

2nd EDITION OF THE BEER OF INDIA AWARDS 2023

STYLES & GUIDELINES FOR ON TAP AND PACKAGED BEERS



BEER STYLES AND GUIDELINES FOR THE BEER OF INDIA AWARDS 2023

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DISCLAIMER/ IMPORTANT NOTES:

All Entries should be accompanied by Vital Stats (OG; FG; SRM; ABV; IBU) and Brewer Notes (if any)

This edition of the competition Cutoff scores for Gold, Silver and Bronze medals will be followed which is as below:

Gold 35 and Above

Silver Between 32.1 and 34.9

Bronze Between 30 and 32

Awarding of Gold, Silver or Bronze is not mandatory if the beers judged does not fall within the cutoff scores as highlighted above.

There is no cap on the number of entries from Breweries for this edition of the competition.

Under the Catchall Styles – Lager, Porter, Stout, Sour Ale, Saison, Monastic Ale and Specialty/ Experimental Beer – A brewery can have multiple entries which also means possibility multiple awards if their beers end up scoring the best.

All Beers Submitted for the judging need to conform to Excise laws on the ABV %

BOTTLED AND CANNED BEER STYLE CATEGORIES:

2A - Light Lagers

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24A - Witbier

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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) provided the Beers fall within the Cutoff Scores. It is not mandatory for Gold, Silver and Bronze to be 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 – LAGER

Under this Broad Category the below styles can be submitted

- 2 A International Light (Pale) Lager
- 2 B Munich Helles
- 2 C German Pils
- 2 D American Lager
- 2 E Vienna Lager
- 2 F Czech Premium Pale Lager (Czech Pilsner, Bohemian Pilsner)
- 2 G Marzen
- 2 H Festbier
- 2 I Kölsch
- 2 J Rauchbier
- 2 K Strong Lager (Doppelbock, Helles Bock, Dunkles Bock)



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

2 B Munich Helles

Overall Impression: A gold-colored German lager with a smooth, malty flavor and a soft, dry finish. Subtle spicy, floral, or herbal hops and restrained bitterness help keep the balance malty but not sweet, which helps make this beer a refreshing, everyday drink.

Aroma: Moderate grainy-sweet malt aroma. Low to moderately-low spicy, floral, or herbal hop aroma. Pleasant, clean fermentation profile, with malt dominating the balance. The freshest examples will have more of a malty-sweet aroma.

Appearance: Pale yellow to pale gold. Clear. Persistent creamy white head.

Flavor: Moderately malty start with the suggestion of sweetness, moderate grainy-sweet malt flavor with a soft, rounded palate impression, supported by a low to medium-low bitterness. Soft and dry finish, not crisp and biting. Low to moderately-low spicy, floral, or herbal hop flavor. Malt dominates hops in the palate, finish, and aftertaste, but hops should be noticeable. No residual sweetness, simply the impression of maltiness with restrained bitterness. Clean fermentation profile.

Mouthfeel: Medium body. Medium carbonation. Smooth, well-lagered character.

Vital Statistics:

IBUs: 16 – 22

OG: 1.044 – 1.048

FG: 1.006 – 1.012

SRM: 3 – 5

ABV: 4.7 – 5.4%

2 C German Pils

Overall Impression: A pale, dry, bitter German lager featuring a prominent hop aroma. Crisp, clean, and refreshing, showing a brilliant gold color with excellent head retention.

Aroma: Moderately to moderately-high flowery, spicy, or herbal hops. Low to medium grainy, sweet, or doughy malt character, often with a light honey and toasted cracker quality. Clean fermentation profile. The hops should be forward, but not totally dominate the malt in the balance.

Appearance: Straw to deep yellow, brilliant to very clear, with a creamy, long-lasting white head.

Flavor: Initial malt flavor quickly overcome with hop flavor and bitterness, leading into a dry, crisp finish. Malt and hop flavors similar to aroma (same descriptors and intensities). Medium to high bitterness, lingering into the aftertaste along with a touch of malt and hops. Clean fermentation profile. Minerally water can accentuate and lengthen the dry finish. Hops and malt can fade with age, but the beer should always have a bitter balance.

Mouthfeel: Medium-light body. Medium to high carbonation. Should not feel heavy. Not harsh, but may have a flinty, minerally, sharpness in some examples.

Vital Statistics:

IBUs: 22 – 40

OG: 1.044 – 1.050

FG: 1.008 – 1.013

SRM: 2 – 4

ABV: 4.4 – 5.2%

2 D American Lager

Overall Impression: A very pale, highly-carbonated, light bodied, well-attenuated lager with a very neutral flavor profile and low bitterness. Served very cold, it can be a very refreshing and thirst-quenching drink.

Aroma: Low malt aroma optional, but may be perceived as grainy, sweet, or corn-like, if present. Light spicy or floral hop aroma optional. While a clean fermentation profile is desirable, a light amount of yeast character is not a fault.

Appearance: Very pale straw to medium yellow color. White, frothy head seldom persists. Very clear.

Flavor: Relatively neutral palate with a crisp, dry finish and a moderately-low to low grainy or corn-like flavor that might be perceived as sweetness due to the low bitterness. Moderately low hop flavor optional, with a floral, spicy, or herbal quality, if strong enough to distinguish. Low to medium-low bitterness. Balance may vary from slightly malty to slightly bitter, but is usually close to even. High carbonation may accentuate the crispness of the dry finish. Clean fermentation profile.

Mouthfeel: Low to medium-low body. Very highly carbonated with slight carbonic bite on the tongue.

Vital Statistics:

IBUs: 8 – 18

OG: 1.040 – 1.050

FG: 1.004 – 1.010

SRM: 2 – 3.5

ABV: 4.2 – 5.3%

2 E Vienna Lager

Overall Impression: A moderate-strength continental amber lager with a soft, smooth maltiness and a balanced, moderate bitterness, yet finishing relatively dry. The malt flavor is clean, bready-rich, and somewhat toasty, with an elegant impression derived from quality base malts and process, not specialty malts or adjuncts.

Aroma: Moderately-intense malt aroma, with toasty and malty-rich accents. Floral, spicy hop aroma may be low to none. Clean lager character. A significant caramel, biscuity, or roasted aroma is inappropriate.

Appearance: Light reddish amber to copper color. Bright clarity. Large, off-white, persistent head.

Flavor: Soft, elegant malt complexity is in the forefront, with a firm enough hop bitterness to provide a balanced finish. The malt flavor tends towards a rich, toasty character, without significant caramel, biscuity, or roast flavors. Fairly dry, soft finish, with both rich malt and hop bitterness present in the aftertaste. Floral, spicy, or herbal hop flavor may be low to none. Clean fermentation profile.

Mouthfeel: Medium-light to medium body, with a gentle creaminess. Moderate carbonation. Smooth.

Vital Statistics:

IBUs: 18 – 30

OG: 1.048 – 1.055

FG: 1.010 – 1.014

SRM: 9 – 15

ABV: 4.7 – 5.5%

2 F Czech Premium Pale Lager (Czech Pilsner, Bohemian Pilsner)

Overall Impression: A refreshing pale Czech lager with considerable malt and hop character and a long finish. The malt flavors are complex for a Pilsner-type beer. The bitterness is strong and clean but lacks harshness, which gives a well balanced, rounded flavor impression that enhances drinkability.

Aroma: Medium to medium-high bready-rich malt and medium-low to medium-high spicy, floral, or herbal hop bouquet; though the balance between the malt and hops may vary, the interplay is rich and complex. Light diacetyl, or very low fruity esters are optional. Esters tend to increase with gravity.

Appearance: Medium yellow to deep gold color. Brilliant to very clear clarity. Dense, long-lasting, creamy white head.

Flavor: Rich, complex, bready maltiness combined with a pronounced yet soft and rounded bitterness and floral and spicy hop flavor. Malt and hop flavors are medium to medium high, and the malt may contain a slight impression of caramel. Bitterness is prominent but never harsh. The long finish can be balanced towards hops or malt but is never aggressively tilted either way. Light to moderately-low diacetyl and low hop derived esters are acceptable, but need not be present.

Mouthfeel: Medium body. Moderate to low carbonation.

Vital Statistics:

IBUs: 30 – 45

OG: 1.044 – 1.060

FG: 1.013 – 1.017

SRM: 3.5 – 6

ABV: 4.2 – 5.8%

2 G Märzen

Overall Impression: An amber, malty German lager with a clean, rich, toasty, bready malt flavor, restrained bitterness, and a well-attenuated finish. The overall malt impression is soft, elegant, and complex, with a rich malty aftertaste that is never cloying or heavy.

