



**YAY! ONLINE BREWERY  
APPLICATION OPENS JUNE 21.  
DETAILS INSIDE.**

— 2016 —  
**GREAT AMERICAN  
BEER FESTIVAL®**

**OCTOBER 6-8**

**GREATAMERICANBEERFESTIVAL.COM**

SAVOR THE FLAVOR  
RESPONSIBLY®



# WHO TO CONTACT

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## FESTIVAL DIRECTOR

Nancy Johnson  
720-473-7670  
nancy@brewersassociation.org  
*Policy issues, legal/licensing issues,  
use of GABF award and logo*

## SENIOR EVENT MANAGER

Bradley Latham  
720-473-7672  
bradley@brewersassociation.org  
*General GABF questions, beer shipping  
information/issues*

## EVENT MANAGER

Chris Williams  
720-473-7671  
williams@brewersassociation.org  
*Brewery registration and procedures*

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## EVENT MANAGER

Kathryn Porter Drapeau  
720-473-7669  
kathryn@brewersassociation.org  
*Travel/hotel*

## EVENT ADMINISTRATIVE ASSISTANT

Ashlee Clark  
303-447-0816 ext. 195  
ashlee@brewersassociation.org

## COMPETITION MANAGER

Chris Swersey  
303-447-0816 ext. 154  
chris@brewersassociation.org  
*Judging information*

## ADVERTISING AND SPONSORSHIP

Tom McCrory or Kari Harrington  
720-473-7662/720-473-7681  
McCrory@brewersassociation.org  
kari@brewersassociation.org  
*Featured brewery sponsorships and  
advertising opportunities*

## MERCHANDISE PROGRAM

Rachel Heyne  
heyne@brewersassociation.org  
303-447-0816 x187  
*Brewery merchandising at the festival*

## VOLUNTEER PROGRAM MANAGER

Carol Hiller  
303-282-5073  
caroleyII@mindspring.com  
*Festival volunteers*

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# 2016 DATES & DEADLINES

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## **Tuesday, June 21 - Thursday, June 30**

Online brewery application period for competition and festival

## **Wednesday, July 6 - Friday, July 15**

Competition beer registration for eligible breweries

## **Tuesday, July 19**

Breweries notified of festival booth space status  
(via lottery selection, if needed)

## **Tuesday, July 19 - Friday, July 29**

Festival booth and beer registration window

## **Friday, August 5**

Final Deadline to make any beer changes for the festival or competition  
Refund Deadline for any cancellations (beer entries, badges, booth, etc.)

## **Friday, August 12**

MicroStar kegs begin shipping to festival breweries (if requested)

## **Monday, August 22 - Friday, August 26**

Competition beers due in Colorado  
(late arrivals not accepted or refunded)

## **Early September**

Estimated due dates for festival beers to drop off locations  
(exact dates vary by drop off location and are provided during  
confirmations. Likely second week of September)

# EVENT SCHEDULE

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## **Wednesday, October 5**

6:30 – 9:00 pm • Brewers Gathering

## **Thursday, October 6**

5:30 – 10:00 pm • GABF Session 1

## **Friday, October 7**

5:30 – 10:00 pm • GABF Session 2

## **Saturday, October 8**

10:30 am • GABF Awards ceremony  
(Time subject to change.)

## **Saturday, October 8**

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

## **Saturday, October 8**

5:30 – 10:00 pm • GABF Session 4



## IS MY BREWERY ELIGIBLE?

Breweries must meet each of the following conditions as of June 21, 2016:

- Your brewery is fully licensed for the manufacture and commercial sale of beer in the U.S.
- Your brewery has a Basic Permit/Brewers Notice on file with the TTB (U.S. Alcohol and Tobacco Tax & Trade Bureau).
- Your brewery is currently open and operating with at least one beer that is **currently** commercially available for sale at retail to the public (e.g. tap room, bar, restaurant, retail store).
- All beers entered by your brewery meet criteria in the “Is My Beer Eligible” section listed below.
- **Breweries in planning, homebrewers and other breweries not meeting these criteria are not eligible to enter.**

If a brewery does not meet these eligibility requirements as of June 21, 2016 and registers for the Great American Beer Festival and/or competition, that brewery is subject to disqualification without further notice and no refund of fees will be issued.

**Breweries in planning and/or those not operational and open to the public as of June 21, 2016 are not eligible to participate.**

## IS MY BEER ELIGIBLE?

*\*Please note that in order for beer to be eligible for entry, your brewery must first meet all brewery eligibility requirements (above). If your brewery does not meet all of the requirements, your beer is not eligible for entry in the GABF.*

## BEER ELIGIBILITY CRITERIA

All beers entered in the 2016 GABF must currently be, or at one time have been, commercially available for sale at retail on or before August 19, 2016. “Commercially available” means the entered brand has been available for sale at retail under the same exact brand name as entered on the GABF entry registration form. Breweries and beer brands registered for the GABF that do not fit these criteria are subject to disqualification without further notice or refund of registration fees.

**All beer entries must possess the characteristics generally attributed to and conforming to the consumer understanding of “beer.”**

- Meads, ciders, spirits, hard sodas and flavored malt beverages including kombuchas and most shandies and radlers are not eligible to be entered in the GABF competition.
- At least 51% of the fermentable carbohydrates must be derived from malted grains.
- Competition beer entries must contain hops. Exceptions to this include gruit or other historical beer styles that traditionally use other herbs or spices (such as heather or yarrow).
- Beverages made with malt substitutes, honey, fruit or fruit juices, or anything other than malted grains as the majority of fermentable sugars are not eligible to participate.
- All beer entries must comply with all TTB regulations, including formula approval requirements (as stated in Title 27, Chapter 1, Part 25, Subpart F, §25.55 of the Federal Code of Regulations).

*\*Brewers Association retains sole discretion to determine eligibility for competition at the Great American Beer Festival*

## 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.

## 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 that owns the brand, not the brewery producing the beer.

# FROM THE FESTIVAL DIRECTOR

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Greetings brewers,

Here it is: your guide to entering the 2016 Great American Beer Festival! I've outlined a few important changes below. Many brewers tell us they keep this guidebook close by for keeping their planning notes in one place and as an easy reference for questions leading up to the event. We hope you find it a useful resource in addition to the "Brewers Information" section on the GABF website, which is updated regularly.

More details follow in the guidebook, but here's a quick overview of the application and registration process:

**Step 1 - Apply to enter the GABF competition.** A \$160 fee is required. At this time you will also indicate if your brewery wishes to have a festival booth and if your brewery is interested in being located in the popular new "Meet the Brewer" section of the festival hall (more on this below).

6 The application window may close earlier/transition to a waitlist if more than 1,650 breweries apply. For perspective, 1,552 breweries competed in the 2015 competition.

During the application process, please indicate how many beers your brewery expects to enter in the competition. This will help us gauge the expected "average" number of beers per brewery.

**Step 2 - Register competition beers.** The total number of competition beers each brewery may enter will (roughly) be determined by dividing the number of competition entries that can be judged by the number of breweries that apply.

We expect to be able to judge 7,000 beers at this year's competition with the goal of allowing up to five entries per single location brewery.

This will represent a 5% increase in the number of beers in the competition.

**Step 3 - Register for a festival booth.** If demand for booth space exceeds supply, booth selection will be by lottery. More details can be found in the guidebook.

## MEET THE BREWER HALL

Last year, we added an additional hall (90,000 square feet of space) and purchased more tapping equipment. This new hall became the "Meet the Brewer" area, and was a popular addition with both breweries and festival attendees. Brewery booths in this hall must be manned by brewery representatives during all festival hours. Here are details to consider when deciding whether to indicate an interest in being located in this hall:

- Hall includes an additional ticket holder entrance.
- Multiple pavilions: including the CraftBeer.com, Support Your Local Brewery, Beer & Food and Brewers Studio pavilions.
- Food, beer garden seating, photo booths and fun interactive activities.
- 100+ "Meet the Brewer" brewery tables arranged in alphabetical (not regional) order.
- Brewery booths in this new area must be manned by brewery representatives during all festival hours.
- Brewery tables here are slightly larger (8ft instead of 6ft) than tables in the main hall, providing more space for your booth staff.
- Eight volunteer captains are assigned to each section to assist with beer operations, but volunteer pourers are NOT provided.
- Three additional brewery badges are provided, for a total of seven badges, instead of four. This is to ensure ample staffing and to make sure booths are never unmanned during the festival.

## OTHER FESTIVAL NEWS

A Brewers Hospitality area (food and beverages provided) will again be located at the back lobby of the hall on Saturday.

The awards ceremony will be held in the Bellco Theater on Saturday morning.

A few additional fun tweaks are currently in the works. More to come this summer, once details are finalized.

As always, we highly encourage all breweries to have a representative at their booth during all festival sessions. 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 each night and 1:30 pm – 4:00 pm on Saturday afternoon.**

Finally, I encourage all breweries to carefully read the information on our “Promote Your Win” page of the GABF website. Consider the rules regarding medal promotion and use of the GABF trademark when completing your registration form. This is especially true for multiple location breweries.

OK then, let’s get started. We are looking forward to another great festival and robust competition in October. Have a great summer!

Cheers,



Nancy Johnson  
Festival Director



# FROM THE COMPETITION MANAGER

Greetings!

Welcome to the 2016 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. Many category numbers have changed—**don't use last year's category numbers!**

**Alcohol Content:** Judges, brewers, media members and consumers have all become increasingly aware of alcohol content of entries as they relate to the beer style guidelines. As you enter your beers, be sure to consider alcohol content as one primary deciding factor of many.

## WHAT'S NEW AT THIS YEAR'S COMPETITION

**Fresh Hop Ale Entries:** 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 September 15.** Event Manager Chris Williams will contact entering brewers after confirmations are final to provide instructions for submitting your Fresh Hop entry. **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: [williams@brewersassociation.org](mailto:williams@brewersassociation.org).

**Pouring Instructions:** Please be sure to indicate your pouring preference for every entry when you register online. Your choices are "Rouse" and "Do Not Rouse." If you do not specify pouring instructions, the default value of "Do Not Rouse" will be used for most entries; "Rouse" is the default for some wheat beer categories. **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: [williams@brewersassociation.org](mailto:williams@brewersassociation.org). **Pouring instructions**

**on bottles or labels that differ from instructions in the entry database will be disregarded.**

**Category Updates for 2016:** This year's category list has many exciting changes/additions including:

- Categories 3, 4 and 5: Various changes to Fruit Beer categories providing direction for entries and referencing newly added categories
- Category 6: Added Pumpkin/Squash Beer
- Category 10: Added Pumpkin Spice Beer, which most closely resembles the former Pumpkin Beer Category
- Category 12: Split Coffee Beer into subcategories
- Category 21b: Significant update to Dutch Kuyt
- Categories 21e, 21f, 21g, 21h: Added four new historical beer categories including Finnish Sahti, Swedish Gotlandsricke, and Pale and Dark Breslau Schoeps
- Categories 25 and 26: Updated Brett Beer and split Mixed Culture Brett into its own category
- Category 36c: Added German Leichtbier for the first time
- Categories 46a, 46b: Separated Munich Dunkel and European Dark Lager styles
- Categories 78, 79: Updated Classic Saison and added Specialty Saison

**Pro-Am Update:** For 11 years, the GABF Pro-Am competition has celebrated the strong connection between homebrewers and professional brewers. Starting in 2016 and reflecting that connection, the first round of the Pro-Am will be conducted by the American Homebrewers Association prior to GABF judging. Second and final round Pro-Am judging will take place during the GABF judging as in years past.

I wish you an exciting and successful 2016 GABF. Enjoy planning your entry strategy, and we'll see you in Denver this fall!

Yours Brewly,



Chris Swersey, Competition Manager



# GENERAL INFORMATION ON REGISTERING FOR THE COMPETITION AND FESTIVAL

GABFREGISTRATION.COM

Registration for the 2016 Great American Beer Festival is available online only at GABFRegistration.com beginning Tuesday, June 21 at 10:00 am MDT. The registration timeline is as follows:

- June 21 – 30: Brewery application period
- July 6 – 15: Competition beer registration period
- July 19 – 29: Festival booth and beer registration for selected breweries

## HOW MANY BEERS CAN I ENTER IN THE COMPETITION?

This number will be based on the number of brewery applications. Approximately 7,000 total competition entry spots will be divided among registered breweries. No single brewing location is allowed to enter more than the designated maximum number of competition beer entries.

