



BREWNZ BEER AWARDS 2010

Competition Style Descriptions and Specifications

[adapted from the 2010 World Beer Cup® Style Descriptions and Specifications]

Contents

Hybrid / Mixed Beer Styles	4
1. Non-Alcoholic Malt Beverage	4
2. American-Style Cream Ale or Lager.....	4
3. American-Style Wheat Beer	4
4. American-Style Hefeweizen	5
5. Rye Beer	5
6. Fruit and Vegetable Beer	6
7. Herb and Spice Beer	8
8. Coffee Flavoured Beer	8
9. Specialty Beer	8
10. Specialty Honey Lager or Ale	9
11. Other Low Strength Ale or Lager.....	9
12. Other Strong Ale or Lager	9
13. Experimental Beer (Lager or Ale).....	9
14. Gluten Free Beer	10
15. Wood- and Barrel-Aged Beer	10
16. Wood- and Barrel-Aged Strong Beer.....	11
17. Wood- and Barrel-Aged Sour Beer.....	11
18. Aged Beer (Ale or Lager).....	11
19. Cellar or Unfiltered Beer	12
20. Smoke-Flavoured Beer.....	13
Lager Beer Styles	15
<i>Styles of European and German Origin</i>	15
21. European-Style Low-Alcohol Lager/German-Style Leicht(bier).....	15
22. German-Style Pilsener	15
23. Bohemian-Style Pilsener	15
24. Münchner (Munich)-Style Helles	15
25. Dortmunder/European-Style Export or German-Style Oktoberfest/Wiesen (Meadow)	16
26. Vienna-Style Lager	16
27. German-Style Märzen	16
28. European-Style Dark/Münchner Dunkel.....	17
29. German-Style Schwarzbier.....	17
30. Traditional German-Style Bock.....	17
31. German-Style Heller Bock/Maibock.....	17
32. German-Style Strong Bock.....	18
<i>Styles of North American Origin</i>	18
33. American-Style Light Lager	18
34. American-Style Lager	19
35. American-Style Specialty Lager	19
36. American-Style Amber Lager	20
37. American-Style Dark Lager	21
<i>Styles of Other Origin</i>	21
38. Australasian, Latin American or Tropical-Style Light Lager.....	21
39. International-Style Lager	21
40. Baltic Porter	22
Ale Beer Styles	22
<i>Styles of Belgian and French Origin</i>	22
41. Belgian-Style White (or Wit)/Belgian-Style Wheat.....	22

42.	Belgian- & French-Style Ale	23
43.	Belgian-Style Pale Ale	23
44.	Belgian-Style Sour Ale.....	24
45.	Belgian-Style Flanders/Oud Bruin or Oud Red Ale	25
46.	Belgian-Style Dubbel	25
47.	Belgian-Style Tripel	25
48.	Belgian-Style Pale Strong Ale	26
49.	Belgian-Style Dark Strong Ale.....	26
50.	Other Belgian-Style Ale	26
<i>Styles of British Origin</i>		<i>27</i>
51.	English-Style Summer Ale.....	27
52.	Classic English-Style Pale Ale.....	28
53.	English-Style India Pale Ale	28
54.	Ordinary Bitter	28
55.	Special Bitter or Best Bitter.....	28
56.	Extra Special Bitter or Strong Bitter.....	29
57.	Scottish-Style Ale	29
58.	English-Style Mild Ale.....	30
59.	English-Style Brown Ale	30
60.	Brown Porter.....	31
61.	Robust Porter	31
62.	Sweet Stout	31
63.	Oatmeal Stout.....	31
64.	Strong Scotch Ale.....	32
65.	British-Style Imperial Stout	32
66.	Old Ale.....	32
67.	Strong Ale.....	33
68.	Barley Wine-Style Ale.....	33
<i>Styles of German Origin</i>		<i>34</i>
69.	German-Style Kölsch/Köln-Style Kölsch	34
70.	German-Style Brown Ale/Düsseldorf-Style Altbier	34
71.	South German-Style Hefeweizen/Hefeweissbier.....	34
72.	German-Style Pale Wheat Ale.....	34
73.	German-Style Dark Wheat Ale	35
74.	South German-Style Weizenbock/Weissbock	36
<i>Styles of Irish Origin.....</i>		<i>36</i>
75.	Irish-Style Red Ale.....	36
76.	Classic Irish-Style Dry Stout.....	37
77.	Foreign (Export)-Style Stout	37
<i>Styles of North American Origin</i>		<i>37</i>
78.	Golden or Blonde Ale	37
79.	American-Style Pale Ale.....	37
80.	American-Style Strong Pale Ale	38
81.	American-Style India Pale Ale.....	38
82.	Imperial or Double India Pale Ale.....	38
83.	American-Style Amber/Red Ale.....	38
84.	Imperial or Double Red Ale	39
85.	American-Style Brown Ale.....	39
86.	American-Style Sour Ale	39
87.	American-Style Stout.....	40
88.	American-Style Wheat Wine Ale	40

89.	American-Style Imperial Stout.....	40
	<i>Styles of Other Origin</i>	41
90.	International Pale Ale	41
91.	Other International Ale.....	42

Hybrid / Mixed Beer Styles

1. Non-Alcoholic Malt Beverage

A. *Subcategory: Non-Alcoholic (Beer) Malt Beverage*

Non-alcoholic (NA) malt beverages should emulate the character of a previously listed category/subcategory designation but without the alcohol (less than 0.5 percent). Non-alcoholic (beer) malt beverages will inherently have a profile lacking the complexity and balance of flavours which can be attributed to alcohol. They should accordingly not be assessed negatively for reasons related to the absence of alcohol.

The brewer should list the classic style of the beer being made non-alcoholic (American-style Lager, Amber Lager, etc.), to allow for accurate judging. Beer entries not accompanied by this information may be at a disadvantage during judging.

B. *Subcategory: Alcohol-Free Malt Tonic*

Commonly called "Malta" or "Malt Tonic" in Latin America and in some African nations, this beverage is essentially unfermented dark wort sometimes brewed from all malt though more commonly with malt and grain or sugar adjuncts. It is very sweet and full bodied with mild hop bitterness. It typically has a "worty" (unfermented beer) flavour. Additional flavouring such as chocolate, caramel and vanilla are often added. The overall character is distinctively sweet. This beverage does not go through any type of fermentation.

2. American-Style Cream Ale or Lager

A mild, pale, light-bodied ale, made using a warm fermentation (top or bottom) and cold lagering. Hop bitterness and flavour range from very low to low. Hop aroma is often absent. Sometimes referred to as cream ales, these beers are crisp and refreshing. Pale malt character predominates. Caramelized malt character should be absent. A fruity or estery aroma may be perceived. Diacetyl and chill haze should not be perceived. Sulfur character and/or sweet corn-like dimethylsulfide (DMS) should be extremely low or absent from this style of beer.

Original Gravity (°Plato):	1.044-1.052 (11-13 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.004-1.010 (1-2.5 °Plato)
Alcohol by Weight (Volume):	3.4-4.5% (4.2-5.6%)
Bitterness (IBU):	10-22
Colour SRM (EBC):	2-5 (4-10 EBC)

3. American-Style Wheat Beer

A. *Subcategory: Light American Wheat Ale or Lager without Yeast*

This beer can be made using either ale or lager yeast. It can be brewed with 30 to 75 percent malted wheat, and hop rates may be low to medium. A fruity-estery aroma and flavour are typical but at low levels; however, phenolic, clove-like characteristics should not be perceived. Colour is usually clear golden to light amber, and the body should be light to medium in character. Diacetyl should not be perceived. Because this style is packaged and served without yeast, no yeast characters should be evident in mouthfeel, flavour, or aroma.

Original Gravity (°Plato):	1.036-1.050 (9-12.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.004-1.018 (1-4.5 °Plato)
Alcohol by Weight (Volume):	3-4% (3.8-5%)
Bitterness (IBU):	10-35
Colour SRM (EBC):	2-10 (4-20 EBC)

B. *Subcategory: Dark American Wheat Ale or Lager without Yeast*

This beer can be made using either ale or lager yeast. It can be brewed with 30 to 75 percent malted wheat, and hop rates may be low to medium. A fruity-estery aroma and flavour are typical but at low levels; however, phenolic, clove-like characteristics should not be perceived. Colour is dark amber to dark brown, and the body should be light to medium in character. Roasted malts are optionally evident in aroma and flavour with a low level of roast malt astringency acceptable when appropriately balanced with malt sweetness. Roast malts may be evident as a cocoa/chocolate or caramel character. Aromatic toffee-like, caramel, or biscuit-like characters

may be part of the overall flavour/aroma profile. Diacetyl should not be perceived. Because this style is packaged and served without yeast, no yeast characters should be evident in mouthfeel, flavour, or aroma. Chill haze is also acceptable.

Original Gravity (°Plato):	1.036-1.050 (9-12.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.004-1.018 (1-4.5 °Plato)
Alcohol by Weight (Volume):	3-4% (3.8-5%)
Bitterness (IBU):	10-25
Colour SRM (EBC):	9-22 (18-44 EBC)

4. American-Style Hefeweizen

A. *Subcategory: Light American Wheat Ale or Lager with Yeast*

This beer can be made using either ale or lager yeast. It can be brewed with 30 to 75 percent malted wheat, and hop rates may be low to medium. Hop characters may be light to moderate in bitterness, flavour and aroma. Fruity-estery aroma and flavour are typical but at low levels; however, phenolic, clove-like characteristics should not be perceived. Colour is usually straw to light amber, and the body should be light to medium in character. Diacetyl should not be perceived. Because this style is served with yeast the character should portray a full yeasty mouthfeel and appear hazy to very cloudy. Chill haze is also acceptable. Yeast flavour and aroma should be low to medium but not overpowering the balance and character of malt and hops.

Original Gravity (°Plato):	1.036-1.056 (9-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.018 (1.5-4.5 °Plato)
Alcohol by Weight (Volume):	2.8-4.4% (3.5-5.5%)
Bitterness (IBU):	10-35
Colour SRM (EBC):	4-10 (8-20 EBC)

B. *Subcategory: Dark American Wheat Ale or Lager with Yeast*

This beer can be made using either ale or lager yeast. It can be brewed with 30 to 75 percent malted wheat, and hop rates may be low to medium. Fruity-estery aroma and flavour are typical but at low levels; however, phenolic, clove-like characteristics should not be perceived. Colour is dark amber to dark brown, and the body should be light to medium in character. Roasted malts are optionally evident in aroma and flavour with a low level of roast malt astringency acceptable when appropriately balanced with malt sweetness. Roast malts may be evident as a cocoa/chocolate or caramel character. Aromatic toffee-like, caramel, or biscuit-like characters may be part of the overall flavour/aroma profile. Diacetyl should not be perceived. Because this style is intended to be served with yeast the character should portray a full yeasty mouthfeel and appear hazy to very cloudy. Chill haze is also acceptable. Yeast flavour and aroma should be low to medium but not overpowering the balance and character of malt and hops.

Original Gravity (°Plato):	1.036-1.050 (9-12.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.004-1.018 (1-4.5 °Plato)
Alcohol by Weight (Volume):	3-4% (3.8-5%)
Bitterness (IBU):	10-25
Colour SRM (EBC):	9-22 (18-44 EBC)

5. Rye Beer

A. *Subcategory: American Rye Ale or Lager with or without Yeast*

This beer can be made using either ale or lager yeast. It should be brewed with at least 20 percent rye malt, and hop rates may be low to medium. A fruity-estery aroma and flavour are typical but at low levels; however, phenolic, clove-like characteristics should not be perceived. Paler versions of this style may be straw to amber in colour, and the body should be light to medium in character. Diacetyl should not be perceived. Darker versions of this style will be dark amber to dark brown, and the body should be light to medium in character. Roasted malts are optionally evident in aroma and flavour with a low level of roast malt astringency acceptable when appropriately balanced with malt sweetness. Roast malts may be evident as a cocoa/chocolate or caramel character. Aromatic toffee-like, caramel, or biscuit-like characters may be part of the overall flavour/aroma profile. As in the paler versions, diacetyl should not be perceived. If entries in this category are

packaged and served without yeast, no yeast characters should be evident in mouthfeel, flavour, or aroma. If entries are intended to be served with yeast, the character should portray a full yeasty mouthfeel and appear hazy to very cloudy. Yeast flavour and aroma should be low to medium but not overpowering the balance and character of rye and barley malt and hops.

Brewer may indicate on the bottle whether the yeast should be intentionally roused or if they prefer that the entry be poured as quietly as possible. When entering, brewer may choose to indicate if the beer is a rye version of a classic style – for example, rye pale ale, rye porter, etc.

Original Gravity (°Plato):	1.030-1.056 (7.5-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.004-1.020 (1-5 °Plato)
Alcohol by Weight (Volume):	3-5.5% (3.8-6.9%)
Bitterness (IBU):	10-35
Colour SRM (EBC):	2-25 (4-50 EBC)

B. Subcategory: German-Style Rye Ale (Roggenbier) with or without Yeast

This beer can be made using phenol producing ale yeast. It should be brewed with at least 30 percent rye malt, and hop rates will be low. A banana-like fruity-estery aroma and flavour are typical but at low levels; phenolic, clove-like characteristics should also be perceived. Paler versions of this style are straw to dark amber, and the body should be light to medium in character. Diacetyl should not be perceived. Darker versions of this style will be dark amber to dark brown, and the body should be light to medium in character. Roasted malts are optionally evident in aroma and flavour with a low level of roast malt astringency acceptable when appropriately balanced with malt sweetness. Roast malts may be evident as a cocoa/chocolate or light caramel character. Aromatic toffee-like, caramel, or biscuit-like characters may be part of the overall flavour/aroma profile. As in the paler versions, diacetyl should not be perceived. If entries in this style are packaged and served without yeast, no yeast characters should be evident in mouthfeel, flavour, or aroma. If entries are intended to be served with yeast, the character should portray a full yeasty mouthfeel and appear hazy to very cloudy. Yeast flavour and aroma should be low to medium but not overpowering the balance and character of rye and barley malt and hops.

Brewer may indicate on the bottle whether the yeast should be intentionally roused or if they prefer that the entry be poured as quietly as possible.

Original Gravity (°Plato):	1.047-1.056 (11.8-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.016 (2-4 °Plato)
Alcohol by Weight (Volume):	3.9-4.4% (4.9-5.5%)
Bitterness (IBU):	10-15
Colour SRM (EBC):	4-12 (8-24 EBC)

6. Fruit and Vegetable Beer

A. Subcategory: Fruit Beer

Fruit beers are any beers using fruit or fruit extracts as an adjunct in either primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, fruit qualities. Fruit qualities should not be overpowered by hop character. Beers containing a fruit (such as juniper berry) with herbal or spice qualities would be more appropriately entered in the herb and spice beer category. Beers containing pumpkin would be more appropriately entered in the pumpkin beer subcategory below. Acidic bacterial (not wild yeast) fermentation characters may be evident (but not necessary); they would contribute to acidity and enhance fruity balance. Clear or hazy beer is acceptable in appearance.

To allow for accurate judging, the brewer must list what fruits are used, and may also list a classic style of base beer, or any other ingredients or processes used (for example, bacterial or Brettanomyces fermentation). Beer entries not accompanied by this information may be at a disadvantage during judging.

Original Gravity (°Plato):	1.030-1.110 (7.5-27.5 °Plato)
----------------------------	-------------------------------

Apparent Extract/Final Gravity (°Plato):	1.006-1.030 (1.5-7.5 °Plato)
Alcohol by Weight (Volume):	2-9.5% (2.5-12%)
Bitterness (IBU):	5-70
Colour SRM (EBC):	5-50 (10-100 EBC)

B. Subcategory: Fruit Wheat Beer

Fruit wheat beers are any classic light wheat beers (see subcategories 3a and 4a above) using fruit or fruit extracts as an adjunct in either primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, fruit qualities. Fruit qualities should not be overpowered by hop character. Beers containing a fruit (such as juniper berry) with herbal or spice qualities would be more appropriately entered in the herb and spice beer category. Beers containing pumpkin would be more appropriately entered in the pumpkin beer subcategory below. Acidic bacterial (not wild yeast) fermentation characters may be evident (but not necessary); they would contribute to acidity and enhance fruity balance. Clear or hazy beer is acceptable in appearance.

