

THE BEER OF INDIA AWARDS 2022

STYLES & GUIDELINES FOR ON TAP AND BOTTLED/ CANNED BEERS



**BEER STYLES AND GUIDELINES (ACCORDING TO BJCP 2015 GUIDELINES) FOR THE BEER OF INDIA AWARDS 2022**

**ON TAP BEER STYLE CATEGORIES:**

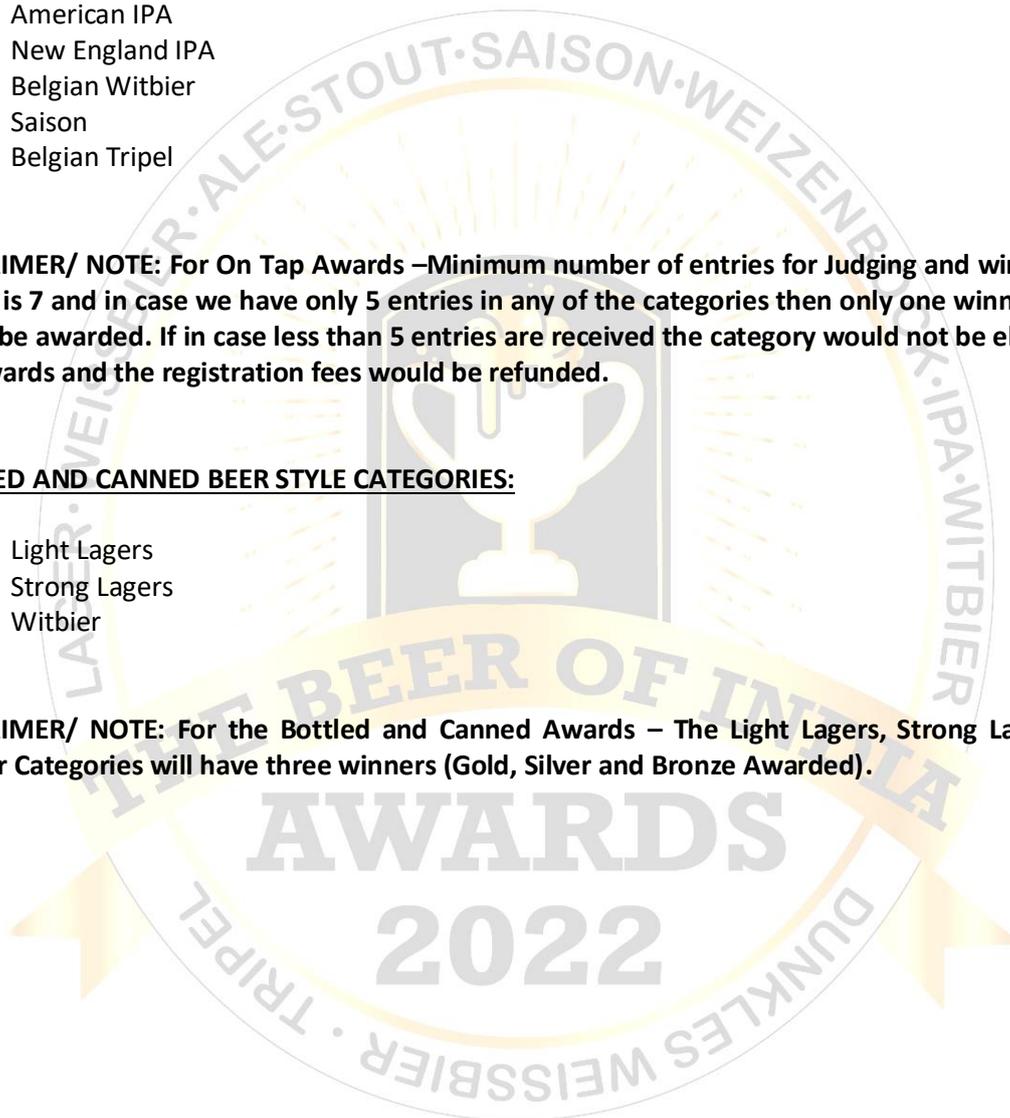
- 2 A - International Light (Pale) Lager
- 10 A - Weissbier (Hefeweizen/German Wheat)
- 10 B - Dunkles Weissbier (Dunkelweizen/Dark German Wheat)
- 10 C - Weizenbock
- 15 B - Irish Stout
- 21 A - American IPA
- 21 B - New England IPA
- 24 A - Belgian Witbier
- 25 B - Saison
- 26 C - Belgian Tripel

**DISCLAIMER/ NOTE:** For On Tap Awards –Minimum number of entries for Judging and winning the Award is 7 and in case we have only 5 entries in any of the categories then only one winner (Gold) would be awarded. If in case less than 5 entries are received the category would not be eligible for any awards and the registration fees would be refunded.