## WE HAVE A BUNCH OF DIFFERENT LOCATIONS. HOW MANY BEERS CAN I ENTER?

Twenty (20) beers among the group. No group that owns multiple breweries, whether packaging breweries and/or brewpubs, may enter more than a total of 20 combined beers.

The number of brewery applications by a multiple location group may not exceed the total number of physical brewing locations in that group.

For example, Chad's Brewing Incorporated owns 10 breweries around the country. A maximum of 20 competition entries total may be entered by Chad's Brewing Incorporated. The number of entries per brewery location may not exceed the established maximum number of competition entries for single location breweries.

Additionally, if a brewery opts to enter multiple locations, only the location indicated as the brewery entering a specific beer may promote any medal win for that beer. In other words, if Chad's Brewing Inc. enters two breweries, Chad's Big Bad Brewing Company and Chad's Brewpub, and Chad's Brewpub wins a gold medal with its IPA, only Chad's Brewpub may claim that medal and promote that medal win. Chad's Big Bad Brewing Company may not

promote this medal win, even if they carry or produce that same beer at their location.

## GROUP LOCATION/CORPORATE COMPETITION ENTRIES

In instances where a brewing group owns multiple stores that brew the same core brands across multiple locations, the overarching company may choose to enter a select group of brands, adhering to the four or five beer cap in place for all other breweries in the GABF. These brands may be entered under a single unit "corporate" entry in the preferred name of the company; any medals earned for these beers may be attributed to all locations under that group.

In addition to these entries, groups may also enter individual locations separately in the competition with their own unique entries; any wins from those beers will be attributed only to the brewery location under which they were entered.

Again, the maximum number of beer entries for the overall group may not exceed twenty (20), and the number of entries per individual brewery may not exceed the stated "entry per brewery" cap.

In the event the number of competition entries allowed per brewery are four or fewer, each brewery with a festival booth may pour up to five festival beers at their booth. No brewery may exceed five beers at their booth.

The only exception is for breweries that sponsor the event. Sponsor breweries are allowed to pour up to 10 beers at their festival booth.

## DOES MY BREWERY FALL INTO THE “BREW PUB” OR “BREWING CO.” CATEGORY?

For the purposes of the competition, brewpubs are considered a restaurant-brewery (i.e. has its own kitchen for food service) that sells 25% or more of its beer onsite. 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 that sell most of their beer out of a taproom but do not serve food from an in-house kitchen would fall into the “Brewing Co.” categories, based on 2015 barrelage production.

## HOW SHOULD I CATEGORIZE MY SEPARATE LOCATIONS, WITH REGARDS TO THE BREWERY OF THE YEAR AWARDS?

Brewing companies entering separate packaging and brewpub locations are required to enter both locations under the same BOY size category (whichever is the larger of the two). For instance, a company may not enter a packaging facility as a “Small Brewing Co.” and a brewpub location as “Mid-Size Brewpub,” but instead must enter both facilities as “Small Brewing Co.”

For example, if Moe’s Brewing Company enters both Moe’s Brewing Company Production Facility (producing 100,000 bbl) and Moe’s Brewpub (producing 7,000 bbl) in the competition, both locations must compete in the largest applicable BOY size category for the company as a whole. In this case, both compete in Mid-Size Brewing Company.

The BA will re-categorize incorrect entries as needed.

## COST OF ENTERING THE COMPETITION AND FESTIVAL

**Competition Beer Entries:** \$160 per beer for BA brewery members (\$385 per beer for non-members).

**Booth Fee:** (only applicable for breweries with a booth at the festival): \$250. **Only BA brewery members are eligible to have a booth in the festival.**

## SENDING BEER FOR THE COMPETITION JUDGING

All competition entries must be shipped separately from your festival beer.

Competition entries must be sent for judging in bottles or cans only. If your product is only available in draught form at retail, you must bottle your entries for the purpose of entering the GABF competition. **Entries will not be judged from kegs sent to be poured at the festival.** Growlers are not recommended.

Breweries that send less than the required amount of beer samples for judging will not have their beer judged, nor will any refunds or credits be issued in these instances.

Thoroughly read the section on page 14 for further details about sending beer for the competition.

## SENDING BEER FOR THE FESTIVAL

Festival beers can be sent in bottles, cans or kegs. You will note this for each festival beer you are sending during the “Festival Booth Registration” process.

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. Current MicroStar clients will be unable to request additional MicroStar kegs, but are urged to use kegs from their own MicroStar fleet to be sent to the festival. See page 16 for details.

Kegged beer may only be sent in refillable stainless steel kegs and single-use disposable plastic kegs.

The GABF arranges for 26 beer collection points around the country. GABF then arranges cold storage pickup at all collection points to ship festival beers to Denver. During the festival registration process, breweries must choose the collection point location.

Thoroughly read the section on page 15 for further details about sending beer for the festival.

# GET TO KNOW THE ONLINE REGISTRATION FORM

Review this section in order to better understand the online registration process.

## **PART 1: BREWERY APPLICATION PERIOD: JUNE 21 – JUNE 30**

- Breweries interested in entering beers in the 2016 GABF competition and/or festival must complete an online application form.
- A non-refundable application fee of \$160 (for BA members/\$385 for non-members) is required at the time of application.
- The application fee covers the cost of the first beer entry submitted in the competition. Only credit card payments are accepted. Checks are not accepted.
- After the brewery application deadline of June 30, an invitation will be sent to registered breweries to enter their beers for the competition beginning July 6.

## **INFORMATION REQUIRED TO BEGIN YOUR APPLICATION**

Company BA Member Number (located on the mailing label of this guidebook)

Valid email address of an employee on your Brewers Association membership company roster

## **CONTACT INFORMATION**

Be sure the address listed is your mailing address (we send labels and/or keg collars to this address, as well as post-competition judge notes).

List the contact person who is coordinating your participation in GABF (hint: pick someone who's on top of their game).

If another brewing company owns more than 25% of your brewery, list that company in this section.

## **BREWERY INFORMATION**

### **TTB Basic Permit/Brewers Notice**

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

Enter the name of your brewmaster or brewery team name in the first section.

Indicate if this is your brewery's first time to enter GABF.

### **Remember to check the box!**

- Indicate if your brewery is interested in having a booth at the festival. (This is a checkbox during the Application Process)
- **Only BA member breweries are eligible to have a booth at the festival**
- Also indicate if your brewery is interested in participating in the "Meet the Brewer" portion of the festival (refer to page 17 for more info).

## **PART 2: COMPETITION BEER REGISTRATION: JULY 6 – 15**

- Participating breweries must register their beers during this window. **If you miss this deadline, you may lose your spot in the competition, and your application fee will not be refunded.**
- **The number of beers a brewery may enter will be dependent upon the number of breweries entered into the competition.** (For example, if 7,000 beers can be judged and 1,400 breweries apply to participate, each brewery will be eligible to enter up to five beers in the competition.)
- No brewery will be eligible to enter more than the designated number of beers in the competition.
- No group that owns multiple breweries, whether packaging breweries and/or brewpub, may enter more than a total of 20 beers combined. Each individual location is limited to the same max number of entries allotted to all entering breweries.

*IMPORTANT: Each brand may only be entered once. No individual beer may be entered in multiple categories. Brewing companies entering beers in the 2016 GABF should carefully review the category and subcategory designations before registering a beer. It is imperative that beers are entered into the proper category and subcategory since judges evaluate beers on the basis of these category descriptions.*

Please note that category and subcategory numbers, descriptions and styles change every year. Review the category list (beginning on page 26) carefully to identify the appropriate categories for your entries. When completing the online registration form, remember the importance of entering your brewery into the correct brewery size category based on the Brewery of the Year award criteria.

## GABF PRO-AM COMPETITION ENTRY

If participating in the separate GABF Pro-Am competition, enter that beer here.

The GABF Pro-Am competition is limited to the first 96 entries. Once 96 entries are received, Pro-Am competition registration will close.

Breweries must enter at least one commercial entry in the GABF competition in order to participate in the Pro-Am. Breweries may not enter **only** the Pro-Am competition.

The Pro-Am is only open to BA brewery members. Please see the Pro-Am section of this book for detailed rules (pages 21-22).

Beers entered into the Pro-Am competition will be served at the festival in the Pro-Am booth.

## FESTIVAL BOOTH CONFIRMATIONS/REGISTRATION – JULY 19

Based on the number of breweries that are interested in a booth at the festival, it may be necessary to assign festival booth spaces via lottery. If a lottery is required, it will be conducted by region. Breweries selected for festival booth space will be notified by July 19. Specific booth locations will be assigned at a later date.

### PART 3: FESTIVAL BOOTH & BEER REGISTRATION: JULY 19 – JULY 29

- Selected breweries are notified of festival participation status by July 19.
- Only BA member breweries are eligible to have a booth at the festival
- Participating breweries may pour up to five beers at the festival (sponsors excepted).

## HELPFUL SUGGESTIONS FOR COMPLETING THE COMPETITION BEER REGISTRATION FORM

- When registering online, you'll be able to select from a pre-populated list of your brewery's current beer offerings, as listed in BreweryDB.com. If the beer you'd like to enter is not shown in this list, you may choose "other" to enter a new brand.
- For categories requiring additional specialty information for judging, you'll be able to select from various base styles, brewing processes, and container information (barrel-aging, etc.) to supplement your entry for judging. If you prefer, you can simply type your specialty information, which will be reviewed.
- When entering beers with ingredients such as 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. (Please note that the default pouring procedure for certain German wheat beer styles is "rouse.")
- 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.

- For the sake of attendees, the preference is that beers entered in the competition will also be poured at the festival booth.
- Each festival booth includes four complimentary festival badges.
- Up to four additional brewery representative badges may be purchased at this time.

## GABF FESTIVAL BEER COLLECTION POINTS

Indicate the location where you will deliver kegs and case beers that you'll be pouring at the festival. **You will not ship your competition entry bottles here as they should only be shipped directly to CR Goodman in Aurora, Colo.**

## FESTIVAL BEERS

Confirm the beers that your brewery will pour at the festival.

**NOTE: If your brewery is participating in the MicroStar keg program and kegs must ship to a different physical address, be sure to provide that address where indicated.**

The GABF beer service team will tap festival beer sent in kegs. Indicate one of the following serving options for each beer:

1. We are **not** a current MicroStar client. Send us MicroStar kegs.
2. Yes, we are a current MicroStar client. We are sending kegs out of our existing MicroStar inventory (**required of current MicroStar clients**).
3. We are sending our own refillable stainless steel or single use plastic keg(s). Breweries sending their own kegs must arrange to have kegs picked up on Sunday, October 9 at the festival hall or Saturday night after the festival.
4. We are sending bottles or cans.
5. We wish to send our own tapping system. (If this option is selected, the GABF will only place kegs and ice at

your booth. The brewery is responsible for bringing draught equipment and tapping kegs. Most breweries do not select this option.)

## GABF REPRESENTATIVE INFORMATION

Breweries with a booth at the festival will receive four brewery representative badges with their festival booth fee, and the option to purchase up to four more.

**Breweries participating in the competition only (no booth at the festival) do not receive any complimentary festival badges.**

Each participating festival brewery may request a maximum of four tickets to the GABF Brewers Gathering.

**Note:** Breweries participating in the "Meet the Brewer" section of the festival hall will receive three additional complimentary badges (total of seven complimentary) for their booth staff. (See page 17 for more information.)

Breweries may purchase UP TO FOUR additional badges for brewery representatives while supplies last. There are a limited number available. Additional/purchased badges do not include a ticket to GABF Brewers Gathering.

**TIP! Purchase the number of brewery rep badges that you believe you will need now. These will sell out.**

Badges are for BREWERY REPRESENTATIVES working the festival 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 (see page 23).



