

Hybrid/Mixed Styles

1. Alcohol-Free Malt Tonic

Commonly called "Malta" or "Malt Tonic" in Latin America and in some African nations, this beverage is essentially unfermented dark wort sometimes brewed from all malt though more commonly with malt and grain or sugar adjuncts. It is very sweet and full bodied with a notable hop bitterness. The overall character is distinctively sweet. This beverage does not go through any type of fermentation.

2. Non-Alcoholic (Beer) Malt Beverage

Non-alcoholic (NA) malt beverages should emulate the character of a previously listed category/subcategory designation but without the alcohol (less than 0.5 percent). Non-alcoholic (beer) malt beverages will inherently have a profile lacking the complexity and balance of flavors which can be attributed to alcohol. They should accordingly not be assessed negatively for reasons related to the absence of alcohol.

3. American Lager/Ale or Cream Ale

A mild, pale, light-bodied ale, made using a warm fermentation (top or bottom) and cold lagering or by blending top- and bottom-fermented beers. 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. A fruity or estery aroma may be perceived. Diacetyl and chill haze should not be perceived.

Original Gravity (°Plato): 1.044-1.056 (11-14 °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)

4. American-Style Wheat Ale or Lager

A. Subcategory: Light American Wheat Ale or Lager with Yeast

This beer can be made using either an ale or lager yeast. It can be brewed with 30 to 75 percent wheat, and hop rates may be low to medium. Fruity-estery aroma and flavor are typical but at low levels; however, phenolic, clovelike 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 intended to be served with yeast the character 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 malt and hops.

Original Gravity (°Plato): 1.030-1.050 (9.5-12.5 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.004-1.018 (1-4.5 °Plato)

Alcohol by Weight (Volume): 3-4% (3.8-5%)

Bitterness (IBU): 10-25

Color SRM (EBC): 2-8 (4-16 EBC)

B. Subcategory: *Light American Wheat Ale or Lager without Yeast*

This beer can be made using either an ale or lager yeast. It can be brewed with 30 to 75 percent wheat, and hop rates may be low to medium. A fruity-estery aroma and flavor are typical but at low levels; however, phenolic, clovelike characteristics should not be perceived. Color is usually a clear 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): 1.030-1.050 (9.5-12.5 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.004-1.018 (1-4.5 °Plato)

Alcohol by Weight (Volume): 3-4% (3.8-5%)

Bitterness (IBU): 10-25

Color SRM (EBC): 2-8 (4-16 EBC)

C. Subcategory: *Dark American Wheat Ale or Lager without Yeast*

This beer can be made using either an ale or lager yeast. It can be brewed with 30 to 75 percent wheat, and hop rates may be low to medium. A fruity-estery aroma and flavor are typical but at low levels; however, phenolic, clovelike 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 toffeelike, caramel, or biscuitlike 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.

Original Gravity (°Plato): 1.030-1.050 (9.5-12.5 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.004-1.018 (1-4.5 °Plato)

Alcohol by Weight (Volume): 3-4% (3.8-5%)

Bitterness (IBU): 10-25

Color SRM (EBC): 9-22 (18-44 EBC)

5. American Rye Ale or Lager

This beer can be made using either an ale or lager yeast. It can be brewed with 30 to 50 percent rye malt, and hop rates may be low to medium. A fruity-estery aroma and flavor are typical but at low levels; however, phenolic, clovelike characteristics should not be perceived. Color is usually straw to amber, and the body should be light to medium in character. Diacetyl should not be perceived. If this style is packaged and served without yeast, no yeast characters should be evident in mouthfeel, flavor, or aroma. If this style is intended to be served with yeast, the character 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 malt and hops.

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 toffeelike, caramel, or biscuitlike characters may be part of the overall flavor/aroma profile. As in the lighter colored versions, diacetyl should not be perceived.

Original Gravity (°Plato): 1.030-1.050 (9.5-12.5 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.004-1.018 (1-4.5 °Plato)

Alcohol by Weight (Volume): 3-4% (3.8-5%)

Bitterness (IBU): 10-25

Color SRM (EBC): 2-12 (4-24 EBC)

6. Japanese Sake-Yeast Beer

A beer brewed with Sake yeast or Sake (koji) enzymes. Color depends on malts used. The unique flavor and aroma of the byproducts of sake yeast and/or koji enzymes should be distinctive and harmonize with the other malt and hop characters. Sake character may best be described as having mild fruitiness and a gentle and mild yeast extract-Vitamin B character. Hop bitterness, flavor and aroma should be low to medium and should harmonize with sake-like characters. High carbonation should be evident and a higher amount of alcohol may be evident.

