

# BREWERS GUIDE TO ENTERING



**OCTOBER 10·11·12**

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The Great American Beer Festival  
is presented by the Brewers Association  
[www.BrewersAssociation.org](http://www.BrewersAssociation.org)



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# 2013 DATES & DEADLINES

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## Tuesday, July 9

Online brewery registration opens at 10:00 am MDT  
(registration closes once capacity is reached)

## Wednesday, July 31

Confirmations sent to entered breweries

## Wednesday, August 14

Confirmations due back to the Brewers Association

## Monday, August 20 - Thursday, August 22

Microstar kegs shipped to breweries

## Monday, September 9 - Friday, September 13

Competition beers due in Denver

## Thursday, September 19 - Wednesday, September 25

Estimated due dates for festival beers to drop off locations  
(exact dates vary by drop off location and are provided  
during confirmations)

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# EVENT SCHEDULE

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## Wednesday, October 9

6:30 – 9:00 pm • Brewers Gathering

## Thursday, October 10

5:30 – 10:00 pm • GABF Session 1

## Friday, October 11

5:30 – 10:00 pm • GABF Session 2

## Saturday, October 12

10:30 am • GABF Awards ceremony

## Saturday, October 12

12:00 – 4:00 pm • GABF Session 3  
(Members Only Session)

## Saturday, October 12

5:30 – 10:00 pm • GABF Session 4



# ELIGIBILITY REQUIREMENTS

## Who Is Eligible to Enter the GABF?

Only legally operating commercial breweries in the U.S. are allowed to enter the Great American Beer Festival (GABF), and they must sell beer to consumers in accordance with state and federal laws. In order to participate in the GABF, a brewery must be operational and have a federal TTB Basic Permit/Brewers Notice as of **July 8, 2013** or have their beer brewed in a federally permitted facility. Breweries in planning and/or those not operational as of July 8, 2013 are not eligible to participate.

All beers entered must be brewed in a facility with a Brewers Notice on file with the TTB (U.S. Alcohol and Tobacco Tax and Trade Bureau). Breweries located in U.S. Territories in which a TTB Brewers Notice is not required to produce beer commercially must conform to all local licensing and other regulations that pertain to the commercial production of beer; must establish that they are in compliance with all such licensing and other regulations and requirements pertaining to commercial production of beer; and must comply with any US Federal regulations required to produce beer commercially and/or to import beer into the United States for purposes of the Great American Beer Festival, including registering with the FDA.

## Is My Beer Eligible?

All beer brands (as defined in the GABF Style Guidelines) entered in the Great American Beer Festival must be brewed and fermented in the U.S. or at breweries located in the unincorporated, organized U.S. Territories of Guam, Northern Mariana Islands, Puerto Rico and US Virgin Islands, **must meet the definition of beer as defined by the TTB**, and must possess the characteristics generally attributed to and conforming to

the trade understanding of “beer”. *Meads, ciders, spirits, flavored malt beverages including most shandies and radlers are not eligible to be entered into the GABF competition or festival.*

All beer brands entered in the Great American Beer Festival must be commercially available exactly as entered by brand name. “Commercially available” means the entered brand has been available for sale at retail under the exact brand name as entered on the GABF entry registration form on or before September 9, 2013. Breweries and beer brands registered for the GABF which do not fit these criteria are subject to disqualification without further notice or refund of registration fees.

## How Many Categories May I Enter?

Each beer brand may be entered only one time. A beer brand may not be entered in multiple categories. A beer brand may not be renamed and entered in multiple categories. Beer brands may not be entered by more than **ONE** brewery in a chain of stores, brewing company, by breweries with related names or aligned marketing strategies, or by multiple breweries that have collaborated on a brand. Beer brands must be entered according to current year Great American Beer Festival style descriptions as written. A maximum of 10 brands may be entered into the competition.

## What if My Beers Are Contract Brewed By Another Brewery?

If you own the rights to a brand, but your beer is produced by another brewery, you are still eligible to enter the GABF. Enter the TTB Basic Permit/Brewers Notice number of the brewery producing the beer on your registration entry. Any award won by a contract brand is property of the winning contract brewery which owns the brand, not the brewery producing the beer.



# CHANGES FOR THE 2013 GABF

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Each year the Brewers Association (BA) tries to find ways to accommodate changes to the competition and festival to create a better experience for both participating breweries and festival attendees.

## CHANGES FOR 2013

### **Brewery of the Year Award Changes**

For 2013, the GABF will add two additional “Brewery of the Year” award categories. Packaging breweries and brewpubs will have four Brewery of the Year award categories available. See page 12 for more details.

#### Packaging Breweries:

*Very Small Brewing Company of the Year (new in 2013)*

Less than 1,000 barrels produced in 2012

*Small Brewing Company of the Year*

1,000 – 14,999 barrels produced in 2012

*Mid-Size Brewing Company of the Year*

15,000 – 6,000,000 barrels produced in 2012

*Large Brewing Company of the Year*

Over 6,000,000 barrels produced in 2012

#### Brewpubs:

*Small Brewpub of the Year*

Less than 750 barrels produced in 2012

*Mid-Size Brewpub of the Year (new in 2013)*

750 – 1,500 barrels produced in 2012

*Large Brewpub of the Year*

Over 1,500 barrels produced in 2012

*Brewpub Group of the Year*

Any brewpub with two or more locations, regardless of barrels produced.

### **Tax & Trade Bureau Basic Permit/Brewers Notice Number**

As the festival continues to grow each year, the BA looks for ways to ensure the integrity of the GABF and confirm all participating breweries are operating legally. This year, breweries are required to enter their TTB Basic Permit/

Brewers Notice number during the registration process. *Please make sure you have this number before registering*

### **Limit on Number of Beers Entered by a Brand Family and/or Control Group**

No group which owns multiple breweries, whether packaging breweries and/or brewpubs, may enter more than a total of 40 beers combined. Each individual location is limited to a maximum of 10 beers, but no organization with ownership of multiple breweries may enter more than 40 combined brands.

### **All Entries Count Toward Brewery of the Year Contention**

Breweries are no longer required to indicate which beers are in contention for Brewery of the Year Awards. All beers (max of 10) entered into the competition by a single brewery count toward Brewery of the Year points. The only exception to this is for companies entering the Brewpub Group of the Year classification. Please see page 12 for further details on Brewpub Group of the Year award.

### **New Beer Styles and Category Reorganization**

After each GABF competition, the BA reevaluates competition categories and incorporates changes for the following year based on new and emerging styles. The 2013 GABF includes two new styles: Adambier and Grodzisz. See pages 58 & 47 for specific descriptions of these two new styles. Note that many categories and subcategories have been reorganized; **do NOT use last year’s category numbers.**

### **Awards Ceremony Location Change**

The awards ceremony takes place on Saturday, October 12 at 10:30 am. The ceremony has moved to the Mile High Ballroom, located on the first floor of the Colorado Convention Center. The ballroom seats 5,000 and attendance is open to all badged brewery representatives, media, sponsors and staff. The timing change was well received in 2012 and allows brewery representatives to be back at their booth within the first hour of the Saturday afternoon members’ session, addressing the wishes of many members who attend the festival on Saturday.

# FROM THE FESTIVAL DIRECTOR

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Hi Everyone,

Here it is. Your guide to entering the 2013 Great American Beer Festival®. On line registration opens on July 9. The festival dates are October 10 – 12 this year. Mark your calendars!

Wow – what a year. First, THANK YOU to each and every one of you for creating the best craft beer culture in the world. You all rock!

As the craft beer community continues to experience explosive growth, we continue to manage increased demand from breweries wanting to participate in the GABF. In order to address this demand, we've (again) tweaked the floorplan, purchased additional tapping equipment and expect to be able to add another 30 or so breweries in the festival hall this year.

Each entering brewery is again limited ten (10) beers in the competition, five of which may be poured at the festival. More details on this in the guide and online in the Brewers Information section of the GABF site. New this year, all 10 entries will count toward Brewery of the Year Award points, so you no longer have to choose which entries to designate for that award.

We're working on an awesome new mobile app for GABF that will be better than ever. This app will be using data from the online resource breweryDB.com. Using this curated database allows us and other developers to create amazing beer apps that showcase your brewery and beers. Updating your information and beers is quick, simple and free. Our mobile app team will send out details on updating your brewery profile at breweryDB.com once registration is finalized.

While we loved holding the awards ceremony in the Wells Fargo Theatre last year, it's not available this

year (we share the convention center this year with the annual conference for Blood Banks and they booked it years ago). The awards will be held in the Mile High Ballroom, located on the lower level of the Colorado Convention Center. Coffee, (more!) beer and continental breakfast will again be provided at the awards ceremony on Saturday morning (October 12) at 10:30 am – plan accordingly.

Hotel room inventory is tight in Denver during GABF week due to the above mentioned city wide conference. Hotel booking is available on the Travel page of the GABF website through our hotel booking partner, Conference Direct. Book hotel rooms early! The largest block of rooms is located at the Sheraton. We expect many brewery reps will be staying there.

Remember, we request all breweries have a brewery representative at their booth during the entire show. Sometimes this is not possible; however, we do have an expectation that brewery representatives will be at their booths between 5:00 pm – 7:30 pm at a minimum each night and 1:30 pm – 4:00 pm on Saturday afternoon. Please plan to have brewery reps at your booth during the entire session if possible. Attendees want to talk to you!

Thanks again for all you do. Have a fantastic summer. We look forward to seeing you in Denver!

Cheers,



Nancy Johnson  
Festival Director

# FROM THE COMPETITION MANAGER

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## Greetings!

Welcome to the 2013 Great American Beer Festival competition. We're looking forward to your participation in a vigorous competition and to an exciting awards ceremony on Saturday. Be sure to look over this year's style list and the style descriptions very carefully before submitting your entry form. Based on feedback from brewers and judges there are several changes to the guidelines, and many category numbers have changed – **don't use last year's category numbers!**

In recent years we addressed brewer complaints regarding alcohol content of entries, both to entering brewers and at the judge panel orientation calibration session. The results were that much of the comment feedback from judges to brewers included appropriate alcohol level as a point of discussion. Please expect this trend to continue, and be sure to enter your beers in the appropriate categories.

**8 What's New at this year's GABF -**  
**Fresh Hop Ale Entries:** With this in mind, Fresh Hop Ale entries (ONLY) may arrive in Denver after the normal deadline if needed to accommodate production. **THE ABSOLUTE LAST DAY FOR FRESH HOP ALE ENTRY ARRIVAL IN DENVER IS WEDNESDAY, SEPTEMBER 25.** Event Manager Chris Williams will contact entering brewers after confirmations are final.

**All other entries must be submitted by the usual deadline; entries in other categories submitted after the deadline are not eligible to compete.** Please communicate your explicit plans for submitting your fresh hop entries directly with BA Event Manager, Chris Williams. **We'll do our best to care for late arriving Fresh Hop entries, but be aware that Fresh Hop entries submitted after deadline will be sorted and handled separately from other entries, and in cases like these, "stuff happens". The GABF will not be responsible for any mishandling of these entries.**

**Pouring Instructions:** At this year's GABF we'll continue to collect pouring instructions for every entry. We began this practice in 2010, and received overwhelmingly positive feedback from entering brewers and judges. **Please be sure to indicate your pouring preference for every entry when you register online.** Your choices are "quiet pouring/do not rouse", "rouse intentionally" and "normal pouring". If you do not specify pouring instructions, a default value of "normal pouring" will be used for your entry. *Pouring instructions entered during registration are used exclusive to any markings on entry containers.* You may update your pouring instructions at any time by communicating with BA Event Manager, Chris Williams. *Pouring instructions on bottles which differ from instructions in the entry database will be disregarded.*

**Category Updates for 2013:** This year's category list has some changes and new additions that I'll point out here.

**Category 27a-27d:** Broke out Bamberg style smoked lagers into individual subcategories (housekeeping)

**Category 27e:** Added the Polish ale style Grodzisz ("Graw-DJEESH") to the Smoke Beer category

**Category 65c:** Added the German ale style Adambier to the German Sour Ale category

I wish you a fun, successful 2013 GABF. Enjoy planning your entry strategy and brewing great beer; we'll see you in Denver this fall!

Yours Brewly,



Chris Swersey, Competition Manager  
2013 Great American Beer Festival



# GENERAL INFORMATION ON REGISTERING FOR THE COMPETITION AND FESTIVAL

GABFREGISTRATION.COM

Registration for the 2013 Great American Beer Festival is available online only at GABFRegistration.com beginning Tuesday, July 9 at 10 am MDT.

There is no published registration closing date. Registration is first-come, first-served and closes once capacities are reached. We strongly suggest registering early to participate in the competition and festival. Once the capacity for competition beers is reached, no exceptions will be made to allow late entries.

## Maximum number of beers allowed entered in the competition

- 10 beers per brewery.
- No single brewing location is allowed to enter more than 10 beers.

## Maximum number of beers allowed entered in the competition per brand family and/or control group

- 40 beers - No group which owns multiple breweries, whether packaging breweries and/or brewpubs, may enter more than a total of 40 combined beers.
- For example, Chad's Brewing Incorporated owns five breweries around the country. Only 40 entries total will be allowed to be entered by Chad's Brewing Incorporated. Each brewery could enter eight beers, or one brewery could enter 10 and the other four breweries split the remaining 30 entries amongst them.
- Control groups may split the 40 entries between their breweries in any way, but no more than 40 beers may be entered by a controlling group.

## Maximum number of beers allowed at the festival

- Five beers per brewery.
- The only exception is if your brewery is a sponsor of the event. Sponsor breweries are allowed to pour up to 10 beers at the festival. See page 25 for more details on sponsorship opportunities.

## Brewery of the Year Awards

- The BA recognizes excellence in medals won during the GABF and awards champion Brewery of the Year honors.

- The eight Brewery of the Year awards are categorized based on production volume and whether a brewery is a brewpub or a packaging brewery.
- Please see page 12 for further details on brewery of the year awards.

## Is my brewery a brewpub or packaging brewery?

- **Brewpub:** A restaurant-brewery that sells 25% or more of its beer on site. The beer is brewed primarily for sale in the restaurant and bar. The beer is often dispensed directly from the brewery's storage tanks. Where allowed by law, brewpubs often sell beer "to go" and/or distribute to off-site accounts.
  - Small breweries who sell most of their beer out of a taproom are not considered brewpubs.
- **Packaging Brewery:** The Brewers Association categorizes a company as a packaging brewery if its off-site (distributed) beer sales exceed 75 percent of total production volume.

## Cost of entering the competition and festival

- Breweries entering one or two beers in the competition and festival = \$315 for BA Brewery members (\$480 for non-members).
- Breweries entering three to five beers in the competition and festival = \$675 for BA Brewery members (\$890 for non-members).
- Once five beers have been registered for the competition and festival, a brewery may enter five additional competition (judge-only) beers at \$175 per beer for BA Brewery members (\$390 for non-members).

### **Entering beers into the “competition only”**

- If a brewery wants to have their beers judged in the competition and NOT served at the festival, they may enter up to the maximum 10 beers at \$175 per entry.
- The first five beers are not discounted at the festival rate; beers for competition only are \$175 per beer.

### **Serving beers at the festival only and not entering into the competition**

- In this rare circumstance, breweries may elect to have any of their registered beers served at the festival and not judged in the competition.
- Breweries wishing to do this will indicate so during the registration process by choosing category 00 – Festival Only – Do Not Judge.

### **Sending beer for the competition judging**

- All judging entries must be shipped separately from your festival beer.
- Entries submitted for judging must be bottled or canned. If your product is only available in draft form at retail, you must bottle your entries for the purpose of entering the GABF competition. Entries will not be judged from your kegs sent for the public festival. Growlers are not recommended.
- Thoroughly read the section on page 19 for further details about sending beer for the competition.

### **Sending beer for the festival**

- Festival beers must be sent in bottles, cans or kegs.
- Breweries participating in the festival have the option to use their own kegs or to have Microstar Keg Management ship them a specified number of kegs dependent on the number of beers entered in the festival.
- Kegged beer may only be sent in stainless steel kegs or one-way plastic kegs.
- The GABF arranges for 26 beer collection points around the country to ship beer to Denver. During the registration process, breweries must choose the collection point location where they drop off their beer.
- Thoroughly read the section on page 20 for further details about sending beer for the festival.

## ABOUT THE FESTIVAL

The Great American Beer Festival (GABF) is a production of the Brewers Association, and is America's longest running and largest gathering of breweries in the US. The GABF continues to unite the brewing community with beer enthusiasts in a celebration of the quality and diversity of American-brewed beers. It provides an excellent opportunity to expose your beers to beer lovers who travel from around the country and world to experience the festival each year.

**The primary purpose of the Great American Beer Festival is to educate the consumer about the quality and diversity in beer styles and breweries that exist across the United States.**

Part of that educational process lies in recognizing brewing excellence through the GABF competition. The GABF judge panel awards gold, silver and bronze medals in 84 different beer-style categories. GABF medals symbolize excellence in brewing throughout the world. During the three days of the GABF judging, an internationally renowned panel of qualified beer judges evaluates all beers entered in the competition.

## HOW IS IT JUDGED?

The Great American Beer Festival held its first competitive judging in 1987. The GABF invites industry professionals to sit together in small groups and, without knowing the brand or brewery name, evaluate beers in defined style categories. The ultimate goal of the GABF Judge Panel is to identify up to three world class beers that best represent each beer style category as described and adopted by the GABF.

Brewers entering beers into the GABF competition should carefully review the category and subcategory designations before registering their beer. **Each brand may be entered only once.** If a brand is entered more than once in the GABF, it will be disqualified from the competition. It is imperative that beers are entered into the proper category and subcategory since judges evaluate beers on the basis of these category and subcategory descriptions. **Brewery and beer brand information is publicized exactly as it is provided on the entry forms by the entering brewery.** In an effort to eliminate the possibility of error, please review your confirmation letter carefully,

and then sign and return it, indicating your final approval of your company name, all spelling and also categories and subcategories.

Awards are only given in categories and not in subcategories; however, judges do evaluate beers based on their adherence to the subcategory guidelines provided in this guide. It is the responsibility of each brewery to enter its beer in the appropriate category and subcategory. **GABF and Brewers Association employees cannot aid breweries in this decision.** Information regarding the number of entrants for a particular category of the 2013 GABF judging is made available at the Awards Session. In 2012, the average GABF category contained approximately 51 entries. In 2013, if six or more beers are entered into any one category, these beers are judged and are eligible to win an award. The GABF, however, reserves the right to discontinue categories in the following year to reflect changing market conditions and brewing interest.

## JUDGE SELECTION AND PROCEDURES

The Great American Beer Festival Competition Manager selects judges from a list of internationally recognized brewers, sensory experts, suppliers, writers and consultants. These individuals have been selected on the basis of: (1) formal sensory training; (2) experience evaluating beers on flavor panels and/or at competitions; (3) judging demeanor; (4) knowledge of beer styles and the brewing process; and (5) industry and peer recognition.

Each year the GABF judge panel includes up to 20 new judges to keep the panel fresh with new ideas and palates. Prospective judges must communicate in fluent written and verbal English, must have formal sensory training, and must participate in regular flavor panels or competitions. Interested new judge candidates should contact Great American Beer Festival Competition Manager Chris Swersey by email: [chris@brewersassociation.org](mailto:chris@brewersassociation.org) for more information. The current backlog of new judges is roughly 2-3 years.

## GABF AWARDS PHILOSOPHY

The GABF awards medals for excellence in 84 categories and does not necessarily award medals to the top three finishers in a particular category. When judges decide a category contains three excellent examples of the style, they

award gold, silver and bronze medals for the first, second and third place beers, respectively. If judges believe that no beer in the category meets the quality and style-accuracy criteria, they may elect not to award a medal. Judges may award a silver or a bronze medal and yet not award a gold medal in a category. The award criteria are as follows:

- **Gold:** A world-class beer that accurately exemplifies the specified style, displaying the proper balance of taste, aroma and appearance.
- **Silver:** An excellent beer that may vary slightly from style parameters while maintaining close adherence to the style and displaying excellent taste, aroma and appearance.
- **Bronze:** A fine example of the style that may vary slightly from style parameters and/or have minor deviations in taste, aroma or appearance.

## BREWERY OF THE YEAR CRITERIA

The Brewers Association recognizes excellence in achievement by packaging breweries, brewpubs and the brewmasters crafting their products. Awards are given in the following categories:

### ***Great American Beer Festival Brewery and Brewmaster of the Year***

#### **Packaging Breweries:**

*Very Small Brewing Company of the Year (new in 2013)*

Less than 1,000 barrels produced in 2012

*Small Brewing Company of the Year*

1,000 – 14,999 barrels produced in 2012

*Mid-Size Brewing Company of the Year*

15,000 – 6,000,000 barrels produced in 2012

*Large Brewing Company of the Year*

Over 6,000,000 barrels produced in 2012

#### **Brewpubs\*:**

*Small Brewpub of the Year*

Less than 750 barrels produced in 2012

*Mid-Size Brewpub of the year (new in 2013)*

750 – 1,500 barrels produced in 2012

*Large Brewpub of the Year*

Over 1,500 barrels produced in 2012

*Brewpub Group of the Year*

Any brewpub with two or more locations

**\*Brewpub:** A restaurant-brewery that sells 25% or more of its beer on site. The beer is brewed primarily for sale in the restaurant and bar. The beer is often dispensed directly from the brewery's storage tanks. Where allowed by law, brewpubs often sell beer "to go" and/or distribute to off-site accounts. Note: BA re-categorizes a company as a packaging brewery if its off-site (distributed) beer sales exceed 75 percent.

**IMPORTANT:** Please read the following information carefully in order to properly determine the correct size category you should select for your brewery. Breweries that select categories that are later found as incorrect will be disqualified from winning the Brewery of the Year award in that category.

**For Packaging Breweries** – Size is defined by total U.S. volume of the company which has majority ownership of the brewery.

**For Small and Large Brewpubs** – Size of single store Small Brewpub and Large Brewpub entries is defined by production volume of the individual operation which holds the brewing license.

**For Brewpub Groups** – Any restaurant-brewing company with more than one store, regardless of the size of individual stores, may enter as a Brewpub Group.

- Brewpub companies with more than one location that are eligible to enter as Brewpubs (rather than Brewing Companies) may enter all of their stores collectively as a Brewpub Group – all brands from that company are entered on one entry form under the group;
- **OR**, brewpub companies with more than one location that are eligible to enter as Brewpubs (rather than Brewing Companies) may enter each individual store as a Small Brewpub, Mid-Size Brewpub or Large Brewpub on separate entry forms;
- Brewpub companies with more than one location may not enter some of their brewpub locations on a combined Brewpub Group entry and others as individual brewpubs;
- Brewpub Groups may enter up to an average of 5 beers **PER ENTERING LOCATION IN THEIR GROUP** up to a maximum of 40 total entries (ie Brewery XYZ has 3 locations in their group - they may enter a maximum of 15 beers).
- 10 entries will count toward the Brewpub Group of the Year award;

- Breweries entering in the Brewpub Group category may have one pouring table for every five beers entered, but no more than eight tables (40 beers) at the festival. The number of tables will be contingent on the number of beers overall entered into the competition. Brewery Tables are placed geographically in the festival hall or grouped together if there are no more than four tables in a row.
- All locations within a Brewpub Group may promote a medal/award win, not just the winning location. In all instances, our current rules of Brand Name/Year/Type of medal still apply – the brand name cannot change based on a location or other identifier;
- All brands entered by a Brewpub Group are assigned to the City and State shown on the Group registration form, however, brands entered by a Brewpub Group may be attributed to individual stores or locations and displayed as such during the awards ceremony.
- A Brewpub Group may designate one person, or a singular named group of people (for example “XYZ Brewing Company Brewing Team”), towards Brewer of the Year.

## DETERMINING BREWERY OF THE YEAR WINNERS

Brewery and Brewpub of the Year winners are determined based on the results of the competitive beer judging held at the Great American Beer Festival. All entries entered into the competition count toward Brewery of the Year points. Breweries are awarded points based on medals won, and these points are tabulated to arrive at the results. Here are the criteria used for awarding points, and the tie breaking system used to rank breweries.

- Most Total Points - breweries are awarded points based on the number of gold (3 points), silver (2 points) and bronze (1 point) medals won in the competition;
- Most Gold Medals;
- Most Medals;
- Most Total Entries in all Medaled Categories;
- Number of Entries in Gold Medaled Categories;

The second and third criteria have the effect of making a gold and two bronzes worth more than a gold and silver, while two golds would be worth more than a gold, silver and a bronze. The fourth and fifth criteria recognize

overall competitiveness by achieving medals in categories with more entries than others.

Winners of the 2013 GABF medals are announced on Saturday, October 12 at the GABF Awards Ceremony at the Mile High Ballroom in the Colorado Convention Center. Winners of the Brewing Company of the Year and Brewmaster of the Year awards are also announced at this time. Lists of medal winners and the number of entries in each category are available after the winners have been announced.

## ENTERING BEERS FOR JUDGING ONLY

The option to only have your beers judged in the competition and not have a booth at the GABF festival is available, but does not include complimentary entrance to the festival. If you plan on only sending beers to the competition for judging, you may register on July 9. Once the competition has reached capacity, no additional beers are accepted. The fee structure for Judge-only beers is \$175 for Brewers Association Brewery members and \$390 for non-members per brand.

**Complimentary festival entrance is limited to the breweries that have a festival booth.** Brewery representative badges for festival entrance may be purchased for \$175 per person for BA Brewery members and \$290 per person for non-members until August 14 or until capacity is reached. Badges include entry to all four festival sessions. **Badges are not available for purchase on site.**

## WAITLIST

Brewery registration sold out in less than two days in 2012. Breweries placed on the waiting list for space on the festival hall and/or for the competition are added as cancellations are received. Additions are made based on the type of booth space available (for bottle/canned or draft product) and/or space available in the competition based on category sizes determined immediately after the close of registration. Please direct questions to Chris Williams at 720-473-7671 or email [williams@brewersassociation.org](mailto:williams@brewersassociation.org).

## ONLY HAVING BEERS SERVED AT THE FESTIVAL (NOT JUDGED)

While this rarely happens, the option of not having your festival beers judged is available. Please indicate on your registration form which beer entries that are not to be judged. Select category 00 – Festival Only – Do Not Judge. Please also confirm with BA Event Manager, Chris Williams which beers are “festival only” beers, not to be judged: 720-473-7671 or [williams@brewersassociation.org](mailto:williams@brewersassociation.org).



## REFUND POLICY

Refunds are not issued until after the festival. A full refund is given only in the event that your brewery cancels before August 30, 2013. You may also request a credit for the 2014 GABF in place of a refund. Any brewery that ships their product and later wishes to have the beer dropped from the festival due to improper fermenting, off-flavors discovered after shipping, etc. is not refunded. Beer is a donation and is not purchased by the festival.

## TEAM BREWERY NAME

We allow a team concept for the Brewer of the Year award. There are 2 choices for this recognition - an individual name/s (up to 2 people) or "Brewery Team Name." One trophy is presented in either case.

## JUDGES' COMMENTS

During first-round beer tastings, each judge completes a beer tasting form for each beer judged. Brewers should each receive a minimum of three beer-tasting forms for each beer entered. Judging results are sent within 30 days of the end of the festival.

## PRO-AM COMPETITION

The Brewers Association and the American Homebrewers Association are proud to present the Eighth Annual GABF Pro-Am Competition of the Great American Beer Festival.

### Commercial Brewery Rules:

- Breweries that have entered at least ONE brand in the GABF competition/festival and have a booth in the festival are eligible to enter a beer in the Pro-Am Competition. Breweries are not allowed to enter ONLY the Pro-Am Competition.
- Beers entered in the GABF Pro-Am competition must be commercially available. Commercially available means the entered brand has been available for sale at retail by September 2, 2013. All GABF eligibility rules apply to Pro-Am entries.
- Beer entered in the Pro-Am competition must be served at the festival and cannot be entered solely as a "judge only" entry. Pro-Am beer is served at a designated GABF Pro-Am booth on the festival floor, thus is not counted toward the maximum number of beers that can be served at the brewery's booth. However, the brewery may choose to offer the Pro-Am beer as one of their five floor beers at their brewery's booth as well. Each beer entered in the Pro-Am competition is served during one of the four tasting sessions. Breweries may

request an additional 1/6 bbl MicroStar keg for their Pro-Am beer to be served at the Pro-Am booth.

