



New Beer Styles - 2018

21B Specialty IPA: New England IPA

Overall Impression

An American IPA with intense fruit flavors and aromas, a soft body, and smooth mouthfeel, and often opaque with substantial haze. Less perceived bitterness than traditional IPAs but always massively hop forward. This emphasis on late hopping, especially dry hopping, with hops with tropical fruit qualities lends the specific 'juicy' character for which this style is known.

Aroma

Intense hop aroma, typically with fruity qualities (stone fruit, tropical fruit, and citrus are most commonly present) reflective of newer American and New World hop varieties without being grassy or herbaceous. Clean, neutral malt in the background, potentially with a light bready sweetness without caramel or toast. Absence of any malt character is a fault. Neutral to fruity fermentation character that is well-integrated with the hops. A creamy, buttery, or acidic aroma is inappropriate. Any perceived alcohol character should be restrained and never hot.

Appearance

Color ranges from straw to yellow, sometimes with an orange hue. Hazy, often opaque, clarity; should not be cloudy or murky. The opacity can add a 'shine' to the beer and make the color seem darker. Any visible floating particulates (hop matter, yeast clumps, etc.) are a fault. Medium to rocky meringue white head with high to very high retention.

Flavor

The hop flavor is high to very high, and reflects the same characteristics as the aroma (emphasis on fruit, with ripe tropical fruit, stone fruit, and citrus being most common). The perceived bitterness can be somewhat low to medium-high, often being masked by the body and finish of the beer. The hop character in the aftertaste should not be sharp or harsh. Low to medium malt flavor, generally neutral, sometimes having a bready, grainy, lightly sweet flavor. Noticeable toast or caramel flavors are a flaw. Fermentation character is neutral to fruity, but as with the aroma, supportive of the hops. Off-dry to medium finish. Creamy, starchy, or sugary-sweet flavors are inappropriate, although a high ester level and lower bitterness may give the impression of up to moderate sweetness. A moderate, supportive alcohol character is acceptable but should never be hot or dominating.

Mouthfeel

Medium to medium-full body with a smooth character. No harsh, hop-derived astringency. Alcohol warmth may be present in stronger versions, but should never be hot. Medium carbonation is standard. The beer should not have a creamy or viscous mouthfeel, an acidic twang, or a raw starch texture.

Comments

The style is still evolving, but this style is essentially a smoother, hazier, juicier American IPA. In this context, 'juicy' refers to a mental impression of fruit juice or eating fresh, fully ripe fruit. Heavy examples suggestive of milkshakes, creamsicles, or fruit smoothies are beyond this range; IPAs should always be drinkable. Haziness comes from the dry hopping regime, not suspended yeast, starch haze, set pectins, or other techniques; a hazy shine is desirable, not a cloudy, murky mess.

History

A modern craft beer style originating in the New England region of the United States. Alchemist Heady Topper is believed to be the original example and inspiration for many other interpretations that grew in popularity in the early to mid-2010s. Brewers are continuing to innovate and evolve the style, with the style trending towards a less bitter presentation to the point of making a mockery of the term "IPA".

Characteristic Ingredients

Similar to many newer American IPAs but often with more oats or wheat in the grist, and less caramel or specialty malts. Restricted hop choice to American or New World varieties with a tropical fruit, stone fruit, or citrus character. Neutral to estery yeast strain. Water ranges from balanced between sulfate and chloride to using more chlorides. Heavily dry-hopped, partly during active fermentation, using a variety of hopping doses and temperatures to emphasize hop depth of aroma and flavor over bitterness. Biotransformation of hop oils during fermentation may add to the fruit character.

Style Comparison

Compared to American IPA, New England IPA has a fuller, softer mouthfeel, a more fruit-forward late hop expression, a more restrained perceived bitterness balance, and a hazier appearance. Many modern American IPAs are fruity and somewhat hazy; if they have a dry, crisp finish, at most medium body, and high perceived bitterness, these examples should be entered as American IPAs. Noticeable additions of fruit, lactose, or other materials to increase the fruity, smooth character should be entered in another category defined by the additive (e.g., Fruit Beer, Specialty Beer).

