



**BREWERS
GUILD
OF NEW ZEALAND**



26

**NEW ZEALAND
BEER
AWARDS**

ENTRY GUIDE

Entry Guide 2026

Conducted by the Brewers Guild of New Zealand, the New Zealand Beer Awards (NZBA) is Aotearoa's premier annual celebration of brewing excellence. As one of the most respected beer competitions in the Southern Hemisphere, the Awards recognise outstanding quality across both draught and packaged beer. Open to breweries of all sizes, from small independent producers to large-scale commercial operations, the NZBA provides an important benchmark for excellence within New Zealand's vibrant brewing community.

Thanks to the following partners and sponsors for their ongoing support of NZ's brewing industry.

Konvoy Kegs	Gladfield Malt	Cryer Malt
NZ Hops	Bintani	Orora Group
Melbourne Royal	New World	Viniquip
Murphy & Son	Liquorland	MCC Labels
ICIB Brokerweb	HPA	Label & Litho
Woolworths	Philstic Labels	IXOM
Lallemand Brewing	Bioeconomy Science Institute	Recorp

Konvoy Kegs Offer

The Brewers Guild encourages our members to use official Judging Sponsor Konvoy Kegs for entering into the Awards - they've got 30L slimline kegs for our members, which means you don't need to worry about collection at the end of the event!



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WHAT OUR PAST ENTRANTS SAY



“The New Zealand Beer Awards are a brilliant way to get expert feedback on your beers, while also being a really fun social highlight on the New Zealand beer calendar. Our advice would be to prioritise consistency and quality. Dial your beer in so that it truly represents your brewery. Use the awards not simply as a competition but as a valuable opportunity to receive expert feedback, to grown and to learn”.

Gemma Smith
Brave Brewing Company



“Winning Champion Medium Brewery of New Zealand in 2025 has given us credentials that mean something in local and international markets. Leading to not only product demand but peer interactions that has helped put us on the map”

Elliott Menzies
Founder & Production
Altitude Brewing



“Last year for the first time, we entered into several award categories. We were really lucky to win the Best Hazy trophy, we’ve seen a huge boost in sales, publicity, popularity as a result of that”.

Oliver Scott-Knight
Assistant Brewer
Canyon Brewing

General Information

CALENDAR OF IMPORTANT DATES

Online Entries Open	Mon, 04 May 2026
Online Entries Close	Wed, 10 June 2026
Delivery Instructions Emailed to Entrants	Thu, 11 June 2026
Send Entries to GVI Logistics, Christchurch	Thu 18 June – Wed 24 June 2026
Judging, Riccarton Park, Christchurch	Mon 29 June – Wed 01 July 2026
Awards Gala Dinner, Dunedin	Sat, 25 July 2026

About the Awards

The Brewers Guild of New Zealand proudly presents the 20th Annual New Zealand Beer Awards, a prestigious event celebrating excellence in beer and the wider industry.

In 2025, the Awards attracted over 600 entries across 15 categories from 70 different breweries. Accolades included seven Champion Awards, 15 category trophies, and three industry awards.

Judging will take place across two and a half days in late June/early July, in Christchurch. The highly anticipated results of the 2026 New Zealand Beer Awards will be revealed at the live Gala Dinner in Dunedin on Saturday, 25 July. Join us to celebrate brewing excellence in NZ and beyond!

See page 7 for NZBA '26 Awards details.

Why you should enter

There are many reasons to enter, including:

As New Zealand's premier beer competition, the Awards provide breweries with a valuable opportunity to benchmark their beers against nationally recognised industry standards, across both draught and packaged formats.

Transparent and meaningful feedback is provided to exhibitors, helping breweries understand how their beers compare with others across Aotearoa's diverse brewing landscape.

Medal winning breweries receive promotional assets to help amplify their achievements, including a Marketing & PR Toolkit designed to support the use of NZBA medals across packaging, sales, and brand communications.

New for 2026

Every year we review the competition to ensure it remains relevant and reflects the market we operate in. For 2026, we have made several key changes:

- A new subclass for Reduced Carbohydrate Ale or Lager has been added to class 13 Specialty & Experimental. Please ensure that the underlying beer style is included in the Brewers Notes for this subclass. All the detail can be found on page 31.
- Italian Pilsener, Czech-Style Pale Lager, Rice Lager, West Coast-Style Pilsener, Mexican-Style Light Lager and Mexican-Style Pale Lager have been added to the International Lager class this year in line with the Brewers Association 2026 Beer Style Guidelines.
- Mexican-style Amber Lager and Mexican-style Dark Lager have been added to the Amber / Dark Lager class this year in line with the Brewers Association 2026 Beer Style Guidelines.
- Australasian, Latin American or Tropical Style Light Lager has been removed from the Brewers Association 2026 Beer Style Guidelines. Please consider Class 1H as an alternative: Contemporary American-Style Lager has very similar notes and specifications.
- Bohemian-Style Pilsener has also been removed from the 2026 Guidelines. Please consider Class 1R Czech-Style Pale Lager as a possible alternative.
- 10A English-Style Brown Ale has moved from the Stout & Porter class to Class 4 British & European Ale, specifically 4Am.
- Brewers notes for only the classes that allow them will be permitted in trophy rounds to give context to Judges.
- Key Kegs are no longer accepted as a packaging option for entries.
- We're excited to introduce three new Industry Awards for 2026: Innovation, People, and Community. The Packaging Award also returns for another year. Turn to page 23 for full details.

Australian Entries

All Australian entries must be a commercially available product however they do not have to be commercially available in New Zealand. Australian entries will be eligible to win Trophy Classes but will not be eligible to win any of the 'New Zealand' Awards. Australian entries that win Trophy Classes will not be re-tasted for the purposes of determining Champion New Zealand Beer.

NZ Beer Awards Gala Dinner

The New Zealand Beer Awards Gala Dinner will be held at the Glenroy Auditorium in Dunedin on Saturday, 25 July. Join fellow brewers, team members, sponsors, and industry leaders for an evening celebrating excellence in New Zealand brewing. Award winners will be announced live throughout the night, making this a must-attend event for the industry. This year, the Brewers Guild is also hosting a one-day industry conference, BREWNZ and Mashing In, on Friday, 24 July, along with a 20th Anniversary Breakfast and Brewery Tours on Saturday 25th before the main event that evening. Tickets for the Awards Gala Dinner, BREWNZ and associated events will be available from April via the [Brewers Guild of New Zealand](https://www.brewersguild.org.nz) website. As ticket numbers are limited, we encourage you to secure yours early to avoid missing out.

