Brewers Association
2016 Beer Style Guidelines

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Compiled for the Brewers Association by Charlie Papazian, copyright: 1993 through and including 2016. With Style Guideline Committee assistance and review by Paul Gatza, Chris Swersey, Chuck Skypeck and suggestions from Great American Beer Festival and World Beer Cup judges.

Since 1979 the Brewers Association has provided beer style descriptions as a reference for brewers and beer competition organizers. Much of the early work was based on the assistance and contributions of beer journalist Michael Jackson. The task of creating a realistic set of guidelines is always complex. The beer style guidelines developed by the Brewers Association use sources from the commercial brewing industry, beer analyses, and consultations with beer industry experts and knowledgeable beer enthusiasts as resources for information.

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

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

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

Each style description is purposefully written independently of any reference to another beer style. Furthermore, as much as it is possible, beer character is not described in terms of ingredients or process. These guidelines attempt to emphasize final evaluation of the product and try not to judge or regulate the formulation or manner in which it was brewed, except in special circumstances that clearly define a style.

Suggestions for adding or updating a beer style guideline may be submitted by following the links on this page: http://www.brewersassociation.org/educational-publications/beer-styles/

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

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

1. **Intensity Level Terminology:** Beer flavor attributes referenced in the beer style guidelines are often referenced in relative terms of intensity. These attributes can include bitterness, flavor, aroma, body, malt, sweetness, or others. In order of increasing intensity the descriptions used include:

    - None
    - Very low
    - Low
    - Medium-low
    - Medium
    - Medium-high
    - High
    - Very high

2. **Color Ranges:** The American SRM (Standard Reference Method) and EBC (European Brewing Convention) of measuring beer color measure the intensity of a certain wave length of light. These numerical values do not always coincide with our visual perception of color lightness and darkness or hue. When in doubt the description of color has priority. In order from lightest descriptor to darkest descriptor:

Color Description	SRM
Very light	1-1.5
Straw	2-3
Pale	4
Gold	5-6
Light amber	7
Amber	8
Medium amber	9
Copper/garnet	10-12
Light brown	13-15
Brown/Reddish brown/chestnut brown	16-17
Dark brown	18-24
Very dark	25-39
Black	40+

3. **Bitterness:** In the beer world bitterness is analytically measured as "bittering units" or "international bitterness units." The numerical value is a measure of a specific hop compound and will not consistently coincide with individual's perception of bitterness intensity.

    a. Due to genetics and other differences, individuals will have varying sensitivity to bitterness. Some will sense high intensity bitterness, while others perceive no bitterness in the same beer. The descriptions of bitterness in these guidelines are inclined towards representing average

sensitivity to bitterness.

b. Other beer ingredients can contribute perception of bitterness to beer.
c. The intensity and quality of hop flavor and aroma derived from oils, pellets, whole hops or other hop formats can greatly alter the perception of bitterness intensity.

Notes on Beer Competitions: Brewers Association Beer Style Guidelines form the basis for the guidelines at the Great American Beer Festival (GABF) and World Beer Cup (WBC).

1. **Competition Categories:** GABF and WBC categories may contain one or more beer styles. Categories with multiple beer styles will be organized into subcategories of similar style beers. Often this provides the category with a sufficient number of entries to make the category competitive or meet minimum entry numbers.

2. **Beer Style Guidelines:** Categories at competition may differ somewhat from this guideline document. They may include special notes which pertain to that competition. These notes might solicit special information from brewers to be provided to judges so they may evaluate beer entries more accurately, or provide clarity to entering brewers regarding possibly confusing or overlapping aspects of beer style categories.

3. **Pouring:** Beers entered and presented for evaluation in competitions should be poured and presented as intended by the brewer. Most beers are intended to be poured quietly; some beers are intended to be roused in order to present the beer with yeast that may be present in the bottle. Competition organizers should allow brewers the opportunity to provide explicit pouring instructions, and should present beers to judges in the manner requested by the brewer.

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ALE STYLES

BRITISH ORIGIN ALE STYLES

Ordinary Bitter

Ordinary Bitters are gold to copper colored. Chill haze is allowable at cold temperatures. Fruity-ester and very low diacetyl aromas are acceptable, but should be minimized. Hop aroma may be evident at the brewer's discretion. Low to medium residual malt sweetness is present. Hop flavor may be evident at the brewer's discretion. Hop bitterness is medium. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester and very low diacetyl flavors are acceptable, but should be minimized in this form of bitter. Body is low to medium. *English and American hop character may be specified in subcategories.*
Original Gravity (°Plato) 1.033-1.038 (8.3-9.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.012 (1.5-3.1 °Plato) • **Alcohol by Weight (Volume)** 2.4%-3.3% (3.0%-4.2%) • **Bitterness (IBU)** 20-35 • **Color SRM (EBC)** 5-12 (10-24 EBC)

Special Bitter or Best Bitter

Special Bitter or Best Bitters are deep gold to deep copper colored. Chill haze is allowable at cold temperatures. Fruity-ester aroma is acceptable. Hop aroma may be very low to medium at the brewer's discretion. Medium residual malt sweetness is present. Hop flavor may be very low to medium at brewer's discretion. Hop bitterness is medium and absent of harshness. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester and very low diacetyl flavors are acceptable, but should be minimized in this form of bitter. The absence of diacetyl is also acceptable. Body is medium. *English and American hop character may be specified in subcategories.*
Original Gravity (°Plato) 1.038-1.045 (9.5-11.2 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.012 (1.5-3.1 °Plato) • **Alcohol by Weight (Volume)** 3.3%-3.8% (4.2%-4.8%) • **Bitterness (IBU)** 28-40 • **Color SRM (EBC)** 6-14 (12-28 EBC)

Extra Special Bitter

Extra Special Bitters are amber to deep copper colored. Chill haze is allowable at cold temperatures. Fruity-ester aroma is acceptable. Hop aroma is medium to medium-high. The residual malt and defining sweetness are medium to medium-high. Hop flavor is medium to medium-high. Hop bitterness is medium to medium-high. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. The overall impression is refreshing and thirst quenching. Fruity-ester and very low diacetyl flavors are acceptable, but should be minimized in this form of bitter. The absence of diacetyl is also acceptable. Body is medium to full. At competition, English and American hop character may be specified in subcategories.
Original Gravity (°Plato) 1.046-1.060 (11.4-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.016 (2.6-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.6% (4.8%-5.8%) • **Bitterness (IBU)** 30-45 • **Color SRM (EBC)** 8-14 (16-28 EBC)

Scottish-Style Light Ale

Scottish-Style Light Ales are golden to light brown. Chill haze is allowable at low temperatures. Malty, caramel-like aroma may be present. Fruity-ester aromas are low if evident. Hop aroma is not perceived. Despite its lightness a low to medium-low degree of malty, caramel-like, soft and chewy character will be present. Hop flavor is not perceived. Hop bitterness is low. Yeast characters such as diacetyl and sulfuriness are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Body is low. Though there is little evidence suggesting that traditionally made Scottish Light Ale exhibited peat smoke character, the current marketplace offers many examples with peat or smoke character present at low to medium levels. Thus a peaty/smoky character may be evident at low levels. Ales with medium or higher smoke character would be considered a smoke flavored beer and considered in another category. *Scottish Light Ale may be split into two subcategories: Traditional (no smoke character) and Peated (low level of peat smoke character).*
Original Gravity (°Plato) 1.030-1.035 (7.6-8.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.012 (1.5-3.1 °Plato) • **Alcohol by Weight (Volume)** 2.2%-2.8% (2.8%-3.5%) • **Bitterness (IBU)** 9-20 • **Color SRM (EBC)** 6-15 (12-30 EBC)

Scottish-Style Heavy Ale

Scottish-Style Heavy Ales are amber to dark brown. Chill haze is allowable at low temperatures. Malty, caramel-like aroma is present. Fruity-ester aromas are low if evident. Hop aroma is not perceived. Scottish Heavy is dominated by a smooth, balanced sweet maltiness; in addition it will have a medium degree of malty, caramel-like, soft and chewy character in flavor and mouthfeel. Hop flavor is not perceived. Hop bitterness is low but perceptible. Yeast characters such as diacetyl and sulfuriness are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Body is medium. Though there is little evidence suggesting that traditionally made Scottish Heavy Ale exhibited peat

smoke character, the current marketplace offers many examples with peat or smoke character present at low to medium levels. Thus a peaty/smoky character may be evident at low levels. Ales with medium or higher smoke character would be considered a smoke flavored beer and considered in another category. *Scottish Heavy Ale may be split into two subcategories: Traditional (no smoke character) and Peated (low level of peat smoke character).*
Original Gravity (°Plato) 1.035-1.040 (8.8-10.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.014 (2.6-3.6 °Plato) • **Alcohol by Weight (Volume)** 2.8%-3.2% (3.5%-4.1%) • **Bitterness (IBU)** 12-20 • **Color SRM (EBC)** 8-19 (16-38 EBC)

Scottish-Style Export Ale

Scottish-Style Export Ales are medium amber to dark chestnut brown. Chill haze is allowable at low temperatures. Malty, caramel-like aroma dominates. Fruity-ester aromas may be apparent. Hop aroma is not perceived. The overriding character of Scottish Export is sweet, caramel-like, and malty. Hop flavor is not perceived. Hop bitterness is low to medium. Fruity-ester character may be apparent. Yeast characters such as diacetyl and sulfuriness are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Body is medium. Though there is little evidence suggesting that traditionally made Scottish Export Ale exhibited peat smoke character, the current marketplace offers many examples with peat or smoke character present at low to medium levels. Thus a peaty/smoky character may be evident at low levels. Ales with medium or higher smoke character would be considered a smoke flavored beer and considered in another category. *Scottish Export Ale may be split into two subcategories: Traditional (no smoke character) and Peated (low level of peat smoke character).*
Original Gravity (°Plato) 1.040-1.050 (10.0-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.6-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.2%-4.2% (4.1%-5.3%) • **Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 9-19 (18-38 EBC)

English-Style Summer Ale

English-Style Summer Ales are pale to light amber. Chill haze is allowable at cold temperatures. Fruity-ester aromas are acceptable at low to moderate levels. No diacetyl or DMS aromas should be apparent. Hop aroma is low to medium. English, American or noble-type hop aroma should not be assertive and always well balanced with malt aroma. Residual malt sweetness is low to medium. Torrefied and/or malted wheat are often used in quantities of 25% or less. Malt flavor may be biscuit-like. Hop flavor is low to medium. English, American, or noble-type hop flavor should not be assertive and always well balanced with malt character. Hop bitterness is medium-low to medium. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. The overall impression is refreshing and thirst quenching. Low to moderate fruity-ester flavors are acceptable. No diacetyl or DMS flavors should be apparent. Body is low to medium-low.
Original Gravity (°Plato) 1.036-1.050 (9.0-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.012 (1.5-3.1 °Plato) • **Alcohol by Weight (Volume)** 2.9%-4.0% (3.7%-5.1%) • **Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 3-7 (6-14 EBC)

Classic English-Style Pale Ale

Classic English-Style Pale Ales are gold to copper colored. Chill haze may be evident only at very cold temperatures. Low to medium malt aroma and moderate to strong fruity-ester aroma are present. Hop aroma is medium to medium-high. Low to medium malt flavor is present, and low caramel character is allowable. Hop flavor is medium to medium-high. Earthy and herbal English-variety hop character is the perceived end, but may be a result of the skillful use of hops of other national origins. Hop bitterness is medium to medium-high. Fruity-ester flavors are moderate to strong. Diacetyl can be absent or may be perceived at very low levels. Body is medium.
Original Gravity (°Plato) 1.040-1.056 (10.0-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.5%-4.2% (4.4%-5.3%) • **Bitterness (IBU)** 20-40 • **Color SRM (EBC)** 5-12 (10-24 EBC)

English-Style India Pale Ale

English-Style India Pale Ales are gold to copper colored. Chill haze is allowable at cold temperatures. Fruity-ester aromas are moderate to very strong. Hop aroma is medium to high, often flowery. Medium malt flavor is present. Hop flavor is medium to strong (in addition to the hop bitterness). Hops from a variety of origins may be used to contribute to a high hopping rate. Earthy and herbal English-variety hop character is the perceived end, but may be a result of the skillful use of hops of other national origins. Hop bitterness is medium to high. Fruity-ester flavors are moderate to very strong. Most traditional interpretations are characterized by medium to medium-high alcohol content. The use of water with high mineral content results in a crisp, dry beer, sometimes with subtle and balanced character of sulfur compounds. Diacetyl can be absent or may be perceived at very low levels. Body is medium. Hops of other origins may be used for bitterness or approximating traditional English character.
Original Gravity (°Plato) 1.046-1.064 (11.4-15.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.018 (3.1-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.6%-

5.6% (4.5%-7.1%) • **Bitterness (IBU)** 35-63 • **Color SRM (EBC)** 6-14 (12-28 EBC)

Strong Ale

Strong Ales are amber to dark brown. Chill haze is acceptable at low temperatures. Rich, often complex fruity esters can contribute to the aroma profile. Hop aroma is not perceived to very low. They have malty and/or caramel-like sweetness. They may have very low levels of roast malt. Hop flavor is not perceived to medium. Hop bitterness is minimal but evident, and balanced with the malt flavors present. Fruity-ester flavors can contribute to the character of this ale as a rich, often sweet and complex estery character. Alcohol types can be varied and complex. Very low levels of diacetyl are acceptable. Body is medium to full. *This style may often be split into two categories, strong and very strong.*
Original Gravity (°Plato) 1.060-1.125 (14.7-29.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.014-1.040 (3.6-10.0 °Plato) • **Alcohol by Weight (Volume)** 5.5%-8.9% (7.0%-11.3%) • **Bitterness (IBU)** 30-65 • **Color SRM (EBC)** 8-21 (16-42 EBC)

Old Ale

Old Ales are copper-red to very dark. Chill haze is acceptable at cold temperatures. Fruity-ester aroma can contribute to the aroma profile. Hop aroma is very low. They have a malty and sometimes caramel-like sweetness. Hop flavor is not perceived to medium. Hop bitterness is minimal but evident. Fruity-ester flavors can contribute to the character of this ale. Alcohol types can be varied and complex. A distinctive quality of these ales is that they undergo an aging process (often for years) on their yeast either in bulk storage or through conditioning in the bottle, which contributes to a rich, wine-like and often sweet oxidation character. Complex estery characters may also emerge. Very low diacetyl character may be evident and acceptable. Body is medium to full. Wood aged characters such as vanillin and other woody characters are acceptable. Horsey, goaty, leathery and phenolic character evolved from *Brettanomyces* organisms and acidity may be present but should be at low levels and balanced with other flavors. Residual flavors that come from liquids previously aged in a barrel such as bourbon or sherry should not be present. *This style may often be split into two categories, strong and very strong. Brettanomyces organisms and acidic characters reflect historical character. Competition organizers may choose to distinguish these types of old ale from modern versions.*
Original Gravity (°Plato) 1.058-1.088 (14.3-21.1 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.014-1.030 (3.6-7.6 °Plato) • **Alcohol by Weight (Volume)** 5.0%-7.2% (6.3%-9.1%) • **Bitterness (IBU)** 30-65 • **Color SRM (EBC)** 12-30 (24-60 EBC)

English-Style Pale Mild Ale

English-Style Pale Mild Ales are light amber to medium amber. Chill haze is allowable at cold temperatures. Fruity-ester aroma is very low to medium low. Hop aroma is very low or low. Malt flavor dominates the flavor profile. Hop flavor is very low to low. Hop bitterness is very low to low. Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity-ester flavor is very low to medium low. Body is low to low-medium.
Original Gravity (°Plato) 1.030-1.036 (7.6-9.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1.0-2.1 °Plato) • **Alcohol by Weight (Volume)** 2.7%-3.4% (3.4%-4.4%) • **Bitterness (IBU)** 10-20 • **Color SRM (EBC)** 6-9 (12-18 EBC)

English-Style Dark Mild Ale

English-Style Dark Mild Ales are reddish brown to very dark. Fruity-ester aroma is very low to medium low. Malt and caramel are part of the aroma while licorice and roast malt tones may sometimes contribute to aroma profile. Hop aroma is very low. Malt flavor and caramel are part of the flavor profile while licorice and roast malt tones may also contribute. Hop flavor is very low. Hop bitterness is very low to low. Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity-ester flavor is very low to medium low. Body is low-medium to medium.
Original Gravity (°Plato) 1.030-1.036 (7.6-9.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1.0-2.1 °Plato) • **Alcohol by Weight (Volume)** 2.7%-3.4% (3.4%-4.4%) • **Bitterness (IBU)** 10-24 • **Color SRM (EBC)** 17-34 (34-68 EBC)

English-Style Brown Ale

English-Style Brown Ales are copper to brown. Chill haze is allowable at cold temperatures. Low to medium-low fruity-ester aroma is appropriate. Roast malt tones may sometimes contribute a biscuit/toasted character to aroma profile. Hop aroma is very low. Balance ranges from dry to sweet maltiness. Roast malt tones may sometimes contribute to flavor profile. Hop flavor is very low. Hop bitterness is very low to low. Low to medium-low levels of fruity-ester flavors are appropriate. Diacetyl if evident should be very low. Body is medium.
Original Gravity (°Plato) 1.040-1.050 (10.0-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.1-3.6 °Plato) • **Alcohol by Weight (Volume)** 3.3%-4.7% (4.2%-6.0%) • **Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 12-17 (24-34 EBC)

Brown Porter

Brown Porters are dark brown (may have red tint) to very dark. Fruity-ester aroma is acceptable. Hop aroma is negligible to medium. No strong roast barley or strong burnt/black malt character should be perceived. Low to

medium malt sweetness, caramel and chocolate is acceptable. Hop flavor is negligible to medium. Hop bitterness is medium. Fruity-ester flavors are acceptable. Body is low to medium.
Original Gravity (°Plato) 1.040-1.050 (10.0-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.014 (1.5-3.6 °Plato) • **Alcohol by Weight (Volume)** 3.5%-4.7% (4.4%-6.0%) • **Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 20-35 (40-70 EBC)

Robust Porter

Robust Porters are very dark to black. Hop aroma is very low to medium. They have a roast malt flavor, often reminiscent of cocoa, but no roast barley flavor. Caramel and other malty sweetness is in harmony with a sharp bitterness of black malt without a highly burnt/charcoal flavor. Hop flavor is very low to medium. Hop bitterness is medium to high. Diacetyl should not be perceived. Fruity esters should be evident, balanced with all other characters. Body is medium to full.
Original Gravity (°Plato) 1.045-1.060 (11.2-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 4.0%-5.2% (5.1%-6.6%) • **Bitterness (IBU)** 25-40 • **Color SRM (EBC)** 30+ (60+ EBC)

Sweet Stout or Cream Stout

Sweet Stout or Cream Stouts are black. Malt sweetness, chocolate, and caramel should contribute to the aroma; roast character may be perceived. Fruity-ester aroma is low if present. Hop aroma is not perceived. Malt sweetness, chocolate, and caramel flavor should dominate the flavor profile; roast flavor may be perceived. They should also have low to medium-low roasted malt/barley derived bitterness. Hop flavor is not perceived. Hop bitterness is low to medium low and serve to balance and suppress some of the sweetness without contributing apparent flavor and aroma. Fruity-ester flavors are low if present. Body is full with an overall sweet impression; the style can be given more body with milk sugar (lactose) before bottling.
Original Gravity (°Plato) 1.045-1.056 (11.2-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.020 (3.1-5.1 °Plato) • **Alcohol by Weight (Volume)** 2.5%-5.0% (3.2%-6.3%) • **Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 40+ (80+ EBC)

Oatmeal Stout

Oatmeal Stouts are dark brown to black. Coffee-like roasted barley and roasted malt aromas are prominent. Caramel-like and chocolate-like roasted malt aroma should be evident. Fruity-ester aroma is not perceived to very low. Hop aroma is optional, but should not overpower the overall balance if present. A roasted malt character which is caramel-like and chocolate-like should be evident, smooth and not bitter. Hop flavor is optional, but should not overpower the overall balance if present. Hop bitterness is medium. Oatmeal is used in the grist, resulting in a pleasant, full flavor without being grainy. Fruity-ester flavor is very low. Diacetyl should be absent or at extremely low levels. Body is full.
Original Gravity (°Plato) 1.038-1.056 (9.5-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.020 (2.1-5.1 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.8% (3.8%-6.1%) • **Bitterness (IBU)** 20-40 • **Color SRM (EBC)** 20+ (40+ EBC)

Scotch Ale

Scotch Ales are light-reddish brown to very dark. Chill haze is allowable at low temperatures. Rich dominant sweet malt aroma is present. Fruity-ester aroma if present is very low. Hop aroma is not perceived to very low. They are overwhelmingly malty with a rich and dominant sweet malt flavor; a caramel character is often part of the profile. Dark roasted malt flavors may be evident at low levels. Hop flavor is not perceived to very low. Hop bitterness is not perceived to be very low. If present, fruity esters are generally at low levels. Low diacetyl levels are acceptable. A brewery fresh experience is intended in these beers, thus oxidation is not an acceptable character. Pleasantly oxidized Scotch Ales can be entered in "Aged Beer" categories. Body is full. Because there is little evidence suggesting that traditionally made Strong Scotch Ales exhibited peat smoke character, entries in this subcategory will not exhibit peaty/smoky character. *Scotch Ales may be split into two subcategories: Traditional (no smoke character) and Peated (low level of peat smoke character). Though there is little evidence suggesting that traditionally made Strong Scotch Ales exhibited peat smoke character, the current marketplace offers many examples with peat or smoke character present at low to medium levels. Thus a peaty/smoky character may be evident at low levels in peated versions.*
Original Gravity (°Plato) 1.072-1.085 (17.5-20.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.028 (4.1-7.1 °Plato) • **Alcohol by Weight (Volume)** 5.2%-6.7% (6.6%-8.5%) • **Bitterness (IBU)** 25-35 • **Color SRM (EBC)** 15-30 (30-60 EBC)

British-Style Imperial Stout

British-Style Imperial Stouts are dark copper to very dark. Hop aroma is very low to medium, with qualities such as floral, citrus or herbal. Extremely rich malty flavor, often characterized as toffee-like or caramel-like, is sometimes accompanied by very low (sometimes absent) roasted malt astringency. Hop flavor is very low to medium. Hop bitterness is medium, and should not overwhelm the overall balance. The bitterness may be higher in darker versions yet balanced with sweet malt. High alcohol content is evident. High fruity-ester character may be present. Diacetyl should be absent. Body is full.

Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.020-1.030 (5.1-7.6 °Plato) • **Alcohol by Weight (Volume)** 5.5%-9.5% (7.0%-12.0%) • **Bitterness (IBU)** 45-65 • **Color SRM (EBC)** 20-35+ (40-70+ EBC)

British-Style Barley Wine Ale

British-Style Barley Wine Ales are tawny copper to deep red/copper-garnet. Chill haze is allowable at cold temperatures. Hop aroma is very low to medium. Residual malty sweetness is high. Hop flavor is very low to medium. Hop bitterness is perceived to be low to medium. English type hops are often used but not necessary for this style. Complexity of alcohols and fruity-ester characters are often high and balanced with the high alcohol content. Low levels of diacetyl may be acceptable. Caramel and some characters indicating oxidation (vinous aromas and/or flavors) may be considered positive. Body is full.
Original Gravity (°Plato) 1.085-1.120 (20.4-28.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.024-1.028 (6.1-7.1 °Plato) • **Alcohol by Weight (Volume)** 6.7%-9.6% (8.5%-12.2%) • **Bitterness (IBU)** 40-60 • **Color SRM (EBC)** 14-18 (28-36 EBC)

IRISH ORIGIN ALE STYLES

Irish-Style Red Ale

Irish-Style Red Ales are copper red to reddish brown. Chill haze is allowable at cold temperatures. Slight yeast haze is acceptable for bottle-conditioned products. Low fruity-ester aroma is acceptable. Hop aroma is not perceived to low. Low to medium candy-like caramel malt sweetness is present. Should have some degree of toast malt character, and may have subtle degree of roast barley or roast malt character and complexity. Hop flavor is medium. Hop bitterness is medium. Low levels of fruity-ester flavor are acceptable. Diacetyl should be absent or at very low levels. Body is medium.
Original Gravity (°Plato) 1.040-1.048 (10.0-11.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.014 (2.6-3.6 °Plato) • **Alcohol by Weight (Volume)** 3.2%-3.8% (4.0%-4.8%) • **Bitterness (IBU)** 20-28 • **Color SRM (EBC)** 11-18 (22-36 EBC)

Classic Irish-Style Dry Stout

Classic Irish-Style Dry Stouts are black. Head retention and rich character should be part of its visual character. The emphasis of coffee-like roasted barley and a moderate degree of roasted malt aromas define much of the character. Hop aroma is European type at low levels or not perceived. Dry stouts achieve a dry-roasted character through the use of roasted barley. Initial malt and light caramel flavor profile give way to a distinctive dry-roasted bitterness in the finish. Emphasis of coffee-like roasted barley and a moderate degree of roasted malt flavors define much of the character. Hop flavor is European type at low levels or not perceived. Hop bitterness is perceived as medium to medium high. Fruity esters are minimal and overshadowed by malt, hop bitterness and roasted barley character. Diacetyl should not be perceived to very low. Slight acidity may be perceived but not necessary. Body is medium-light to medium.
Original Gravity (°Plato) 1.038-1.048 (9.5-11.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.012 (2.1-3.1 °Plato) • **Alcohol by Weight (Volume)** 3.2%-4.2% (4.1%-5.3%) • **Bitterness (IBU)** 30-40 • **Color SRM (EBC)** 40+ (80+ EBC)

Export-Style Stout

Export-Style Stouts are black. Head retention is excellent. Coffee-like roasted barley and roasted malt aromas are prominent. Fruity-ester aroma is low. Hop aroma is not perceived. Initial malt and light caramel flavor profile give way to a distinctive dry-roasted bitterness in the finish. Hop flavor is not perceived. Hop bitterness is often analytically high, but the perception is often compromised by malt sweetness. Perception of fruity-ester flavor is low. Diacetyl should be negligible or not perceived. Slight acidity is acceptable. Body is medium to full.
Original Gravity (°Plato) 1.052-1.072 (12.9-17.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.020 (2.1-5.1 °Plato) • **Alcohol by Weight (Volume)** 4.5%-7.5% (5.7%-9.5%) • **Bitterness (IBU)** 30-60 • **Color SRM (EBC)** 40+ (80+ EBC)

NORTH AMERICAN ORIGIN ALE STYLES

Golden or Blonde Ale

Golden or Blonde Ales are straw to light amber. Chill haze should be absent. Hop aroma is low to medium-low, present but not dominant. Light malt sweetness is present. Hop flavor is low to medium-low, present but not dominant. Hop bitterness is low to medium. Fruity esters may be perceived but not predominant. Diacetyl should not be perceived. DMS should not be perceived. Body is crisp, low to medium.
Original Gravity (°Plato) 1.045-1.054 (11.2-13.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.2%-4.0% (4.1%-5.1%) • **Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 3-7 (6-14 EBC)

American-Style Amber/Red Ale

American-Style Amber/Red Ales are copper to reddish brown. Chill haze is allowable at cold temperatures. Fruity-ester aroma is low if present. Hop aroma is medium. Medium-high to high maltiness with low to medium

caramel character is present. Hop flavor is medium, and characterized by American-variety hops. Hop bitterness is medium to medium-high. They may have low levels of fruity-ester flavor. Diacetyl can be absent or barely perceived at very low levels. Body is medium to medium-high.
Original Gravity (°Plato) 1.048-1.058 (11.9-14.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.5-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.5%-4.8% (4.4%-6.1%) • **Bitterness (IBU)** 25-45 • **Color SRM (EBC)** 11-18 (22-36 EBC)

American-Style Pale Ale

American-Style Pale Ales are deep golden to copper or light brown. Chill haze is allowable at cold temperatures. Hop haze is allowable at any temperature. Low caramel malt aroma is allowable. Fruity-ester aroma should be moderate to strong. Hop aroma is medium to medium-high, exhibiting floral, fruity, sulfur/diesel-like, citrus-like, piney resinous characters that are typical of though not exclusively from American-variety hops. Low to medium maltiness may include low caramel malt character. Hop flavor is medium to medium-high, and is reflective of American-variety hop aroma characters. Hop bitterness is medium to medium-high. Fruity-ester flavor should be moderate to strong. Diacetyl should be absent or very low. Body is medium.
Original Gravity (°Plato) 1.044-1.050 (11.0-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.1-3.6 °Plato) • **Alcohol by Weight (Volume)** 3.5%-4.3% (4.4%-5.4%) • **Bitterness (IBU)** 30-50 • **Color SRM (EBC)** 6-14 (12-28 EBC)

American-Style Strong Pale Ale

American-Style Strong Pale Ales are deep golden to copper. Chill haze is allowable at cold temperatures. Hop haze is allowable at any temperature. Low caramel malt aroma is allowable. Fruity-ester aroma may be low to high. Hop aroma is high, exhibiting floral, fruity, sulfur/diesel-like, citrus-like, piney, resinous characters that are typical of though not exclusively from American-variety hops. Low level maltiness may include low caramel malt character. Hop flavor is high, and is reflective of American-variety hop aroma characters. Hop bitterness is high. Fruity-ester flavor may be low to high. Diacetyl should be absent or low if present. Body is medium.
Original Gravity (°Plato) 1.050-1.065 (12.4-15.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 4.4%-5.6% (5.6%-7.0%) • **Bitterness (IBU)** 40-50 • **Color SRM (EBC)** 6-14 (12-28 EBC)

American-Style India Pale Ale

American-Style India Pale Ales are gold to copper. Chill haze is allowable at cold temperatures and hop haze is allowable at any temperature. Fruity-ester aroma may be low to high. Hop aroma is high, exhibiting various floral, fruity, sulfur/onion-garlic-catty, citrus-like, piney, resinous characters that are typical of though not exclusively from American-variety hops. Medium maltiness is present. Hop flavor is high, and is reflective of American-variety hop aroma characters. Hop bitterness is medium-high to very high. Fruity-ester flavors are moderate to very high. Diacetyl should be absent or very low. Body is medium. The use of water with high mineral content may result in a crisp, dry beer rather than a malt-accented version. *English and citrus-like American hops are considered enough of a distinction justifying separate American-style IPA and English-Style IPA categories or subcategories. Hops of other origins may be used for bitterness or approximating traditional American or English character. See English-style India Pale Ale.*
Original Gravity (°Plato) 1.060-1.070 (14.7-17.1 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.5-4.6 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.5%) • **Bitterness (IBU)** 50-70 • **Color SRM (EBC)** 6-12 (12-24 EBC)

Session India Pale Ale

Session India Pale Ales are gold to copper. Chill haze is allowable at cold temperatures and hop haze is allowable at any temperature. Fruity-ester aroma is light to moderate. Hop aroma is medium to high with qualities from a wide variety of hops from all over the world. Low to medium maltiness is present. Hop flavor is strong, characterized by flavors from a wide variety of hops. Hop bitterness is medium to high. Fruity-ester flavors are low to moderate. Diacetyl is absent or at very low levels. Body is low to medium. *Beers which exceed 5.0% abv would not be characterized as Session India Pale Ale. Beers containing less than 4.0% abw (5.0% abv) which could be appropriately characterized in another classic or traditional category would not be appropriately characterized as Session India Pale Ale.*
Original Gravity (°Plato) 1.038-1.052 (9.5-12.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (3.1-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0% (3.7%-5.0%) • **Bitterness (IBU)** 40-55 • **Color SRM (EBC)** 4-12 (8-24 EBC)

Pale American-Belgo-Style Ale

Pale American-Belgo-Style Ales are gold to light brown. Chill haze may be evident. Fruity-ester aroma is medium to high. Hop aroma is medium to very high, exhibiting American type hop aromas not usually found in traditional Belgian styles. Hop flavor is medium to very high. Hop bitterness is medium to very high. Fruity-ester flavor should be medium to high. Yeast derived characters such as banana, berry, apple, sometimes coriander spice-like and/or smoky-phenolic characters should be portrayed with

balance of hops and malt character when fermented with Belgian yeasts. Diacetyl should be absent. Sulfur-like yeast character should be absent. *Brettanomyces* character should be absent. Pale American-Belgo-Style Ales are either 1) non-Belgian beer types portraying the unique characters imparted by yeasts typically used in big fruity Belgian-style ales, or 2) defined Belgian-style beers portraying a unique character of American hops. These beers are unique beers unto themselves. *To allow for accurate judging the brewer must provide information that identifies the classic beer style being elaborated upon (if there is one) or other information unique to the entry with regard to flavor, aroma and/or appearance. Beer entries not accompanied by this information will be at a disadvantage during judging.*

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

Dark American-Belgo-Style Ale

Dark American-Belgo-Style Ales are brown to black. Chill haze may be evident. Fruity-ester aroma is medium to high. Hop aroma is medium to very high, exhibiting American type hop aromas not usually found in traditional Belgian styles. Perception of roasted malts or barley will be subtle to robust. Hop flavor is medium to very high. Hop bitterness is medium to very high. Fruity-ester flavor should be medium to high. Yeast derived characters such as banana, berry, apple, sometimes coriander spice-like and/or smoky-phenolic characters should be portrayed with balance of hops and malt character when fermented with Belgian yeasts. Diacetyl should be absent. Sulfur-like yeast character should be absent. *Brettanomyces* character should be absent. Dark American-Belgo-Style Ales are either 1) non-Belgian darker beer types portraying the unique characters imparted by yeasts typically used in big fruity Belgian-style ales, or 2) defined darker Belgian-style beers portraying a unique character of American hops. These beers are unique beers unto themselves. *To allow for accurate judging the brewer must provide information that identifies the classic beer style being elaborated upon (if there is one) or other information unique to the entry with regard to flavor, aroma and/or appearance. Beer entries not accompanied by this information will be at a disadvantage during judging.*

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

American-Style Brown Ale

American-Style Brown Ales are deep copper to very dark brown. Chill haze is allowable at cold temperatures. Fruity-ester aromas should be subdued. Roasted malt caramel-like and chocolate-like aromas should be medium. Hop aroma is low to medium. Roasted malt caramel-like and chocolate-like flavors should be medium. Hop flavor is low to medium. Hop bitterness is medium to high. Fruity-ester flavors should be subdued. Diacetyl should not be perceived. Body is medium.

Original Gravity (°Plato) 1.040-1.060 (10.0-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.6-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.3%-5.0% (4.2%-6.3%) • **Bitterness (IBU)** 25-45 • **Color SRM (EBC)** 15-26 (30-52 EBC)

American-Style Black Ale

American-Style Black Ales are very dark to black. Low to medium caramel malt and dark roasted malt aromas may be evident. Hop aroma is medium-high to high, with fruity, citrus, piney, floral, and herbal or other hop aroma from hops of all origins contributing. Low to medium caramel malt and dark roasted malt flavors are evident. Astringency and burnt character of roast malt should be absent. Hop flavor is medium-high, with fruity, citrus, piney, floral, and herbal or other hop flavor from hops of all origins contributing. Hop bitterness is medium-high to high. Body is medium.

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

American-Style Stout

American-Style Stouts are black. Head retention is excellent. Fruity-ester aroma is low. Coffee-like roasted barley and roasted malt aromas are prominent. Hop aroma is medium to high, often with American citrus-type and/or resiny hop aromas. Low to medium malt sweetness with low to medium caramel, chocolate, and/or roasted coffee flavor is present, with a distinctive dry-roasted bitterness in the finish. Roasted barley and roasted malt contribution to astringency is low and not excessive. Slight roasted malt acidity is permissible. Hop flavor is medium to high, often with American citrus-type and/or resiny hop flavors. Hop bitterness is medium to high. Fruity-ester flavor is low. Diacetyl should be negligible or not perceived. Body is perceived as a medium to full.

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

American-Style Imperial Stout

American-Style Imperial Stouts are black. Extremely rich malty aroma is typical. Fruity-ester aroma is generally high. Diacetyl aroma should be absent. Hop aroma is medium-high to high with floral, citrus and/or herbal hop aromas. Extremely rich malty flavor with full sweet malt character is typical. Roasted malt astringency and bitterness can be moderately perceived but should not overwhelm the overall character. Hop flavor is medium-high to high floral, citrus and/or herbal hop flavors. Hop bitterness is medium-high to very high and balanced with the malt personality. Fruity-ester flavors are generally high. Diacetyl should be absent. Body is full.

Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.020-1.030 (5.1-7.6 °Plato) • **Alcohol by Weight (Volume)** 5.5%-9.5% (7.0%-12.0%) • **Bitterness (IBU)** 50-80 • **Color SRM (EBC)** 40+ (80+ EBC)

American-Style Imperial Porter

American-Style Imperial Porters are black. Ale-like fruity-ester aromas should be evident but not overpowering, complimenting malt and hop aromas. Hop aroma is low to medium-high. No roast barley or strong burnt/black malt character should be perceived. Medium malt, caramel and cocoa-like sweetness is present. Hop flavor is low to medium-high. Hop bitterness is medium-low to medium. Ale-like fruity-ester flavors should be evident but not overpowering, complimenting hop character and malt derived sweetness. Diacetyl should be absent. Body is full.

Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.020-1.030 (5.1-7.6 °Plato) • **Alcohol by Weight (Volume)** 5.5%-9.5% (7.0%-12.0%) • **Bitterness (IBU)** 35-50 • **Color SRM (EBC)** 40+ (80+ EBC)

Imperial or Double India Pale Ale

Imperial or Double India Pale Ales are gold to light brown. Chill haze is allowable at cold temperatures and haze created by dry hopping is allowable at any temperature. Hop aroma is very high. Hop aroma should be fresh and evident, from any variety of hops. Malt character is low to high. Hop flavor is very high, and should be fresh and evident and should not be harsh in quality, deriving from any variety of hops. Hop bitterness is very high but not harsh. Alcohol content is medium-high to high and notably evident. Fruity-ester flavor is high. Diacetyl should not be perceived. Body is medium-high to full. The intention of this style of beer is to exhibit the fresh and evident character of hops. Oxidative character and aged character should not be present.

Original Gravity (°Plato) 1.070-1.100 (17.1-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.020 (3.1-5.1 °Plato) • **Alcohol by Weight (Volume)** 6.0%-8.4% (7.6%-10.6%) • **Bitterness (IBU)** 65-100 • **Color SRM (EBC)** 5-15 (10-30 EBC)

Double Red Ale

Double Red Ales are deep amber to dark copper/reddish brown. A small amount of chill haze is allowable at cold temperatures. Fruity-ester aroma is medium. Hop aroma is high, arising from any variety of hops. Medium to medium-high caramel malt character is present. Low to medium biscuit or toasted characters may also be present. Hop flavor is high and balanced with other beer characters. Hop bitterness is high to very high. Alcohol content is medium to high. Complex alcohol flavors may be evident. Fruity-ester flavors are medium. Diacetyl should not be perceived. Body is medium to full.

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

Imperial Red Ale

Imperial Red Ales are deep amber to dark copper/reddish brown. A small amount of chill haze is allowable at cold temperatures. Fruity-ester aroma is medium. Hop aroma is intense, arising from any variety of hops. Medium to high caramel malt character is present. Hop flavor is intense, and balanced with other beer characters. They may use any variety of hops. Hop bitterness is intense. Alcohol content is very high and of notable character. Complex alcohol flavors may be evident. Fruity-ester flavors are medium. Diacetyl should not be perceived. Body is full.