Aroma: Moderate malty aroma, typically rich, bready, somewhat toasty, with light bread crust notes. Clean lager fermentation character. Very low floral, herbal, or spicy hop aroma optional. Caramel-sweet, biscuity-dry, or roasted malt aromas are inappropriate. Very light alcohol might be detected, but should never be sharp. Clean, elegant malt richness should be the primary aroma.

Appearance: Amber-orange to deep reddish-copper color; should not be golden. Bright clarity, with persistent, off-white foam stand.

Flavor: Moderate to high rich malt flavor often initially suggests sweetness, but the finish is moderately-dry to dry. Distinctive and complex maltiness often includes a bready, toasty aspect. Hop bitterness is moderate, and the floral, herbal, or spicy hop flavor is low to none. Hops provide sufficient balance that the malty palate and finish do not seem sweet. The aftertaste is malty, with the same elegant, rich malt flavors lingering. Noticeable sweet caramel, dry biscuit, or roasted flavors are inappropriate. Clean fermentation profile.

Mouthfeel: Medium body, with a smooth, creamy texture that often suggests a fuller mouthfeel. Medium carbonation. Fully attenuated, without a sweet or cloying impression. May be slightly warming, but the strength should be relatively hidden.

Vital Statistics:

IBUs: 18 – 24

OG: 1.054 – 1.060

FG: 1.010 – 1.014

SRM: 8 – 17

ABV: 5.6 – 6.3%

2 H Festbier

Overall Impression: A smooth, clean, pale German lager with a moderately strong malty flavor and a light hop character. Deftly balances strength and drinkability, with a palate impression and finish that encourages drinking. Showcases elegant German malt flavors without becoming too heavy or filling.

Aroma: Moderate malty richness, with an emphasis on toasty doughy aromatics and an impression of sweetness. Low to medium-low floral, herbal, or spicy hops. The malt should not have a deeply toasted, caramel, or biscuity quality. Clean lager fermentation profile.

Appearance: Deep yellow to deep gold color; should not have amber hues. Bright clarity. Persistent white to off-white foam stand. Most commercial examples are pale gold in color.

Flavor: Medium to medium-high malty flavor initially, with a lightly toasty, bread dough quality and an impression of soft malty richness. Medium to medium-low bitterness, definitely malty in the balance. Well-attenuated and crisp, but not dry. Medium-low to medium floral, herbal, or spicy hop flavor. Clean fermentation profile. The taste is mostly of Pils malt, but with slightly toasty hints. The bitterness is supportive, but still should yield a malty, flavorful finish.

Mouthfeel: Medium body, with a smooth, somewhat creamy texture. Medium carbonation. Alcohol strength barely noticeable as warming, if at all.

Vital Statistics:

IBUs: 18 – 25

OG: 1.054 – 1.057

FG: 1.010 – 1.012

SRM: 4 – 6

ABV: 5.8 – 6.3%

21 Kölsch

Overall Impression: A subtle, brilliantly clear, pale beer with a delicate balance of malt, fruit, and hop character, moderate bitterness, and a well-attenuated but soft finish. Freshness makes a huge difference with this beer, as the delicate character can fade quickly with age.

Aroma: Low to very low grainy-sweet malt aroma. A subtle fruit aroma (apple, pear, or sometimes cherry) is optional, but welcome. Low floral, spicy, or herbal hop aroma optional. The intensity of aromatics is fairly subtle but generally balanced, clean, fresh, and pleasant.

Appearance: Medium yellow to light gold. Brilliant clarity. Has a delicate white head that may not persist.

Flavor: A delicate flavor balance between malt, fruitiness, bitterness, and hops, with a clean, well-attenuated finish. The medium to medium-low grainy maltiness may have very light bready or honey notes. The fruitiness can have an almost imperceptible sweetness. Medium-low to medium bitterness. Low to moderately-high floral, spicy, or herbal hop flavor; most are medium-low to medium. May have a neutral-grainy to light malty sweet impression at the start. Soft, rounded palate. Finish is soft, dry, and slightly crisp, not sharp or biting. No noticeable residual sweetness. While the balance between the flavor components can vary, none are ever strong.

Mouthfeel: Medium-light to medium body; most are medium-light. Medium to medium-high carbonation. Smooth and soft, but well-attenuated and not heavy. Not harsh.

Vital Statistics:

IBUs: 18 – 30

OG: 1.044 – 1.050

FG: 1.007 – 1.011

SRM: 3.5 – 5

ABV: 4.4 – 5.2%

2 J Rauchbier

Overall Impression: A beechwood-smoked, malty, amber German lager. The expected Märzen profile of toasty-rich malt, restrained bitterness, clean fermentation, and a relatively dry finish is enhanced by a noticeable to intense smoke character.

Aroma: Blend of smoke and malt, varying in balance and intensity. The beechwood smoke character can range from subtle to fairly strong, and can seem smoky, woody, or baconlike. The malt character can be low to moderate, and be somewhat rich, toasty, or malty-sweet. The malt and smoke components are often inversely proportional (i.e., when smoke increases, malt decreases, and vice versa). Low floral or spicy hop aroma optional. Clean fermentation profile.

Appearance: Very clear, with a large, creamy, rich, tan- to cream-colored head. Deep amber to coppery-brown in color, often a little darker than the underlying Märzen style.

Flavor: Generally follows the aroma profile, with a blend of smoke and malt in varying balance and intensity, yet always mutually supportive. Märzen-like qualities should be evident, particularly a malty, toasty richness, but the beechwood smoke flavor can be low to high. The palate can be somewhat malty, rich, and sweet, yet the finish tends to be medium-dry to dry with the smoke character sometimes enhancing the dryness of the finish. The aftertaste can reflect both malt richness and smoke flavors, with a balanced presentation desirable. Moderate, balanced, hop bitterness. Can have up to a moderate hop flavor with spicy, floral, or herbal notes. Clean lager fermentation character. The quality and character of the smoke is important; it should be cleanly smoky. At higher levels, the smoke can take on a ham- or bacon-like character, which is acceptable as long as it doesn't veer into the greasy range. Harsh, bitter, burnt, acrid, charred, rubbery, sulfury, or creosote-like smoky-phenolic flavors are inappropriate.

Mouthfeel: Medium body. Medium to medium-high carbonation. Smooth lager character. Significant astringent, phenolic harshness is inappropriate.

Vital Statistics:

IBUs: 20 – 30

OG: 1.050 – 1.057

FG: 1.012 – 1.016

SRM: 12 – 22

ABV: 4.8 – 6%

2 K Strong Lager

Dunkles Bock

Overall Impression: A strong, dark, malty German lager beer that emphasizes the malty-rich and somewhat toasty qualities of continental malts without being sweet in the finish.

Aroma: Medium to medium-high rich bready-malty aroma, often with moderate amounts of rich Maillard products or toasty overtones. Virtually no hop aroma. Some alcohol may be noticeable. Clean lager character, although a slight dark fruit character is allowable.

Appearance: Light copper to brown color, often with attractive garnet highlights. Good clarity despite the dark color. Large, creamy, persistent, off-white head.

Flavor: Medium to medium-high complex, rich maltiness is dominated by toasty-rich Maillard products. Some dark caramel notes may be present. Hop bitterness is generally only high enough to support the malt flavors, allowing a bit of malty sweetness to linger into the finish. Well-attenuated, not cloying. Clean fermentation profile, although the malt can provide a slight dark fruit character. No hop flavor. No roasted, burnt, or dry biscuity character.

Mouthfeel: Medium to medium-full bodied. Moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency.

Vital Statistics:

IBUs: 20 – 27

OG: 1.064 – 1.072

FG: 1.013 – 1.019

SRM: 14 – 22

ABV: 6.3 – 7.2%

Helles Bock

Overall Impression: A relatively pale, strong, malty German lager with a nicely attenuated finish that enhances drinkability. The hop character is generally more apparent and the malt character less deeply rich than in other Bocks.

Aroma: Moderate to strong grainy-sweet malt aroma, often with a lightly toasted quality and low Maillard products. Moderately-low spicy, herbal, or floral hop aroma optional. Clean fermentation profile. Low fruity esters optional. Very light alcohol optional.

Appearance: Deep gold to light amber in color. Bright to clear clarity. Large, creamy, persistent, white head.

Flavor: Moderately to moderately strong grainy-sweet, doughy, bready, or lightly toasty malt flavor dominates with some rich Maillard products providing added interest. Few caramel flavors optional. Low to moderate spicy, herbal, floral, peppery hop flavor optional, but present in the best examples. Moderate hop bitterness, more so in the balance than in other Bocks. Clean fermentation profile. Well-attenuated, not cloying, with a moderately-dry finish that may taste of both malt and hops.

