

2008 BJCP STYLE GUIDELINES

Beer Judge Certification Program (BJCP) Style Guidelines for Beer, Mead and Cider

2008 Revision of the 2004 Guidelines

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STYLE	OG	FG	ABV%	IBU	SRM
10. AMERICAN ALE					
A. American Pale Ale	1.045-60	1.010-15	4.5-6.2	30-45	5-14
B. American Amber Ale	1.045-60	1.010-15	4.5-6.2	25-40	10-17
C. American Brown Ale	1.045-60	1.010-16	4.3-6.2	20-40	18-35
11. ENGLISH BROWN ALE					
A. Mild	1.030-38	1.008-13	2.8-4.5	10-25	12-25
B. Southern English Brown Ale	1.033-42	1.011-14	2.8-4.1	12-20	19-35
C. Northern English Brown Ale	1.040-52	1.008-13	4.2-5.4	20-30	12-22
12. PORTER					
A. Brown Porter	1.040-52	1.008-14	4.0-5.4	18-35	20-30
B. Robust Porter	1.048-65	1.012-16	4.8-6.5	25-50	22-35
C. Baltic Porter	1.060-90	1.016-24	5.5-9.5	20-40	17-30
13. STOUT					
A. Dry Stout	1.036-50	1.007-11	4.0-5.0	30-45	25-40
B. Sweet Stout	1.044-60	1.012-24	4.0-6.0	20-40	30-40
C. Oatmeal Stout	1.048-65	1.010-18	4.2-5.9	25-40	22-40
D. Foreign Extra Stout	1.056-75	1.010-18	5.5-8.0	30-70	30-40
E. American Stout	1.050-75	1.010-22	5.0-7.0	35-75	30-40
F. Russian Imperial Stout	1.075-115	1.018-30	8.0-12.0	50-90	30-40
14. INDIA PALE ALE (IPA)					
A. English IPA	1.050-75	1.010-18	5.0-7.5	40-60	8-14
B. American IPA	1.056-75	1.010-18	5.5-7.5	40-70	6-15
C. Imperial IPA	1.070-90	1.010-20	7.5-10.0	60-120	8-15
15. GERMAN WHEAT AND RYE BEER					
A. Weizen/Weissbier	1.044-52	1.010-14	4.3-5.6	8-15	2-8
B. Dunkelweizen	1.044-56	1.010-14	4.3-5.6	10-18	14-23
C. Weizenbock	1.064-90	1.015-22	6.5-8.0	15-30	12-25
D. Roggenbier (German Rye Beer)	1.046-56	1.010-14	4.5-6.0	10-20	14-19
16. BELGIAN AND FRENCH ALE					
A. Witbier	1.044-52	1.008-12	4.5-5.5	10-20	2-4
B. Belgian Pale Ale	1.048-54	1.010-14	4.8-5.5	20-30	8-14
C. Saison	1.048-65	1.002-12	5.0-7.0	20-35	5-14
D. Bière de Garde	1.060-80	1.008-16	6.0-8.5	18-28	6-19
E. Belgian Specialty Ale	Variable	Variable	Variable	Variable	Variable
17. SOUR ALE					
A. Berliner Weisse	1.028-32	1.003-06	2.8-3.8	3-8	2-3
B. Flanders Red Ale	1.048-57	1.002-12	4.6-6.5	10-25	10-16
C. Flanders Brown Ale/Oud Bruin	1.040-74	1.008-12	4.0-8.0	20-25	15-22
D. Straight (Unblended) Lambic	1.040-54	1.001-10	5.0-6.5	0-10	3-7
E. Gueuze	1.040-60	1.000-06	5.0-8.0	0-10	3-7
F. Fruit Lambic	1.040-60	1.000-10	5.0-7.0	0-10	3-7

PREFACE TO 2004 STYLE GUIDELINES

Notes to All:

- The style categories have been extensively revised from previous editions of the Style Guidelines. In some cases, style parameters, descriptions, and well-known commercial examples have been changed. Please familiarize yourself with the new Guidelines before using them.
- The style categories have been renumbered, reordered and recategorized. Please double-check the Guidelines to ensure the style number matches the name you are referencing.
- Note that SRM is a measure of beer color density more than hue/tint. Keep this in mind when attempting to use only SRM numbers when describing beers. Within these Guidelines, beer color descriptors generally follow this mapping to SRM values:

Straw	2-3
Yellow	3-4
Gold	5-6
Amber	6-9
Deep amber/light copper	10-14
Copper	14-17
Deep copper/light brown	17-18
Brown	19-22
Dark Brown	22-30
Very Dark Brown	30-35
Black	30+
Black, opaque	40+

Notes to Brewers:

- Some styles require additional information to help judges evaluate your beer. Read the Guidelines carefully and provide the required information. Omitting required information will likely result in a mis-judged beer.
- If you enter a specialty or experimental beer not identified in the Guidelines, or use unusual ingredients, please consider providing supplemental information so the judges can properly understand your beer and intent.

Notes to Organizers:

- Please ensure that supplemental information submitted by brewers is available to the judges.
- If brewers omit required information, please seek clarification from the brewers before the competition date.
- You are free to group style categories and sub-categories in whatever logical groupings you wish for the purpose of your competition, taking into account the number of entries and available judges.
- You are free to split and regroup style categories for the purpose of your competition, if you feel that a different grouping would be beneficial to your entrants. You are not constrained to keep all sub-categories within a major category together when constructing flights.

Notes to Judges:

- Understand that most beer styles are not defined by a single beer. Many styles are quite broad and can encompass multiple stylistically accurate variants. Do not let your understanding of a single beer limit your appreciation of the full range of each beer style.
- You are free to judge beers in a flight in whatever order makes sense to you, although you should try to sequence

the beers in a manner that allows you to preserve your senses and to fairly evaluate each beer.

- Pay careful attention to the modifiers used in describing the styles. Look for guidance on the magnitude and quality of each characteristic. Notice that many characteristics are optional; beers not evidencing these non-required elements should not be marked down. Phrases such as "may have," "can contain," "might feature," "is acceptable," "is appropriate," "is typical," etc. all indicate optional elements. Required elements are generally written as declaratory phrases, or use words such as "must" or "should." Elements that must not be present often use phrases such as "is inappropriate," "no," or "must not."
- Seek to understand the intent of the style categories and to judge each beer in its entirety. Don't overly focus on single elements. Look to the overall balance and character of the beer for your final opinion.
- If a style guideline calls for required information from the brewer but this information has not been provided to you, please request it from the competition organizer. If the organizer does not have the information, then make a quick evaluation and decide how you wish to categorize the entry. Make note of it on your scoresheet and then judge it as such. It may not always be accurate, but it's the best you can do under the circumstances. Do not overly penalize the brewer for missing information; it might not be his fault. Do the best you can and use common sense.
- If you come across a beer that is clearly out of style, check with the organizer to make sure the entry has been properly labeled and/or categorized. Handling errors do occur.

Acknowledgements:

- The committee would like to acknowledge the significant effort made by the 1998-1999 Style Committee in revising and updating the 1997 Guidelines. Their work has been extended and expanded, but not forgotten. Their names appear on the title page of this document.
- The committee thanks the volunteer reviewers and individual contributors whose efforts improved the guidelines. Those who helped in the development or review are listed on the title page of this document.
- The 1997 BJCP Guidelines were derived from the New England Homebrew Guidelines, and were primarily authored by Steve Stroud, Pat Baker and Betty Ann Sather. Mead guidelines were added to the 1997 Guidelines based on the work of Tom Fitzpatrick, Steve Dempsey, Michael Hall, Dan McConnell, Ken Schramm, Ted Major and John Carlson.

1. LIGHT LAGER

1A. Lite American Lager
Aroma: Little to no malt aroma, although it can be grainy, sweet or corn-like if present. Hop aroma may range from none to a light spicy or floral hop presence. Low levels of yeast character (green apples, DMS, or fruitiness) are optional but acceptable. No diacetyl.

Appearance: Pale straw to gold color. White, frothy head may not be long lasting. Very clear.
Flavor: Crisp and dry flavor with some low levels of grainy or mild sweetness. Hop flavor ranges from none to low levels of bitterness at low to medium level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry "sting." No diacetyl. No fruitiness.

Mouthfeel: Medium-light body from use of adjuncts such as rice or corn. Highly carbonated with slight carbonic bite on the tongue. White, frothy head seldom persists. Very clear.
Flavor: Crisp and dry flavor with some low levels of grainy or corn-like sweetness. Hop flavor ranges from none to low levels of bitterness at low level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry "sting." No diacetyl. No fruitiness.

Overall Impressions: Refreshing and thirst quenching, although generally more filling than standard/lite versions.
Comments: Premium lagers tend to have fewer adjuncts than standard/lite lagers, and can be all-malt. Strong flavors are faint, but premium lagers have more flavor than standard/lite lagers. A broad category of international mass-market lagers ranging from up-scale American lagers to the typical "import" or "green bottle" international lagers. Strong flavors are faint. Designed to appeal to the broadest range of the general public as possible.

Ingredients: Two- or six-row barley with up to 25% rice or corn as adjuncts.
Appearance: Pale straw to gold color. White, frothy head may not be long lasting. Very clear.
Flavor: Crisp and dry flavor with some low levels of grainy or mild sweetness. Hop flavor ranges from none to low levels of bitterness at low to medium level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry "sting." No diacetyl. No fruitiness.

Aroma: Little to no malt aroma, although it can be grainy, sweet or corn-like if present. Hop aroma may range from none to a light spicy or floral hop presence. Low levels of yeast character (green apples, DMS, or fruitiness) are optional but acceptable. No diacetyl.

Appearance: Very pale straw to medium yellow color. White, frothy head seldom persists. Very clear.
Flavor: Crisp and dry flavor with some low levels of grainy or corn-like sweetness. Hop flavor ranges from none to low levels of bitterness at low to medium-low level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry "sting." No diacetyl. No fruitiness.

Mouthfeel: Light body from use of a high percentage of adjuncts such as rice or corn. Very highly carbonated with slight carbonic bite on the tongue.
Overall Impressions: Very refreshing and thirst quenching, including the standard mass-market lager from most countries.
Comments: Strong flavors are faint. An international style lager.

1C. Premium American Lager
Aroma: Low to medium-low malt aroma, which can be grainy, sweet or corn-like. Hop aroma may range from very low to a medium-low, spicy or floral hop presence. Low levels of yeast character (green apples, DMS, or fruitiness) are optional but acceptable. No diacetyl.

1B. Standard American Lager

Aroma: Pleasantly grainy-sweet, clean Pils malt aroma dominates. Low to moderately-low spicy noble hop aroma, and a low background note of DMS (from Pils malt). No esters or diacetyl.

Appearance: Medium yellow to pale gold, clear, with a creamy white head.
Flavor: Slightly sweet, malty profile. Grain and Pils malt flavors dominate, with a low to medium-low hop bitterness that supports the malty palate. Low to moderately-low spicy noble hop flavor. Finish and aftertaste remain malty. Clean, no fruity esters, no diacetyl.

Mouthfeel: Medium body, medium carbonation, smooth maltness with no trace of astringency.
Overall Impressions: Malty but fully attenuated Pils malt character (green apples, DMS, or fruitiness) are optional but acceptable. No diacetyl.

Aroma: Pleasantly grainy-sweet, clean Pils malt aroma dominates. Low to moderately-low spicy noble hop aroma, and a low background note of DMS (from Pils malt). No esters or diacetyl.

Appearance: Medium yellow to pale gold, clear, with a creamy white head.
Flavor: Slightly sweet, malty profile. Grain and Pils malt flavors dominate, with a low to medium-low hop bitterness that supports the malty palate. Low to moderately-low spicy noble hop flavor. Finish and aftertaste remain malty. Clean, no fruity esters, no diacetyl.

Mouthfeel: Medium body, medium carbonation, smooth maltness with no trace of astringency.
Overall Impressions: Malty but fully attenuated Pils malt character (green apples, DMS, or fruitiness) are optional but acceptable. No diacetyl.

Aroma: Little to no malt aroma, although it can be grainy, sweet or corn-like if present. Hop aroma may range from none to a light spicy or floral hop presence. Low levels of yeast character (green apples, DMS, or fruitiness) are optional but acceptable. No diacetyl.

Appearance: Pale straw to gold color. White, frothy head may not be long lasting. Very clear.
Flavor: Crisp and dry flavor with some low levels of grainy or mild sweetness. Hop flavor ranges from none to low levels of bitterness at low to medium level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry "sting." No diacetyl. No fruitiness.

Aroma: Low to medium noble (German or Czech) hop aroma. Moderate Pils malt aroma, can be grainy to somewhat sweet. May have an initial sulfury aroma (from water and/or yeast) and a low background note of DMS (from Pils malt). No diacetyl.

2004 BJCP STYLE CHART, 2008 Update

STYLE	OG	FG	ABV%	IBU	SRM
1. LIGHT LAGER					
A. Lite American Lager	1.028-40	0.998-1.008	2.8-4.2	8-12	2-3
B. Standard American Lager	1.040-50	1.004-10	4.2-5.3	8-15	2-4
C. Premium American Lager	1.046-56	1.008-12	4.6-6.0	15-25	2-6
D. Munich Helles	1.045-51	1.008-12	4.7-5.4	16-22	3-5
E. Dortmunder Export	1.048-56	1.010-15	4.8-6.0	23-30	4-6
2. PILSNER					
A. German Pilsner (Pils)	1.044-50	1.008-13	4.4-5.2	25-45	2-5
B. Bohemian Pilsener	1.044-56	1.013-17	4.2-5.4	35-45	3.5-6
C. Classic American Pilsner	1.044-60	1.010-15	4.5-6.0	25-40	3-6
3. EUROPEAN AMBER LAGER					
A. Vienna Lager	1.046-52	1.010-14	4.5-5.5	18-30	10-16
B. Oktoberfest/Marzen	1.050-57	1.012-16	4.8-5.7	20-28	7-14
4. DARK LAGER					
A. Dark American Lager	1.044-56	1.008-12	4.2-6.0	8-20	14-22
B. Munich Dunkel	1.048-56	1.010-16	4.2-5.6	18-28	14-28
C. Schwarzbier	1.046-52	1.010-16	4.4-5.4	22-32	17-30
5. BOCK					
A. Maibock/Helles Bock	1.064-72	1.011-18	6.2-7.4	23-35	6-11
B. Traditional Bock	1.064-72	1.013-19	6.3-7.2	20-27	14-22
C. Doppelbock	1.072-112	1.016-24	7.0-10.0	16-26	6-25
D. Eisbock	1.078-120	1.020-35	9.0-14.0	25-35	18-30
6. LIGHT HYBRID BEER					
A. Cream Ale	1.042-55	1.006-12	4.2-5.6	15-20	2.5-5
B. Blonde Ale	1.038-54	1.008-13	3.8-5.5	15-28	3-6
C. Kölsch	1.044-50	1.007-11	4.4-5.2	20-30	3.5-5
D. American Wheat or Rye Beer	1.040-55	1.008-13	4.0-5.5	15-30	3-6
7. AMBER HYBRID BEER					
A. North German Altbier	1.046-54	1.010-15	4.5-5.2	25-40	13-19
B. California Common Beer	1.048-54	1.011-14	4.5-5.5	30-45	10-14
C. Düsseldorf Altbier	1.046-54	1.010-15	4.5-5.2	35-50	11-17
8. ENGLISH PALE ALE					
A. Standard/Ordinary Bitter	1.032-40	1.007-11	3.2-3.8	25-35	4-14
B. Special/Bisc/Premium Bitter	1.040-48	1.008-12	3.8-4.6	25-40	5-16
C. Extra Special/Strong Bitter (English Pale Ale)	1.048-60	1.010-16	4.6-6.2	30-50	6-18
9. SCOTTISH AND IRISH ALE					
A. Scottish Light 60/-	1.030-35	1.010-13	2.5-3.2	10-20	9-17
B. Scottish Heavy 70/-	1.035-40	1.010-15	3.2-3.9	10-25	9-17
C. Scottish Export 80/-	1.040-54	1.010-16	3.9-5.0	15-30	9-17
D. Irish Red Ale	1.010-14	1.010-14	4.0-6.0	17-28	9-18
E. Strong Scottish Ale	1.070-130	1.018-56	6.5-10.0	17-35	14-25

28D. Other Specialty Cider/Perry

This is an open-ended category for cider or perry with other adjuncts such that it does not fit any of the categories above. This includes the use of spices and/or other sweeteners. A cider with added honey may be entered here if the cider character remains dominant. Otherwise it should be entered as mead in the cysar sub-category.

Aroma/Flavor: The cider character must always be present, and must fit with adjuncts.

Appearance: Clear to brilliant. Color should be that of a common cider unless adjuncts are expected to contribute color.

Mouthfeel: Average body, may show tannic (astringent) or heavy body as determined by adjuncts.

Comments: Entrants **MUST** specify all major ingredients and adjuncts. Entrants **MUST** specify carbonation level (still, petillant, or sparkling). Entrants **MUST** specify sweetness (dry or medium).

Vital Statistics: OG: 1.045 – 1.100
FG: 0.995 – 1.020
ABV: 5 – 12%

Commercial Examples: [US] Red Barn Cider Fire Barrel (WA), A'Eppe/Treow Pear Wine and Sparrow Spiced Cider (WI)

Appearance: Light gold to deep gold, clear with a persistent white head.

Flavor: Neither Pils malt nor noble hops dominate, but both are in good balance with a touch of malty sweetness, providing a smooth yet crisply refreshing beer. Balance continues through the finish and the hop bitterness lingers in aftertaste (although some examples may finish slightly sweet). Clean, no fruity esters, no diacetyl. Some mineral character might be noted from the water, although it usually does not come across as an overt mineral flavor.

Mouthfeel: Medium body, medium carbonation.

Overall Impression: Balance and smoothness are the hallmarks of this style. It has the malt profile of a Helles, the hop character of a Pils, and is slightly stronger than both.

History: A style indigenous to the Dortmund industrial region, Dortmund has been on the decline in Germany in recent years. **Comments:** Brewed to a slightly higher starting gravity than other light lagers, providing a firm malty body and underlying maltiness to complement the sulfate-accentuated hop bitterness. The term "Export" is a beer strength category under German beer tax law, and is not strictly synonymous with the "Dortmunder" style. Beer from other cities or regions can be brewed to Export strength, and labeled as such.

Ingredients: Mineraally water with high levels of sulfates, carbonates and chlorides, German or Czech noble hops, Pilsner malt, German lager yeast.

Vital Statistics: OG: 1.048 – 1.056
IBUs: 23 – 30 FG: 1.010 – 1.015
SRM: 4 – 6 ABV: 4.8 – 6.0%

Commercial Examples: DAB Export, Dortmund Union Export, Dortmund Kronen, Ayingen Jahrhundert, Great Lakes Dortmund Gold, Barrel House Duveneck's Dortmund, Bell's Lager, Dominion Lager, Gordon Biersch Golden Export, Flensburger Gold

2. PILSNER

2A. German Pilsner (Pils)

Aroma: Typically features a light grainy Pils malt character (sometimes Graham cracker-like) and distinctive flowery or spicy noble hops. Clean, no fruity esters, no diacetyl. May have an initial sulfury aroma (from water and/or yeast) and a low background note of DMS (from Pils malt).

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

Flavor: Crisp and bitter, with a dry to medium-dry finish. Moderate to moderately-low yet well attenuated maltiness, although some grainy flavors and slight Pils malt sweetness are acceptable. Hop bitterness dominates taste and continues through the finish and lingers into the aftertaste. Hop flavor can range from low to high but should only be derived from German noble hops. Clean, no fruity esters, no diacetyl.

Mouthfeel: Medium-light body, medium to high carbonation.

Overall Impression: Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

History: A copy of Bohemian Pilsener adapted to brewing conditions in Germany.

Comments: Drier and crisper than a Bohemian Pilsener with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher-sulfate water. Lighter in body and color, and with higher carbonation than a Bohemian Pilsener. Modern examples of German Pilsners tend to become paler in color, drier in finish, and more bitter as you move from South to North in Germany.

Ingredients: Pilsner malt, German hop varieties (especially noble varieties such as Hallertauer, Tettnanger and Spalt for taste and aroma), medium sulfate water, German lager yeast.

Vital Statistics: OG: 1.044 – 1.050
IBUs: 25 – 45 FG: 1.008 – 1.013
SRM: 2 – 5 ABV: 4.4 – 5.2%

Commercial Examples: Victory Prima Pils, Bitburger, Warsteiner, Trumer Pils, Old Dominion Tupper's Hop Pocket Pils, König Pilsener, Jever Pils, Left Hand Polestar Pilsner, Holsten Pils, Spaten Pils, Brooklyn Pilsner

2B. Bohemian Pilsener

Aroma: Rich with complex malt and a spicy, floral Saaz hop bouquet. Some pleasant, restrained diacetyl is acceptable, but need not be present. Otherwise clean, with no fruity esters.

Appearance: Very pale gold to deep burnished gold, brilliant to very clear, with a dense, long-lasting, creamy white head.

Flavor: Rich, complex maltiness combined with a pronounced yet soft and rounded bitterness and spicy flavor from Saaz hops. Some diacetyl is acceptable, but need not be present. Bitterness is prominent but never harsh, and does not linger. The aftertaste is balanced between malt and hops. Clean, no fruity esters.

Mouthfeel: Medium-bodied (although diacetyl, if present, may make it seem medium-full), medium carbonation.

Overall Impression: Crisp, complex and well-rounded yet refreshing.

History: First brewed in 1842, this style was the original clear, light-colored beer.

Comments: Uses Moravian malted barley and a decoction mash for rich, malt character. Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile. Traditional yeast sometimes can provide a background diacetyl note. Dextrins provide additional body, and diacetyl enhances the perception of a fuller palate.

Ingredients: Soft water with low mineral content, Saaz hops, Moravian malted barley, Czech lager yeast.

Vital Statistics: OG: 1.044 – 1.056
IBUs: 35 – 45 FG: 1.013 – 1.017
SRM: 3.5 – 6 ABV: 4.2 – 5.4%

Commercial Examples: Pilsner Urquell, Krušovice Imperial 12°, Budweiser Budvar (Czechvar in the US), Czech Rebel, Staropramen, Gambrinus Pilsner, Zlatý Bazant Golden Pheasant, Dock Street Bohemian Pilsner

2C. Classic American Pilsner

Aroma: Low to medium grainy, corn-like or sweet maltiness may be evident (although rice-based beers are more neutral). Medium to moderately high hop aroma, often classic noble hops. Clean lager character, with no fruitiness or diacetyl. Some DMS is acceptable.

Appearance: Yellow to deep gold color. Substantial, long lasting white head. Bright clarity.

Flavor: Moderate to moderately high maltiness similar in character to the Continental Pilsners but somewhat lighter in intensity due to the use of up to 30% flaked maize (corn) or rice used as an adjunct. Slight grainy, corn-like sweetness from the use of maize with substantial offsetting hop bitterness. Rice-based versions are crisper, drier, and often lack corn-like flavors.

Medium to high hop flavor from noble hops (either late addition or first-wort hopped). Medium to high hop bitterness, which should not be coarse nor have a harsh aftertaste. No fruitiness or diacetyl. Should be smooth and well-lagered.