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

American-Style Barley Wine Ale

American-Style Barley Wine Ales are amber to deep red/copper-garnet. Chill haze is allowable at cold temperatures. Fruity-ester aroma is often high. Caramel and/or toffee malt aromas are often present. Hop aroma is medium to very high. High residual malty sweetness, often containing caramel and/or toffee flavors is present. Hop flavor is medium to very high. American type hops are often used but not necessary for this style. Hop bitterness is high. Complexity of alcohols is evident. Fruity-ester flavor is often high. Very low levels of diacetyl may be acceptable. Body is full. Characters indicating oxidation, such as vinous (sometimes sherry-like) aromas and/or flavors, are not generally acceptable in American-style

barley wine ales, however if a low level of age-induced oxidation character harmonizes and enhances the overall experience this can be regarded favorably.
Original Gravity (°Plato) 1.090-1.120 (21.6-28.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.024-1.028 (6.1-7.1 °Plato) • **Alcohol by Weight (Volume)** 6.7%-9.6% (8.5%-12.2%) • **Bitterness (IBU)** 60-100 • **Color SRM (EBC)** 11-18 (22-36 EBC)

American-Style Wheat Wine Ale

American-Style Wheat Wine Ales are gold to light brown. Chill haze is allowable. Fruity-ester aroma is often high and counterbalanced with complex alcohol character. Bready, wheat, honey-like and/or caramel malt aromas are often present. Hop aroma is low to medium. High residual malt sweetness is present. Bready, wheat, honey-like and/or caramel flavors are often part of malt character. Hop flavor is low to medium. Hop bitterness is medium to medium-high. Fruity-ester flavors are often high and counterbalanced by complexity of alcohols and high alcohol content. This style is brewed with 50% or more wheat malt. Very low levels of diacetyl may be acceptable. Phenolic yeast character, sulfur, and/or DMS should not be present. Oxidized, stale and aged characters are not typical of this style. Body is full.
Original Gravity (°Plato) 1.088-1.120 (21.1-28.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.024-1.032 (6.1-8.0 °Plato) • **Alcohol by Weight (Volume)** 6.7%-9.6% (8.5%-12.2%) • **Bitterness (IBU)** 45-85 • **Color SRM (EBC)** 5-15 (10-30 EBC)

Smoke Porter

Smoke Porters are dark brown to black. Fruity-ester aroma is acceptable. They will exhibit a mild to assertive smoke malt aroma in balance with other aroma characters. Hop aroma is not perceived to medium. They will exhibit a mild to assertive smoke malt flavor in balance with other flavors. Black malt character can be perceived in some porters, while others may be absent of strong roast character. Roast barley character should be absent. Medium to high malt sweetness, caramel and chocolate are acceptable. Hop flavor is not perceived to medium. Hop bitterness is medium to medium-high. Fruity-ester flavor is acceptable. Body is medium to full. *To allow for accurate judging the brewer must list the traditional style of porter as well as the wood type used as a smoke source (e.g. "alder smoked brown porter"). Beer entries not accompanied by this information will be at a disadvantage during judging.*
Original Gravity (°Plato) 1.050-1.065 (12.4-15.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.6-4.6 °Plato) • **Alcohol by Weight (Volume)** 4.0%-7.0% (5.1%-8.9%) • **Bitterness (IBU)** 20-40 • **Color SRM (EBC)** 20+ (40+ EBC)

American-Style Sour Ale

American-Style Sour Ales are any range of color, and may take on the color of other ingredients. Chill haze, bacteria and yeast-induced haze are allowable at low to medium levels at any temperature. Moderate to intense yet balanced fruity-ester aromas are evident. In darker versions, roasted malt, caramel-like and chocolate-like aromas are subtly present. Diacetyl and DMS aromas should not be perceived. Hop aroma is evident over a full range from low to high. In darker versions, roasted malt, caramel-like and chocolate-like flavors are subtly present. Hop flavor is evident over a full range from low to high. Hop bitterness is evident over a full range from low to high. There is no *Brettanomyces* character in this style of beer. The evolution of natural acidity develops balanced complexity. The acidity present is usually in the form of lactic, acetic and other organic acids naturally developed with acidified malt in the mash or in fermentation by the use of various microorganisms including certain bacteria and yeasts. Acidic character can be a complex balance of several types of acid and characteristics of age. Moderate to intense yet balanced fruity-ester flavors are evident. Residual flavors that come from liquids previously aged in a barrel such as bourbon or sherry should not be present. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin must not be present. Fruited versions will exhibit fruit flavors in harmonious balance with other characters. Diacetyl and DMS flavors should not be perceived. Body is evident over a wide range from low to high. *Entries exhibiting wood-derived characters or characters of liquids previously aged in wood would more appropriately be characterized as Wood-Aged Sour Beers which are classified elsewhere. Fruited versions will exhibit fruit flavors in harmonious balance with other characters. A statement by the brewer explaining the classic or experimental beer style being made sour and identifying fruit or any other ingredients (if any) is essential in order for accurate assessment in competitions.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

GERMAN ORIGIN ALE STYLES

German-Style Kölsch

German-Style Kölschs are straw to gold. Chill haze should be absent. Good, dense head retention is desirable. Fruity-ester aroma should be minimally perceived, if at all. Light pear-apple-Riesling wine-like fruitiness may be

apparent, but is not necessary for this style. Hop aroma is low and if evident should express noble hop character. Malt character is a very low to low with soft sweetness. Caramel character should not be evident. Hop flavor is low and if evident should express noble hop character. Hop bitterness is medium. Fruity-ester flavors should be minimally perceived, if at all. Light pear-apple-Riesling wine-like fruitiness may be apparent, but is not necessary for this style. Diacetyl should not be perceived. Body is low to medium-low; it is slightly dry on the palate, yet crisp. Wheat can be used in brewing this beer. Kölsch is fermented at warmer temperatures compared to typical lager temperatures but at lower temperatures than most English and Belgian ales, then aged at cold temperatures (German ale or alt-style beer). Ale yeast is used for fermentation, though lager yeast is sometimes used in the bottle or final cold conditioning process.
Original Gravity (°Plato) 1.042-1.048 (10.5-11.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.6 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.2% (4.8%-5.3%) • **Bitterness (IBU)** 18-28 • **Color SRM (EBC)** 3-6 (6-12 EBC)

German-Style Altbier

German-Style Altbiers are copper to dark brown ales, originally from the Duesseldorf area. No chill haze should be perceived. A variety of malts including wheat may be used to produce medium-low to medium malt aroma. Fruity-ester aroma can be low. No diacetyl aroma should be perceived. Hop aroma is low to medium. A variety of malts including wheat may be used to produce medium-low to medium level malty flavor. Hop flavor is low to medium. Hop bitterness is medium to very high (although the 25 to 35 IBU range is more normal for the majority of Altbiers from Duesseldorf). Fruity-ester flavors can be low. No diacetyl should be perceived. Body is medium. The overall impression is clean, crisp, and flavorful often with a dry finish.
Original Gravity (°Plato) 1.044-1.052 (11.0-12.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.1-3.6 °Plato) • **Alcohol by Weight (Volume)** 3.6%-4.4% (4.6%-5.6%) • **Bitterness (IBU)** 25-52 • **Color SRM (EBC)** 11-19 (22-38 EBC)

Kellerbier or Zwickelbier Ale

Kellerbier or Zwickelbier Ales are the color of the underlying German ale style. Appearance may or may not be clear. They may appear slightly hazy to moderately cloudy. Exhibiting a small amount of yeast haze is acceptable and traditional. These beers must be unfiltered, but may be naturally clear due to settling of yeast during aging. Head retention may not be optimal. Kellerbier Ales are unfiltered German-style Altbier and Kölsch. Aromas typical of the underlying beer style are present. Fruity-ester levels should align with the filtered version, but may be perceived at slightly higher or lower levels due to age and presence of yeast. Yeast aroma is desirable, yet should be low to medium in balance with character of malt and hops. Low to moderately low levels of yeast-generated sulfur-containing compounds should be apparent in aroma, and low levels of acetaldehyde or other volatiles normally reduced during lagering may or may not be apparent. Hop aroma is sometimes suppressed by the presence of yeast, depending on style. Malt character will vary with style (see individual style descriptions). Hop flavor is sometimes suppressed by the presence of yeast, depending on style. Hop bitterness is sometimes suppressed by the presence of yeast, depending on style. Yeast flavor is desirable, yet should be low to medium in balance with character of malt and hops. Low to moderately low levels of yeast-generated sulfur containing compounds should be apparent in flavor, and low levels of acetaldehyde or other volatiles normally reduced during lagering may or may not be apparent. The sulfur and acetaldehyde characters should contribute positively to the beer drinking experience. Body is variable with style. These unfiltered German-style ales are packaged and/or served intentionally with low to moderate amounts of yeast. Products may be filtered and again dosed with yeast in the package, manifesting themselves as bottle conditioned beers or unfiltered beer with yeast present. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer. Beers containing novel ingredients or aged in flavor-imparting vessels would be more appropriately characterized in other beer styles. *A statement by the brewer explaining the underlying classic German ale style is essential for accurate assessment in competitions.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Berliner-Style Weisse

Berliner Weissbiers are straw to pale, the lightest of all the German wheat beers. Appearance may be hazy or cloudy from yeast or chill haze. Fruity-ester aroma will be evident at low to medium levels. No diacetyl should be perceived. Hop aroma is not perceived. Malt sweetness is absent. Hop flavor is not perceived. Hop bitterness is not existent to very low. The unique combination of yeast and lactic acid bacteria fermentation yields a beer that is acidic and highly attenuated. Fruity-ester flavors will be evident at low to medium levels. No *Brettanomyces* character or diacetyl should be perceived. Berliners are sometimes served with sweet fruit or herbal syrups. Body is very low. Carbonation is high. *At competition, subcategories for unfruited and fruited or flavored versions of the style could be created. For unfruited versions, brewer would indicate*

that no fruit or flavor has been added. Fruited or flavored entries would be accompanied by a very brief description of the fruit/flavor used by the brewer.
Original Gravity (°Plato) 1.028-1.032 (7.1-8.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.006 (1.0-1.5 °Plato) • **Alcohol by Weight (Volume)** 2.2%-2.7% (2.8%-3.4%) • **Bitterness (IBU)** 3-6 • **Color SRM (EBC)** 2-4 (4-8 EBC)

Leipzig-Style Gose

Leipzig-Style Goses are straw to medium amber. Appearance is cloudy/hazy with yeast character, and may have evidence of continued fermentation activity. Lemony or other citrus-like aromas are often present. Some versions may have the spicy aroma character of added coriander at low to medium levels. Horsey, leathery or earthy aromas contributed by *Brettanomyces* yeasts may be evident but have a very low profile, as this beer is not excessively aged. Hop aroma is not perceived. Malt sweetness is not perceived to very low. They typically contain malted barley and unmalted wheat, and may contain oats. Hop flavor is not perceived. Hop bitterness is not perceived. Lemony or other citrus-like flavors are often present. Some versions may have the spicy flavor character of added coriander on the palate at low to medium levels. Salt (table salt) character is also traditional in low amounts. Body is low to medium-low. Traditional examples of Gose are spontaneously fermented. Low to medium lactic acid character is evident in all examples as sharp, refreshing sourness. *At competitions, brewers might provide supplemental information such as whether coriander, salt and/or Brettanomyces is used and/or other information about the brewing process.*
Original Gravity (°Plato) 1.036-1.056 (9.0-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.012 (2.1-3.1 °Plato) • **Alcohol by Weight (Volume)** 3.5%-4.3% (4.4%-5.4%) • **Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3-9 (6-18 EBC)

(See "Contemporary Gose" in Other Origin Ale Styles)

South German-Style Hefeweizen

South German-Style Hefeweizens are straw to amber. Because yeast is present appearance may appropriately be very cloudy. The aroma of a German Hefeweizen is decidedly fruity and phenolic. The phenolic characteristics are often described as clove-like, nutmeg-like, mildly smoke-like or even vanilla-like. Banana-like ester aroma should be present at low to medium-high levels. Hop aroma is not perceived to very low. Malt sweetness is very low to medium-low. Hop flavor is not perceived to very low. Hop bitterness is very low. These beers are made with at least 50 percent malted wheat. No diacetyl should be perceived. The flavor of a Weissbier with yeast is decidedly fruity and phenolic. The phenolic characteristics are often described as clove-like, nutmeg-like, mildly smoke-like or even vanilla-like. Banana-like ester flavor should be present at low to medium-high levels. Hefeweizen is very highly carbonated. Body is medium to full. These beers are typically roused during pouring and because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel. *During competition, entries will be roused unless instructed otherwise by the entering brewer.*
Original Gravity (°Plato) 1.047-1.056 (11.7-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.9%-4.4% (4.9%-5.6%) • **Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3-9 (6-18 EBC)

South German-Style Kristal Weizen

South German-Style Kristal Weizens are straw to amber. Appearance is clear with no chill haze present. Because the beer has been filtered, yeast is not present. The aroma is very similar to Hefeweizen; the phenolic characteristics are often described as clove-like or nutmeg-like and can be smoky or even vanilla-like. Banana-like ester aroma is often present. Hop aroma is not perceived to very low. Malt sweetness is very low to medium-low. Hop flavor is not perceived to very low. Hop bitterness is very low. These beers are made with at least 50 percent malted wheat. No diacetyl should be perceived. The flavor is very similar to Hefeweizen with the caveat that fruity and phenolic characters are not combined with the yeasty flavor and fuller-bodied mouthfeel of yeast. The phenolic characteristics are often described as clove-like or nutmeg-like and can be smoky or even vanilla-like. Banana-like ester flavor is often present. Kristal Weizen is well attenuated and very highly carbonated. Body is medium to full. The beer will have no flavor of yeast and a cleaner, drier mouthfeel than counterparts served with yeast.
Original Gravity (°Plato) 1.047-1.056 (11.7-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.9%-4.4% (4.9%-5.6%) • **Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3-9 (6-18 EBC)

German-Style Leichtes Weizen

German-Style Leichtes Weizens are straw to copper-amber. If served with yeast appearance may appropriately be very cloudy. The phenolic and estery aromas typical of Weissbiers are more subdued in Leichtes Weizen. No diacetyl aroma should be perceived. Hop aroma is not perceived to very low. Malt sweetness is very low to medium-low. Hop flavor is not perceived to very low. Hop bitterness is very low. These beers are made with at least 50 percent wheat malt. The phenolic and estery flavors typical of Weissbiers are more subdued in Leichtes

Weizen. The overall flavor profile is less complex than Hefeweizen due to decreased alcohol content and there is less yeasty flavor present. No diacetyl should be perceived. Body is low with diminished mouth feel relative to hefeweizen. The German word leicht means light, and as such these beers are light versions of Hefeweizen. These beers are often roused during pouring, and when yeast is present the beer will have yeast flavor and a characteristically fuller mouthfeel. *During competition, entries will be roused unless instructed otherwise by the entering brewer.*
Original Gravity (°Plato) 1.028-1.044 (7.1-11.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1.0-2.1 °Plato) • **Alcohol by Weight (Volume)** 2.0%-2.8% (2.5%-3.5%) • **Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3.5-15 (7-30 EBC)

South German-Style Bernsteinfarbenes Weizen

South German-Style Bernsteinfarbenes Weizens are amber to light brown; the German word bernsteinfarben means amber colored. If served with yeast appearance may appropriately be very cloudy. The phenolic and estery aromas typical of Weissbiers are more subdued in Bernsteinfarbenes Weissbier. No diacetyl aroma should be perceived. Hop aroma is not perceived. Distinct sweet maltiness and caramel or bready character from the use of medium colored malts characterize this beer style. Hop flavor is not perceived. Hop bitterness is low. These beers are made with at least 50 percent malted wheat. The phenolic and estery flavors of this Weissbier should be evident but subdued. Bernsteinfarbenes Weissbier should be well attenuated and very highly carbonated. No diacetyl should be perceived. Body is medium to full. These beers are typically roused during pouring and because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel. *During competition, entries will be roused unless instructed otherwise by the entering brewer.*
Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.3% (4.8%-5.4%) • **Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 9-13 (18-26 EBC)

South German-Style Dunkel Weizen

South German-Style Dunkel Weizens are copper-brown to very dark. If served with yeast appearance may appropriately be very cloudy. The phenolic and estery aromas typical of Weissbiers are more subdued in Dunkel Weissbier. No diacetyl aroma should be perceived. Hop aroma is not perceived. Distinct sweet maltiness and a chocolate-like character from roasted malt characterize this beer style. Usually dark barley malts are used in conjunction with dark cara or color malts. Hop flavor is not perceived. Hop bitterness is low. These beers are made with at least 50 percent malted wheat. The phenolic and estery flavors of Dunkel Weissbier should be evident but subdued. Dunkel Weissbier should be well attenuated and very highly carbonated. No diacetyl should be perceived. Body is medium to full. These beers are typically roused during pouring and because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel. *During competition, entries will be roused unless instructed otherwise by the entering brewer.*
Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.3% (4.8%-5.4%) • **Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 10-25 (20-50 EBC)

South German-Style Weizenbock

South German-Style Weizenbocks are gold to very dark. If served with yeast appearance may appropriately be very cloudy. Balanced clove-like phenolic and fruity-ester banana elements produce a well-rounded aroma. If dark, a mild roast malt character should emerge to a lesser degree in the aroma. No diacetyl aroma should be perceived. Hop aroma is not perceived. Medium malty sweetness is present. If dark, a mild roast malt flavor should emerge. Hop flavor is not perceived. Hop bitterness is low. Balanced clove-like phenolic and fruity-ester banana-like elements produce a well-rounded flavor. Carbonation is high. No diacetyl should be perceived. Body is medium to full. These beers are typically roused during pouring and because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel. *During competition, entries will be roused unless instructed otherwise by the entering brewer.*
Original Gravity (°Plato) 1.066-1.080 (16.1-19.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.028 (4.1-7.1 °Plato) • **Alcohol by Weight (Volume)** 5.5%-7.5% (7.0%-9.5%) • **Bitterness (IBU)** 15-35 • **Color SRM (EBC)** 4.5-30 (9-60 EBC)

German-Style Rye Ale

German-Style Rye Ales are pale to very dark, with darker versions running dark amber to dark brown. Chill haze is acceptable in versions packaged and served without yeast. In versions served with yeast, appearance may range from hazy to very cloudy. Low to medium banana–like fruity-ester aroma is typical; phenolic, clove-like aromas should also be perceived. In darker versions malt aromas can optionally include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Diacetyl aroma should not be perceived. No yeast aroma should be evident in versions without yeast. Low to medium yeast aroma should

not overpower the balance and character of rye and barley malt and hops in versions with yeast. Hop aroma is not perceived. Malt sweetness will vary from low to medium. In darker versions malt flavor can optionally include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Low level roast malt astringency acceptable when balanced with low to medium level malt sweetness. Versions packaged and served without yeast will not have yeast flavor or fuller mouthfeel caused by yeast. Versions packaged and served with yeast will have low to medium yeast flavor and a characteristically fuller mouthfeel, which should not overpower the balance and character of rye and barley malt and hops. Hop flavor is not perceived. Hop bitterness is very low to low. Grist should include at least 30 percent rye malt. Low banana-like fruity-ester flavor is typical; phenolic, clove-like characteristics should also be perceived. Diacetyl flavor should not be perceived. Body is low to medium. *At competition beers will be poured as instructed by entering brewer. During registration brewer may specify pouring instructions, choosing normal pouring, quiet pouring or intentional rousing of yeast.*
Original Gravity (°Plato) 1.047-1.056 (11.7-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.9%-4.4% (4.9%-5.6%) • **Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 4-25 (8-50 EBC)

Bamberg-Style Weiss Rauchbier

Bamberg-Style Weiss Rauchbiers are a range of color from pale to chestnut brown. Because yeast is present appearance may appropriately be very cloudy. Smoky malt character ranging from low to high should be present in the aroma. The aroma of a Weissbier with yeast is decidedly fruity and phenolic. The phenolic characteristics are often described as clove-like, nutmeg-like, mildly smoke-like or even vanilla-like. Banana-like ester aroma is often present at low to medium-high levels. Hop aroma is not perceived. In darker versions a detectable degree of roast malt may be present without being robust. Smoky malt flavor ranging from low to high is present. Smoke character is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness. Hop flavor is not perceived. Hop bitterness is low. These beers are made with at least 50 percent malted wheat. No diacetyl should be perceived. The flavor of a Weissbier is decidedly fruity and phenolic. The phenolic characteristics are often described as clove-like or nutmeg-like and can be smoky or even vanilla-like. Banana-like esters are often present. Weissbier is well attenuated and very highly carbonated. Body is medium to full. These beers are typically roused during pouring and because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel. *During competition, entries will be roused unless instructed otherwise by the entering brewer.*
Original Gravity (°Plato) 1.047-1.056 (11.7-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.9%-4.4% (4.9%-5.6%) • **Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 4-18 (8-36 EBC)

BELGIAN AND FRENCH ORIGIN ALE STYLES

Belgian-Style Blonde Ale

Belgian-Style Blonde Ales are pale to light amber. Chill haze is allowable at cold temperatures. Malt aroma is low. Low to medium fruity-ester aromas balanced with light malt and spice aromas may be present. Hop aroma is not perceived to low; noble-type hops are commonly used. Malt flavor is low. Hop flavor is not perceived to low. Hop bitterness is very low to low. Overall impression is a beer orchestrated with balanced light sweet, spiced and low to medium fruity-ester flavors. Low yeast-derived phenolic spiciness may be perceived. Diacetyl and acidic character should not be perceived. Body is low to medium.
Original Gravity (°Plato) 1.054-1.068 (13.3-16.6 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.1-3.6 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.2% (6.3%-7.9%) • **Bitterness (IBU)** 15-30 • **Color SRM (EBC)** 4-7 (8-14 EBC)

Belgian-Style Pale Ale

Belgian-Style Pale Ales are gold to copper. Chill haze is allowable at cold temperatures. Malt aroma is low. Low to medium fruity-ester aromas are evident. Yeast-derived phenolic spiciness may be perceived. Diacetyl aroma should not be perceived. Hop aroma is low but noticeable; noble-type hops are commonly used. Malt aroma is low. Caramel or toasted malt flavor is acceptable. Hop flavor is low but noticeable. Hop bitterness is low but noticeable. Low to medium fruity-ester flavors are evident. Low levels of yeast-derived phenolic spicy flavors may be perceived. Diacetyl flavor should not be perceived. Body is low to medium.
Original Gravity (°Plato) 1.044-1.054 (11.0-13.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.1-3.6 °Plato) • **Alcohol by Weight (Volume)** 3.2%-5.0% (4.1%-6.3%) • **Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 6-12 (12-24 EBC)