**BOTTLED AND CANNED BEER STYLE CATEGORIES:**

- 1A - Light Lagers
- 1B - Strong Lagers
- 2 - Witbier

**DISCLAIMER/ NOTE:** For the Bottled and Canned Awards – The Light Lagers, Strong Lagers and Witbier Categories will have three winners (Gold, Silver and Bronze Awarded).



**The Style Guidelines (outlined in this document) are not the Ten Commandments.**

The words in this document were written by people making a good faith effort to describe beer as it is perceived. Don't treat them as sacred. Don't get so lost in parsing the individual words that you lose sight of the overall intent. The most important part of any style is the overall balance and impression; that is, that the beer reminds you of the style, and is a nicely drinkable product. To get lost in the individual descriptions loses the essence of the style. The mere fact that style descriptions can change from one edition of the guidelines to the next should be the clearest illustration that the words themselves are not sacred.

**Format of a Style Description**

We have used a standard format to describe beer styles. The sections within the template have specific meanings that should be understood so as not to be misused:

- **Overall Impression.** In past editions, this was often a simple restatement of the basic Appearance, Aroma, Flavor and Mouthfeel sections. However, the section now describes the essence of the style; those points that distinguish it from other styles and that make it unique. The Overall Impression can also be thought of as an expanded consumer-level description that might be used to describe and differentiate the beer to someone who isn't a beer geek or judge. This section also acknowledges the many uses outside judging, and allows others to describe a beer simply without using the detail needed by judges.
- **Appearance, Aroma, Flavor, Mouthfeel.** These four sections are the basic building blocks of the style. They are the perceptual elements that define the style, and are the guidelines against which a beer is judged in competition. These sections have been rewritten from prior guidelines to focus more on the perceptual characteristics of the ingredients, not the ingredients or process themselves. Saying that a Munich Helles tastes like continental Pils malt is a great shorthand for what is perceived; except, of course, if you have no idea what continental Pils malt actually tastes like. Our guidelines are written so that a trained judge unfamiliar with examples of a given style can do a credible job judging it just using the structured evaluation method and using our guidelines as a reference
- **Vital Statistics.** The general characteristics of the style, expressed in Original Gravity (OG), Final Gravity (FG), Alcohol-by-Volume (ABV), International Bittering Units (IBUs), and Color as expressed in the Standard Reference Method (SRM) from the American Society of Brewing Chemists (ASBC). For those outside the United States that use the European Brewing Convention (EBC) color method, note that an EBC value is roughly double the equivalent SRM value. For those familiar with the Lovibond system, Lovibond is roughly equivalent to SRM for colors that exist in all but the darkest beers. For the purists out there, we're talking about what is distinguishable to a judge using their eyes, not chemists using analytical equipment in a laboratory setting. Keep in mind that these Vital Stats are still guidelines, not absolutes. They are where most examples fall, not every possible commercial example of a style. They help judges determine judging order, not whether an example should be disqualified.



ON TAP BEER STYLES AND GUIDELINES

## 2 A - International Light (Pale) Lager

**Overall Impression:** A highly-attenuated pale lager without strong flavors, typically well-balanced and highly carbonated. Served cold, it is refreshing and thirst-quenching.

**Aroma:** Low to medium-low malt aroma, which can be grainy malty or slightly corny-sweet. Hop aroma may range from very low to a medium, spicy or floral hop presence. While a clean fermentation profile is generally most desirable, low levels of yeast character (such as a light apple fruitiness) are not a fault. A light amount of DMS or corn aroma is not a fault.

**Appearance:** Pale straw to gold color. White, frothy head may not be long lasting. Very clear.

**Flavor:** Low to moderate levels of grainy-malt flavor, with a crisp, dry, well-attenuated finish. The grain character can be somewhat neutral, or show a light bready-crackery quality or up to moderate corny or malty sweetness. Hop flavor ranges from none to medium levels, and often showing a floral, spicy, or herbal character if detected. Hop bitterness at medium-low to medium level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. Neutral aftertaste with light malt and sometimes hop flavors. A light amount of DMS is not a fault.

**Mouthfeel:** Light to medium body. Moderately high to highly carbonated. Can have a slight carbonic bite on the tongue.

**Vital Statistics:**

IBUs: 18 – 25

OG: 1.042 – 1.050

FG: 1.008 – 1.012

SRM: 2 – 6

ABV: 4.6 – 6.0



## 10 A - Weissbier (Hefeweizen/German Wheat)

**Overall Impression:** A pale, refreshing German wheat beer with high carbonation, dry finish, a fluffy mouthfeel, and a distinctive banana-and-clove yeast character.

**Aroma:** Moderate to strong phenols (usually clove) and fruity esters (typically banana). The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. The hop character ranges from low to none. A light to moderate wheat aroma (which might be perceived as bready or grainy) may be present but other malt characteristics should not. Optional, but acceptable, aromatics can include a light to moderate vanilla character, and/or a faint bubblegum aroma. None of these optional characteristics should be high or dominant, but often can add to the complexity and balance.