- Breweries may determine the homebrew recipes they scale up in one of three ways:
  - o Select an award-winning homebrew from an American Homebrewers Association (AHA)/ Beer Judge Certification Program (BJCP) sanctioned homebrew competition held on or after January 1, 2012.
  - o Organize your own brewery-run and/or AHA/BJCP sanctioned competition.
  - o Partner with a local homebrew club to organize an AHA/BJCP sanctioned competition.
- See our Events Calendar (<http://bit.ly/BJCPcal>) for a calendar of upcoming AHA/BJCP sanctioned competitions or go to [www.bjcp.org/apps/comp\\_reg/comp\\_reg.html](http://www.bjcp.org/apps/comp_reg/comp_reg.html) to register a competition. Breweries may wish to partner with a local homebrew club or homebrew supply shop if they wish to organize their own competition. Contact Janis Gross, American Homebrewers Association Project Coordinator, at 720-473-7682 or [janis@brewersassociation.org](mailto:janis@brewersassociation.org) for information about local homebrew clubs and homebrew supply shops.
- Breweries may choose to restrict entries to categories they are reasonably able to brew. For example, breweries may choose not to accept recipes for fruit beers, sour beers, or beers requiring extended aging, etc.
- The homebrewer brewing their recipe with the professional brewery CANNOT be, or have ever been, an employee of that brewery or on the brewing staff at any brewery.
- Breweries brew the winning beer from the recipe submitted by the winning homebrewer. The winning homebrewer must be an AHA member at the time the brewery enters the GABF competition and must have a valid AHA membership at the time of the GABF. All brewery entrants must be members of the Brewers Association.
- Limited modifications of the recipe are allowed to accommodate the scale of commercial brewing and ingredients available to the brewery.
- All entrants, both professional and amateur brewers, must sign a Licensing Agreement prior to the

submission of entries to the GABF. The Licensing Agreement limits and protects the way the GABF trademark is used.

- There is a \$25 charge for GABF Pro-Am Competition entries, which covers the cost of awards and administrative time.
- No more than one entry per brewery is accepted in the GABF Pro-Am Competition.
- No more than 96 total entries are accepted for this competition. Entries are accepted on a first come, first served basis.
- GABF Pro-Am entries compete in a best-of-show style judging, during the regular GABF judging. The GABF Style Guidelines and GABF judge panel are used for the judging. Entering brewers must provide the appropriate GABF category name and number along with any requested supplemental information for the entry to be judged correctly. Entries that do not include this information will not be accepted.
- Judges will determine the top three entries in the GABF Pro-Am Competition, which are awarded Gold, Silver, and Bronze GABF Pro-Am Competition medals during the GABF awards ceremony, held October 12, 2013. Medals are issued to both the winning brewery and the winning homebrewer.
- The Pro-Am medals do not count towards “Brewery of the Year” awards, and therefore, are not counted among the eight entries allowable for Brewery of the Year points.

#### **Homebrewer Rules:**

- The homebrewer entrant or entrants must be members of the AHA by the time the brewery registers the entry in the GABF Pro-Am competition (July 2013), as well as when the Pro-Am entry is judged (October 2013). All brewery entrants must be members of the Brewers Association.

- Qualifying homebrew competitions may be, but are not required to be, AHA/BJCP sanctioned homebrew competitions. Competitions held on or after January 1, 2013 may use AHA/BJCP categories, as defined by the BJCP 2008 Style Guidelines for their entries, excluding those restricted by the competition. See our Events Calendar (<http://bit.ly/BJCPcal>) for a calendar of up-coming AHA/BJCP sanctioned competitions or go to [www.bjcp.org/apps/comp\\_reg/comp\\_reg.html](http://www.bjcp.org/apps/comp_reg/comp_reg.html) to register a competition.
- Competitions must be timed to give the brewery adequate time to brew the beer to be ready for entry to the GABF.
- The nature of the competition is entirely up to the brewery. They may choose to work with an existing competition or create their own. Breweries may restrict the styles of the competition to styles they can reasonably brew.
- AHA membership of all homebrewer entrants is verified by the AHA. AHA membership must be current at the time the brewery enters the GABF competition, and also at the time of the GABF judging.
- The homebrewer brewing their recipe with the professional brewery CANNOT be, or have ever been, an employee of that brewery or on the brewing staff at any brewery.
- All entrants, both professional and amateur brewers, must sign a Licensing Agreement prior to the submission of entries to the GABF. The Licensing Agreement limits and protects the way the GABF trademark is used.
- No more than one entry per brewery will be accepted in the GABF Pro-Am Competition. Individual AHA members may be associated with no more than one entry submitted into the GABF Pro-Am Competition judging at the GABF.

# WALK THROUGH OF THE ONLINE REGISTRATION FORM

GABFREGISTRATION.COM

This section will walk you through the registration process using the online registration form at GABFRegistration.com.

**Please note - New This Year - All entering breweries are required to supply a TTB Basic Permit/Brewers Notice number during registration.**

This is to verify that your brewery is operating legally as a commercial brewery. Be sure to have that number handy BEFORE registration opens.

Please note that category and subcategory numbers, descriptions and styles have changed from last year. Review the category list (beginning on page 31) carefully to identify the appropriate categories for your beer brands. When completing the online registration form, remember the importance of entering your beer into the appropriate category and subcategory. It is of equal importance that you enter your brewery into the correct brewery size category based on the Brewery of the Year award criteria.

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## Contact Information

- Complete the brewery information.
- Be sure the address listed is your **mailing address**.
- **NOTE: If participating in the Microstar program and kegs need to ship to a different address, be sure to provide that address where indicated.**
- List the contact who is coordinating your participation in the GABF.
- If another brewing company owns more than 25% of your brewery, list that company in this section.

## Membership Information

- Indicate if you are a current member of the Brewers Association and include BA Brewery member number.
- Your member number is located on the mailing label of this guidebook.

## TTB Basic Permit/Brewers Notice – New This Year

- Have your TTB Basic Permit/Brewers Notice number available when filling out the registration form. It is a required field.

## Brewery Information

- Enter the name of your brewmaster or brewery team name in the first section.
- Indicate brewery type: brewpub, packaging brewery, both or contract brewery.
- Indicate brewery production size. This is important in determining Brewery of the Year awards.
- Indicate if this is your brewery's first time to enter the GABF.

## GABF Festival Beer Drop Off Point

- Indicate the location where you will deliver festival beers for shipping to the festival. This drop-off location is not for your competition entry bottles; **send only festival cases and kegs here.**

## Festival Beers

- Enter up to five beers that you will pour at the festival. These are judged in the competition & served at the festival. Include the beer name, category name and number and any subcategory names and numbers (if applicable).
- If your beers are in one of the categories requiring additional information, enter the beer's specialty information. Specialty information includes the classic style of the beer and/or any unique ingredients.
  - o Supplemental information is required for judging when entering beers in certain categories (see page 31) and subcategories. Failure to provide this information will place your entry at a significant disadvantage.
  - o The information you provide is reviewed by the competition manager and abstracted to provide essential information to the judges evaluating the beer according to competition guidelines.
- To serve your beers at the GABF, indicate one of the following for each beer:
  - o You need Microstar kegs sent to you.

- o You are a current Microstar client and are sending kegs out of your existing Microstar inventory **(required if you're a current Microstar client)**.
- o You are sending your own stainless steel or one way plastic keg(s). Breweries sending their own kegs must arrange to have kegs picked up on Sunday, October 13 at the festival hall or Saturday night after the festival.
- o You are sending beer in bottles or cans.
- Indicate if you want the GABF to tap this beer for you if it is being sent in kegs (otherwise you will need to provide your own draught equipment and tap the kegs yourself – see next bullet point).
- Indicate if you are sending your own tapping system. If you select this option, the GABF will only place your kegs and ice at your booth. You are responsible for bringing your own draught equipment and tapping your own kegs.

### **Judge-Only Beers**

- After you have entered five beers in the festival, you may enter up to five additional beers for the competition. These beers are not served at the festival, but are eligible to win medals.
- Enter the beer name, category name and number, and any subcategory names and numbers (if applicable).
- If your beers are in one of the categories requiring additional information, enter the specialty information for this beer. Specialty information includes classic style of the beer and/or any unique ingredients.
- Breweries interested in only entering beers for the competition (judge only) and not in a festival booth, may register on July 9. (In the past, competition-only entries were not accepted until a later date. This is no longer the case.)
- To compete in the competition (judge only), breweries must register before capacity is reached and registration closes. No special circumstance are made for breweries wanting to have beers judged once registration closes.

### **Pro-Am Competition Entry**

- If participating in the separate Pro-Am competition, enter that beer here.
- Breweries must enter at least one commercial entry in the GABF in order to participate in the Pro-Am.

### **HELPFUL SUGGESTIONS FOR COMPLETING THE ENTRY FORM**

- When registering online, know the categories in which you plan to enter each beer.
- Include the requested information on the registration form in the area titled “Specify Ingredients and/or Classic Style,” if appropriate.
- When entering beers with ingredients like fruit, vegetables, spices or chocolate (or others), avoid words like extract, puree, fresh, all natural, artificial, concentrate, frozen or canned - just indicate which ingredient is used. For example, both “Fresh Raspberries” and “Raspberry Extract” would be indicated simply as “Raspberry.” Extraneous words are removed from your description and are not provided to the judge panel.
- Do not specify any regional information that could compromise the anonymity of your entry. For example, “Arizona Wildflower Honey” should be listed as “Wildflower Honey.”
- Be sure to indicate pouring instructions for each entry. Your choices are “normal pouring”, “do not rouse - quiet pouring,” and “rouse.” If you do not specify pouring instructions, the default value of “normal pouring” is used for your entry. Pouring instructions entered during registration are used exclusive to any markings on entry containers.
- Check payments for online registration must be postmarked by July 18 to ensure your place in the festival.
- All beers entered into the competition on your entry form are counted toward Brewery of the Year awards.
- A minimum of six entries is required in a category for that category to be judged. Categories with fewer than six entries as of the competition registration deadline will be recombined at the discretion of the competition manager as a subcategory of another appropriate category in order for those entries to be judged. Breweries with entries in these categories will be notified, and given the option of accepting this recombination, or withdrawing those entries.

- Breweries may not enter the Pro-Am competition **only**.
- Include the category name and number and any subcategory letter of the beer you are entering.
- Enter the homebrewer's name.
- The Pro-Am is only open to BA Brewery members. Please see the Pro-Am section of this book for detailed rules (page 14).
- All beers entered into the Pro-Am competition must be served at the festival.

### **GABF Representative Information**

- Breweries entering up to two beers in the festival receive two complimentary passes for entrance to the festival.
- Breweries entering three to five beers in the festival receive four complimentary passes. Enter names for these passes into these fields.
- Breweries entering only the competition do not receive complimentary badges, but are allowed to purchase up to six badges.
- Each complimentary badge received may request a ticket to the GABF Brewers Gathering.
- Breweries can purchase UP TO SIX additional badges for brewery representatives while supply lasts. There are a limited number available—first come, first served. Additional/purchased badges do not include a ticket to GABF Brewers Gathering.
- **TIP! Purchase the number of rep badges that you believe you will need now. These will sell out!**
- Badges are for your BREWERY REPRESENTATIVES working at your booth. Brewery badges may not be purchased for guests. Proof of affiliation with your brewery is required.

### **Non-Exclusive License Agreement**

- Read the licensing agreement by clicking the link and check the box in this section indicating that you agree to the GABF's non-exclusive license agreement.
- Should your brewery win a medal, be sure to familiarize your team with the rules regarding use of the GABF trademark when promoting your win.



## CONFIRMATION OF ENTRIES

After your registration form is received, a formalized email confirmation is sent to you by July 31, 2013. Please review the confirmation letter very closely and confirm that all of the information is correct. Spelling and capitalization counts! Once you sign off, all of your information for the competition and festival program are taken from this. This confirmation includes:

- Brewery information.
- All beers entered, any specialty information for these beers and corresponding categories entered.
- Your specific collection point for festival beer. This will include a date for delivery of your festival beer and the name and phone number or email for your contact. Your beer is kept cold at the collection point until a refrigerated truck coordinated by the BA transports it to Denver. Once in Denver, the beer is placed in cool storage at the GABF-licensed host distributor location. If you elect to ship your own beer, you must prepay the freight. **Any C.O.D. shipments are refused.**
- The number of badges your brewery receives – including complimentary and/or those purchased during the registration process.
- Pro-Am beer entry (if applicable).

If any information is incorrect, make the changes directly on the confirmation letter and return it by August 14.

You may change beer entries at this time, but only into categories that have not closed. Please contact Chris Williams at 720-473-7671 or [williams@brewersassociation.org](mailto:williams@brewersassociation.org) to confirm there is space in your desired category before making changes.

You must sign off to confirm the information is correct. Sign the confirmation and fax to 303-565-5710 or email [williams@brewersassociation.org](mailto:williams@brewersassociation.org), stating that all information is correct, or make any necessary changes. Requested changes made to the returned confirmation should not be considered final until you receive a response directly from Chris Williams.

## ***THE SIGNED CONFIRMATION MUST BE RETURNED BY AUGUST 14.***

### ADDITIONAL CONFIRMATION PROCESS ITEMS

- You are emailed a no-charge invoice indicating that your GABF beer is donated. Attach this to your festival beers when you ship them.
- Additional competition items mail mid-August and include the following:
  - Keg labels that must be attached to each keg sent to the festival. Write **BOTH** your brewery name and beer name. This is important; simply writing “stout” on the label does not help us place beer in the festival during set up.
  - Pre-printed category labels for your judging entries.

### SHIPPING YOUR COMPETITION ENTRIES

- Your brewery must provide at least six 12-ounce containers, four 22-ounce containers, **OR** the equivalent of 72 ounces for each brand entered (**growlers are not recommended**). Regardless of size, send a minimum of four containers of each brand being judged. **Entries submitted with less than the requested quantity of beer may not be judged.**
- Be sure to use the pre-printed category labels for your competition entries for judging.
- **Do not change categories on your labels!**
- Containers are chosen at random during the competition; labels requesting a certain pouring order are not honored, and are removed prior to judging.
- Containers sent for the judging panel cannot be returned.
- If a beer is sent in a blank bottle for judging, it should be clearly labeled using the pre-printed labels provided with the name of the beer, the category number and name, and the subcategory name and letter. This information should match your registration form. Label your bottles correctly. GABF is not responsible for bottles that are mislabeled.

**All beers to be judged must be shipped separately from your festival beers to:**

Anheuser-Busch  
Attn: GABF Judging  
1455 E. 62nd Ave.  
Denver, CO 80216  
Attn: Warehouse Dock

**These beers must be received between September 9 and 13. Late entries are not accepted. Last minute brand changes or late entries cause handling problems and database inaccuracies, and these requests are unfair to your fellow competitors. The GABF will not accept entries that arrive after September 13.**

The GABF is not responsible for any aspect of judging or beer handling for entries that arrive with unapproved brand changes. If you have any shipping issues, please contact Bradley Latham at 720-473-7672 or [Bradley@brewersassociation.org](mailto:Bradley@brewersassociation.org)

*All regulatory and financial burdens associated with submitting samples to the Great American Beer Festival are the sole responsibility of the entering brewery.*

Pre-printed labels are mailed around August 20. If the pre-printed labels are not correct, notify Chris Williams ([Williams@brewersassociation.org](mailto:Williams@brewersassociation.org)) of the inconsistency, and once the update is confirmed, handwrite a correct label or make corrections to the pre-printed label. The festival will not resend labels. **CATEGORY CHANGES ARE NOT ALLOWED AT THIS TIME.**

#### **IF YOU DECIDE NOT TO SEND A BEER FOR JUDGING**

If you do not ship one or more of your beer entries, PLEASE notify us. Entries that were not shipped are a common cause of handling errors for your other entries that were shipped. These are set aside while we search for your “missing” entry(ies). **If you do plan to separate shipments for your judging entries, please email [bradley@brewersassociation.org](mailto:bradley@brewersassociation.org) or call 720-473-7672.** Please see the refund policy on page 14 if you decide not to ship any entered beers.

#### **GUIDELINES FOR SHIPPING COMPETITION ENTRIES**

- Make sure your judging beers are packaged extremely well to avoid breakage during shipping. Each year we receive entries destroyed due to poor packaging. If poorly packaged samples break and replacement

samples do not arrive prior to the deadline, these beers may not be judged. No entry fees are refunded due to poor packaging. Additional shipping costs due to breakage are the sole responsibility of the brewery, not the GABF.

- If possible, wrap each bottle individually in bubble wrap.
- Place all bottles standing upright in the shipping container (either Styrofoam or cardboard). All bottles should be placed in the same direction (tops up) and should be separated with cardboard.
- Fill the shipping container to the top with packaging material (bubble wrap preferred). If you use packing peanuts, put them in plastic bags.
- Wrap the original box in a plastic bag (to avoid possible leakage that will prevent beers from being delivered) and then place the box, with bottle tops pointing up, in a strong cardboard shipping box.
- Make sure EVERY bottle from the same entry is shipped in the same container. **DO NOT SHIP ONE ENTRY IN MULTIPLE CONTAINERS!**
- Shipping containers (such as coolers, etc.) are not returned to the brewery.
- Feel free to send along extra beer or brewery swag to donate to the sorting volunteers who work many hours in the cooler sorting the beers into the 84 categories.
- If you find you’re having issues with couriers shipping your beers to the competition, some brewers have found that setting up a courier to pick up the package from your place of business works better than taking it to a local shipping office.
- Please do not use the United States Postal Service. Private couriers work well and freight companies work best.

#### **SHIPPING YOUR FESTIVAL BEERS**

Please read this section very carefully and direct questions to Bradley Latham at 720-473-7672 or [Bradley@brewersassociation.org](mailto:Bradley@brewersassociation.org).

Beer may only be received in the following three ways:

- **Microstar Keg Management** – the official keg management company and keg supplier of the GABF team up again to conveniently send participating breweries kegs to fill for their festival entries. **If you**

**are an existing Microstar client, you must use your current inventory.**

- **Bottles or Cans** – Deliver a minimum of 10 cases of each brand in bottles or cans to your drop-off point for shipment to Denver. Your local distributor may also deliver your beer to the Anheuser-Busch warehouse in Denver during the delivery window.
- **Your Own Kegs** –You may send your own kegs to the festival. However, if you use your own kegs, you must pick them up at the Colorado Convention Center on Sunday, October 13 before 2:00 p.m. The GABF is not responsible for kegs left after this time. **If sending your own kegs, the GABF only accepts beer sent in stainless steel or one-way plastic kegs. No exceptions.**

\*\*When sending your beers to the festival, include the no-charge invoice sent to you with your confirmation.\*\*

### THE MICROSTAR KEG SYSTEM

Breweries receive one 1/2 barrel keg in addition to the 1/6 barrel kegs. The breakdown is:

- One 1/2 barrel keg for one of your brands entered
  - o Determine which brand will likely run out first. Please use the 1/2 barrel keg for that brand.

- Two 1/6 barrel kegs for each additional brand (up to your maximum 5 brands)

We have a limited number of Microstar kegs available to GABF breweries. We do our best to accommodate all Microstar keg requests. Please note that they are provided on a first-come, first-served basis. If we run out of our allotted kegs, you will be asked to send your own kegs, and we will return them to you following the festival.

### IF SENDING YOUR OWN KEGS

**The GABF only accepts kegs that are stainless steel or one-way plastic.** Multi-use plastic kegs will not be served at the festival and will be destroyed. If you have any questions about acceptable kegs at the festival, please email Bradley Latham: [Bradley@brewersassociation.org](mailto:Bradley@brewersassociation.org). Address the situation ahead of time to ensure your beer is served at the festival.

Looking for ways to save money on shipping? Brewers in geographical areas may consolidate shipments into pallets when sending judge beers. More and more brewers are getting together and shipping pallets of judging beers together. This saves you time and money! For 2013, consider calling other breweries in the area, or contacting your local guild to discuss the option of palletizing your judge beers, and shipping them together via freight. A listing of participating breweries can be found at [GreatAmericanBeerFestival.com](http://GreatAmericanBeerFestival.com) if you'd like to coordinate with others.

## PUBLIC TASTING SCHEDULE

The four public tasting sessions take place on:

- Thursday, October 10 - 5:30 pm to 10:00 pm
- Friday, October 11 - 5:30 pm to 10:00 pm
- Saturday, October 12 - 12:00 to 4:00 pm  
(Members-Only session)
- Saturday, October 12 - 5:30 pm to 10:00 pm

The sessions are in the Colorado Convention Center, located at 14th and Champa Streets in downtown Denver, Colorado.

## HOW THE PUBLIC TASTING SESSIONS WORK

All participating breweries are arranged by geographic region throughout the festival hall. Your brewery has a booth space 6 ft. long x 10 ft. deep. If you submit draft beer to the tasting, kegs are tapped at the back of your booth space. Bottles and cans are iced in tubs and placed on a table at the front of your booth. Promotional items and pitchers of water for rinsing tasting glasses are placed on the table. A GABF sign, including the name and location of your brewery and the names of beers you are serving hangs from the drape on the back wall of your booth.

Festival attendees receive a tasting glass and a festival program when they enter. Each evening more than 10,000 attendees circulate among the booths tasting various beers. You, your brewery representative, or one of our knowledgeable volunteers will pour one-ounce servings and answer questions. We strongly encourage all participating breweries to staff their booth at all times, as many of the festival attendees like to learn more about their beer. We provide volunteers to pour beer at your booth. We require breweries to send an information sheet with a description of each of your beers so volunteers can be knowledgeable

about the beers they are pouring and answer questions if you are not at the booth.

**PLEASE BE AT YOUR BOOTH TO POUR YOUR BEERS AT ALL SESSIONS.** We hear more and more from attendees how disappointed are when they can't speak with you about your beer. Plan to have a representative at your booth each session to talk to these passionate fans about your beers.

## BREWERY REPRESENTATIVES AND BADGES

- No individual names are listed on the badges. Badges include brewery name only.
- As part of the brewery registration fee, each brewery may designate up to four representatives (depending on the number of beers entered) who may promote and distribute its products at the brewery booth.
  - o One to two beers at the festival – two complimentary rep badges
  - o More than two beers at the festival – four complimentary rep badges
- The Brewers Association is dedicated to presenting GABF beers in a favorable light. Part of this plan is to provide a safer, more secure environment at the event for festival goers. Be sure that your brewery representatives are aware of and adhere to the **ONE-OUNCE POUR RULE**.
- Entering breweries may purchase a maximum of (six) 6 additional **BREWERY REPRESENTATIVE** badges until August 14 or we until we reach capacity and sell out (whichever comes first). (\$175 per additional pass for Brewers Association members, \$290 per additional pass for non-members)

**Brewers' badges are highly coveted items. The sale of brewery representative badges is prohibited and breweries caught selling/giving away badges may be ejected from the current festival and barred from participation in future festivals. Remember - the people wearing brewery representative badges are representing your company. Please do not provide brewery badges to anyone not affiliated with your brewery; doing so potentially exposes the event and your brewery to increased liability issues.**

- Breweries entering judge-only beers in the competition with no festival booth receive no complimentary Brewer Representative badges, but may purchase up to six brewery representative badges until August 14 or until we reach capacity and sell out (whichever comes first).
- Badges are good for all four sessions (Thursday, Friday, Saturday Afternoon and Saturday Night) of the festival. Each badge has the brewery's name on it and should be used by brewery representatives only. Each badge is good for one person to enter the festival per session. A different representative from your brewery may use the badge for entry into the festival on the next day.
- All brewery representatives are ID'd and wristbanded each day. Please plan accordingly and allow time to get wristbanded and ID'd onsite before entering the hall. 21+ only.
- **As part of our mission to educate the consumer about the quality and diversity of beer, the expectation is that breweries will have at least one brewery representative present in their booth at all times during the public sessions.** The GABF will continue to staff booths with volunteers who are educated about beer styles and the brewing process to assist brewery representatives.
- All badges are the property of the Brewers Association and may be revoked at any time.
- Purchasing additional badges is based upon availability and may not be available until the purchase by date if we reach festival capacities. If you want extra badges, order them during the registration process. You may cancel them any time prior September 14th.

## GUIDELINES FOR BREWERY REPRESENTATIVES

- All brewery representatives must be 21 years or older. No exceptions.
- Promotion of your product may only occur within the confines of your booth.
- Brewery representatives must maintain sobriety while attending the festival. Any brewery representative deemed intoxicated during the festival shall be subject to ejection.
- Brewery representatives must be appropriately clothed during the festival. Any brewery representative who is clothed in a sexually provocative manner may be

ejected from the festival or requested to modify his or her dress at the sole discretion of the GABF.

- Brewery representatives should conduct themselves with appropriate decorum at all times. Activities by a brewery representative that endanger festival attendees, festival staff or festival vendors, or any activity which is contrary to Colorado law may subject the brewery representative or the attending brewery to ejection from the festival at the sole discretion of GABF staff.
- Throwing items (i.e., shirts, cups, coasters, etc.) from the booth into the crowd is strictly prohibited.
- Coasters are not allowed at the festival. Please do not bring them.
- Stickers are not allowed at the festival. Please do not bring them.
- Brewery representatives may pour themselves one-ounce samples. Please adhere to this rule.
- **Guidelines for Serving Beer**
  - Pour only one ounce of beer into attendees' glasses. There is a pour line on the glass for your convenience.
  - Brewery representatives and volunteers will not serve attendees who appear intoxicated. Alert GABF staff or security personnel if needed.
  - Beer shall be served only from behind the tables in the booth space.

Please make sure all of your brewery representatives adhere to these guidelines. Failure to do so will result in warnings and/or expulsion of your brewery or representatives.

## DRAFT BEER TAPPING OPTIONS

The Great American Beer Festival ices, taps and pressurize all draft beers sent in Sankey kegs. You can either take advantage of our tapping service or provide your own equipment. If you choose to tap the beers yourself, you must provide all equipment necessary (faucets, taps, lines, CO<sub>2</sub>, etc.). If you send Golden Gate or Cornelius canisters, you are required to tap your own beer. The GABF provides keg containers and ice. The festival is not able to accommodate any Hoff-Stevens, Golden Gate, Cornelius kegs or two-way plastic kegs.



All beer entered in the festival must be delivered to the GABF host distributor for legal and inventory purposes. According to Colorado state liquor codes. Festival beer received by the host distributor becomes the property of the host distributor for GABF and may not be used for any other purpose.

The GABF only accepts kegs in stainless steel or one way plastic kegs. Kegged beer sent in any other format will not be served at the festival.

## DISPLAYS AND PROMOTIONAL MATERIALS

- Each brewery or brewing company is provided a 6 ft. table with an 8 ft. high drape located directly behind the table for brewery displays.
- All wall displays must be less than 6 ft. long x 4 ft. high.
- Table displays must be less than 3 ft. tall x 3 ft. wide.
- No display may be higher than 12 ft from the ground.
- The GABF is intended to educate consumers about the quality and diversity of beer in America. With this in mind, the GABF expressly prohibits the use of profanity on display items, and the use of sexual references on display items is not recommended. The GABF may, at its sole discretion, request and/or require the removal of any inappropriate display.
- Brewery displays may not restrict the flow of traffic behind the booth.
- No Coasters – Flying coasters were a safety problem at past events and are prohibited.
- Tents – these encroach on your neighbor's space and are generally not allowed. If your tent stays in your designated area (6 ft wide) you may use it.
- The GABF is not responsible for lost or stolen items.
- Complimentary promotional items may be distributed to attendees. However, please note that the cost of removing brewery labels and stickers found on Colorado Convention Center windows, mirrors or other surfaces will be charged directly to the brewery.
- Promotional items may not be thrown from your booth.
- Neon signs are only allowed at end-cap booths.
- The use of profanity and/or inappropriate sexual references on promotional items or goods sold at the merchandise booth is prohibited, at the sole discretion

of the GABF staff. If you have any questions regarding displays or promotional materials, please consult the GABF staff prior to the festival.

## 11TH ANNUAL FESTIVAL FLAIR AWARD

The GABF invites all breweries to decorate their booth and win a prize for the brewery booth with the most festival flair. We ask breweries to turn on their festive spirit and craft the most creative booth in the festival hall. The booth with most the festival flair is awarded a plaque at the awards ceremony and a certificate for five complimentary entries for the 2014 GABF. There is an award for best end-cap booth and best in-line booth. Breweries must bring all of their items to decorate and cannot ship to the convention center or with their festival beers. We suggest shipping your decorations to your hotel room or bringing them by car.

## DESIGNATED DRIVER BOOTH AND VOLUNTEERS

Each year we give designated drivers a special area with craft brewed, alcohol-free products. If your brewery makes non-alcoholic root beers or sodas, we would appreciate your donation to the designated driver lounge. Email [williams@brewersassociation.org](mailto:williams@brewersassociation.org) to donate non-alcoholic beverages.

Did you know that the GABF is home to over 2,000 volunteers who devote countless hours helping with the festival? We reward these hard working volunteers with a sampling of beers from across the country. If you would like to donate extra bottled beer to the volunteers, please email Chris Williams at [williams@brewersassociation.org](mailto:williams@brewersassociation.org) and send this extra beer with your festival beers. Clearly label this as "Volunteer Beer."