Belgian-Style Pale Strong Ale

Belgian-Style Pale Strong Ales are pale to copper. Chill haze is allowable at cold temperatures. Hop aroma is medium-low to medium-high. Malt character intensity should be low to medium, often surviving along with a complex fruitiness. Hop flavor is medium-low to medium-high. Hop bitterness is medium-low to medium-high. These beers are often brewed with light colored Belgian "candy"

sugar. Very little or no diacetyl should be perceived. Herbs and spices are sometimes used to delicately flavor these strong ales. Low levels of yeast-derived phenolic spiciness may also be perceived. Body is very low to medium. These beers can be malty in overall impression or dry and highly attenuated. They can have a perceptively deceiving high alcoholic character. They can have relatively light body for beers of this alcoholic strength. Some versions may be equally high in alcohol yet more medium in body.
Original Gravity (°Plato) 1.064-1.096 (15.7-22.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.024 (2.0-6.1 °Plato) • **Alcohol by Weight (Volume)** 5.6%-8.8% (7.1%-11.2%) • **Bitterness (IBU)** 20-50 • **Color SRM (EBC)** 3.5-10 (7-20 EBC)

Belgian-Style Dark Strong Ale

Belgian-Style Dark Strong Ales are medium-amber to very dark. Chill haze is allowable at cold temperatures. Medium to high malt aroma and complex fruity aromas are distinctive. Very little or no diacetyl aroma should be perceived. Hop aroma is low to medium. Medium to high malt intensity can be rich, creamy, and sweet. Fruity complexity along with soft roasted malt flavor adds distinct character. Hop flavor is low to medium. Hop bitterness is low to medium. These beers are often, though not always, brewed with dark Belgian "candy" sugar. Very little or no diacetyl flavor should be perceived. Herbs and spices are sometimes used to delicately flavor these strong ales. Low levels of phenolic spiciness from yeast byproducts may also be perceived. Body is medium to full. These beers can be well attenuated, with an alcohol strength which is often deceiving to the senses.
Original Gravity (°Plato) 1.064-1.096 (15.7-22.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.024 (3.1-6.1 °Plato) • **Alcohol by Weight (Volume)** 5.6%-8.8% (7.1%-11.2%) • **Bitterness (IBU)** 20-50 • **Color SRM (EBC)** 9-35 (18-70 EBC)

Belgian-Style Dubbel

Belgian-Style Dubbels are brown to very dark. Chill haze is acceptable at low serving temperatures. Slight yeast haze is often evident when bottle conditioned. Head retention is dense and mousse-like. Cocoa and caramel aromas are present. Fruity-ester aromas (especially banana) are appropriate at low levels. Diacetyl aroma should not be perceived. Hop aroma is low if present. Malty sweetness and chocolate-like character is present. Hop flavor is low if present. Hop bitterness is medium-low to medium. Diacetyl should not be perceived. Fruity-ester flavors (especially banana) are appropriate at low levels.
Original Gravity (°Plato) 1.060-1.075 (14.7-18.2 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.016 (3.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.6%) • **Bitterness (IBU)** 20-35 • **Color SRM (EBC)** 16-36 (32-72 EBC)

Belgian-Style Tripel

Belgian-Style Tripels are pale to light-amber. Chill haze is acceptable at low serving temperatures. Traditional tripels are bottle conditioned and may exhibit slight yeast haze, but the yeast should not be intentionally roused. Head retention is dense and mousse-like. A complex, sometimes mild spicy aroma characterizes this style. Clove-like phenolic aroma may be very low. Fruity-ester aromas including banana are also common but not necessary. Hop aroma is low if present. Low sweetness from very pale malts is present. Character from roasted or any dark malts should not be present. Hop flavor is low if present. Hop bitterness is medium to medium-high. Complex sometimes mild spicy flavor characterizes this style. Clove-like phenolic flavor may be evident at very low levels. Fruity-ester flavors including banana are also common but not necessary. Traditional Tripels are often well attenuated. Body is medium. Brewing sugar may be used to lighten the perception of body. Alcohol strength and flavor should be perceived as evident. Hop/malt balance is equalizing. The overall beer flavor may finish sweet, though any sweet finish should be light. Oxidative character if evident in aged tripels should be mild and pleasant.
Original Gravity (°Plato) 1.070-1.092 (17.1-22.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.018 (2.1-4.6 °Plato) • **Alcohol by Weight (Volume)** 5.6%-8.0% (7.1%-10.1%) • **Bitterness (IBU)** 20-45 • **Color SRM (EBC)** 4-7 (8-14 EBC)

Belgian-Style Quadrupel

Belgian-Style Quadrupels are amber to dark brown. Chill haze is acceptable at low serving temperatures. A mousse-like dense, sometimes amber head will top off a properly poured and served quad. Complex fruity aromas reminiscent of raisins, dates, figs, grapes and/or plums emerge, often accompanied with a hint of winy character. Hop aroma not perceived to very low. Caramel, dark sugar and malty sweet flavors and aromas can be intense, not cloying, while complementing fruitiness. Hop flavor not perceived to very low. Hop bitterness is low to low-medium. Perception of alcohol can be extreme. Complex fruity flavors reminiscent of raisins, dates, figs, grapes and/or plums emerge, often accompanied with a hint of winy character. Perception of alcohol can be extreme. Clove-like phenolic flavor and aroma should not be evident. Diacetyl and DMS should not be perceived. Body is full with creamy mouthfeel. Quadrupels are well attenuated and are characterized by the immense presence of alcohol and balanced flavor, bitterness and aromas. They are well balanced with savoring/sipping drinkability. Oxidative character if evident in aged examples should be mild and pleasant.
Original Gravity (°Plato) 1.084-1.120 (20.2-28.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.014-1.020 (3.6-5.1 °Plato) • **Alcohol by Weight (Volume)** 7.2%-

11.2% (9.1%-14.2%) • **Bitterness (IBU)** 25-50 • **Color SRM (EBC)** 8-20 (16-40 EBC)

Belgian-Style Witbier

Belgian-Style Witbiers are straw to pale. Unfiltered starch and yeast haze should be part of the appearance. Wits are traditionally bottle conditioned and served cloudy. Coriander and light orange peel aroma should be perceived as such or as an unidentified spiciness. Low to medium fruity-ester aromas are present. Diacetyl aroma should not be perceived. Hop aroma is not perceived. Malt character is very low to low. Hop flavor is not perceived to low. Hop bitterness is low, achieved traditionally by the use of noble-type hops. Wits are spiced with coriander and orange peel. Mild phenolic spiciness and yeast flavors may be evident. Low to medium fruity-ester flavors are present. Mild acidity is appropriate. No diacetyl flavor should be perceived. Wits are brewed using unmalted wheat, sometimes oats and malted barley. Body is low to medium, with a degree of creaminess from wheat starch. *During competition, entries will be roused unless instructed otherwise by the entering brewer. During registration brewers may specify pouring instructions, choosing intentional rousing of yeast, normal pouring or quiet pouring. Entries will be presented during judging as specified by entering brewer.*
Original Gravity (°Plato) 1.044-1.050 (11.0-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.6 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.4% (4.8%-5.6%) • **Bitterness (IBU)** 10-17 • **Color SRM (EBC)** 2-4 (4-8 EBC)

Classic French & Belgian-Style Saison

Classic French & Belgian-Style Saisons are gold to light amber. Chill or slight yeast haze is acceptable. Malt aroma is low. Fruity-ester aromas are medium to high. Earthy, cellar-like and/or musty aromas are okay. Diacetyl aroma should not be perceived. Hop aroma is low to medium and characterized by European-type hops: floral, herbal and/or woody traits are common. Malt flavor is low but provides foundation for the overall balance. Hop flavor is low to medium and characterized by European-type hops: floral, herbal and/or woody traits are common. Hop bitterness is medium-low to medium and not assertive. Very low levels of *Brettanomyces* character that are slightly acidic, fruity, horsey, goaty and/or leather-like may or may not be evident in the overall balanced beer. Fruitiness and spicy black pepper from classic Belgian-type yeast fermentation may be in character. Diacetyl flavor should not be perceived. These beers are well attenuated, and often bottle conditioned contributing some yeast character and high carbonation. Body is generally very low to low.
Original Gravity (°Plato) 1.040-1.060 (10.0-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.5 °Plato) • **Alcohol by Weight (Volume)** 3.5%-5.4% (4.4%-6.8%) • **Bitterness (IBU)** 20-38 • **Color SRM (EBC)** 5-7 (10-14 EBC)

(See "Specialty Saison" in Other Origin Ale Styles)

French-Style Bière de Garde

French-Style Bière de Gardes are light amber to chestnut brown/red. Chill haze is acceptable. These beers are often bottle conditioned so slight yeast haze is acceptable. These beers are characterized by a toasted malt aroma. Fruity-ester aromas can be light to medium in intensity. Bière de Garde may have *Brettanomyces* yeast-derived aromas that are slightly acidic, fruity, horsey, goaty and/or leather-like. Earthy, cellar-like, corky and/or musty aromas are acceptable. Diacetyl aroma should not be perceived. Hop aroma is low to medium, from noble-type hops. These beers are characterized by slight malt sweetness and/or toasted malt in flavor. Hop flavor is low to medium, from noble-type hops. Hop bitterness is low to medium. Bière de Garde may have *Brettanomyces* yeast-derived flavors that are slightly acidic, fruity, horsey, goaty and/or leather-like. Flavor of alcohol is evident. Fruity-ester flavors can be light to medium in intensity. Diacetyl flavor should not be perceived. Body is low to medium. Fruited versions of Bière de Garde would be appropriately characterized as Belgian Fruit Beer. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer.
Original Gravity (°Plato) 1.060-1.080 (14.7-19.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.024 (3.1-6.1 °Plato) • **Alcohol by Weight (Volume)** 3.5%-6.3% (4.4%-8.0%) • **Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 7-16 (14-32 EBC)

Belgian-Style Flanders Oud Bruin or Oud Red Ale

Belgian-Style Flanders Oud Bruin or Oud Red Ales are copper to very dark. SRM/EBC color values can be misleading because the red spectrum of color is not accurately assessed using these procedures. Chill haze is acceptable at low serving temperatures. Some versions may be more highly carbonated and, when bottle conditioned, may appear cloudy when served. Roasted malt aromas including a cocoa-like character are acceptable at low levels. *Brettanomyces* produced aromas may be completely absent or very low. Fruity-ester aroma which is often cherry-like is apparent. Hop aroma is not perceived. Roasted malt flavors including a cocoa-like character are acceptable at low levels. A very low degree of malt

sweetness may be present and in balance with the acidity produced by Lactobacillus activity. Hop flavor is not perceived. Hop bitterness is perceived to be very low to medium-low, though acidity and wood aging (if used) may mask higher bitterness unit levels. Overall balance is characterized by slight to strong lactic sourness, and with "Reds" sometimes a balanced degree of acetic acid. *Brettanomyces* produced flavors may be absent or very low. Fruity-ester flavor which is often cherry-like is apparent. Body is described as a refreshing mouthfeel. Oak-like or woody characters may be pleasantly integrated into overall palate. Residual wine or distilled spirits flavors associated with used barrels should not be evident. Bottle conditioned versions are often blended old with new before packaging in order to create the brewer's intended balance of characters.
Original Gravity (°Plato) 1.044-1.056 (11.0-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.8%-5.2% (4.8%-6.6%) • **Bitterness (IBU)** 5-18 • **Color SRM (EBC)** 12-25 (24-50 EBC)

Belgian-Style Lambic

Belgian-Style Lambics are gold to medium-amber. Cloudiness is acceptable. Characteristic horsey, goaty, leathery and phenolic aromas evolved from *Brettanomyces* yeast are often present at moderate levels. High to very high fruity-ester aromas are present. Hop aroma is not perceived to very low, and can include cheesy or floral lavender-like character. Hop character is achieved by using stale and aged hops at low rates. Lambics are brewed with unmalted wheat and malted barley. Sweet malt characters are not perceived. Hop flavor is not perceived to very low. Hop bitterness is very low. Traditionally Lambics are unblended, naturally and spontaneously fermented, with high to very high levels of fruity esters, bacterial and yeast derived sourness, that sometimes but not necessarily includes acetic flavors. Characteristic horsey, goaty, leathery and phenolic flavors evolved from *Brettanomyces* yeast are often present at moderate levels. Some modern versions are fermented with the addition of cultured yeast and bacteria. Carbonation can range from very low to high. Vanillin and other wood-derived flavors should not be evident. Body is very low with dry mouthfeel. Lambics originating in the Brussels area are often simply called lambic. Versions of this beer style made outside of the Brussels area of Belgium cannot be called true lambics. These versions are said to be "Belgian-Style Lambic" and may be made to resemble many of the beers of true origin. Historically, traditional lambic is dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar or artificial sweeteners. Sweet versions may be created through addition of sugars or artificial sweeteners. *Competition organizers may choose to subcategorize this style into A) Traditional and B) Sweet.*
Original Gravity (°Plato) 1.047-1.056 (11.7-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.000-1.010 (0.0-2.6 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.5% (6.3%-8.2%) • **Bitterness (IBU)** 9-23 • **Color SRM (EBC)** 6-13 (12-26 EBC)

Belgian-Style Gueuze Lambic

Belgian-Style Gueuze Lambics are gold to medium-amber. Cloudiness is acceptable, as Gueuze is always refermented in the bottle. Gueuze is characterized by intense fruity-estery, sour, and acidic aromas. Diacetyl aroma should be absent. Characteristic horsey, goaty, leathery and phenolic aromas evolved from *Brettanomyces* yeast are often present at moderate levels. Hop aroma is not perceived to very low, and can include cheesy or floral lavender-like character. Gueuze is brewed with unmalted wheat, malted barley, and stale, aged hops. Sweet malt characters are not perceived. Hop flavor is not perceived. Hop bitterness is very low. Old lambic is blended with newly fermenting young lambic to create this special style of lambic. These unflavored blended and secondary fermented lambic beers may be very dry or mildly sweet and are characterized by intense fruity-estery, sour, and acidic flavors. Diacetyl should be absent. Characteristic horsey, goaty, leathery and phenolic flavors evolved from *Brettanomyces* yeast are often present at moderate levels. Vanillin and other wood-derived flavors should not be evident. Body is very low with dry mouthfeel. Gueuze Lambics whose origin is the Brussels area are often simply called gueuze lambic. Versions of this beer style made outside of the Brussels area of Belgium are said to be "Belgian-Style Gueuze Lambics." The Belgian-style versions are made to resemble many of the beers of true origin. Historically, traditional gueuze lambics are dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar or artificial sweeteners. Some modern versions may have a degree of sweetness, contributed by sugars or artificial sweeteners. See also Belgian-Style Lambic for additional background information. *Competition organizers may choose to subcategorize this style into A) Traditional and B) Sweet.*
Original Gravity (°Plato) 1.044-1.056 (11.0-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.000-1.010 (0.0-2.6 °Plato) • **Alcohol by Weight (Volume)** 5.5%-7.0% (7.0%-8.9%) • **Bitterness (IBU)** 11-23 • **Color SRM (EBC)** 6-13 (12-26 EBC)

Belgian-Style Fruit Lambic

Belgian-Style Fruit Lambics are hued with color reflecting the choice of fruit. Cloudiness is acceptable. These beers, also known by the names framboise, kriek, peche, cassis, etc., are characterized by fruit aromas. Characteristic horsey, goaty, leathery and phenolic aromas evolved from *Brettanomyces* yeast are often present at moderate levels. Hop aroma is not perceived. Malt

sweetness is absent, but sweetness of fruit may be low to high. Hop flavor is not perceived. Hop bitterness is very low. Fruit lambics are characterized by fruit flavors. Sourness is an important part of the flavor profile, though sweetness may compromise the intensity. These flavored lambic beers may be very dry or mildly sweet. Characteristic horsey, goaty, leathery and phenolic flavors evolved from *Brettanomyces* yeast are often present at moderate levels. Vanillin and other woody flavors should not be evident. Body is dry to full. Fruit Lambics whose origin is the Brussels area are often simply called fruit lambic. Versions of this beer style made outside of the Brussels area of Belgium are said to be "Belgian-Style Fruit Lambics." The Belgian-style versions are made to resemble many of the beers of true origin. Historically, traditional lambics are dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar, fruit or artificial sweeteners. Some versions often have a degree of sweetness, contributed by fruit sugars, other sugars or artificial sweeteners. See also Belgian-Style Lambic for additional background information. *Competition organizers may choose to subcategorize this style into A) Traditional and B) Sweet.*
Original Gravity (°Plato) 1.040-1.072 (10.0-17.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 4.0%-7.0% (5.0%-8.9%) • **Bitterness (IBU)** 15-21 • **Color SRM (EBC)** Color takes on hue of fruit (Color takes on hue of fruit EBC)

Other Belgian-Style Ale

Other Belgian-Style Ales are of varying color. Hop aroma is a wide range depending on style. Malt perception may also vary widely depending on style. Hop flavor is a wide range depending on style. Hop bitterness is a wide range depending on style. Recognizing the uniqueness and traditions of several other styles of Belgian Ales, the beers entered in this category will be assessed on the merits that they do not fit existing style guidelines, and information that the brewer provides explaining the history and tradition of the style. Balance of character is a key component when assessing these beers. Body is variable with style. *Barrel or wood-aged entries in competitions may be directed to other categories by competition director. In competitions the brewer must provide the historical or regional tradition of the style, or his interpretation of the style, in order to be assessed properly by the judges.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Belgian-Style Table Beer

Belgian-Style Table Beers are gold to black, with caramel color sometimes added to adjust color. Spices (such as orange and lemon peel, as well as coriander) may be added for barely perceptible aroma, but this is not common. Diacetyl aroma should not be perceived. Hop aroma not perceived to very low. Mild malt character could be evident. These beers may contain malted barley, wheat and rye, as well as unmalted wheat, rye, oats and corn. Hop flavor is very low to low. Hop bitterness is very low to low. Spices (such as orange and lemon peel, as well as coriander) may be added in amounts barely perceptible for flavor, but this is not common. Diacetyl flavor should not be perceived. Traditional versions do not use artificial sweeteners nor are they excessively sweet. More modern versions of this beer can incorporate sweeteners such as sugar and saccharine added post fermentation to sweeten the palate and add to perception of smoothness. Body is low with relatively low carbonation and aftertaste. The mouth feel is light to moderate, though higher than one might anticipate, usually because of unfermented sugars/malt sugars. *Competition directors may choose to break out subcategories of Traditional and Modern.*
Original Gravity (°Plato) 1.008-1.038 (2.1-9.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.034 (1.0-8.5 °Plato) • **Alcohol by Weight (Volume)** 0.4%-2.8% (0.5%-3.5%) • **Bitterness (IBU)** 5-15 • **Color SRM (EBC)** 5-50 (10-100 EBC)

OTHER ORIGIN ALE STYLES

Grodziskie

Grodziskies are straw to golden colored. Chill haze is allowable at cold temperatures. Aroma is dominated by oak smoke notes. Fruity-ester aroma can be low. Diacetyl and DMS aromas should not be perceived. Hop aroma is not perceived to very low European noble hop aroma notes. Distinctive character comes from 100% oak wood smoked wheat malt. Overall balance is a sessionably medium to medium-high assertively oak-smoky malt emphasized beer. Hop flavor is very low to low European noble hop flavor notes. Hop bitterness is medium-low to medium clean hop bitterness. Ale fermentation temperatures are managed to lend a crisp overall flavor impression. Low fruity-ester flavor may be present. Sourness, diacetyl, and DMS should not be perceived on the palate. Body is low to medium low. Grodziskie (also known as Grätzer) is a Polish ale style. Historic versions were most often bottle conditioned to relatively high carbonation levels.
Original Gravity (°Plato) 1.028-1.036 (7.1-9.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.6 °Plato) • **Alcohol by Weight (Volume)** 2.1%-2.9% (2.7%-3.7%) • **Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 3-6 (6-12 EBC)

Adambier

Adambiers are light brown to very dark. Toast and caramel-like malt aroma may be evident. Hop aroma is low. Astringency of highly roasted malt should be absent. Toast and caramel-like malt flavors may be evident. Hop flavor is low. Hop bitterness is low to medium. Adambier may or may not use wheat in its formulation. Traditional and non-hybrid varieties of European hops were traditionally used. A Kölsch-like ale fermentation is typical. Extensive aging and acidification of this beer can mask malt and hop character to varying degrees. Aging in barrels may contribute some level of *Brettanomyces* and lactic character. Body is medium to full. The style originated in Dortmund, and is a strong, dark, hoppy sour ale extensively aged in wood barrels. Traditional versions may have a low or medium low degree of smokiness. Smoke character may be absent in contemporary versions. For purposes of this competition, fruited versions would more appropriately be entered as Fruited Wood- and Barrel-Aged Sour Beer.