Mouthfeel: **Mouthfeel:** Medium-bodied. Moderate to moderately-high carbonation. Smooth and clean with no harshness or astringency, despite the increased hop bitterness. Light alcohol warming optional.

Vital Statistics:

IBUs: 23 – 35
OG: 1.064 – 1.072
FG: 1.011 – 1.018
SRM: 6 – 9
ABV: 6.3 – 7.4%

Doppelbock

Overall Impression: A strong, rich, and very malty German lager that can have both pale and dark variants. The darker versions have more richly-developed, deeper malt flavors, while the paler versions have slightly more hops and dryness.

Aroma: Very strong maltiness, possibly with light caramel notes, and up to a moderate alcohol aroma. Virtually no hop aroma.

Dark versions have significant, rich Maillard products, deeply toasted malt, and possibly a slight chocolate-like aroma that should never be roasted or burnt. Moderately-low dark fruit, like plums, dark grapes, or fruit leather, is allowable.

Pale versions have a rich and strong, often toasty, malt presence, possibly with a light floral, spicy, or herbal hop accent.

Appearance: Good clarity, with a large, creamy, persistent head.

Dark versions are copper to dark brown in color, often with ruby highlights, and an off-white head.

Pale versions are deep gold to light amber in color, with a white head.

Flavor: Very rich and malty. Hop bitterness varies from moderate to moderately low but always allows malt to dominate the flavor. Faint hop flavor optional. Most examples are fairly malty-sweet on the palate, but should have an impression of attenuation in the finish. The impression of sweetness comes from low hopping, not from incomplete fermentation. Clean fermentation profile.

Dark versions have malt and ester flavors similar to the aroma (same descriptors and intensities).

Pale versions have a strong bready and toasty malt flavor, a light floral, spicy, or herbal hop flavor, and a drier finish.

Mouthfeel: Medium-full to full body. Moderate to moderately-low carbonation. Very smooth without harshness, astringency. A light alcohol warmth may be noted, but it should never burn.

Entry Instructions: The entrant will specify whether the entry is a **pale** or a **dark** variant.

Vital Statistics:

IBUs: 16 – 26
OG: 1.072 – 1.112
FG: 1.016 – 1.024
SRM: 6 – 25
ABV: 7.0 – 10.0%

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%

13 Porter

Under this Broad Category the below styles can be submitted

- 13 A English Porter
- 13 B American Porter
- 13 C Baltic Porter



13 A English Porter

Overall Impression: A moderate-strength dark brown English ale with a restrained roasty, bitter character. May have a range of roasted flavors, generally without burnt qualities, and often has a malty chocolate and caramel profile.

Aroma: Moderate to moderately low bready, biscuity, and toasty malt aroma with mild roastiness, often like chocolate. Additional malt complexity may be present as caramel, nuts, toffee sweetness. May have up to a moderate level of floral or earthy hops. Moderate fruity esters optional, but desirable. Low diacetyl optional.

Appearance: Brown to dark brown in color, often with ruby highlights. Good clarity, although may be opaque. Moderate off-white to light tan head with good to fair retention.

Flavor: Moderate bready, biscuity, and toasty malt flavor with a mild to moderate chocolate roastiness, and often a significant caramel, nutty, or toffee character, possibly with lower levels of darker flavors like coffee or licorice. Should not be burnt or harshly roasted, although small amounts may contribute a bitter chocolate complexity. Up to moderate earthy or floral hop flavor optional. Low to moderate fruity esters. Mediumlow to medium bitterness varies the balance from slightly malty to slightly bitter, with a fairly dry to slightly sweet finish. Moderately-low diacetyl optional.

Mouthfeel: Medium-light to medium body. Moderately-low to moderately-high carbonation. Light to moderate creamy texture.

Vital Statistics:

IBUs: 18 – 35

OG: 1.040 – 1.052

FG: 1.008 – 1.014

SRM: 20 – 30

ABV: 4.0 – 5.4%

13 B American Porter

Overall Impression: A malty, bitter, and often somewhat hoppy dark beer with a balanced, roasted, and frequently chocolatey character.

Aroma: Medium-light to medium-strong roast aroma, often with a chocolate, light coffee, or lightly burnt character, sometimes with a background caramel or toffee sweetness, or a malty richness. The resinous, earthy, or floral hop character can vary from low to high. Moderate fruity esters optional. Should not seem sharp, acrid, or acidic. The malt-hop balance can vary, but it should always have a roasted malt aroma.

Appearance: Medium brown to very dark brown, often with ruby- or garnet-like highlights. Can approach black in color. Clear, if not opaque. Full, tan-colored head with moderately good head retention.

Flavor: Moderately strong roasted flavor, often with a chocolate and lightly burnt character, sometimes with a sweet caramel or malty richness in support. Medium to high bitterness, and a dry to medium-sweet finish. Dark malts may sharpen this impression, but should not add an acrid, burnt, or harsh flavor. Low to high resinous, earthy, or floral hop flavor, which should not clash with the dark malt. Dry-hopped versions may have a fresh hop or resinous flavor. Moderate fruity esters optional. Should not have an acidic bite.

Mouthfeel: Medium to medium-full body. Moderately low to moderately high carbonation. Stronger versions may have a slight alcohol warmth. May have a slight dark malt astringency, but this character should not be strong.

Vital Statistics:

IBUs: 25 – 50

OG: 1.050 – 1.070

FG: 1.012 – 1.018

SRM: 22 – 40

ABV: 4.8 – 6.5%

13 C Baltic Porter

Overall Impression: A strong, dark, malty beer with different interpretations within the Baltic region. Smooth, warming, and richly malty, with complex dark fruit flavors and a roasted flavor without burnt notes.

Aroma: Rich maltiness often containing caramel, toffee, nuts, deep toast, or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries, or currants, occasionally with a vinous Portlike quality. Deep malt accents of dark chocolate, coffee, or molasses, but never burnt. No hops. No sourness. Smooth, not sharp, impression.

Appearance: Dark reddish-copper to opaque dark brown color, but not black. Thick, persistent tan-colored head. Clear, although darker versions can be opaque.

Flavor: As with aroma, has a rich maltiness with a complex blend of deep malt, dried fruit esters, and alcohol. The malt can have a caramel, toffee, nutty, molasses, or licorice complexity. Prominent yet smooth Schwarzbier-like roasted flavor that stops short of burnt. Light hints of black currants and dark dried fruits. Smooth palate and full finish. Starts malty-sweet but darker malt flavors quickly dominate and persist through the dryish finish, leaving a hint of roast coffee or licorice and dried fruit in the aftertaste. Medium-low to medium bitterness, just to provide balance and prevent it from seeming cloying. Hop flavor from slightly spicy hops ranges from none to medium-low. Clean fermentation profile.

Mouthfeel: Generally quite full-bodied and smooth, with a well-aged alcohol warmth that can be deceptive. Medium to medium-high carbonation, making it seem even more mouth filling. Not heavy on the tongue due to carbonation level.

Vital Statistics:

IBUs: 20 – 40

OG: 1.060 – 1.090

FG: 1.016 – 1.024

SRM: 17 – 30

ABV: 6.5 – 9.5%

14 Irish Red Ale

Overall Impression: An easy-drinking pint, often with subtle flavors. Slightly malty in the balance sometimes with an initial soft toffee or caramel sweetness, a slightly grainy biscuity palate, and a touch of roasted dryness in the finish. Some versions can emphasize the caramel and sweetness more, while others will favor the grainy palate and roasted dryness.

Aroma: Low to moderate malt aroma, either neutral-grainy or with a lightly caramel, toast, or toffee character. Very light buttery character optional. Low earthy or floral hop aroma optional. Quite clean.

Appearance: Medium amber to medium reddish-copper color. Clear. Low off-white to tan colored head, average persistence.

Flavor: Moderate to very little caramel malt flavor and sweetness, rarely with a light buttered toast or toffee-like quality. The palate often is fairly neutral and grainy, or can take on a lightly toasty or biscuity note as it finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. A light earthy or floral hop flavor is optional. Medium to medium-low bitterness. Medium-dry to dry finish. Clean and smooth. Low esters optional. The balance tends to be slightly towards the malt, although light use of roasted grains may increase the perception of bitterness slightly.

Mouthfeel: Medium-light to medium body, although examples containing low levels of diacetyl may have a slightly slick mouthfeel (not required). Moderate carbonation. Smooth.