Stay Connected

Results will be shared on www.brewersguild.org.nz. The latest on the NZ Beer Awards will be shared on Facebook [@BrewersGuildNZ](https://www.facebook.com/BrewersGuildNZ) & Instagram [@brewers_guild_of_nz](https://www.instagram.com/brewers_guild_of_nz).

Trophy Classes

Trophy	Class
International Lager	1
NZ IPA, NZ Pale Ale & NZ Draught	2
NZ Lager & NZ Pilsner	3
British & European Ale	4
Amber / Dark Lager & Ale	5
International Pale Ale	6
India Pale Ale (IPA)	7
Juicy / Hazy Pale Ale	8
Juicy / Hazy IPA	9
Stout & Porter	10
Wheat & Other Grain	11
Fruit & Flavoured	12
Specialty & Experimental	13
No, Low & Reduced Alcohol	14
Wood and Barrel-Aged	15

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Champion Trophies

Overall Champion New Zealand Brewing Company



Eligible Entries: Beer entries from New Zealand brewing businesses.

The Overall Champion New Zealand Brewing Company Trophy awards the New Zealand brewing business that exhibits the best range of beer overall in the competition. Medals awarded to beer brewed under contract **are** eligible for calculation towards this Award.

To be eligible for this award a brewing business must enter **at least four beers** in **three different style classes**. At least **one beer must be a gold medal-winning** exhibit.

In determining the winner, points are awarded to each of the brewing companies medal winning beers (gold = 3, silver = 2, bronze = 1) which are totalled and divided by the brewing company's total number of entries.

In the event of a tie, Class Champion Trophies will contribute 1 point to the calculation.

These beers must be manufactured in New Zealand by the brewery or under contract. Beers entered by breweries or brewing businesses brewed outside New Zealand **are not** eligible for calculation towards this Award. International brands brewed in New Zealand **are not** eligible for calculation towards this Award.

Parameters for use of Award Name.

If the Award recipient is a physical brewery – they can use the term 'Overall Champion New Zealand Brewery' AND / OR 'Overall Champion New Zealand Brewing Company' (if they wish) in any promotions of their win.

If the Awards recipient is NOT a physical brewery, but rather a brewing brand / contractor – they are NOT able to use the term 'Overall Champion New Zealand Brewery' in any promotions of their win and must use 'Overall Champion New Zealand Brewing Company'

Champion Australian Brewery

Eligible Entries: Beer entries from Australian based brewing businesses.

The Champion Australian Brewery Trophy awards the best Australian brewery. To be eligible for this award a brewery must enter **at least four beers** in **three different style classes**.

At least **one beer must be a gold medal-winning** exhibit.

The Trophy will be judged on the brewery's top four scoring beers. In the event of a tie for Champion Australian Brewery Trophy, the fifth ranked (and subsequent) beers will be considered. In the event of a tie, Class Champion Trophies will contribute 1 point to the calculation.

Australian beers brewed under license in New Zealand **are** eligible to be entered into this category.

All Australian entries must be a commercially available product however they do not have to be commercially available in New Zealand.

Champion New Zealand Beer

Eligible Entries: Beer entries from New Zealand brewing businesses.

The Champion New Zealand Beer awards the beer that is the best example of its style.

The trophy-winning beers from each Trophy Class will be re-tasted by the Trophy Judging Panel to determine Champion New Zealand Beer.

Medals awarded to New Zealand beers brewed under contract **are** eligible for calculation towards this award.



CRYER MALT
—

Champion New Zealand Brewery – Large; Medium; Small; Micro

Eligible Entries: Beer entries from New Zealand breweries.

These Trophies award the best breweries in New Zealand in accordance with their size of production. To be eligible for a Champion New Zealand Brewery award, the brewery

located within New Zealand and must be the licenced brewer and entrant of the awarded beers.

To be eligible for this award, a brewery must enter **at least four beers in three different style classes**. At least **one beer must be a gold medal-winning** exhibit. See page 14 for brewery size specifications.

The Trophy will be awarded to the brewery with the highest number of gold medals and in the event of a tie, silver medals are counted, and in the event of a further tie, Class Trophies contribute one point. Medals awarded to beers brewed under contract **are not** eligible for calculation towards this trophy.

Champion New Zealand Manufacturer

Eligible Entries: Beer entries from New Zealand brewing businesses.

This Trophy awards the best New Zealand manufacturer. The trophy is only open to New Zealand manufacturers that have produced a beer on behalf of another New Zealand brewing business. All entrants must declare, during the entry process, that the exhibit was produced under contract by a manufacturer and the location where the exhibit was manufactured.

International beers brewed in a New Zealand manufacturing facility on behalf of another brewing business are eligible for inclusion here.

To be eligible for this award, a manufacturer **must have at least four beers** entered in three different style classes. At least **one beer must be a gold medal-winning** exhibit.

The trophy will be judged on the manufacturer's top four scoring beers.

In the event of a tie for Champion New Zealand Manufacturer, points will be allocated to the fifth ranked (and subsequent) beers will be considered. In the event of a tie, Class Champion Trophies will contribute 1 point to the calculation.



Beer Entry Information

How to Enter

Entries are made through our online entry portal from **Monday 4th May 2026**.

Helpful Tips

If your brewing business entered the NZBA in 2025, and **YOU** were the one who created and submitted the entry, you **do not** need to create a new Exhibitor Login. Either login [here](#) with the credentials you created last year or select 'forgot password' and follow the prompts.

If your brewing business entered the NZBA in 2025, but someone different than you created and submitted the entry, you will need to create a new login **AND** you will need to enter your **online exhibitor code** to link your account to the original account.

Please email admin@brewersguild.org.nz for your code.

If you are entering for the first time, you will need your Brewers Guild member number to create your login to ensure you are charged the correct entry fee/s, this will be on your Membership invoice (3 digits that have been updated for 2026). If you cannot find your Membership number, please request it from admin@brewersguild.org.nz.

The Brewers Guild will not accept award entries from any business with outstanding debts to the Guild, and all entry acceptance remains at the sole discretion of the Brewers Guild.

Please ensure your **exhibitor company name** AND **commercial product names** are spelled correctly and entered in the way you want them to appear in the Catalogue of Results. You can amend these in the **Home - My Entries** section in the entry portal.

