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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See our website www.bjcp.org for updates to these guidelines.

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**Notes:**
- Style specifications may vary based on the specific beer variety.
- The table above provides a general overview of beer styles and their corresponding characteristics.
- Further details on each style can be found in the referenced sources.

**Acknowledgements:**
- This page acknowledges the contributions of various individuals and entities involved in the production and promotion of beer.

**Tables Contained:**
- TABLE OF CONTENTS
- 2004 BJCP STYLE CHART, 2008 Update

**Other Information:**
- Additional resources are available for further research and exploration of beer styles and characteristics.
### PREFACE TO 2004 STYLE GUIDELINES

**Notes to All:**
1. 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.
2. The style categories have been renumbered, reordered and repositioned. Please double-check the Guidelines to ensure the style number matches the name you are referencing.
3. 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+

**Notes to Brewers:**
1. 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 missing score.
2. 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.
3. You are free to group style categories and sub-categories into a single category together when constructing flights. It is not the organizer's responsibility to keep all sub-categories within a major grouping; it would be beneficial to your entrants. 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 sense and fairly evaluate each beer.
4. 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," "light feature," "is acceptable," "is appropriate," "is typical," etc. all indicate optional elements. Required elements are generally written in declarative sentences, 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.
5. Seek to understand the intent of the style category 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.
6. 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.
7. If you come across a beer that is clearly out of style, please ensure that supplemental information submitted by brewers is available to the judges. If necessary, please seek clarification from the brewers before the competition deadline.
8. You are free to group style categories and sub-categories into a single category together when constructing flights.
9. 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 J udges:**
1. 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.
2. 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 sense and fairly evaluate each beer.

**Acknowledgements:**
1. 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.
2. 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.
3. The 1997 BJCP Guidelines were derived from the New England Homebrew Guidelines, and were primarily authored by Steve Stead, Pat Baker and Betty Ann Saffo. Much of the material was drawn from the 1997 Guidelines based on the work of Tom Fitzpatrick, Steve Dempsey, Michael Hall, Dan McConnell, Ken Schramm, Ted Major and John Carlson.
Lager, Molson Golden, Labatt Blue, Coors Original, Foster’s
SRM: 2 – 4 ABV: 4.2 – 5.3%
IBUs: 8 – 15 FG: 1.004 – 1.010

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 Impression:
Crisp and dry flavor with some low levels of grainy or corn-like sweetness. Hop flavor ranges from none to low levels.

Flavor:
No diacetyl. No esters or fruitiness.

Mouthfeel:
A lower gravity and lower calorie beer than standard/lite lagers. A premium lager has more flavor than a traditional standard/lite lager. Premium lagers have more flavor than standard/lite lagers. A light hybrid beer is a maltier, more flavorful beer than a standard/lite lager.

Comments:
Strong flavors are a fault. An international style is not overly sweet or bitter. A German Pilsner (Pils) is a malt-accentuated beer that is not overly sweet, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry “sting.” No diacetyl. No esters or fruitiness.

OG: 1.028 – 1.040

2004 BJCP STYLE CHART, 2008 Update

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<th>STYLE</th>
<th>OG</th>
<th>FG</th>
<th>ABV%</th>
<th>IBU</th>
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<td>1. LIGHT LAGER</td>
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<td>A. Lite American Lager</td>
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<td>Aroma: Little to no malt aroma, although it can be grainy, sweet or corny.</td>
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<tr>
<td>Flavor: Slightly sweet, malty profile. Grain and Pils malt flavors dominate. Low to moderately-low spicy noble hop aroma.</td>
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<td>Mouthfeel: Very refreshing and thirst quenching. An initial sulfury aroma (from water and/or yeast) and a low background note of DMS (from Pils malt). No diacetyl. No esters or fruitiness.</td>
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<td>Comments: Select any two of three styles below: A. Lite American Lager, B. Traditional Bock, C. Schwarzbier. Select one style from the list for each category. Because the limits may overlap, use your best judgment. C. Premium American Lager</td>
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28D. Other Specialty Cider/Perry
This is an open-ended category for cider or perry with other
adjuncts such that it does not fall under any of the categories above. This includes the use of spices and/or other extracts. A cider with
honey must be entered as mead in the cyser sub-category. 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, petrolat,
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), AEppelTreow Pear Wine and Sparrow Spiced Cider (WI)


2B. Bohemian Pilsner

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

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

Flavor: Rich, complex malts combined with a pronounced yet
soft and rounded bitterness and spicy flavor from the Sauar 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
refeshing.

History: First brewed in 1842, this style was the original clean,
lighicoloured beer.

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

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

Vital Statistics: OG: 1.044 – 1.056
FG: 1.010 – 1.015
ABV: 4.8 – 6.0%

Commercial Examples: DAB Export, Dortmunder Union Export,
Dortmunder Koenen, Ayinger Jahrhundert, Grant Lakes
Dortmunder Gold, Barlet House Duvenneck’s Dortmundner, Bell’s
Lager, Dominion Lager, Gordon Biersch Golden Export, Flensburger Gold

2A. German Pilsner (Pils)

Aroma: Typically features a light grainy Pils malt character
(sometimes German crystal barley) and distinctive floral or spicy
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.
Moderated 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 detected as German hop
character. 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 accompanied by
sulfides in the water.

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

Comments: Drier and crisper than a Bohemian Pilsner 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 Pilsner. Modern
equivalents of German Pilsens 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 sulfated water, and German lager yeast.

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

Commercial Examples: Victory Pils, Pilsner Urquell, König
Pilsner, Jever Pils, Bitburger Pils, Warsteiner, Trumer Pils, Old
Dominion Tapper’s Hop Pocket Pils, Kirin Pilsner, Victory Pilsner, Left Hand Polster Pilsner, Holsten Pils, Spaten Pils, Brooklyn Pilsner

2. PILSNER

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

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

Commercial Examples: Pilsner Urquell, Kronenboiser Imperial 12°,
Budweiser Budvar (Czech 13°), Czech Pils,
Stauntron, Cimbrius Pilsner, Zlaty Buran Golden Pilsner,
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 Pilsner, 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 offing hop bitternesses. 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
40 to 25-30 after Prohibition.
Corresponding IBUs dropped from a pre-Prohibition level of 30-

Comments:

Vital Statistics:

that were native to America to create a unique version of the
drinks when they settled in America. They worked with the ingredients
that stand out when compared to other modern American light
ciders. Maize lends a distinctive grainy sweetness. Rice
that are nearly inedible.

Commercial Examples:

Perry

Varieties:

Santiago Graf and other Austrian immigrant brewers in the late
adaptation of the Vienna style developed by Anton Dreher around
shortly after the isolation of lager yeast. Nearly extinct in its area
in the USA. Refreshing, but with the underlying malt and hops

Mouthfeel:

28A. New England Cider
toasted character from the use of Vienna malt. No roasted or
flavorings (spices and/or other fruits), those made with substantial

Flavor:

28. SPECIALTY CIDER AND PERRY

Varieties:

Similar, though less intense than Oktoberfest. Clean lager
caramel flavor. Fairly dry finish, with both malt and hop

Overall Impression:

27E. Traditional Perry

Ingredients:

Traditional perry is made from pears grown specifically for that
sometimes called "pider".

Vital Statistics:

FG: 1.000 – 1.020

OG: 1.050 – 1.060

ABV: 5 – 10%

MUST

specify carbonation level (still, petillant, or sparkling). Entrants
specify sweetness (dry, medium, or sweet). Adjuncts such as
molasses, small amounts of honey, and raisins. Adjuncts are
unfortunately are now more like sweet, adjunct-laden American
ciders. American versions can be a bit stronger, drier and
more bitter, while European versions tend to be sweeter. Many
MUST (e.g., whisky or rum) may also be present, but must be subtle.

Appearance:

The original amber lager developed by Anton Dreher
as the backbone of the grain bill, with some Munich malt, Pils malt,
IBUs: 20 – 28 FG: 1.012 – 1.016

Overall Impression:

Carbonation. Smooth. Fully fermented, without a cloying finish.

Mouthfeel:

28. SPECIALTY CIDER AND PERRY

Varieties:

Northern Spy, Roxbury Russet, Golden Russet

OG: 1.070 – 1.100

ABV: 9 – 12%

MUST

specify what fruit(s) and/or fruit

juice(s) were added.

Flavor:

44

Varieties: Bartlett, Kiefer, Comice, etc.

Vital Statistics: OG: 1.050 – 1.060
FG: 1.000 – 1.020
ABV: 5 – 10%

Wandering Aengus Pommeau (OR), Uncle John’s Fruit House 
Winery Fruit House Apple (MI), Irvine’s Vintage Ciders (WA)

Aroma/Flavor:

is simply a cider with substantial added sugar to achieve higher
The term for this category is traditional but possibly misleading: it
can be made with almost any type of fruit. It can be made with newsprint
apples, although American versions can be stronger.

Overall Impression:

Like a dry wine with complex flavors. The
fruit added.

Mouthfeel:

The original amber lager developed by Anton Dreher
as the backbone of the grain bill, with some Munich malt, Pils malt,
IBUs: 20 – 28 FG: 1.012 – 1.016

Overall Impression:

Carbonation. Smooth. Fully fermented, without a cloying finish.

Mouthfeel:

28. SPECIALTY CIDER AND PERRY

Varieties:

Northern Spy, Roxbury Russet, Golden Russet

OG: 1.070 – 1.100

ABV: 9 – 12%

MUST

specify what fruit(s) and/or fruit

juice(s) were added.

Flavor:

44

Varieties: Bartlett, Kiefer, Comice, etc.

Vital Statistics:OG: 1.050 – 1.060 
FG: 1.000 – 1.020 
ABV: 5 – ... 
Wandering Aengus Pommeau (OR), Uncle John’s Fruit House 
Winery Fruit House Apple (MI), Irvine’s Vintage Ciders (WA)

Aroma/Flavor:

is simply a cider with substantial added sugar to achieve higher
The term for this category is traditional but possibly misleading: it
can be made with almost any type of fruit. It can be made with newsprint
apples, although American versions can be stronger.

