



# **Asia Beer Championship Beerstyle Guidelines 2024**

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**NOTE:** Please refer to the competition registration platform for any specific requirements for entries (i.e. Brewers Notes)

## 1. Weissbier

Traditional German style hazy wheat 'white' beer.

### 1A. Weissbier

#### Appearance

Color: Pale straw to amber. Clarity: Hazy to very cloudy (if served with yeast).

Head: Very thick and long-lasting white head.

#### Aroma & Flavor characteristics

Malt-derived: Low to medium wheat dough, bready or grainy character.

Hop-derived: None to very low spicy, floral, or herbal character.

Fermentation-derived: Medium-low to medium-high banana esters, medium-low to medium-high clove, vanilla, smoky, nutmeg-like phenols. Esters and phenols are often well-balanced. Diacetyl, sourness, or bubblegum (strawberry with banana) are faults.

Perceived bitterness: Very low.

Finish: Medium-dry to dry.

#### Mouthfeel

Body: Medium-low to medium-full.

Carbonation: High to very high.

Other palate sensations: Fluffy, creamy fullness. Alcohol warmth and astringency are not desired.

**Additional notes:** Brewed with at least 50% malted wheat. No adjuncts. German Noble hops, Weizen yeast. Generally (though not always) poured by rousing yeast.

#### Vital Stats

**OG:** 1.044–1.056      **FG:** 1.008–1.016      **IBU:** 8–15

**Color SRM:** 2-9      **ABV:** 3.7-6.3%

## 2. Witbier

Traditional Belgian Style hazy wheat beer with citrus fruit & spice additions.

### 2A Witbier

#### Appearance

Color: Pale straw to deep yellow. Clarity: Cloudy, often with starch and yeast haze.

Head: Very thick and long-lasting white head.

#### Aroma & Flavor characteristics

Malt-derived: Very low to medium grainy, cereal, spicy wheat, bready, often with honey, or vanilla character.

Hop-derived: None to low spicy-herbal character.

Fermentation-derived: Low to medium citrusy esters, and low spicy-peppery phenols.

Other: Medium zesty-orange, and medium perfumy-lemony coriander. Mild acidity is appropriate. Diacetyl is considered a fault.

Perceived bitterness: Low to medium-low. Finish: Dry.

#### Mouthfeel

Body: Low to medium.

Carbonation: High

Other palate sensations: Smooth, creamy, refreshing, and crisp. Harshness, alcohol warmth, and astringency are not desired. It should not be overly dry and thin or thick and syrupy.

**Additional notes:** Brewed with up to 60% unmalted wheat, sometimes with 10-20% raw oats or other unmalted cereal grains, the remainder being a low-colored malted barley. The addition of orange peel and coriander seeds are typical. Sometimes, other citrus peels and spices are used in restrained quantities.

#### Vital Stats

**OG:** 1.044-1.052      **FG:** 1.008-1.012      **IBU:** 8-20

**Color SRM:** 2-4      **ABV:** 4.2-5.8%

### 3. Modern Wheat Beer

This category embraces wheat beers that may not be deemed to have been brewed in any of the traditional European styles. They may have more expressive hop characters, but not necessarily.

#### 3A. Modern Wheat Beer

##### Appearance

Color: Straw/pale yellow to amber. Clarity: Brilliant to hazy.

Head: Very thick and long-lasting white head.

##### Aroma & Flavor characteristics

Malt-derived: Low to medium wheat dough, bready or grainy character, sometimes accompanied by low sweetness.

Hop-derived: Low to medium-high citrus, tropical fruit, stone fruit, berry, melon, piney, spicy, floral, or herbal character.

Fermentation-derived: Clean fermentation profile. Low to medium red apple/pear-like esters are acceptable. No phenols. Diacetyl is considered as a fault.

Perceived bitterness: Low to medium. Finish: Dry, may have a slightly bitter aftertaste.

##### Mouthfeel

Body: Low to medium. Carbonation: Medium-high to high.

Other palate sensations: Soft, fluffy, sometimes creamy. Astringency and alcohol warmth are not desired.

**Additional notes:** Brewed with 30-50% malted wheat, the remainder being malted barley. American ale or lager yeast that supports a clean fermentation profile. American, or new world hop varieties are typical though not necessary. Versions served with yeast may exhibit higher levels of perceived bitterness with an impression of a fuller body. American Wheat Beers can be entered here.

##### Vital Stats

**OG:** 1.044-1.058      **FG:** 1.008-1.016      **IBU:** 8-35

**Color SRM:** 2-10      **ABV:** 3.7-6.6%

### 4. International Lager

This category accommodates three types of lagers.

- American Lager
- International Pale Lager
- Munich Helles

**American Lager** is a standard, mass-produced industrial lager originating in the United States. Brewed with up to 40% adjuncts like corn, or rice. It is a very pale, light-bodied, highly carbonated lager with a very delicate malt and hop flavor and low bitterness.

**International Pale Lager** is the term used to define the mass-produced industrial lagers produced worldwide. It is considered as a premium version of the standard American Lager with slightly more character. Tends to have a lesser adjunct quality compared to the American Lagers. Some versions are brewed with all-malt.

**Munich Helles** is a pale lager indigenous to South Germany. It emphasizes the flavors of pilsner malt and noble hops with a clean fermentation profile. Malty in balance with a restrained bitterness.

#### 4A. American Lager

##### Appearance

Color: Pale straw to yellow. Clarity: Very clear to brilliant. No chill haze.

Head: White head, may not persist.

##### Aroma & Flavor characteristics

Malt-derived: Medium-low to very low grainy, cereal-like character with low to no sweetness.

Hop-derived: None to medium-low spicy, floral, or herbal character.

Fermentation-derived: Clean fermentation profile. Low fruity esters are acceptable.

DMS, diacetyl, and acetaldehyde are faults.

Perceived bitterness: None to medium-low. Finish: Dry.

#### **Mouthfeel**

Body: Low to medium-low.

Carbonation: Very highly carbonated.

Other palate sensations: crisp and refreshing. Astringency and alcohol warmth are not desired.

**Additional notes:** Brewed with up to 40% rice, corn, other cereal grains, or sugar adjuncts, and the remainder being the malted American two-row barley or six-row barley.

#### **Vital Stats**

**OG:** 1.040-1.050      **FG:** 1.004-1.012      **IBU:** 5-18

**Color SRM:** 2-4      **ABV:** 3.7-6.0%

### **4B. International Pale Lager**

#### **Appearance**

Color: Pale straw to gold.

Clarity: Very clear to brilliant. No chill haze.

Head: White head, may not persist.

#### **Aroma & Flavor characteristics**

Malt-derived: Medium to low grainy, white bread-crackery, cereal-like character with low to medium sweet impression.

Hop-derived: Medium to very low spicy, floral, or herbal character.

Fermentation-derived: Clean fermentation profile. Low fruity esters are acceptable.

DMS, diacetyl, and acetaldehyde are faults.

Perceived bitterness: Low to medium. Finish: Dry.

#### **Mouthfeel**

Body: Low to medium.

Carbonation: Medium-high to high.

Other palate sensations: crisp and refreshing. Astringency and alcohol warmth are not desired.

**Additional notes:** Generally, all malt. May use rice, corn, other cereal grains, or sugar adjuncts.

#### **Vital Stats**

**OG:** 1.038-1.050      **FG:** 1.006-1.012      **IBU:** 9-25

**Color SRM:** 2-6      **ABV:** 3.4-5.8%

### **4C. Munich Helles**

#### **Appearance**

Color: Pale yellow to gold.

Clarity: Very clear. No chill haze.

Head: Persistent creamy white head.

#### **Aroma & Flavor characteristics**

Malt-derived: Medium grainy-sweet, lightly toasted bread, and cereal-like character. No caramel.

Hop-derived: Medium to very low spicy, floral, or herbal character.

Fermentation-derived: Clean fermentation profile. Low levels of sulfur is not a fault. No diacetyl or fruity esters.

Perceived bitterness: Low to medium-low. Finish: Dry with a malty balance and aftertaste.

#### **Mouthfeel**

Body: Medium.

Carbonation: Medium.

Other palate sensations: Refreshing but not crisp or biting. Astringency and alcohol warmth are not desired.

**Additional notes:** Continental pilsner malt, German noble hops, and clean German lager yeast. No adjuncts.

#### **Vital Stats**

**OG:** 1.044-1.050      **FG:** 1.006-1.012      **IBU:** 16-25

**Color SRM:** 3-5.5      **ABV:** 4.2-5.8%

## 5. Rice Lager

Modern rice lager brewed using only rice as an adjunct for a clean, crisp finish.

*\*Please note, no other adjuncts are permitted to be used in the production of this style*

### 5A Rice Lager

#### Appearance

Color: Very pale straw to gold.

Clarity: Very clear to brilliant. No chill haze.

Head: White head, may not persist.

#### Aroma & Flavor characteristics

Malt-derived: Medium to low grainy, cooked rice, white bread, crackery, or cereal-like character with low to medium sweet impression. An excessively grassy or husk-like flavor is not desired.

Hop-derived: Medium to very low spicy, floral, or herbal character.

Fermentation-derived: Clean fermentation profile. Low fruity esters are acceptable. DMS, diacetyl, and acetaldehyde are faults.

Perceived bitterness: Low to medium.

Finish: Dry to very dry.

#### Mouthfeel

Body: Low to medium-low.

Carbonation: Medium-high to high.

Other palate sensations: Should be crisp and refreshing. Gummy, viscous, or syrupy texture is a fault.

Astringency and alcohol warmth are not desired.

**Additional notes:** Pilsner malt as the base allowing ONLY rice as an added adjunct. Continental or other hop varieties are acceptable. Clean Lager yeast. If other adjuncts are used in addition to rice the beer should be entered in the International Pale Lager or American Lager category.

#### Vital Stats

**OG:** 1.038-1.050     **FG:** 1.006-1.012     **IBU:** 9-25

**Color SRM:** 1.5-3.0     **ABV:** 3.4-5.8%

## 6. International Dark Lagers

This category accommodates three popular dark lagers from around the world.

- International Dark Lager
- Munich Dunkel
- Schwarzbier

**International Dark Lager** is darker, sweeter, and richer version International Pale Lager, produced by industrial breweries to appeal to a broader audience. Brewed with adjuncts like corn or rice with light use of caramel, dark malts, and sometimes coloring agents.

**Munich Dunkel** is a brown, malty lager indigenous to southern Germany. It emphasizes the flavors of toasted bread, chocolate, and nuts with a restrained bitterness and a dry finish.

**Schwarzbier** is a German lager with a darker, drier, thinner body, and more evident roast character than a Munich Dunkel, without burnt qualities.

### 6A. International Dark Lager

#### Appearance

Color: Deep amber to very dark brown.

Clarity: Very clear to brilliant. No chill haze.

Head: Off-white to light tan head, may not persist.

#### Aroma & Flavor characteristics

Malt-derived: Low to medium caramel, possibly with hints of coffee, molasses, cocoa, or brown sugar accompanied by low to medium sweetness. Burnt or any strong roasty flavors are not desired.

Hop-derived: Low to very low spicy, floral, or herbal character.

Fermentation-derived: Clean fermentation profile. Low fruity esters are acceptable.

DMS, diacetyl, and acetaldehyde are faults.

Perceived bitterness: Very low to medium.

Finish: Dry with a neutral to malty balance and aftertaste.

#### Mouthfeel

Body: Low to medium-low.

Carbonation: Medium to high.

Other palate sensations: Crisp, smooth, and somewhat creamy. Astringency and alcohol warmth are not desired.

**Additional notes:** Two-row or six-row malt as a base. May use rice, corn, other cereal grains, or sugar adjuncts. Low caramel and dark roasted malts.

**Vital Stats**

**OG:** 1.044-1.056      **FG:** 1.008-1.018      **IBU:** 8-35

**Color SRM:** 14-30      **ABV:** 3.4-6.3%

## 6B. Munich Dunkel

**Appearance**

Color: Deep copper to dark brown.      Clarity: Very clear. No chill haze.

Head: Creamy, moderately persistent tan head.

**Aroma & Flavor characteristics**

Malt-derived: Medium to high toasted bread crusts with hints of chocolate and nuts. Low to medium sweet impression. No burnt or strong roasty flavors.

Hop-derived: Low to very low spicy, floral, or herbal character.

Fermentation-derived: Clean fermentation profile. No diacetyl or fruity esters.

Perceived bitterness: Medium-low to medium.      Finish: Dry with a malty balance and aftertaste.

**Mouthfeel**

Body: Low to medium-full.

Carbonation: Medium.

Other palate sensations: Smooth, not crisp or biting. Should not be heavy, overly malty, or cloying.

Astringency and alcohol warmth are not desired.

**Additional notes:** Munich, Pilsner, and Vienna malt as base with restrained use of dark and specialty malts. German noble hops, and clean German lager yeast. No adjuncts.