To allow for accurate judging, the brewer must list what fruits are used, and may also list a classic style of base beer, or any other ingredients or processes used (for example, bacterial or Brettanomyces fermentation). Beer entries not accompanied by this information may be at a disadvantage during judging.

Original Gravity (°Plato):	1.036-1.056 (9-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.004-1.018 (1-4.5 °Plato)
Alcohol by Weight (Volume):	3-4% (3.8-5%)
Bitterness (IBU):	10-35
Colour SRM (EBC):	2-10 (4-20 EBC)

C. Subcategory: Vegetable Beer

Vegetable beers are any beers using vegetables as an adjunct in either the mash, kettle, primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, qualities. Vegetable qualities should not be overpowered by hop character. Beers containing a vegetable (such as chilli peppers) with herbal or spice qualities would be more appropriately entered in the herb and spice beer category. Beers containing pumpkin would be more appropriately entered in the pumpkin beer subcategory below. Clear or hazy beer is acceptable in appearance.

To allow for accurate judging, the brewer should list what vegetables are used, and may also list a classic style of base beer, or any other ingredients or processes used. Beer entries not accompanied by this information may be at a disadvantage during judging.

Original Gravity (°Plato):	1.030-1.110 (7.5-27.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.030 (1.5-7.5 °Plato)
Alcohol by Weight (Volume):	2-9.5% (2.5-12%)
Bitterness (IBU):	5-70
Colour SRM (EBC):	5-50 (10-100 EBC)

D. Subcategory: Pumpkin Beer

Pumpkin beers are any beers using pumpkins (*Cucurbita pepo*) as an adjunct in either mash, kettle, primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, qualities. Pumpkin qualities should not be overpowered by hop character. Entries may or may not be spiced or flavoured with other ingredients.

To allow for accurate judging, the brewer may list a classic style of base beer, and/or any other ingredients or processes used. Beer entries not accompanied by this information may be at a disadvantage during judging.

Original Gravity (°Plato):	1.030-1.110 (7.5-27.5 °Plato)
----------------------------	-------------------------------

Apparent Extract/Final Gravity (°Plato):	1.006-1.030 (1.5-7.5 °Plato)
Alcohol by Weight (Volume):	2-9.5% (2.5-12%)
Bitterness (IBU):	5-70
Colour SRM (EBC):	5-50 (10-100 EBC)

7. Herb and Spice Beer

A. Subcategory: Herb and Spice Beer

Herb and spice beers use herbs or spices (derived from roots, seeds, fruits, vegetable, flowers, etc.) other than or in addition to hops to create a distinct (ranging from subtle to intense) character, although individual characters of herbs and/or spices used *may not always be identifiable*. Under hopping often, but not always, allows the spice or herb to contribute to the flavour profile. Positive evaluations are significantly based on perceived balance of flavours.

The brewer should list what herbs and/or spices are used, and may also list a classic style of base beer, to allow for accurate judging. Beer entries not accompanied by this information may be at a disadvantage during judging.

Original Gravity (°Plato):	1.030-1.110 (7.5-27.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.030 (1.5-7.5 °Plato)
Alcohol by Weight (Volume):	2-9.5% (2.5-12%)
Bitterness (IBU):	5-70
Colour SRM (EBC):	5-50 (10-100 EBC)

B. Subcategory: Chocolate/Cocoa Flavoured Beer

Chocolate beers use "dark" chocolate or cocoa in any of its forms other than or in addition to hops to create a distinct (ranging from subtle to intense) character. Under hopping allows chocolate to contribute to the flavour profile while not becoming excessively bitter. Beers made with white chocolate should not be entered into this category.

The brewer should list the classic or experimental style of the base beer, to allow for accurate judging. Beer entries not accompanied by this information may be at a disadvantage during judging.

Original Gravity (°Plato):	1.030-1.110 (7.5-27.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.030 (1.5-7.5 °Plato)
Alcohol by Weight (Volume):	2-9.5% (2.5-12%)
Bitterness (IBU):	15-40
Colour SRM (EBC):	15-50 (10-100 EBC)

8. Coffee Flavoured Beer

Coffee beers use coffee in any of its forms other than or in addition to hops to create a distinct (ranging from subtle to intense) character. Under hopping allows coffee to contribute to the flavour profile while not becoming excessively bitter.

The brewer should list the classic or experimental style of the base beer, to allow for accurate judging. Beer entries not accompanied by this information may be at a disadvantage during judging.

Original Gravity (°Plato):	1.030-1.110 (7.5-27.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.030 (1.5-7.5 °Plato)
Alcohol by Weight (Volume):	2-9.5% (2.5-12%)
Bitterness (IBU):	15-40
Colour SRM (EBC):	15-50 (10-100 EBC)

9. Specialty Beer

These beers are brewed using unusual fermentable sugars, grains and starches that contribute to alcohol content other than, or in addition to, malted barley. As nuts generally have some degree of fermentables, beers

brewed with nuts would appropriately be entered in this category. The distinctive characters of these special ingredients should be evident either in the aroma, flavour or overall balance of the beer, but not necessarily in overpowering quantities. For example, maple syrup or potatoes would be considered unusual. Rice, corn, or wheat are not considered unusual. Spiced beers brewed using unusual fermentables should be entered in the experimental category.

The brewer should explain the special ingredient(s) used and achieved character or nature of the beer, and/or the classic style on which the entry is based, to allow for accurate judging. Beer entries not accompanied by this information may be at a disadvantage during judging.

Original Gravity (°Plato):	1.030-1.110 (7.5-27.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.030 (1.5-7.5 °Plato)
Alcohol by Weight (Volume):	2-9.5% (2.5-12%)
Bitterness (IBU):	0-100
Colour SRM (EBC):	1-100 (2-200 EBC)

10. Specialty Honey Lager or Ale

These beers are brewed using honey in addition to malted barley. Beers may be brewed to a traditional style or may be experimental. Character of honey should be evident in flavour and aroma and balanced with the other components without overpowering them.

The brewer should list the traditional or experimental style of the base beer, to allow for accurate judging. Beer entries not accompanied by this information may be at a disadvantage during judging.

Original Gravity (°Plato):	1.030-1.110 (7.5-27.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.030 (1.5-7.5 °Plato)
Alcohol by Weight (Volume):	2-9.5% (2.5-12%)
Bitterness (IBU):	0-100
Colour SRM (EBC):	1-100 (2-200 EBC)

11. Other Low Strength Ale or Lager

Any style of beer can be made lower in strength than described in the classic style guidelines. The goal should be to reach a balance between the style's character and the lower alcohol content. Beers entered in this category should not exceed 4.1% by volume (3.3% by weight).

The brewer must provide the base style that is being created lower in alcohol and/or appropriately identify the style created (for example: half-alt, singlefest or baby bock). Beer entries not accompanied by this information will be at a disadvantage during judging.

12. Other Strong Ale or Lager

Any style of beer can be made stronger than the classic style guidelines. The goal should be to reach a balance between the style's character and the additional alcohol.

The brewer must provide the base style that is being created stronger and/or appropriately identify the style created (for example: double alt, triple fest, imperial porter or quadruple Pilsener). Beer entries not accompanied by this information will be at a disadvantage during judging.

13. Experimental Beer (Lager or Ale)

An experimental beer is any beer (lager, ale or other) that is primarily grain-based and employs unusual techniques and/or ingredients. All entries in this subcategory must derive a minimum 51% of the fermentable carbohydrates from malted grains. Judges will consider the overall uniqueness of the process, ingredients used and creativity when evaluating beers entered in this category. Beers not easily matched to existing categories in a competition would often be entered into this category. Beers that are a combination of other hybrid and/or traditional categories (spice, smoke, specialty, porter, etc.) may also be entered into this category. Unless

remarkably experimental, most wood- and barrel-aged beers would probably be more appropriately entered in one of the wood- and barrel-aged categories or subcategories shown below.

The brewer should identify the experimental style/process or ingredients used to make the beer unique, and also the classic beer style being elaborated upon (if appropriate) to allow for accurate judging. Beer entries not accompanied by this information will be at a disadvantage during judging.

14. Gluten Free Beer

A beer (lager, ale or other) that is made from fermentable sugars, grains and converted carbohydrates. Ingredients do not contain gluten, in other words zero gluten (No barley, wheat, spelt, oats, rye, etc). May or may not contain malted grains that do not contain gluten. Brewers design and identify these beers along other style guidelines with regard to flavour, aroma and appearance profile. In competitions, brewers identify ingredients and fermentation type. NOTE: If a beer uses ingredients, which contain gluten, but the finished beer, because of special processing, contains zero gluten then the beer can be classified as gluten-free beer for the purposes of these guidelines. These guidelines do not supersede any government regulations.

The brewer may identify the ingredients used to make the beer, and also the classic beer style most closely being approximated (if there is one) with regard to flavour, aroma and appearance, to allow for accurate judging.

15. Wood- and Barrel-Aged Beer

A. Subcategory: Wood- and Barrel-Aged Pale to Amber Beer

A wood- or barrel-aged beer is any lager, ale or hybrid beer, either a traditional style or a unique experimental beer that has been aged for a period of time in a wooden barrel or in contact with wood. This beer is aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel. New wood character is often characterized as a complex blend of vanillin and unique wood character. Used sherry, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. Ultimately a balance of flavour, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavours. Sour wood-aged beer, dark wood-aged beer (>20 SRM or 40 EBC) or higher alcohol wood-aged beer (>5% a.b.w. or 6.25% a.b.v.) of any colour should be entered in one of the appropriate categories or subcategories shown below.

The brewer should explain the special nature of the beer to allow for accurate judging. Comments could include: type of wood used (new or old, oak or other wood type), type of barrel used (new, port/ whiskey/ wine/ sherry/ other), base beer style or achieved character. Beer entries not accompanied by this information will be at a disadvantage during judging.

Colour SRM (EBC):	4-20 (8-40 EBC)
Alcohol by Weight (Volume):	3-5% (3.75-6.25%)

B. Subcategory: Wood- and Barrel-Aged Dark Beer

Any classic style or unique experimental style of dark beer can be wood or barrel-aged for a period of time in a wooden barrel or in contact with wood. For purposes of this competition entries in this subcategory should have colour greater than 20 SRM or 40 EBC, but contain alcohol less than 5% a.b.w. or 6.25% a.b.v. This beer is aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel. New wood character is often characterized as a complex blend of vanillin and unique wood character. Used sherry, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. Ultimately a balance of flavour, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavours. Examples of wood-aged classic styles include but are not limited to Irish style dry stout, robust porter, brown ale or other dark beer styles. Dark fruited or spiced beer would also be appropriately entered in this category. Sour wood-aged dark beers, and higher alcohol versions of classic styles and higher alcohol beer styles with >5% a.b.w. or 6.25% a.b.v. (such as imperial stout, old ale or experimental styles for example) should be entered in other categories or subcategories shown below.

The brewer should explain the special nature of the beer to allow for accurate judging. Comments could include: type of wood used (new or old, oak or other wood type), type of barrel used (new, port/ whiskey/ wine/ sherry/ other), base beer style or achieved character. Beer entries not accompanied by this information will be at a disadvantage during judging.

16. Wood- and Barrel-Aged Strong Beer

Any strong classic style or unique, experimental style of beer can be wood or barrel-aged for a period of time in a wooden barrel or in contact with wood. For purposes of this competition entries in this subcategory should contain greater than 5% a.b.w. or 6.25% a.b.v. They may have any range of colour or other characteristics. This beer is aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel. New wood character is often characterized as a complex blend of vanillin and unique wood character. Used sherry, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. Ultimately a balance of flavour, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavours. Examples of wood-aged strong beer styles include but are not limited to imperial stout, double porter, triple pale ale or any other strong beer style that meets the criteria for alcohol content. Sour higher alcohol wood-aged beer (>5% a.b.w. or 6.25% a.b.v.) of any colour should be entered in the appropriate category shown below.

The brewer should explain the special nature of the beer to allow for accurate judging. Comments could include: type of wood used (new or old, oak or other wood type), type of barrel used (new, port/ whiskey/ wine/ sherry/ other), base beer style or achieved character. Beer entries not accompanied by this information will be at a disadvantage during judging.

17. Wood- and Barrel-Aged Sour Beer

A wood- or barrel-aged sour beer is any lager, ale or hybrid beer, either a traditional style or a unique experimental beer that has been aged for a period of time in a wooden barrel or in contact with wood and has developed a natural acidity induced by bacteria or other microbe. This beer is aged with the intention of imparting the particularly unique character of the wood, the micro flora present in the wood and/or what has previously been in the barrel. New wood character is often characterized as a complex blend of vanillin and unique wood character. Used sherry, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. Usually bacteria and/or "wild" yeast fermentation contributes complex esters and results in a dry to very dry beer. Ultimately a balance of flavour, aroma and mouthfeel are sought with the marriage of acidity, complex esters and new beer with wood and/or barrel flavours.

The brewer should explain the special nature of the beer to allow for accurate judging. Comments could include: type of wood used (new or old, oak or other wood type), type of microbial contribution, type of barrel used (new, port/ whiskey/ wine/ sherry/ other), base beer style or achieved character. Beer entries not accompanied by this information will be at a disadvantage during judging.

18. Aged Beer (Ale or Lager)

A. Subcategory: Ale or Lager Aged from 12-24 Months

These are beers aged for over one year, and up to two years. A brewer may brew any type of beer of any strength and enhance or change its character with extended and creative ageing conditions. Entries in this category will exhibit a very broad range of characteristics; these beers might have high hopping rates, roast malt content (in some darker examples), high alcohol content and/or complex herbal content. Some acidic beers may develop attributes that are enhanced with extended ageing. These beers should exhibit positive attributes of ageing, such as slight oxidation, roundness or smoothness in styles where appropriate. These beers should not exhibit unbalanced attributes of ageing, such as over-oxidation or stale character, or unpleasant yeast characteristics such as excessive autolysis. For the purposes of this competition, beers in this category may be aged in any type of food grade vessel, although beers that exhibit attributes resulting from ageing in wood should be entered in the wood- and barrel-aged categories.

The brewer should provide the classic style or experimental nature of the beer being aged, as well as the kind of material in which the beer was aged or other information describing the ageing process. Beer entries not accompanied by this information will be at a disadvantage during judging.

B. Subcategory: Ale or Lager Aged from 25-48 Months

These are beers aged for over two years, and up to four years. A brewer may brew any type of beer of any strength and enhance or change its character with extended and creative ageing conditions. Entries in this category will exhibit a very broad range of characteristics; these beers might have high hopping rates, roast malt content (in some darker examples), high alcohol content and/or complex herbal content. Some acidic beers may develop attributes that are enhanced with extended ageing. These beers should exhibit positive attributes of ageing, such as slight oxidation, roundness or smoothness in styles where appropriate. These beers should not exhibit unbalanced attributes of ageing, such as over-oxidation or stale character, or unpleasant yeast characteristics such as excessive autolysis. For the purposes of this competition, beers in this category may be aged in any type of food grade vessel, although beers that exhibit attributes resulting from ageing in wood should be entered in the wood- and barrel-aged categories.

The brewer should provide the classic style or experimental nature of the beer being aged, as well as the kind of material in which the beer was aged or other information describing the ageing process. Beer entries not accompanied by this information will be at a disadvantage during judging.

C. Subcategory: Ale or Lager Aged from 49-72 Months

These are beers aged for over four years, and up to six years. A brewer may brew any type of beer of any strength and enhance or change its character with extended and creative ageing conditions. Entries in this category will exhibit a very broad range of characteristics; these beers might have high hopping rates, roast malt content (in some darker examples), high alcohol content and/or complex herbal content. Some acidic beers may develop attributes that are enhanced with extended ageing. These beers should exhibit positive attributes of ageing, such as slight oxidation, roundness or smoothness in styles where appropriate. These beers should not exhibit unbalanced attributes of ageing, such as over-oxidation or stale character, or unpleasant yeast characteristics such as excessive autolysis. For the purposes of this competition, beers in this category may be aged in any type of food grade vessel, although beers that exhibit attributes resulting from ageing in wood should be entered in the wood- and barrel-aged categories.

The brewer should provide the classic style or experimental nature of the beer being aged, as well as the kind of material in which the beer was aged or other information describing the ageing process. Beer entries not accompanied by this information will be at a disadvantage during judging.

