



2004 Style Guideline Revisions

Ron Bach

Peter Garofalo

Michael Hall

David Houseman

Gordon Strong, *Chairman*

Mark Tumarkin

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History / The Committee

- **Prior style committee released results in 1998**
- **Current committee formed in early 2003**
- **Expertise sought from a number of quarters**
- **Gordon Strong is leader of this committee**
- **Initial release for review and comment, April 2004**
- **Final release and posting, June 2004**

Rationale / Goals

- **Correct errors and omissions**
- **Improve consistency and language**
- **Add new styles**
- **Re-organize categories/sub-categories more rationally**
- **BJCP style guidelines are to serve primarily the homebrewing and homebrew competition community**
- **These style guidelines are not intended to cover all commercially brewed beer styles, all historical beer styles or even all homebrewed beer styles**
- **The BJCP style guidelines serve as an objective set of descriptions for brewers and judges of the styles most likely to be entered in homebrewed beer competitions**

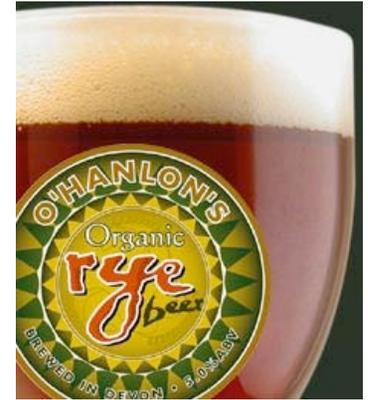
Revision Process

- **Committee met principally via email, although we did have some face to face interaction**
- **Proceeded style by style with extensive discussion and field research ;-)**
- **Involved the aid of key individuals outside the committee to provide input, review and comment – this was not the work of the committee alone**
- **Used input gathered over the past 4+ years from judges and brewers**
- **When styles were complete we proceeded with the re-organization task**
- **Draft placed for review and comment**
- **Changes made and final copy posted**

New Styles

- **American Wheat or Rye**
- **Irish Red Ale**
- **Split the IPAs**
- **Imperial IPA**
- **American Stout**
- **Baltic Porter**
- **Roggenbier**
- **Belgian Blond Ale**
- **Christmas or Holiday Beer**
- **Wood-Aged Beer**

American Wheat or Rye



American Wheat or Rye Beer

Aroma: Low to moderate grainy wheat or rye character. Some malty sweetness is acceptable. Esters can be moderate to none, although should reflect American yeast strains. The clove and banana aromas common to German hefeweizens are inappropriate. Hop aroma may be low to moderate, and can have either a citrusy American or a spicy or floral noble hop character. Slight sourness is optional. No diacetyl.

Appearance: Usually pale yellow to gold. Clarity may range from brilliant to hazy with yeast approximating the German hefeweizen style of beer. Big, long-lasting white head.

Flavor: Light to moderately strong grainy wheat or rye flavor, which can linger into the finish. May have a moderate malty sweetness or finish quite dry. Low to moderate hop bitterness, which sometimes lasts into the finish. Low to moderate hop flavor (citrusy American or spicy/floral noble). Esters can be moderate to none, but should not take on a German Hefeweizen character (banana). No clove phenols, although a light spiciness from wheat or rye is acceptable. May have a slight tartness in the finish. No diacetyl.

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

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

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

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

Vital Statistics: OG: 1.040 – 1.055
IBUs: 15 – 30 FG: 1.008 – 1.013
SRM: 3 – 6 ABV: 4 – 5.5%

Commercial Examples: Bell's Oberon, Anchor Summer Beer, Pyramid Hefe-Weizen, Harpoon UFO Hefeweizen, Widmer Hefeweizen, Sierra Nevada Unfiltered Wheat Beer, Anderson Valley High Rollers Wheat Beer, Redhook Sunrye, O'Hanlon's Original Rye Beer



Irish Red Ale



Irish Red Ale

Aroma: Low to moderate malt aroma, generally caramel-like but occasionally toasty or toffee-like in nature. May have a light buttery character (although this is not required). Hop aroma is low to none (usually not present). Quite clean.

Appearance: Amber to deep reddish copper color (most examples have a deep reddish hue). Clear. Low off-white to tan colored head.

Flavor: Moderate caramel malt flavor and sweetness, occasionally with a buttered toast or toffee-like quality. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. Generally no flavor hops, although some examples may have a light English hop flavor. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bitterness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters.

