.3-7.5%) • **Bitterness (IBU)** 50-70 • **Color SRM (EBC)** 6-14 (12-28 EBC)

Imperial or Double India Pale Ale

Imperial or double India pale ales range from gold to chestnut red/brown in color. Chill haze is allowable at cold temperatures and hop haze is allowable at any temperature. Imperial or Double India Pale Ales have medium to high malt character. Hop character reflects very high hop bitterness, flavor and aroma. Hop character should be fresh and lively and should not be harsh in quality. The style may use any variety of hops. Alcohol content is

medium-high to high and notably evident. These beers have a high level of fruity esters. Imperial or double India pale ales have medium-high to full body. Diacetyl should not be perceived. The intention of this style of beer is to exhibit the fresh and bright character of hops. Oxidative character and aged character should not be present.

Original Gravity (°Plato) 1.075-1.100 (18.2-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.020 (3-5 °Plato) • **Alcohol by Weight (Volume)** 6.0-8.4% (7.5-10.5%) • **Bitterness (IBU)** 65-100 • **Color SRM (EBC)** 5-16 (10-32 EBC)

American-Style Amber/Red Ale

American-style amber/red ales range from copper to reddish brown in color. Chill haze is allowable at cold temperatures. American-style amber/red ales have medium-high to high maltiness with medium to low caramel character. They are characterized by American-variety hops used to produce the perception of medium hop bitterness, flavor, and aroma. They should have medium to medium-high body. The style may have low levels of fruity-ester flavor and aroma. Diacetyl can be either absent or barely perceived at very low levels.

Original Gravity (°Plato) 1.048-1.058 (12-14.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.018 (3-4.5 °Plato) • **Alcohol by Weight (Volume)** 3.5-4.8% (4.5-6%) • **Bitterness (IBU)** 30 - 40 • **Color SRM (EBC)** 11-18 (22-36 EBC)

Imperial or Double Red Ale

Imperial or double red ales range from deep amber to dark copper/reddish brown in color and may exhibit a small amount of chill haze at cold temperatures. These beers have medium to high caramel malt character. Imperial or double red ales have intense hop bitterness, flavor and aroma. The style may use any variety of hops. Though the hop character is intense it's balanced with all other beer characters. Alcohol content is also very high and of notable character. Complex alcohol flavors may be evident and complex. Fruity esters are at a medium level. Imperial or Double Red Ales have a full body. Diacetyl should not be perceived.

Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.020-1.028 (5-7 °Plato) • **Alcohol by Weight (Volume)** 6.3-8.4% (7.9-10.5%) • **Bitterness (IBU)** 55-85 • **Color SRM (EBC)** 10-17 (20-30 EBC)

American-Style Barley Wine Ale

American-style barley wine ales range from amber to deep red/copper-garnet in color. Chill haze is allowable at cold temperatures. A caramel and/or toffee aroma and flavor are often part of the malt character and high residual malty sweetness. Hop bitterness is high. Hop aroma and flavor are at medium to very high levels. American type hops are often used but not necessary for this style. Complexity of alcohols is evident. Fruity-ester characters are often high. Very low levels of diacetyl may be acceptable. This is a full bodied beer. Characters indicating oxidation, such as vinous (sometimes sherry-like) aromas and/or flavors, are not generally acceptable in American-style barley

wine ales, however if a low level of age-induced oxidation character harmonizes and enhances the overall experience this can be regarded favorably.

Original Gravity (°Plato) 1.090-1.120 (21.6-28 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.024-1.028 (6-7 °Plato) • **Alcohol by Weight (Volume)** 6.7-9.6% (8.4-12%) • **Bitterness (IBU)** 60-100 • **Color SRM (EBC)** 11-22 (22-44 EBC)

American-Style Wheat Wine Ale

American-style wheat wine ales are gold to light brown in color. Chill haze is allowable. They are brewed with 50% or more wheat malt. They have high residual malty sweetness. Bready, wheat, honey-like and/or caramel aroma and flavor are often part of the malt character. Perception of hop bitterness is medium to medium-high. Hop aroma and flavor are at low to medium levels. Fruity-ester characters are often high and counterbalanced by complexity of alcohols and high alcohol content. Very low levels of diacetyl may be acceptable. Phenolic yeast character, sulfur, and/or sweet corn-like dimethylsulfide (DMS) should not be present. Oxidized, stale and aged characters are not typical of this style. These are full bodied beers.

Original Gravity (°Plato) 1.088-1.120 (21-28 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.024-1.032 (6-8 °Plato) • **Alcohol by Weight (Volume)** 6.7-9.6% (8.4-12%) • **Bitterness (IBU)** 45-85 • **Color SRM (EBC)** 5-15 (10-30 EBC)

Golden or Blonde Ale

Golden or blonde ales are straw to light amber in color. Chill haze should be absent. They have a light malt sweetness. Body is crisp with a light to medium body. Hop bitterness is low to medium. Low to medium-low hop aroma and flavor may be present but does not dominate. Fruity esters may be perceived but do not predominate. Diacetyl should not be perceived.

Original Gravity (°Plato) 1.045-1.056 (11-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2-4 °Plato) • **Alcohol by Weight (Volume)** 3.2-4% (4-5%) • **Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 3-7 (6-14 EBC)

American-Style Brown Ale

American-style brown ales range from deep copper to very dark brown in color. Chill haze is allowable at cold temperatures. Roasted malt caramel-like and chocolate-like characters should be of medium intensity in both flavor and aroma. American-style brown ales have evident low to medium hop flavor and aroma, medium to high hop bitterness. Body is medium. Estery and fruity-ester characters should be subdued. Diacetyl should not be perceived.

Original Gravity (°Plato) 1.040-1.060 (10-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.5-4.5 °Plato) • **Alcohol by Weight (Volume)** 3.3-5.0% (4-6.4%) • **Bitterness (IBU)** 25-45 • **Color SRM (EBC)** 15-26 (30-52 EBC)

Smoke Porter

Smoke porters are dark brown to black in color. Black malt

character can be perceived in some porters, while others may be absent of strong roast character. Roast barley character should be absent. Medium to high malt sweetness, caramel and chocolate are acceptable. They will exhibit a mild to assertive smoke malt character in balance with other beer characters. Hop bitterness is medium to medium-high. Hop flavor and aroma may vary from being none to medium in character. These beers are medium to full bodied. Fruity esters are acceptable.

Original Gravity (°Plato) 1.040-1.050 (10-12.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.014 (1.5-3.5 °Plato) • **Alcohol by Weight (Volume)** 4.0-7% (5.0-8.7%) • **Bitterness (IBU)** 20-40 • **Color SRM (EBC)** 20+ (40+ EBC)

American-Style Brett Beer

American-style brett ales or lagers can be very light to black or take on the color of added fruits or other ingredients. In darker versions, roasted malt, caramel-like and chocolate-like characters should be subtle in both flavor and aroma. American-style brett beers may have evident full range of hop aroma and hop bitterness with a full range of body. Wood- and barrel- aged sour ales are classified elsewhere. The evolution of natural acidity develops balanced complexity. Horsey, goaty, leathery, phenolic and light to moderate and/or fruity acidic character evolved from *Brettanomyces* organisms may be evident, not dominant and in balance with other character. Acidity may also be contributed to by bacteria, but may or may not dominate. Residual flavors that come from liquids previously aged in a barrel such as bourbon or sherry should not be present. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin must not be present. Estery and fruity-ester characters are evident, sometimes moderate and sometimes intense, yet balanced. Diacetyl and sweet corn-like dimethylsulfide (DMS) should not be perceived. Chill haze, bacteria and yeast-induced haze are allowable at low to medium levels at any temperature. Fruited American-style brett beers will exhibit fruit flavors in harmonious balance with other characters.

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

American-Style Sour Ale

American-style sour ales can be very light to black or take on the color of added fruits or other ingredients. In darker versions, roasted malt, caramel-like and chocolate-like characters should be subtle in both flavor and aroma. American-style sour ale may have full range of hop aroma and hop bitterness intensities. It may have a full range of body. There is no *Brettanomyces* character in this style of beer. Wood- and barrel-aged sour ales are classified elsewhere. 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 fermentation by the use of various microorganisms including certain bacteria and yeasts. Acidic character can be a complex balance of several types of acid and characteristics of age. The evolution of natural acidity develops balanced complexity. Residual flavors that come from liquids

previously aged in a barrel such as bourbon or sherry should not be present. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin must not be present. Estery and fruity-ester characters are evident, sometimes moderate and sometimes intense, yet balanced. Diacetyl and sweet corn-like dimethylsulfide (DMS) should not be perceived. Chill haze, bacteria and yeast-induced haze are allowable at low to medium levels at any temperature. Fruited American-style sour ales will exhibit fruit flavors in harmonious balance with other characters.

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

American-Style Black Ale

American-style black ales are very dark to black. The perception of caramel malt and dark roasted malt flavor and aroma is at a medium level. High astringency and high degree of burnt roast malt character should be absent. Hop bitterness is perceived to be medium-high to high. Hop flavor and aroma is medium-high. Fruity, floral and herbal character from hops of all origins may contribute character. American-style black ale has medium body.

Original Gravity (°Plato) 1.056-1.075 (14-18.2 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.018 (3-4.5 °Plato) • **Alcohol by Weight (Volume)** 5-6% (6 -7.5%) • **Bitterness (IBU)** 50-70 • **Color SRM (EBC)** 35+ (70+ EBC)

American-Style Stout

American-style stout is black. Malt sweetness is low to medium with a low to medium level of caramel, chocolate and/or roasted coffee flavor with a distinctive dry-roasted bitterness in the finish. Coffee-like roasted barley and roasted malt aromas are prominent, but their contribution to astringency is low and not excessive. Some slight roasted malt acidity is permissible. Hop bitterness may be medium to high. Hop aroma and flavor is medium to high, often with American citrus-type and/or resinous hop character. The perception of fruity esters is low. These beers have a medium- to full-bodied mouthfeel. Diacetyl (butterscotch) should be negligible or not perceived. Head retention is excellent.

Original Gravity (°Plato) 1.050-1.075 (12.4-18.2°Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.022 (2.5-5.5 °Plato) • **Alcohol by Weight (Volume)** 4.5-7% (5.7-8.8%) • **Bitterness (IBU)** 35-60 • **Color SRM (EBC)** 40+ (80+ EBC)

American-Style Imperial Stout

American-style imperial stouts are black in color. They typically have an extremely rich malty flavor and aroma with full sweet malt character. Roasted malt astringency and bitterness can be moderately perceived but should not overwhelm the overall character. Hop bitterness should be medium-high to very high and balanced with the malt personality. Hop aroma and flavor is usually medium-high to high floral, citrus and/or herbal. Fruity-ester characteristics are generally high. Diacetyl (butterscotch)

levels should be absent.

Original Gravity (°Plato) 1.080-1.100 (19.5-23 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.020-1.030 (4-7.5 °Plato) • **Alcohol by Weight (Volume)** 5.5-9.5% (7-12%) • **Bitterness (IBU)** 50-80 • **Color SRM (EBC)** 40+ (80+ EBC)

Specialty Stouts

See British Origin

American-Style Imperial Porter

American-style imperial porters are black in color. No roast barley or strong burnt/astringent black malt character should be perceived. Medium malt, caramel and cocoa-like sweetness. Hop bitterness is perceived at a medium-low to medium level. Hop flavor and aroma may vary from being low to medium-high. This is a full bodied beer. Ale-like fruity esters should be evident but not overpowering and compliment hop character and malt derived sweetness. Diacetyl (butterscotch) levels should be absent.

Original Gravity (°Plato) 1.080-1.100 (19.5-23 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.020-1.030 (4-7.5 °Plato) • **Alcohol by Weight (Volume)** 5.5-9.5% (7-12%) • **Bitterness (IBU)** 35-50 • **Color SRM (EBC)** 40+ (80+ EBC)

Porter

See British Origin

GERMAN ORIGIN

German-Style Kölsch/Köln-Style Kölsch

German-style Kölsch is characterized by a straw to gold color. Chill haze should be absent. Good, dense head retention is desirable. Wheat can be used in brewing this beer. Malt character is a very low to low soft sweetness. Caramel character should not be evident. This beer has low hop flavor and aroma with medium bitterness. Kölsch is fermented at warmer temperatures compared to typical lager temperatures but at lower temperatures than most English and Belgian ales, then aged at cold temperatures (German ale or alt-style beer). Fruity esters should be minimally perceived, if at all. Light pear-apple-Riesling wine-like fruitiness may be apparent, but is not necessary for this style. It is slightly dry on the palate, yet crisp. The body is light to medium-light. Ale yeast is used for fermentation, though lager yeast is sometimes used in the bottle or final cold conditioning process.