Mouthfeel: Medium body and rich, creamy mouthfeel. Medium to high carbonation levels.

Overall Impression: A substantial Pilsner that can stand up to the classic European Pilsners, but exhibiting the native American grains and hops available to German brewers who initially brewed

it in the USA. Refreshing, but with the underlying malt and hops

lagers, Märzen lends a distinguished grainy sweetness. Rice (preferably noble varieties). Moderately hard, carbonate-rich water. Can use some caramel malt and/or darker malts to add color and sweetness, but caramel malts shouldn't add significant

character.

Historical: A version of Pilsner brewed in the USA by immigrant German brewers who brought the process and yeast with them when they settled in America. They worked with the ingredients that were native to America to create a unique version of the original Pilsner. This style died out after Prohibition but was resurrected as a home-brewed style by advocates of the hobby.

Comments: The classic American Pilsner was brewed both pre-Prohibition and post-Prohibition with some differences. Ocs of 1.050-1.060 would have been appropriate for pre-Prohibition beers while gravities dropped to 1.044-1.048 after Prohibition.

Corresponding IBUs dropped from a pre-Prohibition level of 30-40 to 25-30 after Prohibition.

Ingredients: Six-row barley with 20% to 30% flaked maize to dilute the excessive protein levels. Native American hops such as

Citizens, traditional continental noble hops, or modern noble crosses (Ultra Liberty, Crystal) are also appropriate. Water with a high mineral content can lead to an inappropriate consensus in

flavor and harshness in aftertaste.

Flavor: Initial mildly sweetness, but finish is moderately dry.

Distinctive and complex mildness often includes a toasted aspect.

Hop bitterness is moderate, and noble hop flavor is low to none.

Balance is toward malt, though the finish is not sweet. Noticeable

with no directly or faintly esters.

Mouthfeel: Medium body, with a creamy texture and medium carbonation. Smooth. Fully fermented, without a cloying finish.

Overall Impressions: Smooth, clean and rather rich, with a depth

of malt character. This is one of the classic maize styles, with a

mildness that is often described as soft, elegant, and elegant but

never cloying.

History: Origin is credited to Gabriel Sedwinyt, based on an

adaptation of the Vienna style developed by Anton Dreher around

1840, shortly after lager yeast was first isolated. Typically brewed

and stored in cold caves or cellars during the warm summer

in the spring, signaling the end of the traditional brewing season

of malt cloysng.

Comments: Domestic German versions tend to be golden, like a

strong Pils-dominated Helles. Export German versions are

typically orange-gamber in color, and have a distinctive toasty malt

character. German beer law law limits the OG of the style at 14°P

since it is a *vollbier*. Although American versions can be stronger,

"best" type beers are special occasion beers that are usually

stronger than their everyday counterparts.

Ingredients: Crst yeast, although German Vienna malt is often

the backbone of the grain bill, with some Munich malt. Pils malt,

and possibly some crystal malt. All malt should derive from the

finest quality two-row barley, Continental hops, especially noble

varieties, are most authentic. Some what alkaline water (up to 300

PPM), with significant carbonate content is welcome. A decoction

mash can help develop the rich malt profile.

Visual Statistics: OG: 1.050 – 1.057
IBUs: 20 – 28
SRM: 7 – 14
ABV: 4.8 – 5.7%

Commercial Examples: Paulaner Oktoberfest, Ayinger

Oktoberfest-Märzen, Hacker-Pschorr Original Oktoberfest,

Horstnan Oktoberfest, Victory Pilsener, Great Lakes Oktoberfest,

Spartan Oktoberfest, Capital Oktoberfest, Gordon Biersch Märzen,

Goose Island Oktoberfest, Samuel Adams Oktoberfest (a bit

unusual in its late hopping)

Overall Impressions: Substantial body and character.

Mouthfeel: Substantial, alcoholic. Moderate tannin.

Appearance: Clear to brilliant, pale to medium yellow.

Aroma/Flavor: A dry flavorful cider with robust apple character,

strong alcohol, and derivative flavors from sugar adjuncts.

Appearance: Clear to brilliant, pale to medium yellow.

Mouthfeel: Substantial, alcoholic. Moderate tannin.

Overall Impressions: Substantial body and character.

Varities: Bartlett, Kiefer, Comice, etc.

Visual Statistics: OG: 1.050 – 1.060
FG: 1.000 – 1.020
ABV: 5 – 7%

Commercial Examples: [US] White Winter Hard Pear Cider

(WI), Appletree Perry (WI), Blossomwood Laughing Pig

Perry (CO), Uncle John's Fruit House Winery Perry (MI)

27E, Traditional Perry

Traditional perry is made from pears grown specifically for that

purpose rather than for eating or cooking. Many "erry pears"

are nearly inedible.

Aroma/Flavor: There is a pear character, but no obviously

fruity. It lends toward that of a young white wine. Some slight

bitterness.

Appearance: Slightly cloudy to clear. Generally quite pale.

Mouthfeel: Relatively full, moderate to high tannin apparent as

lightly sparkling. Only very slight acidification is acceptable.

Overall Impressions: Tannic, medium to medium-sweet. Still to

Mousiness, ropy, oily characters are serious faults.

Comments: Enramis MUST specify carbonation level (still,

perlitant, or sparkling). Enramis MUST specify sweetness

(medium or sweet). Variety of pear(s) used must be stated.

Visual Statistics: OG: 1.050 – 1.070
FG: 1.000 – 1.020
ABV: 5 – 9%

Commercial Examples: [France] Bordier Père Authentique

Red Perry, Oliver's Blakeney Red Perry and Herefordshire Dry

Perry

28. SPECIALTY CIDER AND PERRY

Specificly, cider/perry includes beverages made with added

flavorings (spices and/or other fruits), those made with substantial

amounts of sugar-sources to increase souring gravities, and the

benigns of sugar-sources to a combination of apple and pear juice

(sometimes called "pider").

The same general characteristics and fault descriptions apply to

specificly ciders as to standard ciders (preceding category), with

the exception of adjuncts allowed.

28A, New England Cider

This is a cider made with characteristic New England apples for

relatively high acidity, with adjuncts to raise alcohol levels.

Aroma/Flavor: A dry flavorful cider with robust apple character,

strong alcohol, and derivative flavors from sugar adjuncts.

Appearance: Clear to brilliant, pale to medium yellow.

Mouthfeel: Substantial, alcoholic. Moderate tannin.

Overall Impressions: Substantial body and character.

Visual Statistics: OG: 1.060 – 1.100
FG: 1.000 – 1.020
ABV: 9 – 12%

Commercial Examples: [US] Appletree Summer's End (WI),

Wandering Angus Pommes (OR), Uncle John's Fruit House

Winery Fruit House Apple (MI), Irvine's Vintage Ciders (WA)

Commercial Examples: There are no known commercial

examples of New England Cider.

28B, Fruit Cider

This is a cider with other fruits or fruit-juices added - for example,

perry. Note that a "cider" made from a combination of apple and

pear juice would be entered in this category since it is neither

cider nor perry.

Aroma/Flavor: The cider character must be present and must fit

with the other fruits. It is a fruit if the adjuncts completely

dominate the other.

Appearance: Clear to brilliant. Color appropriate to added fruit,

pop. Oxidation is a fault.

Mouthfeel: Substantial. May be significantly tannic depending on

fruit added.

Overall Impressions: Like a dry wine with complex flavors. The

apple character must marry with the added fruit so that neither

dominates the other.

Comments: Enramis MUST specify carbonation level (still,

perlitant, or sparkling). Enramis MUST specify sweetness (dry or

medium), Enramis MUST specify what fruit(s) and/or fruit

juice(s) were added.

Visual Statistics: OG: 1.045 – 1.070
FG: 0.995 – 1.010
ABV: 5 – 9%

Commercial Examples: [US] West County Blueberry-Apple

Wine (MA), Appletree Red Fall Cinn-Apple Draft Cider

(WI), Bellwether Cherry Suet (NY), Uncle John's Fruit Ham

Winery Apple Cherry Hard Cider (MI)

28C, Applwine

The term for this category is traditional but possibly misleading: it

is simply a cider with substantial added sugar to achieve higher

alcohol than a common cider.

Aroma/Flavor: Comparable to a Common Cider. Cider character

must be distinctive. Very dry to slightly medium.

Appearance: Clear to brilliant, pale to medium-gold. Cloudiness

or hazes are inappropriate. Dark colors are not expected unless

strongly tannic varieties of fruit were used.

Mouthfeel: Lighter than other ciders, because higher alcohol is

derived from still to champagne-like.

Overall Impressions: Like a dry white wine, balanced, and with

low astingency and bitterness.

Comments: Enramis MUST specify carbonation level (still,

perlitant, or sparkling). Enramis MUST specify sweetness (dry or

medium).

Visual Statistics: OG: 1.070 – 1.100
FG: 0.995 – 1.010
ABV: 9 – 12%

Commercial Examples: [US] Appletree Summer's End (WI),

Wandering Angus Pommes (OR), Uncle John's Fruit House

Winery Fruit House Apple (MI), Irvine's Vintage Ciders (WA)

27. STANDARD CIDER AND PERRY

The styles represented in this category are the principal established styles. The Common Cider and Common Perry styles are analogous to the cider and perry categories of earlier style standards. There are well-known styles not represented here—for example, Asturian (Spanish)—for which there are presently insufficient appreciation and a lack of commercial examples for reference.

In the case of a cider made to a style not explicitly represented here, it should be entered in the closest applicable category. The first decision is whether the cider was made with apples with significant tannin content that gives the cider noticeable astringency or bitterness. If not, it should be entered as a Common Cider. If so, the choice is between the English and French sub-categories; this decision should be based on whether the cider tends more toward sweet, rich, somewhat fruity (French) or drier and more austere (English). For perry of a non-represented style, the decision is, as above, based on tannin content. If in doubt, enter as Common Perry.

27A. Common Cider

A common cider is made from culinary/table apples, with wild or crab apples often used for acidity/tannin balance.

Aroma/Flavor: Sweet or low-alcohol ciders may have apple aroma and flavor. Dry ciders will be more wine-like with some esters. Sugar and acidity should combine to give a refreshing character, neither cloying nor too austere. Medium to high acidity.

Appearance: Clear to brilliant, pale to medium gold in color.

Mouthfeel: Medium body. Some tannin should be present for slight to moderate astringency, but little bitterness.

Overall Impression: Variable, but should be a medium, refreshing drink. Sweet ciders must not be cloying. Dry ciders must not be too austere. An ideal cider serves well as a “session” drink, and suitably accompanies a wide variety of food.

Comments: Entrants **MUST** specify carbonation level (still, petillant, or sparkling). Entrants **MUST** specify sweetness (dry, medium, sweet).

Varieties: Common (Winesap, Macintosh, Golden Delicious, Braeburn, Jonathan), multi-use (Northern Spy, Russets, Baldwin), crabapples, any suitable wildings.

Vital Statistics: OG: 1.045 – 1.065
FG: 1.000 – 1.020
ABV: 5 – 8%

Commercial Examples: [US] Red Barn Cider Jonagold Semi-Dry and Sweetie Pie (WA), A’EppelTreow Barn Swallow Draft Cider (WI), Wandering Aengus Heirloom Blend Cider (OR), Uncle John’s Fruit House Winery Apple Hard Cider (MI), Bellwether Spyglass (NY), West County Pippin (MA), White Winter Hard Apple Cider (WI), Harpoon Cider (MA)

27B. English Cider

This includes the English “West Country” plus ciders inspired by that style. These ciders are made with bittersweet and bitter-sharp apple varieties cultivated specifically for cider making.

Aroma/Flavor: No overt apple character, but various flavors and esters that suggest apples. May have “smoky (bacon)” character from a combination of apple varieties and MLF. Some “Farmyard nose” may be present but must not dominate; mousiness is a serious fault. The common slight farmyard nose of an English West Country cider is the result of lactic acid bacteria, not a Brettanomyces contamination.

Appearance: Slightly cloudy to brilliant. Medium to deep gold color.

Mouthfeel: Full. Moderate to high tannin apparent as astringency and some bitterness. Carbonation still to moderate, never high or gushing.

Overall Impression: Generally dry, full-bodied, austere.

Comments: Entrants **MUST** specify carbonation level (still or petillant). Entrants **MUST** specify sweetness (dry to medium). Entrants **MAY** specify variety of apple for a single varietal cider; if specified, varietal character will be expected.

Varieties: Kingston Black, Stoke Red, Dabinett, Foxwhelp, Yarlington Mill, various Jerseys, etc.

Vital Statistics: OG: 1.050 – 1.075
FG: 0.995 – 1.010
ABV: 6 – 9%

Commercial Examples: [US] Westcott Bay Traditional Very Dry, Traditional Dry and Traditional Medium Sweet (WA), Farnum Hill Extra-Dry, Dry, and Farmhouse (NH), Wandering Aengus Dry Cider (OR), Red Barn Cider Burro Loco (WA), Bellwether Heritage (NY); [UK] Oliver’s Herefordshire Dry Cider, various from Hecks, Dunkerton, Burrow Hill, Gwatkin Yarlington Mill, Aspoll Dry Cider

27C. French Cider

This includes Normandy styles plus ciders inspired by those styles, including ciders made by various techniques to achieve the French flavor profile. These ciders are made with bittersweet and bitter-sharp apple varieties cultivated specifically for cider making.

Traditional French procedures use small amounts of salt and calcium compounds (calcium chloride, calcium carbonate) to aid the process of pectin coagulation. These compounds may be used, pre-fermentation, but in limited quantity. It is a fault if judges can detect a salty or chalky taste.

Aroma/Flavor: Fruity character/aroma. This may come from slow or arrested fermentation (in the French technique of *défection*) or approximated by back sweetening with juice. Tends to a rich fullness.

Appearance: Clear to brilliant, medium to deep gold color.

Mouthfeel: Medium to full, mouth filling. Moderate tannin apparent mainly as astringency. Carbonation moderate to champagne-like, but at higher levels it must not gush or foam.

Overall Impression: Medium to sweet, full-bodied, rich.

Comments: Entrants **MUST** specify carbonation level (petillant or full). Entrants **MUST** specify sweetness (medium, sweet).

Entrants **MAY** specify variety of apple for a single varietal cider; if specified, varietal character will be expected.

Varieties: Nehou, Muscadet de Dieppe, Reine des Pommes, Michelin, etc.

Vital Statistics: OG: 1.050 – 1.065
FG: 1.010 – 1.020
ABV: 3 – 6%

Commercial Examples: [US] West County Reine de Pomme (MA), Rhyne Cider (CA); [France] Eric Bordelet (various), Etienne Dupont, Etienne Dupont Organic, Bellot

27D. Common Perry

Common perry is made from culinary/table fruit.

Aroma/Flavor: There is a pear character, but not obviously fruity. It tends toward that of a young white wine. No bitterness.

Appearance: Slightly cloudy to clear. Generally quite pale.

Mouthfeel: Relatively full, low to moderate tannin apparent as astringency.

Overall Impression: Mild. Medium to medium-sweet. Still to lightly sparkling. Only very slight acidification is acceptable.

Mousiness, ropy/oily characters are serious faults.

Comments: Entrants **MUST** specify carbonation level (still, petillant, or sparkling). Entrants **MUST** specify sweetness (medium or sweet).

4. DARK LAGER

4A. Dark American Lager

Aroma: Little to no malt aroma. Medium-low to no roast and caramel malt aroma. Hop aroma may range from none to light spicy or floral hop presence. Can have low levels of yeast character (green apples, DMS, or fruitiness). No diacetyl.

Appearance: Deep amber to dark brown with bright clarity and ruby highlights. Foam stand may not be long lasting, and is usually light tan in color.

Flavor: Moderately crisp with some low to moderate levels of sweetness. Medium-low to no caramel and/or roasted malt flavors (and may include hints of coffee, molasses or cocoa). Hop flavor ranges from none to low levels. Hop bitterness at low to medium levels. No diacetyl. May have a very light fruitiness. Burnt or moderately strong roasted malt flavors are a defect.

Mouthfeel: Light to somewhat medium body. Smooth, although a highly-carbonated beer.

Overall Impression: A somewhat sweeter version of standard/premium lager with a little more body and flavor.

Comments: A broad range of international lagers that are darker than pale, and not assertively bitter and/or roasted.

Ingredients: Two- or six-row barley, corn or rice as adjuncts. Light use of caramel and darker malts. Commercial versions may use coloring agents.

Vital Statistics: OG: 1.044 – 1.056
IBUs: 8 – 20
FG: 1.008 – 1.012
SRM: 14 – 22
ABV: 4.2 – 6.0%

Commercial Examples: Dixie Blackened Voodoo, Shiner Beck, San Miguel Dark, Baltika #4, Beck’s Dark, Saint Pauli Girl Dark, Warsteiner Dunkel, Heineken Dark Lager, Crystal Diplomat Dark Beer

4B. Munich Dunkel

Aroma: Rich, Munich malt sweetness, like bread crusts (and sometimes toast.) Hints of chocolate, nuts, caramel, and/or toffee are also acceptable. No fruity esters or diacetyl should be detected, but a slight noble hop aroma is acceptable.

Appearance: Deep copper to dark brown, often with a red or garnet tint. Creamy, light to medium tan head. Usually clear, although murky unfiltered versions exist.

Flavor: Dominated by the rich and complex flavor of Munich malt, usually with melanoidins reminiscent of bread crusts. The taste can be moderately sweet, although it should not be overwhelming or cloying. Mild caramel, chocolate, toast or nuttiness may be present. Burnt or bitter flavors from roasted malts are inappropriate, as are pronounced caramel flavors from crystal malt. Hop bitterness is moderately low but perceptible, with the balance tipped firmly towards maltiness. Noble hop flavor is low to none. Aftertaste remains malty, although the hop bitterness may become more apparent in the medium-dry finish.

Clean lager character with no fruity esters or diacetyl.

Mouthfeel: Medium to medium-full body, providing a firm and delectuous mouthfeel without being heavy or cloying. Moderate carbonation. May have a light astringency and a slight alcohol warming.

Overall Impression: Characterized by depth and complexity of Munich malt and the accompanying melanoidins. Rich Munich flavors, but not as intense as a bock or as roasted as a schwarzbier.

History: The classic brown lager style of Munich which developed as a darker, malt-accented beer in part because of the moderately carbonate water. While originating in Munich, the style has become very popular throughout Bavaria (especially Franconia).

Comments: Unfiltered versions from Germany can taste like liquid bread, with a yeasty, earthy richness not found in exported filtered dunkels.

Ingredients: Grist is traditionally made up of German Munich malt (up to 100% in some cases) with the remainder German Pilsner malt. Small amounts of crystal malt can add dextrins and color but should not introduce excessive residual sweetness. Slight additions of roasted malts (such as Carafa or chocolate) may be used to improve color but should not add strong flavors. Noble German hop varieties and German lager yeast strains should be used. Moderately carbonate water. Often decoction mashed (up to a triple decoction) to enhance the malt flavors and create the depth of color.

Vital Statistics: OG: 1.048 – 1.056
IBUs: 18 – 28
FG: 1.010 – 1.016
SRM: 14 – 28
ABV: 4.5 – 5.6%

Commercial Examples: Ayinger Altbairisch Dunkel, Hacker-Pschorr Alt Munich Dark, Paulaner Alt Münchner Dunkel, Weltenburger Kloster Barock-Dunkel, Ettaler Kloster Dunkel, Hofbräu Dunkel, Penn Dark Lager, König Ludwig Dunkel, Capital Munich Dark, Harpoon Munich-type Dark Beer, Gordon Biersch Dunkels, Dinkel Acker Dark. In Bavaria, Ettaler Dunkel, Löwenbräu Dunkel, Hartmann Dunkel, Kneitinger Dunkel, Augustiner Dunkel.

4C. Schwarzbier (Black Beer)

Aroma: Low to moderate malt, with low aromatic sweetness and/or hints of roast malt often apparent. The malt can be clean and neutral or rich and Munich-like, and may have a hint of caramel. The roast can be coffee-like but should never be burnt. A low noble hop aroma is optional. Clean lager yeast character (light sulfur possible) with no fruity esters or diacetyl.

Appearance: Medium to very dark brown in color, often with deep ruby to garnet highlights, yet almost never truly black. Very clear. Large, persistent, tan-colored head.

Flavor: Light to moderate malt flavor, which can have a clean, neutral character to a rich, sweet, Munich-like intensity. Light to moderate roasted malt flavors can give a bitter-chocolate palate that lasts into the finish, but which are never burnt. Medium-low to medium bitterness, which can last into the finish. Light to moderate noble hop flavor. Clean lager character with no fruity esters or diacetyl. Aftertaste tends to dry out slowly and linger, featuring hop bitterness with a complementary but subtle roastiness in the background. Some residual sweetness is acceptable but not required.

Mouthfeel: Medium-light to medium body. Moderate to moderately high carbonation. Smooth. No harshness or astringency, despite the use of dark, roasted malts.

Overall Impression: A dark German lager that balances roasted yet smooth malt flavors with moderate hop bitterness.

History: A regional specialty from southern Thuringen and northern Franconia in Germany, and probably a variant of the Munich Dunkel style.

Comments: In comparison with a Munich Dunkel, usually darker in color, drier on the palate and with a noticeable (but not high) roasted malt edge to balance the malt base. While sometimes called a “black Pils,” the beer is rarely that dark; don’t expect strongly roasted, porter-like flavors.

Ingredients: German Munich malt and Pilsner malts for the base, supplemented by a small amount of roasted malts (such as Carafa) for the dark color and subtle roast flavors. Noble-type German hop varieties and clean German lager yeasts are preferred.

Vital Statistics: OG: 1.046 – 1.052
IBUs: 22 – 32
FG: 1.010 – 1.016
SRM: 17 – 30
ABV: 4.4 – 5.4%

Commercial Examples: Köstritzer Schwarzbier, Kulmbacher Mönchshof Premium Schwarzbier, Samuel Adams Black Lager, Krüschow Cerne, Original Badebier, Einbecker Schwarzbier, Gordon Biersch Schwarzbier, Weeping Radish Black Radish Dark Lager, Sprecher Black Bavarian

types of herbs/spices can result in widely different characteristics; allow for a variation in the final product.

Ingredients: Standard description applies. A metheglin is a standard mead made with the addition of spices or herbs. Meads made with flowers (such as rose petal mead, or rhodomel), chocolate, coffee, nuts or chile peppers (capsimel/capsicumel) may also be entered in this category, as can meads made with a blend of spices. If spices are used in conjunction with other ingredients such as fruit, cider, or other fermentables, then the mead should be entered as an Open Category Mead.

Comments: Often, a blend of spices may give a character greater than the sum of its parts. The better examples of this style use spices/herbs subtly and when more than one are used, they are carefully selected so that they blend harmoniously. See standard description for entrance requirements. *Entrants MUST specify carbonation level, strength, and sweetness. Entrants MAY specify honey varieties. Entrants MUST specify the types of spices used.* **Commercial Examples:** Bonair Chili Mead, Redstone Juniper Mountain Honey Wine, Redstone Vanilla Beans and Cinnamon Sticks Mountain Honey Wine, Long Island Meadery Vanilla Mead, iQhiliika Africa Birds Eye Chili Mead, Mountain Meadows Spice Nectar

26B. Braggot

A Braggot is a mead made with malt.