Vital Statistics:

IBUs: 18 – 28

OG: 1.036 – 1.046

FG: 1.010 – 1.014

SRM: 9 – 14

ABV: 3.8 – 5.0%

15 Stout

Under this broad category the below styles can be submitted

- 15 A Imperial Stout
- 15 B Irish Stout
- 15 C Oatmeal Stout
- 15 D Sweet Stout/ Milk Stout
- 15 E American Stout



15 A Imperial Stout

Overall Impression: An intensely-flavored, very strong, very dark stout with a broad range of interpretations. Roasty-burnt malt with a depth of dark or dried fruit flavors, and a warming, bittersweet finish. Despite the intense flavors, the components need to meld together to create a complex, harmonious beer, not a hot mess – sometimes only accomplished with age.

Aroma: Rich, deep, complex, and often quite intense, with a pleasant blend of roast, fruit, hops, and alcohol. Light to moderately strong roast can have a coffee, bittersweet or dark chocolate, cocoa, black licorice, tar, or slightly burnt grain quality, sometimes with a light caramel sweetness or toasty maltiness. Low to moderately strong esters often perceived as dark or dried fruits like plums, prunes, figs, black currants, or raisins. Very low to fairly aggressive hops, often English or American in character. Alcohol flavor optional, but should not be sharp, hot, or solventy. The balance between these main four components can vary greatly; not all need to be noticeable, but those present should have a smooth interplay. Age can add another dimension, including a vinous or port-like impression, but not sourness. Age can decrease aroma intensity.

Appearance: Color ranges from very dark reddish-brown to jet black. Opaque. Deep tan to dark brown head. Generally has a well-formed head, although head retention may be low to moderate. High alcohol and viscosity may be visible as legs.

Flavor: Like the aroma, a complex mix of roast, fruit, hops, and alcohol (same descriptors apply). The flavors can be quite intense, often greater than in the aroma, but the same warning about the balance varying greatly still applies. Medium to aggressively high bitterness. The maltiness balances and supports the other flavors, and may have qualities of bread, toast, or caramel. The palate and finish can be fairly dry to moderately sweet, an impression that often changes with age. Should not be syrupy or cloying. Aftertaste of roast, bitterness, and warmth. Same age effects as in the aroma apply.

Mouthfeel: Full to very full-bodied and chewy, with a velvety, luscious texture. The body and texture may decline with age. Gentle, smooth warmth should be present and noticeable, but as a background character. Low to moderate carbonation.

Vital Statistics:

IBUs: 50 – 90

OG: 1.075 – 1.115

FG: 1.018 – 1.030

SRM: 30 – 40

ABV: 8.0 – 12.0%

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%

15 C Oatmeal Stout

Overall Impression: A dark, roasty, full-bodied stout with enough sweetness to support the oat backbone. The sweetness, balance, and oatmeal impression can vary considerably.

Aroma: Mild grainy, roasty, coffee-like character with a light malty sweetness that can give a coffee-and-cream impression. Low to medium-high fruitiness. Medium-low earthy or floral hop aroma optional. A light grainy-nutty oatmeal aroma is optional. Medium-low diacetyl optional but typically absent.

Appearance: Brown to black in color. Thick, creamy, persistent tan- to brown-colored head. Clear, if not opaque.

Flavor: Similar to the aroma, with a mild roasted coffee, milk chocolate, or coffee-and-cream flavor, and low to moderately high fruitiness. Oats can add a toasty-nutty, grainy, or earthy flavor. Medium bitterness. Medium-sweet to medium-dry finish, which affects the perception of balance. Malty, roasty, nutty aftertaste. Medium-low earthy or floral hop flavor optional. Medium-low diacetyl optional but typically absent.

Mouthfeel: Medium-full to full body, with a smooth, silky, velvety, sometimes an almost oily slickness from the oatmeal. Creamy. Medium to medium-high carbonation. Stronger versions may be lightly warming.

Vital Statistics:

IBUs: 25 – 40

OG: 1.045 – 1.065

FG: 1.010 – 1.018

SRM: 22 – 40

ABV: 4.2 – 5.9%

15 D Sweet Stout/ Milk Stout

Overall Impression: A very dark, sweet, full-bodied, slightly roasty stout that can suggest coffee-and-cream, or sweetened espresso.

Aroma: Mild roasted grain aroma, sometimes with coffee or chocolate notes. An impression of cream-like sweetness often exists. Fruitiness can be low to moderately high. Low diacetyl optional. Low floral or earthy hop aroma optional.

Appearance: Very dark brown to black in color. Clear, if not opaque. Creamy tan to brown head.

Flavor: Dark, roasted, coffee or chocolate flavors dominate the palate. Low to moderate fruity esters. Moderate bitterness. Medium to high sweetness provides a counterpoint to the roasted character and bitterness, lasting into the finish. The balance between dark grains or malts and sweetness can vary, from quite sweet to moderately dry and somewhat roasty. Low diacetyl optional. Low floral or earthy hop flavor optional.

Mouthfeel: Medium-full to full-bodied and creamy. Low to moderate carbonation. High residual sweetness from unfermented sugars enhances the full-tasting mouthfeel.

Vital Statistics:

IBUs: 20 – 40

OG: 1.044 – 1.060

FG: 1.012 – 1.024

SRM: 30 – 40

ABV: 4.0 – 6.0%

15 E American Stout

Overall Impression: A fairly strong, highly roasted, bitter, hoppy dark stout. The body and dark flavors typical of stouts with a more aggressive American hop character and bitterness.

Aroma: Moderate to strong roast aroma, often with a roasted coffee or dark chocolate quality. Burnt or charcoal aromas are acceptable at low levels. Medium to very low hop aroma, often with a citrusy or resinous character. Medium esters optional. Light alcohol optional. Should not seem sharp, acrid, or acidic.

Appearance: Generally a jet black color, although some may appear very dark brown. Large, persistent head of light tan to light brown in color. Usually opaque.

Flavor: Moderate to very high roasted flavors, often tasting of coffee, dark or bittersweet chocolate, or roasted coffee beans. May taste of slightly burnt coffee grounds, but this character should not be prominent. Low to medium malt sweetness, often with rich chocolate or caramel flavors. Medium to high bitterness. Low to high hop flavor, generally citrusy or resinous. Medium to dry finish, occasionally with a lightly burnt quality. Low esters optional. Light but smooth alcohol flavor optional.

Mouthfeel: Medium to full body. Can be somewhat creamy. Can have a bit of roast-derived astringency, but this character should not be excessive. Medium-high to high carbonation. Light to moderately strong alcohol warmth, but smooth and not excessively hot.

Vital Statistics:

IBUs: 35 – 75

OG: 1.050 – 1.075

FG: 1.010 – 1.022

SRM: 30 – 40

ABV: 5.0 – 7.0%

21 A - American IPA (West Coast IPA Falls into this Style)

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 C - Hazy IPA (NEIPA & New England Style Double IPA Falls into this Style)

Overall Impression: An American IPA with intense fruit flavors and aromas, a soft body, smooth mouthfeel, and often opaque with substantial haze. Less perceived bitterness than traditional IPAs but always massively hop-forward.

Aroma: Intense hop aroma, with stone fruit, tropical fruit, citrus, or other fruity qualities; not grassy or herbal. Clean, neutral, grainy, or lightly bready malt in the background; no caramel or toast. Absence of any malt character is a fault. Neutral to fruity fermentation character. Esters from yeast and hops should not clash. A creamy, buttery, or acidic aroma is inappropriate. Light alcohol aroma optional.

Appearance: Color ranging from straw to very light amber, 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 hop matter, yeast clumps, or other particulates is a fault. Medium to rocky, meringue-like white head with high to very high retention.

Flavor: High to very high fruity hop flavor, same descriptors as aroma. Low to medium malt flavor, same descriptors as aroma. Low to medium-high perceived bitterness, often masked by the fuller body and soft, off-dry to medium finish. The hop character in the aftertaste should not be sharp or harsh. Neutral to fruity fermentation profile, supportive of the hops. Should not be sweet, although high ester levels and lower bitterness may sometimes give that impression. Background alcohol flavor optional.

Mouthfeel: Medium to medium-full body. Medium carbonation. Smooth. No harshness. Light warmth optional. The beer should not have a creamy or viscous mouthfeel, an acidic twang, or a raw starch texture.

Vital Statistics:

IBUs: 25 – 60

OG: 1.060 – 1.085

FG: 1.010 – 1.015

SRM: 3 – 7

ABV: 6.0 – 9.0%

23 Sour Ale

Under this broad category the below styles can be submitted

- 23 A Gose
- 23 B Berliner Weisse
- 23 C Fruited Sours



23 A Gose

Overall Impression: A tart, lightly-bittered historical central European wheat beer with a distinctive but restrained salt and coriander character. Very refreshing, with a dry finish, high carbonation, and bright flavors.