Body and mouth feel will vary depending on base style and original gravity. A slight chill haze is permissible. A very low amount of diacetyl may be perceived.

Original Gravity (°Plato): 1.040-1.060 (10-15 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.008-1.018 (2-4.5 °Plato)

Alcohol by Weight (Volume): 3.4-5.6% (4.2-7%)

Bitterness (IBU): 12-35

Color SRM (EBC): 4-20 (8-40 EBC)

7. Fruit Beer

Fruit beers are any beers using fruit or fruit extracts as an adjunct in either primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, fruit qualities. Fruit qualities should not be overpowered by hop character. If a fruit (such as juniper berry) has an herbal or spice quality, it is more appropriate to consider it in the herb and spice beers category. Acidic bacterial (not wild yeast) fermentation characters may be evident (but not necessary); they would contribute to acidity and enhance fruity balance. The brewer must state what fruits are used.

Original Gravity (°Plato): 1.030-1.110 (7.5-27.5 °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)

8. Chocolate/Cocoa Flavored Beer

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. Under hopping allows chocolate to contribute to the flavor profile while not becoming excessively bitter. White

Chocolate should not be entered into this category. The brewer must state the classic style of the base beer.

Original Gravity (°Plato): 1.030-1.110 (7.5-27.5 °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 (10-100 EBC)

9. Herb and Spice Beer

Herb 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, though 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. The brewer must state what herbs or spices are used. Coffee beers should be entered in this category.

Original Gravity (°Plato): 1.030-1.110 (7.5-27.5 °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)

10. Specialty Beer

These beers are brewed using unusual fermentables other than, or in addition to, malted barley. The distinctive characters of these special ingredients should be evident either in the aroma or flavor 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. Special ingredients must be listed when competing. The brewer must state what unusual fermentables are used.

Original Gravity (°Plato): 1.030-1.110 (7.5-27.5 °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)

11. Specialty Honey Lager or Ale

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. The brewer must state the classic style of the base beer.

Original Gravity (°Plato): 1.030-1.110 (7.5-27.5 °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. Experimental Beer

An experimental beer is any beer (lager, ale or other) that is primarily grain-based and employs unusual techniques and/or ingredients. The overall uniqueness of the process, ingredients used and creativity should be considered. Beers not easily matched to existing categories in a competition would often be entered into this category. The brewer must state the experimental nature of the beer.

13. Smoke-Flavored Beer

A. Subcategory: *Bamberg-Style Rauchbier Lager*

Rauchbier should have smoky characters prevalent in the aroma and flavor. The beer is generally toasted malty sweet and full bodied with low to medium hop bitterness. Noble-type hop flavor is low but perceptible. Low noble-type hop aroma is optional. The aroma should strike a balance between malt, hop, and smoke. Fruity esters, diacetyl, and chill haze should not be perceived.

Original Gravity (°Plato): 1.048-1.060 (12-15 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.012-1.016 (3-4 °Plato)

Alcohol by Weight (Volume): 3.6-5% (4.6-6.3%)

Bitterness (IBU): 20-30

Color SRM (EBC): 10-20 (20-40 EBC)

B. Subcategory: *Smoke-Flavored Beer (Lager or Ale)*

Any style of beer can be smoked; the goal is to reach a balance between the style's character and the smoky properties. The brewer must state the classic style of the base beer.

Lager Beer Styles

Styles of European-Germanic Origin

14. European Low-Alcohol Lager/German Leicht(bier)

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. Chill haze is not acceptable.