Aroma: Depending on the sweetness, strength and base style of beer, a subtle to distinctly identifiable honey and beer character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The honey and beer/malt character should be complementary and balanced, although not always evenly balanced. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). If a base style of beer or type of malt is declared, the aroma might have a subtle to very noticeable character reflective of the beer style (different styles and malts have different intensities and characters). A hop aroma (any variety or intensity) is optional; if present, it should blend harmoniously with the other elements. Standard description applies for remainder of characteristics.

Appearance: Standard description does not apply due to beer-like characteristics. Clarity may be good to brilliant, although many braggots are not as clear as other meads. A light to moderate head with some retention is expected. Color may range from light straw to dark brown or black, depending on the variety of malt and honey used. The color should be characteristic of the declared beer style and/or honey used, if a variety is declared. Stronger versions may show signs of body (e.g., legs).

Flavor: Displays a balanced character identifiable as both a beer and a mead, although the relative intensity of flavors is greatly affected by the sweetness, strength, base style of beer, and variety of honey used. If a beer style is declared, the braggot should have some character traceable to the style although the flavors will be different due to the presence of honey. If a variety of honey is declared, the braggot should feature a subtle to prominent varietal character (different varieties have different intensities). Stronger and/or sweeter braggots should be expected to have a greater intensity of flavor than drier, lower gravity versions. The finish and aftertaste will vary based on the declared level of sweetness (dry to sweet), and may include both beer and mead components. A wide range of malt characteristics is allowable, from plain base malts to rich caramel and toast flavors to dark chocolate and roast flavors. Hop bitterness and flavor may be present, and may reflect any variety or intensity; however, this optional character should always be both suggestive of the base beer style and well blended with the other flavors. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description does not apply due to beer-like characteristics. Smooth mouthfeel without astringency. Body may vary from moderately light to full, depending on sweetness, strength, and the base style of beer. Note that stronger meads will have a fuller body. A very thin or watery body is undesirable, as is a cloying, raw sweetness. A warming sense of well-aged alcohol may be present in stronger examples. Carbonation will vary as described in the standard description. A still braggot will usually have some level of carbonation (like a cask bitter) since a completely flat beer is unappetizing. However, just as an aged barleywine may be still, some braggots can be totally still.

Overall Impression: A harmonious blend of mead and beer, with the distinctive characteristics of both. A wide range of results are possible, depending on the base style of beer, variety of honey and overall sweetness and strength. Beer flavors tend to somewhat mask typical honey flavors found in other meads.

Ingredients: A braggot is a standard mead made with both honey and malt providing flavor and fermentable extract. Originally, and alternatively, a mixture of mead and ale. A braggot can be made with any type of honey, and any type of base beer style. The malt component may be derived from grain or malt extracts. The beer may be hopped or not. If any other ingredients than honey and beer are contained in the braggot, it should be entered as an Open Category Mead. Smoked braggots may be entered in this category if using smoked malt or a smoked beer as the base style; braggots made using other smoked ingredients (e.g., liquid smoke, chipotles) should be entered in the Open Category Mead style. **Comments:** Sometimes known as “bracket” or “brackett.” The fermentable sugars come from a balance of malt or malt extract and honey, although the specific balance is open to creative interpretation by brewers. See standard description for entrance requirements. *Entrants MUST specify carbonation level, strength, and sweetness. Entrants MAY specify honey varieties. Entrants MAY specify the base style or beer or types of malt used.* Products with a relatively low proportion of honey should be entered in the Specialty Beer category as a Honey Beer. **Commercial Examples:** Rabbit’s Foot Diabhal and Bière de Miele, Magic Hat Braggot, Brother Adams Braggot Barleywine Ale, White Winter Traditional Brackett

26C. Open Category Mead

An Open Category Mead is a honey-based beverage that either combines ingredients from two or more of the other mead sub-categories, is a historical or indigenous mead (e.g., tej, Polish meads), or is a mead that does not fit into any other category. Any specialty or experimental mead using additional sources of fermentables (e.g., maple syrup, molasses, brown sugar, or agave nectar), additional ingredients (e.g., vegetables, liquors, smoke, etc.), alternative processes (e.g., icing, oak-aging) or other unusual ingredient, process, or technique would also be appropriate in this category. No mead can be “out of style” for this category unless it fits into another existing mead category.

Aroma, appearance, flavor, mouthfeel generally follow the standard descriptions, yet note that all the characteristics may vary. Since a wide range of entries are possible, note that the characteristics may reflect combinations of the respective elements of the various sub-categories used in this style. Refer to Category 25 for a detailed description of the character of dry, semisweet and sweet mead. If the entered mead is a combination of other existing mead categories, refer to the constituent categories for a detailed description of the character of the component styles.

Overall Impression: This mead should exhibit the character of all of the ingredients in varying degrees, and should show a good blending or balance between the various flavor elements. Whatever ingredients are included, the result should be identifiable as a honey-based fermented beverage.

is acceptable in pale versions). Hop bitterness varies from moderate to moderately low but always allows malt to dominate the flavor. Most versions are fairly sweet, but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation. Paler versions generally have a drier finish.

Mouthfeel: Medium-full to full body. Moderate to moderately-low carbonation. Very smooth without harshness or astringency. **Overall Impression:** A very strong and rich lager. A bigger version of either a traditional bock or a helles bock.

History: A Bavarian specialty first brewed in Munich by the monks of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels (and hence was considered “liquid bread” by the monks). The term “doppel (double) bock” was coined by Munich consumers. Many doppelbocks have names ending in “-ator,” either as a tribute to the prototypical Salvator or to take advantage of the beer’s popularity.

Comments: Most versions are dark colored and may display the caramelizing and melanoidin effect of decoction mashing, but excellent pale versions also exist. The pale versions will not have the same richness and darker malt flavors of the dark versions, and may be a bit drier, hoppier and more bitter. While most traditional examples are in the ranges cited, the style can be considered to have no upper limit for gravity, alcohol and bitterness (thus providing a home for very strong lagers). Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Pils and/or Vienna malt for pale versions (with some Munich), Munich and Vienna malts for darker ones and occasionally a tiny bit of darker color malts (such as Carafa). Noble hops. Water hardness varies from soft to moderately carbonate. Clean lager yeast. Decoction mashing is traditional.

Vital Statistics: OG: 1.072 – 1.112
IBUs: 16 – 25 FG: 1.016 – 1.024
SRM: 6 – 25 ABV: 7 – 10%

Commercial Examples: Paulaner Salvator, Ayinger Celebrator, Weihenstephaner Korbinian, Andechser Doppelbock Dunkel, Spaten Optimator, Tucher Bajuvarer, Weltenburger Kloster Asam-Bock, Capital Autumnal Fire, E.K.U. 28, Eggenberg Urbock 23°, Bell’s Consecrator, Moretti La Rossa, Samuel Adams Double Bock

5D. Eisbock

Aroma: Dominated by a balance of rich, intense malt and a definite alcohol presence. No hop aroma. No diacetyl. May have significant fruity esters, particularly those reminiscent of plum, prune or grape. Alcohol aromas should not be harsh or solventy. **Appearance:** Deep copper to dark brown in color, often with attractive ruby highlights. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content and low carbonation. Off-white to deep ivory colored head. Pronounced legs are often evident.

Flavor: Rich, sweet malt balanced by a significant alcohol presence. The malt can have melanoidins, toasty qualities, some caramel, and occasionally a slight chocolate flavor. No hop flavor. Hop bitterness just offsets the malt sweetness enough to avoid a cloying character. No diacetyl. May have significant fruity esters, particularly those reminiscent of plum, prune or grape. The alcohol should be smooth, not harsh or hot, and should help the hop bitterness balance the strong malt presence. The finish should be of malt and alcohol, and can have a certain dryness from the alcohol. It should not be sticky, syrupy or cloyingly sweet. Clean, lager character.

Mouthfeel: Full to very full bodied. Low carbonation. Significant alcohol warmth without sharp hotness. Very smooth

without harsh edges from alcohol, bitterness, fusels, or other concentrated flavors.

Overall Impression: An extremely strong, full and malty dark lager.

History: A traditional Kulmbach specialty brewed by freezing a doppelbock and removing the ice to concentrate the flavor and alcohol content (as well as any defects).

Comments: Eisbocks are not simply stronger doppelbocks; the name refers to the process of freezing and concentrating the beer. Some doppelbocks are stronger than Eisbocks. Extended lagering is often needed post-freezing to smooth the alcohol and enhance the malt and alcohol balance. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Same as doppelbock. Commercial eisbocks are generally concentrated anywhere from 7% to 33% (by volume).

Vital Statistics: OG: 1.078 – 1.120
IBUs: 25 – 35 FG: 1.020 – 1.035
SRM: 18 – 30 ABV: 9 – 14%

Commercial Examples: Kulmbacher Reichelbräu Eisbock, Eggenberg Urbock Dunkel Eisbock, Niagara Eisbock, Capital Eisphyre, Southampton Eisbock

6. LIGHT HYBRID BEER

6A. Cream Ale

Aroma: Faint malt notes. A sweet, corn-like aroma and low levels of DMS are commonly found. Hop aroma low to none. Any variety of hops may be used, but neither hops nor malt dominate. Faint esters may be present in some examples, but are not required. No diacetyl.

Appearance: Pale straw to moderate gold color, although usually on the pale side. Low to medium head with medium to high carbonation. Head retention may be no better than fair due to adjunct use. Brilliant, sparkling clarity.

Flavor: Low to medium-low hop bitterness. Low to moderate maltiness and sweetness, varying with gravity and attenuation. Usually well attenuated. Neither malt nor hops prevail in the taste. A low to moderate corny flavor from corn adjuncts is commonly found, as is some DMS. Finish can vary from somewhat dry to faintly sweet from the corn, malt, and sugar. Faint fruity esters are optional. No diacetyl.

Mouthfeel: Generally light and crisp, although body can reach medium. Smooth mouthfeel with medium to high attenuation; higher attenuation levels can lend a “thirst quenching” finish. High carbonation. Higher gravity examples may exhibit a slight alcohol warmth.

Overall Impression: A clean, well-attenuated, flavorful American lawnmower beer.

History: An ale version of the American lager style. Produced by ale brewers to compete with lager brewers in the Northeast and Mid-Atlantic States. Originally known as sparkling or present use ales, lager strains were (and sometimes still are) used by some brewers, but were not historically mixed with ale strains. Many examples are krausened to achieve carbonation. Cold conditioning isn’t traditional, although modern brewers sometimes use it.

Comments: Classic American (i.e., pre-prohibition) Cream Ales were slightly stronger, hoppier (including some dry hopping) and more bitter (25-30+ IBUs). These versions should be entered in the specialty/experimental category. Most commercial examples are in the 1.050–1.053 OG range, and bitterness rarely rises above 20 IBUs.

Ingredients: American ingredients most commonly used. A grain bill of six-row malt, or a combination of six-row and North American two-row, is common. Adjuncts can include up to 20%

26. OTHER MEAD

See the Introduction to Mead Guidelines for detailed descriptions of standard mead characteristics, an explanation of standard terms, and entering instructions.
Refer to Category 24 descriptions for additional detail on the character to be expected from dry, semi-sweet and sweet meads. Use those guidelines to judge distinctions between the various sweetness levels. Judging meads from dry to sweet is recommended as the primary ordering, with strength being the secondary ordering criterion.

26A. Metheglin

A Metheglin is a spiced mead.

Aroma: Depending on the sweetness and strength, a subtle to distinctly identifiable honey and herb/spice character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The herb/spice character should display distinctive aromatics associated with the particular herb(s)/spice(s); however, note that some herb(s)/spice(s) (e.g., ginger, cinnamon) have stronger aromas and are more distinctive than others (e.g., chamomile, lavender)—allow for a range of herb/spice character and intensity from subtle to aggressive. The herb/spice character should be pleasant and supportive, not artificial and inappropriately overpowering (considering the character of the herb/spice). In a blended herb/spice metheglin, not all herb(s)/spice(s) may be individually identifiable or of equal intensity. The honey aroma should be noticeable, and can have a light to significant sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable variety character reflective of the honey (different varieties have different fermentations and characters). The bouquet should show a pleasant fermentation character, with clean and fresh aromatics being preferred. Stronger and/or sweeter versions will have higher alcohol and sweetness in the nose. Some herbs and spices may produce spicy or peppery phenolics. Standard description applies for remainder of characteristics.

Appearance: Standard description applies, except by spices and herbs that the color usually won't be affected by spices and herbs (although flowers, petals and peppers may provide subtle colors; tea blends may provide significant colors).

Flavor: The herb/spice flavor intensity may vary from subtle to high; the honey flavor intensity may vary from subtle to high; the residual sweetness may vary from none to high; and the finish has been declared (hydromel to sack). The distinctive flavor character associated with the particular herb(s)/spice(s) may range in intensity from subtle to aggressive (although some herbs/spices may not be individually recognizable, and can just serve to add a background complexity). Certain herbs and spices might add bitter, astringent, phenolic or spicy (hot) flavors; if present, these qualities should be related to the declared ingredients (otherwise, they are faults), and they should balance among the different herb(s)/spice(s), though some methods/spices containing more than one herb/spice should have a good balance among the different herb(s)/spice(s), though some herb(s)/spice(s) will tend to dominate the flavor profile. A metheglin may have a subtle to strong honey character, and may feature noticeable to prominent variety character (if a variety honey is declared (different varieties have different intensities). Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies. Some herbs or spices may contain tannins that add a bit of body and some astringency, but this character should not be excessive.

Overall Impression: In well-made examples of the style, the herb(s)/spice(s) are both distinctive and well-incorporated into the honey-sweet-acid-tannin-alcohol balance of the mead. Different

inappropriately intense. Standard description applies for remainder of characteristics.

Appearance: Standard description applies, except with regard to remainder of characteristics.

Impression: Standard description applies. Most will be wine-like. Some natural acidity and/or astringency are sometimes present (from certain fruit and/or fruit skin) and helps balance the overall impression. Fruit tannin can add body as well as some astringency. High levels of astringency are undesirable. The acid-tannin-alcohol balance of the mead. Different types of fruit can result in widely different characteristics; allow for a variation in the final product.

Ingredients: Standard description applies. A melonnet is a standard mead made with the addition of other fruit or fruit juices. This should mean made with the addition of other fruit or fruit juices character but not necessarily an even balance. A melonnet can be made with a blend of fruits; however, a melonnet that is spiced or flavored should be entered as Cysers and Pymnats, respectively. (Category Mead. Melonnetts made with either apples or grapes should be entered as Cysers and Pymnats, respectively.

Comments: Generally a good tannin-sweetness balance is desired, though darker ones like Blackberries, may contribute a tannin presence similar to a red wine. Some oxidative properties may be appropriate in certain fruit meads, giving them a sherry or port wine character. See standard description for entrance requirements. *Entrants MUST specify carbonation level, strength, and sweetness. Entrants MAY specify honey varieties. Entrants MUST specify the varieties of fruit used.*

Commercial Examples: White Winter Blueberry, Raspberry and Strawberry Melonnet, Redstone Black Raspberry and Sunshine Nectar, Bees Brothers Raspberry Mead, Internal Honey Wine and Blackcurrants, Long Island Meadery Blueberry Mead, Mountain Meadows Cranberry and Cherry Meads

(but no harsh astringent). The noble hop flavor is variable, and can range from low to moderately high; most are medium-low to medium. One or two examples (Dom being the most prominent) are noticeably mildly-sweet up front. Some versions can have a slightly mineral or sulfury water or yeast character that a few versions may be medium. Medium to medium-high fermentation. Generally well-attenuated.

Overall Impression: A clean, crisp, delicately balanced beer usually with very subtle fruit flavors and aromas. Subdued maltiness throughout leads to a pleasantly refreshing tang in the finish. To the untrained taster easy mistakes for a light lager, a somewhat subtle Pilsener, or perhaps a bioced by the Kolsch Konvention, and is restricted to the 20 or so early versions in and around Cologne (Köln). The Konvention simply defines the beer as a "light, highly attenuated, hop-accentuated, clear top-fermenting Volstead."

Comments: Served in a tall, narrow 200ml glass called a "Stange." Each Köln brewer produces a beer of different character, and each interprets the Konvention slightly differently. Allow for a range of variation within the style when judging. Note that drier versions may seem hoppier or more bitter than the IBU specifications might suggest. Due to its delicate flavor profile, Kolsch tends to have a relatively short shelf-life; older examples can show some oxidation defects. Some Köln brewers (e.g., Dom, Heiliger) are now producing young, unfiltered versions known as Weiss (which should not be entered in this category). **Ingredients:** German noble hops (Hallertau, Tettnang, Spalt or Hersbrucker); German hops of pale malt. Alternatively, clean ale yeast. Up to 20% wheat may be used, but this is quite rare in authentic versions. Water can vary from extremely soft to moderately hard. Traditionally uses a step mash program, although good results can be obtained using a single rest at 149°F. Fermented at cool ale temperatures (59-65°F) and aged for at least a month, although many Cologne brewers ferment at 70°F and lager for no more than two weeks.

Vital Statistics: OG: 1.044 – 1.050 IBU: 20 – 30 SRM: 3.5 – 5 ABV: 4.4 – 5.2% FG: 1.007 – 1.011

Commercial Examples: Available in Cologne only: Pf Trub, Heiliger, Malzinhof, Paefgen, Sion, Peters, Dom; import versions available in part of North America: Reissdorf, Gaffel, Nonn- German versions: Eisenguth Donaua, Gooss Island Summervier, Alaska Summer Ale, Happon Summer Beer, New Holland Land, Saint Arnold Fancy Wheat, Pymnats, Capitol City Capitol Kolsch, Shiner Kolsch

6D. American Wheat or Rye Beer

Aroma: Low to moderate grainy wheat or rye character. Some malt sweetness is acceptable. Esters can be moderate to none, although should reflect American yeast strains. The clove and banana aromas common to German hefeweizens are inappropriate. Hop aroma may be low to moderate, and can have either a citrusy sharpness is optional. No diacetyl. American or a spicy or floral noble hop character. Slight crisp appearance: Usually pale yellow to gold. Clarity may range from brilliant to hazy with yeast approximating the German hefeweizen style of beer. Big, long-lasting white head. **Flavor:** Light to moderately strong grainy wheat or rye head, spicier than wheat. May have a moderate malt sweetness or finish quite dry. Low to moderate hop bitterness, which sometimes lags into the finish. Low to moderate hop flavor

labeled maize in the mash, and up to 20% glucose or other sugars for brewing and finishing.

Vital Statistics: IBU: 15 – 20 SRM: 1.2 – 5.6% ABV: 4.2 – 5.6% OG: 1.042 – 1.055 FG: 1.006 – 1.012

Commercial Examples: Genesee Cream Ale, Little Kings Cream Ale (Hudson), Anderson Valley Summer Solstice Cervza (Eureka, Siskiyou), American Cream Ale, Wisconsin Brewing Whitefall Cream Ale

Appearance: Light yellow to deep gold in color. Clear to brilliant. Low to medium white head with fair to good retention. **Flavor:** Initial soft malt sweetness, but occasionally some light character malt flavor (e.g., bread, toast, biscuit, wheat) can also be optional, but are commonly found in many examples. Light to medium hop flavor (any variety), but shouldn't be overly aggressive. Low to medium bitterness, but the balance is normally towards the malt. Finishes medium-dry to somewhat sweet. No

Mouthfeel: Medium-light to medium body. Medium to high carbonation. Smooth without harsh bitterness or astringency. **Overall Impression:** Easy-drinking, approachable, malt-oriented American craft beer.

Ingredients: Generally all malt but can include up to 25% wheat and/or kettle caramelization. Extract versions should only use the highest malt extracts (instead). Esters versions are stronger than a background flavor they may have honey, spices and/or fruit added, although if any of these ingredients are used, they should be moderate to none. Clean American, lightly fruity English, or Kolsch yeast. May also be made with lager yeast, or cold-conditioned. Some versions may have wheat, rye, or malted barley. **Vital Statistics:** OG: 1.038 – 1.054 IBU: 15 – 28 SRM: 3 – 6 ABV: 3.8 – 5.5%

Commercial Examples: Pelican Kiwanda Cream Ale, Russian River Ale and Blonde, Rogue Oregon Golden Ale, Widmer Blonde Ale, Fuller's Summer Ale, Hollywood Blonde, Redhook Blonde

6C. Kolsch

Aroma: Very low to no Pils malt aroma. A pleasant, subtle fruit although should reflect American yeast strains. The clove and banana aromas common to German hefeweizens are inappropriate. Hop aroma may be low to moderate, and can have either a citrusy sharpness is optional. No diacetyl. American or a spicy or floral noble hop character. Slight crisp appearance: Usually pale yellow to gold. Clarity may range from brilliant to hazy with yeast approximating the German hefeweizen style of beer. Big, long-lasting white head. **Flavor:** Light to moderately strong grainy wheat or rye head, spicier than wheat. May have a moderate malt sweetness or finish quite dry. Low to moderate hop bitterness, which sometimes lags into the finish. Low to moderate hop flavor

the finish may range from dry to sweet, depending on what sweetness level has been declared (dry to sweet) and strength level has been declared (hydromel to sack). Natural acidity and tannin in apples may give some tartness and astringency to balance the sweetness, honey flavor and alcohol. A cyser may have a subtle to strong honey character, and may feature noticeable to prominent varietal character if a varietal honey is declared (different varieties have different intensities). Slight spicy phenolics from certain apple varieties are acceptable, as are a light diacetyl character from malolactic fermentation and a slight sulfur character (all are optional). Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies. Often wine-like. Some natural acidity is usually present (from the blend of apples) and helps balance the overall impression. Some apples can provide natural astringency, but this character should not be excessive.

Overall Impression: In well-made examples of the style, the fruit is both distinctive and well-incorporated into the honey-sweet-acid-tannin-alcohol balance of the mead. Some of the best strong examples have the taste and aroma of an aged Calvados (apple brandy from northern France), while subtle, dry versions can taste similar to many fine white wines.

Ingredients: Standard description applies. Cyser is a standard mead made with the addition of apples or apple juice.

Traditionally, cyser are made by the addition of honey to apple juice without additional water. A spiced cyser, or a cyser with other ingredients, should be entered as an Open Category Mead.

Comments: There should be an appealing blend of the fruit and honey character but not necessarily an even balance. Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist. [See standard description for entrance requirements.](#) *Entrants MUST specify carbonation level, strength, and sweetness. Entrants MAY specify honey varieties. Entrants MAY specify the varieties of apple used; if specified, a varietal character will be expected.* Products with a relatively low proportion of honey are better entered as a Specialty Cider.

Commercial Examples: White Winter Cyser, Rabbit's Foot Apple Cyser, Long Island Meadery Apple Cyser

25B. Pymnt

A Pymnt is a melomel made with grapes (generally from juice).