## ATTENDEE PROGRAM GUIDE

Attendees receive a GABF program containing information about the festival as well as your brewery information. Your information includes: brewery name, address, city, state, zip code, website, booth number and beers at the festival. Additional information in the program includes:

- Brewery ownership - If your brewery is 25% or more owned by another brewery
- Your listing will also identify your brewery as either a:
  - o Brewpub
  - o Brewpub + Packaging
  - o Packaging
  - o Contract Brewed

- It also identifies Brewers Association members as either a:
  - o Voting Member of the BA
  - o Associate Member – all other brewery members

## **ADVERTISING AND FEATURED BREWERY SPONSORSHIP OPPORTUNITIES**

Looking to gain more exposure at the GABF or in the GABF Program? Contact the BA's Advertising & Sponsorship department. Breweries east of the Mississippi River should contact Chris Pryor at 720-473-7662 or [pryor@brewersassociation.org](mailto:pryor@brewersassociation.org). Breweries west of the Mississippi River should contact Kari Harrington at 720-473-7681 or [kari@brewersassociation.org](mailto:kari@brewersassociation.org). Chris and Kari are happy to provide additional information about sponsorship and festival program advertising.

## **FEATURED BREWERY SPONSORSHIP**

The Brewers Association has a unique sponsorship opportunity to provide breweries a chance to stand out from the rest and get additional exposure at the festival. Featured brewery sponsorship includes an end-cap booth space, wall banner(s) within the festival hall, advertising in the event program, extra badges and tickets for staff, clients or customers, and your brewery logo highlighted as a sponsor on related event collateral. This sponsorship opportunity helps your brewery reach a rich target market and associates your brewery with the most prestigious beer festival in the country. Contact Chris Pryor at 720-473-7662 or Kari Harrington at 720-473-7681 for details.

# POST-EVENT PUBLICITY AND USE OF THE GABF LOGO

GABFREGISTRATION.COM

Award-winning breweries are encouraged to use their Great American Beer Festival awards in public relations and advertising campaigns. Each award-winning brewing company planning to include the Great American Beer Festival in any promotion is required to sign a licensing agreement with the Brewers Association, which is a part of the registration process. The guidelines for using the Great American Beer Festival mark are outlined in the post event publicity rules below.

To preserve the integrity of the Great American Beer Festival and the credibility of its results, reference to Great American Beer Festival awards are governed by these rules:

- Always have your artwork pre-approved by the Brewers Association. Allow 21 business days for submissions. A submission is not deemed to be received until it has been acknowledged in writing or/and by email and assigned a submission number. The first five submissions per award-winning brand are at no charge. The sixth and any subsequent submissions are charged an administrative fee of \$200 per submission. Requests for approval can be mailed, faxed or emailed to:

Nancy Johnson  
Event Director  
Brewers Association  
736 Pearl Street  
Boulder, CO 80302  
FAX: +1.303.447.2825  
Email: [nancy@brewersassociation.org](mailto:nancy@brewersassociation.org)

- In all cases, reference to an award must include mention of the category in which the award was received. Category must be referenced in a font size equal to the size used to reference the award.
- In all cases, reference to an award must specify the type of award received (i.e., gold or first place; silver or second place; bronze or third place). Type of award must be referenced in a font size equal to the size used to reference the award.
- In all cases, reference to an award must include a mention of the year it was received. The year must be referenced in a font size equal to the size used to reference the award.

- In all cases, reference to an award must include the name of the beer and brewery exactly as entered in the Great American Beer Festival for the year in which the award was received.
- **All of the above required items must be in a font size large enough to be read in the format in which they are presented.** Use the artwork provided by the Brewers Association and choose the highest resolution appropriate for your use. Suggested guidelines for various formats:
  - FOR BILLBOARDS: A font size of 12 inches or larger.
  - FOR WEB: A font size of 80 pixels or larger.
  - FOR TELEVISION: A point size of 30 points or larger. All required elements must be seen on screen and/or heard on audio.
- The Great American Beer Festival mark shall be presented in English language. Additional statements in other languages may be made, if the statements do not conflict with, or are contradictory to, the requirements of this subpart.
- Always use the ® when using the Great American Beer Festival logo (words and design). It is a registered trademark of the Brewers Association. When writing the words “Great American Beer Festival®” the ® must be used on first mention.
- Promotions or other mentions of the Great American Beer Festival and Great American Beer Festival awards may not mention other brewing companies nor the name of any judge or judges serving as a part of the Great American Beer Festival judging or evaluation. Ads that make reference to other brewing companies either by name or by reference will not receive approval.
- The Great American Beer Festival mark includes the words and design elements and should appear exactly as it appears on the art supplied by the Brewers Association. The mark may not be changed. The standard license signed by winning breweries includes permission to use the Great American Beer

Festival mark only in pre-approved advertising/promotions (print/web, etc.) The standard license does not grant permission to use the GABF mark on any merchandise promoting the win (shirts, hats, glassware, etc.). Individual arrangements can be made for non-standard uses.

- These rules do not waive any right to trademark or copyright material of the Great American Beer Festival. The Great American Beer Festival logo, copyright, or trademark material may be used only with written permission of the Great American Beer Festival.

Failure of any brewing company, or of any person acting on a brewing company's behalf or at a brewing company's direction, to comply with these rules may result in suspension from participation in the Great American Beer Festival for a duration to be determined at the absolute discretion of the Great American Beer Festival Rules Committee. In no event shall a suspension be terminated while a brewing company remains in violation.

Email [nancy@brewersassociation.org](mailto:nancy@brewersassociation.org) with any questions about the agreement.

**1. Read the festival information in this booklet.**

**2. Complete the registration form (online GABFRegistration.com).**

On the registration form, did you:

- Include payment?
- Read and sign license agreement?
- Fill out specialty information for beers entered into these categories?:  
3, 4, 5a, 5b, 6, 7, 8, 9, 10a, 11, 12, 13a, 14, 15, 16, 17, 18a, 18b, 19a, 19b, 20, 21a, 21b, 22, 23, 24a, 24b, 25, 26a, 26b, 27f, 27g, 65a, 65b, 69, 70d, 71c, 71e, 72d, 73c

**3. Confirmations are emailed.**

- Sign and fax back the confirmation or scan, sign and email to [williams@brewersassociation.org](mailto:williams@brewersassociation.org) by August 14, 2013
- Review all of the information carefully. This is your last chance to make changes.
- This is due back to the Brewers Association by August 14, 2013.
- On the confirmation form, did you:
  - Sign and fax/email back all pages of confirmation?
  - Email beer descriptions to [bradley@brewersassociation.org](mailto:bradley@brewersassociation.org)
  - Order extra rep badges if needed? (Maximum is 6 – must be ordered by August 14 if still available)

**4. Microstar kegs arrive.**

Wash these and fill them with your festival beers. Put your keg collars on the beers and label them well.

**5. Ship your judging entries.**

These must arrive between September 9-12, 2013.

Send to:

Anheuser-Busch  
Attn: GABF Judging  
1455 E. 62nd Ave.  
Denver, CO 80216  
Attn: Warehouse Dock

**6. Deliver your festival beers to your designated collection point.**

Festival beers must arrive to the collection point the last week of August. Actual date is sent with confirmations. No charge invoices should be included with this shipment.

**7. Attend the Great American Beer Festival.**

Festival dates are Thursday, October 10 – Saturday, October 12.



# CHEAT SHEET FOR REGISTERING ONLINE

Please use this page for convenience when registering online. It is much easier when you have entry information here when completing the online form. See pages 31-69 for a complete list of categories and subcategories.

Beer #1 \_\_\_\_\_ Category & Subcategory \_\_\_\_\_

Any Specialty Info required? \_\_\_\_\_

Beer #2 \_\_\_\_\_ Category & Subcategory \_\_\_\_\_

Any Specialty Info required? \_\_\_\_\_

Beer #3 \_\_\_\_\_ Category & Subcategory \_\_\_\_\_

Any Specialty Info required? \_\_\_\_\_

Beer #4 \_\_\_\_\_ Category & Subcategory \_\_\_\_\_

Any Specialty Info required? \_\_\_\_\_

Beer #5 \_\_\_\_\_ Category & Subcategory \_\_\_\_\_

Any Specialty Info required? \_\_\_\_\_

**Additional Beers?**

Beer #6 \_\_\_\_\_ Category & Subcategory \_\_\_\_\_

Any Specialty Info required? \_\_\_\_\_

Beer #7 \_\_\_\_\_ Category & Subcategory \_\_\_\_\_

Any Specialty Info required? \_\_\_\_\_

Beer #8 \_\_\_\_\_ Category & Subcategory \_\_\_\_\_

Any Specialty Info required? \_\_\_\_\_

Beer #9 \_\_\_\_\_ Category & Subcategory \_\_\_\_\_

Any Specialty Info required? \_\_\_\_\_

Beer #10 \_\_\_\_\_ Category & Subcategory \_\_\_\_\_

Any Specialty Info required? \_\_\_\_\_

Pro-Am Beer \_\_\_\_\_ Category & Subcategory \_\_\_\_\_

Any Specialty Info required? \_\_\_\_\_

(If you have more entries, utilize the blank area on this page and on the notes page in the back of the guidebook).

**Other useful information when registering:**

- Brewery Contact Information
- TTB Federal Basic Permit/Brewers Notice Number
- Your Brewers Association member number (this number is located on the back of this book).
- How you are pouring beer at the festival (using bottles or cans, the GABF shipping Microstar kegs to you, current Microstar client, or using own kegs)?
- Are you entering a Pro-Am competition beer?
- The number of reps you are sending to the GABF. Order your total quantity of badges now.
- Your credit card number.

**THANK YOU FOR PARTICIPATING IN THE 2013 FESTIVAL!**

# GABF BEER STYLE CATEGORIES

## COMPETITION STYLE DESCRIPTIONS AND SPECIFICATIONS

Here are the detailed descriptions and specifications for each of the 84 beer style categories. Use this when filling out your registration form, and make sure your beers are entered into the correct category. Please note: The Brewers Association cannot help determine which categories your beer should be entered.

For better judging, include specialty information about your beer for the following categories:

3, 4, 5a, 5b, 6, 7, 8, 9, 10a, 11, 12, 13a, 14, 15, 16, 17, 18a, 18b, 19a, 19b, 20, 21a, 21b, 22, 23, 24a, 24b, 25, 26a, 26b, 27f, 27g, 65a, 65b, 69, 70d, 71c, 71e, 72d, 73c

### **HYBRID/MIXED BEER STYLES . . . . .33**

- 1. American-Style Wheat Beer . . . . .33**
  - A. Subcategory: Light American Wheat Ale or Lager without Yeast. . . 33
  - B. Subcategory: Dark American Wheat Ale or Lager without Yeast. . . 33
- 2. American-Style Wheat Beer With Yeast .33**
  - A. Subcategory: Light American Wheat Ale or Lager with Yeast. . . 33
  - B. Subcategory: Dark American Wheat Ale or Lager with Yeast. . . 33
- 3. Fruit Beer . . . . .34**
- 4. Fruit Wheat Beer . . . . .34**
- 5. Field Beer or Pumpkin Beer. . . . .34**
  - A. Subcategory: Field Beer . . . . . 34
  - B. Subcategory: Pumpkin Beer. . . . . 35
- 6. Herb and Spice Beer . . . . .35**
- 7. Chocolate Beer . . . . .35**
- 8. Coffee Beer. . . . .36**
- 9. Specialty Beer. . . . .36**
- 10. Rye Beer . . . . .36**
  - A. Subcategory: Rye Ale or Lager with or without Yeast. . . . . 36
  - B. Subcategory: German-Style Rye Ale with or without Yeast. . . 37
- 11. Specialty Honey Beer . . . . .37**
- 12. Session Beer . . . . .37**
- 13. Other Strong Beer . . . . .38**
  - A. Subcategory: Other Strong Ale or Lager. . . . . 38
  - B. Subcategory: American-Style Imperial Porter. . . . . 38
  - C. Subcategory: American-Style Wheat Wine Ale . . . . . 38
  - D. Subcategory: American-Style Ice Lager . . . . . 38
  - E. Subcategory: American-Style Malt Liquor. . . . . 39
- 14. Experimental Beer . . . . .39**
- 15. Fresh Hop Ale . . . . .39**
- 16. Indigenous Beer . . . . .39**
- 17. Gluten-Free Beer . . . . .40**
- 18. American-Belgo-Style Ale . . . . .40**
  - A. Subcategory: Pale American-Belgo-Style Ale . . . . . 40
  - B. Subcategory: Dark American-Belgo-Style Ale. . . . . 41
- 19. American-Style Sour Ale. . . . .41**
  - A. Subcategory: American-Style Sour Ale . . . . . 41
  - B. Subcategory: Fruited American-Style Sour Ale. . . . . 41
- 20. American-Style Brett Beer . . . . .42**

- 21. Wood- and Barrel-Aged Beer . . . . .42**
  - A. Subcategory: Wood- and Barrel-Aged Pale to Amber Beer. . . 42
  - B. Subcategory: Wood- and Barrel-Aged Dark Beer. . . . . 43
- 22. Wood- and Barrel-Aged Strong Beer . . .43**
- 23. Wood- and Barrel-Aged Strong Stout . . .43**
- 24. Wood- and Barrel-Aged Sour Beer . . . .44**
  - A. Subcategory: Wood- and Barrel-Aged Sour Beer . . . . . 44
  - B. Subcategory: Fruited Wood- and Barrel-Aged Sour Beer. . . 44
- 25. Aged Beer . . . . .45**
- 26. Kellerbier or Zwickelbier . . . . .45**
  - A. Subcategory: Unfiltered German-Style Lager . . . . . 45
  - B. Subcategory: Unfiltered German-Style Ale. . . . . 45
- 27. Smoke Beer . . . . .46**
  - A. Subcategory: Bamberg-Style Weiss Rauchbier (Dunkel or Helles). 46
  - B. Subcategory: Bamberg-Style Helles Rauchbier. . . . . 46
  - C. Subcategory: Bamberg-Style Märzen Rauchbier. . . . . 47
  - D. Subcategory: Bamberg-Style Bock Rauchbier. . . . . 47
  - E. Subcategory: Grodzisz . . . . . 47
  - F. Subcategory: Smoke Porter. . . . . 47
  - G. Subcategory: Other Smoke Beer . . . . . 48

### **LAGER BEER STYLES . . . . .48**

- 28. American-Style or International-Style Pilsener . . . . .48**
  - A. Subcategory: American-Style Pilsener . . . . . 48
  - B. Subcategory: International-Style Pilsener . . . . . 48
- 29. German-Style Pilsener . . . . .48**
- 30. Bohemian-Style Pilsener . . . . .48**
- 31. Munich-Style Helles . . . . .49**
- 32. Dortmunder or German-Style Oktoberfest. . . . .49**
  - A. Subcategory: Dortmunder/European-Style Export . . . . . 49
  - B. Subcategory: German-Style Oktoberfest/Wiesn . . . . . 49
- 33. American-Style Lager or Light Lager. . .49**
  - A. Subcategory: American-Style Lager . . . . . 49
  - B. Subcategory: American-Style Light (Low Calorie) & Low Carbohydrate Lager. . . . . 49
  - C. Subcategory: American-Style Amber (Low Calorie) Lager. . . 50

<b>34. American-Style Cream Ale</b> . . . . .	<b>50</b>	<i>B. Subcategory: Leipzig-Style Gose.</i> . . . . .	59
<b>35. Vienna-Style Lager</b> . . . . .	<b>50</b>	<i>C. Subcategory: Adambier.</i> . . . . .	59
<b>36. German-Style Märzen</b> . . . . .	<b>50</b>	<b>66. South German-Style Hefeweizen</b> . . . . .	<b>59</b>
<b>37. American-Style Amber Lager</b> . . . . .	<b>50</b>	<b>67. German-Style Wheat Ale</b> . . . . .	<b>60</b>
<i>A. Subcategory: American-Style Amber Lager</i> . . . . .	50	<i>A. Subcategory: South German-Style Kristal Weizen</i> . . . . .	60
<i>B. Subcategory: California Common Beer</i> . . . . .	51	<i>B. Subcategory: German-Style Leichtes Weizen</i> . . . . .	60
<i>C. Subcategory: American-Style Märzen/Oktobertfest</i> . . . . .	51	<i>C. Subcategory: South German-Style Bernsteinfarbenes Weizen/Weissbier</i> . . . . .	60
<b>38. European-Style Dunkel</b> . . . . .	<b>51</b>	<i>D. Subcategory: South German-Style Dunkel Weizen</i> . . . . .	60
<b>39. American-Style Dark Lager</b> . . . . .	<b>51</b>	<i>E. Subcategory: South German-Style Weizenbock.</i> . . . . .	61
<b>40. German-Style Schwarzbier</b> . . . . .	<b>51</b>	<b>68. Belgian-Style Witbier</b> . . . . .	<b>61</b>
<b>41. Bock</b> . . . . .	<b>52</b>	<b>69. French &amp; Belgian-Style Saison</b> . . . . .	<b>61</b>
<i>A. Subcategory: Traditional German-Style Bock.</i> . . . . .	52	<b>70. Belgian- and French-Style Ale.</b> . . . . .	<b>61</b>
<i>B. Subcategory: German-Style Heller Bock/Maibock.</i> . . . . .	52	<i>A. Subcategory: Belgian-Style Blonde Ale</i> . . . . .	61
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<i>A. Subcategory: German-Style Doppelbock</i> . . . . .	52	<i>C. Subcategory: French-Style Bière de Garde</i> . . . . .	62
<i>B. Subcategory: German-Style Eisbock.</i> . . . . .	52	<i>D. Subcategory: Other Belgian and French Ale.</i> . . . . .	62
<b>43. Baltic-Style Porter</b> . . . . .	<b>52</b>	<b>71. Belgian-Style Lambic or Sour Ale.</b> . . . . .	<b>62</b>
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<b>46. English-Style Summer Ale</b> . . . . .	<b>53</b>	<i>D. Subcategory: Belgian-Style Flanders Oud Bruin or Oud Red Ale</i> . . . . .	63
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<b>48. English-Style India Pale Ale</b> . . . . .	<b>54</b>	<b>72. Belgian-Style Abbey Ale</b> . . . . .	<b>64</b>
<b>49. International-Style Pale Ale</b> . . . . .	<b>54</b>	<i>A. Subcategory: Belgian-Style Dubbel.</i> . . . . .	64
<b>50. American-Style Pale Ale</b> . . . . .	<b>54</b>	<i>B. Subcategory: Belgian-Style Tripel</i> . . . . .	64
<b>51. American-Style Strong Pale Ale</b> . . . . .	<b>54</b>	<i>C. Subcategory: Belgian-Style Quadrupel</i> . . . . .	65
<b>52. American-Style India Pale Ale</b> . . . . .	<b>55</b>	<i>D. Subcategory: Other Belgian-Style Abbey Ale</i> . . . . .	65
<b>53. Imperial India Pale Ale</b> . . . . .	<b>55</b>	<b>73. Belgian-Style Strong Specialty Ale</b> . . . . .	<b>65</b>
<b>54. American-Style Amber/Red Ale.</b> . . . . .	<b>55</b>	<i>A. Subcategory: Belgian-Style Pale Strong Ale</i> . . . . .	65
<b>55. Imperial Red Ale</b> . . . . .	<b>55</b>	<i>B. Subcategory: Belgian-Style Dark Strong Ale</i> . . . . .	65
<b>56. English-Style Mild Ale</b> . . . . .	<b>55</b>	<i>C. Subcategory: Other Belgian-Style Strong Specialty Ale</i> . . . . .	66
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<i>B. Subcategory: English-Style Dark Mild Ale</i> . . . . .	56	<b>75. Robust Porter</b> . . . . .	<b>66</b>
<b>57. Ordinary or Special Bitter</b> . . . . .	<b>56</b>	<b>76. Classic Irish-Style Dry Stout</b> . . . . .	<b>66</b>
<i>A. Subcategory: Ordinary Bitter.</i> . . . . .	56	<b>77. Foreign-Style Stout</b> . . . . .	<b>66</b>
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<i>A. Subcategory: English-Style Extra Special Bitter.</i> . . . . .	56	<b>80. Oatmeal Stout</b> . . . . .	<b>67</b>
<i>B. Subcategory: American-Style Extra Special Bitter.</i> . . . . .	56	<b>81. Imperial Stout</b> . . . . .	<b>67</b>
<b>59. Scottish-Style Ale</b> . . . . .	<b>57</b>	<i>A. Subcategory: British-Style Imperial Stout</i> . . . . .	67
<i>A. Subcategory: Scottish-Style Light Ale</i> . . . . .	57	<i>B. Subcategory: American-Style Imperial Stout</i> . . . . .	67
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## HYBRID/MIXED BEER STYLES

### **1. American-Style Wheat Beer**

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

Light American Wheats are straw to light amber. Chill haze is acceptable in these versions packaged and served without yeast. Low fruity-ester aroma is typical, as is low to medium-low malt aroma. Phenolic, clove-like aromas should not be perceived. Diacetyl aroma should not be perceived. No yeast aroma should be evident. Hop aroma is low to medium. Low to medium-low malt sweetness is present. Hop flavor is low to medium. Hop bitterness is low to medium. These beers can be made using either ale or lager yeast. Grist includes at least 30 percent malted wheat. No yeast flavor should be evident. Low fruity-ester flavors are typical. Diacetyl and phenolic, clove-like flavors should not be perceived. Because this style is packaged and served without yeast, no yeast characters should be evident in mouthfeel.

*Original Gravity (°Plato): 1.036-1.050 (9.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.016 (1.0-4.1 °Plato) • Alcohol by Weight (Volume): 3.0%-4.0% (3.8%-5.1%) • Bitterness (IBU): 10-35 • Color SRM (EBC): 2-10 (4-20 EBC)*

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

Dark American Wheats are medium amber to dark brown. Chill haze is acceptable in these versions packaged and served without yeast. Malt aromas can include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Low fruity-ester aroma is typical, as is low to medium-low malt aroma. Phenolic, clove-like aromas should not be perceived. Diacetyl aroma should not be perceived. No yeast aroma should be evident. Hop aroma is low to medium. Medium-low to medium-high malt sweetness is present. Malt flavors can include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Roast malt astringency acceptable when balanced with malt sweetness. Hop flavor is low to medium. Hop bitterness is low to medium. These beers can be made using either ale or lager yeast. Grist includes at least 30 percent malted wheat. No yeast flavor should be evident. Low fruity-ester flavors are typical. Diacetyl and phenolic, clove-like flavors should not be perceived. Body is low to medium. Because this style is packaged and served without yeast, no yeast characters should be evident in mouthfeel.

*Original Gravity (°Plato): 1.036-1.050 (9.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.016 (1.0-4.1 °Plato) • Alcohol by Weight (Volume): 3.0%-4.0% (3.8%-5.1%) • Bitterness (IBU): 10-25 • Color SRM (EBC): 9-22 (18-44 EBC)*

### **2. American-Style Wheat Beer With Yeast**

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

Light American yeasty Wheats are pale to light amber. Because this style is served with yeast in the bottle, appearance may range from hazy to very cloudy. Chill haze is also acceptable. Low fruity-ester aroma is typical, as is low to medium-low malt aroma. Yeast aroma should be low to medium but not overpowering the balance and character of malt and hops. Phenolic, clove-like aromas should not be perceived. Diacetyl aroma should not be perceived. Hop aroma is low to medium. Low to medium-low malt sweetness is present. Hop flavor is low to medium. Hop bitterness is low to medium. These beers can be made using either ale or lager yeast. Grist includes at least 30 percent malted wheat. Low to medium yeast flavor should not overpower the balance and character of malt and hops. Low fruity-ester flavors are typical. Diacetyl and phenolic, clove-like flavors should not be perceived. Body is low to medium. Because this style is served with yeast the character should portray a full yeasty mouthfeel.

*Original Gravity (°Plato): 1.036-1.056 (9.0-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.018 (1.5-4.6 °Plato) • Alcohol by Weight (Volume): 2.8%-4.4% (3.5%-5.6%) • Bitterness (IBU): 10-35 • Color SRM (EBC): 4-10 (8-20 EBC)*

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

Dark American yeasty Wheats are medium amber to dark brown. Because this style is served with yeast in the bottle, appearance may range from hazy to very cloudy. Chill haze is also acceptable. Malt aromas can include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Low fruity-ester aroma is typical, as is low to medium-low malt aroma. Yeast aroma should be low to medium but not overpowering the balance and character



of malt and hops. Phenolic, clove-like aromas should not be perceived. Diacetyl aroma should not be perceived. Hop aroma is low to medium. Medium-low to medium-high malt sweetness is present. Malt flavors can include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Roast malt astringency acceptable when balanced with malt sweetness. Hop flavor is low to medium. Hop bitterness is low to medium. These beers can be made using either ale or lager yeast. Grist includes at least 30 percent malted wheat. Low to medium yeast flavor should not overpower the balance and character of malt and hops. Low fruity-ester flavors are typical. Diacetyl and phenolic, clove-like flavors should not be perceived. Body is low to medium. Because this style is served with yeast the character should portray a full yeasty mouthfeel.