You may find it helpful to have the [2026 US Brewers Association Beer Style Guidelines](#) open to refer to as you complete your entries.

Important Information

Submissions are Final

It's the entrant's responsibility to ensure the information submitted through the online portal is accurate. Entries are judged in the class / subclass in which they are entered and are not moved during judging.

For example: If a beer was incorrectly entered into the wrong style, it cannot be changed after submission. Note that it is expected that a beer that is out of class would be penalised with points deducted in the Style criteria and would therefore be out of gold medal contention.

If the packaging of the beer is no longer correct – it cannot be changed after submission.
If you do not send in the minimum litres required, the entry will not be judged.

All Entry Fees become the property of the Brewers Guild on receipt and will not be refunded if an exhibit is withdrawn or does not meet the conditions of eligibility.
Please email competition@brewersguild.org.nz with any questions.

Brewers Notes

For certain style classes, brewers will be requested to provide supplemental information about the entry to allow for an accurate evaluation of diverse entries. Brewers are directed to consult the [2026 \(US\) Brewers Association Style Guide](#) for assistance on what information should be included in the Brewers Notes.

Brewers Notes may only be entered on those styles allowed in the form. No additional notes may be provided.

These notes are **supplied to the judges**. When entering Brewers Notes **do not include**:

Beer name or identifying terminology used as part of branding

Brewery name

Brewer's name

Any other identifying information.

Brewers Notes may be edited by the Competition Manager to ensure that no identifying information is available during the judging process.

Serving Temperature

Entrants are asked to specify a preferred serving temperature; however, due to practical handling requirements, these specifications may not always be achievable. Every effort will be made to serve entries as close as possible to the requested temperature.

Physical Entries

Physical entries submitted **must** match the description included in the entry form.

For example:

- On the entry form if the entry was to be in 500ml bottles, and a 20L keg is delivered. That entry will be considered non-compliant and will not be judged.
- When submitting the entry form, the brewer wanted to enter 330ml bottles but closer to judging decided a 30L keg would be fresher and delivered a 30L keg. That entry will be considered non-compliant and will not be judged.

Please email questions to competition@brewersguild.org.nz

Entry Fees

Beer Awards Entries	
Brewers Guild Member	\$190 NZD
Non - Member	\$295 NZD

Note: Amounts are inclusive of GST and inclusive of online processing fees.

Production Sizes

Micro	Up to 50,000L per annum.
Small	50,001L to 200,000L per annum.
Medium	200,001L to 2 million L per annum.
Large	Greater than 2 million L per annum.

Note: Please ensure volume includes ALL production under your brewery name regardless of where the product is brewed.

How We Use Your Beer

In addition to samples being used for judging, they are used to verify that products entered are commercially available and comply with labelling and other regulatory requirements. Samples are also used for promotional purposes and at the 2026 Awards dinner and associated events. All sample stock remaining after judging has been completed will remain the property of the Brewers Guild of New Zealand.

Commercially Available

Beers may only be entered if they are commercially available in the precise composition and in the same packaging, including labels, in which it is sent for judging. Entries in a packaged form must be from a commercial bottling run (or canning line) – **growlers or riggers will not be accepted.** Beer packed especially for the competition that is not ordinarily available in packed form will not be accepted.

Entries will only be accepted from suitably registered breweries or distributors / agents. Home brewers or non-excise paying commercial entities are not eligible to enter. The Brewers Guild reserves the right to request documentation to support claims of commercial availability should a question arise.

Use of Medals

Medals can only be used on the precise composition in the same package size and type that was entered into the competition and awarded the endorsement. The medal claim must show the year in which the medal was won eg "Gold Medal, NZ Beer Awards 2026".

Additional Requirements

A beer may only be entered once in any form (i.e. only keg or bottle, not both), once in name only (i.e. not the same beer brewed at different brewery / locations) and only entered in **one class**.

'Collaboration' (or similar) beers may only be entered by one party, which must be the party that has the greatest ownership (financial interest) of the beer. If financial interest is equally shared, the beer must be entered by the brewery where the beer was produced.

Disqualification

The Head Judge, in consultation with the Competition Manager, shall have the power to dismiss or disqualify as being ineligible for judging, any exhibit that, in their opinion, does not comply with the regulations in every respect, and such reallocation, dismissal or disqualification shall be accepted as final.

Quantities Required

Type	Quantity Required
Packaged Entries	<p>Minimum of 4 litres which must be in a minimum of 6 separate containers. The minimum quantities that will be accepted are:</p> <p>330mls 12 bottles/cans 440mls 9 bottles/cans 500mls 8 bottles/cans >750ml 6 bottles/cans</p> <p>This is to allow for possible repours, medal and trophy rounds. Entries provided in anything less than the minimum quantities provided will not be judged.</p>
Draught Entries	<p>Minimum of 20 litres and a maximum of 30 litres. Entries provided in kegs under 20 litres will not be judged. Entries provided in kegs over 30 litres will not be judged.</p>

Draught Entries

Entries submitted in draught form must be clearly identifiable, commercially appropriate kegs that are the property of the entrant or of a keg rental provider used under agreement and must be clearly branded or labelled as to its contents and ownership.

The Brewers Guild strongly recommends the use of one-way keg rentals from our Judging Sponsor Konvoy Kegs.

Kegs must have coupler Type A or D - other home-brew type containers, or entries in Key kegs **will not be judged.** Entries provided in kegs over 30 litres **will also not be judged.**

Collection of Kegs

The Brewers Guild will not incur any freight costs to return kegs and strongly recommends the use of one-way keg rentals from our Judging Sponsor **Konvoy Kegs**. **Entrants using non rental kegs will be able to select their preferred keg return option** from the list of options on the entry form at the time of entry. The Guild will not be able to accommodate any bespoke keg return requests. **Entrants using rental kegs will NOT have the option of collecting.**

Please note that this year we are hosting the Awards and other associated events in Dunedin. As always, we require some kegs for these events. These will be selected based on various factors including ABV, style etc. Louise Johns will be in touch with you directly after judging if your kegs are affected by this, then we will organise keg return logistics with you.

Konvoy Kegs Offer

As the Official Sponsor of the NZ Beer Awards Judging, Konvoy Kegs are once again delighted to offer all Brewers Guild Members their **30L slimline kegs for your NZBA 2026 entries.** Keeping it all nice and simple.