# NEXT STEPS AFTER REGISTERING

## CONFIRMATION OF COMPETITION ENTRIES

After registering your beers during the July 6 - 15 beer registration window, you will have a chance to review and confirm your entries online, immediately at the end of the beer registration process. Please review the confirmation page closely to ensure that all of the information is correct. Spelling and capitalization count! Once you sign off, this information is used for the competition details, festival program and festival banner.

**If any information is incorrect**, follow the on-screen directions to make changes.

**The deadline to make any beer changes is August 5. No beer changes will be accepted after this deadline, nor any refunds or credits issued.**

**THIS WILL BE YOUR ONLY OPPORTUNITY TO CONFIRM YOUR ENTRIES FOR THE COMPETITION.**

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## CONFIRMATION OF FESTIVAL BEER INFORMATION (FOR APPLICABLE BREWERIES)

A similar confirmation page will be shown for those who complete the festival booth and beer registration process. Be sure to review all information to ensure the most accurate information on all festival materials.

## SHIPPING YOUR COMPETITION ENTRIES

**Competition entries must be received between August 22 and 26.** Any entries received at CR Goodman after August 19 will not be judged. Neither refunds nor credits will be issued for missed deadlines (or beers dropped after the August 5 refund deadline).

Package your beers in a way to withstand rough handling during transit. The GABF is not responsible for broken shipments. We will contact breweries if broken bottles are received; however, time may not allow replacement bottles to be shipped. Determine the type of packaging that will ensure your beers maintain the best quality possible. Some breweries include cold packs in their shipments.

**Competition beers must be shipped separately from your festival beers, as festival beers will need to be sent to your preferred keg/case**

**drop off point, and competition beers are due to Aurora, Colo. in August.**

## QUANTITIES TO SEND

Number of bottles/cans to be sent for the competition depends on the bottle/can size. Please send no less than the stated amount listed below, based on the bottle size you're sending.

**Breweries sending less than the required amount for judging will not have these entries judged, nor will you be issued a credit/refund for your competition entries.**

***\*Category-specific quantities:** Please know that occasionally, certain categories (namely American IPA, Imperial IPA and a few others) may have such a large number of entries that we will require an additional quantity of beers to be sent for judging in that category.*

Container Size	Amount to Ship
7 oz (200 ml) to 10.9 oz (322 ml)	8
11 oz (323 ml) to 19.9 oz (588 ml)	6
20 oz (589 ml) and higher	4

## LABELING YOUR BEERS

- Please create your own label (white labels are preferred for ease of reading information) and affix one label to each bottle you send using adhesive (adhesive labels, clear packing tape, glue, etc.). Do not rubber-band or string loose pieces of plain paper to the bottles as these get lost and cause issues during sorting.
- You do not need to remove any commercial labels that are already on the bottle/can.
- Please make sure the following information is included for judging.
  - **Brewery Name**
  - **Beer Name**
  - **GABF category number (and subcategory letter, if applicable)** and name, if possible.
  - Specialty information/serving instructions are not necessary on the label (we provide this to the judges separately)

- Make sure all information on labels matches your original registration **exactly** (i.e. do not alter the beer entry name, brewery name, category number or anything else without first notifying us and getting approval for the change).
- You may also request a digital version of your competition labels by emailing Chris Williams at [williams@brewersassociation.org](mailto:williams@brewersassociation.org).
- Label your bottles correctly. GABF is not responsible for bottles that are mislabeled and cannot guarantee that mislabeled bottles will be judged correctly or at all.
- Please affix label to bottles with adhesive (adhesive labels, clear packing tape, glue, etc.) as far up on the neck of the bottle as you are able.

### TIPS FOR PACKAGING BEERS:

1. Place all bottles standing upright in the shipping container. All bottles should be placed in the same direction (lids up) wrapped in bubble wrap. Use your standard four- or six-pack holder to help keep bottles secure.
2. Fill the shipping container to the top with packaging materials. Packing peanuts are NOT recommended. If used, make sure peanuts are enclosed in a plastic bag.
3. Wrap the original box in a plastic bag to avoid possible leakage and then place the box in a strong shipping box filled with more packing material.
4. If more than one box of entries is being shipped, be sure to keep the samples of each brand in the same box. Do not ship bottles of the same brand in separate boxes.
5. Coolers or other special containers will not be returned; however, the beers that arrive in specialized containers will be judged and tend to withstand the rigors of shipping.
6. *Please consider shipping extra bottles for our volunteer sorting crew that works many hours in the cooler getting the competition beers sorted and inventoried for the competition.*

### COMPETITION ENTRY SHIPPING ADDRESS

C. R. Goodman Companies  
Attn: 2016 GABF  
14402 East 33rd Place  
Aurora, CO 80011

**Some brewers have found that setting up a shipping courier to pick up the package from your**

**place of business works better than taking it to a local shipping office (For instance: sometimes shipments get denied when taken into a store).**

**Please do not use the United States Postal Service (USPS).** FedEx, UPS, and private couriers work well, and freight companies work best.

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. C.O.D. shipments will not be accepted.***

### DECIDED NOT TO SEND A BEER FOR THE COMPETITION?

If you decide not to ship one or more of your competition entries, please notify us. Entries not shipped are a common cause of handling errors for your other entries. These are set aside while we search for your “missing” entry or entries.

**If you plan to separate shipments for your competition entries, please email [bradley@brewersassociation.org](mailto:bradley@brewersassociation.org) or call 720-473-7672.**

Please see the refund policy on page 21.

### SHIPPING YOUR FESTIVAL BEERS

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

You are emailed a no-charge invoice indicating that your GABF beer is donated. Prior to shipping, attach this to your festival beers.

Beer may only be received in the following ways:

- **Kegs** – You may send your own kegs for the festival or have the GABF ship kegs to you via MicroStar Keg Management. See page 16 for full details on using MicroStar kegs for the festival.

**If sending your own kegs, the GABF only accepts beer sent in refillable stainless steel or single-use plastic kegs. No exceptions. Kegs must be picked up from the Colorado Convention Center on Sunday, October 9 before 12:00 pm. The GABF is not responsible for any kegs left after this time.**

- **Bottles or Cans** – Deliver a minimum of 10 cases of each brand in bottles or cans to your collection point



for shipment to Aurora, CO. Your local distributor may also deliver your beer to the C.R. Goodman warehouse in Aurora during the delivery window.

### THE MICROSTAR KEG PROGRAM (HIGHLY RECOMMENDED)

Breweries may choose to have MicroStar Keg Management ship kegs directly to your brewery to fill with your festival beers (this option is not available for current MicroStar customers, but we urge MicroStar customers to use their own MicroStar kegs to send to the festival). This saves you from having to use your current inventory. If you choose to use the MicroStar program, here are the details for participating:

- You will receive **2 – 1/6 barrel kegs** for every brand you are sending for the festival. (Breweries in the “Meet the Brewer” hall at the festival will receive one 1/2 bbl per brand).
- If your brewery has previously run out of beer at the festival, you may request additional kegs by emailing Bradley Latham at [bradley@brewersassociation.org](mailto:bradley@brewersassociation.org) by July 15. This will only affect a very limited number of breweries as past festivals have shown 2 – 1/6 barrel kegs are adequate for 90% of participating breweries.

- Current MicroStar clients should use their existing inventory and will receive credit from MicroStar for the kegs sent to the festival.
- For existing MicroStar clients, please send no more than one 1/2 barrel per brand unless you historically run out of beer.

### SENDING YOUR OWN KEGS?

The GABF only accepts kegs that are refillable stainless steel or single-use plastic. Please do not send more than one 1/2 barrel keg per brand, or three 1/6 bbl kegs per brand, unless you historically run out of beer at the festival. If you have any questions about acceptable kegs at the festival, please email Bradley Latham at [bradley@brewersassociation.org](mailto:bradley@brewersassociation.org).

### LOOKING FOR WAYS TO SAVE MONEY ON SHIPPING?

Breweries may consolidate shipments when sending competition beers. Many breweries are coordinating the shipment of competition beers. This saves time and money! Consider contacting your local guild to discuss the option of palletizing your competition entries, and shipping them together via a freight company. A list of participating breweries can be found at [GreatAmericanBeerFestival.com](http://GreatAmericanBeerFestival.com) if you'd like to coordinate with others.

# PARTICIPATING IN THE FESTIVAL

## PUBLIC TASTING SCHEDULE

GABF features four public tasting sessions:

Thursday, October 6 - 5:30 pm to 10:00 pm

Friday, October 7 - 5:30 pm to 10:00 pm

Saturday, October 8 - 12:00 to 4:00 pm

(Members Only session)

Saturday, October 8 - 5:30 pm to 10:00 pm

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

## “MEET THE BREWER” AREA AT GABF

Consider the “Meet the Brewer” hall, where festival booths will be staffed **ONLY** with brewers and brewery owners. Several of our educational pavilions also moved to this hall and a new public entrance to the festival is located here.

How it works:

- During the application process (June 19 – 30) breweries will opt-in to the lottery for a festival booth space. (Only open to BA member breweries.)
- Brewers may also opt-in to participate in a “Meet the Brewer” booth in the GABF Festival hall. Participation is limited to approx. 120 breweries.
- DIY Staffing! - Brewery booths in the hall must be entirely staffed by brewers, brewery owners and other brewery staff. **NO VOLUNTEER POURERS WILL BE PROVIDED.** Volunteer captains will be assigned to assist with beer service operations, but volunteer pourers will not be assigned to these booths.
- Spread out! - Each brewery in this section will receive an 8 ft x 10 ft space (vs. the 6 ft x 10 ft spaces in other areas). Breweries will be arranged alphabetically rather than by geographic region.
- More Badges – Each brewery participating in this portion of the festival will receive an additional three complimentary Brewery Representative badges for their staff, for a total of seven complimentary badges (and four more available for purchase, if needed).

## HOW THE PUBLIC TASTING SESSIONS WORK

All participating breweries are arranged by geographic region throughout the festival hall. (Exception: booths in the “Meet the Brewer” section are arranged alphabetically.) Each brewery has a booth space 6 ft. long x 10 ft. deep. For breweries pouring draught beer, kegs are tapped at the back of the booth. Bottles and cans are iced in tubs and placed on a table at the front of the 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 being served, hangs from the 8 ft. drape on the back wall of the booth.

Festival attendees receive a tasting glass and a festival program upon entering. Each evening, more than 10,000 attendees circulate among the booths tasting various beers. You, your brewery representatives or one of our knowledgeable volunteers will pour one-ounce servings and answer questions.

Participating breweries are expected to staff their booth at all times. Remember—festival attendees want to learn more about **YOUR** beer, and meet you!

## BREWERY REPRESENTATIVES AND BADGES

- 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.
- Festival booth = four (4) complimentary brewery representative badges (+ three additional if in “Meet the Brewer” section of the festival hall).
- No festival booth = zero (0) complimentary brewery representative badges.
- The Brewers Association is dedicated to presenting GABF beers in a favorable light. Part of this plan is to provide a safe and secure environment. Make sure that your brewery representatives are aware of and adhere to the **ONE-OUNCE POUR RULE**.
- **Festival breweries** (i.e. those with a booth at the festival) may purchase a maximum of four additional

brewery representative badges (valid for all sessions), based on availability. The cost is \$185 per additional pass for Brewers Association brewery members.

- **Competition-Only Breweries** are eligible to purchase a maximum of four brewery representative badges (valid for all sessions), based on availability. The cost is \$300 per pass for Brewers Association brewery members (\$325 for non-member breweries).
- Badges are valid for all four sessions 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.
- All badges are the property of the Brewers Association and may be revoked at any time.
- 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. Ages 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.

### GUIDELINES FOR BREWERY REPRESENTATIVES

- All brewery representatives must be 21 years or older and present valid photo ID upon check-in at the festival. 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. Appropriate dress is 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 that 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, etc.) from the booth into the crowd is strictly prohibited.
- Coasters are not allowed at the festival. Please do not bring them. "Flying" coasters have posed safety issues at previous events and are now prohibited.
- Brewery representatives are encouraged to sample responsibly during the festival. Please adhere to the one-ounce pour rule.