**Vital Stats**

**OG:** 1.048-1.056      **FG:** 1.010-1.018      **IBU:** 16-28

**Color SRM:** 15-28      **ABV:** 3.9-6.0%

## 6C. Schwarzbier

**Appearance**

Color: Medium-dark brown to black.      Clarity: Very clear. No chill haze.

Head: Large, persistent pale to tan head.

**Aroma & Flavor characteristics**

Malt-derived: Low to medium dark bread with hints of dark caramel, chocolate, nuts, and sometimes coffee without burnt or strong roasty qualities. Low sweetness.

Hop-derived: Medium to very low spicy, floral, or herbal character.

Fermentation-derived: Clean fermentation profile. No diacetyl or fruity esters.

Perceived bitterness: Low to medium.      Finish: Dry with an aftertaste of hop bitterness and subtle roastiness.

**Mouthfeel**

Body: Low to medium.

Carbonation: Medium to medium-high.

Other palate sensations: Smooth, not crisp or biting. Should not be heavy, overly roasty, or cloying.

Astringency and alcohol warmth are faults.

**Additional notes:** Munich and Pilsner malt as base with huskless dark malts for roastiness without burnt flavors, German noble hops, and clean German lager yeast. No adjuncts.

**Vital Stats**

**OG:** 1.044-1.052      **FG:** 1.010-1.016      **IBU:** 20-35

**Color SRM:** 19-40      **ABV:** 3.7-5.5%



## 7. Pilsner

This category embraces a diverse range of Pilsner-style beers, both traditional and contemporary, hailing from various corners of the globe.

- Czech Premium Pale Lager
- German Pils
- Pacific Pilsner

**Czech Premium Pale Lager** a.k.a Czech Pilsner/Bohemian Pilsner is regarded as the style that heavily influenced lager trends worldwide. Hails from the Czech town of Plzeň, this lager strikes a balance between the soft, rounded bready malt and the spicy, floral, and herbal flavors from the noble hops resulting in enhanced drinkability.

**German Pils** is an adaptation of Czech Pilsner, brewed in Germany since the late 1800s. It is paler, drier, crisper, cleaner, and less malty with higher perceived hop flavors and bitterness, and higher in carbonation than the Czech Premium Pale Lager.

**Pacific Pilsner** is the modern take on the Pilsner style, popularized in the mid-1990s in New Zealand. It is a pale, dry, and refreshing lager brewed with new-world hop varieties emphasizing gooseberry, tropical fruit, citrus, grassy, and melon flavors.

### 7A. Czech Premium Pale Lager

#### Appearance

Color: Pale yellow to deep gold. Clarity: Brilliant to very clear. No chill haze.

Head: Persistent, creamy white to off-white head.

#### Aroma & Flavor characteristics

Malt-derived: Medium to medium-high bready-rich malt with a slight impression of caramel or biscuit.

Hop-derived: Medium-low to medium-high spicy, floral, or herbal character.

Fermentation-derived: Although clean fermentation is desired, low levels of diacetyl, sulfur, and esters are not faults for this style. Fruity esters may increase with gravity. DMS and Acetaldehyde are faults.

Perceived bitterness: Medium to medium-high.

Finish: Medium-dry to dry. Long finish with a slight lingering malt and or hop flavors.

#### Mouthfeel

Body: Medium. Carbonation: Medium to low.

Other palate sensations: May have a gentle creaminess. Astringency and alcohol warmth are not desired.

**Additional notes:** Czech pilsner malt, Czech hops, low mineral content water, and Czech lager yeast. No adjuncts. Traditionally decocted.

#### Vital Stats

**OG:** 1.044-1.060      **FG:** 1.013-1.017      **IBU:** 30-45

**Color SRM:** 3.5-6      **ABV:** 3.5-6.2%

### 7B. German Pils

#### Appearance

Color: Straw to deep yellow. Clarity: Brilliant to very clear. No chill haze.

Head: Persistent, creamy white head.

#### Aroma & Flavor characteristics

Malt-derived: Low to medium-low grainy-sweet, lightly toasted cracker, doughy, white bread, and cereal-like character with hints of light honey.

Hop-derived: Medium to medium-high spicy, floral, or herbal character.

Fermentation-derived: Clean fermentation profile. No diacetyl, fruity esters, DMS, or acetaldehyde.

Perceived bitterness: Medium to high. Finish: Dry, lengthy finish with a bitter balance.

#### Mouthfeel

Body: Low to medium-low. Carbonation: Medium to high.

Other palate sensations: Refreshing and crisp, sometimes with a mineral sharpness. Astringency and alcohol warmth are not desired.

**Additional notes:** Continental pilsner malt, German noble hops, and clean German lager yeast. No adjuncts.

**Vital Stats**

**OG:** 1.044-1.052      **FG:** 1.006-1.013      **IBU:** 22-50  
**Color SRM:** 2-4      **ABV:** 4.1-6.0%

**7C. Pacific Pilsner**

**Appearance**

Color: Straw to deep gold.      Clarity: Brilliant to very clear. No chill haze.  
 Head: Creamy, long-lasting white head.

**Aroma & Flavor characteristics**

Malt-derived: Low to medium-low doughy, bready, crackery, or grainy character, sometimes accompanied by low sweetness.  
 Hop-derived: Medium to high lime, white grapefruit, gooseberry, honeydew melon, tropical fruit with a slight green bell pepper, or grassy hop character.  
 Fermentation-derived: Clean fermentation profile. No diacetyl, fruity esters, or Acetaldehyde.  
 Very low levels of DMS or sulfur are not faults.  
 Perceived bitterness: Medium to high.      Finish: Dry to medium-dry, may have a slightly bitter aftertaste.

**Mouthfeel**

Body: Medium to medium-low.      Carbonation: Medium to medium-high.  
 Other palate sensations: Smooth. Astringency and alcohol warmth are not desired.  
 Additional notes: New world hop varieties from New Zealand, Australia, or the US. Pilsner, or pale malts as the base, may have a small percentage of wheat malt. Low mineral content water with more emphasis on chloride than sulfate. Clean lager yeast, or very neutral ale yeast.

**Vital Stats**

**OG:** 1.040-1.056      **FG:** 1.008-1.014      **IBU:** 17-45  
**Color SRM:** 2-6      **ABV:** 3.4-6.3%

**8. No/Low-Alcohol Beer**

This category accommodates both No-Alcohol (considered 0.5% ABV or lower) and Low-Alcohol beers (considered 0.6% to 2.8% ABV). Both No-alcohol and Low-Alcohol beers are beers produced in any style with lower alcohol content than their original base style.

**8A. No-Alcohol Beer**

**Appearance**

Color: Variable by base style.      Clarity: Variable by base style.  
 Head: Variable by base style.

**Aroma & Flavor characteristics**

Malt-derived: Variable by base style.      Hop-derived: Variable by base style.  
 Fermentation-derived: Variable by base style.  
 Perceived bitterness: Variable by base style.  
 Finish: Variable by base style. Never cloying.  
 Note: No-alcohol beers may not demonstrate the same complexity, depth, and overall balance of flavors compared to their standard alcohol versions.

**Mouthfeel**

Body: Variable by base style. Most examples are lighter in body than their traditional examples.  
 Carbonation: Variable by base style.  
 Other palate sensations: Astringency and alcohol notes are faults.

**Additional notes:** Ingredients and brewing methods vary by base style. Virtually any style of beer can be entered here if it is within the stated ABV limits.

**Entry Instructions:** The entrant must specify a description of the beer, declare the base style, and any specialty ingredients if used, specs, or target character of the beer.

**Vital Stats**

**OG:** Varies according to base style.

**FG:** Varies according to base style.

**IBU:** Varies according to base style.

**Color SRM:** Varies according to base style.

**ABV:** 0.0% - 0.5%

## 8B. Low-Alcohol Beer

**Appearance**

Color: Variable by base style.

Clarity: Variable by base style.

Head: Variable by base style.

**Aroma & Flavor characteristics**

Malt-derived: Variable by base style.

Hop-derived: Variable by base style.

Fermentation-derived: Variable by base style.

Perceived bitterness: Variable by base style.

Finish: Variable by base style. Never cloying.

Note: Low-alcohol beers may not demonstrate the same complexity, depth, and overall balance of flavors compared to their standard alcohol versions.

**Mouthfeel**

Body: Variable by base style. Most examples are lighter in body than their traditional examples.

Carbonation: Variable by base style.

Other palate sensations: Astringency and alcohol notes are faults.

**Additional notes:** Ingredients and brewing methods vary by base style. Virtually any style of beer can be entered here if it is within the stated ABV limits.

**Entry Instructions:** The entrant must specify a description of the beer, declare the base style, and any specialty ingredients if used, specs, or target character of the beer.

**Vital Stats**

**OG:** Varies according to base style.

**FG:** Varies according to base style.

**IBU:** Varies according to base style.

**Color SRM:** Varies according to base style.

**ABV:** 0.5% - 2.8%

## 9. Sour Beer

This category consists of:

- Berliner Weisse
- Mixed-fermentation Sour Beer

**Berliner Weisse** is a highly carbonated, low-ABV German wheat beer with a refreshing lactic acidity and fruitiness reminiscent of tart apples, citrus, or stone fruit. This sub-category takes on a contemporary approach, allowing the inclusion of fruits. *The traditional and the fruited Berliner Weisse can be entered here.*

**Mixed-fermentation Sour Beer** consists of virtually any style of beer with any combination of Sacch, Lacto, Pedio, Brett, and Acetobacter (or additional yeast or bacteria), with or without oak aging. The best example will display an array of flavors rather than a single dominant character.

### 9A. Berliner Weisse

**Appearance**

Color: Straw to very pale gold. Fruited versions may take on their respective hue.

Clarity: Clear to moderately hazy.

Head: Large, dense white head with poor retention. Highly effervescent.

**Aroma & Flavor characteristics**

Malt-derived: Low to medium sourdough bread, grainy, or crackery character. No sweetness

Hop-derived: None.

Fermentation-derived: Low to medium-high fruity esters reminiscent of tart apples, peaches, apricots, and citrus-lemon. Clean lactic sourness with a medium to medium-high intensity. Never Vinegary. Brettanomyces character, if present, should be at restrained levels displaying horsey, goaty, barnyard, leathery, spicy-phenolic, fruity, or floral character with increased acidity, more evident in the aged examples. Diacetyl is considered a fault.

Note: Fruited versions will display the fruit flavors in low to moderate levels, always in harmony with the base beer characteristics. Never dominant.

Perceived bitterness: Very low to none. Finish: Dry to very dry.

#### **Mouthfeel**

Body: Low.

Carbonation: High to very high.

Other palate sensations: Crisp. Astringency and alcohol warmth are not desired.

**Additional notes:** Brewed with at least 50% malted wheat, the remainder being Pilsner malt. A symbiotic co-fermentation with top-fermenting ale yeast and lactic acid bacteria. German noble hops. Aged examples with Brett may display fruity, floral, or phenolic character. If adding fruit, brewers must specify the type of fruit and its character.

#### **Vital Stats**

**OG:** 1.028-1.044

**FG:** 1.003-1.006

**IBU:** 3-8

**Color SRM:** 2-4

**ABV:** 2.9-5.4%

## **9B. Mixed-Fermentation Sour Beer**

### **Appearance**

Color: Variable by base style.

Clarity: Very clear to hazy.

Head: May not be persistent.

### **Aroma & Flavor characteristics**

Malt-derived: Variable by base style.

Hop-derived: Variable by base style.

Fermentation-derived: Variable by base style. A combination of yeast and bacteria may create a wide range of flavors displaying low to high levels of sour, fruity, floral, spicy, and other phenolic characteristics. A good example will have an agreeable balance between the base beer style and the fermentation character with a harmonic interplay between esters and phenols. The wild character can be low to prominent but never dominant. Firm, pleasant acidity with clean to complex flavors. Never biting. A prominent vinegary or acetic acid note is a fault. Diacetyl, ropiness, and solventy notes are considered faults.

Wood character, if present, should not be a primary or dominant flavor.

Perceived bitterness: Variable by base style. Bitterness tends to be low as sourness increases.

Finish: Variable by base style. Never cloying. Sourness and fresh oak aging may increase the perception of dryness.

### **Mouthfeel**

Body: Variable by base style. Due to complex fermentation, most examples are lighter in body than their traditional examples.

Carbonation: Medium to high. Often lower in the high-ABV beers.

Other palate sensations: Never viscous. Astringency and harsh alcohol notes are not desired. High-ABV beers will always display a soft, soothing alcohol warmth. Fresh oak aging may add some tannic character.

**Additional notes:** Ingredients and brewing methods vary by base style. Virtually any style of beer can be entered here as long as it is fermented with some combination of yeast and bacteria like Saccharomyces, Brettanomyces, Lactic acid bacteria, Acetic acid bacteria, or any additional yeast or bacteria. Can also be a blend of styles. Wood or barrel aging is very common, but not required. Flanders Red, Oud Bruin, and Lambic/Gueuze styles can be entered here.

**Entry Instructions:** The entrant must specify a description of the beer, identifying yeast or bacteria used and either a Base Style, or the ingredients, specs, or target character of the beer.