You don't need to already be a Konvoy Kegs customer to take advantage of these kegs – they're here to support all Guild member breweries in your quest for trophies.

Keg Details

Standard D-type valve
600mm tall, 290mm diameter
8kg weight

Get in touch with kegman Dan dan@konvoykegs.com



KiwiGas Co2 Supplier

Thanks also to the team at KiwiGas for kindly supplying all the CO2 to pour your draught award entries.

To find out more about KiwiGas and what they can do for your Kiwi brewery, visit their website on www.kiwigas.co.nz.





9 out of 10
brewers
know beer
tastes better
out of a
Konvoy *

Always a proud
supporter of the
New Zealand
Beer Awards



Labelling and submitting Physical Entries

On Thursday 11 June, entrants will be emailed Sample Labels and Outer Pack Labels to be attached to judging samples. The purpose of these labels is to ensure that entries can be easily matched to online entries. These will be:

- Can or bottle labels (the labels are formatted to Avery Labels L7157)
- An Outer Pack label (the labels are formatted to A4 and include the delivery address)

Can or Bottle Labels

Every can or bottle must have its own individual label. The labels have the unique Exhibit ID number corresponding to that entry. Please ensure that you put the correct labels on the correct entries. Note, kegs are to be labelled with the outer pack labels (see below).

Outer Pack Labels

Each entry **MUST** be placed in its own outer carton and **MUST** have an Outer Pack label attached to the carton. Kegs are also to be labelled with an Outer Pack label. This ensures ease of identification and classification.

For example:

You are submitting 12 x 330ml bottles of IPA as one entry and 12 x 330ml bottles of Lager as another entry. The IPA entry and the Lager entry **MUST** be packed in their own separate cartons and **MUST** have the correct Outer Pack Label attached to each of the correct cartons. You are welcome to use unbranded cartons.

Polystyrene 'chips' should not be used in packaging please. We are working to minimise waste.

Entries not bearing the Brewers Guild labels will be non-compliant and **will not be judged**. Please take care during this process to ensure everything is correct.

Email competition@brewersguild.org.nz with any questions.

Delivery Address for Physical Entries

All exhibits/entries must be delivered to GVI Logistics, Christchurch between **Thursday 18 June 2026 and Wednesday 24 June 2026**.

Please consider additional timelines required for inter-island shipping and general courier delays when reviewing your delivery timeframes.

STYLE GUIDELINES & ENTRY CLASSES

Exhibitors are directed to consult the 2026 (US) Brewers Association Style Guidelines, as well as the Brewers Guild of New Zealand Style Guidelines outlined in **Appendix A** Style Guidelines section of this entry booklet, to determine the appropriate style class and subcategory to enter.

Entrants must ensure they enter beers in the correct class. Please note that entries are judged in the class / subclass in which they are entered and are not moved during judging

The 2026 (US) Brewers Association Style Guidelines can be found on the Brewers Guild's website and is also available at: [2026 US Brewers Association Beer Style Guidelines](#). The 2026 (US) Brewers Association Beer Style Guidelines are used with permission from the Brewers Association.

A Beer Style Reference Chart is set out in **Appendix B** and shows the Style Class Number, the page reference of the (US) Brewers Association Style Guidelines, Trophy Class, and whether Brewers Notes are required.

As set out in **Appendix B**, certain style classes require brewers to provide supplemental information about the entry. Brewers are directed to consult the 2026 (US) Brewers Association Style Guide for assistance on what information should be and should not be included in the Brewers Notes.

Beer Judging

Judging of the 2026 New Zealand Beer Awards will take place at Riccarton Racecourse, Christchurch on 29 June – 1 July 2026.

Judging process

Entries are allocated a number as a unique identifier to ensure the anonymity of the entries and to retain the integrity of the judging process.

All beers are judged 'blind' and are scored out of twenty (20) points against the criteria.

The Criteria

Criteria	Attribute	Points
Appearance	Colour Foam characteristics (& carbonation) Clarity / Haze	3
Aroma	Presence of positive characteristics (based on style) Absence of faults	5
Flavour & Body	Presence of positive characteristics Bitterness Mouthfeel, carbonation Absence of faults	6
Technical Quality	Absence of major faults Balance Drinkability	3
Style	Appropriate for Class	3
Maximum Total Points		20

Medals will be awarded as follows:

Medals	Points	Description
Gold	17+	A world class beer that accurately exemplifies the style while displaying the proper balance of taste, aroma and appearance and outstanding technical merit.
Silver	15.5 – 16.9	An excellent beer that maintains close adherence to the style and displays excellent taste, aroma and appearance and a high level of technical merit.
Bronze	14.0 – 15.4	A fine example that may have minor variations from style parameters and an appropriate balance of taste, aroma, or appearance with the absence of major faults.

Entries are not judged against each other, but rather each entry is judged on its own merits. It would therefore mean that it is possible for every entry to receive a medal. In 2025, 80% of entries received a medal.

The process for determining the Trophy winner of each Class requires an additional level of scrutiny. Gold Medal beers from each Trophy Class will be re-tasted to determine the Trophy winner. Where there are no Gold Medal beers in a class, no Class Trophy will be awarded.

The Judges and Stewards

The New Zealand Beer Awards are held in high regard, thanks to the calibre and expertise of the judging panel. Judges are drawn predominantly from New Zealand and Australia, with additional representation from respected professionals around the world.

Each judging table is typically made up of a Table Captain, two Judges, and a Trainee Judge. The NZ Beer Awards play an important role in developing future judging talent. Trainees actively participate in discussion, are assessed against development criteria, and receive constructive feedback to support their progression.

The Stewarding team is equally essential to the success and integrity of the Awards. Every year, volunteers from both within and outside the beer industry undertake the critical behind-the-scenes work that ensures the judging process runs smoothly and professionally.

Expressions of interest are invited annually for both judging and stewarding roles. The Steward-to-Judge Programme supports aspiring judges by providing a clear development pathway, expanding New Zealand's pool of qualified beer judges, and offering valuable hands-on experience in how beer competitions operate.



Industry Awards

The Industry Awards celebrate excellence not only in beer, but in the people and organisations that make New Zealand’s brewing sector thrive.

Packaging Award

Packaging is a vital factor in the commercial success of any brewing business. Design, aesthetics, and utility each play a crucial role in how effectively great beer reaches consumers and stands out in the market. The Packaging Award recognises New Zealand businesses that excel in these areas, celebrating outstanding achievement in this essential part of our industry.