Mouthfeel: Medium-light to medium body, although examples containing low levels of diacetyl may have a slightly slick mouthfeel. Moderate carbonation. Smooth. Moderately attenuated (more so than Scottish ales). May have a slight alcohol warmth in stronger versions.

Overall Impression: An easy-drinking pint. Malt-focused with an initial sweetness and a roasted dryness in the finish.

Comments: Sometimes brewed as a lager (if so, generally will not exhibit a diacetyl character). When served too cold, the roasted character and bitterness may seem more elevated.

Ingredients: May contain some adjuncts (corn, rice, or sugar), although excessive adjunct use will harm the character of the beer. Generally has a bit of roasted barley to provide reddish color and dry roasted finish. UK/Irish malts, hops, yeast.

Vital Statistics:

OG:	1.044 – 1.060		
IBUs:	17 – 28	FG:	1.010 – 1.014
SRM:	9 – 18	ABV:	4.0 – 6.0%

Commercial Examples: Moling's Irish Red Ale, Smithwick's Irish Ale, Kilkeny Irish Beer, Beamish Red Ale, Caffrey's Irish Ale, Goose Island Kilgubbin Red Ale, Murphy's Irish Red (lager), Boulevard Irish Ale, Harpoon Hibernian Ale



English-style IPA

American-style IPA



English IPA

Aroma: A moderate to moderately high hop aroma of floral, earthy or fruity nature is typical, although the intensity of hop character is usually lower than American versions. A slightly grassy dry-hop aroma is acceptable, but not required. A moderate caramel-like or toasty malt presence is common. Low to moderate fruitiness either from esters or hops, can be present. Some versions may have a sulfury note, although this character is not mandatory.

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

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

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

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

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

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

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

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

Commercial Examples: Freeminer Trafalgar IPA, Hampshire Pride of Romsey IPA, Burton Bridge Empire IPA, Samuel Smith's India Ale, Fuller's IPA, King & Barnes IPA, Brooklyn East India Pale Ale, Shipyard Fuggles IPA, Goose Island IPA

English-style IPA

American-style IPA



American IPA

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

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

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

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

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

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

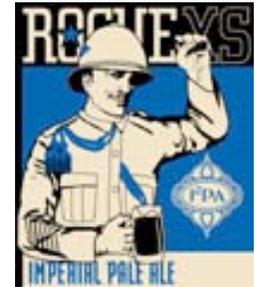
Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); American hops; American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate.

Vital Statistics:

OG:	1.056 – 1.075		
IBUs:	40 – 60+	FG:	1.010 – 1.018
SRM:	6 – 15	ABV:	5.5 – 7.5%

Commercial Examples: Stone IPA, Victory Hop Devil, Anderson Valley Hop Otter, Anchor Liberty Ale, Sierra Nevada Celebration Ale, Three Floyds Alpha King, Harpoon IPA, Bell's Two-Hearted Ale, Avery IPA, Founder's Centennial IPA, Mendocino White Hawk Select IPA

Imperial IPA



Imperial IPA

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

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

Flavor: Hop flavor is strong and complex, and can reflect the use of American, English and/or noble hop varieties. High to absurdly high hop bitterness, although the malt backbone will generally support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. A long, lingering bitterness is usually present in the aftertaste but should not be harsh. Medium-dry to dry finish. A clean, smooth alcohol flavor is usually present. Oak is inappropriate in this style. Some sulfur may be present if sulfate water is used, but most examples do not exhibit this character.

Mouthfeel: Smooth, medium-light to medium-full body. No harsh hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Smooth alcohol warming.

Overall Impression: An intensely hoppy, very strong pale ale without the big maltiness and/or deeper malt flavors of an American barleywine. Strongly hopped, but clean, lacking harshness, and a tribute to historical IPAs.

History: A recent American innovation reflecting the trend of American craft brewers “pushing the envelope” to satisfy the need of hop aficionados for increasingly intense products. Category may be stretched to cover historical and modern American stock ales that are stronger, hoppier ales without the malt intensity of barleywines. The adjective “Imperial” is arbitrary and simply implies a stronger version of an IPA; “double,” “extra,” “extreme,” or any other variety of adjectives would be equally valid.

