

ROYAL QUEENSLAND BEER AWARDS STYLE GUIDELINES

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RNA

THE ROYAL NATIONAL
AGRICULTURAL AND
INDUSTRIAL ASSOCIATION
OF QUEENSLAND



**ROYAL
QUEENSLAND
AWARDS**

The Royal National and Agricultural Association of Queensland (RNA) would like to acknowledge and thank the US Brewers Association (BA) for their permission to use these guidelines, appended with Royal Queensland Beer Awards style New World Lager.

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PALE ALE

Class 1.A – Special Bitter or Best Bitter

Colour: Deep gold to deep copper

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Medium residual malt sweetness should be present

Present Hop Aroma & Flavour: Very low to medium at the brewer's discretion

Present Bitterness: Medium and not harsh

Fermentation Characteristics: Low carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruit esters are acceptable. Diacetyl is usually absent in these beers but may present in low levels.

Body: Medium

Original Gravity (°Plato) 1.038-1.045 (9.5-11.2 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3.1 °Plato)

Alcohol by Weight (Volume) 3.3%-3.8% (4.2%-4.8%)

Hop Bitterness (IBU) 28-40

Colour SRM (EBC) 6-14 (12-28 EBC)

Class 1.B – Extra Special Bitter

Colour: Amber to deep copper

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Medium to medium-high

Present Hop Aroma & Flavour: Medium to medium-high

Present Bitterness: Medium to medium-high

Fermentation Characteristics: Low carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. The overall impression is refreshing and thirst quenching. Fruit esters are acceptable. Diacetyl is usually absent in these beers but may present in low levels.

Body: Medium

Additional Notes: entries in this subcategory exhibit hop aroma and flavour attributes typical of traditional English hop varieties.

Original Gravity (°Plato) 1.046-1.060 (11.4-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.016 (2.6-4.1 °Plato)

Alcohol by Weight (Volume) 3.8%-4.6% (4.8%-5.8%)

Hop Bitterness (IBU) 30-45

Colour SRM (EBC) 8-17 (16-34 EBC)

Class 1.C – Scottish-Style Export Ale

Colour: Medium amber to dark chestnut brown

Clarity: Chill haze is acceptable at low temperatures.

Present Malt Aroma & Flavour: Sweet malt and caramel aromas and flavours define the character of a Scottish Export.

Present Hop Aroma & Flavour: Should not be present

Present Bitterness: Low to medium

Fermentation Characteristics: Fruity esters, if present, are low. Yeast attributes such as diacetyl and sulfur are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for lightly carbonated draft versions.

Body: Medium

Additional Notes: These beers differ significantly from Scotch Ale, especially regarding original gravity, alcohol content and malt attributes. While there are conflicting theories as to whether traditional Scottish Export Ale exhibited peat smoke character, the current marketplace offers many examples with peat smoke character present at low to medium-low levels. Peat smoke attributes may be absent or present at low to medium-low levels. Versions exhibiting higher levels of smoke character are categorised as Smoke Beer.

Original Gravity (°Plato) 1.040-1.050 (10-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.018 (2.6-4.6 °Plato)

Alcohol by Weight (Volume) 3.2%-4.2% (4.1%-5.3%)

Hop Bitterness (IBU) 15-25

Colour SRM (EBC) 9-19 (18-38 EBC)

Class 1.D – Scottish-Style Light Ale

Colour: Golden to light brown

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Malty, caramel aroma may be present. A low to medium-low, soft and chewy caramel malt flavour should be present

Present Hop Aroma & Flavour: Should not be present

Present Bitterness: Low

Fermentation Characteristics: Yeast attributes such as diacetyl and sulphur are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Fruity-estery aromas, if evident, are low

Body: Low

Additional Notes: These beers differ significantly from Scotch Ale, especially regarding original gravity, alcohol content and malt attributes. While there are conflicting theories as to whether traditional Scottish Light Ale exhibited peat smoke character, the current marketplace offers many examples with peat smoke character present at low to medium-low levels. Peat smoke attributes may be absent or present at low to medium-low levels. Versions exhibiting higher levels of smoke character are categorized as Smoke Beer. When using these guidelines as the basis for evaluating entries at competitions, competition organizers may create subcategories which reflect groups of entries based on presence or absence of peat smoke-derived attributes.

Original Gravity (°Plato) 1.030-1.035 (7.6-8.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3.1 °Plato)

Alcohol by Weight (Volume) 2.2%-2.8% (2.8%-3.5%)

Hop Bitterness (IBU) 9-20

Colour SRM (EBC) 6-15 (12-30 EBC)

Class 1.E – English-Style Summer Ale

Colour: Straw to Gold

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Residual malt sweetness is low to medium. Torried or malted wheat is often used in quantities of 25 percent or less. Malt attributes such as biscuity or low levels of caramel are present.

Present Hop Aroma & Flavour: Low to medium, expressed as floral, herbal, earthy, stone fruit, citrus or other attributes. Hop flavour should not be assertive and should be well balanced with malt character.

Present Bitterness: Medium-low to medium

Fermentation Characteristics: Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Low to moderate fruity-estery character is acceptable. No diacetyl or DMS character should be apparent.

Body: Low to medium-low

Additional Notes: The overall impression is refreshing and thirst quenching

Original Gravity (°Plato) 1.036-1.050 (9-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3.1 °Plato)

Alcohol by Weight (Volume) 2.9%-4.0% (3.7%-5.1%)

Hop Bitterness (IBU) 20-30

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 1.F – Classic English-Style Pale Ale

Colour: Gold to copper

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Low to medium malt aroma and flavour is present. Low caramel character is allowable.

Present Hop Aroma & Flavour: Medium-low to medium-high, expressed as floral, herbal, earthy, stone fruit or other attributes.

Present Bitterness: Medium-low to medium-high

Fermentation Characteristics: Fruity-estery character is moderate to strong. Diacetyl can be absent or may be present at very low levels.

Body: Medium

Original Gravity (°Plato) 1.040-1.056 (10-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.5%-4.2% (4.4%-5.3%)

Hop Bitterness (IBU) 20-40

Colour SRM (EBC) 5-12 (10-24 EBC)

Class 1.G – Golden or Blonde Ale

Colour: Straw to gold

Clarity: Chill haze should not be present

Present Malt Aroma & Flavour: : Low malt sweetness and toast, cereal-like or other pale malt attributes should be present in

flavour and aroma at low to medium-low levels.

Present Hop Aroma & Flavour: Hop aroma and flavour should be medium-low to medium, with attributes typical of hops of any origin present but not dominant

Present Bitterness: Low to medium

Fermentation Characteristics: Fruity esters may be present at low levels. Diacetyl and DMS should not be present.

Body: Low to medium with a crisp finish

Original Gravity (°Plato) 1.045-1.054 (11.2-13.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.2%-4.0% (4.1%-5.1%)

Hop Bitterness (IBU) 15-25

Colour SRM (EBC) 3-7 (6-14 EBC)

Class 1.H – American-Style Pale Ale

Colour: Straw to light amber

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Present Malt Aroma & Flavour: Low caramel malt aroma is allowable. Low to medium maltiness may include low caramel malt character.

Present Hop Aroma & Flavour: High, exhibiting a wide range of attributes including floral, citrus, fruity (berry, tropical, stone fruit and other), sulfur, diesel-like, onion-garlic, catty, piney, resinous and many others.

Present Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity esters may be low to high. Diacetyl should not be present.

Body: Medium

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.6 °Plato)

Alcohol by Weight (Volume) 3.5%-4.3% (4.4%-5.4%)

Hop Bitterness (IBU) 30-50

Colour SRM (EBC) 4-7 (8-14 EBC)

Class 1.I – German-Style Koelsch

Colour: Straw to gold

Clarity: Chill haze should not be present

Present Malt Aroma & Flavour: Malt character is very low to low with soft sweetness. Caramel character should not be evident.

Present Hop Aroma & Flavour: : Low, and if present, should express noble hop character.

Present Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity esters are absent to low, expressed as pear, apple or wine-like attributes when present. Diacetyl should not be present.

Body: Low to medium-low. Dry and crisp.

Additional Notes: Traditional examples often display persistent

head retention. Small amounts of wheat can be used in brewing beers of this style. Koelsch style beers are fermented at warmer temperatures than is typical for lagers, but at lower temperatures than most English and Belgian-style ales. They are aged cold. Ale yeast is used for fermentation. Lager yeast is sometimes used for bottle conditioning or final cold conditioning.

Original Gravity (°Plato) 1.042-1.048 (10.5-11.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.6 °Plato)

Alcohol by Weight (Volume) 3.8%-4.2% (4.8%-5.3%)

Hop Bitterness (IBU) 22-30

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 1.J – Classic Australian-Style Pale Ale

Colour: Straw to copper

Clarity: Chill haze and/or a hazy appearance caused by yeast is acceptable at low levels

Present Malt Aroma & Flavour: Low malt sweetness and other malt attributes are present

Present Hop Aroma & Flavour: Low to medium

Present Bitterness: Low to medium

Fermentation Characteristics: Perceivable fruity esters should be present, and are a defining character of this beer style, balanced by low to medium hop aroma. Overall flavour impression is mild. Clean yeasty, bready character may be present. Yeast in suspension if present may impact overall perception of bitterness. Diacetyl is usually absent in these beers but may be present at very low levels. DMS should not be present.

Body: Low to medium with a dry finish

Original Gravity (°Plato) 1.040-1.052 (10-13 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.010 (1-2.5 °Plato)

Alcohol by Weight (Volume) 3.2%-4.7% (4.0%-6.0%)

Hop Bitterness (IBU) 15-35

Colour SRM (EBC) 3-10 (6-20 EBC)

Class 1.K – Australian-Style Pale Ale

Colour: Straw to medium amber

Clarity: Yeast, chill and/or hop haze may be present in this style at low levels but are not essential

Present Malt Aroma & Flavour: Very low to medium

Present Hop Aroma & Flavour: Medium-low to medium-high, exhibiting attributes typical of modern Australian hop varieties such as tropical fruit, mango, passionfruit, and/or stone-fruit

Present Bitterness: Low to medium-high

Fermentation Characteristics: Very low to low fruity estery flavour and aroma are acceptable but not essential.

Body: Low to low-medium with a dry finish

Additional Notes: Overall impression is a well integrated easy drinking, refreshing pale ale style with distinctive fruity, tropical, herbal and many other hop aromas and flavours. Diacetyl is usually absent in these beers but may be present at very low levels. DMS should not be present.

Original Gravity (°Plato) 1.040-1.052 (10-13 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.5 °Plato)

Alcohol by Weight (Volume) 3.2-4.7 (4-6)

Hop Bitterness (IBU) 15-40

Colour SRM (EBC) 3-9 (6-18 EBC)

Class 1.L – International-Style Pale Ale

Colour: Gold to copper

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Very low to medium malt flavour and aroma should be present. Low caramel malt aroma and flavour may be present.

Present Hop Aroma & Flavour: Hop aroma is low to high. Hop flavour is very low to high. Hop character can vary widely, exhibiting diverse hop aroma and flavour attributes.

Present Bitterness: Medium to high

Fermentation Characteristics: Fruity-estery flavour and aroma can be low to high. Diacetyl should be absent or present at very low levels. DMS should not be present.

Body: Low to medium

Additional notes: Pale Ales from around the world may vary considerably from the other pale ale styles defined elsewhere within this document. Overall impression is a well-integrated, easy drinking, refreshing ale with distinctive floral, herbal, fruity, tropical, pine and/or many other hop aroma and flavour attributes. Diacetyl is usually absent in these beers but may be present at very low levels. DMS should not be present.

Original Gravity (°Plato) 1.040-1.060 (10-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.014 (1.5-3.6 °Plato)

Alcohol by Weight (Volume) 3.5%-5.2% (4.4%-6.6%)

Hop Bitterness (IBU) 20-42

Colour SRM (EBC) 5-12 (10-24 EBC)

Class 1.M – Juicy or Hazy Pale Ale

Colour: Straw to light amber

Clarity: Low to very high degree of cloudiness is typical of these beers. Starch, yeast, hop, protein and/or other compounds contribute to a wide range of hazy appearance within this category

Present Malt Aroma & Flavour: Low to low-medium malt aroma and flavour may be present

Present Hop Aroma & Flavour: Medium-high to very high hop aroma and flavour are present, exhibiting a very wide range of attributes, especially fruity, tropical and juicy.

Present Bitterness: Low to medium. The impression of bitterness is soft and well-integrated into overall balance and may differ significantly from measured or calculated IBU levels.

Fermentation Characteristics: Medium-low to medium-high fruity esters are present and can contribute to the perception of sweetness and be complementary to the hop profile. Diacetyl should not be present.

Body: Medium-low to medium-high. Present silky or full mouthfeel may contribute to overall flavour profile

Additional Notes: Grist may include oats, wheat, or other adjuncts to promote haziness. The term “juicy” is frequently used to describe taste and aroma attributes often present in these beers which result from late, often very large, additions of hops. A juicy character is not required, however. Other hop-derived attributes such as citrus, pine, spice, floral or others may be present with or without the presence of juicy attributes.

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.6 °Plato)

Alcohol by Weight (Volume) 3.5-4.3% (4.4-5.4%)

Hop Bitterness (IBU) 5-30; may differ from present bitterness

Colour SRM (EBC) 3-7 (6-14 EBC)

Class 1.N – Juicy or Hazy Strong Pale Ale

Colour: Straw to deep light amber

Clarity: Low to very high degree of cloudiness is typical of these beers. Starch, yeast, hop, protein and/or other compounds contribute to a wide range of hazy appearance within this category

Present Malt Aroma & Flavour: Low to medium-low malt aroma and flavour may be present

Present Hop Aroma & Flavour: Medium-high to very high hop aroma and flavour are present, exhibiting a very wide range of attributes, especially fruity, tropical, and juicy.

Present Bitterness: Low to medium. The impression of bitterness is soft and well-integrated into overall balance and may differ significantly from measured or calculated IBU levels.

Fermentation Characteristics: Medium-low to medium-high fruity esters may be present and can contribute to the perception of sweetness and be complementary to the hop profile. Diacetyl should not be present.

Body: Medium-low to medium-high. A silky or full mouthfeel may contribute to overall flavour profile.

Additional Notes: Grist may include oats, wheat, or other adjuncts to promote haziness. The term “juicy” is frequently used to describe taste and aroma attributes often present in these beers which result from late, often very large, additions of hops. A juicy character is not required, however. Other hop-derived attributes such as citrus, pine, spice, floral or others may be present with or without the presence of juicy attributes.

Original Gravity (°Plato) 1.050-1.060 (12.4-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 4.4%-5.6% (5.6%-7.0%)

Hop Bitterness (IBU) 20-40; may differ significantly from present bitterness

Colour SRM (EBC) 3-7 (6-14 EBC)

Class 1.O – New Zealand-Style Pale Ale

Colour: Straw to medium amber

Clarity: Yeast, chill and/or hop haze may be present in at low levels but are not essential

Present Malt Aroma & Flavour: Very low to medium

Present Hop Aroma & Flavour: Medium to medium-high, exhibiting attributes such as tropical fruit, passionfruit, and/or stone-fruit, cut grass and diesel

Present bitterness: Low to medium-high

Fermentation Characteristics: Low to medium fruity esters are acceptable but not essential.

Body: Medium-low to medium with a dry finish

Additional notes: Overall impression is a well-integrated easy drinking, refreshing pale ale style with distinctive fruity hop aromas and flavours. Diacetyl is absent in these beers. DMS should not be present.

Original Gravity (°Plato) 1.040-1.052 (10-13 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.5 °Plato)

Alcohol by Weight (Volume) 3.2%-4.7% (4.0%-6.0%)

Hop Bitterness (IBU) 15-40

Colour SRM (EBC) 3-9 (6-18 EBC)

AMBER-DARK ALE

Class 2.A – English-Style Brown Ale

Colour: Copper to dark brown

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Roast malt may contribute to a biscuit or toasted aroma profile. Roast malt may contribute to the flavour profile. Malt profile can range from dry to sweet.

Present Hop Aroma & Flavour: Very low

Present Bitterness: Very low to low

Fermentation Characteristics: Low to medium-low levels of fruity-estery flavours are appropriate. Diacetyl, if evident, should be very low.

Body: Medium

Original Gravity (°Plato) 1.040-1.050 (10-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.6 °Plato)

Alcohol by Weight (Volume) 3.3%-4.7% (4.2%-6.0%)

Hop Bitterness (IBU) 12-25

Colour SRM (EBC) 12-24 (24-48 EBC)

Class 2.B – American-Style Amber/Red Ale

Colour: Copper to reddish-brown

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Medium-high to high maltiness with low to medium caramel character

Present Hop Aroma & Flavour: Low to medium-low, exhibiting a wide range of attributes

Present Bitterness: Medium to medium-high

Fermentation Characteristics: : Fruity esters, if present, are low. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Medium to medium-high

Original Gravity (°Plato) 1.048-1.058 (11.9-14.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.018 (2.5-4.6 °Plato)

Alcohol by Weight (Volume) 3.5%-4.8% (4.4%-6.1%)

Hop Bitterness (IBU) 25-45

Colour SRM (EBC) 11-18 (22-36 EBC)

Class 2.C – American-Style Brown Ale

Colour: Deep copper to very dark brown

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Roasted malt, caramel and chocolate aromas and flavours should be medium.

Present Hop Aroma & Flavour: Medium-low to medium-high

Present Bitterness: Medium to high

Fermentation Characteristics: : Low to medium-low fruity esters may be present. Diacetyl should not be present.

Body: Medium

Original Gravity (°Plato) 1.040 – 1.060 (10-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.018 (2.6-4.6 °Plato)

Alcohol by Weight (Volume) 3.3%-5.0% (4.2%-6.3%)

Hop Bitterness (IBU) 30-45

Colour SRM (EBC) 15-26 (30-52 EBC)

Class 2.D – American-Style Black Ale

Colour: Very dark to black

Clarity: Opaque

Present Malt Aroma & Flavour: Low to low-medium caramel malt and dark roasted malt aromas may be evident. Low to low-medium caramel malt and dark roasted malt flavours are evident. Astringency and burnt character of roast malt should be absent.

Present Hop Aroma & Flavour: Medium-high to high, with fruity, citrusy, piney, floral, herbal or other aromas derived from hops of all origins.

Present Bitterness: Medium-high to high

Fermentation Characteristics: Fruity-estery aromas and flavours should be low to medium. Diacetyl should not be present

Body: Medium

Additional Notes: Black ales that do not meet the specifications for American-Style Black Ale may possibly be categorized as Experimental India Pale Ale category.

Original Gravity (°Plato) 1.056 – 1.075 (13.8-18.2 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.018 (3.1-4.6 °Plato)

Alcohol by Weight (Volume) 5.0%-6.0% (6.3%-7.6%)

Hop Bitterness (IBU) 40-70

Colour SRM (EBC) 35+ (70+ EBC)

Class 2.E – German-Style Altbier

Colour: Copper to dark brown

Clarity: Clear to slightly hazy. Chill haze should not be present

Present Malt Aroma & Flavour: A variety of malts contributes to medium-low to medium malt aroma and flavour. Toast aroma typical of Munich malts should be present. Slight nuttiness is acceptable. Roast malt character should be present at low levels and well-integrated with the overall malt profile. Smoke character should not be present.

Present Hop Aroma & Flavour: Low to medium with hop flavour more perceptible than aroma, with attributes typical of traditional German noble hops.

Present Bitterness: Medium to high, producing a clean dry finish. Forty-plus IBU is typical for Altbiers originating in Dusseldorf.

Fermentation Characteristics: Fruity esters are absent to low, with attributes expressed subtly as citrus, pear, dark cherry or plum. A slight sulfur aroma is acceptable. Diacetyl should not be present.

Body: Medium-low to medium

Additional Notes: The Altbier style is originally from the Dusseldorf area. The overall impression is clean, crisp and flavourful with a dry finish.

Original Gravity (°Plato) 1.044-1.052 (11-12.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.6 °Plato)

Alcohol by Weight (Volume) 3.6%-4.4% (4.6%-5.6%)

Hop Bitterness (IBU) 25-52

Colour SRM (EBC) 11-19 (22-38 EBC)

Class 2.F – Irish-Style Red Ale

Colour: Copper-red to reddish-brown

Clarity: : Chill haze or yeast haze may be present at low levels

Present Malt Aroma & Flavour: Low to medium candy-like caramel malt sweetness should be present in flavour. A toasted malt character should be present and there may be a slight roast barley or roast malt presence.

Present Hop Aroma & Flavour: Not present to medium

Present Bitterness: Medium

Fermentation Characteristics: Low levels of fruity-estery aroma and flavour are acceptable. Diacetyl is usually absent in these beers but may be present at very low levels

Body: Medium

Original Gravity (°Plato) 1.040-1.048 (10-11.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.014 (2.6-3.6 °Plato)

Alcohol by Weight (Volume) 3.2%-3.8% (4.0%-4.8%)

Hop Bitterness (IBU) 20-28

Colour SRM (EBC) 11-18 (22-36 EBC)

Class 2.G – Scottish-Style Heavy Ale

Colour: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Malty, caramel aroma is present. The style exhibits a medium degree of sweet malt and caramel. The overall impression is smooth and balanced

Present Hop Aroma & Flavour: Should not be present

Present Bitterness: Perceptible but low

Fermentation Characteristics: Yeast attributes such as diacetyl and sulphur are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Fruity-estery aromas, if evident, are low

Body: Medium with a soft chewy character

Additional notes: These beers differ significantly from Scotch Ale, especially regarding original gravity, alcohol content and malt attributes. While there are conflicting theories as to whether traditional Scottish Heavy Ale exhibited peat smoke character, the current marketplace offers many examples with peat smoke character present at low to medium-low levels. Peat smoke attributes may be absent or present at low to medium-low levels. Versions exhibiting higher levels of smoke character are categorized as Smoke Beer.

