Brewers Association
2019 Beer Style Guidelines

April 15, 2019

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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; more recently these guidelines were greatly expanded, compiled and edited by Charlie Papazian. 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 type in a current market may represent only a passing fad and is 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 several years. 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 primary reference 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 to the greatest extent possible. 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 process by which it was brewed, except in special circumstances that clearly define a style.

Suggestions for adding or updating a beer style guideline may be submitted by following the links on this page: https://www.brewersassociation.org/resources/brewers-association-beer-style-guidelines/, then browse to the Submit Suggestions area.

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: Very low to medium-low
Perceived Bitterness: Medium
Fermentation Characteristics: Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity esters are acceptable. Diacetyl is usually absent in these beers but may be present at low levels.
Body: Low to medium
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 esters are acceptable. Diacetyl is usually absent in these beers but may be present at low levels.
Body: Medium
When using these guidelines as the basis for evaluating entries at competitions, competition 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 esters are acceptable. Diacetyl is usually absent in these beers but may be present at low levels.
Body: Medium to full
Additional Notes: Entries in this subcategory exhibit hop aroma and flavor attributes typical of traditional English hop varieties.
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)** 8-17 (16-34 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 present
Perceived Bitterness: Low
Fermentation Characteristics: Yeast attributes such as diacetyl and sulfur are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for lightly carbonated draft versions. Fruity esters, if present, are low.
Body: Low
Additional Notes: These beers differ significantly from Scotch Ale, especially regarding original gravity, alcohol content and malt attributes. While there are conflicting theories as to whether traditional Scottish Light Ale exhibited peat smoke character, the current marketplace offers many examples with peat smoke character present at low to medium-low levels. Peat smoke attributes may be absent or present at low to medium-low levels. Versions exhibiting higher levels of smoke character are categorized as Smoke Beer.
When using these guidelines as the basis for evaluating entries at competitions, competition organizers may create subcategories which reflect groups of entries based on presence or absence of peat smoke-derived attributes.

Original Gravity (°Plato) 1.030-1.035 (7.6-8.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.6 °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 present
Perceived Bitterness: Perceptible but low
Fermentation Characteristics: Yeast attributes such as diacetyl and sulfur are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for lightly carbonated draft versions. Fruity esters, if present, are low.
Body: Medium with a soft chewy character
Additional Notes: These beers differ significantly from Scotch Ale, especially regarding original gravity, alcohol content and malt attributes. While there are conflicting theories as to whether traditional Scottish Heavy Ale exhibited peat smoke character, the current marketplace offers many examples with peat smoke character present at low to medium-low levels. Peat smoke attributes may be absent or present at low to medium-low levels. Versions exhibiting higher levels of smoke character are categorized as Smoke Beer.
When using these guidelines as the basis for evaluating entries at competitions, competition organizers may create subcategories which reflect groups of entries based on presence or absence of peat smoke-derived attributes.

Original Gravity (°Plato) 1.035-1.040 (8.8-10 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.014 (2.6-3.6 °Plato) • **Alcohol by Weight (Volume)** 2.8%-3.2% (3.5%-4.1%) • **Hop Bitterness (IBU)** 12-20 • **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 present
Perceived Bitterness: Low to medium
Fermentation Characteristics: Fruity esters, if present, are low. Yeast attributes such as diacetyl and sulfur are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for lightly carbonated draft versions.
Body: Medium

Additional Notes: These beers differ significantly from Scotch Ale, especially regarding original gravity, alcohol content and malt attributes. While there are conflicting theories as to whether traditional Scottish Export Ale exhibited peat smoke character, the current marketplace offers many examples with peat smoke character present at low to medium-low levels. Peat smoke attributes may be absent or present at low to medium-low levels. Versions exhibiting higher levels of smoke character are categorized as Smoke Beer.
When using these guidelines as the basis for evaluating entries at competitions, competition organizers may create subcategories which reflect groups of entries based on presence or absence of peat smoke-derived attributes.

Original Gravity (°Plato) 1.040-1.050 (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: Straw to 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 attributes such as biscuity or low levels of caramel are present.
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. Fruity esters are low to medium. Diacetyl and DMS should not be present.
Body: Low to medium-low
Additional Notes: The overall impression is refreshing and thirst quenching

Original Gravity (°Plato) 1.036-1.050 (9-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.012 (1.5-3.1 °Plato) • **Alcohol by Weight (Volume)** 2.9%-4.0% (3.7%-5.1%) • **Hop Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 3-8 (6-16 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: Medium-low to medium-high, expressed as floral, herbal, earthy, stone fruit or other attributes. While English hop character should be present, this can result from the skillful use of hops of other origin.
Perceived Bitterness: Medium-low to medium-high
Fermentation Characteristics: Fruity esters are medium to medium-high. Diacetyl is usually absent in these beers but may be present at very low levels.
Body: Medium

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: Medium to high, expressed as floral, herbal, earthy, stone fruit or other attributes from high hopping rates. While English hop character should be present, this can result from the skillful use of hops of other origin.
Perceived Bitterness: Medium to high
Fermentation Characteristics: Fruity esters are medium to high. Traditional interpretations are characterized by medium to medium-high alcohol content. The use of water with high mineral content results in a crisp, dry beer with a subtle and balanced

character of sulfur compounds. Diacetyl can be absent or may be present at very low levels.
Body: Medium
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 present.
Perceived Hop Aroma & Flavor: Not present to very low
Perceived Bitterness: Present but minimal, and balanced with malt flavors.
Fermentation Characteristics: Rich, often sweet and complex fruity ester attributes can contribute to the profile of Strong Ales. Alcohol types can be varied and complex. Diacetyl is usually absent in these beers but may be present at very low levels.
Body: Medium to full
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 esters can enhance and complement the malt aroma and flavor profile. Old Ales have malt and sometimes caramel sweetness.
Perceived Hop Aroma & Flavor: Very low to medium
Perceived Bitterness: Present but minimal
Fermentation Characteristics: Fruity esters can contribute to the character of these beers. Alcohol types can be varied and complex. A distinctive quality of Old Ales is that they undergo an aging process, often for years. Aging can occur on their yeast either in bulk storage or through conditioning in the bottle. This contributes to a rich, wine-like and often sweet oxidized character. Complex estery attributes may also emerge. Diacetyl is usually absent in these beers but may be present at very low levels.
Body: Medium to full
Additional Notes: Low level attributes typical of wood aging such as vanilla are acceptable. *Brettanomyces* and acidity reflect historical character. Low level such as horsey, goaty, leathery, phenolic character and acidity may also be present 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.
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, or historic and modern versions.

Original Gravity (°Plato) 1.058-1.088 (14.3-21.1 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.014-1.030 (3.6-7.6 °Plato) • **Alcohol by Weight (Volume)** 5.0%-7.2% (6.3%-9.1%) • **Hop Bitterness (IBU)** 30-65 • **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: Diacetyl is usually absent in these beers but may be present at very low levels. Fruity esters are very low to medium-low.
Body: Low to medium-low

Original Gravity (°Plato) 1.030-1.036 (7.6-9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1-2.1 °Plato) • **Alcohol by Weight (Volume)** 2.7%-3.4% (3.4%-4.4%) • **Hop Bitterness (IBU)** 10-20 • **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 attributes such as caramel, licorice, roast or others may be present in aroma and flavor.
Perceived Hop Aroma & Flavor: Very low
Perceived Bitterness: very low to low
Fermentation Characteristics: Diacetyl is usually absent in these beers but may be present at very low levels. Fruity esters are very low to medium-low.
Body: Medium-low to medium

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 fruity esters are appropriate. Diacetyl is usually absent in these beers but may be present at very low levels.
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)** 12-24 (24-48 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 attributes are acceptable. Strong roast barley or strong burnt or black malt character should not be present.
Perceived Hop Aroma & Flavor: Very low to medium
Perceived Bitterness: Medium
Fermentation Characteristics: Fruity esters are acceptable. Diacetyl is usually absent in these beers but may be present at low levels.
Body: Low to medium

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 brown to black
Clarity: Opaque
Perceived Malt Aroma & Flavor: Medium to medium-high. Malty sweetness, roast malt, cocoa and caramel should be in harmony with bitterness from dark malts.
Perceived Hop Aroma & Flavor: Very low to medium
Perceived Bitterness: Medium to high
Fermentation Characteristics: Fruity esters should be present and balanced with all other characters. Diacetyl should not be present.
Body: Medium to full

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 present. Low to medium-low roasted malt-derived bitterness should be present.
Perceived Hop Aroma & Flavor: Should not be present
Perceived Bitterness: Low to medium-low and serves to balance and suppress some of the sweetness without contributing apparent flavor and aroma
Fermentation Characteristics: Fruity esters, if present, are low. Diacetyl should not be present.
Body: Full-bodied. Body can be increased with the addition of milk sugar (lactose).

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 if present should not upset the overall balance.
Perceived Bitterness: Medium
Fermentation Characteristics: Oatmeal is used in the grist, resulting in a pleasant, full flavor without being grainy. Fruity esters are not present to very low. Diacetyl is usually absent in these beers but may be present at very low levels.
Body: Full

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 or Wee Heavy

Color: Light reddish-brown to very dark
Clarity: Chill haze is acceptable at low temperatures
Perceived Malt Aroma & Flavor: Scotch Ales are aggressively malty with a rich and dominant sweet malt aroma and flavor. A caramel character is often part of the profile. Dark roasted malt flavors may be present at low levels.
Perceived Hop Aroma & Flavor: Not present to very low
Perceived Bitterness: Not present to very low
Fermentation Characteristics: Fruity esters, if present, are generally at low levels. Diacetyl is usually absent in these beers but may be present at low levels.
Body: Full
Additional Notes: Pleasant, low level oxidation is acceptable in Scotch Ales. Examples exhibiting more prevalent oxidation are categorized as Aged Beer. While there are conflicting theories as to whether traditional Scotch Ales exhibited peat smoke character, the current marketplace offers many examples with peat smoke character present at low to medium levels. Peat smoke attributes may be absent or present at low to medium levels. Versions exhibiting higher levels of smoke character are categorized as Smoke Beer.
When using these guidelines as the basis for evaluating entries at competitions, competition organizers may create subcategories which reflect groups of entries based on presence or absence of peat smoke-derived attributes.

Original Gravity (°Plato) 1.072-1.085 (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. Fruity esters if present are medium to high. Diacetyl should not be present.
Body: Full
Additional Notes: This style was also originally called "Russian Imperial Stout."

Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.020-1.030 (5.1-7.6 °Plato) • **Alcohol by Weight (Volume)** 5.5%-9.5% (7.0%-12.0%) • **Hop Bitterness (IBU)** 45-65 • **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 ester 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)** 40-65 • **Color SRM (EBC)** 11-36 (22-72 EBC)

IRISH ORIGIN ALE STYLES

Irish-Style Red Ale

Color: Copper-red to reddish-brown
Clarity: Chill haze or yeast haze may be present at low levels
Perceived Malt Aroma & Flavor: Low to medium candy-like caramel malt sweetness should be present in flavor. A toasted malt character should be present and there may be a slight roast barley or roast malt presence.
Perceived Hop Aroma & Flavor: Not present to medium
Perceived Bitterness: Medium
Fermentation Characteristics: Low level fruity esters are acceptable. Diacetyl is usually absent in these beers but may be present at very low levels.
Body: Medium

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. The hallmark dry-roasted attributes typical of Dry Stout result from the use of roasted barley. Initial malt and light caramel flavors give way to a distinctive dry-roasted bitterness in the finish.
Perceived Hop Aroma & Flavor: European hop character may range from not present to low in aroma and flavor

Perceived Bitterness: Medium to medium-high
Fermentation Characteristics: Fruity esters are low relative to malt and roasted barley as well as hop bitterness. Diacetyl is usually absent in these beers but may be present at very low levels. Slight acidity may be present but is not required.
Body: Medium-light to medium
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 present
Perceived Bitterness: May be analytically high, but the perception is lessened by malt sweetness.
Fermentation Characteristics: Fruity esters are low. Diacetyl is usually absent in these beers but may be present at very low levels. Slight acidity is acceptable.
Body: Medium to full
Additional Notes: Head retention should be persistent

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

NORTH AMERICAN ORIGIN ALE STYLES

Golden or Blonde Ale

Color: Straw to gold
Clarity: Chill haze should not be present
Perceived Malt Aroma & Flavor: Low malt sweetness and toast, cereal-like or other pale malt attributes should be present in flavor and aroma at low to medium-low levels.
Perceived Hop Aroma & Flavor: Hop aroma and flavor should be medium-low to medium, with attributes typical of hops of any origin present but not dominant.
Perceived Bitterness: Low to medium
Fermentation Characteristics: Fruity esters may be present at low to medium-low levels. Diacetyl and DMS should not be present.
Body: Low to medium with a crisp finish

Original Gravity (°Plato) 1.045-1.054 (11.2-13.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.2%-4.0% (4.1%-5.1%) • **Hop Bitterness (IBU)** 15-25 • **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: American-variety hop character may range from low to medium-low in aroma and flavor
Perceived Bitterness: Medium to medium-high
Fermentation Characteristics: Fruity esters, if present, are low. Diacetyl is usually absent in these beers but may be present 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: Straw to light amber
Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Perceived Malt Aroma & Flavor: Low caramel malt aroma is allowable. Low to medium maltiness may include low caramel malt character.
Perceived Hop Aroma & Flavor: 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 U.S.
Perceived Bitterness: Medium to medium-high
Fermentation Characteristics: Fruity esters may be low to high. Diacetyl should not be present.
Body: Medium

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

Juicy or Hazy Pale Ale

Color: Straw to deep gold
Clarity: Low to very high degree of cloudiness is typical of these beers. Starch, yeast, hop, protein and/or other compounds contribute to a wide range of hazy appearance within this category.
Perceived Malt Aroma & Flavor: Low to medium-low malt aroma and flavor may be present
Perceived Hop Aroma & Flavor: Medium-high to very high hop aroma and flavor are present, with attributes typical of hops from any origin.
Perceived Bitterness: Low to medium. The impression of bitterness is soft and well-integrated into overall balance, and may differ significantly from measured or calculated IBU levels.
Fermentation Characteristics: Medium-low to medium-high fruity esters are present, and can contribute to the perception of sweetness and be complementary to the hop profile. Diacetyl should not be present.
Body: Medium-low to medium-high. Perceived silky or full mouthfeel may contribute to overall flavor profile.
Additional Notes: Grist may include oats, wheat or other adjuncts to promote haziness. The term "juicy" is frequently used to describe taste and aroma attributes often present in these beers which result from late, often very large, additions of hops. A juicy character is not required, however. Other hop-derived attributes such as citrus, pine, spice, floral or others may be present with or without the presence of juicy attributes.

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)** 20-50; may differ significantly from perceived bitterness • **Color SRM (EBC)** 4-9 (8-18 EBC)

American-Style Strong Pale Ale

Color: Pale to copper
Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.
Perceived Malt Aroma & Flavor: Low caramel malt aroma is allowable. Low level maltiness may include low caramel malt character.
Perceived Hop Aroma & Flavor: 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 esters may be low to high. Diacetyl should not be present.
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)** 4-14 (8-28 EBC)

Juicy or Hazy Strong Pale Ale

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

Perceived Malt Aroma & Flavor: Low to medium-low malt aroma and flavor may be present
Perceived Hop Aroma & Flavor: Medium-high to very high hop aroma and flavor are present, with attributes typical of hops from any origin.
Perceived Bitterness: Low to medium. The impression of bitterness is soft and well-integrated into overall balance and may differ significantly from measured or calculated IBU levels.
Fermentation Characteristics: Medium-low to medium-high fruity esters may be present, and can contribute to the perception of sweetness and be complementary to the hop profile. Diacetyl should not be present.
Body: Medium-low to medium-high. A silky or full mouthfeel may contribute to overall flavor profile.
Additional Notes: Grist may include oats, wheat or other adjuncts to promote haziness. The term "juicy" is frequently used to describe taste and aroma attributes often present in these beers which result from late, often very large, additions of hops. A juicy character is not required, however. Other hop-derived attributes such as citrus, pine, spice, floral or others may be present with or without the presence of juicy attributes.

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; may differ significantly from perceived bitterness • **Color SRM (EBC)** 4-9 (8-18 EBC)

Session India Pale Ale

Color: Straw to copper
Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.
Perceived Malt Aroma & Flavor: A low to medium maltiness 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 esters are low to medium. Diacetyl should not be present.
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% abw) 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 (2-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0% (3.7%-5.0%) • **Hop Bitterness (IBU)** 40-55 • **Color SRM (EBC)** 3-12 (6-24 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-low to medium intensity malt attributes are 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 esters are low to high. Diacetyl and DMS should not be present.
Body: Medium-low to medium
Additional Notes: The use of water with high mineral content may result in a crisp, dry beer rather than a malt-accentuated version. Sugar adjuncts may be used to enhance body and balance. Hops of varied origins may be used for bitterness or for approximating traditional American character.

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)

Juicy or Hazy India Pale Ale

Color: Straw to deep gold

Clarity: Low to very high degree of cloudiness is typical of these beers. Starch, yeast, hop, protein and/or other compounds contribute to a wide range of hazy appearance within this category.
Perceived Malt Aroma & Flavor: Low to medium-low malt aroma and flavor may be present
Perceived Hop Aroma & Flavor: Medium-high to very high hop aroma and flavor are present, with attributes typical of hops from any origin
Perceived Bitterness: Low to medium. The impression of bitterness is soft and well-integrated into overall balance and may differ significantly from measured or calculated IBU levels.
Fermentation Characteristics: Medium to medium-high fruity esters are present, and can contribute to the perception of sweetness and be complementary to the hop profile. Diacetyl should not be present.
Body: Medium-low to medium-high. A silky or full mouthfeel may contribute to overall flavor profile.
Additional Notes: Grist may include oats, wheat or other adjuncts to promote haziness. The term "juicy" is frequently used to describe taste and aroma attributes often present in these beers which result from late, often very large, additions of hops. A juicy character is not required, however. Other hop-derived attributes such as citrus, pine, spice, floral or others may be present with or without the presence of juicy attributes.

