

COMPETITION STYLE LIST, DESCRIPTIONS AND SPECIFICATIONS

Beer Style Guide Line 1208 With the Category



The Craft Beer Association

HYBRID/MIXED BEER STYLES

1. American-Style Wheat Beer

- a. Sub-style: Light American Wheat Ale or Lager without Yeast [Category H]
- b. Sub-style: Dark American Wheat Ale or Lager without Yeast [Category H]

2. American-Style Wheat Beer With Yeast

- a. Sub-style: Light American Wheat Ale or Lager with Yeast [Category H]
- b. Sub-style: Dark American Wheat Ale or Lager with Yeast [Category H]

3. Fruit Beer [Category I]

4. Fruit Wheat Beer [Category I]

5. Field Beer or Pumpkin Beer

- a. Sub-style: Field Beer [Category I]
- b. Sub-style: Pumpkin Beer [Category I]

6. Herb and Spice Beer [Category I]

7. Chocolate Beer [Category I]

8. Coffee Flavored Beer [Category I]

9. Specialty Beer [Category H]

10. Rye Beer

- a. Sub-style: Rye Ale or Lager with or without Yeast [Category H]
- b. Sub-style: German-Style Rye Ale (Roggenbier) with or without Yeast [Category J]

11. Specialty Honey Beer [Category H]

12. Session Beer [Category H]

13. Other Strong Beer

- a. Sub-style: Other Strong Ale or Lager [Category H]
- b. Sub-style: American-Style Imperial Porter [Category G]
- c. Sub-style: American-Style Wheat Wine Ale [Category H]

14. Experimental Beer

- a. Sub-style: Experimental Beer [Category H]
- b. Sub-style: Fresh Hop Ale [Category H]

15. Indigenous Beer [Category H]

16. Gluten-Free Beer [Category H]

17. American-Belgo-Style Ale

- a. Sub-style: Pale American-Belgo-Style Ale [Category H]
- b. Sub-style: Dark American-Belgo-Style Ale [Category H]

18. American-Style Sour Ale

- a. Sub-style: American-Style Sour Ale [Category H]
- b. Sub-style: Fruited American-Style Sour Ale [Category H]

19. American-Style Brett Ale [Category H]

20. Wood- and Barrel-Aged Beer

- a. Sub-style: Wood- and Barrel-Aged Pale to Amber Beer [Category H]
- b. Sub-style: Wood- and Barrel-Aged Dark Beer [Category H]

21. Wood- and Barrel-Aged Strong Beer [Category H]

22. Wood- and Barrel-Aged Strong Stout [Category H]

23. Wood- and Barrel-Aged Sour Beer

- a. Sub-style: Wood- and Barrel-Aged Sour Beer [Category H]
- b. Sub-style: Fruited Wood- and Barrel-Aged Sour Beer [Category H]

24. Aged Beer [Category H]

25. Kellerbier/Zwickelbier

- a. Sub-style: Unfiltered German-Style Lager [Category H]
- b. Sub-style: Unfiltered German-Style Ale [Category H]

26. Smoke Beer

- a. Sub-style: Bamberg–Style Rauchbier [Category J]
- b. Sub-style: Smoke Porter [Category H]
- c. Sub-style: Smoke Beer [Category H]

LAGER BEER STYLES

Styles of Other Origin

27. Australasian, Latin American or Tropical-Style Light Lager [Category D]

28. International-Style Lager

- a. Sub-style: International-Style Pilsener [Category D]
- b. Sub-style: Dry Lager [Category D]
- c. Sub-style: Other International Lager [Category D]

29. Baltic-Style Porter [Category E]

Styles of European and German Origin

30. European-Style Low-Alcohol Lager/German-Style Leicht(bier) [Category D]

31. German-Style Pilsener [Category D]

32. Bohemian–Style Pilsener [Category D]

33. Münchner –Style Helles [Category D]

34. Dortmunder/Export or German-Style Oktoberfest

- a. Sub-style: Dortmunder/European-Style Export [Category D]
- b. Sub-style: German-Style Oktoberfest/Wiesen [Category D]

35. Vienna-Style Lager [Category E]

36. German-Style Märzen [Category E]

37. European-Style Dark/Münchner Dunkel [Category E]

38. German-Style Schwarzbier [Category E]

39. Traditional German-Style Bock [Category E]

40. German-Style Heller Bock/Maibock [Category D]

41. German–Style Doppelbock or Eisbock

- a. Sub-style: German–Style Doppelbock [Category E]
- b. Sub-style: German–Style Eisbock [Category E]

Styles of North American Origin

42. American-Style Cream Ale or Lager [Category J]

43. American-Style Lager or Light Lager

- a. Sub-style: American–Style Light (Low Calorie) [Category D]
- b. Sub-style: American-Style Low-Carbohydrate Light Lager [Category D]
- c. Sub-style: American–Style Lager [Category D]

44. American-Style Premium Lager or Specialty Lager

- a. Sub-style: American–Style Premium Lager [Category D]
- b. Sub-style: American-Style Pilsener [Category J]
- c. Sub-style: American-Style Ice Lager [Category D]
- d. Sub-style: American-Style Malt Liquor [Category D]

45. American-Style Amber Lager

- a. Sub-style: American-Style Amber Lager [Category H]
- b. Sub-style: California Common Beer [Category J]
- c. Sub-style: American-Style Märzen/Oktoberfest [Category H]

46. American-Style Dark Lager [Category E]

ALE BEER STYLES

Styles of Other Origin

47. Australasian-Style Pale Ale or International-Style Pale Ale

- a. Sub-style: Australasian-Style Pale Ale [Category A]
- b. Sub-style: International-Style Pale Ale [Category A]

Styles of German Origin

48. German-Style Kölsch/Köln-Style Kölsch [Category C]

49. German-Style Brown Ale/Düsseldorf-Style Altbier [Category C]

50. German-Style Sour Ale

- a. Sub-style: Berliner-Style Weisse [Category C]
- b. Sub-style: Leipzig-Style Gose [Category C]

51. South German-Style Hefeweizen/Hefeweissbier [Category F]

52. German-Style Pale Wheat Ale

- a. Sub-style: South German-Style Kristal Weizen [Category F]
- b. Sub-style: German-Style Leichtes Weizen [Category F]

53. German-Style Dark Wheat Ale

- a. Sub-style: South German-Style Bernsteinfarbenes Weizen/Weissbier [Category F]
- b. Sub-style: South German-Style Dunkel Weizen/Dunkel Weissbier [Category F]

54. South German-Style Weizenbock/Weissbock [Category F]

Styles of Belgian and French Origin

55. Belgian-Style Witbier [Category K]

56. French- and Belgian-Style Saison [Category K]

57. Belgian- & French-Style Ale

- a. Sub-style: French-Style Bière de Garde [Category K]
- b. Sub-style: Other Belgian- and French-Style Ale [Category K]

58. Belgian-Style Blonde Ale or Pale Ale

- a. Sub-style: Belgian-Style Blonde Ale [Category K]
- b. Sub-style: Belgian-Style Pale Ale [Category K]

59. Belgian-Style Sour Ale

- a. Sub-style: Belgian-Style Lambic [Category K]
- b. Sub-style: Belgian-Style Gueuze Lambic [Category K]
- c. Sub-style: Belgian-Style Fruit Lambic [Category K]
- d. Sub-style: Other Belgian-Style Sour Ale [Category K]

60. Belgian-Style Flanders Oud Bruin or Oud Red Ale [Category K]

61. Belgian-Style Dubbel [Category K]

62. Belgian-Style Tripel [Category K]

63. Belgian-Style Pale Strong Ale [Category K]

64. Belgian-Style Dark Strong Ale [Category K]

65. Other Belgian-Style Ale

- a. Sub-style: Belgian-Style Table Beer [Category K]
- b. Sub-style: Other Belgian-Style Abbey Ale [Category K]
- c. Sub-style: Other Belgian-Style Strong Specialty Ale [Category K]
- d. Sub-style: Other Belgian-Style Ale [Category K]

Styles of British Origin

66. English-Style Summer Ale [Category A]

67. Classic English-Style Pale Ale [Category A]

68. English-Style India Pale Ale [Category A]

69. Ordinary Bitter

- a. Sub-style: Ordinary Bitter [Category A]
- b. Sub-style: Special Bitter or Best Bitter [Category A]

70. Extra Special Bitter or Strong Bitter

- a. Sub-style: English-Style Extra Special Bitter [Category A]
- b. Sub-style: American-Style Strong Bitter [Category G]

71. Scottish-Style Ale

- a. Sub-style: Scottish-Style Light Ale [Category A]
- b. Sub-style: Scottish-Style Heavy Ale [Category A]
- c. Sub-style: Scottish-Style Export Ale [Category A]

72. English-Style Mild Ale

- a. Sub-style: English-Style Pale Mild Ale [Category A]
- b. Sub-style: English-Style Dark Mild Ale [Category B]

73. English-Style Brown Ale [Category B]

74. Brown Porter [Category B]

75. Robust Porter [Category B]

76. Sweet Stout [Category B]

77. Oatmeal Stout [Category B]

78. Scotch Ale

- a. Sub-style: Traditional Scotch Ale [Category B]
- b. Sub-style: Peated Scotch Ale [Category B]

79. British-Style Imperial Stout [Category B]

80. Old Ale or Strong Ale

- a. Sub-style: Old Ale [Category B]
- b. Sub-style: Strong Ale [Category B]

81. Barley Wine-Style Ale

- a. Sub-style: English-Style Barley Wine Ale [Category B]
- b. Sub-style: American-Style Barley Wine Ale [Category G]

Styles of Irish Origin

82. Irish-Style Red Ale [Category B]

83. Classic Irish-Style Dry Stout [Category B]

84. Foreign-Style Stout [Category B]

Styles of North American Origin

85. Golden or Blonde Ale [Category A]

86. American-Style Pale Ale [Category G]

87. American-Style Strong Pale Ale [Category G]

88. American-Style India Pale Ale [Category G]

- 89. **Imperial India Pale Ale** [Category G]
- 90. **American-Style Amber/Red Ale** [Category G]
- 91. **Imperial Red Ale** [Category G]
- 92. **American-Style Brown Ale** [Category G]
- 93. **American-Style Black Ale** [Category G]
- 94. **American-Style Stout** [Category G]
- 95. **American-Style Imperial Stout** [Category G]

FREE-STYLE BEERS

- 96. **Free-Style Light Lager** [Category L]
- 97. **Free-Style Dark Lager** [Category L]
- 98. **Free-Style Light Ale** [Category L]
- 99. **Free-Style Dark Ale** [Category L]
- 100. **Free-Style High-Alcohol Light Lager** [Category L]
- 101. **Free-Style High-Alcohol Dark Lager** [Category L]
- 102. **Free-Style High-Alcohol Light Ale** [Category L]
- 103. **Free-Style High-Alcohol Dark Ale** [Category L]
- 104. **Free Style, Tax-saving Malt Beverage (Happoushu)** [Category L]
- 105. **Other Beer-flavored Alcohol Beverage** [Category L]

HYBRID/MIXED BEER STYLES

1. American-Style Wheat Beer

a. Sub-style: Light American Wheat Ale or Lager without Yeast [Category H]

This beer can be made using either ale or lager yeast. It can be brewed with 30 to 75 percent wheat malt, and hop rates may be low to medium. Hop characters may be light to moderate in bitterness, flavor and aroma. A fruity-estery aroma and flavor are typical but at low levels however, phenolic, clove-like characteristics should not be perceived. Appearance can be clear or with chill haze, golden to light amber, and the body should be light to medium in character. Diacetyl should not be perceived. Because this style is packaged and served without yeast, no yeast characters should be evident in mouthfeel, flavor, or aroma.

Original Gravity (°Plato): 1.036-1.050 (9-12.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.016 (1-4.0 °Plato) • Alcohol by Weight (Volume): 3-4% (3.8-5%) • Bitterness (IBU): 10-35 • Color SRM (EBC): 2-10 (4-20 EBC)

b. Sub-style: Dark American Wheat Ale or Lager without Yeast [Category H]

This beer can be made using either ale or lager yeast. It can be brewed with 30 to 75 percent malted wheat, and hop rates may be low to medium. A fruity-estery aroma and flavor are typical but at low levels; however, phenolic, clove-like characteristics should not be perceived. Color is dark amber to dark brown, and the body should be light to medium in character. Roasted malts are optionally evident in aroma and flavor with a low level of roast malt astringency acceptable when appropriately balanced with malt sweetness. Roast malts may be evident as a cocoa/chocolate or caramel character. Aromatic toffee-like, caramel, or biscuit-like characters may be part of the overall flavor/aroma profile. Diacetyl should not be perceived. Because this style is packaged and served without yeast, no yeast characters should be evident in mouthfeel, flavor, or aroma. Chill haze is also acceptable.

Original Gravity (°Plato): 1.036-1.050 (9-12.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.016 (1-4.0 °Plato) • Alcohol by Weight (Volume): 3-4% (3.8-5%) • Bitterness (IBU): 10-25 • Color SRM (EBC): 9-22 (18-44 EBC)

2. American-Style Wheat Beer With Yeast

a. Sub-style: Light American Wheat Ale or Lager with Yeast [Category H]

This beer can be made using either ale or lager yeast. It can be brewed with 30 to 75 percent malted wheat, and hop rates may be low to medium. Hop characters may be light to moderate in bitterness, flavor and aroma. Fruity-estery aroma and flavor are typical but at low levels; however, phenolic, clove-like characteristics should not be perceived. Color is usually straw to light amber, and the body should be light to medium in character. Diacetyl should not be perceived. Because this style is served with yeast the character should portray a full yeasty mouthfeel and appear hazy to very cloudy. Chill haze is also acceptable. Yeast flavor and aroma should be low to medium but not overpowering the balance and character of malt and hops. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast.

Original Gravity (°Plato): 1.036-1.056 (9-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.018 (1.5-4.5 °Plato) • Alcohol by Weight (Volume): 2.8-4.4% (3.5-5.5%) • Bitterness (IBU): 10-35 • Color SRM (EBC): 4-10 (8-20 EBC)

b. Sub-style: Dark American Wheat Ale or Lager with Yeast [Category H]

This beer can be made using either ale or lager yeast. It can be brewed with 30 to 75 percent malted wheat, and hop rates may be low to medium. Fruity-estery aroma and flavor are typical but at low levels; however, phenolic, clove-like characteristics should not be perceived. Color is dark amber to dark brown, and the body should be light to medium in character. Roasted malts are optionally evident in aroma and flavor with a low level of roast malt astringency acceptable when appropriately balanced with malt sweetness. Roast malts may be evident as a cocoa/chocolate or caramel character. Aromatic toffee-like, caramel, or biscuit-like characters may be part of the overall flavor/aroma profile. Diacetyl should not be perceived. Because this style is intended to be served with yeast the character should portray a full yeasty mouthfeel and appear hazy to very cloudy. Chill

haze is acceptable. Yeast flavor and aroma should be low to medium but not overpowering the balance and character of malt and hops. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast.

Original Gravity (°Plato): 1.036-1.050 (9-12.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.016 (1-4.0 °Plato) • Alcohol by Weight (Volume): 3-4% (3.8-5%) • Bitterness (IBU): 10-25 • Color SRM (EBC): 9-22 (18-44 EBC)

3. Fruit Beer [Category I]

Fruit beers are any beers using fruit or fruit extracts as an adjunct in any of the mash, kettle, primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, fruit qualities. Fruit qualities should not be overpowered by hop character. Acidic bacterial (not wild yeast) fermentation characters may be evident (but not necessary); they would contribute to acidity and enhance fruity balance. For purposes of this competition, coconut is defined as a fruit, and beers containing coconut would be appropriately entered as fruit beer or fruit wheat beer, unless they are highly experimental. Beers containing a fruit (e.g. juniper berry) or vegetable (e.g. chili pepper) with herbal or spice qualities would be more appropriately entered in the herb and spice beer category. Beers containing pumpkin would be more appropriately entered in the pumpkin beer Sub-style. Clear or hazy beer is acceptable in appearance. To allow for accurate judging the brewer must list what fruit(s) are used, and may also list a classic style of base beer or any other ingredients or processes used. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.030-1.110 (7.5-26 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.030 (1.5-7.5 °Plato) • Alcohol by Weight (Volume): 2-9.5% (2.5-12%) • Bitterness (IBU): 5-70 • Color SRM (EBC): 5-50 (10-100 EBC) or color of fruit

4. Fruit Wheat Beer [Category I]

This beer can be made using either ale or lager yeast. It can be brewed with 30 to 75 percent malted wheat. Fruit or fruit extracts contribute flavor and/or aroma. Perceived fruit qualities should be authentic and replicate true fruit complexity as much as possible. Color should reflect a degree of fruit's color. Hop rates may be low to medium. Hop characters may be light to moderate in bitterness, flavor and aroma. Fruity-estery aroma and flavor from yeast can be typical but at low levels; however, phenolic, clove-like characteristics should not be perceived. Body should be light to medium in character. Diacetyl should not be perceived. When this style is served with yeast the character should portray a full yeasty mouthfeel and appear hazy to very cloudy. Chill haze is also acceptable. Yeast flavor and aroma should be low to medium but not overpowering the balance and character of malt and hops. Wheat beers containing a fruit (e.g. juniper berry) or vegetable (e.g. chili pepper) with herbal or spice qualities would be more appropriately entered in the herb and spice beer category. Beers containing pumpkin would be more appropriately entered in the pumpkin beer Sub-style below. To allow for accurate judging the brewer must list what fruits are used, and may list any other ingredients or processes used. Beer entries not accompanied by this information will be at a disadvantage during judging. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast.

