

BREWNZ BEER AWARDS 2010

New Zealand Specific Styles

[In addition to the WBC styles there are four NZ-specific styles]

NZ101. NZ Draught

Generally what is classed as a 'brown beer' in NZ and not a 'lager'. New Zealand Draught beers are in effect 'amber lagers' – being amber, reddish brown, or copper coloured. They are medium bodied. There is a noticeable degree of caramel-type malt character in flavour and often in aroma. Hop bitterness, flavour, and aroma may be present but at relatively low levels. In essence however – 'think sweet, brown, malty with an edge of flavour'. Low levels of fruity esters maybe present. Diacetyl and chill haze should be absent.

Original Gravity (°Plato):	1.036-1.050 (9-12 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.018 (2-4.5°Plato)
Alcohol by Volume:	3.5-4.5%
Bitterness (IBU):	< 20
Colour SRM (EBC):	5-17 (10-34 EBC)

NZ102. NZ Lager

Medium in body, light in colour. New Zealand lagers are very 'clean' and aggressively carbonated. Flavour components should be subtle and complex, with no one ingredient dominating the others. Malt sweetness is light to mild. Hop bitterness, flavour and aroma are negligible to very light. Light fruity esters are acceptable. Chill haze and diacetyl should be absent.

Original Gravity (°Plato):	1.035-1.046 (10-11.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.010 (1.5-2.5 °Plato)
Alcohol by Volume:	3.5-4.5%
Bitterness (IBU):	< 20
Colour SRM (EBC):	< 12

NZ103. NZ Premium Lager

This style has low malt (and adjunct) sweetness, is medium bodied, and should contain no or a low percentage (less than 25%) of adjuncts. Colour may be light straw to golden. Alcohol content and bitterness may also be greater than New Zealand style lager (see above). Hop aroma and flavour is negligible to medium. Light fruity esters are acceptable. Chill haze and diacetyl should be absent.

Original Gravity (°Plato):	1.042-1.050 (11.5-12.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.010-1.014 (2.5-3.5 °Plato)
Alcohol by Volume:	4.5-5.5%
Bitterness (IBU):	<25
Colour SRM (EBC):	< 12

NZ104. NZ Pilsners

Full malt and a higher original gravity provide malt/alcohol sweetness and a medium body. Colour may be yellow-blond to full gold. Hop aroma and flavour is medium to high and is directly attributed to the use of hop varieties grown in, or originating from, New Zealand. (Descriptors commonly used to describe NZ hops include; grassy, pine-like, gooseberry, grape-like, passion fruit and citrus.) Hop bitterness is medium to high. Light fruity esters are acceptable. Diacetyl should be absent. A slight chill haze is acceptable.

Original Gravity (°Plato):	1.050-1.058 (12.5-14.4 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.011-1.014 (2.9-3.4 °Plato)
Alcohol by Volume:	4.0-6.25%
Bitterness (IBU):	25 - 42
Colour SRM (EBC):	6-16 EBC