Aroma: Depending on the sweetness and strength, a subtle to distinctly identifiable honey and grape/wine character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The grape/wine character should be clean and distinctive; it can express a range of grape-based character ranging from a subtle fruitiness to a single varietal grape character (if declared) to a complex blend of grape or wine aromatics. Some complex, spicy, grassy or earthy notes may be present (as in wine). The honey aroma should be noticeable, and can have a light to significant sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). The bouquet should show a pleasant fermentation character, with clean and fresh aromatics being preferred. Stronger and/or sweeter versions will have higher alcohol and sweetness in the nose. Slight spicy phenolics from certain red grape varieties are acceptable, as is a light diacetyl character from malolactic fermentation in certain white grape varieties (both are optional). Standard description applies for remainder of characteristics.

Appearance: Standard description applies, except with regard to color. Color may range from pale straw to deep purple-red, depending on the variety of grapes and honey used. The color should be characteristic of the variety or type of grape used, although white grape varieties may also take on color derived from the honey variety.

Flavor: The grape/wine and honey flavor intensity may vary from subtle to high; the residual sweetness may vary from none to high; and the finish may range from dry to sweet, depending on what sweetness level has been declared (dry to sweet) and strength level has been declared (hydromel to sack). Natural acidity and tannin in grapes may give some tartness and astringency to balance the sweetness, honey flavor and alcohol. A pymnt may have a subtle to strong honey character, and may feature noticeable to prominent varietal character if a varietal honey is declared (different varieties have different intensities). Depending on the grape variety, some fruity, spicy, grassy, buttery, earthy, mineral, and/or floral flavors may be present. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies. Wine-like. Some natural acidity is usually present (from grapes) and helps balance the overall impression. Grape tannin and/or grape skins can add body as well as some astringency, although this character should not be excessive. Longer aging can smooth out tannin-based astringency.

Overall Impression: In well-made examples of the style, the grape is both distinctively vinous and well-incorporated into the honey-sweet-acid-tannin-alcohol balance of the mead. White and red versions can be quite different, and the overall impression should be characteristic of the type of grapes used and suggestive of a similar variety wine.

Ingredients: Standard description applies. A pymnt is a standard mead made with the addition of grapes or grape juices.

Alternatively, the pymnt may be a homemade grape-based wine sweetened with honey, or a mead mixed with homemade grape-based wine after fermentation. A spiced pymnt (hippocras), or a pymnt with other ingredients should be entered as an Open Category Mead.

Comments: There should be an appealing blend of the fruit and honey character but not necessarily an even balance. Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist. [See standard description for entrance requirements.](#) *Entrants MUST specify carbonation level, strength, and sweetness. Entrants MAY specify honey varieties. Entrants MAY specify the varieties of grape used; if specified, a varietal character will be expected.*

Commercial Examples: Redstone Pinot Noir and White Pymnt Mountain Honey Wines

25C. Other Fruit Melomel

Aroma: Depending on the sweetness and strength, a subtle to distinctly identifiable honey and fruit character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The fruit character should display distinctive aromatics associated with the particular fruit(s); however, note that 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 intensity from subtle to aggressive. The fruit character should be pleasant and supportive, not artificial and inappropriately overpowering (considering the character of the fruit). In a blended fruit melomel, not all fruit may be individually identifiable or of equal intensity. The honey aroma should be noticeable, and can have a light to significant sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). The bouquet should show a pleasant fermentation character, with clean and fresh aromatics being preferred. Stronger and/or sweeter versions will have higher alcohol and sweetness in the nose. Some tartness may be present if naturally occurring in the particular fruit(s), but should not be

(citrusy American or spicy/floral noble). Esters can be moderate to none, but should not take on a German Weizen character (banana). No clove phenols, although a light spiciness from wheat or rye is acceptable. May have a slightly crisp or sharp finish. No diacetyl.

Mouthfeel: Medium-light to medium body. Medium-high to high carbonation. May have a light alcohol warmth in stronger examples.

Overall Impression: Refreshing wheat or rye beers that can display more hop character and less yeast character than their German cousins.

Comments: Different variations exist, from an easy-drinking fairly sweet beer to a dry, aggressively hopped beer with a strong wheat or rye flavor. Dark versions approximating dunkelweizens (with darker, richer malt flavors in addition to the color) should be entered in the Specialty Beer category. **THE BREWER SHOULD SPECIFY IF RYE IS USED; IF NO DOMINANT GRAIN IS SPECIFIED, WHEAT WILL BE ASSUMED.**

Ingredients: Clean American ale yeast, but also can be made as a lager. Large proportion of wheat malt (often 50% or more, but this isn't a legal requirement as in Germany). American or noble hops. American Rye Beers can follow the same general guidelines, substituting rye for some or all of the wheat. Other base styles (e.g., IPA, stout) with a noticeable rye character should be entered in the Specialty Beer category (23).

Vital Statistics: OG: 1.040 – 1.055

IBUs: 15 – 30 FG: 1.008 – 1.013

SRM: 3 – 6 ABV: 4 – 5.5%

Commercial Examples: Bell's Oberon, Harpoon UFO Hefeweizen, Three Floyds Gumballhead, Pyramid Hefe-Weizen, Widmer Hefeweizen, Sierra Nevada Unfiltered Wheat Beer, Anchor Summer Beer, Redhook Sunrye, Real Ale Full Moon Pale Rye

7. AMBER HYBRID BEER

7A. Northern German Altbier

Aroma: Subtle malty, sometimes grainy aroma. Low to no noble hop aroma. Clean, lager character with very restrained ester profile. No diacetyl.

Appearance: Light copper to light brown color; very clear from extended cold conditioning. Low to moderate off-white to white head with good retention.

Flavor: Fairly bitter yet balanced by a smooth and sometimes sweet malt character that may have a rich, biscuity and/or lightly caramelly flavor. Dry finish often with lingering bitterness. Clean, lager character sometimes with slight sulfury notes and very low to no esters. Very low to medium noble hop flavor. No diacetyl.

Mouthfeel: Medium-light to medium body. Moderate to moderately high carbonation. Smooth mouthfeel.

Overall Impression: A very clean and relatively bitter beer, balanced by some malt character. Generally darker, sometimes more caramelly, and usually sweeter and less bitter than Düsseldorf Altbier.

Comments: Most Altbiers produced outside of Düsseldorf are of the Northern German style. Most are simply moderately bitter brown lagers. Ironically "alt" refers to the old style of brewing (i.e., making ales), which makes the term "Altbier" somewhat inaccurate and inappropriate. Those that are made as ales are fermented at cool ale temperatures and lagered at cold temperatures (as with Düsseldorf Alt).

Ingredients: Typically made with a Pils base and colored with roasted malt or dark crystal. May include small amounts of Munich or Vienna malt. Noble hops. Usually made with an attenuative lager yeast.

Vital Statistics: OG: 1.046 – 1.054

IBUs: 25 – 40 FG: 1.010 – 1.015

SRM: 13 – 19 ABV: 4.5 – 5.2%

Commercial Examples: DAB Traditional, Hannen Alt, Schwelmer Alt, Grolsch Amber, Alaskan Amber, Long Trail Ale, Otter Creek Copper Ale, Schmalz' Alt

7B. California Common Beer

Aroma: Typically showcases the signature Northern Brewer hops (with woody, rustic or minty qualities) in moderate to high strength. Light fruitiness acceptable. Low to moderate caramelly and/or toasty malt aromatics support the hops. No diacetyl.

Appearance: Medium amber to light copper color. Generally clear. Moderate off-white head with good retention.

Flavor: Moderately malty with a pronounced hop bitterness. The malt character is usually toasty (not roasted) and caramelly. Low to moderately high hop flavor, usually showing Northern Brewer qualities (woody, rustic, minty). Finish fairly dry and crisp, with a lingering hop bitterness and a firm, grainy malt flavor. Light fruity esters are acceptable, but otherwise clean. No diacetyl.

Mouthfeel: Medium-bodied. Medium to medium-high carbonation.

Overall Impression: A lightly fruity beer with firm, grainy maltiness, interesting toasty and caramelly flavors, and showcasing the signature Northern Brewer varietal hop character.

History: American West Coast original. Large shallow open fermenters (coolships) were traditionally used to compensate for the absence of refrigeration and to take advantage of the cool ambient temperatures in the San Francisco Bay area. Fermented with a lager yeast, but one that was selected to thrive at the cool end of normal ale fermentation temperatures.

Comments: This style is narrowly defined around the prototypical Anchor Steam example. Superficially similar to an American pale or amber ale, yet differs in that the hop flavor/aroma is woody/minty rather than citrusy, malt flavors are toasty and caramelly, the hopping is always assertive, and a warm-fermented lager yeast is used.

Ingredients: Pale ale malt, American hops (usually Northern Brewer, rather than citrusy varieties), small amounts of toasted malt and/or crystal malts. Lager yeast, however some strains (often with the mention of "California" in the name) work better than others at the warmer fermentation temperatures (55 to 60°F) used. Note that some German yeast strains produce inoperative sulfury character. Water should have relatively low sulfate and low to moderate carbonate levels.

Vital Statistics: OG: 1.048 – 1.054

IBUs: 30 – 45 FG: 1.011 – 1.014

SRM: 10 – 14 ABV: 4.5 – 5.5%

Commercial Examples: Anchor Steam, Southampton Steam Beer, Flying Dog Old Scratch Amber Lager

7C. Düsseldorf Altbier

Aroma: Clean yet robust and complex aroma of rich malt, noble hops and restrained fruity esters. The malt character reflects German base malt varieties. The hop aroma may vary from moderate to very low, and can have a peppery, floral or perfumy character associated with noble hops. No diacetyl.

Appearance: Light amber to orange-bronze to deep copper color, yet stopping short of brown. Brilliant clarity (may be filtered). Thick, creamy, long-lasting off-white head.

Flavor: Assertive hop bitterness well balanced by a sturdy yet clean and crisp malt character. The malt presence is moderated by moderately-high to high attenuation, but considerable rich and complex malt flavors remain. Some fruity esters may survive the lagering period. A long-lasting, medium-dry to dry, bittersweet or nutty finish reflects both the hop bitterness and malt complexity. Noble hop flavor can be moderate to low. No roasted malt flavors

of harshness. No diacetyl. A light mineral character is also sometimes present in the finish, but is not required. The apparent bitterness level is sometimes masked by the high malt character; the

Mouthfeel: Medium-bodied. Smooth. Medium to medium-high carbonation. Astringency low to none. Despite being very full of body, is light bodied enough to be consumed as a session beer in its home brewpubs in Westphalia.

Overall Impressions: A well-balanced, bitter yet mally, clean, smooth, well-attenuated amber-colored German ale.

History: The traditional style of beer from Düsseldorf, "Alte refers to the "old" style of brewing (i.e. making top-fermented ales) that was common before lager became popular. Predates the isolation of bottom-fermenting yeasts, though it approximates many characteristics of lager beers. The best section of Düsseldorf.

Comments: A bitter beer balanced by a pronounced malt richness. Fermented at cool ale temperature (60-65°F), and lagered at cold temperatures to produce a cleaner, smoother palate than is typical for most ales. Common variants include Sticke ("secret" ale, which is slightly stronger, darker, richer and more complex than typical ales. Bitterness rises up to 60 IBUs and is usually dry

hopped and lagered for a longer time. Maltster and is typically lower in gravity and alcohol, sour, lighter in color (golden), and can contain a significant portion of wheat. Both Sticke ale and Maltster ale should be entered in the specialty category.

Ingredients: Crisv varies, but usually consists of German base malt(s) (usually Pils, sometimes Munich) with small amounts of Crystal, chocolate, and/or black malt used to adjust color. Occasionally will include some wheat. Split hops are traditional. But other hops can also be used. Moderately caramathic or bitter. Clean, highly attenuative yeast. A step mash or decoction mash program is traditional.

Vital Statistics:
IBU: 35 – 50
ABV: 4.5 – 5.2%
ARMA: 4.5 – 1.015
OO: 1.046 – 1.024

Commercial Examples: Aistaid brewpubs; Zum Verge; Im Fischchen; Schmaecher; Zum Schibüss; other examples; Diebes Alt; Schlosser Alt, Frankheim Alt

8. ENGLISH PALE ALE

8A. Standard/Primary Bitter

Aroma: The best examples have some malt aroma, often but not always, with a caramel quality. Mild to moderate fruitiness is common. Hop aroma can range from moderate to none (UK varieties typically, although US varieties may be used). Generally no diacetyl, although very low levels are allowed. Good to brilliant appearance: Medium gold to medium copper. Good to brilliant clarity. Low to moderate white to off-white head. May have very little head due to low carbonation.

Flavor: Medium to high bitterness. Most have moderately low to moderately high finish esters. Moderate to low hop flavor (early, resin, and/or floral UK varieties typically, although US varieties may be used). Low to medium maltiness with a dry finish. Decidedly bitter, although the bitterness should not completely overpower the malt flavor, esters and hop flavor. Generally no diacetyl, although very low levels are allowed.

Mouthfeel: Light yellow to light copper. Good to brilliant clarity. Low to moderate white to off-white head. May have very little head due to low carbonation. Moderate to low carbonation. Caramel flavors are common but not required. Balance is often decidedly bitter, although the bitterness should not completely overpower the malt flavor, esters and hop flavor. Generally no diacetyl, although very low levels are allowed.

History: Originally a draught ale served very fresh under no pressure (gravity or hand pump only) at cellar temperatures (i.e., "real ale"). Bitter was created as a draught alternative (i.e., running beer) to county-brewed pale ale around the start of the

Overall Impressions: Low gravity, low alcohol levels and low carbonation make this an easy-drinking beer. Some examples can be more malt balanced, but this should not override the overall bitter impression. Drinkability is a critical component of the style; emphasis is still on the bittering hop addition as opposed to the aggressive finish middle and late hopping seen in American ales.

History: Originally a draught ale served very fresh under no pressure (gravity or hand pump only) at cellar temperatures (i.e., "real ale"). Bitter was created as a draught alternative (i.e., running beer) to county-brewed pale ale around the start of the 20th century and became widespread once brewpubs understood how to "bottomize" their water (or occasionally brew pad beers and keged versions of UK-produced bitter) are brewed exclusively with pale malt and are known as golden or summer bitters. Most bottled or "bitter,". Some modern variants are brewed as just

Comments: The highest of the bitters. Also known as just "bitter,". Some modern variants are brewed exclusively with pale malt and are known as golden or summer bitters. Most bottled or keged versions of UK-produced bitter are brewed exclusively with pale malt and are known as golden or summer bitters. Most bottled or "bottomize" their water (or occasionally brew pad beers and use crystal malt) to add to fullness and headness of palate.

Ingredients: Pale ale, amber, and/or crystal malts, may use a touch of black malt for color adjustment. May use sugar adjuncts, commercial products.

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balance of sweetness, acidity, alcohol and honey character is the essential final measure of any meal.

Ingredients: Standard description applies. Traditional Meads feature the character of a headed honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. "Show meads" feature no additives, but this distinction is usually not obvious to judges.

Comments: See standard description for entrance requirements. Entrants *MUST* specify carbonation level and strength. *sweetness is assumed to be DRY in this category.* Entrants *MAY* specify honey varieties.

Commercial Examples: White Winter Dry Mead, Sky River Dry Mead, Intermetl Bouquet Primaner.

Ingredients: Standard description applies. Traditional Meads feature the character of a blended honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. "Show meads" feature no additives, but this distinction is usually not obvious to judges.

Comments: See standard description for entrance requirements. Entrants *MUST* specify carbonation level and strength. *sweetness is assumed to be DRY in this category.* Entrants *MAY* specify honey varieties.

Commercial Examples: White Winter Dry Mead, Sky River Dry Mead, Intermetl Bouquet Primaner.

Ingredients: Standard description applies. Traditional Meads feature the character of a blended honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. "Show meads" feature no additives, but this distinction is usually not obvious to judges.

Comments: See standard description for entrance requirements. Entrants *MUST* specify carbonation level and strength. *sweetness is assumed to be DRY in this category.* Entrants *MAY* specify honey varieties.

Commercial Examples: Lungeshall English Mead, Redstone Traditional Mountain Honey Wine, Sky River Semi-Sweet Mead, Intermetl Vergé d'Or and Mellion.

Ingredients: Standard description applies. Traditional Meads feature the character of a headed honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. "Show meads" feature no additives, but this distinction is usually not obvious to judges.

Comments: See standard description for entrance requirements. Entrants *MUST* specify carbonation level and strength. *sweetness is assumed to be SEMI-SWEET in this category.* Entrants *MAY* specify honey varieties.

Commercial Examples: Lungeshall English Mead, Redstone Traditional Mountain Honey Wine, Sky River Semi-Sweet Mead, Intermetl Vergé d'Or and Mellion.

Ingredients: Standard description applies. Traditional Meads feature the character of a headed honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. "Show meads" feature no additives, but this distinction is usually not obvious to judges.

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Ingredients: Standard description applies. Traditional Meads feature the character of a blended honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. "Show meads" feature no additives, but this distinction is usually not obvious to judges.

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Ingredients: Standard description applies. Traditional Meads feature the character of a blended honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. "Show meads" feature no additives, but this distinction is usually not obvious to judges.

Comments: See standard description for entrance requirements. Entrants *MUST* specify carbonation level and strength. *sweetness is assumed to be SWEET in this category.* Entrants *MAY* specify honey varieties.

Commercial Examples: Lungeshall Christmas Mead, Chaucer's Mead, Rabbit's Foot Sweet Wildflower Honey Mead, Intermetl Benoit.

Ingredients: Standard description applies. Traditional Meads feature the character of a blended honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. "Show meads" feature no additives, but this distinction is usually not obvious to judges.

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Ingredients: Standard description applies. Traditional Meads feature the character of a headed honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. "Show meads" feature no additives, but this distinction is usually not obvious to judges.

undetectable. Standard description applies for remainder of characters.

Mouthfeel: Standard description applies, although the body is generally medium-full to full. Note that stronger meads will have a fuller body. Many seem like a dessert wine. Sensations of body should not be accompanied by cloying, raw residual sweetness. **Overall Impressions:** Similar in balance, body, finish and flavor intensity to a well-made dessert wine (such as Sauternes), with a pleasant mixture of honey character, residual sweetness, soft fruit esters, and clean alcohol. Complexity, harmony, and balance of sensory elements are most desirable, with no inconsistencies in color, aroma, flavor or aftertaste. The proper balance of

Comments: See standard description for entrance requirements. Entrants *MUST* specify carbonation level and strength. *sweetness is assumed to be SWEET in this category.* Entrants *MAY* specify honey varieties.

Commercial Examples: Lungeshall Christmas Mead, Chaucer's Mead, Rabbit's Foot Sweet Wildflower Honey Mead, Intermetl Benoit.

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Commercial Examples: Lungeshall English Mead, Redstone Traditional Mountain Honey Wine, Sky River Semi-Sweet Mead, Intermetl Vergé d'Or and Mellion.

Ingredients: Standard description applies. Traditional Meads feature the character of a headed honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. "Show meads" feature no additives, but this distinction is usually not obvious to judges.

rounded product. Flavors tend to become more subtle over time, and can deteriorate with extended aging.

- **Mouthfeel:** Before evaluating, refer to the declared sweetness, strength and carbonation levels, as well as any special ingredients. These can all affect mouthfeel. Smooth texture. Well-made examples will often have an elegant wine-like character. The body can vary widely, although most are in the medium-light to medium-full range. Body generally increases with stronger and/or sweeter meads, and can sometimes be quite full and heavy. Similarly, body generally decreases with lower gravity and/or drier meads, and can sometimes be quite light. Sensations of body should not be accompanied by an overwhelmingly cloying sweetness (even in sweet meads). A very thin or watery body is likewise undesirable. Some natural acidity is often present (particularly in fruit-based meads). Low levels of astringency are sometimes present (either from specific fruit or spices, or from tea, chemical additives or oak-aging). Acidity and tannin help balance the overall honey, sweetness and alcohol presentation. Carbonation can vary widely (see definitions above). Still meads may have a very light level of carbonation, lightly carbonated (petillant) meads will have noticeable bubbles, and a highly carbonated (sparkling) mead can range from a mouth-filling carbonation to levels approaching Champagne or soda pop. High carbonation will enhance the acidity and give a “bite” to the finish. A warming alcohol presence is often present, and this character usually increases with strength (although extended aging can smooth this sensation).
- **Overall Impression:** A wide range of results are possible, but well-made examples will have an enjoyable balance of honey flavors, sweetness, acidity, tannins, alcohol. Strength, sweetness and age greatly affect the overall presentation. Any special ingredients should be well-blended with the other ingredients, and lead to a harmonious end product.
- **Ingredients:** Mead is made primarily from honey, water and yeast. Some minor adjustments in acidity and tannin can be made with citrus fruits, tea, chemicals, or the use of oak aging; however, these additives should not be readily discernable in flavor or aroma. Yeast nutrients may be used but should not be detected. If citrus, tea, or oak additives result in flavor components above a low, background, balance-adjusting level, the resulting mead should be entered appropriately (e.g., as a methelin or open category mead, not a traditional).
- **Vital Statistics:**

OG:	hydromel: 1.035 – 1.080 standard: 1.080 – 1.120 sack: 1.120 – 1.170
ABV:	hydromel: 3.5 – 7.5% standard: 7.5 – 14% sack: 14 – 18%
FG:	dry: 0.990 – 1.010 semi-sweet: 1.010 – 1.025 sweet: 1.025 – 1.050

Note that the perception of sweetness is a function of the percentage of residual sugar, so don't rely only on FG to determine sweetness. Consider the OG, strength, and to a lesser extent, acidity, in assessing sweetness.

IBUs: not relevant for anything but braggot, but bittering hops are optional even in this style.

SRM: basically irrelevant since honey can be anything from almost clear to dark brown. Melomels and piments can have orange, red, pink and/or purple hues.

Cysers are most often golden. Braggots can be yellow to black. In all cases, the color should reflect the ingredients used (type of honey, and fruit and/or malt in some styles).

3. Entering and Categorizing Meads:

- **Mandatory Requirements:**
 - Entrants **MUST** specify carbonation level (still; petillant or lightly carbonated; sparkling or highly carbonated).
 - Entrants **MUST** specify strength level (hydromel or light mead; standard mead; sack or strong mead).
 - Entrants **MUST** specify sweetness level (dry; semi-sweet; sweet).
- **Optional Requirements:** Entrants **MAY** specify honey varieties used. If honey varieties are declared, judges will look for the varietal character of the honey. Note that the character of a varietal honey will be identifiable as distinct to the source flowers, but may not resemble the source plant, tree, or fruit. For example, orange-blossom honey has the character of orange blossoms, not oranges; blackberry honey is only distantly like blackberries, although it is an identifiable character.
- **Category-Specific Requirements:** Some categories require additional information, particularly in categories other than traditional mead. For example, declaring specific fruit, spices, or special characteristics. Supplemental materials may be provided to judges if an obscure ingredient or method is used.
- **Defaults:** If no attributes are specified, judges should evaluate the mead as a semi-sweet, petillant, standard-strength mead with no varietal honey character and no special ingredients. Competition organizers should make every effort to ensure that judges are provided the full set of attributes of the meads being evaluated.

24. TRADITIONAL MEAD

See the *Introduction to Mead Guidelines* for detailed descriptions of standard mead characteristics, an explanation of standard terms, and entering instructions.