D. Subcategory: Ale or Lager Aged More Than 72 Months

These are beers aged for over six years. A brewer may brew any type of beer of any strength and enhance or change its character with extended and creative ageing conditions. Entries in this category will exhibit a very broad range of characteristics; these beers might have high hopping rates, roast malt content (in some darker examples), high alcohol content and/or complex herbal content. Some acidic beers may develop attributes that are enhanced with extended ageing. These beers should exhibit positive attributes of ageing, such as slight oxidation, roundness or smoothness in styles where appropriate. These beers should not exhibit unbalanced attributes of ageing, such as over-oxidation or stale character, or unpleasant yeast characteristics such as excessive autolysis. For the purposes of this competition, beers in this category may be aged in any type of food grade vessel, although beers that exhibit attributes resulting from ageing in wood should be entered in the wood and barrel-aged categories.

The brewer should provide the classic style or experimental nature of the beer being aged, as well as the kind of material in which the beer was aged or other information describing the ageing process. Beer entries not accompanied by this information will be at a disadvantage during judging.

19. Cellar or Unfiltered Beer

A. Subcategory: Kellerbier (Cellar Beer) or Zwickelbier/Unfiltered Lager

Traditional kellerbier examples are typically unfiltered and often young, not fully lagered versions of Germanic lager styles of beer such as Münchner-Style Helles and Dunkel, Dortmunder/European-Style Export, Bohemian-style Pilsener and German-style Pilsener. Kellerbier is noticeably less carbonated. Subtle or low levels of esters may be apparent. They may or may not be clear. Natural, unfiltered clarity may be apparent and is acceptable.

Exhibiting a small amount of yeast haze in the appearance is also acceptable. Low to moderately low levels of yeast-generated sulfur compounds in aroma and flavour may or may not be apparent. Dry hopping is acceptable. Head retention may not be optimal. Contemporary Version of Kellerbier are typically beers that are packaged or on draft which are simply unfiltered versions of a style of lager - fully carbonated, fully lagered, full head retention, absent of acetaldehyde. For the purposes of this competition, pale American lager styles as well as darker lager styles such as Märzen, Dunkel or Schwarzbier that contain yeast could also be appropriately entered into this subcategory.

The brewer must provide the classic style on which the entry is based to allow for accurate judging. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato):	Varies with style
Apparent Extract/Final Gravity (°Plato):	Varies with style
Alcohol by Weight (Volume):	Varies with style
Bitterness (IBU):	Varies with style
Colour SRM (EBC):	Varies with style

B. Subcategory: Cellared or Unfiltered Ale

These are typically classic ale styles packaged and/or served intentionally with low to moderate amounts of yeast. Pale Ale, Bitter, Brown Ale, Porter, ESB or any other ale style may be entered into this subcategory. Unfiltered versions of other ale styles that are normally filtered (alt for example) may also be entered in this subcategory. Products may be filtered and redosed with yeast in the package, bottle conditioned, or packaged unfiltered or loosely filtered. These beers may or may not portray a yeasty mouthfeel depending on the amount of yeast contained in the package and dispensed during pouring. They will most likely not be clear, and may appear slightly hazy to very cloudy. Yeast flavour and aroma should be low to medium but not overpowering the balance and character of malt and hops. Low to moderately low levels of yeast-generated sulfur containing compounds may or may not be apparent in aroma and flavour, and low levels of acetaldehyde or other volatiles normally scrubbed during fermentation may or may not be apparent. Dry Hopping is acceptable. Head retention may not be optimal.

The brewer must provide the classic style on which the entry is based to allow for accurate judging. Beer entries not accompanied by this information will be at a disadvantage during judging.

Original Gravity (°Plato):	Varies with style
Apparent Extract/Final Gravity (°Plato):	Varies with style
Alcohol by Weight (Volume):	Varies with style
Bitterness (IBU):	Varies with style
Colour SRM (EBC):	Varies with style

20. Smoke-Flavoured Beer

A. Subcategory: Bamberg-Style Helles (Smoke) Rauchbier Lager

Helles Rauchbier should have smoky characters that range from detectable to prevalent in the aroma and flavour. Smoke character is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness to this style of beer. This is a medium-bodied, smoke and malt-emphasized beer; with malt character often balanced with low levels of yeast produced sulfur compounds (character). This beer should be perceived as having low bitterness. Certain renditions of this beer style approach a perceivable level of hop flavour (note: hop flavour does not imply hop bitterness) and character but it is essentially balanced with malt character to retain its style identity. Helles Rauchbier malt character is reminiscent of freshly and very lightly toasted sweet malted barley. There should not be any caramel character. Colour is light straw to golden. Noble-type hop flavour is low but may be perceptible. The aroma should strike a balance between malt, hop, and smoke. Fruity esters, diacetyl, and chill haze should not be perceived.

Original Gravity (°Plato):	1.044-1.050 (11-13 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.012 (2-3 °Plato)
Alcohol by Weight (Volume):	3.8-4.4% (4.5-5.5%)

Bitterness (IBU): 18-25
Colour SRM (EBC): 4-5.5 (8-11 EBC)

B. Subcategory: Bamberg-Style Märzen (Smoke) Rauchbier Lager

Rauchbier Märzen should have smoky characters that range from detectable to prevalent in the aroma and flavour. Smoke character is neither harshly phenolic nor acrid, but rather very smooth, almost rendering a perception of mild sweetness to this style of beer. The beer is generally toasted malty sweet and full-bodied with low to medium-low hop bitterness. Noble-type hop flavour is low but may be perceptible. The aroma should strike a balance between malt, hop, and smoke. Fruity esters, diacetyl, and chill haze should not be perceived.

Original Gravity (°Plato): 1.048-1.060 (12-15 °Plato)
Apparent Extract/Final Gravity (°Plato): 1.012-1.016 (3-4 °Plato)
Alcohol by Weight (Volume): 3.6-5% (4.5-6.3%)
Bitterness (IBU): 20-35
Colour SRM (EBC): 10-20 (20-40 EBC)

C. Subcategory: Bamberg-Style Bock (Smoke) Rauchbier Lager

Bamberg-style Bock Rauchbier should have smoky characters that range from detectable to prevalent in the aroma and flavour. Smoke character is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness to this style of beer. The Bock beer character should manifest itself as a strong, malty, medium- to full-bodied with moderate hop bitterness that should increase proportionately with the starting gravity. Hop flavour should be low and hop aroma should be very low. Bocks can range in colour from deep copper to dark brown. Fruity esters should be minimal. Diacetyl, and chill haze should not be perceived.

Original Gravity (°Plato): 1.066-1.074 (16.5-18 °Plato)
Apparent Extract/Final Gravity (°Plato): 1.018-1.024 (4.5-6 °Plato)
Alcohol by Weight (Volume): 5-6% (6-7.5%)
Bitterness (IBU): 20-30
Colour SRM (EBC): 20-30 (40-60 EBC)

D. Subcategory: Bamberg-Style Weiss (Smoke) Rauchbier

Bamberg-style Weiss Rauchbier should have smoky characters that range from detectable to prevalent in the aroma and flavour. Smoke character is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness to this style of beer. The aroma and flavour of a Weissbier with yeast is decidedly fruity and phenolic. The phenolic characteristics are often described as clove- or nutmeg like and can be smoky or even vanilla like. Banana like esters are often present. These beers are made with at least 50 percent malted wheat, and hop rates are quite low. Hop flavour and aroma are absent. Weissbier is well attenuated and very highly carbonated and a medium- to full-bodied beer. The colour is very pale to pale amber. Because yeast is present, the beer will have yeast flavour and a characteristically fuller mouthfeel and may be appropriately very cloudy. No diacetyl should be perceived.

Brewer may indicate a desire that the yeast be either poured or not poured when the beer is served.

Original Gravity (°Plato): 1.047-1.056 (11.8-14 °Plato)
Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2-4 °Plato)
Alcohol by Weight (Volume): 3.9-4.4% (4.9-5.5%)
Bitterness (IBU): 10-15
Colour SRM (EBC): 4-11 (8-22 EBC)

E. Subcategory: Other Smoke-Flavoured Beer (Lager or Ale)

Any style of beer can be smoked; the goal is to reach a balance between the style's character and the smoky properties.

The brewer should list the traditional or experimental style of the base beer as well as the wood type used as a smoke source (e.g. "alder smoked dry stout"). Beer entries not accompanied by this information may be at a disadvantage during judging.

Lager Beer Styles

Styles of European and German Origin

21. European-Style Low-Alcohol Lager/German-Style Leicht(bier)

These beers are very light in body and colour. Malt sweetness is perceived at low to medium levels, while hop bitterness character is perceived at medium levels. Hop flavour and aroma may be low to medium. These beers should be clean with no perceived fruity esters or diacetyl. Very low levels of sulfur related compounds acceptable. Chill haze is not acceptable.

Original Gravity (°Plato):	1.026-1.034 (6.5-8 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.010 (1.5-2.5 °Plato)
Alcohol by Weight (Volume):	2.0-2.9% (2.5-3.6%)
Bitterness (IBU):	16-24
Colour SRM (EBC):	2-4 (4-8 EBC)

22. German-Style Pilsener

A classic German Pilsener is very light straw or golden in colour and well hopped. Hop bitterness is high. Noble-type hop aroma and flavour are moderate and quite obvious. It is a well-attenuated, medium-bodied beer, but a malty residual sweetness can be perceived in aroma and flavour. Very low levels of sweet corn-like dimethylsulfide (DMS) character are below most beer drinkers taste threshold. Other fermentation or hop related sulfur compounds, when perceived at low levels, may be characteristic of this style. Fruity esters and diacetyl should not be perceived. There should be no chill haze. Its head should be dense and rich.

Original Gravity (°Plato):	1.044-1.050 (11-12.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.012 (1.5-3 °Plato)
Alcohol by Weight (Volume):	3.6-4.2% (4-5%)
Bitterness (IBU):	30-40
Colour SRM (EBC):	3-4 (6-8 EBC)

23. Bohemian-Style Pilsener

Bohemian pilseners are medium bodied, and they can be as dark as a light amber colour. This style balances moderate bitterness and noble-type hop aroma and flavour with a malty, slightly sweet, medium body. Extremely low levels of diacetyl and low levels of sweet corn-like dimethylsulfide (DMS) character, if perceived, are characteristic of this style and both may accent malt aroma. A toasted-, biscuit-like, bready malt character along with low levels of sulfur compounds may be evident at low levels. There should be no chill haze. Its head should be dense and rich.

Original Gravity (°Plato):	1.044-1.056 (11-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.014-1.020 (3.5-5 °Plato)
Alcohol by Weight (Volume):	3.2-4% (4-5%)
Bitterness (IBU):	30-45
Colour SRM (EBC):	3-7 (6-14 EBC)

24. Münchner (Munich)-Style Helles

This beer should be perceived as having low bitterness. It is a medium-bodied, malt-emphasized beer; with malt character often balanced with low levels of yeast produced sulfur compounds (character). Certain renditions of this beer style approach a perceivable level of hop flavour (note: hop flavour does not imply hop bitterness) and character but it is essentially balanced with malt character to retain its style identity. Malt character is reminiscent of freshly and very lightly toasted malted barley. There should not be any caramel character. Colour is light straw to golden. Fruity esters and diacetyl should not be perceived. There should be no chill haze.

Original Gravity (°Plato):	1.044-1.050 (11-12.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.012 (2-3 °Plato)
Alcohol by Weight (Volume):	3.8-4.4% (4.5-5.5%)
Bitterness (IBU):	18-25
Colour SRM (EBC):	4-5.5 (8-11 EBC)

25. Dortmund/ European-Style Export or German-Style Oktoberfest/Wiesen (Meadow)

A. Subcategory: Dortmund/European-Style Export

Dortmunder has medium hop bitterness. Hop flavour and aroma are perceptible but low. Sweet malt flavour can be low and should not be caramel like. The colour of this style is straw to deep golden. The body will be medium bodied. Fruity esters, chill haze, and diacetyl should not be perceived.

Original Gravity (°Plato):	1.048-1.056 (12-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.010-1.014 (2.5-3.5 °Plato)
Alcohol by Weight (Volume):	4-4.8% (5-6%)
Bitterness (IBU):	23-29
Colour SRM (EBC):	3-5 (6-10 EBC)

B. Subcategory: German-Style Oktoberfest/Wiesen (Meadow)

Oktoberfest beers are characterized by a medium body and golden, light colour. Sweet maltiness is mild with an equalizing balance of clean, hop bitterness. Hop aroma and flavour should be low but notable. Fruity esters, diacetyl and chill haze should not be perceived. Similar or equal to Dortmund/ European-Style Export.

Original Gravity (°Plato):	1.048-1.056 (12-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.010-1.014 (2.5-3.5 °Plato)
Alcohol by Weight (Volume):	4-4.8% (5-6%)
Bitterness (IBU):	23-29
Colour SRM (EBC):	3-5 (6-10 EBC)

26. Vienna-Style Lager

Beers in this category are reddish brown or copper coloured. They are medium in body. The beer is characterized by malty aroma and slight malt sweetness. The malt aroma and flavour should have a notable degree of toasted and/or slightly roasted malt character. Hop bitterness is clean and crisp. Noble-type hop aromas and flavours should be low or mild. Fruity esters, diacetyl, and chill haze should not be perceived.

Original Gravity (°Plato):	1.046-1.056 (11.5 -14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.012-1.018 (3-4.5 °Plato)
Alcohol by Weight (Volume):	3.8-4.3% (4.8-5.4%)
Bitterness (IBU):	22-28
Colour SRM (EBC):	10-14 (12-28 EBC)

27. German-Style Märzen

Märzens are characterized by a medium body and broad range of colour. They can range from golden to reddish orange. Sweet maltiness should dominate slightly over a clean, hop bitterness. Malt character should be light toasted rather than strongly caramel (though a low level of light caramel character is acceptable). Bread or biscuit-like malt character is acceptable in aroma and flavour. Hop aroma and flavour should be low but notable. Fruity esters should not be perceived. Diacetyl and chill haze should not be perceived.

Original Gravity (°Plato):	1.050-1.060 (12.5-15 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.012-1.020 (3-5 °Plato)
Alcohol by Weight (Volume):	4-4.7% (5.3-5.9%)
Bitterness (IBU):	18-25
Colour SRM (EBC):	4-15 (8-30 EBC)

28. European-Style Dark/Münchener Dunkel

These light brown to dark brown beers have a pronounced malty aroma and flavour that dominates over the clean, crisp, moderate hop bitterness. This beer does not offer an overly sweet impression, but rather a mild balance between malt sweetness, hop bitterness and light to moderate mouthfeel. A classic Münchener Dunkel should have a chocolate-like, roast malt, bread-like or biscuit-like aroma that comes from the use of Munich dark malt. Chocolate or roast malts can be used, but the percentage used should be minimal. Noble-type hop flavour and aroma should be low but perceptible. Diacetyl should not be perceived. Fruity esters and chill haze should not be perceived.

Original Gravity (°Plato):	1.052-1.056 (13-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.014-1.018 (3.5-4.5 °Plato)
Alcohol by Weight (Volume):	3.8-4.2% (4.5-5%)
Bitterness (IBU):	16-25
Colour SRM (EBC):	15-20 (30-40 EBC)

29. German-Style Schwarzbier

These very dark brown to black beers have a mild roasted malt character without the associated bitterness. This is not a full-bodied beer, but rather a moderate body gently enhances malt flavour and aroma with low to moderate levels of sweetness. Hop bitterness is low to medium in character. Noble-type hop flavour and aroma should be low but perceptible. There should be no fruity esters. Diacetyl should not be perceived.

Original Gravity (°Plato):	1.044-1.052 (11-13 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.012-1.016 (3-4 °Plato)
Alcohol by Weight (Volume):	3-3.9% (3.8-5%)
Bitterness (IBU):	22-30
Colour SRM (EBC):	25-30 (50-60 EBC)

30. Traditional German-Style Bock

Traditional bocks are made with all malt and are strong, malty, medium- to full-bodied, bottom-fermented beers with moderate hop bitterness that should increase proportionately with the starting gravity. Hop flavour should be low and hop aroma should be very low. Bocks can range in colour from deep copper to dark brown. Fruity esters should be minimal.