**Appearance:** Pale straw to gold in color. A very thick, moussy, long-lasting white head is characteristic. The high protein content of wheat impairs clarity in an unfiltered beer, although the level of haze is somewhat variable.

**Flavor:** Low to moderately strong banana and clove flavor. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or faint bubblegum notes can accentuate the banana flavor, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a slightly grainy-sweet malt character. Hop flavor is very low to none, and hop bitterness is very low to moderately low. Well-rounded, flavorful palate with a relatively dry finish. The perception of sweetness is more due to the absence of hop bitterness than actual residual sweetness; a sweet or heavy finish would significantly impair drinkability.

**Mouthfeel:** Medium-light to medium body; never heavy. Suspended yeast may increase the perception of body. The 18 BJCP Beer Style Guidelines – 2015 Edition texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a light, spritzy finish aided by high to very high carbonation. Always effervescent.

### **Vital Statistics:**

IBUs: 8 – 15

OG: 1.044 – 1.052

FG: 1.010 – 1.014

SRM: 2 – 6

ABV: 4.3 – 5.6%

## 10 B - Dunkles Weissbier (Dunkelweizen/Dark German Wheat)

**Overall Impression:** A moderately dark German wheat beer with a distinctive banana-and-clove yeast character, supported by a toasted bread or caramel malt flavor. Highly carbonated and refreshing, with a creamy, fluffy texture and light finish that encourages drinking.

**Aroma:** Moderate phenols (usually clove) and fruity esters (usually banana). The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced. Optionally, a low to moderate vanilla character and/or faint bubblegum notes may be present, but should not dominate. Hop aroma ranges from low to none, and may be lightly floral, spicy, or herbal. A light to moderate wheat aroma (which might be perceived as bready, doughy or grainy) may be present and is often accompanied by a caramel, bread crust, or richer malt aroma. The malt aroma may moderate the phenols and esters somewhat.

**Appearance:** Light copper to mahogany brown in color. A very thick, moussy, long-lasting off-white head is characteristic. The high protein content of wheat impairs clarity in this traditionally unfiltered style, although the level of haze is somewhat variable. Suspended yeast sediment can contribute to cloudiness.

**Flavor:** Low to moderately strong banana and clove flavor. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or faint bubblegum notes can accentuate the banana flavor, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready, doughy, or grainy flavor of wheat is complementary, as is a richer caramel, toast, or bread crust flavor. The malty richness can be low to medium-high, and supports the yeast character. A roasted malt character is inappropriate. A spicy, herbal, or floral hop flavor is very low to none, and hop bitterness is very low to low. Wellrounded, flavorful, often somewhat malty palate with a relatively dry finish.

**Mouthfeel:** Medium-light to medium-full body. The texture of wheat as well as yeast in suspension imparts the sensation of a fluffy, creamy fullness that may progress to a lighter finish, aided by moderate to high carbonation. Effervescent.

### **Vital Statistics:**

IBUs: 10 – 18

OG: 1.044 – 1.056

FG: 1.010 – 1.014

SRM: 14 – 23

ABV: 4.3 – 5.6%

## 10 C - Weizenbock

**Overall Impression:** A strong, malty, fruity, wheat-based ale combining the best malt and yeast flavors of a weissbier (pale or dark) with the malty-rich flavor, strength, and body of a Dunkles Bock or Doppelbock.

**Aroma:** Medium-high to high malty-rich character with a significant bready-grainy wheat component. Paler versions will have a bready-toasty malty richness, while darker versions will have a deeper, richer malt presence with significant Maillard products. The malt component is similar to a helles bock for pale versions (grainy-sweet-rich, lightly toasted) or a dunkles bock for dark versions (bready-malty-rich, highly toasted, optional caramel). The yeast contributes a typical weizen character of banana and spice (clove, vanilla), which can be medium-low to medium-high. Darker versions can have some dark fruit aroma (plums, prunes, grapes, raisins), particularly as they age. A low to moderate alcohol aroma is acceptable, but shouldn't be hot or solventy. No hop aroma. The malt, yeast, and alcohol intertwine to produce a complex, inviting, prominent bouquet.

**Appearance:** Pale and dark versions exist, with pale versions being light gold to light amber, and dark versions being dark amber to dark ruby-brown in color. A very thick, moussy, longlasting white to off-white (pale versions) or light tan (dark versions) head is characteristic. The high protein content of wheat impairs clarity in this traditionally unfiltered style, although the level of haze is somewhat variable. Suspended yeast sediment can contribute to the cloudiness.