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

Dutch-Style Kuit, Kuyt or Koyt

Dutch-Style Kuit, Kuyt or Koyts are gold to copper colored ale. Chill haze and other haze is allowable. The overall aroma character of this beer is grain emphasized with a grainy-bready accent. Hop aroma is very low to low from noble hops or other traditional European varieties. The distinctive character comes from use of minimum 45% oat malt, minimum 20% wheat malt and the remainder pale malt. Hop flavor is very low to low from noble or other traditional European varieties. Hop bitterness is medium-low to medium in perceived intensity. Esters may be present at low levels. Very low levels of diacetyl are acceptable. Acidity and sweet corn-like DMS (dimethylsulfide) should not be perceived. Body is low to medium. This style of beer was popular in the Netherlands from 1400-1550.

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

Australian-Style Pale Ale

Australian-Style Pale Ales are light amber to light brown. Chill or hop haze may be evident. Hop aroma is often reminiscent of tropical fruit such as mango, passion fruit and other tropical fruit character. Intensity can be low to medium-high. Malt character has a perceived low to medium caramel-candy sweetness. Hop flavor is aligned with aroma; tropical fruit such as mango, passion fruit and other tropical fruit character. Intensity can be low to medium-high. Hop bitterness is low to medium. Fruity-ester aroma should be perceived. Diacetyl should be very low if present. DMS aroma should not be present. Body is low to medium.

Original Gravity (°Plato) 1.040-1.052 (10-12.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1-2 °Plato) • **Alcohol by Weight (Volume)** 3.5%-5.2% (4.2%-6.2%) • **Bitterness (IBU)** 20-45 • **Color SRM (EBC)** 3-14 (6-28 EBC)

International-Style Pale Ale

International-Style Pale Ales are gold to light brown. Chill haze is allowable at cold temperatures. Recognizing the wide range of distinctive hop flavors and aromas which characterize Pale Ales from around the world, International Pale Ales will be assessed on the merits that they do not fit existing Pale Ale guidelines (such as American, English or Australian). Low caramel malt aroma may be present. Hop aroma is absent to high and reflective of hop flavor. Very low to medium maltiness is present. Low caramel malt flavor may be present. Hop flavor is very low to high, and may reflect a wide range of characters evident in hop varieties from origins not otherwise outlined in these guidelines, for example, tropical fruity qualities typical of New Zealand hop varieties and/or spicy, woody or other qualities typical of German hop varieties, or other origins. Hop bitterness is medium to high. Fruity-ester flavor and aroma should be low to high. Diacetyl should be absent or present at very low levels. DMS should not be present. Body is low to medium.

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

Contemporary Gose

Contemporary Goses are straw to medium amber, or, may take on the hue of added fruits or other ingredients if present. Appearance is cloudy/hazy with yeast character, and may have evidence of continued fermentation activity. A wide variety of herbal, spice, floral or fruity aromas other than found in traditional Leipzig-Style Gose are present, in harmony with other aromas. Horsey, leathery or earthy aromas contributed by *Brettanomyces* yeasts may be evident but have a very low profile, as this beer is not excessively aged. Hop aroma is not perceived. Malt sweetness is not perceived to very low. They typically contain malted barley and unmalted wheat, with some traditional examples containing oats; contemporary examples may also contain other grains. Hop flavor is not perceived. Hop bitterness is not perceived. A wide variety

of herbal, spice, floral or fruity flavors other than found in traditional Leipzig-Style Gose, are present in harmony with the overall flavor profile. Salt (table salt) character and coriander are traditional in low amounts, but may vary from absent to present in Contemporary Gose. Contemporary Gose may be fermented with pure beer yeast strains, or with yeast mixed with bacteria, or may be spontaneously fermented. Contemporary Gose differs from Traditional Gose by the addition of fruits, spices, grains and other non-traditional ingredients. Low to medium lactic acid character is evident in all examples as sharp, refreshing sourness. Body is low to medium-low. *At competitions, brewers should provide supplemental information which can include any herbs, spices, fruit or other added ingredients, and/or information about the brewing process.*
Original Gravity (°Plato) 1.036-1.056 (9.0-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.012 (2.1-3.1 °Plato) • **Alcohol by Weight (Volume)** 3.5%-4.3% (4.4%-5.4%) • **Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3-9 (6-18 EBC)

Specialty Saison

Specialty Saisons are pale to dark brown. Chill or slight yeast haze is acceptable. There may be quite a variety of characters in these beers which differ from classic Saisons. Malt aroma is low to medium-low. Fruity-ester aromas are medium to high. Earthy, cellar-like and/or musty aromas are okay. Diacetyl aroma should not be perceived. Hop aroma is low to medium. Malt flavor is low but provides foundation for the overall balance. Hop flavor is low to medium. Hop bitterness is medium to medium-high. Contemporary "Specialty" Saison beers include a very wide family of specialty beers. Specialty ingredients (spices, herbs, flowers, fruits, vegetables, fermentable sugars and carbohydrates, special yeasts of all types, wood aging, etc.) may contribute unique and signature character. Complex alcohols, herbs, spices, low *Brettanomyces* character including slightly acidic, fruity, horsey, goaty and/or leather-like, and even clove and smoke-like phenolics may or may not be evident in the overall balanced beer. Herb and/or spice flavors, including black pepper-like notes, may or may not be evident. Fruitiness from fermentation is generally in character. A low level of sour acidic flavor is acceptable when in balance with other components. Diacetyl flavor should not be perceived. These beers are often bottle conditioned with some yeast character and high carbonation. Color, body, malt character, esters, alcohol level and hop character should be in harmony with the general style description. Body is generally low to medium. *At competition, specialty-ingredient-flavored Saisons can be their own categories or subcategories of the main style.*
Original Gravity (°Plato) 1.040-1.080 (10-19.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.014 (2.5-3.5 °Plato) • **Alcohol by Weight (Volume)** 3.5%-6.6% (4.4%-8.4%) • **Bitterness (IBU)** 20-40 • **Color SRM (EBC)** 4-20 (8-40 EBC)

Finnish-Style Sahti

Finnish-Style Sahtis are pale to copper. Chill haze, yeast haze and general turbidity is acceptable. There may be quite a variety of characters within these beers. Malt aroma is medium-low to medium. Fruity-ester and yeasty aromas are medium to high. Juniper aroma is evident due to the use of juniper boughs/branches and berries in the brewing process. Diacetyl aroma should not be perceived. Hop aroma is not evident to very low. Malt flavor is overall sweet, medium to high. Hop flavor is not evident to very low. Hop bitterness is very low. Juniper flavor is evident. Bread/bakers' yeast is traditionally used for fermentation. Complex alcohols, clove-like phenols, banana fruitiness are byproducts evident in flavor and aromas due to type of yeast and fermentation regime. Diacetyl flavor should not be perceived. Body is generally medium to full.
Original Gravity (°Plato) 1.060-1.090 (14.7-21.6 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.040 (4-10 °Plato) • **Alcohol by Weight (Volume)** 5.6%-6.8% (7%-8.5%) • **Bitterness (IBU)** 3-16 • **Color SRM (EBC)** 4-12 (8-24 EBC)

Swedish-Style Gotlandsdricke

Swedish-Style Gotlandsdrickes are pale to copper. Chill or yeast haze is acceptable. The distinguishing characters of this beer are juniper, smoked birchwood malt, and fermentation characters from the use of bread/bakers' yeast. Malt aroma is medium-low to medium. Fruity-ester and yeasty aromas are medium to high. Birchwood smoke characters are arise from the malting process. Juniper characters arise from the use of juniper boughs/branches and berries in the brewing process. Diacetyl aroma should not be perceived. Hop aroma is not evident to very low. Malt flavor is overall medium-low to medium. Hop flavor is not evident to very low. Hop bitterness is very low to medium low. Bread/bakers' yeast is traditionally used for fermentation. Diacetyl flavor should not be perceived. Body is generally medium to full.
Original Gravity (°Plato) 1.040-1.050 (10-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.014 (2.5-3.5 °Plato) • **Alcohol by Weight (Volume)** 4.4%-5.2% (5.5%-6.5%) • **Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 4-12 (8-24 EBC)

Breslau-Style Pale Schöps

Traditional Pale Schöps are straw to light amber. They are made with a high proportion (as much as 80%) of pale wheat malt as well as pilsener and other pale specialty malts. They may have a bready, aromatic biscuit malt aroma, but not caramel. Fruity-ester aromas may be evident since this is a beer fermented with ale yeast. Traditional German wheat beer yeast is not used in this style of beer.

Diacetyl and phenolic aromas should not be perceived. Hop aroma is very low. Pale Schöps has medium to medium-high malt sweetness. Hop flavor is low. Hop bitterness is perceived as medium-low to medium. Fruity-ester flavors may be present. Diacetyl and phenolic flavors should be absent. Body is full.
Original Gravity (°Plato) 1.067-1.072 (16.5-17.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.024 (4.5-6.1 °Plato) • **Alcohol by Weight (Volume)** 4.8%-5.6% (6.0%-7.0%) • **Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 2-8+ (4-16+ EBC)

Breslau-Style Dark Schöps

Traditional Dark Schöps are dark brown to black. They are made with a high proportion (as much as 80%) of dark wheat malt as well as other specialty toasted and dark specialty malts, and has high malt character with aromas of toasted or nut-like malt, but not caramel. Fruity-ester aromas may be evident since this is a beer fermented with ale yeast, but not with traditional wheat beer yeast. Diacetyl and phenolic aromas should not be perceived. Hop aroma is very low. Dark Schöps has medium to medium-high malt sweetness. Roast malt bitterness may be evident at low levels. Hop bitterness is low. Fruity-ester flavors may be present. Diacetyl and phenolic flavors should be absent. Body is full.
Original Gravity (°Plato) 1.067-1.072 (16.5-17.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.024 (4.5-6.1 °Plato) • **Alcohol by Weight (Volume)** 4.8%-5.6% (6.0%-7.0%) • **Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 25-40+ (50-80+ EBC)

LAGER STYLES

EUROPEAN-GERMANIC ORIGIN LAGER STYLES

German-Style Pilsener

German-Style Pilseners are straw to pale. There should be no chill haze. The head should be dense, rich, perfectly white, and very stable and show a good cling. A malty residual sweet aroma can be perceived. Very low levels of DMS aroma, usually below most beer drinkers' taste thresholds and not detectable except to the trained or sensitive palate, may be present. Other fermentation- or hop-derived sulfur aromas when perceived at low levels may be characteristic of this style. Fruity-ester aromas and diacetyl aroma should not be perceived. Hop aroma is moderate and quite obvious, deriving from late hopping (not dry hopping) noble-type hops. A malty residual sweet flavor can be perceived. Hop flavor is moderate and quite obvious, deriving from late hopping (not dry hopping) noble-type hops. Hop bitterness is medium to high. Similarly very low levels of DMS flavor, usually not detectable to all but well trained palates, may be present. Low levels of other fermentation- or hop-derived sulfur flavors, may be characteristic of this style. Fruity-ester flavors and diacetyl should not be perceived. These are well attenuated beers. Body is medium-light.
Original Gravity (°Plato) 1.044-1.055 (11.0-13.6 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.012 (1.5-3.1 °Plato) • **Alcohol by Weight (Volume)** 3.6%-4.2% (4.6%-5.3%) • **Bitterness (IBU)** 25-40 • **Color SRM (EBC)** 3-4 (6-8 EBC)

Bohemian-Style Pilsener

Bohemian-Style Pilseners are straw to light amber. There should be no chill haze. Its head should be dense and rich. A toasted, biscuit-like, bready malt aroma with low levels of fermented malt derived sulfur compounds may be evident. Very low diacetyl and DMS aromas, if perceived, are characteristic of this style and both may accent malt aroma. Hop aroma is low to medium-low, deriving from noble-type hops. Slightly sweet malt character is evident. Toasted, biscuit-like, and/or bready malt flavors along with low levels of fermented malt derived sulfur compounds may be evident. Hop flavor is low to medium-low, deriving from noble-type hops. Hop bitterness is medium. Very low levels of diacetyl and DMS flavors, if perceived, are characteristic of this style. Body is medium.
Original Gravity (°Plato) 1.044-1.056 (11.0-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.014-1.020 (3.6-5.1 °Plato) • **Alcohol by Weight (Volume)** 3.2%-4.0% (4.1%-5.1%) • **Bitterness (IBU)** 30-45 • **Color SRM (EBC)** 3-7 (6-14 EBC)

Münchner (Munich)-Style Helles

Munich Helles lagers are pale to golden. There should be no chill haze. This is a malt aroma and flavor emphasized beer style. Malt aromas and flavors are often balanced with low levels of yeast-produced sulfur aromas and flavors. Malt character is sometimes bread-like yet always reminiscent of freshly and very lightly toasted malted barley. There should not be any caramel character. Hop aroma is not perceived to low. Hop flavor is very low to low, deriving from European noble-type hops, with hop flavor not implying hop bitterness. Hop bitterness is low, deriving from European noble-type hops. Fruity-ester aromas and flavors should not be perceived. Diacetyl aroma and flavor should not be perceived. Body is medium.
Original Gravity (°Plato) 1.044-1.050 (11.0-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.012 (2.1-3.1 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.4% (4.8%-5.6%) • **Bitterness (IBU)** 18-25 • **Color SRM (EBC)** 4-5.5 (8-11 EBC)

Dortmunder/European-Style Export

Dortmunder/European-Style Exports are straw to deep golden. Chill haze should not be perceived. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is very low to low, deriving from noble-type hops. Sweet malt flavor can be low and should not be caramel-like. Hop flavor is very low to low, deriving from noble-type hops. Hop bitterness is medium. Fruity-ester flavors and diacetyl should not be perceived. Body is medium.
Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.014 (2.6-3.6 °Plato) • **Alcohol by Weight (Volume)** 4.0%-4.8% (5.1%-6.1%) • **Bitterness (IBU)** 23-29 • **Color SRM (EBC)** 3-6 (6-12 EBC)

Vienna-Style Lager

Vienna-Style Lagers are copper to reddish brown. Chill haze should not be perceived. Viennas are characterized by malty aroma, which should have a notable degree of toasted and/or slightly roasted malt character. Hop aroma is very low to low, deriving from noble-type hops. They are also characterized by slight malt sweetness, which should have notable toasted and/or slightly roasted malt character. Hop flavor is very low to low, deriving from noble-type hops. Hop bitterness is low to medium-low, clean and crisp. DMS, diacetyl, and ale-like fruity esters should not be perceived. Body is medium.
Original Gravity (°Plato) 1.046-1.056 (11.4-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.018 (3.1-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.3% (4.8%-5.4%) • **Bitterness (IBU)** 22-28 • **Color SRM (EBC)** 12-26 (24-52 EBC)

German-Style Märzen

German-Style Märzens are pale to reddish brown. Chill haze should not be perceived. Bread or biscuit-like malt aroma is acceptable. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is low and of noble-type character. Sweet maltiness is medium low to medium and dominates over clean hop bitterness. Malt flavors should be light-toasted rather than strongly caramel; low level caramel character is acceptable. Bread or biscuit-like malt flavor is acceptable. Hop flavor is low and of noble-type character. Hop bitterness is medium low to medium. Fruity-ester flavors and diacetyl should not be perceived.
Original Gravity (°Plato) 1.050-1.060 (12.4-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.020 (3.1-5.1 °Plato) • **Alcohol by Weight (Volume)** 4.0%-4.7% (5.1%-6.0%) • **Bitterness (IBU)** 18-25 • **Color SRM (EBC)** 4-15 (8-30 EBC)

German-Style Oktoberfest/Wiesn

German-Style Oktoberfest/Wiesns are straw to golden. Chill haze should not be perceived. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is very low to low. Sweet maltiness is low to medium-low. Hop flavor is very low to low. Hop bitterness is very low to low, clean and equalizing the low sweet maltiness. Fruity-ester flavors and diacetyl should not be perceived. Body is medium. Today's Oktoberfest beers are similar or equal to Dortmunder/European-Style Export.
Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.014 (2.6-3.6 °Plato) • **Alcohol by Weight (Volume)** 4.0%-4.8% (5.1%-6.1%) • **Bitterness (IBU)** 23-29 • **Color SRM (EBC)** 3-5 (6-10 EBC)

Münchner Dunkel

Münchner Dunkels are light brown to brown. Chill haze should not be perceived. Malt aroma is low to medium, with chocolate-like, roast malt, bread-like or biscuit-like aromas from the use of Munich dark malt. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is very low to low, deriving from noble-type hops. Hop flavor is very low to low, deriving from noble-type hops. Hop bitterness is medium-low to medium. Dunkels do not offer an overly sweet impression, but rather a mild balance between malt and dark malt sweetness and hop character. Fruity-ester and diacetyl flavors should not be perceived. Body is low to medium-low.
Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.014-1.018 (3.6-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.2% (4.8%-5.3%) • **Bitterness (IBU)** 16-25 • **Color SRM (EBC)** 15-17 (30-34 EBC)

European-Style Dark Lager

European-Style Dark Lagers are light brown to dark brown. Chill haze should not be perceived. Malt aroma is low to medium, with chocolate-like, roast malt aromas evident. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is very low to low, deriving from noble-type hops. Hop flavor is very low to low, deriving from noble-type hops. Hop bitterness is perceived as medium-low to medium-high. These beers offer a distinct and finely balanced impression of sweet malt characters and hop bitterness. Fruity-ester and diacetyl flavors should not be perceived. Body is low to medium-low.
Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.014-1.018 (3.6-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.2% (4.8%-5.3%) • **Bitterness (IBU)** 20-35 • **Color SRM (EBC)** 15-24 (30-48 EBC)

German-Style Schwarzbier

German-Style Schwarzbiers are very dark brown to black, with a surprisingly pale-colored head (not excessively brown) with good cling quality. Medium malt aroma includes a mild roasted malt character. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is very low to low, deriving from noble-type hops. Malt sweetness is low to medium, and incorporates mild roasted malt character without the associated bitterness. Hop flavor is very low to low, deriving from noble-type hops. Hop bitterness is low to medium. Fruity-ester flavors and diacetyl should not be perceived. Body is low to medium-low, not full bodied.

Original Gravity (°Plato) 1.044-1.052 (11.0-12.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.016 (2.6-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.0%-3.9% (3.8%-4.9%) • **Bitterness (IBU)** 22-30 • **Color SRM (EBC)** 25-30 (50-60 EBC)

German-Style Leichtbier

German-Style Leichtbiers are straw to pale. Chill haze is not acceptable. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is low to medium. Malt sweetness is perceived at low to medium levels. Hop flavor is low to medium. Hop bitterness is medium. These beers should be clean. Fruity-ester flavors and diacetyl should not be perceived. Very low levels of sulfur related compounds are acceptable. Body is very low.

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

Bamberg-Style Helles Rauchbier

Bamberg-Style Helles Rauchbiers are light pale to golden. Chill haze should not be perceived. It is a malt-emphasized beer, with malt aromas reminiscent of freshly and very lightly toasted sweet malted barley present. Beech wood smoky malt character ranging from very low to medium should be present in the aroma. Smoke aroma characters are not harshly phenolic, but rather very smooth. Malt aromas are often balanced with low level character of yeast produced sulfur compounds. Caramel aroma should not be present. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is very low to low, deriving from noble-type hops. Malt flavors reminiscent of freshly and very lightly toasted sweet malted barley is present. Beech wood smoky malt flavors ranging from very low to medium should be present. Smoke character is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness to this style of beer. Malt flavors are often balanced with low level character of yeast produced sulfur compounds. Caramel flavor should not be present. Hop flavor is very low to low, deriving from noble-type hops, with hop flavor not implying hop bitterness. Hop bitterness is low to medium. Fruity-ester and diacetyl flavors should not be perceived. Body is medium.

Original Gravity (°Plato) 1.044-1.050 (11.0-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.012 (2.1-3.1 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.4% (4.8%-5.6%) • **Bitterness (IBU)** 18-25 • **Color SRM (EBC)** 4-5.5 (8-11 EBC)

Bamberg-Style Märzen Rauchbier

Bamberg-Style Märzen Rauchbiers are pale to light brown. Chill haze should not be perceived. Aroma should strike a balance between malt, hop and smoke. Sweet toasted malt aroma is present. Beech wood smoky malt character ranging from very low to medium should be present in the aroma. Smoke aroma characters are neither harshly phenolic nor acrid, but rather very smooth. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is very low to low, deriving from noble-type hops. Medium-low to medium toasted malt sweetness is present. Very low to medium beech wood smoky malt flavors are very smooth, not harshly phenolic or acrid. Hop flavor is very low to low, deriving from noble-type hops. Hop bitterness is low to medium. Fruity-ester and diacetyl flavors should not be perceived. Body is full.

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

Bamberg-Style Bock Rauchbier

Bamberg-Style Bock Rauchbiers are dark brown to very dark. Chill haze should not be perceived. Medium to medium-high malt aroma is present, with very low to medium-high beech wood smoky aromas. Smoke character is not harshly phenolic, but rather very smooth. Fruity-ester aromas should be minimal if present. Diacetyl aroma should not be perceived. Hop aroma is very low. Medium to medium-high malt flavor is present, with very low to medium-high beech wood smoky characters. Smoke flavor is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness. Hop flavor is low. Hop bitterness is perceived as medium, increasing proportionately with starting gravity. Fruity-ester flavors should be minimal if present. Diacetyl flavor should not be perceived. Body is medium to full.

