



Brewers Association 2017 Beer Style Guidelines

April 26, 2017

Compiled for the Brewers Association by Charlie Papazian, copyright: 1993 through and including 2017. With Style Guideline Committee assistance and review by Paul Gatz, Chris Swersey, Chuck Skyeck, Dan Rabin and suggestions from Great American Beer Festival and World Beer Cup judges.

Since 1979 the Brewers Association has provided beer style descriptions as a reference for brewers and beer competition 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's beer style guidelines reflect, as much as possible, historical significance, authenticity or a high profile in the current commercial beer market. Often, the historical significance is not clear, or a new beer in a current market may be only a passing fad, and thus, quickly forgotten. For these reasons, the addition of a style or the modification of an existing one is not undertaken lightly and is the product of research, consultation and consideration of market actualities, and may take place over a period of time. Another factor considered is that current commercial examples do not always fit well into the historical record, and instead represent a modern version of the style. Our decision to include a particular historical beer style takes into consideration the style's brewing traditions and the need to preserve those traditions in today's market. The more a beer style has withstood the test of time, marketplace, and consumer acceptance, the more likely it is to be included in the Brewers Association's style guidelines.

The availability of commercial examples plays a large role in whether a beer style "makes the list." It is important to consider that not every historical or commercial beer style can be included, nor is every commercial beer representative of the historical tradition (i.e., a brewery labeling a brand as a particular style does not always indicate a fair representation of that style).

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

series "Biere Aus Aller 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 updating a beer style guideline may be submitted by following the links on this page: <http://www.brewersassociation.org/educational-publications/beer-styles/>

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

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

- 1. Intensity Level Terminology:** Beer 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 sufficient entries to make the category competitive or meet minimum entry numbers.
2. **Beer Style Guidelines:** Categories at competition may differ somewhat from this guideline document. They may include special notes which pertain to that

competition. These notes might solicit special information from brewers to be provided to judges so they may evaluate beer entries more accurately, or provide clarity to entering brewers regarding possibly confusing or overlapping aspects of beer style categories.

- 3. Pouring:** Beers entered and presented for evaluation in competitions should be poured and presented as intended by the brewer. Most beers are intended to be poured quietly; some beers are intended to be roused in order to present the beer with yeast that may be present in the bottle. Competition 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 ALE STYLES

Ordinary Bitter

Color: Gold to copper-colored

Clarity: Chill haze is allowable at cold temperatures

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

Perceived Hop Aroma & Flavor: May be evident at the brewer's discretion

Perceived Bitterness: Medium

Fermentation Characteristics: Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-estery and very low diacetyl flavors are acceptable, but should be minimized in this form of Bitter.

Body: Low to medium

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

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

Special Bitter or Best Bitter

Color: Deep gold to deep copper

Clarity: Chill haze is acceptable at low temperatures

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

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

Perceived Bitterness: Medium and not harsh

Fermentation Characteristics: Low carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-estery aromas and flavors and very low levels of diacetyl are acceptable, but should be minimized in this form of Bitter. The absence of diacetyl is also acceptable.

Body: Medium

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

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

Extra Special Bitter

Color: Amber to deep copper

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium to medium-high

Perceived Hop Aroma & Flavor: Medium to medium-high

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Low carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. The overall impression is refreshing and thirst quenching. Fruity-estery and very low diacetyl characters are acceptable, but should be minimized in this form of Bitter. The absence of diacetyl is also acceptable.

Body: Medium to full

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

Original Gravity (°Plato) 1.046-1.060 (11.4-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.016 (2.6-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.6% (4.8%-5.8%) • **Hop Bitterness (IBU)** 30-45 • **Color SRM (EBC)** 8-14 (16-28 EBC)

Scottish-Style Light Ale

Color: Golden to light brown

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavor: Should not be perceived

Perceived Bitterness: Low

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

Body: Low

When using these guidelines as the basis for evaluating entries at competitions, Scottish Light Ale

may be split into two subcategories: traditional (no smoke character) and peated (low level of peat smoke character). Though there is little evidence suggesting that traditional Scottish Light Ale exhibited peat smoke character, the current marketplace offers many examples with peat or smoke character present at low to medium levels. A peaty or smoky character may be evident at low levels. Scottish Light Ales with medium or higher smoke character are considered smoke flavored beers and should be categorized elsewhere.

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

Scottish-Style Heavy Ale

Color: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavor: Should not be perceived

Perceived Bitterness: Perceptible but low

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

Body: Medium with a soft chewy character

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

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

Scottish-Style Export Ale

Color: Medium amber to dark chestnut brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Sweet malt and caramel aromas and flavors define the character of a Scottish Export

Perceived Hop Aroma & Flavor: Should not be perceived

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery character may be apparent. Yeast attributes such as diacetyl and sulfur are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions.

Body: Medium

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

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

English-Style Summer Ale

Color: Pale to light amber

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Residual malt sweetness is low to medium. Torrified or malted wheat is often used in quantities of 25 percent or less. Malt flavor may be biscuity.

Perceived Hop Aroma & Flavor: English, American or noble-type hop aroma should be low to medium. English, American or noble-type hop flavor should not be assertive and should be well balanced with malt character.

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Low to moderate fruity-estery

character is acceptable. No diacetyl or DMS character should be apparent.

Body: Low to medium-low

Additional notes: The overall impression is refreshing and thirst quenching

Original Gravity (°Plato) 1.036-1.050 (9-12.4 °Plato)
• **Apparent Extract/Final Gravity (°Plato)** 1.006-1.012 (1.5-3.1 °Plato) • **Alcohol by Weight (Volume)** 2.9%-4.0% (3.7%-5.1%) • **Hop Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 3-7 (6-14 EBC)

Classic English-Style Pale Ale

Color: Gold to copper

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavor: Earthy and herbal English-variety hop character should be perceived, but may result from the skillful use of hops of other origin.

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery character is moderate to strong. Diacetyl can be absent or may be perceived at very low levels.

Body: Medium

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

English-Style India Pale Ale

Color: Gold to copper

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavor: Hop aroma and flavor is medium to high, and often flowery. Hops from a variety of origins may be used to contribute to a high hopping rate. Earthy and herbal English-variety hop character should be perceived, but may result from the skillful use of hops of other origin.

Perceived Bitterness: Medium to high

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

Body: Medium

Additional notes: Non-English hops may be used for bitterness or for approximating traditional English hop character. The use of water with high mineral content may result in a crisp, dry beer rather than a malt-accentuated version.

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

Strong Ale

Color: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavor: Not perceived to very low

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

Fermentation Characteristics: A rich, often sweet and complex fruity-estery character can contribute to the profile of Strong Ales. Alcohol types can be varied and complex. Very low levels of diacetyl are acceptable.

Body: Medium to full

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

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

Old Ale

Color: Copper-red to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Fruity-estery aroma can contribute to the malt aroma and flavor profile. Old Ales have a malt and sometimes caramel sweetness.

Perceived Hop Aroma & Flavor: Very low to medium

Perceived Bitterness: Evident but minimal

Fermentation Characteristics: Fruity-estery flavors can contribute to the character of this ale. Alcohol types can be varied and complex. A distinctive quality of Old Ales is that they undergo an aging process, often for years. Aging can occur on their yeast either in bulk storage or through conditioning in the bottle. This contributes to a rich, wine-like and often sweet oxidized character. Complex estery attributes may also emerge. Very low diacetyl character may be evident and is acceptable.

Body: Medium to full

Additional notes: Wood-aged attributes such as vanilla are acceptable. Horsey, goaty, leathery and phenolic character and acidity produced by *Brettanomyces* may also 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 be split into two categories, strong and very strong. Brettanomyces 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 (14.3-21.1 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.014-1.030 (3.6-7.6 °Plato) • **Alcohol by Weight (Volume)** 5.0%-7.2% (6.3%-9.1%) • **Hop Bitterness (IBU)** 30-65 • **Color SRM (EBC)** 12-30 (24-60 EBC)

English-Style Pale Mild Ale

Color: Light amber to medium amber

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavor: Hop aroma and flavor range from very low to low

Perceived Bitterness: Very low to low

Fermentation Characteristics: Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity-estery character is very low to medium-low.

Body: Low to medium-low

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

English-Style Dark Mild Ale

Color: Reddish-brown to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt and caramel should be evident in the aroma and flavor while licorice and roast malt may also be present

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: very low to low

Fermentation Characteristics: Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity-estery character is very low to medium-low.

Body: Medium-low to medium

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

English-Style Brown Ale

Color: Copper to dark brown

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Very low to low

Fermentation Characteristics: Low to medium-low levels of fruity-estery flavors are appropriate.

Diacetyl, if evident, should be very low.

Body: Medium

Original Gravity (°Plato) 1.040-1.050 (10-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.1-3.6 °Plato) • **Alcohol by Weight (Volume)** 3.3%-4.7% (4.2%-6.0%) • **Hop Bitterness (IBU)** 12-25 • **Color SRM (EBC)** 12-17 (24-34 EBC)

Brown Porter

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

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

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

Perceived Hop Aroma & Flavor: Very low to medium

Perceived Bitterness: Medium

Fermentation Characteristics: Fruity-estery flavors are acceptable

Body: Low to medium

Original Gravity (°Plato) 1.040-1.050 (10-12.4

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

Robust Porter

Color: Very dark to black

Clarity: Opaque

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

Perceived Hop Aroma & Flavor: Very low to medium

Perceived Bitterness: Medium to high

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

Body: Medium to full

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

Sweet Stout or Cream Stout

Color: Black

Clarity: Opaque

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

Perceived Hop Aroma & Flavor: Should not be perceived

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

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

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

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

Oatmeal Stout

Color: Dark brown to black

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

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

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

Perceived Bitterness: Medium

Fermentation Characteristics: Oatmeal is used in the grist, resulting in a pleasant, full flavor without being grainy. Fruity-estery aroma can range from not perceived to very low. Fruity-estery flavor is very low. Diacetyl should be absent or at extremely low levels.

Body: Full

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

Scotch Ale

Color: Light reddish-brown to very dark

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Not perceived to very low

Fermentation Characteristics: Fruity esters, if present, are generally at low levels. Low levels of diacetyl are acceptable.

Body: Full

Additional notes: A brewery-fresh experience is intended with these beers. Oxidation is not an acceptable character. Pleasantly oxidized Scotch Ales should be classified in Aged Beer categories. *When using these guidelines as the basis for evaluating entries at competitions, Strong Scotch Ale may be split into two subcategories: traditional (no smoke character) and peated (low level of peat smoke character). Though there is little evidence suggesting that traditionally made Strong Scotch Ales exhibited peat smoke character, the current marketplace offers many examples with peat or smoke character present at low to medium levels. A*

peaty or smoky character may be evident at low levels. Strong Scotch Ales with medium or higher smoke character are considered smoke flavored beers and should be categorized elsewhere.

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

British-Style Imperial Stout

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

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

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

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

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

Fermentation Characteristics: High alcohol content is evident. High fruity-estery character may be present. Diacetyl should be absent.

Body: Full

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

Original Gravity (°Plato) 1.080-1.1 (19.3-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.020-1.030 (5.1-7.6 °Plato) • **Alcohol by Weight (Volume)** 5.5%-9.5% (7.0%-12.0%) • **Hop Bitterness (IBU)** 45-65 • **Color SRM (EBC)** 20-35+ (40-70+ EBC)

British-Style Barley Wine Ale

Color: Tawny copper to deep red/copper-garnet

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Residual malty sweetness is high

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

Perceived Bitterness: Low to medium

Fermentation Characteristics: Complexity of alcohols and fruity-estery attributes are often high

and balanced with the high alcohol content. Low levels of diacetyl are acceptable. Caramel and some oxidized character (vinous aromas and/or flavors) may be considered positive attributes.

Body: Full

Original Gravity (°Plato) 1.085-1.120 (20.4-28 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.024-1.028 (6.1-7.1 °Plato) • **Alcohol by Weight (Volume)** 6.7%-9.6% (8.5%-12.2%) • **Hop Bitterness (IBU)** 40-60 • **Color SRM (EBC)** 14-18 (28-36 EBC)

IRISH ORIGIN ALE STYLES

Irish-Style Red Ale

Color: Copper-red to reddish-brown

Clarity: Chill haze is acceptable at low temperatures. Slight yeast haze is acceptable for bottle conditioned examples.

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

Perceived Hop Aroma & Flavor: Not perceived to medium

Perceived Bitterness: Medium

Fermentation Characteristics: Low levels of fruity-estery aroma and flavor are acceptable. Diacetyl levels may range from absent to very low.