Original Gravity (°Plato): 1.036–1.050 (9–12.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004–1.016 (1–4.0 °Plato) • Alcohol by Weight (Volume): 3–4% (3.8–5%) • Bitterness (IBU): 10–35 • Color SRM (EBC): 2–10 (4–20 EBC) or color of fruit

5. Field Beer or Pumpkin Beer

a. Sub-style: Field Beer [Category I]

Field beers are any beers using vegetables as an adjunct in any of the mash, kettle, primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, qualities. Vegetable qualities should not be overpowered by hop character. For purposes of this competition, coconut is defined as a fruit, and beers containing coconut would be appropriately entered as fruit beer or fruit wheat beer, unless they are highly experimental. Beers containing a fruit (e.g. juniper berry) or vegetable (e.g. chili pepper) with herbal or spice qualities would be more appropriately entered in the herb and spice beer category. Beers containing pumpkin

would be more appropriately entered in the pumpkin beer Sub-style. Clear or hazy beer is acceptable in appearance. To allow for accurate judging the brewer must list what vegetables are used, and may also list a classic style of base beer, or any other ingredients or processes used. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.030-1.110 (7.5-26 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.030 (1.5-7.5 °Plato) • Alcohol by Weight (Volume): 2-9.5% (2.5-12%) • Bitterness (IBU): 5-70 • Color SRM (EBC): 5-50 (10-100 EBC)

b. Sub-style: Pumpkin Beer [Category I]

Pumpkin beers are any beers using pumpkins (*Cucurbita pepo*) as an adjunct in either mash, kettle, primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, qualities. Pumpkin qualities should not be overpowered by hop character. Entries in this Sub-style may or may not be spiced or flavored with other ingredients; spiced entries that do not exhibit pumpkin character would be more appropriately entered as herb and spice beer. To allow for accurate judging the brewer must provide information about their entry; this information could include a classic style of base beer, and/or any other ingredients or processes used. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.030-1.110 (7.5-26 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.030 (1.5-7.5 °Plato) • Alcohol by Weight (Volume): 2-9.5% (2.5-12%) • Bitterness (IBU): 5-70 • Color SRM (EBC): 5-50 (10-100 EBC)

6. Herb and Spice Beer [Category I]

Herb and spice beers use 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) character, although individual characters of herbs and/or spices used may not always be identifiable. Underhopping often, but not always, allows the spice or herb to contribute to the flavor profile. Positive evaluations are significantly based on perceived balance of flavors. Beers containing a fruit (e.g. juniper berry) or vegetable (e.g. chili pepper) with herbal or spice qualities would be appropriately entered in this category. For purposes of this competition, coconut is defined as a fruit, and beers containing coconut would be appropriately entered as fruit beer or fruit wheat beer, unless they are highly experimental. Beers exhibiting pumpkin character would be more appropriately entered in the pumpkin beer Sub-style. To allow for accurate judging the brewer must list what herbs and/or spices are used, and may also list a classic style of base beer. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.030-1.110 (7.5-26 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.030 (1.5-7.5 °Plato) • Alcohol by Weight (Volume): 2-9.5% (2.5-12%) • Bitterness (IBU): 5-70 • Color SRM (EBC): 5-50 (10-100 EBC)

7. Chocolate Beer [Category I]

Chocolate beers use “dark” chocolate or cocoa in any of its forms other than or in addition to hops to create a distinct (ranging from subtle to intense) character. Underhopping allows chocolate to contribute to the flavor profile while not becoming excessively bitter. Beers made with white chocolate should not be entered into this category. To allow for accurate judging the brewer must list the classic or experimental style of the base beer. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.030-1.110 (7.5-26 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.030 (1.5-7.5 °Plato) • Alcohol by Weight (Volume): 2-9.5% (2.5-12%) • Bitterness (IBU): 15-40 • Color SRM (EBC): 15-50 (30-100 EBC)

8. Coffee Flavored Beer [Category I]

Coffee beers use coffee in any of its forms other than or in addition to hops to create a distinct (ranging from subtle to intense) character. Underhopping allows coffee to contribute to the flavor profile while not becoming excessively bitter. To allow for accurate judging the brewer must list the classic or experimental style of the base beer. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.030–1.110 (7.5–26 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006–1.030 (1.5–7.5 °Plato) • Alcohol by Weight (Volume): 2–9.5% (2.5–12%) • Bitterness (IBU): 15–40 • Color SRM (EBC): 8–50 (16–100 EBC)

9. Specialty Beer [Category H]

These beers are brewed using unusual fermentable sugars, grains and starches that contribute to alcohol content other than, or in addition to, malted barley. As nuts generally have some degree of fermentables, beers brewed with nuts would appropriately be entered in this category. The distinctive characters of these special ingredients should be evident either in the aroma, flavor or overall balance of the beer, but not necessarily in overpowering quantities. For example, maple syrup or potatoes would be considered unusual. Rice, corn, or wheat are not considered unusual. Spiced beers, fruit beers or other hybrid/mixed styles brewed using unusual fermentables, and which therefore represent combinations of two or more hybrid or mixed styles would be entered in the experimental category. To allow for accurate judging the brewer must list the special ingredient(s) used and may also list the classic style on which the entry is based. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.030–1.140++ (7.5–40++ °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006–1.030+ (1.5–7.5+ °Plato) • Alcohol by Weight (Volume): 2–20% (2.5–25%) • Bitterness (IBU): 0–100 • Color SRM (EBC): 1–100 (2–200 EBC)

10. Rye Beer

a. Sub-style: Rye Ale or Lager with or without Yeast [Category H]

This beer can be made using either ale or lager yeast. It should be brewed with at least 20 percent rye malt, and hop rates may be low to medium-high. A spicy fruity–estery aroma and flavor are typical but at low levels; however, phenolic, clove-like characteristics should not be perceived. Paler versions of this style may be straw to amber in color, and the body should be light to medium in character. Diacetyl should not be perceived. A low level of tannin derived astringency may be perceived.

Darker versions of this style will be dark amber to dark brown, and the body should be light to medium in character. Roasted malts are optionally evident in aroma and flavor with a low level of roast malt astringency acceptable when appropriately balanced with malt sweetness. Roast malts may be evident as a cocoa/chocolate or caramel character. Aromatic toffee-like, caramel, or biscuit-like characters may be part of the overall flavor/aroma profile. As in the paler versions, diacetyl should not be perceived.

Entries intended to be served without yeast should exhibit no yeast characters in mouthfeel, flavor, or aroma. Entries intended to be served with yeast should portray a full yeasty mouthfeel and appear hazy to very cloudy; yeast flavor and aroma should be low to medium but not overpowering the balance and character of rye and barley malt and hops. To allow for accurate judging the brewer must provide information about the entry that might indicate a rye version of a classic style (e.g. rye pale ale, rye porter, etc.) or other hybrid rye beer style. Beer entries not accompanied by this information will be at a disadvantage during judging. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast.

Original Gravity (°Plato): 1.030–1.065 (7.5–16 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004–1.020 (1–5 °Plato) • Alcohol by Weight (Volume): 3–7% (3.8–8.7%) • Bitterness (IBU): 10–40 • Color SRM (EBC): 2–25 (4–50 EBC)

b. Sub-style: German-Style Rye Ale (Roggenbier) with or without Yeast [Category J]

This beer can be made using phenol producing ale yeast. It should be brewed with at least 30 percent rye malt, and hop rates will be low. A banana-like fruity-estery aroma and flavor are typical but at low levels; phenolic, clove-like characteristics should also be perceived. Paler versions of this style are straw to dark amber, and the body should be light to medium in character. Diacetyl should not be perceived.

Darker versions of this style will be dark amber to dark brown, and the body should be light to medium in character. Roasted malts are optionally evident in aroma and flavor with a low level of roast malt astringency acceptable when appropriately balanced with malt sweetness. Roast malts may be evident as a cocoa/chocolate or light caramel character. Aromatic toffee-like, caramel, or biscuit-like characters may be part of the overall

flavor/aroma profile. As in the paler versions, diacetyl should not be perceived.

Entries intended to be served without yeast should exhibit no yeast characters in mouthfeel, flavor, or aroma. Entries intended to be served with yeast should portray a full yeasty mouthfeel and appear hazy to very cloudy; yeast flavor and aroma should be low to medium but not overpowering the balance and character of rye and barley malt and hops. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast.

Original Gravity (°Plato): 1.047-1.056 (11.8-14 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2-4 °Plato) • Alcohol by Weight (Volume): 3.9-4.4% (4.9-5.5%) • Bitterness (IBU): 10-15 • Color SRM (EBC): 4-25 (8-50 EBC)

11. Specialty Honey Beer [Category H]

These beers are brewed using honey in addition to malted barley. Beers may be brewed to a traditional style or may be experimental. Character of honey should be evident in flavor and aroma and balanced with the other components without overpowering them. To allow for accurate judging the brewer must provide additional information about the entry which could include the traditional or experimental style of the base beer, and/or the type of honey used (wildflower, orange blossom, etc.). Entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.030-1.110 (7.5-26 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.030 (1.5-7.5 °Plato) • Alcohol by Weight (Volume): 2-9.5% (2.5-12%) • Bitterness (IBU): 0-100 • Color SRM (EBC): 1-100 (2-200 EBC)

12. Session Beer [Category H]

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 4.1% alcohol by weight (5.1% alcohol by volume). To allow for accurate judging the brewer must identify the base style by name or category number that is being created lower in alcohol and/or appropriately identify the style created (for example: half-alt, singlefest or baby bock). Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.034-1.040 (8.5-10 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.010 (1-2.5 °Plato) • Alcohol by Weight (Volume): 3.2-4.1% (4.0-5.1%) • Bitterness (IBU): 10-30 • Color SRM (EBC): 2+ (4+ EBC)

13. Other Strong Beer

a. Sub-style: Other Strong Ale or Lager [Category H]

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. To allow for accurate judging the brewer must provide the base style that is being created stronger and/or appropriately identify the style created (for example: double alt, triple fest, imperial porter or quadruple Pilsener). 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): Varies with style

b. Sub-style: American-Style Imperial Porter [Category G]

Imperial porters are very dark brown to black in color. No roast barley or strong burnt/astringent black malt character should be perceived. Medium malt, caramel and cocoa-like sweetness should be in harmony with medium-low to medium hop bitterness. This is a full bodied beer. Ale-like fruity esters should be evident but not overpowering and compliment malt derived sweetness and hop character. Hop flavor and aroma may vary from being low to medium-high. Diacetyl (butterscotch) levels should be absent.

Original Gravity (°Plato): 1.080-1.100 (19.5-23 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.020-

1.030 (4-7.5 °Plato) • Alcohol by Weight (Volume): 5.5-9.5% (7-12%) • Bitterness (IBU): 35-50 • Color SRM (EBC): 40+ (80+ EBC)

c. Sub-style: American-Style Wheat Wine Ale [Category H]

American style wheat wines range from gold to deep amber and are brewed with 50% or more wheat malt. They have full body and high residual malty sweetness. Perception of bitterness is moderate to medium-high. Fruity-ester characters are often high and counterbalanced by complexity of alcohols and high alcohol content. Hop aroma and flavor are at low to medium levels. Very low levels of diacetyl may be acceptable. Bready, wheat, honey-like and/or caramel aroma and flavor are often part of the character. Phenolic yeast character, sulfur, and/or sweet corn-like dimethylsulfide (DMS) should not be present. Oxidized, stale and aged characters are not typical of this style. Chill haze is allowable.

Original Gravity (°Plato): 1.088-1.120 (21-28 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.024-1.032 (6-8 °Plato) • Alcohol by Weight (Volume): 6.7-9.6% (8.4-12%) • Bitterness (IBU): 45-85 • Color SRM (EBC): 8-15 (16-30 EBC)

14. Experimental Beer

a. Sub-style: Experimental Beer [Category H]

An experimental beer is any beer (lager, ale or other) that is primarily grain-based and employs unusual techniques and/or ingredients. All entries in this Sub-style must derive a minimum 51% of the fermentable carbohydrates from malted grains. Judges may consider the overall uniqueness of the process, ingredients used and creativity when evaluating beers entered in this category. Beers not easily matched to other existing categories in this competition would be appropriately entered into this category. For purposes of this competition, beers that are a combination of two or more hybrid and/or traditional categories (spice, fruit, smoke, specialty, porter, etc.) will also be appropriately entered into this category. Unless they represent a combination of two or more hybrid and/or traditional categories, most wood- and barrel-aged beers would probably be more appropriately entered in one of the many wood- and barrel-aged categories or subcategories shown below. To allow for accurate judging the brewer must identify the classic style(s), experimental style(s), process(es) and/or ingredients used to make the beer unique. Beer entries not accompanied by this information will be at a disadvantage during judging.

b. Sub-style: Fresh Hop Ale [Category H]

Ales which are hopped exclusively with fresh and undried (“wet”) hops. Entries should have characters similar to the style to which it is brewed with the added nuances of green, almost chlorophyll-like character with fresh, new beers. These beers may be aged and enjoyed after the initial “fresh-hop” character diminishes. Unique character from “aged” fresh hop beers may emerge, but they have yet to be identified and discussed. To allow for accurate judging the brewer must identify a classic, hybrid/mixed or experimental beer style being elaborated upon. 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): Varies with style

15. Indigenous Beer [Category H]

There are many excellent and popular beers that are brewed with either non-traditional or traditional ingredients and processes yet their character may distinctively vary from all other styles currently defined or included in these guidelines. These beers are brewed reflecting local beer culture (process, ingredients, climate, etc.). This category recognizes uniquely local or regional beer types and beers distinctively not defined in any recognized style in these guidelines. They may be light or dark, strong or weak, hoppy or not hoppy. They may have characters which are unique to yeast, fermentation techniques, aging conditions, carbonation level or higher or lower levels of profound characters normally associated with other beer types.

Beers brewed with non-traditional hops, malt, yeast or other ingredient that still closely approximate an existing classical category would be more appropriately entered into the classical category. New and innovative beers would be more appropriately entered into the experimental category. To allow for accurate judging the

brewer must provide additional information about the entry. This information could include the ingredient(s) and/or process(es) and/or any other information that make the entry unique. 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): Varies with style

16. Gluten-Free Beer [Category H]

A beer (lager, ale or other) that is made from fermentable sugars, grains and converted carbohydrates. Ingredients do not contain gluten, in other words zero gluten (No barley, wheat, spelt, oats, rye, etc). May or may not contain malted grains that do not contain gluten. Brewers typically design and identify these beers along other style guidelines with regard to flavor, aroma and appearance profile. 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. To allow for accurate judging the brewer must identify the ingredients and fermentation type used to make the beer, and/or the classic beer style being elaborated upon (if there is one) with regard to flavor, aroma and appearance.

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

17. American-Belgo-Style Ale

a. Sub-style: Pale American-Belgo-Style Ale [Category H]

These beers must portray the unique characters imparted by yeasts typically used in fruity and big Belgian-Style ales – These beers are not traditional Belgian styles which are already defined. They are unique beers unto themselves. Notes of 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 such yeast. Hop aroma, flavor and bitterness not usually found in the base style, can be medium to very high and must show the characters of American hop varieties. Color falls in the blonde to amber range. Esters should be at medium to high levels. Diacetyl should not be evident. Chill haze may be evident. Sulfur-like yeast character should be absent. 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. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast.

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)

b. Sub-style: Dark American-Belgo-Style Ale [Category H]

These beers must portray the unique characters imparted by yeasts typically used in fruity and big Belgian-Style ales – These beers are not traditional Belgian styles which are already defined. They are unique beers unto themselves. Notes of 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 such yeast. Hop aroma, flavor and bitterness not usually found in the base style, can be medium to very high and must show the characters of American hop varieties. Dark color falls in the deep amber/brown to black range. Roasted malts or barley may have a range of character from subtle to robust, and should be reflected in the overall character and balance of the beer. Esters should be at medium to high levels. Diacetyl should not be evident. Chill haze may be evident. Sulfur-like yeast character should be absent. 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. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast.

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)

18. American-Style Sour Ale

a. Sub-style: American-Style Sour Ale [Category H]

American sour ales can be very light to black and may take on the color of other ingredients. There is no *Brettanomyces* character in this style of beer; entries exhibiting these characters would be more appropriately entered elsewhere in this competition. If acidity is present it 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. The evolution of natural acidity develops balanced complexity. 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. In darker versions, roasted malt, caramel-like and chocolate-like characters should be subtle in both flavor and aroma. American sour ale may have evident a full range of hop aroma and hop bitterness with a full range of body. Estery and fruity-ester characters are evident, sometimes moderate and sometimes intense, yet balanced. Diacetyl and sweet corn-like dimethylsulfide (DMS) should not be perceived. Chill haze, bacteria and yeast-induced haze are allowable at low to medium levels at any temperature. For purposes of this competition, fruited versions of American-style sour ale would be appropriately entered in the Sub-style below. For purposes of this competition, wood- and barrel-aged versions of American-style sour ale would be appropriately entered elsewhere. To allow for accurate judging, the brewer must provide information that might list a classic or other style of base beer being elaborated upon, or any other ingredients or processes used. 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): Varies with style

b. Sub-style: Fruited American-Style Sour Ale [Category H]

Fruited American sour ales can be very light to black and may take on the color of added fruits or other ingredients. Fruited American-Style sour ale will exhibit fruit flavors in harmonious balance with other characters. There is no *Brettanomyces* character in this style of beer; entries exhibiting these characters would be more appropriately entered elsewhere in this competition. If acidity is present it 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. The evolution of natural acidity develops balanced complexity. 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. In darker versions, roasted malt, caramel-like and chocolate-like characters should be subtle in both flavor and aroma. American sour ale may have evident a full range of hop aroma and hop bitterness with a full range of body. Estery and fruity-ester characters are evident, sometimes moderate and sometimes intense, yet balanced. Diacetyl and sweet corn-like dimethylsulfide (DMS) should not be perceived. Chill haze, bacteria and yeast-induced haze are allowable at low to medium levels at any temperature. For purposes of this competition, wood- and barrel-aged versions of American-style sour ale would be appropriately entered elsewhere. To allow for accurate judging, the brewer must provide information that might list a classic or other style of base beer being elaborated upon, or any other ingredients or processes used. 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): Varies with style, or color of fruit

19. American-Style Brett Ale [Category H]

American Brett ales can be very light to black or take on the color of added fruits or other ingredients. Wood- and barrel-aged sour ales are classified elsewhere. 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, yet in balance with other character. Acidity may also be contributed to by bacteria, but may or may not dominate. 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. In darker versions, roasted malt, caramel-like and chocolate-like characters should be subtle in both flavor and aroma. American Brett ales may have evident full range of hop aroma and hop bitterness with a full range of body. Estery and fruity-ester characters are evident, sometimes moderate and sometimes intense, yet balanced. Diacetyl and sweet corn-like

dimethylsulfide (DMS) should not be perceived. Chill haze, bacteria and yeast-induced haze are allowable at low to medium levels at any temperature. Fruited American-Style Brett Ales will exhibit fruit flavors in harmonious balance with other characters. To allow for accurate judging, the brewer must provide information that might list a classic or other style of base beer being elaborated upon, or any other ingredients or processes used. 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): Varies with style, or color of fruit

20. Wood- and Barrel-Aged Beer

a. Sub-style: Wood- and Barrel-Aged Pale to Amber Beer [Category H]