24A. Dry Mead

Aroma: Honey aroma may be subtle, although not always identifiable. Sweetness or significant honey aromatics should not be expected. If a honey variety is declared, the variety should be distinctive (if noticeable). Different types of honey have different intensities and characters. Standard description applies for remainder of characteristics.

Appearance: Standard description applies.

Flavor: Subtle (if any) honey character, and may feature subtle to noticeable varietal character if a varietal honey is declared (different varieties have different intensities). No to minimal residual sweetness with a dry finish. Sulfury, harsh or yeasty fermentation characteristics are undesirable. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies, although the body is generally light to medium. Note that stronger meads will have a fuller body. Sensations of body should not be accompanied by noticeable residual sweetness.

Overall Impression: Similar in balance, body, finish and flavor intensity to a dry white wine, with a pleasant mixture of subtle honey character, soft fruity esters, and clean alcohol. Complexity, harmony, and balance of sensory elements are most desirable, with no inconsistencies in color, aroma, flavor or aftertaste. The proper

20th century and became widespread once brewers understood how to “burtonize” their water to successfully brew pale beers and to use crystal malts to add a fullness and roundness of palate.

Comments: More evident malt flavor than in an ordinary bitter, this is a stronger, session-strength ale. Some modern variants are brewed exclusively with pale malt and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask (draught) products produced specifically for export. The IBU levels are often not adjusted, so the versions available in the US often do not directly correspond to their style subcategories in Britain. This style guideline reflects the “real ale” version of the style, not the export formulations of commercial products.

Ingredients: Pale ale, amber, and/or crystal malts, may use a touch of black malt for color adjustment. May use sugar adjuncts, corn or wheat. English hops most typical, although American and European varieties are becoming more common (particularly in the paler examples). Characterful English yeast. Often medium sulfate water is used.

Vital Statistics: OG: 1.040 – 1.048

IBUs: 25 – 40 FG: 1.008 – 1.012

SRM: 5 – 16 ABV: 3.8 – 4.6%

Commercial Examples: Fuller's London Pride, Coniston Bluebird Bitter, Timothy Taylor Landlord, Adnams SSB, Young's Special, Shepherd Neame Masterbrew Bitter, Greene King Ruddles County Bitter, RCH Pitchfork Rebellious Bitter, Brains SA, Black Sheep Best Bitter, Goose Island Honkers Ale, Rogue Younger's Special Bitter

8C. Extra Special/Strong Bitter (English Pale Ale)

Aroma: Hop aroma moderately-high to moderately-low, and can use any variety of hops although UK hops are most traditional. Medium to medium-high malt UK, often with a low to moderately strong caramel component (although this character will be more subtle in paler versions). Medium-low to medium-high fruity esters. Generally no diacetyl, although very low levels are allowed. May have light, secondary notes of sulfur and/or alcohol in some examples (optional).

Appearance: Golden to deep copper. Good to brilliant clarity. Low to moderate white to off-white head. A low head is acceptable when carbonation is also low.

Flavor: Medium-high to medium bitterness with supporting malt flavors evident. Normally has a moderately low to somewhat strong caramelly malt sweetness. Hop flavor moderate to moderately high (any variety, although earthy, resinous, and/or floral UK hops are most traditional). Hop bitterness and flavor should be noticeable, but should not totally dominate malt flavors. May have low levels of secondary malt flavors (e.g., nutty, biscuity) adding complexity. Moderately-low to high fruity esters. Optionally may have low amounts of alcohol, and up to a moderate mineral/sulfury flavor. Medium-dry to dry finish (particularly if sulfate water is used). Generally no diacetyl, although very low levels are allowed.

Mouthfeel: Medium-light to medium-full body. Low to moderate carbonation, although bottled commercial versions will be higher. Stronger versions may have a slight alcohol warmth but this character should not be too high.

Overall Impression: An average-strength to moderately-strong English ale. The balance may be fairly even between malt and hops to somewhat bitter. Drinkability is a critical component of the style; emphasis is still on the bittering hop addition as opposed to the aggressive middle and late hopping seen in American ales. A rather broad style that allows for considerable interpretation by the brewer.

History: Strong bitters can be seen as a higher-gravity version of best bitters (although not necessarily “more premium” since best bitters are traditionally the brewer’s finest product). Since beer is

sold by strength in the UK, these beers often have some alcohol flavor (perhaps to let the consumer know they are getting their due). In England today, “ESB” is a brand unique to Fullers; in America, the name has been co-opted to describe a malty, bitter, reddish, standard-strength (for the US) English-type ale. Hopping can be English or a combination of English and American.

Comments: More evident malt and hop flavors than in a special or best bitter. Stronger versions may overlap somewhat with old ales, although strong bitters will tend to be paler and more bitter. Fuller's ESB is a unique beer with a very large, complex malt profile not found in other examples; most strong bitters are fruitier and hoppier. Judges should not judge all beers in this style as if they were Fuller's ESB clones. Some modern English variants are brewed exclusively with pale malt and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask (draught) products produced specifically for export. The IBU levels are often not adjusted, so the versions available in the US often do not directly correspond to their style subcategories in Britain. English pale ales are generally considered a premium, export-strength pale, bitter beer that roughly approximates a strong bitter, although reformulated for bottling (including containing higher carbonation).

Ingredients: Pale ale, amber, and/or crystal malts, may use a touch of black malt for color adjustment. May use sugar adjuncts, corn or wheat. English hops most typical, although American and European varieties are becoming more common (particularly in the paler examples). Characterful English yeast. “Burton” versions use medium to high sulfate water.

Vital Statistics: OG: 1.048 – 1.060

IBUs: 30 – 50 FG: 1.010 – 1.016

SRM: 6 – 18 ABV: 4.6 – 6.2%

Commercial Examples: Fullers ESB, Adnams Broadside, Shepherd Neame Bishop's Finger, Young's Ram Rod, Samuel Smith's Old Brewery Pale Ale, Bass Ale, Whitbread Pale Ale, Shepherd Neame Spitfire, Marston's Pedigree, Black Sheep Ale, Vintage Henley, Mordue Workie Ticket, Morland Old Speckled Hen, Greene King Abbot Ale, Bateman's XXXB, Gale's Hordean Special Bitter (HSB), Ushers 1824 Particular Ale, Hopback Summer Lightning, Great Lakes Moondog Ale, Shipyard Old Thumper, Alaskan ESB, Geary's Pale Ale, Cooperstown Old Slugger, Anderson Valley Boont ESB, Avery 14'er ESB, Redhook ESB

9. SCOTTISH AND IRISH ALE

All the *Scottish Ale sub-categories (9A, 9B, 9C)* share the same description. The *Scottish ale sub-styles* are differentiated mainly on gravity and alcoholic strength, although stronger versions will necessarily have slightly more intense flavors (and more hop bitterness to balance the increased malt). Entrants should select the appropriate category based on original gravity and alcohol level.

9A. Scottish Light 60/-

Vital Statistics: OG: 1.030 – 1.035

IBUs: 10 – 20 FG: 1.010 – 1.013

SRM: 9 – 17 ABV: 2.5 – 3.2%

Commercial Examples: Belhaven 60/-, McEwan's 60/-, MacIain 60/- Light (all are cask-only products not exported to the US)

9B. Scottish Heavy 70/-

Vital Statistics: OG: 1.035 – 1.040

IBUs: 10 – 25 FG: 1.010 – 1.015

SRM: 9 – 17 ABV: 3.2 – 3.9%

- Wiess (cloudy, young Kölsch)
- Sticke Altbier
- Münster Altbier
- Imperial Porter
- Classic American Cream Ale
- Czech Dark Lager
- English Pale Mild
- Scottish 90/-
- American Stock Ale
- English Strong Ale
- Non-alcoholic “Beer”
- Kellerbier
- Malt Liqueur
- Australian Sparkling Ale
- Imperial/Double Red Ale
- Imperial/Double Brown Ale
- Rye IPA
- Dark American Wheat/Rye

Note that certain other specialty categories exist in the guidelines. Belgian Specialties or clones of specific Belgian beers should be entered in Category 16E. Christmas-type beers should be entered in Category 21B (unless they are Belgian Christmas-type beers; these should be entered in 16E). Beers with only one type of fruit, spice, herbs, vegetables, or smoke should be entered in Categories 20-22. Specialty meads or ciders should be entered in their respective categories (26C for meads, 28D for ciders).

Aroma: The character of the stated specialty ingredient or nature should be evident in the aroma, but harmonious with the other components (yet not totally overpowering them). Overall the aroma should be a pleasant combination of malt, hops and the featured specialty ingredient or nature as appropriate to the specific type of beer being presented. The individual character of special ingredients and processes may not always be identifiable when used in combination. If a classic style base beer is specified then the characteristics of that classic style should be noticeable. Note, however, that classic styles will have a different impression when brewed with unusual ingredients, additives or processes. The typical aroma components of classic beer styles (particularly hops) may be intentionally subdued to allow the special ingredients or nature to be more apparent.

Appearance: Appearance should be appropriate to the base beer being presented and will vary depending on the base beer (if declared). Note that unusual ingredients or processes may affect the appearance so that the result is quite different from the declared base style. Some ingredients may add color (including to the head), and may affect head formation and retention.

Flavor: As with aroma, the distinctive flavor character associated with the stated specialty nature should be noticeable, and may range in intensity from subtle to aggressive. The marriage of specialty ingredients or nature with the underlying beer should be harmonious, and the specialty character should not seem artificial and/or totally overpowering. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer (if declared) and be well-integrated with the distinctive specialty flavors present. Some ingredients may add tartness, sweetness, or other flavor by-products. Remember that fruit and sugar adjuncts generally add flavor and not excessive sweetness to beer. The sugary adjuncts, as well as sugar found in fruit, are usually fully fermented and contribute to a lighter flavor profile and a drier finish than might be expected for the declared base style. The individual character of special ingredients and processes may not always be identifiable when used in combination. If a classic style base beer is specified then the characteristics of that classic style should be

noticeable. Note, however, that classic styles will have a different impression when brewed with unusual ingredients, additives or processes. Note that these components (especially hops) may be intentionally subdued to allow the specialty character to come through in the final presentation.

Mouthfeel: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer (if declared). Body and carbonation levels should be appropriate to the base beer style being presented. Unusual ingredients or processes may affect the mouthfeel so that the result is quite different from the declared base style.

Overall Impression: A harmonious marriage of ingredients, processes and beer. The key attributes of the underlying style (if declared) will be atypical due to the addition of special ingredients or techniques; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and harmony of the resulting combination. The overall uniqueness of the process, ingredients used, and creativity should be considered. The overall rating of the beer depends heavily on the inherently subjective assessment of distinctiveness and drinkability.

Base Style: THE BREWER MAY SPECIFY AN UNDERLYING BEER STYLE. The base style may be a *classic style* (i.e., a named subcategory from these Style Guidelines) or a broader characterization (e.g., “Porter” or “Brown Ale”). If a base style is declared, the style should be recognizable. The beer should be judged by how well the special ingredient or process complements, enhances, and harmonizes with the underlying style.

Comments: Overall harmony and drinkability are the keys to presenting a well-made specialty beer. The distinctive nature of the stated specialty ingredients/methods should complement the original style (if declared) and not totally overwhelm it. The brewer should recognize that some combinations of base beer styles and ingredients or techniques work well together while others do not make palatable combinations. **THE BREWER MUST SPECIFY THE “EXPERIMENTAL NATURE” OF THE BEER (E.G., TYPE OF SPECIAL INGREDIENTS USED, PROCESS UTILIZED OR HISTORICAL STYLE BEING BREWED), OR WHY THE BEER DOESN’T FIT AN ESTABLISHED STYLE.** For historical styles or unusual ingredients/techniques that may not be known to all beer judges, the brewer should provide descriptions of the styles, ingredients and/or techniques as an aid to the judges.

Vital Statistics: OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer.
Commercial Examples: Bell’s Rye Stout, Bell’s Eccentric Ale, Samuel Adams Triple Bock and Utopias, Hair of the Dog Adam, Great Alba Scots Pine, Tommyknocker Maple Nut Brown Ale, Great Divide Bee Sting Honey Ale, Stoudt’s Honey Double Mai Bock, Rogue Dad’s Little Helper, Rogue Honey Cream Ale, Dogfish Head India Brown Ale, Zum Uerige Sticke and Doppel Sticke Altbier, Yards Brewing Company General Washington Tavern Porter, Rauchenfels Steinbier, Odells 90 Shilling Ale, Bear Republic Red Rocket Ale, Stone Arrogant Bastard

sweetness usually comes not from crystal malts rather from low hopping, high mash temperatures, and kettle caramelization. A small proportion of smoked malt may add depth, though a peaty character (sometimes perceived as earthy or smoky) may also originate from the yeast and native water. Hop presence is minimal, although English varieties are most authentic. Fairly soft water is typical.

Vital Statistics: OG: 1.070 – 1.130
 IBUs: 17 – 35 FG: 1.018 – 1.056
 SRM: 14 – 25 ABV: 6.5 – 10%

Commercial Examples: Traquair House Ale, Belhaven Wee Heavy, McEwan’s Scotch Ale, Founders Dirty Bastard, MacAndrew’s Scotch Ale, AleSmith Wee Heavy, Orkney Skull Splitter, Inveralmond Black Friar, Broughton Old Jock, Gordon Highland Scotch Ale, Dragonmead Under the Kilt

10. AMERICAN ALE

10A. American Pale Ale

Aroma: Usually moderate to strong hop aroma from dry hopping or late kettle additions of American hop varieties. A citrusy hop character is very common, but not required. Low to moderate maltiness supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). Fruity esters vary from moderate to none. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

Appearance: Pale golden to deep amber. Moderately large white to off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

Flavor: Usually a moderate to high hop flavor, often showing a citrusy American hop character (although other hop varieties may be used). Low to moderately high clean malt character supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). The balance is typically towards the late hops and bitterness, but the malt presence can be substantial. Caramel flavors are usually restrained or absent. Fruity esters can be moderate to none. Moderate to high hop bitterness with a medium to dry finish. Hop flavor and bitterness often lingers into the finish. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

Mouthfeel: Medium-light to medium body. Carbonation moderate to high. Overall smooth finish without astringency often associated with high hopping rates.

Overall Impression: Refreshing and hoppy, yet with sufficient supporting malt.

History: An American adaptation of English pale ale, reflecting indigenous ingredients (hops, malt, yeast, and water). Often lighter in color, cleaner in fermentation by-products, and having less caramel flavors than English counterparts.

Comments: There is some overlap in color between American pale ale and American amber ale. The American pale ale will generally be cleaner, have a less caramelly malt profile, less body, and often more finishing hops.

Ingredients: Pale ale malt, typically American two-row. American hops, often but not always ones with a citrusy character. American ale yeast. Water can vary in sulfate content, but carbonate content should be relatively low. Specialty grains may add character and complexity, but generally make up a relatively small portion of the grist. Grains that add malt flavor and richness, light sweetness, and toasty or bready notes are often used (along with late hops) to differentiate brands.

Vital Statistics: OG: 1.045 – 1.060
 IBUs: 30 – 45 FG: 1.010 – 1.015
 SRM: 5 – 14 ABV: 4.5 – 6.2%

Commercial Examples: Sierra Nevada Pale Ale, Stone Pale Ale, Great Lakes Burning River Pale Ale, Bear Republic XP Pale Ale, Anderson Valley Poleoko Gold Pale Ale, Deschutes Mirror Pond, Full Sail Pale Ale, Three Floyds X-Tra Pale Ale, Firestone Pale Ale, Left Hand Brewing Jackman’s Pale Ale

10B. American Amber Ale

Aroma: Low to moderate hop aroma from dry hopping or late kettle additions of American hop varieties. A citrusy hop character is common, but not required. Moderately low to moderately high maltiness balances and sometimes masks the hop presentation, and usually shows a moderate caramel character. Esters vary from moderate to none. No diacetyl.

Appearance: Amber to coppery brown in color. Moderately large off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

Flavor: Moderate to high hop flavor from American hop varieties, which often but not always has a citrusy quality. Malt flavors are moderate to strong, and usually show an initial malty sweetness followed by a moderate caramel flavor (and sometimes other character malts in lesser amounts). Malt and hop bitterness are usually balanced and mutually supportive. Fruity esters can be moderate to none. Caramel sweetness and hop flavor/bitterness can linger somewhat into the medium to full finish. No diacetyl. **Mouthfeel:** Medium to medium-full body. Carbonation moderate to high. Overall smooth finish without astringency often associated with high hopping rates. Stronger versions may have a slight alcohol warmth.

Overall Impression: Like an American pale ale with more body, more caramel richness, and a balance more towards malt than hops (although hop rates can be significant).

History: Known simply as Red Ales in some regions, these beers were popularized in the hop-loving Northern California and the Pacific Northwest areas before spreading nationwide.

Comments: Can overlap in color with American pale ales. However, American amber ales differ from American pale ales not only by being usually darker in color, but also by having more caramel flavor, more body, and usually being balanced more evenly between malt and bitterness. Should not have a strong chocolate or roast character that might suggest an American brown ale (although small amounts are OK).

Ingredients: Pale ale malt, typically American two-row. Medium to dark crystal malts. May also contain specialty grains which add additional character and uniqueness. American hops, often with citrus flavors, are common but others may also be used. Water can vary in sulfate and carbonate content.

Vital Statistics: OG: 1.045 – 1.060
 IBUs: 25 – 40 FG: 1.010 – 1.015
 SRM: 10 – 17 ABV: 4.5 – 6.2%

Commercial Examples: North Coast Red Seal Ale, Tröegs HopBack Amber Ale, Deschutes Cinder Cone Red, Pyramid Broken Rake, St. Rogue Red Ale, Anderson Valley Boont Amber Ale, Lagunitas Censored Ale, Avery Redpoint Ale, McNeill’s Firehouse Amber Ale, Mendocino Red Tail Ale, Bell’s Amber

10C. American Brown Ale

Aroma: Malty, sweet and rich, which often has a chocolate, caramel, nutty and/or toasty quality. Hop aroma is typically low to moderate. Some interpretations of the style may feature a stronger hop aroma, a citrusy American hop character, and/or a fresh dry-hopped aroma (all are optional). Fruity esters are moderate to very low. The dark malt character is more robust than other brown ales, yet stops short of being overly porter-like. The malt and hops are generally balanced. Moderately low to no diacetyl.

Appearance: Light to very dark brown color. Clear. Low to moderate off-white to light tan head.

22. SMOKE-FLAVORED/WOOD-AGED BEER

22A. Classic Rauchbier

Aroma: Blend of smoke and malt, with a varying balance and intensity. The beechwood smoke character can range from subtle to fairly strong, and can seem smoky, bacon-like, woody, or rarely almost greasy. The malt character can be low to moderate, and be somewhat sweet, toasty, or malty. The malt and smoke components are often inversely proportional (i.e., when smoke increases, malt decreases, and vice versa). Hop aroma may be very low to none. Clean, lager character with no fruity esters, diacetyl or DMS.

Appearance: This should be a very clear beer, with a large, creamy, rich, tan- to cream-colored head. Medium amber/light copper to dark brown color.

Flavor: Generally follows the aroma profile, with a blend of smoke and malt in varying balance and intensity, yet always complementary. Märzen-like qualities should be noticeable, particularly a malty, toasty richness, but the beechwood smoke flavor can be low to high. The palate can be somewhat malty and sweet, yet the finish can reflect both malt and smoke. Moderate, balanced, hop bitterness, with a medium-dry to dry finish (the smoke character enhances the dryness of the finish). Noble hop flavor moderate to none. Clean lager character with no fruity esters, diacetyl or DMS. Harsh, bitter, burnt, charred, rubbery, sulfury or phenolic smoky characteristics are inappropriate.

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

Overall Impression: Märzen/Oktoberfest-style (see 3B) beer with a sweet, smoky aroma and flavor and a somewhat darker color.

History: A historical specialty of the city of Bamberg, in the Franconian region of Bavaria in Germany. Beechwood-smoked malt is used to make a Märzen-style amber lager. The smoke character of the malt varies by malster; some breweries produce their own smoked malt (rauchmalz).

Comments: The intensity of smoke character can vary widely; not all examples are highly smoked. Allow for variation in the style when judging. Other examples of smoked beers are available in Germany, such as the Bocks, Hefe-Weizen, Dunkel, Schwarz, and Helles-like beers, including examples such as Spezial Lager. Brewers entering these styles should use Other Smoked Beer (22B) as the entry category.

Ingredients: German Rauchmalz (beechwood-smoked Vienna-type malt) typically makes up 20-100% of the grain bill, with the remainder being German malts typically used in a Märzen. Some brewers adjust the color slightly with a bit of roasted malt. German lager yeast. German or Czech hops.

Vital Statistics: OG: 1.050 – 1.057
IBUs: 20 – 30 FG: 1.012 – 1.016
SRM: 12 – 22 ABV: 4.8 – 6%

Commercial Examples: Schlenkerla Rauchbier Märzen, Kaiserdom Rauchbier, Eisenbahn Rauchbier, Victory Scarlet Fire Rauchbier, Spezial Rauchbier Märzen, Saranac Rauchbier

22B. Other Smoked Beer

Aroma: The aroma should be a pleasant balance between the expected aroma of the base beer (e.g., robust porter) and the smokiness imparted by the use of smoked malts. The intensity and character of the smoke and base beer style can vary, with either being prominent in the balance. Smokiness may vary from low to assertive; however, balance in the overall presentation is the key to well-made examples. The quality and secondary characteristics of the smoke are reflective of the source of the

smoke (e.g., peat, alder, oak, beechwood). Sharp, phenolic, harsh, rubbery, or burnt smoke-derived aromatics are inappropriate.

Appearance: Variable. The appearance should reflect the base beer style, although the color of the beer is often a bit darker than the plain base style.

Flavor: As with aroma, there should be a balance between smokiness and the expected flavor characteristics of the base beer style. Smokiness may vary from low to assertive. Smoky flavors may range from woody to somewhat bacon-like depending on the type of malts used. Peat-smoked malt can add an earthiness. The balance of underlying beer characteristics and smoke can vary, although the resulting blend should be somewhat balanced and enjoyable. Smoke can add some dryness to the finish. Harsh, bitter, burnt, charred, rubbery, sulfury or phenolic smoky characteristics are generally inappropriate (although some of these characteristics may be present in some base styles; however, the smoked malt shouldn't contribute these flavors).

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

Overall Impression: This is any beer that is exhibiting smoke as a principle flavor and aroma characteristic other than the Bamberg-style Rauchbier (i.e., beechwood-smoked Märzen). Balance in the use of smoke, hops and malt character is exhibited by the better examples.

Comments: Any style of beer can be smoked; the goal is to reach a pleasant balance between the smoke character and the base beer style. **IF THIS BEER IS BASED ON A CLASSIC STYLE (E.G., ROBUST PORTER) THEN THE SPECIFIC STYLE MUST BE SPECIFIED. CLASSIC STYLES DO NOT HAVE TO BE CITED (E.G., "PORTER" OR "BROWN ALE" IS ACCEPTABLE). THE TYPE OF WOOD OR OTHER SOURCE OF SMOKE MUST BE SPECIFIED IF A "VARIETAL" CHARACTER IS NOTICEABLE.** Entries that have a classic style cited will be judged on how well that style is represented, and how well it is balanced with the smoke character. Entries with a specific type or types of smoke cited will be judged on how well that type of smoke is recognizable and marries with the base style. Specific classic styles or smoke types do not have to be specified. For example, "smoked porter" is as acceptable as "peat-smoked strong Scotch ale" or "cherry-wood smoked IPA." Judges should evaluate the beers mostly on the overall balance, and how well the smoke character enhances the base beer.