**Flavor:** Similar to the aroma, a medium-high to high maltyrich flavor together with a significant bready-grainy wheat flavor. Paler versions will have a bready, toasty, grainy-sweet malt richness, while darker versions will have deeper, breadyrich or toasted malt flavors with significant Maillard products, optional caramel. Low to moderate banana and spice (clove, vanilla) yeast character. Darker versions can have some dark fruit flavor (plums, prunes, grapes, raisins), particularly as they age. A light chocolate character (but not roast) is optional in darker versions. No hop flavor. A low hop bitterness can give a slightly sweet palate impression, but the beer typically finishes dry (sometimes enhanced by a light alcohol character). The interplay between the malt, yeast, and alcohol adds complexity and interest, which is often enhanced with age.

**Mouthfeel:** Medium-full to full body. A fluffy or creamy texture is typical, as is the mild warming sensation of substantial alcohol content. Moderate to high carbonation

### **Vital Statistics:**

IBUs: 15 – 30

OG: 1.064 – 1.090

FG: 1.015 – 1.022

SRM: 6 – 25

ABV: 6.5 – 9.0%

## 15 B - Irish Stout

**Overall Impression:** A black beer with a pronounced roasted flavor, often similar to coffee. The balance can range from fairly even to quite bitter, with the more balanced versions having a little malty sweetness and the bitter versions being quite dry. Draught versions typically are creamy from a nitro pour, but bottled versions will not have this dispense derived character. The roasted flavor can be dry and coffee-like to somewhat chocolaty.

**Aroma:** Moderate coffee-like aroma typically dominates; may have slight dark chocolate, cocoa and/or roasted grain secondary notes. Esters medium-low to none. Hop aroma low to none, may be lightly earthy or floral, but is typically absent.

**Appearance:** Jet black to very deep brown with garnet highlights in color. According to Guinness, "Guinness beer may appear black, but it is actually a very dark shade of ruby." Opaque. A thick, creamy, long-lasting, tan- to brown-colored head is characteristic when served on nitro, but don't expect the tight, creamy head on a bottled beer.

**Flavor:** Moderate roasted grain or malt flavor with a medium to high hop bitterness. The finish can be dry and coffee-like to moderately balanced with a touch of caramel or malty sweetness. Typically has coffee-like flavors, but also may have a bittersweet or unsweetened chocolate character in the palate, lasting into the finish. Balancing factors may include some creaminess, medium-low to no fruitiness, and medium to no hop flavor (often earthy). The level of bitterness is somewhat variable, as is the roasted character and the dryness of the finish; allow for interpretation by brewers.

**Mouthfeel:** Medium-light to medium-full body, with a somewhat creamy character (particularly when served with a nitro pour). Low to moderate carbonation. For the high hop bitterness and significant proportion of dark grains present, this beer is remarkably smooth. May have a light astringency from the roasted grains, although harshness is undesirable.