A wood- or barrel-aged pale to amber beer is any lager, ale or hybrid beer, either a traditional style or a unique experimental beer that has been aged for a period of time in a wooden barrel or in contact with wood, that meets the criteria for color shown below. For purposes of this competition entries in this Sub-style should have color less than 18 SRM or 36 EBC but contain alcohol less than 5% a.b.w. or 6.25% a.b.v. Entries are aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel. New wood character can be characterized as a complex blend of vanillin and unique wood character but wood aged is not necessarily synonymous with imparting wood flavors. Used sherry, 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. Primary character of the beer style may or may not be apparent. Fruited or spiced wood- and barrel-aged entries that meet color and alcohol content criteria would be appropriately entered in this Sub-style; fruit or spice flavors, aromas or characters should be in balance with other characters in these entries. Sour wood-aged beer, darker wood-aged beer (>18 SRM or >36 EBC) or higher alcohol wood-aged beer (>5% a.b.w. or >6.25% a.b.v.) of any color should be entered in one of the appropriate categories or subcategories shown elsewhere. To allow for accurate judging the brewer must provide additional information about entries in this Sub-style. Comments could include a classic beer style being aged in wood, type of wood used (new or old, oak or other wood type), previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/other), fruit(s) or spice(s) used if any, or achieved character. 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): 3-5.2% (3.75-6.5%) • Bitterness (IBU): Varies with style • Color SRM (EBC): 4-18 (8-36 EBC)

b. Sub-style: Wood- and Barrel-Aged Dark Beer [Category H]

A wood- or barrel-aged dark beer is any lager, ale or hybrid beer, either a traditional style or a unique experimental beer that has been aged for a period of time in a wooden barrel or in contact with wood, that meets the criteria for color shown below. For purposes of this competition entries in this Sub-style should have color greater than 18 SRM or 36 EBC, but contain alcohol less than 5% a.b.w. or 6.25% a.b.v. Entries are aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the

barrel. New wood character is often characterized as a complex blend of vanillin and unique wood character but wood aged is not necessarily synonymous with imparting wood flavors. Used sherry, 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. Primary character of the beer style may or may not be apparent. Fruited or spiced wood- and barrel-aged entries that meet color and alcohol content criteria would be appropriately entered in this Sub-style; fruit or spice flavors, aromas or characters would be in balance with other characters in these entries. Examples of wood-aged darker classic styles include but are not limited to Irish-style dry stout, robust porter, brown ale or other dark beer styles. Sour wood-aged dark beers, and wood-aged versions of higher alcohol beer styles with >5.2% a.b.w. or 6.5% a.b.v. (such as imperial stout, old ale or experimental styles for example) should be entered in other categories or subcategories. To allow for accurate judging the brewer must provide additional information about entries in this Sub-style. Comments could include a classic dark beer style being aged in wood, type of wood used (new or old, oak or other wood type), previous liquids in the barrel if any (port/ whiskey/ wine/

sherry/other), fruit(s) or spice(s) used if any, or achieved character. 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): 3-5.2% (3.75-6.5%) • Bitterness (IBU): Varies with style • Color SRM (EBC): >18 (>36 EBC)

21. Wood- and Barrel-Aged Strong Beer [Category H]

A wood- or barrel-aged strong beer is any lager, ale or hybrid beer, either a traditional style or a unique experimental beer, that has been aged for a period of time in a wooden barrel or in contact with wood, that meets the criteria for alcoholic strength shown below. For purposes of this competition entries in this category should contain greater than 5.2% a.b.w. or 6.5% a.b.v. They may have any range of color or other characteristics, although wood- and barrel-aged strong stouts would be appropriately entered in another category below. Entries are aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel. New wood character is often characterized as a complex blend of vanillin and unique wood character but wood aged is not necessarily synonymous with imparting wood flavors. Used sherry, 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. Primary character of the beer style may or may not be apparent. Examples of wood- and barrel-aged strong beer styles include but are not limited to wood-aged barley wine, double porter, triple pale ale or any other wood-aged strong beer style that meets the criteria for alcohol content, with the exceptions of strong stout styles. Sour higher alcohol wood-aged beer (>5.2% a.b.w. or 6.5% a.b.v.) of any color should be entered in another category. To allow for accurate judging the brewer must provide additional information about entries in this category. Comments could include classic strong beer style being aged in wood, type of wood used (new or old, oak or other wood type), previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/other), or achieved character. 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): > 5.2% (>6.5%) • Bitterness (IBU): Varies with style • Color SRM (EBC): Varies with style

22. Wood- and Barrel-Aged Strong Stout [Category H]

A wood- or barrel-aged strong stout is any of the traditional stronger stout styles or unique experimental stout that has been aged for a period of time in a wooden barrel or in contact with wood that meets the criteria for alcoholic strength shown below. For purposes of this competition entries in this category should contain greater than 5.2% a.b.w. or 6.5% a.b.v. Wood- and barrel-aged strong stouts will be characteristically dark. Entries are aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel. New wood character is often characterized as a complex blend of vanillin and unique wood character but wood aged is not necessarily synonymous with imparting wood flavors. Used sherry, 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. Primary character of the beer style may or may not be apparent. Examples of wood- and barrel-aged strong stout styles include but are not limited to stronger versions of wood- and barrel-aged foreign stout, British- or American-style Imperial stout, other strong stout styles, or other strong beer styles blended with stout that meet the criteria for alcohol content. Sour higher alcohol wood-aged beer (>5.2% a.b.w. or 6.5% a.b.v.) of any color should be entered in another category. To allow for accurate judging the brewer must provide additional information about entries in this category. Comments could include classic strong stout style and/or other styles blended with stout (if any) being aged in wood, type of wood used (new or old, oak or other wood type), previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/other), or achieved character. 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): >5.2% (>6.5%) • Bitterness (IBU): Varies with style • Color SRM (EBC): 40+ (80+ EBC)

23. Wood- and Barrel-Aged Sour Beer

a. Sub-style: Wood- and Barrel-Aged Sour Beer [Category H]

A wood- or barrel-aged sour beer is any lager, ale or hybrid beer, either a traditional style or a unique experimental beer that has been aged for a period of time in a wooden barrel or in contact with wood and has developed a bacterial induced natural acidity. Entries are aged with the intention of imparting the particularly unique character 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. Wood character can be characterized as a complex blend of vanillin and unique wood character. Wood-derived character can also be characterized by flavors of the product that was in the barrel during prior use. 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 bacterial and/or “wild” yeast fermentation contributes complex esters and results in a dry to very dry beer. 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. To allow for accurate judging the brewer must provide additional information about entries in this category. Comments could include classic or base beer style being aged in wood, type of wood used (new or old, oak or other wood type), type(s) of microbial contribution, previous liquids in the barrel if any (port/whiskey/wine/sherry/other) and achieved character. 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): Varies with style

b. Sub-style: Fruited Wood- and Barrel-Aged Sour Beer [Category H]

A fruited wood- or barrel-aged sour beer is any fruited lager, ale or hybrid beer, either a traditional style or a unique experimental beer that has been aged for a period of time in a wooden barrel or in contact with wood and has developed a bacterial induced natural acidity. Entries are aged with the intention of imparting the particularly unique character 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. Wood character can be characterized as a complex blend of vanillin and unique wood character. Wood-derived character can also be characterized by flavors of the product that was in the barrel during prior use. 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 bacterial and/or “wild” yeast fermentation contributes complex esters and results in a dry to very dry beer. Entries in this Sub-style have fruit added at different stages up to and including during wood aging. 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 and with fruit flavors and aroma. To allow for accurate judging the brewer must provide additional information about entries

in this category. Comments could include classic or base beer style, type of wood used (new or old, oak or other wood type), type(s) of microbial contribution, previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/other), fruit used, and achieved character. 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): Varies with style

24. Aged Beer [Category H]

These are beers aged for over one year that do not exhibit qualities or characteristics typical of wood aging. Generally beers with high hopping rates, roast malt content (in some darker examples), high alcohol content and/or complex herbal, smoke or fruit content may be entered in this category. Any type of beer of any strength may have its character enhanced with extended and creative aging conditions in bottles, kegs, tanks or any type of food grade vessel, although entries that exhibit qualities of wood aging, *Brettanomyces* characters or microbial souring should be entered elsewhere. To allow for accurate judging the brewer must provide

additional information about entries in this category. Comments could include classic style or experimental nature of the beer being aged, the material in which the beer was aged (glass, stainless, etc.), length of aging time, or other information describing the ageing process. 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): Varies with style

25. Kellerbier/Zwickelbier

a. Sub-style: Unfiltered German-Style Lager [Category H]

Traditional Versions of Kellerbier include unfiltered lagered versions of Germanic lager styles of beer such as Münchner-Style Helles and Dunkel, Dortmunder/European-Style Export, Bohemian-style Pilsener and German-style Pilsener. For purposes of this competition, unfiltered versions of lager styles such as Märzen, Dunkel, Schwarzbier or others may also be appropriately entered here. Kellerbier is noticeably less carbonated. Subtle or low levels of esters may be apparent. This is an unfiltered beer but it may be naturally clear due to settling of yeast during aging. They may or may not be clear. Exhibiting a small amount of yeast haze in the appearance is acceptable. Low to moderately low levels of yeast-generated sulfur compounds in aroma and flavor should be apparent, and low levels of acetaldehyde or other volatiles normally scrubbed during fermentation may or may not be apparent. The sulfur and acetaldehyde characters should contribute positively to the beer drinking experience. Dry hopping is acceptable. Head retention may not be optimal. Contemporary versions of Kellerbier include beers that are packaged or on draft which are unfiltered versions of other lager styles. These may share many attributes of traditional versions, but are generally fully carbonated, fully lagered, with full head retention and absent of acetaldehyde. To allow for accurate judging, the brewer must provide the classic style on which the entry is based. Beer entries not accompanied by this information will be at a disadvantage during judging. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast.

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

b. Sub-style: Unfiltered German-Style Ale [Category H]

For the purposes of this competition, these are unfiltered German-style Altbier and Kölsch entries only. They 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. These beers may or may not portray a yeasty mouthfeel depending on the amount of yeast contained in the package and dispensed during pouring. They will most likely not be clear, and may appear

slightly hazy to moderately cloudy. Yeast flavor and aroma should be low to medium but not overpowering the balance and character of malt and hops. Low to moderately low levels of yeast-generated sulfur containing compounds should be apparent in aroma and flavor, and low levels of acetaldehyde or other volatiles normally removed during fermentation may or may not be apparent. The sulfur and acetaldehyde characters should contribute positively to the beer drinking experience. Head retention may not be optimal. To allow for accurate judging the brewer must provide the classic style on which the entry is based. Beer entries not accompanied by this information will be at a disadvantage during judging. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast. 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

26. Smoke Beer

a. Sub-style: Bamberg-Style Rauchbier [Category J]

These are various classic German styles made as smoked beers, including the lager styles Helles, Marzen, and Bock, and the ale Weizen/Weiss styles. Other German styles made as smoked beers would be appropriately entered in another Sub-style shown below. Smoke character is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness to this style of beer. Fruity esters, diacetyl, and chill haze should not be perceived in the Helles and Marzen lager versions of this style.

Bamberg-Style Helles Rauchbier should have beechwood smoky characters that range from detectable to prevalent in the aroma and flavor. Smoke character is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness to this style of beer. This is a medium-bodied, smoke and malt-emphasized beer with malt character often balanced with low levels of yeast-produced sulfur compounds or character. This beer should be perceived as having low bitterness. Certain renditions of this beer style approach a perceivable level of hop flavor (note: hop flavor does not imply hop bitterness) and character but it is essentially balanced with malt character to retain its style identity. Helles Rauchbier malt character is reminiscent of freshly and very lightly toasted sweet malted barley. There should not be any caramel character. Color is light straw to golden. Noble-type hop flavor is low but may be perceptible. The aroma should strike a balance between malt, hop, and smoke. Fruity esters, diacetyl, and chill haze should not be perceived.

Bamberg-Style Märzen Rauchbier should have beechwood smoky characters that range from detectable to prevalent in the aroma and flavor. Smoke character is neither harshly phenolic nor acrid, but rather very smooth, almost rendering a perception of mild sweetness to this style of beer. The beer is generally toasted malty sweet and full-bodied with low to medium-low hop bitterness. Noble-type hop flavor is low but may be perceptible. The aroma should strike a balance between malt, hop, and smoke. Fruity esters, diacetyl, and chill haze should not be perceived.

Bamberg-style Bock Rauchbier should have beechwood smoky characters that range from detectable to prevalent in the aroma and flavor. Smoke character is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness to this style of beer. The Bock beer character should manifest itself as a strong, malty, medium- to full-bodied with moderate hop bitterness that should increase proportionately with the starting gravity. Hop flavor should be low and hop aroma should be very low. Bocks can range in color from deep copper to dark brown. Fruity esters should be minimal. Diacetyl and chill haze should not be perceived.

Bamberg-style Weiss Rauchbier (Helles or Dunkel) should have smoky characters that range from detectable to prevalent in the aroma and flavor. Smoke character is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness to this style of beer. The aroma and flavor of a Weissbier with yeast is decidedly fruity and phenolic. The phenolic characteristics are often described as clove- or nutmeg-like and can be smoky or even vanilla-like. Banana-like esters are often present. These beers are made with at least 50 percent malted wheat, and hop rates are quite low. Hop flavor and aroma are absent. Weissbier is well attenuated and very highly carbonated and a medium- to full-bodied beer. The color is very pale to very dark amber. Darker (dunkel) styles should have a detectable degree of roast malt in the balance without being robust in overall character. Because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel and may be appropriately very cloudy. No diacetyl should be perceived.

To allow for accurate judging, the brewer must indicate which version of rauchbier is being entered – helles, marzen, bock or weizen. During registration brewers may specify pouring instructions, choosing

normal pouring, quiet pouring, intentional rousing or not rousing yeast.

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

b. Sub-style: Smoke Porter [Category H]

Smoke porters are chestnut brown to black in color. They can exhibit a mild to assertive smoke character in balance with other beer characters. 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 full malt sweetness, caramel and chocolate are acceptable along with medium to medium-high hop bitterness. These beers are usually medium to full bodied. Fruity esters are acceptable. Hop flavor and aroma may vary from being negligible to medium in character. Smoke Imperial Porter or other versions that deviate from parameters below would be more appropriately entered in another Sub-style below. 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): 1.040-1.050 (10-12.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.014 (1.5-3.5 °Plato) • Alcohol by Weight (Volume): 4.0-7% (5.0-8.7%) • Bitterness (IBU): 20-40 • Color SRM (EBC): 20+ (40+ EBC)

c. Sub-style: Smoke Beer [Category H]

Any style of beer can be smoked; the goal is to reach a balance between the style's character and the smoky properties. Entries in this Sub-style do not fit the other two subcategories of smoke beer. To allow for accurate judging, the brewer must list the traditional or experimental style of the base beer as well as the wood type used as a smoke source (e.g. “alder smoked dry stout”). 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): varies with style

LAGER BEER STYLES

Styles of Other Origin

27. Australasian, Latin American or Tropical-Style Light Lager [Category D]

Australasian or Tropical light lagers are very light in color and light bodied. They have no hop flavor or aroma, and hop bitterness is negligibly to moderately perceived. Sugar adjuncts are often used to lighten the body and flavor, sometimes contributing to a slight apple-like-like fruity ester. Sugar, corn, rice, and other cereal grains are used as an adjunct. Chill haze and diacetyl should be absent. Fruity esters should be very low.

Original Gravity (°Plato): 1.038-1.046 (9.5-11.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.010 (1.5-2.5 °Plato) • Alcohol by Weight (Volume): 3.2-4.0% (3.8-5.0%) • Bitterness (IBU): 9-18 • Color SRM (EBC): 2-5 (4-10 EBC)

28. International-Style Lager

a. Sub-style: International-Style Pilsener [Category D]

International Pilseners are straw/golden in color and are well attenuated. This medium-bodied beer is often brewed with rice, corn, wheat, or other grain or sugar adjuncts making up part of the mash. Hop bitterness is low to medium. Hop flavor and aroma are low. Residual malt sweetness is low--it does not predominate but may be perceived. Fruity esters and diacetyl should not be perceived. Very low levels of sweet corn-like dimethylsulfide (DMS) character, if perceived, are acceptable. There should be no chill haze.

Original Gravity (°Plato) 1.044-1.050 (11-12.5 °Plato) • Apparent Extract/Final Gravity (°Plato) 1.008-1.010 (2-2.5 °Plato) • Alcohol by Weight (Volume) 3.6-4.2% (4.5-5.3%) • Bitterness (IBU) 17-30 • Color SRM (EBC) 3-4 (6-8 EBC)

b. Sub-style: Dry Lager [Category D]

This straw-colored lager lacks sweetness, is light in body, and is only mildly flavored by malt. Its alcoholic strength may contribute to the overall flavor character. Bitterness is low and carbonation is high. Chill haze, fruity esters, and diacetyl should be absent.

Original Gravity (°Plato) 1.040-1.050 (10-12.5 °Plato) • Apparent Extract/Final Gravity (°Plato) 1.004-1.008 (1-2 °Plato) • Alcohol by Weight (Volume) 3.6-4.5% (4.3-5.5%) • Bitterness (IBU) 15-23 • Color SRM (EBC) 2-4 (4-8 EBC)

c. Sub-style: Other International Lager [Category D]

Recognizing the creativity, uniqueness and variety of lagers produced by innovative brewers throughout the world, entries in this Sub-style may represent variations on classic lager beer styles, or may represent entirely new beer styles. These beers will bear the most resemblance to classic lager categories with respect to color, general flavor profile and alcohol levels, and will be judged accordingly. For example, specific hop or malt characters define the signature qualities of many traditional styles of lagers. Many brewers choose to maintain the overall beer character of a particular style, but use new hop or malt types, resulting in “traditional” styles of beer, which have unique or non-traditional hop or malt flavor or aroma characters. While many brewers strive to maintain the traditions of certain brewing styles, other brewers seek to reflect the uniqueness of their own beer

culture and locally produced ingredients. Beers entered in this Sub-style could include, for example, Bock beer brewed with cascade hops, or, Märzen brewed with non-traditional dark malt. To allow for accurate judging, the brewer must list the classic style on which the entry is based, and may also explain the special ingredient(s) use, and the resulting achieved character or nature of the beer. Beer entries not accompanied by this information will be at a disadvantage during judging.

29. Baltic-Style Porter [Category E]

A true smooth cold-fermented and cold lagered beer, brewed with lager yeast.. Black to very deep ruby/garnet in color. Overall, Baltic Porters have a very smooth lagered character with distinctive caramelized sugars, licorice and chocolate-like character of roasted malts and dark sugars. Roasted dark malts should not contribute bitterness, or astringent roast character. A low degree of smokiness from malt may be evident. Debitterized roast malts are best used for this style. Because of its alcoholic strength, aroma may include gentle (low) lager fruitiness (berries, grapes, plums, not banana; ale-like fruitiness from warm temperature fermentation is not appropriate), complex alcohols, cocoa-like, roast malt (and sometimes coffee-like roast barley, yet not bitter).

Hop aroma is very low, though a hint of floral or sweet hop aroma can complement aromatics and flavor without dominance. Baltic Porters are not hop bitter dominated and expressed as low to medium-low. Baltic porters range from having medium to full body complemented with a medium-low to medium level of malty sweetness. No butterscotch-like diacetyl or sweet corn-like dimethylsulfide (DMS) should be apparent in aroma or flavor.