Original Gravity (°Plato) 1.066-1.074 (16.1-18.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.018-1.024 (4.6-6.1 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.6%) • **Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 20-30 (40-60 EBC)

German-Style Heller Bock/Maibock

German-Style Heller Bock/Maibocks are pale to light amber. The German word helle means light colored, and as such a Heller Bock is relatively pale. Chill haze should not be perceived. Malty aroma as a lightly toasted and/or bready aroma is often evident. Roast or heavy toast/caramel malt aromas should be absent. Fruity-ester aromas may be low if present. Diacetyl aroma should not be perceived. Hop aroma is low to medium-low, deriving from noble-type hops. Sweet malty character as a lightly toasted and/or bready malt character is often evident. Roast or heavy toast/caramel malt flavors should be absent. Hop flavor is low to medium-low, deriving from noble-type hops. Hop bitterness is low to medium-low. Fruity-ester flavors may be low if present. Diacetyl should be absent. Body is medium to full.
Original Gravity (°Plato) 1.066-1.074 (16.1-18.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.020 (3.1-5.1 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.4% (6.3%-8.1%) • **Bitterness (IBU)** 20-38 • **Color SRM (EBC)** 4-9 (8-18 EBC)

Traditional German-Style Bock

Traditional German-Style Bocks are dark brown to very dark. Traditional bocks are made with all malt, and have high malt character with aromas of toasted or nut-like malt, but not caramel. Fruity-ester aromas should be minimal if present. Diacetyl aroma should not be perceived. Hop aroma is very low. Traditional bocks have high malt sweetness. Malt flavor character should be a balance of sweetness and toasted or nut-like malt, but not caramel. Hop flavor is low. Hop bitterness is perceived as medium, increasing proportionately with starting gravity. Fruity-ester flavors should be minimal if present. Diacetyl flavor should be absent. Body is medium to full.
Original Gravity (°Plato) 1.066-1.074 (16.1-18.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.018-1.024 (4.6-6.1 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.6%) • **Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 20-30 (40-60 EBC)

German-Style Doppelbock

German-Style Doppelbocks are copper to dark brown. Dominant malt aromas are reminiscent of fresh and lightly toasted Munich-style malt, more so than caramel or toffee malt character. Some elements of caramel and toffee can be evident in aroma and contribute to complexity, but the predominant malt aroma is an expression of toasted barley malt. Hop aroma is absent. Malty sweetness is dominant but should not be cloying. Malt flavor character is primarily fresh and lightly toasted Munich-style malt, more so than caramel or toffee malt character. Some elements of caramel and toffee flavor can be evident, but predominant malt character is toasted barley malt. Astringency from roast malts is absent. Hop flavor is perceived as low. Hop bitterness is perceived as low. Alcoholic strength is high. Fruity-ester flavors are commonly perceived but at low to moderate levels. Diacetyl should be absent. Body is full.
Original Gravity (°Plato) 1.074-1.080 (18.0-19.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.014-1.020 (3.6-5.1 °Plato) • **Alcohol by Weight (Volume)** 5.2%-6.2% (6.6%-7.9%) • **Bitterness (IBU)** 17-27 • **Color SRM (EBC)** 12-30 (24-60 EBC)

German-Style Eisbock

German-Style Eisbocks are light brown to black. Alcohol may be perceived in aroma. Fruity-ester aromas may be evident but not overpowering. Diacetyl aroma should be absent. Hop aroma is absent. Sweet malt character is very high. Hop flavor is absent. Hop bitterness is very low to low. This is a stronger version of Doppelbock. Typically these beers are brewed by freezing a Doppelbock and removing resulting ice to increase alcohol content. Fruity-ester flavors may be evident but not overpowering. Diacetyl flavor should be absent. Alcoholic strength is very high. Body is very full.
Original Gravity (°Plato) 1.074-1.116 (18.0-27.2 °Plato) • **Apparent Extract/Final Gravity (°Plato)** N/A • **Alcohol by Weight (Volume)** 6.8%-11.3% (8.6%-14.3%) • **Bitterness (IBU)** 26-33 • **Color SRM (EBC)** 15-50 (30-100 EBC)

Kellerbier or Zwickelbier Lager

Kellerbier or Zwickelbier Lagers are the color of the underlying German lager style. They may appear slightly hazy to moderately cloudy. Exhibiting a small amount of yeast haze is acceptable and traditional. These beers must be unfiltered, but may be naturally clear due to settling of yeast during aging. Head retention may not be optimal. Kellerbier Lagers are unfiltered lagered versions of Germanic lager beer styles such as Münchner Helles and Dunkel, Dortmunder/ Export, Bohemian Pilsener and German Pilsener. Aromas typical of the underlying beer style are present. Low to medium levels of yeast-generated sulfur aromas should be apparent in aroma. Low levels of acetaldehyde or other volatiles normally scrubbed during fermentation may or may not be apparent. Subtle or low fruity-ester aromas may be apparent. Diacetyl aroma should be absent. Hop aroma is variable with style, with dry hopped characters acceptable. Malt character will vary with style (see individual style descriptions). Hop flavor is variable with style, with dry hopped characters acceptable. Hop bitterness is variable with style. Kellerbier Lagers have low to medium carbonation. Subtle or low fruity-ester flavors may be apparent. Low to medium levels of yeast-generated sulfur flavors should be apparent, and low levels of acetaldehyde or other volatiles normally scrubbed during fermentation may or may not be apparent. Diacetyl should

be absent. Body is variable with style. The sulfur and acetaldehyde characters should contribute positively to the beer drinking experience. These unfiltered German lager styles are packaged and/or served intentionally with low to moderate amounts of yeast. Products may be filtered and again dosed with yeast in the package, manifesting themselves as bottle conditioned beers or unfiltered beer with yeast present. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer. *A statement by the brewer explaining the underlying classic German ale style is essential for accurate assessment in competitions.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

NORTH AMERICAN ORIGIN LAGER STYLES

American-Style Lager

American-Style Lagers are straw to gold. Chill haze should not be perceived. Light fruity-ester aroma is acceptable. Hop aroma is not perceived to very low. Malt sweetness is very low to low. Hop flavor is not perceived to very low. Hop bitterness is not perceived to very low. Corn, rice, or other grain or sugar adjuncts often used. American Lagers are very clean and crisp, and aggressively carbonated. Light fruity-ester flavor is acceptable. Diacetyl should be absent. Body is low.
Original Gravity (°Plato) 1.040-1.048 (10.0-11.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.014 (1.5-3.6 °Plato) • **Alcohol by Weight (Volume)** 3.2%-4.0% (4.1%-5.1%) • **Bitterness (IBU)** 5-15 • **Color SRM (EBC)** 2-6 (4-12 EBC)

American-Style Light Lager

American-Style Light Lagers are very light to pale. In these beers the word "light" refers to relatively low body and reduced calories, rather than to color. Chill haze should not be perceived. Aromas typically related to beer are very low. Low fruity-ester aromas are acceptable. Diacetyl aroma should be absent. Hop aroma is absent to very low. Hop flavor is absent to very low. Hop bitterness is absent to very low. Corn, rice, or other grain or sugar adjuncts often used. These beers are high in carbonation. Flavors typically related to beer are very low. Low fruity-ester flavors are acceptable. Diacetyl flavor should be absent. Body is low with dry mouthfeel. Calorie level should not exceed 125 per 12 ounce serving. Low carb beers should have a maximum carbohydrate level of 3.0 gm per 12 oz. (356 ml). These beers are characterized by extremely high degree of attenuation; often final gravity is less than 1.000 (0 ºPlato).
Original Gravity (°Plato) 1.024-1.040 (6.1-10.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 0.992-1.008 (minus 2.1-2.1 °Plato) • **Alcohol by Weight (Volume)** 2.8%-3.5% (3.5%-4.4%) • **Bitterness (IBU)** 4-10 • **Color SRM (EBC)** 1.5-4 (3-8 EBC)

American-Style Amber Light Lager

American-Style Amber Light Lagers are pale to medium-amber. In these beers the word “light” refers to relatively low body and reduced calories, rather than to color. Chill haze should not be perceived. Low fruity-ester aromas are acceptable. Diacetyl aroma should be absent. Hop aroma is absent or low. Malt sweetness is very low but evident. Hop flavor is absent or very low. Hop bitterness is very low to low. Corn, rice, or other grain or sugar adjuncts may be used but all-malt formulations are also made. These beers are high in carbonation. Low fruity-ester flavors are acceptable. Diacetyl flavor should be absent. Body is low to medium-low. Calorie level should not exceed 125 per 12 ounce serving.
Original Gravity (°Plato) 1.024-1.040 (6.1-10.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.002-1.008 (0.5-2.1 °Plato) • **Alcohol by Weight (Volume)** 2.8%-3.5% (3.5%-4.4%) • **Bitterness (IBU)** 8-15 • **Color SRM (EBC)** 4-12 (8-24 EBC)

American-Style Pilsener

American-Style Pilseners are straw to gold. There should be no chill haze. This style represents the classic and unique pre-Prohibition American-style pilsener. Medium-low to medium malt aroma is present. DMS, fruity-ester and diacetyl aromas are not acceptable. Hop aroma is medium to high, preferably deriving from noble-type hops, but aromas can also be from various American-type hops. Up to 25% corn and/or rice in the grist should be used. Medium-low to medium malt flavor is present. Hop flavor is medium to high, preferably deriving from noble-type hops, but flavors can also be from various American-type hops. Hop bitterness is medium to high. DMS, fruity-ester and diacetyl flavors are not acceptable. Body is medium-low to medium. *Competition organizers may wish to subcategorize this style into rice and corn subcategories.*
Original Gravity (°Plato) 1.045-1.060 (11.2-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.018 (3.1-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.9%-4.7% (4.9%-6.0%) • **Bitterness (IBU)** 25-40 • **Color SRM (EBC)** 3-6 (6-12 EBC)

American-Style Ice Lager

American-Style Ice Lagers are very pale to golden. Chill haze is absent. Fruity-ester and diacetyl aromas should not

be perceived. Hop aroma is low. Low residual malt sweetness is present. Hop flavor is low. Hop bitterness is low but certainly perceptible. This style is slightly higher in alcohol than most other light-colored American-Style lagers. It has few or no adjuncts. Typically these beers are chilled before filtration so that ice crystals (which may or may not be removed) are formed. This process can contribute to a higher alcohol content (up to 0.5% more). Fruity-ester and diacetyl flavors should not be perceived. Body is low to medium.
Original Gravity (°Plato) 1.040-1.060 (10.0-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.014 (1.5-3.6 °Plato) • **Alcohol by Weight (Volume)** 3.8%-5.0% (4.8%-6.3%) • **Bitterness (IBU)** 7-20 • **Color SRM (EBC)** 2-8 (4-16 EBC)

American-Style Malt Liquor

American-Style Malt Liquors are straw to gold. Chill haze is absent. Fruity-ester and complex alcohol aromas (though not solvent-like) are acceptable at low levels. Diacetyl aroma should not be perceived. Hop aroma is not perceived. Some residual sweetness is perceived. Hop flavor is not perceived. Hop bitterness is very low. High in starting gravity and alcoholic strength, this style is somewhat diverse. Some malt liquors are just slightly stronger than American lagers, while others approach bock strength. Fruity-ester and complex alcohol (though not solvent-like) flavors are acceptable at low levels. Diacetyl flavor should not be perceived. Body is low to medium-low.
Original Gravity (°Plato) 1.050-1.060 (12.4-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.010 (1.0-2.6 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.6%) • **Bitterness (IBU)** 12-23 • **Color SRM (EBC)** 2-5 (4-10 EBC)

American-Style Amber Lager

American-Style Amber Lagers are gold to copper. Chill haze should not be perceived. Low to medium-low caramel-type or toasted malt aromas are often present. Fruity-ester and diacetyl aromas should be absent. Hop aroma is very low to medium-high. Low to medium-low caramel-type or toasted malt flavors are present. Hop flavor is very low to medium-high. Hop bitterness is very low to medium-high. Fruity-ester and diacetyl flavors should be absent. Body is medium.
Original Gravity (°Plato) 1.042-1.056 (10.5-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.6-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.8%-4.3% (4.8%-5.4%) • **Bitterness (IBU)** 18-30 • **Color SRM (EBC)** 6-14 (12-28 EBC)

American-Style Märzen/Oktoberfest

American-Style Märzen/Oktoberfests are pale to reddish brown. Chill haze should not be perceived. Malt aroma should be light-toasted rather than strongly caramel, though a low level of light caramel character is acceptable. Bread- or biscuit-like malt aroma is acceptable. Fruity-ester and diacetyl aromas should be absent. Hop aroma is very low to medium-low. Sweet maltiness should dominate over clean hop bitterness. Malt character should be light toasted rather than strongly caramel, though a low level light caramel character is acceptable. Bread- or biscuit-like malt flavor is acceptable. Hop flavor is very low to medium-low. Hop bitterness is medium low to medium, and should not be aggressive or harsh. The American style of these classic German beers is distinguished by a comparatively greater degree of hop character. Fruity-ester and diacetyl aromas should not be perceived. Body is medium.
Original Gravity (°Plato) 1.050-1.060 (12.4-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.020 (3.1-5.1 °Plato) • **Alcohol by Weight (Volume)** 4.0%-4.7% (5.1%-6.0%) • **Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 4-15 (8-30 EBC)

American-Style Dark Lager

American-Style Dark Lagers are light brown to very dark. Chill haze should not be perceived. Low malt aroma contains discrete contributions from caramel and roasted malts. Fruity-ester, DMS and diacetyl aromas should not be perceived. Hop aroma is very low to low. Low malt flavor contains discreet contributions from caramel and roasted malts. Non-malt adjuncts are often used. Hop flavor is very low to low. Hop bitterness is very low to low, and clean with a short duration of impact. Carbonation is high. Fruity-ester and diacetyl flavors should not be perceived. Body is low with a clean finish.
Original Gravity (°Plato) 1.040-1.050 (10.0-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.012 (2.1-3.1 °Plato) • **Alcohol by Weight (Volume)** 3.2%-4.4% (4.1%-5.6%) • **Bitterness (IBU)** 14-24 • **Color SRM (EBC)** 14-25 (28-50 EBC)

OTHER ORIGIN LAGER STYLES

Baltic-Style Porter

Baltic-Style Porters are very deep ruby/garnet to black. Distinctive malt aromas of caramelized sugars, licorice, and chocolate-like character of roasted malts and dark sugars are present. Roasted dark malts sometimes contribute coffee-like roast barley aroma. Low smoky aroma from malt may be evident. Debitterized roast malts are best used for this style. Because of its alcoholic strength, may include very low to low complex alcohol

aromas and/or lager fruitiness such as berries, grapes, plums, but not banana; ale-like fruitiness from warm fermentation is not appropriate. Hop aroma is very low, though a hint of floral or sweet hop aroma can complement aromatics without dominance. Medium-low to medium-high malt sweetness is present, with distinctive flavors of caramelized sugars, licorice, and chocolate-like character of roasted malts and dark sugars. Roasted dark malts sometimes contribute coffee-like roast barley flavor, yet not bitter or astringent roast character. Low degree of smoky flavor from malt may be evident. Debitterized roast malts are best used for this style. Hop flavor is very low. Hop bitterness is low to medium-low. Baltic Porter is a true smooth cold-fermented and cold lagered beer, brewed with lager yeast. Because of its alcoholic strength, may include very low to low complex alcohol flavors and/or lager fruitiness such as berries, grapes, plums, but not banana; ale-like fruitiness from warm temperature fermentation is not appropriate. Diacetyl and DMS flavors should not be apparent. Body is medium to full.
Original Gravity (°Plato) 1.072-1.092 (17.5-22 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.022 (4.1-5.6 °Plato) • **Alcohol by Weight (Volume)** 6.0%-7.4% (7.6%-9.3%) • **Bitterness (IBU)** 35-40 • **Color SRM (EBC)** 40+ (80+ EBC)

Australasian, Latin American or Tropical-Style Light Lager

Australasian, Latin American or Tropical-Style Light Lagers are straw to gold. Chill haze should be absent. Sugar, corn, rice, and other cereal grains are used as adjuncts. Sugar adjuncts are often used to lighten the body and flavor, sometimes contributing to a slight apple/pear-like fruity-ester aroma. Fruity-ester aromas should be very low to low. Diacetyl aroma should be absent. Hop aroma is not perceived to very low. Malt sweetness is absent. Sugar, corn, rice, and other cereal grains are used as an adjunct. Hop flavor is not perceived to very low. Hop bitterness is very low. Fruity-ester flavors should be very low to low. Sugar adjuncts are often used to lighten the body and flavor, sometimes contributing to a slight apple/pear-like fruity-ester flavor. Diacetyl flavor should be absent. Body is low.
Original Gravity (°Plato) 1.038-1.046 (9.5-11.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.6 °Plato) • **Alcohol by Weight (Volume)** 3.2%-4.0% (4.1%-5.1%) • **Bitterness (IBU)** 9-18 • **Color SRM (EBC)** 2-5 (4-10 EBC)

International-Style Pilsener

International-Style Pilseners are straw to pale. Chill haze should not be perceived. These beers are often brewed with rice, corn, wheat, or other grain or sugar adjuncts making up part of the mash. Residual malt aroma is very low and does not predominate but may be perceived. Very low levels of DMS aroma are acceptable. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is low. Residual malt sweetness is very low and does not predominate but may be perceived. Hop flavor is low. Hop bitterness is low to medium. Very low levels of DMS flavor if perceived are acceptable. Fruity-ester and diacetyl flavors should not be perceived. Body is low to medium.
Original Gravity (°Plato) 1.044-1.050 (11.0-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.010 (2.1-2.6 °Plato) • **Alcohol by Weight (Volume)** 3.6%-4.2% (4.6%-5.3%) • **Bitterness (IBU)** 17-30 • **Color SRM (EBC)** 3-4 (6-8 EBC)

HYBRID/MIXED LAGERS OR ALE

ALL ORIGIN HYBRID/MIXED LAGERS OR ALES

Session Beer

Session Beers are the color of the classic beer style being made to lower strength. Appearance may vary from brilliant to hazy to cloudy with style of beer being made to lower strength. Aroma depends on the style of beer being made to lower strength. Any style of beer can be made lower in strength than described in the classic style guidelines. The goal should be to reach a balance between the style's character and the lower alcohol content. Drinkability is a character in the overall balance of these beers. Beers in this category must not exceed 4.0% alcohol by weight (5.0% alcohol by volume). Beers above these limits that are entered into this category may be disqualified before judging or after results are announced. Body is variable with style. *Beers which exceed 5.0% abv would not be characterized as Session Beer. Beers containing less than 4.0% abw (5.0% abv) which could be appropriately characterized in another classic or traditional category would not be appropriately characterized as Session Beer. At competition Session IPAs would be appropriately characterized as Session India Pale Ale, if such a category exists.*
Original Gravity (°Plato) 1.034-1.040 (8.5-10.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.010 (1.0-2.6 °Plato) • **Alcohol by Weight (Volume)** 2.8%-4.0% (3.5%-5.0%) • **Bitterness (IBU)** 10-35 • **Color SRM (EBC)** 2+ (4+ EBC)

American-Style Cream Ale

American-Style Cream Ales are straw to gold. Chill haze should not be perceived. Medium-low to medium pale malt aroma may be present. Caramelized malt aroma character

should be absent. Fruity-ester aroma may be perceived. Sulfur character and/or DMS aroma should be extremely low or absent. Diacetyl should not be perceived. Hop aroma is usually absent. Medium-low to medium pale malt sweetness predominates. Caramelized malt character should be absent. Adjunct character (such as corn) may be perceived at low levels. Hop flavor is very low to low. Hop bitterness is very low to low. This mild ale is made using a warm fermentation (top or bottom fermenting yeast) and cold lagering. These beers are crisp and refreshing. Fermentation induced sulfur character and/or DMS flavor should be extremely low or absent from this style of beer. Diacetyl flavor should not be perceived. Body is low.
Original Gravity (°Plato) 1.044-1.052 (11.0-12.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.010 (1.0-2.6 °Plato) • **Alcohol by Weight (Volume)** 3.4%-4.5% (4.3%-5.7%) • **Bitterness (IBU)** 10-22 • **Color SRM (EBC)** 2-5 (4-10 EBC)