History: The process of using smoked malts more recently has been adapted by craft brewers to other styles, notably porter and strong Scotch ales. German brewers have traditionally used smoked malts in bock, doppelbock, weizen, dunkel, schwarzbier, helles, Pilsner, and other specialty styles.

Ingredients: Different materials used to smoke malt result in unique flavor and aroma characteristics. Beechwood-, peat- or other hardwood (oak, maple, mesquite, alder, pecan, apple, cherry, other fruitwoods) smoked malts may be used. The various woods may remind one of certain smoked products due to their food association (e.g., hickory with ribs, maple with bacon or sausage, and alder with salmon). Evergreen wood should never be used since it adds a medicinal, piney flavor to the malt. Excessive peat-smoked malt is generally undesirable due to its sharp, piercing phenolics and dirt-like earthiness. The remaining ingredients vary with the base style. If smoked malts are combined with other unusual ingredients (fruits, vegetables, spices, honey, etc.) in noticeable quantities, the resulting beer should be entered in the specialty/experimental category.

Vital Statistics: Varies with the base beer style.
Commercial Examples: Alaskan Smoked Porter, O'Fallons Smoked Porter, Spezial Lagerbier, Weissbier and Bockbier, Stone Smoked Porter, Schlenkerla Weizen Rauchbier and Ur-Bock Rauchbier, Rogue Smoke, Oskar Blues Old Chub, Left Hand Smoke Jumper, Dark Horse Fore Smoked Stout, Magic Hat Jinx

also be noticed. A light fruity ester aroma may be evident in these beers, but should not dominate. Very low to no diacetyl.

Appearance: Dark amber to reddish-brown color. Clear. Low to moderate off-white to light tan head.

Flavor: Gentle to moderate malt sweetness, with a nutty, lightly caramelly character and a medium-dry to dry finish. Malt may also have a toasted, biscuity, or toffee-like character. Medium to medium-low bitterness. Malt-hop balance is nearly even, with hop flavor low to none (UK varieties). Some fruity esters can be present; low diacetyl (especially butterscotch) is optional but acceptable.

Mouthfeel: Medium-light to medium body. Medium to medium-high carbonation.

Overall Impression: Drier and more hop-oriented than southern English brown ale, with a nutty character rather than caramel.

History/Comments: English brown ales are generally split into sub-styles along geographic lines.

Ingredients: English mild ale or pale ale malt base with caramel malts. May also have small amounts darker malts (e.g., chocolate) to provide color and the nutty character. English hop varieties are most authentic. Moderate carbonate water.

Vital Statistics: OG: 1.040 – 1.052
IBUs: 20 – 30 FG: 1.008 – 1.013
SRM: 12 – 22 ABV: 4.2 – 5.4%

Commercial Examples: Newcastle Brown Ale, Samuel Smith's Nut Brown Ale, Riggwelter Yorkshire Ale, Wychwood Hobgoblin, Tröegs Rugged Trail Ale, Alesmith Nautical Nut Brown Ale, Avery Ellie's Brown Ale, Goose Island Nut Brown Ale, Samuel Adams Brown Ale

12. PORTER

12A. Brown Porter

Aroma: Malt aroma with mild roastiness should be evident, and may have a chocolaty quality. May also show some non-roasted malt character in support (caramelly, grainy, bread, nutty, toffee-like and/or sweet). English hop aroma moderate to none. Fruity esters moderate to none. Diacetyl low to none.

Appearance: Light brown to dark brown in color, often with ruby highlights when held up to light. Good clarity, although may approach being opaque. Moderate off-white to light tan head with good to fair retention.

Flavor: Malt flavor includes a mild to moderate roastiness (frequently with a chocolate character) and often a significant caramel, nutty, and/or toffee character. May have other secondary flavors such as coffee, licorice, biscuits or toast in support. Should not have a significant black malt character (acid, burnt, or harsh roasted flavors), although small amounts may contribute a bitter chocolate complexity. English hop flavor moderate to none. Medium-low to medium hop bitterness will vary the balance from slightly malty to slightly bitter. Usually fairly well attenuated, although somewhat sweet versions exist. Diacetyl should be moderately low to none. Moderate to low fruity esters.

Mouthfeel: Medium-light to medium body. Moderately low to moderately high carbonation.

Overall Impression: A fairly substantial English dark ale with restrained roasty characteristics.

History: Originating in England, porter evolved from a blend of beers or gyles known as "Entire." A precursor to stout. Said to have been favored by porters and other physical laborers.

Comments: Differs from a robust porter in that it usually has softer, sweeter and more caramelly flavors, lower gravities, and usually less alcohol. More substance and roast than a brown ale. Higher in gravity than a dark mild. Some versions are fermented with lager yeast. Balance tends toward malt more than hops. Usually has an "English" character. Historical versions with

Brettanomyces, sourness, or smokiness should be entered in the Specialty Beer category (23).

Ingredients: English ingredients are most common. May contain several malts, including chocolate and/or other dark roasted malts and caramel-type malts. Historical versions would use a significant amount of brown malt. Usually does not contain large amounts of black patent malt or roasted barley. English hops are most common, but are usually subdued. London or Dublin-type water (moderate carbonate hardness) is traditional. English or Irish ale yeast, or occasionally lager yeast, is used. May contain a moderate amount of adjuncts (sugars, maize, molasses, treacle, etc.).

Vital Statistics: OG: 1.040 – 1.052
IBUs: 18 – 35 FG: 1.008 – 1.014
SRM: 20 – 30 ABV: 4 – 5.4%

Commercial Examples: Fuller's London Porter, Samuel Smith Taddy Porter, Burton Bridge Burton Porter, RCH Old Slug Porter, Nethergate Old Growler Porter, Hambleton Nightmare Porter, Harvey's Tom Paine Original Old Porter, Salopian Entire Butt English Porter, St. Peters Old-Style Porter, Shepherd Neame Original Porter, Flag Porter, Wasatch Polygamy Porter

12B. Robust Porter

Aroma: Roasty aroma (often with a lightly burnt, black malt character) should be noticeable and may be moderately strong. Optionally may also show some additional malt character in support (grainy, bread, toffee-like, caramelly, chocolate, coffee, rich, and/or sweet). Hop aroma low to high (US or UK varieties). Some American versions may be dry-hopped. Fruity esters are moderate to none. Diacetyl low to none.

Appearance: Medium brown to very dark brown, often with ruby- or garnet-like highlights. Can approach black in color. Clarity may be difficult to discern in such a dark beer, but when not opaque will be clear (particularly when held up to the light). Full, tan-colored head with moderately good head retention.

Flavor: Moderately strong malt flavor usually features a lightly burnt, black malt character (and sometimes chocolate and/or coffee flavors) with a bit of roasty dryness in the finish. Overall flavor may finish from dry to medium-sweet, depending on grist composition, hop bittering level, and attenuation. May have a sharp character from dark roasted grains, although should not be overly acid, burnt or harsh. Medium to high bitterness, which can be accentuated by the roasted malt. Hop flavor can vary from low to moderately high (US or UK varieties, typically), and balances the roasted malt flavors. Diacetyl low to none. Fruity esters moderate to none.

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

Overall Impression: A substantial, malty dark ale with a complex and flavorful roasty character.

History: Stronger, hoppier and/or roastier version of porter designed as either a historical throwback or an American interpretation of the style. Traditional versions will have a more subtle hop character (often English), while modern versions may be considerably more aggressive. Both types are equally valid.

Comments: Although a rather broad style open to brewer interpretation, it may be distinguished from Stout as lacking a strong roasted barley character. It differs from a brown porter in that a black patent or roasted grain character is usually present, and it can be stronger in alcohol. Roast intensity and malt flavors can also vary significantly. May or may not have a strong hop character, and may or may not have significant fermentation by-products; thus may seem to have an "American" or "English" character.

unbalance the resulting presentation. Some tartness may be present if naturally occurring in the particular fruit(s), but should not be inappropriately intense.

Appearance: Appearance should be appropriate to the base beer being presented and will vary depending on the base beer. For lighter-colored beers with fruits that exhibit distinctive colors, the color should be noticeable. Note that the color of fruit in beer is often lighter than the flesh of the fruit itself and may take on slightly different shades. Fruit beers may have some haze or be clear, although haze is a generally undesirable. The head may take on some of the color of the fruit.

Flavor: As with aroma, the distinctive flavor character associated with the particular fruit(s) should be noticeable, and may range in intensity from subtle to aggressive. The balance of fruit with the underlying beer is vital, and the fruit character should not be so artificial and/or inappropriately overpowering as to suggest a fruit juice drink. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer and be harmonious and balanced with the distinctive fruit flavors present. Note that these components (especially hops) may be intentionally subdued to allow the fruit character to come through in the final presentation. Some tartness may be present if naturally occurring in the particular fruit(s), but should not be inappropriately intense. Remember that fruit generally add flavor not sweetness to fruit beers. The sugar found in fruit is usually fully fermented and contributes to lighter flavors and a drier finish than might be expected for the declared base style. However, residual sweetness is not necessarily a negative characteristic unless it has a raw, unfermented quality.

Mouthfeel: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented. Fruit generally adds fermentables that tend to thin out the beer; the resulting beer may seem lighter than expected for the declared base style.

Overall Impression: A harmonious marriage of fruit and beer. The key attributes of the underlying style will be different with the addition of fruit; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and balance of the resulting combination.

Comments: Overall balance is the key to presenting a well-made fruit beer. The fruit should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and fruits work well together while others do not make for harmonious combinations. **THE ENTRANT MUST SPECIFY THE UNDERLYING BEER STYLE AS WELL AS THE TYPE OF FRUIT(S) USED. IF THIS BEER IS BASED ON A CLASSIC STYLE (E.G., BLONDE ALE) THEN THE SPECIFIC STYLE MUST BE SPECIFIED. CLASSIC STYLES DO NOT HAVE TO BE CITED (E.G., "PORTER" OR "WHEAT ALE") IS ACCEPTABLE. THE TYPE OF FRUIT(S) MUST ALWAYS BE SPECIFIED.** If the base beer is a classic style, the original style should come through in aroma and flavor. Note that fruit-based lambics should be entered in the Fruit Lambic category (17F), while other fruit-based Belgian specialties should be entered in the Belgian Specialty Ale category (16E). Aged fruit may sometimes have flavor and aroma characteristics similar to Sauternes, Sherry or Tokaj, but a beer with a quality such as this should make a special claim (e.g., amontillado, fino, botrytis). Beer with chile peppers should be entered in the Spice/Herb/Vegetable Beer category (21A).

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.

Commercial Examples: New Glarus Belgian Red and Raspberry Tart, Bell's Cherry Stout, Dogfish Head Apricot, Great Divide

Wild Raspberry Ale, Founders Rübæus, Ebulum Elderberry Black Ale, Stiegl Radler, Weyerbacher Raspberry Imperial Stout, Abita Purple Haze, Melbourne Apricot Beer and Strawberry Beer, Saxer Lemon Lager, Magic Hat #9, Grozet Gooseberry and Wheat Ale, Pyramid Apricot Ale, Dogfish Head Fort

21. SPICE/HERB/VEGETABLE BEER

21A. Spice, Herb, or Vegetable Beer

Aroma: The character of the particular spices, herbs and/or vegetables (SHV) should be noticeable in the aroma; however, note that some SHV (e.g., ginger, cinnamon) have stronger aromas and are more distinctive than others (e.g., some vegetables)—allow for a range of SHV character and intensity from subtle to aggressive. The individual character of the SHV(s) may not always be identifiable when used in combination. The SHV character should be pleasant and supportive, not artificial and overpowering. As with all specialty beers, a proper SHV beer should be a harmonious balance of the featured SHV(s) with the underlying beer style. Aroma hops, yeast by-products and malt components of the underlying beer may not be as noticeable when SHV are present. These components (especially hops) may also be intentionally subdued to allow the SHV character to come through in the final presentation. If the base beer is an ale then a non-specific fruitiness and/or other fermentation by-products such as diacetyl may be present as appropriate for warmer fermentations. If the base beer is a lager, then overall less fermentation byproducts would be appropriate. Some malt aroma is preferable, especially in dark styles. Hop aroma may be absent or balanced with SHV, depending on the style. The SHV(s) should add an extra complexity to the beer, but not be so prominent as to unbalance the resulting presentation.

Appearance: Appearance should be appropriate to the base beer being presented and will vary depending on the base beer. For lighter-colored beers with spices, herbs or vegetables that exhibit distinctive colors, the colors may be noticeable in the beer and possibly the head. May have some haze or be clear. Head formation may be adversely affected by some ingredients, such as chocolate.

Flavor: As with aroma, the distinctive flavor character associated with the particular SHV(s) should be noticeable, and may range in intensity from subtle to aggressive. The individual character of the SHV(s) may not always be identifiable when used in combination. The balance of SHV with the underlying beer is vital, and the SHV character should not be so artificial and/or overpowering as to overwhelm the beer. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer and be harmonious and balanced with the distinctive SHV flavors present. Note that these components (especially hops) may be intentionally subdued to allow the SHV character to come through in the final presentation. Some SHV(s) are inherently bitter and may result in a beer more bitter than the declared base style.

Mouthfeel: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented. Some SHV(s) may add additional body and/or slickness, although fermentable additions may thin out the beer. Some SHV(s) may add a bit of astringency, although a "raw" spice character is undesirable.

Overall Impression: A harmonious marriage of spices, herbs and/or vegetables and beer. The key attributes of the underlying style will be different with the addition of spices, herbs and/or vegetables; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and balance of the resulting combination.

Flavor: Dark roasted grains and malts dominate the flavor as in dry stout, and provide coffee and/or chocolate flavors. Hop bitterness is moderate (lower than in dry stout). Medium to high sweetness (often from the addition of lactose) provides a counterpoint to the roasted character and hop bitterness, and lasts into the finish. Low to moderate fruity esters. Diacetyl low to none. The balance between dark grains/malts and sweetness can vary, from quite sweet to moderately dry and somewhat roasty.

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

Overall Impression: A very dark, sweet, full-bodied, slightly roasty ale. Often tastes like sweetened espresso.

History: An English style of stout. Historically known as "Milk" or "Cream" stouts, legally this designation is no longer permitted in England (but is acceptable elsewhere). The "milk" name is derived from the use of lactose, or milk sugar, as a sweetener.

Comments: Gravities are low in England, higher in exported and US products. Variations exist, with the level of residual sweetness, the intensity of the roast character, and the balance between the two being the variables most subject to interpretation.

Ingredients: The sweetness in most Sweet Stouts comes from a lower bitterness level than dry stouts and a high percentage of unfermentable dextrins. Lactose, an unfermentable sugar, is frequently added to provide additional residual sweetness. Base of pale malt, and may use roasted barley, black malt, chocolate malt, crystal malt, and adjuncts such as maize or treacle. High carbonate water is common.

Vital Statistics: OG: 1.044 – 1.060
IBUs: 20 – 40 FG: 1.012 – 1.024
SRM: 30 – 40 ABV: 4 – 6%

Commercial Examples: Mackeson's XXX Stout, Watney's Cream Stout, Farson's Lacto Stout, St. Peter's Cream Stout, Marston's Oyster Stout, Sheaf Stout, Hitachino Nest Sweet Stout (Lacto), Samuel Adams Cream Stout, Left Hand Milk Stout, Widmer Snowplow Milk Stout

13C. Oatmeal Stout

Aroma: Mild roasted grain aromas, often with a coffee-like character. A light sweetness can imply a coffee-and-cream impression. Fruitness should be low to medium. Diacetyl medium-low to none. Hop aroma low to none (UK varieties most common). A light oatmeal aroma is optional.

Appearance: Medium brown to black in color. Thick, creamy, persistent tan- to brown-colored head. Can be opaque (if not, it should be clear).

Flavor: Medium sweet to medium dry palate, with the complexity of oats and dark roasted grains present. Oats can add a nutty, grainy or earthy flavor. Dark grains can combine with malt sweetness to give the impression of milk chocolate or coffee with cream. Medium hop bitterness with the balance toward malt. Diacetyl medium-low to none. Hop flavor medium-low to none.

Mouthfeel: Medium-full to full body, smooth, silky, sometimes an almost oily slickness from the oatmeal. Creamy. Medium to medium-high carbonation.

Overall Impression: A very dark, full-bodied, roasty, malty ale with a complementary oatmeal flavor.

History: An English seasonal variety of sweet stout that is usually less sweet than the original, and relies on oatmeal for body and complexity rather than lactose for body and sweetness.

Comments: Generally between sweet and dry stouts in sweetness. Variations exist, from fairly sweet to quite dry. The level of bitterness also varies, as does the oatmeal impression. Light use of oatmeal may give a certain silkiness of body and richness of flavor, while heavy use of oatmeal can be fairly intense in flavor with an almost oily mouthfeel. When judging, allow for differences in interpretation.

Ingredients: Pale, caramel and dark roasted malts and grains. Oatmeal (5-10%+) used to enhance fullness of body and complexity of flavor. Hops primarily for bittering. Ale yeast. Water source should have some carbonate hardness.

Vital Statistics: OG: 1.048 – 1.065
IBUs: 25 – 40 FG: 1.010 – 1.018
SRM: 22 – 40 ABV: 4.2 – 5.9%

Commercial Examples: Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, McAuslan Oatmeal Stout, Maclay's Oat Malt Stout, Broughton Kinmount Willie Oatmeal Stout, Anderson Valley Barney Flats Oatmeal Stout, Tröegs Oatmeal Stout, New Holland The Poet, Goose Island Oatmeal Stout, Wolaver's Oatmeal Stout

13D. Foreign Extra Stout

Aroma: Roasted grain aromas moderate to high, and can have coffee, chocolate and/or lightly burnt notes. Fruitness medium to high. Some versions may have a sweet aroma, or molasses, licorice, dried fruit, and/or vinous aromatics. Stronger versions can have the aroma of alcohol (never sharp, hot, or solventy). Hop aroma low to none. Diacetyl low to none.

Appearance: Very deep brown to black in color. Clarity usually obscured by deep color (if not opaque, should be clear). Large tan to brown head with good retention.

Flavor: Tropical versions can be quite sweet without much roast or bitterness, while export versions can be moderately dry (reflecting impression of a scaled-up version of either sweet stout or dry stout). Roasted grain and malt character can be moderate to high, although sharpness of dry stout will not be present in any example. Tropical versions can have high fruity esters, smooth dark grain flavors, and restrained bitterness; they often have a sweet, rum-like quality. Export versions tend to have lower esters, more assertive roast flavors, and higher bitterness. The roasted flavors of either version may taste of coffee, chocolate, or lightly burnt grain. Little to no hop flavor. Very low to no diacetyl.

Mouthfeel: Medium-full to full body, often with a smooth, creamy character. May give a warming (but never hot) impression from alcohol presence. Moderate to moderately-high carbonation.

Overall Impression: A very dark, moderately strong, roasty ale. Tropical varieties can be quite sweet, while export versions can be drier and fairly robust.

History: Originally high-gravity stouts brewed for tropical markets (and hence, sometimes known as "Tropical Stouts"). Some bottled export (i.e., stronger) versions of dry or sweet stout also fit this profile. Guinness Foreign Extra Stout has been made since the early 1800s.

Comments: A rather broad class of stouts, these can be either fruity and sweet, dry and bitter, or even tinged with Brettanomyces (e.g., Guinness Foreign Extra Stout; this type of beer is best entered as a Specialty Beer – Category 23). Think of the style as either a scaled-up dry and/or sweet stout, or a scaled-down Imperial stout without the late hops. Highly bitter and hoppy versions are best entered as American-style Stouts (13E).

Ingredients: Similar to dry or sweet stout, but with more gravity. Pale and dark roasted malts and grains. Hops mostly for bitterness. May use adjuncts and sugar to boost gravity. Ale yeast (although some tropical stouts are brewed with lager yeast).

Vital Statistics: OG: 1.056 – 1.075
IBUs: 30 – 70 FG: 1.010 – 1.018
SRM: 30 – 40 ABV: 5.5 – 8%

Commercial Examples: Tropical-Type: Lion Stout (Sri Lanka), Dragon Stout (Jamaica), ABC Stout (Singapore), Royal Extra "The Lion Stout" (Trinidad), Jamaica Stout (Jamaica), **Export-Type:** Freeminer Deep Shaft Stout, Guinness Foreign Extra Stout (bottled, not sold in the US), Ridgeway of Oxfordshire Foreign Extra Stout, Coopers Best Extra Stout, Elysian Dragonstooth Stout

rather sweet and full-bodied. Higher bitterness is allowable in Abbey-style beers with a higher FG. Barleywine-type beers (e.g., Scaldis/Bush, La Trappe Quadrupel, Weyerbacher QUAD) and Spiced/Christmas-type beers (e.g., N'ice Chouffe, Affligem Noël) should be entered in the Belgian Specialty Ale category (16E), not this category. Traditionally bottle-conditioned ("referred in the bottle").

Ingredients: Belgian yeast strains prone to production of higher alcohols, esters, and sometimes phenolics are commonly used. Water can be soft to hard. Impression of a complex grain bill, although many traditional versions are quite simple, with caramelized sugar syrup or unrefined sugars and yeast providing much of the complexity. Homebrewers may use Belgian Pils or pale base malt, Munich-type malts for maltness, other Belgian specialty grains for character. Caramelized sugar syrup or unrefined sugars lightens body and adds color and flavor (particularly if dark sugars are used). Noble-type, English-type or Styrian Goldings hops commonly used. Spices generally not used; if used, keep subtle and in the background. Avoid US/UK crystal type malts (these provide the wrong type of sweetness).

Vital Statistics: OG: 1.075 – 1.110
IBUs: 20 – 35 FG: 1.010 – 1.024
SRM: 12 – 22 ABV: 8 – 11%

Commercial Examples: Westvleteren 12 (yellow cap), Rochefort 10 (blue cap), St. Bernardus Abt 12, Gouden Carolus Grand Cru of the Emperor, Achel Extra Brune, Rochefort 8 (green cap), Southampton Abbot 12, Chimay Grande Reserve (Blue), Brasserie des Rocs Grand Cru, Gulden Draak, Kasteelbier Bière du Chateau Donker, Lost Abbey Judgment Day, Russian River Salvation

19. STRONG ALE

19A. Old Ale

Aroma: Malty-sweet with fruity esters, often with a complex blend of dried-fruit, vinous, caramelly, molasses, nutty, toffee, treacle, and/or other specialty malt aromas. Some alcohol and oxidative notes are acceptable, akin to those found in Sherry or Port. Hop aromas not usually present due to extended aging.

Appearance: Light amber to very dark reddish-brown color (most are fairly dark). Age and oxidation may darken the beer further. May be almost opaque (if not, should be clear). Moderate to low cream- to light tan-colored head; may be adversely affected by alcohol and age.