Body: Medium

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

Classic Irish-Style Dry Stout

Color: Black

Clarity: Opaque

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

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

Perceived Bitterness: Medium to medium-high

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

Body: Medium-light to medium

Additional notes: Head retention should be persistent

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

Export-Style Stout

Color: Black

Clarity: Opaque

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

Perceived Hop Aroma & Flavor: Should not be perceived

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

Fermentation Characteristics: Fruity-estery aroma and flavor is low. Diacetyl should be negligible or not perceived. Slight acidity is acceptable.

Body: Medium to full

Additional notes: Head retention should be persistent

Original Gravity (°Plato) 1.052-1.072 (12.9-17.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.020 (2.1-5.1 °Plato) • **Alcohol by Weight (Volume)** 4.5%-7.5% (5.7%-9.5%) • **Hop Bitterness (IBU)** 30-60 • **Color SRM (EBC)** 40+ (80+ EBC)

NORTH AMERICAN ORIGIN ALE STYLES

Golden or Blonde Ale

Color: Straw to light amber

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Light malt sweetness should be present in flavor

Perceived Hop Aroma & Flavor: Hop aroma and flavor should be low to medium-low, present but not dominant.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity esters may be perceived at low levels. Diacetyl and DMS should not be perceived.

Body: Low to medium with a crisp finish

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

American-Style Amber/Red Ale

Color: Copper to reddish-brown

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavor: Hop flavor and aroma is medium, and characterized by American-variety hops.

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery aroma, if present, is low. May exhibit low levels of fruity-estery flavor. Diacetyl can be absent or perceived at very low levels.

Body: Medium to medium-high

Original Gravity (°Plato) 1.048-1.058 (11.9-14.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.5-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.5%-4.8% (4.4%-6.1%) • **Hop Bitterness (IBU)** 25-45 • **Color SRM (EBC)** 11-18 (22-36 EBC)

American-Style Pale Ale

Color: Deep golden to copper or light brown

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

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

Perceived Hop Aroma & Flavor: Hop aroma and flavor is high, exhibiting floral, fruity (berry, tropical, stone fruit and other), sulfur/diesel-like, onion-garlic-catty, citrusy, piney or resinous character that was originally associated with American-variety hops. Hops with these attributes now also originate from countries other than the USA.

Perceived Bitterness: Medium to medium-high

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

Body: Medium

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.1-3.6 °Plato) • **Alcohol by Weight (Volume)** 3.5%-4.3% (4.4%-5.4%) • **Hop Bitterness (IBU)** 30-50 • **Color SRM (EBC)** 6-14 (12-28 EBC)

American-Style Strong Pale Ale

Color: Deep golden to copper

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

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

Perceived Hop Aroma & Flavor: Hop aroma and flavor is high, exhibiting floral, fruity (berry, tropical, stone fruit and other), sulfur/diesel-like, onion-garlic-catty, citrusy, piney or resinous character that was originally associated with American-variety hops. Hops with these attributes now also originate from countries other than the USA.

Perceived Bitterness: High

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

Body: Medium

Original Gravity (°Plato) 1.050-1.065 (12.4-15.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 4.4%-5.6% (5.6%-7.0%) • **Hop Bitterness (IBU)** 40-50 • **Color SRM (EBC)** 6-14 (12-28 EBC)

American-Style India Pale Ale

Color: Gold to copper

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

Perceived Malt Aroma & Flavor: Medium maltiness is present in aroma and flavor

Perceived Hop Aroma & Flavor: Hop aroma and flavor is high, exhibiting floral, fruity (berry, tropical, stone fruit and other), sulfur/diesel-like, onion-garlic-catty, citrusy, piney or resinous character that was originally associated with American-variety hops. Hops with these attributes now also originate from countries other than the USA.

Perceived Bitterness: Medium-high to very high

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

Body: Medium

Additional notes: The use of water with high mineral content may result in a crisp, dry beer rather than a malt-accentuated version. Hops of varied origins may be used for bitterness or for approximating traditional American character.

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

Session India Pale Ale

Color: Gold to copper

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

Perceived Malt Aroma & Flavor: A low to medium maltiness should be present in aroma and flavor.

Perceived Hop Aroma & Flavor: Hop aroma and flavor are medium to high and can display qualities from a wide variety of hops from all over the world. Overall hop character is assertive.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity-estery aroma and flavor is low to medium. Diacetyl should not be perceived.

Body: Low to medium

Additional notes: Beers exceeding 5.0% abv are not considered Session India Pale Ales. Beers under 5.0% abv (4.0% abv) which meet the criteria for another classic or traditional style category are not considered Session India Pale Ales.

Original Gravity (°Plato) 1.038-1.052 (9.5-12.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.0-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0% (3.7%-5.0%) • **Hop Bitterness (IBU)** 40-55 • **Color SRM (EBC)** 4-12 (8-24 EBC)

Pale American-Belgo-Style Ale

Color: Gold to light brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Low

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

Perceived Bitterness: Medium to very high

Fermentation Characteristics: Fruity-estery aroma is low to moderate. Fruity-estery flavor should be medium to high. Belgian yeast attributes such as banana, berry, apple, coriander, spice and/or smoky-phenolic should be in balance with malt and hops.

Diacetyl, sulfur and *Brettanomyces* should not be perceived.

Body: Medium-low to medium

Additional notes: Pale American-Belgo-Style Ales are either 1) non-Belgian beer types portraying the unique characters imparted by yeasts typically used in big, fruity Belgian-style ales, or 2) defined Belgian-style beers displaying a unique character of American hops. These beers are unique unto themselves.

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

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

Dark American-Belgo-Style Ale

Color: Brown to black

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Perception of roasted malts or barley can be very low to robust

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

Perceived Bitterness: Medium to very high

Fermentation Characteristics: Fruity-estery aroma and flavors are medium to high. Attributes typical of fermentation with Belgian yeast such as banana, coriander, spice and/or smoky-phenolic should be in balance with malt and hops. Diacetyl, sulfur and *Brettanomyces* should not be perceived.

Body: Medium-low to medium

Additional notes: Dark American-Belgo-Style Ales are either 1) non-Belgian darker beer types portraying the unique attributes imparted by yeasts typically used in big fruity Belgian-style ales, or 2) defined darker Belgian-style beers displaying a

unique character of American hops. These beers are unique unto themselves.

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

Original Gravity (°Plato) Varies with style •
Apparent Extract/Final Gravity (°Plato) Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Hop Bitterness (IBU)** Varies with style •
Color SRM (EBC) 16+ (32+ EBC)

American-Style Brown Ale

Color: Deep copper to very dark brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Roasted malt, caramel and chocolate aromas and flavors should be medium.

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Medium to high

Fermentation Characteristics: Low to med-low.

Fruity-estery aromas and flavors may be present.

Diacetyl should not be perceived.

Body: Medium

Original Gravity (°Plato) 1.040-1.060 (10-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.6-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.3%-5.0% (4.2%-6.3%) • **Hop Bitterness (IBU)** 25-45 • **Color SRM (EBC)** 15-26 (30-52 EBC)

American-Style Black Ale

Color: Very dark to black

Clarity: Opaque

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

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

Perceived Bitterness: Medium-high to high
Fermentation Characteristics: Fruity-estery aromas and flavors should be low to medium. Diacetyl should not be perceived.

Body: Medium

Original Gravity (°Plato) 1.056-1.075 (13.8-18.2 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.018 (3.1-4.6 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.6%) • **Hop Bitterness (IBU)** 50-70 • **Color SRM (EBC)** 35+ (70+ EBC)

American-Style Stout

Color: Black

Clarity: Opaque

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

Perceived Hop Aroma & Flavor: Medium to high, often with citrusy and/or resinous hop qualities typical of many American hop varieties.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity-estery aroma and flavor is low. Diacetyl should be negligible or not perceived.

Body: Medium to full

Additional notes: Head retention should be persistent

Original Gravity (°Plato) 1.050-1.075 (12.4-18.2 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.022 (2.6-5.6 °Plato) • **Alcohol by Weight (Volume)** 4.5%-7.0% (5.7%-8.9%) • **Hop Bitterness (IBU)** 35-60 • **Color SRM (EBC)** 40+ (80+ EBC)

American-Style Imperial Stout

Color: Black

Clarity: Opaque

Perceived Malt Aroma & Flavor: Extremely rich malty aroma is typical. Extremely rich malty flavor with full sweet malt character is typical. Roasted malt astringency and bitterness can be moderate but should not dominate the overall character.

Perceived Hop Aroma & Flavor: Medium-high to high with floral, citrus and/or herbal character.

Perceived Bitterness: Medium-high to very high and balanced with rich malt character.

Fermentation Characteristics: Fruity-estery aromas and flavors are high. Diacetyl should be absent.

Body: Full

Original Gravity (°Plato) 1.080-1.1 (19.3-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.020-1.030 (5.1-7.6 °Plato) • **Alcohol by Weight (Volume)** 5.5%-9.5% (7.0%-12.0%) • **Hop Bitterness (IBU)** 50-80 • **Color SRM (EBC)** 40+ (80+ EBC)

American-Style Imperial Porter

Color: Black

Clarity: Opaque

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

Perceived Hop Aroma & Flavor: Low to medium-high

Perceived Bitterness: Medium-low to medium

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

Body: Full

Original Gravity (°Plato) 1.080-1.1 (19.3-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.020-1.030 (5.1-7.6 °Plato) • **Alcohol by Weight (Volume)** 5.5%-9.5% (7.0%-12.0%) • **Hop Bitterness (IBU)** 35-50 • **Color SRM (EBC)** 40+ (80+ EBC)

Imperial or Double India Pale Ale

Color: Gold to dark red

Clarity: Chill haze is acceptable at low temperatures. Haze created by dry hopping is allowable at any temperature.

Perceived Malt Aroma & Flavor: Low to high

Perceived Hop Aroma & Flavor: Hop aroma and flavor is very high. Hop character should be fresh and evident, derived from any variety of hops. Hop flavor should not be harsh.

Perceived Bitterness: Very high but not harsh

Fermentation Characteristics: Alcohol content is medium-high to high and evident. Fruity-estery aroma and flavor is high. Diacetyl should not be perceived.

Body: Medium to full

Additional notes: This style of beer should exhibit the fresh character of hops. Oxidized or aged character should not be present.

Original Gravity (°Plato) 1.070-1.1 (17.1-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.020 (3.1-5.1 °Plato) • **Alcohol by Weight (Volume)** 6.0%-8.4% (7.6%-10.6%) • **Hop Bitterness (IBU)** 65-100 • **Color SRM (EBC)** 5-15 (10-30 EBC)

Double Red Ale

Color: Deep amber to dark copper/reddish-brown
Clarity: Chill haze is acceptable at low temperatures
Perceived Malt Aroma & Flavor: Medium to medium-high caramel malt character should be present in flavor and aroma. Low to medium biscuit or toasted malt character may also be present.
Perceived Hop Aroma & Flavor: Hop aroma is high, derived from any variety of hops. Hop flavor is high and balanced with other beer attributes.
Perceived Bitterness: High to very high
Fermentation Characteristics: Alcohol content is medium to high. Complex alcohol flavors may be evident. Fruity-estery aromas and flavors are medium. Diacetyl should not be perceived.
Body: Medium to full

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

Imperial Red Ale

Color: Deep amber to dark copper/reddish-brown
Clarity: Chill haze is acceptable at low temperatures
Perceived Malt Aroma & Flavor: Medium to high caramel malt character is present in aroma and flavor
Perceived Hop Aroma & Flavor: High hop aroma and flavor, derived from any variety of hops. Hop flavor is prominent, and balanced with other beer attributes.
Perceived Bitterness: Very high
Fermentation Characteristics: Very high alcohol is a hallmark of this style. Complex alcohol flavors may be evident. Fruity-estery aromas and flavors are medium. Diacetyl should not be perceived.
Body: Full

Original Gravity (°Plato) 1.080-1.1 (19.3-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.020-1.028 (5.1-7.1 °Plato) • **Alcohol by Weight**

(Volume) 6.3%-8.4% (8.0%-10.6%) • **Hop Bitterness (IBU)** 55-85 • **Color SRM (EBC)** 10-17 (20-34 EBC)

American-Style Barley Wine Ale

Color: Amber to deep red/copper-garnet
Clarity: Chill haze is acceptable at low temperatures
Perceived Malt Aroma & Flavor: Caramel and/or toffee malt aromas are often present. High residual malty sweetness, often with caramel and/or toffee flavors, should be present.
Perceived Hop Aroma & Flavor: Hop aroma and flavor is medium to very high. American hop varieties are often used, but are not required for this style.
Perceived Bitterness: High
Fermentation Characteristics: Complex alcohols are evident. Fruity-estery aromas and flavors are often high. Very low levels of diacetyl are acceptable.
Body: Full
Additional notes: Indications of 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 oxidized 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 (6.1-7.1 °Plato) • **Alcohol by Weight (Volume)** 6.7%-9.6% (8.5%-12.2%) • **Hop Bitterness (IBU)** 60-100 • **Color SRM (EBC)** 11-18 (22-36 EBC)

American-Style Wheat Wine Ale

Color: Gold to black
Clarity: Chill haze is acceptable at low temperatures
Perceived Malt Aroma & Flavor: Bread, wheat, honey and/or caramel malt aromas and flavors are often present. High residual malt sweetness should be present.
Perceived Hop Aroma & Flavor: Low to medium
Perceived Bitterness: Medium to medium-high
Fermentation Characteristics: Fruity-estery flavors and aromas are often high and balanced by a complexity of alcohols and high alcohol content. Very low levels of diacetyl are acceptable. Phenolic yeast character, sulfur, and/or DMS should not be present. Oxidized, stale and aged attributes are not typical of this style.