Comments: Bigger than either an English or American IPA in both alcohol strength and overall hop level (bittering and finish). Less malty, lower body, less rich and a greater overall hop intensity than an American Barleywine. Not necessarily as high in gravity/alcohol as a barleywine. A showcase for hops.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); can use a complex variety of hops (English, American, noble). American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate.

Vital Statistics:

OG:	1.075 – 1.090+		
IBUs:	60 – 100+	FG:	1.012 – 1.020
SRM:	8 – 15	ABV:	7.5 – 10%+

Commercial Examples: Dogfish Head 90-minute IPA, Rogue I²PA, Stone Ruination IPA, Three Floyd’s Dreadnaught, Russian River Pliny the Elder, Moylan’s Moylander Double IPA. Stock ales include examples such as Stone Arrogant Bastard and Mendocino Eye of the Hawk.



American-style Stout



American Stout

Aroma: Moderate to strong aroma of roasted malts, often having a roasted coffee or dark chocolate quality. Burnt or charcoal aromas are low to none. Medium to very low hop aroma, often with a citrusy or resinous American hop character. Esters are optional, but can be present up to medium intensity. Light alcohol-derived aromatics are also optional. No diacetyl.

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

Flavor: Moderate to very high roasted malt flavors, often tasting of coffee, roasted coffee beans, dark or bittersweet chocolate. May have a slightly burnt coffee ground flavor, but this character should not be prominent if present. Low to medium malt sweetness, often with rich chocolate or caramel flavors. Medium to high bitterness. Hop flavor can be low to high, and generally reflects citrusy or resinous American varieties. Light esters may be present but are not required. Medium to dry finish, occasionally with a light burnt quality. Alcohol flavors can be present up to medium levels, but smooth. No diacetyl.

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

Overall Impression: A hoppy, bitter, strongly roasted Foreign-style Stout (of the export variety).

Comments: Breweries express individuality through varying the roasted malt profile, malt sweetness and flavor, and the amount of finishing hops used. Generally has bolder roasted malt flavors and hopping than other traditional stouts (except Imperial Stouts).

Ingredients: Common American base malts and yeast. Varied use of dark and roasted malts, as well as caramel-type malts. Adjuncts such as oatmeal may be present in low quantities. American hop varieties.

Vital Statistics:

OG:	1.050 – 1.075		
IBUs:	35 – 75	FG:	1.010 – 1.022
SRM:	30 – 40+	ABV:	5 – 7%

Commercial Examples: Sierra Nevada Stout, North Coast Old No. 38, Avery Out of Bounds Stout, Three Floyds Black Sun Stout, Mad River Steelhead Extra Stout, Rogue Shakespeare Stout, Bell's Kalamazoo Stout, Deschutes Obsidian Stout, Mendocino Black Hawk Stout

Baltic Porter



Baltic Porter

Aroma: Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Very smooth.

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

Flavor: As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth Swarzbier-like roasted flavor that stops short of burnt. Mouth-filling and very smooth. Clean lager character; no diacetyl. Starts sweet but darker malt flavors quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Perhaps a hint of hop flavor.

Mouthfeel: Generally quite full-bodied and smooth, with a well-aged alcohol warmth (although the rarer lower gravity Carnegie-style versions will have a medium body and less warmth). Medium to medium-high carbonation, making it seem even more mouth-filling. Not heavy on the tongue due to carbonation level.

Overall Impression: A Baltic Porter often has the malt flavors reminiscent of an English brown porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered flavors.

History: Traditional beer from countries bordering the Baltic Sea. Derived from English porters but influenced by Russian Imperial Stouts.

Comments: May also be described as an Imperial Porter, although heavily roasted or hopped versions should be entered as either Imperial Stouts or specialty beers.

Ingredients: Generally lager yeast (cold fermented if using ale yeast). Debittered chocolate or black malt. Munich or Vienna base malt. Continental hops. May contain crystal malts and/or adjuncts. Brown or amber malt common in historical recipes.

Vital Statistics:	OG:	1.060 – 1.090	
IBUs:	20 – 40	FG:	1.016 – 1.024
SRM:	17 – 30	ABV:	5.5 – 9.5% (although 7 – 8.5% is most typical)

Commercial Examples: Sinebrychoff Porter (Finland), Zywiec Porter (Poland), Baltika Porter (Russia), Carnegie Stark Porter (Sweden), Dojlidy Polski (Poland), Aldaris Porteris (Latvia), Utenos Porter (Lithuania), Koźlak Porter (Poland), Stepan Razin Porter (Russia)



Roggenbier



Roggenbier (German Rye Beer)

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

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

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

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

Overall Impression: A dunkelweizen made with rye rather than wheat, but with a greater body and light finishing hops.