Original Gravity (°Plato): 1.026-1.032 (6.5-8 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.006-1.010 (1.5-2.5 °Plato)

Alcohol by Weight (Volume): 2.0-2.6% (2.5-3.3%)

Bitterness (IBU): 17-28

Color SRM (EBC): 2-4 (4-8 EBC)

15. German-Style Pilsener

A classic German Pilsener is very light straw or golden in color and well hopped. Hop bitterness is high. Noble-type hop aroma and flavor are moderate and quite obvious. It is a well-attenuated, medium-bodied beer, but a malty residual sweetness can be perceived in aroma and flavor. 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): 30-40

Color SRM (EBC): 3-4 (6-8 EBC)

16. Bohemian-Style Pilsener

Bohemian Pilseners are slightly more 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. Diacetyl may be perceived in very low amounts. 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 (3.5-4.5 °Plato)

Alcohol by Weight (Volume): 3.2-4% (4-5%)

Bitterness (IBU): 30-45

Color SRM (EBC): 3-7 (6-14 EBC)

17. Münchner-Style Helles

This beer should be perceived as having low bitterness. It is a medium-bodied, malt-emphasized beer; however, certain versions can approach a balance of hop character and maltiness. There should not be any caramel character. Color is light straw to golden. Fruity esters and diacetyl should not be perceived.

Original Gravity (°Plato): 1.044-1.050 (11-13 °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)

18. European-Style Pilsener

European 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. 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%)

Bitterness (IBU): 17-30

Color SRM (EBC): 3-4 (6-8 EBC)

19. Dortmunder/European-Style Export

Dortmunder has medium hop bitterness. Hop flavor and aroma are perceptible but low. Sweet malt flavor can be low and should not be caramellike. 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): 3-5 (6-10 EBC)

20. Vienna-Style Lager

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 may have a dominant toasted character. Hop bitterness is clean and crisp. Noble-type hop aromas and flavors should be low or mild. Fruity esters, diacetyl, and chill haze should not be perceived.

Original Gravity (°Plato): 1.046-1.056 (11.5 -14 °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): 8-12 (16-24 EBC)

21. German-Style Märzen/Oktoberfest

Märzens are characterized by a medium body and broad range of color. Oktoberfests can range from golden to reddish brown. 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. Fruity esters should not be perceived. Diacetyl and chill haze should not be perceived.

Original Gravity (°Plato): 1.050-1.060 (12.5-15 °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)

22. European-Style Dark/Münchner Dunkel

These light brown to dark brown beers have a pronounced malty aroma and flavor that dominates over the clean, crisp, moderate hop bitterness. A classic Münchner dunkel should have a chocolatlake, roast malt, breadlike or biscuitlike 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. Fruity esters and chill haze should not be perceived.

Original Gravity (°Plato): 1.052-1.056 (13-14 °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): 17-20 (34-40 EBC)

23. German-Style Schwarzbier

These very dark brown to almost black beers have a roasted malt character without the associated bitterness. Malt flavor and aroma are low in 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): 1.012-1.016 (3-4 °Plato)

Alcohol by Weight (Volume): 3-3.9% (3.8-5%)

Bitterness (IBU): 22-30

Color SRM (EBC): 25-30 (50-60 EBC)

24. Traditional German-Style Bock

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. 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 may be perceived at low levels.

Original Gravity (°Plato): 1.066-1.074 (16.5-18.5 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.018-1.024 (4.5-6 °Plato)

Alcohol by Weight (Volume): 5-6% (6-7.5%)

Bitterness (IBU): 20-30

Color SRM (EBC): 20-30 (40-60 EBC)

25. German-Style Helles Bock/Maibock

The German word *helles* means light colored, and as such, a helles bock is light straw to deep golden in color. Maibocks are also light-colored bocks. The malty character should come through in the aroma and flavor. 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 should be minimal. Diacetyl levels should be very low. Chill haze should not be perceived.

Original Gravity (°Plato): 1.066-1.074 (16.5-18.5 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.012-1.020 (3-5 °Plato)

Alcohol by Weight (Volume): 5-6.4% (6-8%)

Bitterness (IBU): 20-38

Color SRM (EBC): 4-10 (8-20 EBC)

26. German-Style Strong Bock Beer

A. Subcategory: German-Style Strong Doppelbock

Malty sweetness is dominant but should not be cloying. 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.

Original Gravity (°Plato): 1.074-1.080 (18.5-20 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.020-1.028 (5-7 °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. Subcategory: German-Style Strong Eisbock

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.