*Original Gravity (°Plato): 1.036-1.050 (9.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.016 (1.0-4.1 °Plato) • Alcohol by Weight (Volume): 3.0%-4.0% (3.8%-5.1%) • Bitterness (IBU): 10-25 • Color SRM (EBC): 9-22 (18-44 EBC)*

### 3. Fruit Beer

Fruit Beers are any beers using fruit or fruit extracts as an adjunct in either the mash, kettle, primary or secondary fermentation providing obvious (ranging from subtle to intense), yet harmonious, fruit qualities. Fruit Beers may range widely from pale to very dark depending on the underlying style. Clear or hazy beer is acceptable in appearance. Fruit aromas ranging from subtle to intense should be evident, and should not be overpowered by hop aromas. Malt sweetness can vary from none to medium-high levels. Hop bitterness is in balance and usually at very low to medium levels. Fruit qualities should not be overpowered by hop character. Acidic bacterial (not wild yeast) fermentation characters may be evident (but not necessary) and if present contribute to acidity and enhance fruity balance. Classifying these beers is complex, with exemplary versions depending on the exhibition of fruit characters moreso than the addition of fruit itself. As an example, a juniper berry-flavored beer with notable juniper berry fruity flavor and/or aroma characters evident would be appropriately considered as Fruit Beer; whereas such a beer in which juniper berry characters are expressed more as herbal or spice quality would appropriately be considered as an Herb and Spice Beer. For purposes of this competition coconut is defined as a vegetable; beers exhibiting coconut character would be appropriately entered as field beer. **To allow for accurate judging the brewer must list the fruit(s) used, as well as a classic ale, lager or experimental style of base beer or any other ingredients or processes used. Beer entries not accompanied by this information will be at a disadvantage during judging.**

*Original Gravity (°Plato): 1.030-1.110 (7.6-25.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.030 (1.5-7.6 °Plato) • Alcohol by Weight (Volume): 2.0%-9.5% (2.5%-12.0%) • Bitterness (IBU): 5-70 • Color SRM (EBC): 5-50 (10-100 EBC)*

### 4. Fruit Wheat Beer

Fruit Wheat Beers are straw to light amber, with hue depending on type of fruit used. Color should reflect a degree of fruit's color. Chill haze is acceptable. When served with yeast, appearance is hazy to very cloudy. Fruit or fruit extracts contribute aroma with fruit qualities perceived as authentic and replicating true fruit complexity as much as possible. Low fruity-ester aroma is typical, as is low to medium-low malt aroma. Fruited German-style wheat beers that fit the other descriptors for this style are permissible. Diacetyl aroma should not be perceived. Yeast and yeast generated aroma should be low to medium but not overpowering in versions served with yeast. Hop aroma is low to medium. Low to medium-low malt sweetness is present. Hop flavor is low to medium. Hop bitterness is low to medium. These beers can be made using either ale or lager yeast. Grist includes at least 30 percent malted wheat. Fruit or fruit extracts contribute flavor with fruit qualities perceived as authentic and replicating true fruit complexity as much as possible. Low fruity-ester flavor from yeast is typical. Diacetyl flavor should not be perceived. Yeast and yeast generated flavor should be low to medium but not overpowering in versions served with yeast. Body is low to medium. In versions served with yeast the character should portray a full yeasty mouthfeel. **To allow for accurate judging the brewer must list the fruit(s) used, as well as a classic ale or lager wheat beer base style or any other ingredients or processes used. Beer entries not accompanied by this information will be at a disadvantage during judging.**

*Original Gravity (°Plato): 1.036-1.050 (9.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.016 (1.0-4.1 °Plato) • Alcohol by Weight (Volume): 3.0%-4.0% (3.8%-5.1%) • Bitterness (IBU): 10-35 • Color SRM (EBC): 2-10, or color of fruit (4-20, or color of fruit EBC)*

### 5. Field Beer or Pumpkin Beer

#### A. Subcategory: Field Beer

Field 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. Field Beers may range widely from pale to very dark depending

on the underlying style. Clear or hazy beer is acceptable in appearance. Vegetable aromas ranging from subtle to intense should be evident, and should not be overpowered by hop aromas. Malt sweetness can vary from very low to medium-high levels. Hop bitterness is very low to medium-high. Vegetable qualities should not be overpowered by hop character. Classifying these beers is complex, with exemplary versions depending on the exhibition of vegetable characters moreso than the addition of vegetable itself. As an example, a chili-flavored beer with notable roast or vegetal chili flavor and/or aroma characters evident would be appropriately considered as Field Beer; whereas such a beer in which chili characters are expressed more as herbal or spice quality (such as the “heat” of a chili pepper) would appropriately be considered as Herb/Spice Beers. For purposes of this competition, coconut is defined as a vegetable, and beers containing coconut would be appropriately entered as field beer. **To allow for accurate judging the brewer must 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 will be at a disadvantage during judging.**

*Original Gravity (°Plato): 1.030-1.110 (7.6-25.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.030 (1.5-7.6 °Plato) • Alcohol by Weight (Volume): 2.0%-10.5% (2.5%-13.3%) • Bitterness (IBU): 5-70 • Color SRM (EBC): 5-50 (10-100 EBC)*

#### *B. Subcategory: Pumpkin Beer*

Pumpkin Beers are any beers using pumpkins (Cucurbita pepo) or winter squash as an adjunct in either the mash, kettle, primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, qualities. Pumpkin Beers may range widely from pale to very dark depending on the underlying style. Clear or hazy beer is acceptable in appearance. Pumpkin or winter squash aromas ranging from subtle to intense should be evident. These beers may or may not be spiced with other ingredients. Hop and spice aromas should not overpower pumpkin or squash aromas. Hop aroma is low to medium. Malt sweetness often varies from low to medium high levels. Hop flavor is low to medium, and not overpowering pumpkin or squash characters. Hop bitterness is low to medium-low. Exemplary versions exhibit pumpkin or squash characters, which should not be overpowered by balanced, harmonious hop or spice characters (if present). **To allow for accurate judging the brewer must provide information about their entry, including a classic ale, lager or experimental style of base beer, and/or any other ingredients or processes used. Beer entries not accompanied by this information will be at a disadvantage during judging.**

*Original Gravity (°Plato): 1.030-1.110 (7.6-25.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.030 (1.5-7.6 °Plato) • Alcohol by Weight (Volume): 2.0%-9.5% (2.5%-12.0%) • Bitterness (IBU): 5-70 • Color SRM (EBC): 5-50 (10-100 EBC)*

## **6. Herb and Spice Beer**

Herb/Spice Beers are any beers using 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. Herb and Spice Beers may range from light brown to black depending on underlying style. Clear or hazy beer is acceptable in appearance. Individual aroma and/or flavor characters of herbs and/or spices used may not always be identifiable. Malt sweetness will vary dramatically depending on overall balance desired. Hop bitterness is very low to low hop bitterness is optimal for highlighting herbal/spice characters. Positive evaluations are significantly based on perceived balance of flavors. Classifying these beers can be complex; entries which exhibit primarily herbal and/or spicy qualities would appropriately considered as Herb/Spice Beer. As described in other categories and by way of example, chili-flavored beer with notable roast or vegetal chili flavor and/or aroma characters evident would be appropriately considered as Field Beer; whereas such a beer in which chili characters are expressed more as herbal or spice quality (such as the “heat” of a chili pepper) would appropriately be considered as Herb/Spice Beers. Pumpkin beers in which herb and spice characters dominate would also be appropriately be considered as Herb/Spice beers. **To allow for accurate judging the brewer must list what herbs and/or spices are used, and a classic ale, lager or experimental style of base beer. Beer entries not accompanied by this information will be at a disadvantage during judging.**

*Original Gravity (°Plato): 1.030-1.110 (7.6-25.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.030 (1.5-7.6 °Plato) • Alcohol by Weight (Volume): 2.0%-9.5% (2.5%-12.0%) • Bitterness (IBU): 5-70 • Color SRM (EBC): 5-50 (10-100 EBC)*

## **7. Chocolate Beer**

Chocolate Beers are any beers using “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. Chocolate Beers may range from is light brown to black depending on underlying style. Clear or hazy beer is acceptable in appearance. Medium-low to medium-high malt sweetness helps accent cocoa

flavors and aromas. Hop flavor is lower than might be expected for style of beer. Under hopping allows chocolate to contribute to the flavor profile while not becoming excessively bitter. Hop bitterness is very low to medium-low. Other flavors may be infused but chocolate should be dominant character. For purposes of this competition coconut is defined as a vegetable; beers exhibiting coconut character would be appropriately entered as field beer. **To allow for accurate judging the brewer must list the classic ale, lager or experimental style of the base beer, and may also list the type of chocolate or other details if they wish. Beer entries not accompanied by this information will be at a disadvantage during judging.**

*Original Gravity (°Plato): 1.030-1.110 (7.6-25.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.030 (1.5-7.6 °Plato) • Alcohol by Weight (Volume): 2.0%-9.5% (2.5%-12.0%) • Bitterness (IBU): 15-40 • Color SRM (EBC): 15-50 (30-100 EBC)*

## 8. Coffee Beer

Coffee Beers are any beers using coffee in any of its forms to create a distinct (ranging from subtle to intense) character. Coffee beers may range from amber to black depending on underlying style. Clear or hazy beer is acceptable in appearance. Medium-low to medium malt sweetness helps accent coffee flavor and aromas. Hop flavor is lower than might be expected for style of beer. Under hopping allows coffee to contribute to the flavor profile while not becoming excessively bitter. Hop bitterness is very low to medium. **To allow for accurate judging the brewer must list the classic ale, lager or experimental style of the base beer, and may also list the type of coffee used along with other processing information. Beer entries not accompanied by this information will be at a disadvantage during judging.**

*Original Gravity (°Plato): 1.030-1.110 (7.6-25.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.030 (1.5-7.6 °Plato) • Alcohol by Weight (Volume): 2.0%-9.5% (2.5%-12.0%) • Bitterness (IBU): 15-40 • Color SRM (EBC): 8-50 (16-100 EBC)*

## 9. Specialty Beer

Specialty Beers are any beers brewed using unusual fermentable sugars, grains and starches that contribute to alcohol content other than, or in addition to, malted barley. Specialty Beers may range from very light to black depending on underlying style. Clear or hazy beer is acceptable in appearance. Malt sweetness will vary dramatically depending on overall balance desired. Hop bitterness is very low to very high, and may be used for highlighting desired characters. For example, maple syrup or potatoes would be considered unusual. Rice, corn, or wheat are not considered unusual. The distinctive characters of these special ingredients should be evident in the aroma, flavor and/or overall balance of the beer, but not necessarily in overpowering quantities. Nuts generally have some degree of fermentables, thus a beer brewed with nuts would be appropriately considered as a Specialty Beer. A beer brewed with honey would most appropriately be considered as a Honey Beer. Beer brewed with roots, seeds, flowers etc. and which exhibit herbal and/or spicy characters would be appropriately considered as Herb and Spice Beer. Examples might include a chili-flavored beer that emphasize heat rather than chili flavor, or a juniper berry beer in which juniper berry characters are expressed more as herbal or spice quality than as berry fruity character. While beers brewed with fruits or vegetables may derive fermentable carbohydrate from those sources, such beers which exhibit fruit or vegetable qualities would most appropriately be considered as fruit or field beers. For purposes of this competition coconut is defined as a vegetable; beers exhibiting coconut character would be appropriately entered as field beer. **To allow for accurate judging the brewer must list the special ingredient(s) used and may also list the classic style on which the entry is based. Beer entries not accompanied by this information will be at a disadvantage during judging.**

*Original Gravity (°Plato): 1.030-1.140+ (7.6-32.1+ °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.030+ (1.5-7.5+ °Plato) • Alcohol by Weight (Volume): 2.0%-20+% (2.5%-25+% ) • Bitterness (IBU): 100 • Color SRM (EBC): 1-100 (2-200 EBC)*

## 10. Rye Beer

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

Rye Beers are often versions of classic styles that contain noticeable rye character in balance with other qualities of the beer. As such they include a wide range of color. Lighter versions are straw to copper, while darker versions are dark amber to dark brown. Chill haze is acceptable in these versions packaged and served without yeast. In versions served with yeast, appearance may range from hazy to very cloudy. Low spicy, fruity-estery aromas are typical. Phenolic, clove-like aromas should not be perceived. In darker versions malt aromas can optionally include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Diacetyl aroma should not be perceived. No yeast aroma should be evident in versions without yeast. Low to medium yeast aroma should not overpower the balance and character of rye and barley malt and hops in versions with yeast. Hop aroma is low to medium-high. In darker versions malt flavor can optionally include low

roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Low level roast malt astringency acceptable when balanced with low to medium level malt sweetness. Hop flavor is low to medium-high. Hop bitterness is low to medium. These beers can be made using either ale or lager yeast. Grist should include at least 20 percent rye malt. Low level spicy, fruity-ester flavor is typical; phenolic clove-like characteristics and diacetyl should not be perceived. Low level of tannin derived astringency may be perceived. Body is low to medium. In versions packaged and served without yeast, no yeast characters should be evident in mouthfeel. Versions served with yeast should portray a full yeasty mouthfeel. **To allow for accurate judging the brewer must provide information about the entry that indicates a rye version of a classic ale or lager style (e.g. rye pale ale, rye porter, etc.) or other hybrid rye beer style. 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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

#### *B. Subcategory: German-Style Rye Ale with or without Yeast*

German Ryes are pale to very dark, with darker versions running dark amber to dark brown. Chill haze is acceptable in these versions packaged and served without yeast. In versions served with yeast, appearance may range from hazy to very cloudy. Low banana-like fruity-ester aroma is typical; phenolic, clove-like aromas should also be perceived. In darker versions malt aromas can optionally include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Diacetyl aroma should not be perceived. No yeast aroma should be evident in versions without yeast. Low to medium yeast aroma should not overpower the balance and character of rye and barley malt and hops in versions with yeast. Hop aroma is none. Malt sweetness will vary from low to medium. In darker versions malt flavor can optionally include low roasted malt characters evident as cocoa/chocolate or caramel, and/or aromatic toffee-like, caramel, or biscuit-like characters. Low level roast malt astringency acceptable when balanced with low to medium level malt sweetness. No yeast flavor should be evident in versions without yeast. Low to medium yeast aroma should not overpower the balance and character of rye and barley malt and hops in versions with yeast. Hop flavor is none. Hop bitterness is very low to low. These beers can be made using phenol producing yeast. Grist should include at least 30 percent rye malt. Low banana-like fruity-ester flavor is typical; phenolic, clove-like characteristics should also be perceived. Diacetyl flavor should not be perceived. Body is low to medium. In versions packaged and served without yeast, no yeast characters should be evident in mouthfeel. Versions served with yeast should portray a full yeasty mouthfeel.

*Original Gravity (°Plato): 1.047-1.056 (11.7-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2.1-4.1 °Plato) • Alcohol by Weight (Volume): 3.9%-4.4% (4.9%-5.6%) • Bitterness (IBU): 10-15 • Color SRM (EBC): 4-25 (8-50 EBC)*

## 11. Specialty Honey Beer

Honey Beers are any beers brewed using honey in addition to malted barley. Honey Beers may range from very light to black depending on underlying style. Clear or hazy beer is acceptable in appearance. Malt sweetness will vary dramatically depending on overall balance desired. Hop bitterness is very low to very high, and may be used for highlighting desired characters. Character of honey should be evident in aroma, flavor and/or overall balance with the other components, without overpowering them. Honey Beers may be brewed to a traditional style, or may be experimental. **To allow for accurate judging the brewer must provide additional information about the entry which could include the traditional or experimental style of the base beer, and/or the type of honey used (wildflower, clover, etc.). Entries not accompanied by this information will be at a disadvantage during judging.**

*Original Gravity (°Plato): 1.030-1.110 (7.6-25.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.030 (1.5-7.6 °Plato) • Alcohol by Weight (Volume): 2.0%-9.5% (2.5%-12.0%) • Bitterness (IBU): 100 • Color SRM (EBC): 1-100 (2-200 EBC)*

## 12. Session Beer

Session Beers are the color of the classic beer style being made to lower strength. Appearance will vary with style of beer being made to lower strength. Aroma depends on the style of beer being made to lower strength. 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. Drinkability is a character in the overall balance of these beers. Beers in this category must not exceed 4.1% alcohol by weight (5.1% alcohol by volume). **For purposes of competition, entries containing less than 4.1% abw (5.1% abv) which could be appropriately entered in any other classic or traditional category should**



**be entered in that category and not entered as a session beer. To allow for accurate judging the brewer must identify the base style by name or category number 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.**

*Original Gravity (°Plato): 1.034-1.040 (8.5-10.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.010 (1.0-2.6 °Plato) • Alcohol by Weight (Volume): 3.2%-4.1% (4.1%-5.2%) • Bitterness (IBU): 10-30 • Color SRM (EBC): 2+ (4+ EBC)*

### 13. Other Strong Beer

#### A. Subcategory: Other Strong Ale or Lager

Other Strong Ale or Lagers are any range or color from very light to black. 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. Whenever possible, refer to accompanying guidelines when making styles stronger and appropriately identify the style created (for example: double alt, triple fest, or quadruple Pilsener). **To allow for accurate judging 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.**

*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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

#### B. Subcategory: American-Style Imperial Porter

American Imperial Porters are black. Ale-like fruity ester aromas should be evident but not overpowering, complimenting malt and hop aromas. Hop aroma is low to medium-high. No roast barley or strong burnt/black malt character should be perceived. Medium malt, caramel and cocoa-like sweetness is present. Hop flavor is low to medium-high. Hop bitterness is medium-low to medium. Ale-like fruity ester flavors should be evident but not overpowering, complimenting hop character and malt derived sweetness. Diacetyl should be absent. Body is full.

*Original Gravity (°Plato): 1.080-1.100 (19.3-23.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.020-1.030 (5.1-7.6 °Plato) • Alcohol by Weight (Volume): 5.5%-9.5% (7.0%-12.0%) • Bitterness (IBU): 35-50 • Color SRM (EBC): 40+ (80+ EBC)*

#### C. Subcategory: American-Style Wheat Wine Ale

American Wheat Wines are gold to light brown. Chill haze is allowable. Fruity-ester aroma is often high and counterbalanced with complex alcohol character. Bready, wheat, honey-like and/or caramel malt aromas are often present. Hop aroma is low to medium. High residual malt sweetness is present. Bready, wheat, honey-like and/or caramel flavors are often part of malt character. Hop flavor is low to medium. Hop bitterness is medium to medium-high. Fruity-ester flavors are often high and counterbalanced by complexity of alcohols and high alcohol content. This style is brewed with 50% or more wheat malt. Very low levels of diacetyl may be acceptable. Phenolic yeast character, sulfur, and/or DMS should not be present. Oxidized, stale and aged characters are not typical of this style. Body is full.

*Original Gravity (°Plato): 1.088-1.120 (21.1-28.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.024-1.032 (6.1-8.0 °Plato) • Alcohol by Weight (Volume): 6.7%-9.6% (8.5%-12.2%) • Bitterness (IBU): 45-85 • Color SRM (EBC): 5-15 (10-30 EBC)*

#### D. Subcategory: American-Style Ice Lager

Ice Lagers are very pale to golden. Chill haze is absent. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is low. Low residual malt sweetness is present. Hop flavor is low. Hop bitterness is low but certainly perceptible. This style is slightly higher in alcohol than most other light-colored, American-style lagers. It has few or no adjuncts. 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). Fruity-ester and diacetyl flavors should not be perceived. Body is low to medium.

*Original Gravity (°Plato): 1.040-1.060 (10.0-14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.014 (1.5-3.6 °Plato) • Alcohol by Weight (Volume): 3.8%-5.0% (4.8%-6.3%) • Bitterness (IBU): 7-20 • Color SRM (EBC): 2-8 (4-16 EBC)*



### *E. Subcategory: American-Style Malt Liquor*

Malt Liquors are straw to gold. Chill haze is absent. Fruity-ester and complex alcohol aromas (though not solvent-like) are acceptable at low levels. Diacetyl aroma should not be perceived. Hop aroma is virtually none. Some residual sweetness is perceived. Hop flavor is virtually none. Hop bitterness is very low. High in starting gravity and alcoholic strength, this style is somewhat diverse. Some malt liquors are just slightly stronger than American lagers, while others approach bock strength. Fruity-ester and complex alcohol (though not solvent-like) flavors are acceptable at low levels. Diacetyl flavor should not be perceived. Body is low to medium-low.

*Original Gravity (°Plato): 1.050-1.060 (12.4-14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.010 (1.0-2.6 °Plato) • Alcohol by Weight (Volume): 5.0%-6.0% (6.3%-7.6%) • Bitterness (IBU): 12-23 • Color SRM (EBC): 2-5 (4-10 EBC)*

## **14. Experimental Beer**

Experimental Beers are any range of color. Experimental beer is any beer that is primarily grain-based and employs unusual techniques and/or ingredients. A minimum 51% of the fermentable carbohydrates must be derived from malted grains. The overall uniqueness of the process, ingredients used and creativity should be considered in positive evaluations. Beers such as field, fruit, chocolate, coffee, spice, specialty or other beers that match existing categories should not be entered into this category. Beers not easily matched to existing style categories in a competition would often be entered into this category. Beers that are a combination of two or more other categories, and which exhibit distinctive characters of each of those categories, may also be entered into this category. **To allow for accurate judging the brewer must identify the classic style(s), experimental style(s), process(es) and/or ingredients used to make the beer unique. 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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

## **15. Fresh Hop Ale**

Fresh Hop Ales are the color of the underlying ale style being made with fresh hops. Fruity-ester aroma is high, although somewhat dependent on the ale style being made with fresh hops. Hop aroma is prominent and will exhibit especially aromas of green, almost chlorophyll-like or other fresh hop characters. Malt perception will vary with the style of ale being made with fresh hops. Hop flavor is prominent, exhibiting especially flavors of green, almost chlorophyll-like or other fresh hop characters. Hop bitterness is dependent on the style of ale being made with fresh hops. These ales are hopped predominantly with fresh (newly harvested and kilned) and/or undried (“wet”) hops. Beers may be aged and enjoyed after initial “fresh-hop” character diminishes. Unique character from “aged” fresh hop beers may emerge, but have yet to be defined. Body is dependent on the style of ale being made with fresh hops. **In order to accommodate fall production of these beers, GABF Fresh Hop entries (ONLY) may arrive after the posted deadline for other entries. Event Manager Chris Williams will contact entrants in this category with more details after confirmations are final. To allow for accurate judging the brewer must identify a classic, hybrid/mixed or experimental beer style being elaborated upon with fresh hops. The manner in which fresh “wet” hops are used should be identified by the brewer; this information could include the timing or vessel used (kettle, whirlpool, hop back, fermenter or bright tank), the variety of hops, etc. 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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

## **16. Indigenous Beer**

Indigenous Beers are very light to black. Malt sweetness will vary dramatically depending on overall balance desired. Hop bitterness is very low to very high, and may be used for highlighting desired characters. This beer style is unusual in that its impetus is to commemorate combinations of ingredients and/or techniques adopted by or unique to a particular region. At least one regional combination of ingredients and/or techniques must be unique and differentiated from ingredients and/or techniques commonly used by brewers throughout the world. There are many excellent and popular beers that are brewed with either non-traditional or traditional ingredients and/or processes yet their character may distinctively vary from all other styles currently defined or included in these guidelines. This style is indigenous beers that are not represented elsewhere as a definitive style in these guidelines. Indigenous beers could possibly be entered in such categories as Experimental, Herb & Spice, Field Beer,

etc. but by choice a brewer may categorize (and enter) an indigenous beer in this category. These grain-based beers are brewed reflecting local beer culture (process, ingredients, climate, etc.) It may represent a historical tradition or it may be an innovative creation representing contemporary ingredients or process. This category recognizes uniquely local or regional beer types and beers distinctively not defined in any recognized style in these guidelines. They may be light or dark, strong or weak, hoppy or not hoppy. They may have characters which are unique to yeast, unusual ingredients, fermentation techniques, aging conditions, carbonation level, or higher or lower levels of profound characters normally associated with other beer types. Examples of indigenous beers might include current day versions of highly regional and/or historic styles which are not represented elsewhere in these guidelines, such as Finnish-style Sahti, S American Chicha, African sorghum based beers, and others. Other examples might include beers made wholly unique by use of multiple local ingredients and/or techniques, with the resulting beer being highly representative of location, as well as differentiated from traditional beer style categories. Beers brewed with non-traditional hop varieties, grains, malt, yeast or other ingredient that still closely approximate an existing classical category would be more appropriately entered into the classical category. New and innovative beers that do not represent locally adopted techniques or grown ingredients would be more appropriately entered into the experimental category. **To allow for accurate judging the brewer must provide additional information about the entry. A carefully crafted statement (100 words or less) which illustrates the intent, background, history, design and/or development of the beer as well as describing any regional and/or stylistic context, choice of ingredients, process and any other unique information will help provide a basis for comparison between highly diverse entries. The information must not reveal the identity of the entering brewery. 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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

## 17. Gluten-Free Beer

Gluten-Free Beers are very light to black. These are beers (lager, ale or other) made from fermentable sugars, grains and converted carbohydrates. Ingredients do not contain gluten, in other words zero gluten (No barley, wheat, spelt, rye, etc.) Gluten-Free Beers may, or may not, contain malted grains that do not contain gluten. Sweetness will vary dramatically depending on overall balance desired. Hop bitterness is very low to very high, and may be used for highlighting desired characters. Brewers may, or may not, design and identify these beers along other style guidelines with regard to aroma, flavor and appearance profile. The beer's overall balance and character should be based on its own merits and not necessarily compared with traditional styles of beer. In competitions, brewers identify ingredients and fermentation type. NOTE: These guidelines do not supersede any government regulations. Wine, mead, flavored malt beverages or beverages other than "beer" as defined by the TTB (U.S. Trade and Tax Bureau) are not considered "gluten-free beer" under these guidelines. **Gluten-reduced beers should be entered into the classic style category in which the non-gluten-reduced beer would normally be entered. Gluten-reduced beers' original ingredients would have gluten content that has been reduced by enzymes or other processes to reduced levels. To allow for accurate judging of gluten-free beers, the brewer must identify the ingredients and fermentation type used to make the beer, and/or the classic style being elaborated upon if there is one with regard to flavor, aroma and appearance.**

*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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

## 18. American-Belgo-Style Ale

*A. Subcategory: Pale American-Belgo-Style Ale*

Pale American-Belgo Ales are gold to light brown. Chill haze may be evident. Fruity-ester aroma is medium to high. Hop aroma is medium to very high, exhibiting American type hop aromas not usually found in traditional Belgian styles. Hop flavor is medium to very high. Hop bitterness is medium to very high. Fruity-ester flavor should be medium to high. Yeast derived characters such as banana, berry, apple, sometimes coriander spice-like and/or smoky-phenolic characters should be portrayed with balance of hops and malt character when fermented with Belgian yeasts. Diacetyl should be absent. Sulfur-like yeast character should be absent. *Brettanomyces* character should be absent. *Brettanomyces* character should be absent; mixed tradition ales exhibiting *Brettanomyces* character would more appropriately be classified as American-style Brett Ale. Pale American-Belgo-Style Ales are either 1) non-Belgian beer types portraying the unique characters imparted by yeasts typically used in big fruity Belgian-style ales,

or 2) defined Belgian-style beers portraying a unique character of American hops. These beers are unique beers unto themselves. **To allow for accurate judging the brewer must provide information that identifies the classic beer style being elaborated upon (if there is one) or other information unique to the entry with regard to flavor, aroma and/or appearance. 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 • Color SRM (EBC): 5-15 (10-30 EBC)*

*B. Subcategory: Dark American-Belgo-Style Ale*

Dark American-Belgo Ales are brown to black. Chill haze may be evident. Fruity-ester aroma is medium to high. Hop aroma is medium to very high, exhibiting American type hop aromas not usually found in traditional Belgian styles. Perception of roasted malts or barley will be subtle to robust. Hop flavor is medium to very high. Hop bitterness is medium to very high. Fruity-ester flavor should be medium to high. Yeast derived characters such as banana, berry, apple, sometimes coriander spice-like and/or smoky-phenolic characters should be portrayed with balance of hops and malt character when fermented with Belgian yeasts. Diacetyl should be absent. Sulfur-like yeast character should be absent. *Brettanomyces* character should be absent; mixed tradition ales exhibiting *Brettanomyces* character would more appropriately be classified as American-style Brett Ale. Dark American-Belgo-Style Ales are either 1) non-Belgian darker beer types portraying the unique characters imparted by yeasts typically used in big fruity Belgian-style ales, or 2) defined darker Belgian-style beers portraying a unique character of American hops. These beers are unique beers unto themselves. **To allow for accurate judging the brewer must provide information that identifies the classic beer style being elaborated upon (if there is one) or other information unique to the entry with regard to flavor, aroma and/or appearance. 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 • Color SRM (EBC): 16+ (32+ EBC)*

## 19. American-Style Sour Ale

*A. Subcategory: American-Style Sour Ale*

American Sour Ales are very light to black, and may take on color of other ingredients. Chill haze, bacteria and yeast-induced haze are allowable at low to medium levels at any temperature. Moderate to intense yet balanced fruity-ester aromas are evident. In darker versions, roasted malt, caramel-like and chocolate-like aromas are subtly present. Diacetyl and DMS aromas should not be perceived. Hop aroma is evident over a full range from low to high. In darker versions, roasted malt, caramel-like and chocolate-like flavors are subtly present. Hop bitterness is evident over a full range from low to high. There is no *Brettanomyces* character in this style of beer. The evolution of natural acidity develops balanced complexity. The acidity present is usually in the form of lactic, acetic and other organic acids naturally developed with acidified malt in the mash or in fermentation by the use of various microorganisms including certain bacteria and yeasts. Acidic character can be a complex balance of several types of acid and characteristics of age. Moderate to intense yet balanced fruity-ester flavors are evident. Residual flavors 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-derived flavors such as vanillin must not be present. Diacetyl and DMS flavors should not be perceived. Body is evident over a full range from low to high. **To allow for accurate judging the brewer must provide information listing a classic or other style of base beer being elaborated upon, and any other ingredients or processes used. 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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

*B. Subcategory: Fruited American-Style Sour Ale*

Fruited American Sour Ales are very light to black, and may take on color of added fruits or other ingredients. Chill haze, bacteria and yeast-induced haze are allowable at low to medium levels at any temperature. Fruited American-Style Sour Ale will exhibit fruit aromas and flavors in harmonious balance with other characters. Moderate to intense yet balanced fruity-ester aromas are evident. In darker versions, roasted malt, caramel-like and chocolate-like aromas are subtly present. Diacetyl and DMS aromas should not be perceived. Hop aroma is evident over a full range from low to high. In darker versions, roasted malt,

caramel-like and chocolate-like flavors are subtly present. Hop bitterness is evident over a full range from low to high. There is no *Brettanomyces* character in this style of beer. The evolution of natural acidity develops balanced complexity. The acidity present is usually in the form of lactic, acetic and other organic acids naturally developed with acidified malt in the mash or in fermentation by the use of various microorganisms including certain bacteria and yeasts. Acidic character can be a complex balance of several types of acid and characteristics of age. Moderate to intense yet balanced fruity-ester flavors are evident. Residual flavors 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-derived flavors such as vanillin must not be present. Diacetyl and DMS flavors should not be perceived. Body is evident over a full range from low to high. **To allow for accurate judging the brewer must provide information listing a classic or other style of base beer being elaborated upon, and the fruit or any other ingredients or processes used. 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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

## 20. American-Style Brett Beer

American Brett Beers are very light to black, and may take on color of added fruits or other ingredients. Chill haze, bacteria and yeast-induced haze are allowable at low to medium levels at any temperature. Moderate to intense yet balanced fruity-ester aromas are evident. In darker versions, roasted malt, caramel-like and chocolate-like aromas are subtly present. Diacetyl and DMS aromas should not be perceived. Hop aroma is evident over a full range from low to high. In darker versions, roasted malt, caramel-like and chocolate-like flavors are subtly present. Fruited versions will exhibit fruit flavors in harmonious balance with other characters. Hop flavor is evident over a full range from low to high. Hop bitterness is evident over a full range from low to high. The evolution of natural acidity develops balanced complexity. Horsey, goaty, leathery, phenolic and light to moderate and/or fruity acidic character evolved from *Brettanomyces* organisms may be evident, not dominant and in balance with other character. Acidity may also be contributed to by bacteria, but may or may not dominate. Moderate to intense yet balanced fruity-ester flavors are evident. Residual flavors 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-derived flavors such as vanillin must not be present. Diacetyl and DMS flavors should not be perceived. Body is evident over a full range from low to high. **To allow for accurate judging the brewer must provide information listing a classic or other style of base beer being elaborated upon, and any other ingredients or processes used. 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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