Original Gravity (°Plato) 1.042-1.048 (10.5-12 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.5 °Plato) • **Alcohol by Weight (Volume)** 3.8-4.2% (4.8-5.3%) • **Bitterness (IBU)** 18-25 • **Color SRM (EBC)** 3-6 (6-12 EBC)

Berliner-Style Weisse (Wheat)

Berliner-style Weisse is straw to pale in color and the lightest of all the German wheat beers. Malt sweetness is absent. Hop bitterness is none to very low. Hop flavor and aroma is absent. The unique combination of yeast and lactic acid bacteria fermentation yields a beer that is acidic and highly attenuated. It has a very light body. The carbonation of a Berliner Weisse is high. Clarity may be hazy or cloudy from yeast or chill haze. Fruity esters will be evident. No diacetyl should be perceived. **Original Gravity (°Plato)** 1.028-1.032 (7-8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.006 (1-1.5 °Plato) • **Alcohol by Weight (Volume)** 2.2-2.7% (2.8-3.4%) • **Bitterness (IBU)** 3-6 • **Color SRM (EBC)** 2-4 (4-8 EBC)

Leipzig-Style Gose

Leipzig-style Gose is typically straw to medium amber in color. It typically contains malted barley, unmalted wheat with some traditional varieties containing oats. Malt sweetness is very low to none at all. Hop bitterness, flavor and aroma are absent. Traditional examples of Gose are spontaneously fermented, similarly to Belgian-style gueuze/lambic beers, and should exhibit complexity of acidic, flavor and aroma contributed by introduction of wild yeast and bacteria into the fermentation. A primary difference between Belgian Gueuze and German Gose is that Gose is served at a much younger age. Lemony or other citrus-like qualities are often present in aroma and on the palate. Some versions may have the spicy character of added coriander in aroma and on the palate at low to medium levels. Salt (table salt) character is also traditional in low amounts. Horsey, leathery, earthy aroma and flavors contributed by *Brettanomyces* yeasts may be evident but have a very low profile, as this beer is not excessively aged. Modern German Gose breweries typically introduce only pure beer yeast strains for fermentation. Low to medium lactic acid character is evident in all examples as sharp, refreshing sourness. Gose is typically enjoyed fresh, carbonated, and cloudy/hazy with yeast character, and may have evidence of continued fermentation activity. Overall complexity of flavors and aromas are sought while maintaining an ideal balance between acidity, yeast-enhanced spice and refreshment is ideal. **Original Gravity (°Plato)** 1.036-1.056 (9-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.012 (2-3 °Plato) • **Alcohol by Weight (Volume)** 3.5-4.3% (4.4-5.4%) • **Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3-9 (6-18 EBC)

South German-Style Hefeweizen/Hefeweissbier

South German-style Hefeweizen is straw to amber in color. These beers are made with at least 50 percent malted wheat. Malt sweetness is very low to medium-low. Hop bitterness is very low. Hop flavor and aroma are absent or present at very low levels. The aroma and flavor of a Weissbier with yeast is decidedly fruity and phenolic. The phenolic characteristics are often described as clove-, nutmeg-like, mildly smoke-like or even vanilla-like. Banana-like esters should be present at low to medium-high levels. Weissbier is well attenuated and very highly carbonated. It

is a medium- to full-bodied beer. Because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel and may be appropriately very cloudy. No diacetyl should be perceived.

Original Gravity (°Plato) 1.047-1.056 (11.8-14 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2-4 °Plato) • **Alcohol by Weight (Volume)** 3.9-4.4% (4.9-5.5%) • **Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3-9 (6-18 EBC)

South German-Style Kristal Weizen/Kristal Weissbier

South German-style Kristal Weizen is straw to amber in color. These beers are made with at least 50 percent malted wheat. Malt sweetness is very low to medium-low. Hop bitterness is very low. Hop flavor and aroma are absent or present at very low levels. The aroma and flavor of a Weissbier without yeast is very similar to Weissbier with yeast (Hefeweizen/Hefeweissbier) with the caveat that fruity and phenolic characters are not combined with the yeasty flavor and fuller-bodied mouthfeel of yeast. The phenolic characteristics are often described as clove- or nutmeg-like and can be smoky or even vanilla-like. Banana-like esters are often present. Weissbier is well attenuated and very highly carbonated. It is a medium- to full-bodied beer. Because the beer has been filtered, yeast is not present. The beer will have no flavor of yeast and a cleaner, drier mouthfeel. The beer should be clear with no chill haze present. No diacetyl should be perceived. **Original Gravity (°Plato)** 1.047-1.056 (11.8-14 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2-4 °Plato) • **Alcohol by Weight (Volume)** 3.9-4.4% (4.9-5.5%) • **Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3-9 (6-18 EBC)

German-Style Leichtes Weizen/Weissbier

The beer may have a broad range of color from straw to copper-amber. Malt sweetness is very low to medium-low. Hop bitterness is very low. Hop flavor and aroma are absent or present at very low levels. The German word *leicht* means light, and as such these beers are light versions of Hefeweizen. Leicht Weissbier is top fermented and cloudy like Hefeweizen. The phenolic and estery aromas and flavors typical of Weissbiers are more subdued in Leichtes Weizen. The overall flavor profile is less complex than Hefeweizen due to decreased alcohol content. There is less yeasty flavor present. Leichtes Weissbier has diminished mouth feel relative to Hefeweizen, and is a low-bodied beer. No diacetyl should be perceived.

Original Gravity (°Plato) 1.028-1.044 (7-11 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1-2 °Plato) • **Alcohol by Weight (Volume)** 2.0-2.8% (2.5-3.5%) • **Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3.5-15 (7-30 EBC)

South German-Style Bernsteinfarbenes Weizen/Weissbier

The German word *Bernsteinfarben* means amber colored, and as such, a Bernsteinfarbenes Weizen is amber to light brown in color. The percentage of wheat malt is at least 50 percent. This beer style is characterized by a distinct sweet maltiness and caramel or bready character from the use of medium colored malts. Hop bitterness is low. Hop flavor and aroma are absent. Estery and phenolic elements of this Weissbier should be evident but subdued. Bernsteinfarbenes Weissbier is well attenuated and very highly carbonated, and if this is served with yeast, the beer may be appropriately very cloudy. No diacetyl should be perceived.

Original Gravity (°Plato) 1.048-1.056 (12-14 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2-4 °Plato) • **Alcohol by Weight (Volume)** 3.8-4.3% (4.8-5.4%) •
Bitterness (IBU) 10-15 • **Color SRM (EBC)** 9-13 (18-26 EBC)

South German-Style Dunkel Weizen/Dunkel Weissbier

South German-style Dunkel Weizen can range from copper-brown to dark brown in color. This beer style is characterized by a distinct sweet maltiness and a chocolate-like character from roasted malt. Usually dark barley malts are used in conjunction with dark cara or color malts, and the percentage of wheat malt is at least 50 percent. Hop bitterness is low. Hop flavor and aroma are absent. Estery and phenolic elements of dunkel Weissbier should be evident but subdued. Dunkel Weissbier is well attenuated and very highly carbonated. If this is served with yeast, the beer may be appropriately very cloudy. No diacetyl should be perceived.

Original Gravity (°Plato) 1.048-1.056 (12-14 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2-4 °Plato) • **Alcohol by Weight (Volume)** 3.8-4.3% (4.8-5.4%) •
Bitterness (IBU) 10-15 • **Color SRM (EBC)** 10-19 (20-38 EBC)

South German-Style Weizenbock/Weissbock

This style is gold to very dark in color. The malty sweetness is at a medium level. If dark, a mild roast malt character should emerge in flavor and to a lesser degree in the aroma. As is true with all German wheat beers, hop bitterness is low. Hop flavor and aroma are absent. Weizenbock is balanced with a clove-like phenolic and fruity-estery banana element to produce a well-rounded aroma and flavor. Carbonation is high and it has a medium to full body. If this is served with yeast the beer may be appropriately very cloudy. No diacetyl should be perceived.

Original Gravity (°Plato) 1.066-1.080 (16-19.5 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.016-1.028 (4-7 °Plato) • **Alcohol by Weight (Volume)** 5.5-7.5% (6.9-9.3%) •
Bitterness (IBU) 15-35 • **Color SRM (EBC)** 4.5-30 (9-60 EBC)

Bamberg-Style Weiss (Smoke) Rauchbier (Dunkel or Helles)

Bamberg-style Weiss Rauchbier color is pale to chestnut brown. These beers are made with at least 50 percent malted wheat. Darker (dunkel) styles should have a detectable degree of roast malt in the balance without being robust in overall character. They should have smoky malt character that ranges from low to high in the aroma and flavor. Smoke character is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness to this style of beer. Hop bitterness is low. Hop flavor and aroma are absent. The aroma and flavor of a Weissbier with yeast is decidedly fruity and phenolic. The phenolic characteristics are often described as clove- or nutmeg-like and can be smoky or even vanilla-like. Banana-like esters are often present. Weissbier is well attenuated and very highly carbonated and a medium- to full-bodied beer. Because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel and may be appropriately very cloudy. No diacetyl should be perceived.

Original Gravity (°Plato) 1.047-1.056 (11.8-14 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2-4 °Plato) • **Alcohol by Weight (Volume)** 3.9-4.4% (4.9-5.5%) •
Bitterness (IBU) 10-15 • **Color SRM (EBC)** 4-18 (8-36 EBC)

German-Style Brown Ale/Düsseldorf-Style Altbier

Copper to dark brown in color. A variety of malts, including wheat, may be used to produce a medium-low to medium level malty flavor and aroma. Hop bitterness may be medium to very high (although the 25 to 35 IBU range is more normal for the majority of Altbiers from Düsseldorf). Hop flavor and aroma may be low to medium. It has a medium body. The overall impression is clean, crisp, and flavorful often with a dry finish. Fruity esters can be low. No diacetyl or chill haze should be perceived.

Original Gravity (°Plato) 1.044-1.052 (11-13 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2-3.5 °Plato) • **Alcohol by Weight (Volume)** 3.6-4.4% (4.3-5.5%) •
Bitterness (IBU) 25-52 • **Color SRM (EBC)** 11-19 (22-38 EBC)

Kellerbier (Cellar beer) or Zwickelbier – Ale

Color varies with style. They will most likely not be clear, and may appear slightly hazy to moderately cloudy. Malt character will vary with style (see individual style description). Depending on style op characters may be suppressed because of the presence of yeast. These beers are unfiltered German-style Altbier and Kölsch. They are packaged and/or served intentionally with low to moderate amounts of yeast. Products may be filtered and again dosed with yeast in the package, manifesting themselves as bottle conditioned beers or unfiltered beer with yeast present. Yeast character, flavor and aroma are desirable, yet should be low to medium but not overpowering the balance and character of malt

and hops. Low to moderately low levels of yeast-generated sulfur containing compounds should be apparent in aroma and flavor, and low levels of acetaldehyde or other volatiles normally removed during fermentation may or may not be apparent. The sulfur and acetaldehyde characters should contribute positively to the beer drinking experience. Head retention may not be optimal. The brewer must indicate the classic style on which the entry is based to allow for accurate judging. Beer entries not accompanied by this information will be at a disadvantage during evaluation. **Original Gravity (°Plato)** Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Adambier

Adambier is light brown to very dark in color. It may or may not use wheat in its formulation. Original styles of this beer may have a low or medium low degree of smokiness. Smoke character may be absent in contemporary versions of this beer. Astringency of highly roasted malt should be absent. Toast and caramel-like malt characters may be evident. Low to medium hop bitterness are perceived. Low hop flavor and aroma are perceived. It is originally a style from Dortmund. Adambier is a strong, dark, hoppy, sour ale extensively aged in wood barrels. Extensive aging and the acidification of this beer can mask malt and hop character to varying degrees. Traditional and non-hybrid varieties of European hops were traditionally used. A Kölsch-like ale fermentation is typical. Aging in barrels may contribute some level of *Brettanomyces* and lactic character. The end result is a medium to full bodied complex beer in hop, malt, Brett and acidic balance. **Original Gravity (°Plato)** 1.070-1.090 (17.1-21.6 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.020 (2.5-5 °Plato) • **Alcohol by Weight (Volume)** 7.1-8.7% (9-11%) • **Bitterness (IBU)** 30-50 • **Color SRM (EBC)** 15-35 (10-26 EBC)

BELGIAN AND FRENCH ORIGIN

Belgian-Style Flanders Oud Bruin or Oud Red Ales

Belgian-style Flanders oud bruin ale is copper to very dark ale in color. Chill haze is acceptable at low serving temperatures. They have a cocoa-like character from roast malt. Roasted malt character in aroma and flavor is acceptable at low levels. A very low degree of malt sweetness may be present and in balance with the acidity produced by *Lactobacillus* activity. Flanders brown ales are perceived to have a low to medium hop bitterness though acidity and wood aging (if used) may mask higher bitterness unit level. Its overall balance is characterized by a slight to strong lactic sourness, and with “Reds” sometimes a balanced degree of acetic acid. *Brettanomyces* produced flavors and aromas may be completely absent or at very low levels. A fruity-estery character which is often cherry-like is apparent with no hop flavor or aroma. Oak-like or woody characters may be pleasantly integrated

into overall palate. Mouthfeel should be refreshing. Some versions may be more highly carbonated and, when bottle conditioned, may appear cloudy (yeast) when served. These final beers are often blended old with new before packaging in order to create the brewer’s intended balance of characters. *Beers with infused fruit character should be entered into other fruit beer categories.*

Original Gravity (°Plato) 1.044-1.056 (11-14 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2-4 °Plato) • **Alcohol by Weight (Volume)** 3.8-5.2% (4.8-6.5%) • **Bitterness (IBU)** 15-35 • **Color SRM (EBC)** 12-25 (24-50 EBC)

Belgian-Style Dubbel

Belgian-style dubbel ranges from brown to very dark in color. Chill haze is acceptable at low serving temperatures. They have a malty sweetness and chocolate-like caramel aroma. Hop bitterness is medium-low to medium. A low hop flavor and/or aroma is acceptable. Diacetyl should not be perceived. Yeast-generated fruity esters (especially banana) are appropriate at low levels. Head retention is dense and mousse-like. Often bottle conditioned a slight yeast haze and flavor may be evident.