Original Gravity (°Plato): 1.072-1.085 (17.5-20.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.016-1.022 (4-5.5 °Plato) • Alcohol by Weight (Volume): 6-7.2% (7.5-9%) • Bitterness (IBU): 35-40 • Color SRM (EBC): 40+ (80+ EBC)

Styles of European and German Origin

30. European-Style Low-Alcohol Lager/German-Style Leicht(bier) [Category D]

These beers are very light in body and color. Malt sweetness is perceived at low to medium levels, while hop bitterness character is perceived at medium levels. Hop flavor and aroma may be low to medium. These beers should be clean with no perceived fruity esters or diacetyl. Very low levels of sulfur related compounds acceptable. Chill haze is not acceptable.

Original Gravity (°Plato) 1.026-1.034 (6.5-8.5 °Plato) • Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.5 °Plato) • Alcohol by Weight (Volume) 2.0-2.9 (2.5-3.6%) • Bitterness (IBU) 16-24 • Color SRM (EBC) 2-4 (4-8 EBC)

31. German-Style Pilsener [Category D]

A classic German Pilsener is very light straw or golden in color and well hopped. Perception of hop bitterness is medium to high. Noble-type hop aroma and flavor are moderate and quite obvious. It is a well-attenuated, medium-light bodied beer, but a malty residual sweetness can be perceived in aroma and flavor. Very low levels of sweet corn-like dimethylsulfide (DMS) character are below most beer drinkers' taste thresholds and are usually not detectable except to the trained or sensitive palate. Other fermentation or hop related sulfur compounds, when perceived at low levels, may be characteristic of this style. Fruity esters and diacetyl should not be perceived. There should be no chill haze. Its head should be dense and rich.

Original Gravity (°Plato): 1.044-1.050 (11-12.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.012 (1.5-3 °Plato) • Alcohol by Weight (Volume): 3.6-4.2% (4-5%) • Bitterness (IBU): 25-40 • Color SRM (EBC): 3-4 (6-8 EBC)

32. Bohemian-Style Pilsener [Category D]

Traditional Bohemian pilseners are medium bodied, and they can be as dark as a light amber color. This style balances moderate bitterness and noble-type hop aroma and flavor with a malty, slightly sweet, medium body. Extremely low levels of diacetyl and low levels of sweet corn-like dimethylsulfide (DMS) character, if perceived, are characteristic of this style and both may accent malt aroma. A toasted-, biscuit-like, bready malt character along with low levels of sulfur compounds may be evident. There should be no chill haze. Its head should be dense and rich.

Original Gravity (°Plato): 1.044-1.056 (11-14 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.014-1.020 (3.5-5 °Plato) • Alcohol by Weight (Volume): 3.2-4% (4-5%) • Bitterness (IBU): 30-45 • Color SRM (EBC): 3-7 (6-14 EBC)

33. Münchner -Style Helles [Category D]

This beer should be perceived as having low bitterness. It is a medium-bodied, malt-emphasized beer, with malt character often balanced with low levels of yeast produced sulfur compounds (character). Certain renditions of this beer style approach a perceivable level of hop flavor (note: hop flavor does not imply hop bitterness) and character but it is essentially balanced with malt character to retain its style identity. Malt character is sometimes bread-like yet always reminiscent of freshly and very lightly toasted malted barley. There should not be any caramel character. Color is light straw to golden. Fruity esters and diacetyl should not be perceived. There should be no chill haze.

Original Gravity (°Plato): 1.044-1.050 (11-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.012 (2-3 °Plato) • Alcohol by Weight (Volume): 3.8-4.4% (4.5-5.5%) • Bitterness (IBU): 18-25 • Color SRM (EBC): 4-5.5 (8-11 EBC)

34. Dortmunder/Export or German-Style Oktoberfest

a. Sub-style: Dortmunder/European-Style Export [Category D]

Dortmunder has medium hop bitterness. Hop flavor and aroma from noble hops are perceptible but low. Sweet malt flavor can be low and should not be caramel-like. The color of this style is straw to deep golden. The body will be medium bodied. Fruity esters, chill haze, and diacetyl should not be perceived.

Original Gravity (°Plato): 1.048-1.056 (12-14 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010-1.014 (2.5-3.5 °Plato) • Alcohol by Weight (Volume): 4-4.8% (5-6%) • Bitterness (IBU): 23-29 • Color SRM (EBC): 3-6 (6-12 EBC)

b. Sub-style: German-Style Oktoberfest/Wiesen [Category D]

Today's Oktoberfest beers are characterized by a medium body and light, golden color. Sweet maltiness is mild with an equalizing balance of clean, hop bitterness. Hop aroma and flavor should be low but notable. Ale-like fruity esters should not be perceived. Diacetyl and chill haze should not be perceived. Similar or equal to Dortmunder/European-Style Export

Original Gravity (°Plato): 1.048–1.056 (12–14 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010–1.014 (2.5–3.5 °Plato) • Alcohol by Weight (Volume): 4–4.8% (5–6%) • Bitterness (IBU): 23–29 • Color SRM (EBC): 3–5 (6–10 EBC)

35. Vienna-Style Lager [Category E]

Beers in this category are reddish brown or copper colored. They are medium in body. The beer is characterized by malty aroma and slight malt sweetness. The malt aroma and flavor should have a notable degree of toasted and/or slightly roasted malt character. Hop bitterness is clean and crisp. Noble-type hop aromas and flavors should be low or mild. Diacetyl, chill haze and ale-like fruity esters should not be perceived. Original Gravity (°Plato): 1.046–1.056 (11.5–13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012–1.018 (3–4.5 °Plato) • Alcohol by Weight (Volume): 3.8–4.3% (4.8–5.4%) • Bitterness (IBU): 22–28 • Color SRM (EBC): 12–16 (24–32 EBC)

36. German-Style Märzen [Category E]

Märzens are characterized by a medium body and broad range of color. They can range from golden to reddish orange. Sweet maltiness should dominate slightly over a clean, hop bitterness. Malt character should be light-toasted rather than strongly caramel (though a low level of light caramel character is acceptable). Bread or biscuit-like malt character is acceptable in aroma and flavor. Hop aroma and flavor should be low but notable. Ale-like fruity esters should not be perceived. Diacetyl and chill haze should not be perceived. Original Gravity (°Plato): 1.050–1.060 (12.5–14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012–1.020 (3–5 °Plato) • Alcohol by Weight (Volume): 4–4.7% (5.3–5.9%) • Bitterness (IBU): 18–25 • Color SRM (EBC): 4–15 (8–30 EBC)

37. European-Style Dark/Münchner Dunkel [Category E]

These light brown to dark brown beers have a pronounced malty aroma and flavor that dominates over the clean, crisp, moderate hop bitterness. This beer does not offer an overly sweet impression, but rather a mild balance between malt sweetness, hop bitterness and light to moderate mouthfeel. A classic Münchner dunkel should have a chocolate-like, roast malt, bread-like or biscuit-like aroma that comes from the use of Munich dark malt. Chocolate or roast malts can be used, but the percentage used should be minimal. Noble-type hop flavor and aroma should be low but perceptible. Diacetyl should not be perceived. Ale-like fruity esters and chill haze should not be perceived. Original Gravity (°Plato): 1.048–1.056 (12–13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.014–1.018 (3.5–4.5 °Plato) • Alcohol by Weight (Volume): 3.8–4.2% (4.5–5%) • Bitterness (IBU): 16–25 • Color SRM (EBC): 15–20 (30–40 EBC)

38. German-Style Schwarzbier [Category E]

These very dark brown to black beers have a mild roasted malt character without the associated bitterness. This is not a full-bodied beer, but rather a moderate body gently enhances malt flavor and aroma with low to moderate levels of sweetness. Hop bitterness is low to medium in character. Noble-type hop flavor and aroma should be low but perceptible. There should be no fruity esters. Diacetyl should not be perceived. Original Gravity (°Plato): 1.044–1.052 (11–13 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010–1.016 (2.5–4 °Plato) • Alcohol by Weight (Volume): 3–3.9% (3.8–5%) • Bitterness (IBU): 22–30 • Color SRM (EBC): 25–30 (50–60 EBC)

39. Traditional German-Style Bock [Category E]

Traditional bocks are made with all malt and are strong, malty, medium- to full-bodied, bottom-fermented beers with moderate hop bitterness that should increase proportionately with the starting gravity. Malt character should be a balance of sweetness and toasted/nut-like malt; not caramel. Hop flavor should be low and hop aroma should be very low. Bocks can range in color from deep copper to dark brown. Fruity esters should be

minimal. Diacetyl should be absent.

Original Gravity (°Plato): 1.066–1.074 (16.5–18 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.018–1.024 (4.5–6 °Plato) • Alcohol by Weight (Volume): 5–6% (6.3–7.5%) • Bitterness (IBU): 20–30 • Color SRM (EBC): 20–30 (40–60 EBC)

40. German-Style Heller Bock/Maibock [Category D]

The German word helle means light colored, and as such, a heller Bock is light straw to deep golden in color. Maibocks are also light-colored bocks. The sweet malty character should come through in the aroma and flavor. A lightly toasted and/or bready malt character is often evident. Roast or heavy toast/caramel malt character should be absent. Body is medium to full. Hop bitterness should be low, while noble-type hop aroma and flavor may be at low to medium levels. Bitterness increases with gravity. Fruity esters may be perceived at low levels. Diacetyl should be absent. Chill haze should not be perceived.

Original Gravity (°Plato): 1.066–1.074 (16.5–18 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012–1.020 (3–5 °Plato) • Alcohol by Weight (Volume): 5–6.4% (6.3–8%) • Bitterness (IBU): 20–38 • Color SRM (EBC): 4–10 (8–20 EBC)

41. German-Style Doppelbock or Eisbock

a. Sub-style: German-Style Doppelbock [Category E]

Malty sweetness is dominant but should not be cloying. Malt character is more 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 and contribute to complexity, but the predominant malt character is an expression of toasted barley malt. Doppelbocks are full bodied and deep amber to dark brown in color. Astringency from roast malts is absent. Alcoholic strength is high, and hop rates increase with gravity. Hop bitterness and flavor should be low and hop aroma absent. Fruity esters are commonly perceived but at low to moderate levels. Diacetyl should be absent

Original Gravity (°Plato): 1.074–1.080 (18–19.3 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.014–1.020 (3.5–5 °Plato) • Alcohol by Weight (Volume): 5.2–6.2% (6.5–8%) • Bitterness (IBU): 17–27 • Color SRM (EBC): 12–30 (24–60 EBC)

b. Sub-style: German-Style Eisbock [Category E]

A stronger version of Doppelbock. Malt character can be very sweet. The body is very full and deep copper to almost black in color. Alcoholic strength is very high. Hop bitterness is subdued. Hop flavor and aroma are absent. Fruity esters may be evident but not overpowering. Typically these beers are brewed by freezing a Doppelbock and removing resulting ice to increase alcohol content. Diacetyl should be absent.

Original Gravity (°Plato): 1.074–1.116 (18–27.2 °Plato) • Apparent Extract/Final Gravity (°Plato): N/A • Alcohol by Weight (Volume): 6.8–11.3% (8.6–14.4%) • Bitterness (IBU): 26–33 • Color SRM (EBC): 18–50 (36–100 EBC)

Styles of North American Origin

42. American-Style Cream Ale or Lager [Category J]

Mild, pale, light-bodied ale, made using a warm fermentation (top or bottom) and cold lagering. Hop bitterness and flavor range from very low to low. Hop aroma is often absent. Sometimes referred to as cream ales, these beers are crisp and refreshing. Pale malt character predominates. Caramelized malt character should be absent. A fruity or estery aroma may be perceived. Diacetyl and chill haze should not be perceived. Sulfur character and/or sweet corn-like dimethylsulfide (DMS) should be extremely low or absent from this style of beer.

Original Gravity (°Plato): 1.044–1.052 (11–13 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004–1.010 (1–2.5 °Plato) • Alcohol by Weight (Volume): 3.4–4.5% (4.2–5.6%) • Bitterness (IBU): 10–22 • Color SRM (EBC): 2–5 (4–10 EBC)

43. American-Style Lager or Light Lager

a. Sub-style: American-Style Light (Low Calorie) Lager [Category D]

These beers are extremely light colored, light in body, and high in carbonation. Calorie level should not exceed 125 per 12 ounce serving. Corn, rice, or other grain or sugar adjuncts are often used. Flavor is mild, and hop bitterness and aroma is negligible to very low. Light fruity esters are acceptable. Chill haze and diacetyl should be absent.

Original Gravity (°Plato): 1.024–1.040 (6–10 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.002–1.008 (0.5–2 °Plato) • Alcohol by Weight (Volume): 2.8–3.5% (3.5–4.4%) • Bitterness (IBU): 5–10 • Color SRM (EBC): 1.5–4 (3–8 EBC)

b. Sub-style: American-Style Low-Carbohydrate Light Lager [Category D]

These beers are extremely light straw to light amber in color, light in body, and high in carbonation. They 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 °Plato), but with typical American-style light lager alcohol levels. Corn, rice, or other grain adjuncts are often used. Flavor is very light/mild and very dry. Hop flavor, aroma and bitterness are negligible to very low. Very low yeasty flavors and fruity esters are acceptable in aroma and flavor. Chill haze and diacetyl should not be perceived.

Original Gravity (°Plato): 1.024-1.036 (6-9 °Plato) • Apparent Extract/Final Gravity (°Plato): 0.992-1.004 (-2 - 1 °Plato) • Alcohol by Weight (Volume): 2.8-3.5% (3.5-4.4%) • Bitterness (IBU): 3-10 • Color SRM (EBC): 1.5-10 (3-20 EBC)

c. Sub-style: American-Style Lager [Category D]

Light in body and very light to straw in color, American lagers are very clean and crisp and aggressively carbonated. Flavor components should be subtle and complex, with no one ingredient dominating the others. Malt sweetness is light to mild. Corn, rice, or other grain or sugar adjuncts are often used. Hop bitterness, flavor and aroma are negligible to very light. Light fruity esters are acceptable. Chill haze and diacetyl should be absent.

Original Gravity (°Plato): 1.040-1.046 (10-11.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.010 (1.5-2.5 °Plato) • Alcohol by Weight (Volume): 3.2-4.0% (3.8-5%) • Bitterness (IBU): 5-13 • Color SRM (EBC): 2-4 (4-8 EBC)

44. American-Style Premium Lager or Specialty Lager

a. Sub-style: American-Style Premium Lager [Category D]

This style has low malt (and adjunct) sweetness, is medium bodied, and should contain no or a low percentage (less than 25%) of adjuncts. Color may be light straw to golden. Alcohol content and bitterness may also be greater. Hop aroma and flavor is low or negligible. Light fruity esters are acceptable. Chill haze and diacetyl should be absent. Note: Some beers marketed as "premium" (based on price) may not fit this definition.

Original Gravity (°Plato): 1.044-1.048 (11-12 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010-1.014 (2.5-3.5 °Plato) • Alcohol by Weight (Volume): 3.6-4% (4.3-5%) • Bitterness (IBU): 6-15 • Color SRM (EBC): 2-6 (4-12 EBC)

b. Sub-style: American-Style Pilsener [Category J]

This classic and unique pre-Prohibition American-style Pilsener is straw to deep gold in color. Hop bitterness, flavor and aroma are medium to high, and use of noble-type hops for flavor and aroma is preferred. Up to 25 percent corn and/or rice in the grist should be used. Malt flavor and aroma are medium. This is a light-medium to medium-bodied beer. Sweet corn-like dimethylsulfide (DMS), fruity esters and citrus flavors or aromas should not be perceived. Diacetyl is not acceptable. There should be no chill haze.

Original Gravity (°Plato): 1.045–1.060 (11.3–15 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012–1.018 (3–4.5 °Plato) • Alcohol by Weight (Volume): 3.9–4.7% (4.9–5.9%) • Bitterness (IBU): 25-40 • Color SRM (EBC): 3-6 (6-12 EBC)

c. Sub-style: American-Style Ice Lager [Category D]

This style is slightly higher in alcohol than most other light-colored, American-style lagers. Its body is low to medium and has low residual malt sweetness. It has few or no adjuncts. Color is very pale to golden. Hop bitterness is low but certainly perceptible. Hop aroma and flavor are low. Chill haze, fruity esters, and diacetyl should not be perceived. Typically these beers are chilled before filtration so that ice crystals (which may or may not be removed) are formed. This can contribute to a higher alcohol content (up to 0.5% more).

Original Gravity (°Plato): 1.040–1.060 (10–14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006–1.014 (1.5–3.5 °Plato) • Alcohol by Weight (Volume): 3.8–5% (4.75–6.25%) • Bitterness (IBU): 7–20 • Color SRM (EBC): 2–8 (4–16 EBC)

d. Sub-style: American-Style Malt Liquor [Category D]

High in starting gravity and alcoholic strength, this style is somewhat diverse. Some American malt liquors are just slightly stronger than American lagers, while others approach bock strength. Some residual sweetness is perceived. Hop rates are very low, contributing little bitterness and virtually no hop aroma or flavor. Perception of sweet-fruity esters and complex alcohols (though not solvent-like) are acceptable at low levels. Chill haze and diacetyl should not be perceived.

Original Gravity (°Plato): 1.050–1.060 (12.5–14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004–1.010 (1–2.5 °Plato) • Alcohol by Weight (Volume): 5–6% (6.25–7.5%) • Bitterness (IBU): 12–23 • Color SRM (EBC): 2–5 (4–10 EBC)

45. American-Style Amber Lager

a. Sub-style: American-Style Amber Lager [Category H]

American-style amber lagers are light amber to amber or copper colored. They are medium bodied. There is a noticeable degree of caramel-type malt character in flavor and often in aroma. This is a broad category in which the hop bitterness, flavor, and aroma may be accentuated or may only be present at relatively low levels, yet noticeable. Fruity esters, diacetyl, and chill haze should be absent.

Original Gravity (°Plato): 1.042–1.056 (10.5–13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010–1.018 (2.5–4.5 °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)

b. Sub-style: California Common Beer [Category J]

California Common Beer is light amber to amber in color and is medium bodied. There is a noticeable degree of caramel-type malt character in flavor and often in aroma. Hop bitterness impression is medium to medium high and is balanced with a low to medium-low degree of fruity esters and malt character and give an impression of balance and drinkability. Hop flavor and aroma is low to medium-low. California Common Beer is a style of beer brewed with lager yeasts but at ale fermentation temperatures. Diacetyl and chill haze should be absent.