Original Gravity (°Plato): 1.092-1.116 (23-29 °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

27. American-Style Light Lager

According to the United States' FDA regulations, when used in reference to caloric content, "light" beers must have at least 25 percent fewer calories than the "regular" version of that beer. Such beers must have certain analysis data printed on the package label. These beers are extremely light colored, light in body, and high in carbonation. Flavor is mild and hop bitterness 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): 5-15

Color SRM (EBC): 1.5-4 (3-8 EBC)

28. American-Style Lager

Light in body and 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): 5-17

Color SRM (EBC): 2-4 (4-8 EBC)

29. American-Style Premium Lager

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): 1.046-1.050 (11.5-12.5 °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): 13-20

Color SRM (EBC): 2-6 (4-12 EBC)

30. American-Style Specialty Lager

A. Subcategory: American-Style Dry Lager

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 (5-8 EBC)

B. Subcategory: American-Style Ice Lager

This style is slightly higher in alcohol than most other light-colored, American-style lagers. Its body is low to medium and has a 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 (10-15 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.006-1.014 (1.5-3.5 °Plato)

Alcohol by Weight (Volume): 3.8-5% (4.6-6%)

Bitterness (IBU): 7-20

Color SRM (EBC): 2-8 (4-16 EBC)

C. Subcategory: American-Style Malt Liquor

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 solventlike) are acceptable at low levels. Chill haze, diacetyl should not be perceived.

Original Gravity (°Plato): 1.050-1.060 (12.5-15 °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)

D. Subcategory: American-Style Pilsener

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 in the grist should be used, and some slight sweetness and flavor of corn are expected. A low level of DMS is acceptable. Malt flavor and aroma are medium. This is a medium-bodied beer. Fruity esters and citrusy flavors or aromas should not be perceived. Slight diacetyl is 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 (3-5 °Plato)

Alcohol by Weight (Volume): 3.9-4.7% (5-6%)

Bitterness (IBU): 20-40

Color SRM (EBC): 3-6 (6-12 EBC)

31. American-Style Amber Lager

American-style amber lagers are amber, reddish brown, 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 (10.5-14 °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)

32. American-Style Dark Lager

This beer's malt aroma and flavor are low but notable. Its color ranges from a very deep copper to a deep, dark brown. Its body is light. Non-malt adjuncts are often used, and hop rates are low. Hop bitterness, 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)

Style of Other Origin

33. Australasian or Tropical-Style Light Lager

Australasian or Tropical light lagers are very light in color and light bodied. They have no hop flavor or aroma, and hop bitterness is negligible to moderately perceived. Sugar adjuncts are often used to lighten the body and flavor, sometimes contributing to a slight applelike 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): 1.032-1.046 (8-11.5 °Plato)
Apparent Extract/Final Gravity (°Plato): 1.004-1.010 (1-2.5 °Plato)
Alcohol by Weight (Volume): 2.0-4.5% (2.5-5.6%)
Bitterness (IBU): 9-25
Color SRM (EBC): 2-4 (4-8 EBC)

ALE BEER STYLES

Styles of Belgian and French Origin

34. Belgian-Style White (or Wit)/Belgian-Style Wheat

Belgian white ales are brewed using unmalted wheat and malted barley and are spiced with coriander and orange peel. These very pale beers are often bottle conditioned and served cloudy. The style is further characterized by the use of noble-type hops to achieve a low to medium bitterness and hop flavor. This beer has low to medium body, no diacetyl, and a low to medium fruity-ester level. Mild acidity is appropriate.

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): 15-25
Color SRM (EBC): 2-4 (4-8 EBC)

35. Belgian-Style Lambic

A. Subcategory: Belgian-Style Lambic

Unblended, naturally and spontaneously fermented lambic is intensely estery, sour, and often, 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. 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.

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): 4-5% (5-6%)

Bitterness (IBU): 11-23

Color SRM (EBC): 6-13 (12-26 EBC)

B. Subcategory: Belgian-Style Gueuze Lambic

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. Cloudiness is acceptable. These beers are quite dry and light bodied. 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.

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): 4.0-5.0% (5.0-6.0%)

Bitterness (IBU): 11-23

Color SRM (EBC): 6-13 (12-26 EBC)

C. Subcategory: Belgian-Style Fruit Lambic

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. 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. The brewer must state the fruits used in the beer.

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): 4.0-5.5% (5.0-7.0%)

Bitterness (IBU): 15-21

Color SRM (EBC): Color takes on hue of fruit.