Original Gravity (°Plato) 1.060-1.075 (14.7-18.2 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.016 (3-4 °Plato) • **Alcohol by Weight (Volume)** 5-6.0% (6.25-7.5%) • **Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 16-36 (32-72 EBC)

Belgian-Style Tripel

Belgian-style tripel ranges from pale to medium-amber in color. Head retention is dense and mousse-like. Chill haze is acceptable at low serving temperatures. Traditional tripels are bottle conditioned, may exhibit slight yeast haze but the yeast should not be intentionally roused. Brewing sugar may be used to lighten the perception of body. Low sweetness will come from very pale malts. There should not be character from any roasted or dark malts. Hop/malt balance is equalizing. The overall beer flavor may finish sweet, though any sweet finish should be light. Hop bitterness is perceived as medium to medium-high. Low hop flavor and aroma is acceptable. Tripels are often characterized by a complex, sometimes mild spicy character. Clove-like phenolic flavor and aroma may be evident at very low levels. Yeast-generated fruity esters including banana are also common but not necessary. Traditional Belgian-style tripels are often well attenuated. Alcohol strength and flavor should be perceived as evident. The beer is characteristically medium body. Oxidative character if evident in aged tripels should be mild and pleasant.

Original Gravity (°Plato) 1.070-1.092 (17-22 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.018 (2-4.5 °Plato) • **Alcohol by Weight (Volume)** 5.6-8.0% (7.0-10.0%) • **Bitterness (IBU)** 20-45 • **Color SRM (EBC)** 4-9 (8-18 EBC)

Belgian-Style Quadrupel

Belgian-style quadrupel is amber to dark brown in color. Chill haze is acceptable at low serving temperatures. A mousse-like dense, sometimes amber head will top off a properly poured and served quad. Caramel, dark sugar and malty sweet flavors and

aromas can be intense, not cloying, while complementing fruitiness. Hop characters do not dominate; low to low-medium bitterness is perceived. None to very low hop flavor and aroma may be present. Quadrupels or “quads” are characterized by the immense presence of alcohol and balanced flavor, bitterness and aromas. Complex fruity aroma and flavor emerge reminiscent of raisins, dates, figs, grapes, plums often accompanied with a hint of winy character. Though well attenuated it usually has a full, creamy body. Perception of alcohol can be extreme. Clove-like phenolic flavor and aroma should not be evident. Diacetyl and DMS should not be perceived. Well balanced with savoring/sipping drinkability. Oxidative character if evident in aged Quads should be mild and pleasant.

Original Gravity (°Plato) 1.084-1.120 (20.2-28 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.014-1.020 (3.5-5 °Plato) • **Alcohol by Weight (Volume)** 7.2-11.2% (9-14%) •
Bitterness (IBU) 25-50 • **Color SRM (EBC)** 8-20 (16-40 EBC)

Belgian-Style Blonde Ale

Belgian-style blonde ale is pale to light amber in color. Chill haze is allowable at cold temperatures. Malt aroma and flavor is low. Sugar in the fermentation may be used to lighten perceived body. Belgian-style blond ales are characterized by very low to low hop bitterness, flavor, and sometimes aroma. Overall impression is a light sweet, spiced and a low to medium fruity-ester beer orchestrated whose flavor and aroma are balanced. Noble-type hops are commonly used. Low levels of phenolic spiciness from yeast byproducts may be perceived. Body is light to medium. Diacetyl should not be perceived. Acidic character should not be present.

Original Gravity (°Plato) 1.054-1.068 (13.5-16.8 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2-3.5 °Plato) • **Alcohol by Weight (Volume)** 5.0-6.2% (6.0-7.8%) •
Bitterness (IBU) 15-30 • **Color SRM (EBC)** 4-7 (8-14 EBC)

Belgian-Style Pale Ale

Belgian-style pale ale is gold to copper in color. Chill haze is allowable at cold temperatures. Malt aroma is low. Low caramel or toasted malt flavor is okay. Belgian-style pale ales are characterized by low but noticeable hop bitterness, flavor, and aroma. Noble-type hops are commonly used. Low to medium fruity esters are evident in aroma and flavor. Low levels of phenolic spiciness from yeast byproducts may be perceived. They have a light to medium body. Diacetyl should not be perceived.

Original Gravity (°Plato) 1.044-1.054 (11-13.5 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2-3.5 °Plato) • **Alcohol by Weight (Volume)** 3.2-5.0% (4.0-6.0%) •
Bitterness (IBU) 20-30 • **Color SRM (EBC)** 6-12 (12-24 EBC)

Belgian-Style Pale Strong Ale

Belgian-style pale strong ales are pale to copper in color. Chill haze is allowable at cold temperatures. The intensity of malt character should be low to medium, often surviving along with a complex fruitiness. Often brewed with light colored Belgian “candy” sugar, these beers are well attenuated. The perception of

hop bitterness is medium-low to medium -high, with hop flavor and aroma also in this range. These beers are highly attenuated and have a perceptively deceiving high alcoholic character—being light to medium bodied rather than full bodied. Very little or no diacetyl is perceived. It has a relatively light body for a beer of its alcoholic strength. Herbs and spices are sometimes used to delicately flavor these strong ales. Low levels of phenolic spiciness from yeast byproducts may also be perceived.

Original Gravity (°Plato) 1.064-1.096 (16-23 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.012-1.024 (3-6 °Plato) • **Alcohol by Weight (Volume)** 5.6-8.8% (7.0-11.0%) •
Bitterness (IBU) 20-50 • **Color SRM (EBC)** 3.5-10 (7-20 EBC)

Belgian-Style Dark Strong Ale

Belgian-style dark strong ales are medium-amber to very dark in color. Chill haze is allowable at cold temperatures. The intensity of malt character can be rich, creamy, and sweet with intensities ranging from medium to high. Fruity complexity along with the soft flavors of roasted malts add distinct character. Often, though not always, brewed with dark Belgian “candy” sugar, these beers can be well attenuated, ranging from medium to full-bodied. The perception of hop bitterness is low to medium, with hop flavor and aroma also in this range. The alcohol strength of these beers can often be deceiving to the senses. Very little or no diacetyl is perceived. Herbs and spices are sometimes used to delicately flavor these strong ales. Low levels of phenolic spiciness from yeast byproducts may also be perceived.

Original Gravity (°Plato) 1.064-1.096 (16-23 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.012-1.024 (3-6 °Plato) • **Alcohol by Weight (Volume)** 5.6-8.8% (7.0-11.0%) •
Bitterness (IBU) 20-50 • **Color SRM (EBC)** 9-35 (18-70 EBC)

Belgian-Style White (or Wit)/Belgian-Style Wheat

Belgian-style white ales are straw to pale in color. An unfiltered starch and yeast haze should be part of the appearance. They are brewed using unmalted wheat, sometimes oats and malted barley. Malt character is very low to low. Noble-type hops are traditionally used to achieve low hop bitterness and little to no apparent hop flavor. Witbiers are spiced with coriander and orange peel. Coriander and light orange peel aroma should be perceived as such or as an unidentified spiciness. Phenolic spiciness and yeast flavors may be evident at mild levels. These beers are traditionally bottle conditioned and served cloudy. The low to medium body should have some degree of creaminess from wheat starch. This beer has no diacetyl and a low to medium fruity-ester level. Mild acidity is appropriate.

Original Gravity (°Plato) 1.044-1.050 (11-12.5 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.5 °Plato) • **Alcohol by Weight (Volume)** 3.8-4.4% (4.8-5.2%) •
Bitterness (IBU) 10-17 • **Color SRM (EBC)** 2-4 (4-8 EBC)

Belgian-Style Lambic

Belgian-style lambics are gold to medium-amber in color. Cloudiness is acceptable. Lambic is brewed with unmalted wheat

and malted barley. Sweet malt characters are not perceived. They are very low in hop bitterness. Stale and aged hops are used at low rates, yielding no or very low hop aroma. Hop aroma can include cheesy or floral lavender-like character. These are unblended, naturally and spontaneously fermented beers with high to very high levels of esters, bacterial and yeast derived sourness, that sometimes but not necessarily includes acetic flavors.

Carbonation can range from low to high. These beers are quite dry and light bodied. Characteristic horsey, goaty, leathery and phenolic character evolved from *Brettanomyces* yeast is often present at moderate levels. Lambics originating in the Brussels area are often simply called lambic. Versions of this beer made outside of the Brussels area of Belgium 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.

Vanillin and other wood-derived flavors should not be evident.

Historically, traditional lambic is dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar or artificial sweeteners. Sweet versions may be created through addition of sugars or artificial sweeteners. Competition organizers may choose to subcategorize this style into A) Traditional and B) Sweet. Artificial sweeteners are sometimes used in some brands.

Original Gravity (°Plato) 1.047-1.056 (11.8-14 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.000-1.010 (0-2.5 °Plato) ● **Alcohol by Weight (Volume)** 5-6.5% (6.2-8.1%) ●
Bitterness (IBU) 9-23 ● **Color SRM (EBC)** 6-13 (12-26 EBC)

Belgian-Style Gueuze Lambic

Old lambic is blended with newly fermenting young lambic to create this special style of lambic. Gueuze is always refermented in the bottle. These beers are gold to medium-amber in color.

Cloudiness is acceptable. Sweet malt characters are not perceived. These pale beers are brewed with unmalted wheat, malted barley, and stale, aged hops. They are very low in hop bitterness. These unflavored blended and secondary fermented lambic beers may be very dry or mildly sweet and are characterized by intense fruity-estery, sour, and acidic aromas and flavors. Diacetyl should be absent. Characteristic horsey, goaty, leathery and phenolic character evolved from *Brettanomyces* yeast is often present at moderate levels. These beers are quite dry and light bodied.

Vanillin and other wood-derived flavors should not be evident. Gueuze lambics whose origin is the Brussels area are often simply called gueuze lambic. Versions of this beer made outside of the Brussels area of Belgium are said to be "Belgian-style gueuze lambic." The Belgian-style versions are made to resemble many of the beers of true origin.

Historically, traditional gueuze lambics are dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar or artificial sweeteners. Some versions often have a degree of sweetness, contributed by sugars or artificial sweeteners.

Competition organizers may choose to subcategorize this style into A) Traditional and B) Sweet. Artificial sweeteners are sometimes used in some brands.

Original Gravity (°Plato) 1.044-1.056 (11-14 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.000-1.010 (0-2.5 °Plato) ● **Alcohol by Weight (Volume)** 5.5-7% (6.8-8.6%) ●

Bitterness (IBU) 11-23 ● **Color SRM (EBC)** 6-13 (12-26 EBC)

Belgian-Style Fruit Lambic

These beers, also known by the names framboise, kriek, peche, cassis, etc., are characterized by fruit flavors and aromas. The color reflects the choice of fruit. Malt sweetness is absent, but sweetness of fruit may be low to high. Perceived hop bitterness is very low. Sourness is an important part of the flavor profile, though sweetness may compromise the intensity. These flavored lambic beers may be very dry or mildly sweet and range from a dry to a full-bodied mouthfeel. Characteristic horsey, goaty, leathery and phenolic character evolved from *Brettanomyces* yeast is often present at moderate levels. Vanillin and other woody flavors should not be evident. Versions of this beer made outside of the Brussels area of Belgium cannot be true lambics. These versions are said to be "lambic-style" and may be 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 artificial sweeteners. Some versions often have a degree of sweetness, contributed by fruit sugars, other sugars or artificial sweeteners. Competition organizers may choose to subcategorize this style into A) Traditional and B) Sweet ● Artificial sweeteners are sometimes used in some brands.

Original Gravity (°Plato) 1.040-1.072 (10-17.5 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2-4 °Plato) ● **Alcohol by Weight (Volume)** 4.5-7% (5.6-8.6%) ●
Bitterness (IBU) 15-21 ● **Color SRM (EBC)** Color takes on hue of fruit.

Belgian-Style Table Beer

These ales and lagers are very low in alcohol and historically in Belgium enjoyed with meals by both adults and children. Belgian-style table beers range from gold to black in color. Additions of caramel coloring are sometimes employed to adjust color. Malted barley, wheat and rye may be used as well as unmalted wheat, rye, oats and corn. A mild malt character could be evident. Aroma and flavor hops are most commonly used to employ a flavor balance that is only low in bitterness. Traditional versions do not use artificial sweeteners nor are they excessively sweet. More modern versions of this beer can incorporate sweeteners such as sugar and saccharine added post fermentation to sweeten the palate and add to a perception of smoothness. They are light bodied with relatively low carbonation with limited aftertaste. The mouth feel is light to moderate, though higher than one might anticipate, usually because of unfermented sugars/malt sugars. Spices (such as orange and lemon peel, as well as coriander) may be added in barely perceptible amounts, but this is not common. Diacetyl should not be perceived. *Competition directors may choose to break out subcategories of Traditional and Modern.*

Original Gravity (°Plato) 1.008-1.038 (2-9.5 °Plato) ● **Apparent Extract/Final Gravity (°Plato)** 1004-1.034 (1-8.5 °Plato) ●
Alcohol by Weight (Volume) 0.4-2.8% (0.5-3.5%) ● **Bitterness (IBU)** 5-15 ● **Color SRM (EBC)** 5-50 (10-100 EBC).