Original Gravity (°Plato) 1.035 – 1.040 (8.8-10 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.014 (2.6-3.6 °Plato)

Alcohol by Weight (Volume) 2.8%-3.2% (3.5%-4.1%)

Hop Bitterness (IBU) 12-20

Colour SRM (EBC) 8-30 (16-60 EBC)

Class 2.H - Kentucky Common Beer

Colour: Medium to deep amber

Clarity: Chill haze or yeast haze is acceptable

Present Malt Aroma & Flavour: Medium-low to medium. Sweet malt is the dominant flavour attribute. Notes of corn, caramel, toffee and/or bread may be present.

Present Hop Aroma & Flavour: Low to medium. May exhibit floral or spicy attributes typical of early 20th century North American hop varieties.

Present bitterness: Low to medium

Fermentation Characteristics: Low to medium-low fruity esters may be present. Very low levels of DMS, if present, are acceptable. Diacetyl should not be present.

Body: Medium-low to medium with a dry finish enhanced by high carbonation

Additional notes: This American-born regional style proliferated around Louisville, Kentucky, from the Civil War era until Prohibition. Corn grits or flakes were commonly used at a rate of 25-35% of the total grist. Mineral attributes resulted from the use of hard brewing water. These beers were consumed very young, going from brewhouse to consumer in as little as one week. Early 20th century brewing literature mentions a slight tartness developing during fermentation as a characteristic attribute of this style. If tartness is present in modern versions, it should be at very low levels.

Original Gravity (°Plato) 1.040-1.055 (10-13.6 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010- 1.018 (2.6-4.6 °Plato)

Alcohol by Weight (Volume) 3.2%-4.4% (4.0%-5.5%)

Hop Bitterness (IBU) 15-30

Colour SRM (EBC) 11-20 (22-40 EBC)

PORTER-STOUT

Class 3.A – Brown Porter

Colour: Dark brown to very dark. May have red tint

Clarity: Beer colour may be too dark to perceive clarity. When clarity is present, chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Low to medium malt sweetness. Caramel and chocolate character is acceptable. Strong roast barely or strong burnt or black malt character should not be present

Present Hop Aroma & Flavour: Very low to medium

Present Bitterness: Medium

Fermentation Characteristics: Fruity esters are acceptable. Diacetyl is usually absent in these beers but may be present at low levels.

Body: Low to medium

Original Gravity (°Plato) 1.040 – 1.050 (10-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.014 (1.5-3.6 °Plato)

Alcohol by Weight (Volume) 3.5%-4.7% (4.4%-6.0%)

Hop Bitterness (IBU) 20-30

Colour SRM (EBC) 20-35 (40-70 EBC)

Class 3.B – Robust Porter

Colour: Very dark brown to black

Clarity: Opaque

Present Malt Aroma & Flavour: Medium to medium-high. Malty sweetness, roast malt, cocoa and caramel should be in harmony with bitterness from dark malts

Present Hop Aroma & Flavour: Very low to medium

Present Bitterness: Medium to high

Fermentation Characteristics: Fruity esters should be evident and balanced with all other characters. Diacetyl should not be present.

Body: Medium to full

Original Gravity (°Plato) 1.045 – 1.060 (11.2-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 4.0%-5.2% (5.1%-6.6%)

Hop Bitterness (IBU) 25-40

Colour SRM (EBC) 30+ (60+ EBC)

Class 3.C – Sweet Stout or Cream Stout

Colour: Black

Clarity: Opaque

Present Malt Aroma & Flavour: Medium to medium-high. Malt sweetness, chocolate and caramel should contribute to the aroma and should dominate the flavour profile. Roast flavour may be present. Low to medium-low roasted malt-derived bitterness should be present.

Present Hop Aroma & Flavour: Should not be present.

Present Bitterness: Low to medium-low and serves to balance and suppress some of the sweetness without contributing apparent flavour and aroma

Fermentation Characteristics: Fruity-estery flavours, if present, are low. Diacetyl should not be present

Body: Full-bodied. Body can be increased with the addition of milk sugar (lactose)

Original Gravity (°Plato) 1.045-1.056 (11.2-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3.1-5.1 °Plato)

Alcohol by Weight (Volume) 2.5%-5.0% (3.2%-6.3%)

Hop Bitterness (IBU) 15-25

Colour SRM (EBC) 40+ (80+ EBC)

Class 3.D – Oatmeal Stout

Colour: Dark brown to black

Clarity: Beer colour may be too dark to perceive. When clarity is perceivable, chill haze is acceptable at low temperatures.

Present Malt Aroma & Flavour: Coffee, caramel, roasted malt or chocolate aromas should be prominent. Roasted malt character of caramel or chocolate should be smooth without bitterness.

Present Hop Aroma & Flavour: Optional, but should not upset the overall balance.

Present Bitterness: Medium

Fermentation Characteristics: Oatmeal is used in the grist, resulting in a pleasant, full flavour without being grainy. Fruity-estery aroma can range from not present to very low. Fruity-estery flavour is very low. Diacetyl should be absent or at extremely low levels.

Body: Full

Original Gravity (°Plato) 1.038-1.056 (9.5-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.020 (2.1-5.1 °Plato)

Alcohol by Weight (Volume) 3.0%-4.8% (3.8%-6.1%)

Hop Bitterness (IBU) 20-40

Colour SRM (EBC) 20+ (40+ EBC)

Class 3.E – Classic Irish-Style Dry Stout

Colour: Black

Clarity: Opaque

Present Malt Aroma & Flavour: The prominence of coffee-like roasted barley and a moderate degree of roasted malt aroma and flavour defines much of the character. The hallmark dry-

roasted attributes typical of Dry Stout result from the use of roasted barley. Initial malt and light caramel flavours give way to a distinctive dry-roasted bitterness in the finish.

Present Hop Aroma & Flavour: European hop character may range from not present to low in aroma and flavour

Present Bitterness: Medium to medium-high

Fermentation Characteristics: : Fruity esters are low relative to malt and roasted barley as well as hop bitterness. Diacetyl is usually absent in these beers but may be present at very low levels. Slight acidity may be present but is not required.

Body: Medium-light to medium

Additional Notes: Head retention should be persistent

Original Gravity (°Plato) 1.038 – 1.048 (9.5-11.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.012 (2.1-3.1 °Plato)

Alcohol by Weight (Volume) 3.2%-4.2% (4.1%-5.3%)

Hop Bitterness (IBU) 30-40

Colour SRM (EBC) 30-40 (40+ EBC)

Class 3.F – Export-Style Stout

Colour: Black

Clarity: Opaque

Present Malt Aroma & Flavour: Coffee-like roasted barley and roasted malt aromas are prominent. Initial malt and light caramel flavours give way to a distinctive dry-roasted bitterness in the finish

Present Hop Aroma & Flavour: : Low to medium-low

Present Bitterness: May be analytically high, but the perception is lessened by malt sweetness

Fermentation Characteristics: Fruity esters are low. Diacetyl is usually absent in these beers but may be present at very low levels. Slight acidity is acceptable.

Body: Medium to full

Additional Notes: Head retention should be persistent

Original Gravity (°Plato) 1.052 – 1.072 (12.9-17.5 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.020 (2.1-5.1 °Plato)

Alcohol by Weight (Volume) 4.5%-6.4% (5.6%-8.0%)

Hop Bitterness (IBU) 30-60

Colour SRM (EBC) 40+ (80+ EBC)

Class 3.G – American-Style Stout

Colour: Black

Clarity: Opaque

Present Malt Aroma & Flavour: Coffee-like roasted barley and roasted malt aromas are prominent. Low to medium malt sweetness with low to medium caramel, chocolate, and/or roasted coffee flavour should be present, with a distinct dry-roasted bitterness in the finish. Astringency from roasted malt and roasted barley is low. Slight roasted malt acidity is acceptable.

Present Hop Aroma & Flavour: Medium to high, often with citrusy and/or resinous hop qualities typical of many American hop

varieties.

Present Bitterness: Medium to high

Fermentation Characteristics: Fruity esters are low. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Medium to full

Additional Notes: Head retention should be persistent

Original Gravity (°Plato) 1.050-1.075 (12.4-18.2 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.022 (2.6-5.6 °Plato)

Alcohol by Weight (Volume) 4.5%-6.4% (5.7%-8.0%)

Hop Bitterness (IBU) 35-60

Colour SRM (EBC) 40+ (80+ EBC)

Class 3.H – Smoke Porter

Colour: Dark brown to black

Clarity: Opaque

Present Malt Aroma & Flavour: Smoked porters will exhibit mild to assertive smoke malt aroma and flavour in balance with other aroma attributes. Black malt character can be present in some porters, while others may be absent of strong roast character. Roast barley character is absent to low depending on underlying porter style being smoked. Medium to high malt sweetness, and caramel and chocolate flavours, are acceptable.

Present Hop Aroma & Flavour: None to medium

Present Bitterness: Medium to medium-high

Fermentation Characteristics: Low to medium fruity esters are acceptable

Body: Medium to full

Original Gravity (°Plato) 1.050-1.065 (12.4-15.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.018 (2.6-4.6 °Plato)

Alcohol by Weight (Volume) 4.0%-7.0% (5.1%-8.9%)

Hop Bitterness (IBU) 20-40

Colour SRM (EBC) 20+ (40+ EBC)

HYBRID BEER

Class 4.A - American-Belgo-Style Ale

Colour: Gold to black

Clarity: Should conform the base beer style

Present Malt Aroma & Flavour: Typically low. Perception of specialty or roasted malts or barley can be very low to robust in darker versions.

Present Hop Aroma & Flavour: Medium to very high, exhibiting American-type hop aromas not usually found in traditional Belgian styles

Present Bitterness: Medium to high, in alignment with base beer style.

Fermentation Characteristics: : Fruity esters are medium to high. Belgian yeast attributes such as banana, berry, apple, coriander, spice and/or smokyphenolic should be in balance with malt and hops. Diacetyl, sulfur and attributes typical of *Brettanomyces* should not be present.

Body: Medium-low to medium, in alignment with base beer style.

Additional Notes: American-Belgo-Style Ales are either 1) non-Belgian beer types portraying the unique characters imparted by yeasts typically used in big, fruity Belgian-style ales, or 2) defined Belgian style beers displaying the hallmark attributes typical of American variety hops. These beers are unique unto themselves.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style (Varies with style EBC)

Class 4.B – Kellerbier or Zwickelbier Ale

Colour: Varies depending on the underlying European origin lager or ale style

Clarity: Typically slightly hazy to moderately cloudy, but may become clear through settling. A small amount of yeast haze is acceptable and traditional.

Present Malt Aroma & Flavour: Varies depending on the underlying style

Present Hop Aroma & Flavour: Varies depending on underlying style. Low level attributes typical of late or dry hopping may be present in some versions.

Present Bitterness: Low levels of sulfur and acetaldehyde or other volatiles normally scrubbed during fermentation, if present, can enhance the flavour of these beers. Low fruity esters may be present and may vary slightly from the underlying style due to age and the presence of yeast. Diacetyl is usually absent in these beers but may be present at low levels in keller versions of beer styles which can contain diacetyl when fully aged, such as Bohemian-Style Lager

Body: Varies depending on underlying style

Additional Notes: Kellerbier or Zwickelbiers are unfiltered versions of lager or ale styles of European origin. These can include traditional Helles, Dunkel, Dortmunder, Vienna, Rotbier, Bohemian, Koelsch, Alt, as well as less common traditional or contemporary European-origin lager and ale styles. Kellerbiers have carbonation ranging from low to normal and may exhibit poor head retention. These beers are typically unfiltered, but they may be filtered and then redosed with yeast. Whether filtered or unfiltered these beers are packaged and served with very low to moderate amounts of yeast.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.C – Grodziskie

Colour: Straw to gold

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Oak-smoked wheat malt comprises the entire grain bill. Assertive smoked wheat malt aromas and flavours are medium to medium-high with aroma dominated by oak smoke.

Present Hop Aroma & Flavour: Aroma and flavour of noble hops ranges from not present to low

Present Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity esters are low. Diacetyl and DMS should not be present. An overall crisp flavour is achieved by managing fermentation temperatures. Sourness should not be present.

Body: Low to medium-low

Additional Notes: Grodziskie (sometimes referred to as Graetzer in German) is an ale style of Polish origin. Historic versions were often bottle conditioned and highly carbonated.

Original Gravity (°Plato) 1.028-1.036 (7.1-9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.6 °Plato)

Alcohol by Weight (Volume) 2.1-2.9% (2.7-3.7%)

Hop Bitterness (IBU) 15-25

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 4.D – Adambier

Colour: Light brown to very dark

Clarity: Beer colour may be too dark to perceive. When clarity is perceivable, chill haze is absent

Present Malt Aroma & Flavour: Toast and caramel malt aroma and flavour may be evident. Astringency from highly roasted malt should not be present

Present Hop Aroma & Flavour: Low, with attributes typical of traditional non-hybrid European hop varieties.

Present Bitterness: Low to medium

Fermentation Characteristics: A cool ale fermentation is typically used. Extensive aging and acidification of this beer can mask malt and hop character to varying degrees. Aging in barrels may contribute some level of Brettanomyces and lactic character

Body: Medium to full

Additional Notes: The style originated in Dortmund and is a strong, dark, hoppy ale which may or may not be sour. It may also be extensively aged in wooden barrels. Traditional versions may have a low or medium-low degree of smokiness. Adambier may or may not use wheat in its formulation. Smoke character may be absent in contemporary versions. Fruited versions of this style which exhibit attributes of wood-aging should be categorized as fruited Wood- and Barrel-Aged Sour Beers. Fruited versions of this style which do not exhibit attributes of wood-aging should be categorized as Fruit Wheat Beers.

Original Gravity (°Plato) 1.070-1.090 (17.1-21.6 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.020 (2.6-5.1 °Plato)

Alcohol by Weight (Volume) 7.1-8.7% (9.0-11.0%)

Hop Bitterness (IBU) 30-50

Colour SRM (EBC) 15-35 (30-70 EBC)

Class 4.E – Dutch-Style Kuit, Kuyt or Koyt

Colour: Gold to copper

Clarity: Chill haze and other haze is acceptable

Present Malt Aroma & Flavour: The aroma is grainy or grainy-bready. The distinctive character of this beer is derived from the use of at least 45 percent oat malt, at least 20 percent wheat malt with pale malt making up the remainder of the grain bill

Present Hop Aroma & Flavour: Very low to low from noble hops or other traditional European varieties

Present Bitterness: Medium-low to medium

Fermentation Characteristics: Esters may be present at low levels. Very low levels of diacetyl are acceptable. Acidity and sweet corn-like DMS should not be present

Body: Low to medium

Additional Notes: This style of beer was popular in the Netherlands from 1400-1550

Original Gravity (°Plato) 1.050-1.080 (12.4-19.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.015 (1.5-3.7 °Plato)

Alcohol by Weight (Volume) 3.8-6.3% (4.7-7.9%)

Hop Bitterness (IBU) 25-35

Colour SRM (EBC) 5-12.5 (10-25 EBC)

Class 4.F – American-Style Fruit Beer

Colour: Can range from pale to very dark depending on the underlying style, and is often influenced by the colour of added fruit.

Clarity: Clear or hazy is acceptable

Present Malt Aroma & Flavour: Not present to medium-low

Present Hop Aroma & Flavour: Not present to medium-low

Present Bitterness: In balance with fruit character and usually at very low to medium levels

Fermentation Characteristics: American-Style Fruit Beers are fermented with traditional German, British or American ale or lager yeast. Beers fermented with Belgian-style, German-style Hefeweizen or other South German wheat beer or Berliner-style Weisse yeasts should be categorized elsewhere. Fruit beers exhibiting sourness should be categorised elsewhere. Attributes typical of wild fermentation should not be present.

Body: Varies with style

Additional Notes: Fruit aromas, ranging from subtle to intense, should be present and should not be overpowered by hop aromas. Fruit or fruit extracts, used as an adjunct in either the mash, kettle, primary or secondary fermentation, provide harmonious fruit character ranging from subtle to intense. Within the framework of these guidelines, fruit beers fermented with Belgian yeast (Wit, Abbey, Farmhouse, Saison and/or Brettanomyces) should be categorized as Belgian-Style Fruit Beers, or possibly as fruited Brett Beers. Some beers may fit into this category if they contain fruity adjuncts but no actual fruit. As an example, a juniper berry-flavoured beer with notable juniper berry fruity flavour and/or aroma could be categorized as a Fruit Beer, whereas a beer in which the juniper berry character is more herbal or spicy should be categorized as an Herb and Spice Beer. Fruit Beers brewed with wheat should be categorized as Fruit Wheat Beers. Fruit Beers brewed with

unusual fermentable(s), but no wheat, should be categorized as Fruit Beers. All of the various India Pale Ale or Imperial India Pale Ale styles brewed as Fruit Beers are categorized as Experimental India Pale Ales. All fruited Sour Beers are categorized elsewhere. All fruited Wood- and Barrel-Aged beers whether sour or not are categorized elsewhere. Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut should be categorized as Field Beers.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0%-9.5% (2.5%-12.0%)

Hop Bitterness (IBU) 5-70

Colour SRM (EBC) 5-50 (10-100 EBC)

Class 4.G – Fruit Wheat Beer

Colour: Generally straw to light amber, and often influenced by the colour of added fruit

Clarity: Chill haze is acceptable. These beers may be served with or without yeast. When served with yeast, appearance is hazy to very cloudy

Present Malt Aroma & Flavour: Low to medium-low

Present Hop Aroma & Flavour: Low to medium

Present Bitterness: Low to medium

Fermentation Characteristics: These beers can be fermented with either ale or lager yeast depending on the underlying wheat beer style. Low fruity-estery aroma and flavour is typical. Diacetyl should not be present. In versions served with yeast, yeasty aroma and flavour should be low to medium

Body: Low to medium

Additional Notes: The grist should include at least 30 percent malted wheat. Fruit or fruit extracts contribute aroma and flavour expressing true fruit complexity. Versions served with yeast should demonstrate a full yeasty mouthfeel. Fruited examples of wheat beer styles that are not commonly brewed with fruit and do not exhibit attributes of wood aging should be categorized as Fruit Wheat Beers. These could include fruited versions of various wheat beer styles of European origin such as Weizens, Adambier or Grodziskie. 45 Fruited wheat beers that exhibit sourness fall within various fruited sour beer categories. Such beers could deviate from parameters shown for those styles but should be suggestive of the underlying classic beer style with fruit added. Fruited versions of Berliner Weisse or Contemporary Gose fall within those categories as they are commonly brewed with fruit. Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut should be entered as Field Beers.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0-9.5% (2.5-12.0%)

Hop Bitterness (IBU) 10-35

Colour SRM (EBC) 2-10, or colour of fruit (4-20, or colour of fruit EBC)

Class 4.H – Field Beer

Colour: Can range from pale to very dark depending on the underlying style, and may be influenced by the colour of added fruits

Clarity: Clear to hazy is acceptable

Present Malt Aroma & Flavour: Very low to medium-high

Present Hop Aroma & Flavour: Very low to medium-high

Present Bitterness: Very low to medium-high. Vegetable character should not be muted by hop character

Fermentation Characteristics: Varies with underlying style

Body: Varies with underlying style

Additional Notes: Vegetable aromas, ranging from subtle to intense, should be present, and should not be overpowered by hop aromas. Field Beers are any beers incorporating vegetables as flavour or carbohydrate adjuncts in either the mash, kettle, primary or secondary fermentation. The vegetable character should be in harmony with other attributes and can range from subtle to intense. Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut should be entered as Field Beers. All beers containing chili peppers should be categorized as Chili Beers. Beers containing nuts should be categorized as Field Beers.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0-10.5% (2.5-13.3%)

Hop Bitterness (IBU) 5-70

Colour SRM (EBC) 5-50 (10-100 EBC)

Class 4.I – Pumpkin Spice Beer

Colour: Can vary from pale to very dark depending on the underlying style

Clarity: Clear to hazy is acceptable

Present Malt Aroma & Flavour: Can vary from low to medium-high depending on the underlying style

Present Hop Aroma & Flavour: None to medium and should not overpower spice, pumpkin or squash, if present, or overall balance of aromas and flavours.