Body: Full

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

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

Smoke Porter

Color: Dark brown to black

Clarity: Opaque

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

Perceived Hop Aroma & Flavor: None to medium

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery aromas and flavors are acceptable

Body: Medium to full

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

Original Gravity (°Plato) 1.050-1.065 (12.4-15.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.6-4.6 °Plato) • **Alcohol by Weight (Volume)** 4.0%-7.0% (5.1%-8.9%) • **Hop Bitterness (IBU)** 20-40 • **Color SRM (EBC)** 20+ (40+ EBC)

American-Style Sour Ale

Color: Pale to black depending on underlying beer style.

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

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

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Low to high

Fermentation Characteristics: Moderate to intense, yet balanced, fruity-estery aromas and flavors are evident. Diacetyl, DMS and *Brettanomyces* should not be perceived in aroma or flavor. The evolution of natural acidity develops a balanced complexity. 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 attributes of age. Moderate to intense, yet balanced, fruity-estery flavors should be evident. There should be no residual flavors from liquids previously aged in a barrel such as bourbon or sherry. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin should not be present.

Body: Low to high

Additional notes: Such beers exhibiting wood-derived characters or characters of liquids previously aged in wood are characterized as Wood-Aged Sour Beer.

Competition organizers may create subcategories which reflect groups of entries based on color, hop varieties, microflora, fruit, spices or other ingredients, wood aging, etc. Fruited versions will exhibit fruitiness in harmony with malt, hop, acidity and other characteristics of fermentation. Such beers may take on the color of fruits or other ingredients. When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes.

Original Gravity (°Plato) Varies with style •

Apparent Extract/Final Gravity (°Plato) Varies with style •

Alcohol by Weight (Volume) Varies with style •

Hop Bitterness (IBU) Varies with style •

Color SRM (EBC) Varies with style

GERMAN ORIGIN ALE STYLES

German-Style Kölsch

Color: Straw to gold

Clarity: Chill haze should not be present

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

Perceived Hop Aroma & Flavor: Hop aroma and flavor is low, and if evident, should express noble hop character.

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery aromas and flavors should be absent or present at very low levels. Light pear-apple-Riesling wine-like fruitiness may be apparent, but is not required for this style. Diacetyl should not be perceived.

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

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

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

German-Style Altbier

Color: Copper to dark brown

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: A variety of malts including wheat may be used to produce medium-low to medium malt aroma and flavor

Perceived Hop Aroma & Flavor: Low to medium. Character should reflect traditional German noble hops.

Perceived Bitterness: Medium to very high, although 25 to 35 IBU is typical for Altbiers originating in Dusseldorf.

Fermentation Characteristics: Fruity-estery aroma should be absent or very low. Fruity-estery flavors can be low. No diacetyl should be perceived.

Body: Medium

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

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

Kellerbier or Zwickelbier Ale

Color: Varies depending on the underlying German ale style

Clarity: Can be clear to moderately cloudy. Slight yeast haze is acceptable and traditional. These beers are unfiltered, but may become clear with age. May exhibit poor head retention.

Perceived Malt Aroma & Flavor: Kellerbier ales are unfiltered German-style Altbier or Koelsch. Malt aromas and flavors typical of these styles should be present.

Perceived Hop Aroma & Flavor: Varies depending on underlying style. Hop character may be muted by the presence of yeast.

Perceived Bitterness: Varies depending on underlying style. Bitterness may be suppressed by the presence of yeast.

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

Body: Varies depending on underlying style

Additional notes: These unfiltered beers are packaged and served with low to moderate amounts of yeast. They may be filtered and dosed with yeast during packaging. Beers containing non-standard ingredients or aged in flavor-imparting vessels would be categorized elsewhere.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information should include the underlying German ale style upon which the entry is based.

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

Berliner-Style Weisse

Color: Straw to pale. These are the lightest of all the German wheat beers. Versions made with fruits or other flavorings may take on corresponding hues.

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

Perceived Malt Aroma & Flavor: Malt sweetness is absent

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Non-existent to very low

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

Body: Very low

Additional notes: Carbonation is high. Berliners are sometimes served with sweet fruit or herbal syrups. *When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Subcategories for unfruited and fruited or flavored versions of the style could be created. For unfruited versions, brewer would indicate that no fruit or flavor has been added. Fruited or flavored entries would be accompanied by a very brief description of the fruit/flavor used by the brewer.*

Original Gravity (°Plato) 1.028-1.044 (7.1-11.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.006 (1-1.5 °Plato) • **Alcohol by Weight (Volume)** 2.2%-4.0% (2.8%-5.0%) • **Hop Bitterness (IBU)** 3-6 • **Color SRM (EBC)** 2-4 (4-8 EBC)

Leipzig-Style Gose

Color: Straw to medium amber

Clarity: Cloudy or hazy from yeast

Perceived Malt Aroma & Flavor: Malt sweetness is not perceived to very low

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Not perceived

Fermentation Characteristics: Traditional examples of Gose are spontaneously fermented. Low to medium lactic acid character should be evident and expressed as a sharp, refreshing sourness. Horsey, leathery or earthy aromas contributed by *Brettanomyces* may be evident but should have a very low profile as these beers are not excessively aged.

Body: Low to medium-low

Additional notes: These beers typically contain malted barley and unmalted wheat, and may contain oats. Lemon or other citrus flavors are often present. Some versions may have the spicy flavor of

coriander at low to medium levels. In traditional versions, small additions of salt may be perceivable at low levels.

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

Original Gravity (°Plato) 1.036-1.056 (9-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.012 (2.1-3.1 °Plato) • **Alcohol by Weight (Volume)** 3.5%-4.3% (4.4%-5.4%) • **Hop Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3-9 (6-18 EBC)

South German-Style Hefeweizen

Color: Straw to amber

Clarity: May be very cloudy from the presence of yeast

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

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Very low

Fermentation Characteristics: Med-low to med-high fruity and phenolic attributes are hallmarks of this style. Phenolic attributes such as clove, nutmeg, smoke and vanilla are present. Banana ester aroma and flavor should be present at low to medium-high levels. No diacetyl should be perceived.

Body: Medium to full

Additional notes: These beers are made with at least 50 percent malted wheat. Hefeweizens are very highly carbonated. These beers are typically roused during pouring, and because yeast is present, they will have a yeasty flavor and a characteristically fuller mouthfeel.

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

South German-Style Kristal Weizen

Color: Straw to amber

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

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

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Very low

Fermentation Characteristics: The aroma and flavor is very similar to Hefeweizen with the caveat that fruity and phenolic characters are not combined with the yeasty flavor and fuller-bodied mouthfeel of yeast. The phenolic characteristics are often described as clove-like or nutmeg-like and can be smoky or even vanilla-like. A Banana-like ester aroma and flavor is often present. No diacetyl should be perceived. Kristal Weizens are well attenuated and very highly carbonated.

Body: Medium to full

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

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

German-Style Leichtes Weizen

Color: Straw to copper-amber

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

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

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Very low

Fermentation Characteristics: The phenolic and estery aromas typical of Weissbiers should be present but less pronounced in this style. The overall flavor profile is less complex than Hefeweizen due to a lower alcohol content and there is less yeasty flavor. No diacetyl should be perceived.

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

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

Original Gravity (°Plato) 1.028-1.044 (7.1-11 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-

1.008 (1-2.1 °Plato) • **Alcohol by Weight (Volume)** 2.0%-2.8% (2.5%-3.5%) • **Hop Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3.5-15 (7-30 EBC)

South German-Style Bernsteinfarbenes Weizen

Color: Amber to light brown. The German word bernsteinfarben means amber-colored.

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

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

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Low

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

Body: Medium to full

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

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

South German-Style Dunkel Weizen

Color: Copper-brown to very dark

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

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

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Low

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

Body: Medium to full

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

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

South German-Style Weizenbock

Color: Gold to very dark

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

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

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Low

Fermentation Characteristics: Balanced, clove-like phenolic and fruity-estery banana notes produce a well-rounded flavor and aroma. No diacetyl should be perceived. Carbonation should be high.

Body: Medium to full

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

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

German-Style Rye Ale

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

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

Perceived Malt Aroma & Flavor: In darker versions, malt aromas and flavors can optionally include low roasted malt characters expressed as cocoa/chocolate or caramel, and/or aromatic toffee, caramel, or biscuit attributes. Malt sweetness can vary from low to medium. Low level roast malt

astringency is acceptable when balanced with low to medium malt sweetness.

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Very low to low

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

Body: Low to medium

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

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

Bamberg-Style Weiss Rauchbier

Color: Pale to chestnut brown

Clarity: Because yeast is present, appearance may be very cloudy.

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

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Low

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

Body: Medium to full

Additional notes: These beers are made with at least 50 percent wheat malt. They are often roused

during pouring, and when yeast is present, they will have a yeasty flavor and a fuller mouthfeel.

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

BELGIAN AND FRENCH ORIGIN ALE STYLES

Belgian-Style Blonde Ale

Color: Pale to light amber

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt aroma and flavor is low

Perceived Hop Aroma & Flavor: Not perceived to low. Noble-type hops are commonly used.

Perceived Bitterness: Very low to medium-low

Fermentation Characteristics: Low to medium fruity-estery aromas balanced with light malty and spicy aromas may be present. Low yeast-derived phenolic spiciness may be perceived. Diacetyl and acidic character should not be perceived.

Body: Low to medium

Additional notes: These beers should display a balance of light sweetness, spiciness and low to medium fruity-estery flavors.

Original Gravity (°Plato) 1.054-1.068 (13.3-16.6 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.1-3.6 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.2% (6.3%-7.9%) • **Hop Bitterness (IBU)** 15-30 • **Color SRM (EBC)** 4-7 (8-14 EBC)

Belgian-Style Pale Ale

Color: Gold to copper

Clarity: Chill haze is acceptable at low temperatures

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

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

Perceived Bitterness: Low to medium

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

Body: Low to medium

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

Belgian-Style Pale Strong Ale

Color: Pale to copper

Clarity: Chill haze is acceptable at low temperatures

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

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

Perceived Bitterness: Medium-low to medium-high

Fermentation Characteristics: Low to medium fruity-estery aromas should be evident. Low levels of yeast-derived phenolic spicy flavors and aromas may also be perceived. Diacetyl, if present, should be at very low levels.

Body: Very low to medium

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

Original Gravity (°Plato) 1.064-1.096 (15.7-22.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.024 (2-6.1 °Plato) • **Alcohol by Weight (Volume)** 5.6%-8.8% (7.1%-11.2%) • **Hop Bitterness (IBU)** 20-50 • **Color SRM (EBC)** 3.5-10 (7-20 EBC)

Belgian-Style Dark Strong Ale

Color: Medium amber to very dark

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Very little or no diacetyl character should be perceived. Low levels of phenolic spiciness may be perceived.

Body: Medium to full

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

Original Gravity (°Plato) 1.064-1.096 (15.7-22.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.024 (3.1-6.1 °Plato) • **Alcohol by Weight (Volume)** 5.6%-8.8% (7.1%-11.2%) • **Hop Bitterness (IBU)** 20-50 • **Color SRM (EBC)** 9-35 (18-70 EBC)

Belgian-Style Dubbel

Color: Brown to very dark

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

Perceived Malt Aroma & Flavor: Cocoa and caramel aromas should be present along with malty sweetness and chocolatey character.