Original Gravity (°Plato) 1.060-1.070 (14.7-17.1 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.020 (2.0-5.0 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.5%) • **Hop Bitterness (IBU)** 30-60; may differ significantly from perceived bitterness • **Color SRM (EBC)** 4-9 (8-18 EBC)

American-Belgo-Style Ale

Color: Gold to black
Clarity: Chill haze is acceptable at low temperatures
Perceived Malt Aroma & Flavor: Typically low. Perception of specialty or roasted malts or barley can be very low to robust in darker versions.
Perceived Hop Aroma & Flavor: Medium to very high, exhibiting American-type hop aromas not usually found in traditional Belgian styles.
Perceived Bitterness: Medium to very high
Fermentation Characteristics: Fruity esters are medium to high. Belgian yeast attributes such as banana, berry, apple, coriander, spice and/or smoky-phenolic should be in balance with malt and hops. Diacetyl, sulfur and attributes typical of *Brettanomyces* should not be present.
Body: Medium-low to medium
Additional Notes: American-Belgo-Style Ales are either 1) non-Belgian beer types portraying the unique characters imparted by yeasts typically used in big, fruity Belgian-style ales, or 2) defined Belgian-style beers displaying the hallmark attributes typical of American variety hops. These beers are unique unto themselves.
When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes. Competition organizers may create subcategories which reflect groups of entries based on color, hop varieties, or underlying beer styles.

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

American-Style Brown Ale

Color: Deep copper to very dark brown
Clarity: Chill haze is acceptable at low temperatures
Perceived Malt Aroma & Flavor: Medium levels of roasted malt, caramel and chocolate aromas and flavors should be present.
Perceived Hop Aroma & Flavor: Medium-low to medium-high
Perceived Bitterness: Medium to high
Fermentation Characteristics: Low to medium-low fruity esters may be present. Diacetyl should not be present.
Body: Medium

Original Gravity (°Plato) 1.040-1.060 (10-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.6-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.3%-5.0% (4.2%-6.3%) • **Hop Bitterness (IBU)** 30-45 • **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-low caramel malt and dark roasted malt aromas and flavors are present. Astringency and burnt character of roast malt should be absent.
Perceived Hop Aroma & Flavor: 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 esters are low to medium. Diacetyl should not be present.
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)** 40-70 • **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 resiny hop qualities typical of many American hop varieties.
Perceived Bitterness: Medium to high
Fermentation Characteristics: Fruity esters are low. Diacetyl is usually absent in these beers but may be present at very low levels.
Body: Medium to full
Additional Notes: Head retention should be persistent

Original Gravity (°Plato) 1.050-1.075 (12.4-18.2 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.022 (2.6-5.6 °Plato) • **Alcohol by Weight (Volume)** 4.5%-6.4% (5.7%-8.0%) • **Hop Bitterness (IBU)** 35-60 • **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 present. Medium malt, caramel and cocoa sweetness should be present.
Perceived Hop Aroma & Flavor: Low to medium-high
Perceived Bitterness: Medium-low to medium
Fermentation Characteristics: Fruity esters are present but not overpowering and should complement hop character and malt-derived sweetness. Diacetyl should not be present absent.
Body: Full

Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.020-1.030 (5.1-7.6 °Plato) • **Alcohol by Weight (Volume)** 5.5%-9.5% (7.0%-12.0%) • **Hop Bitterness (IBU)** 35-50 • **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 esters are high. Diacetyl should not be present.
Body: Full

Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.020-1.030 (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)

Double Hoppy 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 present. Fruity esters are medium. Diacetyl should not be present.
Body: Medium to full

Original Gravity (°Plato) 1.058-1.080 (14.3-19.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.015-1.024 (3.9-6.1 °Plato) • **Alcohol by Weight (Volume)** 4.9%-6.3% (6.1%-7.9%) • **Hop Bitterness (IBU)** 45-80 • **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 present. Fruity esters are medium. Diacetyl should not be present.
Body: Full

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

American-Style Imperial or Double India Pale Ale

Color: Straw to medium amber
Clarity: Chill haze is acceptable at low temperatures. Haze created by dry hopping is allowable at any temperature.
Perceived Malt Aroma & Flavor: Low to medium pale malt character is typical. Low pale caramel malt character may be present.
Perceived Hop Aroma & Flavor: 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 esters are medium to high. Diacetyl should not be present.
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) 1.070-1.100 (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)** 2-9 (4-18 EBC)

Juicy or Hazy Imperial or Double India Pale Ale

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

Perceived Malt Aroma & Flavor: Low to high malt aroma and flavor may be present
Perceived Hop Aroma & Flavor: High to very high hop aroma and flavor are present, with attributes typical of hops from any origin.
Perceived Bitterness: Low to medium. The impression of bitterness is soft and well-integrated into overall balance, and may differ significantly from measured or calculated IBU levels.
Fermentation Characteristics: Medium-high to high fruity esters are present, and can contribute to the perception of sweetness and be complementary to the hop profile. Diacetyl should not be present.
Body: Medium to high. A silky or full mouthfeel may contribute to overall flavor profile.
Additional Notes: Grist may include oats, wheat or other adjuncts to promote haziness. The term "juicy" is frequently used to describe taste and aroma hop-derived attributes often present in these beers which result from late, often very large, additions of hops. A juicy character is not required, however. Other hop-derived attributes such as citrus, pine, spice, floral or others may be present with or without the presence of juicy attributes.

Original Gravity (°Plato) 1.070-1.100 (17.1-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.024 (3.1-6.0 °Plato) • **Alcohol by Weight (Volume)** 6.0%-8.4% (7.6%-10.6%) • **Hop Bitterness (IBU)** 65-100; may differ significantly from perceived bitterness • **Color SRM (EBC)** 4-9 (8-18 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: 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 esters are often high. Diacetyl is usually absent in these beers but may be present at very low levels.
Body: Full
Additional Notes: Vinous, sherry-like or port-like attributes arising from oxidation may be considered positive when in harmony with overall flavor profile.

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 esters are often high and balanced by a complexity of alcohols and high alcohol content. Diacetyl is usually absent in these beers but may be present at very low levels. Phenolic yeast character, sulfur, and/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 present in some porters, while

others may be absent of strong roast character. Roast barley character is absent to low depending on underlying porter style being smoked. Medium to high malt sweetness, and caramel and chocolate flavors, are acceptable.
Perceived Hop Aroma & Flavor: None to medium
Perceived Bitterness: Medium to medium-high
Fermentation Characteristics: Low to medium fruity esters are acceptable
Body: Medium to full
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
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 esters are present. Diacetyl, DMS and *Brettanomyces* should not be present. 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 kettle or post wort fermentation and is produced by various microorganisms including certain bacteria and yeasts. Acidic character can be a complex balance of several types of acid and attributes of age. 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: Beers exhibiting wood-derived characters or characters of liquids previously aged in wood are categorized as Wood-Aged Sour Beer.
Competition organizers may create subcategories which reflect groups of entries based on color, hop varieties, microflora, spices or other ingredients, etc. When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes.

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

American-Style Fruited Sour Ale

Color: Can range from pale to black depending on underlying beer style and is often influenced by the color of added fruit
Clarity: Chill haze, bacteria and yeast-induced haze is acceptable at any temperature.
Perceived Malt Aroma & Flavor: Low. In darker versions, roasted malt, caramel and/or chocolate aromas and flavors should be present at low levels.
Perceived Hop Aroma & Flavor: Low to High
Perceived Bitterness: Low to high and in balance with fruit character
Fermentation Characteristics: Moderate to intense, yet balanced, fruity esters are present. Diacetyl, DMS and *Brettanomyces* should not be present. The evolution of natural acidity 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 kettle

or post wort fermentation and is produced by various microorganisms including certain bacteria and yeasts. Acidic character can be a complex balance of several types of acid and attributes of age. 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: Fruit aromas, ranging from subtle to intense, should be present. Fruit or fruit extracts, used as an adjunct in either the mash, kettle, primary or secondary fermentation, provide harmonious fruit character ranging from subtle to intense. Beers exhibiting wood-derived attributes or evidence of liquids previously aged in wood are categorized as Fruited Wood-Aged Sour Beer.
Competition organizers may create subcategories which reflect groups of entries based on color, hop varieties, microflora, spices or other ingredients, etc. When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes.

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

GERMAN ORIGIN ALE STYLES

German-Style Koelsch

Color: Straw to gold
Clarity: Chill haze should not be present
Perceived Malt Aroma & Flavor: Malt character is very low to low with soft sweetness. Caramel character should not be present.
Perceived Hop Aroma & Flavor: Low, and if present, should express noble hop character.
Perceived Bitterness: Medium to medium-high
Fermentation Characteristics: Fruity esters are absent to low, expressed as pear, apple or wine-like attributes when present. Diacetyl should not be present.
Body: Low to medium-low. Dry and crisp.
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: Clear to slightly hazy. Chill haze should not be present
Perceived Malt Aroma & Flavor: A variety of malts contributes to medium-low to medium malt aroma and flavor. Toast aroma typical of Munich malts should be present. Slight nuttiness is acceptable. Roast malt character should be present at low levels and well-integrated with the overall malt profile. Smoke character should not be present.
Perceived Hop Aroma & Flavor: Low to medium with hop flavor more perceptible than aroma, with attributes typical of traditional German noble hops.
Perceived Bitterness: Medium to high, producing a clean dry finish. Forty-plus IBU is typical for Altbiers originating in Dusseldorf.
Fermentation Characteristics: Fruity esters are absent to low, with attributes expressed subtly as citrus, pear, dark cherry or plum. A slight sulphur aroma is acceptable. Diacetyl should not be present.
Body: Medium-low to medium.

Additional Notes: The Altbier style is originally from the Dusseldorf area. The overall impression is clean, crisp and 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)

Berliner-Style Weisse

Color: Straw to pale. These are the lightest of all the German wheat beers.
Clarity: May appear hazy or cloudy from yeast or chill haze
Perceived Malt Aroma & Flavor: Malt sweetness is absent
Perceived Hop Aroma & Flavor: Not present
Perceived Bitterness: Not present to very low
Fermentation Characteristics: Fruity esters are low to medium. Diacetyl should not be present. *Brettanomyces* character may be absent or present at low to medium levels, and if present may be expressed as 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. Traditionally, some Berliners were brewed or served with fruit, spices or syrups. Some more contemporary versions have been brewed with other ingredients such as darker malts. Any such versions will take on corresponding hues, and may exhibit flavor and aroma attributes typical of such ingredients.
When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Competition organizers may create subcategories which reflect groups of entries based on the addition of fruit, spice or specialty malt, or other ingredients or processes. Fruited or flavored entries would be accompanied by a very brief description of the fruit/flavor used by the brewer.

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

Leipzig-Style Gose

Color: Straw to light amber
Clarity: Clear to hazy. Haze may or may not be from yeast.
Perceived Malt Aroma & Flavor: Malt sweetness and attributes are not present to very low
Perceived Hop Aroma & Flavor: Not present
Perceived Bitterness: Not present to low
Fermentation Characteristics: Medium to high lactic acid character should be present and expressed as a sharp, refreshing sourness. These beers are not excessively aged.
Body: Low to medium-low
Additional Notes: These beers typically contain malted barley and unmalted wheat, with some versions also containing oats. Salt (table salt) and coriander may be present in low amounts, or may be absent.
When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include whether coriander, salt and/or Brettanomyces is used and/or other information about the brewing process.

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

Contemporary-Style Gose

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

Clarity: Clear to hazy. Haze may or may not result from yeast
Perceived Malt Aroma & Flavor: Malt aroma and flavor is not present to very low
Perceived Hop Aroma & Flavor: Very low to low
Perceived Bitterness: Not present to medium
Fermentation Characteristics: Horsey, leathery or earthy aromas contributed by *Brettanomyces* yeasts may be present but at low levels as these beers do not undergo prolonged aging. Contemporary Gose may be fermented with pure beer yeast strains, or with yeast mixed with bacteria. Alternatively, they may be spontaneously fermented. Low to medium lactic acid character is present in all examples expressed as a sharp, refreshing sourness.
Body: Low to medium-low
Additional Notes: These beers may be brewed with malted barley, wheat and oats and unmalted barley, wheat, and oats; contemporary examples may also contain other grains. As in traditional examples, low level salt (table salt) and coriander additions may or may not be present in Contemporary Gose. Attributes from the use of a wide variety of herbs, spices, flowers, fruits or other ingredients not found in traditional Leipzig-Style Gose may also be present and in harmony with overall flavor profile.
When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include any herbs, spices, fruit or other added ingredients, and/or information about the brewing process.

Original Gravity (°Plato) 1.036-1.056 (9-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.012 (2.1-3.1 °Plato) • **Alcohol by Weight (Volume)** 3.5%-4.3% (4.4%-5.4%) • **Hop Bitterness (IBU)** 5-30 • **Color SRM (EBC)** 3-9 (6-18 EBC)

South German-Style Hefeweizen

Color: Straw to amber
Clarity: If served with yeast, appearance may be very cloudy.
Perceived Malt Aroma & Flavor: Very low to medium-low
Perceived Hop Aroma & Flavor: Not present to very low
Perceived Bitterness: Very low
Fermentation Characteristics: 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. Diacetyl should not be present.
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 (though not always) roused during pouring, and when yeast is present, they will have a yeasty flavor and a characteristically fuller mouthfeel.

Original Gravity (°Plato) 1.047-1.056 (11.7-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.9%-4.4% (4.9%-5.6%) • **Hop Bitterness (IBU)** 10-15 • **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 present to very low
Perceived Bitterness: Very low
Fermentation Characteristics: The aroma and flavor are very similar to Hefeweizen with the caveat that fruity and phenolic characters are not combined with the yeasty flavor and fuller-bodied mouthfeel of yeast. The phenolic characteristics are often described as clove-like or nutmeg-like and can be smoky or even vanilla-like. A Banana-like ester aroma and flavor is often present. Diacetyl should not be present. Kristal 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 present to very low
Perceived Bitterness: Very low
Fermentation Characteristics: The phenolic and estery aromas typical of Weissbiers should be present but less pronounced in this style. The overall flavor profile is less complex than Hefeweizen due to a lower alcohol content and there is less yeasty flavor. Diacetyl should not be present.
Body: Low with a lighter mouthfeel than Hefeweizen. The German word "leicht" means light, and as such these beers are light versions of Hefeweizen.
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-like character arises from the use of medium-colored malts.
Perceived Hop Aroma & Flavor: Not present
Perceived Bitterness: Low
Fermentation Characteristics: The phenolic and estery aromas and flavors typical of Weissbiers are present but less pronounced in Bernsteinfarbenes Weissbiers. These beers should be well attenuated and very highly carbonated. Diacetyl should not be present.
Body: Medium to full
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 present
Perceived Bitterness: Low
Fermentation Characteristics: The phenolic and estery aromas and flavors typical of Weissbiers are present but less pronounced in Dunkel Weissbiers. Dunkel Weissbiers should be well attenuated and very highly carbonated. Diacetyl should not be present
Body: Medium to full
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 present
Perceived Bitterness: Low
Fermentation Characteristics: Balanced, clove-like phenolic and fruity ester banana notes produce a well-rounded flavor and aroma. Diacetyl should not be present. Carbonation should be high.
Body: Medium to full
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 present
Perceived Bitterness: Very low to low
Fermentation Characteristics: Low to medium banana–like and/or other fruity ester aromas and flavors are typical. Clove-like and/or other phenolic aromas and flavors should also be present. No yeast aroma should be present in versions without yeast. Versions packaged and served without yeast will not have yeast flavor or full mouthfeel typical of beers with yeast. Versions with yeast will have low to medium yeast aroma and flavor and a full mouthfeel, but the yeast character should not overpower the balance of rye and barley malts, esters and phenolics.
Body: Low to medium
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: If served with yeast, appearance may be very cloudy.
Perceived Malt Aroma & Flavor: In darker versions, a detectable degree of roast malt may be present without being aggressive. Smoky malt aroma and flavor, ranging from low to high, should be present. Smoke character should be smooth, not harshly phenolic, suggesting a mild sweetness.
Perceived Hop Aroma & Flavor: Not present
Perceived Bitterness: Low
Fermentation Characteristics: The aroma and flavor of a Weiss Rauchbier with yeast should be fruity and

phenolic. The phenolic characteristics are often described as clove, nutmeg, vanilla and smoke. Banana esters are often present at low to medium-high levels. No diacetyl should be perceived. Weissbiers are well attenuated and very highly carbonated.
Body: Medium to full
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 present to low. Noble-type hops are commonly used.
Perceived Bitterness: Very low to medium-low
Fermentation Characteristics: Low to medium fruity esters are balanced with low level malt attributes. Low yeast-derived phenolic spiciness may be present. Diacetyl and acidic character should not be present.
Body: Low to medium

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: Low but noticeable. Noble-type hops are commonly used.
Perceived Bitterness: Low to medium
Fermentation Characteristics: Low to medium fruity esters are present. Yeast-derived phenolic spicy flavors and aromas should be present at low to medium-low levels. Diacetyl should not be present.
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 esters are present. Yeast-derived phenolic spicy flavors and aromas should be present at low to medium-low levels. Diacetyl is usually absent in these beers but may be present at very low levels.
Body: Very low to medium
Additional Notes: These beers are often brewed with light-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: Yeast-derived phenolic spicy flavors and aromas should be present at low to medium-low levels. Diacetyl is usually absent in these beers but may be present at very low levels.
Body: 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 are typically 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 present in bottle conditioned versions.
Perceived Malt Aroma & Flavor: Cocoa, dark or dried fruit and/or caramel aroma attributes should be present along with malty sweetness.
Perceived Hop Aroma & Flavor: Low, if present.
Perceived Bitterness: Medium-low to medium
Fermentation Characteristics: Fruity esters (especially banana) are absent or present at low levels. Clove-like phenolic flavor and aroma may be present at low to medium-low levels. Diacetyl character should not be present.
Body: Low to medium
Additional Notes: Head should be dense and mousse-like

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 esters, including banana, are also common, but not required. Traditional Tripels are often well attenuated. Alcohol strength and flavor should be present.
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 present 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 may be accompanied by wine-like attributes at low levels. Clove-like phenolic flavor and aroma may be present at low to medium-low levels. Diacetyl and DMS should not be present.
Body: Full with creamy mouthfeel
Additional Notes: Head should be dense and mousse-like. Quadrupels are well attenuated and are 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)** 16-36 (32-72 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: Hop aroma is not present to low. Hop flavor is not present.
Perceived Bitterness: Low, from noble-type hops.
Fermentation Characteristics: Low to medium fruity esters are present. Mild phenolic spiciness and yeast flavors may be present. Mild acidity is appropriate. Diacetyl should not be present.
Body: Low to medium, with a degree of creaminess from wheat starch.
Additional Notes: 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 present, sometimes as an unidentified spiciness.