California Common Beer

California Common Beers are light amber to medium-amber. Chill haze should not be perceived. There is often a noticeable degree of toast malt and/or caramel-type malt aroma. Fruity-ester aromas are low to medium-low. Diacetyl aroma should be absent. Hop aroma is low to medium-low. Noticeable toast malt and/or caramel-type malt flavor is present. Hop flavor is low to medium-low. Hop bitterness is medium to medium high. California common beers are brewed with lager yeasts but at ale fermentation temperatures. Noticeable caramel-type malt flavor is present. Fruity-ester flavors are low to medium-low. The balance between fruity esters and malt character give an impression of balance and drinkability. Diacetyl flavor should be absent. Body is medium.
Original Gravity (°Plato) 1.045-1.056 (11.2-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.6-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.6%-4.5% (4.6%-5.7%) • **Bitterness (IBU)** 35-45 • **Color SRM (EBC)** 8-15 (16-30 EBC)

Light American Wheat Beer with Yeast

Light American Wheat Beers with Yeast are pale to light amber. Because this style is served with yeast in the bottle, appearance may range from hazy to very cloudy. Chill haze is also acceptable. Low fruity-ester aroma is typical, as is low to medium-low malt aroma. Yeast aroma should be low to medium but not overpowering the balance and character of malt and hops. Phenolic, clove-like aromas should not be perceived. Diacetyl aroma should not be perceived. Hop aroma is low to medium. Low to medium-low malt sweetness is present. Hop flavor is low to medium. Hop bitterness is low to medium. These beers can be made using either ale or lager yeast. Grist includes at least 30 percent malted wheat. Low to medium yeast flavor should not overpower the balance and character of malt and hops. Low fruity-ester flavors are typical. Diacetyl and phenolic, clove-like flavors should not be perceived. Body is low to medium. Because this style is served with yeast the character should portray a full yeasty mouthfeel.
Original Gravity (°Plato) 1.036-1.056 (9.0-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.018 (1.5-4.6 °Plato) • **Alcohol by Weight (Volume)** 2.8%-4.4% (3.5%-5.6%) • **Bitterness (IBU)** 10-35 • **Color SRM (EBC)** 4-10 (8-20 EBC)

Light American Wheat Beer without Yeast

Light American Wheat Beers without Yeast are straw to light amber. Chill haze is acceptable in these versions packaged and served without yeast. Low fruity-ester aroma is typical, as is low to medium-low malt aroma. Phenolic, clove-like aromas should not be perceived. Diacetyl aroma should not be perceived. No yeast aroma should be evident. Hop aroma is low to medium. Low to medium-low malt sweetness is present. Hop flavor is low to medium. Hop bitterness is low to medium. These beers can be made using either ale or lager yeast. Grist includes at least 30 percent malted wheat. No yeast flavor should be evident. Low fruity-ester flavors are typical. Diacetyl and phenolic, clove-like flavors should not be perceived. Body is very low to medium.
Original Gravity (°Plato) 1.036-1.050 (9.0-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.016 (1.0-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0% (3.8%-5.1%) • **Bitterness (IBU)** 10-35 • **Color SRM (EBC)** 2-10 (4-20 EBC)

Dark American Wheat Beer with Yeast

Dark American Wheat Beers with Yeast are medium amber to dark brown. Because this style is served with yeast in the bottle, appearance may range from hazy to very cloudy. Chill haze is also acceptable. Malt aromas can include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Low fruity-ester aroma is typical, as is low to medium-low malt aroma. Yeast aroma should be low to medium but not overpowering the balance and character of malt and hops. Phenolic, clove-like aromas should not be perceived. Diacetyl aroma should not be perceived. Hop aroma is low to medium. Medium-low to medium-high malt sweetness is present. Malt flavors can include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Roast malt astringency is acceptable when balanced with malt sweetness. Hop flavor is low to medium. Hop bitterness is

low to medium. These beers can be made using either ale or lager yeast. Grist includes at least 30 percent malted wheat. Low to medium yeast flavor should not overpower the balance and character of malt and hops. Low fruity-ester flavors are typical. Diacetyl and phenolic, clove-like flavors should not be perceived. Body is low to medium. Because this style is served with yeast the character should portray a full yeasty mouthfeel.
Original Gravity (°Plato) 1.036-1.050 (9.0-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.016 (1.0-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0% (3.8%-5.1%) • **Bitterness (IBU)** 10-25 • **Color SRM (EBC)** 9-22 (18-44 EBC)

Dark American Wheat Beer without Yeast

Dark American Wheat Beers without Yeast are medium amber to dark brown. Chill haze is acceptable in these versions packaged and served without yeast. Malt aromas can include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Low fruity-ester aroma is typical, as is low to medium-low malt aroma. Phenolic, clove-like aromas should not be perceived. Diacetyl aroma should not be perceived. No yeast aroma should be evident. Hop aroma is low to medium. Medium-low to medium-high malt sweetness is present. Malt flavors can include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Roast malt astringency acceptable when balanced with malt sweetness. Hop flavor is low to medium. Hop bitterness is low to medium. These beers can be made using either ale or lager yeast. Grist includes at least 30 percent malted wheat. No yeast flavor should be evident. Low fruity-ester flavors are typical. Diacetyl and phenolic, clove-like flavors should not be perceived. Body is low to medium. Because this style is packaged and served without yeast, no yeast characters should be evident in mouthfeel.
Original Gravity (°Plato) 1.036-1.050 (9.0-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.016 (1.0-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0% (3.8%-5.1%) • **Bitterness (IBU)** 10-25 • **Color SRM (EBC)** 9-22 (18-44 EBC)

American-Style Fruit Beer

American-Style Fruit Beers are any range of color from pale to very dark depending on the underlying style, and will often reflect the color of added fruit to some degree. Clear or hazy beer is acceptable in appearance. Fruit aromas ranging from subtle to intense should be evident, and should not be overpowered by hop aromas. American-Style Fruit Beers are fermented with traditional German, British or American ale or lager yeast using fruit or fruit extracts as an adjunct in either the mash, kettle, primary or secondary fermentation providing obvious (ranging from subtle to intense), yet harmonious, fruit qualities. Fruit beers fermented using Belgian-, wit-, abbey-, farmhouse-, saison- and/or *Brettanomyces*-type yeast would be more appropriately categorized as Belgian-Style Fruit Beer or possibly as fruited versions of Brett Beer. Hop aroma is not perceived to medium-low. Malt sweetness can vary from none to medium-high levels. Hop flavor is not perceived to medium-low. Hop bitterness is in balance and usually at very low to medium levels. Fruit qualities should not be overpowered by hop character. Acidic bacterial (not wild yeast) fermentation characters may be evident (but not necessary) and if present contribute to acidity and enhance fruity balance. Body is variable with style. Classifying these beers is complex with exemplary versions depending on the exhibition of fruit characters more so than the addition of fruit itself. As an example, a juniper berry-flavored beer with notable juniper berry fruity flavor and/or aroma characters evident would be appropriately characterized as Fruit Beer; whereas such a beer in which juniper berry characters are expressed more as herbal or spice quality would appropriately be categorized as Herb and Spice Beer. Fruit Beer with wheat as an ingredient would be appropriately characterized as Fruit Wheat Beer. Fruit Beer brewed with unusual fermentable(s) (other than wheat) would be appropriately characterized as Fruit Beer. For purposes of competition, coconut is defined as a vegetable, and beers containing coconut would be appropriately entered as Field Beer. *A statement by the brewer explaining what fruits are used (and other ingredients if present) is essential in order for accurate assessment in competitions. If this beer is a classic style with fruit, the brewer should also specify the classic style.*
Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.6 °Plato) • **Alcohol by Weight (Volume)** 2.0%-9.5% (2.5%-12.0%) • **Bitterness (IBU)** 5-45 • **Color SRM (EBC)** 5-50 (10-100 EBC)

Fruit Wheat Beer

Fruit Wheat Beers are generally straw to light amber, and will usually reflect the color of added fruit to some degree. Chill haze is acceptable. These beers may be served with or without yeast. When served with yeast, appearance is hazy to very cloudy. Fruit or fruit extracts contribute aroma with fruit qualities perceived as authentic and replicating true fruit complexity as much as possible. Low fruity-ester aroma is typical, as is low to medium-low malt aroma. Diacetyl aroma should not be perceived. Yeast and yeast generated aroma should be low to medium but not overpowering in versions served with yeast. Hop aroma is low to medium. Low to medium-low malt sweetness is present. Hop flavor is low to medium. Hop bitterness is low to medium. These beers can be made using either ale or lager yeast. Grist includes at least 30 percent malted

wheat. Fruit or fruit extracts contribute flavor with fruit qualities perceived as authentic and replicating true fruit complexity as much as possible. Low fruity-ester flavor from yeast is typical. Diacetyl flavor should not be perceived. Yeast and yeast generated flavor should be low to medium but not overpowering in versions served with yeast. Body is low to medium. In versions served with yeast the character should portray a full yeasty mouthfeel. At competition, these beers are poured as specified by the entering brewer, using quiet pouring, normal pouring or intentional rousing. For purposes of this competition, coconut is defined as a vegetable, and beers containing coconut would be appropriately entered as Field Beer. At competition, fruited versions of Berliner Weisse or Contemporary Gose would be appropriately characterized in those categories (as they are commonly brewed with fruit), and not entered as Fruit Wheat Beers. At competition, fruited versions of various South German style Weizens, Grodziskie, or other wheat beer styles would be appropriately characterized as Fruit Wheat Beer, as they are not commonly brewed with fruit. Such entries could appropriately deviate from parameters shown below and would instead hew towards the underlying classic beer style, with fruit added. *A statement by the brewer explaining fruits used, underlying beer style or other information about the entry is essential in order for fair assessment in competitions.*
Original Gravity (°Plato) 1.036-1.050 (9.0-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.016 (1.0-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0% (3.8%-5.1%) • **Bitterness (IBU)** 10-35 • **Color SRM (EBC)** 2-10, or color of fruit (4-20, or color of fruit EBC)

Belgian-Style Fruit Beer

Belgian-Style Fruit Beers are any range of color from pale to dark depending on underlying Belgian style, and will usually reflect the color of added fruit to some degree. Clear to hazy beer is acceptable in appearance. Fruit aromas ranging from subtle to intense should be evident, and should not be overpowered by hop aromas. Belgian-Style Fruit Beers are fermented with traditional Belgian-, wit-, abbey-, and/or farmhouse-type yeast using fruit or fruit extracts as an adjunct in either the mash, kettle, primary or secondary fermentation providing obvious (ranging from subtle to intense), yet harmonious, fruit qualities. Malt sweetness can vary from not perceived to medium-high levels. Acidic bacterial (not wild yeast) fermentation characters may be evident (but not necessary) and if present contribute to acidity and enhance fruity balance. Body is variable with style. Classifying these beers is complex, with exemplary versions depending on the exhibition of fruit characters more so than the addition of fruit itself, within a Belgian beer style. As examples, a fruited Saison exhibiting some Brett character would be appropriately characterized as Specialty Saison. Whereas a fruited version of a Brett Beer might more appropriately be characterized within a fruited Brett Beer subcategory. Lambic-Style fruit beers should be entered in the Belgian-Style Fruit Lambic category. Fruited Belgian style beers brewed with additional unusual fermentables should be entered in this category. Fruit beers fermented using German, British or American ale or lager yeast would be more appropriately categorized as American-Style Fruit Beer or as Fruit Wheat Beer. At competition coconut is defined as a vegetable; beers exhibiting coconut character would be appropriately entered as Field Beer. *A statement by the brewer explaining fruit(s) used and classic or other Belgian beer style is essential in order for accurate assessment in competitions.*
Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.6 °Plato) • **Alcohol by Weight (Volume)** 2.0%-9.5% (2.5%-12.0%) • **Bitterness (IBU)** 5-70 • **Color SRM (EBC)** 5-50 (10-100 EBC)

Field Beer

Field Beers are any range of color from pale to very dark depending on the underlying style, and may take on the color of added ingredients. Clear or hazy beer is acceptable in appearance. Vegetable aromas ranging from subtle to intense should be evident, and should not be overpowered by hop aromas. Field Beers are any beers using vegetables as flavor or carbohydrate adjuncts in either the mash, kettle, primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, qualities. Malt sweetness can vary from very low to medium-high levels. Hop bitterness is very low to medium-high. Vegetable qualities should not be overpowered by hop character. Body is variable with style. Classifying these beers is complex, with exemplary versions depending on the exhibition of vegetable characters more so than the addition of vegetable itself. All beers containing chili peppers should be entered as Chili Beer. At competition, coconut is defined as a vegetable, and beers containing coconut would be appropriately entered as Field Beer. *A statement by the brewer explaining vegetables used and information about the underlying classic or other beer style is essential in order for accurate assessment in competitions.*
Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.6 °Plato) • **Alcohol by Weight (Volume)** 2.0%-10.5% (2.5%-13.3%) • **Bitterness (IBU)** 5-70 • **Color SRM (EBC)** 5-50 (10-100 EBC)

Chili Pepper Beer

Chili Pepper Beers are any range of color from pale to very dark depending on the underlying style. Clear or hazy beer is acceptable in appearance. Chili Beers are any beers using chili peppers as a flavor, aroma or “heat” inducing adjunct to create distinct and balanced (ranging from subtle

to intense) character. Chili pepper aromas ranging from subtle to intense may or may not be evident, and should not be overpowered by hop aromas. Malt sweetness can vary from very low to medium-high levels, depending on the underlying beer style. Hop bitterness is very low to medium-high. Chili pepper aroma and flavor qualities should not be overpowered by hop aroma and flavor, and should be present in harmony with characteristics typical of the underlying beer style. Chili pepper qualities may vary widely as vegetal, spicy or "heat" inducing flavors and/or aromas. At competition, all beers containing chili peppers should be entered as Chili Beer. Beers which represent more than one style (for example chili beers with chocolate) would also be appropriately entered as Chili Beer. *A statement by the brewer explaining chili peppers used and information about the underlying classic or other beer style is essential in order for accurate assessment in competitions.*
Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.6 °Plato) • **Alcohol by Weight (Volume)** 2.0%-10.5% (2.5%-13.3%) • **Bitterness (IBU)** 5-70 • **Color SRM (EBC)** 5-50 (10-100 EBC)

Pumpkin Spice Beer

Pumpkin Spice Beers are any range of color from pale to very dark depending on the underlying style. Clear or hazy beer is acceptable in appearance. Pumpkin or squash aromas ranging from subtle to intense may or may not be evident. These beers are any beers using pumpkins (*Cucurbito pepo*) or winter squash as an adjunct in either the mash, kettle, primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, qualities. They are spiced with other ingredients whose character should be evident and in balance. Hop aromas should not overpower pumpkin, squash, spice or overall balance of aromas. While cinnamon, allspice, clove and nutmeg are common spices added to American type pumpkin beers, brewers may add other spices that for example could replicate a Wit-Pumpkin spiced beer (orange peel and coriander). Hop aroma is none to medium. Malt sweetness often varies from low to medium high levels. Hop flavor is none to medium, and not overpowering pumpkin or squash characters. Hop bitterness is low to medium-low. Body is variable with style. *A statement by the brewer explaining the nature of the beer is essential for accurate assessment in competitions. If this beer is a classic style with pumpkin, the brewer should also specify the classic style.*
Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.6 °Plato) • **Alcohol by Weight (Volume)** 2.0%-9.5% (2.5%-12.0%) • **Bitterness (IBU)** 5-70 • **Color SRM (EBC)** 5-50 (10-100 EBC)

Pumpkin/Squash Beer

Pumpkin/Squash Beers are any range of color from pale to very dark depending on the underlying style. Clear or hazy beer is acceptable in appearance. Pumpkin or squash aromas ranging from subtle to intense should be evident. These beers are any beers using pumpkins (*Cucurbito pepo*) or winter squash as an adjunct in either the mash, kettle, primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, qualities. They are not flavored with the addition of spices but may have flavors associated with a particular style of beer (examples: smoked beer, fruit beer, sour beer). Spice aromas and flavors should be absent; versions exhibiting spice aromas and/or flavors would most appropriately be characterized as pumpkin spice beer or other categories. Hop aroma is none to medium. Malt sweetness often varies from low to medium high levels depending on the underlying beer style. Hop flavor is none to medium. Hop bitterness is low to medium-low. Beers made with pumpkin or squash, but which do not exhibit pumpkin or squash aromas or flavors, would be more appropriately characterized within the underlying classic or experimental beer style. Body is variable with style. *A statement by the brewer explaining the nature of the beer is essential for accurate assessment in competitions. If this beer is a classic style with pumpkin, the brewer should also specify the classic style.*
Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.6 °Plato) • **Alcohol by Weight (Volume)** 2.0%-9.5% (2.5%-12.0%) • **Bitterness (IBU)** 5-70 • **Color SRM (EBC)** 5-50 (10-100 EBC)

Chocolate or Cocoa Beer

Chocolate or Cocoa Beers are light amber to black depending on the underlying style. Clear or hazy beer is acceptable in appearance. Chocolate Beers are any beers using “dark” chocolate or cocoa in any of its forms other than or in addition to hops to create a distinct and balanced (ranging from subtle to intense) character. Hop aroma not perceived to very low. Medium-low to medium-high malt sweetness helps accent balanced cocoa flavors and aromas. Hop flavor lower than might be expected for style of beer. Under hopping allows chocolate to contribute to the flavor profile while not becoming excessively bitter. Hop bitterness is very low to medium-low. Other flavors may be infused but chocolate should be dominant character. Body is variable with style. Beers made with white chocolate do not exemplify this category. *If this beer is a classic style made with chocolate or cocoa, the brewer should specify the classic style.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style •

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

Coffee Beer

Coffee Beers are pale to black depending on the underlying style. Clear or hazy beer is acceptable in appearance. Coffee beers use coffee in any of its forms to create a distinct and balanced (ranging from subtle to intense) character. Hop aroma is low to high depending on the intent of the underlying style. Medium-low to medium malt sweetness helps accent balanced coffee flavor and aromas. Hop flavor is reflective of aroma and can be low to high depending on the intent of the underlying style. Hop bitterness is variable, depending on underlying beer style. Other flavors may be infused but coffee should be an obvious character. Body is reflective of the underlying beer style. *A statement by the brewer including information about the classic or experimental beer style and coffee used is essential in order for accurate assessment in competitions.*

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

Herb and Spice Beer

Herb and Spice Beers are any range of color depending on underlying style. Clear or hazy beer is acceptable in appearance. Herb and Spice beers are any beers using herbs or spices (derived from roots, seeds, fruits, vegetable, flowers, etc.) other than or in addition to hops to create a distinct (ranging from subtle to intense). Individual aroma and/or flavor characters of herbs and/or spices used may not always be identifiable but should be evident. Hop aroma is not essential but may be evident in certain herbed/spiced beer styles and may or may not dominate over herb-spice character. Malt sweetness will vary dramatically depending on overall balance desired. Hop flavor is not essential but may be evident in certain herbed/spiced beer styles and may or may not dominate over herb-spice character. Hop bitterness is very low to medium-low. The perception of lower hop bitterness is optimal for highlighting herbal/spice characters. Positive evaluations are significantly based on perceived balance of flavors. Body is variable with style. Classifying these beers can be complex; entries which exhibit primarily herbal and/or spicy qualities would appropriately considered as Herb and Spice Beer. All beers with chili peppers should be entered as Chili Pepper Beer. Beers made with pumpkin in which herb and spice characters dominate and which nonetheless lack perceivable pumpkin character would be appropriately characterized as Herb and Spice beer. *A statement by the brewer explaining herbs or spices used and underlying beer style is essential for accurate assessment in competitions.*

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

Specialty Beer

Specialty Beers are very light to black depending on the underlying style. Clear or hazy beer is acceptable in appearance. Specialty Beers are brewed with unusual fermentable sugars, grains and/or starches other than or in addition to malted barley, which contribute to alcohol content. For example, maple syrup, agave or potatoes are considered unusual. Rice, corn, or wheat are not considered unusual. The distinctive characters of these special ingredients should be evident in the aroma, flavor and/or overall balance of the beer, but not necessarily in overpowering quantities. Malt sweetness will vary dramatically depending on overall balance desired. Hop bitterness is very low to very high, and may be used for highlighting desired characters. Body is variable with style. Classifying these beers can be complex. Nuts generally impart much more flavor than fermentables, thus beer brewed with nuts would be appropriately characterized as Field Beer. Beers brewed with coconut are typically characterized as Field Beer. Beers brewed with honey would most appropriately be characterized as Specialty Honey Beer. Beer brewed with roots, seeds, flowers etc. and which exhibit herbal and/or spicy characters would be appropriately characterized as Herb and Spice Beer (for example a juniper berry beer in which juniper berry characters are expressed more as herbal or spice quality than as berry fruity character). While beers brewed with fruits or vegetables may derive fermentable carbohydrate from those sources, such beers which exhibit fruit or vegetable qualities would most appropriately be characterized as Fruit Beer or Field Beer. Spiced versions of beers made with unusual fermentables would be appropriately characterized as Experimental Beer. Beers brewed with unusual fermentables as well as fruit should be entered as Fruit Beer. *A statement by the brewer identifying the unusual fermentable ingredient(s), underlying classic or other beer style and achieved character is essential in order for accurate assessment in competitions.*