Community Award

The Community Award recognises breweries that make a meaningful difference beyond the brewhouse. Collaboration, charitable involvement, educational initiatives, and local engagement all demonstrate the positive role breweries can play in their communities. This award celebrates businesses that contribute in ways that strengthen connection, foster belonging, and create lasting positive impact across Aotearoa.

People Award

The People Award honours individuals who lead with care, hospitality, and respect. It celebrates those who build inclusive, supportive, and empowering workplaces where people can thrive. From nurturing team culture to demonstrating compassion and integrity in leadership, this award recognises the essential human qualities that help shape a strong and sustainable brewing industry.

Future Award

The Future Award celebrates a business or individual shaping the next era of Aotearoa’s brewing industry. Innovation, vision, and future-fit contribution sit at the heart of this category — whether through new approaches to brewing, investment in training and capability, or collaboration that strengthens the wider sector. This award recognises those whose forward-thinking leadership helps secure a vibrant and resilient future for New Zealand beer.

Entry Fees for Industry Awards

Note: Amounts are inclusive of GST but exclusive of processing fees

Beer Awards Entries	
Brewers Guild Member	\$30 NZD
Non – Member	\$60 NZD

How to enter

Entries can only be made through the [online entry portal](#) from **Monday 04 May 2026**.

Helpful Tips

Please see page 12 for some tips that will be helpful for you in preparing your entry.

Delivery Address for the Packaging Award

All entries must be delivered to GVI Logistics, Christchurch between Wednesday 18 June 2026 and Wednesday 24 June 2026.

Please consider additional timelines required for inter-island shipping and general courier delays when reviewing your delivery timeframes.

Industry Awards Entry Requirements & Criteria

Entry into the Industry Awards is open to any organisation or individual. Submissions made for the Industry Awards will be scored out of 100. Each award has its own judging criteria which are outlined below.

Packaging Award



The Packaging Award recognises the achievements of New Zealand businesses in this important aspect of our industry.

The Packaging Award will be judged separately from the Beer Awards and therefore must be submitted separately. Requirements to be provided are:

- 2 x bottles, PET or cans with labels and caps (seals) intact.
- 1 x carton (case, outer, etc), ideally in its constructed form as it would appear commercially – although flatpack is acceptable.

Attribute	Points	Criteria
Branding	30	Branding Story is clearly defined in support documentation & shows consistency Demonstrated shelf standout and an integrated approach to display Design features contribute to purchase appeal & demonstrates creative ideas Branding uses excellent examples of design/brand techniques & is unique
Marketing	30	Intended audience is clearly defined in support documentation Marketing collateral is true to brand & contributes to purchase appeal Marketing campaign/s have unique characteristics and showcases FMCG marketing
Information	20	Product is clearly defined for ease of purchasing decision (i.e. beer style) Product ingredients listing Regulatory information (for country of origin) i.e. ABV, warnings, ingredients etc Company & any other unique information Language & message is appropriate for product type & intended audience
Functionality/ Utility	10	Ease of opening and carrying Demonstrates excellence in print production quality Products are protected and durable, and fit for purpose Unique or novel technical factor
Environmental	10	Support documentation to outline any sustainability effort that the packaging has incorporated Successfully addresses current and appropriate environmental concerns: reusability, recyclability, material reduction
Maximum Total 100 Points		

Community Award

This award recognises breweries making meaningful contributions to their communities through engagement, social impact, innovation and sustained commitment to positive change. The award is open to any business, initiative, or project that meets the criteria. Entrants may self-nominate or nominate others. Entries must be directly related to beer and brewing in New Zealand.



Entrant Information:

- Describe what, why, who benefited and what changed as a result.
- Include any supporting materials such as photos, videos, media, testimonials, metrics, or stories.
- Explain partnerships, positive outcomes, and long-term commitments.
- Entrants must submit a written case of no more than two pages addressing the criteria below.
- Entrants are welcome to include supporting materials including images and video.

Community Award Criteria:

Attribute	Points	Criteria
Community Engagement & Relationships	30	Engagement with local communities, grassroots groups; authentic, ongoing relationships.
Social Impact & Contribution	30	Evidence of positive outcomes; support for charity, education, social enterprise; real community benefit.
Inclusion & Responsiveness	20	Commitment to inclusion, accessibility; actions reflect community needs.
Innovation & Change	10	Creative or future-focused initiatives showing a meaningful shift in contribution.
Sustainability & Continuity	10	Long-term commitment; repeat engagement; future-fit initiatives.
Maximum Total 100 Points		

People Award

This award recognises individuals who create positive, supportive, and inclusive workplaces through their actions and values. It celebrates people at any level who demonstrate leadership through care, hospitality, and respect, and who contribute to the wellbeing and success of those around them.

The award is open to anyone in the New Zealand beer and brewing industry, with self-nominations and nominations of others welcome.

Entrant Information:

Describe the nominee's actions, their approach, and what makes their leadership or contribution stand out, highlighting positive impacts.

Supporting material may include photos, videos, testimonials, metrics, feedback, or stories that demonstrate the nominee's impact.

Entrants must submit a written case of no more than two pages addressing the criteria below. Supporting materials may be included (images, video, statements).

People Award Criteria:

Attribute	Points	Criteria
Leadership	30	Shows compassion, respect, and values-driven leadership.
Workplace Culture & Wellbeing	30	Creates an inclusive, supportive environment where people thrive.
Impact on People	30	Shows measurable impact on team wellbeing or performance.
Professional Growth & Mentoring	10	Supports the development of others; invests in capability building.

Maximum Total 100 Points

Future Award

This award celebrates a business or individual shaping the future of Aotearoa’s brewing industry through innovation, vision, and forward-looking contribution. It recognises those who bring fresh thinking, invest in capability, and strengthen the long-term sustainability and growth of the sector.



The award is open to anyone in the New Zealand beer and brewing industry, with self-nominations and nominations of others welcome.

Entrant Information:

Describe the innovation, approach, or future-focused activity, explaining what makes it significant and how it contributes to the industry’s long-term development.

Supporting material may include photos, videos, research, testimonials, data, collaboration examples, or stories that demonstrate the impact of the work.

Entrants must submit a written case of no more than two pages addressing the criteria below. Supporting materials may be included (images, video, statements).