Other Belgian-Style Ales

Recognizing the uniqueness and traditions of several other styles of Belgian ales, the beers entered in this category will be assessed on the merits that they do not fit existing style guidelines and information that the brewer provides explaining the history and tradition of the style. Balance of character is a key component when assessing these beers. *Barrel or wood-aged entries in competitions may be directed to other categories by competition director. In competitions the brewer must provide the historical or regional tradition of the style, or his interpretation of the style, in order to be assessed properly by the judges.*

Original Gravity (°Plato) Range provided by brewer

Apparent Extract/Final Gravity (°Plato) Range provided by brewer

Alcohol by Weight (Volume) Range provided by brewer •

Bitterness (IBU) Range provided by brewer • **Color SRM (EBC)** Range provided by brewer.

French-Style Bière de Garde

Beers in this category are light amber to chestnut brown/red in color. This style of beer is characterized by a toasted malt aroma and slight malt sweetness in flavor. They are light to medium in body. Hop bitterness is low to medium. Noble-type hop aromas and flavors should be low to medium. Fruity esters can be light to medium in intensity. Flavor of alcohol is evident. Earthy, cellar-like, musty aromas are okay. Diacetyl should not be perceived but chill haze is okay. Often bottle conditioned with some yeast character. French-Style Bière de Garde may have *Brettanomyces* characters that are slightly acidity, fruity, horsey, goaty and/or leather-like.

Original Gravity (°Plato) 1.060-1.080 (15-19.5 °Plato) •

Apparent Extract/Final Gravity (°Plato) 1.012-1.024 (3-6 °Plato) • **Alcohol by Weight (Volume)** 3.5-6.3% (4.5-8%) •

Bitterness (IBU) 20-30 • **Color SRM (EBC)** 7-16 (14-32 EBC)

French & Belgian-Style Saison

There may be quite a variety of characters within this style. Beers in this category are pale to deep light brown in color. Chill or slight yeast haze is okay. Generally these are light to medium in body. Malt aroma is low to medium-low. Malt flavor is low but provides foundation for the overall balance. Hop bitterness is medium to medium-high. Hop aroma and flavor may be at low to medium levels. Esters are medium to high in aroma, while, complex alcohols, herbs, spices, low *Brettanomyces* character and even clove and smoke-like phenolics may or may not be evident in the overall balanced beer. Herb and/or spice flavors, including black pepper-like notes, may or may not be evident. Fruitiness from fermentation is generally in character. A balanced small amount of sour or acidic flavors is acceptable when in balance with other components. Earthy, cellar-like, musty aromas are okay. Diacetyl should not be perceived. Often bottle conditioned with some yeast character and high carbonation. French & Belgian-style saison may have *Brettanomyces* characters that are slightly acidity, fruity, horsey, goaty and/or leather-like. Specialty ingredients (spices, herbs, flowers, fruits, vegetables, fermentable

sugars and carbohydrates, special yeasts of all types, wood aging, etc.) may contribute unique and signature character. These types of Saisons can be their own categories or subcategories of the main style; color, body, malt character, esters, alcohol level, hop character should be in harmony with the general style description.

Original Gravity (°Plato) 1.055-1.080 (14-19.5 °Plato) •

Apparent Extract/Final Gravity (°Plato) 1.004-1.016 (1-4 °Plato) • **Alcohol by Weight (Volume)** 3.5-6.6% (4.5-8.5%) •

Bitterness (IBU) 20-40 • **Color SRM (EBC)** 4-14 (8-28 EBC)

OTHER ORIGIN

Grodzisz

Grodzisz (also Grodziskie, and often referred to as Grätzer since WWII) is a Polish style of straw to golden colored ale. Chill haze is allowable at cold temperatures. The distinctive character comes from 100% oak wood smoked wheat malt. The overall balance is a sessionably medium to medium-high assertively oak-smoky malt emphasized beer. Aroma is dominated by oak smoke notes. They have a medium low to medium perceived clean hop bitterness. European noble hop flavor notes are very low to low, and low ester may also be present. Body is low to medium low. A Kölsch-like ale fermentation and aging process lends a crisp overall flavor impression and low degree of ester fruitiness. Sourness, diacetyl, and sweet corn-like DMS (dimethylsulfide) should not be perceived. Historic versions were most often bottle conditioned to relatively high carbonation levels.

Original Gravity (°Plato) 1.028-36 (7-9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.5 °Plato) • **Alcohol by Weight (Volume)** 2.1-2.9% (2.6-3.6%) • **Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 3-6 (6-12 EBC)

INTERNATIONAL STYLES

The Brewers Association recognizes that there is a proliferation of creativity by innovative brewers throughout the world. Specific hop characters define the signature qualities of many traditional styles of ales and lagers. Many brewers choose to maintain the overall beer character of a particular style, but use new hop types, resulting in “traditional” styles of beer, which have unique hop character. While many brewers strive to maintain the traditions of certain brewing styles, other brewers seek to reflect the uniqueness of their own beer culture and local produced ingredients. The Brewers Association maintains that “one uniquely brewed beer does not a style create.” Competition organizers who reflect on their own unique circumstances may choose to break out non-traditional varieties of ales or lagers into their own categories, or combine traditional and non-traditional examples as subcategories or larger categories.

The styles we will choose to feature in this section of the guidelines reflect the establishment of what we feel has become a

style of beer in various world beer markets, thus establishing and recognizing it as a “style” of beer brewed by many breweries perhaps in a particular area. For example, “International Pale Ale” might be designated “New Zealand Pale Ale” if this pale ale is brewed with and possesses the unique character of New Zealand hops, Likewise a “German Pale Ale” could be brewed or dry hopped with German varieties of hops. A French Pale Ale with unique French hops. The same may eventually be true of the “India Pale Ale styles.”

International-Style Pale Ale

International-style pale ales range from gold to light brown in color. Chill haze is allowable at cold temperatures. They have low to medium maltiness. Low caramel character is allowable. Medium to high hop bitterness, flavor, and aroma is evident. The style is characterized by wide range of hop characters unlike fruity, floral and citrus-like American-variety hop character and unlike earthy, herbal English-variety hop character. International pale ales have medium body and fruity-ester flavor and aroma should be moderate to strong. Diacetyl should be absent or present at very low levels.

Original Gravity (°Plato) 1.044-1.050 (11-12.5 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2-3.5 °Plato) ● **Alcohol by Weight (Volume)** 3.5-4.3% (4.5-5.5%) ●
Bitterness (IBU) 30-42 ● **Color SRM (EBC)** 6-14 (12-28 EBC)

Australasian-Style Pale Ale

Australasian-style pale ale ranges from gold to light brown in color. Chill haze should not present. Malt sweetness and other malt character is very low to low. Hop bitterness and flavor range from very low to low. Hop aroma is often absent. This style is a mild, pale, light-bodied ale. A fruity or estery aroma should be perceived. Diacetyl should be very low. DMS should not present

Original Gravity (°Plato) 1.040-1.060 (10-15 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3 °Plato) ● **Alcohol by Weight (Volume)** 3.5-5.2% (4.2-6.2%) ●
Bitterness (IBU) 20-40 ● **Color SRM (EBC)** 5-14 (10-28 EBC)

LAGER BEER STYLES

EUROPEAN-GERMANIC ORIGIN

German-Style Pilsener

A classic German-style Pilsener is straw to pale in color. There should be no chill haze. Its head should be dense, rich, perfectly white, very stable and show a good cling. A malty residual sweetness can be perceived in aroma and flavor. Perception of hop bitterness is medium to high. Noble-type hop aroma and flavor are moderate and quite obvious. It is a well-attenuated, medium-light bodied beer. Very low levels of sweet corn-like dimethylsulfide (DMS) character are below most beer drinkers' taste thresholds and are usually not detectable except to the

trained or sensitive palate. Other fermentation or hop related sulfur compounds, when perceived at low levels, may be characteristic of this style. Fruity esters and diacetyl should not be perceived.

Original Gravity (°Plato) 1.044-1.050 (11-12.5 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3 °Plato) ● **Alcohol by Weight (Volume)** 3.6-4.2% (4-5%) ●
Bitterness (IBU) 25-40 ● **Color SRM (EBC)** 3-4 (6-8 EBC)

Bohemian-Style Pilsener

Bohemian-style pilsener is straw to light amber in color. There should be no chill haze. These beers have slightly sweet and evident malt character. A toasted-, biscuit-like, bready malt character along with low levels of fermented malt derived sulfur compounds may be evident. Hop bitterness is perceived as medium with a low- to medium-low level of noble-type hop aroma and flavor. Traditional Bohemian pilseners are medium bodied. Very low levels of diacetyl and sweet corn-like dimethylsulfide (DMS) character, if perceived, are characteristic of this style and both may accent malt aroma. Its head should be dense and rich.

Original Gravity (°Plato) 1.044-1.056 (11-14 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.014-1.020 (3.5-5 °Plato) ● **Alcohol by Weight (Volume)** 3.2-4% (4-5%) ●
Bitterness (IBU) 30-45 ● **Color SRM (EBC)** 3-7 (6-14 EBC)

European Low-Alcohol Lager/German Leicht(bier)

These beers are straw to pale in color. Chill haze is not acceptable. Malt sweetness is perceived at low to medium levels. Hop bitterness character is perceived at medium levels. Hop flavor and aroma may be low to medium. These beers are very light in body. These beers should be clean with no perceived fruity esters or diacetyl. Very low levels of sulfur related compounds acceptable.

Original Gravity (°Plato) 1.026-1.034 (6.5-8.5 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.5 °Plato) ● **Alcohol by Weight (Volume)** 2.0-2.9 (2.5-3.6%) ●
Bitterness (IBU) 16-24 ● **Color SRM (EBC)** 2-4 (4-8 EBC)

Münchener (Munich)-Style Helles

Helles is pale to golden. There should be no chill haze. This is a malt flavor and aroma emphasized beer with malt character often balanced with low levels of yeast produced sulfur compounds (character). Malt character is sometimes bread-like yet always reminiscent of freshly and very lightly toasted malted barley. There should not be any caramel character This beer should be perceived as having low European noble-type hop derived bitterness and some have very low to low level of European hop derived flavor (note: hop flavor does not imply hop bitterness). Helles is a medium-bodied beer. Fruity esters and diacetyl should not be perceived.

Original Gravity (°Plato) 1.044-1.050 (11-12.5 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.008-1.012 (2-3 °Plato) ● **Alcohol by Weight (Volume)** 3.8-4.4% (4.5-5.5%) ●

Bitterness (IBU) 18-25 • **Color SRM (EBC)** 4-5.5 (8-11 EBC)

Dortmunder/European-Style Export

The color of this style is straw to deep golden. Chill haze should not be perceived. Sweet malt flavor can be low and should not be caramel-like. Dortmund has medium hop bitterness. Hop flavor and aroma from noble hops are very low to low. This beer is medium bodied. Fruity esters and diacetyl should not be perceived.

Original Gravity (°Plato) 1.048-1.056 (12-14 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.010-1.014 (2.5-3.5 °Plato) • **Alcohol by Weight (Volume)** 4-4.8% (5-6%) •
Bitterness (IBU) 23-29 • **Color SRM (EBC)** 3-6 (6-12 EBC)

Vienna-Style Lager

Vienna-style lager ranges from copper to reddish brown in color. Chill haze should not be perceived. The beer is characterized by malty aroma and slight malt sweetness. The malt aroma and flavor should have a notable degree of toasted and/or slightly roasted malt character. Hop bitterness low to medium-low, clean and crisp. Noble-type hop aromas and flavors should be very low to low. They are medium in body. There should be no sweet corn-like dimethylsulfide (DMS) character perceived. Diacetyl and ale-like fruity esters should not be perceived.

Original Gravity (°Plato) 1.046-1.056 (11.5 -13.8 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.012-1.018 (3-4.5 °Plato) • **Alcohol by Weight (Volume)** 3.8-4.3% (4.8-5.4%) •
Bitterness (IBU) 22-28 • **Color SRM (EBC)** 12-16 (24-32 EBC)

German-Style Märzen

German-style Märzen ranges from pale to reddish brown. Chill haze should not be perceived. Sweet maltiness is medium low to medium and dominates slightly over clean hop bitterness. Malt character should be light-toasted rather than strongly caramel (though a low level of light caramel character is acceptable). Bread or biscuit-like malt character is acceptable in aroma and flavor. Hop bitterness is medium low to medium. Hop aroma and flavor may be low. Ale-like fruity esters should not be perceived. Diacetyl should not be perceived.

Original Gravity (°Plato) 1.050-1.060 (12.5-14.7 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3-5 °Plato) • **Alcohol by Weight (Volume)** 4-4.7% (5.3-5.9%) •
Bitterness (IBU) 18-25 • **Color SRM (EBC)** 4-15 (8-30 EBC)

German-Style Oktoberfest/Wiesn

Color ranges from pale to golden. Chill haze should not be perceived. Sweet maltiness is low with an equalizing balance of clean, hop bitterness. Hop bitterness is very low to low. Hop aroma and flavor should be very low to low. Ale-like fruity esters should not be perceived. Today's Oktoberfest beers are characterized by a medium body. Diacetyl should not be perceived. Similar or equal to Dortmund/European-Style Export.