**Vital Statistics:**

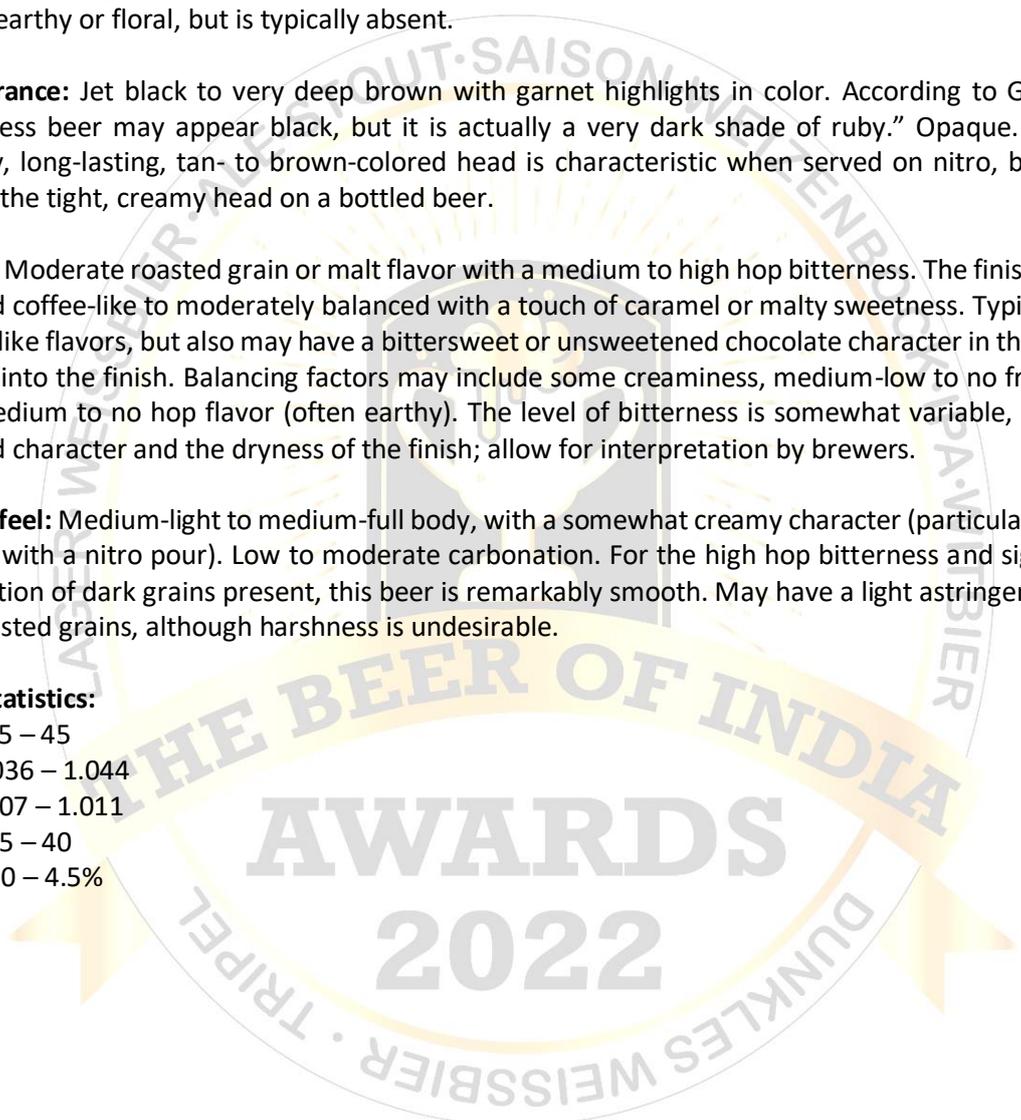
IBUs: 25 – 45

OG: 1.036 – 1.044

FG: 1.007 – 1.011

SRM: 25 – 40

ABV: 4.0 – 4.5%



## 21 A - American IPA

**Overall Impression:** A decidedly hoppy and bitter, moderately strong American pale ale, showcasing modern American or New World hop varieties. The balance is hop forward, with a clean fermentation profile, dryish finish, and clean, supporting malt allowing a creative range of hop character to shine through.

**Aroma:** A prominent to intense hop aroma featuring one or more characteristics of American or New World hops, such as citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, melon, etc. Many versions are dry hopped and can have an additional fresh hop aroma; this is desirable but not required. Grassiness should be minimal, if present. A low to medium-low clean, grainy-malty aroma may be found in the background. Fruitiness from yeast may also be detected in some versions, although a neutral fermentation character is also acceptable. A restrained alcohol note may be present, but this character should be minimal at best. Any American or New World hop character is acceptable; new hop varieties continue to be released and should not constrain this style.

**Appearance:** Color ranges from medium gold to light reddish-amber. Should be clear, although unfiltered dry hopped versions may be a bit hazy. Medium-sized, white to offwhite head with good persistence.

**Flavor:** Hop flavor is medium to very high, and should reflect an American or New World hop character, such as citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, melon, etc. Medium-high to very high hop bitterness. Malt flavor should be low to medium-low, and is generally clean and grainy-malty although some light caramel or toasty flavors are acceptable. Low yeast-derived fruitiness is acceptable but not required. Dry to medium-dry finish; residual sweetness should be low to none. The bitterness and hop flavor may linger into the aftertaste but should not be harsh. A very light, clean alcohol flavor may be noted in stronger versions. May be slightly sulfury, but most examples do not exhibit this character.

**Mouthfeel:** Medium-light to medium body, with a smooth texture. Medium to medium-high carbonation. No harsh hop-derived astringency. Very light, smooth alcohol warming not a fault if it does not intrude into overall balance.

**Vital Statistics:**

IBUs: 40 – 70

OG: 1.056 – 1.070

FG: 1.008 – 1.014

SRM: 6 – 14

ABV: 5.5 – 7.5%

## 21 B - New England IPA

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

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

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

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

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

### **Vital Statistics**

IBU: 25 – 60

SRM: 3 – 7

OG: 1.060 – 1.085

FG: 1.010 – 1.015

ABV: 6% - 9%

## 24 A - Belgian Witbier

**Overall Impression:** A refreshing, elegant, tasty, moderate strength wheat-based ale.

**Aroma:** Moderate malty sweetness (often with light notes of honey and/or vanilla) with light, grainy, spicy wheat aromatics, often with a bit of tartness. Moderate perfumy coriander, often with a complex herbal, spicy, or peppery note in the background. Moderate zesty, citrusy-orangey fruitiness. A low spicy-herbal hop aroma is optional, but should never overpower the other characteristics. Vegetal, celery-like, or ham-like aromas are inappropriate. Spices should blend in with fruity, floral and sweet aromas and should not be overly strong.

**Appearance:** Very pale straw to very light gold in color. The beer will be very cloudy from starch haze and/or yeast, which gives it a milky, whitish-yellow appearance. Dense, white, moussy head. Head retention should be quite good.