Flavor: Medium to high malt character with a luscious malt complexity, often with nutty, caramelly and/or molasses-like flavors. Light chocolate or roasted malt flavors are optional, but should never be prominent. Balance is often malty-sweet, but may be well hopped (the impression of bitterness often depends on amount of aging). Moderate to high fruity esters are common, and may take on a dried-fruit or vinous character. The finish may vary from dry to somewhat sweet. Extended aging may contribute oxidative flavors similar to a fine old Sherry, Port or Madeira. Alcoholic strength should be evident, though not overwhelming. Diacetyl low to none. Some wood-aged or blended versions may have a lactic or Brettanomyces character; but this is optional and should not be too strong (enter as a specialty beer if it is).

Mouthfeel: Medium to full, chewy body, although older examples may be lower in body due to continued attenuation during conditioning. Alcohol warmth is often evident and always welcome. Low to moderate carbonation, depending on age and conditioning.

Overall Impression: An ale of significant alcoholic strength, bigger than strong bitters and brown porters, though usually not as strong or rich as barleywine. Usually tilted toward a sweeter, maltier balance. "It should be a warming beer of the type that is

best drunk in half pints by a warm fire on a cold winter's night" – Michael Jackson.

History: A traditional English ale style, mashed at higher temperatures than strong ales to reduce attenuation, then aged at the brewery after primary fermentation (similar to the process used for historical porters). Often had age-related character (lactic, Brett, oxidation, leather) associated with "stale" beers. Used as stock ales for blending or enjoyed at full strength (stale or stock refers to beers that were aged or stored for a significant period of time). Winter warmers are a more modern style that are maltier, fuller-bodied, often darker beers that may be a brewery's winter seasonal special offering.

Comments: Strength and character varies widely. Fits in the style space between normal gravity beers (strong bitters, brown porters) and barleywines. Can include winter warmers, strong dark milds, strong (and perhaps darker) bitters, blended strong beers (stock ale blended with a mild or bitter), and lower gravity versions of English barleywines. Many English examples, particularly winter warmers, are lower than 6% ABV.

Ingredients: Generous quantities of well-modified pale malt (generally English in origin, though not necessarily so), along with judicious quantities of caramel malts and other specialty character malts. Some darker examples suggest that dark malts (e.g., chocolate, black malt) may be appropriate, though sparingly so as to avoid an overly roasted character. Adjuncts (such as molasses, treacle, invert sugar or dark sugar) are often used, as are starchy adjuncts (maize, flaked barley, wheat) and malt extracts. Hop variety is not as important, as the relative balance and aging process negate much of the varietal character. British ale yeast that has low attenuation, but can handle higher alcohol levels, is traditional.

Vital Statistics: OG: 1.060 – 1.090
IBUs: 30 – 60 FG: 1.015 – 1.022
SRM: 10 – 22 ABV: 6 – 9%

Commercial Examples: Gale's Prize Old Ale, Burton Bridge Olde Expensive, Marston Owd Roger, Greene King Olde Suffolk Ale, J.W. Lees Moonraker, Harviestoun Old Engine Oil, Fuller's Vintage Ale, Harvey's Elizabethan Ale, Theakston Old Peculier (peculiar at OG 1.057), Young's Winter Warmer, Sarah Hughes Dark Ruby Mild, Samuel Smith's Winter Welcome, Fuller's 1845, Fuller's Old Winter Ale, Great Divide Hibernation Ale, Founders Curmudgeon, Cooperstown Pride of Millford Special Ale, Coniston Old Man Ale, Avery Old Jubilation

19B. English Barleywine

Aroma: Very rich and strongly malty, often with a caramel-like aroma. May have moderate to strong fruitiness, often with a dried-fruit character. English hop aroma may range from mild to assertive. Alcohol aromatics may be low to moderate, but never harsh, hot or solventy. The intensity of these aromatics often subsides with age. The aroma may have a rich character including breadly, toasty, toffee, molasses, and/or treacle notes. Aged versions may have a sherry-like quality, possibly vinous or port-like aromatics, and generally more muted malt aromas. Low to no diacetyl.

Appearance: Color may range from rich gold to very dark amber or even dark brown. Often has ruby highlights, but should not be opaque. Low to moderate off-white head; may have low head retention. May be cloudy with chill haze at cooler temperatures, but generally clears to good to brilliant clarity as it warms. The color may appear to have great depth, as if viewed through a thick glass lens. High alcohol and viscosity may be visible in "legs" when beer is swirled in a glass.

Flavor: Strong, intense, complex, multi-layered malt flavors ranging from breadly and biscuity through nutty, deep toast, dark caramel, toffee, and/or molasses. Moderate to high malty sweetness on the palate, although the finish may be moderately

versions may have a sulfury note, although this character is not mandatory.

Appearance: Color ranges from golden amber to light copper, but most are pale to medium amber with an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with off-white color should persist.

Flavor: Hop flavor is medium to high, with a moderate to assertive hop bitterness. The hop flavor should be similar to the aroma (floral, earthy, fruity, and/or slightly grassy). Malt flavor should be medium-low to medium-high, but should be noticeable, pleasant, and support the hop aspect. The malt should show an English character and be somewhat breadly, biscuit-like, toasty, toffee-like and/or caramelly. Despite the substantial hop character typical of these beers, sufficient malt flavor, body and complexity to support the hops will provide the best balance. Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops adds to the overall complexity. Finish is medium to dry, and bitterness may linger into the aftertaste but should not be harsh. If high sulfate water is used, a distinctively minerally, dry finish, some sulfur flavor, and a lingering bitterness are usually present. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions.

Overall Impression: A hoppy, moderately strong pale ale that features characteristics consistent with the use of English malt, hops and yeast. Has less hop character and a more pronounced malt flavor than American versions.

History: Brewed to survive the voyage from England to India. The temperature extremes and rolling of the seas resulted in a highly attenuated beer upon arrival. English pale ales were derived from India Pale Ales.

Comments: A pale ale brewed to an increased gravity and hop rate. Modern versions of English IPAs generally pale in comparison (pun intended) to their ancestors. The term "IPA" is loosely applied in commercial English beers today, and has been (incorrectly) used in beers below 4% ABV. Generally will have more finish hops and less fruitiness and/or caramel than English pale ales and bitters. Fresher versions will obviously have a more significant finishing hop character.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); English hops; English yeast that can give a fruity or sulfury/minerally profile. Refined sugar may be used in some versions. High sulfate and low carbonate water is essential to achieving a pleasant hop bitterness in authentic Burton versions, although not all examples will exhibit the strong sulfate character.

Vital Statistics: OG: 1.050 – 1.075
IBUs: 40 – 60 FG: 1.010 – 1.018
SRM: 8 – 14 ABV: 5 – 7.5%

Commercial Examples: Meantime India Pale Ale, Freeminer Trafalgar IPA, Fuller's IPA, Ridgeway Bad Elf, Summit India Pale Ale, Samuel Smith's India Ale, Hampshire Pride of Romsey IPA, Burton Bridge Empire IPA, Middle Ages ImPailed Ale, Goose Island IPA, Brooklyn East India Pale Ale

14B. American IPA

Aroma: A prominent to intense hop aroma with a citrusy, floral, perfume-like, resinous, piney, and/or fruity character derived from American hops. Many versions are dry hopped and can have an additional grassy aroma, although this is not required. Some clean malty sweetness may be found in the background, but should be at a lower level than in English examples. Fruitiness, either from esters or hops, may also be detected in some versions, although a

neutral fermentation character is also acceptable. Some alcohol may be noted.

Appearance: Color ranges from medium gold to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with white to off-white color should persist.

Flavor: Hop flavor is medium to high, and should reflect an American hop character with citrusy, floral, resinous, piney or fruity aspects. Medium-high to very high hop bitterness, although the malt backbone will support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. The bitterness may linger into the aftertaste but should not be harsh. Medium-dry to dry finish. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style. May be slightly sulfury, but most examples do not exhibit this character.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions. Body is generally less than in English counterparts.

Overall Impression: A decidedly hoppy and bitter, moderately strong American pale ale.

History: An American version of the historical English style, brewed using American ingredients and attitude.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); American hops; American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate. Versions with a noticeable Rye character ("RyePA") should be entered in the Specialty category.

Vital Statistics: OG: 1.056 – 1.075
IBUs: 40 – 70 FG: 1.010 – 1.018
SRM: 6 – 15 ABV: 5.5 – 7.5%

Commercial Examples: Bell's Two-Hearted Ale, AleSmith IPA, Russian River Blind Pig IPA, Stone IPA, Three Floyds Alpha King, Great Divide Titan IPA, Bear Republic Racer 5 IPA, Victory Hop Devil, Sierra Nevada Celebration Ale, Anderson Valley Hop Ottin', Dogfish Head 60 Minute IPA, Founder's Centennial IPA, Anchor Liberty Ale, Harpoon IPA, Avery IPA

14C. Imperial IPA

Aroma: A prominent to intense hop aroma that can be derived from American, English and/or noble varieties (although a citrusy hop character is almost always present). Most versions are dry hopped and can have an additional resinous or grassy aroma, although this is not absolutely required. Some clean malty sweetness may be found in the background. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is typical. Some alcohol can usually be noted, but it should not have a "hot" character.

Appearance: Color ranges from golden amber to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with off-white color should persist.

Flavor: Hop flavor is strong and complex, and can reflect the use of American, English and/or noble hop varieties. High to absurdly high hop bitterness, although the malt backbone will generally support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. A long, lingering bitterness is usually present in the

aftertaste but should not be harsh. Medium-dry to dry finish. A clean, smooth alcohol flavor is slightly sulfury, but most unappreciated in this style. May be slightly sulfury, but most

Mountbrett: Smooth, medium-light to medium body. No harsh components can combine to render an overall dry sensation in the carbonation can contribute to moderate or medium-high hop-derived astringency, although moderate or medium-high

Overall Impression: An intensely hoppy, very strong pale ale presence of malt sweetness. Smooth alcohol and warming

Overall Impression: An intensely hoppy, very strong pale ale without the big maltness and/or deeper malt flavors of an American barleywheat. Strongly hopped, but clean, lacking harshness, and a tribute to historical IPAs. Drinkability is an important characteristic; this should not be a heavy, sipping beer. It should also not have much residual sweetness or a heavy

History: A recent American innovation reflecting the trend of American craft brewers "pushing the envelope" to satisfy the need for hop aficionados for increasingly intense products. The adjective "Imperial" is arbitrary and simply implies a stronger version of an IPA; "double," "extra," "extreme," or any other variety of adjectives would be equally valid.

Comments: Bigger than either an English or American IPA in both alcohol strength and overall hop level (bitting and finish). Less malty, lower body, less rich and a greater overall hop intensity than an American barleywheat. Typically not as high in gravity/alcohol as a barleywheat, since high alcohol and malt tend to limit drinkability. A showcase for hops.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); American yeast that can give a clean (English, American, noble), American yeast that can give a clean temperature infusion mash); can use a complex variety of hops-generally fruiter and less phenolic than that of the best-wetzen.

IBU Statistics: OG: 1.070 – 1.090
FG: 1.010 – 1.020
ABV: 7.5 – 10%

Commercial Examples: Russian River Pilsner by the Elder, Three Floyds' Dreadnought, Avery Magaral, Bell's Hop Slam, Stone Ration IPA, Great Divide Hercules Double IPA, Sully Furious, Rogue IPA, Moilan's Hopstick Imperial India Pale Ale, Wallop Stout's Double IPA, Dogfish Head 90-minute IPA, Victory Hop

15. GERMAN WHEAT AND RYE BEER

15A. Weizen/Weißbier
Arroma: Moderate to strong 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 and fairly prominent. Noble hop character might be perceived as bready or grainy) may be present but other light to moderate vanilla character, and/or a low bubbligum aroma. None of these optional characteristics should be high or dominant, but often can add to the complexity and balance. **Appearance**: Pale straw to very dark gold in color. A very thick, mousy, long-lasting white head is characteristic. The high protein content of wheat imparts clarity in an unfiltered beer, although the level of haze is somewhat variable. A beer "mit hefe" is also cloudy from suspended yeast sediment (which should be roused before drinking). The filtered Kriстал version has no yeast and is brilliantly clear. **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, very light to moderate vanilla character and/or low bubbligum notes can accentuate the banana flavor. The soft, somewhat bready or grainy flavor of wheat is complemented by a caramel, bread crust, or rye malt aroma (e.g., moderate) low. A tart, citrus character, flavorful pale with a carbonation is often present. Well rounded, flavorful palate with a relatively dry finish. No diacetyl or DMS. **Mountbrett**: Medium-light to medium body; never heavy. Suspended yeast may increase the perception of body. The texture of wheat imparts the sensation of a finny, creamy fullness that may progress to a light, spritzy finish aided by high carbonation. Always effervescent.

Overall Impression: A pale, spicy, fruity, refreshing wheat-based ale. Germany that is a specialty for summer consumption, but generally produced year-round.

Comments: These are refreshing, fast-maturing beers that are highly hopped and show a unique banana-and-clove yeast character. These beers often don't age well and are best enjoyed while young and fresh. The version "mit hefe" is served with yeast sediment stirred in; the kristol version is filtered for excellent clarity. Bottles with yeast are traditionally swirled or gently rolled prior to serving. The character of a kristol wetzen is generally fruiter and less phenolic than that of the best-wetzen.

Ingredients: By German law, at least 50% of the grist must be malted wheat, although some versions use up to 70%: the remainder is Pilsner malt. A traditional decoction mash gives the appropriate body without cloying sweetness. Wetzen ale yeasts produce the typical spicy and fruity character, although extreme fermentation temperatures can affect the balance and produce off-flavors. A small amount of noble hops are used only for bitterness. **What Statistics**: OG: 1.044 – 1.052
ABV: 4.3 – 5.6%
SRM: 2 – 8
IBU: 8 – 15
FG: 1.010 – 1.014
ABV: 4.3 – 5.6%

Commercial Examples: Weihenstephaner Weizenbier, Schneider Weisse, Plank Bavarian Hefeweizen, Ayingser Bran Weisse, Eibler Weisse Hell, Franziskaner Hefe-Weisse, Anchoise Weisbier, Kapuziner Weisbier, Erdinger Weisbier, Penn Weizen, Barrhouse Hocking Hills HefeWeizen, Eisbahn Weizenbier

15B. Dunkelweizen

Arroma: Moderate to strong 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 and fairly prominent. Optionally, a low to moderate vanilla character and/or low bubbligum notes may be present, but should not dominate. Noble hop character might be perceived as bready or grainy) may be present and is often accompanied by a caramel, bread crust, or rye malt aroma (e.g., from Vienna and/or Munich malt). Any malt character is supported and does not overpower the yeast character. No diacetyl or DMS. A light tartness is optional but acceptable. **Appearance**: Light copper to mahogany brown in color. A very thick, mousy, long-lasting off-white head is characteristic. The high protein content of wheat imparts clarity in this traditionally unfiltered style, although the level of haze is somewhat variable. The suspended yeast sediment (which should be roused before drinking) also contributes to the cloudiness.

somehens lemon. A low to moderate spicy hop character is

usually found. Bitterness is soft, spicy, often a bit sweet and low in intensity. Bitterness is typically medium to high from a combination of hop bitterness and yeast-produced phenols.

Mountbrett: Medium-light to medium body, although higher than moderately bitter character. No diacetyl. Substantial carbonation and bitterness lends a dry finish with a

Overall Impression: Strongly resembles a Strong Golden Ale but slightly darker and somewhat fuller-bodied. Usually has a bit warmer fermentation temperatures. Spice additions are generally not traditional, and if used, should not be recognizable as such. Fairly soft water.

What Statistics: OG: 1.075 – 1.085
FG: 1.008 – 1.014
ABV: 7.5 – 9.5%
SRM: 4.5 – 7
IBU: 20 – 40
OG: 1.044 – 1.052
ABV: 4.3 – 5.6%

Commercial Examples: Westmalle Tripel, La Rulière Tripel, St. Bernardus Tripel, Chimay Cinq Cents (White), Witou Tripel, Val-Dieu Tripel, Afferden Tripel, Grimbergen Tripel, La Trappe Tripel, Whipac Tripel, Corsendonk Abbey Pale Ale, St. Feuillien Tripel, Bink Tripel, Tripel Kammer, New Belgium Tripel, Unibroue La Fin du Monde, Dragonmead Final Absoluton, Allagash Tripel Reserve, Victory Golden Monkey

18D. Belgian Golden Strong Ale
Arroma: Complex with significant fruity esters, moderate spiciness and low to moderate alcohol and hop aromas. Esters are reminiscent of lighter fruits such as pears, oranges or apples. Moderate spicy, peppery phenols. A low to moderate yet distinctive perfumy, floral hop character is often present. Intensity. No hot alcohol or solventy aromas. The malt character is light. No diacetyl.

Appearance: Yellow to medium gold in color. Good clarity. Hefeweizen. Massive, long-lasting, rocky, often beady, white head resulting in characteristic "Belgian lace" on the glass as it fades. **Flavor**: Marriage of fruity, spicy and alcohol flavors supported by a soft malt character. Esters are reminiscent of pears, oranges or apples. Low to moderate phenols are peppery in character. A low bitterness is typically medium to high from a combination of hop bitterness and yeast-produced phenols. Substantial carbonation and bitterness leads to a dry finish with a low to moderately bitter aftertaste. No diacetyl.

Mountbrett: Higher than the substantial gravity would suggest (thanks although higher than the substantial gravity would suggest (thanks to sugar and high carbonation). Smooth but noticeable alcohol

warmth. No hot alcohol or solventy character. Always effervescent. Never astringent. Belgian-style ale. **History**: Originally developed by the Moorland Brewery after WWII as a response to the growing popularity of Pilsner beer. Comments: Strongly resembles a Tripel, but may be even paler. Higher-bodied and even crisper and finer. The dry finish and higher body also serves to make the assertive hopping and spiciness more prominent. References to the devil are included in the names of many commercial examples of this style, referring to their potent alcoholic strength and as a tribute to the original example (Duvel). The best examples are complex and delicate. High carbonation helps to bring out the many flavors and to increase the perception of a dry finish. Most Tripel versions have at least 30 IBUs and are very dry. Traditionally bottle-conditioned ("refermented in the bottle"). **Ingredients**: The high color and relatively high body for a beer of white sugar. Noble hops or Styrian Goldlings are commonly used. This strength are the result of using Pilsner malt and up to 20% Belgian yeast strains are used – those that produce fruity esters, spicy phenolics and higher alcohols – often aided by slightly warmer fermentation temperatures. Spice additions are generally not traditional, and if used, should not be recognizable as such. Fairly soft water.

18E. Belgian Dark Strong Ale

Arroma: Complex, with a rich malty sweetness, significant esters and alcohol, and an optional light to moderate spiciness. The malt is rich and strong, and can have a Munich-type quality often with a caramel, toasty and/or bready aroma. The finny esters are strong to moderately low, and can contain nissan, plum, dried cherry, fig or plum notes. Spicy phenols may be present, but usually have a peppery quality not clove-like. Alcohol is soft, spicy, Hops are not usually present (but a very low noble hop aroma is acceptable). No diacetyl. No dark/roast malt aroma. No hot

Appearance: Deep amber to deep coppery-brown in color ("dark", in this context implies "more deeply colored than golden"). Hige, dense, mousy, persistent cream- to light tan-colored head. Can be clear to somewhat hazy. **Flavor**: Similar to arroma (some malt, ester, phenol, alcohol, hop and spice components apply to flavor as well). Moderately malty or sweet on palate. Finnis is variable depending on interpretation (authentic Tripel versions are moderately dry to dry, Abbey versions can be medium-dry to sweet). Low bitterness for a beer of this strength; alcohol provides some of the balance to the malt. Sweeter and more full-bodied beers will have a higher bitterness level to balance. Almost all versions are malty in the balance

Mountbrett: High carbonation but no carbonic acid "bite." Smooth but noticeable alcohol warmth. Tripel versions tend to be dependent on interpretation (authentic Tripel versions tend to be full and creamy). **Overall Impression**: A dark, very rich, complex, very strong Belgian ale. Complex, rich, smooth and dangerous. **History**: Most versions are unique in character reflecting characters of individual brewers. **Comments**: Authentic Tripel versions tend to be drier (Belgians would say "more digestible") than Abbey versions, which can be

sometimes used but there is no simple way of knowing what organisms are still viable.

Vital Statistics: OG: 1.040 – 1.060
IBUs: 0 – 10 FG: 1.000 – 1.010
SRM: 3 – 7 (varies w/ fruit) ABV: 5 – 7%

Commercial Examples: Boon Framboise Mariage Parfait, Boon Kriek Mariage Parfait, Boon Oude Kriek, Cantillon Fou' Foune (apricot), Cantillon Kriek, Cantillon Lou Pepe Kriek, Cantillon Lou Pepe Framboise, Cantillon Rose de Gambrinus, Cantillon St. Lamvinus (merlot grape), Cantillon Vigneronne (Muscat grape), De Cam Oude Kriek, Drie Fonteinen Kriek, Girardin Kriek, Hanssens Oude Kriek, Oud Beersel Kriek, Mort Subite Kriek

18. BELGIAN STRONG ALE

18A. Belgian Blond Ale

Aroma: Light earthy or spicy hop nose, along with a lightly sweet Pils malt character. Shows a subtle yeast character that may include spicy phenolics, perfumy or honey-like alcohol, or yeasty, fruity esters (commonly orange-like or lemony). Light sweetness that may have a slightly sugar-like character. Subtle yet complex.

Appearance: Light to deep gold color. Generally very clear. Large, dense, and creamy white to off-white head. Good head retention with Belgian lace.

Flavor: Smooth, light to moderate Pils malt sweetness initially, but finishes medium-dry to dry with some smooth alcohol becoming evident in the aftertaste. Medium hop and alcohol bitterness to balance. Light hop flavor, can be spicy or earthy. Very soft yeast character (esters and alcohols, which are sometimes perfumy or orange/lemon-like). Light spicy phenolics optional. Some lightly caramelized sugar or honey-like sweetness on palate.

Mouthfeel: Medium-high to high carbonation, can give mouth-filling bubbly sensation. Medium body. Light to moderate alcohol warmth, but smooth. Can be somewhat creamy.

Overall Impression: A moderate-strength golden ale that has a subtle Belgian complexity, slightly sweet flavor, and dry finish.

History: Relatively recent development to further appeal to European Pils drinkers, becoming more popular as it is widely marketed and distributed.

Comments: Similar strength as a dubbel, similar character as a Belgian Strong Golden Ale or Tripel, although a bit sweeter and not as bitter. Often has an almost lager-like character, which gives it a cleaner profile in comparison to the other styles. Belgians use the term “Blond,” while the French spell it “Blonde.” Most commercial examples are in the 6.5 – 7% ABV range. Many Trappist table beers (singles or Enkels) are called “Blond” but these are not representative of this style.

Ingredients: Belgian Pils malt, aromatic malts, sugar, Belgian yeast strains that produce complex alcohol, phenolics and perfumy esters, noble, Styrian Goldings or East Kent Goldings hops. No spices are traditionally used, although the ingredients and fermentation by-products may give an impression of spicing (often reminiscent of oranges or lemons).