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.008 (1.5-2.1 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.4% (4.8%-5.6%) • **Hop Bitterness (IBU)** 10-17 • **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 esters are medium to high. Low to medium-low level phenolics may be present, expressed as spice-like or other attributes. Phenolics should not be harsh or dominant and should be in harmony with ester profile and hops. Fruity and spicy black pepper attributes derived from Belgian yeast are common. Diacetyl should not be present. Very low levels of *Brettanomyces* yeast-derived flavors that are slightly acidic, fruity, horsey, goaty and/or leather-like, may be present 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)** 1.004-1.008 (1.0-2.0 °Plato) • **Alcohol by Weight (Volume)** 3.5%-5.4% (4.4%-6.8%) • **Hop Bitterness (IBU)** 20-38 • **Color SRM (EBC)** 4-7 (8-14 EBC)

Specialty Saison

Color: Pale to dark brown; may take on hue of fruit(s), darker malts or other ingredients
Clarity: Chill haze or slight yeast haze is acceptable

Perceived Malt Aroma & Flavor: Typically low to medium-low, but may vary in beers made with specialty malts.
Perceived Hop Aroma & Flavor: Low to medium-high
Perceived Bitterness: Medium to medium-high
Fermentation Characteristics: Fruity esters are medium to high. Diacetyl should not be present. Complex alcohols, herbs, spices, low *Brettanomyces* attributes including slightly acidic, fruity, horsey, goaty and leather-like, as well as clovey and smoky phenolics may be present. Herb and/or spice flavors, including notes of black pepper, may be present. A low level of sour acidic flavor is acceptable when in balance with other components. 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. Entries brewed with dark malts, fruit(s), spice(s) or other special ingredients may deviate substantially from traditional appearance and flavor and from parameters shown in this guideline. 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 and/or cellar-like 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)** 1.008-1.014 (2.0-3.5 °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)

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 ester aromas are medium to high. Whereas fruity ester flavors are low to medium. Diacetyl should not be present. 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 and/or cellar-like 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 present

Perceived Bitterness: Very low to medium-low, though acidity and wood aging (if used) may mask higher bitterness levels.
Fermentation Characteristics: *Brettanomyces*-produced aromas and flavors should be absent or very low. Fruity esters expressed as cherry or green apple attributes are 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 present. 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 present to very low, and can include cheesy or floral lavender character. Hop character is achieved by using stale and aged hops at low rates.
Perceived Bitterness: Very low
Fermentation Characteristics: Characteristic horsey, goaty, leathery and phenolic aromas and flavors derived from *Brettanomyces* yeast are often present at moderate levels. High to very high fruity esters are present. Traditionally, Lambics are unblended and spontaneously fermented. They express high to very high levels of fruity esters 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 present.
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)

Traditional Belgian-Style Gueuze Lambic

Color: Gold to medium amber
Clarity: Cloudiness is acceptable, as Gueuze is traditionally bottle conditioned.
Perceived Malt Aroma & Flavor: Sweet malt character is not present
Perceived Hop Aroma & Flavor: Not present to very low and can include cheesy, floral or lavender-like attributes.
Perceived Bitterness: Very low
Fermentation Characteristics: These unflavored blended and secondary fermented Lambic beers may be very dry or mildly sweet and are characterized by intense fruity ester, sour, and acidic attributes. Diacetyl should not be present. 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. Vanillin and other wood-derived flavors should not be present. 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.

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)

Contemporary Belgian-Style Gueuze Lambic

Color: Gold to very dark
Clarity: Cloudiness is acceptable, as Gueuze is nearly always bottle conditioned.
Perceived Malt Aroma & Flavor: Sweet malt character is not present. Some versions may exhibit attributes typical of specialty malts.
Perceived Hop Aroma & Flavor: Not present to low and can include a cheesy, floral or lavender-like attributes.
Perceived Bitterness: Very low
Fermentation Characteristics: These unflavored blended and secondary fermented Lambic beers may be very dry or mildly sweet and are characterized by intense fruity ester, sour, and acidic attributes. Diacetyl should not be present. 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. Vanillin and other wood-derived flavors should not be present. 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. While Traditional Gueuze Lambics are dry, Contemporary Gueuze Lambics may have a degree of sweetness contributed by sugars or other sweeteners. Traditionally, Gueuze is brewed with unmalted wheat, malted barley, and stale, aged hops. Whereas Contemporary Gueuze Lambics may incorporate specialty malts that influence the hue, flavor and aroma of the finished 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 lambic beer upon which the entry is based, or other information unique to the entry such as non-traditional malts, sweeteners used, other ingredients or processing which influence perceived sensory outcomes.

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)** 6-40 (12-80 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 present. Cheesy hop character should not be present.
Perceived Bitterness: Very low
Fermentation Characteristics: Characteristic horsey, goaty, leathery and phenolic aromas and flavors derived from *Brettanomyces* yeast are often present at moderate levels. 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 present.
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. Such beers exhibiting wood-derived attributes should be categorized in other Wood-Aged categories. *Competition organizers may create subcategories which reflect groups of entries based on color, fruit, or other ingredients. When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying lambic beer upon which the entry is based, or other information unique to the entry such as fruit ingredients or processing which influence perceived sensory outcomes.*

Original Gravity (°Plato) 1.040-1.072 (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: May vary widely
Clarity: Chill haze is acceptable at low temperatures
Perceived Malt Aroma & Flavor: Malt perception may vary widely
Perceived Hop Aroma & Flavor: May vary widely
Perceived Bitterness: May vary widely
Fermentation Characteristics: Phenolic spiciness may be absent or may be present at low levels. Fruity-ester complexity may range from low to medium, in harmony with malt and other attributes. Diacetyl should not be present.
Body: Varies with style
Additional Notes: Beers in this category recognize the uniqueness and traditions of Belgian brewing, but do not adhere to other Belgian-style categories defined in these guidelines. Balance is a key component when assessing these beers. Wood- and barrel-aged versions which exhibit attributes of wood aging 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 may be present

Perceived Hop Aroma & Flavor: Not present to very low
Perceived Bitterness: Very low to low
Fermentation Characteristics: Diacetyl should not be present. Traditional versions do not use artificial sweeteners nor are they excessively sweet. More modern versions can incorporate sweeteners such as sugar and 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 present to low
Perceived Bitterness: Medium-low to medium
Fermentation Characteristics: Fruity esters are low. Diacetyl and DMS should not be present. An overall crisp flavor is achieved by managing fermentation temperatures. Sourness should not be present.
Body: Low to medium-low
Additional Notes: Grodziskie (sometimes referred to as Graetzer in German) 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 clarity. When clarity is perceivable, chill haze is absent.
Perceived Malt Aroma & Flavor: Toast and caramel malt aroma and flavor may be present. Astringency from highly roasted malt should not be present.
Perceived Hop Aroma & Flavor: 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 which exhibit attributes of wood-aging should be categorized as fruited Wood- and Barrel-Aged Sour Beers. Fruited versions of this style which do not exhibit attributes of wood-aging should be categorized as Fruit Wheat Beers.

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. Diacetyl is usually absent in these beers but may be present at very low levels. Acidity and sweet corn-like DMS should not be present.
Body: Low to medium
Additional Notes: This style of beer was popular in the Netherlands from 1400-1550

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

Classic Australian-Style Pale Ale

Color: Straw to copper
Clarity: Chill haze and/or a hazy appearance caused by yeast is acceptable at low levels
Perceived Malt Aroma & Flavor: Low malt sweetness and other malt attributes are present
Perceived Hop Aroma & Flavor: Low to medium
Perceived Bitterness: Low to medium
Fermentation Characteristics: Perceivable fruity esters should be present, and are a defining character of this beer style, balanced by low to medium hop aroma. Overall flavor impression is mild. Clean yeasty, bready character may be present. Yeast in suspension if present may impact overall perception of bitterness. Diacetyl is usually absent in these beers but may be present at very low levels. DMS should not be present.
Body: Low to medium with a dry finish

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

Australian-Style Pale Ale

Color: Straw to medium amber
Clarity: Yeast, chill and/or hop haze may be present in this style at low levels but are not essential
Perceived Malt Aroma & Flavor: Very low to medium
Perceived Hop Aroma & Flavor: Medium-low to medium-high, exhibiting attributes typical of modern Australian hop varieties such as tropical fruit, mango, passionfruit, and/or stone-fruit
Perceived Bitterness: Low to medium-high
Fermentation Characteristics: Very low to low fruity esters are acceptable but not essential.
Body: Low to medium-low with a dry finish
Additional Notes: Overall impression is a well-integrated easy drinking, refreshing pale ale style with distinctive fruity Australian hop aromas and flavours. Diacetyl is usually absent in these beers but may be present at very low levels. DMS should not be present.

Original Gravity (°Plato) 1.040-1.052 (10-13 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.5 °Plato) • **Alcohol by Weight (Volume)** 3.2%-4.7% (4%-6%) • **Hop Bitterness (IBU)** 15-40 • **Color SRM (EBC)** 3-9 (6-18 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 low to high. Hop flavor is very low to high. Hop character can vary widely depending on variety and origin of hops used, and should reflect attributes typical of non-U.S. and non-British variety hops.
Perceived Bitterness: Medium to high

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

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)

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 present.
Perceived Hop Aroma & Flavor: Not present to very low
Perceived Bitterness: Very low
Fermentation Characteristics: These beers can vary significantly in character. Fruity ester and yeasty aromas are medium to high. Diacetyl should not be present. Bread/bakers' yeast is traditionally used for fermentation and may produce flavors and aromas of complex alcohols, clove-like phenolics and banana fruitiness.
Body: Medium to full
Additional Notes: Juniper aroma and flavor should be present due to the use of juniper boughs/branches and berries in the brewing process

Original Gravity (°Plato) 1.060-1.090 (14.7-21.6 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.040 (4-10 °Plato) • **Alcohol by Weight (Volume)** 5.6%-6.8% (7.0%-8.5%) • **Hop Bitterness (IBU)** 3-16 • **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 ester and yeasty aromas are medium to high. Diacetyl should not be present.
Body: Medium to full
Additional Notes: Juniper aroma and flavor should be present due to the use of juniper boughs/branches and berries in the brewing process. These beers are characterized by juniper and birchwood smoked malt.

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 Schoeps

Color: Straw to black
Clarity: Chill haze is acceptable at low temperatures. Hue may be too dark to perceive clarity in some versions.
Perceived Malt Aroma & Flavor: Malt sweetness is medium to medium-high with a pronounced malt character. A high proportion of pale or dark wheat malt (as much as 80 percent) is used to brew these beers as well as Pilsener and other pale, toasted or dark specialty malts. Paler versions may have bready, aromatic biscuit malt attributes. Darker versions may exhibit roast malt bitterness at low levels, and toasted or nutty malt attributes. Caramel-like malt attributes are not present.
Perceived Hop Aroma & Flavor: Very low
Perceived Bitterness: Medium-low to medium
Fermentation Characteristics: Fruity esters may be present as these beers are fermented with ale yeast as opposed to wheat beer yeast. Diacetyl and phenolic aromas and flavors should not be present.
Body: Full

Additional Notes: Traditional German wheat beer yeast is not used in this style of beer.
When using these guidelines as the basis for evaluating entries at competitions, competition organizers may choose to create subcategories which reflect pale and dark versions.

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

LAGER STYLES

EUROPEAN ORIGIN LAGER STYLES

German-Style Pilsener

Color: Straw to pale
Clarity: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: A malty sweet aroma and flavor should be present at low levels.
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: Fruity-ester and DMS should not be present. These are well attenuated beers.
Body: Low to medium-low
Additional Notes: The head should be dense, pure white and persistent.

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

Bohemian-Style Pilsener

Color: Straw to gold
Clarity: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: A slightly sweet and toasted, biscuity, bready malt aroma and flavor is present.
Perceived Hop Aroma & Flavor: Medium-low to medium, derived from late kettle hopping with noble-type hops.
Perceived Bitterness: Medium
Fermentation Characteristics: Very low levels of diacetyl, if present, are characteristic of this style and may accent malt character. Low levels of sulfur compounds may be present. DMS should not be present.
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)

Munich-Style Helles

Color: Pale to golden
Clarity: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Malt aroma and flavor are pronounced. Low levels of yeast-produced sulfur aromas and flavors may be present. Malt character is sometimes bready and suggestive of lightly toasted malted barley. There should be no caramel character.
Perceived Hop Aroma & Flavor: Hop aroma is not present to low. Hop flavor is very low to low, derived from noble-type hops.
Perceived Bitterness: Low, derived from European noble-type hops.
Fermentation Characteristics: Fruity esters, DMS and diacetyl should not be present. A very low level of sulfur attributes may be present in balance with other attributes.
Body: Medium
Additional Notes: Many beer brands known as Austrian-Style Maerzen are nearly indistinguishable from Munich-Style Helles and are appropriately categorized here.

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

Dortmunder/European-Style Export

Color: Straw to deep golden
Clarity: Appearance should be clear. 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 esters and diacetyl should not be present.
Body: Medium
Additional Notes: Traditionally, German-style Export beers were brewed to higher gravity/higher alcohol than domestic beers to promote longer shelf-life in export markets.

Original Gravity (°Plato) 1.048-1.057 (11.9-14.0 °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: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Characterized by malty aroma and light malt sweetness, which should have a lightly toasted malt character.
Perceived Hop Aroma & Flavor: Very low to low, derived from noble-type hops.
Perceived Bitterness: Low to medium-low, clean and crisp.
Fermentation Characteristics: DMS, diacetyl, and fruity esters should not be present.
Body: Medium

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)

Franconian-Style Rotbier

Color: Amber to dark red
Clarity: Clear to slightly hazy for unfiltered versions. Chill haze should not be present.
Perceived Malt Aroma & Flavor: Light toasted malt aroma and malt sweetness is typical. Light caramel or biscuit character may be present.
Perceived Hop Aroma & Flavor: Low to medium-low, with attributes typical of noble-type hops.
Perceived Bitterness: Low to medium-low, producing a clean finish.
Fermentation Characteristics: DMS, diacetyl, fruity esters and phenolic attributes should not be present.
Body: Medium

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

German-Style Maerzen

Color: Pale to reddish-brown
Clarity: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Bready or biscuity malt aroma and flavor should be present. Sweet maltiness is medium-low to medium and leads to a muted clean hop bitterness. Malt flavors should be of light toast rather than strong caramel. Low level caramel character is acceptable.
Perceived Hop Aroma & Flavor: Hop aroma and flavor is low with attributes typical of noble hop varieties
Perceived Bitterness: Medium-low to medium
Fermentation Characteristics: Fruity esters and diacetyl should not be present
Body: Medium

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: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Clean, sweet, bready malt profile is low to medium-low
Perceived Hop Aroma & Flavor: Very low to low
Perceived Bitterness: Very low to low and in balance with low sweet maltiness
Fermentation Characteristics: Fruity esters and diacetyl should not be present
Body: Medium
Additional Notes: Traditional Oktoberfest beers were brewed to original gravity at or above 13 ºPlato. Today, some examples are brewed to a lower original gravity.

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

Munich-Style Dunkel

Color: Light brown to brown
Clarity: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Malt character is low to medium, with chocolate, roast, bread or biscuit aromas and flavors contributed by using dark Munich malt or other specialty malts.
Perceived Hop Aroma & Flavor: Very low to low, with attributes typical of noble-type hops.
Perceived Bitterness: Medium-low to medium
Fermentation Characteristics: Fruity esters and diacetyl should not be present
Body: Low to medium-low
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: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Malt character is low to medium, with chocolate, roast, and malt aromas and flavors present.
Perceived Hop Aroma & Flavor: Very low to low, with attributes typical of noble-type hops.
Perceived Bitterness: Medium-low to medium-high
Fermentation Characteristics: Fruity esters and diacetyl should not be present.
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 esters and diacetyl should not be present.
Body: Low to medium-low

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

German-Style Leichtbier

Color: Straw to pale
Clarity: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Low to medium
Perceived Hop Aroma & Flavor: Low to medium
Perceived Bitterness: Medium
Fermentation Characteristics: Fruity esters and diacetyl should not be present. Very low levels of sulfur-related compounds are acceptable.
Body: Very low

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: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Malt character is prominent with malt aromas suggesting lightly toasted sweet malted barley. Smoke beechwood character ranges from very low to medium. Smoky aroma should be not harshly phenolic. Sulfur may be present at low levels. There should be no caramel character. Smoke flavor may create a perception of mild sweetness.
Perceived Hop Aroma & Flavor: Hop aroma and flavor is very low to low, derived from noble-type hops.
Perceived Bitterness: Low to medium
Fermentation Characteristics: Fruity esters and diacetyl should not be present. Very low levels of sulfur-related compounds are acceptable.
Body: Medium

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 Maerzen Rauchbier

Color: Pale to light brown
Clarity: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Sweet toasted malt aroma should be present. Medium-low to medium toasted malt sweetness should be present. Aroma and flavor of smoked beechwood ranges from very low to medium. Smoke flavors should be smooth, without harshness. Aroma should strike a balance between malt, hop and smoke.
Perceived Hop Aroma & Flavor: Hop aroma and flavor is very low to low, derived from noble-type hops.
Perceived Bitterness: Low to medium
Fermentation Characteristics: Fruity esters and diacetyl should not be present
Body: Full

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: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Medium to medium-high malt aroma and flavor should be present with very low to medium-high beechwood smoke aromas and flavors. Smoke flavors should be smooth, without harshness. Smoke flavor may create a perception of mild sweetness.
Perceived Hop Aroma & Flavor: Very low
Perceived Bitterness: Medium, increasing proportionately with starting gravity.