**Flavor:** Pleasant malty-sweet grain flavor (often with a honey and/or vanilla character) and a zesty, orange-citrusy fruitiness. Refreshingly crisp with a dry, often tart, finish. Can have a low bready wheat flavor. Optionally has a very light lactic-tasting sourness. Herbal-spicy flavors, which may include coriander and other spices, are common should be subtle and balanced, not overpowering. A spicy-earthy hop flavor is low to none, and if noticeable, never gets in the way of the spices. Hop bitterness is low to medium-low, and doesn't interfere with refreshing flavors of fruit and spice, nor does it persist into the finish. Bitterness from orange pith should not be present. Vegetal, celery-like, ham-like, or soapy flavors are inappropriate.

**Mouthfeel:** Medium-light to medium body, often having a smoothness and light creaminess from unmalted wheat and the occasional oats. Despite body and creaminess, finishes dry and often a bit tart. Effervescent character from high carbonation. Refreshing, from carbonation, light acidity, and lack of bitterness in finish. No harshness or astringency from orange pith. Should not be overly dry and thin, nor should it be thick and heavy.

### **Vital Statistics:**

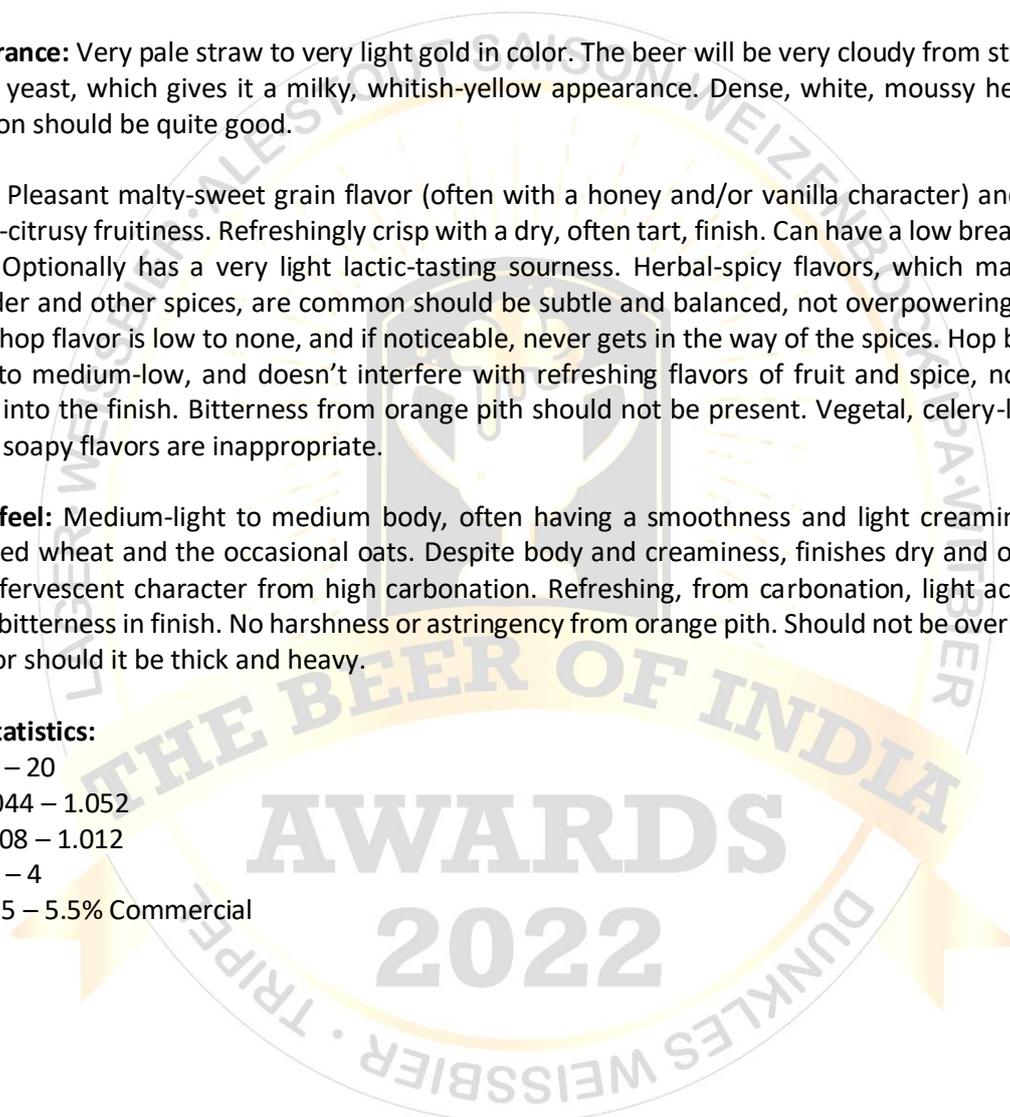
IBUs: 8 – 20

OG: 1.044 – 1.052

FG: 1.008 – 1.012

SRM: 2 – 4

ABV: 4.5 – 5.5% Commercial



## 25 B - Saison

**Overall Impression:** Most commonly, a pale, refreshing, highly-attenuated, moderately-bitter, moderate-strength Belgian ale with a very dry finish. Typically highly carbonated, and using non-barley cereal grains and optional spices for complexity, as complements the expressive yeast character that is fruity, spicy, and not overly phenolic. Less common variations include both lower-alcohol and higher-alcohol products, as well as darker versions with additional malt character.