### GUIDELINES FOR SERVING BEER

- Pour one ounce of beer into attendees' glasses. There is a pour line on the glass for your convenience.
- Please do 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.

### DRAUGHT BEER TAPPING OPTIONS

The Great American Beer Festival ices, taps and pressurizes all draught beers sent in Sankey kegs. Kegged beer may only be sent in refillable stainless steel kegs and single-use plastic kegs. The majority of breweries take advantage of our tapping service. If you choose to tap the beers yourself, you must provide all equipment necessary (faucets, taps, lines, CO2, etc.). The GABF provides keg containers and ice. The festival is not able to accommodate any Hoff-Stevens, Golden Gate or Cornelius kegs.

All beer entered in the festival must be delivered to the GABF host distributor for legal and inventory purposes. 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 such as selling at retail.

## DISPLAYS AND PROMOTIONAL MATERIALS

- Each brewery or brewing company is provided a 6 ft. table (6' wide x 24" deep x 30" high) 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 (so as to not block draught equipment housed at the back of the booth)
- No display may be higher than 15 ft. from the ground.
- The GABF is intended to educate consumers about the quality and diversity of beer in the U.S. 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.
- Tents that encroach on your neighbor's space are not allowed. Tents that stay in your designated area (6 ft. wide) are allowed.
- The GABF is not responsible for lost or stolen items. (Take important items with you when you leave each night.)
- Complimentary promotional items (with the exception of coasters, which are prohibited) 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.
- Signs requiring electricity are only allowed at end cap (sponsor) booths.

## 14TH 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 the most festival flair is awarded a plaque at the awards ceremony and a certificate for five complimentary entries for the 2017 GABF. There is an award for best end-cap booth and best in-line booth. Breweries must bring all of their items to decorate; these cannot be shipped to the convention center or with festival beers. We suggest shipping your decorations to your hotel room or bringing them by car.

## DESIGNATED DRIVER BOOTH AND VOLUNTEERS

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

Did you know that the GABF has more than 2,000 volunteers who devote countless hours to 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, city, state, 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 brewery listing will also identify Brewers Association members as either:

- Voting Member of the BA
- Associate Member (all other brewery 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.**

# GABF COMPETITION INFORMATION

The Great American Beer Festival is a production of the Brewers Association and is America's longest running and largest gathering of U.S. breweries. 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 96 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.

## AWARDS PHILOSOPHY

The GABF awards medals for excellence in 96 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 AND BREWMASTER OF THE YEAR CRITERIA

All beers entered in the competition (except Pro-Am entries) count toward Brewery of the Year points. Refer to the Brewers Competition Information section of the GABF website for criteria used for awarding points. Awards are given in the following categories:

### PACKAGING BREWERIES:

#### *Very Small Brewing Company of the Year*

Less than 1,000 barrels produced in 2015

#### *Small Brewing Company of the Year*

1,000 – 14,999 barrels produced in 2015

#### *Mid-Size Brewing Company of the Year*

15,000 – 6,000,000 barrels produced in 2015

#### *Large Brewing Company of the Year*

Over 6,000,000 barrels produced in 2015

### BREWPUBS\*:

#### *Small Brewpub of the Year*

Less than 750 barrels produced in 2015

#### *Mid-Size Brewpub of the Year*

750 – 1,500 barrels produced in 2015

#### *Large Brewpub of the Year*

Over 1,500 barrels produced in 2015

**\*Brewpubs:** Note: BA re-categorizes a company as a microbrewery (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 that has majority ownership of the brewery.

**FOR BREWPUBS:** Size of single store Small Brewpub, Mid-Size Brewpub and Large Brewpub entries is defined by production volume of the individual operation that holds the brewing license.



## NOTE on Multiple Packaging and Brewpub

**Location Entries:** Brewing companies entering separate packaging and brewpub locations are required to enter both locations under the same BOY category. For instance, a company may not enter a packaging facility as a “Small Brewing Co.” and a brewpub location as “Small Brewpub,” but instead must enter both facilities as “Small Brewing Co.” The BA will re-categorize incorrect entries as needed.

## TEAM BREWERY NAME

We allow a team concept for the Brewer of the Year award. There are two choices for this recognition: individual names (up to two 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.

## REFUND POLICY

A full refund is given only in the event that your brewery cancels by August 5, 2016. Refunds are issued after the festival. You may also request a credit for the 2017 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.

## PRO-AM COMPETITION

**First Come, First Served:** The GABF Pro-Am competition is limited to 96 entries. These will be first come, first served during the beer registration process. **Once filled, no additional Pro-Am entries can be accepted.**

The Brewers Association and the American Homebrewers Association are proud to present the 11th 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 August 10, 2016. 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 in the festival hall, 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 festival beers at their brewery 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:
  - 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, 2015.
  - Organize your own brewery-run and AHA/BJCP sanctioned competition.
  - Partner with a local homebrew club to organize an AHA/BJCP sanctioned competition.
- See our Events Calendar for a calendar of upcoming AHA/BJCP sanctioned competitions or go to the BJCP website 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. See [HomebrewersAssociation.org](http://HomebrewersAssociation.org) for homebrew club and shops directories. Contact John Moorhead, American Homebrewers Association Project Coordinator, at 303-546-6574 or [john@brewersassociation.org](mailto:john@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. Homebrewer employees of the Brewers Association are ineligible.

- 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 (BOS) style judging to be held prior to the GABF Competition, with the best 24 beers advancing to the BOS round judged 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. Medals are issued to both the winning brewery and the winning homebrewer.
- The Pro-Am medals do not count toward “Brewery of the Year” awards, and therefore, are not counted for Brewery of the Year points.

## 2016 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 (June 2016), as well as when the Pro-Am entry is judged (October 2016). 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, 2015 may use AHA/BJCP categories, as defined by the BJCP 2015 Style Guidelines for their entries, excluding those restricted by the competition. See our Events Calendar (<http://bit.ly/BJCPcal>) for a calendar of upcoming AHA/BJCP sanctioned competitions or go to [bjcp.org/apps/comp\\_reg/comp\\_reg.html](http://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 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. Homebrewer employees of the Brewers Association are ineligible to participate.
- 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.



# POST-EVENT PUBLICITY RULES

Award-winning brewing companies are encouraged to use their Great American Beer Festival® (GABF®) awards in public relations and advertising campaigns. Each award-winning brewing company planning to make any reference to the Great American Beer Festival in any promotion is required to sign a licensing agreement with the Brewers Association, which was a part of the registration process. The guidelines for using the Great American Beer Festival name and trademark 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 for all those concerned, reference to Great American Beer Festival awards are governed by these rules:

1. 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 e-mail and assigned a submission number. The first 5 submissions per award winning brand shall be at no charge. The sixth and any subsequent submissions will be charged an administrative fee of \$200 per submission. Requests for approval can be emailed to: Nancy Johnson Event Director Brewers Association Email: [nancy@brewersassociation.org](mailto:nancy@brewersassociation.org)
2. In all cases, reference to an award must include a **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. See # 7. (For TTB label approval only, the word “strong” in a category name may be replaced by the plus symbol, “+”.)
3. In all cases, reference to an award must **specify the type of award** received (i.e., gold; silver; bronze). Type of award must be referenced in a font size equal to the size used to reference the award. See # 7.
4. 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. See # 7.
5. 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.** See the winners list for exact wording on competition entries.
6. Reference to an award must state the name of any alcohol beverage industry member directly or indirectly owning 25% or more interest (including stock or other equity interest) in the winning brewing company. This requirement does not apply to a brewer producing less than six million barrels annually (as calculated using “controlled group” rules of 26 U.S.C. § 5051). The name of the industry member must appear direct conjunction with the reference to the award and in a manner reasonably calculated to inform the public of the ownership of the winning brewing company. Situations triggering this requirement include those where the winning brewer is part of a “controlled group” of brewers with a combined production in excess of six million barrels, with the threshold for finding a “controlled group” being an interest of 25% or greater, and also includes direct or indirect ownership by a winery, distillery, alcohol beverage distributor, or alcohol beverage importer.
7. **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.
  - 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, and are not contradictory to, the requirements of this subpart.
8. **Always use the ® when using the Great American Beer Festival medal logo.** It is a

registered trademark of the Brewers Association. When writing the words “Great American Beer Festival” or “GABF” an ® must be used after first mention. The GABF logo is not available for use.

9. Promotions or any other mentions of the Great American Beer Festival and Great American Beer Festival awards **may not mention other brewing companies, aside from disclosures required by Paragraph 6 above, 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, except as required to comply with Paragraph 6 above.
10. 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 in any manner. 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.**

11. 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.
12. 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.

# QUICK SUMMARY TO ENTERING THE GABF

GABFREGISTRATION.COM

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

## 2. Complete the registration form (online at [GABFRegistration.com](http://GABFRegistration.com)).

On the registration form, did you:

- Include payment?
- Indicate if you want a booth at the festival?
- Indicate if you would like to participate in the “Meet the Brewer” program in the festival?
- Read and sign license agreement (by checking the “I Agree” box)?
- Fill out specialty information for beers entered into these categories?: 3, 4, 5, 6, 7, 8, 9, 10, 11, 12a, 12b, 13, 14a, 15, 16, 18a, 19a, 19b, 19c, 20, 21a, 22, 23a, 23b, 24a, 24b, 25, 26, 27a, 27b, 28, 29, 30, 31, 32, 33a, 33b, 34a, 34e, 34f, 72a, 72b, 72c, 79, 80b, 81c, 81e, 85a, 85b, 85c

## 3. Confirm your entries after completing your beer registration.

Once you complete your beer registration, you’ll see a confirmation page of your entries. Review all of the information carefully. Should you need to change your information, you will simply log back in with your GABF brewery ID (which can be found on your confirmation page).

## 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 August 22-26, 2016.

### Send to:

C. R. Goodman Companies  
Attn: 2016 GABF  
14402 East 33rd Place  
Aurora, CO 80011  
United States

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

Festival beers must arrive to the collection point the last week of August/first week of September. Actual dates will be sent at a later date. No-charge invoices should be included with this shipment.

## 7. Attend the Great American Beer Festival.

Festival dates are Thursday, October 6 – Saturday, October 8.

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# THANK YOU FOR PARTICIPATING IN THE 2016 GABF!

# GABF BEER STYLE CATEGORIES

GABFREGISTRATION.COM

## COMPETITION STYLE DESCRIPTIONS AND SPECIFICATIONS

Here are detailed beer style guidelines for the 96 categories at the 2016 Great American Beer Festival. Use these guidelines when filling out your registration form, and to ensure your beers are entered into the correct category. Please note: by rule, Brewers Association staff cannot help determine in which categories your beer should be entered. To allow for accurate judging, you must include specialty information about your beer for the following categories during registration: *3, 4, 5, 6, 7, 8, 9, 10, 11, 12a, 12b, 13, 14a, 15, 16, 18a, 19a, 19b, 19c, 20, 21a, 22, 23a, 23b, 24a, 24b, 25, 26, 27a, 27b, 28, 29, 30, 31, 32, 33a, 33b, 34a, 34e, 34f, 72a, 72b, 72c, 79, 80b, 81c, 81e, 85a, 85b, 85c*

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## HYBRID/MIXED LAGERS OR ALES

### 1. American-Style Wheat Beer

#### A. Subcategory: Light American Wheat Beer 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. Body is very low to medium.