Overall Impression:

Like a dry wine with complex flavors. The
fruit added.

Mouthfeel:

The original amber lager developed by Anton Dreher
as the backbone of the grain bill, with some Munich malt, Pils malt,
IBUs: 20 – 28 FG: 1.012 – 1.016

Overall Impression:

Carbonation. Smooth. Fully fermented, without a cloying finish.

Mouthfeel:

28. SPECIALTY CIDER AND PERRY

Varieties:

Northern Spy, Roxbury Russet, Golden Russet

OG: 1.070 – 1.100

ABV: 9 – 12%

MUST

specify what fruit(s) and/or fruit

juice(s) were added.

Flavor:

44

Varieties: Bartlett, Kiefer, Comice, etc.

Vital Statistics:OG: 1.050 – 1.060 
FG: 1.000 – 1.020 
ABV: 5 – ... 
Wandering Aengus Pommeau (OR), Uncle John’s Fruit House 
Winery Fruit House Apple (MI), Irvine’s Vintage Ciders (WA)

Aroma/Flavor:

is simply a cider with substantial added sugar to achieve higher
The term for this category is traditional but possibly misleading: it
can be made with almost any type of fruit. It can be made with newsprint
apples, although American versions can be stronger.

Overall Impression:

Like a dry wine with complex flavors. The
fruit added.

Mouthfeel:

The original amber lager developed by Anton Dreher
as the backbone of the grain bill, with some Munich malt, Pils malt,
IBUs: 20 – 28 FG: 1.012 – 1.016

Overall Impression:

Carbonation. Smooth. Fully fermented, without a cloying finish.

Mouthfeel:
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 rules. The well-known styles not represented here—e.g., Armagnac (Spa-sector 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 to the closest applicable category. The first decision is whether the cider was made with apples with significant tartness to give 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 subcategories; this decision should be based on whether the cider tends more toward sweet, rich, somewhat fruity (French) or drier and more astringent (English). For perry of a non-represented style, the decision is between, based on texture. 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 may contain 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 astringent. Medium to high acidity.

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

Mouthfeel: Full to medium. Some tannins 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 will be more wine-like with some astringency or bitterness.

Commercial Examples:

- [US] Red Barn Cider Jonagold Semi-dry (MA), Rhyne Cider (CA);
- [France] Eric Bordelet (various), Pschorr Alt Munich Dunkel, Hardonk Aengus Dry Cider (OR), Red Barn Cider Burro Loco (WA),
- Bellbrook Heritage (NY), [UK] Oliver’s Herefordshire Dry Cider, various from Hecks, Dunkerton, Burrow Hill, Gwatkin Michelin, etc.

Ingredients:

- Varieties: Common (Winesap, Macintosh, Golden Delicious, Bramley, Jonathan), and crab apples often used for acidity/tannin balance.
- Commercial Examples: Must specify carbonation level (still, semi-sparkling, or sparkling). Entrants Must specify sweetness (medium or sweet).

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 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/communicates. This may come from slow or arrested fermentation (in the French technique of dilution) or approximated by back sweetening with juice. Tends to a rich fullness.

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

Mouthfeel: Mostly medium to medium-full body, providing a firm and refreshing sensation.

Overall Impression: Smokey, roasted malt character.

Commercial Examples: Normandy styles from Yarlington Mill, Aspall Dry Cider, various from Hecks, Dunkerton, Burrow Hill, Gwatkin Michelin, etc.

Ingredients:

- Varieties: Common (Winesap, Macintosh, Golden Delicious, Bramley, Jonathan), and crab apples often used for acidity/tannin balance.
- Commercial Examples: Must specify carbonation level (still, semi-sparkling, or sparkling). Entrants Must specify sweetness (medium or sweet).

28. 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 specifically for cider-making.

Aroma/Flavor: No overt apple character, but various flavors and esters that suggest apples. May have “smoky (burned)” character from use of apple varieties and MLE. “Fumey-nose” may be present but should not dominate; mustiness is a serious fault.

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

Mouthfeel: Full to medium. The style is noted for its mouthfeel and body, and the cider should be easy to drink.

Overall Impression: Modern, medium to medium-sweet. Still to lightly-sparkling cider. Sugar is not an adequate substitute for acidity.

Commercial Examples: Various from Hecks, Dunkerton, Burrow Hill, Gwatkin Michelin, etc.

Ingredients:

- Varieties: Common (Winesap, Macintosh, Golden Delicious, Bramley, Jonathan), and crab apples often used for acidity/tannin balance.
- Commercial Examples: Must specify carbonation level (still, semi-sparkling, or sparkling). Entrants Must specify sweetness (medium or sweet).

4. DARK LAGER

4A. Dark Munich Lager

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

Flavor: Moderately crisp with some low to moderate levels of sweetness. Medium-to-low-to-nourmal and/or roasted malt flavor (and may include hints of coffee, molasses or oaken). Hop flavors range 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 slight astringency or bitterness.

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

Commercial Examples: A broad range of traditional lagers that are darker than pale, and not necessarily bitter and/or roasted.

Ingredients: Two- or six-row barley, corn, rice or some mixtures. Light use of caramel and darker malts. Commercial examples may use colorings agents.

Vital Statistics:

- OG: 1.044 – 1.096
- IBU: 0.0 – 1.0
- SRM: 14 – 22
- ABV: 42 – 6%

Commercial Examples: Dixie Blackened Vodka, Stiegl Rock, San Miguel Dark, Balikia 04, Beck’s Dark, St. 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, nut, caramel, and/or toffee are also acceptable but not required.

Flavor: Dominated by the rich and complex flavor of Munich malt, usually with malolactic fermentation of bread malt. The taste can be moderately sweet, although it should not be overpowering. Mild caramel, chocolate, or roasted malt may be present. Burnt or bitter flavors from roasted malts are inappropriate, as 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 medium-low, although the hop bitterness may become more apparent in the medium-dry finish. Clean lager character, with low levels of yeast esters or diacetyl.

Mouthfeel: Medium to medium-full body, providing a firm and refreshing sensation.

Overall Impression: A dark German lager that balances roasted malt work with the moderate bitterness.

Commercial Examples: German Munich dunkel and Planer malts for the base, supplemented by a small amount of roasted malts (such as CaraU) for the dark color and subtle roast flavors. Noble German hot varieties and clean German lager yeasts are preferred.

Vital Statistics:

- OG: 1.048 – 1.056
- IBU: 100 – 1.006
- SRM: 17 – 20
- ABV: 4.4 – 5.6%

Commercial Examples:


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 not be burnt.

A low noble hop aroma is optional. Clean lager yeast character (light malty or fruity) 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, two-colored.

Flavor: Light to moderate malt flavor, which can have a clean, neutral character to a rich and Munich-like character. Light to moderate roasted malt flavors can give a bitter-chocolate palate that lags into the finish, but which should not be dominant. Light to moderate-low to medium-low bitterness, which can last into the finish. Light to moderate roasted malt flavor. Cans or bottles should not be dusty.

Mouthfeel: Medium to medium-low body. Moderate to high levels of carbonation.

Overall Impression: A dark German lager that balances roasted malt work with the moderate bitterness.

Commercial Examples: German Munich dunkel and Planer malts for the base, supplemented by a small amount of roasted malts (such as CaraU) for the dark color and subtle roast flavors. Noble German hot varieties and clean German lager yeasts are preferred.

Vital Statistics:

- OG: 1.048 – 1.056
- IBU: 100 – 1.006
- SRM: 17 – 20
- ABV: 4.4 – 5.6%

Commercial Examples:

any special ingredients that impart a unique character.

**Commercial Examples:**

- Hacker-Pschorr Hubertus Bock
- Capital Maibock
- Einbecker Mai-Biersch Blonde Bock
- Smuttynose Maibock

**Appearance:**

Moderate to strong malt aroma, often with a lightly toasted quality, and low melanoidins. Moderately low to no noble hop character may be present (but is optional) in dark versions due to reactions in the base malt during kilning. The character contributed by the base malt should be astringent rather than harsh or burning. Presence of higher alcohols (fusels) should be very low to none. Little to no hop flavor (more bitterness than in a traditional bock). No non-malt adjuncts. Noble hop character. Soft water preferred. Astringency.

**Mouthfeel:**

Clean, with no esters or diacetyl. No hop flavor. No roasted or astringent character. The apple and pear varieties are intended to illustrate the substantial range of possibilities. The apple variety can be thought of as either a pale version of a traditional bock, or a Munich helles brewed to bock strength. The pear variety will have a strong malt flavor with some melanoidins and toasty flavors. Lighter versions will have a more bitter character than a traditional bock, or a Munich helles brewed to bock strength. The hops compensate for the lower bitterness of the malt. The mouthfeel is smooth and moderate carbonation. The character contributed by the base malt should be astringent rather than harsh or burning. Presence of higher alcohols (fusels) should be very low to none. Little to no hop flavor (more bitterness than in a traditional bock). No non-malt adjuncts. Noble hop character. Soft water preferred.

**Flavor:**

Medium: 1.002 – 1.006

Medium High: 1.006 – 1.010

High: 1.010 – 1.015

Very High: 1.015 – 1.020

Very High: 1.020 – 1.025

Very High: 1.025 – 1.030

Very High: 1.030 – 1.035

The apple variety is classified as a fruit beer, and the pear variety is classified as a fruit beer with a fruit character. The apple variety can be thought of as either a pale version of a traditional bock, or a Munich helles brewed to bock strength. The pear variety will have a strong malt flavor with some melanoidins and toasty flavors. Lighter versions will have a more bitter character than a traditional bock, or a Munich helles brewed to bock strength. The hops compensate for the lower bitterness of the malt. The mouthfeel is smooth and moderate carbonation. The character contributed by the base malt should be astringent rather than harsh or burning. Presence of higher alcohols (fusels) should be very low to none. Little to no hop flavor (more bitterness than in a traditional bock). No non-malt adjuncts. Noble hop character. Soft water preferred.