### **Vital Stats**

**OG:** Varies according to base style.

**FG:** Varies according to base style.

**IBU:** Varies according to base style.

**Color SRM:** Varies according to base style.

**ABV:** Varies according to base style.

## 10. Gose

A sour wheat beer of German origin, often brewed with coriander seed and salt.

*\*Fruit additions are permitted for the competition (brewers must indicate if and what fruit has been added)*

### 10A. Gose

#### Appearance

Color: Straw to amber. Fruited versions may take on their respective hue.

Clarity: Clear to moderately hazy.

Head: Moderate to large white head with average to good retention. Effervescent.

#### Aroma & Flavor characteristics

Malt-derived: Low to medium uncooked sourdough bread, grainy, or crackery character. Low to no sweetness.

Hop-derived: None.

Fermentation-derived: Low to medium fruitiness reminiscent of pome fruit, stone fruit, or lemon. Noticeable, medium-low to medium-high lactic sourness.

Other: Low to moderate saltiness. Never overly salty. It should have a sea salt or fresh salt character.

Metallic or iodine notes are considered faults. Low to medium lemony-floral notes from coriander. It should not display celery, vegetal, or ham-like flavor. Other spices, herbs, or flowers, if added, should be of a background note complimenting the coriander flavor. Never dominant.

Note: Fruited versions will display the fruit flavors in low to moderate levels, always in harmony with the base beer characteristics. Never dominant.

Perceived bitterness: Very low to medium.

Finish: Dry to very dry.

#### Mouthfeel

Body: Low to medium.

Carbonation: High to very high. Effervescent.

Other palate sensations: Tingly. Astringency and alcohol warmth are not desired.

**Additional notes:** Brewed with Wheat and Pilsner malt. May have other malted/unmalted grains in small proportions. Restrained use of salt and coriander seeds. Optional fruit, spice, flower, or herb additions in restrained quantities. Lactic acid bacteria, and top-fermenting ale yeast. German noble hops.

#### Vital Stats

**OG:** 1.036-1.056

**FG:** 1.006-1.012

**IBU:** 5-30

**Color SRM:** 3-9

**ABV:** 3.2-6.6%

## 11. Saison

A traditional highly carbonated farmhouse pale ale originating from Wallonia (Belgium). The historic style is characterized by low alcohol, a dry light body, and prominent spicy esters. Modern styles may have higher alcohol.

### 11A. Saison

#### Appearance

Color: Pale gold to brown.

Clarity: Clear to moderately hazy.

Head: Long-lasting, dense, rocky white to tan head. Effervescent.

#### Aroma & Flavor characteristics

Malt-derived: Low bready, grainy, or crackery quality in pale versions. Low to medium dark bread, toasty, nuts, and toffee-like character in darker versions. Low to no sweetness.

Hop-derived: Low to medium-high fruity, floral, spicy, or herbal character.

Fermentation-derived: Medium to high fruity esters reminiscent of pome fruit, stone fruit, or citrus fruit. Low to medium-high black pepper-like spicy phenols, not clove. Optional, low to medium sourness. If sourness is present, the perceived bitterness will be lower than what the usual IBUs may suggest.

Other: Stronger versions may exhibit a soft floral, or honey-like note at low levels. Never hot or solvent-like.

Note: Fruit, herb, spices, and other cereal grains will display their respective character in low to medium-low levels, always in harmony with the base beer characteristics. Never dominant.

Perceived bitterness: Medium to high.

Finish: Dry to very dry. Never sweet or heavy.

**Mouthfeel**

Body: Low to medium.

Carbonation: High to very high. Effervescent.

Other palate sensations: Astringency is a fault. Light warming alcohol in strong versions.

**Additional notes:** Brewed with pale base malt, often with small amounts of wheat, oats, rye, spelt, or other cereal grains. Darker versions will have specialty/dark malts in small proportions. Restrained use of sugar adjuncts. Optional fruit, spice, flower, or herb additions in restrained quantities. Continental hops. Spicy-fruity Belgian Saison yeast.

**Vital Stats**

**OG:** 1.040-1.080      **FG:** 1.002-1.014      **IBU:** 20-40

**Color SRM:** 3-22      **ABV:** 3.4-10.2%

**12. Golden Ale**

This category consists of:

- Blonde Ale
- Cream Ale
- Kölsch

**Blonde Ale** is a versatile style that artfully blends the characteristics of American Blonde Ale and British Golden Ale. It is a pale, easy-drinking beer with a fairly neutral fermentation profile that accentuates the interplay between the floral, citrusy, herbal, or earthy hops and grainy, bready, or biscuity malt flavors.

**Cream Ale** is a pale, highly carbonated beer that achieves a fine balance between the subtle notes of floral, spicy, or herbal hops and the grainy, corn-like malt flavors. It offers more character than a standard American Lager. It is lighter in body, less bitter, and more carbonated than a Blonde Ale.

**Kölsch** is a subtle, brilliantly clear, crisp, and refreshing beer from Cologne, Germany. It strikes a delicate balance between Pilsner malt and German noble hops with a faint fermentation-derived fruity character.

**12A. Blonde Ale****Appearance**

Color: Pale straw to deep gold.

Clarity: Clear to brilliant. No chill haze.

Head: White head with average to good persistence.

**Aroma & Flavor characteristics**

Malt-derived: Low to medium grainy, cereal-like, bready, or biscuity character with low to no sweetness. No caramel.

Hop-derived: Medium-low to medium-high citrusy, spicy, floral, earthy, or herbal character.

Fermentation-derived: Fairly clean. Low to medium-low fruity esters are acceptable.

DMS, diacetyl, and acetaldehyde are faults.

Perceived bitterness: Medium-low to medium-high.

Finish: Medium-dry to dry.

**Mouthfeel**

Body: Low to medium.

Carbonation: Medium to high.

Other palate sensations: Crisp. Astringency and alcohol warmth are not desired.

**Additional notes:** Brewed with pale-colored malts. May have rice, corn, and other cereal grains, or sugar adjuncts in restrained quantities. Any hop variety. Clean American or lightly fruity English, or Kölsch yeast.

**Vital Stats**

**OG:** 1.038-1.050      **FG:** 1.006-1.012      **IBU:** 25-40

**Color SRM:** 2-6      **ABV:** 3.7-5.5%

**12B. Cream Ale****Appearance**

Color: Pale straw to gold.

Clarity: Brilliantly clear. No chill haze.

Head: White head with average to good persistence.

**Aroma & Flavor characteristics**

Malt-derived: Low to medium grainy, crackery, and cereal-like character with low to medium sweetness.

Hop-derived: Medium-low to very low floral, spicy, or herbal character.  
 Fermentation-derived: Generally clean. Low fruity esters are acceptable.  
 DMS and sulfur are acceptable at low levels. Diacetyl and acetaldehyde are faults.  
 Perceived bitterness: Very low to medium-low.  
 Finish: Faintly sweet to dry. Not cloying.

#### **Mouthfeel**

Body: Low to medium. Carbonation: High.  
 Other palate sensations: Smooth, crisp, and refreshing. Astringency and alcohol warmth are not desired.  
**Additional notes:** Brewed with American six-row, or a combination of six-row and two-row malt. May have up to 20% maize in the mash, and 20% sugar in the boil. Any hop variety. Clean ale or lager yeast.

#### **Vital Stats**

**OG:** 1.042-1.055      **FG:** 1.004-1.012      **IBU:** 8-22  
**Color SRM:** 2-5      **ABV:** 3.9-6.7%

### **12C. Kölsch**

#### **Appearance**

Color: Pale straw to gold. Clarity: Brilliantly clear. No chill haze.  
 Head: Delicate white head, may not persist.

#### **Aroma & Flavor characteristics**

Malt-derived: Very low to low grainy, crackery, and cereal-like character with low honey or bready notes.  
 Low sweetness. No caramel.

Hop-derived: Low to medium spicy, floral, or herbal character.  
 Fermentation-derived: Fairly clean. Low apple, pear, or cherry-like esters are acceptable.  
 DMS, diacetyl, and acetaldehyde are faults.

Perceived bitterness: Medium-low to medium-high. Finish: Dry.

#### **Mouthfeel:**

Body: Low to medium. Carbonation: Medium to medium-high.  
 Other palate sensations: Smooth and slightly crisp. Not sharp or biting. Astringency and alcohol warmth are not desired.

**Additional notes:** Brewed with German Pils, Pale, or Vienna malt. Occasional use of wheat malt in restrained quantities. German noble hops. Clean German ale yeast. The contemporary method employed by commercial breweries entails the process of fermentation at approximately 15°C followed by cold conditioning at near-freezing temperatures for a period of up to one month, after which the beer is intended to be served fresh.

#### **Vital Stats**

**OG:** 1.042-1.050      **FG:** 1.006-1.011      **IBU:** 18-30  
**Color SRM:** 3-6      **ABV:** 4.1-5.8%

### **13. British Pale Ales**

This category is home to two popular beers hailing from England.

- Best Bitter
- Strong Bitter

**Best Bitter** is a refreshing session beer with flavors of biscuit, bread, caramel, and toast complimented by the earthy, resinous, and floral British hops with a dry, bitter finish.

**Strong Bitter** a.k.a Extra Special Bitter is a moderate strength pale ale with more evident malt and hop character, and more alcohol than Best Bitter. It is paler, bitter, low in ABV, and drier than British Strong Ales.

### 13A. Best Bitter

#### Appearance

Color: Deep gold to deep copper. Clarity: Moderately clear to brilliant.  
Head: Low to medium white to off-white head, may not persist.

#### Aroma & Flavor characteristics

Malt-derived: Low to medium biscuity, bready, or light toast with an optional toffee or caramel-like character with medium sweetness.

Hop-derived: Very low to medium earthy, resinous, fruity, or floral character.

Fermentation-derived: Low to medium-high cooked apple or pear-like esters. Diacetyl at very low levels is acceptable.

Perceived bitterness: Medium to medium-high. Never harsh.

Finish: Dry with a bitter balance. Malt flavors may linger into the finish and aftertaste. Never cloying.

#### Mouthfeel

Body: Medium-low to medium. Carbonation: Low to medium.

Other palate sensations: Smooth, not crisp. Astringency and alcohol warmth are not desired.

**Additional notes:** Pale ale malt as the base with restrained use of amber, crystal, caramel, or other dark malts for color adjustment and complexity. Corn or wheat in small proportions. May use sugar adjuncts. English hops are traditional, but other hops are acceptable. If American or New World hop varieties are used, a delicate touch is required. Characterful British Ale yeast. Burton versions may employ water with a medium to high sulfate content, which can effectively enhance the perception of dryness while imparting a distinct minerality or sulfurous aroma and flavor to the finished beer.

#### Vital Stats

**OG:** 1.038-1.048      **FG:** 1.006-1.012      **IBU:** 25-40  
**Color SRM:** 6-16      **ABV:** 3.4-5.5%

### 13B. Strong Bitter

#### Appearance

Color: Light amber to light brown. Clarity: Moderately clear to brilliant.  
Head: Low to medium white to off-white head, may not persist.

#### Aroma & Flavor Characteristics

Malt-derived: Medium to medium-high biscuity, bready, nutty, or light toast, optionally with a low to medium toffee, or caramel-like character. Medium sweetness.

Hop-derived: Medium-low to medium-high earthy, resinous, fruity, or floral character.

Fermentation-derived: Medium-low to medium-high cooked apple or pear-like esters. Diacetyl at very low levels is acceptable.

Perceived bitterness: Medium to medium-high. Never harsh.

Finish: Medium-dry to dry. Malt flavors may linger into the finish and aftertaste. Never cloying.

#### Mouthfeel

Body: Medium-low to medium-full. Carbonation: Low to medium.

Other palate sensations: Smooth, not crisp. Very low alcohol warmth is acceptable. Astringency is a fault.

**Additional notes:** Pale ale malt as the base with restrained use of amber, crystal, caramel, or other dark malts for color adjustment and complexity. Corn or wheat in small proportions. May use sugar adjuncts. English hops are traditional, but other hops are acceptable. If American or New World hop varieties are used, a delicate touch is required. Characterful British Ale yeast. Burton versions may employ water with a medium to high sulfate content, which can effectively enhance the perception of dryness while imparting a distinct minerality or sulfurous aroma and flavor to the finished beer.

#### Vital Stats

**OG:** 1.048-1.075      **FG:** 1.004-1.008      **IBU:** 30-65  
**Color SRM:** 8-21      **ABV:** 5.3-9.3%



## 14. American Pale Ale

An American version of the traditional British Pale Ale style replacing the earthy, herbal hops with more floral, fruity, citrus, piney, resinous American counterparts.

### 14A. American Pale Ale

#### Appearance

Color: Gold to light amber. Clarity: Moderately clear to clear.

Head: Medium-large, long-lasting white to off-white head.

#### Aroma & Flavor characteristics

Malt-derived: Low to medium dough-like, bready, or grainy character, sometimes with low to very low levels of toast, biscuit, or caramel.

Hop-derived: Medium to high citrus, tropical fruit, stone fruit, berry, melon, spicy, piney, catty, resinous, sulfur, diesel-like, or onion-garlic character.