36. Belgian-Style Flanders/Oud Bruin Ale

This light- to medium-bodied deep copper to brown ale is characterized by a slight to strong vinegar or lactic sourness and spiciness. A fruity-estery character is apparent with no hop flavor or aroma. Flanders brown ales have low to medium bitterness. Very small quantities of diacetyl are acceptable. Roasted malt character in aroma and flavor is acceptable at low levels. Oaklike 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.

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): 3.8-4.4% (4.8-5.2%)

Bitterness (IBU): 15-25

Color SRM (EBC): 12-18 (24-36 EBC)

37. Belgian-Style Pale Ale

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 golden to deep amber in color. Noble-type hops are commonly used. Low to medium fruity esters are evident in aroma and flavor. 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): 3.5-12 (7-24 EBC)

38. Belgian-Style Pale Strong Ale

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 low to medium, 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. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.064-1.096 (16-24 °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): 3.5-7 (7-14 EBC)

39. Belgian-Style Dark Strong Ale

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. Chill haze is allowable at cold temperatures

Original Gravity (°Plato): 1.064-1.096 (16-24 °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): 7-20 (14-40 EBC)

40. Belgian-Style Dubbel

This medium- to full-bodied, dark amber to brown-colored ale has a malty sweetness and nutty, chocolate-like, and roast malt aroma. A faint hop aroma is acceptable. Dubbels are also characterized by low bitterness and no hop flavor. Very small quantities of diacetyl are acceptable. Yeast-generated fruity esters (especially banana) are appropriate at low levels. Head retention is dense and mousseline. Chill haze is acceptable at low serving temperatures.

Original Gravity (°Plato): 1.050-1.070 (12.5-17.5 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.012-1.016 (3-4 °Plato)

Alcohol by Weight (Volume): 4.8-6.0% (6.0-7.5%)

Bitterness (IBU): 18-25

Color SRM (EBC): 14-18 (28-36 EBC)

41. Belgian-Style Tripel

Tripels are often characterized by a complex, spicy, phenolic flavor. Yeast-generated fruity banana esters are also common, but not necessary. These pale/light-colored ales usually finish sweet. The beer is characteristically medium to full bodied with a neutral hop/malt balance. Its sweetness will come from very pale malts. There should not be character from any roasted or dark malts. Low hop flavor is okay. Alcohol strength and flavor should be perceived as evident. Head retention is dense and mousseline. Chill haze is acceptable at low serving temperatures.

Original Gravity (°Plato): 1.060-1.096 (17.5-24 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.016-1.024 (4-6 °Plato)

Alcohol by Weight (Volume): 5.6-8.0% (7.0-10.0%)

Bitterness (IBU): 20-25

Color SRM (EBC): 3.5-5.5 (7-11 EBC)

42. Other Belgian-Style Ale

Recognizing the uniqueness and traditions of several other styles of Belgian Ales, the beers entered in this category will be assessed on the merits that they do not fit existing competition style guidelines and information. The brewer should provide a brief statement on the history and tradition of the style in order to be assessed properly by the judges.

Original Gravity (°Plato): Range provided by brewer

Apparent Extract/Final Gravity (°Plato): Range provided by brewer

Alcohol by Weight (Volume): Range provided by brewer

Bitterness (IBU): Range provided by brewer

Color SRM (EBC): Range provided by brewer.

43. French-Style Bière de Garde

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 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, cellarlike, musty aromas are okay. Diacetyl should not be perceived but chill haze is okay. Often bottle conditioned with some yeast character.

Original Gravity (°Plato): 1.060-1.080 (15-20 °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): 25-30

Color SRM (EBC): 8-12 (16-24 EBC)

44. French-Belgian Style Saison

Beers in this category are deep 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. Fruity esters dominate the aroma, while hop character, complex alcohols, herbs, spices 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, yet evident. Herb and/or spice flavors may or may not be evident. Fruitiness from fermentation is generally in character. A balanced amount of sour or acidic flavors is acceptable when in balance with other components. Earthy, cellarlike, 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.