Perceived Hop Aroma & Flavor: Low, if present.

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery aromas and flavors (especially banana) are appropriate at low levels. Diacetyl character should not be perceived.

Body: Low to medium

Additional notes: Head should be dense and mousse-like

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

Belgian-Style Tripel

Color: Pale to light amber

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

Perceived Malt Aroma & Flavor: Low sweetness from very pale malts should be present. There should be no roasted or dark malt character.

Perceived Hop Aroma & Flavor: Low, if present.

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: A complex, sometimes mildly spicy, aroma and flavor characterize this style. Clove-like phenolic aroma and flavor may be very low. Fruity-estery aromas and flavors, including banana, are also common, but not

required. Traditional Tripels are often well attenuated. Alcohol strength and flavor should be perceived.

Body: Medium

Additional notes: Head should be dense and mousse-like. Brewing sugar may be used to lighten the body. Hop/malt character should be balanced. The overall beer flavor may finish sweet, though any sweet finish should be light. Oxidized character, if evident in aged Tripels, should be mild and pleasant.

Original Gravity (°Plato) 1.070-1.092 (17.1-22 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.018 (2.1-4.6 °Plato) • **Alcohol by Weight (Volume)** 5.6%-8.0% (7.1%-10.1%) • **Hop Bitterness (IBU)** 20-45 • **Color SRM (EBC)** 4-7 (8-14 EBC)

Belgian-Style Quadrupel

Color: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Perception of alcohol can be strong. Complex fruity flavors, such as raisins, dates, figs, grapes and/or plums are often present and accompanied by a hint of wineyness. Clove-like phenolic flavor and aroma should not be evident. Diacetyl and DMS should not be perceived.

Body: Full with creamy mouthfeel

Additional notes: Head should be dense and mousse-like. Quadrupels are well attenuated and are characterized by an intense alcohol presence balanced by other flavors, aromas and bitterness. They are well balanced with savoring/sipping-type drinkability. Oxidized character, if present 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 (3.6-5.1 °Plato) • **Alcohol by Weight (Volume)** 7.2%-11.2% (9.1%-14.2%) • **Hop Bitterness (IBU)** 25-50 • **Color SRM (EBC)** 8-20 (16-40 EBC)

Belgian-Style Witbier

Color: Straw to pale

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

Perceived Malt Aroma & Flavor: Very low to low

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Low, from noble-type hops.

Fermentation Characteristics: Low to medium fruity-estery aromas and flavors should be present. Diacetyl should not be perceived. Mild phenolic spiciness and yeast flavors may be evident. Mild acidity is appropriate.

Body: Low to medium, with a degree of creaminess from wheat starch.

Additional notes: Wits are brewed with malted barley, unmalted wheat and sometimes oats. They are spiced with coriander and orange peel. Coriander and light orange peel aroma may be perceived, sometimes as an unidentified spiciness.

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.6 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.4% (4.8%-5.6%) • **Hop Bitterness (IBU)** 10-17 • **Color SRM (EBC)** 2-4 (4-8 EBC)

Classic French & Belgian-Style Saison

Color: Gold to light amber

Clarity: Chill haze or slight yeast haze is acceptable

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

Perceived Hop Aroma & Flavor: Low to medium and characterized by European-type hops: floral, herbal and/or woody traits are common.

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

Fermentation Characteristics: Fruity-estery aromas and flavors are medium to high. Diacetyl should not be perceived. Very low levels of *Brettanomyces* yeast-derived flavors that are slightly acidic, fruity, horsey, goaty and/or leather-like, may be evident but are not required. Fruitiness and spicy black pepper derived from Belgian yeast is common. These beers are well attenuated and often bottle conditioned contributing some yeast character and high carbonation

Body: Very low to low

Original Gravity (°Plato) 1.040-1.060 (10-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.5 °Plato) • **Alcohol by Weight (Volume)** 3.5%-5.4% (4.4%-6.8%) • **Hop Bitterness (IBU)** 20-38 • **Color SRM (EBC)** 5-7 (10-14 EBC)

French-Style Bière de Garde

Color: Light amber to chestnut brown/red

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

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

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

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery aromas are medium to high. Fruity-estery flavors can be light to medium. Diacetyl should not be perceived. Bière de Garde may have *Brettanomyces* yeast-derived flavors that are slightly acidic, fruity, horsey, goaty and/or leather-like. Alcohol may be evident in higher strength beers.

Body: Low to medium

Additional notes: Earthy, cellar-like and/or musty aromas are acceptable.

Original Gravity (°Plato) 1.060-1.080 (14.7-19.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.024 (3.1-6.1 °Plato) • **Alcohol by Weight (Volume)** 3.5%-6.3% (4.4%-8.0%) • **Hop Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 7-16 (14-32 EBC)

Belgian-Style Flanders Oud Bruin or Oud Red Ale

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

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

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

Perceived Hop Aroma & Flavor: Not perceived

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

Fermentation Characteristics: *Brettanomyces*-produced aromas and flavors should be absent or very low. Fruity-estery, cherry or green apple aroma and flavor is apparent. Overall flavor is characterized by low to high lactic sourness. Some versions may express very low to low acetic sourness and aroma.

Body: Low to medium-low with a refreshing mouthfeel

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

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

Belgian-Style Lambic

Color: Gold to medium amber

Clarity: Cloudiness is acceptable

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

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

Perceived Bitterness: Very low

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

Body: Very low with dry mouthfeel

Additional notes: Lambics originating in the Brussels area of Belgium are often simply called Lambic. Versions of this beer style made outside of the Brussels area cannot be called true Lambics. These versions are said to be "Belgian-Style Lambic" and may be made to resemble many of the beers of true origin. Historically, traditional Lambic is dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar or other sweeteners. Sweet versions may be created through addition of sugars or other sweeteners. Traditionally, Lambics are brewed with unmalted wheat and malted barley.

Original Gravity (°Plato) 1.047-1.056 (11.7-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)**

1.000-1.010 (0-2.6 °Plato) • **Alcohol by Weight (Volume)** 4.0%-6.5% (5.0%-8.2%) • **Hop Bitterness (IBU)** 9-23 • **Color SRM (EBC)** 6-13 (12-26 EBC)

Belgian-Style Gueuze Lambic

Color: Gold to medium amber

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

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

Perceived Hop Aroma & Flavor: Not perceived to very low, and can include a cheesy or floral lavender character.

Perceived Bitterness: Very low

Fermentation Characteristics: Gueuze is characterized by intense fruity-estery, sour, and acidic aromas and flavors. Diacetyl character should be absent. Characteristic horsey, goaty, leathery and phenolic aromas and flavors derived from *Brettanomyces* yeast are often present at moderate levels. Old Lambic is blended with newly fermenting young Lambic to create this special style of Lambic. 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 flavors. Vanillin and other wood-derived flavors should not be evident. Carbonation can be none (flat) to medium.

Body: Very low with dry mouthfeel

Additional notes: Gueuze Lambics, whose origin is the Brussels area of Belgium, are often simply called Gueuze Lambic. Versions of this beer style made outside of the Brussels area are said to be "Belgian-Style Gueuze Lambics." 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 other sweeteners. Traditionally, Gueuze is brewed with unmalted wheat, malted barley, and stale, aged hops. Some modern versions may have a degree of sweetness contributed by sugars or other sweeteners. See also Belgian-Style Lambic for additional background information.

Original Gravity (°Plato) 1.044-1.056 (11-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.000-1.010 (0-2.6 °Plato) • **Alcohol by Weight (Volume)** 4.0%-7.0% (5.0%-8.9%) • **Hop Bitterness (IBU)** 11-23 • **Color SRM (EBC)** 6-13 (12-26 EBC)

Belgian-Style Fruit Lambic

Color: Often influenced by the color of added fruit

Clarity: Cloudiness is acceptable

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

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

Perceived Bitterness: Very low

Fermentation Characteristics: Characteristic horsey, goaty, leathery and phenolic aromas and flavors derived from *Brettanomyces* yeast are often present at moderate levels. Fermented sourness is an important part of the flavor profile, though sweetness may compromise the intensity. Fruit sourness may also be an important part of the profile. These flavored Lambic beers may be very dry or mildly sweet. Vanillin and other woody flavors should not be evident.

Body: Dry to full

Additional notes: These beers, also known by the names Framboise, Kriek, Peche, Cassis, etc., are characterized by fruit aromas and flavors. Fruit Lambics, whose origin is the Brussels area of Belgium, are often simply called Fruit Lambic. Versions of this beer style made outside of the Brussels area are said to be "Belgian-Style Fruit Lambics." The Belgian-style versions are made to resemble many of the beers of true origin. Historically, traditional Lambics are dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar, fruit or other sweeteners. Some versions often have a degree of sweetness contributed by fruit sugars, other sugars or other sweeteners. See also Belgian-Style Lambic for additional background information.

Original Gravity (°Plato) 1.040-1.072 (10-17.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 4.0%-7.0% (5.0%-8.9%) • **Hop Bitterness (IBU)** 15-21 • **Color SRM (EBC)** Color takes on hue of fruit (Color takes on hue of fruit EBC)

Other Belgian-Style Ale

Color: Varies with style

Clarity: Varies with style

Perceived Malt Aroma & Flavor: Malt perception, both in flavor and aroma, varies widely depending on style.

Perceived Hop Aroma & Flavor: Hop aroma and hop flavor varies widely depending on style

Perceived Bitterness: Varies depending on style

Fermentation Characteristics: Varies with style

Body: Varies with style

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

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

Original Gravity (°Plato) Varies with style •

Apparent Extract/Final Gravity (°Plato) Varies with style •

Alcohol by Weight (Volume) Varies with style •

Hop Bitterness (IBU) Varies with style •

Color SRM (EBC) Varies with style (Varies with style EBC)

Belgian-Style Table Beer

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

Clarity: Beer color may be too dark to perceive.

When clarity is perceivable, chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavor: Mild malt character might be evident

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Very low to low

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

Body: Low

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

Original Gravity (°Plato) 1.008-1.038 (2.1-9.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.034 (1-8.5 °Plato) • **Alcohol by Weight (Volume)** 0.4%-2.8% (0.5%-3.5%) • **Hop Bitterness (IBU)** 5-15 • **Color SRM (EBC)** 5-50 (10-100 EBC)

OTHER ORIGIN ALE STYLES

Grodziskie

Color: Straw to golden

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavor: Aroma and flavor of noble hops ranges from not perceived to low

Perceived Bitterness: Medium-low to medium

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

Body: Low to medium-low

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

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

Adambier

Color: Light brown to very dark

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

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

Perceived Hop Aroma & Flavor: Hop aroma and flavor is low. Traditional and non-hybrid varieties of European hops are traditionally used.

Perceived Bitterness: Low to medium

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

contribute some level of *Brettanomyces* and lactic character.

Body: Medium to full

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

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

Dutch-Style Kuit, Kuyt or Koyt

Color: Gold to copper

Clarity: Chill haze and other haze is acceptable

Perceived Malt Aroma & Flavor: The aroma is grainy or grainy-bready. The distinctive character of this beer is derived from the use of at least 45 percent oat malt, at least 20 percent wheat malt with pale malt making up the remainder of the grain bill.

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

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Esters may be present at low levels. Very low levels of diacetyl are acceptable. Acidity and sweet corn-like DMS should not be perceived.

Body: Low to medium

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

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

Australian-Style Pale Ale

Color: Straw to light brown

Clarity: Chill haze or hop haze may be evident

Perceived Malt Aroma & Flavor: Low to medium with a caramel candy-like sweetness

Perceived Hop Aroma & Flavor: Low to medium-high and suggestive of tropical fruits such as mango, passion fruit and others.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery aroma should be present. Diacetyl, if present, should be very low. DMS should not be present.

Body: Low to medium

Original Gravity (°Plato) 1.040-1.052 (10-12.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1-2 °Plato) • **Alcohol by Weight (Volume)** 3.3%-4.9% (4.2%-6.2%) • **Hop Bitterness (IBU)** 20-45 • **Color SRM (EBC)** 3-14 (6-28 EBC)

International-Style Pale Ale

Color: Gold to light brown

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavor: Hop aroma is absent to high. Hop flavor is very low to high. Hop character can vary widely depending on variety and origin of hops used.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity-estery flavor and aroma can be low to high. Diacetyl should be absent or present at very low levels. DMS should not be present.