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

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: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Light toasty and/or bready aroma and flavor is often present. Roast or heavy toast/caramel malt aromas and flavors should not be present.
Perceived Hop Aroma & Flavor: Low to medium-low, derived from noble-type hops.
Perceived Bitterness: Low to medium-low
Fermentation Characteristics: Fruity esters, if present, should be low. Diacetyl should not be present.
Body: Medium to full

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: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Traditional Bocks are made with all malt and have high malt character with aromas of toasted or nutty malt, but not caramel. Traditional bocks display high malt sweetness. The malt flavor profile should display a balance of sweetness and toasted or nutty malt, but not caramel.
Perceived Hop Aroma & Flavor: Very low
Perceived Bitterness: Medium, increasing proportionately with starting gravity.
Fermentation Characteristics: Fruity esters if present should be minimal. Diacetyl should not be present.
Body: Medium to full

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: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Pronounced aromas and flavors of toasted malted barley. Some caramel and toffee character can contribute to complexity in a secondary role. Malty sweetness is pronounced but should not be cloying. There should be no astringency from roasted malts.
Perceived Hop Aroma & Flavor: Hop aroma is absent. Hop flavor is low.
Perceived Bitterness: Low
Fermentation Characteristics: Alcoholic strength is high. Fruity esters are commonly perceived at low to moderate levels. Diacetyl should not be present.
Body: Full

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: Appearance should be clear. 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 present in aroma. Fruity esters may be evident, but not overpowering. Diacetyl should not be present. 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)

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 present to very low
Perceived Bitterness: Not present to very low
Fermentation Characteristics: Fruity esters are usually absent, but may be present at very low levels. Diacetyl should not be present.
Body: Low
Additional Notes: Corn, rice, or other grain or sugar adjuncts are often used. American Lagers are very clean and crisp, and aggressively carbonated.

Original Gravity (°Plato) 1.040-1.048 (10-11.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.012 (1.5-3.0 °Plato) • **Alcohol by Weight (Volume)** 3.2%-4.0% (4.1%-5.1%) • **Hop Bitterness (IBU)** 5-15 • **Color SRM (EBC)** 2-4 (4-8 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: Fruity esters are usually absent, but may be present at very low levels. Diacetyl should not be present. 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 ºPlato).
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 present
Perceived Hop Aroma & Flavor: Absent to low
Perceived Bitterness: Very low to low
Fermentation Characteristics: Low level fruity esters are acceptable. Diacetyl should not be present. 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: Appearance should be clear. 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, exhibiting attributes typical of noble-type hops
Perceived Bitterness: Medium to high
Fermentation Characteristics: DMS, fruity esters and diacetyl should not be present.
Body: Medium-low to medium
Additional Notes: Up to 25% corn and/or rice in the grist should be used. Beers in this category hew to American-style lagers typical of the pre-Prohibition era.

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)

Contemporary American-Style Pilsener

Color: Straw to gold
Clarity: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Medium-low to medium
Perceived Hop Aroma & Flavor: Medium to high. While traditional versions exhibit attributes typical of noble-type hops, contemporary versions will exhibit attributes typical of a wide range of American hop varieties.
Perceived Bitterness: Medium to high
Fermentation Characteristics: DMS, fruity esters and diacetyl should not be present.
Body: Medium-low to medium
Additional Notes: Up to 25% corn and/or rice in the grist can be used. Beers in this category diverge from American-style lagers typical of the pre-Prohibition era by virtue of a wide range of hop aroma and flavor attributes.

Original Gravity (°Plato) 1.045-1.053 (11.2-13.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.5-4.6 °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 India Pale Lager

Color: Straw to gold
Clarity: Hop haze is allowable. Chill haze should not be present
Perceived Malt Aroma & Flavor: Medium-low to medium, exhibiting bready, cracker-like or other attributes typical of pale malts
Perceived Hop Aroma & Flavor: Medium to high with attributes typical of hops of any origin
Perceived Bitterness: Medium to high, but not harsh
Fermentation Characteristics: Fruity esters, DMS and diacetyl should not be present.
Body: Medium-low to medium
Additional Notes: This style of beer should exhibit the fresh character of hops.

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)** 30-70 • **Color SRM (EBC)** 3-6 (6-12 EBC)

American-Style Malt Liquor

Color: Straw to gold
Clarity: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Some malt sweetness is present
Perceived Hop Aroma & Flavor: Not present
Perceived Bitterness: Very low
Fermentation Characteristics: Fruity esters and complex alcohol aromas and flavors are acceptable at low levels. Alcohol should not be solvent-like. Diacetyl should not be present.
Body: Low to medium-low
Additional Notes: Beers of this style are varied in character. Some malt liquors are only slightly stronger than American lagers, while others approach bock strength.

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

American-Style Amber Lager

Color: Gold to copper
Clarity: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Low to medium-low caramel or toasted malt aromas and flavors should be present
Perceived Hop Aroma & Flavor: Very low to medium-high
Perceived Bitterness: Very low to medium-high
Fermentation Characteristics: Fruity esters and diacetyl should not be present
Body: Medium

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 Maerzen/Oktoberfest

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 exhibiting herbal, grass-like, spicy, floral or citrus attributes
Fermentation Characteristics: Fruity esters and diacetyl should not be present
Body: Medium

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

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

American-Style Dark Lager

Color: Light brown to very dark
Clarity: Appearance should be clear. 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 esters, DMS and diacetyl should not be present.
Body: low

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

OTHER ORIGIN LAGER STYLES

Baltic-Style Porter

Color: Black
Clarity: Opaque. When clarity is perceivable, chill haze should not be present.
Perceived Malt Aroma & Flavor: Malt sweetness is medium-low to medium-high. Distinctive malt aromas and flavors of caramelized sugars, dark sugars and licorice are present. Roast malt attributes may be present at low levels, but any bitterness or astringency should be in harmony with other flavor aspects.
Perceived Hop Aroma & Flavor: Very low. Floral hop aroma can complement aromatics.

Perceived Bitterness: Low to medium-low
Fermentation Characteristics: Due to its alcoholic strength, there may be very low to low levels of complex alcohol aromas and flavors and/or higher levels of fruitiness suggestive of berries, grapes and plums, but not banana. Fruity esters, DMS and diacetyl should not be present.
Body: Medium to full
Additional Notes: Baltic Porter is brewed with lager yeast and fermented and lagered cold producing a smooth beer. A low level of oxidation, if harmonious with other flavor components, is acceptable.

Original Gravity (°Plato) 1.072-1.092 (17.5-22 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.022 (4.1-5.6 °Plato) • **Alcohol by Weight (Volume)** 6.0%-7.4% (7.6%-9.3%) • **Hop Bitterness (IBU)** 35-40 • **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 present to very low
Perceived Bitterness: Very low
Fermentation Characteristics: Sugar adjuncts are often used to lighten the body and flavor, sometimes contributing to very low to low fruity esters such as apple or pear. Diacetyl should not be present.
Body: Low
Additional Notes: Sugar, corn, rice, and other cereal grains or carbohydrates sources 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: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Residual malt aroma and flavor may be present 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 esters and diacetyl should not be present.
Body: Low to medium
Additional Notes: These beers are often brewed with rice, corn, wheat, or other grains. Sugar adjuncts may also be used.

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

Fermentation Characteristics: Varies with underlying style
Body: Varies with underlying style
Additional Notes: This category includes any style of beer made lower in strength than described in the classic style guidelines. These beers exhibit lower original gravity and 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 at or below 5.0% abv (4% abw) which nonetheless hew to another classic or traditional category should not be categorized as Session Beers. For example, beers such as Belgian-Style Table Beers or American-Style Pale Ales with abv below 5.0% should be categorized within their appropriate categories.
When using these guidelines as the basis for evaluating entries at competitions, organizers may wish to further subcategorize this category. Competition organizers may request that brewers provide actual percent alcohol by volume (abv) for their entries in this category.

Original Gravity (°Plato) 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 be very low or not be present
Perceived Malt Aroma & Flavor: The dominant flavor is of pale malt sweetness at medium-low to medium levels. Caramel malt attributes should be absent. Attributes typical of corn or other adjuncts may be present at low levels.
Perceived Hop Aroma & Flavor: Hop aroma and flavor is very low to low or may be absent
Perceived Bitterness: Very low to low
Fermentation Characteristics: Low level fruity esters may be present. Sulfur and DMS are usually absent but may be present at extremely low levels. Diacetyl should not be present.
Body: Low
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: Appearance should be clear. Chill haze should not be present
Perceived Malt Aroma & Flavor: Medium level toasted and/or caramel malt attributes are present.
Perceived Hop Aroma & Flavor: Low to medium-low
Perceived Bitterness: Medium to medium-high
Fermentation Characteristics: Fruity esters are low to medium-low. Diacetyl should be absent.
Body: Medium
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)

American-Style Wheat Beer

Color: Straw to dark brown
Clarity: Clear to cloudy
Perceived Malt Aroma & Flavor: Low to medium-low level pale malt attributes are present in paler versions. Medium-low to medium-high malt attributes such as cocoa, chocolate, caramel, toffee or biscuit may be present in darker versions. Roast malt astringency is acceptable in darker versions when balanced with malt sweetness.
Perceived Hop Aroma & Flavor: Low to medium
Perceived Bitterness: Low to medium. Versions served with yeast may exhibit somewhat higher perceived bitterness.

Fermentation Characteristics: Low to medium fruity esters are present. Diacetyl and phenolic, clove-like attributes should not be present. Low to medium yeast character is present in versions served with yeast, in harmony with malt and hop attributes and not sharp.
Body: Very low to medium. Versions served with yeast may exhibit a full mouthfeel.
Additional Notes: These beers can be fermented with either ale or lager yeast. The grist should include at least 30 percent malted wheat.
When using these guidelines as the basis for evaluating entries at competitions, organizers may wish to further subcategorize this category based on the presence or absence of yeast, use of darker malts, etc.

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

Kellerbier or Zwickelbier

Color: Varies depending on the underlying European origin lager or ale style
Clarity: Can be slightly hazy to moderately cloudy. A small amount of yeast haze is acceptable and traditional. These beers must be unfiltered but may become clear with age. May exhibit poor head retention.
Perceived Malt Aroma & Flavor: Varies depending on the underlying style
Perceived Hop Aroma & Flavor: Varies depending on underlying style. Low level attributes typical of late or dry hopping may be present in some versions.
Perceived Bitterness: Varies depending on underlying style
Fermentation Characteristics: Low levels of sulfur and acetaldehyde or other volatiles normally scrubbed during fermentation, if present, can enhance the flavor of these beers. Low fruity esters may be present and may vary slightly from the underlying style due to age and the presence of yeast. Diacetyl is usually absent in these beers but may be present at low levels in Keller versions of beer styles which can contain diacetyl when fully aged, such as Bohemian-Style Lager.
Body: Varies depending on underlying style
Additional Notes: Kellerbier or Zwickelbiers are unfiltered versions of lager or ale styles of European origin. These can include traditional Helles, Dunkel, Dortmunder, Vienna, Bohemian, Kolsch, Alt, as well as less common traditional or contemporary European-origin lager and ale styles. Kellerbiers have carbonation ranging from low to normal. These unfiltered beers are packaged and served with very low to moderate amounts of yeast. Contemporary versions may be filtered and dosed with yeast during packaging.
When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information should include the underlying European-origin lager or ale style upon which the entry is based. Competition organizers may create subcategories which reflect groups of entries based on ale or lager yeast type or hue.

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

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 present to medium-low
Perceived Hop Aroma & Flavor: Not present to medium-low
Perceived Bitterness: In balance with fruit character and usually at very low to medium levels
Fermentation Characteristics: American-Style Fruit Beers are fermented with traditional German, British or American ale or lager yeast. Beers fermented with Belgian-style, German-style Hefeweizen or other

South German wheat beer or Berliner-style Weisse yeasts should be categorized elsewhere. Fruit beers exhibiting acidic sourness from cultured or wild bacterial fermentation should be categorized elsewhere. Acidic bacterial fermentation, if present, contributes to acidity and enhances fruity balance. Attributes typical of wild fermentation should not be present.
Body: Varies with style
Additional Notes: Fruit aromas, ranging from subtle to intense, should be present and should not be overpowered by hop aromas. Fruit or fruit extracts, used as an adjunct in either the mash, kettle, primary or secondary fermentation, provide harmonious fruit character ranging from subtle to intense. Within the framework of these guidelines, fruit beers fermented with Belgian yeast (Wit, Abbey, Farmhouse, Saison and/or *Brettanomyces*) should 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 should be categorized as an Herb and Spice Beer. Fruit Beers brewed with wheat should be categorized as Fruit Wheat Beers. Fruit Beers brewed with unusual fermentable(s), but no wheat, should 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)** 5-70 • **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 esters are typical. Diacetyl should not be present. In versions served with yeast, yeasty aroma and flavor should be low to medium.
Body: Low to medium
Additional Notes: The grist should include at least 30 percent malted wheat. Fruit or fruit extracts contribute aroma and flavor expressing true fruit complexity. Versions served with yeast should demonstrate a full yeasty mouthfeel. Fruited examples of wheat beer styles that are not commonly brewed with fruit and do not exhibit attributes of wood aging should be categorized as Fruit Wheat Beers. These could include fruited versions of various wheat beer styles of European origin such as Weizens, Adambier or Grodziskie. Fruited wheat beers that exhibit sourness fall within various fruited sour beer categories. Such beers could deviate from parameters shown for those styles but should be suggestive of the underlying classic beer style with fruit added. Fruited versions of Berliner Weisse or Contemporary Gose fall within those categories as they are commonly brewed with fruit. Within the framework of these guidelines, coconut is defined as a vegetable, and 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) 1.030-1.110 (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)** 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 absent or may be present; if present, such attributes contribute to acidity and enhance fruity balance.
Body: Varies with style
Additional Notes: Fruit aromas, ranging from subtle to intense, should be present and should not be overpowered by hop aromas. Belgian-Style Fruit Beers are fermented with traditional Belgian yeast, (Wit, Abbey, Farmhouse, etc.). Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut should 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. 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 should be categorized in other Wood-Aged Beer categories. 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 should be categorized as a Specialty Saison. A fruited version of a Brett Beer is categorized as Fruited Brett Beer when such a Brett-containing beer is not based on an existing underlying Belgian beer style. A Lambic-Style fruit beer should be categorized as a Belgian-Style Fruit Lambic. Fruited Belgian-Style beers brewed with additional adjuncts could fall in this category or perhaps as Experimental Beers. Fruit beers fermented with German, British or American ale or lager yeast should be categorized as American-Style Fruit Beers or as Fruit Wheat Beers.
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 style
Body: Varies with underlying style
Additional Notes: Vegetable aromas, ranging from subtle to intense, should be present, and should not be overpowered by hop aromas. Field Beers are any

beers incorporating vegetables as flavor or carbohydrate adjuncts in either the mash, kettle, primary or secondary fermentation. The vegetable character should be in harmony with other attributes and can range from subtle to intense. Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut should be entered as Field Beers. All beers containing chili peppers should be categorized as Chili Beers. Beers containing nuts 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 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)

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 present or may range from subtle to intense. They are spiced with other ingredients whose character should be present and in balance. While cinnamon, allspice, clove and nutmeg are common spices added to American-type pumpkin beers, other spices may be used. For example, a brewer could replicate a Wit-Pumpkin spiced beer by using orange peel and coriander.
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 should 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: Can range from pale to very dark depending on the underlying style
Clarity: Clear to hazy 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 present 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: Typical of underlying beer style. Attributes derived from chocolate or cocoa should be apparent in all such beers, ranging from subtle to intense, and in harmony with the overall flavor profile of the beer.
Body: Varies with underlying style
Additional Notes: Chocolate Beers are any beers incorporating dark chocolate or cocoa in any form. Beers made with white chocolate do not typify this category; however, beers which exhibit attributes typical of white chocolate could be categorized as chocolate 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 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: Typical of underlying style
Body: Reflective of the underlying beer style
Additional Notes: Coffee beers incorporate coffee in any form. Coffee character should be apparent as the defining attribute of this category, ranging from subtle to intense, and should be in harmony with other attributes of the underlying beer. Other flavors arising from the use of flavored coffee may also be present.
When using these guidelines as the basis for evaluating entries at competitions, competition organizers may create categories which reflect groups of coffee beers based on underlying beer style or other factors. 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

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 present. Within the framework of these guidelines, all beers containing chili peppers should be categorized as Chili Beers. Beers made with chili peppers which represent more than one style, such as chili beers with chocolate, should 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)

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 present and may be more assertive than herb-spice character.
Perceived Bitterness: Very low to medium-low. Reduced hop bitterness tends to accentuate herb/spice character.
Fermentation Characteristics: Aromas and flavors of individual spices may not always be identifiable
Body: Varies with underlying style
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 should 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 atypical fermentable sugars, grains and/or starches which contribute to alcohol content. The distinctive attributes of these special ingredients should be present in the aroma, flavor and overall balance of the beer. Examples could include maple syrup, agave, potatoes, wild rice or any other sources of carbohydrate not commonly used in modern beer styles. **Beers containing wheat are categorized 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 varieties which imbue highly distinctive flavor attributes 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 are categorized as Field Beers. Likewise, within the framework of these guidelines, coconut is defined as a vegetable and beers containing coconut are categorized as Field Beers. Beers brewed with honey are categorized as Specialty Honey Beers. Beers brewed with roots, seeds, flowers etc. which exhibit herbal and/or spicy characters are categorized as Herb and Spice Beers. While beers brewed with fruits or vegetables may derive fermentable carbohydrate from those sources, they are most appropriately categorized within various Fruit Beer or Field Beer categories. Spiced or fruited versions of beers made with unusual fermentables are categorized as Experimental Beers as they represent a combination of multiple 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 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 present 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 and fruity ester aromas are typical. Yeast-derived aroma and flavor attributes such as clove-like or other phenolics may be present when consistent with underlying beer style. These beers can be fermented with either ale or lager yeast. Diacetyl should not be present. Low to medium yeast aroma may be present in versions packaged with yeast.
Body: Low to medium
Additional Notes: The grist should include sufficient rye so that rye character is present in the beer. Beers brewed with rye that do not exhibit rye character should 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: Medium to high fruity esters are present. 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 exhibit attributes typical of *Brettanomyces* fermentation are categorized elsewhere. Beers in this style should not incorporate bacteria or exhibit a bacteria-derived flavor profile. Diacetyl and DMS should not be present.
Body: Low to high
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 are categorized in Wood-Aged Beer categories. Sour wood- and barrel-aged versions are categorized in Wood-Aged Sour Beer categories. Entries exhibiting additional sensory attributes characteristic arising from microbes other than Brett are categorized as Mixed Culture Brett 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 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: Medium to high fruity esters are present. 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 present.
Body: Low to high
Additional Notes: Fruited versions will exhibit fruit flavors in balance with other elements. Wood vessels may be used for fermentation and aging, 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 are categorized in Wood-Aged Beer categories. Sour wood- and barrel-aged versions are categorized in Wood-Aged Sour Beer 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 present.