**OG:**

1.064 – 1.072

**IBUs:**

20 – 27

**FG:**

1.013 – 1.019

**COMMENTS:**

Some common processing aids, and enzymes, are generally prohibited except where specifically allowed in particular styles, and then the entrant must state them. Common processing aids, and enzymes, are generally prohibited except where specifically allowed in particular styles, and then the entrant must state them. Common processing aids, and enzymes, are generally prohibited except where specifically allowed in particular styles, and then the entrant must state them. Common processing aids, and enzymes, are generally prohibited except where specifically allowed in particular styles, and then the entrant must state them. Common processing aids, and enzymes, are generally prohibited except where specifically allowed in particular styles, and then the entrant must state them. Common processing aids, and enzymes, are generally prohibited except where specifically allowed in particular styles, and then the entrant must state them.
26B. Braughtg

A Braughtg is a mood made with malt.

Aroma: Depending on the sweetness, strength and base style of beer, a subtle to distinctly identifiable honey and beer character (as well as and/or hybrid) versions will tend to have lower aromatics than sweet and/or such 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 character from the honey. If base style or character of a malt is declared, the aroma might have a subtle to very noticeable character from the malt. The standard description applies for remainder of characteristics.

Appearance: The color of the beer should be representative of the type.

Flavor: The flavor should not have any detectable honey character. The flavor should generally include a balance of malts and beer styles. The flavor should be representative of the type.

Mouthfeel: Generally light and crisp, although body can reach medium-light. Smooth mouthfeel with medium to low attenuation levels can lend a "thirst quenching" finish. Hops should be used to provide bittering and/or flavor.

Overall Impression: A clean, well attenuated, flavorful American lager.

6. LIGHT HYBRID BEER

6A. Cream Ale

Aroma: Faint malt notes. A sweet, corn-like aroma and low levels of IMS 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 not the pale side. Low to medium 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 style to 7% to 13% (by volume).

Mouthfeel: Generally light and crisp, although body can reach medium-light. Smooth mouthfeel with medium to low attenuation levels can lend a "thirst quenching" finish. Hops should be used to provide bittering and/or flavor.

Overall Impression: A clean, well attenuated, flavorful American lager.

History: An ale variant of the pale beer style. Produced by all beer companies that compete with larger brewers in the Northeast and Mid-Atlantic States. Originally known as sparkling or present use Ale, originally (and sometimes still) used by some breweries, but not historically mixed with ale strains. Many examples are kegged to achieve carbonation. Cold conditioning isn't traditional, although modern breweries sometimes use it.

Comments: Classic American (i.e., pre-prohibition) Cream Ales were slightly stronger, hoppy (including some dry hopping) and more bitter (25–30 IBUs). These versions should be entered in the specialty beer category. Most commercial examples are entered 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%
and sweetness. Entrants are encouraged to specify honey varieties. Entrants MAY specify honey varieties. Entrants MAY specify honey varieties.

Brewing Whitetail Cream Ale

Commercial Examples:
- SRM: 2.5 – 5
- ABV: 4.2– 5.6%

Flavor:
- Light to moderate sweet malty aroma. Low to moderate aggressive. Low to medium bitterness, but the balance is normally even.
- Fruit may be individually identifiable or of equal intensity.
- Some natural acidity and/or astringency are sometimes present.
- Certain herbs and spices might add bitter, astringent, phenolic or herbaceous notes;
- High levels of astringency are undesirable. The herb/spice character should display a pleasant and supportive, not artificial and inappropriately overpowering (considering the character of the honey or the overall mead flavor profile). Due to its delicate flavor profile, mead is more susceptible to inappropriately intense (hydromel to sack). The distinctive flavor character associated with the particular herbs/spices may range in intensity from subtle to high; the honey flavor intensity may vary from subtle to high; the fruit character but not necessarily an even balance. A melomel can be more appreciative if a variety of honey is declared, the aroma might have a subtle 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 significant sweetness that may express the aroma of flower nectar.
- If a variety of honey is declared, the aroma might have a subtle to significant sweetness that may express the aroma of flower nectar.
- There should be an appealing blend of the fruit and honey character but not necessarily an even balance. A melomel can be even more appreciative if a variety of honey is declared, the aroma might have a subtle to significant sweetness that may express the aroma of flower nectar.

Ingredients:
- English pale ales.
- American Kölsch-style beers, and less assertive American and European lagers.
- Any hop variety can be used. This characteristic is also optional, but not a fault.

Mouthfeel:
- The distinctive flavor character associated with the particular herbs/spices may range in intensity from subtle to high; the honey flavor intensity may vary from subtle to high; the fruit character but not necessarily an even balance. A melomel can be more appreciative if a variety of honey is declared, the aroma might have a subtle 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 significant sweetness that may express the aroma of flower nectar.
- Some natural acidity and/or astringency are sometimes present.

Appearance:
- Initial soft malty sweetness, but optionally some light dryerness and slight pucker in the finish. Low to moderate hop bitterness, which sometimes lasts into the finish. Low to moderate hop flavor
- General fruit character and color, sometimes poorly evident in young meads, may be individually identifiable or of equal intensity.
- The color may take on a very wide range of colors, depending on what sweetness level has been declared (hydromel to sack).
- The herb/spice character should display a pleasant and supportive, not artificial and inappropriately overpowering (considering the character of the honey or the overall mead flavor profile). Due to its delicate flavor profile, mead is more susceptible to inappropriately intense (hydromel to sack). The distinctive flavor character associated with the particular herbs/spices may range in intensity from subtle to high; the honey flavor intensity may vary from subtle to high; the fruit character but not necessarily an even balance. A melomel can be more appreciative if a variety of honey is declared, the aroma might have a subtle 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 significant sweetness that may express the aroma of flower nectar.

Genesee Cream Ale, Fuller's Summer Ale, Hollywood Blonde, Redhook Blonde River Aud Blonde, Rogue Oregon Golden Ale, Widmer Blonde

Mountain Meadows Cranberry and Cherry Meads

and Blackcurrants, Long Island Meadery Blueberry Mead, Blackberry Mead, Blueberry and Blackcurrant Mead, and other "black" meads.

Overall Impression:
- Depending on the sweetness and strength, a subtle to prominent varietal character if a varietal honey is declared (different varieties have different intensities). Standard description applies for entrance requirements.
- In well-made examples of the style, the fruit character should balance and blend with the honey, sweetness and alcohol.
the finish may range from dry to sweet, depending on what sweetness level has been declared (dry to sweet) and strength level has been calculated to make both the hop bitterness and malt complexity. Noble hop flavor can be moderate to low. No roasted malt flavors should be characteristic of the variety or type of grape used, and the color should be characteristic of the type of grapes and honey used. The color may range from pale straw to deep purple-red, depending on the variety of grapes and honey used. Some fruity esters are acceptable, but otherwise clean. No diacetyl. Mouthfeel: Medium to high carbonation.

Overall Impression: A light fruity beer with a firm, grainy maltiness, interesting toast and caramel flavors, and showcasing the signature Northern Brewer hops with woody, roasty or smoky qualities to moderate to high strength. Light fruitiness acceptable. Low to moderately high hop character, usually showing Northern Brewer qualities (woody, matic, mtny). Finish fairly dry and crisp, with a lingering hop bitterness and a firm, grainy malt flavor. Low fruity esters are acceptable, but otherwise clean. No diacetyl.

Mout/Mouth: Medium-bodied. Medium to high carbonation.

Overall Impression: A slightly fruity beer with a firm, grainy maltiness, interesting toast and caramel flavors, and showcasing the signature Northern Brewer hops with woody, roasty or smoky qualities to moderate to high strength. Light fruitiness acceptable. Low to moderately high hop character, usually showing Northern Brewer qualities (woody, matic, mtny). Finish fairly dry and crisp, with a lingering hop bitterness and a firm, grainy malt flavor. Low fruity esters are acceptable, but otherwise clean. No diacetyl.

Mout/Mouth: Medium-bodied. Medium to high carbonation.

Overall Impression: A light fruity beer with a firm, grainy maltiness, interesting toast and caramel flavors, and showcasing the signature Northern Brewer hops with woody, roasty or smoky qualities to moderate to high strength. Light fruitiness acceptable. Low to moderately high hop character, usually showing Northern Brewer qualities (woody, matic, mtny). Finish fairly dry and crisp, with a lingering hop bitterness and a firm, grainy malt flavor. Low fruity esters are acceptable, but otherwise clean. No diacetyl.

Mout/Mouth: Medium-bodied. Medium to high carbonation.

Overall Impression: A light fruity beer with a firm, grainy maltiness, interesting toast and caramel flavors, and showcasing the signature Northern Brewer hops with woody, roasty or smoky qualities to moderate to high strength. Light fruitiness acceptable. Low to moderately high hop character, usually showing Northern Brewer qualities (woody, matic, mtny). Finish fairly dry and crisp, with a lingering hop bitterness and a firm, grainy malt flavor. Low fruity esters are acceptable, but otherwise clean. No diacetyl.

Mout/Mouth: Medium-bodied. Medium to high carbonation.
IBUs: 35 – 50 FG: 1.010 – 1.015

Commercial Examples:

but other noble hops can also be used. Moderately carbonate crystal, chocolate, and/or black malts used to adjust color. hopped and lagered for a longer time. Münster alt is typically typical alts. Bitterness rises up to 60 IBUs and is usually dry.

Comments:

section of Düsseldorf.

Overall Impression:

approximates many characteristics of lager beers. The best

History:

ingredients are always present. Although the dominating flavor comes from the hops, malt character is not masked. The bitterness can seem as low as moderate if the finish is not very

Varietal meads feature the distinctive character of certain honeys. “Show meads” feature no additives, but this distinction is usually

Sweetness is assumed to be SWEET in this category. Entrants specify carbonation level and strength.