Fermentation-derived: Fairly neutral fermentation profile. Low to medium fruity esters are acceptable.

Diacetyl is considered as a fault.

Perceived bitterness: Medium to medium-high.

Finish: Medium-dry to dry, may have a slightly bitter aftertaste.

#### Mouthfeel

Body: Medium-low to medium. Carbonation: Medium to high.

Other palate sensations: Smooth. Astringency, harshness, and alcohol warmth are faults.

**Additional notes:** Two-row pale malt as the base. Restrained use of specialty malts. Neutral to lightly fruity American or English ale yeast. American or any new world hop varieties.

#### Vital Stats

**OG:** 1.044-1.060      **FG:** 1.008-1.015      **IBU:** 30-50

**Color SRM:** 4-7      **ABV:** 3.8-6.8%

## 15. Session IPA

A light, easy drinking version of the traditional higher alcohol IPA (*See Cat. 16 IPA / Cat. 17 Hazy/New England Style IPA*)

### 15A. Session IPA

#### Appearance

Color: Straw to amber. Clarity: Hazy to brilliantly clear.

Head: Medium to large, persistent white to off-white head.

#### Aroma & Flavor Characteristics

Malt-derived: Low to medium dough-like, bready, or grainy character. Optional, low to very low levels of toast, biscuit, or caramel.

Hop-derived: Medium to high citrus, tropical fruit (mango, guava, pineapple, lychee, papaya, and others), stone fruit (peach, apricot, and others), berry, and melon character.

Fermentation-derived: Fairly neutral fermentation profile. Low to medium fruity esters are acceptable.

Diacetyl is considered a fault.

Perceived bitterness: Low to medium-high. Finish: Medium-dry to dry, may have a slightly bitter aftertaste.

#### Mouthfeel

Body: Low to medium. Carbonation: Medium to high.

Other palate sensations: Smooth. Astringency, harshness, and alcohol warmth are faults.

**Additional notes:** Two-row pale malt as the base. May use wheat, oats, or other cereal grains. Restrained use of specialty malts. Neutral to lightly fruity American or English ale yeast. Fruity American or any new world hop varieties.

**Entry Instructions:** The entrant must specify whether their beer is intended to be a hazy (New England) IPA or non-hazy style IPA.

#### Vital Stats

**OG:** 1.036-1.048      **FG:** 1.006-1.013      **IBU:** 18-60  
**Color SRM:** 3-14      **ABV:** 3.0-5.5%

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## 16. American IPA

This style is characterized by floral, fruity, citrus-like, piney or resinous American-variety hop character. This IPA beer style is all about hop flavor, aroma and bitterness.

### 16A. American IPA

#### Appearance

Color: Pale gold to copper.      Clarity: Moderate to brilliantly clear. Light haze is allowable.  
 Head: Medium, persistent white to off-white head.

#### Aroma & Flavor characteristics

Malt-derived: Low to medium dough-like, bready, or grainy character. Optional, low to very low levels of toast, biscuit, or caramel.

Hop-derived: Medium-high to very high floral, citrus, tropical fruit, stone fruit, berry, melon, spicy, piney, catty, resinous, sulfur, diesel-like, or onion-garlic character.

Fermentation-derived: Fairly neutral fermentation profile. Low to medium fruity esters are acceptable.

Diacetyl and DMS are faults.

Perceived bitterness: Medium-high to high. Finish: Medium-dry to dry, may have a slightly bitter aftertaste.

#### Mouthfeel

Body: Medium-low to medium.      Carbonation: Medium to medium-high.

Other palate sensations: Smooth. Astringency and harshness are faults. Very low soft warmth is optional.

**Additional notes:** Two-row pale malt as the base. Restrained use of specialty malts and sugar adjuncts.

Neutral to lightly fruity American or English ale yeast. American or new world hop varieties.

#### Vital Stats

**OG:** 1.058-1.068      **FG:** 1.007-1.016      **IBU:** 40-70  
**Color SRM:** 4-14      **ABV:** 5.5-8.0%

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## 17. Hazy/New England Style IPA

This category encompasses hazy IPA's emphasizing juicy, tropical hop flavours and aromas over hop bitterness.

### 17A. Hazy/New England Style IPA

#### Appearance

Color: Straw to light amber with yellow to orange hue. Should not be cloudy or murky. No visible floaties.

Clarity: Hazy and opaque.      Head: Medium to large, very persistent white head.

#### Aroma & Flavor characteristics

Malt-derived: Low to medium dough-like, bready, or grainy character. No toast, biscuit, or caramel.

Hop-derived: High to very high citrus, tropical fruit (mango, guava, pineapple, lychee, papaya, and others), stone fruit (peach, apricot, and others), berry, and melon character. Never grassy or herbal.

Fermentation-derived: Fairly neutral fermentation profile. Low to medium-high fruity esters are acceptable.

Esters should complement hop flavors and sweetness. Diacetyl is considered a fault.

Perceived bitterness: Low to medium-high. Finish: Medium-dry to dry.

#### Mouthfeel

Body: Medium-low to medium-full.      Carbonation: Medium.

Other palate sensations: Smooth. Never creamy or viscous. Astringency or harshness are faults. Low soft warmth optional. Juiciness is optional, it is often used to describe the aroma, taste, and mouthfeel contributed by large, late hop additions.

**Additional notes:** Two-row pale malt as the base. May use wheat, oats, or other cereal grains. Restrained use of specialty malts. Neutral to fruity ale yeast. Fruity American or new world hop varieties.

**Vital Stats**

**OG:** 1.060-1.070      **FG:** 1.009-1.018      **IBU:** 20-60  
**Color SRM:** 3-7      **ABV:** 5.5-8.0%

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**18. Double IPA**

This category consists of:

- Hazy Double IPA
- American Double IPA

**Hazy Double IPA** is a New England-style IPA brewed to double strength. Packed with dominant notes of citrus, tropical fruit, stone fruit, berries, and melons with a clean bitterness and a soft alcohol warming.

**American Double IPA** is an American IPA brewed to double strength. With an assertive bitterness and a soothing alcohol warmth, this beer showcases a very prominent hop character reminiscent of citrus fruit, pine, resinous, sulfur, diesel-like, onion/garlic, catty, tropical fruit, stone fruit, and many others.

**18A. Hazy/New England Double IPA****Appearance**

Color: Straw to light amber with yellow to orange hue. Should not be cloudy or murky. No visible floaties.

Clarity: Hazy and opaque.

Head: Medium to large, very persistent white head.

**Aroma & Flavor characteristics**

Malt-derived: Low to medium-high dough-like, bready, or grainy character. No toast, biscuit, or caramel.

Hop-derived: High to very high citrus, tropical fruit (mango, guava, pineapple, lychee, papaya, and others), stone fruit (peach, apricot, and others), berry, and melon character. Never grassy or herbal.

Fermentation-derived: Medium to high fruity esters optional. Esters should complement hop flavors and sweetness. Diacetyl is considered a fault.

Perceived bitterness: Low to medium-high. Finish: Medium-dry to dry.

**Mouthfeel**

Body: Medium to full.

Carbonation: Medium.

Other palate sensations: Smooth and silky. Never creamy or viscous. Astringency or harshness are faults. Low to evident, soft alcohol warmth. Juiciness is optional, it is often used to describe the aroma, taste, and mouthfeel contributed by very large late hop additions.

**Additional notes:** Two-row pale malt as the base. May use wheat, oats, or other cereal grains. Restrained use of specialty malts. Neutral to fruity ale yeast. Fruity American or new world hop varieties.

**Vital Stats**

**OG:** 1.075-1.090      **FG:** 1.010-1.018      **IBU:** 20-60  
**Color SRM:** 3-7      **ABV:** 7.5-10.5%

**18B. American Double IPA****Appearance**

Color: Pale gold to copper.

Clarity: Moderate to brilliantly clear. Light haze is allowable.

Head: Medium, persistent, white to off-white head.

**Aroma & Flavor characteristics**

Malt-derived: Low to medium dough-like, bready, or grainy character. Optional, low to very low levels of toast, biscuit, or caramel.

Hop-derived: High to very high floral, citrus, tropical fruit, stone fruit, berry, melon, spicy, piney, catty, resinous, sulfur, diesel-like, or onion-garlic character.

Fermentation-derived: Fairly neutral fermentation profile. Low to medium fruity esters are acceptable.

Diacetyl and DMS are faults.

Perceived bitterness: Medium-high to high. Never harsh.

Finish: Medium-dry to dry, may have a slightly bitter aftertaste.

**Mouthfeel**

Body: Medium to medium-full.

Carbonation: Medium to medium-high.

Other palate sensations: Smooth. No harsh, hop-derived astringency. Very low to evident, soft alcohol warmth.

**Additional notes:** Two-row pale malt as the base. Restrained use of specialty malts and sugar adjuncts. Neutral to lightly fruity American or English ale yeast. Classic American or new world hop varieties. No Oak.

**Vital Stats**

**OG:** 1.075-1.090      **FG:** 1.010-1.018      **IBU:** 40-70  
**Color SRM:** 4-14      **ABV:** 7.5-10.5%

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## 19. Dark/Brown Ales

This category consists of:

- American Brown Ale
- British Brown Ale
- Dark Mild

**American Brown Ale** is the style inspired from British Brown Ale. It is more bitter, hoppier, and generally higher in ABV with a superior malt presence and American or New World hop character compared to British Brown Ale.

**British Brown Ale** is a malt-oriented beer with prominent flavors of caramel, toffee, biscuit, nuts, and chocolate complimented by subtle earthy and floral English hops with delicate fruitiness from English Ale yeast. This style is maltier in balance than the British Bitters, stronger than a Dark Mild, and less roast than an English Porter.

**Dark Mild** is a dark, low ABV, malt-focused beer with flavors of caramel, toffee, toast, nuts, chocolate, and light roast.

### 19A. American Brown Ale

**Appearance**

Color: Deep copper to very dark brown.      Clarity: Clear.

Head: Low to medium off-white to light tan head with average persistence.

**Aroma & Flavor characteristics**

Malt-derived: Medium to medium-high caramel, toffee, biscuit, toast, nuts, chocolate, or light roast. Low to medium sweetness.

Hop-derived: Medium-low to medium-high citrus, tropical, stone fruit, piney, or resinous character.

Fermentation-derived: Fairly neutral. Very low to medium cooked apple or pear-like esters. No Diacetyl.

Perceived bitterness: Medium-low to medium-high.

Finish: Medium-dry. Malt and hop flavors may linger into the finish and aftertaste.

**Mouthfeel**

Body: Medium to medium-full.

Carbonation: Medium to medium-high.

Other palate sensations: Smooth. Light alcohol warmth is acceptable. Astringency is a fault.

**Additional notes:** Pale ale malt as the base with crystal and dark malts for color adjustment and complexity. May use sugar adjuncts. American hops are typical, continental or New World hops can also be used. Neutral American or slightly fruity British Ale yeast.

**Vital Stats**

**OG:** 1.045-1.060      **FG:** 1.010-1.016      **IBU:** 20-45  
**Color SRM:** 15-35      **ABV:** 3.8-6.6%

### 19B. British Brown Ale

**Appearance**

Color: Dark amber to dark reddish-brown.      Clarity: Clear.

Head: Low to medium off-white to light tan head with average persistence.

**Aroma & Flavor characteristics**

Malt-derived: Low to medium caramel quality with underlying notes of toffee, biscuit, toast, nuts, chocolate, or light roast. Low to medium sweetness.

Hop-derived: Very low to low earthy or floral character.

Fermentation-derived: Low to medium cooked apple or pear-like esters. Diacetyl at very low levels is acceptable.

Perceived bitterness: Medium to very low.

Finish: Medium-dry to dry. Malt flavors may linger into the finish and aftertaste. Never cloying.

#### **Mouthfeel**

Body: Medium-low to medium.

Carbonation: Medium to medium-high.

Other palate sensations: Smooth. Alcohol warmth and astringency are faults.

**Additional notes:** British Pale ale malt as the base with caramel malts. Restrained use of dark malts for color adjustment and complexity. British hops are traditional. British Ale yeast.

#### **Vital Stats**

**OG:** 1.040-1.052      **FG:** 1.008-1.013      **IBU:** 12-30

**Color SRM:** 12-24      **ABV:** 3.5-5.8%

### **19C. Dark Mild**

#### **Appearance**

Color: Copper to very dark brown.

Clarity: Moderate to Clear.

Head: Low to medium off-white to light tan head, may not persist.

#### **Aroma & Flavor characteristics**

Malt-derived: Low to medium caramel, toffee, grainy, toasty, nutty, licorice, plums, raisins, chocolate, or light roast character.

Hop-derived: Very low to low earthy or floral character.

Fermentation-derived: Very low to medium cooked apple or pear-like esters. Diacetyl at very low levels is acceptable.

Perceived bitterness: Medium to very low.

Finish: Sweet to dry. Malt flavors may linger into the finish and aftertaste. Never cloying.