Aroma: Light to moderately fruity aroma of pome fruit. Light sourness, slightly sharp. Noticeable coriander, which can have an aromatic lemony quality, and an intensity up to moderate. Light bready, doughy, yeasty character like uncooked sourdough bread. The acidity and coriander can give a bright, lively impression. The salt may be perceived as a very light, clean sea breeze character or just a general freshness, if noticeable at all.

Appearance: Unfiltered, with a moderate to full haze. Moderate to tall white head with tight bubbles and good retention. Effervescent. Yellow color.

Flavor: Noticeable sourness, medium-low to medium-high. Moderate bready or doughy malt flavor. Light to moderate fruity character of pome fruit, stone fruit, or lemons. Light to moderate salt character, up to the threshold of taste; the salt should be noticeable (particularly in the initial taste) but not taste overtly salty. Very low bitterness. No hop flavor. Dry, fully-attenuated finish, with acidity not hops balancing the malt. Acidity can be more noticeable in the finish, and enhance the refreshing quality of the beer. The acidity should be balanced, not forward (although historical versions could be very sour). No THP.

Mouthfeel: High to very high carbonation. Effervescent. Medium-light to medium-full body. Salt may give a slightly tingly, mouthwatering quality and a rounder, thicker mouthfeel. Yeast and wheat can also add a little body, but shouldn't feel heavy due to the thinning effects of acidity.

Vital Statistics:

IBUs: 5 – 12

OG: 1.036 – 1.056

FG: 1.006 – 1.010

SRM: 3 – 4

ABV: 4.2 – 4.8%

23 B Berliner Weisse

Overall Impression: A very pale, refreshing, low-alcohol German wheat beer with a clean lactic sourness and a very high carbonation level. A light bread dough malt flavor supports the sourness, which shouldn't seem artificial. A gentle fruitiness is found in the best examples.

Aroma: A moderate to moderately-high sharply sour character is dominant. Can have up to a moderately fruitiness, often lemon, tart apple, peach, or apricot, and a light floral note. No hop aroma. The wheat may be perceived as raw bread dough in fresher versions; combined with the acidity, may suggest sourdough bread.

Appearance: Straw in color, can be very pale. Clarity ranges from clear to somewhat hazy. Large, dense, white head with poor retention. Highly effervescent.

Flavor: Clean lactic sourness dominates and can be quite strong. A complementary doughy, bready, or grainy wheat flavor is generally noticeable. Hop bitterness is undetectable; sourness provides the balance rather than hops. Never vinegary. Bright yet restrained fruitiness may be detected as apricot-peach, citrus-lemon, or tart apple. Very dry finish. Balance dominated by sourness, but some malt flavor should be present. No hop flavor. No THP.

Mouthfeel: Light body, but never thin. Very high carbonation. No sensation of alcohol. Crisp acidity.

Vital Statistics:

IBUs: 3 – 8

OG: 1.028 – 1.032

FG: 1.003 – 1.006

SRM: 2 – 3

ABV: 2.8 – 3.8%

23 C Fruited Sours

DISCLAIMER: Intended for beer fermented with any combination of Sacch, Lacto, Pedio, and Brett (or additional yeast or bacteria), with or without oak aging.

Overall Impression: A sour and funky version of a base style of beer.

Aroma: Variable by base style. The contribution of non-Sacch microbes should be noticeable to strong, and often contribute a sour and funky, wild note. The best examples will display a range of aromatics, rather than a single dominant character. The aroma should be inviting, not harsh or unpleasant.

Appearance: Variable by base style. Clarity can be variable; some haze is not a fault. Head retention can be poor.

Flavor: Variable by base style. Look for an agreeable balance between the base beer and the fermentation character. A range of results is possible from fairly high acidity and funk to a subtle, pleasant, harmonious beer. The best examples are pleasurable to drink with the esters and phenols complementing the malt or hops. The wild character can be prominent, but does not need to be dominating in a style with an otherwise strong malt or hop profile. Acidity should be firm yet enjoyable, and ranging from clean to complex, but should not be biting or vinegary; prominent, objectionable, or offensive acetic acid is a fault. Bitterness tends to be low, especially as sourness increases.

Mouthfeel: Variable by base style. Generally has a light body, almost always lighter than what might be expected from the base style. Generally moderate to high carbonation, although often lower in higher alcohol examples.

Entry Instructions: The entrant **must** specify a description of the beer, identifying yeast or bacteria used and **either** a Base Style, **or** the ingredients, specs, or target character of the beer.

Vital Statistics: Variable by base style.

Vital Statistics:

IBUs: 3 – 12

SRM: 2 – 4

ABV: 2.8 – 5%

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 Monastic Ale

Under this Broad Category the below Styles can be submitted

- 26 A Belgian Tripel
- 26 C Belgian Dubbel
- 26 D Belgian Dark Strong Ale

26 A – Belgian Tripel

Overall Impression: A strong, pale, somewhat spicy Belgian ale with a pleasant rounded malt flavor, firm bitterness, and dry finish. 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 content.

Aroma: Complex but seamless bouquet of moderate to significant spiciness, moderate fruity esters, low alcohol, low hops, and light malt. Generous spicy, peppery, sometimes clove-like phenols. Esters often reminiscent of citrus fruit, like oranges or lemons, but may sometimes have a slight ripe banana character. A low yet distinctive spicy, floral, sometimes perfumy hop character is optional. Alcohols are soft, spicy, and low in intensity. The malt character is light, with a soft, slightly grainy-sweet, or slightly honey-like impression.

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

Flavor: Flavor profile similar to aroma (same descriptors apply) for malt, esters, phenols, alcohol, and hops. Esters low to moderate, phenols low to moderate, hops low to moderate, alcohol low, all well combined in a coherent presentation. Medium to high bitterness, accentuated by a dry finish. Moderate bitterness in the aftertaste with substantial spicy fruity yeast character. Should not be sweet.

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. Effervescent. Should not be heavy.

Vital Statistics:

IBUs: 20 – 40

OG: 1.075 – 1.085

FG: 1.008 – 1.014

SRM: 4.5 – 7

ABV: 7.5 – 9.5%

26 B – Belgian Dubbel

Overall Impression: A deep reddish-copper, moderately strong, malty, complex Belgian ale with rich malty flavors, dark or dried fruit esters, and light alcohol blended together in a malty presentation that still finishes fairly dry.

Aroma: Moderate to moderately strong, rich malty aroma, with hints of chocolate, caramelized sugar, or toast. Never roasted or burnt. Moderate fruity esters, often dark or dried fruit, especially raisins and plums, sometimes pome fruit or banana. Low to moderate spicy, peppery phenols. Hops typically absent, but can have a low spicy, herbal, or floral character. The malt is strongest in the balance, with esters and spice adding complexity. Low soft, perfumy alcohol optional.

Appearance: Dark amber to copper in color, with an attractive reddish depth of color. Generally clear. Large, dense, and long-lasting creamy off-white head.

Flavor: Flavor profile similar to aroma (same descriptors and intensities apply) for malt, esters, phenols, alcohol, and hops. Medium-low to medium bitterness, but malt is always most prominent in the balance. The esters and phenols add complexity and interest to the malt, alcohol not typically tasted. Malty-rich, sometimes sweet flavor, that finishes moderately dry with a malty aftertaste accented by yeast esters and phenols.

Mouthfeel: Smooth, medium to medium-full body. Medium high carbonation, which can influence the perception of body. Low alcohol warmth optional, never hot or solventy.

Vital Statistics:

IBUs: 15 – 25

OG: 1.062 – 1.075

FG: 1.008 – 1.018

SRM: 10 – 17

ABV: 6.0 – 7.6%

26 C – Belgian Dark Strong Ale

Overall Impression: A dark, complex, very strong Belgian ale with a delicious blend of malt richness, dark fruit flavors, and spicy notes. Complex, rich, smooth, and dangerous.

Aroma: A complex and fairly intense mix of rich maltiness and deep fruit, accentuated by spicy phenols and alcohol. The malt character is moderately-high to high and has a deep, bread-toasty base with dark caramel notes, but no impression of dark or roasted malt. Esters are strong to moderately low, and reminiscent of raisins, plums, dried cherries, figs, dates, or prunes. Spicy phenols like black pepper or vanilla, not clove, may be present as a low to moderate background character. A soft, spicy, perfumy, or rose-like alcohol is low to moderate, but never hot or solvent-like. Hops are usually not noticeable, but if present can add a light spicy, floral, or herbal character.