Future Award Criteria:

Attribute	Points	Criteria
Innovation & New Approaches	30	Demonstrates fresh thinking, pioneering methods, or novel ideas.
Vision & Sector Leadership	30	Shows clear strategic thinking that benefits the wider industry.
Training, Capability & Knowledge Building	20	Invests in people, skills, or industry development.
Research, Collaboration & Cross-Sector Work	10	Supports broader learning or sector growth with cross collaboration and sharing of knowledge.
Future Fit Impact	10	Shows long-term relevance and forward-looking contribution.

Maximum Total 100 Points

Appendix A: Brewers Guild Style Guideline

CLASS 2: NZ IPA, NZ PALE ALE & NZ DRAUGHT

2C – NZ DRAUGHT

Amber, reddish brown, or copper in colour. Chill haze should not be present. There is a noticeable degree of caramel-type malt character in flavour and often in aroma. Hop bitterness, flavour, and aroma may be present but at relatively low levels. Diacetyl should be absent. Low levels of fruity esters may be present with a medium body. NZ Draught is generally what is classed as a 'brown beer' in NZ and can be either a lager or an ale as long as the characteristics are within the style.

Original Gravity (°Plato)	1.036 - 1.050 (9 - 12 °Plato)
Apparent Extract / Final Gravity (°Plato)	1.008 - 1.018 (2 - 4.5°Plato)
Alcohol by Weight (ABV%)	2.8% - 3.6% (3.5% - 4.5%)
Bitterness (IBU)	< 20
Colour SRM (EBC)	5 - 17 (10 - 34 EBC)

CLASS 3: NZ LAGER & NZ PILSNER

3A - NZ LAGER

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

Original Gravity (°Plato)	1.035 - 1.046 (10 – 11.5 °Plato)
Apparent Extract / Final Gravity (°Plato)	1.006-1.010 (1.5-2.5 °Plato)
Alcohol by Weight (ABV%)	2.8% - 3.6% (3.5% - 4.5%)
Bitterness (IBU)	< 20
Colour SRM (EBC)	< 12

CLASS 3: NZ LAGER & NZ PILSNER

3B - NZ PREMIUM LAGER

Light straw to golden colour. Chill haze should be absent. Low malt (and adjunct) sweetness and should contain no or a low percentage (less than 25%) of adjuncts. Perceived hop aroma, flavour and perceived bitterness is low or negligible. Light fruity esters are acceptable. Diacetyl should be absent. Medium body. Alcohol content and bitterness may be greater than New Zealand style lager (see above).

Original Gravity (°Plato)	1.042-1.050 (11.5-12.5 Plato)
Apparent Extract / Final Gravity (°Plato)	1.010-1.014 (2.5-3.5 °Plato)
Alcohol by Weight (ABV%)	3.6% - 4.3% (4.5% - 5.5%)
Bitterness (IBU)	< 25
Colour SRM (EBC)	< 12

CLASS 3: NZ LAGER & NZ PILSNER

3C - NZ PILSNER

Yellow/blond to full gold in colour. A slight chill haze is acceptable. Full malt and a higher original gravity provide malt/alcohol sweetness. Medium to high hop aroma and flavour. Gooseberry, passion fruit and citrus aromas and flavours are directly attributed to the use of hop varieties grown in, or originating from, New Zealand. Perceived bitterness is medium to high. Light fruity esters are acceptable. Diacetyl should be absent. Medium body.

Original Gravity (°Plato)	1.050-1.058 (12.5-14.4 Plato)
Apparent Extract / Final Gravity (°Plato)	1.011-1.014 (2.9-3.4 °Plato)
Alcohol by Weight (ABV%)	3.6% - 5% (4.5% - 6.25%)
Bitterness (IBU)	25 - 42
Colour SRM (EBC)	6 - 16 EBC

CLASS 13: SPECIALTY & EXPERIMENTAL

13U – OTHER LOW ALCOHOL ALE OR LAGER

Appearance may vary from brilliant to hazy to cloudy and colour, clarity, perceived malt and hop aroma and flavour should mimic the classic style upon which the beer is based. Fermentation characteristics and body will vary with base style. This category includes any style of beer made lower in strength than described in the classic style guidelines specifically intended or marketed as 'low alcohol' – generally for local liquor licensing purposes. These beers should exhibit lower alcohol content than the classic base beer style. Beers with higher abv than these parameters should be entered as 'Session Beer'.

Original Gravity (°Plato)	Varies with style
Apparent Extract / Final Gravity (°Plato)	Varies with style
Alcohol by Weight (ABV%)	2.1% - 2.8% (2.6% - 3.5%)
Bitterness (IBU)	Varies with style
Colour SRM (EBC)	Varies with style

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include information unique to the entry such as fruit(s) used or processing which influence perceived sensory outcomes.

CLASS 13: SPECIALTY & EXPERIMENTAL

13V – REDUCED CARBOHYDRATE ALE OR LAGER

Overview: Within the framework of these guidelines, beers of any style intentionally brewed to a lower final carbohydrate content for the style can be entered here. In this instance, the beer should meet the criteria for a 'Reduced Carbohydrate' nutritional claim under the FSANZ (see below for wording). These beers should achieve a balance between the style's characteristics and the dryer finish from carbohydrate reduction. Note that beer styles that traditionally feature very low terminal gravities should not be entered here, as reduced carbohydrate is an intrinsic feature of the base style (e.g. Saison, mixed fermentation beers such as Lambic and Gueuze).

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived bitterness: Varies with underlying style

Fermentation Characteristics: Varies with underlying style

Body: Varies with underlying style, but is expected the reduced carbohydrate contributes to lower final body, and thus entries in this category should not be overly harshly judged on this attribute unless it results in an unbalanced beer.

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

Please include the base style in Brewers Notes.

From report "[Approval report – Proposal P1049: Carbohydrate and sugar claims on alcoholic beverages](#)", 2025

"For nutrition content claims about carbohydrate, there are specific conditions for making increased and reduced (or synonyms, e.g. lower) carbohydrate claims. That is, the food must contain at least 25% less carbohydrate than in the same amount of the reference food. Other nutrition content claims about carbohydrate, such as 'low carbohydrate', are permitted but there are no general or specific conditions in the Code for these claims (subsection 1.2.7—12(8))."