**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 Beer 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 Beer with Yeast

Light American Wheats with Yeast 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 Beer with Yeast

Dark American Wheats with Yeast 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 is 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. American-Style Fruit Beer

American Fruit Beers are any range of color from pale to very dark depending on the underlying style, and will often reflect the color of added fruit to some degree. 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. American-Style Fruit Beers are fermented with traditional German, British or American ale or lager yeast 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 fermented using Belgian-, wit-, abbey-, farmhouse-, saison- and/or *Brettanomyces*-type yeast would be more appropriately categorized as Belgian-Style Fruit Beer or possibly as fruited versions of Brett Beer. Hop aroma is not perceived to medium-low. Malt sweetness can vary from none to medium-high levels. Hop flavor is not perceived to medium-low. 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. Body is variable with style. Classifying these beers is complex with exemplary versions depending on the exhibition of fruit characters more so 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 characterized as Fruit Beer; whereas such a beer in which juniper berry characters are expressed more as herbal or spice quality would appropriately be categorized as Herb and Spice Beer. Fruit Beer with wheat as an ingredient would be appropriately characterized as Fruit Wheat Beer. Fruit Beer brewed with unusual fermentable(s) (other than wheat) would be appropriately characterized as Fruit Beer. For purposes of 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 the fruit(s) used, as well as a classic ale, lager or experimental style of base beer and 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)** 5-45 • **Color SRM (EBC)** 5-50 (10-100 EBC)

### 4. Fruit Wheat Beer

Fruit Wheat Beers are generally straw to light amber, and will usually reflect the color of added fruit to some degree. Chill haze is acceptable. These beers may be served with or without yeast. 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. 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. At competition, these beers are poured as specified by the entering brewer, using quiet pouring, normal pouring or intentional rousing. For purposes of this competition, coconut is defined as a vegetable, and beers containing coconut would be appropriately entered as Field Beer. At competition, fruited versions of Berliner Weisse or Contemporary Gose would be appropriately characterized in those categories (as they are commonly brewed with fruit), and not entered as Fruit Wheat Beers. At competition, fruited versions of various South German style Weizens, Grodziskie, or other wheat beer styles would be appropriately characterized as Fruit Wheat Beer, as they are not commonly brewed with fruit. Such entries could appropriately deviate from parameters shown below and would instead hew



towards the underlying classic beer style, with fruit added. *To allow for accurate judging the brewer must list the fruit(s) used, as well as a classic or experimental ale or lager wheat beer base style and 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. Belgian-Style Fruit Beer

Belgian Fruit Beers are any range of color from pale to dark depending on underlying Belgian style, and will usually reflect the color of added fruit to some degree. Clear to hazy beer is acceptable in appearance. Fruit aromas ranging from subtle to intense should be evident, and should not be overpowered by hop aromas. Belgian-Style Fruit Beers are fermented with traditional Belgian-, wit-, abbey-, and/or farmhouse-type yeast 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. Malt sweetness can vary from not perceived to medium-high levels. Acidic bacterial (not wild yeast) fermentation characters may be evident (but not necessary) and if present contribute to acidity and enhance fruity balance. Body is variable with style. Classifying these beers is complex, with exemplary versions depending on the exhibition of fruit characters more so than the addition of fruit itself, within a Belgian beer style. As examples, a fruited Saison exhibiting some Brett character would be appropriately characterized as Specialty Saison. Whereas a fruited version of a Brett Beer might more appropriately be characterized within a fruited Brett Beer subcategory. Lambic-Style fruit beers should be entered in the Belgian-Style Fruit Lambic category. Fruited Belgian style beers brewed with additional unusual fermentables should be entered in this category. Fruit beers fermented using German, British or American ale or lager yeast would be more appropriately categorized as American-Style Fruit Beer or as Fruit Wheat Beer. At 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 Belgian style of base beer and 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. Pumpkin/Squash Beer

Pumpkin/Squash Beers are any range of color from pale to very dark depending on the underlying style. Clear or hazy beer is acceptable in appearance. Pumpkin or squash aromas ranging from subtle to intense should be evident. These beers are any beers using pumpkins (*Cucurbito 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. They are not flavored with the addition of spices but may have flavors associated with a particular style of beer (examples: smoked beer, fruit beer, sour beer). Spice aromas and flavors should be absent; versions exhibiting spice aromas and/or flavors would most appropriately be characterized as pumpkin spice beer or other categories. Hop aroma is none to medium. Malt sweetness often varies from low to medium high levels depending on the underlying beer style. Hop flavor is none to medium. Hop bitterness is low to medium-low. Beers made with pumpkin or squash, but which do not exhibit pumpkin or squash aromas or flavors, would be more appropriately characterized within the underlying classic or experimental beer style. Body is variable with style. *To allow for accurate judging the brewer must provide information about their entry, including the classic ale, lager or experimental style of base beer, type of pumpkin or squash and how processed, and/or other processes used if any. 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. Field Beer

Field Beers are any range of color from pale to very dark depending on the underlying style, and may take on the color of added ingredients. 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. Field Beers are any beers using vegetables as flavor or carbohydrate adjuncts in either the mash, kettle, primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, qualities. 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. Body is variable with style. Classifying these beers is complex, with exemplary versions depending on the exhibition of vegetable characters more so than the addition of vegetable itself. All beers

containing chili peppers should be entered as Chili Beer. At 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 the vegetables used along with the classic ale, lager or experimental style of base beer, and 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)

## 8. Chili Beer

Chili Beers are any range of color from pale to very dark depending on the underlying style. Clear or hazy beer is acceptable in appearance. Chili Beers are any beers using chili peppers as a flavor, aroma or “heat” inducing adjunct to create distinct and balanced (ranging from subtle to intense) character. Chili pepper aromas ranging from subtle to intense may or may not be evident, and should not be overpowered by hop aromas. Malt sweetness can vary from very low to medium-high levels, depending on the underlying beer style. Hop bitterness is very low to medium-high. Chili pepper aroma and flavor qualities should not be overpowered by hop aroma and flavor, and should be present in harmony with characteristics typical of the underlying beer style. Chili pepper qualities may vary widely as vegetal, spicy or “heat” inducing flavors and/or aromas. At competition, all beers containing chili peppers should be entered as Chili Beer. Beers which represent more than one style (for example chili beers with chocolate) would also be appropriately entered as Chili Beer. *To allow for accurate judging the brewer must list the chili(s) used along with the classic ale, lager or experimental style of base beer, and 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)

## 9. Herb and Spice Beer

Herb and Spice Beers are any range of color depending on underlying style. Clear or hazy beer is acceptable in appearance. Herb and 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). Individual aroma and/or flavor characters of herbs and/or spices used may not always be identifiable but should be evident. Hop aroma is not essential but may be evident in certain herbed/spiced beer styles and may or may not dominate over herb-spice character. Malt sweetness will vary dramatically depending on overall balance desired. Hop flavor is not essential but may be evident in certain herbed/spiced beer styles and may or may not dominate over herb-spice character. Hop bitterness is very low to medium-low. The perception of lower hop bitterness is optimal for highlighting herbal/spice characters. Positive evaluations are significantly based on perceived balance of flavors. Body is variable with style. Classifying these beers can be complex; entries which exhibit primarily herbal and/or spicy qualities would appropriately be considered as Herb and Spice Beer. All beers with chili peppers should be entered as Chili Pepper Beer. Beers made with pumpkin in which herb and spice characters dominate and which nonetheless lack perceivable pumpkin character would be appropriately characterized as Herb and Spice beer. *To allow for accurate judging the brewer must list what herbs and/or spices are used, the classic ale, lager or experimental style of base beer, and 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)** 5-40 • **Color SRM (EBC)** 5-50 (10-100 EBC)

## 10. Pumpkin Spice Beer

Pumpkin Spice Beers are any range of color from pale to very dark depending on the underlying style. Clear or hazy beer is acceptable in appearance. Pumpkin or squash aromas ranging from subtle to intense may or may not be evident. These 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. They are spiced with other ingredients whose character should be evident and in balance. Hop aromas should not overpower pumpkin, squash, spice or overall balance of aromas. While cinnamon, allspice, clove and nutmeg are common spices added to American type pumpkin beers, brewers may add other spices that for example could replicate a Wit-Pumpkin spiced beer (orange peel and coriander). Hop aroma is none to medium. Malt sweetness often varies from low to medium high levels. Hop flavor is none to medium, and not overpowering pumpkin or squash characters. Hop bitterness is low to medium-low. Body is variable with style. *To allow for accurate judging the*

brewer must provide information about their entry, including the classic ale, lager or experimental style of base beer, type of pumpkin or squash and how processed, spices added, and/or other ingredients and processes used if any. 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)

## 11. Chocolate Beer

Chocolate Beers are light amber to black depending on the underlying style. Clear or hazy beer is acceptable in appearance. 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 and balanced (ranging from subtle to intense) character. Hop aroma not perceived to very low. Medium-low to medium-high malt sweetness helps accent balanced cocoa flavors and aromas. Hop flavor 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. Body is variable with style. Beers made with white chocolate do not exemplify this category. *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 process details if they wish. 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

## 12. Coffee Beer

### A. Subcategory: Coffee Beer

Coffee Beers are pale to black depending on the underlying style. Clear or hazy beer is acceptable in appearance. Coffee beers use coffee in any of its forms to create a distinct and balanced (ranging from subtle to intense) character. Hop aroma is low to high depending on the intent of the underlying style. Medium-low to medium malt sweetness helps accent balanced coffee flavor and aromas. Hop flavor is reflective of aroma and can be low to high depending on the intent of the underlying style. Hop bitterness is variable, depending on underlying beer style. Other flavors may be infused but coffee should be an obvious character. Body is reflective of the underlying beer style. Stout and porter entries with coffee flavor would be more appropriately categorized as Coffee Stout or Porter. *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)** 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

### B. Subcategory: Coffee Stout or Porter

Coffee Stouts or Porters are a range of color from pale brown to black depending on the underlying porter or stout style being made with coffee. Clear or hazy beer is acceptable in appearance. Coffee stouts and porters use coffee in any of its forms to create a distinct and balanced (ranging from subtle to intense) character in harmony with dark malt aromas present in the underlying beer style. Hop aroma is low to high depending on the intent of the underlying style. Malt sweetness and flavors appropriate to the stout or porter style are present and balanced with coffee flavors. Hop flavor is reflective of aroma and can be low to high depending on the intent of the underlying style. Hop bitterness is variable, depending on underlying beer style. Other flavors may be infused but coffee should be an obvious character. Body is reflective of the underlying beer style. *To allow for accurate judging the brewer must list the underlying stout or porter style being made with coffee, 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)** 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

## 13. Specialty Beer

Specialty Beers are very light to black depending on the underlying style. Clear or hazy beer is acceptable in appearance. Specialty Beers are brewed with unusual fermentable sugars, grains and/or starches other than or in addition to malted barley, which contribute to alcohol content. For example, maple syrup, agave or potatoes are 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. 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. Body is variable with style. Classifying these beers can be complex. Nuts generally impart much more flavor than fermentables, thus beer brewed with nuts would be appropriately characterized as Field Beer. Beers brewed with coconut are typically characterized as Field Beer. Beers brewed with honey would most appropriately be characterized as Specialty Honey Beer. Beers brewed with roots, seeds, flowers etc. and which exhibit herbal and/or spicy characters would be appropriately characterized as Herb and Spice Beer (for example 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 characterized as Fruit Beer or Field Beer respectively. Spiced versions of beers made with unusual fermentables would be appropriately characterized as Experimental Beer. Beers brewed with unusual fermentables as well as fruit should be entered as Fruit Beer. *To allow for accurate judging the brewer must list the special ingredient(s) used and the classic ale, lager or experimental 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)** 1-100 • **Color SRM (EBC)** 1-100 (2-200 EBC)

## 14. Rye Beer

### A. Subcategory: Rye Beer

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 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 sufficient rye such that rye character is evident in the beer. Beers brewed with rye but which do not exhibit rye character would be more appropriately considered as other beer styles. Rye characters are often described as low level spicy and subtle black pepper. Very low level astringent, grainy, and/or fruity-ester flavors are typical. Phenolic clove-like characteristics and diacetyl should not be perceived. A 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, lager or experimental 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

### B. Subcategory: German-Style Rye Ale

German Rye Ales are pale to very dark, with darker versions running dark amber to dark brown. Chill haze is acceptable in versions packaged and served without yeast. In versions served with yeast, appearance may range from hazy to very cloudy. Low to medium 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 not perceived. 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. Versions packaged and served without yeast will not have yeast flavor or fuller mouthfeel caused by yeast. Versions packaged and served with yeast will have low to medium yeast flavor and a characteristically fuller mouthfeel, which should not overpower the balance and character of rye and barley malt and hops. Hop flavor is not perceived. Hop bitterness is very low to low. 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. *At competition beers will be poured as instructed by entering brewer. During registration brewer may specify pouring instructions, choosing normal pouring, quiet pouring or intentional rousing of 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)** 4-25 (8-50 EBC)