Commercial Examples:

Lurgashall Christmas Mead, Chaucer’s

Boddington’s Pub Draught

Boddington’s Pub Draught

24C. Sweet Mead

24B. Semi-sweet Mead

24A. Dry Mead

24D. Sweet Ale

24F. Semi-sweet Ale

24E. Dry Ale

24G. Sweet Wash

24H. Semi-sweet Wash

24I. Dry Wash

24J. Special/Gold/Wash

MUST

MAY

Medium-bodied. Smooth. Medium to medium-high carbonation. Astringency low to none. Despite being very full of bitterness can seem as low as moderate if the finish is not very

Mouthfeel:

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

Ingredients:

Standard description applies. Although bottled and canned examples can have moderate

Bitterness: 15 – 30 IBUs

OG: 1.046 – 1.054

SRM: 4 – 14 ABV: 3.2 – 3.8%

IBUs: 25 – 35 FG: 1.007 – 1.011

Münster alt is typically typical alts. Bitterness rises up to 60 IBUs and is usually dry.

Comments:

section of Düsseldorf.

Overall Impression:

approximates many characteristics of lager beers. The best

History:

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Standard description applies, although the body is

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Complexity, harmony, and balance of sweetness, acidity, alcohol and honey character is the essential final measure of any mead. 
2.40 Mead

Aroma: Honey aroma may be subtle, although not always evident. Sweetness or significant honey aromatics should not be expected. If a honey variety is declared, the character should be distinctly floral or fruity, although very low levels are allowed. Entrants may have low levels of floral notes in their meads. Sulfury, harsh or yeasty fermentation characteristics are undesirable. Standard description applies for rum meads.

Appearance: Standard description applies.

Flavor: The expected honey or mead character may be subtle to noticeably fruity, although very low levels are allowed. Entrants may have low levels of floral notes in their meads. Sulfury, harsh or yeasty fermentation characteristics are undesirable. Standard description applies for rum meads.

Mouthfeel: Standard description applies, although the body is not expected to have a full body. Sensations of body should not be accompanied by noticeable residual sweetness.

IBUs: not relevant for anything but braggot, but bitterness is often an essential in this style. Not technically a beer, honey can be anything from almost dark to brown. Melanoid and pigments can have orange, red, pink and/or purple hues. Curers are most often golden. Braggots can be yellow to brown. In all cases, the color should reflect the intensity of the honey, fruit and/or malt in some styles.

3. Entering and Cataloging Meads:

• Name:
  - Must be descriptive of the product.
  - Must not exceed 14 characters.
  - Must not contain any special symbols.

• Description (Overall Style):
  - Must be descriptive of the product.
  - Must not exceed 14 characters.

• Location:
  - Must be descriptive of the product.
  - Must not exceed 14 characters.

• Comments:
  - Must be descriptive of the product.
  - Must not exceed 14 characters.

• Styles:
  - Must be descriptive of the product.
  - Must not exceed 14 characters.

• Varieties:
  - Must be descriptive of the product.
  - Must not exceed 14 characters.

• Hybrid Meads:
  - Must be descriptive of the product.
  - Must not exceed 14 characters.

• Special Characteristics:
  - Must be descriptive of the product.
  - Must not exceed 14 characters.

4. Traditional Mead


5. 20th CENTURY AND BEYOND


6. 21ST CENTURY MEADS


7. TRADITIONAL MEADS


8. EXTRA SPECIAL/STRONG BITTER (ENGLISH PALE ALE)


9. SCOTTISH AND IRISH ALES
Commercial Examples: Caledonian 70/- (Caledonian Amber Ale in the US), Belhaven 70/-, Orkney Raven Ale, Maclay 70/-, Export Ale, Belhaven 80/- (Belhaven Scottish Ale in the US), Belhaven 70/-. Commercial Examples: 36

Ingredients: Well-modified pale malt, with up to 3% roasted barley. May use some crystal malt for color adjustment; roasted barley add color and flavor, and lend a dry, slightly roasty character. (Although this is not required.) Hop aroma is low to moderate, creamy off-white to buttery character (although this is not required). Hop bitterness is low to moderate, but the balance will always be to long, cool fermentations. Low to moderate, creamy off-white to buttery character (although this is not required). Hop aroma is low to moderate, creamy off-white to buttery character (although this is not required). Hop bitterness is low to moderate, but the balance will always be to long, cool fermentations. Low to moderate, creamy off-white to buttery character (although this is not required). Hop aroma is low to moderate, creamy off-white to buttery character (although this is not required). Hop bitterness is low to moderate, but the balance will always be to long, cool fermentations. Low to moderate, creamy off-white to buttery character (although this is not required).
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 (breadiness, toasty, baccuity). 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) and medium to high clear malt character supporting the hop presentation, and may optionally show small amounts of specialty malt character (breadiness, toasty, baccuity). 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 high dry finish. Hop flavors 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 medium to high. Overall smooth finish without any strong bitterness 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 towards malt than hops (although hop rates can be significant).

History: Known simply as Pale 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 amber ales. However, American pale ale often has a more orange color than pale ales not only by being usually darker in color, but also by having more caramel flavors. Some pale ales have used more heavily roasted malts and also more extinguish malt and bitterness. Should not have a strong chocolate or roast character that might suggest an American brown ale (although small amounts of chocolate may be included). Some may be hazy due to low amounts of hops and other ingredients. Dry hopping: medium to high.

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 citrusy flavors, are common but others may also be used. Water can vary in sulfate and carbonate content.


Commercial Examples: Sierra Nevada Pale Ale, Stone Pale Ale, Great Lakes Burning Room Pale Ale, Bear Republic XP Pale Ale, Anderson Valley Pekolee Gold Pale Pilsner, Full sail Tail Pale Ale, Three Floyds X-Tru Pale Ale, Firestone Ale, 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. Fruity esters vary from moderate to none. No diacetyl.

Appearance: Amber to copper 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 mildly sweetish sweetness followed by a moderate caramel flavor (and sometimes other character malts in lesser amounts). Malts and hop bitternesses are usually balanced and mutually supportive. Fruity esters can be moderate to none. Caramel sweetness and hop flavors/bitternesses 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 any strong bitterness 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 towards malt than hops (although hop rates can be significant).

Comments: Can overlap in color with American amber ales. However, American amber ale often has a more orange color than pale ales not only by being usually darker in color, but also by having more caramel flavors. Some amber ales have used more heavily roasted malts and also more extinguish malt and bitterness. Should not have a strong chocolate or roast character that might suggest an American brown ale (although small amounts of chocolate may be included). Some may be hazy due to low amounts of hops and other ingredients. Dry hopping: medium.

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 citrusy flavors, are common but others may also be used. Water can vary in sulfate and carbonate content.


Commercial Examples: North Coast Red Seal Ale, Tristes Hopback Amber Ale, Deschutes Cascade Cone Red, Pyramid Broken Bake, St. Rogue Red Ale, Anderson Valley Boost Amber Ale, Lagunitas Consoler Ale, Avery Redpoint Ale, McNeill’s Faukner Amber Ale, Maine Beer Company Tail Tall Ale, Bell’s Amber Ale

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. Often shows a medium to high maltiness which contributes a stronger hop aroma, a citrusy American hop character, and/or a freshness of dry-hopped aromas (all are optional). Fruity esters are moderate to very low. The dark malt character is more robust than other browns ale, 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.
Appearance: no diacetyl.

Aroma:

11B. Southern English Brown

IBUs: 10 – 25 FG: 1.008 – 1.013
OG: 1.033 – 1.042
SRM: 12 – 25 ABV: 2.8 – 4.5%

Comments:

Commercial Examples:

• Mild, Motor City Brewing Ghettoblaster
• The Lost Abbey Angel's Share Ale
• J.W. Lees Black Label Wood Aged

Ingredients:

• Varieties of English or American barley malts
• Various specialty malts
• International and/or American hops
• Aged in oak barrels

Flavor: Medium to high malty flavor (often with caramel, toasty and/or chocolate flavors), with medium to high alcohol flavors from other products previously stored in the barrels (often previously used to store whiskey, bourbon, port, sherry, Madeira, or wine), or using wood-based additives (wood barrels (often previously used to store whiskey, bourbon, port, sherry, Madeira, or wine), or using wood-based additives (wood)

History:

May have evolved as one of the elements of early century out of a reaction against vinous vatted porter and often closely related to their Northern cousins. Developed as a bottled product in the early 20th century ranging in gravity from 1.040 to 1.060 OG, in the range 3.1-6.2% ABV, with IBUs of 5-30. As a style of beer, it has been around for a long time, but it's not considered a traditional British style and more closely related to American or German beers.

Mouthfeel:

Medium body, but the residual sweetness may give a heavier impression. Low to moderately low carbonation. Quite estery.

3.8%, although some versions may be made in the stronger (4%+) range for export, festivals, seasonal and/or special occasions.

Commercial Examples:

• Acme Brown
• Brooklyn Brown Ale
• Lost Coast Downtown Brown Dog Ale
• Big Sky Moose Drool Brown Ale
• North Coast Continental

• Varieties of English or American barley malts
• Various specialty malts
• International and/or American hops

• Wood usually contributes a woody character, which can occasionally take on a raw "green" cardboard-like flavor. Some background oxidation character is noticeable.

22C. Wood-Aged Beer

OG: 1.045 – 1.060
SRM: varies with base style,
IBUs: varies with base style                      typically above-average
ABV: typically above-average
OG: typically above-average
SRM: varies with base style,
ABV: typically above-average
OG: typically above-average
SRM: varies with base style,
IBUs: varies with base style

Comments:

Commercial Examples:

• Nearly opaque, although should be relatively clear if visible. Low carbonation.
• Low to moderate wood or oak flavor, which can occasionally take on a raw "green" cardboard-like flavor. Some background oxidation character is noticeable.

4.8 – 6.2%, although some versions may be made in the stronger (4%+) range for export, festivals, seasonal and/or special occasions.

Commercial Examples:

• Modern examples of mild.
• Most commercial American Browns are not as aggressive or acetic tartness or Brett funkiness in the beer, but this should not unbalance the beer. The intensity of the wood-based flavors is often a pleasant, sherry-like character and not be papery or cardboard.

Comments:

Commercial Examples:

• "Wood" Aged.