CLASS 14: NO, LOW & REDUCED ALCOHOL

14B – LOW ALCOHOL ALE OR LAGER

Appearance may vary from brilliant to hazy to cloudy and colour, clarity, perceived malt and hop aroma and flavour should mimic the classic style upon which the beer is based. Fermentation characteristics and body will vary with base style. Entries into this category must state the base style.

Beers eligible for entry here can be entered into their respective classes according to style, however they cannot be entered into both.

Original Gravity (°Plato)	Varies with style
Apparent Extract / Final Gravity (°Plato)	Varies with style
Alcohol by Weight (ABV%)	0.4% - 0.9% (0.5% - 1.5%)
Bitterness (IBU)	Varies with style
Colour SRM (EBC)	Varies with style

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include information unique to the entry such as fruit(s) used or processing which influence perceived sensory outcomes.

CLASS 14: NO, LOW & REDUCED ALCOHOL

14C – REDUCED ALCOHOL ALE OR LAGER

Appearance may vary from brilliant to hazy to cloudy and colour, clarity, perceived malt and hop aroma and flavour should mimic the classic style upon which the beer is based. Fermentation characteristics and body will vary with base style. Entries into this category must state the base style. Beers eligible for entry here can be entered into their respective classes according to style, however they cannot be entered into both.

Original Gravity (°Plato)	Varies with style
Apparent Extract / Final Gravity (°Plato)	Varies with style
Alcohol by Weight (ABV%)	0.9% - 2% (1.51% - 2.5%)
Bitterness (IBU)	Varies with style
Colour SRM (EBC)	Varies with style

When using these guidelines as the basis for evaluating entries at competitions, brewers may be asked to provide supplemental information about entries in this category to allow for accurate evaluation of diverse entries. Such information might include information unique to the entry such as fruit(s) used or processing which influence perceived sensory outcomes.

Appendix B: Style REFERENCE CHART

Trophy Class Name	Style Class No.	Style Class	2026 BA Style Guide Page	Brewers Notes Accepted
International Lager	1A	German-Style Pilsener	36	
	1B	German-Style Leichtbier	35	
	1C	Munich-Style Helles	36	
	1D	Italian-Style Pilsener	35	
	1E	Dortmunder/European-Style Export	36	
	1F	Vienna-Style Lager	35	
	1G	American-Style Lager	40	
	1H	Contemporary American-Style Lager	40	
	1I	American-Style Light Lager	41	
	1J	American-Style Pilsener	41	
	1K	Contemporary American-Style Light Lager	41	
	1L	Contemporary American-Style Pilsener	42	
	1M	American-Style India Pale Lager	42	
	1N	American-Style Marzen/Oktobertfest	43	
	1O	International-Style Pilsener	45	
	1P	California Common Beer	47	
	1Q	Kellerbier or Zwickelbier	48	Y
	1R	Czech-Style Pale Lager	34	
1S	Rice Lager	45	Y	
1T	West Coast-Style Pilsener	44		
1U	Mexican-Style Light Lager	43		
1V	Mexican-Style Pale Lager	44		
NZ IPA, NZ Pale Ale & NZ Draught	2A	New Zealand-Style India Pale Ale	32	
	2B	New Zealand-Style Pale Ale	32	
	2C	NZ Draught	BGNZ Guide	
NZ Lager & NZ Pilsner	3A	NZ Lager	BGNZ Guide	
	3B	NZ Premium Lager	BGNZ Guide	
	3C	NZ Pilsner	BGNZ Guide	
British & European Ale	4Aa	Ordinary Bitter	1	
	4Ab	Special Bitter or Best Bitter	1	
	4Ac	Extra Special Bitter	1	
	4Ad	Scottish-Style Light Ale	1	
	4Ae	Scottish-Style Heavy Ale	2	
	4Af	Scottish-Style Export Ale	2	
	4Ag	English-Style Summer Ale	3	
	4Ah	Old Ale	4	
	4Ai	English-Style Pale Mild Ale	4	
	4Aj	English-Style Dark Mild Ale	5	
	4Ak	Scotch Ale or Wee Heavy	6	
	4Al	British-Style Barley Wine Ale	7	
	4Am	English-Style Brown Ale	5	

Trophy Class Name	Style Class No.	Style Class	2026 BA Style Guide Page	Brewers Notes Accepted
	4Ba	German-Style Koelsch	17	
	4Bb	German-Style Altbier	18	
	4Bc	Berliner-Style Weisse	18	Y
	4Bd	Leipzig-Style Gose	18	Y
	4Be	Contemporary-Style Gose	19	Y
	4Bf	Belgian-Style Table Beer	22	
	4Bg	Belgian-Style Session Ale	22	
	4Bh	Belgian-Style Blonde Ale	23	
	4Bi	Belgian-Style Speciale Belge	23	
	4Bj	Belgian-Style Strong Blonde Ale	23	
	4Bk	Belgian-Style Strong Dark Ale	24	
	4Bl	Belgian-Style Dubbel	24	
	4Bm	Belgian-Style Tripel	24	
	4Bn	Belgian-Style Quadrupel	25	
	4Bo	Classic French & Belgian-Style Saison	25	
	4Bp	French-Style Biere de Garde	26	
	4Bq	Belgian-Style Flanders Oud Bruin or Oud Red Ale	27	
	4Br	Belgian-Style Lambic	27	
	4Bs	Traditional Belgian-Style Gueuze	28	
	4Bt	Contemporary Belgian-Style Spontaneous Fermented Ale	28	Y
	4Bu	Other Belgian-Style Ale	29	Y
	4Bv	Grodziskie	30	
	4Bw	Adambier	30	
	4Bx	Dutch-Style Kuit, Kuyt or Koyt	31	
	4By	Finnish-Style Sahti	32	
	4Bz	Swedish-Style Gotlandsdricke	33	
	4Baa	Breslau-Style Schoeps	33	
Amber / Dark Lager & Ale	5Aa	Franconian-Style Rotbier	37	
	5Ab	German-Style Maerzen	37	
	5Ac	German-Style Oktoberfest/Festbier	37	
	5Ad	Munich-Style Dunkel	37	
	5Ae	German-Style Schwarzbier	38	
	5Af	European-Style Dark Lager	38	
	5Ag	German-Style Heller Bock/Maibock	39	
	5Ah	Traditional German-Style Bock	39	
	5Ai	German-Style Eisbock	40	
	5Aj	German-Style Doppelbock	40	
	5Ak	American-Style Amber Lager	42	
	5Al	American-Style Dark Lager	43	
	5Am	Mexican-Style Amber Lager	44	
	5An	Mexican-Style Dark Lager	44	
	5Ba	Strong Ale	4	
	5Bb	Irish-Style Red Ale	7	
5Bc	American-Style Amber/Red Ale	9		
5Bd	American-Belgo-Style Ale	12	Y	