#### **Mouthfeel**

Body: Low to medium.

Carbonation: Low to medium-low.

Other palate sensations: Light astringency is acceptable. No alcohol warmth. Should not be flat, watery, or thin.

**Additional notes:** British Pale ale malts (often fairly dextrinous) as the base with crystal and dark malts. May use flaked maize and dark sugar adjuncts. Restrained use of brewer's caramel is optional for color adjustment. Any variety of hops in restrained quantities. British Ale yeast.

#### **Vital Stats**

**OG:** 1.032-1.038      **FG:** 1.006-1.013      **IBU:** 10-25

**Color SRM:** 14-34      **ABV:** 3.2-4.2%

### **20. Porter**

This category consists of three globally recognized porters:

- American Porter
- English Porter
- Baltic Porter

**American Porter** is derived from the English Porter. It is more bitter, drier, and generally higher in ABV with a superior dark malt presence than English Porter.

**English Porter** is a standard-strength dark ale with flavors of toast, biscuit, toffee, dark caramel, nuts, and chocolate without burnt or extremely bitter qualities.

**Baltic Porter** is a dark, strong, malt-oriented beer with flavors of rich caramel, toffee, nuts, deep toast, complex dried fruits, and coffee without burnt qualities. It is higher in ABV with a richer dark malt presence and a more complex fruit character than English and American Porters.

## 20A. American Porter

### Appearance

Color: Medium dark brown to black, often with ruby/garnet highlights.

Clarity: Clear, if not opaque.

Head: Moderately persistent, large tan head.

### Aroma & Flavor characteristics

Malt-derived: Medium-low to medium-high cacao, light roast coffee, or lightly burnt character with a background caramel or toffee sweetness. Should not be acrid, harsh, or acidic.

Hop-derived: Very low to high floral, earthy, or resinous character.

Fermentation-derived: Up to medium levels of cooked apple or pear-like esters. No Diacetyl.

Perceived bitterness: Medium to medium-high.

Finish: Dry to medium-sweet. Malt and hop flavors may linger into the finish and aftertaste.

### Mouthfeel

Body: Medium to medium-full.

Carbonation: Medium-low to medium-high.

Other palate sensations: Smooth. Stronger versions may have a slight alcohol warmth. Light dark malt astringency is acceptable.

**Additional notes:** Pale ale malt as the base with crystal and dark malts for color adjustment and complexity. US hops for bittering, UK or US hops for late additions. American or British Ale yeast.

### Vital Stats

**OG:** 1.050-1.065

**FG:** 1.012-1.016

**IBU:** 25-50

**Color SRM:** 22-40+ **ABV:** 4.5-7.0%

## 20B. English Porter

### Appearance

Color: Brown to very dark brown, often with ruby highlights.

Clarity: Moderate to clear, if not opaque.

Head: Medium off-white to light tan head with medium persistence.

### Aroma & Flavor characteristics

Malt-derived: Medium bready, biscuity, caramel, toffee, toasty, and nutty character with medium to low chocolate, sometimes with a mild coffee or licorice note. No burnt flavors.

Hop-derived: Low to medium earthy or floral character.

Fermentation-derived: Low to medium levels of cooked apple or pear-like esters. Diacetyl at low levels is acceptable.

Perceived bitterness: Medium to medium-low.

Finish: Fairly dry to slightly sweet. Malt flavors may linger into the finish and aftertaste. Never cloying.

### Mouthfeel

Body: Medium-low to medium.

Carbonation: Medium-low to medium-high.

Other palate sensations: Light to moderate creamy texture. No astringency or alcohol warmth.

**Additional notes:** British Pale ale malts as the base with crystal and dark malts. May use sugar adjuncts. The use of brown malt is common in London-type Porters. British hops are more traditional. Characterful British Ale yeast.

### Vital Stats

**OG:** 1.040-1.052

**FG:** 1.008-1.012

**IBU:** 18-35

**Color SRM:** 20-35 **ABV:** 3.7-5.8%

## 20C. Baltic Porter

### Appearance

Color: Dark reddish copper to very dark brown.

Clarity: Very clear, if not opaque.

Head: Large, persistent tan head.

### Aroma & Flavor characteristics

Malt-derived: Medium-high to rich dark caramel, toffee, nuts, licorice notes. Up to medium levels of dark chocolate, coffee, and molasses without burnt or strong roasty qualities. Medium-low to medium-high

sweetness. Never cloying. Up to medium levels of plums, prunes, raisins, cherries, grapes, berries, or currants with an occasional vinous Port-like quality. No sourness.

Hop-derived: Absent to medium-low spicy, floral, or herbal character.

Fermentation-derived: Clean fermentation profile. No diacetyl, DMS, and fruity esters.

Perceived bitterness: Medium-low to medium. Finish: Medium-dry.

#### **Mouthfeel**

Body: Medium to full. Carbonation: Medium to medium-high.

Other palate sensations: Smooth, not sharp, impression. Should not be heavy, overly roasty, or cloying.

Low to evident, soft alcohol warmth. No astringency.

**Additional notes:** Munich or Vienna malt as the base with huskless/debittered dark malts for roastiness without burnt flavors. May contain crystal malts or adjuncts. Historic versions may contain brown or amber malts. Continental hops. Generally, lager yeast or cold-fermenting ale yeast with a clean profile.

#### **Vital Stats**

**OG:** 1.070-1.088      **FG:** 1.016-1.020      **IBU:** 20-40

**Color SRM:** 17-30      **ABV:** 6.6-9.5%

## **21. Milk Stout**

Black in color with a flavour profile driven by bitter-sweet roasted dark malt and characters of chocolate and caramel which also contribute to the aroma. Lactose (milk sugar) is used to bring a richer body and additional sweetness to this style.

\*Herb/spice/fruit and other additions are permitted in this competition.

### **21A. Milk Stout**

#### **Appearance**

Color: Very dark brown to black. Clarity: Clear, if not opaque.

Head: Medium to rich, creamy tan to brown head with good persistence.

#### **Aroma & Flavor characteristics**

Malt-derived: Medium-low to medium-high caramel and chocolate with medium dark roast coffee notes.

Medium-high to high cream-like sweetness. No harsh or burnt flavors.

Hop-derived: None to low earthy or floral character.

Fermentation-derived: Low to medium-high levels of cooked red apple or pear-like esters. Diacetyl at low levels is acceptable.

Perceived bitterness: Low to medium.

Finish: Medium-dry to fairly sweet. Never cloying. Malt flavors may linger into the finish and aftertaste.

Other: The addition of specialty ingredients is always welcome as a background note. It should never dominate the base characteristics of the beer.

#### **Mouthfeel**

Body: Medium to full. Carbonation: Low to medium.

Other palate sensations: Smooth and creamy. Lactose and other unfermentable sugars may contribute to a higher sweetness and a fuller body. Low soft alcohol warmth is acceptable. Never hot or solvent-like. No astringency.

**Additional notes:** British Pale Ale malts as the base with restrained use of crystal and dark malts. May use other grains or sugar adjuncts. Lactose is typically added to provide additional sweetness with a fuller impression. Restrained use of fruits, herbs, spices, and other specialty ingredients. British hops are more traditional. Characterful British Ale yeast.

#### **Vital Stats**

**OG:** 1.045-1.060      **FG:** 1.012-1.024      **IBU:** 15-30

**Color SRM:** 30-40+      **ABV:** 3.5-7.5%

## **22. Stout**

This category consists of some of the popular stouts from the UK and Ireland.

- Oatmeal Stout
- Tropical Stout
- Irish Stout

**Oatmeal Stout** is a dark, full-bodied stout with flavors of milk chocolate, coffee, and dark caramel. The addition of oats contributes to nutty and earthy flavors along with a silky texture enhancing the overall mouthfeel of the beer.

**Tropical Stout** is a moderately strong dark ale with pronounced flavors of coffee, chocolate, dried fruit, molasses, and dark rum along with a significant level of fruity esters. It is the amplified version of a Sweet Stout with higher fruitiness.

**Irish Stout** is a very dark ale with bold, roasty flavors reminiscent of black coffee, dark grain, bittersweet chocolate, cocoa, and dark caramel. It is drier, more bitter, and lighter in body compared to a Sweet Stout.

## 22A Oatmeal Stout

### Appearance

Color: Brown to black.

Clarity: Clear, if not opaque.

Head: Thick, creamy tan to brown head with good persistence.

### Aroma & Flavor characteristics

Malt-derived: Medium to medium-high dark caramel and milk chocolate with mild roast coffee notes lending a coffee-and-cream impression. Low to medium sweetness. No harsh or burnt flavors. Oats contribute to a toasty, nutty, grainy, and earthy character at low to medium levels.

Hop-derived: Optional. Low to medium-low earthy or floral character if present.

Fermentation-derived: Low to medium-high cooked red apple or pear-like esters. Diacetyl at low levels is acceptable.

Perceived bitterness: Medium-low to medium.

Finish: Medium-dry to medium-sweet. Never cloying. Malt flavors may linger into the finish and aftertaste.

### Mouthfeel

Body: Medium-full to full.

Carbonation: Medium to medium-high.

Other palate sensations: Smooth, silky, and velvety texture noticeable largely due to the addition of oats.

Creamy. No astringency. Light alcohol warmth is acceptable.

**Additional notes:** British Pale ale malts as the base with restrained use of caramel and dark roasted malts. Up to 20% of oatmeal or malted oats. May use other grains, sugar adjuncts, or syrups. British hops are more traditional. Characterful British Ale yeast.

### Vital Stats

**OG:** 1.040-1.065

**FG:** 1.010-1.018

**IBU:** 20-40

**Color SRM:** 22-40+ **ABV:** 4.0-6.5%

## 22B Tropical Stout

### Appearance

Color: Very dark brown to black.

Clarity: Clear, if not opaque.

Head: Large tan to brown head with good retention.

### Aroma & Flavor characteristics

Malt-derived: Medium to high dark chocolate and coffee notes. May have secondary notes of molasses, licorice, brown sugar, dried fruit, dark rum, or vinous character. Medium to high sweetness. No harsh or burnt flavors.

Hop-derived: Optional. Low to medium-low earthy or floral character if present.

Fermentation-derived: Medium to high fruity esters. Diacetyl at low levels is acceptable.

Perceived bitterness: Medium-low to medium-high.

Finish: Medium-dry to fairly sweet. Never cloying. Malt flavors and fruitiness may linger into the finish and aftertaste.

### Mouthfeel

Body: Medium-full to full.

Carbonation: Medium to medium-high.



Other palate sensations: Light to evident creamy texture. No astringency. May have a warming without the hot alcohol presence.

**Additional notes:** British Pale ale malts as the base with restrained use of crystal and dark malts. May use other grains or sugar adjuncts. British hops are more traditional. Typically made with warm-fermented lager yeast.

**Vital Stats**

**OG:** 1.056-1.075     **FG:** 1.010-1.018     **IBU:** 30-50  
**Color SRM:** 30-40+     **ABV:** 5.0-8.0%

**22C Irish Stout**

**Appearance**

Color: Dark brown to jet black, often with ruby/garnet highlights.

Clarity: Opaque.

Head: Thick, creamy tan to brown head with good persistence.

Note: Non-nitro versions may not have the same tight creamy head as the nitro versions.

**Aroma & Flavor characteristics**

Malt-derived: Medium black coffee, and roasted grain note is typically dominant with secondary notes of bitter chocolate, cocoa, and dark caramel. Low sweetness. No harsh or burnt flavors. Dark grain-derived acidity is acceptable at low levels.

Hop-derived: Optional. Low to medium-low earthy or floral character if present.

Fermentation-derived: Low to medium-low fruity esters optional. Diacetyl at low levels is acceptable.

Perceived bitterness: Medium to medium-high.

Finish: Medium-dry to dry. Roast and bitterness may linger into the finish and aftertaste.

**Mouthfeel**

Body: Medium-light to medium-full.

Carbonation: Low to medium.

Other palate sensations: Smooth and creamy, particularly when poured on nitro. Low astringency from dark grain is acceptable. Low alcohol warmth acceptable.

**Additional notes:** Pale ale malt as the base with restrained use of dark roasted malts or grains. May use other unmalted grains for body. UK or Continental hops. Neutral to fruity Ale yeast.

**Vital Stats**

**OG:** 1.036-1.060     **FG:** 1.007-1.014     **IBU:** 25-45  
**Color SRM:** 25-40+     **ABV:** 3.8-7.0%

**23. Imperial Stout**

A high ABV stout, black in colour and characterised by an extremely rich malty flavor and aroma with full, sweet malt character.

\*Herb/spice/fruit and other additions are permitted in this competition.

**23A. Imperial Stout**

**Appearance**

Color: Very dark reddish-brown to jet black. Clarity: Generally opaque.

Head: Low to medium deep tan to brown head with poor to average retention. May have visible legs due to high alcohol.

**Aroma & Flavor characteristics**

Malt-derived: Medium-low to high dark chocolate, cocoa, black licorice, roasted grain, coffee, and tar notes with secondary flavors of molasses, caramel, deep toast, and dried fruit. Low to medium-high sweetness.