Present Bitterness: Low to medium-low

Fermentation Characteristics: Typical of underlying beer style

Body: Varies with underlying style

Additional Notes: These are any beers using pumpkins (Cucurbita pepo) or winter squash as an adjunct in either the mash, kettle, primary or secondary fermentation. Pumpkin or squash may not be evident or may range from subtle to intense. They are spiced with other ingredients whose character should be evident and in balance. While cinnamon, allspice, clove and nutmeg are common spices added to American-type pumpkin beers, other spices may be used. For example, a brewer could replicate a Wit-Pumpkin spiced beer by using orange peel and coriander.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0%-9.5% (2.5%-12.0%)

Hop Bitterness (IBU) 5-35

Colour SRM (EBC) 5-50 (10-100 EBC)

Class 4.J – Pumpkin/Squash Beer

Colour: Can range from pale to very dark depending on the underlying style

Clarity: Clear to hazy is acceptable

Present Malt Aroma & Flavour: Can vary from low to medium-high depending on the underlying style

Present Hop Aroma & Flavour: None to medium

Present Bitterness: Low to medium-low

Fermentation Characteristics: Typical of underlying beer style

Body: Varies with underlying style

Additional Notes: Pumpkin/Squash beers are any beers incorporating pumpkins (*Cucurbita pepo*) or winter squash as an adjunct in either the mash, kettle, primary or secondary fermentation. Pumpkin or squash aromas and flavours, ranging from subtle to intense, should be present. These beers are not spiced, but may have flavours associated with other beer styles such as smoked beer, fruit beer, sour beer, etc. Spice aromas and flavours should be absent. Versions exhibiting spice aromas and/or flavours should be categorized as Pumpkin Spice Beers or as other spice beer or possibly as experimental beer styles.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0-9.5% (2.5-12.0%)

Hop Bitterness (IBU) 5-35

Colour SRM (EBC) 5-50 (10-100 EBC)

Class 4.K – Chocolate or Cocoa Beer

Colour: Can range from pale to very dark depending on the underlying style

Clarity: Clear to hazy beer is acceptable

Present Malt Aroma & Flavour: Medium-low to medium-high malt sweetness balanced with cocoa flavours and aromas

Present Hop Aroma & Flavour: Hop aroma is not present to very low. Hop flavour may be lower than is designated for underlying style allowing chocolate to contribute to the flavour profile without becoming excessively bitter

Present Bitterness: Very low to medium-low

Fermentation Characteristics: Typical of underlying beer style. Attributes derived from chocolate or cocoa should be apparent in all such beers, ranging from subtle to intense, and in harmony with the overall flavour profile of the beer.

Body: Varies with underlying style

Additional Notes: Chocolate Beers are beers of any classic style which incorporate dark chocolate or cocoa in any form. Beers made with white chocolate do not typify this category; however, beers which clearly exhibit attributes typical of white chocolate could be categorized as chocolate beer.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.L – Coffee Beer

Colour: Pale to black depending on the underlying style

Clarity: Clear to hazy is acceptable

Present Malt Aroma & Flavour: Medium-low to medium malt sweetness provides balance with coffee flavour and aroma

Present Hop Aroma & Flavour: Low to high depending on the underlying style

Present Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style

Body: Reflective of the underlying beer style

Additional Notes: Coffee beers incorporate coffee in any form. Coffee character should be apparent as the defining attribute of this category, ranging from subtle to intense, and should be in harmony with other attributes of the underlying beer. Other flavours may also be present.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.M – Herb and Spice Beer

Colour: Varies depending on underlying style

Clarity: Clear to hazy is acceptable

Present Malt Aroma & Flavour: Varies depending on intention of brewer

Present Hop Aroma & Flavour: Not essential, but may be evident and may be more aggressive than herb-spice character.

Present Bitterness: Very low to medium-low. Reduced hop bitterness tends to accentuate herb/spice character.

Fermentation Characteristics: Aromas and flavours of individual spices may not always be identifiable

Body: Varies with underlying style

Additional Notes: Herb and Spice beers are any beers using herbs or spices derived from roots, seeds, fruits, vegetable, flowers, etc. Herb and/or spice character can range from subtle to intense. Classifying these beers can be complex. Beers which exhibit herbal and/or spicy character are considered Herb and Spice Beers. Beers brewed with chili peppers are categorized as Chili Pepper Beers. Beers brewed with pumpkin in which herb and spice character dominates should be categorized as Pumpkin Spice Beers.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0%-9.5% (2.5%-12.0%)

Hop Bitterness (IBU) 5-40

Colour SRM (EBC) 5-50 (10-100 EBC)

Class 4.N – Chili Pepper Beer

Colour: Can range from pale to very dark depending on the underlying style

Clarity: Clear or hazy is acceptable

Present Malt Aroma & Flavour: Can vary from very low to medium-high depending on the underlying style

Present Hop Aroma & Flavour: Very low to very high

Present Bitterness: Very low to medium-high

Fermentation Characteristics: Chili pepper aroma and flavour attributes should be harmonious with the underlying beer style. Chili pepper character may be expressed as vegetal, spicy and/or hot on the palate

Body: Representative of underlying style

Additional Notes: Chili Beers are any beers using chili peppers for flavour, aroma and/or heat. Chili character can range from subtle to intense. Chili pepper aroma may or may not be evident. Within the framework of these guidelines, all beers containing chili peppers should be categorised as Chili Beers. Beers which represent more than one style, such as chili beers with chocolate, should be categorised as Chili Beers.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0-10.5% (2.5-13.3%)

Hop Bitterness (IBU) 5-70

Colour SRM (EBC) 5-50 (10-100 EBC)

Class 4.O – Specialty Beer

Colour: Very light to black depending on the underlying style

Clarity: Clear to hazy is acceptable

Present Malt Aroma & Flavour: Varies depending on intention of brewer

Present Hop Aroma & Flavour: Very low to very high

Present Bitterness: Very low to very high

Fermentation Characteristics: Specialty Beers are brewed with atypical fermentation sugars, grains and/or starches which contribute to alcohol content. The hallmark of Specialty Beers are the distinctive attributes of these special ingredients, which should be present in the aroma, flavour and overall balance of the beer. Examples could include maple syrup, agave, potatoes, wild rice, or any other source of carbohydrate not commonly used in modern beer styles. Beers containing wheat are categorised in one of several wheat beer styles. The use of rice or corn would not normally be considered unusual since these adjuncts are commonly used in beer production. However, beers made with rice or corn varieties which imbue highly distinctive flavour attributes might be categorised as Specialty Beers.

Body: Varies with underlying style

Additional Notes: Classifying these beers can be complex. Within the framework of these guidelines, nuts generally impart much more flavour than fermentables, and beers containing nuts should be categorized as Field Beers. Likewise, within the framework of these guidelines, coconut is defined as a vegetable and beers containing coconut should be categorized as Field Beers. Beers brewed with honey should be categorized as Specialty Honey Beers. Beers brewed with roots, seeds, flowers

etc. which exhibit herbal and/or spicy characters should be categorized as Herb and Spice Beers. While beers brewed with fruits or vegetables may derive fermentable carbohydrate from those sources, they should be categorized within various Fruit Beer or Field Beer categories. Spiced versions of beers made with unusual fermentables should be categorized as Experimental Beers. Beers brewed with both unusual fermentables and fruit should be categorized as Fruit Beers.

Original Gravity (°Plato) 1.030-1.140+ (7.6-32.1+ °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030+ (1.5-7.6+ °Plato)

Alcohol by Weight (Volume) 2.0%-20+% (2.5%-25+%)

Hop Bitterness (IBU) 1-100

Colour SRM (EBC) 1-100 (2-200 EBC)

Class 4.P – Specialty Honey Beer

Colour: Very light to black depending on underlying style

Clarity: Clear to hazy is acceptable

Present Malt Aroma & Flavour: Varies depending on intention of brewer

Present Hop Aroma & Flavour: Very low to very high

Present Bitterness: Very low to very high

Fermentation Characteristics: Honey Beers may be brewed to a traditional style or may be experimental. Honey Beers incorporate honey as a fermentable sugar in addition to malted barley. Honey character should be present in aroma and flavour but should not be overpowering.

Body: Varies with underlying style

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0%-9.5% (2.5%-12.0%)

Hop Bitterness (IBU) 1-100

Colour SRM (EBC) 1-100 (2-200 EBC)

Class 4.Q – Rye Beer

Colour: A wide range of colour is acceptable. Lighter versions are straw to copper, while darker versions are dark amber to dark brown.

Clarity: Chill haze is acceptable in versions packaged and served without yeast. In versions served with yeast, appearance may range from hazy to very cloudy.

Present Malt Aroma & Flavour: In darker versions, malt aromas and flavours can optionally include low roasted malt character expressed as cocoa/chocolate or caramel. Aromatic toffee, caramel, or biscuit character may also be present. Low level roastiness, graininess, or tannin astringency is acceptable when balanced with low to medium malt sweetness.

Present Hop Aroma & Flavour: Low to medium-high

Present Bitterness: Low to medium

Fermentation Characteristics: Low levels of spicy, fruity-estery aromas are typical. Yeast-derived aromas and flavours such as phenolic, clove-like may be present when consistent with underlying beer style. These beers can be fermented with either ale or lager yeast. Diacetyl should not be present. Low to medium yeast aroma may be present in versions packaged with yeast.

Body: Low to medium. Rye can impart textural qualities ranging from dry and crisp to smooth and velvety.

Additional Notes: The grist should include sufficient rye so that rye character is evident in the beer. Rye character is often described as spicy and/or black pepper-like and/or earthy. Beers brewed with rye that do not exhibit rye character should be categorized in other beer styles. Versions served with yeast should possess a full yeasty mouthfeel.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.R – German-Style Rye Ale

Colour: Pale to very dark, with darker versions ranging from dark amber to dark brown

Clarity: Chill haze is acceptable in versions packaged and served without yeast. In versions served with yeast, appearance may range from hazy to very cloudy

Present Malt Aroma & Flavour: In darker versions, malt aromas and flavours can optionally include low roasted malt character expressed as cocoa/chocolate or caramel, and/or aromatic toffee, caramel or biscuit attributes. Malt sweetness can vary from low to medium. Low level roast malt astringency is acceptable when balanced with low to medium malt sweetness

Present Hop Aroma & Flavour: Not present

Present Bitterness: Very low to low

Fermentation Characteristics: Low to medium banana-like and/or other fruity-estery aromas and flavours are typical. Clove-like and/or other phenolic aromas and flavours should also be present. No yeast aroma should be evident in versions without yeast. Versions packaged and served without yeast will not have yeast flavour or full mouthfeel typical of beers with yeast. Versions with yeast will have low to medium yeast aroma and flavour and a full mouthfeel, but the yeast character should not overpower the balance of rye and barley malts, esters and phenolics

Body: Low to medium

Additional Notes: Grist should include at least 30 percent rye malt. Versions with yeast are often roused during pouring. When yeast is present, the beer should have a yeasty flavour and a fuller mouthfeel

Original Gravity (°Plato) 1.047-1.056 (11.7-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.9-4.4% (4.9-5.6%)

Hop Bitterness (IBU) 10-15

Colour SRM (EBC) 4-25 (8-50 EBC)

Class 4.S – Ginjo Beer or Sake-Yeast Beer

Colour: Pale to dark brown

Clarity: Slight chill haze is acceptable

Present Malt Aroma & Flavour: Very low to medium

Present Hop Aroma & Flavour: Low to medium and in harmony with sake-like character

Present Bitterness: Low to medium and in harmony with sake-like character

Fermentation Characteristics: These beers are brewed with sake yeast or sake (koji) enzymes. The unique by-products of sake yeast and/or koji enzymes should be distinctive and in harmony with other elements. Sake character may best be described as having mild fruitiness and mild earthiness, with mushroom and/or an umami protein-like character. A high amount of alcohol may be evident.

Body: Varies depending on original gravity. Mouthfeel also varies

Additional Notes: High carbonation should be evident

Original Gravity (°Plato) 1.040-1.090 (10-21.6 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.020 (2.1-5 °Plato)

Alcohol by Weight (Volume) 3.4-8.2% (4.3-10.2%)

Hop Bitterness (IBU) 12-35

Colour SRM (EBC) 4-20 (8-40 EBC)

Class 4.T – Fresh Hop Beer

Colour: Varies with underlying style

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Present Malt Aroma & Flavour: Varies with underlying style

Present Hop Aroma & Flavour: Fresh hop aroma and flavour is prominent exhibiting green grass-like, fresh mown hay/grass or other fresh hop attributes.

Present Bitterness: Varies with underlying style

Fermentation Characteristics: Fruity esters may present at levels consistent with the underlying beer style being made with fresh hops.

Body: Varies with underlying style

Additional Notes: These ales or lagers are brewed with freshly harvested hops. Such hops might be undried fresh or frozen cones or ground material, or, freshly kilned dried cones or pellets. These beers are typically consumed while fresh to highlight bright fresh hop attributes. Aging these beers will typically modify and reduce fresh-hop characters resulting in unique flavour outcomes.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.U – Wood and Barrel-Aged Beer

Colour: Varies with underlying style and can be influenced by the colour of added fruit(s) if any

Clarity: Varies with underlying style

Present Malt Aroma & Flavour: Varies with underlying style

Present Hop Aroma & Flavour: Varies with underlying style

Present Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of beer

being aged

Body: Varies with underlying style

Additional Notes: These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood. These beers are aged with the intention of 53 developing unique attributes imparted by the wood and/or liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavours, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine, and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of flavour, aroma and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. Wood-Aged Beers may or may not have Brettanomyces character.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.V – Aged Beer

Colour: Varies with underlying style

Clarity: Varies with underlying style

Present Malt Aroma & Flavour: Varies with underlying style

Present Hop Aroma & Flavour: Varies with underlying style

Present Bitterness: Varies with underlying style

Fermentation Characteristics: Aged Beers are any beers aged for over one year. A brewer may brew any type of beer of any strength and enhance its character with various aging conditions for an extended time. In general, beers with high hopping rates, roast malt, high alcohol content, and/or complex herbal, smoke or fruit character are the best candidates for aging. Aged Beers may be aged in bottles, cans, kegs or other non-wooden vessels. Aged character may be expressed in mouthfeel, aroma and flavour. Often, aged character is the result of oxidative reactions that either bring individual flavour components into harmony or are unique flavours unto themselves. Sherry-like and fruity flavours often develop during aging, and hop character often changes. No matter what the effect, the overall character should be balanced and without aggressive flavours. The level of change created by aging will vary with the duration of aging and the underlying beer style. Mildly-flavoured beers are more likely to develop aggressive and unpleasant oxidation. Positive transformations are more likely to occur in beers with higher levels of hops, malt and/or alcohol.

Body: Varies with underlying style

Additional Notes: Within the framework of these guidelines, various Wood- and Barrel-Aged Beers which then undergo aging of one or more years in glass or stainless, and, which clearly exhibit sensory outcomes of that additional aging, may be categorized as Aged Beers. However, Brett Beers, Sour Beers or any other beers exhibiting attributes of aging in the presence of any microflora must be categorized elsewhere. Beers which have undergone aging but which nonetheless do not display characteristics of aging are categorized within their base styles.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.W – Experimental Beer

Colour: May vary widely with ingredients used

Clarity: Varies with ingredients used and brewing process

Present Malt Aroma & Flavour: May vary widely with ingredients used and brewing process

Present Hop Aroma & Flavour: May vary widely with ingredients used and brewing process

Present Bitterness: : May vary widely with ingredients used and brewing process

Fermentation Characteristics: Will vary widely depending on the nature of the techniques and/or ingredients used to create the beer.

Body: Varies with underlying style

Additional Notes: Experimental beers are beers that 1. employ unique and unusual techniques and/or ingredients; or 2. beers that do not meet the criteria of individual existing categories, representing a combination of two or more hybrid, specialty or classic categories (with the exception of beers brewed with chili peppers). Experimental beers are primarily grain-based with a minimum of 51% of fermentable carbohydrates derived from malted grains. Beers produced using non-experimental techniques and/or ingredients are considered experimental beers if their properties overlap two or more existing categories and exhibit the distinctive characteristics of each of those categories. Uniqueness is the primary consideration when evaluating this category. Within the framework of these guidelines, field, fruit, chocolate, coffee, spice, specialty, wood-aged or other beers that fit within another individual category should not be categorized as experimental beers. Within the framework of these guidelines, all beers brewed with chili peppers are categorized as chili beers, and should not be categorized as experimental beers.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.X - Experimental India Pale Ale

Colour: Straw to very dark, varying widely with ingredients used

Clarity: May range from clear to very high degree of cloudiness. Starch, yeast, hop, protein and/or other compounds can contribute to a wide range of hazy appearance within this category

Present Malt Aroma & Flavour: Very low to medium-low malt aroma and flavour may be present, and may exhibit attributes typical of various adjuncts and specialty malts

Present Hop Aroma & Flavour: Medium to very high hop aroma and flavour are present, with attributes typical of hops from any origin

Present bitterness: Low to very high

Fermentation Characteristics: Fruity esters are low to high and may contribute to an overall highly fruity impression regardless of the presence or absence of fruit(s) used and can contribute to

the perception of sweetness and be complementary to the hop profile. Yeast choices can vary widely as can sensory outcomes; very low to low phenolic or other attributes typical of wine, champagne or *Brettanomyces* yeast strains may be present but are not required. Carbonation can range from average to high, with higher levels often associated with a crisp mouthfeel. Diacetyl and DMS should not be present.

Body: Very low to medium, depending on grist and yeast choice, enzymatic treatment, finishing adjunct(s) and other fermentation parameters. Mouthfeel can vary widely from light to full and from dry to silky.

Additional notes: Beers in this category recognize the cutting edge of American IPA brewing. Experimental India Pale Ales are either 1) any of White, Red, Brown, Brut or many other IPA or Imperial IPA types or combinations thereof currently in production, and fruited or spiced versions of these, or 2) fruited, spiced, wood- and barrel-aged or other elaborated versions of classic American and Juicy Hazy IPA, and Imperial IPA categories. They range widely in colour, hop and malt intensity and attributes, hop bitterness, balance, alcohol content, body and overall flavour experience. Black versions of India Pale Ale that do not meet the specifications for American-Style Black Ale may be considered Experimental India Pale Ale. Fruited and spiced versions exhibit attributes typical of those ingredients, in harmony with hop impression and overall flavour experience. Lactose may be used to enhance body and balance, but should not lend to, or overwhelm, the flavour character of these beers. Classifying these beers can be complex. Within the framework of these guidelines, nuts generally impart much more flavour than fermentables, and beers containing nuts are categorized as Field Beers. Likewise, within the framework of these guidelines, coconut is defined as a vegetable, so beers containing coconut are categorized as Field Beers. Beers brewed with honey are categorized as Specialty Honey Beers. Spiced or fruited versions of these beers made with unusual fermentables are categorized as Experimental India Pale Ale. Within the framework of these guidelines, all beers brewed with chili peppers are categorized as Chili Beers and should not be categorized as Experimental India Pale Ale. When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as ingredients or processing which influence present sensory outcomes.

Original Gravity (°Plato) 1.060-1.100 (14.7-23.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 0.994-1.020 (-1.6-5.1 °Plato)

Alcohol by Weight (Volume) 5.0%-8.4% (6.3%-10.6%)

Hop Bitterness (IBU) 30-100

Colour SRM (EBC) 3-40 (6-80 EBC)

Class 4.Y – Historical Beer

Colour: Varies with underlying style

Clarity: Varies with underlying style

Present Malt Aroma & Flavour: Varies with underlying style

Present Hop Aroma & Flavour: Varies with underlying style

Present Bitterness: Varies with underlying style

Fermentation Characteristics: Varies with underlying style

Body: Varies with underlying style

Additional Notes: Beers in this category include established

historical beers and/or brewing traditions from any era or part of the world that do not fit within another beer style defined within these guidelines. Some Historical beers that could fit categories such as Experimental, Herb & Spice, Field Beer, etc. may be categorized as historical beers. This category pays tribute to beers that incorporate unique brewing ingredients and/or techniques that were used in the past. Within the framework of these guidelines, examples of Historical Beers include South American Chicha, Nepalese Chong/Chang, African sorghum-based beers and many others.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.Z – Smoke Beer

Colour: Any beer of any style incorporating smoke, and therefore may range from very light to black

Clarity: Varies with underlying beer style

Present Malt Aroma & Flavour: Varies with underlying beer style

Present Hop Aroma & Flavour: Varies with underlying beer style

Present Bitterness: Varies with underlying beer style

Fermentation Characteristics: For Smoke Beers based on lager styles, any phenolic notes (if present) should be derived from smoke; in such lagers yeast derived phenolics should not be present.

Body: Varies with underlying beer style

Additional Notes: Any style of beer can be smoked. The goal is to reach a balance between the style's character and the smoky properties. Any smoke beer that does not fit other smoke beer categories are appropriately categorized here.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.AA – Gluten-Free Beer

Colour: Varies with underlying style

Clarity: Varies with underlying style

Present Malt Aroma & Flavour: Varies with underlying style. Grains and fermentables which differ from those typically used to produce a given beer style can and will produce flavour and aroma outcomes that differ from traditional versions. Such differences are to be expected and are acceptable.

Present Hop Aroma & Flavour: Varies with underlying style

Present Bitterness: Varies with underlying style

Fermentation Characteristics: Although brewers may design and identify these beers according to defined style guidelines, these beers should be evaluated on their own merits without strict

adherence to defined style parameters.