Trophy Class Name	Style Class No.	Style Class	BA Style Guide Page	Brewers Notes Accepted
	5Be	American-Style Brown Ale	12	
	5Bf	American-Style Black Ale	12	
	5Bg	Double Hoppy Red Ale	14	
	5Bh	Imperial Red Ale	14	
International Pale Ale	6A	Classic English-Style Pale Ale	3	
	6B	Golden or Blonde Ale	8	
	6C	American-Style Pale Ale	9	
	6D	American-Style Strong Pale Ale	9	
	6E	Classic Australian-Style Pale Ale	31	
	6F	Australian-Style Pale Ale	32	
	6G	International-Style Pale Ale	31	
	6H	American-Style Cream Ale	46	
	6I	Kentucky Common	47	
India Pale Ale	7A	British-Style India Pale Ale	3	
	7B	Session India Pale Ale	8	
	7C	West Coast-Style India Pale Ale	11	
	7D	American-Style India Pale Ale	9	
	7E	American-Style Imperial or Double India Pale Ale	14	
Juicy/Hazy Pale Ale	8A	Juicy or Hazy Pale Ale	9	
	8B	Juicy or Hazy Strong Pale Ale	10	
Juicy / Hazy IPA	9A	Juicy or Hazy India Pale Ale	11	
	9B	Juicy or Hazy Imperial or Double India Pale Ale	14	
Stout & Porter	10A	Brown Porter	5	
	10B	Robust Porter	5	
	10C	Sweet Stout or Cream Stout	5	
	10D	Oatmeal Stout	6	
	10E	British-Style Imperial Stout	6	
	10F	Classic Irish-Style Dry Stout	7	
	10G	Export-Style Stout	8	
	10H	American-Style Stout	13	
	10I	American-Style Imperial Porter	13	
	10J	American-Style Imperial Stout	13	
	10K	Smoke Porter	16	Y
	10L	Baltic-Style Porter	34	
	10M	Dessert Stout or Pastry Beer	52	Y
Wheat & Other Grain	11A	South German-Style Hefeweizen	19	
	11B	South German-Style Kristal Weizen	20	
	11C	South German-Style Bernsteinfarbenes Weizen	20	
	11D	German-Style Leichtes Weizen	20	
	11E	South German-Style Dunkel Weizen	21	
	11F	South German-Style Weizenbock	21	
	11G	German-Style Rye Ale	21	
	11H	Bamberg-Style Weiss Rauchbier	22	

Trophy Class Name	Style Class No.	Style Class	BA Style Guide Page	Brewers Notes Accepted
	11I	Belgian-Style Witbier	25	
	11J	American-Style Wheat Beer	47	
	11K	Rye Beer	55	Y
Fruit & Flavoured	12A	American-Style Fruited Sour Ale	16	Y
	12B	Specialty Saison	26	Y
	12C	Belgian-Style Fruit Lambic	29	Y
	12D	American-Style Fruit Beer	48	Y
	12E	Fruit Wheat Beer	49	Y
	12F	Belgian-Style Fruit Beer	50	Y
	12G	Field Beer	50	Y
	12H	Pumpkin Spice Beer	51	Y
	12I	Pumpkin/Squash Beer	51	Y
	12J	Chocolate or Cocoa Beer	52	Y
	12K	Coffee Beer	53	Y
	12L	Chili Pepper Beer	53	Y
	12M	Herb and Spice Beer	54	Y
	12N	Specialty Honey Beer	55	Y
12O	Smoke Beer	63	Y	
Specialty & Experimental	13A	American-Style Barley Wine Ale	15	Y
	13B	American-Style Wheat Wine Ale	15	
	13C	American-Style Sour Ale	16	Y
	13D	Bamberg-Style Helles Rauchbier	38	
	13E	Bamberg-Style Maerzen Rauchbier	38	
	13F	Bamberg-Style Bock Rauchbier	39	
	13G	American-Style Malt Liquor	42	
	13H	Session Beer	46	Y
	13I	Brett Beer	56	Y
	13J	Mixed-Culture Brett Beer	56	Y
	13K	Ginjo Beer or Sake-Yeast Beer	57	
	13L	Fresh Hop Beer	57	Y
	13M	Aged Beer	59	Y
	13N	Experimental Beer	60	Y
	13O	Experimental India Pale Ale	61	Y
	13P	Historical Beer	61	Y
	13Q	Wild Beer	62	Y
	13R	Other Strong Ale or Lager	63	Y
	13S	Gluten-Free Beer	63	Y
13T	Specialty Beer	54	Y	
13U	Other Low Alcohol Ale or Lager	BGNZ Guide	Y	
13V	Reduced Carbohydrate Ale or Lager	BGNZ Guide	Y	

Trophy Class Name	Style Class No.	Style Class	BA Style Guide Page	Brewers Notes Accepted
No, Low & Reduced Alcohol	14A	Non-Alcoholic Malt Beverage	64	Y
	14B	Low Alcohol Ale or Lager	BGNZ Guide	Y
	14C	Reduced Alcohol Ale or Lager	BGNZ Guide	Y
Wood & Barrel Aged	15A	Wood- and Barrel-Aged Beer	58	Y
	15B	Wood- and Barrel-Aged Sour Beer	59	Y

Presented by:

Brewers Guild of New Zealand	
Po Box 1023, Christchurch 8140, New Zealand Web: http://www.brewersguild.org.nz Email: competition@brewersguild.org.nz	
Board	Brian Watson, Good George Brewing Eddie Gapper, Altitude Brewing Jason Ray, Volstead Brewing Company Sebastian Burke, Burkes Brewing Co Mark Limber, Two Thumb Brewing Alyssa Hodgson, Lion Heidi Crockett, Colab Brewing Ltd Shane Morley, Steam Brewing Co Gabi Michael, Gladfield Malt
Executive Director	Melanie Kees
Competition Manager	Jo Gear
Competition Admin	Louise Johns
Head Judge	Tina Panoutsos
Head Steward	Helen Matthews
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