No harshness. Age may contribute to a vinous, sherry, or port-like impression. Should not be sour.

Hop-derived: Medium-low to high citrus, piney, earthy or floral character.

Fermentation-derived: Medium to high fruity esters. No diacetyl.

Other: Any fruit, herb, or spice additions should never dominate the base character of this beer.

Perceived bitterness: Medium to very high. Bitterness diminishes with age, as a result, the overall balance may shift towards the residual sweetness.

Finish: Fairly dry to medium-sweet. Should not be syrupy or cloying.

### **Mouthfeel**

Body: Full to very full-bodied.

Carbonation: Low to medium.

Other palate sensations: Thick, chewy, velvety, and smooth. Low astringency from dark grains is not a fault. May have a pleasant warming without the hot alcohol presence.

**Additional notes:** Pale malt as the base with judicious use of dark malts and roasted grain. May use flaked adjuncts. American or British hops. American or British ale yeast. May add fruits, herbs, or spices in restrained quantities, these must be declared in the Brewers Notes.

### **Vital Stats**

**OG:** 1.075-1.125      **FG:** 1.018-1.030      **IBU:** 35-80

**Color SRM:** 30-40+      **ABV:** 7.0-14.0%

## **24. Strong Ale**

This category consists of some of the widely popular strong ales from Europe.

- Belgian Golden Strong Ale
- Belgian Tripel
- Strong British Ale

**Belgian Golden Strong Ale** is a highly effervescent pale strong beer with prominent apple or pear-like esters complemented by herbal and peppery hops with perfumy alcohol notes.

**Belgian Tripel** may resemble a Belgian Golden Strong Ale but slightly darker and a bit full-bodied with more emphasis on phenols and less on esters, and fewer late hops.

**Strong British Ale** is a high-ABV beer with rich malt flavors reminiscent of caramel, toffee, English biscuits, graham crackers, toasted bread, nuts, nougat, and dried fruit accompanied by earthy, resinous, fruity, or floral notes. British Barleywine, British Strong Ale, and Wee Heavy can be entered here.

### **24A. Belgian Golden Strong Ale**

#### **Appearance**

Color: Straw to light amber.

Clarity: Moderately clear.

Head: Very large, long-lasting, dense, rocky white head. Effervescent.

#### **Aroma & Flavor characteristics**

Malt-derived: Low to medium bready, grainy, or crackery quality.

Hop-derived: Low to medium-high floral, spicy, or herbal character.

Fermentation-derived: Medium-low to high fruity esters reminiscent of pome fruit (apple, pear). Low to medium-low peppery phenols. Balance is towards the esters. Alcohol should be soft, displaying spicy, floral, or perfumy quality.

Perceived bitterness: Medium-low to medium-high.

Finish: Dry to very dry. Never sweet or heavy.

#### **Mouthfeel**

Body: Very low to medium.

Carbonation: Very high. Effervescent.

Other palate sensations: Astringency is a fault. Smooth, noticeable warmth. Not hot or solventy.

**Additional notes:** Traditionally brewed with Pilsner malt and pale sugar adjuncts. Optional fruit, spice, flower, or herb additions in restrained quantities. Continental hops. Fruity Belgian ale yeast.

#### **Vital Stats**

**OG:** 1.065-1.095      **FG:** 1.008-1.020      **IBU:** 20-50

**Color SRM:** 2-7      **ABV:** 7.0-11.0%

### **24B. Belgian Tripel**

#### **Appearance**

Color: Deep yellow to light amber.

Clarity: Moderately clear.

Head: Large, long-lasting, dense, rocky white head. Effervescent.

#### **Aroma & Flavor characteristics**

Malt-derived: Low to medium-low grainy, or crackery quality. Low honey-like sweetness.

Hop-derived: Low to medium-low floral, spicy, or herbal character.

Fermentation-derived: Low to medium fruity esters reminiscent of orange or lemon, sometimes with a light ripe banana character. Low to medium peppery, sometimes clove-like phenols. Alcohol should be soft, displaying spicy, floral, or perfumy quality.

Perceived bitterness: Medium-low to medium-high. Finish: Dry. Never sweet or heavy.

#### **Mouthfeel**

Body: Medium-low to medium.

Carbonation: High. Effervescent.

Other palate sensations: Astringency is a fault. Smooth, noticeable warmth. Not hot or solventy.

**Additional notes:** Traditionally brewed with Pilsner malt and pale sugar adjuncts. Optional fruit, spice, flower, or herb additions in restrained quantities. Continental hops. Spicy-fruity Belgian ale yeast. Fairly soft water.

#### **Vital Stats**

**OG:** 1.070-1.090      **FG:** 1.008-1.014      **IBU:** 20-45

**Color SRM:** 4-7      **ABV:** 7.0-9.5%

## **24C. Strong British Ale**

### **Appearance**

Color: Golden amber to deep brown, often with ruby highlights.

Clarity: Clear to brilliant.

Head: Moderately large off-white to tan head, which may not persist. Legs may be evident.

### **Aroma & Flavor characteristics**

Malt-derived: Medium to high rich caramel, toffee, English biscuits, graham crackers, butterscotch, nougat, bread, nutty, or toasty character. Medium to high dark, or dried fruit quality. Medium sweetness. Age may contribute to a sherry, vinous, or port-like quality. Faint roast is acceptable in darker styles like Wee Heavy.

Hop-derived: Low to very high earthy, marmalade-like, floral, and tea-like character.

Fermentation-derived: Medium to high fruity esters. Alcohol should be soft, not hot or solventy.

Perceived bitterness: Medium to medium-high. Bitterness subsides with age bringing malt flavors and residual sweetness into the forefront.

Finish: Medium-dry to fairly sweet. Never cloying.

### **Mouthfeel**

Body: Medium to full.

Carbonation: Low to medium.

Other palate sensations: Can be thick, viscous, chewy, creamy, or velvety. Smooth alcohol warmth is acceptable. Astringency is a fault.

**Additional notes:** UK Pale malt as the base with crystal, and dark malts in restrained quantities for color and complexity. No smoked malts. Brewing sugars and cereal adjuncts are common. English hops are traditional. Characterful British Ale yeast.

#### **Vital Stats**

**OG:** 1.055-1.110      **FG:** 1.015-1.040      **IBU:** 30-60

**Color SRM:** 8-22      **ABV:** 6.5-11.0%

## **25. Wild Beer**

This category represents beers fermented with wild yeast like *Brettanomyces* along with the traditional brewer's yeast or a combination of *Brettanomyces*, *Saccharomyces*, and bacteria like *Lactobacillus*, *Pediococcus*, and other similar ones.

- Brett Beer
- Wild Specialty Beer
- Wild Specialty Beer (Kettle Soured)

**Brett Beer** – This sub-category allows for virtually any style of beer fermented 100% with Brett or with a co-fermentation of Brett and *Saccharomyces cerevisiae* then finished with one or more strains of Brett. Brett beers co-fermented with bacteria and or any specialty ingredients must be entered in the Wild Specialty Beer category.

**Wild Specialty Beer** – This sub-category allows for beer styles fermented with Brett and any combination of *Saccharomyces cerevisiae*, *Lactobacillus*, *Pediococcus*, or other similar microbes with specialty ingredients like fruits, herbs, spices, and flowers. Wood or barrel aging is common, but not required. Must have one or more specialty ingredients.

**Wild Specialty Beer (Kettle Soured)** – Same as above, but for beers that have been kettle soured prior to fermentation so that not all sourness has been derived from wild fermentation

**Note:**

Gose brewed with specialty ingredients must be entered in the “Gose” category.

Berliner Weisse brewed specialty ingredients must be entered in the “Sour Beer” category under “Berliner Weisse”.

Straight Lambic style, Gueuze, Flanders Red Ale, and Oud Bruin should be entered in the “Mixed-fermentation Sour Beer category”. If any of the above-mentioned styles are brewed with specialty ingredients like fruits, herbs, spices, and flowers, they should be entered in the “Wild Specialty Beer” category.

## 25A. Brett Beer

### Appearance:

Color: Variable by base style.

Clarity: Very clear to hazy.

Head: May not be persistent.

### Aroma & Flavor characteristics

Malt-derived: Variable by base style. The presence of Brett often results in a drier and crisper beer due to its high attenuation, which can lead to malt flavors being less pronounced compared to the base style.

Hop-derived: Variable by base style. Aging can diminish the hop-derived aroma and flavor.

Fermentation-derived: Variable by base style. Depending on the age, beers may have a low to high *Brettanomyces* character displaying an array of flavors reminiscent of fruit, spice, leather, barnyard, wet hay, horsey, goaty, earthy, or smoky phenolics. Young Brett beers may display more fruity notes like citrus, tropical, or stone fruit. With aging, they develop more funky and phenolic notes. May have a mild non-lactic acidity. Any unpleasant notes such as Band-Aid, fetid, nail polish remover, or cheese are considered faults. Wood character, if present, should not be a primary or dominant flavor.

Perceived bitterness: Variable by base style. Bitterness tends to be low as sourness increases and as the beer ages.

Finish: Variable by base style. Never cloying. Usually drier than what the base style may suggest.

### Mouthfeel:

Body: Variable by base style. Most examples are lighter in body than their traditional counterparts. Should not be overly thin.

Carbonation: Medium to high. Often lower in the high-ABV beers.

Other palate sensations: Astringency and harsh alcohol notes are not desired. High-ABV beers will always display a soft, soothing alcohol warmth. Fresh oak aging may add some tannic character.

**Additional notes:** Ingredients and brewing methods vary by base style. Virtually any style of beer (traditionally fermented with *Saccharomyces cerevisiae*) can be entered here if it is fermented with Brett or a combination of Brett and *Saccharomyces cerevisiae*. Wood or barrel aging is very common, but not required. Brett beer with specialty ingredients and or co-fermented with bacteria must be entered in the Wild Specialty Beer category.

**Entry Instructions:** The entrant must declare the base style, specs, or target character of the beer and may specify the Brett strain used.

### Vital Stats

**OG:** Varies according to base style.

**FG:** Varies according to base style.

**IBU:** Varies according to base style.

**Color SRM:** Varies according to base style.

**ABV:** Varies according to base style.

## 25B. Wild Specialty Beer

### Appearance

Color: Variable by base style. May have an influence from specialty ingredients.

Clarity: Very clear to hazy.

Head: May not be persistent.

### Aroma & Flavor characteristics

Malt-derived: Variable by base style.

Hop-derived: Variable by base style.

Fermentation-derived: Variable by base style. A combination of yeast and bacteria may create a wide range of flavors displaying low to high levels of sour, fruity, floral, spicy, and other phenolic characteristics. Any unpleasant notes such as Band-Aid, fetid, ropiness, nail polish remover, or cheese are considered faults. A prominent vinegary or acetic acid note is a fault.

The specialty ingredients should be evident but always in harmony with the base characteristics of the style along with the flavors imparted by wild yeast and or bacteria. The best examples are always well-balanced, creating a complex blend of flavors. The sweetness from the fruit may subside if it is added during fermentation. Certain specialty ingredients may add bitterness, acidity, and tannins which should not be harsh or overwhelming. Wood character, if present, should not be a primary or dominant flavor.

The presence of acidity and tannins will increase the perception of dryness but without a puckering quality. Wood character, if present, should not be a primary or dominant flavor.

Perceived bitterness: Variable by base style. Bitterness tends to be low as sourness increases and as the beer ages.

Finish: Variable by base style. Usually drier than what the base style may suggest.

### Mouthfeel

Body: Variable by base style. Due to complex fermentation, most examples are lighter in body than their traditional examples.

Carbonation: Medium to high. Often lower in the high-ABV beers.

Other palate sensations: Never viscous. Harsh alcohol notes are not desired. The presence of tannins from some specialty ingredients (often fruit or wood) can provide a slight astringency, enhance the body, or make the beer seem drier than it is. High-ABV beers will always display a soft, soothing alcohol warmth.

**Additional notes:** Ingredients and brewing methods vary by base style. Virtually any style of beer can be entered here if it is fermented with some combination of yeast and bacteria like *Saccharomyces*, *Brettanomyces*, Lactic acid bacteria, Acetic acid bacteria, or any additional yeast or bacteria along with specialty ingredients which include any combination of spices, fruits, herbs, flowers, or vegetables. Can also be a blend of styles. Wood or barrel aging is very common, but not required. Using wood previously in contact with other types of alcohol, and wood with unique flavor characteristics is allowed.

**Entry Instructions:** Entrant must specify any specialty ingredient (e.g., fruit, spice, herb, or wood) used. Entrant must specify either a description of the beer, identifying yeast or bacteria used, and either a Base Style, or the ingredients, specs, or target character of the beer. A general description of the special nature of the beer can cover all the required items.

### Vital Stats

**OG:** Varies according to base style.

**FG:** Varies according to base style.

**IBU:** Varies according to base style.

**Color:** Varies according to base style.

**ABV:** Varies according to base style.

## 25C. Wild Specialty Beer (Kettle Soured)

### Appearance

Color: Variable by base style. May have an influence from specialty ingredients.