History: A specialty beer originally brewed in Regensburg, Bavaria as a more distinctive variant of a dunkelweizen using malted rye instead of malted wheat.

Comments: American-style rye beers, or traditional beer styles with enough rye added to give a noticeable rye character should be entered in the specialty beer category instead. Rye is a huskless grain and is difficult to mash, often resulting in a gummy mash texture that is prone to sticking. Rye has been characterized as having the most assertive flavor of all cereal grains. It is inappropriate to add caraway seeds to a rogggenbier (as some American brewers do); the rye character is traditionally from the rye grain only.

Ingredients: Malted rye typically constitutes 50% or greater of the grist (some versions have 60–65% rye). Remainder of grist can include pale malt, Munich malt, wheat malt, crystal malt and/or small amounts of debittered dark malts for color adjustment. Weizen yeast provides distinctive banana esters and clove phenols. Light usage of noble hops in bitterness, flavor and aroma. Lower fermentation temperatures accentuate the clove character by suppressing ester formation. Decoction mash commonly used (as with weizenbiers).

Vital Statistics:

OG:	1.046 – 1.056
IBUs:	10 – 20
FG:	1.010 – 1.014
SRM:	14 – 19
ABV:	4.5 – 6%

Commercial Examples: Paulaner Roggen (formerly Thurn und Taxis, no longer imported into the US), Bürgerbräu Wolznacher Roggenbier

Belgian Blond Ale



Belgian Blond Ale

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

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

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

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

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

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

Comments: Similar strength as a dubbel, similar character as a Belgian Strong Golden Ale or Tripel, although a bit sweeter and not as bitter. Often has an almost lager-like character, which gives it a cleaner profile in comparison to the other styles. Belgians use the term “Blond,” while the French spell it “Blonde.”

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

Vital Statistics:	OG:	1.062 – 1.075	
	IBUs:	20 – 30	FG: 1.008 – 1.016
	SRM:	4 – 6	ABV: 6 – 7.5% (6.5 – 7% is most typical)

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

Christmas/Winter Specialty Spiced Beer

Aroma: A wide range of aromatics is possible, although many examples are reminiscent of Christmas cookies, gingerbread, English-type Christmas pudding, spruce trees, or mulling spices. Any combination of aromatics that suggests the holiday season is welcome. The base beer style often has a malty profile that supports the balanced presentation of the aromatics from spices and possibly other special ingredients. Additional fermentables (e.g., honey, molasses, maple syrup, etc.) may lend their own unique aromatics. Hop aromatics are often absent, subdued, or slightly spicy. Some fruit character (often of dried citrus peel, or dried fruit such as raisins or plums) is optional but acceptable. Alcohol aromatics may be found in some examples, but this character should be restrained. The overall aroma should be balanced and harmonious, and is often fairly complex and inviting.

Appearance: Generally medium amber to very dark brown (darker versions are more common). Usually clear, although darker versions may be virtually opaque. Some chill haze is acceptable. Generally has a well-formed head that is often off-white to tan.

Flavor: Many interpretations are possible; allow for brewer creativity as long as the resulting product is balanced and provides some spice presentation. Spices associated with the holiday season are typical (as mentioned in the Aroma section). The spices and optional fermentables should be supportive and blend well with the base beer style. Rich, malty and/or sweet malt-based flavors are common, and may include caramel, toast, nutty, or chocolate flavors. May include some dried fruit or dried fruit peel flavors such as raisin, plum, fig, orange peel or lemon peel. May include distinctive flavors from specific fermentables (molasses, honey, brown sugar, etc.), although these elements are not required. A light spruce or other evergreen tree character is optional but found in some examples. The wide range of special ingredients should be supportive and balanced, not so prominent as to overshadow the base beer. Bitterness and hop flavor are generally restrained so as to not interfere with the spices and special ingredients. Generally finishes rather full and satisfying, and often has some alcohol flavor. Roasted malt characteristics are rare, and not usually stronger than chocolate.

Mouthfeel: A wide range of interpretations is possible. Body is generally medium to full, and a certain malty chewiness is often present. Moderately low to moderately high carbonation is typical. Many examples will show some well-aged, warming alcohol content, but without being overly hot. The beers do not have to be overly strong to show some warming effects.