Body: Varies with underlying style

Additional Notes: This category includes lagers, ales or other beers made from fermentable sugars, grains and converted carbohydrates and must also include some portion of cereal. All ingredients must be free of gluten. Within the framework of these guidelines, beers brewed with barley, wheat, spelt, rye, and other gluten-containing ingredients may not be categorized as Gluten-Free. Gluten-Free Beers may contain malted grains that are gluten-free. NOTE: These guidelines do not supersede any government regulations. Wine, mead, flavoured malt beverages or beverages other than “beer” as defined by the TTB (U.S. Trade and Tax Bureau) are not considered “gluten-free beer” under these guidelines. Gluten-reduced beers’ original ingredients would have gluten content that has been reduced by enzymes or other processes to reduced levels. Gluten-reduced beers should be categorized in the classic style category most appropriate for the beer, rather than as Gluten-Free Beer.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.BB – Non-Alcoholic Malt Beverage

Colour: Varies with underlying style

Clarity: Varies with underlying style

Present Malt Aroma & Flavour: Varies with underlying style

Present Hop Aroma & Flavour: Varies with underlying style

Present Bitterness: Varies at underlying style

Fermentation Characteristics: Non-alcoholic (NA) malt beverages can emulate the character of any beer style defined within these guidelines but without alcohol (less than 0.5 percent). Due to their nature, NA malt beverages will have a profile lacking the complexity and balance of flavours that beers containing alcohol will display. NA beers should be assessed with this in mind, and should not be given negative evaluations for reasons related to the absence of alcohol

Body: Varies with underlying style

Additional notes: For purposes of competition, brewers will be asked to verify that the alcohol content of entries in this category are <0.5% abv.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) <0.5% (<0.63%)

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.CC – American-Style Cream Ale

Colour: Straw to gold

Clarity: Chill haze should be very low or not be present

Present Malt Aroma & Flavour: The dominant flavour is of pale malt sweetness at medium-low to medium levels. Caramel malt attributes should be absent. Attributes typical of corn or other

adjuncts may be present at low levels.

Present Hop Aroma & Flavour: Hop aroma and flavour is very low to low or may be absent

Present Bitterness: Very low to low

Fermentation Characteristics: Low level fruity esters may be present. Sulfur and DMS are usually absent but may be present at extremely low levels. Diacetyl should not be present.

Body: Low

Additional Notes: These crisp and refreshing beers are fermented warm with ale or lager yeast and lagered cold

Original Gravity (°Plato) 1.044-1.052 (11-12.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.010 (1-2.6 °Plato)

Alcohol by Weight (Volume) 3.4%-4.5% (4.3%-5.7%)

Hop Bitterness (IBU) 10-22

Colour SRM (EBC) 2-5 (4-10 EBC)

Class 4.DD – California Common Beer

Colour: Light amber to medium amber

Clarity: Appearance should be bright; chill haze should not be present

Present Malt Aroma & Flavour: Medium level toasted and/or caramel malt attributes are present

Present Hop Aroma & Flavour: Low to medium-low

Present Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery aromas and flavours are low to medium-low. Diacetyl should be absent.

Body: Medium

Additional Notes: California Common beers are brewed with lager yeasts but fermented at warm temperatures like ales

Original Gravity (°Plato) 1.045-1.056 (11.2-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.018 (2.6-4.6 °Plato)

Alcohol by Weight (Volume) 3.6%-4.5% (4.6%-5.7%)

Hop Bitterness (IBU) 35-45

Colour SRM (EBC) 8-15 (16-30 EBC)

Class 4.EE – Finnish-Style Sahti

Colour: Pale to copper

Clarity: Chill haze, yeast haze and general turbidity is acceptable

Present Malt Aroma & Flavour: Malt aroma is medium-low to medium. Malt flavour is medium to high with malt sweetness evident

Present Hop Aroma & Flavour: Not present to very low

Present Bitterness: Very low

Fermentation Characteristics: These beers can vary significantly in character. Fruity-estery and yeasty aromas are medium to high. Diacetyl should not be present. Bread/bakers’ yeast is traditionally used for fermentation and may produce flavours and aromas of complex alcohols, clove-like phenols and banana

fruitiness

Body: Medium to full

Additional Notes: Juniper aroma and flavour should be present due to the use of juniper boughs/branches and berries in the brewing process.

Original Gravity (°Plato) 1.060-1.090 (14.7-21.6 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.016-1.040 (4-10 °Plato)

Alcohol by Weight (Volume) 5.6-6.8% (7.0-8.5%)

Hop Bitterness (IBU) 3-16

Colour SRM (EBC) 4-12 (8-24 EBC)

Class 4.FF – Swedish-Style Gotlandsdrücke

Colour: Pale to copper

Clarity: Chill haze or yeast haze is acceptable

Present Malt Aroma & Flavour: Malt aroma and flavour is medium-low to medium. Birchwood smoke character, derived from the malting process, should be present

Present Hop Aroma & Flavour: Not present to very low

Present Bitterness: Very low to medium-low

Fermentation Characteristics: Bread/bakers' yeast is traditionally used for fermentation and contributes to unique character of these beers. Fruity ester and yeasty aromas are medium to high. Diacetyl should not be present.

Body: Medium to low

Additional Notes: Juniper aroma and flavour should be present due to the use of juniper boughs/branches and berries in the brewing process. These beers are characterized by juniper and birchwood smoked malt.

Original Gravity (°Plato) 1.040-1.050 (10-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.014 (2.5-3.5 °Plato)

Alcohol by Weight (Volume) 4.4-5.2% (5.5-6.5%)

Hop Bitterness (IBU) 15-25

Colour SRM (EBC) 4-12 (8-24 EBC)

Class 4.GG – Bamberg-Style Bock Rauchbier

Colour: Dark brown to very dark

Clarity: Appearance should be clear. Chill haze should not be present

Present Malt Aroma & Flavour: Medium to medium-high malt aroma and flavour should be present with very low to medium-high beechwood smoke aromas and flavours. Smoke flavours should be smooth, without harshness. Smoke flavour may create a perception of mild sweetness

Present Hop Aroma & Flavour: Very low

Present Bitterness: Medium, increasing proportionately with starting gravity

Fermentation Characteristics: Fruity esters are usually absent, but if present should be very low. Diacetyl should not be present.

Body: Medium to full

Original Gravity (°Plato) 1.066-1.074 (16.1-18 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.018-1.024 (4.6-6.1 °Plato)

Alcohol by Weight (Volume) 5.0-6.0% (6.3-7.6%)

Hop Bitterness (IBU) 20-30

Colour SRM (EBC) 20-30 (40-60 EBC)

Class 4.HH – Bamberg-Style Helles Rauchbier

Colour: Light pale to gold

Clarity: Appearance should be bright; chill haze should not be present

Present Malt Aroma & Flavour: Malt character is prominent with malt aromas suggesting lightly toasted sweet malted barley. Smoke beechwood character ranges from very low to medium. Smoky aroma should be not harshly phenolic. Sulfur may be present at low levels. There should be no caramel character. Smoke flavour may create a perception of mild sweetness.

Present Hop Aroma & Flavour: Hop aroma and flavour is very low to low, derived from noble-type hops

Present Bitterness: Low to medium

Fermentation Characteristics: Fruity esters and diacetyl should not be present. Very low levels of sulfur-related compounds are acceptable.

Body: Medium

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.012 (2.1-3.1 °Plato)

Alcohol by Weight (Volume) 3.8-4.4% (4.8-5.6%)

Hop Bitterness (IBU) 18-25

Colour SRM (EBC) 4-5.5 (8-11 EBC)

Class 4.II – Bamberg-Style Maerzen Rauchbier

Colour: Pale to light brown

Clarity: Appearance should be clear. Chill haze should not be present

Present Malt Aroma & Flavour: Sweet toasted malt aroma should be present. Medium-low to medium toasted malt sweetness should be present. Aroma and flavour of smoked beechwood ranges from very low to medium. Smoke flavours should be smooth, without harshness. Aroma should strike a balance between malt, hop and smoke.

Present Hop Aroma & Flavour: Hop aroma and flavour is very low to low, derived from noble-type hops

Present Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aroma and flavour should not be present

Body: Full

Original Gravity (°Plato) 1.050-1.060 (12.4-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3.1-5.1 °Plato)

Alcohol by Weight (Volume) 4.0-4.7% (5.1-6.0%)

Hop Bitterness (IBU) 18-25

Colour SRM (EBC) 4-15 (8-30 EBC)

Class 4.JJ – Bamberg-Style Weiss Rauchbier

Colour: Pale to chestnut brown

Clarity: If served with yeast, appearance may be very cloudy

Present Malt Aroma & Flavour: In darker versions, a detectable degree of roast malt may be present without being aggressive. Smoky malt aroma and flavour, ranging from low to high, should be present. Smoke character should be smooth, not harshly phenolic, suggesting a mild sweetness.

Present Hop Aroma & Flavour: Not present

Present Bitterness: Low

Fermentation Characteristics: The aroma and flavour of a Weiss Rauchbier with yeast should be fruity and phenolic. The phenolic characteristics often described as clove, nutmeg, vanilla and smoke. Banana esters are often present at low to medium-high levels. No diacetyl should be present. Weissbiers are well attenuated and very highly carbonated

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent wheat malt. They are often roused during pouring, and when yeast is present, they will have a yeasty flavour and a fuller mouthfeel.

Original Gravity (°Plato) 1.047-1.056 (11.7-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.9-4.4% (4.9-5.6%)

Hop Bitterness (IBU) 10-15

Colour SRM (EBC) 4-18 (8-36 EBC)

Class 4.KK - Double Hoppy Red Ale

Colour: Deep amber to dark copper/reddish-brown

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Medium to medium-high caramel malt character should be present in flavour and aroma. Low to medium biscuit or toasted malt character may also be present.

Present Hop Aroma & Flavour: Hop aroma is high, derived from any variety of hops. Hop flavour is high and balanced with other beer attributes.

Present Bitterness: High to very high

Fermentation Characteristics: Alcohol content is medium to high. Complex alcohol flavours may be present. Fruity esters are medium. Diacetyl should not be present.

Body: Medium to full

Original Gravity (°Plato) 1.058-1.080 (14.3-19.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.015-1.024 (3.9-6.1 °Plato)

Alcohol by Weight (Volume) 4.9%-6.3% (6.1%-7.9%)

Hop Bitterness (IBU) 45-80

Colour SRM (EBC) 10-17 (20-34 EBC)

Class 4.LL – American-Style Wheat Beer

Colour: Straw to dark brown

Clarity: Clear to cloudy

Present Malt Aroma & Flavour: Low to medium-low level pale malt attributes are present in paler versions. Medium-low to medium-high malt attributes such as cocoa, chocolate, caramel, toffee or biscuit may be present in darker versions. Roast malt astringency is acceptable in darker versions when balanced with malt sweetness.

Present Hop Aroma & Flavour: Low to medium-high

Present Bitterness: Low to medium

Fermentation Characteristics: Low to medium fruity esters are present. Diacetyl and phenolic, clove-like attributes should not be present. Low to medium yeast character is present in versions served with yeast, in harmony with malt and hop attributes and not sharp.

Body: Very low to medium.

Original Gravity (°Plato) 1.036-1.056 (9-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.016 (1-4.1 °Plato)

Alcohol by Weight (Volume) 2.8%-4.4% (3.5%-5.6%)

Hop Bitterness (IBU) 10-35

Colour SRM (EBC) 2-10 (4-20 EBC)

Class 4.MM – India Black Ale

Colour: Dark brown to black

Clarity: Clear to opaque, but not murky

Present Malt Aroma & Flavour: Malt flavour is low to medium, clean and low levels of caramel, toffee, chocolate or coffee flavours may be present

Present Hop Aroma & Flavour: Hop aroma is medium to high and flavour is medium to high with tropical, stone fruit, melon, citrusy, berry, piney or resinous aspects

Present Bitterness: Medium to very high, but not harsh

Fermentation Characteristics: Diacetyl should be absent or present at very low levels

Body: Medium

Original Gravity (°Plato) 1.050 – 1.085 (12.4 – 20.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010 – 1.018 (2.6 – 4.6 °Plato)

Alcohol by Weight (Volume) 4.40 – 7.40% (3.50 – 9.30%)

Hop Bitterness (IBU) 50 - 90

Colour SRM (EBC) 25 – 40 (50 – 80 EBC)

LAGER

Class 5.A – German-Style Pilsner

Colour: Straw to pale

Clarity: Appearance should be bright; chill haze should not be present

Present Malt Aroma & Flavour: A malty sweet aroma and flavour

should be present at low levels. Bready or light biscuity attributes may be present.

Present Hop Aroma & Flavour: Hop aroma and flavour is moderate and pronounced, derived from late hopping (not dry hopping) with noble-type hops.

Present Bitterness: Medium to high

Fermentation Characteristics: Fruity-ester and DMS should not be present. These are well attenuated beers.

Body: Low to medium-low

Additional Notes: The head should be dense, pure white and persistent.

Original Gravity (°Plato) 1.044-1.055 (11-13.6 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3.1 °Plato)

Alcohol by Weight (Volume) 3.6%-4.2% (4.6%-5.3%)

Hop Bitterness (IBU) 25-50

Colour SRM (EBC) 3-4 (6-8 EBC)

Class 5.B – Bohemian-Style Pilsner

Colour: Straw to gold

Clarity: Appearance should be clear. Chill haze should not be present

Present Malt Aroma & Flavour: A slightly sweet and toasted, biscuity, bready malt aroma and flavour is present.

Present Hop Aroma & Flavour: Medium-low to medium, derived from late kettle hopping with noble-type hops.

Present Bitterness: Medium

Fermentation Characteristics: Very low levels of diacetyl, if present, are characteristics of this style and may accent malt character. Low levels of sulfur compounds may be present. DMS should not be present.

Body: Medium

Additional Notes: The head should be dense.

Original Gravity (°Plato) 1.044-1.056 (11-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.014-1.018 (3.6-4.5 °Plato)

Alcohol by Weight (Volume) 3.2%-4.0% (4.1%-5.1%)

Hop Bitterness (IBU) 30-45

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 5.C – Munich-Style Helles

Colour: Pale to gold

Clarity: Appearance should be bright; chill haze should not be present

Present Malt Aroma & Flavour: Malt aroma and flavour are pronounced. Low levels of yeast-produced sulfur aromas and flavours may be present. Malt character is sometimes bready and suggestive of lightly toasted malted barley. There should be no caramel character.

Present Hop Aroma & Flavour: Hop aroma is not present to low. Hop flavour is very low to low, derived from noble-type hops.

Present Bitterness: Low, derived from European noble-type hops.

Fermentation Characteristics: Fruity-estery aromas and flavours should not be present. Diacetyl should not be present. DMS should not be present. A very low level of fermentation-derived sulfur attributes may be evident in balance with other attributes.

Body: Medium

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.012 (2.1-3.1 °Plato)

Alcohol by Weight (Volume) 3.8%-4.4% (4.8%-5.6%)

Hop Bitterness (IBU) 18-25

Colour SRM (EBC) 4-5.5 (8-11 EBC)

Class 5.D – Dortmund/European-Style Export

Colour: Straw to deep golden

Clarity: Appearance should be bright; chill haze should not be present

Present Malt Aroma & Flavour: Sweet malt character should be low and should not be caramelly

Present Hop Aroma & Flavour: Very low to low, derived from noble-type hops.

Present Bitterness: Medium

Fermentation Characteristics: Fruity-estery flavors and aromas should not be present. Diacetyl should not be present.

Body: Medium

Additional notes: Traditionally, German-style Export beers were brewed to higher gravity/higher alcohol than domestic beers to promote longer shelf-life in export markets.

Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.014 (2.6-3.6 °Plato)

Alcohol by Weight (Volume) 4.0%-4.8% (5.1%-6.1%)

Hop Bitterness (IBU) 23-29

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 5.E – German-Style Maerzen

Colour: Pale to reddish-brown

Clarity: Appearance should be bright; chill haze should not be present

Present Malt Aroma & Flavour: Bready or biscuity malt aroma and flavour should be present. Sweet maltiness is medium-low to medium and leads to a muted clean hop bitterness. Malt flavours should be of light toast rather than strong caramel. Low level caramel character is acceptable.

Present Hop Aroma & Flavour: Very low to low, with attributes typical of noble-type hops.

Present Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should not be present

Body: Medium

Original Gravity (°Plato) 1.050-1.060 (12.4-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3.1-5.1 °Plato)

Alcohol by Weight (Volume) 4.0%-4.7% (5.1%-6.0%)

Hop Bitterness (IBU) 18-25

Colour SRM (EBC) 4-15 (8-30 EBC)

Class 5.F – German-Style Leichtbier

Colour: Straw to pale

Clarity: Appearance should be clear; chill haze should not be present

Present Malt Aroma & Flavour: Low to medium

Present Hop Aroma & Flavour: Low to medium

Present Bitterness: Medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should not be present. Very low levels of sulphur-related compounds are acceptable

Body: Very low

Original Gravity (°Plato) 1.026-1.034 (6.6-8.5 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.6 °Plato)

Alcohol by Weight (Volume) 2.0-2.9% (2.5-3.7%)

Hop Bitterness (IBU) 16-24

Colour SRM (EBC) 2-4 (4-8 EBC)

Class 5.G – German-Style Oktoberfest/Wiesn

Colour: Straw to golden

Clarity: Appearance should be clear; chill haze should not be present

Present Malt Aroma & Flavour: Clean, sweet, bready malt profile is low to medium-low

Present Hop Aroma & Flavour: Very low to low

Present Bitterness: Very low to low and in balance with the low sweet maltiness

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should not be present

Body: Medium

Additional Notes: Traditional Oktoberfest beers were brewed to original gravity at or above 13 °Plato. Today, some examples are brewed to a lower original gravity.

Original Gravity (°Plato) 1.048-1.056 (11.9-13.8

°Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.014 (2.6-3.6 °Plato)

Alcohol by Weight (Volume) 4.0%-4.8% (5.1%-6.1%)

Hop Bitterness (IBU) 23-29

Colour SRM (EBC) 3-5 (6-10 EBC)

Class 5.H – German-Style Heller Bock/Maibock

Colour: Pale to light amber. The German word 'helle' means light-coloured, thus Heller Bock is a pale beer

Clarity: Appearance should be bright; chill haze should not be present

Present Malt Aroma & Flavour: Light toasty and/or bready aroma and flavour is often evident. Roast or heavy toast/caramel malt aromas and flavours should not be present

Present Hop Aroma & Flavour: Low to medium-low, derived from noble-type hops

Present Bitterness: Low to medium-low

Fermentation Characteristics: Fruity-estery aromas and flavours, if present, should be low. Diacetyl should not be present

Body: Medium to full

Original Gravity (°Plato) 1.066-1.074 (16.1-18 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3.1-5.1 °Plato)

Alcohol by Weight (Volume) 5.0-6.4% (6.3-8.1%)

Hop Bitterness (IBU) 20-38

Colour SRM (EBC) 4-9 (8-18 EBC)

Class 5.I – Kellerbier or Zwickelbier Lager

Colour: Varies depending on the underlying German lager style

Clarity: Can be slightly hazy to moderately cloudy. A small amount of yeast haze is acceptable and traditional. These beers must be unfiltered, but may become clear with age. May exhibit poor head retention.

Present Malt Aroma & Flavour: Varies depending on the underlying German lager style

Present Hop Aroma & Flavour: Varies depending on underlying style. Dry hopped beers are acceptable.

Present Bitterness: Varies depending on underlying style

Fermentation Characteristics: Low to medium levels of sulfur should be apparent. Low levels of acetaldehyde or other volatiles normally scrubbed during fermentation may or may not be apparent in flavour and aroma. Subtle or low fruity-estery aromas and flavours may be apparent. Diacetyl should be absent. Kellerbier Lagers have low to medium carbonation.

Body: Varies depending on underlying style

Additional Notes: Kellerbier Lagers are unfiltered lagered versions of German lager beer styles such as Munich-Style Helles, Dunkel, Dortmunder/Export, Bohemian Pilsener and German Pilsener. Sulfur and acetaldehyde should enhance the flavour of these beers. These unfiltered beers are packaged and served with low to moderate amounts of yeast. Contemporary versions may be filtered and dosed with yeast during packaging.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 5.J – American-Style Lager

Colour: Straw to gold

Clarity: Chill haze should not be present

Present Malt Aroma & Flavour: Malt sweetness is very low to low

Present Hop Aroma & Flavour: Not present to very low

Present Bitterness: Not present to very low

Fermentation Characteristics: Light fruity-estery aroma and flavour is acceptable. Diacetyl should be absent.

Body: Low

Additional Notes: Corn, rice, or other grain or sugar adjuncts are often used. American lagers are very clean and crisp, and aggressively carbonated.

Original Gravity (°Plato) 1.040-1.048 (10-11.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3.0 °Plato)

Alcohol by Weight (Volume) 3.2%-4.0% (4.1%-5.1%)

Hop Bitterness (IBU) 5-15

Colour SRM (EBC) 2-4 (4-8 EBC)

Class 5.K – American-Style Light Lager

Colour: Very light to pale

Clarity: Chill haze should not be present

Present Malt Aroma & Flavour: Very low

Present Hop Aroma & Flavour: Absent to very low

Present Bitterness: Absent to very low

Fermentation Characteristics: Fruity esters are usually absent but may be present at very low levels. Diacetyl should not be present. These beers are characterized by an extremely high degree of attenuation. Final gravity is often less than 1.000 (0.0 °Plato).

Body: Low with dry mouthfeel

Additional Notes: Corn, rice or other grain or sugar adjuncts are often used. These beers are high in carbonation. Flavour attributes typical of beer are usually very low when present. Calories should not exceed 125 per 12-ounce serving. Low carb beers should have a maximum carbohydrate level of 3.0 gm per 12 oz. (355 ml).

Original Gravity (°Plato) 1.024-1.040 (6.1-10 °Plato)

Apparent Extract/Final Gravity (°Plato) 0.992-1.008 (minus 2.1-2.1 °Plato)

Alcohol by Weight (Volume) 2.8%-3.5% (3.5%-4.4%)

Hop Bitterness (IBU) 4-10

Colour SRM (EBC) 1.5-4 (3-8 EBC)

Class 5.L – American-Style India Pale Lager

Colour: Straw to gold

Clarity: Hop haze is allowable. Chill haze should not be present.