Original Gravity (°Plato): 1.045–1.056 (11.2–13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010–1.018 (2.5–4.5 °Plato) • Alcohol by Weight (Volume): 3.6–4.3% (4.5–5.4%) • Bitterness (IBU): 35–45 • Color SRM (EBC): 8–15 (16–30 EBC)

c. Sub-style: American-Style Märzen/Oktobertfest [Category H]

The American style of these classic German beers is distinguished by a comparatively greater degree of hop character. In general the style is characterized by a medium body and broad range of color from golden to reddish brown. Sweet maltiness should dominate over clean hop bitterness. The bitterness should not be aggressive or harsh. Malt character should be light-toasted rather than strongly caramel (though a low level of light caramel character is acceptable). Bread or biscuit-like malt character is acceptable in aroma and flavor. Hop aroma and flavor should be notable but at low to medium levels. Fruity esters should not be perceived. Diacetyl and chill haze should not be perceived.

Original Gravity (°Plato): 1.050–1.060 (12.5–14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012–1.020 (3–5 °Plato) • Alcohol by Weight (Volume): 4–4.7% (5.3–5.9%) • Bitterness (IBU): 20–30 • Color SRM (EBC): 4–15 (8–30 EBC)

46. American-Style Dark Lager [Category E]

This beer's malt aroma and flavor are low but notable. Its color ranges from a very deep copper to a deep, dark brown. It has a clean, light body with discreet contributions from caramel and roasted malts. Non-malt adjuncts are often used, and hop rates are low. Hop bitterness is clean and has a short duration of impact. Hop flavor, and aroma are low. Carbonation is high. Fruity esters, diacetyl, and chill haze should not be perceived.

Original Gravity (°Plato): 1.040-1.050 (10-12.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.012 (2-3 °Plato) • Alcohol by Weight (Volume): 3.2-4.4% (4-5.5%) • Bitterness (IBU): 14-20 • Color SRM (EBC): 14-25 (28-50 EBC)

ALE BEER STYLES

Styles of Other

Origin

47. Australasian-Style Pale Ale or International-Style Pale Ale

a. Sub-style: Australasian-Style Pale Ale [Category A]

This style is a mild, pale, light-bodied ale with a color varying from light to amber. Hop bitterness and flavor range from very low to low. Hop aroma is often absent. A fruity or estery aroma should be perceived. Diacetyl should be very low. DMS and chill haze should not present.

Original Gravity (°Plato) 1.040-1.060 (10-15 °Plato) • Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3 °Plato) • Alcohol by Weight (Volume) 3.5-5.2% (4.2-6.2%) • Bitterness (IBU) 20-40 • Color SRM (EBC) 5-14 (10-28 EBC)

b. Sub-style: International-Style Pale Ale [Category A]

International-style pale ales range from deep golden to copper in color. The style is characterized by wide range of hop characters unlike fruity, floral and citrus-like American-variety hop character and unlike earthy, herbal English-variety hop character. Moderate to high hop bitterness, flavor, and aroma is evident. International pale ales have medium body and low to medium maltiness. Low caramel character is allowable. Fruity-ester flavor and aroma should be moderate to strong. Diacetyl should be absent or present at very low levels. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.044-1.050 (11-12.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.014 (2-3.5 °Plato) • Alcohol by Weight (Volume): 3.5-4.3% (4.5-5.5%) • Bitterness (IBU): 30-42 • Color SRM (EBC): 6-14 (12-28 EBC)

Styles of German Origin

48. German-Style Kölsch/Köln-Style Kölsch [Category C]

Kölsch is warm fermented and aged at cold temperatures (German ale or alt-style beer). Kölsch is characterized by a golden to straw color and a slightly dry, subtly sweet softness on the palate, yet crisp. Good, dense head retention is desirable. A light fruitiness may be apparent, but is not necessary for this style. Caramel character should not be evident. The body is light to medium-light. This beer has low hop flavor and aroma with medium bitterness. Wheat can be used in brewing this beer. Ale yeast is used for fermentation, though lager yeast is sometimes used in the bottle or final cold conditioning process. Fruity esters should be minimally perceived, if at all. Chill haze should be absent.

Original Gravity (°Plato): 1.042-1.048 (10.5-12 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.010 (1.5-2.5 °Plato) • Alcohol by Weight (Volume): 3.8-4.2% (4.8-5.3%) • Bitterness (IBU): 18-25 • Color SRM (EBC): 4-6 (8-12 EBC)

49. German-Style Brown Ale/Düsseldorf-Style Altbier [Category C]

Copper to brown in color, this German ale may be highly hopped and intensely bitter (although the 25 to 35 IBU range is more normal for the majority of Altbiers from Düsseldorf) and has a medium body and malty flavor. A variety of malts, including wheat, may be used. Hop character may be low to medium in the flavor and aroma. The overall impression is clean, crisp, and flavorful often with a dry finish. Fruity esters can be low. No diacetyl or chill haze should be perceived.

Original Gravity (°Plato): 1.044–1.052 (11–13 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–1.014 (2–3.5 °Plato) • Alcohol by Weight (Volume): 3.6–4.4% (4.3–5.5%) • Bitterness (IBU): 25–52 • Color SRM (EBC): 11–19 (22–38 EBC)

50. German-Style Sour Ale

a. Sub-style: Berliner-Style Weisse [Category C]

This is very pale in color and the lightest of all the German wheat beers. The unique combination of yeast and lactic acid bacteria fermentation yields a beer that is acidic, highly attenuated, and very light bodied. The carbonation of a Berliner Weisse is high, and hop rates are very low. Clarity may be hazy or cloudy from yeast or chill haze. Hop character should not be perceived. Fruity esters will be evident. No diacetyl should be perceived. For the purposes of this competition, fruited or flavored versions of the style would be appropriately entered in this category; fruited or flavored entries must be accompanied by a description of the fruit/ flavor used by the brewer.

Original Gravity (°Plato): 1.028-1.032 (7-8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.006 (1-1.5 °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)

b. Sub-style: Leipzig-Style Gose [Category C]

Traditional examples of Gose are spontaneously fermented, similarly to Belgian-style gueuze/lambic beers, and should exhibit complexity of acidic, flavor and aroma contributed by introduction of wild yeast and bacteria into the fermentation. A primary difference between Belgian Gueuze and German Gose is that Gose is served at a much younger age. Gose is typically pale gold to pale amber in color and typically contains malted barley, unmalted wheat with some traditional varieties containing oats. Hop character and malt flavors and aromas are negligible. Lemony or other citrus-like qualities are often present in aroma and on the palate. Some versions may have the spicy character of added coriander in aroma and on the palate at low to medium levels. Salt (table salt) character is also traditional in low amounts. Horsey, leathery, earthy aroma and flavors contributed by Brettanomyces yeasts may be evident but have a very low profile, as this beer is not excessively aged. Modern German Gose breweries typically introduce only pure beer yeast strains for fermentation. Low to medium lactic acid character is evident in all examples as sharp, refreshing sourness. Gose is typically enjoyed fresh,

carbonated, and cloudy with yeast character, and may have evidence of continued fermentation activity. Overall complexity of flavors and aromas are sought while maintaining an ideal balance between acidity, yeast-enhanced spice and refreshment is ideal. For accurate judging, brewer must provide supplemental information such as modern or traditional version, spices used if any and/or information about the brewing process. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.036-1.056 (9-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.012 (2-3 °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)

51. South German-Style Hefeweizen/Hefeweissbier [Category F]

The aroma and flavor of a Weissbier with yeast is decidedly fruity and phenolic. The phenolic characteristics are often described as clove- or nutmeg-like and can be smoky or even vanilla-like. Banana-like esters should be present at low to medium-high levels. These beers are made with at least 50 percent malted wheat, and hop rates are quite low. Hop flavor and aroma are absent or present at very low levels. Weissbier is well attenuated and very highly carbonated and a medium to full bodied beer. The color is very pale to pale amber. Because yeast is

present, the beer will have yeast flavor and a characteristically fuller mouthfeel and may be appropriately very cloudy. No diacetyl should be perceived. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast. Entries will be presented during judging as specified by entering brewer.

Original Gravity (°Plato): 1.047–1.056 (11.8–14 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–1.016 (2–4 °Plato) • Alcohol by Weight (Volume): 3.9–4.4% (4.9–5.5%) • Bitterness (IBU): 10–15 • Color SRM (EBC): 3–9 (6–18 EBC)

52. German-Style Pale Wheat Ale

a. Sub-style: South German-Style Kristal Weizen [Category F]

The aroma and flavor of a Weissbier without yeast is very similar to Weissbier with yeast (Hefeweizen/Hefeweissbier) 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- or nutmeg-like and can be smoky or even vanilla-like. Banana-like esters are often present. These beers are made with at least 50 percent malted wheat, and hop rates are quite low. Hop flavor and aroma are absent. Weissbier is well attenuated and very highly carbonated, yet its relatively high starting gravity and alcohol content make it a medium- to full-bodied beer. The color is very pale to deep golden. Because the beer has been filtered, yeast is not present. The beer will have no flavor of yeast and a cleaner, drier mouthfeel. The beer should be clear with no chill haze present. No diacetyl should be perceived.

Original Gravity (°Plato): 1.047–1.056 (11.8–14 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–1.016 (2–4 °Plato) • Alcohol by Weight (Volume): 3.9–4.4% (4.9–5.5%) • Bitterness (IBU): 10–15 • Color SRM (EBC): 3–9 (6–18 EBC)

b. Sub-style: German-Style Leichtes Weizen [Category F]

The German word leicht means light, and as such these beers are light versions of Hefeweizen. Leicht Weissbier is top fermented and cloudy like Hefeweizen. The phenolic and estery aromas and flavors typical of Weissbiers are more subdued in Leichtes Weizen. Hop flavor and aroma are normally absent. The overall flavor profile is less complex than Hefeweizen due to decreased alcohol content. There is less yeasty flavor present. Leichtes Weissbier has diminished mouth feel relative to Hefeweizen, and is a low-bodied beer. No diacetyl should be perceived. The beer may have a broad range of color from pale golden to pale amber. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast. Entries will be presented during judging as specified by entering brewer.

Original Gravity (°Plato): 1.028-1.044 (7-11 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.008 (1-2 °Plato) • Alcohol by Weight (Volume): 2.0-2.8% (2.5-3.5%) • Bitterness (IBU): 10-20 • Color SRM (EBC): 3.5-15 (7-30 EBC)

53. German-Style Dark Wheat Ale

a. Sub-style: South German-Style Bernsteinfarbenes Weizen/Weissbier [Category F]

The German word bernsteinfarben means amber colored, and as such, a Bernsteinfarbenes Weizen is dark yellow to amber in color. This beer style is characterized by a distinct sweet maltiness and caramel or bread character from the use of medium colored malts. Estery and phenolic elements of this Weissbier should be evident but subdued. Bernsteinfarbenes Weissbier is well attenuated and very highly carbonated, and hop bitterness is low. Hop flavor and aroma are absent. The percentage of wheat malt is at least 50 percent. If this is served with yeast, the beer may be appropriately very cloudy. No diacetyl should be perceived. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast. Entries will be presented during judging as specified by entering brewer.

Original Gravity (°Plato): 1.048-1.056 (12-14 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2-4 °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)

b. Sub-style: South German-Style Dunkel Weizen/Dunkel Weissbier [Category F]

This beer style is characterized by a distinct sweet maltiness and a chocolate-like character from roasted malt.

Estery and phenolic elements of this Weissbier should be evident but subdued. Color can range from copper-brown to dark brown. Dunkel Weissbier is well attenuated and very highly carbonated, and hop bitterness is low. Hop flavor and aroma are absent. Usually dark barley malts are used in conjunction with dark cara or color malts, and the percentage of wheat malt is at least 50 percent. If this is served with yeast, the beer may be appropriately very cloudy. No diacetyl should be perceived. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast. Entries will be presented during judging as specified by entering brewer.

Original Gravity (°Plato): 1.048–1.056 (12–14 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–1.016 (2–4 °Plato) • Alcohol by Weight (Volume): 3.8–4.3% (4.8–5.4%) • Bitterness (IBU): 10–15 • Color SRM (EBC): 10–19 (20–38 EBC)

54. South German-Style Weizenbock/Weissbock [Category F]

This style can be either pale or dark (golden to dark brown in color) and has a high starting gravity and alcohol content. The malty sweetness of a Weizenbock is balanced with a clove-like phenolic and fruity-estery banana element to produce a well-rounded aroma and flavor. As is true with all German wheat beers, hop bitterness is low and carbonation is high. Hop flavor and aroma are absent. It has a medium to full body. If dark, a mild roast malt character should emerge in flavor and to a lesser degree in the aroma. If this is served with yeast the beer may be appropriately very cloudy. No diacetyl should be perceived. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast. Entries will be presented during judging as specified by entering brewer.

Original Gravity (°Plato): 1.066–1.080 (16–19.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.016–1.028 (4–7 °Plato) • Alcohol by Weight (Volume): 5.5–7.5% (6.9–9.3%) • Bitterness (IBU): 15–35 • Color SRM (EBC): 4.5–30 (9–60 EBC)

Styles of Belgian and French Origin

55. Belgian-Style Witbier [Category K]

Belgian white ales are very pale in color and are brewed using unmalted wheat and malted barley and are spiced with coriander and orange peel. Coriander and light orange peel aroma should be perceived as such or as an unidentified spiciness. Phenolic spiciness and yeast flavors may be evident at mild levels. These beers are traditionally bottle conditioned and served cloudy. An unfiltered starch and yeast haze should be part of the appearance. The low to medium body should have some degree of creaminess from wheat starch. The style is further characterized by the use of noble-type hops to achieve low hop bitterness and little to no apparent hop flavor. This beer has no diacetyl and a low to medium fruity-ester level. Mild acidity is appropriate. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast. Entries will be presented during judging as specified by entering brewer.

Original Gravity (°Plato): 1.044–1.050 (11–12.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006–1.010 (1.5–2.5 °Plato) • Alcohol by Weight (Volume): 3.8–4.4% (4.8–5.2%) • Bitterness (IBU): 10–17 • Color SRM (EBC): 2–4 (4–8 EBC)

56. French- and Belgian-Style Saison [Category K]

Beers in this category are golden to deep amber in color. There may be quite a variety of characters within this style. Generally: They are light to medium in body. Malt aroma is low to medium-low. Esters dominate the aroma, while hop character, complex alcohols, herbs, spices, low Brettanomyces character and even clove and smoke-like phenolics may or may not be evident in the overall balanced beer. Malt flavor is low but provides foundation for the overall balance. Hop bitterness is moderate to moderately assertive. Herb and/or spice flavors, including black pepper-like notes, may or may not be evident. Fruitiness from fermentation is generally in character. A balanced small amount of sour or acidic flavors is acceptable when in balance with other components. Earthy, cellar-like, musty aromas are okay. Diacetyl should not be perceived. Chill or slight yeast haze is okay. Often bottle conditioned with some yeast character and high carbonation. French & Belgian-Style Saison may have

Brettanomyces characters that are slightly acidity, fruity, horsey, goaty and/or leather-like. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast. Entries will be presented during judging as specified by entering brewer.

Original Gravity (°Plato): 1.055–1.080 (14–19.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004–1.016 (1–4 °Plato) • Alcohol by Weight (Volume): 3.5–6.6% (4.5–8.5%) • Bitterness (IBU): 20–40 • Color SRM (EBC): 4–14 (8–28 EBC)

57. Belgian- & French-Style Ale

a. Sub-style: French-Style Bière de Garde [Category K]

Beers in this category are golden to deep copper or light brown in color. They are light to medium in body. This style of beer is characterized by a toasted malt aroma, slight malt sweetness in flavor, and low to medium hop bitterness. Noble-type hop aromas and flavors should be low to medium. Fruity esters can be light to medium in intensity. Flavor of alcohol is evident. Earthy, cellar-like, musty aromas are okay. Diacetyl should not be perceived but chill haze is okay. Often bottle conditioned with some yeast character. French-Style Bière de Garde may have Brettanomyces characters that are slightly acidity, fruity, horsey, goaty and/or leather-like. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast. Entries will be presented during judging as specified by entering brewer.

Original Gravity (°Plato): 1.060–1.080 (15–19.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012–1.024 (3–6 °Plato) • Alcohol by Weight (Volume): 3.5–6.3% (4.5–8%) • Bitterness (IBU): 20–30 • Color SRM (EBC): 8–16 (16–32 EBC)

b. Sub-style: Other Belgian- and French-Style Ale [Category K]

Recognizing the uniqueness, variety and traditions of several other styles of French- and Belgian-Style Ale and beers based on them, the beers entered in this category do not fit other existing competition style guidelines. To allow for accurate judging, the brewer must provide additional information about the entry. This information could include a classic base beer style being elaborated upon, the historical or regional tradition of the style, or the brewer's interpretation of the style. 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): Varies with style

58. Belgian-Style Blonde Ale or Pale Ale

a. Sub-style: Belgian-Style Blonde Ale [Category K]

Belgian-style blond ales are characterized by low yet evident hop bitterness, flavor, and sometimes aroma. Light to medium body and low malt aroma with a sweet, spiced and a low to medium fruity-ester character orchestrated in flavor and aroma. Sugar may be used to lighten perceived body. They are blonde to golden in color. Noble-type hops are commonly used. Low levels of phenolic spiciness from yeast byproducts may be perceived. Diacetyl should not be perceived. Acidic character should not be present. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.054–1.068 (13.5–16.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–1.014 (2–3.5 °Plato) • Alcohol by Weight (Volume): 5.0–6.2% (6.0–7.8%) • Bitterness (IBU): 15–30 • Color SRM (EBC): 4–7 (8–14 EBC)

b. Sub-style: Belgian-Style Pale Ale [Category K]

Belgian-style pale ales are characterized by low but noticeable hop bitterness, flavor, and aroma. Light to medium body and low malt aroma are typical. They are light amber to deep amber in color. Noble-type hops are commonly used. Low to medium fruity esters are evident in aroma and flavor. Low levels of phenolic spiciness from yeast byproducts may be perceived. Low caramel or toasted malt flavor is okay. Diacetyl should not be perceived. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.044–1.054 (11–13.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–

1.014 (2–3.5 °Plato) • Alcohol by Weight (Volume): 3.2–5.0% (4.0–6.0%) • Bitterness (IBU): 20–30 • Color SRM (EBC): 6–12 (12–24 EBC)

59. Belgian-Style Sour Ale

a. Sub-style: Belgian-Style Lambic [Category K]

Unblended, naturally and spontaneously fermented lambic is intensely estery, sour, and sometimes, but not necessarily, acetic flavored. Low in carbon dioxide, these hazy beers are brewed with unmalted wheat and malted barley. Sweet malt characters are not perceived. They are very low in hop bitterness. Cloudiness is acceptable. These beers are quite dry and light bodied. Characteristic horsey, goaty, leathery and phenolic character evolved from *Brettanomyces* yeast is often present at moderate levels. Versions of this beer made outside of the Brussels area of Belgium cannot be true lambics. These versions are said to be "lambic-style" and may be made to resemble many of the beers of true origin. Vanillin and other woody flavors should not be evident. 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 the addition of sugars or artificial sweeteners.