Appearance: Deep amber to deep coppery-brown in color (*dark* in the style name implies *more deeply colored than golden*, not *black*). Huge, dense, moussy, persistent cream- to light tan-colored head. Usually clear.

Flavor: Rich and complex maltiness, but not heavy in the finish. The flavor character is similar to the aroma (same malt, ester, phenol, alcohol, and hop comments apply here as well). Moderately malty-rich on the palate, which can have a sweet impression if bitterness is low. Usually moderately dry to dry finish, although may be up to moderately sweet. Medium-low to moderate bitterness; alcohol provides some of the balance to the malt. Generally malty-rich balance, but can be fairly even with bitterness. The complex and varied flavors should blend smoothly and harmoniously, and often benefit from age. The finish should not be heavy or syrupy.

Mouthfeel: High carbonation but not sharp. Smooth but noticeable alcohol warmth. Body can range from medium-light to medium-full and creamy. Most are medium-bodied.

Vital Statistics:

IBUs: 20 – 35

OG: 1.075 – 1.110

FG: 1.010 – 1.024

SRM: 12 – 22

ABV: 8.0 – 12.0%

34 Experimental/ Speciality Beers

Under this Broad Category the below Styles can be submitted

- 34 A Fruit Beer
- 34 B Speciality Fruit Beer
- 34 C Fruit and/ or Spice Beer
- 34 D Herb/ Flower/ Vegetable Beer
- 34 E Specialty IPA (Brut, White, Red, Brown & Black)
- 34 F Alternative Grain Beer (Gluten Free Beers, Rice, Millet, Sorghum, Oats etc. falls under this)
- 34 G Smoked Beer (***Ale or Lager***)



34 A Fruit Beer

Overall Impression: A pleasant integration of fruit with beer, but still recognizable as beer. The fruit character should be evident but in balance with the beer, not so forward as to suggest an artificial product.

Aroma: Varies by base style. The fruit character should be noticeable in the aroma; however, some fruit (e.g., raspberries, cherries) have stronger aromas and are more distinctive than others (e.g., blueberries, strawberries) – allow for a range of fruit character and intensities from subtle to aggressive. Hop aroma may be lower than in the base style to better show the fruit character. The fruit should add an extra complexity, but not be so prominent as to unbalance the resulting presentation.

Appearance: Varies by base style and special ingredients. Lighter-colored beer should show distinctive ingredient colors, including in the head. The color of fruit in beer is often lighter than the flesh of the fruit itself and may take on slightly different shades. Variable clarity, although haze is generally undesirable. Some ingredients may impact head retention.

Flavor: Varies by base style. As with aroma, distinctive fruit flavors should be noticeable, and may range in intensity from subtle to aggressive, but the fruit character should not be so artificial or inappropriately overpowering as to suggest a 'fruit juice drink.' Bitterness, hop and malt flavors, alcohol content, and fermentation byproducts, such as esters, should be appropriate for the base style, but be harmonious and balanced with the distinctive fruit flavors present. Fruit generally adds flavor not sweetness, since fruit sugars usually fully ferment, thus lightening the flavor and drying out the finish. However, residual sweetness is not necessarily a negative characteristic unless it has a raw, unfermented quality. Some fruit may add sourness, bitterness, and tannins, which must be balanced in the resulting flavor profile.

Mouthfeel: Varies by base style. Fruit often decreases body, and makes the beer seem lighter on the palate. Some smaller and darker fruits may add a tannic depth, but this astringency should not overwhelm the base beer.

Entry Instructions: The entrant **must** specify the type(s) of fruit used. Entrant **must** specify a description of the beer, identifying **either** a Base Style **or** the ingredients, specs, or target character of the beer. A general description of the special nature of the beer can cover all the required items.

Vital Statistics: OG, FG, IBUs, SRM, and ABV will vary depending on the underlying base beer, but the fruit will often be reflected in the color.

34 B Speciality Fruit Beer

*A **Specialty Fruit Beer** is a Fruit Beer with some additional ingredients, such as fermentable sugars (e.g., honey, brown sugar, invert sugar), sweeteners (e.g., lactose), adjuncts, alternative grains, or other special ingredients added, or some additional process applied. A Specialty Fruit Beer can use any style within the Fruit Beer category as a base style*

Overall Impression: A appealing combination of fruit, sugar, and beer, but still recognizable as a beer. The fruit and sugar character should both be evident but in balance with the beer, not so forward as to suggest an artificial product.

Aroma: Same as Fruit Beer, except that some additional fermentables (e.g., honey, molasses) may add an aroma component. Whatever additional aroma component is present should be in balance with the fruit and the beer components, and be a pleasant combination.

Appearance: Varies by base style and special ingredients. Lighter-colored beer should show distinctive ingredient colors, including in the head. The color of fruit in beer is often lighter than the flesh of the fruit itself and may take on slightly different shades. Variable clarity, although haze is generally undesirable. Some ingredients may impact head retention.

Flavor: Same as Fruit Beer, except that some additional fermentables (e.g., honey, molasses) may add a flavor component. Whatever additional flavor component is present should be in balance with the fruit and the beer components, and be a pleasant combination. Added sugars should not have a raw, unfermented flavor. Some added sugars will have unfermentable elements that may provide a fuller and sweeter finish; fully fermentable sugars may thin out the finish.

Mouthfeel: Same as Fruit Beer, although depending on the type of sugar added, could increase or decrease the body.

Entry Instructions: The entrant **must** specify the type of fruit used. The entrant **must** specify the type of additional ingredient (per the introduction) or special process employed. Entrant **must** specify a description of the beer, identifying **either** a Base Style **or** the ingredients, specs, or target character of the beer. A general description of the special nature of the beer can cover all the required items.

Vital Statistics: OG, FG, IBUs, SRM, and ABV will vary depending on the underlying base beer, but the fruit will often be reflected in the color.

34 C Fruit and/ or Spice Beer

Overall Impression: A tasteful union of fruit and/ or spice, and beer, but still recognizable as beer. The fruit and/ or spice character should each be evident but in balance with the beer, not so forward as to suggest an artificial product.

Aroma: Varies by base style. The fruit and/ or spice character should be noticeable in the aroma; however, note that some fruit and spices (e.g., raspberries, cherries, cinnamon, ginger) have stronger aromas and are more distinctive than others (e.g., blueberries, strawberries) – allow for a range of fruit and spice character and intensity from subtle to aggressive. Hop aroma may be lower than in the base style to better show the specialty character. The specialty ingredients should add an extra complexity, but not be so prominent as to unbalance the resulting presentation.

Appearance: Varies by base style and special ingredients. Lighter-colored beer should show distinctive ingredient colors, including in the head. The color of fruit in beer is often lighter than the flesh of the fruit itself and may take on slightly different shades. Variable clarity, although haze is generally undesirable. Some ingredients may impact head retention.

Flavor: Varies by base style. As with aroma, distinctive fruit and/ or spice flavors should be noticeable, and may range in intensity from subtle to aggressive. The fruit character should not be so artificial or inappropriately overpowering as to suggest a spiced fruit juice drink. Hop bitterness, flavor, malt esters, should be appropriate to the base style, but be harmonious and balanced with the distinctive fruit and spice flavors present. Fruit generally add flavor not sweetness, since fruit sugars usually fully ferment, thus lightening the flavor and drying out the finish. However, residual sweetness is not necessarily a negative characteristic unless it has a raw, unfermented quality. Some ingredients may add sourness, bitterness, and tannins, which must be balanced in the resulting flavor profile.

Mouthfeel: Varies by base style. Fruit often decreases body, and makes the beer seem lighter on the palate. Some smaller and darker fruits may add a tannic depth, but this astringency should not overwhelm the base beer. SHVs may increase or decrease body. Some SHVs may add a bit of astringency, although a “raw” spice character is undesirable.

Entry Instructions: The entrant **must** specify the type of fruit, Spice ingredients. Entrant **must** specify a description of the beer, **either** a Base Style **or** the ingredients, specs, or target character of the beer. A general description of the special nature of the beer can cover all the required items.

Vital Statistics: OG, FG, IBUs, SRM, and ABV will vary depending on the underlying base beer, but the fruit will often be reflected in the color.

34 D Herb/ Flower/ Vegetable Beer

Overall Impression: An appealing fusion of spices, herbs, vegetables (SHVs) or flowers and beer, but still recognizable as beer. The SHV character should be evident but in balance with the beer, not so forward as to suggest an artificial product.