Body: Low to medium

Original Gravity (°Plato) 1.040-1.060 (10-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.014 (1.5-3.6 °Plato) • **Alcohol by Weight (Volume)** 3.5%-5.2% (4.4%-6.6%) • **Hop Bitterness (IBU)** 20-42 • **Color SRM (EBC)** 5-14 (10-28 EBC)

Contemporary Gose

Color: Straw to medium amber, and can take on the color of added fruits or other ingredients.

Clarity: Cloudy/hazy with suspended yeast

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

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Not perceived

Fermentation Characteristics: Horsey, leathery or earthy aromas contributed by *Brettanomyces* yeasts may be evident but at low levels as these beers do not undergo prolonged aging. Contemporary Gose may be fermented with pure beer yeast strains, or with yeast mixed with bacteria. Alternatively, they may be spontaneously fermented. Low to medium

lactic acid character is evident in all examples expressed as a sharp, refreshing sourness.

Body: Low to medium-low

Additional notes: These beers typically contain malted barley and unmalted wheat, with some traditional examples containing oats. Contemporary examples may also contain other grains. A wide variety of herbal, spice, floral or fruity flavors, not found in traditional Leipzig-Style Goses, can be present. Salt (table salt) and coriander additions are traditional in low amounts, and may or may not be present in Contemporary Gose.

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

Original Gravity (°Plato) 1.036-1.056 (9-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.012 (2.1-3.1 °Plato) • **Alcohol by Weight (Volume)** 3.5%-4.3% (4.4%-5.4%) • **Hop Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3-9 (6-18 EBC)

Specialty Saison

Color: Pale to dark brown

Clarity: Chill haze or slight yeast haze is acceptable

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

Perceived Hop Aroma & Flavor: low to medium

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery aromas are medium to high. Diacetyl character should not be perceived. Complex alcohols, herbs, spices, low *Brettanomyces* attributes including slightly acidic, fruity, horsey, goaty and leather-like, as well as clovey and smoky phenolics may be present. Herb and/or spice flavors, including notes of black pepper, may be evident. Fruitiness from fermentation is generally perceptible. A low level of sour acidic flavor is acceptable when in balance with other components. These beers are often bottle conditioned and display some yeast character and high carbonation.

Body: Low to medium

Additional notes: Contemporary Specialty Saison represent a very wide family of specialty beers. Ingredients including spices, herbs, flowers, fruits, vegetables, fermentable sugars and carbohydrates, special yeasts of all types, wood aging, etc. may

contribute unique attributes to these beers. Earthy, cellar-like and/or musty aromas are acceptable. Color, body, malt character, esters, alcohol level and hop character should harmonize with attributes from special ingredients.

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

Original Gravity (°Plato) 1.040-1.080 (10-19.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.014 (2.5-3.5 °Plato) • **Alcohol by Weight (Volume)** 3.5%-6.6% (4.4%-8.4%) • **Hop Bitterness (IBU)** 20-40 • **Color SRM (EBC)** 4-20 (8-40 EBC)

Finnish-Style Sahti

Color: Pale to copper

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

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

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Very low

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

Body: Medium to full

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

Original Gravity (°Plato) 1.060-1.090 (14.7-21.6 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.040 (4-10 °Plato) • **Alcohol by Weight (Volume)** 5.6%-6.8% (7%-8.5%) • **Hop Bitterness (IBU)** 3-16 • **Color SRM (EBC)** 4-12 (8-24 EBC)

Swedish-Style Gotlandsdricke

Color: Pale to copper

Clarity: Chill haze or yeast haze is acceptable

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

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Very low to medium-low

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

Body: Medium to full

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

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

Breslau-Style Pale Schöps

Color: Straw to light amber

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt sweetness is medium to medium-high. A high proportion of pale wheat malt (as much as 80 percent) is used to brew these beers as well as Pilsener and other pale specialty malts. They may have a bready, aromatic biscuit malt aroma, but should not display caramel character.

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Medium-low to medium

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

Body: Full

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

Original Gravity (°Plato) 1.067-1.072 (16.5-17.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.024 (4.5-6.1 °Plato) • **Alcohol by Weight (Volume)** 4.8%-5.6% (6.0%-7.0%) • **Hop Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 2-8+ (4-16+ EBC)

Breslau-Style Dark Schöps

Color: Dark brown to black

Clarity: Beer color may be too dark to perceive.

When clarity is perceivable, chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavor: Malt sweetness is medium to medium-high. Roast malt bitterness may be evident at low levels. A high proportion of dark wheat malt (as much as 80%) is used to brew these beers as along with other specialty toasted and dark specialty malts. They have a pronounced malt character with aromas of toasted or nutty malt, but lack caramel character.

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Low

Fermentation Characteristics: Fruity-estery aromas and flavors may be evident as these beers are fermented with ale yeast, but not with traditional wheat beer yeast. Diacetyl and phenolic aromas and flavors should not be perceived.

Body: Full

Original Gravity (°Plato) 1.067-1.072 (16.5-17.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.024 (4.5-6.1 °Plato) • **Alcohol by Weight (Volume)** 4.8%-5.6% (6.0%-7.0%) • **Hop Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 25-40+ (50-80+ EBC)

LAGER STYLES

EUROPEAN-GERMANIC ORIGIN LAGER STYLES

German-Style Pilsener

Color: Straw to pale

Clarity: There should be no chill haze.

Perceived Malt Aroma & Flavor: A malty sweet aroma and flavor should be present.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is moderate and pronounced, derived from late hopping (not dry hopping) with noble-type hops.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Very low levels of DMS aroma and flavor, usually below most people's thresholds, may be detectable by trained or sensitive palates. Other fermentation or hop-derived sulfur aromas and flavors may be perceived at low levels. Fruity-estery aromas and flavors should not be perceived. These are well attenuated beers.

Body: Medium-light

Additional notes: The head should be dense, pure white and persistent.

Original Gravity (°Plato) 1.044-1.055 (11-13.6 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.012 (1.5-3.1 °Plato) • **Alcohol by Weight (Volume)** 3.6%-4.2% (4.6%-5.3%) • **Hop Bitterness (IBU)** 25-40 • **Color SRM (EBC)** 3-4 (6-8 EBC)

Bohemian-Style Pilsener

Color: Straw to gold

Clarity: There should be no chill haze.

Perceived Malt Aroma & Flavor: A slightly sweet and toasted, biscuity, bready malt aroma and flavor is evident.

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

Perceived Bitterness: Medium

Fermentation Characteristics: Very low levels of diacetyl and DMS character, if perceived, are characteristic of this style and may accent malt character. Low levels of fermented malt-derived sulfur compounds may be evident.

Body: Medium

Additional notes: The head should be dense.

Original Gravity (°Plato) 1.044-1.056 (11-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.014-1.018 (3.6-4.5 °Plato) • **Alcohol by Weight (Volume)** 3.2%-4.0% (4.1%-5.1%) • **Hop Bitterness (IBU)** 30-45 • **Color SRM (EBC)** 3-6 (6-12 EBC)

Münchner-Style Helles

Color: Pale to golden

Clarity: There should be no chill haze

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

Perceived Hop Aroma & Flavor: Hop aroma is not perceived to low. Hop flavor is very low to low, derived from noble-type hops.

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

Fermentation Characteristics: Fruity-estery aromas and flavors should not be perceived. Diacetyl should not be perceived.

Body: Medium

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)**

1.008-1.012 (2.1-3.1 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.4% (4.8%-5.6%) • **Hop Bitterness (IBU)** 18-25 • **Color SRM (EBC)** 4-5.5 (8-11 EBC)

Dortmunder/European-Style Export

Color: Straw to deep golden

Clarity: Chill haze should not be present

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

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

Perceived Bitterness: Medium

Fermentation Characteristics: Fruity-estery flavors and aromas should not be perceived. Diacetyl should not be perceived.

Body: Medium

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

Vienna-Style Lager

Color: Copper to reddish-brown

Clarity: Chill haze should not be present

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

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

Perceived Bitterness: Low to medium-low, clean and crisp.

Fermentation Characteristics: DMS, diacetyl, and fruity esters should not be perceived.

Body: Medium

Original Gravity (°Plato) 1.046-1.056 (11.4-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.018 (3.1-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.3% (4.8%-5.4%) • **Hop Bitterness (IBU)** 22-28 • **Color SRM (EBC)** 10-18 (20-36 EBC)

German-Style Märzen

Color: Pale to reddish-brown

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Bready or biscuity malt aroma and flavor should be present. Sweet maltiness is medium-low to medium and leads to a muted clean hop bitterness. Malt flavors should be of

light toast rather than strong caramel. Low level caramel character is acceptable.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is low and of noble character

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived

Body: Medium

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

German-Style Oktoberfest/Wiesn

Color: Straw to golden

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Sweet maltiness is low to medium-low

Perceived Hop Aroma & Flavor: Very low to low

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

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived

Body: Medium

Additional notes: Today's Oktoberfest beers are similar to Dortmunder/European-Style Export beers

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

Münchner-Style Dunkel

Color: Light brown to brown

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt character is low to medium, with chocolate, roast, bread or biscuit aromas and flavors contributed by the use of dark Munich malt.

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

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived

Body: Low to medium-low

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

Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.014-1.018 (3.6-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.2% (4.8%-5.3%) • **Hop Bitterness (IBU)** 16-25 • **Color SRM (EBC)** 15-17 (30-34 EBC)

European-Style Dark Lager

Color: Light brown to dark brown

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt character is low to medium, with chocolate, roast, and malt aromas and flavors evident.

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

Perceived Bitterness: Medium-low to medium-high

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived.

Body: Low to medium-low

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

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

German-Style Schwarzbier

Color: Very dark brown to black, with a pale-colored head.

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

Perceived Malt Aroma & Flavor: Medium malt aroma displays a mild roasted malt character. Malt sweetness is low to medium, and displays a mild roasted malt character without bitterness.

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

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived

Body: Low to medium-low

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

German-Style Leichtbier

Color: Straw to pale

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Low to medium

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived.

Very low levels of sulfur-related compounds are acceptable.

Body: Very low

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

Bamberg-Style Helles Rauchbier

Color: Light pale to golden

Clarity: Chill haze should not be present

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

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

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived

Body: Medium

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

Bamberg-Style Märzen Rauchbier

Color: Pale to light brown

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Sweet toasted malt aroma should be present. Medium-low to medium toasted malt sweetness should be present.

Aroma and flavor of smoked beechwood ranges from very low to medium. Smoke flavors should be smooth, without harshness. Aroma should strike a balance between malt, hop and smoke.

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

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aroma and flavor should not be perceived

Body: Full

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

Bamberg-Style Bock Rauchbier

Color: Dark brown to very dark

Clarity: Chill haze should not be present

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

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Medium, increasing proportionately with starting gravity.

Fermentation Characteristics: Fruity-estery aromas and flavors, if present, should be minimal. Diacetyl should not be perceived.

Body: Medium to full

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

German-Style Heller Bock/Maibock

Color: Pale to light amber. The German word “helle” means light-colored, thus Heller Bock is a pale beer.

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Light toasty and/or bready aroma and flavor is often evident. Roast or heavy toast/caramel malt aromas and flavors should not be present.

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

Perceived Bitterness: Low to medium-low

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

Body: Medium to full

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

Traditional German-Style Bock

Color: Dark brown to very dark

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Traditional Bocks are made with all malt, and have high malt character with aromas of toasted or nutty malt, but not caramel. Traditional bocks display high malt sweetness. The malt flavor profile should display a balance of sweetness and toasted or nutty malt, but not caramel.

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Medium, increasing proportionately with starting gravity.

Fermentation Characteristics: Fruity-estery aromas and flavors if present, should be minimal. Diacetyl should not be perceived.

Body: Medium to full

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

German-Style Doppelbock

Color: Copper to dark brown

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Pronounced aromas and flavors of toasted malted barley. Some caramel and toffee character can contribute to complexity in a secondary role. Malty sweetness is pronounced but should not be cloying. There should be no astringency from roasted malts.

Perceived Hop Aroma & Flavor: Hop aroma is absent. Hop flavor is low.

Perceived Bitterness: Low

Fermentation Characteristics: Alcoholic strength is high. Fruity-estery flavors and aromas are commonly

perceived at low to moderate levels. Diacetyl should be absent.

Body: Full

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

German-Style Eisbock

Color: Light brown to black

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Sweet malt character is very high

Perceived Hop Aroma & Flavor: Hop aroma and flavor is absent

Perceived Bitterness: Very low to low

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

Body: Very full

Additional notes: This is a stronger version of Doppelbock. Traditionally, these beers were created by freezing a Doppelbock and removing the ice, thus concentrating the alcohol.