Overall Impression: A stronger, darker, spiced beer that often has a rich body and warming finish suggesting a good accompaniment for the cold winter season.

History: Throughout history, beer of a somewhat higher alcohol content and richness has been enjoyed during the winter holidays, when old friends get together to enjoy the season. Many breweries produce unique seasonal offerings that may be darker, stronger, spiced, or otherwise more characterful than their normal beers. Spiced versions are an American or Belgian tradition, since English or German breweries traditionally do not use spices in their beer.

Ingredients: Generally ales, although some dark strong lagers exist. Spices are required, and often include those evocative of the Christmas season (e.g., allspice, nutmeg, cinnamon, cloves, ginger) but any combination is possible and creativity is encouraged. Fruit peel (e.g., oranges, lemon) may be used, as may subtle additions of other fruits. May use a wide range of crystal-type malts, particularly those that add dark fruit or caramel flavors. Flavorful adjuncts are often used (e.g., molasses, treacle, invert sugar, brown sugar, honey, maple syrup, etc.).

Comments: Overall balance is the key to presenting a well-made Christmas beer. The special ingredients should complement the base beer and not overwhelm it. The brewer should recognize that some combinations of base beer styles and special ingredients work well together while others do not make for harmonious combinations. **THE ENTRANT MAY DECLARE AN UNDERLYING BEER STYLE AS WELL AS THE SPECIAL INGREDIENTS USED. THE BASE STYLE, SPICES OR OTHER INGREDIENTS NEED NOT BE IDENTIFIED. THE BEER MUST INCLUDE SPICES AND MAY INCLUDE OTHER FERMENTABLES (SUGARS, HONEY, MAPLE SYRUP, MOLASSES, TREACLE, ETC.) OR FRUIT.** If the base beer is a classic style, the original style should come through in aroma and flavor. Whenever spices, herbs or additional fermentables are declared, each should be noticeable and distinctive in its own way (although not necessarily individually identifiable; balanced with the other ingredients is still critical). English-style Winter Warmers (some of which may be labeled Christmas Ales) are generally not spiced, and should be entered as Old Ales. Clones of specific Belgian-style Christmas ales should be entered as Belgian Specialty Beers.

Vital Statistics: OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer. ABV is generally above 6%, and most examples are somewhat dark in color.

Commercial Examples: Anchor Our Special Ale, Harpoon Winter Warmer, Weyerbacher Winter Ale, Goose Island Christmas Ale, North Coast Wintertime Ale, Great Lakes Christmas Ale, Samuel Adams Winter Lager



Wood-Aged Beer

Aroma: Varies with base style. A low to moderate wood–or oak–based aroma is usually present. Fresh wood can occasionally impart raw “green” aromatics, although this character should never be too strong. Other optional aromatics include a low to moderate vanilla, caramel, toffee, toast, or cocoa character, as well as any aromatics associated with alcohol previously stored in the wood (if any). Any alcohol character should be smooth and balanced, not hot. Some background oxidation character is optional, and can take on a pleasant, sherry-like character and not be papery or cardboard-like.

Appearance: Varies with base style. Often darker than the unadulterated base beer style, particularly if toasted/charred oak and/or whiskey/bourbon barrels are used.

Flavor: Varies with base style. Wood usually contributes a woody or oaky flavor, which can occasionally take on a raw “green” flavor if new wood is used. Other flavors that may optionally be present include vanilla (from vanillin in the wood); caramel, butterscotch, toasted bread or almonds (from toasted wood); coffee, chocolate, cocoa (from charred wood or bourbon casks); and alcohol flavors from other products previously stored in the wood (if any). The wood and/or other cask-derived flavors should be balanced, supportive and noticeable, but should not overpower the base beer style. Occasionally there may be an optional lactic or acetic tartness or Brett funkiness in the beer, but this should not be higher than a background flavor (if present at all). Some background oxidation character is optional, although this should take on a pleasant, sherry-like character and not be papery or cardboard-like.

Mouthfeel: Varies with base style. Often fuller than the unadulterated base beer, and may exhibit additional alcohol warming if wood has previously been in contact with other alcoholic products. Higher alcohol levels should not result in “hot” beers; aged, smooth flavors are most desirable. Wood can also add tannins to the beer, depending on age of the cask. The tannins can lead to additional astringency (which should never be high), or simply a fuller mouthfeel. Tart or acidic characteristics should be low to none.