Vital Statistics: OG: 1.062 – 1.075
IBUs: 15 – 30 FG: 1.008 – 1.018
SRM: 4 – 7 ABV: 6 – 7.5%

Commercial Examples: Leffe Blond, Affligem Blond, La Trappe (Koningshoeven) Blond, Grimbergen Blond, Val-Dieu Blond, Straffe Hendrik Blonde, Brugse Zot, Pater Lieven Blond Abbey Ale, Troubadour Blond Ale

18B. Belgian Dubbel

Aroma: Complex, rich malty sweetness; malt may have hints of chocolate, caramel and/or toast (but never roasted or burnt aromas). Moderate fruity esters (usually including raisins and

plums, sometimes also dried cherries). Esters sometimes include banana or apple. Spicy phenols and higher alcohols are common (may include light clove and spice, peppery, rose-like and/or perfumy notes). Spicy qualities can be moderate to very low. Alcohol, if present, is soft and never hot or solventy. A small number of examples may include a low noble hop aroma, but hops are usually absent. No diacetyl.

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: Similar qualities as aroma. Rich, complex medium to medium-full malty sweetness on the palate yet finishes moderately dry. Complex malt, ester, alcohol and phenol interplay (raisiny flavors are common; dried fruit flavors are welcome; clove-like spiciness is optional). Balance is always toward the malt. Medium-low bitterness that doesn't persist into the finish. Low noble hop flavor is optional and not usually present. No diacetyl. Should not be as malty as a bock and should not have crystal malt-type sweetness. No spices.

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

Overall Impression: A deep reddish, moderately strong, malty, complex Belgian ale.

History: Originated at monasteries in the Middle Ages, and was revived in the mid-1800s after the Napoleonic era.

Comments: Most commercial examples are in the 6.5 – 7% ABV range. Traditionally bottle-conditioned (“refermented in the bottle”).

Ingredients: Belgian yeast strains prone to production of higher alcohols, esters, and phenolics are commonly used. Water can be soft to hard. Impression of complex grain bill, although traditional versions are typically Belgian Pils malt with caramelized sugar syrup or other unrefined sugars providing much of the character. Homebrewers may use Belgian Pils or pale base malt, Munich-type malts for maltiness, Special B for raisin flavors, CaraVienna or CaraMunich for dried fruit flavors, other specialty grains for character. Dark caramelized sugar syrup or sugars for color and rum-raisin flavors. Noble-type, English-type or Styrian Goldings hops commonly used. No spices are traditionally used, although restrained use is allowable.

Vital Statistics: OG: 1.062 – 1.075
IBUs: 15 – 25 FG: 1.008 – 1.018
SRM: 10 – 17 ABV: 6 – 7.6%

Commercial Examples: Westmalle Dubbel, St. Bernardus Pater 6, La Trappe Dubbel, Corsendonk Abbey Brown Ale, Grimbergen Double, Affligem Dubbel, Chimay Premiere (Red), Pater Lieven Bruin, Duinen Dubbel, St. Feuillien Brune, New Belgium Abbey Belgian Style Ale, Stoudts Abbey Double Ale, Russian River Benedictin, Flying Fish Dubbel, Lost Abbey Lost and Found Abbey Ale, Allagash Double

18C. Belgian Tripel

Aroma: Complex with moderate to significant spiciness, moderate fruity esters and low alcohol and hop aromas. Generous spicy, peppery, sometimes clove-like phenols. Esters are often reminiscent of citrus fruits such as oranges, but may sometimes have a slight banana character. A low yet distinctive spicy, floral, sometimes perfumy hop character is usually found. Alcohols are soft, spicy and low in intensity. No hot alcohol or solventy aromas. The malt character is light. No diacetyl.

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

Flavor: Marriage of spicy, fruity and alcohol flavors supported by a soft malt character. Low to moderate phenols are peppery in character. Esters are reminiscent of citrus fruit such as orange or

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 low 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 richer caramel and/or melanoidin character from Munich and/or Vienna malt. The malty richness can be low to medium-high, but shouldn't overpower the yeast character. A roasted malt character is inappropriate. Hop flavor is very low to none, and hop bitterness is very low to low. A tart, citrusy character from yeast and high carbonation is sometimes present, but typically muted. Well rounded, flavorful, often somewhat sweet palate with a relatively dry finish. No diacetyl or DMS. **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. The presence of Munich and/or Vienna malts also provide an additional sense of richness and fullness. Effervescent.

Overall Impression: A moderately dark, spicy, fruity, malty, refreshing wheat-based ale. Reflecting the best yeast and wheat character of a hefeweizen blended with the malty richness of a Munich dunkel.

History: Old-fashioned Bavarian wheat beer was often dark. In the 1950s and 1960s, wheat beers did not have a youthful image, since most older people drank them for their health-giving qualities. Today, the lighter hefeweizen is more common.

Comments: The presence of Munich and/or Vienna-type barley malts gives this style a deep, rich barley malt character not found in a hefeweizen. Bottles with yeast are traditionally swirled or gently rolled prior to serving.

Ingredients: By German law, at least 50% of the grist must be malted wheat, although some versions use up to 70%; the remainder is usually Munich and/or Vienna malt. A traditional decoction mash gives the appropriate body without cloying sweetness. Weizen ale yeasts produce the typical spicy and fruity character, although extreme fermentation temperatures can affect the balance and produce off-flavors. A small amount of noble hops are used only for bitterness.

Vital Statistics: OG: 1.044 – 1.056
IBUs: 10 – 18 FG: 1.010 – 1.014
SRM: 14 – 23 ABV: 4.3 – 5.6%

Commercial Examples: Weihenstephaner Hefeweissbier Dunkel, Ayinger Ur-Weisse, Franziskaner Dunkel Hefe-Weisse, Schneider Weisse (Original), Ettaler Weissbier Dunkel, Hacker-Pschorr Weisse Dark, Tucher Dunkles Hefe Weizen, Edelweiss Dunkel Weissbier, Erdinger Weissbier Dunkel, Kapuziner Weissbier Schwarz

15C. Weizenbock

Aroma: Rich, bock-like melanoidins and bready malt combined with a powerful aroma of dark fruit (plums, prunes, raisins or grapes). Moderate to strong phenols (most commonly vanilla and/or clove) add complexity, and some banana esters may also be present. A moderate aroma of alcohol is common, although never solventy. No hop aroma, diacetyl or DMS.

Appearance: Dark amber to dark, ruby brown in color. A very thick, moussy, long-lasting light tan head is characteristic. The high protein content of wheat impairs clarity in this traditionally unfiltered style, although the level of haze is somewhat variable. The suspended yeast sediment (which should be roused before drinking) also contributes to the cloudiness.

Flavor: A complex marriage of rich, bock-like melanoidins, dark fruit, spicy clove-like phenols, light banana and/or vanilla, and a moderate wheat flavor. The malty, bready flavor of wheat is

further enhanced by the copious use of Munich and/or Vienna malts. May have a slightly sweet palate, and a light chocolate character is sometimes found (although a roasted character is inappropriate). A faintly tart character may optionally be present. Hop flavor is absent, and hop bitterness is low. The wheat, malt, and yeast character dominate the palate, and the alcohol helps balance the finish. Well-aged examples may show some sherry-like oxidation as a point of complexity. No diacetyl or DMS.

Mouthfeel: Medium-full to full body. A creamy sensation is typical, as is the warming sensation of substantial alcohol content. The presence of Munich and/or Vienna malts also provide an additional sense of richness and fullness. Moderate to high carbonation. Never hot or solventy.

Overall Impression: A strong, malty, fruity, wheat-based ale combining the best flavors of a dunkelweizen and the rich strength and body of a bock.

History: Aventinus, the world's oldest top-fermented wheat doppelbock, was created in 1907 at the Weisse Brauhaus in Munich using the “Méthode Champenoise” with fresh yeast sediment on the bottom. It was Schneider's creative response to bottom-fermenting doppelbocks that developed a strong following during these times.

Comments: A dunkel-weizen beer brewed to bock or doppelbock strength. Now also made in the Eisbock style as a specialty beer. Bottles may be gently rolled or swirled prior to serving to rouse the yeast.

Ingredients: A high percentage of malted wheat is used (by German law must be at least 50%, although it may contain up to 70%), with the remainder being Munich- and/or Vienna-type barley malts. A traditional decoction mash gives the appropriate body without cloying sweetness. Weizen ale yeasts produce the typical spicy and fruity character. Too warm or too cold fermentation will cause the phenols and esters to be out of balance and may create off-flavors. A small amount of noble hops are used only for bitterness.

Vital Statistics: OG: 1.064 – 1.090
IBUs: 15 – 30 FG: 1.015 – 1.022
SRM: 12 – 25 ABV: 6.5 – 8.0%

Commercial Examples: Schneider Aventinus, Schneider Aventinus Eisbock, Plank Bavarian Dunkel Weizenbock, Plank Bavarian Heller Weizenbock, AleSmith Weizenbock, Erdinger Pikantus, Mahr's Der Weisse Bock, Victory Moonglow Weizenbock, High Point Ramstein Winter Wheat, Capital Weizen Doppelbock, Eisenbahn Vigorosa

15D. Roggenbier (German Rye Beer)

Aroma: Light to moderate spicy rye aroma intermingled with light to moderate weizen yeast aromatics (spicy clove and fruity esters, either banana or citrus). Light noble hops are acceptable. Can have a somewhat acidic aroma from rye and yeast. No diacetyl.

Appearance: Light coppery-orange to very dark reddish or coppery-brown color. Large creamy off-white to tan head, quite dense and persistent (often thick and rocky). Cloudy, hazy appearance.

Flavor: Grainy, moderately-low to moderately-strong spicy rye flavor, often having a hearty flavor reminiscent of rye or pumpernickel bread. Medium to medium-low bitterness allows an initial malt sweetness (sometimes with a bit of caramel) to be tasted before yeast and rye character takes over. Low to moderate weizen yeast character (banana, clove, and sometimes citrus), although the balance can vary. Medium-dry, grainy finish with a tangy, lightly bitter (from rye) aftertaste. Low to moderate noble hop flavor acceptable, and can persist into aftertaste. No diacetyl.

Mouthfeel: Medium to medium-full body. High carbonation. Light tartness optional.

Flavor: Malty with fruity complexity and some caramelization character. Fruitness commonly includes dark fruits such as raisins, plums, figs, dates, black cherries or prunes. A malt character of caramel, toffee, orange, treacle or chocolate is also common. Spicy phenols can be present in low amounts for complexity. A slight sourness often becomes more pronounced in well-aged examples, along with some sherry-like character, producing a “sweet-and-sour” profile. The sourness should not grow to a notable acetic/vinegary character. Hop flavor absent. Restrained hop bitterness. Low oxidation is appropriate as a point of complexity. Diacetyl is perceived only in very minor quantities, if at all, as a complementary flavor.

Mouthfeel: Medium to medium-full body. Low to moderate carbonation. No astringency with a sweet and tart finish.

Overall Impression: A malty, fruity, aged, somewhat sour Belgian-style brown ale.

History: An “old ale” tradition, indigenous to East Flanders, typified by the products of the Liefman brewery (now owned by Riva), which has roots back to the 1600s. Historically brewed as a “provision beer” that would develop some sourness as it aged. These beers were typically more sour than current commercial examples. While Flanders red beers are aged in oak, the brown beers are warm aged in stainless steel.

Comments: Long aging and blending of young and aged beer may occur, adding smoothness and complexity and balancing any harsh, sour character. A deeper malt character distinguishes these beers from Flanders red ales. This style was designed to lay down so examples with a moderate aged character are considered superior to younger examples. As in fruit lambics, Oud Bruin can be used as a base for fruit-flavored beers such as kriek (cherries) or frambozen (raspberries), though these should be entered in the classic-style fruit beer category. The Oud Bruin is less acetic and maltier than a Flanders Red, and the fruity flavors are more malt-oriented.

Ingredients: A base of Pils malt with judicious amounts of dark cara malts and a tiny bit of black or roast malt. Often includes maize. Low alpha acid continental hops are typical (avoid high alpha or distinctive American hops). Saccharomyces and Lactobacillus (and acetobacter) contribute to the fermentation and eventual flavor. Lactobacillus reacts poorly to elevated levels of alcohol. A sour mash or acidulated malt may also be used to develop the sour character without introducing Lactobacillus. Water high in carbonates is typical of its home region and will buffer the acidity of darker malts and the lactic sourness. Magnesium in the water accentuates the sourness.

Vital Statistics: OG: 1.040 – 1.074
IBUs: 20 – 25 FG: 1.008 – 1.012
SRM: 15 – 22 ABV: 4 – 8%

Commercial Examples: Liefman’s Goudenband, Liefman’s Odnar, Liefman’s Oud Bruin, Ichtegem Old Brown, Riva Vondel

17D. Straight (Unblended) Lambic

Aroma: A decidedly sour/acetic aroma is often dominant in young examples, but may be more subdued with age as it blends with aromas described as barnyard, earthy, goaty, hay, horsey, and horse blanket. A mild oak and/or citrus aroma is considered favorable. An enteric, smoky, cigar-like, or cheesy aroma is unfavorable. Older versions are commonly fruity with aromas of apples or even honey. No hop aroma. No diacetyl.

Appearance: Pale yellow to deep golden in color. Age tends to darken the beer. Clarity is hazy to good. Younger versions are often cloudy, while older ones are generally clear. Head retention is generally poor. Head color is white.

Flavor: Young examples are often noticeably sour and/or lactic, but aging can bring this character more in balance with the malt, wheat and barnyard characteristics. Fruity flavors are simpler in young lambics and more complex in the older examples, where

they are reminiscent of apples or other light fruits, rhubarb, or honey. Some oak or citrus flavor (often grapefruit) is occasionally noticeable. An enteric, smoky or cigar-like character is undesirable. Hop bitterness is low to none. No hop flavor. No diacetyl.

Mouthfeel: Light to medium-light body. In spite of the low finishing gravity, the many mouth-filling flavors prevent the beer from tasting like water. As a rule of thumb lambic dries with age, which makes dryness a reasonable indicator of age. Has a medium to high tart, puckering quality without being sharply astringent. Virtually to completely uncarbonated.

Overall Impression: Complex, sour/acetic, pale, wheat-based ale fermented by a variety of Belgian microbiota.

History: Spontaneously fermented sour ales from the area in and around Brussels (the Senne Valley) stem from a farmhouse brewing tradition several centuries old. Their numbers are constantly dwindling.

Comments: Straight lambics are single-batch, unblended beers.

Since they are unblended, the straight lambic is often a true product of the “house character” of a brewery and will be more variable than a gueuze. They are generally served young (6 months) and on tap as cheap, easy-drinking beers without any filling carbonation. Younger versions tend to be one-dimensionally sour since a complex Brett character often takes upwards of a year to develop. An enteric character is often indicative of a lambic that is too young. A noticeable vinegary or cidery character is considered a fault by Belgian brewers. Since the wild yeast and bacteria will ferment ALL sugars, they are bottled only when they have completely fermented. Lambic is served uncarbonated, while gueuze is served effervescent. IBUs are approximate since aged hops are used; Belgians use hops for anti-bacterial properties more than bittering in lambics.

Ingredients: Unmalted wheat (30-40%), Pilsner malt and aged (surannes) hops (3 years) are used. The aged hops are used more for preservative effects than bitterness, and makes actual bitterness levels difficult to estimate. Traditionally these beers are spontaneously fermented with naturally-occurring yeast and bacteria in predominately oaken barrels. Home-brewed and craft-brewed versions are more typically made with pure cultures of yeast commonly including Saccharomyces, Brettanomyces, Pediococcus and Lactobacillus in an attempt to recreate the effects of the dominant microbiota of Brussels and the surrounding countryside of the Senne River valley. Cultures taken from bottles are sometimes used but there is no simple way of knowing what organisms are still viable.

Vital Statistics: OG: 1.040 – 1.054
IBUs: 0 – 10 FG: 1.001 – 1.010
SRM: 3 – 7 ABV: 5 – 6.5%

Commercial Examples: The only bottled version readily available is Cantillon Grand Cru Bruocsella of whatever single batch vintage the brewer deems worthy to bottle. De Cam sometimes bottles their very old (5 years) lambic. In and around Brussels there are specialty cafes that often have draught lambics from traditional brewers or blenders such as Boon, De Cam, Cantillon, Drie Fonteinen, Lindemans, Timmermans and Girardin.

17E. Gueuze

Aroma: A moderately sour/acetic aroma blends with aromas described as barnyard, earthy, goaty, hay, horsey, and horse blanket. While some may be more dominantly sour/acetic, balance is the key and denotes a better gueuze. Commonly fruity with aromas of citrus fruits (often grapefruit), apples or other light fruits, rhubarb, or honey. A very mild oak aroma is considered favorable. An enteric, smoky, cigar-like, or cheesy aroma is unfavorable. No hop aroma. No diacetyl.

Belgian “session beers” for ease of drinking. Nothing should be too pronounced or dominant; balance is the key.

Ingredients: Pilsner or pale ale malt contributes the bulk of the grist with (cara) Vienna and Munich malts adding color, body and complexity. Sugar is not commonly used as high gravity is not desired. Noble hops, Styrian Goldings, East Kent Goldings or Fuggles are commonly used. Yeasts prone to moderate production of phenols are often used but fermentation temperatures should be kept moderate to limit this character.

Vital Statistics: OG: 1.048 – 1.054
IBUs: 20 – 30 FG: 1.010 – 1.014
SRM: 8 – 14 ABV: 4.8 – 5.5%

Commercial Examples: De Koninck, Speciale Palm, Dobbler Palm, Russian River Perdition, Ginder Ale, Op-Ale, St. Pieters Zinnebir, Brewer’s Art House Pale Ale, Avery Karma, Eisenbahn Pale Ale, Ommegang Rare Vos (unusual in its 6.5% ABV strength)

16C. Saison

Aroma: High fruitiness with low to moderate hop aroma and moderate to no herb, spice and alcohol aroma. Fruity esters dominate the aroma and are often reminiscent of citrus fruits such as oranges or lemons. A low to medium-high spicy or floral hop aroma is usually present. A moderate spice aroma (from actual spice additions and/or yeast-derived phenols) complements the other aromatics. When phenolics are present they tend to be peppery rather than clove-like. A low to moderate sourness or acidity may be present, but should not overwhelm other characteristics. Spice, hop and sour aromatics typically increase with the strength of the beer. Alcohols are soft, spicy and low in intensity, and should not be hot or solventy. The malt character is light. No diacetyl.

Appearance: Often a distinctive pale orange but may be golden or amber in color. There is no correlation between strength and color. 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 farmhouse beer. Effervescent.

Flavor: Combination of fruity and spicy flavors supported by a soft malt character, a low to moderate alcohol presence and tart sourness. Extremely high attenuation gives a characteristic dry finish. The fruitiness is frequently citrusy (orange- or lemon-like). The addition of one of more spices serve to add complexity, but shouldn’t dominate in the balance. Low peppery yeast-derived phenols may be present instead of or in addition to spice additions; phenols tend to be lower than in many other Belgian beers, and complement the bitterness. Hop flavor is low to moderate, and is generally spicy or earthy in character. Hop bitterness may be moderate to high, but should not overwhelm fruity esters, spices, and malt. Malt character is light but provides a sufficient background for the other flavors. A low to moderate tart sourness may be present, but should not overwhelm other flavors. Spices, hop bitterness and flavor, and sourness commonly increase with the strength of the beer while sweetness decreases. No hot alcohol or solventy character. High carbonation, moderately sulfate water, and high attenuation give a very dry finish with a long, bitter, sometimes spicily aftertaste. The perceived bitterness is often higher than the IBU level would suggest. No diacetyl.

Mouthfeel: Light to medium body. Alcohol level can be medium to medium-high, though the warming character is low to medium. No hot alcohol or solventy character. Very high carbonation with an effervescent quality. There is enough prickly acidity on the tongue to balance the very dry finish. A low to moderate tart character may be present but should be refreshing and not to the point of puckering.

Overall Impression: A refreshing, medium to strong fruity/spicy ale with a distinctive yellow-orange color, highly carbonated, well hopped, and dry with a quenching acidity.

History: A seasonal summer style produced in Wallonia, the French-speaking part of Belgium. Originally brewed at the end of the cool season to last through the warmer months before refrigeration was common. It had to be sturdy enough to last for months but not too strong to be quenching and refreshing in the summer. It is now brewed year-round in tiny, artisanal breweries whose buildings reflect their origins as farmhouses.

Comments: Varying strength examples exist (table beers of about 5% strength, typical export beers of about 6.5%, and stronger versions of 8%+). Strong versions (6.5%-9.5%) and darker versions (copper to dark brown/black) should be entered as Belgian Specialty Ales (16E). Sweetness decreases and spice, hop and sour character increases with strength. Herb and spice additions often reflect the indigenous varieties available at the brewery. High carbonation and extreme attenuation (85-95%) helps bring out the many flavors and to increase the perception of a dry finish. All of these beers share somewhat higher levels of acidity than other Belgian styles while the optional sour flavor is often a variable house character of a particular brewery.

Ingredients: Pilsner malt dominates the grist though a portion of Vienna and/or Munich malt contributes color and complexity. Sometimes contains other grains such as wheat and spelt. Adjuncts such as sugar and honey can also serve to add complexity and thin the body. Hop bitterness and flavor may be more noticeable than in many other Belgian styles. A saison is sometimes dry-hopped. Noble hops, Styrian or East Kent Goldings are commonly used. A wide variety of herbs and spices are often used to add complexity and uniqueness in the stronger versions, but should always meld well with the yeast and hop character. Varying degrees of acidity and/or sourness can be created by the use of gypsum, acidulated malt, a sour mash or Lactobacillus. Hard water, common to most of Wallonia, can accentuate the bitterness and dry finish.

Vital Statistics: OG: 1.048 – 1.065
IBUs: 20 – 35 FG: 1.002 – 1.012
SRM: 5 – 14 ABV: 5 – 7%

Commercial Examples: Saison Dupont Vieille Provision; Fantôme Saison D’Erezée - Printemps; Saison de Pipaix; Saison Regal; Saison Voisin; Lefebvre Saison 1900; Ellezelloise Saison 2000; Saison Silly; Southampton Saison; New Belgium Saison; Pizza Port SPF 45; Lost Abbey Red Barn Ale; Ommegang Hennepin

16D. Bière de Garde

Aroma: Prominent malty sweetness, often with a complex, light to moderate toasty character. Some caramelization is acceptable. Low to moderate esters. Little to no hop aroma (may be a bit spicy or herbal). Commercial versions will often have a musty, woody, cellar-like character that is difficult to achieve in homebrew. Paler versions will still be malty but will lack richer, deeper aromatics and may have a bit more hops. No diacetyl.

Appearance: Three main variations exist (blond, amber and brown), so color can range from golden blonde to reddish-bronze to chestnut brown. Clarity is good to poor, although haze is not unexpected in this type of often unfiltered beer. Well-formed head, generally white to off-white (varies by beer color), supported by high carbonation.

Flavor: Medium to high malt flavor often with a toasty, toffee-like or caramel sweetness. Malt flavors and complexity tend to increase as beer color darkens. Low to moderate esters and alcohol flavors. Medium-low hop bitterness provides some support, but the balance is always tilted toward the malt. The malt flavor lasts into the finish but the finish is medium-dry to dry, never cloying. Alcohol can provide some additional dryness in the