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

Kellerbier or Zwickelbier Lager

Color: Varies depending on the underlying German lager style

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

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

Perceived Hop Aroma & Flavor: Varies depending on underlying style. Dry hopped beers are acceptable.

Perceived Bitterness: Varies depending on underlying style

Fermentation Characteristics: Low to medium levels of sulfur should be apparent. Low levels of acetaldehyde or other volatiles normally scrubbed during fermentation may or may not be apparent in

flavor and aroma. Subtle or low fruity-estery aromas and flavors may be apparent. Diacetyl should be absent. Kellerbier Lagers have low to medium carbonation.

Body: Varies depending on underlying style

Additional notes: Kellerbier Lagers are unfiltered lagered versions of German lager beer styles such as Muenchner Helles, Dunkel, Dortmunder/Export, Bohemian Pilsener and German Pilsener. Sulfur and acetaldehyde should enhance the flavor of these beers. These unfiltered beers are packaged and served with low to moderate amounts of yeast. These beers may be filtered and dosed with yeast during packaging.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information should include the underlying Germanic lager beer style upon which the entry is based.

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

NORTH AMERICAN ORIGIN LAGER STYLES

American-Style Lager

Color: Straw to gold

Clarity: Chill haze should not be present

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

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Not perceived to very low

Fermentation Characteristics: Light fruity-estery aroma and flavor is acceptable. Diacetyl should be absent.

Body: Low

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

Original Gravity (°Plato) 1.040-1.048 (10-11.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.014 (1.5-3.6 °Plato) • **Alcohol by Weight (Volume)** 3.2%-4.0% (4.1%-5.1%) • **Hop Bitterness (IBU)** 5-15 • **Color SRM (EBC)** 2-6 (4-12 EBC)

American-Style Light Lager

Color: Very light to pale

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Very low

Perceived Hop Aroma & Flavor: Absent to very low

Perceived Bitterness: Absent to very low

Fermentation Characteristics: Low fruity-estery aromas and flavors are acceptable. Diacetyl should be absent. Corn, rice, or other grain or sugar adjuncts are often used. These beers are characterized by an extremely high degree of attenuation. Final gravity is often less than 1.000 (0 °Plato).

Body: Low with dry mouthfeel

Additional notes: These beers are high in carbonation. Flavor attributes typical of beer are usually very low when present. Calories should not exceed 125 per 12-ounce serving. Low carb beers should have a maximum carbohydrate level of 3.0 gm per 12 oz. (356 ml).

Original Gravity (°Plato) 1.024-1.040 (6.1-10 °Plato)

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

American-Style Amber Light Lager

Color: Pale to medium amber. The word “Light” refers to light body and reduced calories rather than color.

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt sweetness is very low but evident

Perceived Hop Aroma & Flavor: Absent to low

Perceived Bitterness: Very low to low

Fermentation Characteristics: Low fruity-estery aromas and flavors are acceptable. Diacetyl should be absent. Corn, rice, or other grain or sugar adjuncts may be used but all-malt formulations are also made.

Body: Low to medium-low

Additional notes: Calories should not exceed 125 per 12-ounce serving. These beers are high in carbonation.

Original Gravity (°Plato) 1.024-1.040 (6.1-10 °Plato)

• **Apparent Extract/Final Gravity (°Plato)** 1.002-1.008 (0.5-2.1 °Plato) • **Alcohol by Weight (Volume)** 2.8%-3.5% (3.5%-4.4%) • **Hop Bitterness (IBU)** 8-15 • **Color SRM (EBC)** 4-12 (8-24 EBC)

American-Style Pilsener

Color: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Medium-low to medium

Perceived Hop Aroma & Flavor: Hop aroma and flavor is medium to high, traditionally derived from noble-type hops, but aromas can also be from various American hop varieties.

Perceived Bitterness: Medium to high

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

Body: Medium-low to medium

Additional notes: Up to 25% corn and/or rice in the grist should be used. This style represents the classic and unique pre-Prohibition American-Style Pilsener. *When using these guidelines as the basis for evaluating entries at competitions, organizers may wish to subcategorize this category into rice and corn subcategories.*

Original Gravity (°Plato) 1.045-1.060 (11.2-14.7

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

American-Style Ice Lager

Color: Very pale to golden

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Low malt sweetness is present

Perceived Hop Aroma & Flavor: Low

Perceived Bitterness: Low

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived

Body: Low to medium

Additional notes: 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 process can contribute to a higher alcohol content (up to 0.5% more).

When using these guidelines as the basis for evaluating entries at competitions, organizers may wish to subcategorize this category into rice and corn subcategories.

Original Gravity (°Plato) 1.040-1.060 (10-14.7

°Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.014 (1.5-3.6 °Plato) • **Alcohol by Weight**

(Volume) 3.8%-5.0% (4.8%-6.3%) • **Hop Bitterness (IBU)** 7-20 • **Color SRM (EBC)** 2-8 (4-16 EBC)

American-Style Malt Liquor

Color: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Some malt sweetness is perceived

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Very low

Fermentation Characteristics: Fruity-estery and complex alcohol aromas and flavors are acceptable at low levels. Alcohol should not be solvent-like. Diacetyl should not be perceived.

Body: Low to medium-low

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

Original Gravity (°Plato) 1.050-1.060 (12.4-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.010 (1-2.6 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.6%) • **Hop Bitterness (IBU)** 12-23 • **Color SRM (EBC)** 2-5 (4-10 EBC)

American-Style Amber Lager

Color: Gold to copper

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Low to medium-low caramel or toasted malt aromas and flavors should be present

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

Perceived Bitterness: Very low to medium-high

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

Body: Medium

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

American-Style Märzen/Oktobfest

Color: Pale to reddish brown

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt aroma and flavor should express a light toasted character.

Bready or biscuity malt aroma and flavor is acceptable. A low level of caramel character is acceptable. Sweet maltiness should be present.

Perceived Hop Aroma & Flavor: Low to medium-low

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived

Body: Medium

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

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

American-Style Dark Lager

Color: Light brown to very dark

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Low malt aroma and flavor may include low levels of caramel

Perceived Hop Aroma & Flavor: Very low to low

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

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

Body: Light

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

OTHER ORIGIN LAGER STYLES

Baltic-Style Porter

Color: Very deep ruby/garnet to black

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

Perceived Malt Aroma & Flavor: Malt sweetness is medium-low to medium-high. Distinctive malt aromas and flavors of caramelized sugars, dark sugars and licorice along with chocolate character of roasted malts are present. Roasted dark malts may contribute coffee character but there should be no bitter or astringent flavors. Debittered roast malts are best used for this style.

Perceived Hop Aroma & Flavor: Very low. Floral hop aroma can complement aromatics.

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Due to its alcoholic strength, there may be very low to low levels of complex alcohol aromas and flavors and/or higher levels of fruitiness suggestive of berries, grapes and plums, but not banana. Fruity-estery aromas and flavors from warm fermentation is not appropriate. Diacetyl and DMS should not be apparent.

Body: Medium to full

Additional notes: Baltic Porter is brewed with lager yeast and fermented and lagered cold producing a smooth beer

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

Australasian, Latin American or Tropical-Style Light Lager

Color: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt sweetness is absent

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Very low

Fermentation Characteristics: Sugar adjuncts are often used to lighten the body and flavor, sometimes contributing to very low to low fruity-estery aromas and flavors of apple/pear. Diacetyl should be absent.

Body: Low

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

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

International-Style Pilsener

Color: Straw to pale

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Residual malt aroma and flavor may be perceived at low levels

Perceived Hop Aroma & Flavor: Low

Perceived Bitterness: Low to medium

Fermentation Characteristics: Very low levels of DMS aroma and flavor are acceptable. Fruity-estery and diacetyl aromas and flavors should not be perceived.

Body: Low to medium

Additional notes: These beers are often brewed with rice, corn, wheat, or other grains making up part of the mash. Sugar adjuncts may be added during the wort production process.

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.010 (2.1-2.6 °Plato) • **Alcohol by Weight (Volume)** 3.6%-4.2% (4.6%-5.3%) • **Hop Bitterness (IBU)** 17-30 • **Color SRM (EBC)** 3-4 (6-8 EBC)

HYBRID/MIXED LAGERS OR ALES

ALL ORIGIN HYBRID/MIXED LAGERS OR ALES

Session Beer

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

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

Perceived Malt Aroma & Flavor: Should mimic the classic style upon which the beer is based

Perceived Hop Aroma & Flavor: Should mimic the classic style upon which the beer is based

Perceived Bitterness: Should mimic the classic style upon which the beer is based

Fermentation Characteristics: Varies with underlying style

Body: Varies with underlying style

Additional notes: This category includes any style of beer made lower in strength than described in the classic style guidelines. These beers should exhibit lower alcohol content than the classic style.

Drinkability is key to a successful session beer.

Beers exceeding 5.0% abv (4% abw) are not categorized as Session Beers. Beers which fit in another classic or traditional category should not be categorized as Session Beers.

When using these guidelines as the basis for evaluating entries at competitions, organizers may wish to further subcategorize this category, for example, creating a Session India Pale Ale or other large subcategory(ies) as needed.

Original Gravity (°Plato) 1.034-1.040 (8.5-10 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.010 (1-2.6 °Plato) • **Alcohol by Weight (Volume)** 2.8%-4.0% (3.5%-5.0%) • **Hop Bitterness (IBU)** 10-35 • **Color SRM (EBC)** 2+ (4+ EBC)

American-Style Cream Ale

Color: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Medium-low to medium pale malt aroma may be present. Caramel malt aroma and flavor should be absent. The dominant flavor is of pale malt sweetness at medium-low to medium levels. Corn or other adjuncts may be perceived at low levels.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is very low to low or may be absent

Perceived Bitterness: Very low to low

Fermentation Characteristics: Fruity-estery aroma and flavor may be perceived. Sulfur and/or DMS should be absent or extremely low. Diacetyl should not be perceived.

Body: Low

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

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

California Common Beer

Color: Light amber to medium amber

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Toasted malt and/or caramel malt aroma and flavor may be perceived

Perceived Hop Aroma & Flavor: Low to medium-low

Perceived Bitterness: Medium to medium-high

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

Body: Medium

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

Original Gravity (°Plato) 1.045-1.056 (11.2-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)**

1.010-1.018 (2.6-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.6%-4.5% (4.6%-5.7%) • **Hop Bitterness (IBU)** 35-45 • **Color SRM (EBC)** 8-15 (16-30 EBC)

Light American Wheat Beer with Yeast

Color: Pale to light amber

Clarity: These beers are packaged with yeast in the bottle, so appearance may range from hazy to very cloudy. Chill haze is acceptable.

Perceived Malt Aroma & Flavor: Low to medium-low malt aroma and sweet malt flavor is present

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Yeast character should be low to medium and should not dominate the character of malt and hops. Phenolic, clove-like aromas should not be perceived. Low fruity-estery aroma and flavor is typical. Diacetyl and phenolic, clove-like character should not be perceived.

Body: Low to medium

Additional notes: These beers can be fermented with either ale or lager yeast. The grist should include at least 30 percent malted wheat. Because this style is served with yeast, there should be a full yeasty mouthfeel.

Original Gravity (°Plato) 1.036-1.056 (9-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.016 (1.0-4.1 °Plato) • **Alcohol by Weight (Volume)** 2.8%-4.4% (3.5%-5.6%) • **Hop Bitterness (IBU)** 10-35 • **Color SRM (EBC)** 4-10 (8-20 EBC)

Light American Wheat Beer without Yeast

Color: Straw to light amber

Clarity: Chill haze is acceptable

Perceived Malt Aroma & Flavor: Low to medium-low

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Low fruity-estery aroma and flavor is typical. Phenolic, clove-like aromas and flavors should not be perceived. Diacetyl should not be perceived. No yeast aroma and flavor should be evident.

Body: Very low to medium

Additional notes: These beers can be fermented with either ale or lager yeast. The grist should include at least 30 percent malted wheat.

Original Gravity (°Plato) 1.036-1.050 (9-12.4 °Plato)

• **Apparent Extract/Final Gravity (°Plato)** 1.004-1.016 (1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0% (3.8%-5.1%) • **Hop Bitterness (IBU)** 10-35 • **Color SRM (EBC)** 2-10 (4-20 EBC)

Dark American Wheat Beer with Yeast

Color: Medium amber to dark brown

Clarity: This style is packaged with yeast in the bottle so appearance may range from hazy to very cloudy. Chill haze is acceptable.