Aroma: Varies by base style. The SHV character should be noticeable in the aroma; however, some SHVs (e.g., ginger, cinnamon, rosemary) have stronger aromas and are more distinctive than others (e.g., most vegetables) – allow for a range of SHV character and intensity from subtle to aggressive. Hop aroma may be lower than in the base style to better show the SHV character. The SHVs should add an extra complexity, but not be so prominent as to unbalance the resulting presentation.

Appearance: Varies by base style and special ingredients. Lighter-colored beer may show distinctive ingredient colors, including in the head. Variable clarity, although haze is generally undesirable. Some ingredients may impact head retention.

Flavor: Varies by base style. As with aroma, distinctive SHV flavors should be noticeable, and may range in intensity from subtle to aggressive. Some SHVs are inherently bitter and may result in a beer more bitter than the declared base style. Bitterness, hop and malt flavors, alcohol content, and fermentation byproducts, such as esters, should be appropriate for the base style, but be harmonious and balanced with the distinctive SHV flavors present.

Mouthfeel: Varies by base style. SHVs may increase or decrease body. Some SHVs may add a bit of astringency, although a “raw” spice character is undesirable.

Entry Instructions: The entrant **must** specify the type of spices, herbs, flowers or vegetables used, but individual ingredients do not need to be specified if a well-known spice blend is used (e.g., apple pie spice, curry powder, chili powder). Entrant **must** specify a description of the beer, identifying either a Base Style **or** the ingredients, specs, or target character of the beer. A general description of the special nature of the beer can cover all the required items.

Vital Statistics: OG, FG, IBUs, SRM, and ABV will vary depending on the underlying base beer.

34 E Specialty IPA (Brut, White, Red, Brown & Black)

Specialty IPA is a competition entry category, not a distinct style. Beers entered here are not experimental beers; they are a collection of currently-produced types of beer that may or may not have any market longevity. This category also allows for expansion, so potential future IPA variants (St. Patrick's Day Green IPA, Romulan Blue IPA, Zima Clear IPA, etc.) have a place to be entered without rewriting the style guidelines. The only common element is that they have the balance and overall impression of an IPA (typically, an American IPA) but with some minor tweak.

The term 'IPA' is used as a singular descriptor of a type of hoppy, bitter beer. It is not meant to be spelled out as 'India Pale Ale' when used in the context of a Specialty IPA. None of these beers ever historically went to India, and many aren't pale. But the craft beer market knows what to expect in balance when a beer is described as an 'IPA' – so the modifiers used to differentiate them are based on that concept alone. The Specialty IPA category is not intended for Classic-style IPAs with added ingredients (such as fruit, spice, wood, smoke, grains, or sugars) – these should be entered in the appropriate Specialty-Type beer category (Fruit Beer, SHV Beer, etc.). The Specialty IPA styles are considered Classic Styles for entering in Specialty-Type category purposes. Classic-style IPAs with unique or special hops should still be entered in the appropriate Classic-style IPA style.

Overall Impression: Recognizable as an IPA by balance – a hop-forward, bitter, dryish beer – with something else present to distinguish it from the standard categories. Should have good drinkability, regardless of the form. Excessive harshness and heaviness are typically faults, as are strong flavor clashes between the hops and the other specialty ingredients.

Aroma: Detectable hop aroma is required; characterization of hops is dependent on the specific type of Specialty IPA. Other aromatics may be present; hop aroma is typically the strongest element.

Appearance: Color depends on specific type of Specialty IPA. Most should be clear, but a slight haze is acceptable in most styles. Darker types can be opaque, making clarity irrelevant. Good, persistent head stand with color dependent on the specific type of Specialty IPA.

Flavor: Variable by type, with the quality of each component dependent on the specific Specialty IPA. Hop flavor typically medium-low to high. Hop bitterness typically medium-high to very high. Malt flavor generally low to medium. Commonly has a medium-dry to dry finish. Some clean alcohol flavor can be noted in stronger versions. Various types of Specialty IPAs can show additional malt and yeast characteristics, depending on the type.

Mouthfeel: Smooth. Medium-light to medium body. Medium carbonation, generally. A background alcohol warmth can be perceived in stronger versions.

Entry Instructions: Entrant must specify a **strength** (session, standard, double); if no strength is specified, standard will be assumed. Entrant must specify specific **type** of Specialty IPA from the list of Currently Defined Types identified in the Style Guidelines, or as amended by Provisional Styles on the BJCP website; OR the entrant must describe the type of Specialty IPA and its key characteristics in comment form so judges will know what to expect.

Entrants may specify specific **hop varieties** used, if entrants feel that judges may not recognize the varietal characteristics of newer hops.

Entrants may specify a combination of defined IPA types (e.g., Black Rye IPA) without providing additional descriptions.

Currently Defined Types: *Black IPA, Brown IPA, Red IPA, White IPA, Brut IPA*

Vital Statistics: Variable by type, see individual styles

Strength classifications:

Session – ABV: 3.0 – 5.0%

Standard – ABV: 5.0 – 7.5%

Double – ABV: 7.5 – 10.0%

Specialty IPA: Black IPA

Overall Impression: A beer with the dryness, hop-forward balance, and flavor characteristics of an American IPA, but darker in color. Darker malts add a gentle and supportive flavor, not a strongly roasted or burnt character.

Aroma: Moderate to high hop aroma, often with a stone fruit, tropical, citrusy, resinous, pine, berry, or melon character. Very low to moderate malt, possibly with light chocolate, coffee, or toast notes, as well as a background caramel sweetness. Clean fermentation profile, but light esters acceptable.

Appearance: Dark brown to black color. Clear, if not opaque. Light haze allowable, but should not be murky. Light tan to tan head, moderate size, persistent.

Flavor: Medium-low to high hop flavor, same descriptors as aroma. Low to medium malt flavor, with restrained chocolate or coffee notes, but not burnt or ashy. The roasted notes should not clash with the hops. Light caramel or toffee optional. Medium-high to very high bitterness. Dry to slightly off-dry finish, with a bitter but not harsh aftertaste, often with a light roast flavor that can contribute to the dry impression. Low to moderate esters optional. Background alcohol flavor optional.

Mouthfeel: Smooth. Medium-light to medium body. Medium carbonation. Light creaminess optional. Light warmth optional.

Vital Statistics:

IBUs: 50 – 90

OG: 1.050 – 1.085

FG: 1.010 – 1.018

SRM: 25 – 40

ABV: 5.5 – 9.0%

Specialty IPA: Brown IPA

Overall Impression: Hoppy, bitter, and moderately strong like an American IPA, but with dark caramel, chocolate, toffee, or dark fruit character as in an American Brown Ale. Retaining the dryish finish and lean body that makes IPAs so drinkable, a Brown IPA is a little more flavorful and malty than an American IPA without being sweet or heavy.

Aroma: Moderate to moderately-high hop aroma, often with a stone fruit, tropical fruit, citrus, resin, pine, berry, or melon character. Medium-low to medium malty-sweet aroma mixes in well with the hop selection, and often features milk chocolate, cocoa, toffee, nuts, biscuits, dark caramel, toasted bread, or dark fruit character. Clean fermentation profile. Light esters optional. Light alcohol aroma optional.

Appearance: Color ranging from reddish-brown to dark brown but not black. Clear, if not opaque. Light haze optional. Medium-sized, cream-colored to tan head with good persistence.

Flavor: Medium to high hop flavor, same descriptors as aroma. Medium-low to medium clean, supportive malty flavor with same descriptors as aroma. The malt and hop choices should not produce flavor clashes. Medium-high to high bitterness, no harshness. Dry to medium finish, with a bitter, hoppy, and malty aftertaste. Low esters optional. Very low alcohol flavor optional. No highly roasted or burnt malt flavors. The malt should nearly balance the hop bitterness and flavor.

Mouthfeel: Medium-light to medium body, with a smooth texture. Medium to medium-high carbonation. No harshness. Light warmth optional.

Vital Statistics:

IBUs: 40 – 70

OG: 1.056 – 1.070

FG: 1.008 – 1.016

SRM: 18 – 35

ABV: 5.5 – 7.5%

Specialty IPA: Red IPA

Overall Impression: Hoppy, bitter, and moderately strong like an American IPA, but with some caramel, toffee, or fruit character as in an American Amber Ale. Retaining the dryish finish and lean body that makes IPAs so drinkable, a Red IPA is a little more flavorful and malty than an American IPA without being sweet or heavy.

Aroma: Moderate to strong hop aroma, often with a stone fruit, tropical fruit, citrus, resin, pine, berry, or melon character. Medium-low to medium malty-sweet aroma mixes in well with the hop selection, and often features medium to dark caramel, toffee, toasted bread, or dark fruit character. Clean fermentation profile. Light esters optional. Light alcohol aroma optional.