## 15. Honey Beer

Honey Beers are very light to black depending on underlying style. Clear or hazy beer is acceptable in appearance. Honey Beers use honey in addition to malted barley. Character of honey should be evident in aroma, flavor and/or overall balance with the other components, without overpowering them. 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. Honey Beers may be brewed to a traditional style, or may be experimental. Body is variable with style. *To allow for accurate judging the brewer must provide the traditional lager, ale or experimental style of the base beer. Brewer may also include the type of honey used (wildflower, clover, etc.) and information about processing if desired. 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)** 1-100 • **Color SRM (EBC)** 1-100 (2-200 EBC)

## 16. Session Beer

Session Beers are the color of the classic beer style being made to lower strength. Appearance may vary from brilliant to hazy to cloudy 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 4.0% alcohol by weight (5.0% alcohol by volume). Beers above these limits that are entered into this category may be disqualified before judging or after results are announced. Body is variable with style. *To allow for accurate judging the brewer must absolutely 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: low-alcohol bock). Beer entries not accompanied by this information will be profoundly disadvantaged during judging. Beers which exceed 5.0% abv would not be characterized as Session Beer. Beers containing less than 4.0% abv (5.0% abv) which could be appropriately characterized in another classic or traditional category would not be appropriately characterized as Session Beer. Session IPAs would be appropriately characterized as Session India Pale Ale. Belgian Table Beers should not be entered as Session Beer but rather as Belgian-Style Table Beer.*

**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)** 2.8%-4.0% (3.5%-5.0%) • **Bitterness (IBU)** 10-35 • **Color SRM (EBC)** 2+ (4+ EBC)

## 17. Session India Pale Ale

Session IPAs are gold to copper. Chill haze is allowable at cold temperatures and hop haze is allowable at any temperature. Fruity-ester aroma is light to moderate. Hop aroma is medium to high with qualities from a wide variety of hops from all over the world. Low to medium maltiness is present. Hop flavor is strong, characterized by flavors from a wide variety of hops. Hop bitterness is medium to high. Fruity-ester flavors are low to moderate. Diacetyl is absent or at very low levels. Body is low to medium. *Beers which exceed 5.0% abv would not be characterized as Session India Pale Ale. Beers containing less than 4.0% abv (5.0% abv) which could be appropriately characterized in another classic or traditional category (for example American-Style Pale Ale) would not be appropriately characterized as Session India Pale Ale.*

**Original Gravity (°Plato)** 1.038-1.052 (9.5-12.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (3.1-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0% (3.7%-5.0%) • **Bitterness (IBU)** 40-55 • **Color SRM (EBC)** 4-12 (8-24 EBC)

## 18. Other Strong Beer

### A. Subcategory: Other Strong Beer

Other Strong Beers are any 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. Body is variable with style. *To allow for accurate judging the brewer absolutely must provide the base ale, lager or experimental style by name or category number that is being created*

*stronger and/or appropriately identify the style created (for example: Strong ale, triple fest or extra Pilsener). Brewer may also provide additional information about the process or ingredients used to create the beer. Beer entries not accompanied by this information will be profoundly disadvantaged during judging.*

**Original Gravity (°Plato)** Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** 6.4%+ (8%+) • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

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

American Imperial Porters are black. Ale-like fruity-ester aromas should be evident but not overpowering, complementing 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*

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)

## **19. Experimental Beer**

#### *A. Subcategory: Experimental Beer*

Experimental Beers are any range of color. Experimental beer is any beer that is primarily grain-based and employs unique and unusual techniques and/or ingredients or a combination of ingredients and techniques. 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. Body is variable with style. Uniqueness is the primary consideration when evaluating this category. 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. By definition and for purposes of competition, beers that represent a combination of two or more other categories, and which exhibit distinctive characters of each of those categories, may appropriately be characterized as Experimental Beer. *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

#### *B. Subcategory: Ginjo Beer or Sake-Yeast Beer*

Ginjo or Sake Yeast Beers are pale to dark brown. Slight chill haze is permissible. These beers are brewed with sake yeast or sake (koji) enzymes. The unique aromas of the byproducts of sake yeast and/or koji enzymes should be distinctive and harmonize with the other malt and hop aromas. Sake character may best be described as having mild fruitiness and a gentle and mild earthiness, mushroom and/or umami protein-like character. Malt aroma is very low to medium. Hop aroma is low to medium and should harmonize with sake-like characters. Malt sweetness is very low to medium. Hop flavor is low to medium and should harmonize with sake-like characters. Hop bitterness is low to medium and should harmonize with sake-like characters. A high amount of alcohol may be evident. The unique flavors should reflect perceived or possible unique aromas described above and harmonize with other malt and hop characters. Body is dependent on base style and original gravity, as is mouthfeel. High carbonation should be evident. *To allow for accurate judging the brewer must identify the classic ale, lager or other beer style being made with sake yeast, and may add information about other ingredient(s) or process used. Beer entries not accompanied by this information*

*will be at a disadvantage during judging*

**Original Gravity (°Plato)** 1.040-1.090 (10.0-21.6 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.020 (2.1-5.0 °Plato) • **Alcohol by Weight (Volume)** 3.4%-8.2% (4.3%-10.2%) • **Bitterness (IBU)** 12-35 • **Color SRM (EBC)** 4-20 (8-40 EBC)

### C. Subcategory: Wild Beer

Wild Beers are any range of color. These beers may be clear or hazy due to yeast, chill haze or hop haze. Aromas may vary tremendously due to fermentation characters contributed by various known and unknown microorganisms. The overall balance should be complex and balanced. Hop aroma very low to high. Usually because of a high degree of attenuation in these beers, malt character is very low to low. If there are exceptions that are malty, the overall balance of complexity of other characters should be in harmony. Hop flavor very low to high. Hop bitterness is perceived at varying levels depending on the overall balance, but usually perceived as very low to low. Wild beers are “spontaneously” fermented with microorganisms that the brewer has introduced from the ambient air/environment in the vicinity of the brewery in which the beer is brewed. Wild beers may not be fermented with any cultured strains of yeast or bacteria. Wild beer may or may not be perceived as acidic. It may include a wildly variable spectrum of flavors and aromas derived from the wild microorganisms with which it was fermented. The overall balance of flavors, aromas, appearance and body is an important factor in assessing these beers. Body is very low to medium. Spontaneously fermented beers with fruit, spice or other ingredients would be appropriately entered as Wild Beer. At competition, beers which could be appropriately categorized in an existing classic or traditional category such as Belgian-Style Lambic, Gueuze, Fruit Lambic, etc. should be entered in that category and not entered as a Wild Beer. *To allow for accurate judging the brewer must provide additional information about the entry including the classic ale, lager or experimental base style of beer allowed to spontaneously ferment, information about the process used, and/or other ingredient(s) such as fruit, spices, etc. if any. 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

## 20. 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(s) may emerge from the aging of fresh hop beers, but these have yet to be defined. Body is dependent on the style of ale being made with fresh hops. *To allow for accurate judging the brewer must identify a classic, hybrid/mixed or experimental beer style to 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, bright tank, etc.), hop variety(ies), 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

## 21. Historical Beer

### A. Subcategory: Historical Beer

Historical Beers are any range of color. Malt sweetness will vary dramatically depending on overall balance desired. Hop bitterness is very low to very high. Above all beers in this category are reflective of an established historical beer and/or brewing heritage from any period of time or part of the world, that are not already a beer style already established in these guidelines. This beer commemorates combinations of unique brewing ingredients and/or techniques established in past periods. Examples of Historical Beers might include current day versions of historic styles which are not represented elsewhere in these guidelines, such as Finnish-style Sahti, South American Chicha, Nepalese Chong/Chang, and African sorghum based beers, and others. In evaluating these beers, judges will weigh several factors such as uniqueness, heritage, regional distinction, technical brewing skills, and balance of character, background story & information and overall spirit of the intent of this category. “Historical beers” that are not represented elsewhere as a definitive style in these guidelines could possibly be entered in such categories as Experimental, Herb & Spice, Field Beer, etc. but by choice a brewer may categorize (and enter) their beer as Historical beer. *To allow for accurate judging the brewer must provide additional information about the entry including primarily the unique ingredients used and/or processing which*



contribute to the unique qualities of the style, and information describing the beer style being emulated. This information will help provide a basis for comparison between highly diverse entries, and will be reviewed and edited by the competition manager to remove bias. 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

#### *B. Subcategory: Dutch-Style Kuyt Beer*

Dutch Kuyts are gold to copper colored ale. Chill haze and other haze is allowable. The overall aroma character of this beer is grain emphasized with a grainy-bready accent. Hop aroma is very low to low from noble hops or other traditional European varieties. The distinctive character comes from use of minimum 45% oat malt, minimum 20% wheat malt and the remainder pale malt. Hop flavor is very low to low from noble or other traditional European varieties. Hop bitterness is medium-low to medium in perceived intensity. Esters may be present at low levels. Very low levels of diacetyl are acceptable. Acidity and sweet corn-like DMS (dimethylsulfide) should not be perceived. Body is low to medium. This style of beer was popular in the Netherlands from 1400-1550.

**Original Gravity (°Plato)** 1.050-1.080 (12.4-19.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.015 (1.5-3.7 °Plato) • **Alcohol by Weight (Volume)** 3.8%-6.3% (4.7%-7.9%) • **Bitterness (IBU)** 25-35 • **Color SRM (EBC)** 5-12.5 (10-25 EBC)

#### *C. Subcategory: Grodziskie*

Grodziskies 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. Hop aroma is not perceived to very low European noble hop aroma notes. 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. Ale fermentation temperatures are managed to lend 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. Grodziskie (also known as Grätzer) 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)

#### *D. 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. For purposes of this competition, fruited versions would more appropriately be entered as Fruited Wood- and Barrel-Aged Sour Beer.

**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)

#### *E. Subcategory: Finnish-Style Sahti*

Finnish Sahtis are pale to copper. Chill haze, yeast haze and general turbidity is acceptable. There may be quite a variety of characters within these beers. Malt aroma is medium-low to medium. Fruity-ester and yeasty aromas are medium to high. Juniper aroma is evident due to the use of juniper boughs/branches and berries in the brewing process. Diacetyl aroma should not be perceived. Hop aroma is not evident to very low. Malt flavor is overall sweet, medium to high. Hop flavor is not evident to very low. Hop bitterness is very low. Juniper flavor is evident. Bread/bakers' yeast is traditionally used for fermentation. Complex alcohols, clove-like phenols, banana fruitiness are byproducts evident in flavor and aromas due to type of yeast and fermentation regime. Diacetyl flavor should not be perceived. Body is generally medium to full.

**Original Gravity (°Plato)** 1.060-1.090 (14.7-21.6 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.040 (4-10 °Plato) • **Alcohol by Weight (Volume)** 5.6%-6.8% (7%-8.5%) • **Bitterness (IBU)** 3-16 • **Color SRM (EBC)** 4-12 (8-24 EBC)

### *F. Subcategory: Swedish-Style Gotlandsdricke*

Swedish Gotlandsdricke are pale to copper. Chill or yeast haze is acceptable. The distinguishing characters of this beer are juniper, smoked birchwood malt, and fermentation characters from the use of bread/bakers' yeast. Malt aroma is medium-low to medium. Fruity-ester and yeasty aromas are medium to high. Birchwood smoke characters arise from the malting process. Juniper characters arise from the use of juniper boughs/branches and berries in the brewing process. Diacetyl aroma should not be perceived. Hop aroma is not evident to very low. Malt flavor is overall medium-low to medium. Hop flavor is not evident to very low. Hop bitterness is very low to medium low. Bread/bakers' yeast is traditionally used for fermentation. Diacetyl flavor should not be perceived. Body is generally medium to full.