Present Malt Aroma & Flavour: Medium-low to medium, exhibiting breadly, cracker-like, or other attributes typical of pale malts

Present Hop Aroma & Flavour: Medium to high with attributes typical of hops of any origin

Present Bitterness: Medium to high, but not harsh

Fermentation Characteristics: Fruity esters, DMS and diacetyl should not be present

Body: Medium-low to medium

Additional Notes: This style of beer should exhibit the fresh character of hops

Original Gravity (°Plato) 1.050-1.065 (12.4-15.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 4.4-5.6% (5.6-7.0%)

Hop Bitterness (IBU) 30-70

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 5.M - Contemporary American-Style Lager

Colour: Straw to gold

Clarity: Chill haze should not be present

Present Malt Aroma & Flavour: Malt sweetness and aroma are very low to low

Present Hop Aroma & Flavour: Very low to low

Present bitterness: Very low to low

Fermentation Characteristics: Fruity esters are usually absent but may be present at very low levels. Diacetyl should not be present.

Body: Low

Additional notes: Corn, rice, or other grain or sugar adjuncts are often used, but all-malt formulations are also made. Contemporary American Lagers typically exhibit increased hop aroma and flavour compared to traditional versions, are clean and crisp, and aggressively carbonated.

Original Gravity (°Plato) 1.040-1.048 (10-11.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006- 1.012 (1.5-3 °Plato)

Alcohol by Weight (Volume) 3.2%-4.0% (4.1%-5.1%)

Hop Bitterness (IBU) 5-16

Colour SRM (EBC) 2-4 (4-8 EBC)

Class 5.N - Contemporary American-Style Light Lager

Colour: Very light to medium amber. The word "light" refers to light body and reduced calories rather than colour

Clarity: Chill haze should not be present

Present Malt Aroma & Flavour: Very low but present

Present Hop Aroma & Flavour: Very low to low

Present bitterness: Very low to low

Fermentation Characteristics: Fruity esters are usually absent but may be present at very low levels. Diacetyl should not be present. These beers are characterized by an extremely high degree of attenuation. Final gravity is often less than 1.000 (0.0 °Plato).

Body: Low to medium-low, often with dry mouthfeel

Additional notes: Corn, rice or other grain or sugar adjuncts are often used. These beers are high in carbonation. Flavour attributes typical of beer are usually very low when present. Calories should not exceed 125 per 12-ounce serving. Low carb beers should have a maximum carbohydrate level of 3.0 gm per 12 oz. (355 ml).

Original Gravity (°Plato) 1.024-1.040 (6.1-10 °Plato)

Apparent Extract/Final Gravity (°Plato) 0.992- 1.008 (minus 2.1-2.1 °Plato)

Alcohol by Weight (Volume) 2.8%-3.5% (3.5%-4.4%)

Hop Bitterness (IBU) 4-15

Colour SRM (EBC) 1.5-12 (3-24 EBC)

Class 5.O – American-Style Pilsner

Colour: Straw to gold

Clarity: Appearance should be clear. Chill haze should not be present

Present Malt Aroma & Flavour: Medium-low to medium

Present Hop Aroma & Flavour: Medium to high, exhibiting attributes typical of noble-type hops

Present Bitterness: Medium to medium-high

Fermentation Characteristics: DMS, fruity-estery and diacetyl aromas and flavours should be absent

Body: Medium-low to medium

Additional Notes: Finish should exhibit low to medium-low body with a clean, crisp malt character evident at low levels. Up to 25% corn and/or rice in the grist should be used. Beers in this category hew to American-style lagers typical of the preProhibition era.

Original Gravity (°Plato) 1.045-1.060 (11.2-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012 – 1.018 (3.1-4.6 °Plato)

Alcohol by Weight (Volume) 3.9%-4.7% (4.9%-6.0%)

Hop Bitterness (IBU) 35-40

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 5.P – American-Style Malt Liquor

Colour: Straw to gold

Clarity: Appearance should be clear; chill haze should not be present

Present Malt Aroma & Flavour: Some malt sweetness is present

Present Hop Aroma & Flavour: Not present

Present Bitterness: Very low

Fermentation Characteristics: Fruity-estery and complex alcohol aromas and flavours are acceptable at low levels. Alcohol should not be solvent-like. Diacetyl should not be present

Body: Low to medium-low

Additional Notes: Beers of this style are varied in character. Some malt liquors are only slightly stronger than American lagers, while others approach bock strength.

Original Gravity (°Plato) 1.050-1.060 (12.4-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.010 (1-2.6 °Plato)

Alcohol by Weight (Volume) 5.0-6.0% (6.3-7.6%)

Hop Bitterness (IBU) 12-23

Colour SRM (EBC) 2-6 (4-12 EBC)

Class 5.Q – American-Style Maerzen/Oktoberfest

Colour: Pale to reddish brown

Clarity: Chill haze should not be present

Present Malt Aroma & Flavour: Sweet maltiness should be present, expressed as a light toasted character. Bready or biscuity malt aroma and flavour is acceptable. Low level caramel attributes are acceptable.

Present Hop Aroma & Flavour: Low to medium-low exhibiting herbal, grass-like, spicy, floral, or citrus attributes

Present Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should not be present

Body: Medium

Additional Notes: The American version of this classic German beer is distinguished by a more pronounced hop character

Original Gravity (°Plato) 1.050-1.060 (12.4-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3.1-5.1 °Plato)

Alcohol by Weight (Volume) 4.0-4.7% (5.1-6.0%)

Hop Bitterness (IBU) 20-30

Colour SRM (EBC) 4-15 (8-30 EBC)

Class 5.R – Australasian, Latin American or Tropical-Style Light Lager

Colour: Straw to gold

Clarity: Chill haze should not be present

Present Malt Aroma & Flavour: Malt sweetness is absent

Present Hop Aroma & Flavour: Not present to very low

Present Bitterness: Very low

Fermentation Characteristics: Sugar adjuncts are often used to lighten the body and flavour, sometimes contributing to very low to low fruity-estery aromas and flavours of apple/pear. Diacetyl should be absent.

Body: Low

Additional Notes: Sugar, corn, rice, and other cereal grains are used as adjuncts.

Original Gravity (°Plato) 1.038-1.046 (9.5-11.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.6 °Plato)

Alcohol by Weight (Volume) 3.2%-4.0% (4.1%-5.1%)

Hop Bitterness (IBU) 9-18

Colour SRM (EBC) 2-5 (4-10 EBC)

Class 5.S – International-Style Pilsner

Colour: Straw to gold

Clarity: Appearance should be clear; chill haze should not be present

Present Malt Aroma & Flavour: Residual malt aroma and flavour may be present at low to medium levels

Present Hop Aroma & Flavour: Low to medium

Present Bitterness: Low to medium

Fermentation Characteristics: Very low levels of DMS aroma and flavour are acceptable. Fruity-estery and diacetyl aromas and

flavours should not be present.

Body: Low to medium

Additional Notes: These beers are often brewed with rice, corn, wheat, or other grains. Sugar adjuncts may be added during the wort production process.

Original Gravity (°Plato) 1.044-1.053 (10-12.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.6 °Plato)

Alcohol by Weight (Volume) 3.6%-4.2% (4.6%-5.3%)

Hop Bitterness (IBU) 17-40

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 5.T – Vienna-Style Lager

Colour: Copper to reddish-brown

Clarity: Appearance should be clear; chill haze should not be present

Present Malt Aroma & Flavour: Characterised by malty aroma and light malt sweetness, which should have a lightly toasted malt character

Present Hop Aroma & Flavour: Very low to low, derived from noble-type hops

Present Bitterness: Low to medium-low, clean and crisp

Fermentation Characteristics: DMS, diacetyl, and fruity esters should not be present

Body: Medium

Original Gravity (°Plato) 1.046-1.056 (11.4-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.018 (3.1-4.6 °Plato)

Alcohol by Weight (Volume) 3.8-4.3% (4.8-5.4%)

Hop Bitterness (IBU) 22-28

Colour SRM (EBC) 10-18 (20-36 EBC)

Class 5.U – European-Style Dark Lager

Colour: Light brown to dark brown

Clarity: Appearance should be bright; chill haze should not be present

Present Malt Aroma & Flavour: Malt character is low to medium, with chocolate, roast, and malt aromas and flavours evident.

Present Hop Aroma & Flavour: Very low to low, derived from noble-type hops.

Present Bitterness: Medium-low to medium-high

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should not be present.

Body: Low to medium-low

Additional Notes: These beers offer a fine balance of sweet maltiness and hop bitterness.

Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.014-1.018 (3.6-4.6 °Plato)

Alcohol by Weight (Volume) 3.8%-4.2% (4.8%-5.3%)

Hop Bitterness (IBU) 20-35

Colour SRM (EBC) 15-24 (30-48 EBC)

Class 5.V – Munich-Style Dunkel

Colour: Light brown to brown

Clarity: Appearance should be clear; chill haze should not be present

Present Malt Aroma & Flavour: Malt character is low to medium, with chocolate, roast, bread or biscuit aromas and flavours contributed by using dark Munich malt or other specialty malts.

Present Hop Aroma & Flavour: Very low to low, derived from noble-type hops.

Present Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should not be present

Body: Low to medium-low

Additional Notes: Dunkels do not offer an overly sweet impression, but rather a balance between malt and dark malt sweetness and hop character.

Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.014-1.018 (3.6-4.6 °Plato)

Alcohol by Weight (Volume) 3.8%-4.2% (4.8%-5.3%)

Hop Bitterness (IBU) 16-25

Colour SRM (EBC) 15-17 (30-34 EBC)

Class 5.W – German-Style Schwarzbier

Colour: Very dark brown to black, with a pale-coloured head.

Clarity: Beer colour may be too dark to perceive. When clarity is perceivable, chill haze should not be present.

Present Malt Aroma & Flavour: Medium malt aroma displays a mild roasted malt character. Malt sweetness is low to medium, and displays a mild roasted malt character without bitterness.

Present Hop Aroma & Flavour: Hop aroma and flavour is very low to low, derived from noble-type hops.

Present Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should not be present

Body: Low to medium-low

Original Gravity (°Plato) 1.044-1.052 (11-12.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.016 (2.6-4.1 °Plato)

Alcohol by Weight (Volume) 3.0%-3.9% (3.8%-4.9%)

Hop Bitterness (IBU) 22-30

Colour SRM (EBC) 25-40 (50-80 EBC)

Class 5.X – American-Style Amber Lager

Colour: Gold to copper

Clarity: Appearance should be clear; chill haze should not be present

Present Malt Aroma & Flavour: Low to medium-low caramel or toasted malt aromas and flavours should be present

Present Hop Aroma & Flavour: Very low to medium-high

Present Bitterness: Very low to medium-high

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should not be absent

Body: Medium

Original Gravity (°Plato) 1.042-1.056 (10.5-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.018 (2.6-4.6 °Plato)

Alcohol by Weight (Volume) 3.8%-4.3% (4.8%-5.4%)

Hop Bitterness (IBU) 18-30

Colour SRM (EBC) 6-14 (12-28 EBC)

Class 5.Y – American-Style Dark Lager

Colour: Light brown to very dark

Clarity: Appearance should be clear; chill haze should not be present

Present Malt Aroma & Flavour: Low malt aroma and flavour may include low levels of caramel

Present Hop Aroma & Flavour: Very low to low

Present Bitterness: Very low to low, and dissipates quickly

Fermentation Characteristics: Carbonation is high. Fruity-estery, DMS and diacetyl aromas and flavours should not be present

Body: Low

Original Gravity (°Plato) 1.040-1.050 (10-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.012 (2.1-3.1 °Plato)

Alcohol by Weight (Volume) 3.2-4.4% (4.1-5.6%)

Hop Bitterness (IBU) 14-24

Colour SRM (EBC) 14-25 (28-50 EBC)

Class 5.Z – Contemporary American-Style Pilsner

Colour: Straw to gold

Clarity: Appearance should be bright; chill haze should not be present

Present Malt Aroma & Flavour: Medium-low to medium

Present Hop Aroma & Flavour: Medium to high. While traditional versions exhibit attributes typical of noble-type hops, contemporary versions will exhibit attributes typical of a wide range of hop varieties.

Present Bitterness: Medium to high

Fermentation Characteristics: DMS, fruity-estery and diacetyl aromas and flavours should be absent

Body: Medium-low to medium

Additional Notes: All-malt grists are commonly used; up to 25% corn and/or rice may be incorporated in the grist. Beers in this category diverge from American-style lagers typical of the pre-Prohibition era by virtue of a wide range of hop aroma and flavour attributes

Original Gravity (°Plato) 1.045-1.060 (11.2-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.018 (3.1-4.6 °Plato)

Alcohol by Weight (Volume) 3.9-4.7% (4.9-6.0%)

Hop Bitterness (IBU) 25-50

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 5.AA – New World Lager

Colour: Varies depending on underlying lager style

Clarity: Chill haze should not be present

Present Malt Aroma & Flavour: Residual malt aroma and flavour intensity will depend on the underlying style

Present Hop Aroma & Flavour: Hop aroma and flavour intensity will depend on the underlying style however New World hop character should be perceivable. Very low levels of DMS aroma are acceptable

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should be absent

Body: Light to medium

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

IPA (INDIA PALE ALE)

Class 6.A – English-Style India Pale Ale

Colour: Gold to copper

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Medium malt flavour should be present

Present Hop Aroma & Flavour: Medium to high, expressed as floral, herbal, earthy, stone fruit or other attributes from high hopping rates.

Present Bitterness: Medium to high

Fermentation Characteristics: Fruity-estery flavours are moderate to very high. Traditional interpretations are characterised by medium to medium-high alcohol content. The use of water with high mineral content results in a crisp, dry beer with a subtle and balanced character of sulphur compounds. Diacetyl can be absent or may be present at very low levels

Body: Medium

Additional Notes: A wide range of hop varieties may be used for bitterness or for approximating 4 traditional English hop character. The use of water with high mineral content may result in a crisp, dry beer rather than a malt-accentuated version.

Original Gravity (°Plato) 1.046-1.064 (11.4-15.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.018 (3.1-4.6 °Plato)

Alcohol by Weight (Volume) 3.6-5.6% (4.5-7.1%)

Hop Bitterness (IBU) 35-63

Colour SRM (EBC) 6-14 (12-28 EBC)

Class 6.B – American-Style India Pale Ale

Colour: pale to copper

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Present Malt Aroma & Flavour: Medium-low to medium intensity malt attributes are present in aroma and flavour

Present Hop Aroma & Flavour: : High to very high, exhibiting a wide range of attributes including floral, piney, citrus, fruity (berry, tropical, stone fruit and other), sulfur, diesel-like, onion-garlic, catty, resinous and many others.

Present Bitterness: Medium-high to very high

Fermentation Characteristics: Fruity-estery aroma and flavour may be low to high. Diacetyl and DMS should not be present.

Body: Medium-low to medium

Additional Notes: The use of water with high mineral content may result in a crisp, dry beer rather than a malt-accentuated version. Sugar adjuncts may be used to enhance body and balance. Hops of varied origins may be used for bitterness or for approximating traditional American character. Versions of this style brewed with darker malts, nontraditional ale yeasts, fruits, spices, or other flavourings are categorized as Experimental India Pale Ales.

Original Gravity (°Plato) 1.060-1.070 (14.7-17.1 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.016 (2.5-4.1 °Plato)

Alcohol by Weight (Volume) 5.0%-6.0% (6.3%-7.5%)

Hop Bitterness (IBU) 50-70

Colour SRM (EBC) 4-12 (8-24 EBC)

Class 6.C – Juicy or Hazy India Pale Ale

Colour: Straw to deep light amber

Clarity: Low to very high degree of cloudiness is typical of these beers. Starch, yeast, hop, protein and/or other compounds contribute to a wide range of hazy appearance within this category.

Present Malt Aroma & Flavour: Low to low-medium malt aroma and flavour may be present

Present Hop Aroma & Flavour: High to very high hop aroma and flavour are present, exhibiting a very wide range of attributes, especially fruity, tropical, and juicy.

Present Bitterness: Low to medium. The impression of bitterness is soft and well-integrated into overall balance and may differ significantly from measured or calculated IBU levels.

Fermentation Characteristics: Medium to medium-high fruity esters are present, and can contribute to the perception of sweetness and be complementary to the hop profile. Diacetyl should not be present.

Body: Medium-low to medium-high. A silky or full mouthfeel may contribute to overall flavour profile

Additional Notes: Grist may include oats, wheat, or other adjuncts to promote haziness. Lactose may be used to enhance

body and balance. Lactose should not lend to, or overwhelm, the flavour character of these beers. The term “juicy” is frequently used to describe flavour and aroma attributes often present in these beers which result from late, often very large, additions of hops. A juicy character is not required, however. Other hop-derived attributes such as citrus, pine, spice, floral or others may be present with or without the presence of juicy attributes. Versions of this style brewed with darker malts, non-traditional ale yeasts, fruits, spices, or other flavourings are categorized as Experimental India Pale Ales.

Original Gravity (°Plato) 1.060-1.070 (14.7-17.1 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.020 (2.0-5.0 °Plato)

Alcohol by Weight (Volume) 5.0%-6.0% (6.3%-7.5%)

Hop Bitterness (IBU) 30-50, may differ significantly from present bitterness

Colour SRM (EBC) 3-7 (6-14 EBC)

Class 6.D – New Zealand-Style India Pale Ale

Colour: Gold to copper

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Present Malt Aroma & Flavour: Low to medium intensity malt attributes are present in aroma and flavour

Present Hop Aroma & Flavour: High to intense, exhibiting attributes such as floral, fruity (tropical, stone fruit and other), sulfur/diesel-like, citrusy, and grassy

Present Bitterness: Medium-high to very high

Fermentation Characteristics: Fruity esters are low to high, acceptable but not essential

Body: Medium-low to medium with a dry finish

Additional Notes: Diacetyl and DMS should not be present. The use of water with high mineral content may result in a crisp, dry beer rather than a malt-accentuated version. Hop attributes are dominant and balanced with malt character.

Original Gravity (°Plato) 1.060-1.070 (14.7-17.1 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.016 (2.5-4.1 °Plato)

Alcohol by Weight (Volume) 5.0%-6.0% (6.3%-7.5%)

Hop Bitterness (IBU) 50-70

Colour SRM (EBC) 6-12 (12-24 EBC)

EUROPEAN-STYLE ALE

Class 7.A – Belgian-Style Blonde Ale

Colour: straw to light amber

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Very low to low

Present Hop Aroma & Flavour: Very low to medium. Noble-type hops are commonly used.

Present Bitterness: Very low to medium-low

Fermentation Characteristics: Low to medium fruity-estery aromas and flavours with light malty and spicy aromas may be present.

Low yeast-derived phenolic spiciness may be present. Diacetyl and acidic character should not be present

Body: Low to medium

Original Gravity (°Plato) 1.054-1.068 (13.3-16.6 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.6 °Plato)

Alcohol by Weight (Volume) 5.0%-6.2% (6.3%-7.9%)

Hop Bitterness (IBU) 15-40

Colour SRM (EBC) 2-7 (4-14 EBC)

Class 7.B – Belgian-Style Strong Blonde Ale

Colour: Straw to light amber

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Malt character is low to medium. A complex fruitiness is often present.

Present Hop Aroma & Flavour: Medium-low to medium-high

Present Bitterness: Medium-low to medium-high

Fermentation Characteristics: Low to medium fruity esters are present. Yeast-derived phenolic spicy flavours and aromas should be present at low to medium-low levels. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Very low to medium

Additional Notes: These beers are often brewed with light-coloured Belgian candy sugar. Herbs and spices are sometimes used to delicately flavour these strong ales. These beers can be malty in overall impression or dry and highly attenuated. They can have a deceptively high alcohol character and a relatively light body for beers of high alcoholic strength. Some versions may be equally high in alcohol with a more medium in body.

Original Gravity (°Plato) 1.064-1.096 (15.7-22.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.024 (2-6.1 °Plato)

Alcohol by Weight (Volume) 5.60%-8.80% (7.10%-11.20%)

Hop Bitterness (IBU) 20-50

Colour SRM (EBC) 2-7 (4-14 EBC)

Class 7.C – Belgian-Style Session Ale

Colour: May vary widely

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Very low to low

Present Hop Aroma & Flavour: Very low to low

Present Bitterness: Very low to low but sufficient to balance other attributes

Fermentation Characteristics: Phenolic spiciness may be absent or may be present at low levels. Fruity-ester complexity may range from low to medium, in harmony with malt and other attributes. Diacetyl should not be present.

Body: Very low to low

Additional Notes: Beers in this category recognise the uniqueness and traditions of Belgian brewing, but do not hew to any other classic or "Other" Belgian-style categories defined in these guidelines. The most notable characteristic that these beers share

is a modest alcohol content of 2.1% - 5% ABV. These beers can be lower gravity formulations of their own, or can be produced from second run wort from the production of higher gravity beers. Balance is a key component when assessing these beers. Wood- and barrel-aged versions which exhibit attributes of wood aging should be categorised as wood- and barrel-aged beers. Fruited versions are categorised as Belgian-style fruit beers.

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include an underlying Belgian beer style not otherwise defined in these guidelines or other information unique to the entry such as ingredients or processing which influence present sensory outcomes.