Original Gravity (°Plato):	1.066-1.074 (16.5-18 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.018-1.024 (4.5-6 °Plato)
Alcohol by Weight (Volume):	5-6% (6.3-7.5%)
Bitterness (IBU):	20-30
Colour SRM (EBC):	20-30 (40-60 EBC)

31. German-Style Heller Bock/Maibock

The German word *helle* means light coloured, and as such, a heller Bock is light straw to deep golden in colour. Maibocks are also light-coloured bocks. The malty character should come through in the aroma and flavour. Body is medium to full. Hop bitterness should be low, while noble-type hop aroma and flavour may be at low to medium levels. Bitterness increases with gravity. Fruity esters may be perceived at low levels. Diacetyl levels should be very low. Chill haze should not be perceived.

Original Gravity (°Plato):	1.066-1.074 (16.5-18.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.012-1.020 (3-5 °Plato)
Alcohol by Weight (Volume):	5-6.4% (6-8%)
Bitterness (IBU):	20-38
Colour SRM (EBC):	4-10 (8-20 EBC)

32. German-Style Strong Bock

A. *Subcategory: German-Style Strong Doppelbock*

Malty sweetness is dominant but should not be cloying. Malt character is more reminiscent of fresh and lightly toasted Munich-style malt; more so than caramel or toffee malt character. Some elements of caramel and toffee can be evident and contribute to complexity, but the predominant malt character is an expression of toasted barley malt. Doppelbocks are full bodied and deep amber to dark brown in colour. Astringency from roast malts is absent. Alcoholic strength is high, and hop rates increase with gravity. Hop bitterness and flavour should be low and hop aroma absent. Fruity esters are commonly perceived but at low to moderate levels.

Original Gravity (°Plato):	1.074-1.080 (18-19.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.014-1.020 (3.5-5 °Plato)
Alcohol by Weight (Volume):	5.2-6.2% (6.5-8%)
Bitterness (IBU):	17-27
Colour SRM (EBC):	12-30 (24-60 EBC)

B. *Subcategory: German-Style Strong Eisbock*

A stronger version of Doppelbock. Malt character can be very sweet. The body is very full and deep copper to almost black in colour. Alcoholic strength is very high. Hop bitterness is subdued. Hop flavour and aroma are absent. Fruity esters may be evident but not overpowering. Typically these beers are brewed by freezing a Doppelbock and removing resulting ice to increase alcohol content.

Original Gravity (°Plato):	1.092-1.116 (22-27 °Plato)
Apparent Extract/Final Gravity (°Plato):	N/A
Alcohol by Weight (Volume):	6.8-11.3% (8.6-14.4%)
Bitterness (IBU):	26-33
Colour SRM (EBC):	18-50 (36-100 EBC)

Styles of North American Origin

33. American-Style Light Lager

A. *Subcategory: American-Style Light (Low Calorie) Lager*

These beers are extremely light coloured, light in body, and high in carbonation. Calorie level should not exceed 125 per 12 ounce serving. Corn, rice, or other grain or sugar adjuncts are often used. Flavour is mild and hop bitterness and aroma is negligible to very low. Light fruity esters are acceptable. Chill haze and diacetyl should be absent.

Original Gravity (°Plato):	1.024-1.040 (6-10 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.002-1.008 (0.5-2 °Plato)
Alcohol by Weight (Volume):	2.8-3.5% (3.5-4.4%)
Bitterness (IBU):	5-10
Colour SRM (EBC):	1.5-4 (3-8 EBC)

B. *Subcategory: American-Style Low-Carbohydrate Light Lager*

These beers are extremely light straw to light amber in colour, light in body, and high in carbonation. They should have a maximum carbohydrate level of 3.0 gm per 12 oz. (356 ml). These beers are characterized by extremely high degree of attenuation (often final gravity is less than 1.000 (0 °Plato), but with typical American style light lager alcohol levels. Corn, rice, or other grain adjuncts are often used. Flavour is very light/mild and very dry. Hop flavour, aroma and bitterness is negligible to very low. Very low yeasty flavours and fruity esters are acceptable in aroma and flavour. Chill haze and diacetyl should not be perceived.

Original Gravity (°Plato):	1.024-1.036 (6-9 °Plato)
Apparent Extract/Final Gravity (°Plato):	0.992-1.004 (-2 - 1 °Plato)
Alcohol by Weight (Volume):	2.8-3.5% (3.5-4.4%)
Bitterness (IBU):	3-10
Colour SRM (EBC):	1.5-10 (3-20 EBC)

C. *Subcategory: American-Style Amber (Low Calorie) Lager*

These beers are pale golden to amber in colour, light to medium-light in body, and high in carbonation. Calorie level should not exceed 125 per 12 ounce serving. Corn, rice, or other grain or sugar adjuncts may be used but all malt formulations are also made. Malt and hop flavours are mild yet evident. Hop bitterness is evident and hop aroma may be negligible to evident. Light fruity esters are acceptable. Chill haze and diacetyl should be absent.

Original Gravity (°Plato):	1.024-1.040 (6-10 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.002-1.008 (0.5-2 °Plato)
Alcohol by Weight (Volume):	2.8-3.5% (3.5-4.4%)
Bitterness (IBU):	8-15
Colour SRM (EBC):	4-12 (16-24 EBC)

34. **American-Style Lager**

A. *Subcategory: American-Style Lager*

Light in body and colour, American lagers are very clean and crisp and aggressively carbonated. Flavour components should be subtle and complex, with no one ingredient dominating the others. Malt sweetness is light to mild. Corn, rice, or other grain or sugar adjuncts are often used. 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):	1.040-1.046 (10-11.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.010 (1.5-2.5 °Plato)
Alcohol by Weight (Volume):	3.2-4.0% (3.8-5%)
Bitterness (IBU):	5-14
Colour SRM (EBC):	2-4 (4-8 EBC)

B. *Subcategory: American-Style 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. Hop aroma and flavour is low or negligible. Light fruity esters are acceptable. Chill haze and diacetyl should be absent. *Note: Some beers marketed as "premium" (based on price) may not fit this definition.*

Original Gravity (°Plato):	1.044-1.048 (11-12 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.010-1.014 (2.5-3.5 °Plato)
Alcohol by Weight (Volume):	3.6-4% (4.3-5%)
Bitterness (IBU):	6-15
Colour SRM (EBC):	2-6 (4-12 EBC)

35. **American-Style Specialty Lager**

A. *Subcategory: American-Style Dry Lager*

This straw-coloured lager lacks sweetness, is light in body, and is only mildly flavoured by malt. Its alcoholic strength may contribute to the overall flavour character. Bitterness is low and carbonation is high. Chill haze, fruity esters, and diacetyl should be absent. For the purposes of this competition, dry lagers from Japan may also be entered in this subcategory.

Original Gravity (°Plato):	1.040-1.050 (10-12.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.004-1.008 (1-2 °Plato)
Alcohol by Weight (Volume):	3.6-4.5% (4.3-5.5%)
Bitterness (IBU):	15-23
Colour SRM (EBC):	2-4 (5-8 EBC)

B. *Subcategory: American-Style Ice Lager*

This style is slightly higher in alcohol than most other light-coloured, American-style lagers. Its body is low to medium and has low residual malt sweetness. It has few or no adjuncts. Colour is very pale to golden. Hop

bitterness is low but certainly perceptible. Hop aroma and flavour are low. Chill haze, fruity esters, and diacetyl should not be perceived. Typically these beers are chilled before filtration so that ice crystals (which may or may not be removed) are formed. This can contribute to a higher alcohol content (up to 0.5% more).

Original Gravity (°Plato):	1.040-1.060 (10-15 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.014 (1.5-3.5 °Plato)
Alcohol by Weight (Volume):	3.8-5% (4.75-6.25%)
Bitterness (IBU):	7-20
Colour SRM (EBC):	2-8 (4-16 EBC)

C. *Subcategory: American-Style Malt Liquor*

High in starting gravity and alcoholic strength, this style is somewhat diverse. Some American malt liquors are just slightly stronger than American lagers, while others approach bock strength. Some residual sweetness is perceived. Hop rates are very low, contributing little bitterness and virtually no hop aroma or flavour. Perception of sweet-fruity esters and complex alcohols (though not solvent-like) are acceptable at low levels. Chill haze and diacetyl should not be perceived.

Original Gravity (°Plato):	1.050-1.060 (12.5-15 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.004-1.010 (1-2.5 °Plato)
Alcohol by Weight (Volume):	5-6% (6.25-7.5%)
Bitterness (IBU):	12-23
Colour SRM (EBC):	2-5 (4-10 EBC)

D. *Subcategory: American-Style Pilsener*

This classic and unique pre-Prohibition American-style Pilsener is straw to deep gold in colour. Hop bitterness, flavour and aroma are medium to high, and use of noble-type hops for flavour and aroma is preferred. Up to 25 percent corn and/or rice in the grist should be used. Malt flavour and aroma are medium. This is a light-medium to medium-bodied beer. Sweet corn-like dimethylsulfide (DMS), fruity esters and citrus flavours or aromas should not be perceived. Diacetyl is not acceptable. There should be no chill haze.

Original Gravity (°Plato):	1.045-1.060 (11.3-15 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.012-1.018 (3-4.5 °Plato)
Alcohol by Weight (Volume):	3.9-4.7% (4.9-5.9%)
Bitterness (IBU):	25-40
Colour SRM (EBC):	3-6 (6-12 EBC)

36. American-Style Amber Lager

A. *Subcategory: American-Style Amber Lager*

American-style amber lagers are 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. This is a broad category in which the hop bitterness, flavour, and aroma may be accentuated or may only be present at relatively low levels, yet noticeable. Fruity esters, diacetyl, and chill haze should be absent.

Original Gravity (°Plato):	1.042-1.056 (10.5-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.010-1.018 (2.5-4.5 °Plato)
Alcohol by Weight (Volume):	3.8-4.3% (4.8-5.4%)
Bitterness (IBU):	18-30
Colour SRM (EBC):	6-14 (12-28 EBC)

B. *Subcategory: California Common Beer*

California common beer is light amber to dark amber in colour, and is medium bodied. There is a noticeable degree of caramel-type malt character in flavour and often in aroma. Hop bitterness impression is medium to medium high, and is balanced with a low to medium-low degree of fruity esters and malt character to give an impression of balance and drinkability. Hop flavour and aroma is low to medium-low. California common beer is

a style of beer brewed with lager yeasts but at ale fermentation temperatures. Diacetyl, and chill haze should be absent.

Original Gravity (°Plato):	1.045-1.056 (11.2-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.010-1.018 (2.5-4.5 °Plato)
Alcohol by Weight (Volume):	3.2-4.3% (4-5.4%)
Bitterness (IBU):	35-45
Colour SRM (EBC):	12-17 (24-34 EBC)

C. *Subcategory: American-Style Märzen/Oktobertfest*

The American style of these classic German beers is distinguished by a comparatively greater degree of hop character. In general the style is characterized by a medium body and broad range of colour. These can range from golden to reddish brown. Sweet maltiness should dominate over a clean, hop bitterness. The bitterness should not be aggressive or harsh. Malt character should be light-toasted rather than strongly caramel (though a low level of light caramel character is acceptable). Bread or biscuit like malt character is acceptable in aroma and flavour. Hop aroma and flavour should be notable but at low to medium levels. Fruity esters should not be perceived. Diacetyl and chill haze should not be perceived.

Original Gravity (°Plato):	1.050-1.060 (12.5-15 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.012-1.020 (3-5 °Plato)
Alcohol by Weight (Volume):	4-4.7% (5. 3-5.9%)
Bitterness (IBU):	18-25
Colour SRM (EBC):	4-15 (8-30 EBC)

37. **American-Style Dark Lager**

This beer's malt aroma and flavour are low but notable. Its colour ranges from a very deep copper to a deep, dark brown. Its body is light. Non-malt adjuncts are often used, and hop rates are low. Hop bitterness, flavour, and aroma are low. Carbonation is high. Fruity esters, diacetyl, and chill haze should not be perceived.

Original Gravity (°Plato):	1.040-1.050 (10-12.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.012 (2-3 °Plato)
Alcohol by Weight (Volume):	3.2-4.4% (4-5.5%)
Bitterness (IBU):	14-20
Colour SRM (EBC):	14-25 (28-50 EBC)

Styles of Other Origin

38. **Australasian, Latin American or Tropical-Style Light Lager**

Australasian, Latin American or tropical light lagers are very light in colour and light bodied. Hop bitterness, aroma and flavour should be negligible to very low. Sugar adjuncts are often used to lighten the body and flavour, sometimes contributing to a slight apple-like fruity ester. Sugar, corn, rice, and other cereal grains are used as an adjunct. Very low sweet corn-like dimethylsulfide (DMS) is sometimes characteristic of style. Chill haze and diacetyl should be absent. Fruity esters should be very low. Generally, highly carbonated.

Original Gravity (°Plato):	1.032-1.046 (8-11.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.004-1.010 (1-2.5 °Plato)
Alcohol by Weight (Volume):	2.3-4.5% (2.9-5.6%)
Bitterness (IBU):	9-25
Colour SRM (EBC):	2-4 (4-8 EBC)

39. **International-Style Lager**

A. *Subcategory: International-Style Pilsener*

International-Style Pilseners are straw/golden in colour and are well-attenuated. This medium-bodied beer is often brewed with rice, corn, wheat, or other grain or sugar adjuncts making up part of the mash. Hop bitterness is low to medium. Hop flavour and aroma are low. Residual malt sweetness is low; it does not predominate but

may be perceived. Fruity esters and diacetyl should not be perceived. Very low levels of sweet corn-like dimethylsulfide (DMS) character, if perceived, are acceptable. There should be no chill haze.

Original Gravity (°Plato):	1.044-1.050 (11-12.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.010 (2-2.5 °Plato)
Alcohol by Weight (Volume):	3.6-4.2% (4.5-5.25%)
Bitterness (IBU):	17-30
Colour SRM (EBC):	3-4 (6-8 EBC)

B. Subcategory: Other International Lager

Recognizing the creativity, uniqueness and variety of lagers produced by innovative brewers throughout the world, entries in this subcategory may represent variations on classic lager beer styles, or may represent entirely new beer styles. These beers will bear the most resemblance to classic lager categories with respect to colour, general flavour profile and alcohol levels, and will be judged accordingly. For example, specific hop or malt characters define the signature qualities of many traditional styles of lagers. Many brewers choose to maintain the overall beer character of a particular style, but use new hop or malt types, resulting in “traditional” styles of beer, which have unique or non-traditional hop or malt flavour or aroma characters. While many brewers strive to maintain the traditions of certain brewing styles, other brewers seek to reflect the uniqueness of their own beer culture and locally produced ingredients. Beers entered in this subcategory could include, for example, Bock beer brewed with cascade hops, or Märzen brewed with non-traditional dark malt.

The brewer must list the classic style on which the entry is based, and may also explain the special ingredient(s) use, and the resulting achieved character or nature of the beer, to allow for accurate judging. Beer entries not accompanied by this information may be at a disadvantage during judging.

40. Baltic Porter

A true lager beer, black to very deep ruby/garnet in colour. Overall, Baltic porters have a very smooth lagered character with distinctive character of roasted malts and dark sugars. Because of its alcoholic strength aroma includes gentle lager fruitiness (berries, grapes, plums; not banana), complex alcohols, cocoa-like, roast malt (and sometimes coffee-like roast barley). Hop aroma is very low, though a hint of hop aroma can complement aromatics and flavour without dominance. Baltic porters range from having medium to full body complemented with a medium-low to medium level of malty sweetness. Caramelized-type sugar flavours (light caramel to toffee-like, even liquorice-like) can be integrated into the overall complexity of flavour profile. Hop bitterness is low to medium-low. Baltic Porters are not hop bitter dominated. Carbonized roasted dark malts may contribute some bitterness. A low degree of smokiness may be evident. Low to medium low estery fruitiness. No butterscotch-like diacetyl nor sweet corn-like dimethylsulfide (DMS) should be apparent in aroma or flavour.