**Aroma:** Quite aromatic, with fruity, spicy, and hoppy characteristics evident. The esters can be fairly high (moderate to high), and are often reminiscent of citrus fruits such as oranges or lemons. The hops are low to moderate and are often spicy, floral, earthy, or fruity. Stronger versions can have a soft, spicy alcohol note (low intensity). Spicy notes are typically peppery rather than clove-like, and can be up to moderately strong (typically yeast-derived). Subtle, complementary herb or spice additions are allowable, but should not dominate. The malt character is typically slightly grainy in character and low in intensity. Darker and stronger versions will have more noticeable malt, with darker versions taking characteristics associated with grains of that color (toasty, biscuity, caramelly, chocolate, etc.). In versions where sourness is present instead of bitterness, some of the sour character can be detected (low to moderate).

**Appearance:** Pale versions are often a distinctive pale orange but may be pale golden to amber in color (gold to amber-gold is most common). Darker versions may run from copper to dark brown. Long-lasting, dense, rocky white to ivory head resulting in characteristic Belgian lace on the glass as it fades. Clarity is poor to good, though haze is not unexpected in this type of unfiltered beer. Effervescent.

**Flavor:** Medium-low to medium-high fruity and spicy flavors, supported by a low to medium soft malt character, often with some grainy flavors. Bitterness is typically moderate to high, although sourness can be present in place of bitterness (both should not be strong flavors at the same time). Attenuation is extremely high, which gives a characteristic dry finish essential to the style; a Saison should never finish sweet. The fruity character is frequently citrusy (orange or lemon), and the spices are typically peppery. Allow for a range of balance in the fruity-spicy characteristics; this is often driven by the yeast selection. Hop flavor is low to moderate, and generally spicy or earthy in character. The balance is towards the fruity, spicy, hoppy character, with any bitterness or sourness not overwhelming these flavors. Darker versions will have more malt character, with a range of flavors derived from darker malts (toasty, bready, biscuity, chocolate, etc.) that support the fruity-spicy character of the beer (roasted flavors are not typical). Stronger versions will have more malt flavor in general, as well as a light alcohol impression. Herbs and spices are completely optional, but if present should be used in moderation and not detract from the yeast character. The finish is very dry and the aftertaste is typically bitter and spicy. The hop bitterness can be restrained, although it can seem accentuated due to the high attenuation levels.

**Mouthfeel:** Light to medium body. Alcohol sensation varies with strength, from none in table version to light in standard versions, to moderate in super versions. However, any warming character should be fairly low. Very high carbonation with an effervescent quality. There is enough prickly acidity on the tongue to balance the very dry finish. In versions with sourness, a low to moderate tart character can add a refreshing bite, but not be puckering (optional).

**Entry Instructions:** The entrant must specify the strength (table, standard, super) and the color (pale, dark).

**Vital Statistics:**

IBUs: 20 – 35

OG: 1.048 – 1.065 (standard)

FG: 1.002 – 1.008 (standard)

SRM: 5 – 14 (pale)  
15 – 22 (dark)

ABV: 3.5 – 5.0% (table)  
5.0 – 7.0% (standard)  
7.0 – 9.5% (super)



## 26 C – Belgian Tripel

**Overall Impression:** A pale, somewhat spicy, dry, strong Trappist ale with a pleasant rounded malt flavor and firm bitterness. Quite aromatic, with spicy, fruity, and light alcohol notes combining with the supportive clean malt character to produce a surprisingly drinkable beverage considering the high alcohol level.

**Aroma:** Complex bouquet with moderate to significant spiciness, moderate fruity esters and low alcohol and hop aromas. Generous spicy, peppery, sometimes clove-like phenols. Esters are often reminiscent of citrus fruits such as oranges, but may sometimes have a slight banana character. A low yet distinctive spicy, floral, sometimes perfumy hop character is usually found. Alcohols are soft, spicy and low in intensity. The malt character is light, with a soft, slightly grainy-sweet or slightly honey-like impression. The best examples have a seamless, harmonious interplay between the yeast character, hops, malt, and alcohol.

**Appearance:** Deep yellow to deep gold in color. Good clarity. Effervescent. Long-lasting, creamy, rocky, white head resulting in characteristic *Belgian lace* on the glass as it fades.