• Varieties of English or American barley malts
• Various specialty malts
• International and/or American hops

Flavor:

Variety with base style. Wood usually contributes a woody character, which can occasionally take on a raw "green" cardboard-like flavor. Some background oxidation character is noticeable.

Aroma:

Moderately low to no diacetyl.
22. SMOKE-FLAVORED/WOOD-AGED BEER

22A. Classic Rauchbier
Aroma: Blend of smoke and malt, with a varying balance and intensity. The malt character can range from fairly strong to fairly strong, and can seem smoky, bacon-like, woody, or rarely almost sweet, but the malt character can be low to moderate, and be somewhat sweet, toasty, or smoky. 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, tan, to cream-colored head. Medium amber light copper to dark brown color.
Flavor: Generally similar to the aroma profile, with a blend of smoke and malt in varying balance and intensity, yet always complementary. Malt-like qualities should be noticed particularly in a malty, toasty richness, but the beechwood smoke flavor can be low to high. The palate can be somewhat smoky 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). Hop flavor moderate to none. Clean lager character with no fruity esters, diacetyl or DMS. Hints, bitter, burnt, charred, rubbery, sulfur or phenolic smoke characteristics are inappropriate.
Mouthfeel: Medium body. Medium to medium-full body. Smooth lager character. Significant aromatic, phenolic hardness is inappropriate.
Overall Impression: Münzer/Unterbayerisches (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 Münzer-style amber lager. The smoke character of the malt varies by variety; some brews produce a pronounced smoke flavor, while others are perceptually similar, yet in the absence of smoke.
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 Becks, Hitler-Weizen, Dunkel-Schwarzer, and Helles-like beers, including examples such as Spezial Lager. Brewers entering these styles should evaluate their beers for their own style (e.g., robust Smoked Ale vs. Smoked Porter). Any style of beer can be smoked; the goal is to reach a pleasant balance between the smoke character and the base beer style.
Prohibition: 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 “vahletic” character is noticeable.
Ingredients: Beechwood-smoked (Verena-type) malt typically makes up 20-100% of the grain bill, with the remainder being German malts typically used in a Münzer. Some brews adjust the color slightly with a bit of roasted malt. German lager yeast. German or Czech hops.

22B. Other Smoked Beer

Smoke Porter
Aroma: Thesmoke 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 smoke and base beer style can vary, with either being prominent in the balance. Smokiness may vary from low to medium to high, depending on the overall presentation. This 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, rubber, or burnt smoke-derived aromas are inappropriate.
Appearance: Dark brown to almost black color. Clear. Low to moderate off-white to light tan head.
Flavor: As with aroma, there should be a balance between smokiness and the base style of the beer. In terms of style, the beer style can vary from low to medium to high.
Vital Statistics: SRM: 12 – 22 ABV: 4.8 – 6%

Commercial Examples: Kaiserdom Rauchbier, Eisenbahn Rauchbier, Victory Scarlet Fire

22C. Brown Porter
Aroma: Malt with mild roastiness should be evident, and most authentic. Moderate, small amounts of caramel character and some aromatic hops are acceptable. The palate can be somewhat malty and the smoke character enhances the dryness of the finish. Moderate to none. Hop flavor can be low to moderate, although some may have a bit of roastiness.
Vital Statistics: SRM: 10 – 12 ABV: 4.2 – 5.4%


12. PORTER

12A. Brown Porter

Aroma: Malt with mild roastiness should be evident, and most authentic. Moderate, small amounts of caramel character and some aromatic hops are acceptable. The palate can be somewhat malty and the smoke character enhances the dryness of the finish. Noble hop flavor can be low to moderate, although some may have a bit of roastiness.
Vital Statistics: SRM: 10 – 12 ABV: 4.2 – 5.4%


12B. Robust Porter

Aroma: Smoke or roasted (e.g., with a lightly burnt, black malt character) should be noticeable and may be moderately strong. Otherwise additional notes may be added to the style (e.g., fruit flavors) to provide color and the nutty character. English hop varieties are most authentic. Moderate, carbonate water.
SRM: 12 – 22 ABV: 4.2 – 5.4%


Histories: Smoked Porter, Spezial Lagerbier, Weissbier and Bockbier, Stone

TO BE CITED (E.G., “PORTER” OR “BROWN ALE” IS MANDATORY) SUPPORT (GRANULAR, BREADED, TOFFEE-LIKE, CARAMEL-LIKE, COFFEE, CHOCOLATE, TOFFEE-LIKE, INCH, ETC.)

SRM: 18 – 35 IBUs: 1.008 – 1.014
ABV: 4 – 5.4%


12B. Robust Porter

Aroma: Smoke or roasted (e.g., with a lightly burnt, black malt character) should be noticeable and may be moderately strong. Otherwise additional notes may be added to the style (e.g., fruit flavors) to provide color and the nutty character. English hop varieties are most authentic. Moderate, carbonate water.
SRM: 12 – 22 ABV: 4.2 – 5.4%


12. PORTER

12A. Brown Porter

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Histories: Smoked Porter, Spezial Lagerbier, Weissbier and Bockbier, Stone

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SRM: 18 – 35 IBUs: 1.008 – 1.014
ABV: 4 – 5.4%


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Histories: Smoked Porter, Spezial Lagerbier, Weissbier and Bockbier, Stone

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SRM: 18 – 35 IBUs: 1.008 – 1.014
ABV: 4 – 5.4%


12B. Robust Porter

Aroma: Smoke or roasted (e.g., with a lightly burnt, black malt character) should be noticeable and may be moderately strong. Otherwise additional notes may be added to the style (e.g., fruit flavors) to provide color and the nutty character. English hop varieties are most authentic. Moderate, carbonate water.
SRM: 12 – 22 ABV: 4.2 – 5.4%

Appearance: balanced and harmonious, and is often fairly complex and inviting. The character should be restrained. The overall aroma should be well with the base beer style. Rich, malty and/or sweet malt-based chocolate flavors. May include some dried fruit or dried fruit peel and possibly other special ingredients. Additional fermentables (darker versions are more common). Some chill haze is acceptable. Generally has a well-formed head that is often off-darker versions may be virtually opaque. Some clear, although dried fruit such as raisins or plums) is optional but acceptable. Any combination of aromatics that suggests the holiday season is welcome. The base beer style often has a malty profile that dominates and persists through finish. Just a touch dry with a hint of mouth-filling. Not heavy on the tongue due to carbonation level. The style evolved from attempts to capitalize on the port-like quality. Some darker malt character that is deep and possibly other special ingredients. The perception of body can be medium to full, and a certain malty chewiness is often felt. Bitterness and hop flavor are not heavy on the tongue due to carbonation level, but without being overly hot. The beers do not have to be overly strong to show some warming effects. Alcohol content, but without being overly hot. The beers do not have to be overly strong to show some warming effects. OG, FG, IBUs, SRM and ABV will vary widely. The entrant may include spices and may alter the base beer to a distinctive in its own way (although not necessarily individually as to overshadow the base beer. Bitterness and hop flavor are levels will not give the classic dry finish. The style is often described as a schwarzbier, but with a higher OG and alcohol content than porters. Many interpretations are possible; allow for brewer latitude.

Vital Statistics:

**Commercial Examples:**
- Anchor Our Special Ale, Harpoon Winter Warmer, Weyerbacher Winter Ale, Nils Oscar Julöl, Sinebrychoff Porter (Finland), Okocim Porter (Poland), Zywiec Porter (Poland), Baltika #6 Porter (Russia), Stepan Razin Porter (Russia), Utenos Porter (Lithuania), Great Divide Saint Bridget's Porter, Guinness Draught Stout (also canned), Young's Double Chocolate Stout, Bell's Java Stout, Fraoch Heather Ale, Southampton Pumpkin Ale, Rogue Hazelnut Nectar, Guinness Stout (available in Canada and in 22 oz bottles), Anchor Pale Ale (also available in 22 oz bottles), Bell's Two Hearted Ale, Flying Dog Double Warmer, Founders Porter, Three Floyds Dark Lord, Southern Tier Dark Ale, Jim Beam Bitter Basil, Anchor Dark Angel, Anchor Steam, Lagunitas, Steamworks Old Bass Ale, Flying Dog Pale Ale, Stonebender Amber, NYPD Blue Pale Ale, South East Bay Brewery, Chicago-based Brewery, and other dark ales.

**Specialty Beer category:**
- Imperial Stouts (13F) or Specialty Beers (23).

**Ingredients:**

May contain several malts, prominently dark roasted malts and grains, which often include black patent malt (chocolate or bittersweet or unsweetened chocolate character in the palate, although harshness is undesirable. May also be used for chili pepper, coffee-, chocolate-, or nut-based flavor. May contain crystal malts and/or debittered chocolate or black malt. Munich or Vienna base malt. Continental hops. May contain crystal or Vienna malts and grains, which often include black patent malt (chocolate notes. An impression of cream-like sweetness often exists. Fruitiness can be low to moderately high. Diacetyl low to none. Hop aroma low to none. Hop flavor low to none. Barley in addition to pale malt, moderate to high hop bitterness, and roast or malt character. Low to moderate carbonation. For the high hop flavor, IBUs: 20 – 40 FG: 1.016 – 1.024.

**History:**

Porter originated in England in the 18th century. It was originally a lower-strength beer, made with darker grains, and thus became known as " porter. The term " porter" is believed to have originated from the There are two main types of porter: London and Yorkshire. The London porter was characterized by its lower alcohol content and full body, while the Yorkshire porter was lower in alcohol and had a lighter body. Porters were often enjoyed by the lower classes of society, who could not afford the higher-priced ale. The tradition of serving porters in pubs is still a staple of the British pub culture today.