Original Gravity (°Plato):	1.065-1.085 (16-20.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.016-1.022 (4-5.5 °Plato)
Alcohol by Weight (Volume):	5.2-7.2% (6.5-9%)
Bitterness (IBU):	22-35
Colour SRM (EBC):	25+ (50+ EBC)

Ale Beer Styles

Styles of Belgian and French Origin

41. Belgian-Style White (or Wit)/Belgian-Style Wheat

Belgian white ales are very pale in colour and are brewed using unmalted wheat and malted barley and are spiced with coriander and orange peel. Coriander and light orange peel aroma should be perceived. Phenolic spiciness and yeast flavours may be evident at mild levels. These beers are traditionally bottle conditioned and served cloudy. An unfiltered nearly opaque haze should be part of the appearance. The style is further characterized by the use of noble-type hops to achieve a low hop bitterness and little to no apparent hop flavour. This beer has low to medium body, no diacetyl, and a low to medium fruity-ester level. Mild acidity is appropriate.

Original Gravity (°Plato):	1.044-1.050 (11-12.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.010 (1.5-2.5 °Plato)
Alcohol by Weight (Volume):	3.8-4.4% (4.8-5.2%)
Bitterness (IBU):	10-17
Colour SRM (EBC):	2-4 (4-8 EBC)

42. Belgian- & French-Style Ale

A. Subcategory: French- & Belgian Style Saison

Beers in this category are golden to deep amber in colour. There may be quite a variety of characters within this style. Generally: They are light to medium in body. Malt aroma is low to medium-low. Fruity esters dominate the aroma, while hop character, complex alcohols, herbs, spices and even clove and smoke-like phenolics may or may not be evident in the overall balanced beer. Malt flavour is low but provides foundation for the overall balance. Hop bitterness is moderate to moderately assertive. Herb and/or spice flavours may or may not be evident. Fruitiness from fermentation is generally in character. A balanced small amount of sour or acidic flavours is acceptable when in balance with other components. Earthy, cellar like, musty aromas are okay. Diacetyl should not be perceived. Chill or slight yeast haze is okay. Often bottle conditioned with some yeast character and high carbonation.

Original Gravity (°Plato):	1.055-1.080 (14-19.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.004-1.016 (1-4 °Plato)
Alcohol by Weight (Volume):	3.5-6.6% (4.5-8.5%)
Bitterness (IBU):	20-40
Colour SRM (EBC):	4-14 (8-28 EBC)

B. Subcategory: French-Style Bière de Garde

Beers in this category are golden to deep copper or light brown in colour. They are light to medium in body. This style of beer is characterized by a toasted malt aroma, slight malt sweetness in flavour, and medium hop bitterness. Noble-type hop aromas and flavours should be low to medium. Fruity esters can be light to medium in intensity. Flavour of alcohol is evident. Earthy, cellar like, musty aromas are okay. Diacetyl should not be perceived but chill haze is okay. Often bottle conditioned with some yeast character.

Original Gravity (°Plato):	1.060-1.080 (15-19.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.012-1.024 (3-6 °Plato)
Alcohol by Weight (Volume):	3.5-6.3% (4.5-8%)
Bitterness (IBU):	25-30
Colour SRM (EBC):	8-12 (16-24 EBC)

C. Subcategory: Other Belgian- and French-Style Ale

Recognizing the uniqueness, variety and traditions of several other styles of French- and Belgian-Style Ale and beers based on them, the beers entered in this category do not fit other existing competition style guidelines.

The brewer should provide the historical or regional tradition of the style, or his interpretation of the style, in order to be assessed properly by the judges. Beer entries not accompanied by this information may be at a disadvantage during judging.

43. Belgian-Style Pale Ale

Belgian-style pale ales are characterized by low, but noticeable, hop bitterness, flavour, and aroma. Light to medium body and low malt aroma are typical. They are golden to deep amber in colour. Noble-type hops are commonly used. Low to medium fruity esters are evident in aroma and flavour. Low levels of phenolic spiciness from yeast by-products may be perceived. Low caramel or toasted malt flavour is okay. Diacetyl should not be perceived. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato):	1.044-1.054 (11-13.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.014 (2-3.5 °Plato)

Alcohol by Weight (Volume):	3.2-5.0% (4.0-6.0%)
Bitterness (IBU):	20-30
Colour SRM (EBC):	3.5-12 (7-24 EBC)

44. **Belgian-Style Sour Ale**

A. *Subcategory: Belgian-Style Lambic*

Unblended, naturally and spontaneously fermented lambic is intensely estery, sour, and sometimes, but not necessarily, acetic flavoured. Low in carbon dioxide, these hazy beers are brewed with unmalted wheat and malted barley. Sweet malt characters are not perceived. They are very low in hop bitterness. Cloudiness is acceptable. These beers are quite dry and light bodied. Characteristic horsey, goaty, leathery and phenolic character evolved from *Brettanomyces* yeast is often present at moderate levels. Versions of this beer made outside of the Brussels area of Belgium cannot be true lambics. These versions are said to be "lambic-style" and may be made to resemble many of the beers of true origin. Vanillin and other woody flavours should not be evident. Historically, traditional lambic is dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar or artificial sweeteners. Modern versions may have a degree of sweetness, contributed by sugars or artificial sweeteners.

Original Gravity (°Plato):	1.044-1.056 (11-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.000-1.010 (0-2.5 °Plato)
Alcohol by Weight (Volume):	4-5% (5-6.3%)
Bitterness (IBU):	11-23
Colour SRM (EBC):	6-13 (12-26 EBC)

B. *Subcategory: Belgian-Style Gueuze Lambic*

Old lambic is blended with newly fermenting young lambic to create this special style of lambic. Gueuze is always refermented in the bottle. These unflavoured blended and secondary fermented lambic beers may be very dry or mildly sweet and are characterized by intense fruity-estery, sour, and acidic aromas and flavours. These pale beers are brewed with unmalted wheat, malted barley, and stale, aged hops. Sweet malt characters are not perceived. They are very low in hop bitterness. Diacetyl should be absent. Characteristic horsey, goaty, leathery and phenolic character evolved from *Brettanomyces* yeast is often present at moderate levels. Cloudiness is acceptable. These beers are quite dry and light bodied. Vanillin and other woody flavours should not be evident. Versions of this beer made outside of the Brussels area of Belgium cannot be true lambics. These versions are said to be "lambic-style" and may be made to resemble many of the beers of true origin. Historically, traditional gueuze lambics are dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar or artificial sweeteners. Modern versions may have a degree of sweetness, contributed by sugars or artificial sweeteners.

Original Gravity (°Plato):	1.044-1.056 (11-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.000-1.010 (0-2.5 °Plato)
Alcohol by Weight (Volume):	4.0-5.0% (5.0-6.3%)
Bitterness (IBU):	11-23
Colour SRM (EBC):	6-13 (12-26 EBC)

C. *Subcategory: Belgian-Style Fruit Lambic*

These beers, also known by the names framboise, kriek, peche, cassis, etc., are characterized by fruit flavours and aromas. The colour reflects the choice of fruit. Sourness is an important part of the flavour profile, though sweetness may compromise the intensity. These flavoured lambic beers may be very dry or mildly sweet and range from a dry to a full-bodied mouthfeel. Characteristic horsey, goaty, leathery and phenolic character evolved from *Brettanomyces* yeast is often present at moderate levels. Vanillin and other woody flavours should not be evident. Versions of this beer made outside of the Brussels area of Belgium cannot be true lambics. These versions are said to be "lambic-style" and may be 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 artificial sweeteners. Modern versions often have a degree of sweetness, contributed by fruit sugars, other sugars or artificial sweeteners.

The brewer should list the fruit used in the beer. Beer entries not accompanied by this information may be at a disadvantage during judging.

Original Gravity (°Plato):	1.040-1.072 (10-17.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.016 (2-4 °Plato)
Alcohol by Weight (Volume):	4.0-5.5% (5.0-7.0%)
Bitterness (IBU):	15-21
Colour SRM (EBC):	Colour takes on hue of fruit

D. Subcategory: Other Belgian-Style Sour Ale

Recognizing the uniqueness, variety and traditions of several other styles of Belgian-style sour ale and beers based on them, the beers entered in this category do not fit other existing competition style guidelines. While most entries that exhibit characters resulting from wood-aging might be appropriately entered elsewhere (for example, in the wood-aged sour beer category above), some barrel-aged or other Belgian-style sour ales or Belgian inspired sour ales that defy categorization would be appropriately entered in this category.

The brewer should provide the historical or regional tradition of the style, or his interpretation of the style, in order to be assessed properly by the judges. Beer entries not accompanied by this information may be at a disadvantage during judging.

45. Belgian-Style Flanders/Oud Bruin or Oud Red Ale

This light- to medium-bodied deep copper to brown ale is characterized by a slight to strong lactic sourness and spiciness. A fruity-estery character is apparent with no hop flavour or aroma. Flanders brown ales have low to medium bitterness. Very small quantities of diacetyl are acceptable. Roasted malt character in aroma and flavour is acceptable at low levels. Oak like or woody characters may be pleasantly integrated into overall palate. Chill haze is acceptable at low serving temperatures. Some versions may be more highly carbonated and, when bottle conditioned, may appear cloudy (yeast) when served.

Original Gravity (°Plato):	1.044-1.056 (11-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.016 (2-4 °Plato)
Alcohol by Weight (Volume):	3.8-4.4% (4.8-5.2%)
Bitterness (IBU):	15-25
Colour SRM (EBC):	12-20 (24-40 EBC)

46. Belgian-Style Dubbel

This medium- to full-bodied, dark amber to brown-coloured ale has a malty sweetness and nutty, chocolate like, and mild roast malt aroma. Flavour and aroma may also have a raisin-like cocoa character. A faint hop aroma is acceptable. Dubbels are also characterized by low bitterness and no hop flavour. Very small quantities of diacetyl are acceptable. Yeast-generated fruity esters (especially banana) are appropriate at low levels. Head retention is dense and mousse like. Chill haze is acceptable at low serving temperatures. Often bottle conditioned a slight yeast haze may be evident.

Original Gravity (°Plato):	1.050-1.070 (12.5-17 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.012-1.016 (3-4 °Plato)
Alcohol by Weight (Volume):	5.2-6.0% (6.5-7.5%)
Bitterness (IBU):	18-25
Colour SRM (EBC):	14-18 (28-36 EBC)

47. Belgian-Style Tripel

Tripels are often characterized by a complex, sometimes mild spicy character, but no clove-like phenolic flavour. Yeast-generated fruity banana esters are also common, but not necessary. These pale/light-coloured ales may finish sweet, though any sweet finish should be light. The beer is characteristically medium bodied with a equalizing hop/malt balance. Traditional Belgian Tripels are often well attenuated and bottle conditioned beers aged for a long period may be very well attenuated. Brewing sugar may be used to lighten the perception of body. Its sweetness will come from very pale malts. There should not be character from any roasted or dark

malts. Very low hop flavour is okay. Alcohol strength and flavour should be perceived as evident. Head retention is dense and mousse like. Chill haze is acceptable at low serving temperatures. Traditional Tripels are bottle conditioned and may exhibit slight yeast haze.

Original Gravity (°Plato):	1.070-1.092 (17-22 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.012-1.018 (3-4.5 °Plato)
Alcohol by Weight (Volume):	5.6-8.0% (7.0-10.0%)
Bitterness (IBU):	23-33
Colour SRM (EBC):	5-8 (10-16 EBC)

48. **Belgian-Style Pale Strong Ale**

Belgian pale strong ales are pale to golden in colour with relatively light body for a beer of its alcoholic strength. Often brewed with light coloured Belgian "candy" sugar, these beers are well attenuated. The perception of hop bitterness is low to medium, with hop flavour and aroma also in this range. These beers are highly attenuated and have a perceptively deceiving high alcoholic character—being light to medium bodied rather than full bodied. The intensity of malt character should be low to medium, often surviving along with a complex fruitiness. Very little or no diacetyl is perceived. Herbs and spices are sometimes used to delicately flavour these strong ales. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato):	1.064-1.096 (16-24 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.012-1.024 (3-6 °Plato)
Alcohol by Weight (Volume):	5.6-8.8% (7.0-11.0%)
Bitterness (IBU):	20-50
Colour SRM (EBC):	3.5-7 (7-14 EBC)

49. **Belgian-Style Dark Strong Ale**

Belgian dark strong ales are amber to dark brown in colour. Often, though not always, brewed with dark Belgian "candy" sugar, these beers can be well attenuated, ranging from medium to full bodied. The perception of hop bitterness is low to medium, with hop flavour and aroma also in this range. Fruity complexity along with the soft flavours of roasted malts add distinct character. The alcohol strength of these beers can often be deceiving to the senses. The intensity of malt character can be rich, creamy, and sweet with intensities ranging from medium to high. Very little or no diacetyl is perceived. Herbs and spices are sometimes used to delicately flavour these strong ales. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato):	1.064-1.096 (16-24 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.012-1.024 (3-6 °Plato)
Alcohol by Weight (Volume):	5.6-8.8% (7.0-11.0%)
Bitterness (IBU):	20-50
Colour SRM (EBC):	7-20 (14-40 EBC)

50. **Other Belgian-Style Ale**

A. *Subcategory: Belgian-Style Table Beer*

These ales and lagers are very low in alcohol and traditionally enjoyed with meals by both adults and children. Pale to very dark brown in colour. Additions of caramel colouring are sometimes employed to adjust colour. They are light bodied with relatively low carbonation with limited aftertaste. The mouth feel is light to moderate, though higher than one might anticipate, usually because of unfermented sugars/malt sugars. Malted barley, wheat and rye may be used as well as unmalted wheat, rye, oats and corn. A mild malt character could be evident. Aroma/flavour hops are most commonly used to employ a flavour balance that is only low in bitterness. Traditional versions do not use artificial sweeteners nor are they excessively sweet. More modern versions of this beer incorporate sweeteners such as sugar and saccharine added post fermentation to sweeten the palate and add to a perception of smoothness. Spices (such as orange and lemon peel, as well as coriander) may be added in barely perceptible amounts, but this is not common. Diacetyl should not be perceived.

Original Gravity (°Plato):	1.008-1.038 (2-9.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.034 (2-8.5 °Plato)

Alcohol by Weight (Volume):	0.4-2.8% (0.5-3.5%)
Bitterness (IBU):	5-15
Colour SRM (EBC):	5-50 (10-100 EBC)

B. Subcategory: Other Belgian-Style Abbey Ale

Recognizing the uniqueness, variety and traditions of several other styles of Belgian-style abbey ale and beers based on them, the beers entered in this category do not fit existing competition style guidelines for categories 46 or 47 above. Strong or weaker versions of traditional Abbey Ale styles, such as Quadruple or Single, would also be appropriately entered in this category.

The brewer should provide the historical or regional tradition of the style, or his interpretation of the style, in order to be assessed properly by the judges. Beer entries not accompanied by this information may be at a disadvantage during judging.

C Subcategory: Other Belgian-Style Strong Specialty Ale

Recognizing the uniqueness, variety and traditions of several other styles of Belgian-style strong specialty ale and beers based on them, the beers entered in this category do not fit existing competition style guidelines for categories 48 or 49 above. While many or most barrel or wood-aged entries might be appropriately entered elsewhere, some barrel-aged or other strong Belgian-style or Belgian inspired ales that defy categorization would be appropriately entered in this category.

The brewer should provide the historical or regional tradition of the style, or his interpretation of the style, in order to be assessed properly by the judges. Beer entries not accompanied by this information may be at a disadvantage during judging.

D. Subcategory: Other Belgian-Style Ale

Recognizing the uniqueness, diversity and traditions of ales inspired by or brewed after several Belgian styles, the beers entered in this category do not fit existing competition style guidelines shown in categories 41-49 above. For the purposes of this competition, Belgian-style ales that represent a blending or hybridization of multiple other styles, or Belgian-style ales that simply don't fit into any other category or subcategory, would be appropriately entered in this subcategory.

The brewer must provide the historical or regional tradition of the style, or his interpretation of the style, in order to be assessed properly by the judges.