Original Gravity (°Plato): 1.047–1.056 (11.8–14 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.000–1.010 (0–2.5 °Plato) • Alcohol by Weight (Volume): 5–6.5% (6.2–8.1%) • Bitterness (IBU): 11–23 • Color SRM (EBC): 6–13 (12–26 EBC)

b. Sub-style: Belgian-Style Gueuze Lambic [Category K]

Old lambic is blended with newly fermenting young lambic to create this special style of lambic. Gueuze is always refermented in the bottle. 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 aromas and flavors. These pale beers are brewed with unmalted wheat, malted barley, and stale, aged hops. Sweet malt characters are not perceived. They are very low in hop bitterness. Diacetyl should be absent. Characteristic horsey, goaty, leathery and phenolic character evolved from *Brettanomyces* yeast is often present at moderate levels. Cloudiness is acceptable. These beers are quite dry and light bodied. Vanillin and other woody flavors should not be evident. Versions of this beer made outside of the Brussels area of Belgium cannot be true lambics. These versions are said to be "lambic-style" and may be 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 versions often have a degree of sweetness, contributed by sugars or artificial sweeteners.

Original Gravity (°Plato): 1.044–1.056 (11–14 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.000–1.010 (0–2.5 °Plato) • Alcohol by Weight (Volume): 5.5–7.0% (6.8–8.6%) • Bitterness (IBU): 11–23 • Color SRM (EBC): 6–13 (12–26 EBC)

c. Sub-style: Belgian-Style Fruit Lambic [Category K]

These beers, also known by the names framboise, kriek, peche, cassis, etc., are characterized by fruit flavors and aromas. The color reflects the choice of fruit. 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 and range from a dry to a full-bodied mouthfeel. Characteristic horsey, goaty, leathery and phenolic character evolved from *Brettanomyces* yeast is often present at moderate levels. Vanillin and other woody flavors should not be evident. Versions of this beer made outside of the Brussels area of Belgium cannot be true lambics. These versions are said to be "lambic-style" and may be 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. To allow for accurate judging, the

brewer must list the fruit(s) used in the beer. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.040–1.072 (10–17.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–1.016 (2–4 °Plato) • Alcohol by Weight (Volume): 4.5–7.0% (5.6–8.6%) • Bitterness (IBU): 15–21 • Color SRM (EBC): Color takes on hue of fruit

d. Sub-style: Other Belgian–Style Sour Ale [Category K]

Recognizing the uniqueness, variety and traditions of beers based on Belgian-style sour ale, beers entered in this category do not fit other existing competition style guidelines. Entries in this Sub-style will most closely approximate, but might deviate from, lambic, gueuze or oud bruin subcategories, and do not fit any of the other non-Belgian-style sour beer categories in this competition. For example, entries that exhibit distinct characters resulting from wood-aging might be more appropriately entered in the Wood- and Barrel-aged Sour Beer category. Other entries that represent significant departures from the other Belgian-style sour ale subcategories above might be more appropriately entered in the American-Style Sour Ale category. To allow for accurate judging, the brewer must provide additional information about the entry. This information could include the historical or regional tradition of the style, the brewer's interpretation of the style, or special ingredients that make the entry unique. 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): Varies with style

60. Belgian-Style Flanders Oud Bruin or Oud Red Ale [Category K]

This light- to medium-bodied deep copper to brown ale is characterized by a slight to strong lactic sourness, and with “Reds” sometimes a balanced degree of acetic acid. Brettanomyces produced flavors and aromas are not part of character. A fruity-estery character which is often cherry-like is apparent with no hop flavor or aroma. Flanders brown ales have low to medium bitterness and a cocoa-like character from roast malt. Roasted malt character in aroma and flavor is acceptable at low levels. A very low degree of malt sweetness may be present and in balance with the acidity produced by Lactobacillus activity. Oak-like or woody characters may be pleasantly integrated into overall palate. Chill haze is acceptable at low serving temperatures. Some versions may be more highly carbonated and, when bottle conditioned, may appear cloudy (yeast) when served. These final beers 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 (11–14 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–1.016 (2–4 °Plato) • Alcohol by Weight (Volume): 3.8–5.2% (4.8–6.4%) • Bitterness (IBU): 15–25 • Color SRM (EBC): 12–20 (24–40 EBC)

61. Belgian-Style Dubbel [Category K]

This medium-bodied, red to dark brown colored ale has a malty sweetness and chocolate-like caramel aroma.

A light hop flavor and/or aroma is acceptable. Dubbels are also characterized by low-medium to medium bitterness. No diacetyl is acceptable. Yeast-generated fruity esters (especially banana) are appropriate at low levels. Head retention is dense and mousse-like. Chill haze is acceptable at low serving temperatures. Often bottle conditioned a slight yeast haze and flavor may be evident. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast. Entries will be presented during judging as specified by entering brewer.

Original Gravity (°Plato): 1.060–1.075 (14.7–17.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012–1.016 (3–4 °Plato) • Alcohol by Weight (Volume): 5.0–6.0% (6.25–7.5%) • Bitterness (IBU): 20–30 • Color SRM (EBC): 16–36 (32–72 EBC)

62. Belgian-Style Tripel [Category K]

Tripels are often characterized by a complex, sometimes mild spicy character. Clove-like phenolic flavor and

aroma may be evident at extremely low levels. Yeast-generated fruity esters including banana are also common, but not necessary. These pale/light-colored ales may finish sweet, though any sweet finish should be light. The beer is characteristically medium and clean in body with an equalizing hop/malt balance and a perception of medium to medium high hop bitterness. Traditional Belgian Tripels are often well attenuated. Brewing sugar may be used to lighten the perception of body. Its sweetness will come from very pale malts. There should not be character from any roasted or dark malts. Low hop flavor is acceptable. Alcohol strength and flavor should be perceived as evident. Head retention is dense and mousse-like. Chill haze is acceptable at low serving temperatures. Traditional Tripels are bottle conditioned, may exhibit slight yeast haze but the yeast should not be intentionally roused. Oxidative character if evident in aged Tripels should be mild and pleasant. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast. Entries will be presented during judging as specified by entering brewer.

Original Gravity (°Plato): 1.070–1.092 (17–22 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010–1.018 (2.5–4.5 °Plato) • Alcohol by Weight (Volume): 5.6–8.0% (7.0–10.0%) • Bitterness (IBU): 20–40 • Color SRM (EBC): 4–9 (8–18 EBC)

63. Belgian-Style Pale Strong Ale [Category K]

Belgian pale strong ales are pale to golden in color with relatively light body for a beer of its alcoholic strength. Often brewed with light colored Belgian "candy" sugar, these beers are well attenuated. The perception of hop bitterness is medium-low to medium-high, with hop flavor and aroma also in this range. These beers are highly attenuated and have a perceptively deceiving high alcoholic character—being light to medium bodied rather than full bodied. The intensity of malt character should be low to medium, often surviving along with a complex fruitiness. Very little or no diacetyl is 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. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.064–1.096 (16–22.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012–1.024 (3–6 °Plato) • Alcohol by Weight (Volume): 5.6–8.8% (7.0–11.0%) • Bitterness (IBU): 20–50 • Color SRM (EBC): 3.5–10 (7–20 EBC)

64. Belgian-Style Dark Strong Ale [Category K]

Belgian dark strong ales are amber to dark brown in color. Often, though not always, brewed with dark Belgian "candy" sugar, these beers can be well attenuated, ranging from medium to full-bodied. The perception of hop bitterness is low to medium, with hop flavor and aroma also in this range. Fruity complexity along with the soft flavors of roasted malts add distinct character. The alcohol strength of these beers can often be deceiving to the senses. The intensity of malt character can be rich, creamy, and sweet with intensities ranging from medium to high. Very little or no diacetyl is 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. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.064–1.096 (16–22.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012–1.024 (3–6 °Plato) • Alcohol by Weight (Volume): 5.6–8.8% (7.0–11.0%) • Bitterness (IBU): 20–50 • Color SRM (EBC): 7–35 (14–70 EBC)

65. Other Belgian-Style Ale

a. Sub-style: Belgian-Style Table Beer [Category K]

These ales and lagers are very low in alcohol and historically in Belgium enjoyed with meals by both adults and children. Pale to very dark brown in color. Additions of caramel coloring are sometimes employed to adjust color. They are light bodied with relatively low carbonation with limited aftertaste. The mouth feel is light to moderate, though higher than one might anticipate, usually because of unfermented sugars/malt sugars. Malted barley, wheat and rye may be used as well as unmalted wheat, rye, oats and corn. A mild malt character could be evident. Aroma/Flavor hops are most commonly used to employ a flavor balance that is only low in bitterness. Traditional versions do not use artificial sweeteners nor are they excessively sweet. More modern versions of

this beer incorporate sweeteners such as sugar and saccharine added post fermentation to sweeten the palate and add to a perception of smoothness. Spices (such as orange and lemon peel, as well as coriander) may be added in barely perceptible amounts, but this is not common. Diacetyl should not be perceived. To allow for accurate judging, the brewer may provide additional information about the entry. This information could specify traditional or modern version, or could list any spices, sweeteners or other ingredients that make the entry unique.

Original Gravity (°Plato): 1.008-1.038 (2-9.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.034 (1-8.5 °Plato) • Alcohol by Weight (Volume): 0.4-2.8% (0.5-3.5%) • Bitterness (IBU): 5-15 • Color SRM (EBC): 5-50 (10-100 EBC)

b. Sub-style: Other Belgian-Style Abbey Ale [Category K]

Recognizing the uniqueness, variety and traditions of beers based on Belgian-style abbey ale, the beers entered in this Sub-style do not fit existing competition style guidelines for Dubbel and Tripel. Strong or weaker versions of traditional Abbey Ale styles, such as Quintuple or Single, would also be appropriately entered in this category. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, intentional rousing or not rousing yeast. Entries will be presented during judging as specified by entering brewer. To allow for accurate judging, the brewer must provide additional information about the entry. This information could include the historical or regional tradition of the style, or the brewer's interpretation of the style. 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): Varies with style

c. Sub-style: Other Belgian-Style Strong Specialty Ale [Category K]

Recognizing the uniqueness, variety and traditions of beers based on Belgian-style strong specialty ale, beers entered in this Sub-style do not fit other existing competition style guidelines for Belgian-Style Pale or Dark Strong Ale categories above or other hybrid American and Belgian styles in this competition. Some barrel or wood-aged versions which do not primarily present as wood-aged entries, or other strong Belgian-style or Belgian inspired ales that defy categorization, would be appropriately entered in this category. To allow for accurate judging the brewer must provide additional information about the entry. This information could include the historical or regional tradition of the style, or the brewer's interpretation of the style, in order to be assessed properly by the judges. Beer entries not accompanied by this information will be at a disadvantage during judging.

d. Sub-style: Other Belgian-Style Ale [Category K]

Recognizing the uniqueness, diversity and traditions of ales inspired by or brewed after several Belgian styles, the beers entered in this category do not fit existing competition style guidelines. For the purposes of this competition, Belgian-style ales that represent a blending or hybridization of multiple other styles, or Belgian-style ales that simply don't fit into any other category or Sub-style including those which represent hybridized Belgian and American styles, would be appropriately entered in this Sub-style. To allow for accurate judging the brewer must provide additional information about the entry, which could include the historical or regional tradition of the style, the brewer's interpretation of the style, or any special ingredients used, in order to be assessed properly by the judges.

Styles of British Origin

66. English-Style Summer Ale [Category A]

English Summer Ale is light straw to golden colored with medium-low to medium bitterness, light to medium-light body, and low to medium residual malt sweetness. Torrefied and/or malted wheat are often used in quantities of 25% or less. Malt flavor may be biscuit-like. English, American or Noble-type hop character, flavor and aroma are evident and may or may not be assertive yet always well balanced with malt character. Mild carbonation traditionally characterizes draft-cask versions. In bottled versions, normal or lively carbon

dioxide content is appropriate. The overall impression is refreshing and thirst quenching. Fruity-ester characters are acceptable at low to moderate levels. No butterscotch-like diacetyl or sweet corn-like dimethylsulfide (DMS) should be apparent in aroma or flavor. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.036-1.050 (9-12.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.012 (1.5-3 °Plato) • Alcohol by Weight (Volume): 2.9-4% (3.6-5%) • Bitterness (IBU): 20-30 • Color SRM (EBC): 4-7 (8-14 EBC)

67. Classic English-Style Pale Ale [Category A]

Classic English pale ales are golden to copper colored and display earthy, herbal English-variety hop character. Note that “earthy, herbal English-variety hop character” is the perceived end, but may be a result of the skillful use of hops of other national origins. Medium to high hop bitterness, flavor, and aroma should be evident. This medium-bodied pale ale has low to medium malt flavor and aroma. Low caramel character is allowable. Fruity-ester flavors and aromas are moderate to strong. Chill haze may be in evidence only at very cold temperatures. The absence of diacetyl is desirable, though, diacetyl (butterscotch character) is acceptable and characteristic when at very low levels.

Original Gravity (°Plato): 1.040–1.056 (10–14 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–1.016 (2–4 °Plato) • Alcohol by Weight (Volume): 3.5–4.2% (4.5–5.5%) • Bitterness (IBU): 20–40 • Color SRM (EBC): 5-14 (10–28 EBC)

68. English-Style India Pale Ale [Category A]

Most traditional interpretations of English-style India pale ales are characterized by medium-high hop bitterness with a medium to medium-high alcohol content. 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. The use of water with high mineral content results in a crisp, dry beer, sometimes with subtle and balanced character of sulfur compounds. This pale gold to deep copper-colored ale has a medium to high, flowery hop aroma and may have a medium to strong hop flavor (in addition to the hop bitterness). English-style India pale ales possess medium maltiness and body. Fruity-ester flavors and aromas are moderate to very strong. Diacetyl can be absent or may be perceived at very low levels. Chill haze is allowable at cold temperatures. Hops of other origins may be used for bitterness or approximating traditional English character.

Original Gravity (°Plato): 1.050–1.064 (12.5–15.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012–1.018 (3–4.5 °Plato) • Alcohol by Weight (Volume): 4–5.6% (5–7%) • Bitterness (IBU): 35-63 • Color SRM (EBC): 6–14 (12–28 EBC)

69. Ordinary Bitter

a. Sub-style: Ordinary Bitter [Category A]

Ordinary bitter is gold to copper colored with medium bitterness, light to medium body, and low to medium residual malt sweetness. Hop flavor and aroma character may be evident at the brewer’s discretion. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character and very low diacetyl (butterscotch) character are acceptable in aroma and flavor, but should be minimized in this form of bitter. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.033–1.038 (8.2–9.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006–1.012 (1.5–3 °Plato) • Alcohol by Weight (Volume): 2.4–3.3% (3–4.1%) • Bitterness (IBU): 20–35 • Color SRM (EBC): 5–12 (10–24 EBC)

b. Sub-style: Special Bitter or Best Bitter [Category A]

Special bitter is more robust than ordinary bitter. It has medium body and medium residual malt sweetness. It is deep gold to copper colored. Hop bitterness should be medium and absent of harshness. Hop flavor and aroma character may be evident at the brewer’s discretion. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character is

acceptable in aroma and flavor. Diacetyl (butterscotch character) is acceptable and characteristic when at very low levels. The absence of diacetyl is also acceptable. Chill haze is allowable at cold temperatures. Original Gravity (°Plato): 1.038–1.045 (9.5–11.2 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006–1.012 (1.5–3 °Plato) • Alcohol by Weight (Volume): 3.3–3.8% (4.1–4.8%) • Bitterness (IBU): 28–40 • Color SRM (EBC): 6–14 (12–28 EBC)

70. Extra Special Bitter or Strong Bitter

a. Sub-style: English-Style Extra Special Bitter [Category A]

Extra special bitter possesses medium to strong hop qualities in aroma, flavor, and bitterness. English hop varieties or others that approximate their resulting character are used in this Sub-style. The residual malt and defining sweetness of this richly flavored, full-bodied bitter is more pronounced than in other bitters. It is light amber to copper colored with medium to medium-high bitterness. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character is acceptable in aroma and flavor. Diacetyl (butterscotch character) is acceptable and characteristic when at very low levels; the absence of diacetyl is also acceptable. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.046–1.060 (11.5–14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010–1.016 (2.5–4 °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)

b. Sub-style: American-Style Strong Bitter [Category G]

Extra special bitter possesses medium to strong hop qualities in aroma, flavor, and bitterness. American and/or other hop varieties that approximate their resulting character are used in this Sub-style. The residual malt and defining sweetness of this richly flavored, full-bodied bitter is more pronounced than in other bitters. It is light amber to copper colored with medium to medium-high bitterness. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character is acceptable in aroma and flavor. Diacetyl (butterscotch character) is acceptable and characteristic when at very low levels; the absence of diacetyl is also acceptable. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.046–1.060 (11.5–14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010–1.016 (2.5–4 °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)

71. Scottish-Style Ale

a. Sub-style: Scottish-Style Light Ale [Category A]

Scottish light ales are light bodied. Little bitterness is perceived and hop flavor or aroma should not be perceived. Despite its lightness, Scottish light ale will have a degree of malty, caramel like, soft and chewy character. Yeast characters such as diacetyl (butterscotch) and sulfuriness are acceptable at very low levels. The color will range from golden amber to deep brown. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Chill haze is acceptable at low temperatures. Though there is little evidence suggesting that traditionally made Scottish-style light ales exhibited peat smoke character, the current marketplace offers Scottish-style light ales with peat or smoke character present at low to low-medium levels. Thus for the purpose of this competition a peaty/smoky character may be evident at low levels; entries with medium or higher smoke character would be considered smoked beers and would be more appropriately in another category.

Original Gravity (°Plato): 1.030–1.035 (7.5–8.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006–1.012 (1.5–3 °Plato) • Alcohol by Weight (Volume): 2.2–2.8% (2.8–3.5%) • Bitterness (IBU): 9–20 • Color SRM (EBC): 8–17 (16–34 EBC)

b. Sub-style: Scottish-Style Heavy Ale [Category A]

Scottish heavy ale is moderate in strength and dominated by a smooth, sweet maltiness balanced with low, but perceptible, hop bitterness. Hop flavor or aroma should not be perceived. Scottish heavy ale will have a medium

degree of malty, caramel-like, soft and chewy character in flavor and mouthfeel. It has medium body, and fruity esters are very low, if evident. Yeast characters such as diacetyl (butterscotch) and sulfuriness are acceptable at very low levels. The color will range from golden amber to deep brown. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Chill haze is acceptable at low temperatures. Though there is little evidence suggesting that traditionally made Scottish-style heavy ales exhibited peat smoke character, the current marketplace offers many Scottish-style heavy ales with peat or smoke character present at low to medium levels. Thus for the purpose of this competition a peaty/smoky character may be evident at low to medium levels; entries with medium-high or higher smoke character would be considered smoked beers and would be more appropriately in another category.