Original Gravity (°Plato) 1.048-1.056 (12-14 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.010-1.014 (2.5-3.5 °Plato) • **Alcohol by Weight (Volume)** 4-4.8% (5-6%) •
Bitterness (IBU) 23-29 • **Color SRM (EBC)** 3-5 (6-10 EBC)

European-Style Dark/Münchner Dunkel

These beers are light brown to dark brown. Chill haze should not be perceived. Malt aroma and flavor are low to medium-low. A classic Münchner Dunkel should have chocolate-like, roast malt, bread-like or biscuit-like aroma that comes from the use of Munich dark malt. Chocolate or roast malts can be used, but the percentage used should be minimal. This beer does not offer an overly sweet impression, but rather a mild balance between malt sweetness and hop character. Hop bitterness is medium low to medium. Noble-type hop flavor and aroma should be very low to low. It has a low to medium-low mouthfeel. Diacetyl should not be perceived. Ale-like fruity esters should not be perceived.

Original Gravity (°Plato) 1.048-1.056 (12-14 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.014-1.018 (3.5-4.5 °Plato) • **Alcohol by Weight (Volume)** 3.8-4.2% (4.5-5%) •
Bitterness (IBU) 16-25 • **Color SRM (EBC)** 15-20 (30-40 EBC)

German-Style Schwarzbier

These very dark brown to black beers have a surprisingly pale colored foam head (not excessively brown) with good cling quality. They have a mild roasted malt character without the associated bitterness. Malt flavor and aroma is at low to medium levels of sweetness. Hop bitterness is low to medium in character. Noble-type hop flavor and aroma should be very low to low. This is not a full-bodied beer, but rather has a medium-low to medium body. There should be no fruity esters. Diacetyl should not be perceived.

Original Gravity (°Plato) 1.044-1.052 (11-13 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.010-1.016 (2.5-4 °Plato) • **Alcohol by Weight (Volume)** 3-3.9% (3.8-5%) •
Bitterness (IBU) 22-30 • **Color SRM (EBC)** 25-30 (50-60 EBC)

Bamberg-Style Märzen Rauchbier

The color is pale to light brown. Chill haze should not be perceived. Bamberg-style Rauchbier Märzen should have beech wood smoky characters that range from very low to medium high levels. Smoke character is neither harshly phenolic nor acrid, but rather very smooth. The beer is generally perceived as both smoky with toasted malt and sweetness. Malt sweetness is medium-low to medium. Hop bitterness is perceived as low to medium. Noble-type hop flavor may be very low to low. The aroma should strike a balance between malt, hop, and smoke. It is a full-bodied beer. Fruity esters and diacetyl should not be perceived.

Original Gravity (°Plato) 1.050-1.060 (12.5-14.5 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3-5 °Plato) • **Alcohol by Weight (Volume)** 4-4.7% (5.3-5.9%) •
Bitterness (IBU) 18-25 • **Color SRM (EBC)** 4-15 (8-30 EBC)

Bamberg-Style Helles Rauchbier

Color is light pale to golden. Chill haze should not be perceived. Helles Rauchbier should have beech wood smoky characters that range from very low to medium high in the aroma and flavor. Smoke character is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness to this style of beer. Helles Rauchbier malt character is reminiscent of freshly and very lightly toasted sweet malted barley. There should not be any caramel character. This is a malt-emphasized beer, with malt character often balanced with low levels of yeast produced sulfur compounds (character). Hop bitterness is low. Some renditions of this beer style approach a very low to low level of hop flavor (note: hop flavor does not imply hop bitterness). Aroma and Noble-type hop flavor are very low to low. It is a medium-bodied beer. Fruity esters and diacetyl should not be perceived.

Original Gravity (°Plato) 1.044-1.050 (11-13 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.008-1.012 (2-3 °Plato) ● **Alcohol by Weight (Volume)** 3.8-4.4% (4.5-5.5%) ●
Bitterness (IBU) 18-25 ● **Color SRM (EBC)** 4-5.5 (8-11 EBC)

Bamberg-Style Bock Rauchbier

Bocks can range in color from dark brown to very dark. Chill haze should not be perceived. Bamberg-style Bock Rauchbier should have beech wood smoky characters that range from very low to medium-high in the aroma and flavor. Smoke character is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness to this style of beer. Malt character is medium to medium high in sweetness. Perceived hop bitterness is medium that increases proportionately with the starting gravity. Hop flavor should be low and hop aroma should be very low. It is a medium- to full-bodied beer. Fruity esters should be minimal. Diacetyl should not be perceived.

Original Gravity (°Plato) 1.066-1.074 (16.5-18 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.018-1.024 (4.5-6 °Plato) ● **Alcohol by Weight (Volume)** 5-6% (6-7.5%) ●
Bitterness (IBU) 20-30 ● **Color SRM (EBC)** 20-30 (40-60 EBC)

Traditional German-Style Bock

Bocks can range in color from dark brown to very dark. Traditional bocks are made with all malt and are high in malt sweetness. Malt character should be a balance of sweetness and toasted or nut-like malt but not caramel. Hop bitterness is perceived as medium and may increase proportionately with the starting gravity. Hop flavor should be low and hop aroma should be very low. They are medium- to full-bodied beers. Fruity esters should be minimal. Diacetyl should be absent.

Original Gravity (°Plato) 1.066-1.074 (16.5-18 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.018-1.024 (4.5-6 °Plato) ● **Alcohol by Weight (Volume)** 5-6% (6.3-7.5%) ●
Bitterness (IBU) 20-30 ● **Color SRM (EBC)** 20-30 (40-60 EBC)

German-Style Heller Bock/Maibock

Maibocks are light-colored bocks. Chill haze should not be perceived. The German word *helle* means light colored, and as such, a Heller Bock is pale to light amber in color. The sweet malty character should come through in the aroma and flavor. A lightly toasted and/or bready malt character is often evident. Roast or heavy toast/caramel malt character should be absent. Hop bitterness should be low, while noble-type hop aroma and flavor may be at low to medium-low levels. Body is medium to full. Fruity esters may be perceived at low levels. Diacetyl should be absent.

Original Gravity (°Plato) 1.066-1.074 (16.5-18 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3-5 °Plato) ● **Alcohol by Weight (Volume)** 5-6.4% (6-8%) ●
Bitterness (IBU) 20-38 ● **Color SRM (EBC)** 4-9 (8-18 EBC)

German-Style Doppelbock

Color is copper to dark brown. Malty sweetness is dominant but should not be cloying. Malt character is more reminiscent of fresh and lightly toasted Munich-style malt, more so than caramel or toffee malt character. Some elements of caramel and toffee can be evident and contribute to complexity, but the predominant malt character is an expression of toasted barley malt. Astringency from roast malts is absent. Hop bitterness and flavor should be perceived as low and hop aroma absent. Doppelbocks are full bodied. Alcoholic strength is high. Fruity esters are commonly perceived but at low to moderate levels. Diacetyl should be absent

Original Gravity (°Plato) 1.074-1.080 (18-19.3 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.014-1.020 (3.5-5 °Plato) ● **Alcohol by Weight (Volume)** 5.2-6.2% (6.5-8%) ●
Bitterness (IBU) 17-27 ● **Color SRM (EBC)** 12-30 (24-60 EBC)

German-Style Eisbock

This is a stronger version of Doppelbock. Typically these beers are brewed by freezing a Doppelbock and removing resulting ice to increase alcohol content. Color is dark brown to black. Sweet malt character is very high. Hop bitterness is very low to low. Hop flavor and aroma are absent. Fruity esters may be evident but not overpowering. The body is very full. Alcoholic strength is very high. Diacetyl should be absent.

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% (8.6-14.4%) ●
Bitterness (IBU) 26-33 ● **Color SRM (EBC)** 18-50 (36-100 EBC)

Kellerbier (Cellar beer) or Zwickelbier - Lager

Kellerbiers or Zwickelbiers are unfiltered lagered versions of Germanic lager styles of beer such as Münchner-Style Helles and Dunkel, Dortmunder/European-Style Export, Bohemian-style Pilsener and German-style Pilsener. They may or may not be

clear. Exhibiting a small amount of yeast haze in the appearance is acceptable. These are unfiltered beers but they may be naturally clear due to settling of yeast during aging. Dry hopping is acceptable. Head retention may not be optimal. Kellerbier has low to medium carbonation. Subtle or low levels of esters may be apparent. Low to medium levels of yeast-generated sulfur compounds in aroma and flavor should be apparent, and low levels of acetaldehyde or other volatiles normally scrubbed during fermentation may or may not be apparent. The sulfur and acetaldehyde characters should contribute positively to the beer drinking experience. There should be no diacetyl detectable.

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

NORTH AMERICAN ORIGIN

American-Style Lager

American-style lagers are very clean and crisp and aggressively carbonated. Color is straw to gold. Chill haze should not be perceived. Corn, rice, or other grain or sugar adjuncts are often used. Malt sweetness is very low to low. Other grain flavors should be absent to low. Hop bitterness, flavor and aroma are none to very low. This beer is light in body. Light fruity esters are acceptable. Diacetyl should be absent.

Original Gravity (°Plato) 1.040-1.048 (10-12 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.014 (1.5-3.5 °Plato) • **Alcohol by Weight (Volume)** 3.2-4.0% (3.8-5%) • **Bitterness (IBU)** 5-15 • **Color SRM (EBC)** 2-6 (4-12 EBC)

American-Style Light (Low Calorie) & Low Carbohydrate Lager

Calorie level should not exceed 125 per 12 ounce serving. Corn, rice, or other grain or sugar adjuncts are often used. These beers are very light to pale colored. Chill haze should not be perceived. Beer related flavors should be very low. Hop bitterness, flavor and aroma are absent to very low. They are light and dry in body, and high in carbonation. Light fruity esters are acceptable. Diacetyl should be absent. Low carb beers should have a maximum carbohydrate level of 3.0 gm per 12 oz. (356 ml).

These beers are characterized by extremely high degree of attenuation (often final gravity is less than 1.000 (0 °Plato))

Original Gravity (°Plato) 1.024-1.040 (6-10 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 0.992-1.008 (-2-2 °Plato) • **Alcohol by Weight (Volume)** 2.8-3.5% (3.5-4.4%) • **Bitterness (IBU)** 4-10 • **Color SRM (EBC)** 1.5-4 (3-8 EBC)

Bitterness (IBU) 3-10 • **Color SRM (EBC)** 1.5-10 (3-20 EBC)

American-Style Amber (Low Calorie) Lager

Calorie level should not exceed 125 per 12 ounce serving. These beers are pale to medium-amber in color. Chill haze should not be perceived. Corn, rice, or other grain or sugar adjuncts may be used but all-malt formulations are also made. Malt sweetness is very low but evident. Hop bitterness is very low or low. Hop aroma may be absent or low. Hop flavors are absent or very low. They are light to medium-light in body and high in carbonation. Light fruity esters are acceptable. Diacetyl should be absent.

Original Gravity (°Plato) 1.024-1.040 (6-10 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.002-1.008 (0.5-2 °Plato) • **Alcohol by Weight (Volume)** 2.8-3.5% (3.5-4.4%) • **Bitterness (IBU)** 8-15 • **Color SRM (EBC)** 4-12 (16-24 EBC)

American-Style Pilsener

This style represents the classic and unique pre-Prohibition American-style pilsener. It is straw to gold in color. There should be no chill haze. Up to 25 percent corn and/or rice in the grist should be used. Malt flavor and aroma are medium-low to medium. Hop bitterness, flavor and aroma are medium to high, and use of noble-type hops for flavor and aroma is preferred. American hop-derived citrus flavors or aromas should not be present. This is a light-medium to medium-bodied beer. Sweet corn-like dimethylsulfide (DMS), fruity esters should not be perceived. Diacetyl is not acceptable. *Competition organizers may wish to subcategorize this style into rice and corn subcategories.*

Original Gravity (°Plato) 1.045-1.060 (11.3-15 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.018 (3-4.5 °Plato) • **Alcohol by Weight (Volume)** 3.9-4.7% (5-6%) • **Bitterness (IBU)** 25-40 • **Color SRM (EBC)** 3-6 (6-12 EBC)

American-Style Ice Lager

This style is slightly higher in alcohol than most other light-colored, American-style lagers. It has few or no adjuncts. Typically these beers are chilled before filtration so that ice crystals (which may or may not be removed) are formed. This can contribute to a higher alcohol content (up to 0.5% more). Color is very pale to golden. Chill haze is absent. It has low residual malt sweetness. Hop bitterness is low but certainly perceptible. Hop aroma and flavor are low. Its body is low to medium. Fruity esters and diacetyl should not be perceived.

Original Gravity (°Plato) 1.040-1.060 (10-15 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.014 (1.5-3.5 °Plato) • **Alcohol by Weight (Volume)** 3.8-5% (4.75-6.25%) • **Bitterness (IBU)** 7-20 • **Color SRM (EBC)** 2-8 (4-16 EBC)

American-Style Malt Liquor

High in starting gravity and alcoholic strength, this style is somewhat diverse. Some American malt liquors are just slightly stronger than American lagers, while others approach bock strength. Color is straw to gold. Chill haze is absent. Some residual sweetness is perceived. Hop rates are very low,

contributing little bitterness and virtually no hop aroma or flavor. Body is low to medium-low. Perception of sweet-fruity esters and complex alcohols (though not solvent-like) are acceptable at low levels. Diacetyl should not be perceived.