**Comments:**

Winter Warmer, English-style Winter Warmers (some of which may be labeled as such but are not). Some brewers offer a stout and a porter, the stout was always the stronger beer of the two styles. A Baltic Porter often has the malt flavors and coffee notes reminiscent of Christmas cookies, gingerbread, etc. May be vinous or fruity, depending on the base beer style. Temperature has an effect on the style, the higher the temperature, the more pronounced the fruit character. Often a reddish-brown color, with a strong chocolate and malt character. Some newer versions can be opaque. The base beer style often has a malty profile that dominates and persists through finish. Just a touch dry with a hint of mouth-filling. Not heavy on the tongue due to carbonation level. The style evolved from attempts to capitalize on the port-like quality. Some darker malt character that is deep and possibly other special ingredients. The perception of body can be medium to full, and a certain malty chewiness is often felt. Bitterness and hop flavor are not heavy on the tongue due to carbonation level, but without being overly hot. The beers do not have to be overly strong to show some warming effects. Alcohol content, but without being overly hot. The beers do not have to be overly strong to show some warming effects. OG, FG, IBUs, SRM and ABV will vary widely. The entrant may include spices and may alter the base beer to a distinctive in its own way (although not necessarily individually as to overshadow the base beer. Bitterness and hop flavor are levels will not give the classic dry finish. The style is often described as a schwarzbier, but with a higher OG and alcohol content than porters. Many interpretations are possible; allow for brewer latitude.
unbalance the resulting presentation. Some tartness may be present if naturally occurring in the particular fruit(s), but should not be improperly intense.

**Appearance:** Appearance should be appropriate to the base beer being presented and will vary depending on the base beer. Lighter-colored beers with fruits that exhibit distinct colors, the color should be balanced.

Note that the color of fruit in water is often lighter than the flesh of the fruit itself and may take on slightly different shades. Fruit beers may have some haze, but it is generally undesirable. The head may take on slight colors.

**Flavor:** As with aromas, 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 artifically 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 improperly intense. Remember that fruit generally add flavor not sweetness to fruit beers. The sour fruit found in fruit is usually fully fermented and contributes to lighter flavors and a drier finish that might be expected for the declared base style.

**Overall Impression:** A harmonious marriage of fruit and beer is preferable, especially in dark styles. Hop aroma may be absent or be balanced with SHV, depending on the style. The SHV(s) should be harmonious and balanced with the distinctive SHV flavors present. Not all components (e.g., hops, fruit) may be intentionally subdued to allow the SHV character to come through in the final presentation.

**Vital Statistics:**
- OG: 1.044 – 1.060
- IBUs: 20 – 40
- FG: 1.012 – 1.024
- SRM: 30 – 60
- ABV: 4% – 6%

**Commercial Examples:** Mackeson’s XXX Stout, Watney’s Cream Stout, Parish & Lake Stout, St. Peter’s Cream Stout, Old Forester Stout, Sheaf Stout, Fuller’s London Pride Stout, Next Sweat Stout (Lustre), Samuel Adams Cream Stout, Left Hand Milk Stout, Widmer’s Creamy Milk Stout.

### 1.3. Oatmeal Stout

**Aroma:** Malted roast grains, often with a coffee-like character. A light roasting can imply a coffee-and-cream impression and can complement dark malts.

**Flavor:** Maltiness medium to low, with the balance toward malt. Body and carbonation levels should be appropriate to the base beer style. Some examples may be quite malt-forward.

**Mouthfeel:** Medium to full body, smooth, silky, sometimes with a bit of extract flavor.

**Overall Impression:** Malted roast grains and milk, medium to low bitterness.

**Vital Statistics:**
- OG: 1.056 – 1.075
- IBUs: 20 – 40
- FG: 1.012 – 1.024
- SRM: 30 – 60
- ABV: 5% – 8%

**Commercial Examples:** Tropical-Type: Lion Stout (Trinidad), Jamaica Stout (Jamaica), Export-Type: Freeminer Deep Shaft Stout, Guinness Foreign Extra Stout (although some tropical stouts are brewed with lager yeast).

### 1.4. Dry Stout

**Aroma:** Roasted grains, alcohol content is quite high, and can have coffee, chocolate, and/or lightly burnt notes. Fruitiness is medium to high. Some versions may have a sweet aroma, or meloises, licorice, dried fruit, and/or vinous aromatics. Younger versions can have the aroma of alcohol (never sharp, hot, or solvency). Hop aromas to none. Diacetyl to low.

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

**Flavor:** Tropical varieties can be quite sweet without much roast or bitterness, while export versions can be more dry (reflecting impressions of a radder version of either stout or dry stout). Roasted grain and malt character can be moderate to high, although dryness of dry stout will not be present in any example. Tropical versions can have highly fruity aromas, smooth dark grain flavors, and richly burnt aromas; however, they often have a sweet, even/miaque 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 not heat) impression from alcohol presence. Hops may be present. Overall Impression: A very dark, moderately strong, roasted ale. Tropical varieties can be quite sweet, while export versions can be more dry.

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

**Comments:** Most examples are a blend of roasted grains, these can be either fruity and sweet, dry and bitter, or even tinged with brandy. Some versions may fit this profile, but are not of this type of beer to be entered as a Specialty Beer – Category 23. Thought of the style as either a scaled-up dry and/or sweet stout, or a scaled-down imperial stout without the hops. Highly bitter and happy versions are best entered as American-Style Stouts (118).

**Ingredients:** Simcoe and/or Columbus hops with roasted barley or dry hops.

**Vital Statistics:**
- OG: 38 – 70
- FG: 1.010 – 1.018
- SRM: 30 – 60

**Commercial Examples:**
- Export-Style: Guinness Foreign Extra Stout (although some tropical stouts are brewed with lager yeast).
- Imperial Stout-Style: Freeminer Deep Shaft Stout, Guinness Foreign Extra Stout (although some tropical stouts are brewed with lager yeast).
Flavor:

be visible in "legs" when beer is swirled in a glass. Copper; may rarely be as dark as light brown. Often has ruby diacetyl.

30 dominate. Fruity esters may be low to moderately strong, and may be subtle to rich and barleywine-like, depending on the gravity and tones and can be light to moderately strong. The malt aroma can be very rich and intense maltiness. Hop character moderate.

Ingredients:

Common American base malts and yeast. Varied hopping than other traditional stouts (except Imperial Stouts). Generally has bolder roasted malt flavors and finishing hops used. Usually has bolder roasted malt flavors and finishing hops, while the English character may be evident. Fruity esters may be low to intense, and alcohol can be moderate to high.

Commercial Examples:

SRM: 30 – 40 ABV: 5 – 7%

Overall Impression:

Moderately low to moderately high malty sweetness on the palate, although the finish may be somewhat sweet to quite dry. Medium to full body. Can be somewhat creamy, particularly if a small amount of oats have been used to enhance the character. May have a slightly burnt coffee ground flavor, but this character should not be prominent if present. Low to medium malt byproducts would be appropriate. Some malt aroma may be intentionally subdued to allow the fruit character to come through. No diacetyl.

Comments:

The distinctive aromatics associated with the particular varieties (e.g., blueberries, strawberries) may be present. These components (especially hops) may also be suggested to the nose as well as the mouth. Aromatics from the hopping will be more distinctive than others (e.g., blueberries, strawberries). Fruity, including berries, fruits (e.g., raspberries, cherries) have stronger aromas and are more forward ester profile). The wide range of allowable aromatics would be appropriate. Some malt aroma may be intentionally subdued to allow the fruit character to come through. No diacetyl.

History:

Although often a hoppy beer, the English Barleywine character is usually lower than American versions. A slightly fruity, bittersweet, and balanced. Hop bitterness and flavor, and alcohol. Medium to aggressively bitter. Low to moderately high hop flavor (any variety).

Ingredients:

Dog Horn Dog

American characteristics.

OG: 1.080 – 1.120 FG: 1.018 – 1.030

Overall Impression:

Medium to full body. Can be somewhat creamy, particularly if a small amount of oats have been used to enhance the character. May have a slightly burnt coffee ground flavor, but this character should not be prominent if present. Low to medium malt byproducts would be appropriate. Some malt aroma may be intentionally subdued to allow the fruit character to come through. No diacetyl.

Comments:

The distinctive aromatics associated with the particular varieties (e.g., blueberries, strawberries) may be present. These components (especially hops) may also be suggested to the nose as well as the mouth. Aromatics from the hopping will be more distinctive than others (e.g., blueberries, strawberries). Fruity, including berries, fruits (e.g., raspberries, cherries) have stronger aromas and are more forward ester profile). The wide range of allowable aromatics would be appropriate. Some malt aroma may be intentionally subdued to allow the fruit character to come through. No diacetyl.

History:

Although often a hoppy beer, the English Barleywine character is usually lower than American versions. A slightly fruity, bittersweet, and balanced. Hop bitterness and flavor, and alcohol. Medium to aggressively bitter. Low to moderately high hop flavor (any variety).
rather sweet and full-bodied. Higher bitterness is allowable in Abbey-style beers with a higher FG. Higher bitterness is allowable in Abbey-style beers with a higher FG. Higher bitterness is allowable in Abbey-style beers with a higher FG. Higher bitterness is allowable in Abbey-style beers with a higher FG. Higher bitterness is allowable in Abbey-style beers with a higher FG. Higher bitterness is allowable in Abbey-style beers with a higher FG. Higher bitterness is allowable in Abbey-style beers with a higher FG. Higher bitterness is allowable in Abbey-style beers with a higher FG. Higher bitterness is allowable in Abbey-style beers with a higher FG. Higher bitterness is allowable in Abbey-style beers with a higher FG.

Ingredients: Belgian yeast strains prone to production of higher alcohol and viscosity. Some brewers use a mixture of dextrins, maltose, maltodextrin, or other specialty malt sugars. Water can be soft to hard. Impression of a complex grain bill, although most traditional versions are quite simple, with caramelized sugar or unmalted sugars and yeast providing much of the complexity. Homebrewers may use Belgian Pils or pale base malt. Modern-type malts for malolactic, other Belgian specialty grains for character. Caramelized sugar syrup or unmalted sugars lightens body and adds color and flavor (particularly if dark sugars are used). Noble-type, English-type or German-type Goldings hops commonly used. Spices generally not used; if used, keep subtle and in the background. Avoid USK35 crystal type malts (these provide the wrong type of sweetness).