Clarity: Very clear to hazy.

Head: May not be persistent.

### Aroma & Flavor characteristics

Malt-derived: Variable by base style.

Hop-derived: Variable by base style.

Fermentation-derived: Variable by base style. A combination of yeast and bacteria may create a wide range of flavors displaying low to high levels of sour, fruity, floral, spicy, and other phenolic characteristics. Any unpleasant notes such as Band-Aid, fetid, ropiness, nail polish remover, or cheese are considered faults. A prominent vinegary or acetic acid note is a fault.

The specialty ingredients should be evident but always in harmony with the base characteristics of the style along with the flavors imparted by wild yeast and or bacteria. The best examples are always well-balanced,

creating a complex blend of flavors. The sweetness from the fruit may subside if it is added during fermentation. Certain specialty ingredients may add bitterness, acidity, and tannins which should not be harsh or overwhelming. Wood character, if present, should not be a primary or dominant flavor. The presence of acidity and tannins will increase the perception of dryness but without a puckering quality. Wood character, if present, should not be a primary or dominant flavor. May display lactic acid tartness from kettle souring.

Perceived bitterness: Variable by base style. Bitterness tends to be low as sourness increases and as the beer ages.

Finish: Variable by base style. Usually drier than what the base style may suggest.

#### **Mouthfeel**

Body: Variable by base style. Due to complex fermentation, most examples are lighter in body than their traditional examples.

Carbonation: Medium to high. Often lower in the high-ABV beers.

Other palate sensations: Never viscous. Harsh alcohol notes are not desired. The presence of tannins from some specialty ingredients (often fruit or wood) can provide a slight astringency, enhance the body, or make the beer seem drier than it is. High-ABV beers will always display a soft, soothing alcohol warmth.

**Additional notes:** Ingredients and brewing methods vary by base style. Virtually any style of beer can be entered here if it is fermented with some combination of yeast and bacteria like *Saccharomyces*, *Brettanomyces*, Lactic acid bacteria, Acetic acid bacteria, or any additional yeast or bacteria along with specialty ingredients which include any combination of spices, fruits, herbs, flowers, or vegetables. Can also be a blend of styles. Wood or barrel aging is very common, but not required. Using wood previously in contact with other types of alcohol, and wood with unique flavor characteristics is allowed.

**Entry Instructions:** Entrant must specify any specialty ingredient (e.g., fruit, spice, herb, or wood) used. Entrant must specify either a description of the beer, identifying yeast or bacteria used, and either a Base Style, or the ingredients, specs, or target character of the beer. A general description of the special nature of the beer can cover all the required items.

#### **Vital Stats**

**OG:** Varies according to base style.

**FG:** Varies according to base style.

**IBU:** Varies according to base style.

**Color:** Varies according to base style.

**ABV:** Varies according to base style.

## **26. Session Fruit Beer**

This category represents fruit beers at a session strength ie., at 3.0-5.0% ABV.

- Session Fruit Beer
- Specialty Session Fruit Beer

**Session Fruit Beer** – This sub-category allows for classic beer styles that are integrated with fruit. One or more varieties of fruit are allowed. No specialty ingredients.

**Specialty Fruit Beer** – This sub-category allows for fruit beers with one or more specialty ingredients complementing the fruit. The specialty ingredients may include any combination of spices, herbs, flowers, or vegetables in restrained quantities. Spice-forward beers must be entered in the “Spiced Beer” category.

#### **Note:**

Gose brewed with fruit or spice must be entered in the “Gose” category.

Berliner Weisse with fruit must be entered in the “Sour Beer” category under “Berliner Weisse”.

Fruited versions of Lambic, Flanders Red Ale, and Oud Bruin styles should be entered in the “Wild Specialty Beer” category.

### **26A. Session Fruit Beer**

#### **Appearance**

Color: Variable by base style. Fruit additions may influence the color and head formation. The color of fruit in beer appears paler than the actual flesh of the fruit, exhibiting nuanced variations in hue.

Clarity: Variable by base style. Should not be extremely hazy.

Head: Variable by base style.

**Aroma & Flavor characteristics**

Malt-derived: Variable by base style.

Hop-derived: Variable by base style.

Fermentation-derived: Variable by base style. Esters as per the base style must be in harmony with the fruit flavors.

Fruit-derived: Some fruits are more distinctive and stronger in intensity than others. Allow for a range of fruit characteristics and intensities from subtle to high. The fruit character shouldn't come across as artificial, synthetic, or overpowering suggesting a fruit juice-like quality. Fruits may contribute to sourness, tannins, and bitterness. Fruit additions post-fermentation may have a noticeably pleasant residual sweetness from the natural fruit sugars. Fruit flavors should not overwhelm the base style characteristics.

Perceived bitterness: Variable by base style.

Finish: Variable by base style. Never cloying.

**Mouthfeel**

Body: Variable by base style. Fermentation with fruit may lead to a lighter-bodied beer.

Carbonation: Variable by base style.

Other palate sensations: May have a slight astringency from certain types of fruit. Alcohol warming is not desired.

**Additional notes:** Ingredients and brewing methods vary by base style. Virtually any classic style of beer made with one or more varieties of fruit can be entered here if it is within the stated ABV limits. No specialty ingredients.

**Entry Instructions:** The entrant must specify the type(s) of fruit used, description of the beer, and declare the base style, specs, or target character of the beer.

**Vital Stats**

**OG:** Varies according to base style.

**FG:** Varies according to base style.

**IBU:** Varies according to base style.

**Color SRM:** Varies according to base style and fruit additions.

**ABV:** 3.0-5.0%

**26B. Specialty Session Fruit Beer****Appearance**

Color: Variable by base style. Specialty ingredients may influence the color and head formation. The color of fruit in beer appears paler than the actual flesh of the fruit, exhibiting nuanced variations in hue.

Clarity: Variable by base style. Should not be extremely hazy.

Head: Variable by base style.

**Aroma & Flavor characteristics**

Malt-derived: Variable by base style.

Hop-derived: Variable by base style. May be lower than the

base style to highlight the specialty ingredients.

Fermentation-derived: Variable by base style. Esters and phenols as per the base style must be in harmony with the fruit and spice additions.

Fruit-derived: Some fruits, spices, and herbs are more distinctive with a stronger intensity than others. Allow for a range of fruit, spice, or herb characteristics and intensities from subtle to high. The fruit character shouldn't come across as artificial, synthetic, or overpowering suggesting a fruit juice-like quality. Specialty ingredients may contribute to sourness, tannins, and bitterness. Fruit additions post-fermentation may have a noticeably pleasant residual sweetness from the natural fruit sugars. Fruit and specialty ingredients should not be unbalanced or overwhelm the base style characteristics.

Perceived bitterness: Variable by base style.

Finish: Variable by base style. Never cloying.

**Mouthfeel**

Body: Variable by base style. Fermentation with fruit may lead to a lighter-bodied beer.

Carbonation: Variable by base style.

Other palate sensations: May have a slight astringency from certain types of specialty ingredients. Alcohol warming is not desired.

**Additional notes:** Ingredients and brewing methods vary by base style. Virtually any classic style of beer made with one or more varieties of fruit with the addition of specialty ingredients like spices, herbs, flowers, or vegetables can be entered here if it is within the stated ABV limits.

**Entry Instructions:** The entrant must specify the type(s) of fruit and the type(s) of spice, herb, flower, or vegetable used, description of the beer, and declare the base style, specs, or target character of the beer.

**Vital Stats**

**OG:** Varies according to base style.  
**IBU:** Varies according to base style.  
**ABV:** 3.0-5.0%

**FG:** Varies according to base style.  
**Color SRM:** Varies according to base style, fruit, and specialty ingredients.

## 27. Fruit Beer

This category represents fruit beers at moderate strength ie., at 5.0-7.5% ABV.

- Fruit Beer
- Specialty Fruit Beer

**Fruit Beer** – This sub-category allows for classic beer styles that are integrated with fruit at a moderate ABV strength. One or more varieties of fruit are allowed. No specialty ingredients.

**Specialty Fruit Beer** – This sub-category allows for moderate ABV fruit beers with one or more specialty ingredients complementing the fruit. The specialty ingredients may include any combination of spices, herbs, flowers, or vegetables in restrained quantities. Spice-forward beers must be entered in the “Spiced Beer” category.

### Note:

Gose brewed with fruit or spice must be entered in the “Gose” category.

Berliner Weisse with fruit must be entered in the “Sour Beer” category under “Berliner Weisse”.

Fruited versions of Lambic, Flanders Red Ale, and Oud Bruin styles should be entered in the “Wild Specialty Beer” category.

## 27A. Fruit Beer

### Appearance

**Color:** Variable by base style. Fruit additions may influence the color and head formation. The color of fruit in beer appears paler than the actual flesh of the fruit, exhibiting nuanced variations in hue.

**Clarity:** Variable by base style. Should not be extremely hazy.

**Head:** Variable by base style.

### Aroma & Flavor characteristics

**Malt-derived:** Variable by base style.                      **Hop-derived:** Variable by base style.

**Fermentation-derived:** Variable by base style. Esters as per the base style must be in harmony with the fruit flavors.

**Fruit-derived:** Some fruits are more distinctive with a stronger intensity than others. Allow for a range of fruit characteristics and intensities from subtle to high. The fruit character shouldn't come across as artificial, synthetic, or overpowering suggesting a fruit juice-like quality. Fruits may contribute to sourness, tannins, and bitterness. Fruit additions post-fermentation may have a noticeably pleasant residual sweetness from the natural fruit sugars. Fruit flavors should not overwhelm the base style characteristics.

**Perceived bitterness:** Variable by base style.                      **Finish:** Variable by base style. Never cloying.

### Mouthfeel

**Body:** Variable by base style. Fermentation with fruit may lead to a lighter-bodied beer.

**Carbonation:** Variable by base style.

**Other palate sensations:** May have a slight astringency from certain types of fruit. Low soft alcohol warming is acceptable.

**Additional notes:** Ingredients and brewing methods vary by base style. Virtually any classic style of beer made with one or more varieties of fruit can be entered here if it is within the stated ABV limits. No specialty ingredients.

**Entry Instructions:** The entrant must specify the type(s) of fruit used, description of the beer, and declare the base style, specs, or target character of the beer.

### Vital Stats

**OG:** Varies according to base style.

**FG:** Varies according to base style.

**IBU:** Varies according to base style.

**Color SRM:** Varies according to base style and fruit additions.

**ABV:** 5.0-7.5%



## 27B. Specialty Fruit Beer

### Appearance

Color: Variable by base style. Specialty ingredients may influence the color and head formation. The color of fruit in beer appears paler than the actual flesh of the fruit, exhibiting nuanced variations in hue.

Clarity: Variable by base style. Should not be extremely hazy.

Head: Variable by base style.

### Aroma & Flavor characteristics

Malt-derived: Variable by base style. Hop-derived: Variable by base style. May be lower than the base style to highlight the specialty ingredients.

Fermentation-derived: Variable by base style. Esters and phenols as per the base style must be in harmony with the fruit and spice additions.

Fruit-derived: Some fruits, spices, and herbs are more distinctive with a stronger intensity than others.

Allow for a range of fruit, spice, or herb characteristics and intensities from subtle to high. The fruit character shouldn't come across as artificial, synthetic, or overpowering suggesting a fruit juice-like quality. Specialty ingredients may contribute to sourness, tannins, and bitterness. Fruit additions post-fermentation may have a noticeably pleasant residual sweetness from the natural fruit sugars. Fruit and specialty ingredients should not be unbalanced or overwhelm the base style characteristics.

Perceived bitterness: Variable by base style. Finish: Variable by base style. Never cloying.

### Mouthfeel

Body: Variable by base style. Fermentation with fruit may lead to a lighter-bodied beer.

Carbonation: Variable by base style.

Other palate sensations: May have a slight astringency from certain types of specialty ingredients. Low soft alcohol warming is acceptable.

**Additional notes:** Ingredients and brewing methods vary by base style. Virtually any classic style of beer made with one or more varieties of fruit with the addition of specialty ingredients like spices, herbs, flowers, or vegetables can be entered here if it is within the stated ABV limits.

**Entry Instructions:** The entrant must specify the type(s) of fruit and the type(s) of spice, herb, flower, or vegetable used, description of the beer, and declare the base style, specs, or target character of the beer.

### Vital Stats

**OG:** Varies according to base style.

**FG:** Varies according to base style.

**IBU:** Varies according to base style.

**Color SRM:** Varies according to base style. fruit, and specialty ingredients.

**ABV:** 5.0-7.5%

## 28. Spiced Beer: Spice, Herb, or Vegetable Beer (SHV)

An ale or lager containing flavors derived from the use of flowers, roots, seeds or certain vegetables before, during or after fermentation. Typically the hop character will be low allowing the added ingredient to shine through. **Note:** Tea Beers should be entered into a separate 'Tea Beer' category (Cat.30)

### 28A. Spiced Beer: Spice, Herb, or Vegetable Beer (SHV)

#### Appearance

Color: Variable by base style. Specialty ingredients may influence the color and head formation.