Original Gravity (°Plato) 1.050-1.060 (12.5-14.7 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.004-1.010 (1-2.5 °Plato) • **Alcohol by Weight (Volume)** 5-6% (6.25-7.5%) •
Bitterness (IBU) 12-23 • **Color SRM (EBC)** 2-5 (4-10 EBC)

American-Style Amber Lager

American-style amber lagers are gold to copper colored. Chill haze should not be perceived. There is a low to medium-low degree of caramel-type or toasted malt character in flavor and often in aroma. Hop bitterness, flavor, and aroma may be very low to medium high. They are medium bodied. Fruity esters and diacetyl should be absent.

Original Gravity (°Plato) 1.042-1.056 (10.5-13.8 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.010-1.018 (2.5-4.5 °Plato) • **Alcohol by Weight (Volume)** 3.8-4.3% (4.8-5.4%) •
Bitterness (IBU) 18-30 • **Color SRM (EBC)** 6-14 (12-28 EBC)

American-Style Märzen/Okttoberfest

The American style of these classic German beers is distinguished by a comparatively greater degree of hop character. Color ranges from pale to reddish brown. Chill haze should not be perceived. Sweet maltiness should dominate over clean hop bitterness. Malt character should be light-toasted rather than strongly caramel (though a low level of light caramel character is acceptable). Bread or biscuit-like malt character is acceptable in aroma and flavor. Hop bitterness should be medium low to medium and not be aggressive or harsh. Hop aroma and flavor should be very low to medium-low levels. This style of beer is characterized by a medium body. Fruity esters should not be perceived. Diacetyl should not be perceived.

Original Gravity (°Plato) 1.050-1.060 (12.5-15 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3-5 °Plato) • **Alcohol by Weight (Volume)** 4-4.7% (5.3-5.9%) •
Bitterness (IBU) 20-30 • **Color SRM (EBC)** 4-15 (8-30 EBC)

American-Style Dark Lager

American-style dark lager ranges from light brown to very dark in color. Chill haze should not be perceived. This beer's malt aroma and flavor are low with discreet contributions from caramel and roasted malts. Non-malt adjuncts are often used. Hop bitterness is very low to low, clean and has a short duration of impact. Hop flavor, and aroma are very low to low. Carbonation is high. It has a clean, light body. Fruity esters and diacetyl should not be perceived.

Original Gravity (°Plato) 1.040-1.050 (10-12.5 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.008-1.012 (2-3 °Plato) • **Alcohol by Weight (Volume)** 3.2-4.4% (4-5.5%) •
Bitterness (IBU) 14-20 • **Color SRM (EBC)** 14-25 (28-50 EBC)

OTHER ORIGIN

Baltic-Style Porter

A true smooth cold-fermented and cold lagered beer, brewed with lager yeast. Overall, Baltic-style porters have a very smooth lagered character with distinctive caramelized sugars, licorice and chocolate-like character of roasted malts and dark sugars. They are black to very deep ruby/garnet in color. Malt sweetness is perceived as medium-low to medium-high. Roasted dark malts sometimes contribute coffee-like roast barley, yet not bitter or astringent roast character. A low degree of smokiness from malt may be evident. Debitterized roast malts are best used for this style. Baltic-style porters hop bitterness is low to medium-low. Hop aroma and flavor is very low, though a hint of floral or sweet hop aroma can complement aromatics and flavor without dominance. Baltic-style porters range from medium to full body. Because of its alcoholic strength, aroma may include very low to low lager fruitiness (berries, grapes, plums, not banana; ale-like fruitiness from warm temperature fermentation is not appropriate), complex alcohols. No butterscotch-like diacetyl or sweet corn-like dimethylsulfide (DMS) should be apparent in aroma or flavor.

Original Gravity (°Plato) 1.072-1.085 (17.5-20.5 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.016-1.022 (4-5.5 °Plato) • **Alcohol by Weight (Volume)** 6-7.2% (7.5-9%) •
Bitterness (IBU) 35-40 • **Color SRM (EBC)** 40+ (80+ EBC)

Australasian, Latin American or Tropical-Style Light Lager

Australasian, Latin American or tropical-style light lagers are straw to gold in color. Chill haze and diacetyl should be absent. Malt sweetness is absent. Sugar adjuncts are often used to lighten the body and flavor, sometimes contributing to a slight apple-like-fruity ester. Sugar, corn, rice, and other cereal grains are used as an adjunct. They have no or very low hop flavor or aroma, and hop bitterness is very low. They are light bodied beers. Fruity esters should be very low to low.

Original Gravity (°Plato) 1.038-1.046 (9.5-11.5 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.5 °Plato) • **Alcohol by Weight (Volume)** 3.2-4.0% (3.8-5.0%) •
Bitterness (IBU) 9-18 • **Color SRM (EBC)** 2-5 (4-10 EBC)

INTERNATIONAL STYLES

The Brewers Association recognizes that there is a proliferation of creativity by innovative brewers throughout the world. Specific hop characters define the signature qualities of many traditional styles of ales and lagers. Many brewers choose to maintain the overall beer character of a particular style, but use new hop types, resulting in "traditional" styles of beer, which have unique hop character. While many brewers strive to maintain the

traditions of certain brewing styles, other brewers seek to reflect the uniqueness of their own beer culture and local produced ingredients. The Brewers Association has maintains that "one uniquely brewed beer does not a style create." Competition organizers who reflect on their own unique circumstances may choose to break out non-traditional varieties of ales or lagers into their own categories, or combine traditional and non-traditional examples as subcategories or larger categories.

The styles we will choose to feature in this section of the guidelines reflect the establishment of what we feel has become a style of beer in various world beer markets, thus establishing and recognizing it as a "style" of beer brewed by many breweries perhaps in a particular area. For example, "International Pale Ale" might be designated "New Zealand Pale Ale" if this pale ale is brewed with and possesses the unique character of New Zealand hops, Likewise a "German Pale Ale" could be brewed or dry hopped with German varieties of hops. A French Pale Ale with unique French hops. The same may eventually be true of the "India Pale Ale styles."

International-Style Pilsener

International Pilseners are straw to pale in color. Chill haze should not be perceived. These beers are often brewed with rice, corn, wheat, or other grain or sugar adjuncts making up part of the mash. Residual malt sweetness is very low and does not predominate but may be perceived. Hop bitterness is low to medium. Hop flavor and aroma are low. This is a light to medium-bodied beer Fruity esters and diacetyl should not be perceived. Very low levels of sweet corn-like dimethylsulfide (DMS) character, if perceived, are acceptable.

Original Gravity (°Plato) 1.044-1.050 (11-12.5 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.008-1.010 (2-2.5 °Plato) • **Alcohol by Weight (Volume)** 3.6-4.2% (4.5-5.3%) •
Bitterness (IBU) 17-30 • **Color SRM (EBC)** 3-4 (6-8 EBC)

HYBRID/MIXED BEER STYLES

OTHER ORIGIN

Session Beer

Any style of beer can be made lower in strength than described in the classic style guidelines. The goal should be to reach a balance between the style's character and the lower alcohol content. Drinkability is a character in the overall balance of these beers. Beers in this category must not exceed 4.1% alcohol by weight (5.1% alcohol by volume). For purposes of competition, entries containing less than 5.1% abv which could be appropriately entered in a classic or traditional category should be entered in that category and not entered as a session beer.

Original Gravity (°Plato) 1.034-1.040 (8.5-10 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.004-1.010 (1-2.5

°Plato) • **Alcohol by Weight (Volume)** 3.2-4.1% (4.0-5.1%) •
Bitterness (IBU) 10-30 • **Color SRM (EBC)** 2+ (4+ EBC)

American-Style Cream Ale

This is a mild, pale, light-bodied ale, made using a warm fermentation (top or bottom fermenting yeast) and cold lagering. Color is straw to gold. Chill haze should not be perceived. Pale malt sweetness is medium-low to medium yet predominates. Caramelized malt character should be absent. Hop bitterness and flavor range from very low to low. Hop aroma is usually absent. These beers are crisp and refreshing. A fruity or estery aroma may be perceived. Diacetyl should not be perceived. Sulfur character and/or sweet corn-like dimethylsulfide (DMS) should be extremely low or absent from this style of beer.

Original Gravity (°Plato) 1.044-1.052 (11-13 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.004-1.010 (1-2.5 °Plato) • **Alcohol by Weight (Volume)** 3.4-4.5% (4.2-5.6%) •
Bitterness (IBU) 10-22 • **Color SRM (EBC)** 2-5 (4-10 EBC)

California Common Beer

California common beer is brewed with lager yeasts but at ale fermentation temperatures. California common beer is light amber to medium-amber in color. Chill haze should not be perceived. There is a noticeable degree of caramel-type malt character in flavor and often in aroma. Hop bitterness impression is medium to medium high Hop flavor and aroma is low to medium-low. Fruity esters are low to medium-low. The balance between fruity esters and malt character give an impression of balance and drinkability. They are medium bodied. Diacetyl should be absent.

Original Gravity (°Plato) 1.045-1.056 (11.2-13.8 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.010-1.018 (2.5-4.5 °Plato) • **Alcohol by Weight (Volume)** 3.6-4.5% (4.5-5.6%) •
Bitterness (IBU) 35-45 • **Color SRM (EBC)** 8-15 (16-30 EBC)

Japanese Sake-Yeast Beer

A beer brewed with sake yeast or sake (koji) enzymes. Color usually ranges from pale to dark brown. A slight chill haze is permissible. The unique flavor and aroma of the byproducts of sake yeast and/or koji enzymes should be distinctive and harmonize with the other malt and hop characters. Sake character may best be described as having mild fruitiness and a gentle and mild yeast extract-Vitamin B character. Malt sweetness and aroma is very low to medium. Hop bitterness, flavor and aroma should be low to medium and should harmonize with sake-like characters. High carbonation should be evident and a high amount of alcohol may be evident. Body and mouth feel will vary depending on base style and original gravity.

Original Gravity (°Plato) 1.040-1.060 (10-15 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.008-1.018 (2-4.5 °Plato) • **Alcohol by Weight (Volume)** 3.4-5.6% (4.2-7%) •
Bitterness (IBU) 12-35 • **Color SRM (EBC)** 4-20 (8-40 EBC)

Light American Wheat Ale or Lager with Yeast

Color is pale to light amber. Yeast and chill haze is acceptable. Malt character is a low to medium-low sweetness and aroma. This beer can be made using either ale or lager yeast. It can be brewed with at least 30 percent malted wheat, and hop rates may be low to medium. Hop characters may be light to medium in bitterness, flavor and aroma. Fruity-estery aroma and flavor are typical but at low levels however, phenolic, clove-like characteristics should not be perceived. The body should be low to medium. Diacetyl should not be perceived. Because this style is served with yeast the character should portray a full yeasty mouthfeel and appear hazy to very cloudy. Yeast flavor and aroma should be low to medium but not overpowering the balance and character of malt and hops. These beers are typically served with the yeast in the bottle, and are cloudy when served.

Original Gravity (°Plato) 1.036-1.056 (9-13.8 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.006-1.018 (1.5-4.5 °Plato) ● **Alcohol by Weight (Volume)** 2.8-4.4% (3.5-5.5%) ●
Bitterness (IBU) 10-35 ● **Color SRM (EBC)** 4-10 (8-20 EBC)

Light American Wheat Ale or Lager without Yeast

Color is straw to light amber. Chill haze is acceptable. This beer can be made using either ale or lager yeast. It can be brewed with at least 30 percent malted wheat. Malt character is a low to medium-low sweetness and aroma. Hop bitterness, flavor and aroma are low to medium. Body should be low to medium. A fruity-estery aroma and flavor are typical but at low levels, however phenolic clove-like characteristics should not be perceived. Diacetyl should not be perceived. Because this style is packaged and served without yeast, no yeast characters should be evident in mouthfeel, flavor, or aroma.

Original Gravity (°Plato) 1.036-1.050 (9-12.5 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.004-1.016 (1-4.0 °Plato) ● **Alcohol by Weight (Volume)** 3-4% (3.8-5%) ●
Bitterness (IBU) 10-35 ● **Color SRM (EBC)** 2-10 (4-20 EBC)

Fruit Wheat Ale or Lager with or without Yeast

Color is straw to light amber and its hue dependent on the type of fruit used. Color should reflect a degree of fruit's color. Chill haze is also acceptable. Malt character is very low to medium-low in sweetness and aroma. Hop bitterness, flavor and aroma may be low to medium. It can be brewed with at least 30 percent malted wheat. Fruit or fruit extracts contribute flavor and/or aroma. Perceived fruit qualities should be authentic and replicate true fruit complexity as much as possible. Fruited German-style wheat beers that fit the other descriptors for this style are permissible. This beer can be made using either ale or lager yeast. Fruity-estery aroma and flavor from yeast can be typical but at low levels. Body should be low to medium. Diacetyl should not be perceived. When this style is served with yeast the character

should portray a full yeasty mouthfeel and appear hazy to very cloudy. Yeast and yeast generated flavor and aroma should be low to medium but not overpowering the balance and character of malt and hops. Brewer may indicate on the bottle whether the yeast should be intentionally roused or if they prefer that the entry be poured as quietly as possible.