Vital Statistics:
OG: 1.050 – 1.110
IBUs: 20 – 35
SRM: 12 – 22
ABV: 8 – 11%

Commercial Examples:
Westmalle 12 (yellow cap), Rochefort 10 (brown cap). St. Bernardus 12, Gouden Carolus Grand Cru of the Emperor, Achel Extra Brune, Rochefort 8 (green can).

19. STRONG ALE

19A. Old Ale

Appearance:
Golden to dark amber. Often clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with white or off-white color should persist. Flavor: High bitterness (high, not leather or meaty) with a moderate to assertive hop bitterness. The hop flavor should be similar to the aroma, but not necessarily stronger unless there is a more distinctly hoppy character for the style. Modern high-hop versions 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 bready, biscuity, toasty, toffee-like and/or caramelized. 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. May be lower in alcohol, but should not be harsh. If highsentence sweetness is used, a distinctively dry, slightly flowy, some saltiness, and a lingering bitterness are usually present. Some clean alcohol flavor can be noted in stronger versions. Oak in moderation.

Mouthfeel:
Smooth, medium-light to medium-bodied moutning without hop-bittering attenuation, 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 malts and hops. Has low hop character and a more pronounced malt flavor than American versions. Good head stand with off-white color should persist. Flavor: Low to medium-hop character, but is definitely noticeable. Moderate to low levels of diacetyl in a golden to dark amber body, although low to moderate levels of diacetyl can and should be sensed in stronger versions. Oak in moderate amounts.

Vital Statistics:
OG: 1.056 – 1.075
IBUs: 40 – 70
FG: 1.010 – 1.018
SRM: 6 – 7.5%
ABV: 6 – 7%

Commercial Examples:
Bell’s Two-Hearted Ale, AleSmith IPA, Ballast Point IPA, Boulevardipa IPA, Dogfish Head 90 Minute IPA, Flying Dog Trafalgar IPA, Great Divide Titan IPA, Highland Park Seaforth IPA, Magic Hat Hop Farm, Sam Adams Utopias, Sierra Nevada Valley Hop Ipa., Dogfish Head 90 Minute IPA, Founder’s Centennial IPA, Anchor Liberty IPA, Harpoon IPA, Avery IPA

14C. IMPERIAL IPA

Appearance: A prominent intensity to hops that can be derived from American, English and/or noble varieties (although a citra hop character is occasionally present). Most versions are dry hopped and can have an additional citrusy or grassy aroma, although this is not absolutely required. Some clean malt sweetness may be found, often from the use of one or more sugars, either in the malt or base hop. Clean bitterness may be found from either citra or hops, or may be detected in some versions, although a neutral fermentation that is typical. Some alcohol can usually be noted, but should not have a “hot” character.

Aroma: Color ranges from golden amber to medium reddish copper; some varieties can have an orange-shine tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with off-white color should persist.部位: Fast bitterness with a moderate to assertive hop bitterness. The hop flavor should be similar to the aroma, but may not necessarily be stronger unless there is a more distinctly hoppy character for the style. Modern high-hop versions should be low to medium, and is generally clean and malt sweet although some caramel or toffee flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. Low to moderate bitterness can and should be sensed in stronger versions. Oak in moderate amounts.

Mouthfeel:
Smooth, medium-light to medium-bodied moutning without hop-bittering attenuation, 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 distinctly 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 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 low temperatures for high attenuation. Water varies from soft to moderately mineral. Versions with a noticeable “bot character” can be entered in the Specialty category.

Vital Statistics:
OG: 1.056 – 1.075
IBUs: 40 – 70
FG: 1.010 – 1.018
SRM: 6 – 7.5%
ABV: 6 – 7%

Commercial Examples:
Bell’s Two-Hearted Ale, AleSmith IPA, Ballast Point IPA, Boulevardipa IPA, Dogfish Head 90 Minute IPA, Flying Dog Trafalgar IPA, Great Divide Titan IPA, Highland Park Seaforth IPA, Magic Hat Hop Farm, Sam Adams Utopias, Sierra Nevada Valley Hop Ipa., Dogfish Head 90 Minute IPA, Founder’s Centennial IPA, Anchor Liberty IPA, Harpoon IPA, Avery IPA

14. IMPERIAL IPA

Appearance: A prominent intensity to hops that can be derived from American, English and/or noble varieties (although a citra hop character is occasionally present). Most versions are dry hopped and can have an additional citrusy or grassy aroma, although this is not absolutely required. Some clean malt sweetness may be found, often from the use of one or more sugars, either in the malt or base hop. Clean bitterness may be found from either citra or hops, or may be detected in some versions, although a neutral fermentation that is typical. Some alcohol can usually be noted, but should not have a “hot” character.

Aroma: Color ranges from golden amber to medium reddish copper; some varieties can have an orange-shine tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with off-white color should persist.部位: Fast bitterness with a moderate to assertive hop bitterness. The hop flavor should be similar to the aroma, but may not necessarily be stronger unless there is a more distinctly hoppy character for the style. Modern high-hop versions should be low to medium, and is generally clean and malt sweet although some caramel or toffee flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. Low to moderate bitterness can and should be sensed in stronger versions. Oak in moderate amounts.

Mouthfeel:
Smooth, medium-light to medium-bodied moutning without hop-bittering attenuation, 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 distinctly 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 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 low temperatures for high attenuation. Water varies from soft to moderately mineral. Versions with a noticeable “bot character” can be entered in the Specialty category.

Vital Statistics:
OG: 1.056 – 1.075
IBUs: 40 – 70
FG: 1.010 – 1.018
SRM: 6 – 7.5%
ABV: 6 – 7%

Commercial Examples:
Bell’s Two-Hearted Ale, AleSmith IPA, Ballast Point IPA, Boulevardipa IPA, Dogfish Head 90 Minute IPA, Flying Dog Trafalgar IPA, Great Divide Titan IPA, Highland Park Seaforth IPA, Magic Hat Hop Farm, Sam Adams Utopias, Sierra Nevada Valley Hop Ipa., Dogfish Head 90 Minute IPA, Founder’s Centennial IPA, Anchor Liberty IPA, Harpoon IPA, Avery IPA
Bitterness is typically medium to high from a combination of hop and apple. Low to moderate phenols are peppery in character. A low protein content of wheat impairs clarity in an unfiltered beer, and is brilliantly clear. The suspended yeast sediment (which should be roused before drinking) also contributes to the cloudiness.

**Aroma:**
Moderate spicy, peppery phenols. A low to moderate yet reasonably balanced and fairly prominent. Noble hop character from Vienna and/or Munich malt. Any malt character is present, but should not dominate. Noble hop character ranges from light to medium to high. Clean, clear, low to moderate fruity esters, moderate spicy, peppery, and/or rose-like, and are low to moderate in intensity. Hops are peppery quality not clove-like. Alcohols are soft, spicy, perfumy 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 citrus edge. The balance and intensity of the phenol and alcohol is light.

**Vital Statistics:**
SRM: 3 – 6 ABV: 7.5 – 10.5%
IBUs: 60 – 120 FG: 1.010 – 1.020

**Commercial Examples:**
- Feuillien Tripel
- Bink Tripel
- Tripel Karmeliet
- New Belgium Trippel
- Unibroue La Fin du Monde
- Dragonmead Final Feuillien Tripel
- St. Bernardus Tripel (trappist)
- Chimay Tripel
- O’Hara’s Irish IPA

**History:**
Germany that is a specialty for summer consumption, but not part of the Oktoberfest. The original style was from Stevensville, MD. The style was popularized by the Weihenstephaner of Bavaria who made the first Trippel in 1872. Since then it has grown in popularity. It should not have much residual sweetness or a heavy alcohol flavor. It should also not have much residual sweetness or a heavy alcohol flavor. It is very highly carbonated. Light to medium body, and alcohol provides some of the balance to the malt. It is a very strong, high alcohol beer. The suspended yeast sediment (which should be roused before drinking) also contributes to the cloudiness.

**Overall Impression:**
Strongly resembles a Strong Golden Ale but with a deeper, more complex character. hints of spice and alcohol, and a very dry finish. Moderately bitter aftertaste. No diacetyl.

**Comments:**
Substantial carbonation and bitterness lends a dry finish with a spicy phenolic character. The balance and intensity of the phenol and alcohol is light. No diacetyl or DMS. A light tartness is optional but acceptable. No dark/roast malt aroma. No hot alcohol or solventy character. Always highly carbonated. Light to medium body, and alcohol provides some of the balance to the malt. It is a very strong, high alcohol beer.
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, pernary 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 golden color. Generally very clear. Large, dense, and creamy white to off-white head. Good head retention with Belgian character.

**Flavor:** Smooth, light to moderate Pils malt sweetness initially, but finishes medium-dry to dry with some smooth alcohol becoming evident in the aftermath. Medium hop and alcohol bitterness to balance. Light hop flavor, can be spicy or earthy. Very soft yeast character toots and alcohols, which are sometimes pernary or orange-like.

**Mouthfeel:** Medium full-bodied. The texture of wheat as well as yeast in suspension imparts the sensation of a faintly, creamy foamy that may be a little finer, added to by moderate carbonation. The presence of Munich and/or Vienna malts also provide an additional sense of richness and fullness.

**Overall Impression:** A high percentage of malted wheat is used (by German law at least be 50%, although it may contain up to 70% with the remainder being Munich or Vienna-type barley malt). A traditional dextrin mash gives the appropriate body without showing dextrins. Weizenbier 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 low to moderate level of carbonation is used only for bitters.

**Ingredients:**
- Barley: 6 – 7% ABV range.
- Traditional bottom-conditioned (“fermentated in the bottle”)
- Belgian style ale

**Characteristics:**
-shows astyles in the 6.5 – 7% ABV range.
- OG: 1.044 – 1.056
- IBUs: 15 – 25
- SRM: 4 – 6

**Commercial Examples:**
- De Cam Oude Kriek, Drie Fonteinen Kriek, Girardin Kriek, Hanssens Oude Kriek, Oud Beersel Kriek, Mort Subite Kriek, De Koningshoeven & De Rakker Kriek, St. Sixtus Kriek, Alken-Maes Kriek, Chimay Trippel, Westmalle Tripel.
Refreshing, from carbonation, light acidity, and lack of bitterness often a bit tart. Effervescent character from high carbonation. Occasionally oats. Despite body and creaminess, finishes dry and crisp.