## 21. Wood- and Barrel-Aged Beer

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

Wood-Aged Pale to Ambers are pale to copper. For purposes of competition these wood-aged beers have color less than 18 SRM or 36 EBC, and contain alcohol less than 5.2% abw or 6.5% abv. Darker wood-aged beers (>18 SRM or >36 EBC) or higher alcohol wood-aged beers (>5% abw or >6.25% abv) of any color would be more appropriately considered as other beer styles. Any lager, ale or hybrid beer in the appropriate color range, either a traditional style or a unique experimental beer, can be aged for a period of time in a wooden barrel or in contact with wood. Primary character of the original beer style may or may not be apparent. These beers are aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel; but, wood aged is not necessarily synonymous with imparting wood-flavors. New wood character can be characterized as a complex blend of vanillin and/or other unique wood character. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavors. Wood-Aged Pale to Amber Beers may or may not have *Brettanomyces* character. Fruited or spiced beer that is wood and barrel aged would also be appropriately entered in this category. Sour wood-aged beer of any color is outlined in other categories. **To allow for accurate judging the brewer must provide additional information about entries in this subcategory. Comments could include a classic beer style being aged in wood, type of wood used (new or old, oak or other wood type), previous liquids in the**



**barrel if any (port/ whiskey/ wine/ sherry/other), fruit(s) or spice(s) used if any, or achieved character. 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): 3.0%-5.2% (3.75%-6.5%) • Bitterness (IBU): Varies with style • Color SRM (EBC): 4-18 (8-36 EBC)*

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

Wood-Aged Darks are brown to black. For purposes of competition these wood-aged beers have color greater than 18 SRM or 36 EBC, and contain alcohol less than 5.2% abw or 6.5% abv. Paler wood-aged beers (<18 SRM or <36 EBC) or higher alcohol wood-aged beers (>5% abw or >6.25% abv) of any color would be more appropriately considered as other beer styles. Any lager, ale or hybrid beer in the appropriate color range, either a traditional style or a unique experimental beer, can be aged for a period of time in a wooden barrel or in contact with wood. Primary character of the original beer style may or may not be apparent. These beers are aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel; but, wood aged is not necessarily synonymous with imparting wood-flavors. New wood character can be characterized as a complex blend of vanillin and/or other unique wood character. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavors. Wood-Aged Dark Beers may or may not have *Brettanomyces* character. Dark fruited or spiced beer that is wood and barrel aged would also be appropriately entered in this category. Sour wood-aged beer of any color is outlined in other categories. **To allow for accurate judging the brewer must provide additional information about entries in this subcategory. Comments could include a classic dark beer style being aged in wood, type of wood used (new or old, oak or other wood type), previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/other), fruit(s) or spice(s) used if any, or achieved character. 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): 3.0%-5.2% (3.75%-6.5%) • Bitterness (IBU): Varies with style • Color SRM (EBC): >18 (>36 EBC)*

## 22. Wood- and Barrel-Aged Strong Beer

Wood-Aged Strong Beers are any range of color. For purposes of competition these wood-aged beers contain alcohol greater than 5.2% abw or 6.5% abv. Examples of wood- and barrel-aged strong beer styles include but are not limited to wood-aged barley wine, double porter, triple pale ale or any other wood-aged strong beer style that meets the criteria for alcohol content, with the exceptions of wood-aged strong stout styles which are outlined elsewhere. Any strong classic or unique experimental lager, ale or hybrid beer style, either a traditional style or a unique experimental beer, can be aged for a period of time in a wooden barrel or in contact with wood. Primary character of the original beer style may or may not be apparent. These beers are aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel; but, wood aged is not necessarily synonymous with imparting wood-flavors. New wood character can be characterized as a complex blend of vanillin and/or other unique wood character. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavors. Wood-Aged Beers may or may not have *Brettanomyces* character. Sour wood-aged strong beer of any color is outlined in other categories. **To allow for accurate judging the brewer must provide additional information about entries in this category. Comments could include classic strong beer style being aged in wood, type of wood used (new or old, oak or other wood type), previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/other), or achieved character. 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): >5.2% • Bitterness (IBU): Varies with style • Color SRM (EBC): Varies with style (Varies with style EBC)*

## 23. Wood- and Barrel-Aged Strong Stout

Wood-Aged Strong Stouts are characteristically dark to very dark. Any of the traditional stronger stout styles or unique experimental stouts, can be aged for a period of time in a wooden barrel or in contact with wood. For purposes of competition entries in this category should contain >5.2% abw (>6.5% abv). Primary character of the original stout beer style may or may not be apparent. These beers are aged with the intention of imparting the particularly unique character of the wood and/or what has previously been in the barrel; but, wood aged is not necessarily synonymous with imparting wood-flavors. New wood



character can be characterized as a complex blend of vanillin and/or other unique wood character. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of new beer with wood and/or barrel flavors. Wood-Aged Beers may or may not have *Brettanomyces* character. Examples of wood- and barrel-aged strong stout styles include but are not limited to stronger versions of wood- and barrel-aged foreign stout, British- or American-style Imperial stout, other strong stout styles, or other strong beer styles blended with stout that meet the criteria for alcohol content. Sour higher alcohol wood-aged strong stouts (>5.2% abv or 6.5% abv) should be entered in another category. **To allow for accurate judging the brewer must provide additional information about entries in this category. Comments could include classic or experimental strong stout style and/or other styles blended with stout (if any) being aged in wood, type of wood used (new or old, oak or other wood type), previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/other), or achieved character. 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): >5.2% • Bitterness (IBU): Varies with style • Color SRM (EBC): Varies with style (Varies with style EBC)*

## 24. Wood- and Barrel-Aged Sour Beer

### A. Subcategory: Wood- and Barrel-Aged Sour Beer

44 Wood-Aged Sours are very light to black. Any lager, ale or hybrid beer, either a traditional style or a unique experimental beer, can be aged for a period of time in a wooden barrel or in contact with wood, and, develop bacterial induced natural acidity. These beers are aged with the intention of introducing the micro flora present in the wood. Sometimes wood aging is intended to impart the particularly unique character of the wood and/or what has previously been in the barrel; but, wood aged is not necessarily synonymous with imparting wood-flavors. New wood character can be characterized as a complex blend of vanillin and/or other unique wood character. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. These wood-derived flavors, if present in this style, can be very low in character and barely perceived or evident or assertive as wood-derived flavors. Any degree of wood-derived flavors should be in balance with other beer character. Usually bacteria and “wild” yeasts fermentation contributes complex esters and results in a dry to very dry beer. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of acidity, complex esters, and new beer with wood and/or barrel flavors. Wood-Aged Beers may or may not have *Brettanomyces* character. **To allow for accurate judging the brewer must provide additional information about entries in this category. Comments could include classic or base beer style being aged in wood, type of wood used (new or old, oak or other wood type), type(s) of microbial contribution, previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/ other) and achieved character. 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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

### B. Subcategory: Fruited Wood- and Barrel-Aged Sour Beer

Fruited Wood-Aged Sours are very light to black, possibly taking on the hue of added fruit. Any fruited lager, ale or hybrid beer, either a traditional style or a unique experimental beer, can be aged for a period of time in a wooden barrel or in contact with wood, and, develop bacterial induced natural acidity. These beers are aged with the intention of introducing the micro flora present in the wood. Sometimes wood aging is intended to impart the particularly unique character of the wood and/or what has previously been in the barrel; but, wood aged is not necessarily synonymous with imparting wood-flavors. New wood character can be characterized as a complex blend of vanillin and/or other unique wood character. Used sherry, rum, bourbon, scotch, port, wine and other barrels are often used, imparting complexity and uniqueness to beer. These wood-derived flavors, if present in this style, can be very low in character and barely perceived or evident or assertive as wood-derived flavors. Any degree of wood-derived flavors should be in balance with other beer character. Entries in this subcategory have fruit added at different stages up to and including during wood aging. Usually bacteria and “wild” yeast fermentation contributes complex esters and results in a dry to very dry beer. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of acidity, complex esters, and new beer with wood and/or barrel flavors. These wood-aged beers may or may not have *Brettanomyces* character. **To allow for accurate judging the brewer must provide additional information about entries in this category. Comments could include classic or base beer style, fruit(s) used, type of wood used (new or old, oak**

**or other wood type), type(s) of microbial contribution, previous liquids in the barrel if any (port/ whiskey/ wine/ sherry/other), and achieved character. 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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

## 25. Aged Beer

Aged Beers are any range or color from very light to black. Aged Beers are any beer aged for over one year. A brewer may brew any type of beer of any strength and enhance its character with extended and creative aging conditions. Generally, but not exclusively, beers with high hopping rates, roast malt content, high alcohol content, and/or complex herbal, smoke or fruit content lend themselves to aging. Beers which are wood aged, or exhibit *Brettanomyces* characters or sour/acidic beers should be classified or entered into other categories if those options are available. Beers in this category may be aged in bottles or any type of food grade vessel. Aged character may manifest itself in mouthfeel, aroma and flavor. Often aged character is an expression of oxidative reactions that either bring individual extreme characters into harmony or are characters unique unto themselves. Sherry, fruity and hop transitions are common during aging. No matter what the effect, the overall balance should be balanced, harmonic and not extreme or distastefully aggressive. The level of changes created by aging will vary with different types of beer types. Lighter flavored beer types may often manifest aggressive and distasteful oxidation. Whereas higher elevations of hops, malt or alcohol can help create synergies with “good” oxidative change. **To allow for accurate judging the brewer must provide additional information about entries in this category. Comments could include classic style or experimental nature of the beer being aged, the material in which the beer was aged (glass, stainless, etc.), length of aging time, or other information describing the ageing process. 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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

## 26. Kellerbier or Zwickelbier

*A. Subcategory: Unfiltered German-Style Lager*

Unfiltered German Lagers are the color of the underlying German lager style. Appearance may or may not be clear, so may appear slightly hazy to moderately cloudy. Exhibiting a small amount of yeast haze is acceptable. These beers are unfiltered, but may be naturally clear due to settling of yeast during aging. Head retention may not be optimal. Kellerbier Lagers are unfiltered lagered versions of Germanic lager beer styles such as Münchner Helles and Dunkel, Dortmunder/ Export, Bohemian Pilsener and German Pilsener. Aromas typical of the underlying beer style are present. Low to medium levels of yeast-generated sulfur aromas should be apparent in aroma. Low levels of acetaldehyde or other volatiles normally scrubbed during fermentation may or may not be apparent. Subtle or low fruity-ester aromas may be apparent. Diacetyl aroma should be absent. Hop aroma is variable with style, with dry hopped characters acceptable. Malt character will vary with style (see individual style descriptions). Hop flavor is variable with style, with dry hopped characters acceptable. Hop bitterness is variable with style. Kellerbier Lagers have low to medium carbonation. Subtle or low fruity-esters flavors may be apparent. Low to medium levels of yeast-generated sulfur flavors should be apparent, and low levels of acetaldehyde or other volatiles normally scrubbed during fermentation may or may not be apparent. Diacetyl should be absent. Body is variable with style. The sulfur and acetaldehyde characters should contribute positively to the beer drinking experience. These unfiltered German lager styles are packaged and/or served intentionally with low to moderate amounts of yeast. Products may be filtered and again dosed with yeast in the package, manifesting themselves as bottle conditioned beers or unfiltered beer with yeast present. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer. **To allow for accurate judging the brewer must provide the classic German lager style on which the entry is based. Beer entries not accompanied by this information will be at a disadvantage during judging. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer.**

*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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

*B. Subcategory: Unfiltered German-Style Ale*

Unfiltered German Ales are the color of the underlying German ale style. Appearance may or may not be clear, so may appear slightly hazy to moderately cloudy. Exhibiting a small amount of yeast haze is acceptable. These beers are unfiltered, but may be naturally clear due to settling of yeast during aging. Head retention may not be optimal. Kellerbier Ales are unfiltered German-style Altbier and Kölsch. Aromas typical of the underlying beer style are present. Yeast aroma is desirable, yet 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 should be apparent in aroma, and low levels of acetaldehyde or other volatiles normally removed during fermentation may or may not be apparent. Hop aroma is sometimes suppressed by the presence of yeast, depending on style. Malt character will vary with style (see individual style descriptions). Hop flavor is sometimes suppressed by the presence of yeast, depending on style. Hop bitterness is sometimes suppressed by the presence of yeast, depending on style. Yeast flavor is desirable, yet 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 should be apparent in flavor, and low levels of acetaldehyde or other volatiles normally removed during fermentation may or may not be apparent. The sulfur and acetaldehyde characters should contribute positively to the beer drinking experience. Body is variable with style. These unfiltered German-style ales are packaged and/or served intentionally with low to moderate amounts of yeast. Products may be filtered and again dosed with yeast in the package, manifesting themselves as bottle conditioned beers or unfiltered beer with yeast present. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer. **To allow for accurate judging the brewer must provide the classic German ale style on which the entry is based. Beer entries not accompanied by this information will be at a disadvantage during judging. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring, or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer.**

*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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

## 27. Smoke Beer

*A. Subcategory: Bamberg-Style Weiss Rauchbier (Dunkel or Helles)*

Bamberg Weiss Rauchbiers are pale to chestnut brown. Because yeast is present appearance may appropriately be very cloudy. Smoky malt character ranging from low to high should be present in the aroma. The aroma of a Weissbier with yeast is decidedly fruity and phenolic. The phenolic characteristics are often described as clove-like, nutmeg-like, mildly smoke-like or even vanilla-like. Banana-like ester aroma is often present at low to medium-high levels. Hop aroma is none. A detectable degree of roast malt should be present without being robust. Smoky malt flavor ranging from low to high is present. Smoke character is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness. Hop flavor is none. Hop bitterness is low. These beers are made with at least 50 percent malted wheat. No diacetyl should be perceived. The flavor of a Weissbier is decidedly fruity and phenolic. The phenolic characteristics are often described as clove-like or nutmeg-like and can be smoky or even vanilla-like. Banana-like esters are often present. Weissbier is well attenuated and very highly carbonated. Body is medium to full. Because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel.

*Original Gravity (°Plato): 1.047-1.056 (11.7-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2.1-4.1 °Plato) • Alcohol by Weight (Volume): 3.9%-4.4% (4.9%-5.6%) • Bitterness (IBU): 10-15 • Color SRM (EBC): 4-18 (8-36 EBC)*

*B. Subcategory: Bamberg-Style Helles Rauchbier*

Bamberg Helles Rauchbiers are light pale to golden. Chill haze should not be perceived. This is a malt-emphasized beer, with malt aromas reminiscent of freshly and very lightly toasted sweet malted barley present. Beech wood smoky malt character ranging from very low to medium should be present in the aroma. Smoke aroma characters are not harshly phenolic, but rather very smooth. Malt aromas are often balanced with low level character of yeast produced sulfur compounds. Caramel aroma should not be present. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is very low to low, deriving from noble-type hops. Malt flavors reminiscent of freshly and very lightly toasted sweet malted barley is present. Beech wood smoky malt flavors ranging from very low to medium should be present. Smoke character is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness to this style of beer. Malt flavors are often balanced with low level character of yeast produced sulfur compounds. Caramel flavor should not be present. Hop flavor is very low to low, deriving from

noble-type hops, with hop flavor not implying hop bitterness. Hop bitterness is low to medium. Fruity-ester and diacetyl flavors should not be perceived. Body is medium.

*Original Gravity (°Plato): 1.044-1.050 (11.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.012 (2.1-3.1 °Plato) • Alcohol by Weight (Volume): 3.8%-4.4% (4.8%-5.6%) • Bitterness (IBU): 18-25 • Color SRM (EBC): 4-5.5 (8-11 EBC)*

*C. Subcategory: Bamberg-Style Märzen Rauchbier*

Bamberg Märzen Rauchbiers are pale to light brown. Chill haze should not be perceived. Aroma should strike a balance between malt, hop and smoke. Sweet toasted malt aroma is present. Beech wood smoky malt character ranging from very low to medium should be present in the aroma. Smoke aroma characters are neither harshly phenolic nor acrid, but rather very smooth. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is very low to low, deriving from noble-type hops. Medium-low to medium toasted malt sweetness is present. Very low to medium beech wood smoky malt flavors are very smooth, not harshly phenolic or acrid. Hop flavor is very low to low, deriving from noble-type hops. Hop bitterness is low to medium. Fruity-ester and diacetyl flavors should not be perceived. Body is full.

*Original Gravity (°Plato): 1.050-1.060 (12.4-14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.020 (3.1-5.1 °Plato) • Alcohol by Weight (Volume): 4.0%-4.7% (5.1%-6.0%) • Bitterness (IBU): 18-25 • Color SRM (EBC): 4-15 (8-30 EBC)*

*D. Subcategory: Bamberg-Style Bock Rauchbier*

Bamberg Bock Rauchbiers are dark brown to very dark. Chill haze should not be perceived. Medium to medium-high malt aroma is present, with very low to medium-high beech wood smoky aromas. Smoke character is not harshly phenolic, but rather very smooth. Fruity-ester aromas should be minimal if present. Diacetyl aroma should not be perceived. Hop aroma is very low. Medium to medium-high malt flavor is present, with very low to medium-high beech wood smoky characters. Smoke flavor is not harshly phenolic, but rather very smooth, almost rendering a perception of mild sweetness. Hop flavor is low. Hop bitterness is perceived as medium, increasing proportionately with starting gravity. Fruity-ester flavors should be minimal if present. Diacetyl flavor should not be perceived. Body is medium to full.

*Original Gravity (°Plato): 1.066-1.074 (16.1-18.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.018-1.024 (4.6-6.1 °Plato) • Alcohol by Weight (Volume): 5.0%-6.0% (6.3%-7.6%) • Bitterness (IBU): 20-30 • Color SRM (EBC): 20-30 (40-60 EBC)*

*E. Subcategory: Grodzisz*

Grodzisz are straw to golden colored. Chill haze is allowable at cold temperatures. Aroma is dominated by oak smoke notes. Fruity-ester aroma can be low. Diacetyl and DMS aromas should not be perceived. Distinctive character comes from 100% oak wood smoked wheat malt. Overall balance is a sessionably medium to medium-high assertively oak-smoky malt emphasized beer. Hop flavor is very low to low European noble hop flavor notes. Hop bitterness is medium-low to medium clean hop bitterness. Kölsch-like ale fermentation and aging process lends a crisp overall flavor impression. Low fruity-ester flavor may be present. Sourness, diacetyl, and DMS should not be perceived on the palate. Body is low to medium low. Grodzisz (also Grodziskie, and often referred to as Grätzer since WWII) is a Polish ale style. Historic versions were most often bottle conditioned to relatively high carbonation levels.

*Original Gravity (°Plato): 1.028-1.036 (7.1-9.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.010 (1.5-2.6 °Plato) • Alcohol by Weight (Volume): 2.1%-2.9% (2.7%-3.7%) • Bitterness (IBU): 15-25 • Color SRM (EBC): 3-6 (6-12 EBC)*

*F. Subcategory: Smoke Porter*

Smoke Porters are dark brown to black. Fruity-ester aroma is acceptable. They will exhibit a mild to assertive smoke malt aroma in balance with other aroma characters. Hop aroma is none to medium. They will exhibit a mild to assertive smoke malt flavor in balance with other flavors. Black malt character can be perceived in some porters, while others may be absent of strong roast character. Roast barley character should be absent. Medium to high malt sweetness, caramel and chocolate are acceptable. Hop flavor is none to medium. Hop bitterness is medium to medium-high. Fruity-ester flavor is acceptable. Body is medium to full. **To allow for accurate judging the brewer must list the traditional style of porter as well as the wood type used as a smoke source (e.g. “alder smoked brown porter”). Beer entries not accompanied by this information will be at a disadvantage during judging.**

*Original Gravity (°Plato): 1.040-1.050 (10.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.014 (1.5-3.6 °Plato) • Alcohol by Weight (Volume): 4.0%-7.0% (5.1%-8.9%) • Bitterness (IBU): 20-40 • Color SRM (EBC): 20+ (40+ EBC)*



### G. Subcategory: Other Smoke Beer

Other Smoke Beers are any beer of any style incorporating smoke, and therefore may range from very light to black. Any style of beer can be smoked; the goal is to reach a balance between the style's character and the smoky properties. Any smoke beer that does not fit other smoke beer categories would be appropriately considered here. **To allow for accurate judging the brewer must 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 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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

## LAGER BEER STYLES

### 28. American-Style or International-Style Pilsener

#### A. Subcategory: American-Style Pilsener

American Pilseners are straw to gold. There should be no chill haze. This style represents the classic and unique pre-Prohibition American-style pilsener. Medium-low to medium malt aroma is present. DMS, fruity-ester and diacetyl aromas are not acceptable. Hop aroma is medium to high, preferably deriving from noble-type hops. American-type hop-derived citrus aromas should not be present. Up to 25% corn and/or rice in the grist should be used. Medium-low to medium malt flavor is present. Hop flavor is medium to high, preferably deriving from noble-type hops. American-type hop-derived citrus flavors should not be present. Hop bitterness is medium to high. Up to 25% corn and/or rice in the grist should be used. DMS, fruity-ester and diacetyl flavors are not acceptable. Body is light-medium to medium.

*Original Gravity (°Plato): 1.045-1.060 (11.2-14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.018 (3.1-4.6 °Plato) • Alcohol by Weight (Volume): 3.9%-4.7% (4.9%-6.0%) • Bitterness (IBU): 25-40 • Color SRM (EBC): 3-6 (6-12 EBC)*

#### B. Subcategory: International-Style Pilsener

International Pilseners are straw to pale. Chill haze should not be perceived. These beers are often brewed with rice, corn, wheat, or other grain or sugar adjuncts making up part of the mash. Residual malt aroma is very low and does not predominate but may be perceived. Very low levels of DMS aroma if perceived are acceptable. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is low. Residual malt sweetness is very low and does not predominate but may be perceived. Hop flavor is low. Hop bitterness is low to medium. Very low levels of DMS flavor if perceived are acceptable. Fruity-ester and diacetyl flavors should not be perceived. Body is light to medium.

*Original Gravity (°Plato): 1.044-1.050 (11.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.010 (2.1-2.6 °Plato) • Alcohol by Weight (Volume): 3.6%-4.2% (4.6%-5.3%) • Bitterness (IBU): 17-30 • Color SRM (EBC): 3-4 (6-8 EBC)*

### 29. German-Style Pilsener

German Pilseners are straw to pale. There should be no chill haze. Its head should be dense, rich, perfectly white, very stable and show a good cling. A malty residual sweet aroma can be perceived. Very low levels of DMS aroma, usually below most beer drinkers' taste thresholds and not detectable except to the trained or sensitive palate, may be present. Other fermentation- or hop-derived sulfur aromas when perceived at low levels may be characteristic of this style. Fruity-ester aromas and diacetyl aroma should not be perceived. Hop aroma is moderate and quite obvious, deriving from noble-type hops. A malty residual sweet flavor can be perceived. Hop flavor is moderate and quite obvious, deriving from noble-type hops. Hop bitterness is medium to high. Similarly very low levels of DMS flavor, usually not detectable to all but well trained palates, may be present. Low levels of other fermentation- or hop-derived sulfur flavors, may be characteristic of this style. Fruity-ester flavors and diacetyl should not be perceived. These are well attenuated beers. Body is medium-light.

*Original Gravity (°Plato): 1.044-1.055 (11.0-13.6 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.012 (1.5-3.1 °Plato) • Alcohol by Weight (Volume): 3.6%-4.2% (4.6%-5.3%) • Bitterness (IBU): 25-40 • Color SRM (EBC): 3-4 (6-8 EBC)*

### 30. Bohemian-Style Pilsener

Bohemian Pilseners are straw to light amber. There should be no chill haze. Its head should be dense and rich. A toasted, biscuit-like, bready malt aroma with low levels of fermented malt derived sulfur compounds may be evident. Very low diacetyl and DMS



aromas, if perceived, are characteristic of this style and both may accent malt aroma. Hop aroma is low to medium-low, deriving from noble-type hops. Slightly sweet malt character is evident. Toasted, biscuit-like, and/or bready malt flavors along with low levels of fermented malt derived sulfur compounds may be evident. Hop flavor is low to medium-low, deriving from noble-type hops. Hop bitterness is medium. Very low levels of diacetyl and DMS flavors, if perceived, are characteristic of this style. Body is medium.

*Original Gravity (°Plato): 1.044-1.056 (11.0-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.014-1.020 (3.6-5.1 °Plato) • Alcohol by Weight (Volume): 3.2%-4.0% (4.1%-5.1%) • Bitterness (IBU): 30-45 • Color SRM (EBC): 3-7 (6-14 EBC)*

### 31. Munich-Style Helles

Munich Helless are pale to golden. There should be no chill haze. This is a malt aroma and flavor emphasized beer style. Malt aromas and flavors are often balanced with low levels of yeast-produced sulfur aromas and flavors. Malt character is sometimes bread-like yet always reminiscent of freshly and very lightly toasted malted barley. There should not be any caramel character. Hop flavor is very low to low, deriving from European noble-type hops, with hop flavor not implying hop bitterness. Hop bitterness is low, deriving from European noble-type hops. Fruity-ester aromas and flavors should not be perceived. Diacetyl aroma and flavor should not be perceived. Body is medium.

*Original Gravity (°Plato): 1.044-1.050 (11.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.012 (2.1-3.1 °Plato) • Alcohol by Weight (Volume): 3.8%-4.4% (4.8%-5.6%) • Bitterness (IBU): 18-25 • Color SRM (EBC): 4-5.5 (8-11 EBC)*

### 32. Dortmunder or German-Style Oktoberfest

*A. Subcategory: Dortmunder/European-Style Export*

Dortmunder/Exports are straw to deep golden. Chill haze should not be perceived. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is very low to low, deriving from noble-type hops. Sweet malt flavor can be low and should not be caramel-like. Hop flavor is very low to low, deriving from noble-type hops. Hop bitterness is medium. Fruity-ester flavors and diacetyl should not be perceived. Body is medium.

*Original Gravity (°Plato): 1.048-1.056 (11.9-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010-1.014 (2.6-3.6 °Plato) • Alcohol by Weight (Volume): 4.0%-4.8% (5.1%-6.1%) • Bitterness (IBU): 23-29 • Color SRM (EBC): 3-6 (6-12 EBC)*

*B. Subcategory: German-Style Oktoberfest/Wiesn*

German Oktoberfests are straw to golden. Chill haze should not be perceived. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is Very low to low. Sweet maltiness is low. Hop flavor is very low to low. Hop bitterness is very low to low, clean and equalizing the low sweet maltiness. Fruity-ester flavors and diacetyl should not be perceived. Body is medium. Today's Oktoberfest beers are similar or equal to Dortmunder/European-Style Export.

*Original Gravity (°Plato): 1.048-1.056 (11.9-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010-1.014 (2.6-3.6 °Plato) • Alcohol by Weight (Volume): 4.0%-4.8% (5.1%-6.1%) • Bitterness (IBU): 23-29 • Color SRM (EBC): 3-5 (6-10 EBC)*

### 33. American-Style Lager or Light Lager

*A. Subcategory: American-Style Lager*

American Lagers are straw to gold. Chill haze should not be perceived. Light fruity-ester aroma is acceptable. Hop aroma is none to very low. Malt sweetness is very low to low. Hop flavor is none to very low. Hop bitterness is none to very low. Corn, rice, or other grain or sugar adjuncts often used. American Lagers are very clean and crisp, and aggressively carbonated. Light fruity-ester flavor is acceptable. Diacetyl should be absent. Body is light.

*Original Gravity (°Plato): 1.040-1.048 (10.0-11.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.014 (1.5-3.6 °Plato) • Alcohol by Weight (Volume): 3.2%-4.0% (4.1%-5.1%) • Bitterness (IBU): 5-15 • Color SRM (EBC): 2-6 (4-12 EBC)*

*B. Subcategory: American-Style Light (Low Calorie) & Low Carbohydrate Lager*

American Light Lagers are very light to pale. Chill haze should not be perceived. Aromas typically related to beer are very low. Light fruity-ester aromas are acceptable. Diacetyl aroma should be absent. Hop aroma is absent to very low. Hop flavor is absent to very low. Hop bitterness is absent to very low. Corn, rice, or other grain or sugar adjuncts often used. These beers are high in carbonation. Flavors typically related to beer are very low. Light fruity ester flavors are acceptable. Diacetyl flavor should be absent. Body is light with dry mouthfeel. Calorie level should not exceed 125 per 12 ounce serving. Low carb beers 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).

*Original Gravity (°Plato): 1.024-1.040 (6.1-10.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 0.992-1.008 (-2.1-2.1 °Plato) • Alcohol by Weight (Volume): 2.8%-3.5% (3.5%-4.4%) • Bitterness (IBU): 4-10 • Color SRM (EBC): 1.5-4 (3-8 EBC)*

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

American Amber Lights are pale to medium-amber. Chill haze should not be perceived. Light fruity-ester aromas are acceptable. Diacetyl aroma should be absent. Hop aroma is absent or low. Malt sweetness is very low but evident. Hop flavor is absent or very low. Hop bitterness is very low to low. Corn, rice, or other grain or sugar adjuncts may be used but all-malt formulations are also made. These beers are high in carbonation. Light fruity-ester flavors are acceptable. Diacetyl flavor should be absent. Body is light to medium-light. Calorie level should not exceed 125 per 12 ounce serving.