Original Gravity (°Plato): 1.055-1.080 (14-20 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.008-1.018 (2-4.5 °Plato)

Alcohol by Weight (Volume): 3.5-7.2% (4.5-9%)

Bitterness (IBU): 20-40

Color SRM (EBC): 4-16 (8-32 EBC)

Styles of British Origin

45. Classic English-Style Pale Ale

Classic English pale ales are golden to copper colored and display English-variety hop character. 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 is allowable at cold temperatures. Diacetyl (butterscotch character) should be present at very low levels or not perceived.

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): 3.5-4.2% (4.5-5.5%)

Bitterness (IBU): 20-40

Color SRM (EBC): 5 - 14 (10-28 EBC)

46. English-Style India Pale Ale

India pale ales are characterized by intense hop bitterness with a high alcohol content. Hops from a variety of origins are used to contribute to a high hopping rate. 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 hop bitterness). India pale ales possess medium maltiness and body. Fruity-ester flavors and aromas are moderate to very strong. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.050-1.070 (12.5-17.5 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.012-1.018 (3-4.5 °Plato)

Alcohol by Weight (Volume): 4-6% (5-7.5%)

Bitterness (IBU): 40-65

Color SRM (EBC): 6-14 (12-28 EBC)

47. Ordinary Bitter

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 characterize 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. (English and American hop may be specified in subcategories)

Original Gravity (°Plato): 1.033-1.038 (8-9.5 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.006-1.012 (1.5-3 °Plato)

Alcohol by Weight (Volume): 2.4-3.0% (3-3.7%)

Bitterness (IBU): 20-35

Color SRM (EBC): 8-12 (16-24 EBC)

48. (Special) Best Bitter

Special bitter is more robust than ordinary bitter. It has medium body and medium residual malt sweetness. It is gold to copper colored with medium bitterness. 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. Chill haze is allowable at cold temperatures. (English and American hop may be specified in subcategories)

Original Gravity (°Plato): 1.038-1.045 (9.5-11 °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): 28-46

Color SRM (EBC): 8-14 (16-28 EBC)

49. (Extra Special) Strong Bitter

Extra special bitter possesses medium to strong hop qualities in aroma, flavor, and bitterness. The residual malt sweetness of this richly flavored, full-bodied bitter is more pronounced than in other bitters. It is gold to copper colored with medium bitterness. 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. Chill haze is allowable at cold temperatures. English or American hops may be used. (*English and American hop may be specified in subcategories*)

Original Gravity (°Plato): 1.046-1.060 (11.5-15 °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): 30-55

Color SRM (EBC): 8-14 (16-28 EBC)

50. Scottish-Style Ale

A. Subcategory: *Scottish-Style Light Ale*

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, caramellike, 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 and may sometimes possess a faint smoky character. 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.

Original Gravity (°Plato): 1.030-1.035 (7.5-9 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.006-1.012 (1.5-3 °Plato)

Alcohol by Weight (Volume): 2.2-2.8% (2.83-5%)

Bitterness (IBU): 9-20

Color SRM (EBC): 8-17 (16-34 EBC)

B. Subcategory: *Scottish-Style Heavy Ale*

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, caramellike, 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 and may sometimes possess a faint smoky character. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for draft versions. Chill haze is acceptable at low temperatures.

Original Gravity (°Plato): 1.035-1.040 (9-10 °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. Subcategory: Scottish-Style Export Ale

The overriding character of Scottish export ale is sweet, caramellike, 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 and may sometimes possess a faint smoky character. 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.

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): 3.2-3.6% (4.0-4.5%)

Bitterness (IBU): 15-25

Color SRM (EBC): 10-19 (20-38 EBC)

51. English-Style Mild Ale

A. Subcategory: English-Style Pale Mild Ale

English pale mild ales range from light amber to light brown in color. Malty sweetness dominate 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): 1.030-1.038 (7.5-9.5 °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): 8-17 (16-34 EBC)

B. Subcategory: English-Style Dark Mild Ale

English dark mild ales range from deep copper to dark brown (often with a red tint) in color. Malty sweetness 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. 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): 1.030-1.038 (7.5-9.5 °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)

52. English-Style Brown Ale

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. 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): 15-22 (30-44 EBC)

53. Old Ale

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 caramellike sweetness. Alcohol types can be varied and complex. A distinctive quality of these ales is that they all undergo a prolonged aging process (often for years) on their yeast either in bulk storage or through conditioning in the bottle, which contributes to a rich, often sweet and complex estery character. This process often softens the perceived bitterness. Some oxidation and diacetyl character may be evident and acceptable. Oak aged character is acceptable. Chill haze is acceptable at low temperatures.