Original Gravity (°Plato): 1.035–1.040 (8.8–10 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010–1.014 (2.5–3.5 °Plato) • Alcohol by Weight (Volume): 2.8–3.2% (3.5–4%) • Bitterness (IBU): 12–20 • Color SRM (EBC): 10–19 (20–38 EBC)

c. Sub-style: Scottish-Style Export Ale [Category A]

The overriding character of Scottish export ale is sweet, caramel-like, and malty. Its bitterness is perceived as low to medium. Hop flavor or aroma should not be perceived. It has medium body. Fruity-ester character may be apparent. Yeast characters such as diacetyl (butterscotch) and sulfuriness are acceptable at very low levels. The color will range from golden amber to deep brown. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Chill haze is acceptable at low temperatures. Though there is little evidence suggesting that traditionally made Scottish-style export ales exhibited peat smoke character, the current marketplace offers many Scottish-style export ales with peat or smoke character present at low to medium levels. Thus for the purpose of this competition a peaty/smoky character may be evident at low levels; entries with medium or higher smoke character would be considered smoked beers and would be more appropriately in another category.

Original Gravity (°Plato): 1.040–1.050 (10–12.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010–1.018 (2.5–4.5 °Plato) • Alcohol by Weight (Volume): 3.2–4.2% (4.0–5.3%) • Bitterness (IBU): 15–25 • Color SRM (EBC): 10–19 (20–38 EBC)

72. English-Style Mild Ale

a. Sub-style: English-Style Pale Mild Ale [Category A]

English pale mild ales range from golden to amber in color. Malt flavor dominates the flavor profile with little hop bitterness or flavor. Hop aroma can be light. Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity-ester level is very low. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.030–1.036 (7.5–9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004–1.008 (1–2 °Plato) • Alcohol by Weight (Volume): 2.7–3.2% (3.2–4.0%) • Bitterness (IBU): 10–20 • Color SRM (EBC): 8–17 (16–34 EBC)

b. Sub-style: English-Style Dark Mild Ale [Category B]

English dark mild ales range from deep copper to dark brown (often with a red tint) in color. Malt flavor and caramel are part of the flavor and aroma profile while, licorice and roast malt tones may sometimes contribute to the flavor and aroma profile. Body should be low-medium to medium. These beers have very little hop flavor or aroma. Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity-ester level is very low.

Original Gravity (°Plato): 1.030–1.036 (7.5–9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004–1.008 (1–2 °Plato) • Alcohol by Weight (Volume): 2.7–3.2% (3.2–4.0%) • Bitterness (IBU): 10–24 • Color SRM (EBC): 17–34 (34–68 EBC)

73. English-Style Brown Ale [Category B]

English brown ales range from deep copper to brown in color. They have a medium body and a dry to sweet maltiness with very little hop flavor or aroma. Roast malt tones may sometimes contribute to the flavor and aroma profile. Low to medium-low levels of fruity-ester flavors are appropriate. Diacetyl should be very low, if evident. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.040–1.050 (10–12.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–1.014 (2–3.5 °Plato) • Alcohol by Weight (Volume): 3.3–4.7% (4–5.5%) • Bitterness (IBU): 15–25 • Color SRM (EBC): 15–25 (30–50 EBC)

74. Brown Porter [Category B]

Brown porters are mid to dark brown (may have red tint) in color. No roast barley or strong burnt/black malt character should be perceived. Low to medium malt sweetness, caramel and chocolate is acceptable along with medium hop bitterness. This is a light- to medium-bodied beer. Fruity esters are acceptable. Hop flavor and aroma may vary from being negligible to medium in character.

Original Gravity (°Plato): 1.040–1.050 (10–12.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006–1.014 (1.5–3.5 °Plato) • Alcohol by Weight (Volume): 3.5–4.7% (4.5–6.0%) • Bitterness (IBU): 20–30 • Color SRM (EBC): 20–35 (40–70 EBC)

75. Robust Porter [Category B]

Robust porters are black in color and have a roast malt flavor, often reminiscent of cocoa, but no roast barley flavor. These porters have a sharp bitterness of black malt without a highly burnt/charcoal flavor. Caramel and other malt sweetness should be present and in harmony with other distinguishing porter characters. Robust porters range from medium to full in body and have a malty sweetness. Hop bitterness is medium to high, with hop aroma and flavor ranging from negligible to medium. Diacetyl is acceptable at very low levels. Fruity esters should be evident, balanced with roast malt and hop bitterness.

Original Gravity (°Plato): 1.045–1.060 (11–14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–1.016 (2–4 °Plato) • Alcohol by Weight (Volume): 4.0–5.2% (5.0–6.5%) • Bitterness (IBU): 25–40 • Color SRM (EBC): 30+ (60+ EBC)

76. Sweet Stout [Category B]

Sweet stouts, also referred to as cream stouts, have less roasted bitter flavor and a full-bodied mouthfeel. The style can be given more body with milk sugar (lactose) before bottling. Malt sweetness, chocolate, and caramel flavor should dominate the flavor profile and contribute to the aroma. Hops should balance and suppress some of the sweetness without contributing apparent flavor or aroma. The overall impression should be sweet and full-bodied.

Original Gravity (°Plato): 1.045–1.056 (11.3–14 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012–1.020 (3–5 °Plato) • Alcohol by Weight (Volume): 2.5–5% (3–6%) • Bitterness (IBU): 15–25 • Color SRM (EBC): 40+ (80+ EBC)

77. Oatmeal Stout [Category B]

Oatmeal stouts include oatmeal in their grist, resulting in a pleasant, full flavor and a smooth profile that is rich without being grainy. A roasted malt character which is caramel-like and chocolate-like should be evident – smooth and not bitter. Coffee-like roasted barley and roasted malt aromas (chocolate and nut-like) are prominent. Color is dark brown to black. Bitterness is moderate, not high. Hop flavor and aroma are optional but should not overpower the overall balance if present. This is a medium- to full-bodied beer, with minimal fruity esters. Diacetyl should be absent or at extremely low levels. Original gravity range and alcohol levels are indicative of English tradition of oatmeal stout.

Original Gravity (°Plato): 1.038–1.056 (9.5–14 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–1.020 (2–5 °Plato) • Alcohol by Weight (Volume): 3.0–4.8% (3.8–6%) • Bitterness (IBU): 20–40 • Color SRM (EBC): 20+ (40+ EBC)

78. Scotch Ale

a. Sub-style: Traditional Scotch Ale [Category B]

Scotch ales are overwhelmingly malty and full-bodied. Perception of hop bitterness is very low. Hop flavor

and aroma are very low or nonexistent. Color ranges from deep copper to brown. The clean alcohol flavor balances the rich and dominant sweet maltiness in flavor and aroma. A caramel character is often a part of the profile. Dark roasted malt flavors and aroma may be evident at low levels. If present, fruity esters are generally at low aromatic and flavor levels. Low diacetyl levels are acceptable. Chill haze is allowable at cold temperatures. Because there is little evidence suggesting that traditionally made strong Scotch ales exhibited peat smoke character, entries in this Sub-style will not exhibit peaty/smoky character.

Original Gravity (°Plato): 1.072–1.085 (18–20.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.016–1.028 (4–7 °Plato) • Alcohol by Weight (Volume): 5.2–6.7% (6.2–8%) • Bitterness (IBU): 25–35 • Color SRM (EBC): 15–30 (30–60 EBC)

b. Sub-style: Peated Scotch Ale [Category B]

Scotch ales are overwhelmingly malty and full bodied. Perception of hop bitterness is very low. Hop flavor and aroma are very low or nonexistent. Color ranges from deep copper to brown. The clean alcohol flavor balances the rich and dominant sweet maltiness in flavor and aroma. A caramel character is often a part of the profile. Dark roasted malt flavors and aroma may be evident at low levels. Fruity esters are generally at medium aromatic and flavor levels. Low diacetyl levels are acceptable. Chill haze is allowable at cold temperatures. Though there is little evidence suggesting that traditionally made strong Scotch ales exhibited peat smoke character, the current marketplace offers many strong Scotch ales with peat or smoke character present at low to medium levels. Thus entries in this Sub-style may exhibit a peaty/smoky character at low levels (ales with above medium or higher smoke character would be more appropriately entered as smoked beers).

Original Gravity (°Plato): 1.072–1.085 (18–20.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.016–1.028 (4–7 °Plato) • Alcohol by Weight (Volume): 5.2–6.7% (6.2–8%) • Bitterness (IBU): 25–35 • Color SRM (EBC): 15–30 (30–60 EBC)

79. British-Style Imperial Stout [Category B]

Dark copper to very dark brown, British-style imperial stouts typically have high alcohol content. The extremely rich malty flavor (often characterized as toffee-like or caramel-like) and aroma are balanced with medium hopping and high fruity-ester characteristics. Bitterness should be moderate and balanced with sweet malt character. The bitterness may be higher in the darker versions. Roasted malt astringency is very low or absent. Bitterness should not overwhelm the overall character. Hop aroma can be subtle to moderately hop-floral, -citrus or -herbal. Diacetyl (butterscotch) levels should be absent.

Original Gravity (°Plato): 1.080–1.100 (19.5–23 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.020–1.030 (4–7.5 °Plato) • Alcohol by Weight (Volume): 5.5–9.5% (7–12%) • Bitterness (IBU): 45–65 • Color SRM (EBC): 20–40+ (40–80+ EBC)

80. Old Ale or Strong Ale

a. Sub-style: Old Ale [Category B]

Dark amber to brown in color, old ales are medium to full bodied with a malty sweetness. Hop aroma should be minimal and flavor can vary from none to medium in character intensity. Fruity-ester flavors and aromas can contribute to the character of this ale. Bitterness should be minimal but evident and balanced with malt and/or caramel-like sweetness. 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. Some very low diacetyl character may be evident and acceptable. 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; these characters reflect historical versions. Residual flavors that come from liquids previously aged in a barrel such as bourbon or sherry should not be present. Chill haze is acceptable at low temperatures. For the purposes of this competition, strong and very strong versions of old ale that meet the specifications below may be entered in this Sub-style.

Original Gravity (°Plato): 1.058–1.088 (14.5–21 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.014–1.030 (3.5–7.5 °Plato) • Alcohol by Weight (Volume): 5–7.2% (6–9%) • Bitterness (IBU): 30–65 • Color

SRM (EBC): 12–30 (24–60 EBC)

b. Sub-style: Strong Ale [Category B]

Light amber to mid-range brown in color, strong ales are medium to full bodied with a malty sweetness and may have low levels of roast malt character. Hop aroma should be minimal and flavor can vary from none to medium in character intensity. Fruity-ester flavors and aromas can contribute to the character of this ale. Bitterness should be minimal but evident and balanced with malt and/or caramel-like sweetness. Alcohol types can be varied and complex. A rich, often sweet and complex estery character may be evident. Very low levels of diacetyl are acceptable. Chill haze is acceptable at low temperatures.

Original Gravity (°Plato): 1.060–1.125 (15–31.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.014–1.040 (3.5–10 °Plato) • Alcohol by Weight (Volume): 5.5–8.9% (7–11%) • Bitterness (IBU): 30–65 • Color SRM (EBC): 8–21 (16–42 EBC)

81. Barley Wine-Style Ale

a. Sub-style: English-Style Barley Wine Ale [Category B]

British-style barley wines range from tawny copper to dark brown in color and have a full body and high residual malty sweetness. Complexity of alcohols and fruity-ester characters are often high and counterbalanced by the perception of low to medium bitterness and extraordinary alcohol content. Hop aroma and flavor may be minimal to medium. English type hops are often used but not necessary for this style. Low levels of diacetyl may be acceptable. Caramel and some characters indicating oxidation, such as vinous (sometimes sherry-like) aromas and/or flavors, may be considered positive. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.085–1.120 (20.4–28 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.024–1.028 (6–7 °Plato) • Alcohol by Weight (Volume): 6.7–9.6% (8.4–12%) • Bitterness (IBU): 40–60 • Color SRM (EBC): 14–22 (28–44 EBC)

b. Sub-style: American-Style Barley Wine Ale [Category G]

American style barley wines range from amber to deep copper-garnet in color and have a full body and high residual malty sweetness. Complexity of alcohols and fruity-ester characters are often high and counterbalanced by assertive bitterness and extraordinary alcohol content. Hop aroma and flavor are at medium to very high levels. American type hops are often used but not necessary for this style. Very low levels of diacetyl may be acceptable. A caramel and/or toffee aroma and flavor are often part of the character. Characters indicating oxidation, such as vinous (sometimes sherry-like) aromas and/or flavors, are not generally acceptable in American-style Barley Wine Ale, however if a low level of age-induced oxidation character harmonizes and enhances the overall experience this can be regarded favorably. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.090–1.120 (21.5–28 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.024–1.028 (6–7 °Plato) • Alcohol by Weight (Volume): 6.7–9.6% (8.4–12%) • Bitterness (IBU): 60–100 • Color SRM (EBC): 11–22 (22–44 EBC)

Styles of Irish Origin

82. Irish-Style Red Ale [Category B]

Irish-style red ale ranges from light red-amber-copper to light brown in color. These ales have a medium hop bitterness and flavor. They often don't have hop aroma. Irish-style red ales have low to medium candy-like caramel sweetness and a medium body. The style may have low levels of fruity-ester flavor and aroma. Diacetyl should be absent or at very low levels. Chill haze is allowable at cold temperatures. Slight yeast haze is acceptable for bottle-conditioned products.

Original Gravity (°Plato): 1.040–1.048 (10–12 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010–1.014 (2.5–3.5 °Plato) • Alcohol by Weight (Volume): 3.2–3.6% (4–4.5%) • Bitterness (IBU): 20–28 • Color SRM (EBC): 11–18 (22–36 EBC)

83. Classic Irish-Style Dry Stout [Category B]

Dry stouts have an initial malt and light caramel flavor profile with a distinctive dry-roasted bitterness in the finish. Dry stouts achieve a dry-roasted character through the use of roasted barley. The emphasis of coffee-like roasted barley and a moderate degree of roasted malt aromas define much of the character. Some slight acidity may be perceived but is not necessary. European hop aroma and flavor should be low or not perceived. Dry stouts have medium-light to medium body. Fruity esters are minimal and overshadowed by malt, high hop bitterness, and roasted barley character. Diacetyl (butterscotch) should be very low or not perceived. Head retention is excellent in nitro versions; for purposes of this competition, bottled versions may or may not display a typical biscuit head indicative of nitrogenation.

Original Gravity (°Plato): 1.038–1.048 (9.5–12 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–1.012 (2–3 °Plato) • Alcohol by Weight (Volume): 3.2–4.2% (3.8–5%) • Bitterness (IBU): 30–40 • Color SRM (EBC): 40+ (80+ EBC)

84. Foreign-Style Stout [Category B]

As with classic dry stouts, foreign-style stouts have an initial malt sweetness and caramel flavor with a distinctive dry-roasted bitterness in the finish. Coffee-like roasted barley and roasted malt aromas are prominent. Some slight acidity is permissible and a medium- to full-bodied mouthfeel is appropriate. Bitterness may be high but the perception is often compromised by malt sweetness. Hop aroma and flavor should not be perceived. The perception of fruity esters is low. Diacetyl (butterscotch) should be negligible or not perceived. Head retention is excellent.

Original Gravity (°Plato): 1.052–1.072 (13–17.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–1.020 (2–5 °Plato) • Alcohol by Weight (Volume): 4.5–7.5% (5.7–9.3%) • Bitterness (IBU): 30–60 • Color SRM (EBC): 40+ (80+ EBC)

Styles of North American Origin

85. Golden or Blonde Ale [Category A]

Golden or blonde ales are straw to golden blonde in color. They have a crisp, dry palate, light to medium body, and light malt sweetness. Low to medium hop aroma may be present but does not dominate. Bitterness is low to medium. Fruity esters may be perceived but do not predominate. Diacetyl should not be perceived. Chill haze should be absent.

Original Gravity (°Plato): 1.045–1.056 (11.3–13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–1.016 (2–4 °Plato) • Alcohol by Weight (Volume): 3.2–4% (4–5%) • Bitterness (IBU): 15–25 • Color SRM (EBC): 3–7 (6–14 EBC)

86. American-Style Pale Ale [Category G]

American pale ales range from deep golden to copper in color. The style is characterized by fruity, floral and citrus-like American-variety hop character producing medium to medium-high hop bitterness, flavor, and aroma. Note that the “traditional” style of this beer has its origins with certain floral, fruity and citrus-like American hop varieties. One or more of these hop characters is the perceived end, but may be a result of the skillful use of hops of other national origins. American pale ales have medium body and low to medium maltiness. Low caramel character is allowable. Fruity-ester flavor and aroma should be moderate to strong. Diacetyl should be absent or present at very low levels. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.044–1.050 (11–12.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008–1.014 (2–3.5 °Plato) • Alcohol by Weight (Volume): 3.5–4.3% (4.5–5.6%) • Bitterness (IBU): 30–42 • Color SRM (EBC): 6–14 (12–28 EBC)

87. American-Style Strong Pale Ale [Category G]

American strong pale ales range from deep golden to copper in color. The style is characterized by floral and

citrus-like American-variety hops used to produce high hop bitterness, flavor, and aroma. Note that “floral and citrus-like American-variety hop character” is the perceived end, but may be a result of the skillful use of hops of other national origins. American strong pale ales have medium body and low to medium maltiness. Low caramel character is allowable. Fruity-ester flavor and aroma should be moderate to strong. Diacetyl should be absent or present at very low levels. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.050-1.060 (12.5-14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2-4 °Plato) • Alcohol by Weight (Volume): 4.4-5% (5.5-6.3%) • Bitterness (IBU): 40-50 • Color SRM (EBC): 6-14 (12-28 EBC)

88. American-Style India Pale Ale [Category G]

American-style India pale ales are perceived to have medium-high to intense hop bitterness, flavor and aroma with medium-high alcohol content. The style is further characterized by fruity, floral and citrus-like American-variety hop character. Note that fruity, floral and citrus-like American-variety hop character is the perceived end, but may be a result of the skillful use of hops of other national origins. The use of water with high mineral content results in a crisp, dry beer. This pale gold to deep copper-colored ale has a full, flowery hop aroma and may have a strong hop flavor (in addition to the perception of hop bitterness). India pale ales possess medium maltiness which contributes to a medium body. Fruity-ester flavors and aromas are moderate to very strong. Diacetyl can be absent or may be perceived at very low levels. Chill and/or hop haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.060–1.075 (14.7–18.2 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012–1.018 (3–4.5 °Plato) • Alcohol by Weight (Volume): 5–6% (6.3–7.5%) • Bitterness (IBU): 50–70 • Color SRM (EBC): 6–14 (12–28 EBC)

89. Imperial India Pale Ale [Category G]

Imperial or Double India Pale Ales have intense hop bitterness, flavor and aroma. Alcohol content is medium-high to high and notably evident. They range from deep golden to medium copper in color. The style may use any variety of hops. Though the hop character is intense it's balanced with complex alcohol flavors, moderate to high fruity esters and medium to high malt character. Hop character should be fresh and lively and should not be harsh in quality. The use of large amounts of hops may cause a degree of appropriate hop haze. Imperial or Double India Pale Ales have medium-high to full body. Diacetyl should not be perceived. The intention of this style of beer is to exhibit the fresh and bright character of hops. Oxidative character and aged character should not be present.