Original Gravity (°Plato) 1.018-1.040 (4.5-10 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.002-1.010 (0.5-2.6 °Plato)

Alcohol by Weight (Volume) 1.7%-4.0% (2.1%-5.0%)

Hop Bitterness (IBU) 5-35

Colour SRM (EBC) May vary widely

Class 7.D – Belgian-Style Special Belge

Colour: Gold to light copper

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Malt aroma should be low. Caramel or toasted malt attributes are acceptable.

Present Hop Aroma & Flavour: Very low to medium. Noble-type hops are commonly used.

Present Bitterness: Low to medium

Fermentation Characteristics: Low to medium fruity esters are present. Yeast-derived phenolic spicy flavours and aromas should be present at low to medium-low levels. Diacetyl should not be present.

Body: Low to medium

Original Gravity (°Plato) 1.040-1.054 (10-13.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.6 °Plato)

Alcohol by Weight (Volume) 4.1%-5.0% (5.1%-6.3%)

Hop Bitterness (IBU) 20-30

Colour SRM (EBC) 4-12 (8-24 EBC)

Class 7.E – Belgian-Style Strong Dark Ale

Colour: Amber to very dark

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Medium to high malt aroma and complex fruity aromas are distinctive. Medium to high malt intensity can be rich, creamy, and sweet. Fruity complexity along with soft roasted malt flavour adds distinct character.

Present Hop Aroma & Flavour: Low to medium

Present Bitterness: Low to medium

Fermentation Characteristics: Yeast-derived phenolic spicy flavours and aromas are present at low to medium-low levels. Diacetyl

is usually absent in these beers but may be present at very low levels.

Body: Medium to full

Additional Notes: These beers are often (though not always) brewed with dark Belgian candy sugar. Herbs and spices are sometimes used to delicately flavour these strong ales. These beers are typically well attenuated with a deceptive alcoholic strength.

Original Gravity (°Plato) 1.064-1.096 (15.7-22.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.024 (3.1-6.1 °Plato)

Alcohol by Weight (Volume) 5.6%-8.8% (7.1%-11.2%)

Hop Bitterness (IBU) 20-50

Colour SRM (EBC) 8-35 (16-70 EBC)

Class 7.F – Belgian-Style Fruit Beer

Colour: Can range from pale to dark depending on underlying Belgian style, and is often influenced by the colour of added fruit

Clarity: Clear to hazy beer is acceptable

Present Malt Aroma & Flavour: Can vary from not present to medium-high

Present Hop Aroma & Flavour: Low to high

Present Bitterness: Varies with underlying Belgian style

Fermentation Characteristics: Acidic bacterial fermentation attributes may be absent or may be present; if present, such attributes contribute to acidity and enhance fruity balance.

Body: Varies with style

Additional Notes: Fruit aromas, ranging from subtle to intense, should be present and should not be overpowered by hop aromas. Belgian-Style Fruit Beers are fermented with traditional Belgian yeast, (Wit, Abbey, Farmhouse, etc.). Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut should be categorized as Field Beers. Fruit or fruit extracts, used as adjuncts in either the mash, kettle, primary or secondary fermentation, provide harmonious fruit character ranging from subtle to intense. Classifying these beers can be complex. Wood vessels may be used for fermentation and aging, but wood-derived aromas and flavours such as vanillin should not be present. Versions exhibiting attributes derived from wood or liquids previously aged in wood should be categorized in other Wood-Aged Beer categories. Fruited Belgian-style beers which exhibit *Brettanomyces* may be categorized in this style when no other category exists for such beers. However, a fruited Saison exhibiting Brett character should be categorized as a Specialty Saison. A fruited version of a Brett Beer is categorized as Fruited Brett Beer when such a Brett-containing beer is not based on an existing underlying Belgian beer style. A Lambic-Style fruit beer should be categorized as a Belgian-Style Fruit Lambic. Fruited Belgian-Style beers brewed with additional adjuncts could fall in this category or perhaps as Experimental Beers. Fruit beers fermented with German, British or American ale or lager yeast should be categorized as American-Style Fruit Beers or as Fruit Wheat Beers.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0%-9.5% (2.5%-12.0%)

Hop Bitterness (IBU) 5-70

Colour SRM (EBC) 5-50 (10-100 EBC)

Class 7.G – Belgian-Style Table Beer

Colour: Gold to black. Caramel colour is sometimes added to adjust colour

Clarity: Beer colour may be too dark to perceive. When clarity is perceivable, chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Mild malt character might be evident

Present Hop Aroma & Flavour: Not present to very low

Present Bitterness: Very low to low

Fermentation Characteristics: Diacetyl should not be present. Traditional versions do not use artificial sweeteners nor are they excessively sweet. More modern versions can incorporate sweeteners such as sugar and saccharin added post fermentation for additional sweetness and to increase smoothness.

Body: Low

Additional Notes: These beers may contain malted barley, wheat, and rye as well as unmalted wheat, rye, oats, and corn. Though not common, flavourings such as coriander or orange and lemon peel are sometimes added, but are barely perceptible. The mouthfeel is light to moderate, and sometimes boosted with unfermented sugars/malt sugars. Low carbonation and aftertaste are typical.

Original Gravity (°Plato) 1.008-1.023 (2.1-5.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.002-1.008 (0.5-2.1 °Plato)

Alcohol by Weight (Volume) 0.4%-1.6% (0.5%-2.0%)

Hop Bitterness (IBU) 5-15

Colour SRM (EBC) 5-50 (10-100 EBC)

Class 7.H – Belgian-Style Witbier

Colour: Straw to pale

Clarity: Unfiltered starch and yeast haze should be visible. Wits are traditionally bottle conditioned and served cloudy.

Present Malt Aroma & Flavour: Very low to low

Present Hop Aroma & Flavour: Not present

Present Bitterness: Low, from noble-type hops.

Fermentation Characteristics: Low to medium fruity esters are present. Mild phenolic spiciness and yeast flavours may be present. Mild acidity is appropriate. Diacetyl should not be present.

Body: Low to medium, with a degree of creaminess from wheat starch.

Additional Notes: Witbiers are brewed with malted barley, unmalted wheat and sometimes oats. Typically they are brewed with coriander and orange peel; modern versions sometimes feature other spices and/or citrus peel types. Very low to low level spice and citrus peel attributes may be present.

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.008 (1.5-2.1 °Plato)

Alcohol by Weight (Volume) 3.8%-4.4% (4.8%-5.6%)

Hop Bitterness (IBU) 10-17

Colour SRM (EBC) 2-4 (4-8 EBC)

Class 7.I – Belgian-Style Dubbel

Colour: Brown to very dark

Clarity: Chill haze is acceptable at low temperatures. Slight yeast haze may be evident in bottle conditioned versions

Present Malt Aroma & Flavour: Cocoa, dark or dried fruit and/or caramel aroma attributes should be present along with malty sweetness

Present Hop Aroma & Flavour: Low, if present

Present Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity esters (especially banana) are absent or present at low levels. Clove-like phenolic flavour and aroma may be present at low to medium-low levels. Diacetyl character should not be present.

Body: Low to medium

Additional Notes: Head should be dense and mousse-like. Herbs or spices such as coriander or others may be used in subtle amounts to enhance overall aroma or flavour, or may be absent.

Original Gravity (°Plato) 1.060-1.075 (14.7-18.2 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.016 (3.1-4.1 °Plato)

Alcohol by Weight (Volume) 5.0%-6.0% (6.3%-7.6%)

Hop Bitterness (IBU) 20-35

Colour SRM (EBC) 16-36 (32-72 EBC)

Class 7.J – Belgian-Style Tripel

Colour: Pale to pale gold

Clarity: Chill haze is acceptable at low temperatures. Traditional Tripels are bottle conditioned and may exhibit slight yeast haze. However, yeast should not be intentionally roused.

Present Malt Aroma & Flavour: Low sweetness from very pale malts should be present. There should be no roasted or dark malt character.

Present Hop Aroma & Flavour: Low, if present

Present Bitterness: Medium to medium-high

Fermentation Characteristics: A complex, sometimes mildly spicy, aroma and flavour characterize this style. Clove-like phenolic aroma and flavour may be very low. Fruity esters, including banana, are also common, but not required. Traditional Tripels are often well attenuated. Alcohol strength and flavour should be present.

Body: Medium

Additional Notes: Head should be dense and mousse-like. Herbs or spices such as coriander or others may be used in subtle amounts to enhance overall aroma or flavour, or may be absent. Brewing sugar may be used to lighten the body. Hop/malt character should be balanced. The overall beer flavour may finish sweet, though any sweet finish should be light.

Original Gravity (°Plato) 1.070-1.092 (17.1-22 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.5 °Plato)

Alcohol by Weight (Volume) 5.6%-8.0% (7.1%-10.1%)

Hop Bitterness (IBU) 20-45

Colour SRM (EBC) 4-7 (8-14 EBC)

Class 7.K – Belgian-Style Quadrupel

Colour: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Caramel, dark sugar and malty sweet flavours and aromas can be intense, but not cloying, and should complement fruitiness

Present Hop Aroma & Flavour: Not present to very low

Present Bitterness: Low to medium-low

Fermentation Characteristics: Perception of alcohol can be strong. Complex fruity flavours, such as raisins, dates, figs, grapes and/or plums are often present and may be accompanied by wine-like attributes at low levels. Clove-like phenolic flavour and aroma should not be evident. Diacetyl and DMS should not be present

Body: Full with creamy mouthfeel

Additional Notes: Head should be dense and mousse-like. Quadrupels are well attenuated and are characterized by an intense alcohol presence balanced by other flavours, aromas and bitterness. They are well balanced with savoring/sipping-type drinkability. Oxidized character, if present in aged Quads, should be mild and pleasant.

Original Gravity (°Plato) 1.092-1.120 (22.0-28 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.014-1.020 (3.6-5.1 °Plato)

Alcohol by Weight (Volume) 8.1%-11.2% (10.0%-14.2%)

Hop Bitterness (IBU) 25-50

Colour SRM (EBC) 16-36 (32-72 EBC)

Class 7.L – Other Belgian-Style Ale

Colour: May vary widely

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: May vary widely

Present Hop Aroma & Flavour: May Vary widely

Present Bitterness: Varies depending on style

Fermentation Characteristics: Phenolic spiciness may be absent or may be present at low levels. Fruity-ester complexity may range from low to medium, in harmony with malt and other attributes. Diacetyl should not be present.

Body: Varies with style

Additional Notes: Beers in this category recognize the uniqueness and traditions of Belgian brewing, but do not hew to any other classic or "Other" Belgian-style categories defined in these guidelines. Balance is a key component when assessing these beers. Wood- and barrel-aged versions which exhibit attributes of wood aging should be categorized as wood- and barrel-aged beers. Fruited versions are categorized as Belgian-style fruit beers.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style, >4.0% (>5.0%)

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 7.M – French-Style Biere de Garde

Colour: Light amber to chestnut brown/red

Clarity: Chill haze is acceptable. These beers are often bottle conditioned so slight yeast haze is acceptable

Present Malt Aroma & Flavour: These beers are characterised by a toasted malt aroma along with a slight malt sweetness and/or toasted malt flavour

Present Hop Aroma & Flavour: Low to medium from noble-type hops

Present Bitterness: Low to medium

Fermentation Characteristics: Fruity ester aromas are medium to high. Whereas fruity ester flavours are low to medium. Diacetyl should not be present. Bière de Garde may have low levels of Brettanomyces yeast-derived flavours that are slightly acidic, fruity, horsey, goaty and/or leather-like. Beers displaying more pronounced levels of Brettanomyces derived attributes are categorized as Brett Beers. Alcohol may be evident in higher strength beers.

Body: Low to medium

Additional Notes: Earthy and/or cellar-like aromas are acceptable

Original Gravity (°Plato) 1.060-1.080 (14.7-19.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.024 (3.1-6.1 °Plato)

Alcohol by Weight (Volume) 3.5%-6.3% (4.4%-8.0%)

Hop Bitterness (IBU) 20-30

Colour SRM (EBC) 7-16 (14-32 EBC)

Class 7.N – Classic French & Belgian-Style Saison

Colour: Straw to light amber

Clarity: Chill haze or slight yeast haze is acceptable

Present Malt Aroma & Flavour: Low, but providing foundation for the overall balance.

Present Hop Aroma & Flavour: Low to medium and characterized by European-type hops: floral, herbal and/or woody traits are common.

Present Bitterness: Medium-low to medium, but not assertive.

Fermentation Characteristics: Fruity esters are medium to high. Low to medium-low level phenolics may be present, expressed as spice-like or other attributes. Phenolics should not be harsh or dominant and should be in harmony with ester profile and hops. Fruity and spicy black pepper attributes derived from Belgian yeast are common. Diacetyl should not be present. Low levels of Brettanomyces yeast-derived flavours that are slightly acidic, fruity, horsey, goaty and/or leather-like, may be present but are not required. These beers are well attenuated and often bottle conditioned contributing some yeast character and high carbonation.

Body: Very low to low

Original Gravity (°Plato) 1.040-1.060 (10-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.008 (1.0-2.0 °Plato)

Alcohol by Weight (Volume) 4.0%-5.4% (5.0%-6.8%)

Hop Bitterness (IBU) 20-38

Colour SRM (EBC) 3-7 (6-14 EBC)

Class 7.O – Specialty Saison

Colour: straw to dark brown; may take on a hue of fruits, darker malts, or other ingredients

Clarity: Chill haze or slight yeast haze is acceptable

Present Malt Aroma & Flavour: Typically low to medium-low, but may vary in beers made with specialty malts.

Present Hop Aroma & Flavour: low to medium- high

Present Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity esters are medium to high. Diacetyl should not be present. Complex alcohols, herbs, spices, low Brettanomyces attributes including slightly acidic, fruity, horsey, goaty and leather-like, as well as clovey and smoky phenolics may be present. Herb and/or spice flavours, including notes of black pepper, may be present. A low level of sour acidic flavour is acceptable when in balance with other components. These beers are often bottle conditioned and display some yeast character and high carbonation.

Body: Low to medium

Additional Notes: Specialty Saisons represent a very wide family of specialty beers. Entries brewed with dark malts, fruit(s), spice(s), or other special ingredients may deviate substantially from traditional appearance and flavour and from parameters shown in this guideline. Ingredients including spices, herbs, flowers, fruits, vegetables, fermentable sugars and carbohydrates, special yeasts of all types, wood aging, etc. may contribute unique attributes to these beers. Earthy and/or cellar-like aromas are acceptable. Colour, body, malt character, esters, alcohol level and hop character should harmonize with attributes from special ingredients

Original Gravity (°Plato) 1.040-1.080 (10-19.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.0-3.5 °Plato)

Alcohol by Weight (Volume) 4.0%-6.6% (5.0%-8.4%)

Hop Bitterness (IBU) 20-40

Colour SRM (EBC) 3-20 (6-40 EBC)

Class 7.P – German-Style Leichtes Weizen

Colour: Straw to copper-amber

Clarity: If served with yeast, appearance may be very cloudy

Present Malt Aroma & Flavour: Very low to medium-low

Present Hop Aroma & Flavour: Not present to very low

Present Bitterness: Very low

Fermentation Characteristics: The phenolic and estery aromas typical of Weissbiers should be present but less pronounced in this style. The overall flavour is less complex than Hefeweizen due to a lower alcohol content and there is less yeasty flavour. No diacetyl should be present

Body: Low with a lighter mouthfeel than Hefeweizen. The German word 'leicht' means light, and as such these beers are light versions of Hefeweizen

Additional Notes: These beers are made with at least 50 percent wheat malt. They are often roused during pouring, and when yeast is present, they will have a yeasty flavour and a fuller mouthfeel.

Original Gravity (°Plato) 1.028-1.044 (7.1-11 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.008 (1-2.1 °Plato)

Alcohol by Weight (Volume) 2.0%-2.8% (2.5%-3.5%)

Hop Bitterness (IBU) 10-15

Colour SRM (EBC) 3.5-15 (7-30 EBC)

Class 7.Q – South German-Style Hefeweizen

Colour: Straw to amber

Clarity: If served with yeast, appearance may be very cloudy.

Present Malt Aroma & Flavour: Very low to medium-low

Present Hop Aroma & Flavour: Not present to very low

Present Bitterness: Very low

Fermentation Characteristics: Med-low to med-high fruity and phenolic attributes are hallmarks of this style. Phenolic attributes such as clove, nutmeg, smoke, and vanilla are present. Banana ester aroma and flavour should be present at low to medium-high levels. Diacetyl should not be present.

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent malted wheat. Hefeweizens are very highly carbonated. These beers are typically (though not always) roused during pouring, and when yeast is present, they will have a yeasty flavour and a characteristically fuller mouthfeel.

Original Gravity (°Plato) 1.047-1.056 (11.7-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.9%-4.4% (4.9%-5.6%)

Hop Bitterness (IBU) 10-15

Colour SRM (EBC) 3-9 (6-18 EBC)

Class 7.R – South German-Style Kristal Weizen

Colour: Straw to amber

Clarity: Clear with no chill haze present. Because the beer is filtered, no yeast should be present.

Present Malt Aroma & Flavour: Malt sweetness is very low to medium-low

Present Hop Aroma & Flavour: Not present to very low

Present Bitterness: Very low

Fermentation Characteristics: The aroma and flavour are very similar to Hefeweizen with the caveat that fruity and phenolic characters are not combined with the yeasty flavour and fuller-bodied mouthfeel of yeast. The phenolic characteristics are often described as clove-like or nutmeg-like and can be smoky or even vanilla-like. A Banana-like ester aroma and flavour is often present. Diacetyl should not be present. Kristal Weizens are well attenuated and very highly carbonated.

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent malted wheat. They have no yeast flavour and they exhibit a cleaner, drier mouthfeel than counterparts served with yeast.

Original Gravity (°Plato) 1.047-1.056 (11.7-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.9%-4.4% (4.9%-5.6%)

Hop Bitterness (IBU) 10-15

Colour SRM (EBC) 3-9 (6-18 EBC)

Class 7.S – South German-Style Bernsteinfarbenes Weizen

Colour: Amber to light brown. The German word Bernsteinfarben means amber coloured.

Clarity: If served with yeast, appearance may be very cloudy

Present Malt Aroma & Flavour: Distinct sweet maltiness and caramel or bread-like character arises from the use of medium-coloured malts

Present Hop Aroma & Flavour: Not present

Present Bitterness: Low

Fermentation Characteristics: The phenolic and estery aromas and flavours typical of Weissbiers are present but less pronounced in Bernsteinfarbenes Weissbiers. These beers should be well attenuated and very highly carbonated. Diacetyl should not be present.

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent wheat malt. They are often roused during pouring, and when yeast is present, they will have a yeasty flavour and a fuller mouthfeel.

Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.8%-4.3% (4.8%-5.4%)

Hop Bitterness (IBU) 10-15

Colour SRM (EBC) 9-13 (18-26 EBC)

Class 7.T – South German-Style Dunkel Weizen

Colour: Copper-brown to very dark

Clarity: If served with yeast, appearance may be very cloudy

Present Malt Aroma & Flavour: Distinct sweet maltiness and caramel or bread-like character is derived from the use of medium-coloured malts

Present Hop Aroma & Flavour: Not present

Present Bitterness: Low

Fermentation Characteristics: The phenolic and estery aromas and flavours typical of Weissbiers are present but less pronounced in Bernsteinfarbenes Weissbiers. These beers should be well attenuated and very highly carbonated. No diacetyl should be present

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent wheat malt. They are often roused during pouring, and when yeast is present, they will have a yeasty flavour and a fuller mouthfeel

Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.8%-4.3% (4.8%-5.4%)

Hop Bitterness (IBU) 10-15

Colour SRM (EBC) 9-13 (18-26 EBC)

Class 7.U - Franconian-Style Rotbier

Colour: Amber to dark red

Clarity: Clear to slightly hazy for unfiltered versions. Chill haze should not be present.

Present Malt Aroma & Flavour: Light toasted malt aroma and malt sweetness is typical. Light caramel or biscuit character may be present.

Present Hop Aroma & Flavour: Low to medium-low, with attributes typical of noble-type hops.

Present bitterness: Low to medium-low, producing a clean finish.

Fermentation Characteristics: DMS, diacetyl, fruity esters and phenolic attributes should not be present.

Body: Medium

Original Gravity (°Plato) 1.046-1.056 (11.4-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.010 (2.1-2.6 °Plato)

Alcohol by Weight (Volume) 3.8%-4.4% (4.8%-5.6%)

Hop Bitterness (IBU) 20-28

Colour SRM (EBC) 13-23 (26-46 EBC)

SESSION BEER

Class 8.A – Ordinary Bitter

Colour: Gold to copper-coloured

Clarity: Chill haze is allowable at cold temperatures

Present Malt Aroma & Flavour: Low to medium residual malt sweetness should be present

Present Hop Aroma & Flavour: Very low to medium-low

Present Bitterness: Medium

Fermentation Characteristics: Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity esters are acceptable. Diacetyl is usually absent in these beers but may be present at low levels.

Body: Low to medium

Original Gravity (°Plato) 1.033-1.038 (8.3-9.5 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3.1 °Plato)

Alcohol by Weight (Volume) 2.4%-3.3% (3.0%-4.2%)

Hop Bitterness (IBU) 20-35

Colour SRM (EBC) 5-12 (10-24 EBC)

Class 8.B – English-Style Pale Mild Ale

Colour: Light amber to medium amber

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Malt flavour and aroma dominate the flavour profile

Present Hop Aroma & Flavour: Hop aroma and flavour range

from very low to low

Present Bitterness: Very low to low

Fermentation Characteristics: Very low diacetyl flavours may be appropriate in this low-alcohol beer. Fruity-estery character is very low to medium-low.