Original Gravity (°Plato) 1.036-1.050 (9-12.5 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.004-1.016 (1-4.0 °Plato) ● **Alcohol by Weight (Volume)** 3-4% (3.8-5%) ●
Bitterness (IBU) 10-35 ● **Color SRM (EBC)** 2-10 (4-20 EBC) or color of fruit

Dark American Wheat Ale or Lager with Yeast

This beer is medium amber to dark brown. Yeast and chill haze is acceptable. It can be brewed with at least 30 percent malted wheat. Overall malt intensity of malt sweetness is medium low to medium-high. Roasted malts may be evident in aroma and flavor at a low level. Roast malt astringency is acceptable when appropriately balanced with malt sweetness. Roast malts may be evident as a cocoa/chocolate or caramel character. Aromatic toffee-like, caramel, or biscuit-like characters may be part of the overall flavor/aroma profile. Hop bitterness, flavor and aroma are low to medium. Fruity-estery aroma and flavor are typical but at low levels; however, phenolic, clove-like characteristics should not be perceived. This beer can be made using either ale or lager yeast. The body should be low to medium. Diacetyl should not be perceived. Because this style is intended to be served with yeast the character should portray a full yeasty mouthfeel and appear hazy to very cloudy. Yeast flavor and aroma should be low to medium but not overpowering the balance and character of malt and hops.

Original Gravity (°Plato) 1.036-1.050 (9-12.5 °Plato) ●
Apparent Extract/Final Gravity (°Plato) 1.004-1.016 (1-4.0 °Plato) ● **Alcohol by Weight (Volume)** 3-4% (3.8-5%) ●
Bitterness (IBU) 10-25 ● **Color SRM (EBC)** 9-22 (18-44 EBC)

Dark American Wheat Ale or Lager without Yeast

This beer is medium amber to dark brown. Chill haze is acceptable. It can be brewed with at least 30 percent malted wheat. Aromatic toffee-like, caramel, or biscuit-like characters may be part of the overall flavor/aroma profile. Overall malt intensity of malt sweetness is medium low to medium-high. Roasted malts are may be evident in aroma and flavor at a low level. Roast malt astringency is acceptable when appropriately balanced with malt sweetness. Roast malts may be evident as a cocoa/chocolate or caramel character. Hop bitterness, flavor and aroma are low to medium. Fruity-estery aroma and flavor are typical but at low levels; however, phenolic, clove-like characteristics should not be perceived. This beer can be made using either ale or lager yeast. The body should be low to medium. Diacetyl should not be perceived. Because this style is packaged and served without yeast, no yeast characters should be evident in mouthfeel, flavor, or aroma.

Original Gravity (°Plato) 1.036-1.050 (9-12.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.016 (1-4.0 °Plato) • **Alcohol by Weight (Volume)** 3-4% (3.8-5%) • **Bitterness (IBU)** 10-25 • **Color SRM (EBC)** 9-22 (18-44 EBC)

Rye Ale or Lager with or without Yeast

Rye beers can be made using either ale or lager yeast. They should be brewed with at least 20 percent rye malt. These are often versions of classic styles that contain noticeable rye character in balance with other qualities of the beer. A spicy, fruity-estery aroma and flavor are typical but at low levels, however phenolic clove-like characteristics should not be perceived. Lighter versions are straw to copper colored. Hop bitterness is usually at low to medium levels. Hop aroma and flavor can be low to medium-high. The body should be low to medium. Diacetyl should not be perceived. If this style is packaged and served without yeast, no yeast characters should be evident in mouthfeel, flavor, or aroma. A low level of tannin derived astringency may be perceived. If this style is served with yeast, the character should portray a full yeasty mouthfeel and appear hazy to very cloudy. Yeast flavor and aroma should be low to medium but not overpowering the balance and character of rye and barley malt and hops.

Darker versions of this style will be dark amber to dark brown. Roasted malts are optionally evident in aroma and flavor with a low level of roast malt astringency acceptable when appropriately balanced with low to medium levels of malt sweetness. Roast malts may be evident as a cocoa/chocolate or caramel character. Aromatic toffee-like, caramel, or biscuit-like characters may be part of the overall flavor/aroma profile. The body should be low to medium. Diacetyl should not be perceived. *Competition directors may create specific styles of rye beer, such as Rye Pale Ale or Rye Brown Ale. A statement by the brewer indicating if the beer is based on a classic style is essential for accurate judging.*

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

German-Style Rye Ale (Roggenbier) with or without Yeast

Color is pale to very dark. Malt sweetness will vary from low to medium. Hop bitterness is very low to low. Hop flavors and aroma should be absent. This beer can be made using phenol producing ale yeast. It should be brewed with at least 30 percent rye malt. A banana-like fruity-estery aroma and flavor are typical but at low levels; phenolic, clove-like characteristics should also be perceived. The body should be low to medium. Diacetyl should not be perceived. If this style is packaged and served without yeast, no yeast characters should be evident in mouthfeel, flavor, or aroma. If the beer is served with yeast, the character should portray a full yeasty mouthfeel and appear hazy to very cloudy.

Yeast flavor and aroma should be low to medium but not overpowering the balance and character of rye and barley malt and hops.

Darker versions of this style will be dark amber to dark brown. Roast malts may be evident as a cocoa/chocolate or low caramel character. Low levels of aromatic toffee-like, caramel, or biscuit-like characters may be part of the overall flavor/aroma profile. Roasted malt character is optionally at low levels in aroma and flavor. A low level of roast malt astringency acceptable when appropriately balanced with malt sweetness. Malt sweetness can be medium-low to medium. The body should be low to medium. As in the lighter colored versions, diacetyl should not be perceived.

Original Gravity (°Plato) 1.047-1.056 (11.8-14 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2-4 °Plato) • **Alcohol by Weight (Volume)** 3.9-4.4% (4.9-5.5%) • **Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 4-25 (8-50 EBC)

Fruit Beer

Fruit beers are any beers using fruit or fruit extracts as an adjunct in either, the mash, kettle, primary or secondary fermentation providing obvious (ranging from subtle to intense), yet harmonious, fruit qualities. Malt sweetness can vary from none to medium-high levels. Fruit qualities should not be overpowered by hop character. Hop bitterness is in balance and usually at very low to medium levels. If a fruit (such as juniper berry) has an herbal or spice quality, it is more appropriate to consider it in the herb and spice beers category. Acidic bacterial (not wild yeast) fermentation characters may be evident (but not necessary) and would contribute to acidity and enhance fruity balance. Clear or hazy beer is acceptable in appearance. *A statement by the brewer explaining what fruits are used is essential in order for fair assessment in competitions. If this beer is a classic style with fruit, the brewer should also specify the classic style.*

Original Gravity (°Plato) 1.030-1.110 (7.5-26 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.5 °Plato) • **Alcohol by Weight (Volume)** 2-9.5% (2.5-12%) • **Bitterness (IBU)** 5-70 • **Color SRM (EBC)** 5-50 (10-100 EBC)

Field Beer

Field beers are any beers using vegetables as an adjunct in either the mash, kettle, primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, qualities. Malt sweetness can vary from very low to medium-high levels. Vegetable qualities should not be overpowered by hop character. Hop bitterness is usually at very low to medium-high levels. If a vegetable has an herbal or spice quality (such as the “heat” of a chili pepper), it should be classified as herb/spice beer style. Note Chili-flavored beer with notable roast or vegetal character evident may be appropriately entered as Field Beer. *A statement by the brewer explaining what vegetables are used is essential in order for fair assessment in competitions. If this beer is a classic style with vegetables, the brewer should also specify the classic style. Note: If no Pumpkin beer category exists in a competition, then Pumpkin beers should*

be entered in this category.

Original Gravity (°Plato) 1.030-1.110 (7.5-26 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.5 °Plato) • **Alcohol by Weight (Volume)** 2-10.5% (2.5-13.1%) •
Bitterness (IBU) 5-70 • **Color SRM (EBC)** 5-50 (10-100 EBC)

Pumpkin Beer

Pumpkin beers are any beers using pumpkins (*Cucurbita pepo*) or winter squash as an adjunct in either mash, kettle, primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, qualities. Malt sweetness often varies from low to medium high levels. Hop bitterness is usually low to medium-low. Hop flavors and aroma may be low to medium. Pumpkin qualities should not be overpowered by hop character. These may or may not be spiced or flavored with other things. *A statement by the brewer explaining the nature of the beer is essential for fair assessment in competitions. If this beer is a classic style with pumpkin, the brewer should also specify the classic style.*

Original Gravity (°Plato) 1.030-1.110 (7.5-26 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.5 °Plato) • **Alcohol by Weight (Volume)** 2-9.5% (2.5-12%) •
Bitterness (IBU) 5-70 • **Color SRM (EBC)** 5-50 (10-100 EBC)

Chocolate/Cocoa-Flavored Beer

Chocolate beers use “dark” chocolate or cocoa in any of its forms other than or in addition to hops to create a distinct (ranging from subtle to intense) character. Color is light brown to black. Malt sweetness at medium-low to medium-high levels helps accent cocoa flavors. Hop bitterness is very low to medium-low. Under hopping allows chocolate to contribute to the flavor profile while not becoming excessively bitter. Other flavors may be infused but chocolate should be the dominant character. White Chocolate should not be entered into this category. *If this beer is a classic style with chocolate or cocoa, the brewer should specify the classic style.*

Original Gravity (°Plato) 1.030-1.110 (7.5-26 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.5 °Plato) • **Alcohol by Weight (Volume)** 2-9.5% (2.5-12%) •
Bitterness (IBU) 15-40 • **Color SRM (EBC)** 15-50 (30-100 EBC)

Coffee-Flavored Beer

Coffee-flavored beers use coffee in any of its forms other than or in addition to hops to create a distinct (ranging from subtle to intense) character. Color ranges from amber to black. Malt sweetness at medium-low to medium levels helps accent coffee flavor and aromas. Hop bitterness is very low to medium. Under hopping allows coffee to contribute to the flavor profile while not becoming excessively bitter. *If this beer is a classic style with coffee flavor, the brewer should specify the classic style.*

Original Gravity (°Plato) 1.030-1.110 (7.5-26 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.5 °Plato) • **Alcohol by Weight (Volume)** 2-9.5% (2.5-12%) •
Bitterness (IBU) 15-40 • **Color SRM (EBC)** 8-50 (16-100 EBC)

Herb and Spice Beer

Herb beers use herbs or spices (derived from roots, seeds, fruits, vegetable, flowers, etc.) other than or in addition to hops to create a distinct (ranging from subtle to intense) character, though individual characters of herbs and/or spices used may not always be identifiable. Color is light brown to black. Malt sweetness will vary dramatically depending on overall balance desired. Very low to low hop bitterness is optimal for highlighting herbal/spice characters. Positive evaluations are significantly based on perceived balance of flavors. Note: Chili-flavored beers that emphasize heat rather than chili flavor should be entered as a “spiced” beer. *A statement by the brewer explaining what herbs or spices are used is essential in order for fair assessment in competitions. Specifying a style upon which the beer is based may help evaluation. If this beer is a classic style with an herb or spice, the brewer should specify the classic style. If no Chocolate or Coffee category exists in a competition, then chocolate and coffee beers should be entered in this category.*

Original Gravity (°Plato) 1.030-1.110 (7.5-26 °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.5 °Plato) • **Alcohol by Weight (Volume)** 2-9.5% (2.5-12%) •
Bitterness (IBU) 5-70 • **Color SRM (EBC)** 5-50 (10-100 EBC)

Specialty Beer

These beers are brewed using unusual fermentable sugars, grains and starches that contribute to alcohol content other than, or in addition to, malted barley. Color can range from very light to black. Malt sweetness will vary dramatically depending on overall balance desired. Very low to very high hop bitterness may be used for highlighting desired characters. Nuts generally have some degree of fermentables, thus beers brewed with nuts would appropriately be entered in this category. The distinctive characters of these special ingredients should be evident either in the aroma, flavor or overall balance of the beer, but not necessarily in overpowering quantities. For example, maple syrup or potatoes would be considered unusual. Rice, corn, or wheat are not considered unusual. Special ingredients must be listed when competing. *A statement by the brewer explaining the special nature of the beer, ingredient(s) and achieved character is essential in order for fair assessment in competitions. If this beer is a classic style with some specialty ingredient(s), the brewer should also specify the classic style. Guidelines for competing: Spiced beers using unusual fermentables should be entered in the experimental category. Fruit beers using unusual fermentables should be entered in the fruit beer category.*

Original Gravity (°Plato) 1.030-1.140++ (7.5-40++ °Plato) •
Apparent Extract/Final Gravity (°Plato) 1.006-1.030+ (1.5-7.5+ °Plato) • **Alcohol by Weight (Volume)** 2-20+++ (2.5-25+++%) • **Bitterness (IBU)** 0-100 • **Color SRM (EBC)** 1-100 (2-200 EBC)

Specialty Honey Lager or Ale

These beers are brewed using honey in addition to malted barley. Color can range from very light to black. Malt sweetness

will vary dramatically depending on overall balance desired. Very low to very high hop bitterness may be used for highlighting desired characters. Beers may be brewed to a traditional style or may be experimental. Character of honey should be evident in flavor and aroma and balanced with the other components without overpowering them. *A statement by the brewer explaining the classic or other style of the beer, and the type of honey used is essential in order for fair assessment in competitions.*

Original Gravity (°Plato) 1.030-1.110 (7.5-26 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.5 °Plato) • **Alcohol by Weight (Volume)** 2-9.5% (2.5-12%) • **Bitterness (IBU)** 0-100 • **Color SRM (EBC)** 1-100 (2-200 EBC)