Original Gravity (°Plato) 1.030-1.140+ (7.6-32.1+ °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030+ (1.5-7.5+ °Plato) • **Alcohol by Weight (Volume)** 2.0%-20+% (2.5%-25+%) • **Bitterness (IBU)** 1-100 • **Color SRM (EBC)** 1-100 (2-200 EBC)

Specialty Honey Beer

Specialty Honey Beers are very light to black depending on underlying style. Clear or hazy beer is acceptable in appearance. Honey Beers use honey in addition to malted barley. Character of honey should be evident in aroma, flavor and/or overall balance with the other components, without overpowering them. Malt sweetness will vary dramatically depending on overall balance desired. Hop bitterness is very low to very high, and may be used for highlighting desired characters. Honey Beers may be brewed to a traditional style, or may be experimental. Body is variable with style. *A statement by the brewer explaining the classic or other style of the beer, and the type of honey used is essential in order for accurate assessment in competitions.*
Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.030 (1.5-7.6 °Plato) • **Alcohol by Weight (Volume)** 2.0%-9.5% (2.5%-12.0%) • **Bitterness (IBU)** 1-100 • **Color SRM (EBC)** 1-100 (2-200 EBC)

Rye Beer

Rye Beers are often versions of classic styles that contain noticeable rye character in balance with other qualities of the beer. As such they include a wide range of color. Lighter versions are straw to copper, while darker versions are dark amber to dark brown. Chill haze is acceptable in these versions packaged and served without yeast. In versions served with yeast, appearance may range from hazy to very cloudy. Low spicy, fruity-estery aromas are typical. Phenolic, clove-like aromas should not be perceived. In darker versions malt aromas can optionally include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Diacetyl aroma should not be perceived. No yeast aroma should be evident in versions without yeast. Low to medium yeast aroma should not overpower the balance and character of rye and barley malt and hops in versions with yeast. Hop aroma is low to medium-high. In darker versions malt flavor can optionally include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Low level roast malt astringency acceptable when balanced with low to medium malt sweetness. Hop flavor is low to medium-high. Hop bitterness is low to medium. These beers can be made using either ale or lager yeast. Grist should include sufficient rye such that rye character is evident in the beer. Beers brewed with rye but which do not exhibit rye character would be more appropriately considered as other beer styles. Rye characters are often described as low level spicy and subtle black pepper. Very low level astringent, grainy, and/or fruity-ester flavors are typical. Phenolic clove-like characteristics and diacetyl should not be perceived. A low level of tannin derived astringency may be perceived. Body is low to medium. In versions packaged and served without yeast, no yeast characters should be evident in mouthfeel. Versions served with yeast should portray a full yeasty mouthfeel. *A Statement by the brewer indicating the classic or other style being made with rye is essential for accurate assessment in competitions.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Brett Beer

Brett Beers are any range of color and may take on the color of added fruits or other ingredients. Chill haze and yeast-induced haze are allowable at low to medium levels at any temperature. Moderate to intense yet balanced fruity-ester aromas are evident. In darker versions, roasted malt, caramel-like and chocolate-like aromas are subtly present. Diacetyl and DMS aromas should not be perceived. Hop aroma is evident over a full range from low to high. In darker versions, roasted malt, caramel-like and chocolate-like flavors are subtly present. Fruited versions will exhibit fruit flavors in harmonious balance with other characters. Hop flavor is evident over a full range from low to high. Hop bitterness is evident over a full range from low to high. The evolution of natural acidity develops balanced complexity. Low to high levels of *Brettanomyces* character should be present, expressed as horsey, goaty, leathery, phenolic, fruity and/or acidic characters, and in balance with other characters. *Brettanomyces* character may or may not be dominant. Cultured yeast strains may be used in the fermentation. Because some *Brettanomyces* strains of yeast may not contribute evident and common *Brettanomyces* character, beers fermented with such yeasts and which do not exhibit such characters would be more appropriately categorized elsewhere, perhaps in a classic beer style. Beers in this style should not use bacteria or exhibit bacteria-derived characters. Moderate to intense yet balanced fruity-ester flavors are evident. Diacetyl and DMS flavors should not be perceived. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin must not be present. Residual flavors that come from liquids previously aged in a barrel such as bourbon or sherry should not be present. Body is evident over a full range from low to high. For purposes of competition entries exhibiting wood-derived characters or characters of liquids previously aged in wood would more appropriately be characterized in other Wood-Aged Beer categories. Wood- and barrel-aged sour ales should not be entered here and are classified elsewhere. *A statement provided by the brewer listing a classic or other style of base beer, fruit or any other ingredients if present is essential for accurate assessment at competitions.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style •

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

Mixed-Culture Brett Beer

Mixed-Culture Brett Beers are any range of color and may take on the color of added fruits or other ingredients. Chill haze, bacteria and yeast-induced haze are allowable at low to medium levels at any temperature. Moderate to intense yet balanced fruity-ester aromas are evident. In darker versions, roasted malt, caramel-like and chocolate-like aromas are subtly present. Diacetyl and DMS aromas should not be perceived. Hop aroma evident over a full range from low to high. In darker versions, roasted malt, caramel-like and chocolate-like flavors are subtly present. Fruited versions will exhibit fruit flavors in harmonious balance with other characters. Hop flavor is evident over a full range from low to high. Hop bitterness is evident over a full range from low to high. The evolution of natural acidity develops balanced complexity. Horsey, goaty, leathery, phenolic and light to moderate and/or fruity acidic character evolved from *Brettanomyces* organisms may be evident, not dominant and in balance with other character. Cultured yeast may be used in the fermentation. Bacteria should be used and in evidence in this style of beer. Acidity will be contributed by bacteria, but may or may not dominate. Moderate to intense yet balanced fruity-ester flavors are evident. Diacetyl and DMS flavors should not be perceived. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin must not be present. Residual flavors that come from liquids previously aged in a barrel such as bourbon or sherry should not be present. Body is evident over a full range from low to high. For purposes of competition entries exhibiting wood-derived characters or characters of liquids previously aged in wood would more appropriately be characterized in other Wood-Aged Beer categories. Wood- and barrel-aged sour ales should not be entered here and are classified elsewhere. *A statement provided by the brewer listing a classic or other style of base beer, fruit, bacteria or any other ingredients if present is essential for accurate assessment at competitions.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Ginjo Beer or Sake-Yeast Beer

Ginjo Beer or Sake-Yeast Beers are pale to dark brown. Slight chill haze is permissible. These beers are brewed with sake yeast or sake (koji) enzymes. The unique aromas of the byproducts of sake yeast and/or koji enzymes should be distinctive and harmonize with the other malt and hop aromas. Sake character may best be described as having mild fruitiness and a gentle and mild earthiness, mushroom and/or umami protein-like character. Malt aroma is very low to medium. Hop aroma is low to medium and should harmonize with sake-like characters. Malt sweetness is very low to medium. Hop flavor is low to medium and should harmonize with sake-like characters. Hop bitterness is low to medium and should harmonize with sake-like characters. A high amount of alcohol may be evident. The unique flavors should reflect perceived or possible unique aromas described above and harmonize with other malt and hop characters. Body is dependent on base style and original gravity, as is mouthfeel. High carbonation should be evident.
Original Gravity (°Plato) 1.040-1.090 (10.0-21.6 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.020 (2.1-5.0 °Plato) • **Alcohol by Weight (Volume)** 3.4%-8.2% (4.3%-10.2%) • **Bitterness (IBU)** 12-35 • **Color SRM (EBC)** 4-20 (8-40 EBC)

Fresh or Wet Hop Beer

Fresh or Wet Hop Beers are the color of the underlying ale style being made with fresh hops. Fruity-ester aroma is high, although somewhat dependent on the ale style being made with fresh hops. Hop aroma is prominent and will exhibit especially aromas of green, almost chlorophyll-like or other fresh hop characters. Malt perception will vary with the style of ale being made with fresh hops. Hop flavor is prominent, exhibiting especially flavors of green, almost chlorophyll-like or other fresh hop characters. Hop bitterness is dependent on the style of ale being made with fresh hops. These ales are hopped predominantly with fresh (newly harvested and kilned) and/or undried (“wet”) hops. Beers may be aged and enjoyed after initial "fresh-hop" character diminishes. Unique character(s) may emerge from the aging of fresh hop beers, but these have yet to be defined. Body is dependent on the style of ale being made with fresh hops. *A statement provided by the brewer identifying a classic or other beer style, variety and condition of hops and manner in which the hops are used is essential for accurate assessment at competitions.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Wood- and Barrel-Aged Beer

Wood- and Barrel-Aged Beers are any range of color. Any lager, ale or hybrid beer, either a traditional style or a unique experimental beer, can be aged for a period of time in a wooden barrel or in contact with wood. These beers are aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel; but, wood aged is not necessarily synonymous with imparting wood-flavors. New wood character can be

characterized as a complex blend of vanillin and/or other unique wood character. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavors. Wood-Aged Beers may or may not have *Brettanomyces* character. Body is variable with style. Competition managers may create subcategories to differentiate between Wood and Barrel Aged beers of varying alcohol content, color or presence or absence of bacteria or fruit. *A statement provided by the brewer identifying a classic or other beer style, type and condition of wood, previous liquid in the barrel, and any other ingredients used is essential for accurate assessment at competitions.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Wood- and Barrel-Aged Pale to Amber Beer

Wood- and Barrel-Aged Pale to Amber Beers are pale to copper. For purposes of competition these wood-aged beers have color less than 18 SRM or 36 EBC, and contain alcohol less than 5.2% abw or 6.5% abv. Darker wood-aged beers (>18 SRM or >36 EBC) or higher alcohol wood-aged beers (>5% abw or >6.25% abv) of any color would be more appropriately characterized as other beer styles. Any lager, ale or hybrid beer in the appropriate color range, either a traditional style or a unique experimental beer, can be aged for a period of time in a wooden barrel or in contact with wood. Primary character of the original beer style may or may not be apparent. These beers are aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel; but, wood aged is not necessarily synonymous with imparting wood-flavors. New wood character can be characterized as a complex blend of vanillin and/or other unique wood character. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavors. Wood-Aged Pale to Amber Beers may or may not have *Brettanomyces* character. Body is variable with style. For purposes of competition fruited or spiced pale to amber beer that is wood and barrel aged would also be appropriately entered in this category. Sour wood-aged beers of any color or strength would more appropriately be characterized as Wood-Aged Sour Beer. *A statement by the brewer explaining the special nature of the beer is essential to accurate assessment at competition. Comments could include: base beer style being aged in wood, type and age of wood used (new or old, oak or other wood type), previous barrel contents if any (new, port/ whiskey/ wine/ sherry/ other), and achieved character.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** 3.0%-5.2% (3.75%-6.5%) • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** 4-18 (8-36 EBC)

Wood- and Barrel-Aged Dark Beer

Wood- and Barrel-Aged Dark Beers are brown to black. For purposes of competition these wood-aged beers have color greater than 18 SRM or 36 EBC, and contain alcohol less than 5.2% abw or 6.5% abv. Paler wood-aged beers (<18 SRM or <36 EBC) or higher alcohol wood-aged beers (>5% abw or >6.25% abv) of any color would be more appropriately characterized as other beer styles. Any lager, ale or hybrid beer in the appropriate color range, either a traditional style or a unique experimental beer, can be aged for a period of time in a wooden barrel or in contact with wood. Primary character of the original beer style may or may not be apparent. These beers are aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel; but, wood aged is not necessarily synonymous with imparting wood-flavors. New wood character can be characterized as a complex blend of vanillin and/or other unique wood character. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavors. Wood-Aged Dark Beers may or may not have *Brettanomyces* character. Body is variable with style. For purposes of competition fruited or spiced dark beer that is wood and barrel aged would also be appropriately entered in this category. Sour wood-aged beers of any color or strength would more appropriately be characterized as Wood-Aged Sour Beer. *A statement provided by the brewer identifying a classic or other beer style, type and condition of wood, previous liquid in the barrel, and any other ingredients used is essential for accurate assessment at competitions.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** 3.0%-5.2% (3.75%-6.5%) • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** >18 (>36 EBC)

Wood- and Barrel-Aged Strong Beer

Wood- and Barrel-Aged Strong Beers are any color. For purposes of competition these wood-aged beers contain alcohol greater than 5.2% abw or 6.5% abv. Any strong

classic or unique experimental lager, ale or hybrid beer style, either a traditional style or unique experimental beers, can be aged for a period of time in a wooden barrel or in contact with wood. These beers are aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel; but, wood aged is not necessarily synonymous with imparting wood-flavors. New wood character can be characterized as a complex blend of vanillin and/or other unique wood character. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavors. Wood-Aged Beers may or may not have *Brettanomyces* character. Body is variable with style. For purposes of competition fruited or spiced strong beer that is wood and barrel aged would also be appropriately entered in this category. Sour wood-aged strong beers would more appropriately be characterized as Wood-Aged Sour Beer. *A statement provided by the brewer identifying a classic or other beer style, type and condition of wood, previous liquid in the barrel, and any other ingredients used is essential for accurate assessment at competitions.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** >5.2% (>6.5%) • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Wood- and Barrel-Aged Sour Beer

Wood- and Barrel-Aged Sour Beers are very light to black. Fruit and herb/spice versions may take on the hue, flavors and aromas of added ingredients. Any lager, ale or hybrid beers, either in a traditional style or unique experimental beers, can be aged for a period of time in a wooden barrel or in contact with wood, and, develop bacterial induced natural acidity. These beers are aged with the intention of introducing the micro flora present in the wood. Sometimes wood aging is intended to impart the particularly unique character of the wood and/or what has previously been in the barrel; but, wood aged is not necessarily synonymous with imparting wood-flavors. New wood character can be characterized as a complex blend of vanillin and/or other unique wood character. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. These wood-derived flavors, if present in this style, can be very low in character and barely perceived or evident or assertive as wood-derived flavors. Any degree of wood-derived flavors should be in balance with other beer character. Usually bacteria and "wild" yeasts fermentation contributes complex esters and results in dry to very dry beers. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of acidity, complex esters, and new beer with wood and/or barrel flavors. Wood-Aged Sour Beers may or may not have *Brettanomyces* character. Body is variable with style. *A statement provided by the brewer identifying a classic or other beer style, type and condition of wood, previous liquid in the barrel, cultures and any other ingredients used is essential for accurate assessment at competitions.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Aged Beer

Aged Beers are any range or color from very light to black. Aged Beers are any beer aged for over one year. A brewer may brew any type of beer of any strength and enhance its character with extended and creative aging conditions. Generally, but not exclusively, beers with high hopping rates, roast malt content, high alcohol content, and/or complex herbal, smoke or fruit content lend themselves to aging. Beers which are wood aged, or exhibit *Brettanomyces* characters or sour/acidic beers should be classified or entered into other categories if those options are available. Beers in this category may be aged in bottles or any type of food grade vessel. Aged character may manifest itself in mouthfeel, aroma and flavor. Often aged character is an expression of oxidative reactions that either bring individual extreme characters into harmony or are characters unique unto themselves. Sherry, fruity and hop transitions are common during aging. No matter what the effect, the overall balance should be balanced, harmonic and not extreme or distastefully aggressive. The level of changes created by aging will vary with different types of beer types. Lighter flavored beer types may often manifest aggressive and distasteful oxidation. Whereas higher elevations of hops, malt or alcohol can help create synergies with "good" oxidative change. Body is variable with style. *A statement provided by the brewer which identifies the classic or other style of beer being aged, achieved character, special ingredients, length of aging time, etc. is essential for accurate assessment at competitions.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Experimental Beer

Experimental Beers are any range of color. Experimental beer is any beer that is primarily grain-based and employs unique and unusual techniques and/or ingredients or a combination of ingredients and techniques. A minimum

51% of the fermentable carbohydrates must be derived from malted grains. The overall uniqueness of the process, ingredients used and creativity should be considered in positive evaluations. Body is variable with style. Uniqueness is the primary consideration when evaluating this category. Beers such as field, fruit, chocolate, coffee, spice, specialty or other beers that match existing categories should not be entered into this category. Beers not easily matched to existing style categories in a competition would often be entered into this category. By definition and for purposes of competition, beers that represent a combination of two or more other categories, and which exhibit distinctive characters of each of those categories, may appropriately be characterized as Experimental Beer. *A statement provided by the brewer explaining the unique and experimental or other nature of the beer is essential in order for accurate assessment in competitions. Generally, a 25-word statement would suffice in explaining the experimental nature of the beer.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Historical Beer

Historical Beers are any range of color. Malt sweetness will vary dramatically depending on overall balance desired. Hop bitterness is very low to very high. Above all beers in this category are reflective of an established historical beer and/or brewing heritage from any period of time or part of the world, that are not already a beer style already established in these guidelines. This beer commemorates combinations of unique brewing ingredients and/or techniques established in past periods. Examples of Historical Beers might include current day versions of historic styles which are not represented elsewhere in these guidelines, such as Finnish-style Sahti, South American Chicha, Nepalese Chong/Chang, and African sorghum based beers, and others. In evaluating these beers, judges will weigh several factors such as uniqueness, heritage, regional distinction, technical brewing skills, and balance of character, background story & information and overall spirit of the intent of this category. "Historical beers" that are not represented elsewhere as a definitive style in these guidelines could possibly be entered in such categories as Experimental, Herb & Spice, Field Beer, etc. but by choice a brewer may categorize (and enter) their beer as Historical beer. *Brewers must provide a short statement (100 words or less) illustrating the historical context without revealing the company's identity. This information helps establish a basis for comparison between highly diverse entries. This statement should be carefully crafted and will be evaluated by judges and carry significant weight in their decisions. Statements that contain information which might identify or otherwise create bias towards the entry will be modified by the Competition Manager.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Wild Beer

Wild Beers are any range of color. These beers may be clear or hazy due to yeast, chill haze or hop haze. Aromas may vary tremendously due to fermentation characters contributed by various known and unknown microorganisms. The overall balance should be complex and balanced. Hop aroma very low to high. Usually because of a high degree of attenuation in these beers, malt character is very low to low. If there are exceptions that are malty, the overall balance of complexity of other characters should be in harmony. Hop flavor very low to high. Hop bitterness is perceived at varying levels depending on the overall balance, but usually perceived as very low to low. Wild beers are "spontaneously" fermented with microorganisms that the brewer has introduced from the ambient air/environment in the vicinity of the brewery in which the beer is brewed. Wild beers may not be fermented with any cultured strains of yeast or bacteria. Wild beer may or may not be perceived as acidic. It may include a wildly variable spectrum of flavors and aromas derived from the wild microorganisms with which it was fermented. The overall balance of flavors, aromas, appearance and body is an important factor in assessing these beers. Body is very low to medium. Spontaneously fermented beers with fruit, spice or other ingredients would be appropriately entered as Wild Beer. At competition, beers which could be appropriately categorized in an existing classic or traditional category such as Belgian-Style Lambic, Gueuze, Fruit Lambic, etc. should be entered in that category and not entered as a Wild Beer. *Competition directors may create specific subcategories of Wild Beer, such as Pale or Dark, fruit, spice, etc. A statement provided by the brewer explaining the unique nature of the beer is essential in order for accurate assessment in competitions.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Smoke Beer

Smoke Beers are any beer of any style incorporating smoke, and therefore may range from very light to black. Any style of beer can be smoked; the goal is to reach a balance between the style's character and the smoky properties. Body is variable with style. Any smoke beer

that does not fit other smoke beer categories would be appropriately considered here. *A statement provided by the brewer which identifies the type of wood or other source of smoke and the classic or other style of beer is essential to accurate assessment at competition.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** Varies with style • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Other Strong Ale or Lager

Other Strong Ale or Lagers are any color from very light to black. Any style of beer can be made stronger than the classic style guidelines. The goal should be to reach a balance between the style's character and the additional alcohol. Whenever possible, refer to accompanying guidelines when making styles stronger and appropriately identify the style created. Body is variable with style. *A statement provided by the brewer which identifies the underlying style of ale or lager being made stronger and/or a reference to level of strength of the resulting beer is essential to accurate assessment at competition.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** 6.4%+ (8%+) • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

Gluten-Free Beer

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

Non-Alcoholic Malt Beverage

Non-Alcoholic Malt Beverages are any range or color from very light to black. Non-alcoholic (NA) malt beverages can emulate the character of any previously listed beer category in these guidelines but without the alcohol (less than 0.5 percent). Non-alcoholic (beer) malt beverages will inherently have a profile lacking the complexity and balance of flavors which can be attributed to alcohol. They should accordingly not be assessed negatively for reasons related to the absence of alcohol. *Non-alcoholic (NA) malt beverages should emulate the character of a previously listed category/subcategory designation but without the alcohol (less than 0.5 percent). Non-alcoholic (beer) malt beverages will inherently have a profile lacking the complexity and balance of flavors which can be attributed to alcohol. They should accordingly not be assessed negatively for reasons related to the absence of alcohol.*
Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** <0.5% (<0.625%) • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style