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 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 green grass-like, fresh mown hay/grass or other fresh hop attributes.
Perceived Bitterness: Varies with underlying style
Fermentation Characteristics: Fruity esters are usually present, consistent with the ale style being made with fresh hops
Body: Varies with underlying style
Additional Notes: These ales are brewed with freshly harvested hops. Such hops might be undried fresh or frozen cones or ground material, or, freshly kilned dried cones or pellets. 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.
Competition organizers may create subcategories which reflect groups of entries based on fresh hops in unprocessed, frozen or kilned form. When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as hop varieties used, unprocessed, frozen or kilned, processing or timing of addition(s) (kettle, whirlpool, fermenter, aging tank, etc.), other ingredients used or other factors which influence perceived sensory outcomes.

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Hop Bitterness (IBU)** Varies with style • **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, underlying beer style, fruit, etc.

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Hop Bitterness (IBU)** Varies with style • **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. For purposes of competition, entries made with fruit are categorized as Fruited Wood-Aged Sour Beer. Entries made with spices are categorized as Herb/Spice Beers. Entries made with combinations of and or fruit(s) and or spices and or other ingredients, and which therefore represent combinations of multiple hybrid beer styles, are categorized as Experimental Beer.
Versions made with fruit(s) will exhibit attributes of wood-aging, acidity and those added fruit(s). Competition organizers may choose to create subcategories for Wood-aged sour beers made with fruit or other ingredients. When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as length of time aged, type of wood or barrel, age, char level or previous liquids held by the wood, micro flora present if known, other ingredients or other processing which influence perceived sensory outcomes.

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Hop Bitterness (IBU)** Varies with style • **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. Beers which have undergone aging but which nevertheless do not display characteristics of aging would be more appropriately categorized within their base styles.
When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as length of time aged, type of vessel, duration of aging process, 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: May vary widely with ingredients used
Clarity: Varies with ingredients used and brewing process
Perceived Malt Aroma & Flavor: May vary widely with ingredients used and brewing process
Perceived Hop Aroma & Flavor: May vary widely with ingredients used and brewing process
Perceived Bitterness: May vary widely with ingredients used and brewing process
Fermentation Characteristics: Will vary widely depending on the nature of the techniques and/or ingredients used to create the beer
Body: May vary widely with ingredients used and brewing process
Additional Notes: **Experimental beers are beers that either 1. employ unique and unusual techniques and/or ingredients; or 2. beers that don't meet the criteria of individual existing categories, representing a combination of two or more hybrid, specialty or classic categories.** Experimental beers are primarily grain-based with a minimum of 51% of fermentable carbohydrates derived from malted grains. Beers produced using non-experimental techniques and/or ingredients are considered experimental beers if their properties overlap two or more existing categories and exhibit the distinctive characteristics of each of those categories. Uniqueness is the primary consideration when evaluating this category. Within the framework of these guidelines, field, fruit, chocolate, coffee, spice, specialty, wood-aged or other beers that fit within another individual 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 an underlying beer style(s) upon which the entry is based (if such style(s) is apparent), 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 widely • **Apparent Extract/Final Gravity (°Plato)** Varies widely • **Alcohol by Weight (Volume)** Varies widely • **Hop Bitterness (IBU)** Varies widely • **Color SRM (EBC)** Varies widely

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 many 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 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 near the brewery in which the beer is brewed. Wild Beers may not be fermented with any cultured strains of yeast or bacteria. Wild Beers may or may not be perceived as acidic. They may include a highly-variable spectrum of flavors and aromas derived from the wild microorganisms with which they are fermented. The overall balance of flavors, aromas, appearance and body are important factors in assessing these beers.
Body: Very low to medium
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 hew to classic or traditional categories such as Belgian-Style Lambic, Gueuze, Fruit Lambic, etc. should be categorized as such, rather than as Wild Beers.
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: For Smoke Beers based on lager styles, any phenolic notes (if present) should be derived from smoke; in such lagers yeast-derived phenolics should not be present.
Body: Varies with underlying beer style
Additional Notes: Any style of beer can be smoked. The goal is to reach a balance between the style's character and the smoky properties. Any smoke beer that does not fit other smoke beer categories are appropriately categorized here.
When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style(s), or other information unique to the entry such as type of wood smoke or processing which influence perceived sensory outcomes.

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Hop Bitterness (IBU)** Varies with style • **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. Within the framework of these guidelines, beers brewed with barley, wheat, spelt, rye, and other gluten-containing ingredients may not be categorized as Gluten-Free.** Gluten-Free

Beers may contain malted grains that are gluten-free. 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-Alcohol 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-alcohol (N/A) malt beverages can emulate the character of any beer style defined within these guidelines but without alcohol (less than 0.5 percent abv). Due to their nature, non-alcohol malt beverages will have a profile lacking the complexity and balance of flavors that beers containing alcohol will display. N/A beers should be assessed with this is mind, and should not be given negative evaluations for reasons related to the absence of alcohol.
Body: Varies with underlying style
When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries, such as the underlying classic beer style.

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

BEER JUDGE CERTIFICATION PROGRAM

2015 STYLE GUIDELINES

Beer Style Guidelines

Updates available at www.bjcp.org.

Edited by Gordon Strong
with
Kristen England

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APPENDIX B: LOCAL STYLES

This appendix contains styles submitted by local chapters of the BJCP for styles that are not yet established, but are more important for homebrewers within a single country. They are not included in the main style guidelines, but are available for use by those who wish to use them. The guidelines were written by local members, and were not validated by the BJCP.

Argentine Styles

X1. Dorada Pampeana

Suggested style placement: Category 18 (Pale American Beer)

En sus comienzos los cerveceros caseros argentinos estaban muy limitados: no existían los extractos, sólo malta pilsen y lúpulo Cascade. Sólo levaduras secas, comúnmente Nottingham, Windsor o Safale. Con estos ingredientes, los cerveceros argentinos desarrollaron una versión específica de la Blond Ale, llamda Dorada Pampeana.

Impresión general: Fácilmente bebible, accesible, con orientación a malta.

Aroma: aroma dulce maltoso ligero a moderado. Es aceptable el aroma frutal bajo a moderado. Debe tener aroma a lúpulo bajo a medio. Sin diacetilo.

Aspecto: color amarillo claro a dorado profundo. Claro a brillante. Espuma baja a medio con buena retención.

Sabor: Dulzor maltoso inicial suave. Típicamente ausentes los flavors a caramelo. Flavor a lúpulo ligero a moderado (usualmente Cascade), pero no debería ser agresivo. Amargor bajo a moderado, pero el balance tiende a la malta. Final medio-seco o algo dulce. Sin diacetilo.

Sensación en boca: Cuerpo mediano ligero a medio. Carbonatación media a alta. Sensación suave sin amargor áspero o astringencia.

Comentarios: es dificultoso lograr el balance.

Historia: los primeros cerveceros argentinos sólo accedían a malta pilsen y lúpulo cascade y con ellos desarrollaron esta variante de Blond Ale.

Ingredientes: usualmente solo malta pálida o pilsen, aunque puede incluir bajas proporciones de malta caramelizadas. Comúnmente lúpulo Cascade. Levaduras americanas limpias, británicas levemente frutadas o Kölsch, usualmente acondicionada en frío.

Estadísticas vitales:	D.I.: 1.042 – 1.054
IBUs: 15 – 22	D.F.: 1.009 – 1.013
SRM: 3 – 5	G.A.: 4,3º – 5,5º

Pampas Golden Ale

Overall impression: easy drinkability, malt-oriented.

Aroma: light to moderate sweet malty aroma. Low to moderate fruity aroma is acceptable. May have a low to medium hop aroma. No diacetyl.

Appearance: light yellow to deep gold color. Clear to brilliant. Low to medium head with good retention.

Flavor: Initial soft malty sweetness. Caramel flavors typically are absent. Mild to moderate hop flavor (usually Cascade), but should not be aggressive. Low to moderate hop bitterness, the balance is normally towards the malt. Half-dry to something sweet finish. No diacetyl.

Mouthfeel: Medium-light to medium body. Medium to high carbonation. Smooth without harsh bitterness or astringency.

Comments: it is difficult to achieve the balance.

History: At the beginning argentine homebrewers were very limited: there weren´t extract, they could use only pils malt, Cascade hops and dry yeast, commonly Nottingham, Windsor or Safale. With these ingredients, Argentine brewers developed a specific version of Blond Ale, named *Dorada Pampeana*.

Ingredients: usually only pale or pils malt, although may include low rates of caramelized malt. Commonly Cascade hops. Clean American yeast, slightly fruity British or Kölsch, usually packaged in cold.

Vital Statistics:	OG: 1.042 – 1.054
IBU: 15 – 22	FG: 1.009 – 1.013
SRM: 3 – 5	ABV: 4.3% – 5.5%

X2. IPA Argenta

Suggested style placement: Category 21 (IPA)

IPA Especialidad: IPA ARGENTA

Impresión general: Una Pale Ale Argentina decididamente amarga y lupulada, refrescante y moderadamente fuerte. La clave del estilo está en la tomabilidad sin asperezas y con un buen balance.

Aroma: Intenso aroma a lúpulo con carácter floral y cítrico, derivado de los lúpulos argentinos. Muchas versiones tienen dry-hopping, lo que otorga un carácter a hierba adicional, aunque esto no es requerido. Puede hallarse dulzura límpida a malta e inclusive algo de caramelo, pero con menor tenor que en las Ipas inglesas. Un carácter frutal leve de los ésteres es aceptable, al igual que toques fenólicos producto de la fermentación del trigo, que nunca deben ser dominantes y solo deben agregar complejidad. De todos modos, el carácter relativmente neutro de la fermentación es lo más usual. Puede notarse algo de alcohol en las versiones más fuertes. Sin DMS. El diacetil es un demérito importante en esta cerveza ya que apaga el lúpulo, por lo que nunca debe estar presente.

Aspecto: El color varía de dorado medio a cobre rojizo medio. Algunas versiones pueden tener un tinte anaranjado. Debe ser clara, aunque las versiones con dry-hopping o que contienen trigo no malteado pueden tener una leve turbiedad. Buena espuma persistente.

Sabor: A lúpulo medio a alto, debiendo reflejar el carácter del lúpulo argentino, con aspectos prominentemente cítricos a pomelo rosado y cáscara de mandarina, que deben dominar. Puede tener también tonos florales como flores de azhar o también herbal y/o resinoso aunque es menos habitual y solo debe agregar complejidad. Amargor medio a medio alto, soportado por una maltosidad limpia que proporciona un balance adecuado.

Sabor a malta bajo a medio, límpido, aunque son aceptables bajos niveles acaramelados o picantes por el uso de trigo, sea o no malteado. Sin diacetil. Un bajo carácter frutal es aceptable, pero no requerido. El amargor debe permanecer en el retrogusto pero nunca debe ser áspero. Finish medio seco a seco y refrescante. Puede percibirse algún sabor a alcohol en las versiones más fuertes.

Sensación en boca: cuerpo medio liviano a medio, suave, sin astringencias derivadas del lúpulo, aunque la moderada a moderada alta carbonatación puede combinarse con el trigo

para dar una sensación seca, aún en presencia de la dulzura de la malta. Suave tibieza a alcohol en las versiones más fuertes (no en todas). Menor cuerpo que la IPA inglesa, y más seca que la IPA Americana.

Historia: La versión Argentina del histórico estilo inglés desarrollada en el marco de una serie de encuentros de la Asociación Civil Somos Cerveceros en 2013, donde se fueron definiendo sus características distintivas. Se diferencia de la IPA Americana por agregado de trigo a la receta de granos y el uso de lúpulos Argentinos que tienen características únicas de sabor y aroma. Se busca que las caracterísiticas cítricas del lúpulo Argentino armonicen con el trigo, como sucede en la Witbier. El agregado de bajas cantidades de trigo puede recordar al grist de la Kölsch, donde también hay un frutado producto de la fermentación.

Ingredientes: malta pálida (bien modificada y disponible para maceración simple) y una cantidad de trigo como complemento que no debe superar el 15%; El trigo puede ser malteado o sin maltear. EN el caso de agregar caramelos, deben ser limitados y preferentemente utilizando trigo caramelo. Los lúpulos Argentinos como el Cascade, Mapuche y Nugget son los usuales, aunque puede tener Spalt, Victoria y Bullion para agregar complejidad. Levadura americana que da un perfil límpido o levemente frutal. El agua varía de blanda a moderadamente sulfatada.

Estadísticas vitales: DO: 1055 – 1065
IBU: 35 – 60 DF: 1008 – 1015
SRM: 6 – 15 GA 5.0 – 6.5%.

Ejemplos comerciales: Antares Ipa Argenta, Kerze Ipa Argenta.

Argentine IPA

Overall Impression: A decidedly hoppy and bitter, refreshing and moderately strong Argentine pale ale. The clue is drinkability without harshness and best balance.

Aroma: Intense hop aroma with a citrusy and floral character derived from Argentine hops. Many versions are dry hopped and can have an additional grassy aroma, although this is not required. Some clean malty sweetness and caramel may be found in the background, but should be at a lower level than in English examples. Fruitiness from esters and light phenolics from fermentation of wheat may also be detected in some versions, although a neutral fermentation character is usual. Some alcohol may be noted in stronger versions. No DMS. The diacetyl is a high demerit because it can cover aroma hops, and never should be present.

Appearance: Color ranges from medium gold to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions or with unmalted wheat may be little hazy. Good head stand, persistent.

Flavor: Hop flavor is medium to high, and should reflect an Argentine hop character: citrusy, grapefruit and tangerine peel must be dominant. May have some floral character like orange blossoms, or herbal and resinous, although it is less common and should only add complexity. Medium-high to very high hop bitterness, although the malt backbone will support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or spicy flavors from wheat, malted or unmalted, are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. The bitterness may linger into the aftertaste but should not be harsh. Medium-dry to dry finish, refreshing. Some clean alcohol flavor can be noted in stronger versions.

Mouthfeel: Medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine with wheat to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions. Body is generally less than in English counterparts, and more dry than American counterparts.

History: An Argentine version of the historical English style, developed in 2013 from Somos Cerveceros Association meetings, when its distinctive characteristics were defined. Different from an American IPA in that it is brewed with wheat and using Argentine hops, with its unique flavor and aroma characteristic. Based on a citrus (from Argetine hop) and wheat pairing idea, like in a witbier. Low amounts of wheat are similar to a Kölsh grist, as is some fruitiness from fermentation.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing) with up to 15% wheat, either malted or unmalted; Caramel malts should be limited and preferably be caramel wheat. Argentine hops like Cascade, Mapuche and Nugget are typical, although Spalt, Victoria or Bullion may be used to add complexity; American yeast that can give a clean or slightly fruity profile. Water character varies from soft to moderately sulfate.

Vital Statistics: OG: 1.055 – 1.065
IBU: 35 – 60 FG: 1.008 – 1.015
SRM: 6 – 15 ABV: 5.0 – 6.5%.

Commercial Examples: Antares Ipa Argenta, Kerze Ipa Argenta.

Italian Styles

X3. Italian Grape Ale

Suggested style placement: Category 29 (Fruit Beer)

Overall Impression: A sometimes refreshing, sometimes more complex Italian ale characterized by different varieties of grapes.

Aroma: Aromatic characteristics of a particular grape have to be noticeable but do should not overpower the other aromas. The grape/wine character should be pleasant and should not have defects such as oxidation. Malt character is usually restrained while hop aroma can range from medium-low to absent. Some examples can have a low to moderately low wild character described as barnyard, earthy, goaty but should not be as intense as in a lambic/fruit lambic. No diacetyl.

Appearance: Color can range from gold to dark brown. Reddish/ruby color is usually due to the use of red grape varieties. White to reddish head with generally a medium low retention. Clarity is generally good but can be affected by the use of grape.

Flavor: Many interpretations are possible. As with aroma, grape character (must or winey like) must be present but may range from subtle to medium intensity. Varieties of grape can contribute differently on the flavor profile: in general stone/tropical fruit flavors (peach, apricot, pineapple) can come from white grapes and red fruit flavors (e.g., cherry, strawberry) from red grape varieties. Further fruity character of fermentative origin is also common. Different kinds of special malts can be used but should be supportive and balanced, not so prominent as to overshadow the base beer. Roasted and/or strong chocolate character is inappropriate. Some sour notes are common and may help to improve the drinkability but should not be prominent as in Flemish ale/Lambic. Oak flavors, along with some barnyard, earthy, goaty notes, coming from aging in barrels can be present but should not be predominant. Bitterness and hop flavors are generally low. Diacetyl from very low to none.

Mouthfeel: Medium-high carbonation improves the perception of aroma. Body is generally from low to medium and some acidity can contribute to increased perception of dryness. Strong examples can show some warming but without being hot or solventy.

History: Produced by many Italian craft breweries during the last years, it represents a communion between beer and wine promoted to the large local availability of different varieties of grapes across the country. They can be an expression of territory, biodiversity and creativity of the brewer. Normally seen as speciality beer in the range of products of the brewery.

Ingredients: Pils or pale base malt with some adjuncts (if any) or special malts. Grape content can represent up 40% of whole grist. Grape or grape must (sometimes extensively boiled before use) can be used at different stages: boil, primary/secondary fermentation, or aging. Ale or wine yeast can show a neutral character (more common) or a fruity profile (English and Belgian strains). A wide range of hop varieties can be used in low quantities in order not to excessively characterize the beer.

Vital Statistics:	OG: 1.043 – 1.090
IBUs: 10 – 30	FG: 1.007 – 1.015
SRM: 5 – 30	ABV: 4.8 – 10%

Commercial Examples: Montegioco Tibir, Montegioco Open Mind, Birranova Moscata, LoverBeer BeerBera, Loverbeer D'uvaBeer, Birra del Borgo Equilibrista, Barley BB10, Barley BBevò, Cudera, Pasturana Filare!, Gedeone PerBacco! Toccalmatto Jadis, Rocca dei Conti Tarì Giacchè.