Gluten-Free Beer

A beer (lager, ale or other) that is made from fermentable sugars, grains and converted carbohydrates. Ingredients do not contain gluten, in other words zero gluten (No barley, wheat, spelt, rye, etc.). Color can range from very light to black. Sweetness will vary dramatically depending on overall balance desired. Very low to very high hop bitterness may be used for highlighting desired characters. May or may not contain malted grains that do not contain gluten. Brewers may or may not design and identify these beers along other style guidelines with regard to flavor, aroma and appearance profile. The beer's overall balance and character should be based on its own merits and not necessarily compared with traditional styles of beer. In competitions, brewers identify ingredients and fermentation type. NOTE: These guidelines do not supersede any government regulations. Wine, mead, flavored malt beverages or beverages other than beer as defined by the TTB (U.S. Trade and Tax Bureau) are not considered "gluten-free beer" under these guidelines. *At the competition director's discretion, rapid detection methods may be used to qualify that a beer is indicated "gluten free" in testing. Gluten-reduced beers should be entered into the classic style category after which an entry was brewed. Gluten reduced beers' original ingredients would have gluten content that has been reduced by enzymes or other processes to reduced levels.*

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

Indigenous Beer (Lager or Ale)

This beer style is unusual in that its impetus is to commemorate combinations of ingredients and/or techniques adopted by or unique to a particular region. At least one regional combination of ingredients and/or techniques must be unique and differentiated from ingredients and/or techniques commonly used by brewers throughout the world. Color can range from very light to black. Malt sweetness will vary dramatically depending on overall balance desired. Very low to very high hop bitterness may be used for highlighting desired characters. There are many excellent and popular beers that are brewed with either non-traditional or traditional ingredients and/or processes yet their character may distinctively vary from all other styles currently defined or

included in these guidelines. This style is indigenous beers that are not represented elsewhere as a definitive style in these guidelines. Indigenous beers could possibly be entered in such categories as Experimental, Herb & Spice, Field Beer, etc., but by choice a brewer may categorize (and enter) an indigenous beer in this category. These grain-based beers are brewed reflecting local beer culture (process, ingredients, climate, etc.). It may represent a historical tradition or it may be an innovative creation representing contemporary ingredients or process. This category recognizes uniquely local or regional beer types and beers distinctively not defined in any recognized style in these guidelines. They may be light or dark, strong or weak, hoppy or not hoppy. They may have characters which are unique to yeast, fermentation techniques, aging conditions, carbonation level, or higher or lower levels of profound characters normally associated with other beer types.

Examples of indigenous beers might include current day versions of highly regional and/or historic styles which are not represented elsewhere in these guidelines, such as Finnish-style Sahti, S American Chicha, African sorghum based beers, and others. Other examples might include beers made wholly unique by use of multiple local ingredients and/or techniques, with the resulting beer being highly representative of location, as well as differentiated from traditional beer style categories.

Beers brewed with non-traditional hop varieties, grains, malt, yeast or other ingredient that still closely approximate an existing classical category would be more appropriately entered into the classical category. New and innovative beers that do not represent locally adopted techniques or grown ingredients would be more appropriately entered into the experimental category.

Proper evaluation of entries in this category requires the need to provide judges with additional information about the beer. A written summary illustrating the intent, background, history, design and/or development of the beer as well as describing any regional and/or stylistic context, choice of ingredients, process and any other unique information, helps establish a basis for comparison between highly diverse entries. Entering brewers must provide a statement of 100 words or less illustrating the above and why it is an indigenous beer without revealing the company's identity. This statement should be carefully crafted and will be evaluated by judges and carry significant weight in their decisions. Statements that contain information which might identify or otherwise create bias towards the entry will be modified by the Competition Manager. Entries not accompanied by this information will be at a profound disadvantage during judging.

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

Smoke Beer (Lager or Ale)

Any style of beer can be smoked; the goal is to reach a balance between the style's character and the smoky properties. Type of wood or other sources of smoke should be specified as well as the style the beer is based upon.

Experimental Beer (Lager or Ale)

An experimental beer is any beer (lager, ale or other) that is primarily grain-based and employs unusual techniques and/or ingredients. A minimum 51% of the fermentable carbohydrates must be derived from malted grains. The overall uniqueness of the process, ingredients used and creativity should be considered. Beers such as garden (vegetable), fruit, chocolate, coffee, spice, specialty or other beers that match existing categories should not be entered into this category. Beers not easily matched to existing style categories in a competition would often be entered into this category. Beers that are a combination of other categories (spice, smoke, specialty, porter, etc.) could also be entered into this category. *A statement by the brewer explaining the experimental or other nature of the beer is essential in order for fair assessment in competitions. Generally, a 25-word statement would suffice in explaining the experimental nature of the beer.*

Wood- and Barrel-Aged Beer

A wood- or barrel-aged beer is any lager, ale or hybrid beer, either a traditional style or a unique experimental beer that has been aged for a period of time in a wooden barrel or in contact with wood. This beer is aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel. New wood character can be characterized as a complex blend of vanillin and/or other unique wood character, but wood aged is not necessarily synonymous with imparting wood-flavors. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavors. Beers in this style may or may not have *Brettanomyces* character. *Brewers when entering this category should specify type of barrel and/or wood used and any other special treatment or ingredients used. Competition managers may create style subcategories to differentiate between high alcohol and low alcohol beers and very dark and lighter colored beer as well as for fruit beers and non-fruit beers. Competitions may develop guidelines requesting brewers to specify what kind of wood (new or used oak, other wood varieties) and/or barrel (whiskey, port, sherry, wine, etc.) was used in the process. The brewer may be asked to explain the special nature (wood used, base beer style(s) and achieved character) of the beer.*

Wood- and Barrel-Aged Pale to Amber Beer

Color ranges from pale to copper. Any classic style or unique experimental beer that has been aged for a period of time in a wooden barrel or in contact with wood. This beer is aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel. New wood character can be characterized as a complex blend of vanillin and/or other unique wood character but wood aged is not necessarily synonymous with imparting wood-flavors. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer.

Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavors. Primary character of the beer style may or may not be apparent. Sour wood-aged beer of any color is outlined in other categories. Fruited or spiced beer that is wood and barrel aged would also be appropriately entered in this category. Beers in this style may or may not have *Brettanomyces* character. *The brewer should explain the special nature of the beer to allow for accurate judging. Comments could include: type of wood used (new or old, oak or other wood type), type of barrel used (new, port/ whiskey/ wine/ sherry/ other), base beer style or achieved character. Beer entries not accompanied by this information will be at a disadvantage during judging.*

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Final Alcohol by Weight (Volume)** 3-5.2% (3.75-6.5%) • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** 4-18 (8-36 EBC)

Wood- and Barrel-Aged Dark Beer

Color ranges from brown to black. Any classic style or unique experimental style of dark beer can be wood or barrel-aged for a period of time in a wooden barrel or in contact with wood. This beer is aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel. New wood character can be characterized as a complex blend of vanillin and/or other unique wood character but wood-aged is not necessarily synonymous with imparting wood-flavors. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavors. Primary character of the beer style may or may not be apparent. Sour wood-aged beer of any color is outlined in other categories. Dark fruited or spiced beer would also be appropriately entered in this category. Beers in this style may or may not have *Brettanomyces* character. *The brewer should explain the special nature of the beer to allow for accurate judging. Comments could include: type of wood used (new or old, oak or other wood type), type of barrel used (new, port/ whiskey/ wine/ sherry/ other), base beer style or achieved character. Beer entries not accompanied by this information will be at a disadvantage during judging.*

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Final Alcohol by Weight (Volume)** 3-5.2% (3.75-6.5%) • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Above 18 (above 36 EBC)

Wood- and Barrel-Aged Strong Beer

Any strong classic style or unique, experimental style of beer can be wood or barrel-aged for a period of time in a wooden barrel or in contact with wood. This beer is aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel. New wood

character can be characterized as a complex blend of vanillin and unique wood character but wood aged is not necessarily synonymous with imparting wood-flavors. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavors. Primary character of the beer style may or may not be apparent. Sour wood-aged beer of any color is outlined in other categories. Beers in this style may or may not have *Brettanomyces* character. *The brewer must explain the special nature of the beer to allow for accurate judging. Comments could include: type of wood used (new or old, oak or other wood type), type of barrel used (new, port/ whiskey/ wine/ sherry/ other), base beer style or achieved character. Beer entries not accompanied by this information will be at a disadvantage during judging.*

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Greater than 5.2% (Greater than 6.5%) • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Wood- and Barrel-Aged Sour Beer

Color can range from very light to black. A wood- or barrel-aged sour beer is any lager, ale or hybrid beer, either a traditional style or a unique experimental beer that has been aged for a period of time in a wooden barrel or in contact with wood and has developed a bacterial induced natural acidity. This beer is aged in wood with the intention of introducing the micro flora present in the wood. Sometimes wood aging is intended to impart the particularly unique character of the wood, but wood-aged is not necessarily synonymous with imparting wood-flavors. Wood character can be characterized as a complex blend of vanillin and unique wood character. Wood-derived character can also be characterized by flavors of the product that was in the barrel during prior use. These wood-derived flavors, if present in this style, can be very low in character and barely perceived or evident or assertive as wood-derived flavors. Any degree of wood-derived flavors should be in balance with other beer character. Fruit and herb/spiced versions may take on the hue, flavors and aromas of added ingredients. Usually bacteria and “wild” yeasts fermentation contributes complex esters and results in a dry to very dry beer. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of acidity, complex esters, and new beer with wood and/or barrel flavors. Beers in this style may or may not have *Brettanomyces* character. *Brewers when entering this category should specify type of barrel used and any other special treatment or ingredients used. Competition managers may create style subcategories to differentiate between high alcohol and low alcohol beers and very dark and lighter colored beer as well as for fruit beers and non-fruit beers. Competitions may develop guidelines requesting brewers to specify what kind of wood (new or used oak, other wood varieties). The brewer may be asked to explain the special nature*

(wood used, base beer style(s) and achieved character) of the beer.

Aged Beer (Ale or Lager)

Color can range from very light to black. Beers aged for over one year. Generally beers with high hopping rates, roast malt content, high alcohol content, complex herbal, smoke or fruit content (*Wood aging, Brettanomyces characters and acidic beers must be classified or entered into other categories if that option is available*), A brewer may brew any type of beer of any strength and enhance its character with extended and creative aging conditions. Beers in this category may be aged in bottles or any type of food grade vessel. Aged character may manifest itself in mouthfeel, aroma and flavor. Often aged character is an expression of oxidative reactions that either bring individual extreme characters into harmony or are characters unique unto themselves. Sherry, fruity and hop transitions are common during aging. No matter what the effect the overall balance should be balanced, harmonic and not extreme or distastefully aggressive. The level of changes created by aging will vary with different types of beer types. Usually lighter flavored beer types will manifest aggressive and distasteful oxidation. Whereas higher elevations of hops, malt or alcohol can help create synergies with “good” oxidative change. *In competition brewers may be required to state age of beer. Competition organizer may develop guidelines in which aged beers are subcategorized by aging time, vessel, styles, etc. Brewers should provide a statement describing the nature or style of the beer. This statement could include classic or other style, special ingredients, length of aging time, etc.*

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

Other Strong Ale or Lager

Any style of beer can be made stronger than the classic style guidelines. The goal should be to reach a balance between the style's character and the additional alcohol. Refer to this guide when making styles stronger and appropriately identify the style created (for example: double alt, triple fest, or quadruple Pilsener).

Non-Alcoholic (Beer) Malt Beverages

Non-alcoholic (NA) malt beverages should emulate the character of a previously listed category/subcategory designation but without the alcohol (less than 0.5 percent). Non-alcoholic (beer) malt beverages will inherently have a profile lacking the complexity and balance of flavors which can be attributed to alcohol. They should accordingly not be assessed negatively for reasons related to the absence of alcohol.

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Other Resources

Karen Barela, past-President, American Homebrewers Association, Boulder, Colo.

Peter Camps and Christine Celis, formerly of Celis Brewing Co., Austin, Texas

Jeanne and Glenn Colon-Bonet, past co-directors of Great American Beer Festival Professional Panel Blind Tasting

Ray Daniels, author *Designing Great Beers*, past-Editor in chief *New Brewer*, *Zymurgy* magazines and Craft Beer Marketing Program (Brewers Association), Director Brewers Publications, Chicago, Illinois.

Mark Dorber, British Guild of Beer Writers, The Anchor in Walberswick and formerly of White Horse on Parson's Green, London, U.K.

Dr. George Fix, Arlington, Texas

Paul Gatza, past-Director American Homebrewers Association and Institute for Brewing Studies, past Great American Beer Festival and World Beer Cup judge director, Director Brewers Association, Boulder, Colorado.

Michael Jackson, author/journalist, London, U.K.

Finn B. Knudsen, President, Beverage Consult International Inc., Evergreen, Colo.

Gary Luther, Senior Brewing Staff - Retired, Miller Brewing Co., Milwaukee, Wis.

Dr. James Murray, Brewing Research Foundation International (BRFI), Nutfield, U.K.

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Brewers, homebrewers, beer enthusiasts, Scott Bickham, Al Korzonas, Al Kinchen, Jim Liddil, Marc Hugentobler, George De Piro, Hubert Smith, David Houseman, Stephen Klump, Ray Daniels, Jim Homer, Virginia Wotring

J. E. Siebel and Sons, Chicago, Ill.

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Judges of Great American Beer Festival® Judging Panel 1993-2012

Judges of the World Beer Cup® 1996, 1998, 2000, 2002, 2004, 2006, 2008, 2010, 2012

Personal travels, tastings, and evaluations of beer and brewing experience, 1974 to 2012