**Flavor:**

- Prominent aroma of malt with moderate fruity character from tasting like water. Has a low to high tart, puckering quality and/or sourness, which may include coriander and other spices, are appropriate. No hop flavor. No diacetyl.
- Light to medium-light body. In spite of the low alcohol, the slight sourness is perceived. No hop flavor. No diacetyl.
- SRM: 3 – 7 ABV: 5 – 8%
- IBUs: 10 – 20 FG: 1.008 – 1.012
- OG: 1.040 – 1.060

**Overall Impression:**

A delicate, yeasty aroma without significant bitterness. There is a moderately dry to moderately sweet finish, though sometimes this sweetness is accompanied by a slightly sour character. An enteric, smoky, cigar-like, or cheesy aroma is unfavorable. No diacetyl.

**Mouthfeel:**

- Light to medium-light body. Alcohol level is not perceived. No hop flavor. No diacetyl.
- Amber to copper in color. Clarity is very good.
- Head retention should be quite good.
- A moussy head. Head retention should be quite good.
- Fruity and lightly to moderately spicy with a soft, smooth, velvety flavor. Lambic is served uncarbonated, while gueuze is served effervescent. IBUs are approximate since aged hops are used; Belgians use hops for anti-foaming and to add a new dimension. Traditionally these beers are spontaneously fermented.
- About 50% unmalted wheat (traditionally soft white wheat, but with a greater body and light finishing hops. Lambic is served uncarbonated, while gueuze is served effervescent. IBUs are approximate since aged hops are used; Belgians use hops for anti-foaming and to add a new dimension. Traditionally these beers are spontaneously fermented.
- Decoction mash commonly used (as with weizenbiers).
- Products marked "oude" or "ville" are considered most traditional.
- Prominent aroma of malt with moderate fruity character from tasting like water. Has a low to high tart, puckering quality and/or sourness, which may include coriander and other spices, are appropriate. No hop flavor. No diacetyl.
- Light to medium-light body. In spite of the low alcohol, the slight sourness is perceived. No hop flavor. No diacetyl.
- Lambic is served uncarbonated, while gueuze is served effervescent. IBUs are approximate since aged hops are used; Belgians use hops for anti-foaming and to add a new dimension. Traditionally these beers are spontaneously fermented.
- About 50% unmalted wheat (traditionally soft white wheat, but with a greater body and light finishing hops. Lambic is served uncarbonated, while gueuze is served effervescent. IBUs are approximate since aged hops are used; Belgians use hops for anti-foaming and to add a new dimension. Traditionally these beers are spontaneously fermented.
- Decoction mash commonly used (as with weizenbiers).
Flavor: Malty with fruity complexity and some caramelization character. Fruitiness commonly includes dark fruits such as raisins, plums, black cherries or prunes. A malt character of caramel, toffee, orange, treacle or chocolate is also common. Flavor should not be pronounced or dominant. Flavor can be presented at low amounts in the overall complexity. A slight soresness often becomes more pronounced in well-aged examples, along with some cherry-like character. Flavoring producing a “sweet-and-sour” profile. The soresness should not grow bitter or go into the vinous character. Hop flavor shows a restrained hop bitterness. Low attenuation is appropriate as a point of complexity. Déshy is perceived only in very minor quantities, if at all, as a complimentary flavor.

Mouthfeel: Medium to medium-full body. Low to moderate carbonation. No astringency with a sweet or 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 products of the Liefveldt brewery (now owned by Huyghe), 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. Solid wort, density and balance varying any hour, sour character. A deeper malt character distinguishes these beers from Flanders red ales. This style was defined to lay down as examples with a moderate aged character are considered superior to younger examples. As far as fruit lambics, Oud Bruin can be used as a base for fruit-flavored beers such as kriek (cherrys) or framboise (raspberries), though these should be entered in the classic-style fruit beer category. The Oud Bruin is less acetic and malic than a Flanders Red, and the fruity flavors are more malt-oriented.

Ingredients: A base of Pils malt with judicious amounts of dark malt can be used. However, scavenged or bulk malt is often included to minimize. Low alpha acid continental hops are typical (avoid high alpha American hops). Saccharomyces and Lactobacillus (and lactobacilli) contribute to the fermentation and eventual flavor. Lacto cultures (or bugs) can be used to elevate levels of alcohol. A sour mash or acidulated malt may also be used to develop acidity.

Mugch: The water accentuates the sourness.

Vital Statistics:
OG: 1.040 – 1.047
IBUs: 0 – 10
SRM: 5 – 12
AVB: 4 – 8%
Commercial Examples: Lievens’ Goldenbier, Lieven’s Oud Bruin, Beers of Belgium, De Koninck, Speciale Palm, De Dolle Brouwerij, Ginder Ale, Op-Ale, St. Peters Zinnebier, Breede’s beer, Pale Ale, St. Sixtus Bier, Hanssens Oud Beer, Avery Karma, Eisenbahn Pale Ale, Ommegang Rare Rye (unusual in its 6.5% AVB strength)

16C. Saison

Aroma: High fruitiness with low to moderate hop aroma and moderate to no alcohol, spice and acidoloph ambra. Fruity esters dominate the aroma and are often reminiscent of citrus fruits such as oranges or limes. A low to medium-high spicy or floral hop aroma is usually present. A moderate spicier aroma (from actual spice additions and/or yeast-derived phenols) complements 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. Spices, hop and sour aromatics typically increase with the strength of the beer. Alcohols are low, spicy and low in intensity, and should not be hot or sour. The malt character is light. No diacetyl.

Appearance: Often a distinctive pale orange but may be golden or amber. There may be a very low haze. Sometimes there may be a hint of brown or amber. Long-lasting, dense, reddish to white beer head reaching in character but not in color. Translucent to light. In the glass it is clear. Clarity is poor to good though haze is not unexpected in this type of beer.

Flavor: Combination of fruity and spicy flavors supported by a moderate malt character. Various spices, hop and sour aromatics typically increase with the strength of the beer.

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Vital Statistics:
OG: 1.048 – 1.065
IBUs: 10 – 20
SRM: 5 – 12
AVB: 5 – 7%
Commercial Examples: Saison Dupont (de Witte Provision), Fantome Saison D’Ete, Saison allemande, Saison Ale, Saison Du Puits, St. Sixtus Oud Bruin, St. Peter’s Delirium Red, St. Peter’s Pili, De Dolle Brouwerij, Ommegang Hennep

16D. Biere de Garde

Aroma: Prominent malty sweetness, often with a complex, light to moderate tannic character. Low to moderate esters. Low to moderate citrus. Little to no hop aroma (may be a bit spicy or herbal). Commercial versions will often have a mushy, coffee-like character. Low to moderate acidity and may have added citrus. No diacetyl.

Appearance: Three main variations exist (bitter, amber and brown), so color can range from golden blonde to chestnut-brown to chestnut brown. Clarity is good to poor, although haze is not unexpected in this type of beer. On pouring, a small head, generally white to off-white (varies by hop color), supported by high carbonation.

Flavor: Medium to high malt flavor often with a toasty, toffee-like or caramelized sweetness. Malflavor and complexity tend to increase in beer color darkness. Bitterness is light to moderate and may be accompanied by spicy or herbal. Low to moderate hop bitterness. Low to moderate hop bitterness. Low to moderate hop bitterness.

Vital Statistics:
OG: 1.045 – 1.060
IBUs: 20 – 30
SRM: 10 – 15
AVB: 4 – 8%
with the addition of a shot of sugar syrups ('mit schuss') flavored a small beer of starting gravity in the range 7-8°P. Often served

**Ingredients:**

A regional specialty of Berlin; referred to by Napoleon's retention.

**Good clarity.** White to very pale tan head. Average to good head retention.

**Appearance:**

May include flavors from Brettanomyces or Lactobacillus. May include flavors from Belgian microbiota such as yeast (phenolics) and/or actual spice additions. May include spicy phenols can be present in low amounts for complexity. The spice additions may be present. Hop aroma may be none to high, though the aged product is sometimes released as a connoisseur’s status in the U.S. (and other parts of the world) and now owe a sales.

**SRM:** 2 – 3

**ABV:** 2.8 – 3.8%

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**Related to the Belgian Saison style, the main difference is that the "cellar" character in commercial examples is apparent if it is a key ingredient. May include adjuncts such as unusual grains and malts, though the grain character should be denoting.”**

**Ingredients:**

Floral, herbal or spicy continental hops.

**Vital Statistics:**

**SRM:** 10 – 16

**ABV:** 4.6 – 6.5%

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**Commercial Examples:**

Tomme and Devotion, Lindemans Kriek and Framboise, and 16E. Belgian Specialty Ale

**Verhaege Vichtenaar, Monk’s Cafe Flanders Red Ale, New Glarus Biere Nouvelle (brown), Castelain (blond), Jade (amber), Bière des Sans Culottes (blond), Saint Sylvestre 3 Monts (blond), Artisanal Blond, and Blanche de Bruges (biere maritimes).**

**Spicy Phenols:**

Spicy phenols can be present in low amounts for complexity.

**Flavor:**

Sour, acidic character ranges from puckering" sensation may be present from acidity. From alcohol may be present in stronger examples. A "mouth finish. Low to no hop flavor, although paler versions can have slightly higher levels of herbal or spicy hop flavor. Acetic and sour character is often present. Spicy phenols can be present in low amounts for complexity.

**Mouthfeel:**

Medium bodied. Low to medium carbonation. Low to somewhat hazy. Large, dense, white head with poor retention.

**Overall Impression:**

The judges must understand the brewer’s intent in order to properly judge an entry in this category.

**THE BREWER MUST**