Body: Low to medium-low

Original Gravity (°Plato) 1.030-1.036 (7.6-9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.008 (1-2.1 °Plato)

Alcohol by Weight (Volume) 2.7%-3.4% (3.4%-4.4%)

Hop Bitterness (IBU) 10-20

Colour SRM (EBC) 6-9 (12-18 EBC)

Class 8.C – English-Style Dark Mild Ale

Colour: Reddish-brown to very dark

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Malt attributes such as caramel, licorice, roast or others may be present in aroma and flavour.

Present Hop Aroma & Flavour: Very low

Present Bitterness: very low to low

Fermentation Characteristics: Diacetyl is usually absent in these beers but may be present at very low levels. Fruity esters are very low to medium-low.

Body: Medium-low to medium

Original Gravity (°Plato) 1.030-1.036 (7.6-9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.008 (1-2.1 °Plato)

Alcohol by Weight (Volume) 2.7%-3.4% (3.4%-4.4%)

Hop Bitterness (IBU) 10-24

Colour SRM (EBC) 17-34 (34-68 EBC)

Class 8.D – Session India Pale Ale

Colour: Straw to copper

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Present Malt Aroma & Flavour: A low to medium maltiness should be present in aroma and flavour.

Present Hop Aroma & Flavour: Hop aroma and flavour are medium to high and can display qualities from a wide variety of hops from all over the world. Overall hop character is assertive.

Present Bitterness: Medium to high

Fermentation Characteristics: Fruity-estery aroma and flavour is low to medium. Diacetyl should not be present.

Body: Low to medium

Additional notes: Beers exceeding 5.0% abv are not considered Session India Pale Ales. Beers under 5.0% abv (4.0% abv) which meet the criteria for another classic or traditional style category are not considered Session India Pale Ales.

Original Gravity (°Plato) 1.038-1.052 (9.5-12.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2-4.6 °Plato)

Alcohol by Weight (Volume) 3.0%-4.0% (3.7%-5.0%)

Hop Bitterness (IBU) 30-55

Colour SRM (EBC) 3-12 (6-24 EBC)

Class 8.E – Session Beer/Reduced Alcohol Beer

Colour: The colour should mimic the classic style upon which the beer is based

Clarity: Appearance may vary from brilliant to hazy to cloudy and should mimic the classic style upon which the beer is based

Present Malt Aroma & Flavour: Should mimic the classic style upon which the beer is based

Present Hop Aroma & Flavour: Should mimic the classic style upon which the beer is based

Present Bitterness: Should mimic the classic style upon which the beer is based

Fermentation Characteristics: Varies with underlying style

Body: Varies with underlying style

Additional Notes: This category includes any style of beer made lower in strength than described in the classic style guidelines. These beers should exhibit lower alcohol content than the classic style. Drinkability is key to a successful session beer. Beers exceeding 5.0% abv (4% abw) are not categorized as Session Beers. Beers which fit in another classic or traditional category should not be categorized as Session Beers.

Original Gravity (°Plato) 1.034-1.040 (8.5-10 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.010 (1-2.6 °Plato)

Alcohol by Weight (Volume) 2.8%-4.0% (3.5%-5.0%)

Hop Bitterness (IBU) 10-35

Colour SRM (EBC) 2+ (4+ EBC)

STRONG BEER

Class 9.A – American-Style Strong Pale Ale

Colour: Pale to copper

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Present Malt Aroma & Flavour: Low caramel malt aroma is allowable. Low level maltiness may include low caramel malt character.

Present Hop Aroma & Flavour: High to very high, exhibiting a wide range of attributes including floral, citrus, fruity (berry, tropical, stone fruit and other), sulfur, diesel-like, onion-garlic, catty, piney, resinous and many others.

Present Bitterness: High

Fermentation Characteristics: Fruity-estery aroma and flavour may be low to high. Diacetyl should not be present.

Body: Medium

Original Gravity (°Plato) 1.050-1.060 (12.4-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 4.4%-5.6% (5.6%-7.0%)

Hop Bitterness (IBU) 40-50

Colour SRM (EBC) 4-14 (8-28 EBC)

Class 9.B – Old Ale

Colour: Copper-red to very dark

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Fruity-estery aroma can contribute to the malt aroma and flavour profile. Old Ales have a malt and sometimes caramel sweetness

Present Hop Aroma & Flavour: Very low to medium

Present Bitterness: Present but minimal

Fermentation Characteristics: Fruity esters can contribute to the character of these beers. Alcohol types can be varied and complex. A distinctive quality of Old Ales is that they undergo an aging process, often for years. Aging can occur on their yeast either in bulk storage or through conditioning in the bottle. This contributes to a rich, wine-like, and often sweet, oxidised character. Complex estery attributes may also emerge. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Medium to full

Additional Notes: Low level attributes typical of wood aging such as vanilla are acceptable. Brettanomyces and acidity reflect historical character; low level attributes such as horsey, goaty, leathery, phenolic, etc. and acidity may be present and balanced with other flavours. Residual flavours that come from liquids previously aged in a barrel, such as bourbon or sherry, should not be present.

Original Gravity (°Plato) 1.058-1.088 (14.3-21.2 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.014-1.030 (3.6-7.6 °Plato)

Alcohol by Weight (Volume) 5.0%-7.2% (6.3%-9.1%)

Hop Bitterness (IBU) 30-65

Colour SRM (EBC) 12-30 (24-60 EBC)

Class 9.C – Scotch Ale or Wee Heavy

Colour: Light reddish-brown to very dark

Clarity: Chill haze is acceptable at low temperatures.

Present Malt Aroma & Flavour: Scotch Ales are aggressively malty with a rich and dominant sweet malt aroma and flavour. A caramel character is often part of the profile. Dark roasted malt flavours may be evident at low levels

Present Hop Aroma & Flavour: Not present to very low

Present Bitterness: Not present to very low

Fermentation Characteristics: Fruity-esters, if present, are generally at low levels. Low levels of diacetyl are acceptable

Body: Full

Additional Notes: Pleasant, low level oxidation is acceptable in Scotch Ales. Examples exhibiting more prevalent oxidation are categorised as Aged Beer.

Original Gravity (°Plato) 1.072-1.085 (17.5-20.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.016-1.028 (4.1-7.1 °Plato)

Alcohol by Weight (Volume) 5.2%-6.7% (6.6%-8.5%)

Hop Bitterness (IBU) 25-35

Colour SRM (EBC) 15-30 (30-60 EBC)

Class 9.D – British-Style Imperial Stout

Colour: Ranging from dark copper typical of some historic examples, to very dark more typical of contemporary examples

Clarity: Opaque in darker versions. When clarity is perceivable, chill haze is acceptable at low temperatures.

Present Malt Aroma & Flavour: Extremely rich malty flavour, often expressed as toffee or caramel, and may be accompanied by very low roasted malt astringency.

Present Hop Aroma & Flavour: Very low to medium, with floral, citrus or herbal qualities.

Present Bitterness: Medium, and should not overwhelm the overall balance. The bitterness may be higher in darker versions while maintaining balance with sweet malt.

Fermentation Characteristics: High alcohol content is evident. High fruity-estery character may be present. Diacetyl should be absent.

Body: Full

Additional Notes: This style was also originally called “Russian Imperial Stout.”

Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.020-1.030 (5.1-7.6 °Plato)

Alcohol by Weight (Volume) 5.5%-9.5% (7.0%-12.0%)

Hop Bitterness (IBU) 45-65

Colour SRM (EBC) 20-35+ (40-70+ EBC)

Class 9.E – American-Style Imperial Stout

Colour: Black

Clarity: Opaque

Present Malt Aroma & Flavour: Extremely rich malty aroma is typical. Extremely rich malty flavour with full sweet malt character is typical. Roasted malt astringency and bitterness can be moderate but should not dominate the overall character

Present Hop Aroma & Flavour: Medium-high to high with floral, citrus and/or herbal character

Present Bitterness: Medium-high to very high and balanced with rich malt character

Fermentation Characteristics: Fruity-estery aromas and flavours are high. Diacetyl should be absent

Body: Full

Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.020-1.030 (5.1-7.6 °Plato)

Alcohol by Weight (Volume) 5.5%-9.5% (7.0%-12.0%)

Hop Bitterness (IBU) 50-80

Colour SRM (EBC) 40+ (80+ EBC)

Class 9.F – American-Style Imperial Porter

Colour: Black

Clarity: Opaque

Present Malt Aroma & Flavour: No roast barley or strong burnt/black malt character should be present. Medium malt, caramel and cocoa sweetness should be present.

Present Hop Aroma & Flavour: Low to medium-high

Present Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery flavors and aromas should be evident but not overpowering and should complement hop character and malt-derived sweetness. Diacetyl should be absent.

Body: Full

Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.020-1.030 (5.1-7.6 °Plato)

Alcohol by Weight (Volume) 5.5%-9.5% (7.0%-12.0%)

Hop Bitterness (IBU) 35-50

Colour SRM (EBC) 40+ (80+ EBC)

Class 9.G – Baltic-Style Porter

Colour: Black

Clarity: Often opaque. When clarity is perceivable, chill haze should not be present.

Present Malt Aroma & Flavour: Malt sweetness is medium-low to medium-high. Distinctive malt aromas and flavours of caramelised sugars, dark sugars and licorice are present. Roast malt attributes may be present at low levels, but any bitterness or astringency should be in harmony with other flavour aspects.

Present Hop Aroma & Flavour: Very low. Floral hop aroma can complement aromatics.

Present Bitterness: Low to medium-low

Fermentation Characteristics: Due to its alcoholic strength, there may be very low to low levels of complex alcohol aromas and flavours and/or higher levels of fruitiness suggestive of berries, grapes and plums, but not banana. Fruity-estery aromas and flavours from warm fermentation is not appropriate. Diacetyl and DMS should not be apparent.

Body: Medium to full

Additional Notes: Baltic Porter is brewed with lager yeast and fermented and lagered cold producing a smooth beer

Original Gravity (°Plato) 1.072-1.092 (17.5-22 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.016-1.022 (4.1-5.6 °Plato)

Alcohol by Weight (Volume) 6.0%-7.4% (7.6%-9.3%)

Hop Bitterness (IBU) 35-40

Colour SRM (EBC) 20+ (40+ EBC)

Class 9.H – South German-Style Weizenbock

Colour: Gold to very dark

Clarity: If served with yeast, appearance may be very cloudy

Present Malt Aroma & Flavour: Medium malty sweetness should be present. If dark, a mild roast malt character should emerge in the flavour and, to a lesser degree, in the aroma

Present Hop Aroma & Flavour: Not present

Present Bitterness: Low

Fermentation Characteristics: Balanced, clove-like phenolic and fruity-estery banana notes produce a well-rounded flavour and aroma. No diacetyl should be present. Carbonation should be high.

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent wheat malt. They are often roused during pouring, and when yeast is present, they will have a yeasty flavour and a fuller mouthfeel.

Original Gravity (°Plato) 1.066-1.080 (16.1-19.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.016-1.028 (4.1-7.1 °Plato)

Alcohol by Weight (Volume) 5.5%-7.5% (7.0%-9.5%)

Hop Bitterness (IBU) 15-35

Colour SRM (EBC) 4.5-30 (9-60 EBC)

Class 9.I – American-Style Barley Wine Ale

Colour: Amber to deep red/copper-garnet

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Caramel and/or toffee malt aromas are often present. High residual malty sweetness, often with caramel and/or toffee flavours, should be present

Present Hop Aroma & Flavour: Medium to very high, exhibiting a wide range of attributes

Present Bitterness: High

Fermentation Characteristics: Complex alcohols are evident. Fruity esters are often high. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Full

Additional Notes: Vinous, sherry-like, or port-like attributes arising from oxidation may be considered positive when in harmony with overall flavour profile.

Original Gravity (°Plato) 1.090-1.120 (21.6-28 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.024-1.028 (6.1-7.1 °Plato)

Alcohol by Weight (Volume) 6.7%-9.6% (8.5%-12.2%)

Hop Bitterness (IBU) 60-100

Colour SRM (EBC) 11-18 (22-36 EBC)

Class 9.J – British-Style Barley Wine Ale

Colour: Tawny copper to deep red/copper-garnet

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Residual malty sweetness is high

Present Hop Aroma & Flavour: Hop aroma and flavour are very low to medium. English type hops are often used but are not required for this style.

Present Bitterness: Low to medium

Fermentation Characteristics: Complexity of alcohols and fruity ester attributes are often high and balanced with the high alcohol content. Low levels of diacetyl are acceptable. Caramel and some oxidized character (vinous aromas and/or flavours) may be considered positive attributes.

Body: Full

Original Gravity (°Plato) 1.085-1.120 (20.4-28 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.024-1.028 (6.1-7.1 °Plato)

Alcohol by Weight (Volume) 6.7%-9.6% (8.5%-12.2%)

Hop Bitterness (IBU) 40-65

Colour SRM (EBC) 11-36 (22-72 EBC)

Class 9.K – Strong Ale

Colour: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Medium to high malt and caramel sweetness. Very low levels of roast malt may be present.

Present Hop Aroma & Flavour: Not present to very low

Present Bitterness: Evident but minimal, and balanced with malt flavours.

Fermentation Characteristics: A rich, often sweet and complex fruity-estery character can contribute to the profile of Strong Ales. Alcohol types can be varied and complex. Diacetyl is usually absent in these beers but may be present at very low levels.

Body: Medium to full

Original Gravity (°Plato) 1.060-1.125 (14.7-29 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.014-1.040 (3.6-10 °Plato)

Alcohol by Weight (Volume) 5.5%-8.9% (7.0%-11.3%)

Hop Bitterness (IBU) 30-65

Colour SRM (EBC) 8-21 (16-42 EBC)

Class 9.L – Other Strong Ale or Lager

Colour: Varies with underlying style

Clarity: Varies with underlying style

Present Malt Aroma & Flavour: Varies with underlying style

Present Hop Aroma & Flavour: Varies with underlying style

Present Bitterness: Varies with underlying style

Fermentation Characteristics: Within the framework of these guidelines, beers of any style intentionally brewed to a higher alcohol content than defined within that style's guidelines are categorized as Other Strong Beer. These beers should achieve a balance between the style's characteristics and the additional alcohol, and are not wood- or barrel-aged. All Wood- and Barrel-Aged Beers that meet the criteria for alcohol content shown below are categorized as any of several Wood- and Barrel-Aged Beers.

Body: varies with underlying style

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) 6.4%+ (8%+)

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 9.M – Traditional German-Style Bock

Colour: Dark brown to very dark

Clarity: Appearance should be clear; chill haze should not be present

Present Malt Aroma & Flavour: Traditional Bocks are made with all malt and have high malt character with aromas of toasted or nutty malt, but not caramel. Traditional bocks display high malt sweetness. The malt flavour profile should display a balance of sweetness and toasted or nutty malt, but not caramel.

Present Hop Aroma & Flavour: Very low

Present Bitterness: Medium, increasing proportionately with starting gravity.

Fermentation Characteristics: Fruity-estery aromas and flavours if present, should be minimal. Diacetyl should not be present.

Body: Medium to full

Original Gravity (°Plato) 1.066-1.074 (16.1-18 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.018-1.024 (4.6-6.1 °Plato)

Alcohol by Weight (Volume) 5.0%-6.0% (6.3%-7.6%)

Hop Bitterness (IBU) 20-30

Colour SRM (EBC) 20-30 (40-60 EBC)

Class 9.N – German-Style Doppelbock

Colour: Copper to dark brown

Clarity: Appearance should be clear; chill haze should not be present

Present Malt Aroma & Flavour: Pronounced aromas and flavours of toasted malted barley. Some caramel and toffee character can contribute to complexity in a secondary role. Malty sweetness is pronounced but should not be cloying. There should be no astringency from roasted malts

Present Hop Aroma & Flavour: Hop aroma is absent. Hop flavour is low

Present Bitterness: Low

Fermentation Characteristics: Alcoholic strength is high. Fruity-estery flavours and aromas are commonly present at low to moderate levels. Diacetyl should be not be present.

Body: Full

Original Gravity (°Plato) 1.074-1.080 (18-19.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.014-1.020 (3.6-5.1 °Plato)

Alcohol by Weight (Volume) 5.2%-6.2% (6.6%-7.9%)

Hop Bitterness (IBU) 17-27

Colour SRM (EBC) 12-30 (24-60 EBC)

Class 9.O – American-Style Imperial or Double India Pale Ale

Colour: Straw to medium amber

Clarity: Chill haze is acceptable at low temperatures. Haze created by dry hopping is allowable at any temperature.

Present Malt Aroma & Flavour: Low to medium

Present Hop Aroma & Flavour: High to intense, exhibiting a wide range of attributes including floral, piney, citrus, fruity (berry, tropical, stone fruit and other), sulfur, diesel-like, onion-garlic, catty, resinous and many others. Hop character should be fresh and evident, and should not be harsh.

Present Bitterness: Very high but not harsh

Fermentation Characteristics: Alcohol content is medium-high to high and evident. Fruity-estery aroma and flavour is medium to high. Diacetyl should not be present.

Body: Medium to full

Additional Notes: This style of beer should exhibit the fresh character of hops. Oxidized or aged character should not be present. Versions of this style brewed with darker malts, non-traditional ale yeasts, fruits, spices, or other flavourings are categorized as Experimental India Pale Ales.

Original Gravity (°Plato) 1.070-1.100 (17.1-23.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3.1-5.1 °Plato)

Alcohol by Weight (Volume) 6.0%-8.4% (7.6%-10.6%)

Hop Bitterness (IBU) 65-100

Colour SRM (EBC) 2-9 (4-18 EBC)

Class 9.P – Juicy or Hazy Imperial or Double India Pale Ale

Colour: Straw to light amber

Clarity: Low to very high degree of cloudiness is typical of these beers. Starch, yeast, hop, protein and/or other compounds contribute to a wide range of hazy appearance within this category.

Present Malt Aroma & Flavour: Low to high malt aroma and flavour may be present

Present Hop Aroma & Flavour: High to intense, exhibiting a very wide range of attributes, especially fruity, tropical, and juicy.

Present Bitterness: Low to medium. The impression of bitterness is soft and well-integrated into overall balance, and may differ significantly from measured or calculated IBU levels.

Fermentation Characteristics: : Medium-high to high fruity esters are present, and can contribute to the perception of sweetness and be complementary to the hop profile. Diacetyl should not be present.

Body: Medium to high. A silky or full mouthfeel may contribute to overall flavour profile.

Additional Notes: Grist may include oats, wheat, or other adjuncts to promote haziness. The term "juicy" is frequently used to describe taste and aroma hop-derived attributes often present in these beers which result from late, often very large, additions of hops. A juicy character is not required, however. Other hop-derived attributes such as citrus, pine, spice, floral or others may be present with or without the presence of juicy attributes. Versions of this style brewed with darker malts, non-traditional ale yeasts, fruits, spices, or other flavourings are categorized as

Experimental India Pale Ales.

Original Gravity (°Plato) 1.070-1.100 (17.1-23.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.024 (3.1-6.0 °Plato)

Alcohol by Weight (Volume) 6.0%-8.4% (7.6%-10.6%)

Hop Bitterness (IBU) 45-80; may differ significantly from present bitterness

Colour SRM (EBC) 3-7 (6-14 EBC)

Class 9.Q – Imperial Red Ale

Colour: Deep amber to dark copper/reddish-brown

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Medium to high caramel malt character is present in aroma and flavour

Present Hop Aroma & Flavour: High, derived from any variety of hops. Hop flavour is prominent and balanced with other beer attributes

Present Bitterness: Very high

Fermentation Characteristics: Very high alcohol is a hallmark of this style. Complex alcohol flavours may be present. Fruity esters are medium. Diacetyl should not be present.

Body: Full

Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.020-1.028 (5.1-7.1 °Plato)

Alcohol by Weight (Volume) 6.3%-8.4% (8.0%-10.6%)

Hop Bitterness (IBU) 55-85

Colour SRM (EBC) 10-17 (20-34 EBC)

Class 9.R – American-Style Wheat Wine Ale

Colour: Gold to black

Clarity: Chill haze is acceptable at low temperatures

Present Malt Aroma & Flavour: Bread, wheat, honey and/or caramel malt aromas and flavours are often present. High residual malt sweetness should be present

Present Hop Aroma & Flavour: Low to medium

Present Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery flavours and aromas are often high and balanced by a complexity of alcohols and high alcohol content. Very low levels of diacetyl are acceptable. Phenolic yeast character, sulphur and/or DMS should not be present. Oxidised, stale and aged attributes are not typical of this style

Body: Full

Additional Notes: This style is brewed with at least 50% wheat malt

Original Gravity (°Plato) 1.088-1.120 (21.1-28 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.024-1.032 (6.1-8 °Plato)

Alcohol by Weight (Volume) 6.7%-9.6% (8.5%-12.2%)

Hop Bitterness (IBU) 45-85

Colour SRM (EBC) 5+ (10+ EBC)

Class 9.S – German-Style Eisbock

Colour: Light brown to black

Clarity: Appearance should be clear; chill haze should not be present

Present Malt Aroma & Flavour: : Sweet malt character is very high. Dark fruit flavours such as prune and raisin may be present

Present Hop Aroma & Flavour: Hop aroma and flavour is absent

Present Bitterness: Very low to low

Fermentation Characteristics: Alcohol may be present in aroma. Fruity-estery aromas and flavours may be evident, but not overpowering. Diacetyl should be absent. Alcoholic strength is very high

Body: Very full

Additional Notes: This is a stronger version of Doppelbock. Traditionally, these beers were created by freezing a Doppelbock and removing the ice, thus concentrating the alcohol

Original Gravity (°Plato) 1.074-1.116 (18-27.2 °Plato)

Apparent Extract/Final Gravity (°Plato) N/A

Alcohol by Weight (Volume) 6.8%-11.3% (8.6%-14.3%)

Hop Bitterness (IBU) 26-33

Colour SRM (EBC) 15-50 (30-100 EBC)

MIXED CULTURE BEER

Class 10.A – Berliner-Style Weisse

Colour: Straw to pale. These are the lightest of all the German wheat beers. Versions made with fruits or other flavourings may take on corresponding hues.