Original Gravity (°Plato): 1.060-1.092 (15-23 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.014-1.030 (3.5-7.5 °Plato)

Alcohol by Weight (Volume): 5-7.6% (6-9.5%)

Bitterness (IBU): 30-65

Color SRM (EBC): 8-30 (16-60 EBC)

54. Strong Ale

Light amber to mid-range brown in color, strong 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 caramellike sweetness. Alcohol types can be varied and complex. A rich, often sweet and complex estery character may be evident. This process often softens the perceived bitterness. 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)

55. Strong Scotch Ale

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. A peaty/smoky character may be evident at low levels. Low diacetyl levels are acceptable. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.072-1.085 (18-21 °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): 10-25 (20-50 EBC)

56. Other Strong Ale or Lager

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. Refer to this guide when making styles stronger and appropriately identify the style created (for example: double alt, triple fest, or quadruple Pilsener).

57. Barley Wine-Style Ale

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 assertive bitterness and extraordinary alcohol content. Hop aroma and flavor may be minimal to very high. Low levels of diacetyl may be acceptable. A caramel and vinous (sometimes sherrylike) aroma and flavor are part of the character. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.090-1.120 (22.5-30.0 °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): 50-100

Color SRM (EBC): 14-22 (28-44 EBC)

58. Robust Porter

Robust porters are black in color and have a roast malt flavor but no roast barley flavor. These porters have a sharp bitterness of black malt without a highly burnt/charcoal flavor. 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. Fruity esters should be evident, balanced with roast malt and hop bitterness.

Original Gravity (°Plato): 1.045-1.060 (11-15 °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)

59. Brown Porter

Brown porters are mid to dark brown (may have red tint) in color. No roast barley or strong burnt malt character should be perceived. Low to medium malt sweetness 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)

60. Sweet Stout

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 sweetness without contributing apparent flavor or aroma.

Original Gravity (°Plato): 1.045-1.056 (11-14 °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)

61. Oatmeal Stout

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 caramellike and chocolatelike should be evident — smooth and not bitter. Coffee-like roasted barley and roasted malt aromas (chocolate and nut-like) are prominent. 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.

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)

62. Imperial Stout

Dark copper to very black, imperial stouts typically have a high alcohol content. The extremely rich malty flavor and aroma are balanced with assertive hopping and fruity-ester characteristics. Perceived bitterness can be moderate and balanced with the malt character or very high in the darker versions. Roasted malt astringency and bitterness can be moderately perceived but should not overwhelm the overall character. Hop aroma can be subtle to overwhelmingly floral. Diacetyl (butterscotch) levels should be very low.

Original Gravity (°Plato): 1.080-1.100 (20-25 °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): 20+ (40+ EBC)

Styles of Germanic Origin

63. German-Style Kölsch/Köln-Style Kölsch

Kölsch is warm fermented and aged at cold temperatures (German ale or alt-style beer). Kölsch is characterized by a golden color and a slightly dry, subtly sweet and sometimes, but not always. White wine-like (chardonnay-like) or strawberry fruitiness can be apparent. Caramel character should not be evident. The body is light. This beer has low hop flavor and aroma with medium bitterness. Wheat can be used in brewing this beer that is fermented using ale yeast, 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): 1.008-1.012 (2-3 °Plato)

Alcohol by Weight (Volume): 3.8-4.2% (4.8-5.2%)

Bitterness (IBU): 20-32

Color SRM (EBC): 3-5 (6-10 EBC)

64. German-Style Brown Ale/Düsseldorf-Style Altbier

Copper to brown in color, this German ale may be highly hopped (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 high in the flavor and aroma. The overall impression is clean, crisp, and flavorful often with a dry finish. Fruity esters can be low to medium-low. No diacetyl or chill haze should be perceived.

Original Gravity (°Plato): 1.044-1.048 (11-12 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.008-1.014 (2-3.5 °Plato)

Alcohol by Weight (Volume): 3.6-4% (4.3-5%)

Bitterness (IBU): 25-48

Color SRM (EBC): 11-19 (22-38 EBC)

65. Berliner-Style Weisse (Wheat)

This is very pale in color and the lightest of all the German wheat beers. The unique combination of a 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. Hop character should not be perceived. Fruity esters will be evident. No diacetyl should be perceived.