**Flavor:** Marriage of spicy, fruity and alcohol flavors supported by a soft, rounded grainy-sweet malt impression, occasionally with a very light honey note. Low to moderate phenols are peppery in character. Esters are reminiscent of citrus fruit such as orange or sometimes lemon, and are low to moderate. A low to moderate spicy hop character is usually found. Alcohols are soft, spicy, and low in intensity. Bitterness is typically medium

to high from a combination of hop bitterness and yeast produced phenolics. Substantial carbonation and bitterness lends a dry finish with a moderately bitter aftertaste with substantial spicy-fruity yeast character. The grainy-sweet malt flavor does not imply any residual sweetness.

**Mouthfeel:** Medium-light to medium body, although lighter than the substantial gravity would suggest. Highly carbonated. The alcohol content is deceptive, and has little to no obvious warming sensation. Always effervescent.

**Vital Statistics:**

IBUs: 20 – 40

OG: 1.075 – 1.085

FG: 1.008 – 1.014

SRM: 4.5 – 7

ABV: 7.5 – 9.5%



BOTTLED AND CANNED STYLE GUIDELINES

### 1A - Light (Pale) Lager

**Overall Impression:** A highly-attenuated pale lager without strong flavors, typically well-balanced and highly carbonated. Served cold, it is refreshing and thirst-quenching.

**Aroma:** Low to medium-low malt aroma, which can be grainy malty or slightly corny-sweet. Hop aroma may range from very low to a medium, spicy or floral hop presence. While a clean fermentation profile is generally most desirable, low levels of yeast character (such as a light apple fruitiness) are not a fault. A light amount of DMS or corn aroma is not a fault.

**Appearance:** Pale straw to gold color. White, frothy head may not be long lasting. Very clear.

**Flavor:** Low to moderate levels of grainy-malt flavor, with a crisp, dry, well-attenuated finish. The grain character can be somewhat neutral, or show a light bready-crackery quality or up to moderate corny or malty sweetness. Hop flavor ranges from none to medium levels, and often showing a floral, spicy, or herbal character if detected. Hop bitterness at medium-low to medium level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. Neutral aftertaste with light malt and sometimes hop flavors. A light amount of DMS is not a fault.

**Mouthfeel:** Light to medium body. Moderately high to highly carbonated. Can have a slight carbonic bite on the tongue.

**Vital Statistics:**

IBUs: 18 – 25

OG: 1.042 – 1.050

FG: 1.008 – 1.012

SRM: 2 – 6

ABV: 4.6 – 6.0



**1A - Strong Lager**

**Overall Impression:**

**Aroma:**

**Appearance:**

**Flavor:**

**Mouthfeel:**

**Vital Statistics:**

IBUs:

OG:

FG:

SRM:

ABV: 6.0 – 8.0



## 2 - Witbier

**Overall Impression:** A refreshing, elegant, tasty, moderate strength wheat-based ale.

**Aroma:** Moderate malty sweetness (often with light notes of honey and/or vanilla) with light, grainy, spicy wheat aromatics, often with a bit of tartness. Moderate perfumy coriander, often with a complex herbal, spicy, or peppery note in the background. Moderate zesty, citrusy-orangey fruitiness. A low spicy-herbal hop aroma is optional, but should never overpower the other characteristics. Vegetal, celery-like, or ham-like aromas are inappropriate. Spices should blend in with fruity, floral and sweet aromas and should not be overly strong.

**Appearance:** Very pale straw to very light gold in color. The beer will be very cloudy from starch haze and/or yeast, which gives it a milky, whitish-yellow appearance. Dense, white, moussy head. Head retention should be quite good.

**Flavor:** Pleasant malty-sweet grain flavor (often with a honey and/or vanilla character) and a zesty, orange-citrusy fruitiness. Refreshingly crisp with a dry, often tart, finish. Can have a low bready wheat flavor. Optionally has a very light lactic-tasting sourness. Herbal-spicy flavors, which may include coriander and other spices, are common should be subtle and balanced, not overpowering. A spicy-earthy hop flavor is low to none, and if noticeable, never gets in the way of the spices. Hop bitterness is low to medium-low, and doesn't interfere with refreshing flavors of fruit and spice, nor does it persist into the finish. Bitterness from orange pith should not be present. Vegetal, celery-like, ham-like, or soapy flavors are inappropriate.

**Mouthfeel:** Medium-light to medium body, often having a smoothness and light creaminess from unmalted wheat and the occasional oats. Despite body and creaminess, finishes dry and often a bit tart. Effervescent character from high carbonation. Refreshing, from carbonation, light acidity, and lack of bitterness in finish. No harshness or astringency from orange pith. Should not be overly dry and thin, nor should it be thick and heavy.

**Vital Statistics:**

IBUs: 8 – 20

OG: 1.044 – 1.052

FG: 1.008 – 1.012

SRM: 2 – 4

ABV: 4.5 – 5.5% Commercial