Overall Impression: A harmonious blend of the base beer style with characteristics from aging in contact with wood (including any alcoholic products previously in contact with the wood). The best examples will be smooth, flavorful, well-balanced and well-aged. *Beers made using either limited wood aging or products that only provide a subtle background character may be entered in the base beer style categories as long as the wood character isn’t prominently featured.*

History: A traditional production method that is rarely used by major breweries, and usually only with specialty products. Becoming more popular with modern American craft breweries looking for new, distinctive products. Oak cask and barrels are traditional, although other woods can be used.

Comments: The base beer style should be apparent. The wood-based character should be evident, but not so dominant as to unbalance the beer. The intensity of the wood-based flavors is based on the contact time with the wood; the age, condition, and previous usage of the barrel; and the type of wood. Any additional alcoholic products previously stored in the wood should be evident (if declared as part of the entry), but should not be so dominant as to unbalance the beer. **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 ACCEPTIBLE). THE TYPE OF WOOD MUST BE SPECIFIED IF A “VARIETAL” CHARACTER IS NOTICEABLE.** (e.g., English IPA with Oak Chips, Bourbon Barrel-aged Imperial Stout, American Barleywine in an Oak Whiskey Cask). The brewer should specify any unusual ingredients in either the base style or the wood if those characteristics are noticeable. Specialty or experimental base beer styles may be specified, as long as the other specialty ingredients are identified.

Ingredients: Varies with base style. Aged in wooden casks or barrels (often previously used to store whiskey, bourbon, port, sherry, Madeira, or wine), or using wood-based additives (wood chips, wood staves, oak essence). Fuller-bodied, higher-gravity base styles often are used since they can best stand up to the additional flavors, although experimentation is encouraged.

Vital Statistics: OG: varies with base style,
typically above-average
IBUs: varies with base style FG: varies with base style
SRM: varies with base style, ABV: varies with base style
often darker than the typically above-average
unadulterated base style

Commercial Examples: JW. Lees Harvest Ale in Port, Sherry, Lagavulin Whisky or Calvados Casks, Dominion Oak Barrel Stout, New Holland Dragons Milk, Goose Island Bourbon County Stout, MacTarnahan’s Oak-Aged IPA, Le Coq Imperial Extra Double Stout, Greene King Olde Suffolk Ale, Harviestoun Old Engine Oil Special Reserve, many microbreweries have specialty beers served only on premises often directly from the cask.

Meads

Major rewrite

New Introduction

TRADITIONAL MEAD

- A. Dry Mead**
- B. Semi-sweet Mead**
- C. Sweet Mead**

FRUIT MEAD

- A. Cyser (Apple & Pear Melomels)**
- B. Pymment (Grape Melomel)**
- C. Other Fruit Melomel (Drupes, Berries, etc.)**

OTHER MEAD

- A. Metheglin**
- B. Braggot**
- C. Open Category Mead**

Ciders

Major rewrite with from Dick Dunn and the Cider Digest participants

New Introduction

STANDARD CIDER & PERRY

- A. Common Cider**
- B. English Cider**
- C. French Cidre**
- D. Common Perry**
- E. Traditional Perry**

SPECIALTY CIDER & PERRY

- A. New England Cider**
- B. Fruit Cider**
- C. Apple Wine**
- D. Other Specialty Cider or Perry**

Other Revisions

- **Numerous typos and similar errors removed**
- **Several numerical specifications were corrected**
- **Descriptions were improved and expounded upon**
- **Commercial examples removed, added, corrected**
- **Preamble added**
- **Clarifications for the Scottish Ales**

RE-ORGANIZATION

- **Many considerations**
 - **Ales/Lagers**
 - **Alcohol levels: Small beers vs. big beers**
 - **Hopping rates**
 - **Families of styles**
 - **History**
 - **Use by both small and large competitions**
 - **Judging order**
- **Result is a compromise**
- **Result is an improvement**
- **Reminder that any competition is free to split and combine categories based on the number of entries in various styles and the number of judges available**

RE-ORGANIZATION

1 LIGHT LAGERS

- A. Lite American Lager
- B. Standard American Lager
- C. Premium American Lager
- D. Munich Helles
- E. Dortmunder Export