*Original Gravity (°Plato): 1.024-1.040 (6.1-10.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.002-1.008 (0.5-2.1 °Plato) • Alcohol by Weight (Volume): 2.8%-3.5% (3.5%-4.4%) • Bitterness (IBU): 8-15 • Color SRM (EBC): 4-12 (8-24 EBC)*

### **34. American-Style Cream Ale**

Cream Ales are straw to gold. Chill haze should not be perceived. Medium-low to medium pale malt aroma may be present. Caramelized malt aroma character should be absent. Fruity-ester aroma may be perceived. Sulfur character and/or DMS aroma should be extremely low or absent. Diacetyl should not be perceived. Hop aroma is usually absent. Medium-low to medium pale malt sweetness predominates. Caramelized malt character should be absent. Hop flavor is very low to low. Hop bitterness is very low to low. This mild ale is made using a warm fermentation (top or bottom fermenting yeast) and cold lagering. These beers are crisp and refreshing. Sulfur character and/or DMS flavor should be extremely low or absent from this style of beer. Diacetyl flavor should not be perceived. Body is light.

*Original Gravity (°Plato): 1.044-1.052 (11.0-12.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.010 (1.0-2.6 °Plato) • Alcohol by Weight (Volume): 3.4%-4.5% (4.3%-5.7%) • Bitterness (IBU): 10-22 • Color SRM (EBC): 2-5 (4-10 EBC)*

### **35. Vienna-Style Lager**

Vienna Lagers are copper to reddish brown. Chill haze should not be perceived. Viennas are characterized by malty aroma, which should have a notable degree of toasted and/or slightly roasted malt character. Hop aroma is very low to low, deriving from noble-type hops. They are also characterized by slight malt sweetness, which should have notable toasted and/or slightly roasted malt character. Hop flavor is very low to low, deriving from noble-type hops. Hop bitterness is low to medium-low, clean and crisp. DMS, diacetyl, and ale-like fruity esters should not be perceived. Body is medium.

*Original Gravity (°Plato): 1.046-1.056 (11.4-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.018 (3.1-4.6 °Plato) • Alcohol by Weight (Volume): 3.8%-4.3% (4.8%-5.4%) • Bitterness (IBU): 22-28 • Color SRM (EBC): 12-26 (24-52 EBC)*

### **36. German-Style Märzen**

German Märzens are pale to reddish brown. Chill haze should not be perceived. Bread or biscuit-like malt aroma is acceptable. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is low. Sweet maltiness is medium low to medium and dominates over clean hop bitterness. Malt flavors should be light-toasted rather than strongly caramel; low level caramel character is acceptable. Bread or biscuit-like malt flavor is acceptable. Hop flavor is low. Hop bitterness is medium low to medium. Fruity-ester flavors and diacetyl should not be perceived.

*Original Gravity (°Plato): 1.050-1.060 (12.4-14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.020 (3.1-5.1 °Plato) • Alcohol by Weight (Volume): 4.0%-4.7% (5.1%-6.0%) • Bitterness (IBU): 18-25 • Color SRM (EBC): 4-15 (8-30 EBC)*

### **37. American-Style Amber Lager**

*A. Subcategory: American-Style Amber Lager*

Amber Lagers are gold to copper. Chill haze should not be perceived. Low to medium-low caramel-type or toasted malt aromas are often present. Fruity-ester and diacetyl aromas should be absent. Hop aroma is very low to medium-high. Low to medium-low caramel-type or toasted malt flavors are present. Hop flavor is very low to medium-high. Hop bitterness is very low to medium-high. Fruity-ester and diacetyl flavors should be absent. Body is medium.

*Original Gravity (°Plato): 1.042-1.056 (10.5-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010-1.018 (2.6-4.6 °Plato) • Alcohol by Weight (Volume): 3.8%-4.3% (4.8%-5.4%) • Bitterness (IBU): 18-30 • Color SRM (EBC): 6-14 (12-28 EBC)*

### *B. Subcategory: California Common Beer*

California Commons are light amber to medium-amber. Chill haze should not be perceived. There is often a noticeable degree of caramel-type malt aroma. Fruity-ester aromas are low to medium-low. Diacetyl aroma should be absent. Hop aroma is low to medium-low. Noticeable caramel-type malt flavor is present. Hop flavor is low to medium-low. Hop bitterness is medium to medium high. California common beer is brewed with lager yeasts but at ale fermentation temperatures. Noticeable caramel-type malt flavor is present. Fruity-ester flavors are low to medium-low. The balance between fruity esters and malt character give an impression of balance and drinkability. Diacetyl flavor should be absent. Body is medium.

*Original Gravity (°Plato): 1.045-1.056 (11.2-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010-1.018 (2.6-4.6 °Plato) • Alcohol by Weight (Volume): 3.6%-4.5% (4.6%-5.7%) • Bitterness (IBU): 35-45 • Color SRM (EBC): 8-15 (16-30 EBC)*

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

American Märzens are pale to reddish brown. Chill haze should not be perceived. Malt aroma should be light-toasted rather than strongly caramel, though a low level of light caramel character is acceptable. Bread- or biscuit-like malt aroma is acceptable. Fruity-ester and diacetyl aromas should be absent. Hop aroma is very low to medium-low. Sweet maltiness should dominate over clean hop bitterness. Malt character should be light toasted rather than strongly caramel, though a low level light caramel character is acceptable. Bread- or biscuit-like malt flavor is acceptable. Hop flavor is very low to medium-low. Hop bitterness is medium low to medium, and should not be aggressive or harsh. The American style of these classic German beers is distinguished by a comparatively greater degree of hop character. Fruity-ester and diacetyl aromas should not be perceived. Body is medium.

*Original Gravity (°Plato): 1.050-1.060 (12.4-14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.020 (3.1-5.1 °Plato) • Alcohol by Weight (Volume): 4.0%-4.7% (5.1%-6.0%) • Bitterness (IBU): 20-30 • Color SRM (EBC): 4-15 (8-30 EBC)*

## **38. European-Style Dunkel**

Dunkels are light brown to dark brown. Chill haze should not be perceived. Malt aroma is low to medium-low, with chocolate-like, roast malt, bread-like or biscuit-like aromas from the use of Munich dark malt. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is very low to low, deriving from noble-type hops. Chocolate or roast malts can be used, but the percentage used should be minimal. Hop flavor is very low to low, deriving from noble-type hops. Hop bitterness is medium-low to medium. Dunkels do not offer an overly sweet impression, but rather a mild balance between malt sweetness and hop character. Fruity-ester and diacetyl flavors should not be perceived. Body is low to medium-low.

*Original Gravity (°Plato): 1.048-1.056 (11.9-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.014-1.018 (3.6-4.6 °Plato) • Alcohol by Weight (Volume): 3.8%-4.2% (4.8%-5.3%) • Bitterness (IBU): 16-25 • Color SRM (EBC): 15-20 (30-40 EBC)*

## **39. American-Style Dark Lager**

American Dark Lagers are light brown to very dark. Chill haze should not be perceived. Low malt aroma contains discrete contributions from caramel and roasted malts. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is very low to low. Low malt flavor contains discreet contributions from caramel and roasted malts. Non-malt adjuncts are often used. Hop flavor is very low to low. Hop bitterness is very low to low, and clean with a short duration of impact. Carbonation is high. Fruity-ester and diacetyl flavors should not be perceived. Body is light and clean.

*Original Gravity (°Plato): 1.040-1.050 (10.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.012 (2.1-3.1 °Plato) • Alcohol by Weight (Volume): 3.2%-4.4% (4.1%-5.6%) • Bitterness (IBU): 14-20 • Color SRM (EBC): 14-25 (28-50 EBC)*

## **40. German-Style Schwarzbier**

German Schwarzbiers are very dark brown to black, with a surprisingly pale colored head (not excessively brown) with good cling quality. Medium malt aroma includes a mild roasted malt character. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is very low to low, deriving from noble-type hops. Malt sweetness is low to medium, and incorporates mild roasted malt character without the associated bitterness. Hop flavor is very low to low, deriving from noble-type hops. Hop bitterness is low to medium. Fruity-ester flavors and diacetyl should not be perceived. Body is medium-low to medium. This is not a full bodied beer.

*Original Gravity (°Plato): 1.044-1.052 (11.0-12.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010-1.016 (2.6-4.1 °Plato) • Alcohol by Weight (Volume): 3.0%-3.9% (3.8%-4.9%) • Bitterness (IBU): 22-30 • Color SRM (EBC): 25-30 (50-60 EBC)*

## 41. Bock

### A. Subcategory: Traditional German-Style Bock

Bocks are dark brown to very dark. Traditional bocks are made with all malt, and have high malt character with aromas of toasted or nut-like malt, but not caramel. Fruity-ester aromas should be minimal if present. Diacetyl aroma should not be perceived. Hop aroma is very low. Traditional bocks have high malt sweetness. Malt flavor character should be a balance of sweetness and toasted or nut-like malt, but not caramel. Hop flavor is low. Hop bitterness is perceived as medium, increasing proportionately with starting gravity. Fruity-ester flavors should be minimal if present. Diacetyl flavor should be absent. Body is medium to full. *Original Gravity (°Plato): 1.066-1.074 (16.1-18.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.018-1.024 (4.6-6.1 °Plato) • Alcohol by Weight (Volume): 5.0%-6.0% (6.3%-7.6%) • Bitterness (IBU): 20-30 • Color SRM (EBC): 20-30 (40-60 EBC)*

### B. Subcategory: German-Style Heller Bock/Maibock

Maibocks are pale to light amber. The German word helle means light colored, and as such a Heller Bock is relatively pale. Chill haze should not be perceived. Malty aroma as a lightly toasted and/or bready aroma is often evident. Roast or heavy toast/caramel malt aromas should be absent. Fruity-ester aromas may be low if present. Diacetyl aroma should not be perceived. Hop aroma is low to medium-low, deriving from noble-type hops. Sweet malty character as a lightly toasted and/or bready malt character is often evident. Roast or heavy toast/caramel malt flavors should be absent. Hop flavor is low to medium-low, deriving from noble-type hops. Hop bitterness is low. Fruity-ester flavors may be low if present. Diacetyl should be absent. Body is medium to full.

*Original Gravity (°Plato): 1.066-1.074 (16.1-18.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.020 (3.1-5.1 °Plato) • Alcohol by Weight (Volume): 5.0%-6.4% (6.3%-8.1%) • Bitterness (IBU): 20-38 • Color SRM (EBC): 4-9 (8-18 EBC)*

## 42. German-Style Doppelbock or Eisbock

### A. Subcategory: German-Style Doppelbock

Doppelbocks are copper to dark brown. Dominant malt aromas are 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 in aroma and contribute to complexity, but the predominant malt aroma is an expression of toasted barley malt. Hop aroma is absent. Malty sweetness is dominant but should not be cloying. Malt flavor character is primarily fresh and lightly toasted Munich-style malt, more so than caramel or toffee malt character. Some elements of caramel and toffee can be evident, but predominant malt character is toasted barley malt. Astringency from roast malts is absent. Hop flavor is perceived as low. Hop bitterness is perceived as low. Alcoholic strength is high. Fruity-ester flavors are commonly perceived but at low to moderate levels. Diacetyl should be absent. Body is full. *Original Gravity (°Plato): 1.074-1.080 (18.0-19.3 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.014-1.020 (3.6-5.1 °Plato) • Alcohol by Weight (Volume): 5.2%-6.2% (6.6%-7.9%) • Bitterness (IBU): 17-27 • Color SRM (EBC): 12-30 (24-60 EBC)*

### B. Subcategory: German-Style Eisbock

Eisbocks are dark brown to black. Alcohol may be perceived in aroma. Fruity-ester aromas may be evident but not overpowering. Diacetyl aroma should be absent. Hop aroma is absent. Sweet malt character is very high. Hop flavor is absent. Hop bitterness is very low to low. This is a stronger version of Doppelbock. Typically these beers are brewed by freezing a Doppelbock and removing resulting ice to increase alcohol content. Fruity-ester flavors may be evident but not overpowering. Diacetyl flavor should be absent. Alcoholic strength is very high. Body is very full.

*Original Gravity (°Plato): 1.074-1.116 (18.0-27.2 °Plato) • Apparent Extract/Final Gravity (°Plato): N/A • Alcohol by Weight (Volume): 6.8%-11.3% (8.6%-14.3%) • Bitterness (IBU): 26-33 • Color SRM (EBC): 18-50 (36-100 EBC)*

## 43. Baltic-Style Porter

Baltic Porters are very deep ruby/garnet to black. Distinctive malt aromas of caramelized sugars, licorice, and chocolate-like character of roasted malts and dark sugars are present. Roasted dark malts sometimes contribute coffee-like roast barley aroma. Low smoky aroma from malt may be evident. Debitterized roast malts are best used for this style. Because of its alcoholic strength, may include very low to low complex alcohol aromas and/or lager fruitiness such as berries, grapes, plums, but not banana; ale-like fruitiness from warm fermentation is not appropriate. Hop aroma is very low, though a hint of floral or sweet hop aroma can complement aromatics without dominance. Medium-low to medium-high malt sweetness is present, with distinctive flavors



of caramelized sugars, licorice, and chocolate-like character of roasted malts and dark sugars. Roasted dark malts sometimes contribute coffee-like roast barley flavor, yet not bitter or astringent roast character. Low degree of smoky flavor from malt may be evident. Debitterized roast malts are best used for this style. Hop flavor is very low. Hop bitterness is low to medium-low. Baltic Porter is a true smooth cold-fermented and cold lagered beer, brewed with lager yeast. Because of its alcoholic strength, may include very low to low complex alcohol flavors and/or lager fruitiness such as berries, grapes, plums, but not banana; ale-like fruitiness from warm temperature fermentation is not appropriate. Diacetyl and DMS flavors should not be apparent. Body is medium to full.

*Original Gravity (°Plato): 1.072-1.085 (17.5-20.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.016-1.022 (4.1-5.6 °Plato) • Alcohol by Weight (Volume): 6.0%-7.2% (7.6%-9.1%) • Bitterness (IBU): 35-40 • Color SRM (EBC): 40+ (80+ EBC)*

## **ALE BEER STYLES**

### **44. Golden or Blonde Ale**

Golden/Blonde Ales are straw to light amber. Chill haze should be absent. Hop aroma is low to medium-low, present but not dominant. Light malt sweetness is present. Hop flavor is low to medium-low, present but not dominant. Hop bitterness is low to medium. Fruity esters may be perceived but not predominant. Diacetyl should not be perceived. Body is crisp, light to medium.

*Original Gravity (°Plato): 1.045-1.056 (11.2-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2.1-4.1 °Plato) • Alcohol by Weight (Volume): 3.2%-4.0% (4.1%-5.1%) • Bitterness (IBU): 15-25 • Color SRM (EBC): 3-7 (6-14 EBC)*

### **45. German-Style Kölsch**

Kölschs are straw to gold. Chill haze should be absent. Good, dense head retention is desirable. Fruity-ester aroma should be minimally perceived, if at all. Light pear-apple-Riesling wine-like fruitiness may be apparent, but is not necessary for this style. Hop aroma is low. Malt character is a very low to low soft sweetness. Caramel character should not be evident. Hop flavor is low. Hop bitterness is medium. Fruity-ester flavors should be minimally perceived, if at all. Light pear-apple-Riesling wine-like fruitiness may be apparent, but is not necessary for this style. Body is light to medium-light; it is slightly dry on the palate, yet crisp. Wheat can be used in brewing this beer. Kölsch is fermented at warmer temperatures compared to typical lager temperatures but at lower temperatures than most English and Belgian ales, then aged at cold temperatures (German ale or alt-style beer). Ale yeast is used for fermentation, though lager yeast is sometimes used in the bottle or final cold conditioning process.

*Original Gravity (°Plato): 1.042-1.048 (10.5-11.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.010 (1.5-2.6 °Plato) • Alcohol by Weight (Volume): 3.8%-4.2% (4.8%-5.3%) • Bitterness (IBU): 18-25 • Color SRM (EBC): 3-6 (6-12 EBC)*

### **46. English-Style Summer Ale**

English Summer Ales are pale to light amber colored. Chill haze is allowable at cold temperatures. Fruity-ester aromas are acceptable at low to moderate levels. No diacetyl or DMS aromas should be apparent. Hop aroma is low to medium-low. English, American or noble-type hop aroma should not be assertive and always well balanced with malt aroma. Residual malt sweetness is low to medium. Torrefied and/or malted wheat are often used in quantities of 25% or less. Malt flavor may be biscuit-like. Hop flavor is low to medium-low. English, American, or noble-type hop flavor should not be assertive and always well balanced with malt character. Hop bitterness is medium-low to medium. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. The overall impression is refreshing and thirst quenching. Low to moderate fruity-ester flavors are acceptable. No diacetyl or DMS flavors should be apparent. Body is low to medium-low.

*Original Gravity (°Plato): 1.036-1.050 (9.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.012 (1.5-3.1 °Plato) • Alcohol by Weight (Volume): 2.9%-4.0% (3.7%-5.1%) • Bitterness (IBU): 20-30 • Color SRM (EBC): 4-7 (8-14 EBC)*

### **47. Classic English-Style Pale Ale**

English Pale Ales are gold to copper colored. Chill haze may be evident only at very cold temperatures. Low to medium malt aroma and moderate to strong fruity-ester aroma are present. Hop aroma is medium to medium-high. Low to medium malt flavor is present, and low caramel character is allowable. Hop flavor is medium to medium-high, with 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



skillful use of hops of other national origins. Hop bitterness is medium to medium-high. Fruity-ester flavors are moderate to strong. Absence of diacetyl is desirable, though, diacetyl is acceptable and characteristic when at very low levels. Body is medium. *Original Gravity (°Plato): 1.040-1.056 (10.0-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2.1-4.1 °Plato) • Alcohol by Weight (Volume): 3.5%-4.2% (4.4%-5.3%) • Bitterness (IBU): 20-40 • Color SRM (EBC): 5-12 (10-24 EBC)*

#### **48. English-Style India Pale Ale**

English IPAs are gold to copper colored. Chill haze is allowable at cold temperatures. Fruity-ester aromas are moderate to very strong. Hop aroma is medium to high, often flowery. Medium malt flavor is present. Hop flavor is medium to strong (in addition to the hop bitterness). Hops from a variety of origins may be used to contribute to a high hopping rate. Earthy and herbal English-variety hop character is the perceived end, but may be a result of the skillful use of hops of other national origins. Hop bitterness is medium to high. Fruity-ester flavors are moderate to very strong. Most traditional interpretations are characterized by medium to medium-high alcohol content. The use of water with high mineral content results in a crisp, dry beer, sometimes with subtle and balanced character of sulfur compounds. Diacetyl can be absent or may be perceived at very low levels. Body is medium. Hops of other origins may be used for bitterness or approximating traditional English character.

*Original Gravity (°Plato): 1.050-1.064 (12.4-15.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.018 (3.1-4.6 °Plato) • Alcohol by Weight (Volume): 4.0%-5.6% (5.1%-7.1%) • Bitterness (IBU): 35-63 • Color SRM (EBC): 6-14 (12-28 EBC)*

#### **49. International-Style Pale Ale**

International Pale Ales are gold to light brown. Chill haze is allowable at cold temperatures. Low caramel malt aroma is allowed. Fruity-ester aromas should be moderate to strong. Diacetyl aroma should be absent or present at very low levels. Hop aroma is medium to high. Low to medium maltiness is present. Low caramel malt character is allowable. Hop flavor is medium to high, characterized by wide range of hop characters unlike those typical of fruity, floral, citrus-like or other American-variety characters and/or earthy, herbal English-variety hop characters. Hop bitterness is medium to high. Fruity-ester flavor and aroma should be moderate to strong. Diacetyl should be absent or present at very low levels. Body is medium.

*Original Gravity (°Plato): 1.044-1.050 (11.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.014 (2.1-3.6 °Plato) • Alcohol by Weight (Volume): 3.5%-4.3% (4.4%-5.4%) • Bitterness (IBU): 30-42 • Color SRM (EBC): 6-14 (12-28 EBC)*

#### **50. American-Style Pale Ale**

American Pale Ales are deep golden to copper or light brown. Chill haze is allowable at cold temperatures. Low caramel malt aroma is allowable. Fruity-ester aroma should be moderate to strong. Hop aroma is medium to medium-high, exhibiting fruity, floral, and citrus-like American-variety hop aromas. Low to medium maltiness may include low caramel malt character. Hop flavor is medium to medium-high, exhibiting fruity, floral, and citrus-like American-variety hop flavors. Hop bitterness is medium to medium-high. Fruity-ester flavor should be moderate to strong. Diacetyl should be absent or very low. Body is medium. Note that the “traditional” style of this beer has its origins with certain floral, fruity, citrus-like, piney, resinous, or sulfur-like American hop varieties. One or more of these hop characters is the perceived end, but the perceived hop characters may be a result of the skillful use of hops of other national origins.

*Original Gravity (°Plato): 1.044-1.050 (11.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.014 (2.1-3.6 °Plato) • Alcohol by Weight (Volume): 3.5%-4.3% (4.4%-5.4%) • Bitterness (IBU): 30-50 • Color SRM (EBC): 6-14 (12-28 EBC)*

#### **51. American-Style Strong Pale Ale**

American Strong Pale Ales are deep golden to copper. Chill haze is allowable at cold temperatures. Low caramel malt aroma is allowable. Fruity-ester aroma should be moderate to strong. Hop aroma is high, exhibiting floral, fruity, citrus-like, piney, resinous, or sulfur-like American-variety hop characters. Low level maltiness may include low caramel malt character. Hop flavor is high, exhibiting floral, fruity, citrus-like, piney, resinous, or sulfur-like American-variety hop flavors. Hop bitterness is high. Fruity-ester flavor is moderate to strong. Diacetyl should be absent or low if present. Body is medium.

*Original Gravity (°Plato): 1.050-1.060 (12.4-14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2.1-4.1 °Plato) • Alcohol by Weight (Volume): 4.4%-5.0% (5.6%-6.3%) • Bitterness (IBU): 40-50 • Color SRM (EBC): 6-14 (12-28 EBC)*

## 52. American-Style India Pale Ale

American IPAs are gold to copper or red/brown. Chill haze is allowable at cold temperatures and hop haze is allowable at any temperature. Fruity-ester aroma is moderate to very high. Hop aroma is high with floral qualities, and is further characterized by citrus-like, piney, resinous or sulfur-like American-variety hop character. Medium maltiness is present. Hop flavor is strong, characterized by fruity, citrus-like, piney, resinous or sulfur-like American-variety hop character. One or more of these American-variety hop characters is the perceived end, but the hop characters may be a result of the skillful use of hops of other national origins. Hop bitterness is medium-high to very high. Fruity-ester flavors are moderate to very high. Diacetyl can be absent or very low. Body is medium. The use of water with high mineral content results in a crisp, dry beer.

*Original Gravity (°Plato): 1.060-1.075 (14.7-18.2 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.018 (3.1-4.6 °Plato) • Alcohol by Weight (Volume): 5.0%-6.0% (6.3%-7.6%) • Bitterness (IBU): 50-70 • Color SRM (EBC): 6-14 (12-28 EBC)*

## 53. Imperial India Pale Ale

Imperial IPAs are gold to chestnut red/brown. Chill haze is allowable at cold temperatures and hop haze is allowable at any temperature. Hop aroma is very high. Hop aroma should be fresh and lively, from any variety of hops. Malt character is medium to high. Hop flavor is very high, and should be fresh and lively and should not be harsh in quality, deriving from any variety of hops. Hop bitterness is very high but not harsh. Alcohol content is medium-high to high and notably evident. Fruity ester flavor is high. Diacetyl should not be perceived. Body is medium-high to full. The intention of this style of beer is to exhibit the fresh and bright character of hops. Oxidative character and aged character should not be present.

*Original Gravity (°Plato): 1.075-1.100 (18.2-23.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.020 (3.1-5.1 °Plato) • Alcohol by Weight (Volume): 6.0%-8.4% (7.6%-10.6%) • Bitterness (IBU): 65-100 • Color SRM (EBC): 5-16 (10-32 EBC)*

## 54. American-Style Amber/Red Ale

American Amber/Red Ales are copper to reddish brown. Chill haze is allowable at cold temperatures. Fruity-ester aroma is low if present. Hop aroma is medium. Medium-high to high maltiness with medium to low caramel character is present. Hop flavor is medium, and characterized by American-variety hops. Hop bitterness is medium. May have low levels of fruity-ester flavor. Diacetyl can be absent or barely perceived at very low levels. Body is medium to medium-high.

*Original Gravity (°Plato): 1.048-1.058 (11.9-14.3 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.018 (3.1-4.6 °Plato) • Alcohol by Weight (Volume): 3.5%-4.8% (4.4%-6.1%) • Bitterness (IBU): 30-40 • Color SRM (EBC): 11-18 (22-36 EBC)*

## 55. Imperial Red Ale

Imperial Red Ales are deep amber to dark copper/reddish brown. May exhibit a small amount of chill haze at cold temperatures. Fruity-ester aroma is medium. Hop aroma is intense, arising from any variety of hops. Medium to high caramel malt character is present. Hop flavor is intense, but balanced with other beer characters. May use any variety of hops. Hop bitterness is intense. Alcohol content is very high and of notable character. Complex alcohol flavors may be evident. Fruity ester flavors are medium. Diacetyl should not be perceived. Body is full.

*Original Gravity (°Plato): 1.080-1.100 (19.3-23.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.020-1.028 (5.1-7.1 °Plato) • Alcohol by Weight (Volume): 6.3%-8.4% (8.0%-10.6%) • Bitterness (IBU): 55-85 • Color SRM (EBC): 10-17 (20-34 EBC)*

## 56. English-Style Mild Ale

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

English Pale Milds are light amber to medium amber. Chill haze is allowable at cold temperatures. Fruity-ester aroma is very low to medium low. Hop aroma is very low or low. Malt flavor dominates the flavor profile. Hop flavor is very low to low. Hop bitterness is very low to low. Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity-ester flavor is very low to medium low. Body is low to low-medium.

*Original Gravity (°Plato): 1.030-1.036 (7.6-9.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.008 (1.0-2.1 °Plato) • Alcohol by Weight (Volume): 2.7%-3.2% (3.4%-4.1%) • Bitterness (IBU): 10-20 • Color SRM (EBC): 6-9 (12-18 EBC)*

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

English Dark Milds are reddish brown to very dark. Fruity-ester aroma is very low to medium low. Malt and caramel are part of the aroma while licorice and roast malt tones may sometimes contribute to aroma profile. Hop aroma is very low. Malt flavor and caramel are part of the flavor profile while licorice and roast malt tones may also contribute. Hop flavor is very low. Hop bitterness is very low to low. Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity-ester flavor is very low to medium low. Body is low-medium to medium.

*Original Gravity (°Plato): 1.030-1.036 (7.6-9.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.008 (1.0-2.1 °Plato) • Alcohol by Weight (Volume): 2.7%-3.2% (3.4%-4.1%) • Bitterness (IBU): 10-24 • Color SRM (EBC): 17-34 (34-68 EBC)*

## 57. Ordinary or Special Bitter

*A. Subcategory: Ordinary Bitter*

Ordinary Bitters are gold to copper colored. Chill haze is allowable at cold temperatures. Fruity-ester and very low diacetyl aromas are acceptable, but should be minimized. Hop aroma is may be evident at the brewer's discretion. Low to medium residual malt sweetness is present. Hop flavor is evident at the brewer's discretion. Hop bitterness is medium. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester and very low diacetyl flavors are acceptable, but should be minimized in this form of bitter. Body is light to medium.

*Original Gravity (°Plato): 1.033-1.038 (8.3-9.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.012 (1.5-3.1 °Plato) • Alcohol by Weight (Volume): 2.4%-3.3% (3.0%-4.2%) • Bitterness (IBU): 20-35 • Color SRM (EBC): 5-12 (10-24 EBC)*

*B. Subcategory: Special Bitter or Best Bitter*

Special or Best Bitters are deep gold to deep copper colored. Chill haze is allowable at cold temperatures. Fruity-ester aroma is acceptable. Hop aroma is may be very low to medium at the brewer's discretion. Medium residual malt sweetness is present. Hop flavor is may be very low to medium at brewer's discretion. Hop bitterness is medium and absent of harshness. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester and very low diacetyl flavors are acceptable, but should be minimized in this form of bitter. The absence of diacetyl is also acceptable. Body is medium.