Perceived Malt Aroma & Flavor: Malt aromas and flavors can include low roasted malt character expressed as cocoa, chocolate or caramel as well as toffee or biscuit. Medium-low to medium-high malt sweetness is present. Roast malt astringency is acceptable when balanced with malt sweetness.

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Low fruity-estery aroma and flavor is typical. Yeast character should be low to medium and should not dominate malt and hops. Diacetyl and clove-like phenolics should not be perceived.

Body: Low to medium

Additional notes: These beers can be fermented with either ale or lager yeast. The grist should include at least 30 percent malted wheat. Because this style is served with yeast, there should be a full yeasty mouthfeel.

Original Gravity (°Plato) 1.036-1.050 (9-12.4 °Plato)
• **Apparent Extract/Final Gravity (°Plato)** 1.004-1.016 (1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0% (3.8%-5.1%) • **Hop Bitterness (IBU)** 10-25 • **Color SRM (EBC)** 9-22 (18-44 EBC)

Dark American Wheat Beer without Yeast

Color: Medium amber to dark brown

Clarity: Chill haze is acceptable

Perceived Malt Aroma & Flavor: Malt aromas and flavors can include low roasted malt character expressed as cocoa, chocolate or caramel as well as toffee or biscuit. Medium-low to medium-high malt sweetness is present. Roast malt astringency is acceptable when balanced with malt sweetness.

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Low fruity-estery aroma and flavor is typical. No yeast aroma should

be evident. Diacetyl and clove-like phenolics should not be perceived.

Body: Low to medium

Additional notes: These beers can be fermented with either ale or lager yeast. The grist should include at least 30 percent malted wheat. No yeast flavor should be evident. Because this style is packaged and served without yeast, no yeast should be evident in the mouthfeel.

Original Gravity (°Plato) 1.036-1.050 (9-12.4 °Plato)
• **Apparent Extract/Final Gravity (°Plato)** 1.004-1.016 (1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0% (3.8%-5.1%) • **Hop Bitterness (IBU)** 10-25 • **Color SRM (EBC)** 9-22 (18-44 EBC)

American-Style Fruit Beer

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

Clarity: Clear or hazy is acceptable

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

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

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

Fermentation Characteristics: American-Style Fruit Beers are fermented with traditional German, British or American ale or lager yeast. Acidic bacterial fermentation, if present, contributes to acidity and enhances fruity balance. No wild fermentation should be evident.

Body: Varies with style

Additional notes: Fruit aromas, ranging from subtle to intense, should be evident and should not be overpowered by hop aromas. Fruit or fruit extracts, used as an adjunct in either the mash, kettle, primary or secondary fermentation, provide harmonious fruit character ranging from subtle to intense. Within the framework of these guidelines, fruit beers fermented with Belgian yeast (*Wit*, *Abbey*, *Farmhouse*, *Saison* and/or *Brettanomyces*) would be categorized as Belgian-Style Fruit Beers, or possibly as fruited Brett Beers. Some beers may fit into this category if they contain fruity adjuncts but no actual fruit. As an example, a juniper berry-flavored beer with notable juniper berry fruity flavor and/or aroma could be categorized as a Fruit Beer, whereas a beer in which the juniper berry character is more herbal or spicy would be categorized as an Herb and Spice Beer. Fruit Beers brewed with wheat would be categorized as Fruit Wheat Beers. Fruit Beers brewed with unusual fermentable(s), but no wheat, would be

categorized as Fruit Beers. Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut should be categorized as Field Beers.

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

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.6 °Plato) • **Alcohol by Weight (Volume)** 2.0%-9.5% (2.5%-12.0%) • **Hop Bitterness (IBU)** 5-45 • **Color SRM (EBC)** 5-50 (10-100 EBC)

Fruit Wheat Beer

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

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

Perceived Malt Aroma & Flavor: Low to medium-low

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

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

Body: Low to medium

Additional notes: The grist should include at least 30 percent malted wheat. Fruit or fruit extracts contribute aroma and flavor expressing true fruit complexity. Versions served with yeast should demonstrate a full yeasty mouthfeel. Fruited versions of Berliner Weisse or Contemporary Gose would fall within those categories as they are commonly brewed with fruit. Fruited versions of South German style Weizens, Grodziskie, or other wheat beer styles would be categorized as Fruit Wheat Beers, as those styles are not commonly brewed with fruit. Such beers could deviate from parameters shown for those styles but should be suggestive of the underlying classic beer style with fruit added. Within the framework of these guidelines, coconut is defined as

a vegetable, and beers containing coconut should be entered as Field Beers.

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

Original Gravity (°Plato) 1.036-1.050 (9-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.016 (1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0% (3.8%-5.1%) • **Hop Bitterness (IBU)** 10-35 • **Color SRM (EBC)** 2-10, or color of fruit (4-20, or color of fruit EBC)

Belgian-Style Fruit Beer

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

Clarity: Clear to hazy beer is acceptable

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

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Varies with underlying Belgian style

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

Body: Varies with style

Additional notes: Fruit aromas, ranging from subtle to intense, should be evident and should not be overpowered by hop aromas. Belgian-Style Fruit Beers are fermented with traditional Belgian yeast, (Wit, Abbey, Farmhouse, etc.). Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut would be categorized as Field Beers. Fruit or fruit extracts, used as adjuncts in either the mash, kettle, primary or secondary fermentation, provide harmonious fruit character ranging from subtle to intense. Classifying these beers can be complex. Fruited Belgian-style beers which exhibit *Brettanomyces* may be categorized in this style, when no other category exists for such beers. However, a fruited Saison exhibiting Brett character would be categorized as a Specialty Saison. A fruited version of a Brett Beer is categorized as Fruited Brett Beer when such a Brett-containing beer is not based on an existing underlying Belgian beer style. A Lambic-Style fruit beer would be categorized as a Belgian-Style Fruit

Lambic. Fruited Belgian-style beers brewed with additional adjuncts could fall in this category or perhaps as Experimental Beers. Fruit beers fermented with German, British or American ale or lager yeast would be categorized as American-Style Fruit Beers or as Fruit Wheat Beers.

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

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

Field Beer

Color: Can range from pale to very dark depending on the underlying style, and may be influenced by the color of added ingredients.

Clarity: Clear to hazy is acceptable

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

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

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

Fermentation Characteristics: Varies with underlying Belgian style

Body: Varies with style

Additional notes: Vegetable aromas, ranging from subtle to intense, should be evident, and should not be overpowered by hop aromas. Field Beers are any beers incorporating vegetables as flavor or carbohydrate adjuncts in either the mash, kettle, primary or secondary fermentation. The vegetable character should be in harmony with other attributes and can range from subtle to intense. Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut should be entered as Field Beers. All beers containing chili peppers would be categorized as Chili Beers. Beers containing nuts would be categorized as Field Beers. *When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about*

entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as vegetable(s) used or processing which influence perceived sensory outcomes.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.6 °Plato) • **Alcohol by Weight (Volume)** 2.0%-10.5% (2.5%-13.3%) • **Hop Bitterness (IBU)** 5-70 • **Color SRM (EBC)** 5-50 (10-100 EBC)

Chili Pepper Beer

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

Clarity: Clear or hazy is acceptable

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

Perceived Hop Aroma & Flavor: Very low to very high

Perceived Bitterness: Very low to medium-high

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

Body: Representative of underlying style

Additional notes: Chili Beers are any beers using chili peppers for flavor, aroma and/or heat. Chili character can range from subtle to intense. Chili pepper aroma may or may not be evident. Within the framework of these guidelines, all beers containing chili peppers would be categorized as Chili Beers. Beers which represent more than one style, such as chili beers with chocolate, would be categorized as Chili Beers.

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

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.6 °Plato) • **Alcohol by Weight (Volume)** 2.0%-10.5% (2.5%-13.3%) • **Hop Bitterness (IBU)** 5-70 • **Color SRM (EBC)** 5-50 (10-100 EBC)

Pumpkin Spice Beer

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

Clarity: Clear to hazy is acceptable

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

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

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Typical of underlying beer style

Body: Varies with underlying style

Additional notes: These are any beers using pumpkins (*Cucurbita pepo*) or winter squash as an adjunct in either the mash, kettle, primary or secondary fermentation. Pumpkin or squash may not be evident or may range from subtle to intense. They are spiced with other ingredients whose character should be evident and in balance. While cinnamon, allspice, clove and nutmeg are common spices added to American-type pumpkin beers, other spices may be used. For example, a brewer could replicate a Wit-Pumpkin spiced beer by using orange peel and coriander.

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

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

Pumpkin/Squash Beer

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

Clarity: Clear to hazy is acceptable

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

Perceived Hop Aroma & Flavor: None to medium

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Typical of underlying beer style

Body: Varies with underlying style

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

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

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

Chocolate or Cocoa Beer

Color: Light amber to black depending on the underlying style

Clarity: Clear to hazy beer is acceptable

Perceived Malt Aroma & Flavor: Medium-low to medium-high malt sweetness balanced with cocoa flavors and aromas

Perceived Hop Aroma & Flavor: Hop aroma is not perceived to very low. Hop flavor may be lower than is designated for underlying style allowing chocolate to contribute to the flavor profile without becoming excessively bitter.

Perceived Bitterness: Very low to medium-low

Fermentation Characteristics: Chocolate should dominate the flavor profile, though other flavors may be present.

Body: Varies with underlying style

Additional notes: Chocolate Beers are any beers incorporating dark chocolate or cocoa in any form. Chocolate or cocoa character can range from subtle to intense. Beers made with white chocolate do not typify this category.

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

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

Coffee Beer

Color: Pale to black depending on the underlying style

Clarity: Clear to hazy is acceptable

Perceived Malt Aroma & Flavor: Medium-low to medium malt sweetness provides balance with coffee flavor and aroma

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

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Coffee character should be apparent and other flavors may be present.

Body: Reflective of the underlying beer style

Additional notes: Coffee beers incorporate coffee in any form. Coffee character can range from subtle to intense, and should be in harmony with other attributes of the underlying beer.

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

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

Herb and Spice Beer

Color: Varies depending on underlying style

Clarity: Clear to hazy is acceptable

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

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

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

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

Body: Varies with underlying style

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

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

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.6 °Plato) • **Alcohol by Weight (Volume)** 2.0%-9.5% (2.5%-12.0%) • **Hop Bitterness (IBU)** 5-40 • **Color SRM (EBC)** 5-50 (10-100 EBC)

Specialty Beer

Color: Very light to black depending on the underlying style

Clarity: Clear to hazy is acceptable

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

Perceived Hop Aroma & Flavor: Very low to very high

Perceived Bitterness: Very low to very high

Fermentation Characteristics: Specialty Beers are brewed with unusual fermentable sugars, grains and/or starches which contribute to alcohol content. The distinctive attributes of these special ingredients should be evident in the aroma, flavor and overall

balance of the beer. Examples could include maple syrup, agave, potatoes, wild rice or any other sources of carbohydrate not commonly used in modern beer styles. Beers containing wheat would be classified in one of several wheat beer styles. The use of rice or corn would not normally be considered unusual since these adjuncts are commonly used in beer production, however, beers made with rice or corn types which enhance a flavor might be categorized as specialty beers.

Body: Varies with underlying style

Additional notes: Classifying these beers can be complex. Within the framework of these guidelines, nuts generally impart much more flavor than fermentables, and beers containing nuts would be categorized as Field Beers. Likewise, within the framework of these guidelines, coconut is defined as a vegetable and beers containing coconut would be categorized as Field Beers. Beers brewed with honey would be categorized as Specialty Honey Beers. Beers brewed with roots, seeds, flowers etc. which exhibit herbal and/or spicy characters would be categorized as Herb and Spice Beers. While beers brewed with fruits or vegetables may derive fermentable carbohydrate from those sources, they would be categorized as Fruit Beers or Field Beers. Spiced versions of beers made with unusual fermentables would be categorized as Experimental Beers. Beers brewed with unusual fermentables and fruit would be categorized as Fruit Beers.

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

Original Gravity (°Plato) 1.030-1.140+ (7.6-32.1+ °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030+ (1.5-7.6+ °Plato) • **Alcohol by Weight (Volume)** 2.0%-20+% (2.5%-25+%) • **Hop Bitterness (IBU)** 1-100 • **Color SRM (EBC)** 1-100 (2-200 EBC)

Specialty Honey Beer

Color: Very light to black depending on underlying style

Clarity: Clear to hazy is acceptable

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

Perceived Hop Aroma & Flavor: Very low to very high

Perceived Bitterness: Very low to very high

Fermentation Characteristics: Honey Beers may be brewed to a traditional style or may be experimental. Honey Beers incorporate honey as a fermentable sugar in addition to malted barley. Honey character should be evident in aroma and flavor, but should not be overpowering.