Styles of British Origin

51. English-Style Summer Ale

English Summer Ale is light straw to golden coloured with medium-low to medium bitterness, light to medium light body, and low to medium residual malt sweetness. Torrified and/or malted wheat are often used in quantities of 25% or less. Malt flavour may be biscuit-like. English, American or Noble-type hop, character, flavour and aroma are evident and may or may not be assertive yet always well balanced with malt character. Mild carbonation traditionally characterizes draft-cask versions. In bottled versions, normal or lively carbon dioxide content is appropriate. The overall impression is refreshing and thirst quenching. Fruity-ester characters are acceptable at low to moderate levels. No butterscotch-like diacetyl nor sweet corn-like dimethylsulfide (DMS) should be apparent in aroma or flavour. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato):	1.036-1.050 (9-12.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.012 (1.5-3 °Plato)
Alcohol by Weight (Volume):	2.9-4% (3.6-5%)
Bitterness (IBU):	20-35
Colour SRM (EBC):	4-6 (8-12 EBC)

52. Classic English-Style Pale Ale

Classic English pale ales are golden to copper coloured and display earthy, herbal English-variety hop character. Note that “earthy, herbal English-variety hop character” is the perceived end, but may be a result of the skilful use of hops of other national origins. Medium to high hop bitterness, flavour, and aroma should be evident. This medium-bodied pale ale has low to medium malt flavour and aroma. Low caramel character is allowable. Fruity-ester flavours and aromas are moderate to strong. Chill haze may be in evidence only at very cold temperatures. The absence of diacetyl is desirable, though, diacetyl (butterscotch character) is acceptable and characteristic when at very low levels.

Original Gravity (°Plato):	1.044-1.056 (11-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.016 (2-4 °Plato)
Alcohol by Weight (Volume):	3.5-4.2% (4.5-5.5%)
Bitterness (IBU):	20-40
Colour SRM (EBC):	5-14 (10-28 EBC)

53. English-Style India Pale Ale

India pale ales are characterized by medium-high hop bitterness with a medium to high alcohol content. Hops from a variety of origins may be used to contribute to a high hopping rate. Note that “earthy and herbal English variety hop character” is the perceived end, but may be a result of the skilful use of hops of other national origins. The use of water with high mineral content results in a crisp, dry beer, sometimes with subtle and balanced character of sulfur compounds. This pale gold to deep copper-coloured ale has a medium to high, flowery hop aroma and may have a medium to strong hop flavour (in addition to the hop bitterness). English-style India pale ales possess medium maltiness and body. Fruity-ester flavours and aromas are moderate to very strong. Diacetyl can be absent or may be perceived at very low levels. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato):	1.050-1.064 (12.5-15.7 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.012-1.018 (3-4.5 °Plato)
Alcohol by Weight (Volume):	4-5.6% (5-7%)
Bitterness (IBU):	35-50
Colour SRM (EBC):	6-14 (12-28 EBC)

54. Ordinary Bitter

Ordinary bitter is gold to copper coloured with medium bitterness, light to medium body, and low to medium residual malt sweetness. For the purposes of this competition, either English or American hop flavour and aroma character may be evident at the brewer’s discretion. Mild carbonation traditionally characterise draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character and very low diacetyl (butterscotch) character are acceptable in aroma and flavour, but should be minimized in this form of bitter. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato):	1.033-1.038 (8-9.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.012 (1.5-3 °Plato)
Alcohol by Weight (Volume):	2.4-3.0% (3-3.7%)
Bitterness (IBU):	20-35
Colour SRM (EBC):	8-12 (16-24 EBC)

55. Special Bitter or Best Bitter

Special bitter is more robust than ordinary bitter. It has medium body and medium residual malt sweetness. It is gold to copper coloured with medium bitterness. For the purposes of this competition, either English or American hop flavour and aroma character may be evident at the brewer’s discretion. Mild carbonation traditionally characterizes draft-cask versions; for the purposes of the bottled entries entered in this competition, normal or a slight increase in carbon dioxide content is acceptable. Fruity-ester character is acceptable in aroma and flavour. Diacetyl (butterscotch character) is acceptable and characteristic when at very low levels; the absence of diacetyl is also desirable. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato):	1.038-1.045 (9.5-11 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.012 (1.5-3 °Plato)
Alcohol by Weight (Volume):	3.3-3.8% (4.1-4.8%)
Bitterness (IBU):	28-46
Colour SRM (EBC):	8-14 (16-28 EBC)

56. Extra Special Bitter or Strong Bitter

Extra special bitter possesses medium to strong hop qualities in aroma, flavour, and bitterness. For the purposes of this competition, either English or American hop varieties or others that approximate them are used in this category. The residual malt sweetness of this richly flavoured, full-bodied bitter is more pronounced than in other bitters. It is light amber to copper coloured with medium to medium-high bitterness. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character is acceptable in aroma and flavour. Diacetyl (butterscotch character) is acceptable and characteristic when at very low levels; the absence of diacetyl is also desirable. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato):	1.046-1.060 (11.5-15 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.010-1.016 (2.5-4 °Plato)
Alcohol by Weight (Volume):	3.8-4.6% (4.8-5.8%)
Bitterness (IBU):	30-55
Colour SRM (EBC):	8-14 (16-28 EBC)

57. Scottish-Style Ale

A. Subcategory: Scottish-Style Light Ale

Scottish light ales are light bodied. Little bitterness is perceived and hop flavour or aroma should not be perceived. Despite its lightness, Scottish light ale will have a degree of malty, caramel like, soft and chewy character. Yeast characters such as diacetyl (butterscotch) and sulfuriness are acceptable at very low levels. The colour will range from golden amber to deep brown. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Chill haze is acceptable at low temperatures. Though there is little evidence suggesting that traditionally made Scottish-style light ales exhibited peat smoke character, the current marketplace offers Scottish-style light ales with peat or smoke character present at low to medium levels. Thus for the purpose of this competition a peaty/smoky character may be evident at low levels (ales with medium or higher smoke character would be considered a smoke flavoured beer and considered in another category).

Original Gravity (°Plato):	1.030-1.035 (7.5-9 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.012 (1.5-3 °Plato)
Alcohol by Weight (Volume):	2.2-2.8% (2.8-3.5%)
Bitterness (IBU):	9-20
Colour SRM (EBC):	8-17 (16-34 EBC)

B. Subcategory: Scottish-Style Heavy Ale

Scottish heavy ale is moderate in strength and dominated by a smooth, sweet maltiness balanced with low, but perceptible, hop bitterness. Hop flavour or aroma should not be perceived. Scottish heavy ale will have a medium degree of malty, caramel-like, soft and chewy character in flavour and mouthfeel. It has medium body, and fruity esters are very low, if evident. Yeast characters such as diacetyl (butterscotch) and sulfuriness are acceptable at very low levels. The colour will range from golden amber to deep brown. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Chill haze is acceptable at low temperatures. Though there is little evidence suggesting that traditionally made Scottish-style heavy ales exhibited peat smoke character, the current marketplace offers many Scottish-style heavy ales with peat or smoke character present at low to medium levels. Thus for the purpose of this competition a peaty/smoky character may be evident at low levels (ales with medium or higher smoke character would be considered a smoke flavoured beer and considered in another category).

Original Gravity (°Plato):	1.035-1.040 (9-10 °Plato)
-----------------------------------	---------------------------

Apparent Extract/Final Gravity (°Plato):	1.010-1.014 (2.5-3.5 °Plato)
Alcohol by Weight (Volume):	2.8-3.2% (3.5-4%)
Bitterness (IBU):	12-20
Colour SRM (EBC):	10-19 (20-38 EBC)

C. *Subcategory: Scottish-Style Export Ale*

The overriding character of Scottish export ale is sweet, caramel-like, and malty. Its bitterness is perceived as low to medium. Hop flavour or aroma should not be perceived. It has medium body. Fruity-ester character may be apparent. Yeast characters such as diacetyl (butterscotch) and sulfuriness are acceptable at very low levels. The colour will range from golden amber to deep brown. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Chill haze is acceptable at low temperatures. Though there is little evidence suggesting that traditionally made Scottish-style export ales exhibited peat smoke character, the current marketplace offers Scottish-style export ales with peat or smoke character present at low to medium levels. Thus for the purpose of this competition a peaty/smoky character may be evident at low levels (ales with medium or higher smoke character would be considered a smoke flavoured beer and considered in another category).

Original Gravity (°Plato):	1.040-1.050 (10-12.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.010-1.018 (2.5-4.5 °Plato)
Alcohol by Weight (Volume):	3.2-4.2% (4.0-5.3%)
Bitterness (IBU):	15-25
Colour SRM (EBC):	10-19 (20-38 EBC)

58. **English-Style Mild Ale**

A. *Subcategory: English-Style Pale Mild Ale*

English pale mild ales range from golden to amber in colour. Malt flavour dominates the flavour profile with little hop bitterness or flavour. Hop aroma can be light. Very low diacetyl flavours may be appropriate in this low alcohol beer. Fruity-ester level is very low. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato):	1.030-1.036 (7.5-9 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.004-1.008 (1-2 °Plato)
Alcohol by Weight (Volume):	2.7-3.2% (3.2-4.0%)
Bitterness (IBU):	10-24
Colour SRM (EBC):	8-17 (16-34 EBC)

B. *Subcategory: English-Style Dark Mild Ale*

English dark mild ales range from deep copper to dark brown (often with a red tint) in colour. Malt flavour and caramel are part of the flavour and aroma profile while, liquorice and roast malt tones may sometimes contribute to the flavour and aroma profile. These beers have very little hop flavour or aroma. Very low diacetyl flavours may be appropriate in this low-alcohol beer. Fruity-ester level is very low.

Original Gravity (°Plato):	1.030-1.036 (7.5-9 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.004-1.008 (1-2 °Plato)
Alcohol by Weight (Volume):	2.7-3.2% (3.2-4.0%)
Bitterness (IBU):	10-24
Colour SRM (EBC):	17-34 (34-68 EBC)

59. **English-Style Brown Ale**

English brown ales range from deep copper to brown in colour. They have a medium body and a dry to sweet maltiness with very little hop flavour or aroma. Roast malt tones may sometimes contribute to the flavour and aroma profile. Fruity-ester flavours are appropriate. Diacetyl should be very low, if evident. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato):	1.040-1.050 (10-12.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.014 (2-3.5 °Plato)

Alcohol by Weight (Volume):	3.3-4.7% (4-5.5%)
Bitterness (IBU):	15-25
Colour SRM (EBC):	15-22 (30-44 EBC)

60. Brown Porter

Brown porters are mid to dark brown (may have red tint) in colour. No roast barley or strong burnt/black malt character should be perceived. Low to medium malt sweetness is acceptable along with medium hop bitterness. This is a light- to medium-bodied beer. Fruity esters are acceptable. Hop flavour and aroma may vary from being negligible to medium in character.

Original Gravity (°Plato):	1.040-1.050 (10-12.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.006-1.014 (1.5-3.5 °Plato)
Alcohol by Weight (Volume):	3.5-4.7% (4.5-6.0%)
Bitterness (IBU):	20-30
Colour SRM (EBC):	20-35 (40-70 EBC)

61. Robust Porter

Robust porters are black in colour and have a roast malt flavour but no roast barley flavour. These porters have a sharp bitterness of black malt without a highly burnt/charcoal flavour. Robust porters range from medium to full in body and have a malty sweetness. Hop bitterness is medium to high, with hop aroma and flavour ranging from negligible to medium. Diacetyl is not acceptable. Fruity esters should be evident, balanced with roast malt and hop bitterness.

Original Gravity (°Plato):	1.045-1.060 (11-15 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.016 (2-4 °Plato)
Alcohol by Weight (Volume):	4.0-5.2% (5.0-6.5%)
Bitterness (IBU):	25-40
Colour SRM (EBC):	30+ (60+ EBC)

62. Sweet Stout

Sweet stouts, also referred to as cream stouts, have less roasted bitter flavour and a full-bodied mouthfeel. The style can be given more body with milk sugar (lactose) before bottling. Malt sweetness, chocolate, and caramel flavour should dominate the flavour profile and contribute to the aroma. Hops should balance sweetness without contributing apparent flavour or aroma.

Original Gravity (°Plato):	1.045-1.056 (11.3-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.012-1.020 (3-5 °Plato)
Alcohol by Weight (Volume):	2.5-5% (3-6%)
Bitterness (IBU):	15-25
Colour SRM (EBC):	40+ (80+ EBC)

63. Oatmeal Stout

Oatmeal stouts include oatmeal in their grist, resulting in a pleasant, full flavour and a smooth profile that is rich without being grainy. A roasted malt character which is caramel-like and chocolate-like should be evident - smooth and not bitter. Coffee-like roasted barley and roasted malt aromas (chocolate and nut-like) are prominent. Bitterness is moderate, not high. Hop flavour and aroma are optional but should not overpower the overall balance if present. This is a medium- to full-bodied beer, with minimal fruity esters.

Original Gravity (°Plato):	1.038-1.056 (9.5-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.020 (2-5 °Plato)
Alcohol by Weight (Volume):	3.0-4.8% (3.8-6%)
Bitterness (IBU):	20-40
Colour SRM (EBC):	20+ (40+ EBC)

64. Strong Scotch Ale

A. *Subcategory: Traditional Strong Scotch Ale*

Scotch ales are overwhelmingly malty and full bodied. Perception of hop bitterness is very low. Hop flavour and aroma are very low or nonexistent. Colour ranges from deep copper to brown. The clean alcohol flavour balances the rich and dominant sweet maltiness in flavour and aroma. A caramel character is often a part of the profile. Dark roasted malt flavours and aroma may be evident at low levels. Fruity esters are generally at medium aromatic and flavour levels. Low diacetyl levels are acceptable. Chill haze is allowable at cold temperatures. Because there is little evidence suggesting that traditionally made strong Scotch ales exhibited peat smoke character, entries in this subcategory will not exhibit peaty/smoky character.

Original Gravity (°Plato):	1.072-1.085 (18-21 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.016-1.028 (4-7 °Plato)
Alcohol by Weight (Volume):	5.2-6.7% (6.2-8%)
Bitterness (IBU):	25-35
Colour SRM (EBC):	15-30 (30-60 EBC)

B. *Subcategory: Peated Strong Scotch Ale*

Scotch ales are overwhelmingly malty and full bodied. Perception of hop bitterness is very low. Hop flavour and aroma are very low or nonexistent. Colour ranges from deep copper to brown. The clean alcohol flavour balances the rich and dominant sweet maltiness in flavour and aroma. A caramel character is often a part of the profile. Dark roasted malt flavours and aroma may be evident at low levels. Fruity esters are generally at medium aromatic and flavour levels. Low diacetyl levels are acceptable. Chill haze is allowable at cold temperatures. Though there is little evidence suggesting that traditionally made strong Scotch ales exhibited peat smoke character, the current marketplace offers many strong Scotch ales with peat or smoke character present at low to medium levels. Thus entries in this subcategory may exhibit a peaty/smoky character at low levels (ales with medium or higher smoke character would be considered a smoke flavoured beer and considered in another category).

Original Gravity (°Plato):	1.072-1.085 (18-21 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.016-1.028 (4-7 °Plato)
Alcohol by Weight (Volume):	5.2-6.7% (6.2-8%)
Bitterness (IBU):	25-35
Colour SRM (EBC):	15-30 (30-60 EBC)

65. British-Style Imperial Stout

Dark copper to very dark brown, British-style imperial stouts typically have high alcohol content. The extremely rich malty flavour (often characterized as toffee-like or caramel-like) and aroma are balanced with medium hopping and high fruity-ester characteristics. Bitterness should be moderate and balanced with sweet malt character. The bitterness may be higher in the darker versions. Roasted malt astringency is very low or absent. Bitterness should not overwhelm the overall character. Hop aroma can be subtle to moderately hop floral, -citrus or -herbal. Diacetyl (butterscotch) levels should be absent.

Original Gravity (°Plato):	1.080-1.100 (19.5-23 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.020-1.030 (4-7.5 °Plato)
Alcohol by Weight (Volume):	5.5-9.5% (7-12%)
Bitterness (IBU):	45-65
Colour SRM (EBC):	20-40 (40-80 EBC)

66. Old Ale

Dark amber to brown in colour, old ales are medium- to full-bodied with a malty sweetness. Hop aroma should be minimal and flavour can vary from none to medium in character intensity. Fruity-ester flavours and aromas can contribute to the character of this ale. Bitterness should be minimal but evident and balanced with malt and/or caramel like sweetness. Alcohol types can be varied and complex. A distinctive quality of these ales is that they undergo an aging process (often for years) on their yeast either in bulk storage or through conditioning in the bottle, which contributes to a rich and often sweet oxidation character. Complex estery characters may

also emerge. Some diacetyl character may be evident and acceptable. Wood-aged characters such as vanillin and other woody characters are acceptable. Horsey, goaty, leathery and phenolic character evolved from *Brettanomyces* organisms and acidity may be present but should be at low levels 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; beers that exhibit these qualities should be entered in another category for wood-aged beers. Chill haze is acceptable at low temperatures.