X4: Catharina Sour

June 7, 2018
http://dev.bjcp.org/beer-styles/x4-catharina-sour/

Overall Impression

A light and refreshing wheat ale with a clean lactic sourness that is balanced by a fresh fruit addition. The low bitterness, light body, moderate alcohol content, and moderately high carbonation allow the flavor and aroma of the fruit to be the primary focus of the beer. The fruit is often, but not always, tropical in nature.

Aroma

The fruit character should be immediately noticeable and recognizable at a medium to high level. A clean lactic sourness should be detectable at a low to medium level, in support of the fruit. Malt is typically absent, but can be present at a low level as a supportive grainy or bready character. Clean fermentation character required. No wild or funky yeast notes, no hop character, no sharp alcohol.

Appearance

The color can vary based on the fruit used, but is often fairly pale. Clarity can vary from quite clear to hazy, depending on the age and the type of fruit used. Always effervescent. The head is medium to high with good retention, and varies from white to shades of color depending on the fruit used.

Flavor

Fresh fruit flavor dominates, from a medium to high level, with a supporting clean lactic sourness (low to medium-high, but always noticeable). The fruit should have a fresh character and not seem cooked, jam-like, or artificial. The malt flavor is often absent, but can provide a low grainy or bready flavor. However, the malt should never compete with the fruit or sourness. Hop bitterness is very low, below sensory threshold. Dry finish with a clean, tart, and fruity aftertaste. Should not have any hop flavor, acetic notes, or diacetyl. Funky Brettanomyces flavors are inappropriate.

Mouthfeel

Low to medium-low body. Medium to high carbonation. Alcohol warmth is inappropriate. Acidity is low to medium-high, without being aggressive or astringent.

Comments

If a Berliner weisse type beer was made with fruit, it should be entered as a Fruit Beer. This beer is stronger and typically features fresh fruit. The kettle souring method allows for fast production of the beer, so this is typically a present-use style. It may be bottled or canned, but it should be consumed while fresh.

History

Originating in the Brazilian state of Santa Catarina in 2015 as a collaboration between craft brewers and homebrewers to create a beer featuring local ingredients that was well-suited to the warm climate. The style has spread to other states within Brazil and elsewhere, and is a popular style both commercially and in homebrew competitions.

Characteristic Ingredients

The grist is typically Pilsner malt and wheat (malted or unmalted), frequently in equal percentages. Kettle souring is the most common technique of production using some strain of Lactobacillus, followed by a neutral ale yeast. Fruit additions post-fermentation are most common, as a fresh and uncooked fruit character is desirable. One or two fruits are most commonly used, and are often tropical types, but any fresh fruit can be used.

Style Comparison

Like a stronger Berliner weisse, but with fresh fruit. Less sour than lambic and gueuze, and without Brettanomyces character.

Vital Statistics

IBU	2-8
SRM	2-7
DI	1.039 – 1.048
DF	1.002 – 1.008
ABV	4.0% – 5.5%

Commercial Examples

Itajahy Catharina Araca Sour, Blumenau Catharina Sour Sun of a Peach, Lohn Bier Catharina Sour Jaboticaba, Liffey Coroa Real, UNIKA Tangerina, Armada Daenerys

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Updates available at www.bjcp.org.

Edited by Gordon Strong
with
Kristen England

Review and Commentary: Steve Piatz, Michael Fairbrother
Final Review: Dennis Mitchell, Agatha Feltus, Michael Wilcox, Brian Eichhorn

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INTRODUCTION TO MEAD GUIDELINES (CATEGORIES M1-M4)

The following discussion applies to all the mead styles, except where explicitly superseded in the sub-category guidelines. This introduction identifies common characteristics and descriptions for all types of mead, and should be used as a reference whenever entering or judging mead.

1. Important Attributes

- **Sweetness.** A mead may be *dry*, *semi-sweet*, or *sweet*. Sweetness simply refers to the amount of residual sugar in the mead. Sweetness is often confused with fruitiness in a dry mead. Body is related to sweetness, but dry meads can still have some body. Dry meads do not have to be bone dry. Sweet meads should not be cloyingly sweet, and should not have a raw, unfermented honey character. Sweetness is independent of strength. Note that tannin levels can affect the perceived sweetness of mead (more tannin makes a mead seem drier), but acidity is more related to the quality, balance, and enjoyment of the sweetness. The purpose of identifying a sweetness level is primarily to aid in the ordering of a flight. *Minor differences from stated sweetness level should not be heavily-penalized or considered a disqualifying fault.*
- **Carbonation.** A mead may be *still*, *petillant*, or *sparkling*. Still meads do not have to be totally flat; they can have some very light bubbles. Petillant meads are lightly sparkling and can have a moderate, noticeable amount of carbonation. Sparkling meads are not gushing, but may have a character ranging from mouth-filling to an impression akin to Champagne or carbonated water. *Minor differences from stated carbonation level should not be heavily-penalized or considered a disqualifying fault.*
- **Strength.** A mead may be categorized as *hydromel*, *standard*, or *sack* strength. Strength refers to the alcohol content of the mead (and also, therefore, the amount of honey and fermentables used to make the mead). Stronger meads can have a greater honey character and body (as well as alcohol) than weaker meads, although this is not a strict rule. Well-made stronger examples may have difficult-to-detect strength. *Minor differences from stated strength level should not be heavily-penalized or considered a disqualifying fault.*
- **Honey variety.** Some types of honey have a strong varietal character (aroma, flavor, color, acidity). If a honey is unusual, additional information can be provided to judges as to the character to be expected. Note that *wildflower* isn't a varietal honey; it is specifically a term used to describe a honey derived from an unknown source or from mixed flowers or blossoms. Consider providing a description of the honey if it is not listed in the Mead Exam Study Guide or other BJCP references. Identifying the source (state or region) and season of the honey can be useful information for the judges.
- **Special ingredients.** Different styles may include fruit, spice, malt, etc. Judges need to understand the ingredients that provide a unique character in order to properly evaluate the mead. Oak additions do not have to be specified (but may be at the entrant's discretion); *oaking is acceptable in every mead style*. Excessive oaking is a fault, just as in wine; any use of oak should be balanced and complimentary. A declared use of oak should not be interpreted as requiring the oak to be a primary flavor.

2. Standard Description for Mead

When individual mead style descriptions use the phrase **Standard Description Applies**, *refer to the sections below that have the same names as are used in the style descriptions. These descriptions are incorporated by reference into every style where they are mentioned. Statements in the individual style descriptions build on, modify, or supersede the standard descriptions below.*

- **Appearance:** Clarity may be good to brilliant. Crystal clear, reflective examples with a bright, distinct meniscus are highly desirable. Observable particulates (even in an otherwise clear example) are undesirable. Highly carbonated examples usually have a short-lasting head similar to Champagne or soda pop. Some aspects of bubbles or head formation that may be observed and commented upon include size (large or small), persistence (how long do they continue to form?), quantity (how much are present?), rate (how fast do they form?), and mousse (appearance or quality of foam stand). The components of bubbles (or *head*) will vary greatly depending on the carbonation level, ingredients and type of mead. In general, smaller bubbles are more desirable and indicative of higher quality than larger bubbles. The color may vary widely depending on honey variety and any optional ingredients (e.g., fruit, malts). Some honey varieties are almost clear, while others can be dark brown. Most are in the straw to gold range. If no honey variety is declared, almost any color is acceptable. If a honey variety is declared, the color should generally be suggestive of the honey used (although a wide range of color variation is still possible). Hue, saturation and purity of color should be considered. Stronger versions (standard and sack) may show signs of body (e.g., legs, meniscus) but higher carbonation levels can interfere with this perception.
- **Aroma:** The intensity of the honey aroma will vary based upon the sweetness and strength of the mead. Stronger or sweeter meads may have a stronger honey aroma than drier or weaker versions. Different varieties of honey have different intensities and characters; some (e.g., orange blossom, buckwheat) are more readily recognizable than others (e.g., avocado, palmetto). If honey varieties are declared, the varietal character of the honey should be apparent even if subtle. The aromatics may seem vinous (similar to wine), and may include fruity, floral, or spicy notes. The bouquet (rich, complex aromatics arising from the combination of ingredients, fermentation and aging) should show a pleasant, clean fermentation character, with fresh aromatics being preferred over dirty, muddled, yeasty, or sulfury notes. A multi-faceted bouquet, also known as complexity or depth, is a positive attribute. Phenolic aromatics should not be present. Harsh or chemical

aromatics should not be present. Oxidation is a big detraction in most mead, and most frequently appears as a strong sherry-like or light molasses-like character. A subtle, sherry-like oxidation character can add complexity in some situations, but not if the oxidation ruins the character of the mead. Alcohol aromatics may be present, but hot, solventy or irritating overtones are a defect. The harmony and balance of the aroma and bouquet should be pleasant and enticing.

- **Flavor:** The intensity of the honey flavor will vary based upon the sweetness and strength of the mead. Stronger, sweeter meads will have a stronger honey flavor than drier, weaker versions. Different varieties of honey have different intensities and characters; some (e.g., orange blossom, buckwheat) are more readily recognizable than others (e.g., safflower, palmetto). If honey varieties are declared, the varietal character of the honey should be apparent even if subtle. The residual sweetness level will vary with the sweetness of the mead; dry meads will have no residual sugar, sweet meads will have noticeable to prominent sweetness, semi-sweet meads will have a balanced sweetness. In no case should the residual sweetness be syrupy, cloying or seem like unfermented honey. Any additives, such as acid or tannin, should enhance the honey flavor and lend balance to the overall character of the mead but not be excessively tart or astringent. Tannin can make a mead seem drier than the residual sugar levels might suggest. Artificial, chemical, harsh, phenolic or bitter flavors are defects. Higher carbonation (if present) enhances the acidity and gives a "bite" to the finish. The aftertaste should be evaluated; longer finishes are generally most desirable. A multi-faceted flavor, also known as complexity or depth, is a positive attribute. Yeast or fermentation characteristics may be none to noticeable, with estery, fresh and clean flavors being most desirable. Alcohol flavors (if present) should be smooth and well-aged, not harsh, hot, or solventy. Very light oxidation may be present, depending on age, but an excessive molasses, sherry-like or papery character should be avoided. Aging and conditioning generally smooth out flavors and create a more elegant, blended, rounded product. All flavors tend to become more subtle over time, and can deteriorate with extended aging.
- **Mouthfeel:** Before evaluating, refer to the declared sweetness, strength and carbonation levels, as well as any special ingredients; these can all affect mouthfeel. Well-made examples will often have an elegant wine-like character. The body can vary widely, although most are in the medium-light to medium-full range. Body generally increases with stronger and/or sweeter meads, and can sometimes be quite full and heavy. Similarly, body generally decreases with lower gravity and/or drier meads, and can sometimes be quite light. Sensations of body should not be accompanied by an overwhelmingly cloying sweetness (even in sweet meads). A very thin or watery body is likewise undesirable. Some natural acidity is often present (particularly in fruit-based meads). Low levels of astringency are sometimes present (either from specific fruit or spices, or from tea, chemical additives or oak-aging). Acidity and tannin help balance the overall honey, sweetness and alcohol presentation. The level of carbonation can vary widely (see definitions above). Still meads may have a very light level of carbonation, lightly carbonated (petillant) meads will have noticeable bubbles, and a highly carbonated (sparkling) mead can range from a mouth-filling carbonation to levels approaching Champagne or soda pop. High carbonation will enhance the acidity and give a "bite" to the finish. A warming alcohol presence is often present, and this character usually increases with strength (although extended aging can smooth this sensation).
- **Overall Impression:** A wide range of results are possible, but well-made examples will have an enjoyable balance of honey flavors, sweetness, acidity, tannins, alcohol. Strength, sweetness and age greatly affect the overall presentation. Any special ingredients should be well-blended with the other ingredients, and lead to a harmonious end product.
- **Ingredients:** Mead is made primarily from honey, water and yeast. Some minor adjustments in acidity and tannin can be made with citrus fruits, tea, or chemicals; however, these additives should not be readily discernable in flavor or aroma. Yeast nutrients may be used but should not be detected. Oak aging is allowable in any category as a subtle to noticeable enhancement without causing the mead to be an *Experimental Mead*; excessive oak is a fault.
- **Vital Statistics:**

OG:	hydromel:	1.035 – 1.080
	standard:	1.080 – 1.120
	sack:	1.120 – 1.170
ABV:	hydromel:	3.5 – 7.5%
	standard:	7.5 – 14.0%
	sack:	14.0 – 18.0%
FG:	dry:	0.990 – 1.010
	semi-sweet:	1.010 – 1.025
	sweet:	1.025 – 1.050

Note that the perception of sweetness is a function of the percentage of residual sugar, so don't rely only on FG to determine sweetness. Consider the OG, strength, tannin levels, and to a lesser extent, acidity, in assessing sweetness.

IBUs: not relevant for anything but braggot, but bittering hops are optional even in this style.

SRM: basically irrelevant since honey can be anything from almost clear to dark brown. Cysers are most often golden. Other fruit-based meads and pyments can have orange, red, pink and/or purple hues. Braggots can be yellow to black. In all cases, the color should reflect the ingredients used (type of honey, and fruit and/or malt in some styles).

3. Competition Entry Instructions

- **Mandatory Requirements:**
  - Entrants **MUST** specify *carbonation* level (still; petillant or lightly carbonated; sparkling or highly carbonated).
  - Entrants **MUST** specify *strength* level (hydromel or light mead; standard mead; sack or strong mead).
  - Entrants **MUST** specify *sweetness* level (dry; semi-sweet or medium; sweet).

Minor differences from stated levels should not be heavily penalized or be considered a disqualifying fault.

- **Optional Requirements:** Entrants **MAY** specify honey varieties used, as well as the source and season of the honey. If honey varieties are declared, judges will look for the varietal character of the honey. Note that the character of a varietal honey will be identifiable as distinct to the source flowers, but may not resemble the source plant, tree, or fruit. For example, orange-blossom honey has the character of orange blossoms, not oranges; blackberry honey is only distantly like blackberries, although it is an identifiable character. If a mead is oak-aged and the oak character is noticeable, the oaking can be specified. Judges should expect to detect oak, but not as a primary flavor.
- **Category-Specific Requirements:** Some categories require additional information, particularly in categories other than traditional mead. For example, declaring specific fruit, spices, or special characteristics. Supplemental materials may be provided to judges if an obscure or unusual ingredient or method is used.
- **Defaults:** If no attributes are specified, judges should evaluate the mead as a semi-sweet, petillant, standard-strength mead with no varietal honey character and no special ingredients. Competition organizers should make every effort to ensure that judges are provided the full set of attributes of the meads being evaluated.

M1. Traditional Mead

See the Introduction to Mead Guidelines *for detailed descriptions of standard mead characteristics, an explanation of standard terms, and entering instructions.*

M1A. Dry Mead

Overall Impression: Similar in balance, body, finish and flavor intensity to a dry white wine, with a pleasant mixture of subtle honey character, soft fruity esters, and clean alcohol. Complexity, harmony, and balance of sensory elements are most desirable, with no inconsistencies in color, aroma, flavor or aftertaste. The proper balance of sweetness, acidity, alcohol, and honey character is the essential final measure of any mead.

Aroma: Honey aroma may be subtle, although not always identifiable. Sweetness or significant honey aromatics should not be expected. If a honey variety is declared, the variety should be distinctive (if noticeable). Different types of honey have different intensities and characters. Standard description applies for remainder of characteristics.

Appearance: Standard description applies.

Flavor: Subtle (if any) honey character, and may feature subtle to noticeable varietal character if a varietal honey is declared (different varieties have different intensities). Residual sweetness levels are minimal to none. Dry finish. May have more noticeable acidity due to low sweetness levels. Tannin levels may make a sweeter mead seem dry. Sulfury, harsh or yeasty fermentation characteristics are undesirable. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies, although the body is generally medium to light (but not watery). Note that stronger meads can have a fuller body. Sensations of body should not be accompanied by noticeable residual sweetness.

Ingredients: Standard description applies. Traditional Meads feature the character of a blended honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. *Show meads* feature no additives, but this distinction is usually not obvious to judges.

Entry Instructions: *See* Introduction to Mead Guidelines *for entry requirements.* Entrants **MUST** specify carbonation level and strength. Sweetness is assumed to be DRY in this category. Entrants **MAY** specify honey varieties.

Commercial Examples: White Winter Dry Mead, Sky River Dry Mead, Intermiel Bouquet Printanier

M1B. Semi-Sweet Mead

Overall Impression: Similar in balance, body, finish and flavor intensity to a semi-sweet (or medium-dry) white wine, with a pleasant mixture of honey character, light sweetness, soft fruity esters, and clean alcohol. Complexity, harmony, and balance of sensory elements are most desirable, with no inconsistencies in color, aroma, flavor or aftertaste. The proper balance of sweetness, acidity, alcohol, and honey character is the essential final measure of any mead.

Aroma: Honey aroma should be noticeable, and can have a light sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). Standard description applies for remainder of characteristics.

Appearance: Standard description applies.

Flavor: Subtle to moderate honey character, and may feature subtle to noticeable varietal character if a varietal honey is declared (different varieties have different intensities). Residual sweetness levels are subtle to moderate. Medium-dry to lightly sweet finish. Tannin levels may make a sweet mead seem medium-dry. Sulfury, harsh or yeasty fermentation characteristics are undesirable. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies, although the body is generally medium-light to medium-full. Note that stronger meads can have a fuller body. Sensations of body should not be accompanied by a residual sweetness that is higher than moderate.

Ingredients: Standard description applies. Traditional Meads feature the character of a blended honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. *Show meads* feature no additives, but this distinction is usually not obvious to judges.

Entry Instructions: *See* Introduction to Mead Guidelines *for entry requirements.* Entrants **MUST** specify carbonation level and strength. Sweetness is assumed to be SEMI-SWEET in this category. Entrants **MAY** specify honey varieties.

Commercial Examples: Lurgashall English Mead, Redstone Traditional Mountain Honey Wine, Sky River Semi-Sweet Mead, Intermiel Verge d'Or and Mélilot

M1C. Sweet Mead

Overall Impression: Similar in balance, body, finish and flavor intensity to a well-made dessert wine (such as Sauternes), with a pleasant mixture of honey character, residual sweetness, soft fruity esters, and clean alcohol. Complexity, harmony, and balance of sensory elements are most desirable, with no inconsistencies in color, aroma, flavor or aftertaste. The proper balance of sweetness, acidity, alcohol, and honey character is the essential final measure of any mead.