Appearance: Color ranging from light reddish-amber to dark reddish-copper. Clear. Light haze optional. Medium-sized, off white to cream-colored head with good persistence.

Flavor: Medium to very high hop flavor, same descriptors as aroma. Medium-low to medium clean, supportive malty flavor with same descriptors as aroma. The malt and hop choices should not produce flavor clashes. Medium-high to very high bitterness, no harshness. Dry to medium finish, with a bitter, hoppy, and malty aftertaste. Low esters optional. Very low alcohol flavor optional. The malt should not overshadow the hop flavor and bitterness in the balance.

Mouthfeel: Medium-light to medium body, with a smooth texture. Medium to medium-high carbonation. No harshness. Light warmth optional.

Vital Statistics:

IBUs: 40 – 70

OG: 1.056 – 1.070

FG: 1.008 – 1.016

SRM: 11 – 17

ABV: 5.5 – 7.5%

Specialty IPA: White IPA

Overall Impression: A fruity, spicy, refreshing version of an American IPA, but with a lighter color, less body, and featuring the distinctive yeast or spice additions typical of a Witbier.

Aroma: Moderate esters, often orange, grapefruit, apricot, or sometimes banana. Light spices optional, usually coriander, orange peel, pepper, or clove. Medium-low to medium hop aroma, often stone fruit, citrus, or tropical fruit. Esters and spices may reduce perception of hop aroma. Low neutral, grainy, or bready malt. Light alcohol aroma optional.

Appearance: Pale to deep golden color. Typically hazy. Moderate to large, dense white head that persists.

Flavor: Moderate to high esters, medium-low to medium-high hop flavor, and light spices, all with the same descriptors as aroma. Light malt flavor, perhaps a bit bready. High bitterness. Moderately dry, refreshing finish. Background alcohol flavor optional.

Mouthfeel: Medium-light body. Medium to medium-high carbonation. Light spice astringency optional. Low warmth optional.

Vital Statistics:

IBUs: 40 – 70

OG: 1.056 – 1.065

FG: 1.010 – 1.016

SRM: 5 – 6

ABV: 5.5 – 7.0%

Specialty IPA: Brut IPA

Overall Impression: A very pale, hop-forward American IPA variant with a bone-dry finish, very high carbonation, and a restrained bitterness level. Can be suggestive of a sparkling white wine or Champagne. The hop character is modern, and emphasizes flavor and aroma dimensions.

Aroma: Moderately high to intense hop aroma, very bright and hop-forward in the balance. Modern American and New World hop varieties provide a wide range of possible characteristics, such as tropical, stone fruit, citrusy, or white grape, but not grassy, vegetal, or herbal. Malt is subtle, neutral, and in the background, but never caramelly or overly cornysweet. A light, clean alcohol note is optional. Very clean fermentation character; should not be yeasty.

Appearance: Very pale color, ranging from very pale straw to very light gold. Crystal clear but a touch of haze is acceptable. High to very high carbonation gives a massive, rocky, billowy, white head with tight, persistent bubbles.

Flavor: High to very high hop flavor, same descriptors as aroma. Low to very low neutral malt character, subtle in the balance. No strong malt flavors, no caramel. Perceived bitterness is low to very low due to the bone-dry finish and very high carbonation. Neutral to slightly fruity fermentation profile. No diacetyl. Dry to very dry finish with a fresh, hoppy aftertaste, and a clean bitterness.

Mouthfeel: Light to very light body with a spritzy carbonation (high to very high), reminiscent of a sparkling white wine. No bitter, harsh, hop-derived astringency. Alcohol warmth may be present but should never be hot.

Vital Statistics:

IBUs: 20 – 30

OG: 1.046 – 1.057

FG: 0.990 – 1.004

SRM: 2 – 4

ABV: 6.0 – 7.5%

34 F Alternative Grain Beer

Overall Impression: An **Alternative Grain Beer** is a standard beer (Classic Style or not) with additional or non-standard brewing grains (e.g., rye, oats, buckwheat, spelt, millet, sorghum, rice) added or used exclusively. Gluten-free (GF) beers made from completely gluten-free ingredients may be entered here, while GF beers using process-based gluten removal should be entered in their respective base style categories.

Overall Impression: A base beer enhanced by or featuring the character of additional grains. The specific character depends greatly on the added grains.

Aroma: Same as base beer style. The added grain will lend a particular character, although with some grains the beer will simply seem a bit more grainy or nutty, and some may have a relatively neutral character.

Appearance: Same as base beer style, although some additional haze may be noticeable.

Flavor: Same as base beer style. The additional grain should be noticeable in flavor, although it may not be necessarily identifiable. Some grains add an additional grainy, bready, or nutty flavor, while others simply enhance the flavor of the base beer. Some grains add a dryness to the finish.

Mouthfeel: Same as the base beer, although many additional grains (e.g., oats, rye) increase body and viscosity, while some (e.g., GF grains) create a thinner beer.

Entry Instructions: The entrant must specify the type of alternative grain used. Entrant must specify a description of the beer, identifying either a Base Style or the ingredients, specs, or target character of the beer. A general description of the special nature of the beer can cover all the required items.

Vital Statistics: OG, FG, IBUs, SRM, and ABV will vary depending on the underlying base beer.

34 G Smoked Beer (Ale or Lager)

Overall Impression: A well-balanced fusion of the malt and hops of the base specialty beer style with a pleasant and agreeable smoke character.

Aroma: A pleasant balance between the expected aroma of the base beer, smoked malt, and any specialty ingredients. The smoke character ranges from low to assertive, and may show varietal wood smoke character (e.g., alder, oak, beechwood). The balance between the smoke, the beer, and any specialty ingredients can vary – they do not need to be equal in intensity. However, the resulting mix should be appealing. Sharp, phenolic, harsh, rubbery, or burnt smoke-derived aromatics are inappropriate.

Appearance: Variable. The appearance should reflect the base beer style, although the color is often a bit darker than expected for the plain base style. The use of certain fruits and spices may affect the color and hue of the beer as well.

Flavor: Similar to the aroma, with a balance between the base beer, any specialty ingredients, and low to assertive smoked malt. Varietal woods can produce different flavor profiles. The balance between smoke, beer, and any specialty ingredients can vary, but the resulting blend should be enjoyable. Smoke can add some additional dryness to the finish. Harsh, bitter, burnt, charred, rubbery, sulfury, medicinal, or phenolic smoke derived flavors are inappropriate.

Mouthfeel: Varies with the base beer style. Significant astringent, phenolic, smoke-derived harshness is a fault.

Entry Instructions: The entrant **must** specify the type of wood or smoke **if** a varietal smoke character is noticeable. The entrant **must** specify the additional ingredients or processes that make this a specialty smoked beer. Entrant **must** specify a description of the beer, identifying either a base style or the ingredients, specs, or target character of the beer. A general description of the special nature of the beer can cover all the required items.

Vital Statistics: Varies with the base beer style.

Rauchbier Vital Statistics:

OG: 1.050 – 1.057

IBUs: 20 – 30

FG: 1.012 – 1.016

SRM: 12 – 22

ABV: 4.8 – 7%



BOTTLED AND CANNED STYLE GUIDELINES

2A - 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

S1 - Strong Lager

Overall Impression: A well-attenuated, relatively pale lager with strong yet balanced malt and hop flavors with a moderately high level of carbonation.

Aroma: Medium-low to medium-strong malt aroma, which can be grainy-sweet or slightly corny-sweet, may have a slight honey-like impression. Hop aroma may range from 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. Alcohols, if present, are soft and low in intensity. No hot alcohol or solventy aromas.

Appearance: Pale gold to light amber in color. White, large frothy head may not be long lasting. Very clear.

Flavor: Low to moderately strong levels of grainy-malt flavor. The grain character can be somewhat neutral or show a light bready-crackery quality or up to moderate corny or malty sweetness sometimes with a honey-like impression. Hop flavor ranges from low to medium levels, and often showing a floral, spicy, or herbal character. Hop bitterness at medium-low to medium level. Balance may vary from slightly malty to relatively close to even. Well-attenuated, not cloying with a medium dry to dry finish. Neutral aftertaste with a light malt flavor and sometimes hop flavors. A light amount of DMS is not a fault.

Mouthfeel: Medium-light to medium body. Moderate to moderately-high carbonation. Smooth but noticeably low alcohol warming sensation. No hot alcohol or solventy character.

Vital Statistics:

IBUs:

OG:

FG:

SRM:

ABV: 6.0 – 8.0

24A - 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