Original Gravity (°Plato):	1.058-1.088 (14.5-22 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.014-1.030 (3.5-7.5 °Plato)
Alcohol by Weight (Volume):	5-7.2% (6-9%)
Bitterness (IBU):	30-65
Colour SRM (EBC):	12-30 (24-60 EBC)

67. Strong Ale

Light amber to mid-range brown in colour, strong ales are medium to full bodied with a malty sweetness. Hop aroma should be minimal and flavour can vary from none to medium in character intensity. Fruity-ester flavours and aromas can contribute to the character of this ale. Bitterness should be minimal but evident and balanced with malt and/or caramel like sweetness. Alcohol types can be varied and complex. A rich, often sweet and complex estery character may be evident. This process often softens the perceived bitterness. Very low levels of diacetyl are acceptable. Chill haze is acceptable at low temperatures.

Original Gravity (°Plato):	1.060-1.125 (15-31.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.014-1.040 (3.5-10 °Plato)
Alcohol by Weight (Volume):	5.5-8.9% (7-11%)
Bitterness (IBU):	30-65
Colour SRM (EBC):	8-21 (16-42 EBC)

68. Barley Wine-Style Ale

A. *Subcategory: English-Style Barley Wine Ale*

English style barley wines range from tawny copper to dark brown in colour and have a full body and high residual malty sweetness. Complexity of alcohols and fruity-ester characters are often high and counterbalanced by the perception of low to medium bitterness and extraordinary alcohol content. Hop aroma and flavour may be minimal to medium. English type hops are often used but not necessary for this style. Low levels of diacetyl may be acceptable. Caramel and some characters indicating oxidation, such as vinous (sometimes sherry-like) aromas and/or flavours, may be considered positive. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato):	1.085-1.120 (21.5-28 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.024-1.032 (6-8 °Plato)
Alcohol by Weight (Volume):	6.7-9.6% (8.4-12%)
Bitterness (IBU):	40-60
Colour SRM (EBC):	14-22 (28-44 EBC)

B. *Subcategory: American-Style Barley Wine Ale*

American style barley wines range from amber to deep copper-garnet in colour and have a full body and high residual malty sweetness. Complexity of alcohols and fruity-ester characters are often high and counterbalanced by assertive bitterness and extraordinary alcohol content. Hop aroma and flavour are at medium to very high levels. American type hops are often used but not necessary for this style. Very low levels of diacetyl may be acceptable. A caramel and/or toffee aroma and flavour are often part of the character. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato):	1.090-1.120 (21.5-28 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.024-1.032 (6-8 °Plato)
Alcohol by Weight (Volume):	6.7-9.6% (8.4-12%)
Bitterness (IBU):	60-100

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

Styles of German Origin

69. German-Style Kölsch/Köln-Style Kölsch

Kölsch is warm fermented and aged at cold temperatures (German ale or alt-style beer). Kölsch is characterized by a golden to straw colour and a slightly dry, subtly sweet softness on the palate, yet crisp. Good, dense head retention is desirable. A light fruitiness may be apparent, but is not necessary for this style. Caramel character should not be evident. The body is light to medium-light. This beer has low hop flavour and aroma with medium bitterness. Wheat can be used in brewing this beer. Ale yeast is used for fermentation, though lager yeast is sometimes used in the bottle or final cold conditioning process. Fruity esters should be minimally perceived, if at all. Chill haze should be absent.

Original Gravity (°Plato): 1.042-1.048 (10.5-12 °Plato)
 Apparent Extract/Final Gravity (°Plato): 1.006-1.010 (2-3 °Plato)
 Alcohol by Weight (Volume): 3.8-4.2% (4.8-5.3%)
 Bitterness (IBU): 18-25
 Colour SRM (EBC): 4-6 (8-12 EBC)

70. German-Style Brown Ale/Düsseldorf-Style Altbier

Copper to brown in colour, this German ale may be highly hopped and intensely bitter (although the 25 to 35 IBU range is more normal for the majority of Altbiers from Düsseldorf) and has a medium body and malty flavour. A variety of malts, including wheat, may be used. Hop character may be medium to high in the flavour and aroma. The overall impression is clean, crisp, and flavourful often with a dry finish. Fruity esters can be low to medium-low. No diacetyl or chill haze should be perceived.

Original Gravity (°Plato): 1.044-1.052 (11-13 °Plato)
 Apparent Extract/Final Gravity (°Plato): 1.008-1.014 (2-3.5 °Plato)
 Alcohol by Weight (Volume): 3.6-4.4% (4.3-5.5%)
 Bitterness (IBU): 25-52
 Colour SRM (EBC): 11-19 (22-38 EBC)

71. South German-Style Hefeweizen/Hefeweissbier

The aroma and flavour of a weissbier with yeast is decidedly fruity and phenolic. The phenolic characteristics are often described as clove- or nutmeg-like and can be smoky or even vanilla-like. Banana-like esters are often present. These beers are made with at least 50 percent malted wheat, and hop rates are quite low. Hop flavour and aroma are absent. Weissbier is well attenuated and very highly carbonated, yet its relatively high starting gravity and alcohol content make it a medium- to full-bodied beer. The colour is very pale to pale amber. Because yeast is present, the beer will have yeast flavour and a characteristically fuller mouthfeel, and may be appropriately very cloudy. No diacetyl should be perceived.

Brewer may indicate on the bottle whether the yeast should be intentionally roused or if they prefer that the entry be poured as quietly as possible.

Original Gravity (°Plato): 1.047-1.056 (11.8-14 °Plato)
 Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2-4 °Plato)
 Alcohol by Weight (Volume): 3.9-4.4% (4.9-5.5%)
 Bitterness (IBU): 10-15
 Colour SRM (EBC): 3-9 (6-18 EBC)

72. German-Style Pale Wheat Ale

A. Subcategory: South German-Style Kristal Weizen/Kristal Weissbier

The aroma and flavour of a Weissbier without yeast is very similar to Weissbier with yeast (Hefeweizen/Hefeweissbier) 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- or nutmeg like and

can be smoky or even vanilla-like. Banana-like esters are often present. These beers are made with at least 50 percent malted wheat, and hop rates are quite low. Hop flavour and aroma are absent. Weissbier is well attenuated and very highly carbonated, yet its relatively high starting gravity and alcohol content make it a medium- to full-bodied beer. The colour is very pale to deep golden. Because the beer has been filtered, yeast is not present. The beer will have no flavour of yeast and a cleaner, drier mouthfeel. The beer should be clear with no chill haze present. No diacetyl should be perceived.

Original Gravity (°Plato):	1.047-1.056 (11.8-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.016 (2-4 °Plato)
Alcohol by Weight (Volume):	3.9-4.4% (4.9-5.5%)
Bitterness (IBU):	10-15
Colour SRM (EBC):	3-9 (6-18 EBC)

B. *Subcategory: German-Style Leichtes Weizen/Weissbier*

The German word *leicht* means light, and as such these beers are light versions of Hefeweizen. Leicht Weissbier is top fermented and cloudy like Hefeweizen. The phenolic and estery aromas and flavours typical of Weissbiers are more subdued in Leichtes Weizen. Hop flavour and aroma are normally absent. The overall flavour profile is less complex than Hefeweizen due to decreased alcohol content. There is less yeasty flavour present. Leichtes Weissbier has diminished mouth feel relative to Hefeweizen, and is a low-bodied beer. No diacetyl should be perceived. The beer may have a broad range of colour from pale golden to pale amber.

Brewer may indicate on the bottle whether the yeast should be intentionally roused or if they prefer that the entry be poured as quietly as possible.

Original Gravity (°Plato):	1.028-1.044 (7-11 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.004-1.008 (1-2 °Plato)
Alcohol by Weight (Volume):	2.0-2.8% (2.5-3.5%)
Bitterness (IBU):	6-20
Colour SRM (EBC):	3.5-15 (7-30 EBC)

C. *Subcategory: Berliner-Style Weisse (Wheat)*

Very pale in colour and the lightest of all the German wheat beers. The unique combination of yeast and lactic acid bacteria fermentation yields a beer that is acidic, highly attenuated, and very light bodied. The carbonation of a Berliner Weisse is high, and hop rates are very low. Hop character should not be perceived. Fruity esters will be evident. No diacetyl should be perceived.

For the purposes of this competition, fruited or flavoured versions of the style would be appropriately entered in this category with a description of the fruit/flavour used by the brewer.

Original Gravity (°Plato):	1.028-1.032 (7-8 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.004-1.006 (1-1.5 °Plato)
Alcohol by Weight (Volume):	2.2-2.7% (2.8-3.4%)
Bitterness (IBU):	3-6
Colour SRM (EBC):	2-4 (4-8 EBC)

73. German-Style Dark Wheat Ale

A. *Subcategory: South German-Style Bernsteinfarbenes Weizen/Weissbier*

The German word *bernsteinfarben* means amber coloured, and as such, a Bernsteinfarbenes Weizen is dark yellow to amber in colour. This beer style is characterized by a distinct sweet maltiness and caramel or bready character from the use of medium coloured malts. Estery and phenolic elements of this Weissbier should be evident but subdued. Bernsteinfarbenes Weissbier is well attenuated and very highly carbonated, and hop bitterness is low. Hop flavour and aroma are absent. The percentage of wheat malt is at least 50 percent. If this is served with yeast, the beer may be appropriately very cloudy. No diacetyl should be perceived.

Brewer may indicate on the bottle whether the yeast should be intentionally roused or if they prefer that the entry be poured as quietly as possible.

Original Gravity (°Plato):	1.048-1.056 (12-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.016 (2-4 °Plato)
Alcohol by Weight (Volume):	3.8-4.3% (4.8-5.4%)
Bitterness (IBU):	10-15
Colour SRM (EBC):	9-13 (18-26 EBC)

B. Subcategory: South German-Style Dunkel Weizen/Dunkel Weissbier

This beer style is characterized by a distinct sweet maltiness and a chocolate-like character from roasted malt. Estery and phenolic elements of this Weissbier should be evident but subdued. Colour can range from copper-brown to dark brown. Dunkel Weissbier is well attenuated and very highly carbonated, and hop bitterness is low. Hop flavour and aroma are absent. Usually dark barley malts are used in conjunction with dark cara or colour malts, and the percentage of wheat malt is at least 50 percent. If served with yeast, the beer may be appropriately very cloudy. No diacetyl should be perceived.

Brewer may indicate on the bottle whether the yeast should be intentionally roused or if they prefer that the entry be poured as quietly as possible.

Original Gravity (°Plato):	1.048-1.056 (12-14 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.016 (2-4 °Plato)
Alcohol by Weight (Volume):	3.8-4.3% (4.8-5.4%)
Bitterness (IBU):	10-15
Colour SRM (EBC):	10-19 (20-38 EBC)

74. South German-Style Weizenbock/Weissbock

This style can be either pale or dark (golden to dark brown in colour) and has a high starting gravity and alcohol content. The malty sweetness of a weizenbock is balanced with a clove-like phenolic and fruity-estery banana element to produce a well-rounded aroma and flavour. As is true with all German wheat beers, hop bitterness is low and carbonation is high. Hop flavour and aroma are absent. It has a medium to full body. If dark, a mild roast malt character should emerge in flavour and to a lesser degree in the aroma. If served with yeast the beer may be appropriately very cloudy. No diacetyl should be perceived.

Brewer may indicate on the bottle whether the yeast should be intentionally roused or if they prefer that the entry be poured as quietly as possible.

Original Gravity (°Plato):	1.066-1.080 (16-19.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.016-1.028 (4-7 °Plato)
Alcohol by Weight (Volume):	5.5-7.5% (6.9-9.3%)
Bitterness (IBU):	15-25
Colour SRM (EBC):	5-30 (10-60 EBC)

Styles of Irish Origin

75. Irish-Style Red Ale

Irish-style red ales range from light red-amber-copper to light brown in colour. These ales have a medium hop bitterness and flavour. They often don't have hop aroma. Irish-style red ales have low to medium candy-like caramel sweetness and a medium body. The style may have low levels of fruity-ester flavour and aroma. Diacetyl should be absent or at very low levels. Chill haze is allowable at cold temperatures. Slight yeast haze is acceptable for bottle-conditioned products.

Original Gravity (°Plato):	1.040-1.048 (10-12 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.010-1.014 (2.5-3.5 °Plato)
Alcohol by Weight (Volume):	3.2-3.6% (4-4.5%)

Bitterness (IBU): 20-28
Colour SRM (EBC): 11-18 (22-36 EBC)

76. Classic Irish-Style Dry Stout

Dry stouts have an initial malt and light caramel flavour profile with a distinctive dry-roasted bitterness in the finish. Dry stouts achieve a dry-roasted character through the use of roasted barley. The emphasis of coffee-like roasted barley and a moderate degree of roasted malt aromas define much of the character. Some slight acidity may be perceived but is not necessary. Hop aroma and flavour should not be perceived. Dry stouts have medium light to medium body. Fruity esters are minimal and overshadowed by malt, high hop bitterness, and roasted barley character. Diacetyl (butterscotch) should be very low or not perceived. Head retention and rich character should be part of its visual character.

Original Gravity (°Plato): 1.038-1.048 (9.5-12 °Plato)
Apparent Extract/Final Gravity (°Plato): 1.008-1.012 (2-3 °Plato)
Alcohol by Weight (Volume): 3.2-4.2% (3.8-5%)
Bitterness (IBU): 30-40
Colour SRM (EBC): 40+ (80+ EBC)

77. Foreign (Export)-Style Stout

As with classic dry stouts, foreign-style stouts have an initial malt sweetness and caramel flavour with a distinctive dry-roasted bitterness in the finish. Coffee-like roasted barley and roasted malt aromas are prominent. Some slight acidity is permissible and a medium- to full-bodied mouthfeel is appropriate. Bitterness may be high but the perception is often compromised by malt sweetness. Hop aroma and flavour should not be perceived. The perception of fruity esters is low. Diacetyl (butterscotch) should be negligible or not perceived. Head retention is excellent.

Original Gravity (°Plato): 1.052-1.072 (13-18 °Plato)
Apparent Extract/Final Gravity (°Plato): 1.008-1.020 (2-5 °Plato)
Alcohol by Weight (Volume): 4.5-6% (5.7-7.5%)
Bitterness (IBU): 30-60
Colour SRM (EBC): 40+ (80+ EBC)

Styles of North American Origin

78. Golden or Blonde Ale

Golden or Blonde ales are straw to golden blonde in colour. They have a crisp, dry palate, light to medium body, and light malt sweetness. Low to medium hop floral aroma may be present but does not dominate. Bitterness is low to medium. Fruity esters may be perceived but do not predominate. Diacetyl should not be perceived. Chill haze should be absent.