Aroma: Honey aroma should dominate, and is often moderately to strongly sweet and usually expresses the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). Standard description applies for remainder of characteristics.

Appearance: Standard description applies.

Flavor: Moderate to significant honey character, and may feature moderate to prominent varietal character if a varietal honey is declared (different varieties have different intensities). Residual sweetness levels are moderate to high. Sweet and full (but not cloying) finish. Balanced acidity and/or tannin helps keep the sweetness agreeable to the palate without being overwhelming. Sulfury, harsh or yeasty fermentation characteristics are undesirable. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies, although the body is generally medium-full to full. Note that stronger meads will have a fuller body. Many examples will seem like a dessert wine. Sensations of body should not be accompanied by cloying, raw (unfermented) residual sweetness.

Ingredients: Standard description applies. Traditional Meads feature the character of a blended honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. *Show meads* feature no additives, but this distinction is usually not obvious to judges.

Entry Instructions: *See* Introduction to Mead Guidelines *for entry requirements.* Entrants **MUST** specify carbonation level and strength. Sweetness is assumed to be SWEET in this category. Entrants **MAY** specify honey varieties.

Commercial Examples: Moonlight Sensual, Lurgashall Christmas Mead, Chaucer's Mead, Rabbit's Foot Sweet Wildflower Honey Mead, Intermiel Benoîte

M2. Fruit Mead

*A mead made with fruit is called a **Melomel**, although some melomels also have other names (cyser, pyment). We are introducing category names for certain types of melomels based on the variety of fruit used; these are more entry categories than actual styles. We selected different names for the category and subcategories to avoid the confusion of using the same names in different ways.*

See the Introduction to Mead Guidelines *for detailed descriptions of standard mead characteristics, an explanation of standard terms, and entering instructions.*

Refer to Category M1 descriptions for additional detail on the character to be expected from dry, semi-sweet and sweet meads. Use those guidelines to judge distinctions between the various sweetness levels. Judging meads from dry to sweet is recommended as the primary ordering, with strength being the secondary ordering criterion.

M2A. Cyser

*A **Cyser** is a melomel made with apples (generally cider).*

Overall Impression: In well-made examples of the style, the fruit is both distinctive and well-incorporated into the honey-sweet-acid-tannin-alcohol balance of the mead. Some of the best strong examples have the taste and aroma of an aged Calvados (apple brandy from northern France), while subtle, dry versions can taste similar to many fine white wines. There should be an appealing blend of the fruit and honey character but not necessarily an even balance. Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist.

Aroma: Depending on the sweetness and strength, a subtle to distinctly identifiable honey and apple/cider character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The apple/cider character should be clean and distinctive; it can express a range of apple-based character ranging from a subtle fruitiness to a single varietal apple character (if declared) to a complex blend of apple aromatics. Some spicy or earthy notes may be present, as may a slightly sulfury character. The honey aroma should be noticeable, and can have a light to significant sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). The bouquet should show a pleasant fermentation character, with clean and fresh aromatics being preferred. Stronger and/or sweeter versions will have higher alcohol and sweetness in the nose. Slight spicy phenolics from certain apple varieties are acceptable, as is a light diacetyl character from malolactic fermentation (both are optional). Standard description applies for remainder of characteristics.

Appearance: Standard description applies, except with regard to color. Color may range from pale straw to deep golden amber (most are yellow to gold), depending on the variety of honey and blend of apples or ciders used.

Flavor: The apple and honey flavor intensity may vary from none to high; the residual sweetness may vary from none to high; and the finish may range from dry to sweet, depending on what sweetness level has been declared (dry to sweet) and strength level has been declared (hydromel to sack). Natural acidity and tannin in apples may give some tartness and astringency to balance the sweetness, honey flavor and alcohol. Tannin levels may make a cyser seem drier than the residual sugar levels might suggest. A cyser may have a subtle to strong honey character, and may feature noticeable to prominent varietal character if a varietal honey is declared (different varieties have different intensities). Slight spicy phenolics from certain apple varieties are acceptable, as are a light diacetyl character from malolactic fermentation and a slight sulfur character (all are optional). Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies. Often wine-like. Some natural acidity is usually present (from the blend of apples) and helps balance the overall impression. Some apples can provide natural astringency, but this character should not be excessive.

Ingredients: Standard description applies. Cyser is a mead made with the addition of apples or apple juice. Traditionally, cysers are made by the addition of honey to apple juice without additional water.

Entry Instructions: *See* Introduction to Mead Guidelines *for entry requirements.* Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MAY** specify the varieties of apple used; if specified, a varietal character will be expected. Products with a relatively low proportion of honey are better entered as a *Specialty Cider*. A spiced cyser should be entered as a *Fruit and Spice Mead*. A cyser with other fruit should be entered as a *Melomel*. A cyser with additional ingredients should be entered as an *Experimental Mead*.

Commercial Examples: Moonlight Blossom, White Winter Cyser, Rabbit's Foot Apple Cyser

M2B. Pyment

*A **Pyment** is a melomel made with grapes (generally from juice). Pyments can be red, white, or blush, just as with wine.*

Overall Impression: In well-made examples of the style, the grape is both distinctively vinous and well-incorporated into the honey-sweet-acid-tannin-alcohol balance of the mead. White and red versions can be quite different, and the overall impression should be characteristic of the type of grapes used and suggestive of a similar variety wine. There should be an appealing blend of the fruit and honey character but not necessarily an even balance. Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist.

Aroma: Depending on the sweetness and strength, a subtle to distinctly identifiable honey and grape/wine character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The grape/wine character should be clean and distinctive; it can express a range of grape-based character ranging from a subtle fruitiness to a single varietal grape character (if declared) to a complex blend of grape or wine aromatics. Some complex, spicy, grassy or earthy notes may be present (as in wine). The honey aroma should be noticeable, and can have a light to significant sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the

aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). The bouquet should show a pleasant fermentation character, with clean and fresh aromatics being preferred. Stronger and/or sweeter versions will have higher alcohol and sweetness in the nose. Slight spicy phenolics from certain red grape varieties are acceptable, as is a light diacetyl character from malolactic fermentation in certain white grape varieties (both are optional). Standard description applies for remainder of characteristics.

Appearance: Standard description applies, except with regard to color. Color may range from pale straw to deep purple-red, depending on the variety of grapes and honey used. The color should be characteristic of the variety or type of grape used, although white grape varieties may also take on color derived from the honey variety.

Flavor: The grape/wine and honey flavor intensity may vary from subtle to high; the residual sweetness may vary from none to high; and the finish may range from dry to sweet, depending on what sweetness level has been declared (dry to sweet) and strength level has been declared (hydromel to sack). Natural acidity and tannin in grapes may give some tartness and astringency to balance the sweetness, honey flavor and alcohol. A pyment may have a subtle to strong honey character, and may feature noticeable to prominent varietal character if a varietal honey is declared (different varieties have different intensities). Depending on the grape variety, some fruity, spicy, grassy, buttery, earthy, minerally, and/or floral flavors may be present. Some versions (particularly red pyments) may be oak-aged, with additional flavor complexity. Tannin levels may make the pyment seem drier than residual sugar levels might suggest. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies. Wine-like. Some natural acidity is usually present (from grapes) and helps balance the overall impression. Grape tannin and/or grape skins can add body as well as some astringency, although this character should not be excessive. Use of oak can also add this character. Longer aging can smooth out tannin-based astringency.

Ingredients: Standard description applies. A pyment is a mead made with the addition of grapes or grape juices. Alternatively, the pyment may be a homemade grape-based wine sweetened with honey, or a mead mixed with homemade grape-based wine after fermentation.

Entry Instructions: *See* Introduction to Mead Guidelines *for entry requirements.* Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MAY** specify the varieties of grape used; if specified, a varietal character will be expected. A spiced pyment (hippocras) should be entered as a *Fruit and Spice Mead.* A pyment made with other fruit should be entered as a *Melomel.* A pyment with other ingredients should be entered as an *Experimental Mead.*

Commercial Examples: Celestial Meads Que Syrah, Moonlight Slow Dance, Redstone Pinot Noir and White Pyment Mountain Honey Wines

M2C. Berry Mead

*A **Berry Mead** is an entry category for melomels made with berries, such as raspberries, blueberries, blackberries, currants (black, red, and white), strawberries, boysenberries, elderberries, marionberries, mulberries, lingonberries, huckleberries, cranberries, etc. Generally any fruit with 'berry' in the name would qualify. Berries can have seeds, but do not have stones/pits; some are aggregates of druplets. Combinations of berries can be entered here. The culinary, not botanical, definition of berry is used here. If you have to justify a fruit using the word "technically" as part of the description, then that's not what we mean.*

Overall Impression: In well-made examples of the style, the fruit is both distinctive and well-incorporated into the honey-sweet-acid-tannin-alcohol balance of the mead. Different types of fruit can result in widely different characteristics; allow for a variation in the final product.

Aroma: Depending on the sweetness and strength, a subtle to distinctly identifiable honey and fruit character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The fruit character should display distinctive aromatics associated with the particular fruit(s); however, note that some fruit (e.g., raspberries) have stronger aromas and are more distinctive than others (e.g., blueberries, strawberries) — allow for a range of fruit character and intensity from subtle to aggressive. The fruit character should be pleasant and supportive, not artificial, raw, and/or inappropriately overpowering (considering the character of the fruit). In a blended berry mead, not all fruit may be individually identifiable or of equal intensity. The honey aroma should be noticeable, and can have a light to significant sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). The bouquet should show a pleasant fermentation character, with clean and fresh aromatics being preferred. Stronger and/or sweeter versions will have higher alcohol and sweetness in the nose. Some tartness may be present if naturally occurring in the particular fruit(s), but should not be inappropriately intense. Standard description applies for remainder of characteristics.

Appearance: Standard description applies, except with regard to color. Color may take on a very wide range of colors, depending on the variety of fruit and/or honey used. For lighter-colored meads with fruits that exhibit distinctive colors, the color should be noticeable. Note that the color of fruit in mead is often lighter than the flesh of the fruit itself and may take on slightly different shades. Meads made with lighter color fruits can also take on color from varietal honeys. In meads that produce a head, the head can take on some of the fruit color as well.

Flavor: The fruit and honey flavor intensity may vary from subtle to high; the residual sweetness may vary from none to high; and the finish may range from dry to sweet, depending on what sweetness level has been declared (dry to sweet) and strength level has been declared (hydromel to sack). The natural acidity and tannin levels from fruit and fruit skins will vary, and this character is expected to be present in the mead, although in balance with sweetness, honey flavor, and alcohol. Tannin levels may make some meads seem drier than the residual sweetness might suggest. A berry mead may have a subtle to strong honey character, and may feature noticeable to prominent varietal character if a varietal honey is declared (different varieties have different intensities). The distinctive flavor character associated with the particular fruit(s) should be noticeable, and may range in intensity from subtle to aggressive. The balance of fruit with the underlying mead is vital, and the fruit character should not be artificial, raw (unfermented), and/or inappropriately overpowering. In a blended berry mead, not all fruit may be individually identifiable or of equal intensity. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies. Most will be wine-like. Some natural acidity and/or tannin are sometimes present (from certain fruit and/or fruit skin) and helps balance the overall impression. Fruit tannin can add body as well as some astringency. High levels of astringency are undesirable. The

acidity and tannin levels should be somewhat reflective of the fruit used.

Ingredients: Standard description applies. A berry mead is a mead made with the addition of other berries or berry juices, including a blend of berries. There should be an appealing blend of the fruit and honey character but not necessarily an even balance.

Comments: Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist. Some fruits, notably darker ones like blackberries, may contribute a tannin presence similar to a red wine.

Entry Instructions: *See* Introduction to Mead Guidelines *for entry requirements.* Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the varieties of fruit used. A mead made with both berries and non-berry fruit (including apples and grapes) should be entered as a *Melomel.* A berry mead that is spiced should be entered as a *Fruit and Spice Mead.* A berry mead containing other ingredients should be entered as an *Experimental Mead.*

Commercial Examples: Moonlight Blissful, Wild, Caress, and Mischief, White Winter Blueberry, Raspberry and Strawberry Melomels, Celestial Meads Miel Noir, Redstone Black Raspberry Nectar, Bees Brothers Raspberry Mead, Intermiel Honey Wine and Raspberries, Honey Wine and Blueberries, and Honey Wine and Blackcurrants, Mountain Meadows Cranberry Mead

M2D. Stone Fruit Mead

*A **Stone Fruit Mead** is an entry category for melomels made with stone fruit, such as cherries, plums, peaches, apricots, and mangoes. Stone fruit are fleshy fruit with a single large pit or stone. The culinary, not botanical, definition of stone fruit is used here. If you have to justify a fruit using the word "technically" as part of the description, then that's not what we mean. Combinations of stone fruit can be entered here.*

Overall Impression: In well-made examples of the style, the fruit is both distinctive and well-incorporated into the honey-sweet-acid-tannin-alcohol balance of the mead. Different types of fruit can result in widely different characteristics; allow for a variation in the final product.

Aroma: Depending on the sweetness and strength, a subtle to distinctly identifiable honey and fruit character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The fruit character should display distinctive aromatics associated with the particular fruit(s); however, note that some fruit (e.g., cherries) have stronger aromas and are more distinctive than others (e.g., peaches) — allow for a range of fruit character and intensity from subtle to aggressive. The fruit character should be pleasant and supportive, not artificial, raw and/or inappropriately overpowering (considering the character of the fruit). In a blended stone fruit mead, not all the fruits may be individually identifiable or of equal intensity. The honey aroma should be noticeable, and can have a light to significant sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). The bouquet should show a pleasant fermentation character, with clean and fresh aromatics being preferred. Stronger and/or sweeter versions will have higher alcohol and sweetness in the nose. Some tartness may be present if naturally occurring in the particular fruit(s), but should not be inappropriately intense. Standard description applies for remainder of characteristics.

Appearance: Standard description applies, except with regard to color. Color may take on a very wide range of colors, depending on the variety of fruit and/or honey used. For lighter-colored meads with fruits that exhibit distinctive colors, the color should be noticeable. Note that the color of fruit in mead is often lighter than the flesh of the fruit itself and may take on slightly different shades. Meads made with lighter color fruits can also take on color from varietal honeys. In meads that produce a head, the head can take on some of the fruit color as well.

Flavor: The fruit and honey flavor intensity may vary from subtle to high; the residual sweetness may vary from none to high; and the finish may range from dry to sweet, depending on what sweetness level has been declared (dry to sweet) and strength level has been declared (hydromel to sack). The natural acidity and tannin levels from fruit and fruit skins will vary, and this character is expected to be present in the mead, although in balance with sweetness, honey flavor, and alcohol. Tannin levels may make some meads seem drier than the residual sweetness might suggest. A stone fruit mead may have a subtle to strong honey character, and may feature noticeable to prominent varietal character if a varietal honey is declared (different varieties have different intensities). The distinctive flavor character associated with the particular fruit(s) should be noticeable, and may range in intensity from subtle to aggressive. The balance of fruit with the underlying mead is vital, and the fruit character should not be artificial, raw (unfermented), and/or inappropriately overpowering. In a blended stone fruit mead, not all the fruits may be individually identifiable or of equal intensity. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies. Most will be wine-like. Some natural acidity and/or tannin are sometimes present (from certain fruit and/or fruit skin) and helps balance the overall impression. Fruit tannin can add body as well as some astringency. High levels of astringency are undesirable. The acidity and tannin levels should be somewhat reflective of the fruit used.

Ingredients: Standard description applies. A stone fruit mead is a mead made with the addition of other stone fruit or stone fruit juices. There should be an appealing blend of the fruit and honey character but not necessarily an even balance. A stone fruit mead can be made with a blend of stone fruits, but not other fruit not allowable in this category.

Comments: Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist.

Entry Instructions: *See* Introduction to Mead Guidelines *for entry requirements.* Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the varieties of fruit used. A stone fruit mead that is spiced should be entered as a *Fruit and Spice Mead.* A stone fruit mead that contains non-stone fruit should be entered as a *Melomel.* A stone fruit mead that contains other ingredients should be entered as an *Experimental Mead.*

Commercial Examples: Mountain Meadows Cherry Mead, Moonlight Entice, Sumptuous, Flirt, and Smitten, Redstone Sunshine Nectar

M2E. Melomel

*The **melomel** subcategory is for fruit meads made with any fruit not associated with any other fruit mead subcategory, or with a combination of fruits from multiple fruit mead subcategories (such as grapes and stone fruit). Some examples include citrus fruit, dried fruits (dates, prunes, raisins, etc.), pears, figs, pomegranates, prickly pear, bananas, pineapples, and most other tropical fruit. If in doubt, enter the fruit here – judges should be flexible with fruit not explicitly named in other categories. The use of* Melomel *as a subcategory name does not imply that other meads in the* Fruit Mead *category are not also melomels; the choice was made to avoid using the same word twice in different contexts. The culinary, not botanical, definition of fruit is used here. If you have to justify a fruit using the word "technically" as part of the description, then that's not what we mean.*

Overall Impression: In well-made examples of the style, the fruit is both distinctive and well-incorporated into the honey-sweet-acid-tannin-alcohol balance of the mead. Different types of fruit can result in widely different characteristics; allow for a variation in the final product.

Aroma: Depending on the sweetness and strength, a subtle to distinctly identifiable honey and fruit character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The fruit character should display distinctive aromatics associated with the particular fruit(s); however, note that some fruit have stronger aromas and are more distinctive than others — allow for a range of fruit character and intensity from subtle to aggressive. The fruit character should be pleasant and supportive, not artificial, raw (unfermented), and/or inappropriately overpowering (considering the character of the fruit). In a blended fruit melomel, not all the fruits may be individually identifiable or of equal intensity. The honey aroma should be noticeable, and can have a light to significant sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). The bouquet should show a pleasant fermentation character, with clean and fresh aromatics being preferred. Stronger and/or sweeter versions will have higher alcohol and sweetness in the nose. Some tartness may be present if naturally occurring in the particular fruit(s), but should not be inappropriately intense. Standard description applies for remainder of characteristics.