Body: Varies with underlying style

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

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

Rye Beer

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

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

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

Perceived Hop Aroma & Flavor: Low to medium-high

Perceived Bitterness: Low to medium

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

Body: Low to medium

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

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

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

Brett Beer

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

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

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

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Low to high

Fermentation Characteristics: Acidity resulting from *Brettanomyces* fermentation results in a complex flavor profile. *Brettanomyces* character, at low to high levels, should be present and expressed as horsey, goaty, leathery, phenolic, fruity and/or acidic aromas and flavors. *Brettanomyces* character may or may not be dominant. Acidity from *Brettanomyces* should be low to medium-low.

Cultured yeast strains may be used in the fermentation. Beers fermented with *Brettanomyces* that do not display *Brettanomyces* character would be classified in another style category. Beers in this style should not incorporate bacteria or exhibit a bacteria-derived flavor profile. Moderate to intense fruity-estery aromas and flavors should be evident. Diacetyl and DMS should not be perceived.

Body: Low to high

Additional notes: Fruited versions will exhibit fruit flavors in balance with other elements. Wood vessels may be used for fermentation and aging, but wood-

derived flavors and aromas such as vanillin should not be present. Residual flavors and aromas originating from liquids previously aged in a barrel (bourbon, sherry, etc.) should not be present. Versions exhibiting attributes derived from wood or liquids previously aged in wood would be classified in other Wood-Aged Beer categories. Wood- and barrel-aged sour ales would be classified in other style categories.

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

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

Mixed-Culture Brett Beer

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

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

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

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Low to high

Fermentation Characteristics: Moderate to intense fruity-estery aromas and flavors are evident. Acidity resulting from fermentation with *Brettanomyces* and/or bacteria results in a complex flavor profile. *Brettanomyces* character should be present and expressed as horsey, goaty, leathery, phenolic, fruity and/or acidic aromas and flavors. Cultured yeast may be used in the fermentation. Bacteria should be incorporated and in evidence. Bacteria will contribute acidity which may or may not dominate the flavor profile. Diacetyl and DMS should not be perceived.

Body: Low to high

Additional notes: Fruited versions will exhibit fruit flavors in balance with other elements. Wood vessels may be used for fermentation and aging, but wood-derived aromas and flavors such as vanillin should

not be present. Versions exhibiting attributes derived from wood or liquids previously aged in wood would be classified in other Wood-Aged Beer categories. Wood- and barrel-aged sour ales would be classified in other style categories.

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

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

Ginjo Beer or Sake-Yeast Beer

Color: Pale to dark brown

Clarity: Slight chill haze is acceptable

Perceived Malt Aroma & Flavor: Very low to medium

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

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

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

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

Additional notes: High carbonation should be evident.

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

Fresh or Wet Hop Beer

Color: Varies with underlying style

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

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Fresh hop aroma and flavor is prominent exhibiting a chlorophyll-like fresh mown hay/grass quality or other fresh hop character

Perceived Bitterness: Varies with underlying style
Fermentation Characteristics: Fruity-estery aroma is dependent on the ale style being made with fresh hops

Body: Varies with underlying style

Additional notes: These ales are hopped with freshly harvested hops either undried (wet) or kilned (dried). These beers are typically consumed while fresh to highlight bright fresh hop attributes. Aging these beers will typically modify and reduce fresh-hop characters resulting in unique flavor outcomes.

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

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

Wood- and Barrel-Aged Beer

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style
Fermentation Characteristics: Typical of underlying style of beer being aged

Body: Varies with underlying style

Additional notes: These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood. These beers are aged with the intention of developing unique attributes imparted by the wood

and/or liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of flavor, aroma and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. Wood-Aged Beers may or may not have *Brettanomyces* character. *When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as length of time aged, type of wood or barrel, age, char level or previous liquids held by the wood, ingredients or other processing which influence perceived sensory outcomes. Competition organizers may create subcategories which reflect groups of entries based on color, alcoholic strength, microflora, fruit, etc.*

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

Wood- and Barrel-Aged Pale to Amber Beer

Color: Pale to Amber. Within the framework of these guidelines these beers are less than 18 SRM or 36 EBC.

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of beer being aged. Within the framework of these guidelines, these beers contain alcohol less than 6.3% abv or 5.0% abw when consumed.

Body: Varies with underlying style

Additional notes: Within the framework of these guidelines these beers meet the criteria for color and alcohol content shown above. Darker (>18 SRM or >36EBC) beers, or stronger (>5% abw or >6.3% abv) beers of any color would be categorized in other wood-aged beer styles. These are any traditional or

experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. These beers may or may not have *Brettanomyces* character. Sour wood-aged beers would be categorized elsewhere. Fruited or spiced wood-aged beers which meet the criteria for color and alcohol content and which exhibit attributes of wood-aging would be appropriately categorized here and may take on the color, flavors and aromas of added fruits or spices.

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

Original Gravity (°Plato) Varies with style •
Apparent Extract/Final Gravity (°Plato) Varies with style •
Alcohol by Weight (Volume) 3.0%-5.0% (3.8%-6.3%) •
Hop Bitterness (IBU) Varies with style •
Color SRM (EBC) 4-18 (8-36 EBC)

Wood- and Barrel-Aged Dark Beer

Color: Dark Copper to Black. Within the framework of these guidelines, these beers are greater than 18 SRM or 36 EBC.

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of beer being aged. Within the framework of these guidelines, these beers contain alcohol less than 5.0% abw or 6.3% abv when consumed.

Body: Varies with underlying style

Additional notes: Within the framework of these guidelines, these beers meet the criteria for color and alcohol content shown above. Stronger (>5% abw or >6.3% abv) versions of dark wood-aged beers would be categorized in other wood-aged beer styles. These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. These beers may or may not have *Brettanomyces* character. Sour wood-aged beers would be categorized elsewhere. Fruited or spiced wood-aged beers which meet the criteria for color and alcohol content and which exhibit attributes of wood-aging would be categorized here and may take on the color, flavors and aromas of added fruits or spices.

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

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** 3.0%-5.0% (3.8%-6.3%) • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** >18 (>36 EBC)

Wood- and Barrel-Aged Strong Beer

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of beer being aged. Within the framework of these guidelines, these beers contain alcohol greater than 5.0% abw or 6.3% abv when consumed. Alcohol may be evident in stronger versions, in harmony with other flavor and aroma attributes, and not harsh.

Body: Varies with underlying style

Additional notes: Within the framework of these guidelines, these beers meet the criteria for color and alcohol content shown above. Lower alcohol (<5% abw or <6.3% abv) wood-aged beers would be categorized as other wood-aged beer styles. These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. These beers may or may not have *Brettanomyces* character. Sour wood-aged beers would be categorized elsewhere. Fruited or spiced wood-aged beers which meet the criteria for color and alcohol content and which exhibit attributes of wood-aging would be categorized here and may take on the color, flavors and aromas of added fruits or spices.

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

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

Wood- and Barrel-Aged Sour Beer

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

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

Body: Varies with underlying style

Additional notes: These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood, and exhibiting acidity derived from exposure to bacteria. These beers are aged in the presence of microflora (either present in the wood or introduced at some time in the brewing process) with the intention of introducing sourness to the beer. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel, and with sourness and/or other attributes derived from bacteria. These beers may or may not have *Brettanomyces* character. Fruited or spiced wood-aged sour beers which meet the criteria for color and alcohol content and which exhibit attributes of wood-aging and acidity would be categorized here and may take on the color, flavors and aromas of added fruits or spices.

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

Original Gravity (°Plato) Varies with style •

Apparent Extract/Final Gravity (°Plato) Varies with

style • **Alcohol by Weight (Volume)** Varies with

style • **Hop Bitterness (IBU)** Varies with style •

Color SRM (EBC) Varies with style

Aged Beer

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

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

Body: Varies with underlying style

Additional notes: Within the framework of these guidelines, Wood-Aged Beers, Brett Beers, Sour Beers or beers exhibiting attributes of aging in the presence of any microflora must be categorized elsewhere.

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

Original Gravity (°Plato) Varies with style •

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

Experimental Beer

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Experimental beers are any beers that are primarily grain-based and employ unique and unusual techniques and/or ingredients. A minimum of 51% of the fermentable carbohydrates must be derived from malted grains. The overall uniqueness and creativity of the process and/or ingredients should be considered when evaluating these beers. By definition, beers which represent a combination of two or more existing categories and exhibit distinctive characteristics of each of those categories would also be categorized as Experimental Beers.

Body: Varies with underlying style

Additional notes: Uniqueness is the primary consideration when evaluating this category. Within the framework of these guidelines, field, fruit, chocolate, coffee, spice, specialty, wood-aged or other beers that fit within another category should not be categorized as experimental beers.

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

Original Gravity (°Plato) Varies with style •

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

Color SRM (EBC) Varies with style

Historical Beer

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Varies with underlying style

Body: Varies with underlying style

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

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

Original Gravity (°Plato) Varies with style •

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

Wild Beer

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

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

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

Perceived Hop Aroma & Flavor: Very low to high

Perceived Bitterness: Very low to low

Fermentation Characteristics: Aromas may vary significantly due to fermentation attributes contributed by various known and unknown microorganisms. The overall balance should be complex and balanced.

Wild beers are spontaneously fermented with microorganisms that the brewer has introduced from the ambient air/environment in the vicinity of the brewery in which the beer is brewed. Wild Beers may not be fermented with any cultured strains of yeast or bacteria. Wild Beers may or may not be perceived as acidic. They may include a highly-variable spectrum of flavors and aromas derived from the wild microorganisms with which they are fermented. The overall balance of flavors, aromas, appearance and body are important factors in assessing these beers.

Body: Very low to medium

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

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

Original Gravity (°Plato) Varies with style •

Apparent Extract/Final Gravity (°Plato) Varies with

style • **Alcohol by Weight (Volume)** Varies with

style • **Hop Bitterness (IBU)** Varies with style •

Color SRM (EBC) Varies with style

Smoke Beer

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

Clarity: Varies with underlying beer style

Perceived Malt Aroma & Flavor: Varies with underlying beer style

Perceived Hop Aroma & Flavor: Varies with underlying beer style

Perceived Bitterness: Varies with underlying beer style

Fermentation Characteristics: Any style of beer can be smoked; the goal is to reach a balance between the style's character and the smoky properties.

Body: Varies with underlying beer style

Additional notes: Any smoke beer that does not fit other smoke beer categories would be appropriately considered here

A statement provided by the brewer which identifies the type of wood or other source of smoke and the classic or other style of beer is essential to accurate assessment at competition

Original Gravity (°Plato) Varies with style •

Apparent Extract/Final Gravity (°Plato) Varies with

style • **Alcohol by Weight (Volume)** Varies with

style • **Hop Bitterness (IBU)** Varies with style •

Color SRM (EBC) Varies with style

Other Strong Ale or Lager

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Within the framework of these guidelines, beers of any style intentionally brewed with higher alcohol content than defined within that style's guidelines are categorized as Other Strong Beer. These beers should achieve a balance between the style's characteristics and the additional alcohol.

Body: Varies with underlying style

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

Original Gravity (°Plato) Varies with style •

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

Gluten-Free Beer

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

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

Body: Varies with underlying style

Additional notes: This category includes lagers, ales or other beers made from fermentable sugars, grains and converted carbohydrates and must also include some portion of cereal. All ingredients must be free of gluten which excludes the use of barley, wheat, spelt, rye, and other gluten-containing ingredients. Gluten-Free Beers may contain malted grains that are gluten-free. NOTE: These guidelines do not supersede any government regulations. Wine, mead, flavored malt beverages or beverages other than "beer" as defined by the TTB (U.S. Trade and Tax Bureau) are not considered "gluten-free beer" under these guidelines. Gluten-reduced beers' original ingredients would have gluten content that has been reduced by enzymes or other processes to reduced levels. Gluten-reduced beers should be categorized in the classic style category most appropriate for the beer, rather than as Gluten-Free Beer.

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

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

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

Non-Alcoholic Malt Beverage

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Non-alcoholic (NA) malt beverages can emulate the character of any beer style defined within these guidelines but without alcohol (less than 0.5 percent). Due to their nature, non-alcoholic malt beverages will have a profile lacking the complexity and balance of flavors that beers containing alcohol will display. NA beers should be assessed with this in mind, and should not be given negative evaluations for reasons related to the absence of alcohol.

Body: Varies with underlying style

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** <0.5% (<0.63%) • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style