Original Gravity (°Plato): 1.045-1.056 (11.3-14 °Plato)
Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2-4 °Plato)
Alcohol by Weight (Volume): 3.2-4% (4-5%)
Bitterness (IBU): 15-25
Colour SRM (EBC): 3-7 (6-14 EBC)

79. American-Style Pale Ale

American pale ales range from deep golden to copper in colour. The style is characterized by fruity, floral and citrus-like American-variety hop character producing high hop bitterness, flavour, and aroma. Note that "floral and citrus-like American-variety hop character" is the perceived end, but may be a result of the skilful use of hops of other national origins. American pale ales have medium body and low to medium maltiness. Low caramel character is allowable. Fruity-ester flavour and aroma should be moderate to strong. Diacetyl should be absent or present at very low levels. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato): 1.044-1.050 (11-12.5 °Plato)

Apparent Extract/Final Gravity (°Plato):	1.008-1.014 (2-3.5 °Plato)
Alcohol by Weight (Volume):	3.5-4.3% (4.5-5.5%)
Bitterness (IBU):	30-42
Colour SRM (EBC):	6-14 (12-28 EBC)

80. American-Style Strong Pale Ale

American strong pale ales range from deep golden to copper in colour. The style is characterized by American variety hops used to produce high hop bitterness, flavour, and aroma. Note that “floral and citrus-like American variety hop character” is the perceived end, but may be a result of the skilful use of hops of other national origins. American strong pale ales have medium body and low to medium maltiness. Low caramel character is allowable. Fruity-ester flavour and aroma should be moderate to strong. Diacetyl should be absent or present at very low levels. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato):	1.050-1.060 (12.5-15 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.008-1.016 (2-4 °Plato)
Alcohol by Weight (Volume):	4.4-5% (5.5-6.3%)
Bitterness (IBU):	30-50
Colour SRM (EBC):	6-14 (12-28 EBC)

81. American-Style India Pale Ale

American-style India pale ales have intense hop bitterness, flavour and aroma with medium-high alcohol content. The style is further characterized by fruity, floral and citrus-like American-variety hop character. Note that “fruity, floral and citrus-like American-variety hop character” is the perceived end, but may be a result of the skilful use of hops of other national origins. The use of water with high mineral content results in a crisp, dry beer. This pale gold to deep copper-coloured ale has a full, flowery hop aroma and may have a strong hop flavour (in addition to the hop bitterness). India pale ales possess medium maltiness and body. Fruity-ester flavours and aromas are moderate to very strong. Diacetyl can be absent or may be perceived at very low levels. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato):	1.060-1.075 (14.7-18.2 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.012-1.018 (3-4.5 °Plato)
Alcohol by Weight (Volume):	5-6% (6.3-7.5%)
Bitterness (IBU):	40-70
Colour SRM (EBC):	6-14 (12-28 EBC)

82. Imperial or Double India Pale Ale

Imperial or Double India Pale Ales have intense hop bitterness, flavour and aroma. Alcohol content is high to very high and notably evident. They range from deep golden to amber in colour. The style may use any variety of hops. Though the hop character is intense it's balanced with complex alcohol flavours, moderate to high fruity esters and medium to high malt character. Hop character should be fresh and lively and should not be harsh in quality. The use of large amounts of hops may cause a degree of appropriate hop haze. Imperial or Double India pale ales have medium-high to full body. Diacetyl should not be perceived.

Original Gravity (°Plato):	1.075-1.100 (19.5-23.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.018-1.028 (4.5-7 °Plato)
Alcohol by Weight (Volume):	6.0-8.4% (7.5-10.5%)
Bitterness (IBU):	65-100
Colour SRM (EBC):	5-13 (10-26 EBC)

83. American-Style Amber/Red Ale

American amber/red ales range from light copper to light brown in colour. They are characterized by American-variety hops used to produce high hop bitterness, flavour, and medium to high aroma. Amber ales have medium-high to high maltiness with medium to low caramel character. They should have medium to medium high body. The style may have low levels of fruity-ester flavour and aroma. Diacetyl can be either absent or

barely perceived at very low levels. Chill haze is allowable at cold temperatures. Slight yeast haze is acceptable for bottle-conditioned products.

Original Gravity (°Plato):	1.048-1.058 (12-14.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.012-1.018 (3-4.5 °Plato)
Alcohol by Weight (Volume):	3.5-4.8% (4.5-6%)
Bitterness (IBU):	30-40
Colour SRM (EBC):	11-18 (22-36 EBC)

84. Imperial or Double Red Ale

Imperial or double red ales have intense hop bitterness, flavour and aroma. Alcohol content is also very high and of notable character. They range from deep amber to dark copper in colour. The style may use any variety of hops. Though the hop character is intense it's balanced with complex alcohol flavours, moderate to high fruity esters and medium to high caramel malt character. Imperial or Double Red Ales have a full body. Diacetyl should not be perceived.

Original Gravity (°Plato):	1.080-1.100 (19.5-23.5 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.020-1.028 (5-7 °Plato)
Alcohol by Weight (Volume):	6.3-8.4% (7.9-10.5%)
Bitterness (IBU):	55-85
Colour SRM (EBC):	10-15 (20-30 EBC)

85. American-Style Brown Ale

American brown ales range from deep copper to brown in colour. Roasted malt caramel-like and chocolate-like characters should be of medium intensity in both flavour and aroma. American brown ales have an evident hop aroma, medium to high hop bitterness, low to medium hop flavour and a medium body. Estery and fruity-ester characters should be subdued; diacetyl should not be perceived. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato):	1.040-1.060 (10-15 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.010-1.018 (2.5-4.5 °Plato)
Alcohol by Weight (Volume):	3.3-5.0% (4-6.4%)
Bitterness (IBU):	25-45
Colour SRM (EBC):	15-26 (30-52 EBC)

86. American-Style Sour Ale

American sour ales range from golden to deep copper to brown in colour. These beers may or may not be fruit flavoured. Fruit flavours will be evident in fruited American-style sour ales; these fruit flavours will be in balance with other characters. Acidity from lactic, acetic and other organic acids are naturally developed with acidified malt, in the mash or in fermentation by the use of various microorganisms including certain bacteria and yeasts. Acidic character can be balanced by characteristics of age. The evolution of natural acidity develops balanced complexity. Horsey, goaty, leathery and phenolic character evolved from *Brettanomyces* organisms and acidity may be present but should be balanced with other flavours. Residual flavours that come from liquids previously aged in a barrel such as bourbon or sherry should not be present. Wood vessels may be used during the fermentation and aging process, but wood wood-derived flavours such as vanillin should not be present. Wood and barrel-aged sour ales that exhibit these qualities would be more appropriately entered in another category. In darker versions, roasted malt, caramel-like and chocolate-like characters should be subtle in both flavour and aroma. American sour ales may have an evident hop aroma, medium hop bitterness, low to medium hop flavour and low to medium body. Estery and fruity-ester characters are evident, sometimes moderate and sometimes intense, yet balanced. Diacetyl and sweet corn-like dimethylsulfide (DMS) should not be perceived. Chill haze is allowable at cold temperatures.

To allow for accurate judging, the brewer must list what fruits (if any) are used, and may also list a classic style of base beer, or any other ingredients or processes used (for example, bacterial or Brettanomyces fermentation). Beer entries not accompanied by this information may be at a disadvantage during judging.

Original Gravity (°Plato):	1.040-1.060 (10-15 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.010-1.018 (2.5-4.5 °Plato)
Alcohol by Weight (Volume):	3.3-5.0% (4-6.4%)
Bitterness (IBU):	20-40
Colour SRM (EBC):	6-26 (12-52 EBC)

87. American-Style Stout

Initial low to medium malt sweetness with a degree of caramel, chocolate and/or roasted coffee flavour with a distinctive dry-roasted bitterness in the finish. Coffee-like roasted barley and roasted malt aromas are prominent. Some slight roasted malt acidity is permissible and a medium- to full-bodied mouthfeel is appropriate. Hop bitterness may be moderate to high. Hop aroma and flavour is moderate to high often with American citrus-type and/or resinous hop character. The perception of fruity esters is low. Roasted malt/barley astringency may be low but not excessive. Diacetyl (butterscotch) should be negligible or not perceived. Head retention is excellent.

Original Gravity (°Plato):	1.050-1.075 (12.5-18.8 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.010-1.022 (2.5-5.5 °Plato)
Alcohol by Weight (Volume):	4.5-7% (5.7-8.8%)
Bitterness (IBU):	35-60
Colour SRM (EBC):	40+ (80+ EBC)

88. American-Style Wheat Wine Ale

American style wheat wines range from gold to deep amber and are brewed with 50% or more wheat malt. They have full body and high residual malty sweetness. Bitterness is moderate to low. Fruity-ester characters are often high and counterbalanced by complexity of alcohols and high alcohol content. Hop aroma and flavour are at low to medium levels. Very low levels of diacetyl may be acceptable. Bready, wheat and/or caramel aroma and flavour are often part of the character. Phenolic yeast character, sulfur, and/or sweet corn-like dimethylsulfide (DMS) should not be present. Chill haze is allowable.

Original Gravity (°Plato):	1.088-1.120 (21-28 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.024-1.032 (6-8 °Plato)
Alcohol by Weight (Volume):	6.7-9.6% (8.4-12%)
Bitterness (IBU):	50-85
Colour SRM (EBC):	8-15 (16-30 EBC)

89. American-Style Imperial Stout

Black to very black, American-style imperial stouts typically have a high alcohol content. Generally characterized as very robust. The extremely rich malty flavour and aroma are balanced with assertive hopping and fruity-ester characteristics. Bitterness should be moderately high to very high and balanced with full sweet malt character. Roasted malt astringency and bitterness can be moderately perceived but should not overwhelm the overall character. Hop aroma is usually moderately-high to overwhelmingly hop-floral, -citrus or -herbal. Diacetyl (butterscotch) levels should be absent.

Original Gravity (°Plato):	1.080-1.100 (19.5-23 °Plato)
Apparent Extract/Final Gravity (°Plato):	1.020-1.030 (4-7.5 °Plato)
Alcohol by Weight (Volume):	5.5-9.5% (7-12%)
Bitterness (IBU):	50-80
Colour SRM (EBC):	40+ (80+ EBC)

Styles of Other Origin

90. International Pale Ale

A. *Subcategory: International Pale Ale*

Recognizing the creativity, uniqueness and variety of pale ales produced by innovative brewers throughout the world, entries in this subcategory may represent variations on classic English pale ale or American pale ale beer styles. These beers will bear the most resemblance to English or American pale ale categories with respect to colour, general flavour profile and alcohol levels, and will be judged accordingly. Typically specific hop characters define the signature qualities of many traditional styles of pale ales. Many brewers choose to maintain the overall beer character of a particular style, but use new hop types, resulting in new interpretations of “traditional” styles of beer which have unique or non-traditional hop flavour or aroma characters. While many brewers strive to maintain the traditions of certain brewing styles, other brewers seek to reflect the uniqueness of their own beer culture and locally produced ingredients. Beers entered in this subcategory could include, for example, beers inspired by classic English or American pale ale, but brewed with New Zealand or other hops.

The brewer must list the classic style on which the entry is based, and may also explain the special ingredient(s) use, and the resulting achieved character or nature of the beer, to allow for accurate judging. Beer entries not accompanied by this information may be at a disadvantage during judging.

B. *Subcategory: International Strong Pale Ale*

Recognizing the creativity, uniqueness and variety of strong pale ales produced by innovative brewers throughout the world, entries in this subcategory may represent variations on American strong pale ale or possibly ESB or strong bitter beer styles. These beers will bear the most resemblance to American strong pale ale or ESB categories with respect to colour, general flavour profile and alcohol levels, and will be judged accordingly. Typically specific hop characters define the signature qualities of strong pale ales. Many brewers choose to maintain the overall beer character of a particular style, but use new hop types, resulting in new interpretations of “traditional” styles of beer which have unique or non-traditional hop flavour or aroma characters. While many brewers strive to maintain the traditions of certain brewing styles, other brewers seek to reflect the uniqueness of their own beer culture and locally produced ingredients. Beers entered in this subcategory could include, for example, beers inspired by American strong pale ale brewed with German or other hops.

The brewer must list the classic style on which the entry is based, and may also explain the special ingredient(s) use, and the resulting achieved character or nature of the beer, to allow for accurate judging. Beer entries not accompanied by this information may be at a disadvantage during judging.

C. *Subcategory: International India Pale Ale*

Recognizing the creativity, uniqueness and variety of strong pale ales produced by innovative brewers throughout the world, entries in this subcategory may represent variations on American or English-style India pale ale beer styles. These beers will bear the most resemblance to American or English-style IPA categories with respect to colour, general flavour profile and alcohol levels, and will be judged accordingly. Typically specific hop characters define the signature qualities of IPA's. Many brewers choose to maintain the overall beer character of a particular style, but use new hop types, resulting in new interpretations of “traditional” styles of beer which have unique or non-traditional hop flavour or aroma characters. While many brewers strive to maintain the traditions of certain brewing styles, other brewers seek to reflect the uniqueness of their own beer culture and locally produced ingredients. Beers entered in this subcategory could include, for example, beers inspired by English-style IPA brewed with Australian or other hops.

The brewer must list the classic style on which the entry is based, and may also explain the special ingredient(s) use, and the resulting achieved character or nature of the beer, to allow for accurate judging. Beer entries not accompanied by this information may be at a disadvantage during judging.

91. **Other International Ale**

A. *Subcategory: International Brown Ale*

Recognizing the creativity, uniqueness and variety of brown ales produced by innovative brewers throughout the world, entries in this subcategory may represent variations on American or English-style brown ale or English-style dark mild beer styles. These beers will bear the most resemblance to American or English-style brown ale or dark mild categories with respect to colour, general flavour profile and alcohol levels, and will be judged accordingly. Typically specific hop and malt characters define the signature qualities of brown ales and dark milds. Many brewers choose to maintain the overall beer character of a particular style, but use new hop or malt types, resulting in new interpretations of "traditional" styles of beer which have unique or non-traditional malt or hop flavour or aroma characters. While many brewers strive to maintain the traditions of certain brewing styles, other brewers seek to reflect the uniqueness of their own beer culture and locally produced ingredients. Beers entered in this subcategory could include, for example, beers inspired by English-style brown ale brewed with dark German malt and Australian or other hops.

The brewer must list the classic style on which the entry is based, and may also explain the special ingredient(s) use, and the resulting achieved character or nature of the beer, to allow for accurate judging. Beer entries not accompanied by this information may be at a disadvantage during judging.

B. *Subcategory: International Porter*

Recognizing the creativity, uniqueness and variety of brown and robust porters produced by innovative brewers throughout the world, entries in this subcategory may represent variations on brown or robust porter beer styles. These beers will bear the most resemblance to brown or robust porter categories with respect to colour, general flavour profile and alcohol levels, and will be judged accordingly. Typically specific hop and malt characters define the signature qualities of brown and robust porters. Many brewers choose to maintain the overall beer character of a particular style, but use new hop or malt types, resulting in new interpretations of "traditional" styles of beer which have unique or non-traditional malt or hop flavour or aroma characters. While many brewers strive to maintain the traditions of certain brewing styles, other brewers seek to reflect the uniqueness of their own beer culture and locally produced ingredients. Beers entered in this subcategory could include, for example, beers inspired by brown porter brewed with dark South American malt and Czech or other hops.

The brewer must list the classic style on which the entry is based, and may also explain the special ingredient(s) use, and the resulting achieved character or nature of the beer, to allow for accurate judging. Beer entries not accompanied by this information may be at a disadvantage during judging.

C. *Subcategory: International Stout*

Recognizing the creativity, uniqueness and variety of stout produced by innovative brewers throughout the world, entries in this subcategory may represent variations on sweet, oatmeal, classic Irish dry, or American stout beer styles. These beers will bear the most resemblance to these four stout categories with respect to colour, general flavour profile and alcohol levels, and will be judged accordingly. Typically specific hop and malt characters define the signature qualities of stout. Many brewers choose to maintain the overall beer character of a particular style, but use new hop or malt types, resulting in new interpretations of "traditional" styles of beer which have unique or non-traditional malt or hop flavour or aroma characters. While many brewers strive to maintain the traditions of certain brewing styles, other brewers seek to reflect the uniqueness of their own beer culture and locally produced ingredients. Beers entered in this subcategory could include, for example, beers inspired by classic Irish dry stout brewed with dark caramel and roasted malt and American or other hops.

The brewer must list the classic style on which the entry is based, and may also explain the special ingredient(s) use, and the resulting achieved character or nature of the beer, to allow for accurate judging. Beer entries not accompanied by this information may be at a disadvantage during judging.

D. *Subcategory: Other International Ale*

Recognizing the creativity, uniqueness and variety of ales produced by innovative brewers throughout the world, entries in this subcategory may represent variations on any ale style. These beers will bear some resemblance to an existing ale category with respect to colour, general flavour profile and alcohol levels, and will be judged accordingly. Typically specific hop and malt characters, and in some instances alcohol levels,

define the signature qualities of classic ale styles. Many brewers choose to maintain the overall beer character of a particular style, but use new hop or malt types, resulting in new interpretations of “traditional” styles of beer which have unique or non-traditional malt or hop flavour or aroma characters. While many brewers strive to maintain the traditions of certain brewing styles, other brewers seek to reflect the uniqueness of their own beer culture and locally produced ingredients. Beers entered in this subcategory could include, for example, beers inspired by Scottish-style light ale brewed with Munich malt and US Cascade hops, or, an American-style imperial stout brewed with New Zealand hops.

The brewer must list the classic style on which the entry is based, and may also explain the special ingredient(s) use, and the resulting achieved character or nature of the beer, to allow for accurate judging. Beer entries not accompanied by this information may be at a disadvantage during judging.