**Original Gravity (°Plato)** 1.040-1.050 (10-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.014 (2.5-3.5 °Plato) • **Alcohol by Weight (Volume)** 4.4%-5.2% (5.5%-6.5%) • **Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 4-12 (8-24 EBC)

### *G. Subcategory: Breslau-Style Pale Schoeps*

Pale Schoeps are straw to light amber. They are made with a high proportion (as much as 80%) of pale wheat malt as well as Pilsener and other pale specialty malts. They may have a bready, aromatic biscuit malt aroma, but not caramel. Fruity-ester aromas may be evident since this is a beer fermented with ale yeast. Traditional German wheat beer yeast is not used in this style of beer. Diacetyl and phenolic aromas should not be perceived. Hop aroma is very low. Pale Schoeps has medium to medium-high malt sweetness. Hop flavor is low. Hop bitterness is perceived as medium-low to medium. Fruity-ester flavors may be present. Diacetyl and phenolic flavors should be absent. Body is full.

**Original Gravity (°Plato)** 1.067-1.072 (16.5-17.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.024 (4.5-6.1 °Plato) • **Alcohol by Weight (Volume)** 4.8%-5.6% (6.0%-7.0%) • **Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 2-8+ (4-16+ EBC)

### *H. Subcategory: Breslau-Style Dark Schoeps*

Dark Schoeps are dark brown to black. They are made with a high proportion (as much as 80%) of dark wheat malt as well as other specialty toasted and dark specialty malts, and has high malt character with aromas of toasted or nut-like malt, but not caramel. Fruity-ester aromas may be evident since this is a beer fermented with ale yeast, but not with traditional wheat beer yeast. Diacetyl and phenolic aromas should not be perceived. Hop aroma is very low. Dark Schoeps has medium to medium-high malt sweetness. Roast malt bitterness may be evident at low levels. Hop bitterness is low. Fruity-ester flavors may be present. Diacetyl and phenolic flavors should be absent. Body is full.

**Original Gravity (°Plato)** 1.067-1.072 (16.5-17.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.024 (4.5-6.1 °Plato) • **Alcohol by Weight (Volume)** 4.8%-5.6% (6.0%-7.0%) • **Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 25-40+ (50-80+ EBC)

## 22. 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 must include some portion of gluten free cereal. 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. Body is variable with style. 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' original ingredients would have gluten content that has been reduced by enzymes or other processes to reduced levels. Gluten-reduced beers should be entered into the classic style category after which an entry was brewed. *To allow for accurate judging the brewer must identify the ingredients and fermentation type used to make the beer, and the classic ale, lager or experimental beer 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

## 23. American-Belgo-Style Ale

### A. Subcategory: Pale American-Belgo 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. 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 such as hop variety(ies) used, yeast type, etc.*

**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 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. 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 such as hop variety(ies) used, yeast type, etc.*

**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)

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## 24. American-Style Sour Ale

### A. Subcategory: American-Style Sour Ale

American Sour Ales are any range of color, and may take on the 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 flavor is evident over a full range from low to high. 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 wide range from low to high. For purposes of competition entries exhibiting wood-derived characters or characters of liquids previously aged in wood would more appropriately be characterized as Wood-Aged Sour Beer. Fruited American-Style sour beers would more appropriately be characterized within the fruited subcategory. *To allow for accurate judging the brewer must provide additional information including the classic style of base beer being elaborated upon, microbes, 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)** 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

### 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 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. For purposes of this competition fruited entries exhibiting wood-derived characters or characters of liquids previously aged in wood would more appropriately be entered in a Fruited Wood-Aged Sour Beer category. *To allow for accurate judging the brewer must provide additional information including the classic style of base beer being elaborated upon, fruit(s) used, microbes 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)** 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

## 25. Brett Beer

Brett Beers are any range of color and may take on the color of added fruits or other ingredients. Chill haze 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. Low to high levels of *Brettanomyces* character should be present, expressed as horsey, goaty, leathery, phenolic, fruity and/or acidic characters, and in balance with other characters. *Brettanomyces* character may or may not be dominant. Cultured yeast strains may be used in the fermentation. Because some *Brettanomyces* strains of yeast may not contribute evident and common *Brettanomyces* character, beers fermented with such yeasts and which do not exhibit such characters would be more appropriately categorized elsewhere, perhaps in a classic beer style. Beers in this style should not use bacteria or exhibit bacteria-derived characters. Moderate to intense yet balanced fruity-ester flavors are evident. Diacetyl and DMS flavors should not be perceived. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin must not be present. Residual flavors that come from liquids previously aged in a barrel such as bourbon or sherry should not be present. Body is evident over a full range from low to high. For purposes of competition entries exhibiting wood-derived characters or characters of liquids previously aged in wood would more appropriately be characterized in other Wood-Aged Beer categories. Wood- and barrel-aged sour ales should not be entered here and are classified elsewhere. *To allow for accurate judging the brewer must provide information listing a classic or other style of base beer being elaborated upon, fruit or other special ingredients if present, and/or special 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

## 26. Mixed-Culture Brett Beer

Mixed-Culture Brett Beers are any range of color and may take on the 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 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.



Cultured yeast may be used in the fermentation. Bacteria should be used and in evidence in this style of beer. Acidity will be contributed by bacteria, but may or may not dominate. Moderate to intense yet balanced fruity-ester flavors are evident. Diacetyl and DMS flavors should not be perceived. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin must not be present. Residual flavors that come from liquids previously aged in a barrel such as bourbon or sherry should not be present. Body is evident over a full range from low to high. For purposes of competition entries exhibiting wood-derived characters or characters of liquids previously aged in wood would more appropriately be characterized in other Wood-Aged Beer categories. Wood- and barrel-aged sour ales should not be entered here and are classified elsewhere. *To allow for accurate judging the brewer must provide information listing a classic or other style of base beer being elaborated upon, microbes or cultures used, fruit or other special ingredients used if present, and/or special 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

## 27. Wood- and Barrel-Aged Beer

### A. Subcategory: Wood-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 characterized 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. Body is variable with style. For purposes of competition fruited or spiced pale to amber beer that is wood and barrel aged would also be appropriately entered in this category. Sour wood-aged beers of any color or strength would more appropriately be characterized as Wood-Aged Sour Beer. *To allow for accurate judging the brewer must provide additional information about the entry including the classic ale, lager or experimental 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, 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)** 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 characterized 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. Body is variable with style. For purposes of competition fruited or spiced dark beer that is wood and barrel aged would also be appropriately entered in this category. Sour wood-aged beers of any color or strength would more appropriately be characterized as Wood-Aged Sour Beer. *To allow for accurate judging the brewer must provide additional information about the entry including the classic ale, lager or experimental 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, 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)** 3.0%-5.2% (3.75%-6.5%) • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** >18 (>36 EBC)



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

Wood-Aged Strong Beers are any color. For purposes of competition these wood-aged beers contain alcohol greater than 5.2% abw or 6.5% abv. Any strong classic or unique experimental lager, ale or hybrid beer style, either a traditional style or unique experimental beers, can be aged for a period of time in a wooden barrel or in contact with wood. 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. Body is variable with style. For purposes of competition fruited or spiced strong beer that is wood and barrel aged would also be appropriately entered in this category. Sour wood-aged strong beers would more appropriately be characterized as Wood-Aged Sour Beer. *To allow for accurate judging the brewer must provide additional information about the entry including the classic ale, lager or experimental 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), fruit(s) or spice(s) used if any, 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)** >5.2% (>6.5%) • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

## 29. 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). 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. Body is variable with style. Body is variable with style. Sour higher alcohol wood-aged strong stouts (>5.2% abw or >6.5% abv) should be entered in as Wood-Aged Sour beers. *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)** 0>5.2% (>6.5%) • **Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

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

Wood-Aged Sour Beers are very light to black. Fruit and herb/spice versions may take on the hue, flavors and aromas of added ingredients. Any lager, ale or hybrid beers, either in a traditional style or unique experimental beers, 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 dry to very dry beers. 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 Sour Beers may or may not have *Brettanomyces* character. Body is variable with style. *To allow for accurate judging the brewer must provide additional information about the entry including primarily the classic ale, lager or experimental 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, microbes, 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

### 31. Fruited Wood- and Barrel-Aged Sour Beer

Fruited Wood-Aged Sour Beers are very light to black, and may take on color of added fruits or other ingredients. Fruited Wood-Aged Sour Beers will exhibit fruit aromas and flavors in harmonious balance with other characters. Any lager, ale or hybrid beers, either in a traditional style or unique experimental beers, 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 dry to very dry beers. Ultimately a balance of flavor, aroma and mouthfeel are sought with the marriage of acidity, complex esters, and new beer with fruit and wood and/or barrel flavors. Fruited Wood-Aged Sour Beers may or may not have *Brettanomyces* character. Body is variable with style. *To allow for accurate judging the brewer must provide additional information about entries in this category including primarily the classic ale, lager or experimental base beer style being aged in wood and the fruit(s) used, as well as the 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

### 32. Aged Beer

Aged Beers are any range of 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. Body is variable with style. *To allow for accurate judging the brewer must provide additional information about the entry including the classic ale, lager or experimental style of the beer being aged, experimental or interesting techniques or ingredients, length of aging time, the material in which the beer was aged (glass, stainless, etc.), and other information describing the aging 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

### 33. Kellerbier or Zwickelbier

#### A. Subcategory: Unfiltered German-Style Ale

Unfiltered German Ales are the color of the underlying German ale style. Appearance may or may not be clear. They may appear slightly hazy to moderately cloudy. Exhibiting a small amount of yeast haze is acceptable and traditional. These beers must be 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. Fruity-ester levels should align with the filtered version, but may be perceived at slightly higher or lower levels due to age and presence of yeast. Yeast aroma is desirable, yet should be low to medium in balance with 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 reduced during lagering 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 in balance with 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 reduced during lagering 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. Beers containing novel ingredients or aged in flavor-imparting vessels would be more appropriately characterized in other beer styles. *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.*

**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

#### *B. Subcategory: Unfiltered German-Style Lager*

Unfiltered German Lagers are the color of the underlying German lager style. They may appear slightly hazy to moderately cloudy. Exhibiting a small amount of yeast haze is acceptable and traditional. These beers must be 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-ester 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.*

**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

### **34. Smoke Beer**

#### *A. Subcategory: Bamberg-Style Weiss Rauchbier*

Bamberg Weiss Rauchbiers are a range of color from 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 not perceived. In darker versions a detectable degree of roast malt may 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 not perceived. 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. These beers are typically roused during pouring and because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel. *To allow for accurate judging the brewer must list the underlying base German wheat beer style being smoked, as well as the wood type used as a smoke source (e.g. "alder smoked dunkelweizen"). Beer entries not accompanied by this information will be at a disadvantage during judging.*

**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. It 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 Maerzen Rauchbier*

Bamberg Maerzen 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: 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 not perceived 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 not perceived 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 or experimental base style of porter being smoked, 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)** 1.050-1.065 (12.4-15.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.6-4.6 °Plato) • **Alcohol by Weight (Volume)** 4.0%-7.0% (5.1%-8.9%) • **Bitterness (IBU)** 20-40 • **Color SRM (EBC)** 20+ (40+ EBC)



### *E. 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. Body is variable with style. 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

## **LAGER BEER STYLES**

### **35. 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, but aromas can also be from various American-type hops. 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, but flavors can also be from various American-type hops. Hop bitterness is medium to high. DMS, fruity-ester and diacetyl flavors are not acceptable. Body is medium-low 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 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 low 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)

### **36. American-Style Light Lager or German-Style Light Lager**

#### *A. Subcategory: American-Style Light Lager*

American Light Lagers are very light to pale. In these beers the word "light" refers to relatively low body and reduced calories, rather than to color. Chill haze should not be perceived. Aromas typically related to beer are very low. Low 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. Low fruity-ester flavors are acceptable. Diacetyl flavor should be absent. Body is low 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 (minus 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)

#### *B. Subcategory: American-Style Amber Light Lager*

American Amber Light Lagers are pale to medium-amber. In these beers the word "light" refers to relatively low body and reduced calories, rather than to color. Chill haze should not be perceived. Low 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. Low fruity-ester flavors are acceptable. Diacetyl flavor should be absent. Body is low to medium-low. 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)

*C. Subcategory: German-Style Leichtbier*

German Leichtbiers are straw to pale. Chill haze is not acceptable. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is low to medium. Malt sweetness is perceived at low to medium levels. Hop flavor is low to medium. Hop bitterness is medium. These beers should be clean. Fruity-ester flavors and diacetyl should not be perceived. Very low levels of sulfur related compounds are acceptable. Body is very low.