Appearance: Standard description applies, except with regard to color. Color may take on a very wide range of colors, depending on the variety of fruit and/or honey used. For lighter-colored melomels with fruits that exhibit distinctive colors, the color should be noticeable. Note that the color of fruit in mead is often lighter than the flesh of the fruit itself and may take on slightly different shades. Meads made with lighter color fruits can also take on color from varietal honeys. In meads that produce a head, the head can take on some of the fruit color as well.

Flavor: The fruit and honey flavor intensity may vary from subtle to high; the residual sweetness may vary from none to high; and the finish may range from dry to sweet, depending on what sweetness level has been declared (dry to sweet) and strength level has been declared (hydromel to sack). The natural acidity and tannin levels from fruit and fruit skins will vary, and this character is expected to be present in the mead, although in balance with sweetness, honey flavor, and alcohol. Tannin levels may make some meads seem drier than the residual sweetness might suggest. A melomel may have a subtle to strong honey character, and may feature noticeable to prominent varietal character if a varietal honey is declared (different varieties have different intensities). The distinctive flavor character associated with the particular fruit(s) should be noticeable, and may range in intensity from subtle to aggressive. The balance of fruit with the underlying mead is vital, and the fruit character should not be artificial, raw (unfermented), and/or inappropriately overpowering. In a melomel made with a combination of fruits, not all the fruits may be individually identifiable or of equal intensity. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies. Most will be wine-like. Some natural acidity and/or tannin are sometimes present (from certain fruit and/or fruit skin) and helps balance the overall impression. Fruit tannin can add body as well as some astringency. High levels of astringency are undesirable. The acidity and tannin levels should be somewhat reflective of the fruit used.

Ingredients: Standard description applies. A melomel is a mead made with the addition of other fruit or fruit juices not specifically reserved for other entry subcategories. There should be an appealing blend of the fruit and honey character but not necessarily an even balance. A melomel can be made with a blend of fruits from multiple *Fruit Mead* subcategories.

Comments: Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist.

Entry Instructions: *See* Introduction to Mead Guidelines *for entry requirements.* Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the varieties of fruit used. A melomel that is spiced should be entered as a *Fruit and Spice Mead*. A melomel containing other ingredients should be entered as an *Experimental Mead*. Melomels made with either apples or grapes as the only fruit source should be entered as a *Cyser* or *Pyment*, respectively. Melomels with apples or grapes, plus other fruit should be entered in this category, not *Experimental Mead*.

Commercial Examples: Moonlight Desire, Paramour, and Iniquity

M3. Spiced Mead

See the Introduction to Mead Guidelines *for detailed descriptions of standard mead characteristics, an explanation of standard terms, and entering instructions.*

Refer to Category M1 descriptions for additional detail on the character to be expected from dry, semi-sweet and sweet meads. Use those guidelines to judge distinctions between the various sweetness levels. Judging meads from dry to sweet is recommended as the primary ordering, with strength being the secondary ordering criterion.

M3A. Fruit and Spice Mead

*A **Fruit and Spice Mead** is a mead containing one or more fruits and one or more spices. See the definitions of* fruit *used in the various* Fruit Mead *subcategories; any ingredient qualifying there meets the "fruit" requirement here. For purposes of this subcategory, any ingredient qualifying for use in the* Spice, Herb, or Vegetable Mead *subcategory also meets the "spice" requirement here.*

Overall Impression: In well-made examples of the style, the fruits and spices are both distinctive and well-incorporated into the honey-sweet-acid-tannin-alcohol balance of the mead. Different types of fruits and spices can result in widely different characteristics; allow for significant variation in the final product.

Aroma: Depending on the sweetness and strength, a subtle to distinctly identifiable honey, fruit, and spice character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The spice character should display distinctive aromatics associated with the particular spices; however, note that some spices (e.g., ginger, cinnamon) have stronger aromas and are more distinctive than others (e.g., chamomile, lavender) — allow for a range of spice character and intensity from subtle to aggressive. The spice character should be pleasant and supportive, not artificial and inappropriately overpowering (considering the character of the spice). The fruit character should display distinctive aromatics associated with the particular fruit; however, note that some fruits (e.g., raspberry, cherry) have stronger aromas and are more distinctive than others (e.g., peach) — allow for a range of fruit character and intensity from subtle to aggressive. The fruit character should be pleasant and supportive, not artificial, raw (unfermented) and/or inappropriately overpowering (considering the character of the fruit). In a mead with more than one fruit and/or spice, not all fruits and spices may be individually identifiable or of equal intensity. The honey aroma should be noticeable, and can have a light to significant sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). The bouquet should show a pleasant fermentation character, with clean and fresh aromatics being preferred. Stronger and/or sweeter versions will have higher alcohol and sweetness in the nose. Some spices may produce spicy or peppery phenolics. Standard description applies for remainder of characteristics.

Appearance: Standard description applies, except perhaps to note that the color usually won't be affected by spices (although flowers, petals and peppers may provide subtle colors; tea blends may provide significant colors). The fruit may provide significant color, and is generally evocative of the fruit used (although it may be of a lighter shade than the fruit skin).

Flavor: The spice flavor intensity may vary from subtle to high; the fruit flavor intensity may vary from subtle to high; the honey flavor intensity may vary from subtle to high; the residual sweetness may vary from none to high; and the finish may range from dry to sweet, depending on what sweetness level has been declared (dry to sweet) and strength level has been declared (hydromel to sack). The distinctive flavor character associated with the particular spices may range in intensity from subtle to aggressive (although some spices may not be individually recognizable, and can just serve to add a background complexity). Certain spices might add bitter, astringent, phenolic or spicy (hot) flavors; if present, these qualities should be related to the declared ingredients (otherwise, they are faults), and they should balance and blend with the honey, sweetness and alcohol. The distinctive flavor character associated with the particular fruits may range in intensity from subtle to aggressive (although some fruits may not be individually recognizable, and can just serve to add a background complexity). Certain fruits might add acidic, bitter, astringent or flavors; if present, these qualities should be related to the declared ingredients (otherwise, they are faults), and they should balance and blend with the honey, sweetness and alcohol. Meads containing more than one fruit or spice should have a pleasant balance of the different fruits and spices, but this does not mean that all fruits and spices need to be of equal intensity or even individual identifiable. The mead may have a subtle to strong honey character, and may feature noticeable to prominent varietal character if a varietal honey is declared (different varieties have different intensities). Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies. Some fruits and spices may contain tannins that add a bit of body and some astringency, but this character should not be excessive.

Ingredients: Standard description applies. See the various *Fruit Mead* descriptions, as well as the *Spice, Herb, or Vegetable Mead* description for additional details.

Comments: Often, a blend of fruits and spices may give a character greater than the sum of its parts. The better examples of this style often use spices judiciously; when more than one spice are used, they are carefully selected so that they blend harmoniously with the fruit and with each other.

Entry Instructions: *See* Introduction to Mead Guidelines *for entry requirements.* Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the types of spices used, (although well-known spice blends may be referred to by common name, such as apple pie spices). Entrants **MUST** specify the types of fruits used. If only combinations of spices are used, enter as a *Spice, Herb, or Vegetable Mead*. If only combinations of fruits are used, enter as a *Melomel*. If other types of ingredients are used, enter as an *Experimental Mead*.

Commercial Examples: Moonlight Kurt's Apple Pie, Mojo, Flame, Fling, and Deviant, Celestial Meads Scheherazade, Rabbit's Foot Private Reserve Pear Mead, Intermiel Rosée

M3B. Spice, Herb or Vegetable Mead

*A **Spice, Herb, or Vegetable Mead** contains one or more spices, herbs, or vegetables (in this style definition, these are collectively known as "spices"). The culinary, not botanical, definition of spice, herb, or vegetable is used here. If you have to justify a spice, herb, or vegetable using the word "technically" as part of the description, then that's not what we mean. The same definitions apply to this category as to the similarly-named beer category. In addition to the more obvious spices, herbs, and vegetables that fit into this subcategory, the following ingredients also are explicitly included: roses, rose hips, ginger, rhubarb, pumpkins, chile peppers, coffee, chocolate, nuts (including coconut), citrus peels/zest, and teas (except those strictly used for increasing tannin levels, not for adding flavor).*

Overall Impression: In well-made examples of the style, the spices are both distinctive and well-incorporated into the honey-sweet-acid-tannin-alcohol balance of the mead. Different types of spices can result in widely different characteristics; allow for a variation in the final product.

Aroma: Depending on the sweetness and strength, a subtle to distinctly identifiable honey and spice character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The spice character should display distinctive aromatics associated with the particular spices; however, note that some spices (e.g., ginger, cinnamon) have stronger aromas and are more distinctive than others (e.g., chamomile, lavender) — allow for a range of spice character and intensity from subtle to aggressive. The spice character should be pleasant and supportive, not artificial and inappropriately overpowering (considering the character of the spice). In a blended spice mead, not all spices may be individually identifiable or of equal intensity. The honey aroma should be noticeable, and can have a light to significant sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). The bouquet should show a pleasant fermentation character, with clean and fresh aromatics being preferred. Stronger and/or sweeter versions will have higher alcohol and sweetness in the nose. Some herbs and spices may produce spicy or peppery phenolics. Standard description applies for remainder of characteristics.

Appearance: Standard description applies, except perhaps to note that the color usually won't be affected by spices and herbs (although flowers, petals and peppers may provide subtle colors; tea blends may provide significant colors).

Flavor: The spice flavor intensity may vary from subtle to high; the honey flavor intensity may vary from subtle to high; the residual sweetness may vary from none to high; and the finish may range from dry to sweet, depending on what sweetness level has been declared (dry to sweet) and strength level has been declared (hydromel to sack). The distinctive flavor character associated with the particular spices may range in intensity from subtle to aggressive (although some spices may not be individually recognizable, and can just serve to add a background complexity). Certain herbs and spices might add bitter, astringent, phenolic or spicy (hot) flavors; if present, these qualities should be related to the declared ingredients (otherwise, they are faults), and they should balance and blend with the honey, sweetness and alcohol. Meads containing more than one spice should have a good balance among the different spices, though some spices will tend to dominate the flavor profile. The mead may have a subtle to strong honey character, and may feature noticeable to prominent varietal character if a varietal honey is declared (different varieties have different intensities). Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies. Some herbs or spices may contain tannins that add a bit of body and some astringency, but this character should not be excessive. Warming spices and hot peppers/chiles might impart a warming or numbing impression, but this character should not be extreme or make the mead undrinkable.

Ingredients: Standard description applies. If spices are used in conjunction with other ingredients such as fruit, cider, or other fruit-based fermentables, then the mead should be entered as a *Fruit and Spice Mead*. If spices are used in combination with other ingredients, then the mead should be entered as an *Experimental Mead*.

Comments: Often, a blend of spices may give a character greater than the sum of its parts. The better examples of this style use spices subtly; when more than one spice are used, they are carefully selected so that they blend harmoniously. A mead containing only culinary spices or herbs is known as a *metheglin*.

Entry Instructions: *See* Introduction to Mead Guidelines *for entry requirements.* Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the types of spices used (although well-known spice blends may be referred to by common name, such as apple pie spices).

Commercial Examples: Moonlight Wicked, Breathless, Madagascar, and Seduction, Redstone Vanilla Beans and Cinnamon Sticks Mountain Honey Wine, Bonair Chili Mead, Redstone Juniper Mountain Honey Wine, iQhilika Africa Birds Eye Chili Mead, Mountain Meadows Spice Nectar

M4. Specialty Mead

See the Introduction to Mead Guidelines *for detailed descriptions of standard mead characteristics, an explanation of standard terms, and entering instructions.*

Refer to Category M1 descriptions for additional detail on the character to be expected from dry, semi-sweet and sweet meads. Use those guidelines to judge distinctions between the various sweetness levels. Judging meads from dry to sweet is recommended as the primary ordering, with strength being the secondary ordering criterion.

M4A. Braggot

*A **Braggot** is a mead made with malt.*

Overall Impression: A harmonious blend of mead and beer, with the distinctive characteristics of both. A wide range of results are possible, depending on the base style of beer, variety of honey and overall sweetness and strength. Beer flavors tend to somewhat mask typical honey flavors found in other meads.

Aroma: Depending on the sweetness, strength and base style of beer, a subtle to distinctly identifiable honey and beer character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The honey and beer/malt character should be complementary and balanced, although not always evenly balanced. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). If a base style of beer or type of malt is declared, the aroma might have a subtle to very noticeable character reflective of the beer style (different styles and malts have different intensities and characters). A hop aroma (any variety or intensity) is optional; if present, it should blend harmoniously with the other elements. Standard description applies for remainder of characteristics.

Appearance: Standard description does not apply due to beer-like characteristics. Clarity may be good to brilliant, although many braggots are not as clear as other meads. A light to moderate head with some retention is expected if the mead is carbonated. Color may range from light straw to dark brown or black, depending on the variety of malt and honey used. The color should be characteristic of the declared beer style and/or honey used, if a variety is declared. Stronger versions may show signs of body (e.g., legs).

Flavor: Displays a balanced character identifiable as both a beer and a mead, although the relative intensity of flavors is greatly affected by the sweetness, strength, base style of beer, and variety of honey used. If a beer style is declared, the braggot should have some character traceable to the style although the flavors will be different due to the presence of honey. If a variety of honey is declared, the braggot should feature a subtle to prominent varietal character (different varieties have different intensities). Stronger and/or sweeter braggots should be expected to have a greater intensity of flavor than drier, lower gravity versions. The finish and aftertaste will vary based on the declared level of sweetness (dry to sweet), and may include both beer and mead components. A wide range of malt characteristics is allowable, from plain base malts to rich caramel and toast flavors to dark chocolate and roast flavors. Hop bitterness and flavor may be present, and may reflect any variety or intensity; however, this optional character should always be both suggestive of the base beer style and well blended with the other flavors. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description does not apply due to beer-like characteristics. Smooth mouthfeel without astringency. Body may vary from moderately light to full, depending on sweetness, strength, and the base style of beer. Note that stronger meads will have a fuller body. A very thin or watery body is undesirable, as is a cloying, raw sweetness. A warming sense of well-aged alcohol may be present in stronger examples. Carbonation will vary as described in the standard description. A still braggot will usually have some level of carbonation (like a cask bitter) since a completely flat beer is unappetizing. However, just as an aged barleywine may be still, some braggots can be totally still.

Ingredients: A braggot is a mead made with both honey and malt providing flavor and fermentable extract. Originally, and alternatively, a mixture of mead and ale. A braggot can be made with any type of honey, and any type of base beer style. The malt component may be derived from grain or malt extracts. The beer may be hopped or not. If any other ingredients than honey and beer are contained in the braggot, it should be entered as an *Experimental Mead*. Smoked braggots may be entered in this category if using smoked malt or a smoked beer as the base style; braggots made using other smoked ingredients (e.g., liquid smoke, chipotles) should be entered in the *Experimental Mead* style.

Comments: Sometimes known as *bracket* or *brackett*. The fermentable sugars come from a balance of malt or malt extract and honey, although the specific balance is open to creative interpretation by brewers.

Entry Instructions: *See* Introduction to Mead Guidelines *for entry requirements.* Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants MAY specify honey varieties. Entrants **MAY** specify the base style or beer or types of malt used. Products with a relatively low proportion of honey should be entered as an *Alternative Sugar Beer*.

Commercial Examples: Rabbit's Foot Diabhal and Bière de Miele, Magic Hat Braggot, Brother Adams Braggot Barleywine Ale, White Winter Traditional Brackett

M4B. Historical Mead

*A **Historical Mead** is a historical or indigenous mead that doesn't fit into another subcategory (e.g., Ethiopian tej, Polish meads). The BJCP welcomes submissions of writeups of historical or indigenous styles that fit into this category.*

Overall Impression: This mead should exhibit the character of all of the ingredients in varying degrees, and should show a good blending or balance between the various flavor elements. Whatever ingredients are included, the result should be identifiable as a honey-based fermented beverage.

Aroma, appearance, flavor, mouthfeel generally follow the standard descriptions, yet note that all the characteristics may vary. Since a wide range of entries are possible, note that the characteristics may reflect combinations of the respective elements of the various sub-categories used in this style. Refer to Category M1 for a detailed description of the character of dry, semi-sweet and sweet mead. If the entered mead is a combination of other existing mead categories, refer to the constituent categories for a detailed description of the character of the component styles.

Entry Instructions: *See* Introduction to Mead Guidelines *for entry requirements.* Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the special nature of the mead, providing a description of the mead for judges if no such description is available from the BJCP.

Commercial Examples: Jadwiga, Saba Tej

M4C. Experimental Mead

An ***Experimental Mead*** *is a mead that does not fit into any other mead subcategory. This could apply to meads that blend multiple mead subcategories (unless the combination fits elsewhere, such as* Melomel *or* Fruit and Spice Mead). *Any experimental mead using additional sources of fermentables (e.g., maple syrup, molasses, brown sugar, or agave nectar), additional ingredients (e.g., liquors, smoke, etc.), alternative processes (e.g., icing), fermentation with non-traditional yeasts (e.g., Brettanomyces, Belgian lambic or ale, etc.), or other unusual ingredient, process, or technique would also be appropriate in this category. Oak-aging does not necessarily force a mead into the* Experimental Mead *style unless the barrel has another characteristic (such as bourbon) in addition to the wood. No mead can be "out of style" for this category unless it fits into another existing mead category.*

Overall Impression: This mead should exhibit the character of all of the ingredients in varying degrees, and should show a good blending or balance between the various flavor elements. Whatever ingredients are included, the result should be identifiable as a honey-based fermented beverage.

Aroma, appearance, flavor, mouthfeel generally follow the standard descriptions, yet note that all the characteristics may vary. Since a wide range of entries are possible, note that the characteristics may reflect combinations of the respective elements of the various sub-categories used in this style. Refer to Category M1 for a detailed description of the character of dry, semi-sweet and sweet mead. If the entered mead is a combination of other existing mead categories, refer to the constituent categories for a detailed description of the character of the component styles.

Entry Instructions: *See* Introduction to Mead Guidelines *for entry requirements.* Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the special nature of the mead, whether it is a combination of existing styles, an experimental mead, or some other creation. Any special ingredients that impart an identifiable character **MAY** be declared.

Commercial Examples: Moonlight Utopian, Hanssens/Lurgashall Mead the Gueuze, White Winter Cherry Bracket, Mountain Meadows Trickster's Treat Agave Mead