2 PILSNERS

- A. German Pilsner (Pils)
- B. Bohemian Pilsener
- C. Classic American Pilsner

3 EUROPEAN AMBER LAGERS

- A. Vienna Lager
- B. Oktoberfest/Märzen

4 DARK LAGERS

- A. Dark American Lager
- B. Munich Dunkel
- C. Schwarzbier

5 BOCKS

- A. Maibock/Helles Bock
- B. Traditional Bock
- C. Doppelbock
- D. Eisbock

6 LIGHT HYBRID BEERS

- A. Blonde Ale
- B. Cream Ale
- C. Koelsch
- D. American Wheat or Rye Beer

7 AMBER HYBRID BEERS

- A. California Common Beer
- B. North German Altbier
- C. Düsseldorf Altbier

8 ENGLISH PALE ALES

- A. Standard/Ordinary Bitter
- B. Special/Best/Premium Bitter
- C. Extra Special/Strong Bitter
(English Pale Ale)

9 SCOTCH AND IRISH ALES

- A. Scottish Light 60/-
- B. Scottish Heavy 70/-
- C. Scottish Export 80/-
- D. Irish Red Ale
- E. Strong Scotch Ale

10 AMERICAN ALES

- A. American Pale Ale
- B. American Amber Ale
- C. American Brown Ale

11 ENGLISH BROWN ALES

- A. Mild
- B. Southern English Brown Ale
- C. Northern English Brown Ale

12 PORTERS

- A. Brown Porter
- B. Robust Porter
- C. Baltic Porter

13 STOUTS

- A. Dry Stout
- B. Sweet Stout
- C. Oatmeal Stout
- D. Foreign Extra Stout
- E. American Stout
- F. Imperial Stout

14 INDIA PALE ALES

- A. English IPA
- B. American IPA
- C. Imperial IPA

15 GERMAN WHEAT AND RYE BEERS

- A. Weizen or Weissbier
- B. Dunkelweizen
- C. Weizenbock
- D. Roggenbier (German Rye Beer)

16 BELGIAN & FRENCH ALES

- A. Belgian Pale Ale
- B. Witbier
- C. Saison
- D. Bière de Garde
- E. Belgian Specialty Ale

17 SOUR ALES

- A. Berliner Weisse
- B. Flanders Red Ale
- C. Flanders Brown Ale or Oud Bruin
- D. Straight (Unblended) Lambic
- E. Gueuze
- F. Fruit Lambic

18 BELGIAN STRONG ALES

- A. Belgian Blond Ale
- B. Belgian Dubbel
- C. Belgian Tripel
- D. Belgian Golden Strong Ale
- E. Belgian Dark Strong Ale

19 STRONG ALES

- A. Old Ale
- B. English Barleywine
- C. American Barleywine

RE-ORGANIZATION – Continued

20 FRUIT BEER

21 SPICE/HERB/VEGETABLE BEER

- A. Spice, Herb, or Vegetable Beer
- B. Christmas/Winter Specialty Spiced Beer

22 WOOD-AGED AND SMOKE-FLAVORED BEER

- C. Wood-aged Beer
- A. Classic Rauchbier
- B. Other Smoked Beer

23 SPECIALTY BEER

24 TRADITIONAL MEAD

- A. Dry Mead
- B. Semi-sweet Mead
- C. Sweet Mead

25 MELOMEL (FRUIT MEAD)

- A. Cyser (Apple Melomels)
- B. Pymment (Grape Melomel)
- C. Other Fruit Melomel

26 OTHER MEAD

- A. Metheglin
- B. Braggot
- C. Open Category Mead

27 STANDARD CIDER & PERRY

- A. Common Cider
- B. English Cider
- C. French Cidre
- D. Common Perry
- E. Traditional Perry

28 SPECIALTY CIDER & PERRY

- A. New England Cider
- B. Fruit Cider
- C. Apple Wine
- D. Other Specialty Cider or Perry

Future Changes

- **Style guidelines are a living document.**
- **We expect to continue to take comments and suggestions.**
- **We hope to set up a capability on the BJCP web site to allow these to be posted.**
- **We expect to provide regular updates but major revisions will be approximately every 5 years.**
- **We expect to set up a separate repository of “unofficial” styles that will be a collection of any style descriptions not in the style guidelines that would be of interest to the BJCP community**
 - **Caribbean Lagers, Malt Liquor, etc.**

Panel Discussion / Q&A