Clarity: May appear hazy or cloudy from yeast or chill haze

Present Malt Aroma & Flavour: Malt sweetness is absent

Present Hop Aroma & Flavour: Not present

Present Bitterness: Non-existent to very low

Fermentation Characteristics: Fruity-estery aroma and flavour should be evident at low to medium levels. Diacetyl should not be present. Brettanomyces character may be absent or present at low to medium levels, and if present may be expressed as horsey, goaty, leathery, phenolic, fruity and/or acidic aromas and flavours. The unique combination of yeast and lactic acid bacteria fermentation yields a beer that is acidic and highly attenuated.

Body: Very low

Additional Notes: Carbonation is high. Traditionally, some Berliners were brewed or served with fruit, spices, or syrups. Some more contemporary versions have been brewed with other ingredients such as darker malts. Any such versions will take on corresponding hues, and may exhibit flavour and aroma attributes typical of such ingredients.

Original Gravity (°Plato) 1.028-1.044 (7.1-11 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.006 (1-1.5 °Plato)

Alcohol by Weight (Volume) 2.2%-4.0% (2.8%-5.0%)

Hop Bitterness (IBU) 3-6

Colour SRM (EBC) 2-4 (4-8 EBC)

Class 10.B – Leipzig-Style Gose

Colour: Straw to light amber

Clarity: Cloudy to bright. Haze may or may not be from yeast.

Present Malt Aroma & Flavour: Malt sweetness is not present to very low

Present Hop Aroma & Flavour: Not present

Present Bitterness: Not present to low

Fermentation Characteristics: Medium to high lactic acid character should be evident and expressed as a sharp, refreshing sourness. These beers are not excessively aged.

Body: Low to medium-low

Additional Notes: These beers typically contain malted barley and unmalted wheat, with some versions also containing oats. Salt (table salt) and coriander may be present in low amounts or may be absent. All Gose brands brewed with fruit(s), spices (other than salt or coriander), darker malts or other ingredients are categorized as Contemporary-Style Gose. Carbonation is high to very high. Effervescent.

Original Gravity (°Plato) 1.036-1.056 (9-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.012 (2.1-3.1 °Plato)

Alcohol by Weight (Volume) 3.5%-4.3% (4.4%-5.4%)

Hop Bitterness (IBU) 5-15

Colour SRM (EBC) 2-7 (4-14 EBC)

Class 10.C – Contemporary-Style Gose

Colour: Usually straw to medium amber and can take on the colour of added fruits or other ingredients such as darker malts.

Clarity: Clear to hazy. Haze may or may not result from yeast

Present Malt Aroma & Flavour: Malt aroma and flavour is not present to very low

Present Hop Aroma & Flavour: Very low to low

Present Bitterness: Not present to medium

Fermentation Characteristics: Horsey, leathery, or earthy aromas contributed by *Brettanomyces* yeasts may be present but at low levels as these beers do not undergo prolonged aging. Contemporary Gose may be fermented with pure beer yeast strains, or with yeast mixed with bacteria. Alternatively, they may be spontaneously fermented. Low to medium lactic acid character is present in all examples expressed as a sharp, refreshing sourness.

Body: Low to medium-low

Additional Notes: These beers may be brewed with malted barley, wheat and oats and unmalted barley, wheat, and oats; contemporary examples may also contain other grains. As in traditional examples, low level salt (table salt) and coriander additions may or may not be present in Contemporary Gose. Attributes from the use of a wide variety of herbs, spices, flowers, fruits or other ingredients not found in traditional Leipzig-Style Gose may also be present and in harmony with overall flavour profile.

Original Gravity (°Plato) 1.036-1.056 (9-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.012 (2.1-3.1 °Plato)

Alcohol by Weight (Volume) 3.5%-4.3% (4.4%-5.4%)

Hop Bitterness (IBU) 5-30

Colour SRM (EBC) 3-9 (6-18 EBC)

Class 10.D – Brett Beer

Colour: Any colour is acceptable. Beer colour may be influenced by the colour of added fruits or other ingredients

Clarity: Chill haze and/or haze from yeast is allowable at low to medium levels at any temperature

Present Malt Aroma & Flavour: In darker versions, roasted malt, caramel and chocolate aromas and flavours are present at low levels

Present Hop Aroma & Flavour: Low to high

Present Bitterness: Low to high

Fermentation Characteristics: Medium to high fruity esters are present. Acidity resulting from *Brettanomyces* fermentation results in a complex flavour profile. *Brettanomyces* character, at low to high levels, should be present and expressed as 51 horsey, goaty, leathery, phenolic, fruity and/or acidic aromas and flavours. *Brettanomyces* character may or may not be dominant. Acidity from *Brettanomyces* should be low to medium-low. Cultured yeast strains may be used in the fermentation. Beers fermented with *Brettanomyces* that do not exhibit attributes typical of *Brettanomyces* fermentation are categorized elsewhere. Beers in this style should not incorporate bacteria or exhibit a bacteria-derived flavour profile. Diacetyl and DMS should not be present

Body: Low to high

Additional Notes: Fruited versions will exhibit fruit flavours in balance with other elements. Wood vessels may be used for fermentation and aging, but wood-derived flavours and aromas such as vanillin should not be present. Residual flavours and aromas originating from liquids previously aged in a barrel (bourbon, sherry, etc.) should not be present. Versions exhibiting attributes derived from wood or liquids previously aged in wood are categorized in Wood-Aged Beer categories. Sour wood- and barrelaged versions are categorized in Wood-Aged Sour Beer categories. Entries exhibiting additional sensory attributes characteristic arising from microbes other than Brett are categorized as Mixed Culture Brett Beer.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 10.E – Mixed Culture Brett Beer

Colour: Any colour is acceptable. Beer colour may be influenced by the colour of added fruits or other ingredients.

Clarity: Chill haze, bacteria and yeast-induced haze is allowable at low to medium levels at any temperature.

Present Malt Aroma & Flavour: In darker versions, roasted malt, caramel and chocolate aromas and flavours are present at low levels.

Present Hop Aroma & Flavour: Low to high Present Bitterness: Low to high

Fermentation Characteristics: : Medium to high fruity esters are present. Acidity resulting from fermentation with *Brettanomyces* and/or bacteria results in a complex flavour profile. *Brettanomyces* character should be present and expressed as horsey, goaty, leathery, phenolic, fruity and/or acidic aromas and flavours. Cultured yeast may be used in the fermentation. Bacteria should be incorporated and in evidence. Bacteria will contribute acidity which may or may not dominate the flavour profile. Diacetyl and DMS should not be present.

Body: Low to high

Additional Notes: Fruited versions will exhibit fruit flavours in balance with other elements. Wood vessels may be used for fermentation and aging, but wood-derived aromas and flavours such as vanillin should not be present. Versions exhibiting attributes derived from wood or liquids previously aged in wood are categorized in Wood-Aged Beer categories. Sour wood- and barrel-aged versions are categorized in Wood-Aged Sour Beer categories.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 10.F – American-Style Sour Ale

Colour: Pale to black depending on underlying beer style.

Clarity: Chill haze, bacteria and yeast-induced haze is acceptable at any temperature.

Present Malt Aroma & Flavour: Low. In darker versions, roasted malt, caramel and chocolate aromas and flavours should be present at low levels.

Present Hop Aroma & Flavour: Low to high

Present Bitterness: Low to high

Fermentation Characteristics: Moderate to intense, yet balanced, fruity esters are present. Diacetyl, DMS and *Brettanomyces* should not be present. The evolution of natural acidity at medium-low to high levels develops a balanced complexity and is expressed as a refreshing, pleasant sourness, in harmony with other attributes. The acidity present is usually in the form of lactic, acetic and other organic acids naturally developed with acidified malt in the mash or in kettle or post wort fermentation and is produced by various microorganisms including certain bacteria and yeasts. Acidic character can be a complex balance of several types of acid and attributes of age. There should be no residual flavours from liquids previously aged in a barrel such as bourbon or sherry. Wood vessels may be used during the fermentation and aging process, but wood-derived flavours such as vanillin should not be present.

Body: Low to high

Additional Notes: Beers exhibiting wood-derived characters or characters of liquids previously aged in wood are categorized as Wood-Aged Sour Beer. Fruited versions are categorized elsewhere.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 10.G – Wood and Barrel-Aged Sour Beer

Colour: Varies with underlying style

Clarity: Varies with underlying style

Present Malt Aroma & Flavour: Varies with underlying style

Present Hop Aroma & Flavour: Varies with underlying style

Present Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of sour beer being aged

Body: Varies with underlying style

Additional Notes: These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood, and exhibiting acidity derived from exposure to bacteria. These beers are aged in the presence of microflora (either present in the wood or introduced at some time in the brewing process) with the intention of introducing sourness to the beer. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavours but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavour and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel, and with sourness and/or other attributes derived from bacteria. These beers may or may not have *Brettanomyces* character. For purposes of competition, entries made with fruit are categorized as Fruited Wood-Aged Sour Beer. Entries made with spices are categorized as Herb/Spice Beers. Entries made with combinations of and or fruit(s) and or spices and or other ingredients, and which therefore represent combinations of multiple hybrid beer styles, are categorized as Experimental Beer.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 10.H – Wild Beer

Colour: Any colour is acceptable. Versions made with fruits or other flavourings may take on corresponding hues

Clarity: Clear or hazy due to yeast, chill haze or hop haze

Present Malt Aroma & Flavour: Generally, these beers are highly-attenuated resulting in very low to low malt character. Maltier versions should display good overall balance with other flavour components

Present Hop Aroma & Flavour: Very low to high

Present Bitterness: Very low to low

Fermentation Characteristics: : Aromas may vary significantly due to fermentation attributes contributed by various known and unknown microorganisms. The overall balance should be complex and balanced. Wild beers are spontaneously fermented with microorganisms that the brewer has introduced from the ambient air/environment near the brewery in which the beer is brewed. Wild Beers may not be fermented with any cultured strains of yeast or bacteria. Wild Beers may or may not be present as acidic. They may include a highly variable spectrum of flavours

and aromas derived 57 from the wild microorganisms with which they are fermented. The overall balance of flavours, aromas, appearance and body are important factors in assessing these beers.

Body: Very low to medium

Additional Notes: Spontaneously fermented beers with fruit, spice or other ingredients should be categorized as Wild Beers. Within the framework of these guidelines, beers which hew to classic or traditional categories such as Belgian-Style Lambic, Gueuze, Fruit Lambic, etc. should be categorized as such, rather than as Wild Beers.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 10.I – Belgian-Style Lambic

Colour: Gold to medium amber

Clarity: Cloudiness is acceptable

Present Malt Aroma & Flavour: Sweet malt character should not be present

Present Hop Aroma & Flavour: Not present to very low, and can include cheesy or floral lavender character. Hop character is achieved by using stale and aged hops at low rates

Present Bitterness: Very low

Fermentation Characteristics: Characteristic horsey, goaty, leathery and phenolic aromas and flavours derived from *Brettanomyces* yeast are often present at moderate levels. High to very high fruity-estery aromas are present. Traditionally, Lambics are unblended and spontaneously fermented. They express high to very high levels of fruity esters as well as bacteria and yeast-derived sourness. Some versions are fermented with the addition of cultured yeast and bacteria. Carbonation can range from very low to high. Vanillin and other wood-derived flavours should not be evident

Body: Very low with dry mouthfeel

Additional Notes: Lambics originating in the Brussels area of Belgium are often simply called Lambic. Versions of this beer style made outside of the Brussels area cannot be called true Lambics. These versions are said to be 'Belgian-Style Lambic' and may be made to resemble many of the beers of true origin. Historically, traditional Lambic is dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar or other sweeteners. Sweet versions may be created through addition of sugars or other sweeteners. Traditionally, Lambics are brewed with unmalted wheat and malted barley

Original Gravity (°Plato) 1.047-1.056 (11.7-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.000-1.010 (0-2.6 °Plato)

Alcohol by Weight (Volume) 4.0%-6.5% (5.0%-8.2%)

Hop Bitterness (IBU) 9-23

Colour SRM (EBC) 6-13 (12-26 EBC)

Class 10.J – Traditional Belgian-Style Gueuze

Colour: Gold to medium amber

Clarity: Cloudiness is acceptable, as Gueuze is traditionally bottle conditioned.

Present Malt Aroma & Flavour: Sweet malt character is not present
Present Hop Aroma & Flavour: Not present to very low and can include cheesy, floral or lavender-like attributes.

Present bitterness: Very low

Fermentation Characteristics: Gueuze represents blends of aged and newly fermenting young Lambics. These unflavoured blended and secondary fermented beers may be very dry or mildly sweet. They are characterized by intense fruity ester, sour, and acidic attributes which only result from spontaneous fermentation. Diacetyl should not be present. Characteristic horsey, goaty, leathery and phenolic aromas and flavours derived from *Brettanomyces* yeast are often present at moderate levels. Vanillin and other wood-derived flavours should not be present. Carbonation can be none (flat) to medium.

Body: Very low with dry mouthfeel

Additional notes: Gueuze originating in the Brussels area of Belgium, are often simply called Gueuze. Versions of this beer style made outside of the Brussels area are said to be "Belgian-Style Gueuze." The Belgian-style versions are made to resemble many of the beers of true origin. Historically, traditional Gueuze is dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar, or other sweeteners. Traditionally, Gueuze is brewed with unmalted wheat, malted barley, and stale, aged hops.

Original Gravity (°Plato) 1.044-1.056 (11-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.000- 1.010 (0.0-2.6 °Plato)

Alcohol by Weight (Volume) 4.0%-7.0% (5.0%-8.9%)

Hop Bitterness (IBU) 11-23

Colour SRM (EBC) 6-13 (12-26 EBC)

Class 10.K – Belgian-Style Fruit Lambic

Colour: Often influenced by the colour of added fruit

Clarity: Cloudiness is acceptable

Present Malt Aroma & Flavour: Malt sweetness should be absent, but sweetness of fruit may be low to high

Present Hop Aroma & Flavour: Hop aroma and flavour is not present. Cheesy hop character should not be present

Present Bitterness: Very low

Fermentation Characteristics: Characteristic horsey, goaty, leathery and phenolic aromas and flavours derived from *Brettanomyces* yeast are often present at moderate levels. Fermented sourness is an important part of the flavour profile, though sweetness may compromise the intensity. Fruit sourness may also be an important part of the profile. These flavoured Lambic beers may be very dry or mildly sweet. Vanillin and other woody flavours should not be present.

Body: Dry to full

Additional Notes: These beers, also known by the names Framboise, Kriek, Pêche, Cassis, etc., are characterized by fruit aromas and flavours. Fruit Lambics, whose origin is the Brussels area of Belgium, are often simply called Fruit Lambic. Versions of this beer style made outside of the Brussels area are said to be "Belgian-Style Fruit Lambics." The Belgian-style versions are made to resemble many of the beers of true origin. Historically,

traditional Lambics are dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar, fruit, or other sweeteners. Some versions often have a degree of sweetness contributed by fruit sugars, other sugars, or other sweeteners. See also Belgian-Style Lambic for additional background information. Such beers exhibiting wood-derived attributes should be categorized in other Wood-Aged categories.

Original Gravity (°Plato) 1.040-1.072 (10-17.5 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 4.0%-7.0% (5.0%-8.9%)

Hop Bitterness (IBU) 15-21

Colour SRM (EBC) Colour takes on hue of fruit

Class 10.L – Belgian-Style Flanders Oud Bruin or Oud Red Ale

Colour: Copper to very dark. SRM/EBC colour values can be misleading because the red spectrum of colour is not accurately assessed by these measurement systems

Clarity: Chill haze is acceptable at low temperatures. Some versions may be more highly carbonated. Bottle conditioned versions may appear cloudy when served.

Present Malt Aroma & Flavour: Roasted malt aromas and flavours including cocoa are acceptable at low levels. A very low level of malt sweetness may be present and balanced by acidity from *Lactobacillus*

Present Hop Aroma & Flavour: Not present

Present Bitterness: Very low to medium-low, though acidity and wood aging (if used) may mask higher bitterness levels

Fermentation Characteristics: *Brettanomyces* produced aromas and flavours should be absent or very low. Fruity esters expressed as cherry or green apple attributes are apparent. Overall flavour of Oud Bruin is fundamentally characterized by low to high lactic sourness. Many versions express very low to medium acetic sourness and aroma; acetic sourness may also be absent.

Body: Low to medium-low with a refreshing mouthfeel

Additional Notes: Oaky or woody flavours may be pleasantly integrated. Flavours of wine or distilled spirits associated with used barrels should not be present. Bottle conditioned versions are often a blend of old and young beer to create the brewer's intended flavour balance.

Original Gravity (°Plato) 1.044-1.056 (11-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.8%-5.2% (4.8%-6.6%)

Hop Bitterness (IBU) 5-18

Colour SRM (EBC) 12-25 (24-50 EBC)

10.M – Contemporary Belgian-Style Spontaneous Fermented Ale

Colour: Gold to very dark

Clarity: Cloudiness is acceptable, as these beers are frequently bottle conditioned.

Present Malt Aroma & Flavour: Sweet malt character is not present. Some versions may exhibit attributes typical of specialty malts.

Present Hop Aroma & Flavour: Not present to low and can include a cheesy, floral or lavender-like attributes.

Present bitterness: Very low

Fermentation Characteristics: These blended and secondary fermented beers may be very dry or mildly sweet. They are characterized by intense fruity ester, sour, and acidic attributes which only result from spontaneous fermentation. Diacetyl should not be present. Characteristic horsey, goaty, leathery and phenolic aromas and flavours derived from *Brettanomyces* yeast are often present at moderate levels. Aged beer is often blended with young beer to create this special style. Vanillin and other wood derived flavours should not be present. Carbonation can be none (flat) to medium.

Body: Very low with dry mouthfeel

Additional notes: While taking its inspiration from the Traditional Gueuze whose origin is the Brussels area of Belgium, Contemporary Belgian-Style Spontaneous Fermented Ales may incorporate specialty malts, spices or other flavours or fruited combinations that influence the hue, flavour, and aroma of the finished beer such that they differ significantly from traditional examples. When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include the underlying beer style upon which the entry is based, or other information unique to the entry such as non-traditional malts, sweeteners used, other ingredients or processing which influence present sensory outcomes.

Original Gravity (°Plato) 1.044-1.056 (11-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.000- 1.010 (0.0-2.6 °Plato)

Alcohol by Weight (Volume) 4.0%-7.0% (5.0%-8.9%)

Hop Bitterness (IBU) 11-23

Colour SRM (EBC) 6-40 (12-80 EBC)

10.N – American-Style Fruited Sour Ale

Colour: Can range from pale to black depending on underlying beer style and is often influenced by the colour of added fruit

Clarity: Chill haze, bacteria and yeast-induced haze is acceptable at any temperature

Present Malt Aroma & Flavour: Low. In darker versions, roasted malt, caramel and/or chocolate aromas and flavours should be present at low levels.

Present Hop Aroma & Flavour: None to high

Present bitterness: None to high and in balance with fruit character

Fermentation Characteristics: Moderate to intense, yet balanced, fruity esters are present. Diacetyl, DMS and *Brettanomyces* should not be present. The evolution of natural acidity at medium-low to high levels develops a balanced complexity and is expressed as a refreshing, pleasant sourness, in harmony with other attributes. The acidity present is usually in the form of lactic, acetic and other organic acids naturally developed with acidified malt in the mash or in kettle or post wort fermentation and is produced by various microorganisms including certain bacteria and yeasts. Acidic character can be a complex balance of several types of acid and attributes of age. There should be no residual flavours from liquids previously aged in a barrel such as bourbon or sherry. Wood vessels may be used during the fermentation and aging process, but wood-derived flavours such as vanillin should not be present.

Body: Low to high

Additional notes: Fruit aromas, ranging from subtle to intense, should be present. Fruit or fruit extracts, used as an adjunct in either the mash, kettle, primary or secondary fermentation, provide harmonious fruit character ranging from subtle to intense. Beers exhibiting wood-derived attributes or evidence of liquids previously aged in wood are categorised as Fruited Wood-Aged Sour Beer. Fruited versions of Berliner-Style Weisse are categorised elsewhere.

Original Gravity (°Plato) May vary widely

Apparent Extract/Final Gravity (°Plato) May vary widely

Alcohol by Weight (Volume) May vary widely

Hop Bitterness May vary widely

Colour SRM (EBC) May vary widely