Clarity: Variable by base style. Should not be extremely hazy.

Head: Variable by base style.

#### Aroma & Flavor characteristics

Malt-derived: Variable by base style. Hop-derived: Variable by base style. May be lower than the base style to highlight the specialty ingredients.

Fermentation-derived: Variable by base style. Esters and phenols as per the base style must be in harmony with the spice, herb, and vegetable additions.

SHV-derived: Some spices, herbs, and vegetables are more distinctive with a stronger intensity than others. Allow for a range of spice, herb, and vegetable characteristics and intensities from subtle to high.

Certain SHVs may contribute to tannins and bitterness. SHV additions should not be unbalanced or overwhelm the base style characteristics.

Perceived bitterness: Variable by base style. Some SHVs may result in higher bitterness than what the base style may suggest. No harshness.

Finish: Variable by base style. Some SHVs may increase the perceived dryness.

### **Mouthfeel**

Body: Variable by base style. SHV additions may increase or decrease the perception of body.

Carbonation: Variable by base style.

Other palate sensations: May have a slight astringency from certain SHVs. A “raw” spice character is not desired. Soft alcohol warming is acceptable in strong beers.

**Additional notes:** Ingredients and brewing methods vary by base style. Virtually any classic style of beer made with any combination of spices, herbs, or vegetables can be entered here if it is within the stated ABV limits. Other ingredients, if added, must be in restrained quantities complimenting the SHVs and the base style characteristics. Beers traditionally brewed with spices should be entered in their own category (ex: Witbier, Gose).

**Entry Instructions:** The entrant must specify the type(s) of spice, herb, flower, or vegetable used, description of the beer, and declare the base style, specs, or target character of the beer. It is not necessary to specify individual ingredients when using a recognized spice blend such as apple pie spice, curry powder, or chili powder.

### **Vital Stats**

**OG:** Varies according to base style.

**FG:** Varies according to base style.

**IBU:** Varies according to base style.  
vegetable, and other additions.

**Color SRM:** Varies according to base style, spice, herb,

**ABV:** Varies according to base style.

## **29. Wood/Barrel-Aged Beer**

This category represents beers aged in wood or barrels.

- Wood-Aged Beer
- Specialty Wood-Aged Beer

**Wood-Aged Beer** – This sub-category allows for beer styles aged in wood without the added alcohol character from the previous use of the barrel. Beer styles traditionally aged in wood (ex: Flanders Red, Lambic styles) should be entered in the “mixed-fermentation sour beer” category.

**Specialty Wood-Aged Beer** – This sub-category allows for beer styles aged in wood with the added alcohol character from the previous use of the barrel. Bourbon-barrel aged, rum-barrel aged, and other similar beers can be entered here. Specialty ingredients are allowed in restrained quantities.

### **29A. Wood-Aged Beer**

#### **Appearance**

Color: Variable by base style. Often darker when using the toasted/charred barrels.

Clarity: Variable by base style. Should not be extremely hazy.

Head: Variable by base style.

#### **Aroma & Flavor characteristics**

Malt-derived: Variable by base style.

Hop-derived: Variable by base style.

Fermentation-derived: Variable by base style.

Wood-derived: Low to pronounced wood character reminiscent of fresh-cut wood when using new wood, toasted/charred wood can add vanilla, nuts, chocolate, coffee, coconut, herbaceous, toasted bread, smoky, spicy, butterscotch, and caramel flavors depending on the type of wood used. Wood-derived flavors should be balanced, supportive, and not overwhelm the base beer style characteristics. Tart or acidic character should be low to none, and never distracting.

Perceived bitterness: Variable by base style.

Finish: Variable by base style. Tannins from the wood may increase the perceived dryness.

#### **Mouthfeel**

Body: Variable by base style. Tannins may increase the perception of body.

Carbonation: Variable by base style.

Other palate sensations: May have a slight astringency from tannins in the wood. Soft alcohol warming is acceptable in strong beers.

**Additional notes:** Ingredients and brewing methods vary by base style. Any classic style of beer aged in either a wooden barrel or in contact with wood chips, cubes, spirals, strips, staves, or any other formats can be entered here. Wood-aged beer with previously held spirit should be entered in the “specialty wood-aged beer” category.

**Entry Instructions:** The entrant must specify the type of wood used and the toast or char level (if used). If an unusual varietal wood is used, the entrant must supply a brief description of the sensory aspects the wood adds to beer. Entrants must specify the description of the beer, and declare the base style, specs, or target character of the beer.

#### **Vital Stats**

**OG:** Varies according to base style.

**FG:** Varies according to base style.

**IBU:** Varies according to base style.

**Color SRM:** Varies according to base style, and the barrel treatment.

**ABV:** Varies according to base style.

## **29B. Specialty Wood-Aged Beer**

### **Appearance**

Color: Variable by base style. Often darker when using the toasted/charred barrels.

Clarity: Variable by base style. Should not be extremely hazy.

Head: Variable by base style.

### **Aroma & Flavor characteristics**

Malt-derived: Variable by base style.

Hop-derived: Variable by base style.

Fermentation-derived: Variable by base style.

Wood-derived: Low to pronounced wood character reminiscent of vanilla, nuts, chocolate, coffee, coconut, herbaceous, toasted bread, smoky, spicy, butterscotch, and caramel flavors depending on the toast/char levels and the type of wood used. Flavors associated with the alcohol (ex: distilled spirits, wine) previously stored in the wood should be noticeable, mutually supportive, and balanced. The wood character should not overwhelm the base beer style characteristics. Tart or acidic character should be low to none, and never distracting.

Perceived bitterness: Variable by base style.

Finish: Variable by base style. Tannins from the wood may increase the perceived dryness.

### **Mouthfeel**

Body: Variable by base style. Tannins may increase the perception of body.

Carbonation: Variable by base style.

Other palate sensations: May have a slight astringency from tannins in the wood. Soft alcohol warming is acceptable in strong beers.

**Additional notes:** Ingredients and brewing methods vary by base style. Any classic style of beer aged in a wooden barrel that was previously used for storing alcohol (ex: whiskey, rum, bourbon, gin, tequila, port, sherry, Madeira, wine etc.) can be entered here. Any specialty ingredients, if used, must be in restrained quantities complimenting the base style and barrel-derived flavors.

**Entry Instructions:** The entrant must specify the additional alcohol character, with information about the barrel if relevant to the finished flavor profile. If an unusual wood or ingredient has been used, the entrant must supply a brief description of the sensory aspects the ingredients add to the beer. Entrants must specify the description of the beer, and declare the base style, specs, or target character of the beer.

#### **Vital Stats**

**OG:** Varies according to base style.

**FG:** Varies according to base style.

**IBU:** Varies according to base style and specialty additions.

**Color SRM:** Varies according to base style, barrel treatment,

**ABV:** Varies according to base style.

### 30. Experimental Beer

This category represents beers that employ unusual ingredients, brewing methods, blends, and other similar experiments outside of the norm.

- Experimental Beer
- Mixed-Style Beer

**Experimental Beer** – These are the beers that don't fit into any existing category. They may employ unusual ingredients or unique processes or both.

**Mixed-style Beer** – This sub-category is for beers that combine existing styles (ex: blending two styles), or a variation of an existing style using non-traditional ingredients or unique processes, or an out-of-spec variation of an existing style.

#### 30A. Experimental Beer

##### Appearance

Color: Variable. May vary with the ingredients used and the brewing process.

Clarity: Variable. Head: Variable.

##### Aroma & Flavor characteristics

Malt-derived: Varies widely with the ingredients used and the brewing process.

Hop-derived: Varies widely with the ingredients used and the brewing process.

Fermentation-derived: Varies widely with the ingredients used and the brewing process.

Perceived bitterness: Variable. Finish: Variable.

##### Mouthfeel

Body: Varies widely with the ingredients used and the brewing process.

Carbonation: Variable.

Other palate sensations: Astringency level and warmth varies widely with the ingredients used and the brewing process.

**Entry Instructions:** The entrant must specify the unique characteristics of the beer including the special ingredients or processes that do not make it fit into other categories. Entrants must specify the sensory profile and vital stats of the beer.

##### Vital Stats

**OG:** Varies according to the declared style. **FG:** Varies according to the declared style.

**IBU:** Varies according to the declared style. **Color SRM:** Varies according to the declared style.

**ABV:** Varies according to the declared style.

#### 30B. Mixed-style Beer

##### Appearance

Color, clarity, and head: Variable by the declared base styles, nature of ingredients, and processes.

##### Aroma & Flavor characteristics

Malt-derived: Variable by the declared base styles, nature of ingredients, and processes.

Hop-derived: Variable by the declared base styles, nature of ingredients, and processes.

Fermentation-derived: Variable by the declared base styles, nature of ingredients, and processes.

Perceived bitterness: Variable by the declared base styles, nature of ingredients, and processes.

Finish: Variable by the declared base styles, nature of ingredients, and processes.

##### Mouthfeel

Body: Variable by the declared base styles, nature of ingredients, and processes.

Carbonation: Variable by the declared base styles, nature of ingredients, and processes.

Other palate sensations: Variable by the declared base styles, nature of ingredients, and processes.

**Entry Instructions:** The entrant must specify the base style or styles being used, any special ingredients, processes, or variations involved. Entrants must specify the sensory profile and vital stats of the resulting beer.

##### Vital Stats

**OG:** Varies according to the declared style.

**FG:** Varies according to the declared style.

**IBU:** Varies according to the declared style.

**Color SRM:** Varies according to the declared style.

**ABV:** Varies according to the declared style.

## 31. Flavoured Beer

This category is designed to capture beers that may not fall into other categories such as ones that use unique local produce or ingredients such as honey, cacao and agave.

### 31A. Flavoured Beer

#### Appearance

Color: Variable by base style. Specialty ingredients may influence the color and head formation.

Clarity: Variable by base style.

Head: Variable by base style.

#### Aroma & Flavor characteristics

Malt-derived: Variable by base style. Hop-derived: Variable by base style. May be lower than the base style to highlight the specialty ingredients.

Fermentation-derived: Variable by base style. Esters and phenols as per the base style must be in harmony with the specialty ingredient(s).

Specialty Ingredient-derived: Variable depending on the specialty ingredient(s)

Perceived bitterness: Variable by base style.

Finish: Variable by base style.

#### Mouthfeel

Body: Variable by base style.

Carbonation: Variable by base style.

Other palate sensations: Variable by base style and specialty ingredient(s)

**Additional notes:** Ingredients and brewing methods vary by base style. Virtually any beer, classic style or not, can be entered here so long as it does not fit into any of the other beerstyle categories (ie. Fruit Beer, Spiced Beer, Experimental Beer). Beers traditionally brewed with spices should be entered in their own category (ex: Witbier, Gose).

#### Vital Stats

**OG:** Varies according to base style. **FG:** Varies according to base style.

**IBU:** Varies according to base style. **Color SRM:** Varies according to base style, special ingredient(s).

**ABV:** Varies according to base style.

## 32. Tea Beer

An ale or lager containing flavors derived from the use of tea before, during or after fermentation. Typically the hop character will be low allowing the tea flavours and aromas to shine through. Tea used may be in leaf or liquid/extract form.

### 32A. Tea Beer

#### Appearance

Color: Variable by base style. The tea added may influence the color and head formation.

Clarity: Variable by base style. Should not be extremely hazy.

Head: Variable by base style.

#### Aroma & Flavor characteristics

Malt-derived: Variable by base style and tea additions.

Hop-derived: Variable by base style.

May be lower than the base style to highlight the tea additions.

Fermentation-derived: Variable by base style. Esters and phenols as per the base style must be in harmony with the tea additions.

Tea-derived: Some teas are more distinctive with a stronger intensity than others, allow for a range of characteristics and intensities from subtle to high. Certain tea's may contribute to tannins and bitterness.

Tea additions should not be unbalanced or overwhelm the base style characteristics.

Perceived bitterness: Variable by base style. Some tea's may result in higher bitterness than what the base style may suggest. No harshness should be evident.

Finish: Variable by base style. Some tea's may increase the perceived dryness.

#### Mouthfeel

Body: Variable by base style. Tea additions may increase or decrease the perception of body.

Carbonation: Variable by base style.

Other palate sensations: May have a slight astringency from certain tea additions. A “raw” tea character is not desired. Soft alcohol warming is acceptable in stronger beers.

**Additional notes:** Ingredients and brewing methods vary by base style. Virtually any classic style of beer made with any combination of teas can be entered here if it is within the stated ABV limits. Other ingredients, if added, must be in restrained quantities complimenting the tea and the base style characteristics.

**Entry Instructions:** The entrant must specify the type(s) of tea used and flavours derived from these additions, a description of the beer, and declare the base style, specs, or target character of the beer.

**Vital Stats**

**OG:** Varies according to base style.

**FG:** Varies according to base style.

**IBU:** Varies according to base style.  
vegetable, and other additions.

**Color SRM:** Varies according to base style, spice, herb,

**ABV:** Varies according to base style.