*Original Gravity (°Plato): 1.038-1.045 (9.5-11.2 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.012 (1.5-3.1 °Plato) • Alcohol by Weight (Volume): 3.3%-3.8% (4.2%-4.8%) • Bitterness (IBU): 28-40 • Color SRM (EBC): 6-14 (12-28 EBC)*

## 58. Extra Special Bitter

*A. Subcategory: English-Style Extra Special Bitter*

English ESBs are amber to deep copper colored. Chill haze is allowable at cold temperatures. Fruity-ester aroma is acceptable. Hop aroma is medium to medium-high. The residual malt and defining sweetness of this richly flavored, full-bodied bitter is medium to medium-high. Hop flavor is medium to medium-high. Hop bitterness is medium to medium-high. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. The overall impression is refreshing and thirst quenching. Fruity-ester and very low diacetyl flavors are acceptable, but should be minimized in this form of bitter. The absence of diacetyl is also acceptable. Body is full. **English hop varieties or others that approximate their resulting character are used in this subcategory.**

*Original Gravity (°Plato): 1.046-1.060 (11.4-14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010-1.016 (2.6-4.1 °Plato) • Alcohol by Weight (Volume): 3.8%-4.6% (4.8%-5.8%) • Bitterness (IBU): 30-45 • Color SRM (EBC): 8-14 (16-28 EBC)*

*B. Subcategory: American-Style Extra Special Bitter*

American ESBs are amber to deep copper colored. Chill haze is allowable at cold temperatures. Fruity-ester aroma is acceptable. Hop aroma is medium to medium-high. The residual malt and defining sweetness of this richly flavored, full-bodied bitter is medium to medium-high. Hop flavor is medium to medium-high. Hop bitterness is medium to medium-high. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. The overall impression is refreshing and thirst quenching. Fruity-ester and very low diacetyl flavors are acceptable, but should

be minimized in this form of bitter. The absence of diacetyl is also acceptable. Body is full. **American and/or other hop varieties that approximate their resulting character are used in this subcategory.**

*Original Gravity (°Plato): 1.046-1.060 (11.4-14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010-1.016 (2.6-4.1 °Plato) • Alcohol by Weight (Volume): 3.8%-4.6% (4.8%-5.8%) • Bitterness (IBU): 30-45 • Color SRM (EBC): 8-14 (16-28 EBC)*

## 59. Scottish-Style Ale

### A. Subcategory: Scottish-Style Light Ale

Scottish Light Ales are golden to light brown. Chill haze is allowable at low temperatures. Malty, caramel-like aroma may be present. Fruity-ester aromas are low if evident. Hop aroma is not perceived. Despite its lightness a low to medium-low degree of malty, caramel-like, soft and chewy character will be present. Hop flavor is not perceived. Hop bitterness is low. Yeast characters such as diacetyl and sulfuriness are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Body is light. Though there is little evidence suggesting that traditionally made Scottish Light Ale exhibited peat smoke character, the current marketplace offers many examples with peat or smoke character present at low to medium levels. Thus a peaty/smoky character may be evident at low levels. Ales with medium or higher smoke character would be considered a smoke flavored beer and considered in another category.

*Original Gravity (°Plato): 1.030-1.035 (7.6-8.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.012 (1.5-3.1 °Plato) • Alcohol by Weight (Volume): 2.2%-2.8% (2.8%-3.5%) • Bitterness (IBU): 9-20 • Color SRM (EBC): 6-15 (12-30 EBC)*

### B. Subcategory: Scottish-Style Heavy Ale

Scottish Heavy Ales are amber to dark brown. Chill haze is allowable at low temperatures. Malty, caramel-like aroma is present. Fruity-ester aromas are low if evident. Hop aroma is not perceived. Scottish Heavy is dominated by a smooth, balanced sweet maltiness; in addition it will have a medium degree of malty, caramel-like, soft and chewy character in flavor and mouthfeel. Hop flavor is not perceived. Hop bitterness is low but perceptible. Yeast characters such as diacetyl and sulfuriness are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Body is medium. Though there is little evidence suggesting that traditionally made Scottish Heavy Ale exhibited peat smoke character, the current marketplace offers many examples with peat or smoke character present at low to medium levels. Thus a peaty/smoky character may be evident at low levels. Ales with medium or higher smoke character would be considered a smoke flavored beer and considered in another category.

*Original Gravity (°Plato): 1.035-1.040 (8.8-10.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010-1.014 (2.6-3.6 °Plato) • Alcohol by Weight (Volume): 2.8%-3.2% (3.5%-4.1%) • Bitterness (IBU): 12-20 • Color SRM (EBC): 8-19 (16-38 EBC)*

### C. Subcategory: Scottish-Style Export Ale

Scottish Export Ales are medium amber to dark chestnut brown. Chill haze is allowable at low temperatures. Malty, caramel-like aroma dominates. Fruity-ester aromas may be apparent. Hop aroma is not perceived. The overriding character of Scottish Export is sweet, caramel-like, and malty. Hop flavor is not perceived. Hop bitterness is low to medium. Fruity-ester character may be apparent. Yeast characters such as diacetyl and sulfuriness are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Body is medium. Though there is little evidence suggesting that traditionally made Scottish Export Ale exhibited peat smoke character, the current marketplace offers many examples with peat or smoke character present at low to medium levels. Thus a peaty/smoky character may be evident at low levels. Ales with medium or higher smoke character would be considered a smoke flavored beer and considered in another category.

*Original Gravity (°Plato): 1.040-1.050 (10.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010-1.018 (2.6-4.6 °Plato) • Alcohol by Weight (Volume): 3.2%-4.2% (4.1%-5.3%) • Bitterness (IBU): 15-25 • Color SRM (EBC): 9-19 (18-38 EBC)*

## 60. Irish-Style Red Ale

Irish Red Ales are copper red to reddish brown. Chill haze is allowable at cold temperatures. Slight yeast haze is acceptable for bottle-conditioned products. Low fruity-ester aroma is acceptable. Hop aroma is none to low. Low to medium candy-like caramel

malt sweetness is present. May have subtle degree of roast barley or roast malt character and complexity. Hop flavor is medium. Hop bitterness is medium. Low levels of fruity-ester flavor are acceptable. Diacetyl should be absent or at very low levels. Body is medium.

*Original Gravity (°Plato): 1.040-1.048 (10.0-11.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010-1.014 (2.6-3.6 °Plato) • Alcohol by Weight (Volume): 3.2%-3.6% (4.1%-4.6%) • Bitterness (IBU): 20-28 • Color SRM (EBC): 11-18 (22-36 EBC)*

## 61. English-Style Brown Ale

English Brown Ales are copper to very dark. Chill haze is allowable at cold temperatures. Low to medium-low fruity-ester aroma is appropriate. Roast malt tones may sometimes contribute to aroma profile. Hop aroma is very low. Balance ranges from dry to sweet maltiness. Roast malt tones may sometimes contribute to flavor profile. Hop flavor is very low. Hop bitterness is very low to low. Low to medium-low levels of fruity-ester flavors are appropriate. Diacetyl if evident should be very low. Body is medium.

*Original Gravity (°Plato): 1.040-1.050 (10.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.014 (2.1-3.6 °Plato) • Alcohol by Weight (Volume): 3.3%-4.7% (4.2%-6.0%) • Bitterness (IBU): 15-25 • Color SRM (EBC): 12-25 (24-50 EBC)*

## 62. American-Style Brown Ale

American Brown Ales are deep copper to very dark brown. Chill haze is allowable at cold temperatures. Fruity-ester aromas should be subdued. Roasted malt caramel-like and chocolate-like aromas should be medium. Hop aroma is low to medium. Roasted malt caramel-like and chocolate-like flavors should be medium. Hop flavor is low to medium. Hop bitterness is medium to high. Fruity-ester flavors should be subdued. Diacetyl should not be perceived. Body is medium.

*Original Gravity (°Plato): 1.040-1.060 (10.0-14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010-1.018 (2.6-4.6 °Plato) • Alcohol by Weight (Volume): 3.3%-5.0% (4.2%-6.3%) • Bitterness (IBU): 25-45 • Color SRM (EBC): 15-26 (30-52 EBC)*

## 63. American-Style Black Ale

American Black Ales are very dark to black. Medium caramel malt and dark roasted malt aromas are evident. Hop aroma is medium-high, with fruity, floral and herbal aroma from hops of all origins contributing. Medium caramel malt and dark roasted malt flavors are evident. High astringency and high degree of burnt roast malt should be absent. Hop flavor is medium-high, with fruity, floral and herbal flavor from hops of all origins contributing. Hop bitterness is medium-high to high. Body is medium.

*Original Gravity (°Plato): 1.056-1.075 (13.8-18.2 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.018 (3.1-4.6 °Plato) • Alcohol by Weight (Volume): 5.0%-6.0% (6.3%-7.6%) • Bitterness (IBU): 50-70 • Color SRM (EBC): 35+ (70+ EBC)*

## 64. German-Style Altbier

German Altbiers are copper to dark brown. No chill haze should be perceived. A variety of malts including wheat may be used to produce medium-low to medium malt aroma. Fruity-ester aroma can be low. No diacetyl aroma should be perceived. Hop aroma is low to medium. A variety of malts including wheat may be used to produce medium-low to medium level malty flavor. Hop flavor is low to medium. Hop bitterness is medium to very high (although the 25 to 35 IBU range is more normal for the majority of Altbiers from Düsseldorf). Fruity-ester flavors can be low. No diacetyl should be perceived. Body is medium. The overall impression is clean, crisp, and flavorful often with a dry finish.

*Original Gravity (°Plato): 1.044-1.052 (11.0-12.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.014 (2.1-3.6 °Plato) • Alcohol by Weight (Volume): 3.6%-4.4% (4.6%-5.6%) • Bitterness (IBU): 25-52 • Color SRM (EBC): 11-19 (22-38 EBC)*

## 65. German-Style Sour Ale

### A. Subcategory: Berliner-Style Weisse

Berliner Weisses are straw to pale, the lightest of all the German wheat beers. May be hazy or cloudy from yeast or chill haze. Fruity-ester aroma will be evident. No diacetyl should be perceived. Hop aroma is not perceived. Malt sweetness is absent. Hop flavor is not perceived. Hop bitterness is none to very low. The unique combination of yeast and lactic acid bacteria fermentation yields a beer that is acidic and highly attenuated. Fruity-ester flavors will be evident. No diacetyl should be perceived. Berliners are sometimes served with sweet fruit or herbal syrups. Body is very light. Carbonation is high. **For the purposes of this competition, both unfruited as well as fruited or flavored versions of the style would be appropriately entered in this subcategory. For unfruited versions, brewer may choose to provide no information, or may choose to**



**indicate that no fruit or flavor has been added. Fruited or flavored entries must be accompanied by a very brief description of the fruit/ flavor used by the brewer.**

*Original Gravity (°Plato): 1.028-1.032 (7.1-8.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.006 (1.0-1.5 °Plato) • Alcohol by Weight (Volume): 2.2%-2.7% (2.8%-3.4%) • Bitterness (IBU): 3-6 • Color SRM (EBC): 2-4 (4-8 EBC)*

#### *B. Subcategory: Leipzig-Style Gose*

Leipzig Goses are straw to medium amber. Appearance is cloudy/hazy with yeast character, may have evidence of continued fermentation activity. Lemony or other citrus-like aromas are often present. Some versions may have the spicy aroma character of added coriander at low to medium levels. Horsey, leathery or earthy aromas contributed by *Brettanomyces* yeasts may be evident but have a very low profile, as this beer is not excessively aged. Hop aroma is none. Malt sweetness is very low to none at all. It typically contains malted barley and unmalted wheat, with some traditional varieties containing oats. Hop flavor is none. Hop bitterness is none. Lemony or other citrus-like flavors are often present. Some versions may have the spicy flavor character of added coriander on the palate at low to medium levels. Salt (table salt) character is also traditional in low amounts. Horsey, leathery or earthy flavors contributed by *Brettanomyces* yeasts may be evident but have a very low profile, as this beer is not excessively aged. Modern German Gose breweries typically introduce only pure beer yeast strains for fermentation. Traditional examples of Gose are spontaneously fermented, similarly to Belgian-style gueuze/lambic beers, and should exhibit complexity of acidic, flavor and aroma contributed by introduction of wild yeast and bacteria into the fermentation. Low to medium lactic acid character is evident in all examples as sharp, refreshing sourness. A primary difference between Belgian Gueuze and German Gose is that Gose is served at a much younger age. Gose is typically enjoyed fresh and carbonated. Overall complexity of flavors and aromas sought while maintaining a balance between acidity, yeast-enhanced spice and refreshment is ideal. **To allow for accurate judging brewer must provide supplemental information such as modern or traditional version, spices used if any and/or information about the brewing process. Beer entries not accompanied by this information will be at a disadvantage during judging.**

*Original Gravity (°Plato): 1.036-1.056 (9.0-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.012 (2.1-3.1 °Plato) • Alcohol by Weight (Volume): 3.5%-4.3% (4.4%-5.4%) • Bitterness (IBU): 10-15 • Color SRM (EBC): 3-9 (6-18 EBC)*

#### *C. Subcategory: Adambier*

Adambiers are light brown to very dark. Toast and caramel-like malt aroma may be evident. Hop aroma is low. Astringency of highly roasted malt should be absent. Toast and caramel-like malt flavors may be evident. Hop flavor is low. Hop bitterness is low to medium. Adambier may or may not use wheat in its formulation. Traditional and non-hybrid varieties of European hops were traditionally used. A Kölsch-like ale fermentation is typical. Extensive aging and acidification of this beer can mask malt and hop character to varying degrees. Aging in barrels may contribute some level of *Brettanomyces* and lactic character. Body is medium to full. The style originated in Dortmund, and is a strong, dark, hoppy sour ale extensively aged in wood barrels. Traditional versions may have a low or medium low degree of smokiness. Smoke character may be absent in contemporary versions.

*Original Gravity (°Plato): 1.070-1.090 (17.1-21.6 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010-1.020 (2.6-5.1 °Plato) • Alcohol by Weight (Volume): 7.1%-8.7% (9.0%-11.0%) • Bitterness (IBU): 30-50 • Color SRM (EBC): 15-35 (30-70 EBC)*

## **66. South German-Style Hefeweizen**

German Hefeweizens are straw to amber. Because yeast is present appearance may appropriately be very cloudy. The aroma of a German Hefeweizen is decidedly fruity and phenolic. The phenolic characteristics are often described as clove-like, nutmeg-like, mildly smoke-like or even vanilla-like. Banana-like ester aroma should be present at low to medium-high levels. Hop aroma is none to very low. Malt sweetness is very low to medium-low. Hop flavor is none to very low. Hop bitterness is very low. These beers are made with at least 50 percent malted wheat. No diacetyl should be perceived. The flavor of a Weissbier with yeast is decidedly fruity and phenolic. The phenolic characteristics are often described as clove-like, nutmeg-like, mildly smoke-like or even vanilla-like. Banana-like ester flavor should be present at low to medium-high levels. Hefeweizen is well attenuated and very highly carbonated. Body is medium to full. Because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer.

*Original Gravity (°Plato): 1.047-1.056 (11.7-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2.1-4.1 °Plato) • Alcohol by Weight (Volume): 3.9%-4.4% (4.9%-5.6%) • Bitterness (IBU): 10-15 • Color SRM (EBC): 3-9 (6-18 EBC)*

## 67. German-Style Wheat Ale

### A. Subcategory: South German-Style Kristal Weizen

German Kristal Weizens are straw to amber. Clear with no chill haze present. Because the beer has been filtered, yeast is not present. The aroma is very similar to Hefeweizen; the phenolic characteristics are often described as clove-like or nutmeg-like and can be smoky or even vanilla-like. Banana-like ester aroma is often present. Hop aroma is none to very low. Malt sweetness is very low to medium-low. Hop flavor is none to very low. Hop bitterness is very low. These beers are made with at least 50 percent malted wheat. No diacetyl should be perceived. The flavor is very similar to Hefeweizen with the caveat that fruity and phenolic characters are not combined with the yeasty flavor and fuller-bodied mouthfeel of yeast. The phenolic characteristics are often described as clove-like or nutmeg-like and can be smoky or even vanilla-like. Banana-like ester flavor is often present. Kristal Weizen is well attenuated and very highly carbonated. Body is medium to full. The beer will have no flavor of yeast and a cleaner, drier mouthfeel than counterparts served with yeast.

*Original Gravity (°Plato): 1.047-1.056 (11.7-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2.1-4.1 °Plato) • Alcohol by Weight (Volume): 3.9%-4.4% (4.9%-5.6%) • Bitterness (IBU): 10-15 • Color SRM (EBC): 3-9 (6-18 EBC)*

### B. Subcategory: German-Style Leichtes Weizen

German Leichtes Weizens are straw to copper-amber. If served with yeast appearance may appropriately be very cloudy. The phenolic and estery aromas typical of Weissbiers are more subdued in Leichtes Weizen. No diacetyl aroma should be perceived. Hop aroma is none to very low. Malt sweetness is very low to medium-low. Hop flavor is none to very low. Hop bitterness is very low. The phenolic and estery flavors typical of Weissbiers are more subdued in Leichtes Weizen. The overall flavor profile is less complex than Hefeweizen due to decreased alcohol content. There is less yeasty flavor present. No diacetyl should be perceived. Body is low with diminished mouth feel relative to hefeweizen. The German word leicht means light, and as such these beers are light versions of Hefeweizen. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer.

*Original Gravity (°Plato): 1.028-1.044 (7.1-11.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.008 (1.0-2.1 °Plato) • Alcohol by Weight (Volume): 2.0%-2.8% (2.5%-3.5%) • Bitterness (IBU): 10-15 • Color SRM (EBC): 3.5-15 (7-30 EBC)*

### C. Subcategory: South German-Style Bernsteinfarbenes Weizen/Weissbier

German Bernsteinfarbenes Weizens are amber to light brown; the German word Bernsteinfarben means amber colored. If served with yeast appearance may appropriately be very cloudy. The phenolic and estery aromas typical of Weissbiers are more subdued in Bernsteinfarbenes Weissbier. No diacetyl aroma should be perceived. Hop aroma is none. Distinct sweet maltiness and caramel or bready character from the use of medium colored malts characterizes this beer style. Hop flavor is none. Hop bitterness is low. These beers are made with at least 50 percent malted wheat. The phenolic and estery flavors of this Weissbier should be evident but subdued. Bernsteinfarbenes Weissbier should be well attenuated and very highly carbonated. No diacetyl should be perceived. Body is medium to full. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer.

*Original Gravity (°Plato): 1.048-1.056 (11.9-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2.1-4.1 °Plato) • Alcohol by Weight (Volume): 3.8%-4.3% (4.8%-5.4%) • Bitterness (IBU): 10-15 • Color SRM (EBC): 9-13 (18-26 EBC)*

### D. Subcategory: South German-Style Dunkel Weizen

German Dunkel Weizens are copper-brown to dark brown. If served with yeast appearance may appropriately be very cloudy. The phenolic and estery aromas typical of Weissbiers are more subdued in Dunkel Weissbier. No diacetyl aroma should be perceived. Hop aroma is none. Distinct sweet maltiness and a chocolate-like character from roasted malt characterize this beer style. Usually dark barley malts are used in conjunction with dark cara or color malts. Hop flavor is none. Hop bitterness is low. These beers are made with at least 50 percent malted wheat. The phenolic and estery flavors of Dunkel Weissbier should be evident but subdued. Dunkel Weissbier should be well attenuated and very highly carbonated. No diacetyl should be perceived. Body is medium to full. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer.

*Original Gravity (°Plato): 1.048-1.056 (11.9-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2.1-4.1 °Plato) • Alcohol by Weight (Volume): 3.8%-4.3% (4.8%-5.4%) • Bitterness (IBU): 10-15 • Color SRM (EBC): 10-19 (20-38 EBC)*

### *E. Subcategory: South German-Style Weizenbock*

German Weizenbocks are gold to very dark. If served with yeast appearance may appropriately be very cloudy. Balanced clove-like phenolic and fruity-estery banana elements produce a well-rounded aroma. If dark, a mild roast malt character should emerge to a lesser degree in the aroma. No diacetyl aroma should be perceived. Hop aroma is none. Medium malty sweetness is present. If dark, a mild roast malt flavor should emerge. Hop flavor is none. Hop bitterness is low. Balanced clove-like phenolic and fruity-estery banana-like elements produce a well-rounded flavor. Carbonation is high. No diacetyl should be perceived. Body is medium to full. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer.

*Original Gravity (°Plato): 1.066-1.080 (16.1-19.3 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.016-1.028 (4.1-7.1 °Plato) • Alcohol by Weight (Volume): 5.5%-7.5% (7.0%-9.5%) • Bitterness (IBU): 15-35 • Color SRM (EBC): 4.5-30 (9-60 EBC)*

## **68. Belgian-Style Witbier**

Belgian Wits are straw to pale. Unfiltered starch and yeast haze should be part of the appearance. Wits are traditionally bottle conditioned and served cloudy. Coriander and light orange peel aroma should be perceived as such or as an unidentified spiciness. Low to medium fruity-ester aromas are present. Diacetyl aroma should not be perceived. Malt character is very low to low. Hop flavor is low to none apparent. Hop bitterness is low, achieved traditionally by the use of noble-type hops. Wits are spiced with coriander and orange peel. Mild phenolic spiciness and yeast flavors may be evident. Low to medium fruity-ester flavors are present. Mild acidity is appropriate. No diacetyl flavor should be perceived. Wits are brewed using unmalted wheat, sometimes oats and malted barley. Body is low to medium, with a degree of creaminess from wheat starch. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer.

*Original Gravity (°Plato): 1.044-1.050 (11.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.010 (1.5-2.6 °Plato) • Alcohol by Weight (Volume): 3.8%-4.4% (4.8%-5.6%) • Bitterness (IBU): 10-17 • Color SRM (EBC): 2-4 (4-8 EBC)*

## **69. French & Belgian-Style Saison**

Saisons are pale to deep light brown. Chill or slight yeast haze is acceptable. There may be quite a variety of characters within this style. Malt aroma is low to medium-low. Fruity-ester aromas are medium to high. Earthy, cellar-like and/or musty aromas are okay. Diacetyl aroma should not be perceived. Hop aroma is low to medium. Malt flavor is low but provides foundation for the overall balance. Hop flavor is low to medium. Hop bitterness is medium to medium-high. Complex alcohols, herbs, spices, low *Brettanomyces* character and even clove and smoke-like phenolics may or may not be evident in the overall balanced beer. Herb and/or spice flavors, including black pepper-like notes, may or may not be evident. Fruitiness from fermentation is generally in character. A balanced small amount of sour or acidic flavors is acceptable when in balance with other components. Diacetyl flavor should not be perceived. Body is generally light to medium. Often bottle conditioned with some yeast character and high carbonation. Saison may have *Brettanomyces* characters that are slightly acidic, fruity, horsey, goaty and/or leather-like. Specialty ingredients (spices, herbs, flowers, fruits, vegetables, fermentable sugars and carbohydrates, special yeasts of all types, wood aging, etc.) may contribute unique and signature character; color, body, malt character, esters, alcohol level and hop character should be in harmony with the general style description. **For the purposes of this competition, all saisons, either without or with special ingredients or processing (spices, herbs, flowers, fruits, vegetables, fermentable sugars and carbohydrates, special yeasts of all types, wood aging, etc.) would be appropriately entered in this category. For entries without special ingredients or processing, brewer may choose to provide no information, or may choose to indicate that no special ingredients were added, at their discretion. Entries which exhibit special ingredient or processing characters must be accompanied by a description of the ingredient(s) and/or processing used; such entries not accompanied by this information will be at a disadvantage during judging.**

*Original Gravity (°Plato): 1.055-1.080 (13.6-19.3 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.004-1.016 (1.0-4.1 °Plato) • Alcohol by Weight (Volume): 3.5%-6.6% (4.4%-8.4%) • Bitterness (IBU): 20-40 • Color SRM (EBC): 4-14 (8-28 EBC)*

## **70. Belgian- and French-Style Ale**

### *A. Subcategory: Belgian-Style Blonde Ale*

Belgian Blonde Ales are pale to light amber. Chill haze is allowable at cold temperatures. Malt aroma is low. Low to medium fruity-ester aromas balanced with light malt and spice aromas may be present. Hop aroma is very low to low if present; noble-type hops are commonly used. Malt flavor is low. Hop flavor is very low to low if present. Hop bitterness is very low to low.

Overall impression is a beer orchestrated with balanced light sweet, spiced and low to medium fruity-ester flavors. Low yeast-derived phenolic spiciness may be perceived. Diacetyl and acidic character should not be perceived. Body is light to medium. Sugar may be used in the fermentation to lighten perceived body.

*Original Gravity (°Plato): 1.054-1.068 (13.3-16.6 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.014 (2.1-3.6 °Plato) • Alcohol by Weight (Volume): 5.0%-6.2% (6.3%-7.9%) • Bitterness (IBU): 15-30 • Color SRM (EBC): 4-7 (8-14 EBC)*

#### *B. Subcategory: Belgian-Style Pale Ale*

Belgian Pale Ales are gold to copper. Chill haze is allowable at cold temperatures. Malt aroma is low. Low to medium fruity-ester aromas are evident. Yeast-derived phenolic spiciness may be perceived. Diacetyl aroma should not be perceived. Hop aroma is low but noticeable; noble-type hops are commonly used. Malt aroma is low. Low caramel or toasted malt flavor is acceptable. Hop flavor is low but noticeable. Hop bitterness is low but noticeable. Low to medium fruity-ester flavors are evident. Low levels of yeast-derived phenolic spicy flavors may be perceived. Diacetyl flavor should not be perceived. Body is light to medium.

*Original Gravity (°Plato): 1.044-1.054 (11.0-13.3 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.014 (2.1-3.6 °Plato) • Alcohol by Weight (Volume): 3.2%-5.0% (4.1%-6.3%) • Bitterness (IBU): 20-30 • Color SRM (EBC): 6-12 (12-24 EBC)*

#### *C. Subcategory: French-Style Bière de Garde*

Bière de Gardes are light amber to chestnut brown/red. Chill haze is acceptable. These beers are often bottle conditioned so slight yeast haze is acceptable. This style of beer is characterized by a toasted malt aroma. Fruity-ester aromas can be light to medium in intensity. Bière de Garde may have *Brettanomyces* yeast-derived aromas that are slightly acidic, fruity, horsey, goaty and/or leather-like. Earthy, cellar-like and/or musty aromas are acceptable. Diacetyl aroma should not be perceived. Hop aroma is low to medium, from noble-type hops. This style is characterized by slight malt sweetness in flavor. Hop flavor is low to medium, from noble-type hops. Hop bitterness is low to medium. Bière de Garde may have *Brettanomyces* yeast-derived flavors that are slightly acidic, fruity, horsey, goaty and/or leather-like. Flavor of alcohol is evident. Fruity-ester flavors can be light to medium in intensity. Diacetyl flavor should not be perceived. Body is light to medium. During registration brewers may specify pouring instructions, choosing normal pouring, quiet pouring or intentional rousing of yeast. Entries will be presented during judging as specified by entering brewer.

*Original Gravity (°Plato): 1.060-1.080 (14.7-19.3 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.024 (3.1-6.1 °Plato) • Alcohol by Weight (Volume): 3.5%-6.3% (4.4%-8.0%) • Bitterness (IBU): 20-30 • Color SRM (EBC): 7-16 (14-32 EBC)*

#### *D. Subcategory: Other Belgian and French Ale*

Other Belgian and French Ales are a wide range of color and appearance. Recognizing the uniqueness, potential variety and traditions of several other styles of Belgian- and French-Style Ale and beers based on them, the beers entered in this subcategory do not fit other existing competition style guidelines. **To allow for accurate judging the brewer must provide additional information about the entry. This information could include a classic base beer style being elaborated upon, the historical or regional tradition of the style, or the brewer's interpretation of the style. 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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

## **71. Belgian-Style Lambic or Sour Ale**

#### *A. Subcategory: Belgian-Style Lambic*

Belgian Lambics are gold to medium-amber. Cloudiness is acceptable. Characteristic horsey, goaty, leathery and phenolic aromas evolved from *Brettanomyces* yeast are often present at moderate levels. High to very high fruity-ester aromas are present. Hop aroma is none to very low, and can include cheesy or floral lavender-like character. Hop character is achieved by using stale and aged hops at low rates. Lambics are brewed with unmalted wheat and malted barley. Sweet malt characters are not perceived. Hop flavor is none to very low. Hop bitterness is very low. Lambics are unblended, naturally and spontaneously fermented, with high to very high levels of fruity esters, bacterial and yeast derived sourness, that sometimes but not necessarily includes acetic flavors. Characteristic horsey, goaty, leathery and phenolic flavors evolved from *Brettanomyces* yeast are often present at moderate levels. Carbonation can range from low to high. Vanillin and other wood-derived flavors should not be evident. Body is very light with dry mouthfeel. Lambics originating in the Brussels area are often simply called lambic. Versions of this beer style made outside of the Brussels area of Belgium cannot be called true lambics. These versions are said to be “Belgian-Style Lambic” and



may be made to resemble many of the beers of true origin. Historically, traditional lambic is dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar or artificial sweeteners. Sweet versions may be created through addition of sugars or artificial sweeteners.