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)

66. South German-Style Weizen/Weissbier

A. Subcategory: South German-Style Hefeweizen/Hefeweissbier

The aroma and flavor of a weissbier with yeast is decidedly fruity and phenolic. The phenolic characteristics are often described as clove- or nutmeglike and can be smoky or even vanillalike. Bananalike 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 a pale amber. Because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel. If this is served with yeast, the beer may be appropriately very cloudy. 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. Subcategory: South German-Style Kristal Weizen/Kristal Weissbier

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 nutmeglike and can be smoky or even vanillalike. Bananalike 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 yeast flavor 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)

67. South German-Style Dunkel Weizen/Dunkel Weissbier

This beer style is characterized by a distinct sweet maltiness and a chocolatelike character from roasted malt. Estery and phenolic elements of this weissbier still prevail. 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.

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)

68. South German-Style Weizenbock/Weissbock

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 clovelike 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.

Original Gravity (°Plato): 1.066-1.080 (16-20 °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): 10-15

Color SRM (EBC): 5-30 (10-60 EBC)

Styles of Irish Origin

69. Irish-Style Red Ale

Irish-style red ales range 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. 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): 22-28

Color SRM (EBC): 11-18 (22-36 EBC)

70. Classic Irish-Style Dry Stout

Dry stouts have an initial malt and 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. Coffee-like roasted barley and roasted malt aromas are prominent. Some slight acidity may be perceived but is not necessary. Hop aroma and flavor should not be perceived. Dry stouts have 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 and rich character should be part of its visual character.

Original Gravity (°Plato): 1.038-1.048 (9.5-12 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.008-1.014 (2-3.5 °Plato)

Alcohol by Weight (Volume): 3.2-4.2% (3.8-5%)

Bitterness (IBU): 30-40

Color SRM (EBC): 40+ (80+ EBC)

71. Foreign (Export)-Style Stout

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 (13-18 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.008-1.020 (2-5 °Plato)

Alcohol by Weight (Volume): 4.5-6% (5.7-7.5%)

Bitterness (IBU): 30-60

Color SRM (EBC): 40+ (80+ EBC)

Styles of North American Origin

72. Golden or Blonde Ale

Golden or Blonde ales are straw to golden blonde in color. They closely approximate a lager in their crisp, dry palate, low to significant hop floral aroma, light to medium body, and light malt sweetness. Perceived bitterness is low to medium. Fruity esters may be perceived but do not predominate. Chill haze should be absent.

Original Gravity (°Plato): 1.045-1.056 (11-14 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2-4 °Plato)

Alcohol by Weight (Volume): 3.2-4% (4-5%)

Bitterness (IBU): 15-30

Color SRM (EBC): 3-8 (6-16 EBC)

73. American-Style Pale Ale

American pale ales range from deep golden to copper in color. The style is characterized by American-variety hops used to produce high hop bitterness, flavor, and aroma. 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): 1.044-1.056 (11-14 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2-4 °Plato)

Alcohol by Weight (Volume): 3.5-4.3% (4.5-5.5%)

Bitterness (IBU): 28-45

Color SRM (EBC): 6-14 (12-28 EBC)

74. American-Style India Pale Ale

India pale ales are characterized by intense hop bitterness with a high alcohol content.

Hops from a variety of origins are used to contribute to a high hopping rate. 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 hop bitterness). India pale ales possess medium maltiness and body. Fruity-ester flavors and aromas are moderate to very strong. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.050-1.070 (12.5-17.5 °Plato)

Apparent Extract/Final Gravity (°Plato): 1.012-1.018 (3-4.5 °Plato)

Alcohol by Weight (Volume): 4-6% (5-7.5%)

Bitterness (IBU): 40-65

Color SRM (EBC): 6-14 (12-28 EBC)

75. American-Style Amber/Red Ale

American amber/red ales range from light copper to light brown in color. They are characterized by American-variety hops used to produce high hop bitterness, flavor, and medium to high 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)

76. American-Style Brown Ale

American brown ales range from deep copper to brown in color. Roasted malt caramellike and chocolatelike characters should be of medium intensity in both flavor and aroma. American brown ales have an evident hop 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 (10-15 °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)