Vital Statistics

IBU	25 – 60	SRM	3 – 7
OG	1.060 – 1.085	FG	1.010 – 1.015
ABV	6% – 9%		



New Beer Styles - 2018

X4 Catharina Sour

Overall Impression

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

Aroma

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

Appearance

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

Flavor

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

Mouthfeel

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

Comments

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

History

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

Characteristic Ingredients

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

Style Comparison

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

Vital Statistics

IBU	2 – 8	SRM	2 – 7
OG	1.039 – 1.048	FG	1.002 – 1.008
ABV	4.0% – 5.5%		



New Beer Styles - 2018

X5 New Zealand Pilsner

Overall Impression

A pale, dry, golden-colored, cleanly-fermented beer showcasing the characteristic tropical, citrusy, fruity, grassy New Zealand-type hops. Medium body, soft mouthfeel, and smooth palate and finish, with a neutral to bready malt base provide the support for this very drinkable, refreshing, hop-forward beer.

Aroma

Medium to high hop aroma reflective of modern New World hop varieties, often showcasing tropical fruit, citrus (lime, white grapefruit), gooseberry, honeydew melon, with a light green bell pepper or grassy aspect. Medium-low to medium malt in support, with a neutral to bready-crackery quality. Very low DMS acceptable but not required. Neutral, clean yeast character, optionally with a very light sulfury quality. The hop character should be most prominent in the balance, but some malt character must be evident.

Appearance

Straw to deep gold in color, but most examples are yellow-gold. Generally quite clear to brilliant clarity; haziness is a fault. Creamy, long-lasting white head.

Flavor

Medium to high hop bitterness, cleanly bitter not harsh, most prominent in the balance and lasting into the aftertaste. Medium to high hop flavor with similar characteristics as the aroma (tropical, citrus, gooseberry, melon, grass). Medium to medium-low malt flavor, grainy-sweet, bready, or crackery. Clean fermentation profile (fermentation esters are a fault). Dry to off-dry with a clean, smooth finish and bitter but not harsh aftertaste. The malt may suggest an impression of sweetness but the beer should not be literally sweet. The finish may be dry but not seem crisp or biting. The balance should always be bitter, but the malt flavor must be noticeable.

Mouthfeel

Medium to medium-light body. Medium to medium-high carbonation. Smoothness is the most prominent impression. Never harsh nor astringent.

Comments

The hop aromatics often have a similar quality as many New Zealand Sauvignon Blanc wines, with tropical fruit, grassy, melon, and lime aromatics. Often brewed as a hybrid style in New Zealand using a neutral ale yeast at cool temperatures. Limiting the sulfur content of the finished product is important since it can clash with the hop character. If judging in competition, this style fits best within Category 12. Pale Commonwealth Beer.

History

Largely defined by the original created at Emerson's Brewery in the mid-1990s, New Zealand Pilsner has expanded in character as the varieties of New Zealand hops have expanded in number and popularity.

Characteristic Ingredients

New Zealand hop varieties, such as Motueka, Riwake, Nelson Sauvignon, often with Pacific Jade for bittering. Other new world varieties from Australia or the US may be used, if they have similar characteristics. Pale base malts, Pilsner or pale types, perhaps with a small percentage of wheat malt. Fairly low-mineral water, typically with more chloride than sulfate. Clean lager yeast or very neutral ale yeast.

Style Comparison

Compared to a German Pils, not as crisp and dry in the finish with a softer, maltier presentation and a fuller body. Compared to a Czech Premium Pale Lager, less malt complexity, a cleaner fermentation. Similar in balance to a Kolsch or British Golden Ale, but with a hoppier aroma. Compared to any of these German styles, showcasing New Zealand hop varieties with tropical, citrusy, fruity, grassy characteristics, often with a white wine-like character. Should not be as hoppy or bitter in balance as an IPA.

Vital Statistics

IBU	25 – 45	SRM	2 – 7
OG	1.044 – 1.056	FG	1.009 – 1.014
ABV	4.5% – 5.8%		

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A copy of these Style Guidelines can be found at: <http://dev.bjcp.org/provisional-styles/>