*Original Gravity (°Plato): 1.047-1.056 (11.7-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.000-1.010 (0.0-2.6 °Plato) • Alcohol by Weight (Volume): 5.0%-6.5% (6.3%-8.2%) • Bitterness (IBU): 9-23 • Color SRM (EBC): 6-13 (12-26 EBC)*

#### *B. Subcategory: Belgian-Style Gueuze Lambic*

Belgian Gueuze Lambics are gold to medium-amber. Cloudiness is acceptable, as Gueuze is always refermented in the bottle. Gueuze is characterized by intense fruity-estery, sour, and acidic aromas. Diacetyl aroma should be absent. Characteristic horsey, goaty, leathery and phenolic aromas evolved from *Brettanomyces* yeast are often present at moderate levels. Hop aroma is none to very low. Gueuze is brewed with unmalted wheat, malted barley, and stale, aged hops. Sweet malt characters are not perceived. Hop bitterness is very low. Old lambic is blended with newly fermenting young lambic to create this special style of lambic. These unflavored blended and secondary fermented lambic beers may be very dry or mildly sweet and are characterized by intense fruity-estery, sour, and acidic flavors. Diacetyl should be absent. Characteristic horsey, goaty, leathery and phenolic flavors evolved from *Brettanomyces* yeast are often present at moderate levels. Vanillin and other wood-derived flavors should not be evident. Body is very light with dry mouthfeel. Gueuze Lambics whose origin is the Brussels area are often simply called gueuze lambic. Versions of this beer style made outside of the Brussels area of Belgium are said to be “Belgian-style gueuze lambic.” The Belgian-style versions are 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. Some versions often have a degree of sweetness, contributed by sugars or artificial sweeteners.

*Original Gravity (°Plato): 1.044-1.056 (11.0-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.000-1.010 (0.0-2.6 °Plato) • Alcohol by Weight (Volume): 5.5%-7.0% (7.0%-8.9%) • Bitterness (IBU): 11-23 • Color SRM (EBC): 6-13 (12-26 EBC)*

#### *C. Subcategory: Belgian-Style Fruit Lambic*

Belgian Fruit Lambics are hued with color reflecting the choice of fruit. Cloudiness is acceptable. These beers, also known by the names framboise, kriek, peche, cassis, etc., are characterized by fruit aromas. Characteristic horsey, goaty, leathery and phenolic aromas evolved from *Brettanomyces* yeast are often present at moderate levels. Malt sweetness is absent, but sweetness of fruit may be low to high. Hop bitterness is very low. Fruit lambics are characterized by fruit flavors. Sourness is an important part of the flavor profile, though sweetness may compromise the intensity. These flavored lambic beers may be very dry or mildly sweet. Characteristic horsey, goaty, leathery and phenolic flavors evolved from *Brettanomyces* yeast are often present at moderate levels. Vanillin and other woody flavors should not be evident. Body is dry to full. Fruit Lambics whose origin is the Brussels area are often simply called fruit lambic. Versions of this beer style made outside of the Brussels area of Belgium are said to be “Belgian-style fruit lambic.” The Belgian-style versions are made to resemble many of the beers of true origin. Historically, traditional lambics are dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar, fruit or artificial sweeteners. Some versions often have a degree of sweetness, contributed by fruit sugars, other sugars or artificial sweeteners. **To allow for accurate judging the brewer must list the fruit(s) used in the beer. Beer entries not accompanied by this information will be at a disadvantage during judging.**

*Original Gravity (°Plato): 1.040-1.072 (10.0-17.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2.1-4.1 °Plato) • Alcohol by Weight (Volume): 4.5%-7.0% (5.7%-8.9%) • Bitterness (IBU): 15-21 • Color SRM (EBC): Color takes on hue of fruit (Color takes on hue of fruit EBC)*

#### *D. Subcategory: Belgian-Style Flanders Oud Bruin or Oud Red Ale*

Belgian Flanders Oud Bruins are copper to very dark. Chill haze is acceptable at low serving temperatures. Some versions may be more highly carbonated and, when bottle conditioned, may appear cloudy when served. Roasted malt aromas including a cocoa-like character are acceptable at low levels. *Brettanomyces* produced aromas may be completely absent or very low. Fruity-estery aroma which is often cherry-like is apparent. Hop aroma is none. Roasted malt flavors including a cocoa-like character are acceptable at low levels. A very low degree of malt sweetness may be present and in balance with the acidity produced by *Lactobacillus* activity. Hop flavor is none. Hop bitterness is perceived to be low to medium, though acidity and wood aging (if used) may mask higher bitterness unit levels. Overall balance is characterized by slight to strong lactic sourness, and with “Reds” sometimes a balanced degree of acetic acid. *Brettanomyces* produced flavors may be absent or very low. Fruity-estery flavor which is often cherry-like is apparent. Body is described as a refreshing mouthfeel. Oak-like or woody characters may be pleasantly



integrated into overall palate. Bottle conditioned versions are often blended old with new before packaging in order to create the brewer's intended balance of characters.

*Original Gravity (°Plato): 1.044-1.056 (11.0-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2.1-4.1 °Plato) • Alcohol by Weight (Volume): 3.8%-5.2% (4.8%-6.6%) • Bitterness (IBU): 15-35 • Color SRM (EBC): 12-25 (24-50 EBC)*

#### *E. Subcategory: Other Belgian-Style Sour Ale*

Other Belgian Sours are a wide range of color and appearance. Recognizing the uniqueness, variety and traditions of beers based on Belgian-style sour ale, beers entered in this category do not fit other existing competition style guidelines. Entries in this subcategory will most closely approximate, but might deviate from, lambic, gueuze or oud bruin subcategories, and do not fit any of the other non-Belgian-style sour beer categories in this competition. For example, entries that exhibit distinct characters resulting from wood-aging might be more appropriately entered in the Wood- and Barrel-aged Sour Beer category. Other entries that represent significant departures from any of the Belgian-Style Lambic or Sour Ale subcategories might be more appropriately entered in the American-Style Sour Ale category. Recognizing the uniqueness, variety and traditions of beers based on Belgian-style sour ale, beers entered in this subcategory do not fit other existing competition style guidelines. Entries in this subcategory will most closely approximate, but might deviate from, lambic, gueuze or oud bruin subcategories, and do not fit any of the other non-Belgian-style sour beer categories in this competition. For example, entries that exhibit distinct characters resulting from wood-aging might be more appropriately considered as Wood- and Barrel-Aged Sour Beers. Entries that represent significant departures from any of the other Belgian-Style Lambic or Sour Ale subcategories might be more appropriately considered as American-Style Sour Ales. **To allow for accurate judging the brewer must provide additional information about the entry. This information could include the historical or regional tradition of the style, the brewer's interpretation of the style, or special ingredients that make the entry unique. 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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

## **72. Belgian-Style Abbey Ale**

### *A. Subcategory: Belgian-Style Dubbel*

Belgian Dubbels are brown to very dark. Chill haze is acceptable at low serving temperatures. Slight yeast haze is often evident when bottle conditioned. Head retention is dense and mousse-like. Chocolate-like caramel aroma is present. Fruity-ester aromas (especially banana) are appropriate at low levels. Diacetyl aroma should not be perceived. Hop aroma is low if present. Malty sweetness and chocolate-like character is present. Hop flavor is low if present. Hop bitterness is medium-low to medium. Diacetyl should not be perceived. Fruity-ester flavors (especially banana) are appropriate at low levels.

*Original Gravity (°Plato): 1.060-1.075 (14.7-18.2 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.016 (3.1-4.1 °Plato) • Alcohol by Weight (Volume): 5.0%-6.0% (6.3%-7.6%) • Bitterness (IBU): 20-30 • Color SRM (EBC): 16-36 (32-72 EBC)*

### *B. Subcategory: Belgian-Style Tripel*

Belgian Tripels are pale to medium-amber. Chill haze is acceptable at low serving temperatures. Traditional tripels are bottle conditioned and may exhibit slight yeast haze, but the yeast should not be intentionally roused. Head retention is dense and mousse-like. A complex, sometimes mild spicy aroma characterizes this style. Clove-like phenolic aroma may be very low. Fruity-ester aromas including banana are also common but not necessary. Hop aroma is low if present. Low sweetness from very pale malts is present. Character from roasted or any dark malts should not be present. Hop flavor is low if present. Hop bitterness is medium to medium-high. Complex sometimes mild spicy flavor characterizes this style. Clove-like phenolic flavor may be evident at very low levels. Fruity-ester flavors including banana are also common but not necessary. Traditional Tripels are often well attenuated. Body is medium. Brewing sugar may be used to lighten the perception of body. Alcohol strength and flavor should be perceived as evident. Hop/malt balance is equalizing. The overall beer flavor may finish sweet, though any sweet finish should be light. Oxidative character if evident in aged tripels should be mild and pleasant.

*Original Gravity (°Plato): 1.070-1.092 (17.1-22.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.018 (2.1-4.6 °Plato) • Alcohol by Weight (Volume): 5.6%-8.0% (7.1%-10.1%) • Bitterness (IBU): 20-45 • Color SRM (EBC): 4-9 (8-18 EBC)*

### C. Subcategory: Belgian-Style Quadrupel

Belgian Quadrupels are amber to dark brown. Chill haze is acceptable at low serving temperatures. A mousse-like dense, sometimes amber head will top off a properly poured and served quad. Complex fruity aromas reminiscent of raisins, dates, figs, grapes and/or plums emerge, often accompanied with a hint of winy character. Hop aroma is none to very low if present. Caramel, dark sugar and malty sweet flavors and aromas can be intense, not cloying, while complementing fruitiness. Hop flavor is none to very low if present. Hop bitterness is low to low-medium. Perception of alcohol can be extreme. Complex fruity flavors reminiscent of raisins, dates, figs, grapes and/or plums emerge, often accompanied with a hint of winy character. Perception of alcohol can be extreme. Clove-like phenolic flavor and aroma should not be evident. Diacetyl and DMS should not be perceived. Body is full with creamy mouthfeel. Quadrupels are well attenuated and are characterized by the immense presence of alcohol and balanced flavor, bitterness and aromas. They are well balanced with savoring/sipping drinkability. Oxidative character if evident in aged examples should be mild and pleasant.

*Original Gravity (°Plato): 1.084-1.120 (20.2-28.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.014-1.020 (3.6-5.1 °Plato) • Alcohol by Weight (Volume): 7.2%-11.2% (9.1%-14.2%) • Bitterness (IBU): 25-50 • Color SRM (EBC): 8-20 (16-40 EBC)*

### D. Subcategory: Other Belgian-Style Abbey Ale

Other Belgian Abbeys are a wide range of color and appearance. Recognizing the uniqueness, variety and traditions of beers based on Belgian-style abbey ale, the beers entered in this subcategory do not fit existing competition style guidelines for Dubbel, Tripel or Quadrupel. Recognizing the uniqueness, variety and traditions of beers based on Belgian-style abbey ale, the beers entered in this subcategory do not fit existing competition style guidelines for Dubbel, Tripel or Quadrupel. Strong or weaker versions of traditional Abbey Ale styles, such as Quintuple or Single, would also be appropriately entered in this category. **To allow for accurate judging the brewer must provide additional information about the entry. This information could include the historical or regional tradition of the style, or the brewer's interpretation of the style. 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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

## 73. Belgian-Style Strong Specialty Ale

### A. Subcategory: Belgian-Style Pale Strong Ale

Belgian Pale Strong Ales are pale to copper. Chill haze is allowable at cold temperatures. Hop aroma is medium-low to medium-high. Malt character intensity should be low to medium, often surviving along with a complex fruitiness. Hop flavor is medium-low to medium-high. Hop bitterness is medium-low to medium-high. These beers are often brewed with light colored Belgian “candy” sugar. Very little or no diacetyl should be perceived. Herbs and spices are sometimes used to delicately flavor these strong ales. Low levels of yeast-derived phenolic spiciness may also be perceived. Body is light to medium. This style is highly attenuated, and has a perceptively deceiving high alcoholic character. It has a relatively light body for a beer of its alcoholic strength.

*Original Gravity (°Plato): 1.064-1.096 (15.7-22.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.024 (3.1-6.1 °Plato) • Alcohol by Weight (Volume): 5.6%-8.8% (7.1%-11.2%) • Bitterness (IBU): 20-50 • Color SRM (EBC): 3.5-10 (7-20 EBC)*

### B. Subcategory: Belgian-Style Dark Strong Ale

Belgian Dark Strong Ales are medium-amber to very dark. Chill haze is allowable at cold temperatures. Medium to high malt aroma and complex fruity aromas are distinctive. Very little or no diacetyl aroma should be perceived. Hop aroma is low to medium. Medium to high malt intensity can be rich, creamy, and sweet. Fruity complexity along with soft roasted malt flavor adds distinct character. Hop flavor is low to medium. Hop bitterness is low to medium. These beers are often, though not always, brewed with dark Belgian “candy” sugar. Very little or no diacetyl flavor should be perceived. Herbs and spices are sometimes used to delicately flavor these strong ales. Low levels of phenolic spiciness from yeast byproducts may also be perceived. Body is medium to full. These beers can be well attenuated, with an alcohol strength which is often deceiving to the senses.

*Original Gravity (°Plato): 1.064-1.096 (15.7-22.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.024 (3.1-6.1 °Plato) • Alcohol by Weight (Volume): 5.6%-8.8% (7.1%-11.2%) • Bitterness (IBU): 20-50 • Color SRM (EBC): 9-35 (18-70 EBC)*

### C. Subcategory: Other Belgian-Style Strong Specialty Ale

Other Belgian Strong are a wide range of color and appearance. Recognizing the uniqueness, variety and traditions of beers based on Belgian-style strong specialty ale, beers entered in this subcategory do not fit other existing competition style guidelines for Belgian-Style Pale or Dark Strong Ale categories above or other hybrid American and Belgian styles in this competition. Some barrel or wood-aged versions which do not primarily present as wood-aged entries, or other strong Belgian-style or Belgian inspired ales that defy categorization, would be appropriately entered in this category. **To allow for accurate judging the brewer must provide additional information about the entry. This information could include the historical or regional tradition of the style, or the brewer's interpretation of the style, in order to be assessed properly by the judges. 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 • Color SRM (EBC): Varies with style (Varies with style EBC)*

## 74. Brown Porter

Brown Porters are dark brown (may have red tint) to very dark. Fruity-ester aroma is acceptable. Hop aroma is negligible to medium. No roast barley or strong burnt/black malt character should be perceived. Low to medium malt sweetness, caramel and chocolate is acceptable. Hop flavor is negligible to medium. Hop bitterness is medium. Fruity-ester flavors are acceptable. Body is light to medium.

*Original Gravity (°Plato): 1.040-1.050 (10.0-12.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.006-1.014 (1.5-3.6 °Plato) • Alcohol by Weight (Volume): 3.5%-4.7% (4.4%-6.0%) • Bitterness (IBU): 20-30 • Color SRM (EBC): 20-35 (40-70 EBC)*

## 75. Robust Porter

Robust Porters are very dark to black. Hop aroma is very low to medium. They have a roast malt flavor, often reminiscent of cocoa, but no roast barley flavor. Caramel and other malty sweetness is in harmony with a sharp bitterness of black malt without a highly burnt/charcoal flavor. Hop flavor is very low to medium. Hop bitterness is medium to high. Diacetyl is acceptable at very low levels. Fruity esters should be evident, balanced with all other characters. Body is medium to full.

*Original Gravity (°Plato): 1.045-1.060 (11.2-14.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.016 (2.1-4.1 °Plato) • Alcohol by Weight (Volume): 4.0%-5.2% (5.1%-6.6%) • Bitterness (IBU): 25-40 • Color SRM (EBC): 30+ (60+ EBC)*

## 76. Classic Irish-Style Dry Stout

Irish Dry Stouts are black. Head retention and rich character should be part of its visual character. The emphasis of coffee-like roasted barley and a moderate degree of roasted malt aromas define much of the character. Hop aroma is European type at low levels or not perceived. Dry stouts achieve a dry-roasted character through the use of roasted barley. Initial malt and light caramel flavor profile give way to a distinctive dry-roasted bitterness in the finish. Emphasis of coffee-like roasted barley and a moderate degree of roasted malt flavors define much of the character. Hop flavor is European type at low levels or not perceived. Hop bitterness is perceived as medium to medium high. Fruity esters are minimal and overshadowed by malt, high hop bitterness and roasted barley character. Diacetyl should be very low or not perceived. Slight acidity may be perceived but not necessary. Body is medium-light to medium.

*Original Gravity (°Plato): 1.038-1.048 (9.5-11.9 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.012 (2.1-3.1 °Plato) • Alcohol by Weight (Volume): 3.2%-4.2% (4.1%-5.3%) • Bitterness (IBU): 30-40 • Color SRM (EBC): 40+ (80+ EBC)*

## 77. Foreign-Style Stout

Foreign Stouts are black. Head retention is excellent. Coffee-like roasted barley and roasted malt aromas are prominent. Fruity-ester aroma is low. Hop aroma is not perceived. Initial malt and light caramel flavor profile give way to a distinctive dry-roasted bitterness in the finish. Hop flavor is not perceived. Hop bitterness is often analytically high, but the perception is often compromised by malt sweetness. Perception of fruity ester flavor is low. Diacetyl should be negligible or not perceived. Slight acidity is acceptable. Body is medium to full.

*Original Gravity (°Plato): 1.052-1.072 (12.9-17.5 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.020 (2.1-5.1 °Plato) • Alcohol by Weight (Volume): 4.5%-7.5% (5.7%-9.5%) • Bitterness (IBU): 30-60 • Color SRM (EBC): 40+ (80+ EBC)*

## 78. American-Style Stout

American Stouts are black. Head retention is excellent. Fruity-ester aroma is low. Coffee-like roasted barley and roasted malt aromas are prominent. Hop aroma is medium to high, often with American citrus-type and/or resin hop aromas. Low to medium malt sweetness with low to medium caramel, chocolate, and/or roasted coffee flavor is present, with a distinctive dry-roasted bitterness in the finish. Roasted barley and roasted malt contribution to astringency is low and not excessive. Slight roasted malt acidity is permissible. Hop flavor is medium to high, often with American citrus-type and/or resin hop flavors. Hop bitterness is medium to high. Fruity-ester flavor is low. Diacetyl should be negligible or not perceived. Body is perceived as a medium to full-bodied mouthfeel.

*Original Gravity (°Plato): 1.050-1.075 (12.4-18.2 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.010-1.022 (2.6-5.6 °Plato) • Alcohol by Weight (Volume): 4.5%-7.0% (5.7%-8.9%) • Bitterness (IBU): 35-60 • Color SRM (EBC): 40+ (80+ EBC)*

## 79. Sweet Stout or Cream Stout

Sweet or Cream Stouts are black. Malt sweetness, chocolate, and caramel should contribute to the aroma. Fruity-ester aroma is low if present. Hop aroma is none. Malt sweetness, chocolate, and caramel flavor should dominate the flavor profile. They should also have low to medium-low roasted malt/barley derived bitterness. Hop flavor is none. Hop bitterness is low to medium low and serve to balance and suppress some of the sweetness without contributing apparent flavor and aroma. Fruity ester flavors are low if present. Body is full with an overall sweet impression; the style can be given more body with milk sugar (lactose) before bottling.

*Original Gravity (°Plato): 1.045-1.056 (11.2-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.012-1.020 (3.1-5.1 °Plato) • Alcohol by Weight (Volume): 2.5%-5.0% (3.2%-6.3%) • Bitterness (IBU): 15-25 • Color SRM (EBC): 40+ (80+ EBC)*

## 80. Oatmeal Stout

Oatmeal Stouts are dark brown to black. Coffee-like roasted barley and roasted malt aromas are prominent. Caramel-like and chocolate-like roasted malt aroma should be evident. Fruity-ester aroma is very low if present. Hop aroma is optional, but should not overpower the overall balance if present. A roasted malt character which is caramel-like and chocolate-like should be evident, smooth and not bitter. Hop flavor is optional, but should not overpower the overall balance if present. Hop bitterness is medium. Oatmeal is used in the grist, resulting in a pleasant, full flavor without being grainy. Fruity ester flavor is very low. Diacetyl should be absent or at extremely low levels. Body is full.

*Original Gravity (°Plato): 1.038-1.056 (9.5-13.8 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.008-1.020 (2.1-5.1 °Plato) • Alcohol by Weight (Volume): 3.0%-4.8% (3.8%-6.1%) • Bitterness (IBU): 20-40 • Color SRM (EBC): 20+ (40+ EBC)*

## 81. Imperial Stout

### A. Subcategory: British-Style Imperial Stout

British Imperial Stouts are dark copper to very dark. Hop aroma is very low to medium, with qualities such as floral, -citrus or -herbal. Extremely rich malty flavor, often characterized as toffee-like or caramel-like, is sometimes accompanied by very low (sometimes absent) roasted malt astringency. Hop flavor is very low to medium. Hop bitterness is medium, and should not overwhelm the overall balance. The bitterness may be higher in darker versions yet balanced with sweet malt. High alcohol content is evident. High fruity-ester character may be present. Diacetyl should be absent.

*Original Gravity (°Plato): 1.080-1.100 (19.3-23.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.020-1.030 (5.1-7.6 °Plato) • Alcohol by Weight (Volume): 5.5%-9.5% (7.0%-12.0%) • Bitterness (IBU): 45-65 • Color SRM (EBC): 20-35+ (40-70+ EBC)*

### B. Subcategory: American-Style Imperial Stout

American Imperial Stouts are black. Extremely rich malty aroma is typical. Fruity-ester aroma is generally high. Diacetyl aroma should be absent. Hop aroma is medium-high to high with floral, citrus and/or herbal hop aromas. Extremely rich malty flavor with full sweet malt character is typical. Roasted malt astringency and bitterness can be moderately perceived but should not overwhelm the overall character. Hop flavor is medium-high to high floral, citrus and/or herbal hop flavors. Hop bitterness is medium-high to very high and balanced with the malt personality. Fruity-ester flavors are generally high. Diacetyl should be absent.

*Original Gravity (°Plato): 1.080-1.100 (19.3-23.7 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.020-1.030 (5.1-7.6 °Plato) • Alcohol by Weight (Volume): 5.5%-9.5% (7.0%-12.0%) • Bitterness (IBU): 50-80 • Color SRM (EBC): 40+ (80+ EBC)*

## 82. Scotch Ale

#### A. Subcategory: Traditional Scotch Ale

Traditional Scotch Ales are light-reddish brown to very dark. Chill haze is allowable at low temperatures. Rich dominant sweet malt aroma is present. Fruity-ester aroma if present is very low. Hop aroma is very low or none. They are overwhelmingly malty with a rich and dominant sweet malt flavor; a caramel character is often part of the profile. Dark roasted malt flavors may be evident at low levels. Hop flavor is very low or none. Hop bitterness is perceived to be very low. If present, fruity-esters are generally at low levels. Low diacetyl levels are acceptable. Body is full. **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. Entries with medium or higher smoke character would be more appropriately entered as smoke beers.**

*Original Gravity (°Plato): 1.072-1.085 (17.5-20.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.016-1.028 (4.1-7.1 °Plato) • Alcohol by Weight (Volume): 5.2%-6.7% (6.6%-8.5%) • Bitterness (IBU): 25-35 • Color SRM (EBC): 15-30 (30-60 EBC)*

#### B. Subcategory: Peated Scotch Ale

Peated Scotch Ales are light-reddish brown to very dark. Chill haze is allowable at low temperatures. Rich dominant sweet malt aroma is present. Fruity-ester aroma if present is very low. Hop aroma is very low or none. They are overwhelmingly malty with a rich and dominant sweet malt flavor; a caramel character is often part of the profile. Dark roasted malt flavors may be evident at low levels. Hop flavor is very low or none. Hop bitterness is perceived to be very low. If present, fruity-esters are generally at low levels. Low diacetyl levels are acceptable. Body is full. **Entries in this subcategory may exhibit a peaty/smoky character at low levels. Entries with medium or higher smoke character would be more appropriately entered as smoke beers.**

*Original Gravity (°Plato): 1.072-1.085 (17.5-20.4 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.016-1.028 (4.1-7.1 °Plato) • Alcohol by Weight (Volume): 5.2%-6.7% (6.6%-8.5%) • Bitterness (IBU): 25-35 • Color SRM (EBC): 15-30 (30-60 EBC)*

### 83. Old Ale or Strong Ale

#### A. Subcategory: Old Ale

Old Ales are copper-red to very dark. Chill haze is acceptable at cold temperatures. Fruity-ester aroma can contribute to the aroma profile. Hop aroma is very low. They have a malty and sometimes caramel-like sweetness. Hop flavor is none to medium. Hop bitterness is minimal but evident. Fruity-ester flavors can contribute to the character of this ale. 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, wine-like and often sweet oxidation character. Complex estery characters may also emerge. Very low diacetyl character may be evident and acceptable. Body is medium to full. 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 flavors. Residual flavors that come from liquids previously aged in a barrel such as bourbon or sherry should not be present.

*Original Gravity (°Plato): 1.058-1.088 (14.3-21.1 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.014-1.030 (3.6-7.6 °Plato) • Alcohol by Weight (Volume): 5.0%-7.2% (6.3%-9.1%) • Bitterness (IBU): 30-65 • Color SRM (EBC): 12-30 (24-60 EBC)*

#### B. Subcategory: Strong Ale

Strong Ales are amber to dark brown. Chill haze is acceptable at low temperatures. Rich, often complex fruity-esters can contribute to the aroma profile. Hop aroma is minimal. They have malty and/or caramel-like sweetness. They may have very low levels of roast malt. Hop flavor is none to medium. Hop bitterness is minimal but evident, and balanced with the malt flavors present. Fruity-ester flavors can contribute to the character of this ale as a rich, often sweet and complex estery character. Alcohol types can be varied and complex. Very low levels of diacetyl are acceptable. Body is medium to full.

*Original Gravity (°Plato): 1.060-1.125 (14.7-29.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.014-1.040 (3.6-10.0 °Plato) • Alcohol by Weight (Volume): 5.5%-8.9% (7.0%-11.3%) • Bitterness (IBU): 30-65 • Color SRM (EBC): 8-21 (16-42 EBC)*



## 84. Barley Wine-Style Ale

### A. Subcategory: British-Style Barley Wine Ale

British Barley Wines are tawny copper to dark brown. Chill haze is allowable at cold temperatures. Hop aroma is very low to medium. Residual malty sweetness is high. Hop flavor is very low to medium. Hop bitterness is perceived to be low to medium. English type hops are often used but not necessary for this style. Complexity of alcohols and fruity-ester characters are often high and balanced with the high alcohol content. Low levels of diacetyl may be acceptable. Caramel and some characters indicating oxidation (vinous aromas and/or flavors) may be considered positive. Body is full.

*Original Gravity (°Plato): 1.085-1.120 (20.4-28.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.024-1.028 (6.1-7.1 °Plato) • Alcohol by Weight (Volume): 6.7%-9.6% (8.5%-12.2%) • Bitterness (IBU): 40-60 • Color SRM (EBC): 14-22 (28-44 EBC)*

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

American Barley Wines are amber to deep red/copper-garnet. Chill haze is allowable at cold temperatures. Fruity-ester aroma is often high. Caramel and/or toffee malt aromas are often present. Hop aroma is medium to very high. High residual malty sweetness, often containing a caramel and/or toffee flavors is present. Hop flavor is medium to very high. American type hops are often used but not necessary for this style. Hop bitterness is high. Complexity of alcohols is evident. Fruity-ester flavor is often high. Very low levels of diacetyl may be acceptable. Body is full. Characters indicating oxidation, such as vinous (sometimes sherry-like) aromas and/or flavors, are not generally acceptable in American-style barley wine ales, however if a low level of age-induced oxidation character harmonizes and enhances the overall experience this can be regarded favorably.

*Original Gravity (°Plato): 1.090-1.120 (21.6-28.0 °Plato) • Apparent Extract/Final Gravity (°Plato): 1.024-1.028 (6.1-7.1 °Plato) • Alcohol by Weight (Volume): 6.7%-9.6% (8.5%-12.2%) • Bitterness (IBU): 60-100 • Color SRM (EBC): 11-22 (22-44 EBC)*



# 2013 DATES & DEADLINES

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## Tuesday, July 9

Online brewery registration begins at 10:00 am MDT  
(registration closes once capacity is reached)

## Wednesday, July 31

Confirmations sent to entered breweries

## Wednesday, August 14

Confirmations due back to the Brewers Association

## Monday, August 20 - Thursday, August 22

Microstar kegs shipped to breweries

## Monday, September 9 - Friday, September 13

Competition beers due in Denver

## Thursday, September 19 - Wednesday, September 25

Estimated due dates for festival beers to drop off locations  
(exact dates vary by drop off location and are provided  
during confirmations)

# EVENT SCHEDULE

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## Wednesday, October 9

6:30 - 9:00 pm • Brewers Gathering

## Thursday, October 10

5:30 - 10:00 pm • GABF Session 1

## Friday, October 11

5:30 - 10:00 pm • GABF Session 2

## Saturday, October 12

10:30 am • GABF Awards ceremony

## Saturday, October 12

12:00 - 4:00 pm • GABF Session 3  
(Members Only Session)

## Saturday, October 12

5:30 - 10:00 pm • GABF Session 4





**Brewers Association**  
736 Pearl Street  
Boulder, CO 80302 USA

**REGISTER ONLINE AT  
GABREGISTRATION.COM**

No registration form in this book.