Original Gravity (°Plato): 1.075-1.100 (18.2-23.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.020 (3-5 °Plato) • Alcohol by Weight (Volume): 6.0-8.4% (7.5-10.5%) • Bitterness (IBU): 65-100 • Color SRM (EBC): 5-13 (10-26 EBC)

90. American-Style Amber/Red Ale [Category G]

American amber/red ales range from light copper to light brown in color. They are characterized by American-variety hops used to produce the perception of medium hop bitterness, flavor, and medium aroma. Amber ales have medium-high to high maltiness with medium to low caramel character. They should have medium to medium-high body. The style may have low levels of fruity-ester flavor and aroma. Diacetyl can be either absent or barely perceived at very low levels. Chill haze is allowable at cold temperatures. Slight yeast haze is acceptable for bottle-conditioned products.

Original Gravity (°Plato): 1.048–1.058 (12–14.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012–1.018 (3-4.5 °Plato) • Alcohol by Weight (Volume): 3.5–4.8% (4.5–6%) • Bitterness (IBU): 30-40 • Color SRM (EBC): 11–18 (22–36 EBC)

91. Imperial Red Ale [Category G]

Imperial or Double Red Ales have intense hop bitterness, flavor and aroma. Alcohol content is also very high and of notable character. They range from deep amber to dark copper in color and may exhibit a small amount

of chill haze at cold temperatures. The style may use any variety of hops. Though the hop character is intense it's balanced with complex alcohol flavors, moderate to high fruity esters and medium to high caramel malt character. Imperial or Double Red Ales have a full body. Diacetyl should not be perceived.

Original Gravity (°Plato): 1.080-1.100 (19.3-23.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.020-1.028 (5-7 °Plato) • Alcohol by Weight (Volume): 6.3-8.4% (7.9-10.5%) • Bitterness (IBU): 55-85 • Color SRM (EBC): 10-15 (20-30 EBC)

92. American-Style Brown Ale [Category G]

American brown ales range from deep copper to brown in color. Roasted malt caramel-like and chocolate-like characters should be of medium intensity in both flavor and aroma. American brown ales have evident low to medium hop flavor and aroma, medium to high hop bitterness, and a medium body. Estery and fruity-ester characters should be subdued. Diacetyl should not be perceived. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.040–1.060 (10–14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010–1.018 (2.5–4.5 °Plato) • Alcohol by Weight (Volume): 3.3–5.0% (4–6.4%) • Bitterness (IBU): 25–45 • Color SRM (EBC): 15–26 (30–52 EBC)

93. American-Style Black Ale [Category G]

American-style Black Ale is perceived to have medium high to high hop bitterness, flavor and aroma with medium-high alcohol content, balanced with a medium body. Fruity, floral and herbal character from hops of all origins may contribute character. The style is further characterized by a moderate degree of caramel malt character and dark roasted malt flavor and aroma. High astringency and high degree of burnt roast malt character should be absent.

Original Gravity (°Plato): 1.056-1.075 (14-18.2 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.018 (3-4.5 °Plato) • Alcohol by Weight (Volume): 5-6% (6 -7.5%) • Bitterness (IBU): 50-70 • Color SRM (EBC): 35+ (70+ EBC)

94. American-Style Stout [Category G]

Initial low to medium malt sweetness with a degree of caramel, chocolate and/or roasted coffee flavor with a distinctive dry-roasted bitterness in the finish. Coffee-like roasted barley and roasted malt aromas are prominent. Some slight roasted malt acidity is permissible and a medium- to full-bodied mouthfeel is appropriate. Hop bitterness may be moderate to high. Hop aroma and flavor is moderate to high often with American citrus-type and/or resinous hop character. The perception of fruity esters is low. Roasted malt/barley astringency may be low but not excessive. Diacetyl (butterscotch) should be negligible or not perceived. Head retention is excellent.

Original Gravity (°Plato): 1.050–1.075 (12.4–18.2 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010–1.022 (2.5–5.5 °Plato) • Alcohol by Weight (Volume): 4.5–7% (5.7–8.8%) • Bitterness (IBU): 35–60 • Color SRM (EBC): 40+ (80+ EBC)

95. American-Style Imperial Stout [Category G]

Black in color. American-style imperial stouts typically have a high alcohol content. Generally characterized as very robust. The extremely rich malty flavor and aroma are balanced with assertive hopping and fruity-ester characteristics. Bitterness should be moderately high to very high and balanced with full sweet malt character. Roasted malt astringency and bitterness can be moderately perceived but should not overwhelm the overall character. Hop aroma is usually moderately-high to overwhelmingly hop-floral, -citrus or -herbal. Diacetyl (butterscotch) levels should be absent.

Original Gravity (°Plato): 1.080-1.100 (19.5-23 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.020-1.030 (4-7.5 °Plato) • Alcohol by Weight (Volume): 5.5-9.5% (7-12%) • Bitterness (IBU): 50-80 • Color SRM (EBC): 40+ (80+ EBC)

96. Free-Style Light Lager

This is a light-colored lager beer deeply reflecting brewer's originality, thus may be entirely free from traditional beer style. Alcohol strength should be under 7.0 % by volume. Malt proportion among total grist should be more than 25 %. Various adjuncts such as wheat, rice, corn, and barley syrup are allowed to use as supplementary sugar resources. Aroma and flavor either from hops or malts must keep freshness although their strength doesn't matter. Hop bitterness may be either high or low and must be clean without harshness or astringency. In addition, it is required that overall impression keeps beautiful balance in between color, carbonation, residual sugar, body, etc. accompanying with superior design sense of brewer. Fruity/ester aroma is not acceptable. Any kind of off-flavor should be under threshold (1-FU) except DMS which is allowed up to 1.5-FU. Turbidity due to yeast and chill haze are allowed.

To allow for accurate judging the brewer must provide additional information about entries in this category. Comments could include character of aroma/flavor intended by brewer, adjuncts, and malt's ratio. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.028-1.070 (7.1-17.6 °Plato) ● Apparent Extract/Final Gravity (°Plato): 1.011-1.017 (1.8-4.4 °Plato) ● Alcohol by Weight (Volume): 2.2-5.5% (2.8-6.9%) ● Bitterness (IBU): 7-50 ● Color SRM (EBC): 1.0-11 (2-22 EBC)

97. Free-Style Dark Lager

This is a dark-colored lager beer deeply reflecting brewer's originality, thus may be entirely free from traditional beer style. Alcohol strength should be under 7.0 % by volume. Malt proportion among total grist should be more than 25 %. Various adjuncts such as wheat, rice, corn, and barley syrup are allowed to use as supplementary sugar resources. Aroma and flavor either from hops or malts must keep freshness although their strength doesn't matter. Hop bitterness may be either high or low and must be clean without harshness or astringency. In addition, it is required that overall impression keeps beautiful balance in between color, carbonation, residual sugar, body, etc. accompanying with superior design sense of brewer. Fruity/ester aroma is not acceptable. Any kind of off-flavor including DMS should be under threshold (1-FU). Turbidity due to yeast and chill haze are allowed.

To allow for accurate judging the brewer must provide additional information about entries in this category. Comments could include character of aroma/flavor intended by brewer, adjuncts, and malt's ratio. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.028-1.070 (7.1-17.6 °Plato) ● Apparent Extract/Final Gravity (°Plato): 1.011-1.017 (1.8-4.4 °Plato) ● Alcohol by Weight (Volume): 2.2-5.5% (2.8-6.9%) ● Bitterness (IBU): 7-50 ● Color SRM (EBC): 15+ (22+ EBC)

98. Free-Style Light Ale

This is a light-colored ale beer deeply reflecting brewer's originality, free from traditional beer style. Alcohol strength should be under 7.0 % by volume. Malt proportion among total grist should be more than 25 %. Various adjuncts such as wheat, rice, corn, and barley syrup are allowed to use as supplementary sugar resources. Aroma and flavor either from hops or malts must keep freshness although their strength doesn't matter. Hop bitterness may be either high or low and must be clean without harshness or astringency. In addition, it is required that overall impression keeps beautiful balance in between color, carbonation, residual sugar, body, etc. accompanying with superior design sense of brewer. Fruity/ester or spicy aroma derived from yeast metabolism is acceptable. Any kind of off-flavor should be under threshold (1-FU) except diacetyl which is allowed up to 1.5-FU. Turbidity due to yeast and chill haze are allowed.

To allow for accurate judging the brewer must provide additional information about entries in this category. Comments could include character of aroma/flavor intended by brewer, adjuncts, and malt's ratio. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.028-1.070 (7.1-17.6 °Plato) ● Apparent Extract/Final Gravity (°Plato): 1.011-1.017 (1.8-4.4 °Plato) ● Alcohol by Weight (Volume): 2.2-5.5% (2.8-6.9%) ● Bitterness (IBU): 7-50 ● Color SRM (EBC): 1.0-11 (2-22 EBC)

99. Free-Style Dark Ale

This is a dark-colored ale beer deeply reflecting brewer's originality, thus may be entirely free from traditional beer style. Alcohol strength should be under 7.0 % by volume. Malt proportion among total grist should be more than 25 %. Various adjuncts such as wheat, rice, corn, and barley syrup are allowed to use as supplementary sugar resources. Aroma and flavor either from hops or malts must keep freshness although their strength doesn't matter. Hop bitterness may be either high or low and must be clean without harshness or astringency. In addition, it is required that overall impression keeps beautiful balance in between color, carbonation, residual sugar, body, etc. accompanying with superior design sense of brewer. Fruity/ester or spicy aroma derived from yeast metabolism is acceptable. Any kind of off-flavor should be under threshold (1-FU) except diacetyl which is allowed up to 1.5-FU. Turbidity due to yeast and chill haze are allowed.

To allow for accurate judging the brewer must provide additional information about entries in this category.

Comments could include character of aroma/flavor intended by brewer, adjuncts,

and malt's ratio. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.028-1.070 (7.1-17.6 °Plato) ● Apparent Extract/Final Gravity (°Plato): 1.011-1.017 (1.8-4.4 °Plato) ● Alcohol by Weight (Volume): 2.2-5.5% (2.8-6.9%) ● Bitterness (IBU): 7-50 ● Color SRM (EBC): 15+ (22+ EBC)

100. Free-Style High-Alcohol Light Lager

This is a light-colored lager beer deeply reflecting brewer's originality, thus may be entirely free from traditional beer style. Alcohol strength should be more than 7.0 % by volume. This full-bodied beer has broad color range between 1 to 11 SRM. Malt proportion among total grist should be more than 25 %. Various adjuncts such as wheat, rice, corn, and barley syrup are allowed to use as supplementary sugar resources. Aroma and flavor either from hops or malts must keep freshness although their strength doesn't matter. Hop bitterness may be either high or low and must be clean without harshness or astringency. In addition, it is required that overall impression keeps beautiful balance in between color, carbonation, residual sugar, body, etc. accompanying with superior design sense of brewer. Fruity/ester aroma is not acceptable. Any kind of off-flavor including DMS should be under threshold (1-FU). Turbidity due to yeast and chill haze are allowed.

To allow for accurate judging the brewer must provide additional information about entries in this category.

Comments could include character of aroma/flavor intended by brewer, adjuncts, and malt's ratio. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.071-1.080 (17.8-20.4 °Plato) ● Apparent Extract/Final Gravity (°Plato): 1.017-1.020 (4.4-5.1 °Plato) ● Alcohol by Weight (Volume): 5.6-6.4% (7-8%) ● Bitterness (IBU): 18-96 ● Color SRM (EBC): 1.0-11 (2-22 EBC)

101. Free-Style High-Alcohol Dark Lager

This is a dark-colored lager beer deeply reflecting brewer's originality, thus may be entirely free from traditional beer style. Alcohol strength should be more than 7.0 % by volume. This full-bodied beer has broad color range between 15 SRM to real black. Malt proportion among total grist should be more than 25 %. Various adjuncts such as wheat, rice, corn, and barley syrup are allowed to use as supplementary sugar resources. Aroma and flavor either from hops or malts must keep freshness although their strength doesn't matter. Hop bitterness may be either high or low and must be clean without harshness or astringency. In addition, it is required that overall impression keeps beautiful balance in between color, carbonation, residual sugar, body, etc. accompanying with superior design sense of brewer. Fruity/ester aroma is not acceptable. Any kind of off-flavor including DMS should be under threshold (1-FU). Turbidity due to yeast and chill haze are allowed.

To allow for accurate judging the brewer must provide additional information about entries in this category.

Comments could include character of aroma/flavor intended by brewer, adjuncts, and malt's ratio. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.071-1.080 (17.8-20.4 °Plato) ● Apparent Extract/Final Gravity (°Plato): 1.017-1.020 (4.4-5.1 °Plato) ● Alcohol by Weight (Volume): 5.6-6.4% (7-8%) ● Bitterness (IBU): 18-96 ● Color SRM (EBC): 15+ (22+ EBC)

102. Free-Style High-Alcohol Light Ale

This is a light-colored ale beer deeply reflecting brewer's originality, thus may be entirely free from traditional beer style. Alcohol strength should be more than 7.0 % by volume. This full-bodied beer has broad color range between 1 to 11 SRM. Malt proportion among total grist should be more than 25 %. Various adjuncts such as wheat, rice, corn, and barley syrup are allowed to use as supplementary sugar resources. Aroma and flavor either from hops or malts must keep freshness although their strength doesn't matter. Hop bitterness may be either high or low and must be clean without harshness or astringency. In addition, it is required that overall impression keeps beautiful balance in between color, carbonation, residual sugar, body, etc. accompanying with superior design sense of brewer.

Fruity/ester or spicy aroma derived from yeast metabolism is acceptable. Any kind of off-flavor should be under threshold (1-FU) except diacetyl which is allowed up to 1.5-FU. Turbidity due to yeast and chill haze are allowed. To allow for accurate judging the brewer must provide additional information about entries in this category.

Comments could include character of aroma/flavor intended by brewer, adjuncts, and malt's ratio. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.071-1.120 (17.8-30.6 °Plato) ● Apparent Extract/Final Gravity (°Plato): 1.017-1.028 (4.4-7.6 °Plato) ● Alcohol by Weight (Volume): 5.6-9.6% (7-12%) ● Bitterness (IBU): 18-100 ● Color SRM (EBC): 1.0-11 (2-22 EBC)

103. Free-Style High-Alcohol Dark Ale

This is a dark-colored ale beer deeply reflecting brewer's originality, thus may be entirely free from traditional beer style. Alcohol strength should be more than 7.0 % by volume. This full-bodied beer has broad color range between 15 SRM to real black. Malt proportion among total grist should be more than 25 %. Various adjuncts such as wheat, rice, corn, and barley syrup are allowed to use as supplementary sugar resources. Aroma and flavor either from hops or malts must keep freshness although their strength doesn't matter. Hop bitterness may be either high or low and must be clean without harshness or astringency. In addition, it is required that overall impression keeps beautiful balance in between color, carbonation, residual sugar, body, etc. accompanying with superior design sense of brewer. Fruity/ester or spicy aroma derived from yeast metabolism is acceptable. Any kind of off-flavor should be under threshold (1-FU) except diacetyl which is allowed up to 1.5-FU. Turbidity due to yeast and chill haze are allowed.

To allow for accurate judging the brewer must provide additional information about entries in this category.

Comments could include character of aroma/flavor intended by brewer, adjuncts, and malt's ratio. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.071-1.120 (17.8-30.6 °Plato) ● Apparent Extract/Final Gravity (°Plato): 1.017-1.028 (4.4-7.6 °Plato) ● Alcohol by Weight (Volume): 5.6-9.6% (7-12%) ● Bitterness (IBU): 18-100 ● Color SRM (EBC): 15+ (22+ EBC)

104. Free Style, Tax-saving Malt Beverage (Happoushu)

This is either lager or ale which has been brewed with the object of saving tax by reducing amount of malts down to 24 % among overall grist such as un-malted barley, rice, corn, potato, kaoliang, starch, or sugar. Beers which have been brewed with herb, spice, fruit, or vegetable are not included in this category. This beverage is not necessarily to brew along with the traditional beer style guideline. Aroma and flavor either from hops or malts must keep freshness although their strength doesn't matter. Hop bitterness may be either high or low and must be clean without harshness or astringency. In addition, it is required that overall impression keeps beautiful balance in between color, carbonation, residual sugar, body, etc. accompanying with superior design sense of brewer. Any kind of off-flavor including DMS and diacetyl should be under threshold (1-FU). Turbidity due to yeast and chill haze are allowed.

To allow for accurate judging the brewer must provide additional information about entries in this category.

Comments could include character of aroma/flavor intended by brewer, adjuncts, and malt's ratio. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato): 1.028+ (7.1+ °Plato) ● Apparent Extract/Final Gravity (°Plato): 1.011+ (1.8+ °Plato) ● Alcohol by Weight (Volume): 2.2-2.2+ % (2.8+ %) ● Bitterness (IBU): 7+ ● Color SRM (EBC): 1.0+ (2+ EBC)

105. Other Beer-flavored Alcohol Beverage

Other Beer-flavored Alcohol Beverage is made without using malts although it has beer-like flavor offered by using hops, barley, wheat, other grains or cereal protein. Also a product made by blending spirits with the Tax-saving Malt Beverage (Happoushu) described above is included in this category. In addition, alcohol beverages not applicable to any category number from 1 through 104 in this Style Guideline may also enter for this category as far as they have been flavored with hops in terms of aroma and bitterness. At judging for this category, aroma/flavor, sweetness, bitterness, body, alcohol strength, carbonation, aftertaste, freshness, and maturation are important subjects as well as various off-flavor such as DMS, diacetyl, acetaldehyde, T-2-N, and so on.

To allow for accurate judging the brewer must provide additional information about entries in this category.

Comments could include character of aroma/flavor intended by brewer, and materials. Beer entries not accompanied by this information will be at a disadvantage during judging.