**Original Gravity (°Plato)** 1.026-1.034 (6.6-8.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.6 °Plato) • **Alcohol by Weight (Volume)** 2.0%-2.9% (2.5%-3.7%) • **Bitterness (IBU)** 16-24 • **Color SRM (EBC)** 2-4 (4-8 EBC)

### 37. American-Style Lager or Ice Lager or Malt Liquor

*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 not perceived to very low. Malt sweetness is very low to low. Hop flavor is not perceived to very low. Hop bitterness is not perceived 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 low.

**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 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 process 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)

*C. 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 not perceived. Some residual sweetness is perceived. Hop flavor is not perceived. 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)

### 38. 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. Adjunct character (such as corn) may be perceived at low levels. 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. Fermentation induced 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 low.

**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)

### 39. American-Style Amber Lager or Dark Lager

#### A. Subcategory: American-Style Amber Lager

American 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 toast malt and/or 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 toast malt and/or caramel-type malt flavor is present. Hop flavor is low to medium-low. Hop bitterness is medium to medium high. California common beers are 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 Maerzen

American Maerzens 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)

#### D. Subcategory: 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, DMS and diacetyl aromas should not be perceived. Hop aroma is very low to low. Low malt flavor contains discrete 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 low with a clean finish.

**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)** 14-24 • **Color SRM (EBC)** 14-25 (28-50 EBC)

### 40. German-Style Pilsener

German Pilseners are straw to pale. There should be no chill haze. The head should be dense, rich, perfectly white, and 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 late hopping (not dry hopping) noble-type hops. A malty residual sweet flavor can be perceived. Hop flavor is moderate and quite obvious, deriving from late hopping (not dry hopping) 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)

## 41. 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)

## 42. Munich-Style Helles

Munich Helles lagers 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 aroma is not perceived to low. 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)

## 43. 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

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 to medium-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)

## 44. 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)

## 45. German-Style Maerzen

German Maerzens 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 and of noble-type character. 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 and of noble-type character. 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)

## 46. European-Style Dark Lager/Munich-Style Dunkel

### A. Subcategory: Munich-Style Dunkel

Munich Dunkels are light brown to brown. Chill haze should not be perceived. Malt aroma is low to medium, 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. 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 and dark 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)** 15-17 (30-34 EBC)

### B. Subcategory: European-Style Dark Lager

European Dark Lagers are light brown to dark brown. Chill haze should not be perceived. Malt aroma is low to medium, with chocolate-like, roast malt aromas evident. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is very low to low, deriving from noble-type hops. Hop flavor is very low to low, deriving from noble-type hops. Hop bitterness is perceived as medium-low to medium-high. These beers offer a distinct and finely balanced impression of sweet malt characters and hop bitterness. 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)** 20-35 • **Color SRM (EBC)** 15-24 (30-48 EBC)

## 47. 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 low to medium-low, not full bodied.

**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)

## 48. 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 to medium-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)

## **49. 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 in flavor, 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 light 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)** 15-50 (30-100 EBC)

## **50. 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)** 1.072-1.092 (17.5-22 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.022 (4.1-5.6 °Plato) • **Alcohol by Weight (Volume)** 6.0%-7.4% (7.6%-9.3%) • **Bitterness (IBU)** 35-40 • **Color SRM (EBC)** 40+ (80+ EBC)



## 51. 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. DMS should not be perceived. Body is crisp, low to medium.

**Original Gravity (°Plato)** 1.045-1.054 (11.2-13.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.2%-4.0% (4.1%-5.1%) • **Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 3-7 (6-14 EBC)

## 52. German-Style Koelsch

Koelschs 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 and if evident should express noble hop character. Malt character is a very low to low with soft sweetness. Caramel character should not be evident. Hop flavor is low and if evident should express noble hop character. 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. Diacetyl should not be perceived. Body is low to medium-low; it is slightly dry on the palate, yet crisp. Wheat can be used in brewing this beer. Koelsch 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)** 18-28 • **Color SRM (EBC)** 3-6 (6-12 EBC)

## 53. English-Style Summer Ale

English Summer Ales are pale to light amber. 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. 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. 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)** 3-7 (6-14 EBC)

## 54. 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. 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 medium-high. Fruity-ester flavors are moderate to strong. Diacetyl can be absent or may be perceived 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)

## 55. 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)** 1.046-1.064 (11.4-15.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.018 (3.1-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.6%-5.6% (4.5%-7.1%) • **Bitterness (IBU)** 35-63 • **Color SRM (EBC)** 6-14 (12-28 EBC)

## 56. Australian-Style or International-Style Pale Ale

### A. Subcategory: Australian-Style Pale Ale

Australian Pale Ales are light amber to light brown. Chill or hop haze may be evident. Hop aroma is often reminiscent of tropical fruit such as mango, passion fruit and other tropical fruit character. Intensity can be low to medium-high. Malt character has a perceived low to medium caramel-candy sweetness. Hop flavor is aligned with aroma; tropical fruit such as mango, passion fruit and other tropical fruit character. Intensity can be low to medium-high. Hop bitterness is low to medium. Fruity-ester aroma should be perceived. Diacetyl should be very low if present. DMS aroma should not be present. Body is low to medium.

**Original Gravity (°Plato)** 1.040-1.052 (10-12.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1-2 °Plato) • **Alcohol by Weight (Volume)** 3.5%-5.2% (4.2%-6.2%) • **Bitterness (IBU)** 20-45 • **Color SRM (EBC)** 3-14 (6-28 EBC)

### B. Subcategory: International-Style Pale Ale

International Pale Ales are gold to light brown. Chill haze is allowable at cold temperatures. Recognizing the wide range of distinctive hop flavors and aromas which characterize Pale Ales from around the world, International Pale Ales will be assessed on the merits that they do not fit existing Pale Ale guidelines (such as American, English or Australian). Low caramel malt aroma may be present. Hop aroma is absent to high and reflective of hop flavor. Very low to medium maltiness is present. Low caramel malt flavor may be present. Hop flavor is very low to high, and may reflect a wide range of characters evident in hop varieties from origins not otherwise outlined in these guidelines, for example, tropical fruity qualities typical of New Zealand hop varieties and/or spicy, woody or other qualities typical of German hop varieties, or other origins. Hop bitterness is medium to high. Fruity-ester flavor and aroma should be low to high. Diacetyl should be absent or present at very low levels. DMS should not be present. Body is low to medium.

**Original Gravity (°Plato)** 1.040-1.060 (10-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.014 (1.5-3.6 °Plato) • **Alcohol by Weight (Volume)** 3.5%-5.2% (4.4%-6.6%) • **Bitterness (IBU)** 20-42 • **Color SRM (EBC)** 5-14 (10-28 EBC)

## 57. American-Style Pale Ale

American Pale Ales are deep golden to copper or light brown. Chill haze is allowable at cold temperatures. Hop haze is allowable at any temperature. Low caramel malt aroma is allowable. Fruity-ester aroma should be moderate to strong. Hop aroma is medium to medium-high, exhibiting floral, fruity, sulfur/diesel-like, citrus-like, piney resinous characters that are typical of though not exclusively from American-variety hops. Low to medium maltiness may include low caramel malt character. Hop flavor is medium to medium-high, and is reflective of American-variety hop aroma characters. 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.

**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)

## 58. American-Style Strong Pale Ale

American Strong Pale Ales are deep golden to copper. Chill haze is allowable at cold temperatures. Hop haze is allowable at any temperature. Low caramel malt aroma is allowable. Fruity-ester aroma may be low to high. Hop aroma is high, exhibiting floral, fruity, sulfur/diesel-like, citrus-like, piney, resinous characters that are typical of though not exclusively from American-variety hops. Low level maltiness may include low caramel malt character. Hop flavor is high, and is reflective of American-variety hop aroma characters. Hop bitterness is high. Fruity-ester flavor may be low to high. Diacetyl should be absent or low if present. Body is medium.

**Original Gravity (°Plato)** 1.050-1.065 (12.4-15.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016 (2.1-4.1 °Plato) • **Alcohol by Weight (Volume)** 4.4%-5.6% (5.6%-7.0%) • **Bitterness (IBU)** 40-50 • **Color SRM (EBC)** 6-14 (12-28 EBC)

## 59. American-Style India Pale Ale

American IPAs are gold to copper. Chill haze is allowable at cold temperatures and hop haze is allowable at any temperature. Fruity-ester aroma may be low to high. Hop aroma is high, exhibiting various floral, fruity, sulfur/onion-garlic-catty, citrus-like, piney, resinous characters that are typical of though not exclusively from American-variety hops. Medium maltiness is present. Hop flavor is high, and is reflective of American-variety hop aroma characters. Hop bitterness is medium-high to very high. Fruity-ester flavors are moderate to very high. Diacetyl should be absent or very low. Body is medium. The use of water with high mineral content may result in a crisp, dry beer rather than a malt-accented version.

**Original Gravity (°Plato)** 1.060-1.070 (14.7-17.1 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.018 (2.5-4.6 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.5%) • **Bitterness (IBU)** 50-70 • **Color SRM (EBC)** 6-12 (12-24 EBC)

## 60. Imperial India Pale Ale

Imperial IPAs are gold to light brown. Chill haze is allowable at cold temperatures and haze created by dry hopping is allowable at any temperature. Hop aroma is very high. Hop aroma should be fresh and evident, from any variety of hops. Malt character is low to high. Hop flavor is very high, and should be fresh and evident 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 evident character of hops. Oxidative character and aged character should not be present.

**Original Gravity (°Plato)** 1.070-1.100 (17.1-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.020 (3.1-5.1 °Plato) • **Alcohol by Weight (Volume)** 6.0%-8.4% (7.6%-10.6%) • **Bitterness (IBU)** 65-100 • **Color SRM (EBC)** 5-15 (10-30 EBC)

## 61. 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 low to medium caramel character is present. Hop flavor is medium, and characterized by American-variety hops. Hop bitterness is medium to medium-high. They 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)** 1.010-1.018 (2.5-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.5%-4.8% (4.4%-6.1%) • **Bitterness (IBU)** 25-45 • **Color SRM (EBC)** 11-18 (22-36 EBC)

## 62. Double Red Ale

Double Red Ales are deep amber to dark copper/reddish brown. A small amount of chill haze is allowable at cold temperatures. Fruity-ester aroma is medium. Hop aroma is high, arising from any variety of hops. Medium to medium-high caramel malt character is present. Low to medium biscuit or toasted characters may also be present. Hop flavor is high and balanced with other beer characters. Hop bitterness is high to very high. Alcohol content is medium to high. Complex alcohol flavors may be evident. Fruity-ester flavors are medium. Diacetyl should not be perceived. Body is medium to full.

**Original Gravity (°Plato)** 1.058-1.080 (14.3-19.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.015-1.024 (3.9-6.1 °Plato) • **Alcohol by Weight (Volume)** 4.9%-6.3% (6.1%-7.9%) • **Bitterness (IBU)** 45-80 • **Color SRM (EBC)** 10-17 (20-34 EBC)

## 63. Imperial Red Ale

Imperial Red Ales are deep amber to dark copper/reddish brown. A small amount of chill haze is allowable 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, and balanced with other beer characters. They 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)

## 64. English-Style Mild Ale

### A. Subcategory: English-Style Pale Mild

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%-3.4% (3.4%-4.4%) • **Bitterness (IBU)** 10-20 • **Color SRM (EBC)** 6-9 (12-18 EBC)

### B. Subcategory: English-Style Dark Mild

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%-3.4% (3.4%-4.4%) • **Bitterness (IBU)** 10-24 • **Color SRM (EBC)** 17-34 (34-68 EBC)

## 65. 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 may be evident at the brewer's discretion. Low to medium residual malt sweetness is present. Hop flavor may be 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 low to medium.

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

### B. Subcategory: Special 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 may be very low to medium at the brewer's discretion. Medium residual malt sweetness is present. Hop flavor 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)

## 66. Extra Special Bitter

### A. 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 and typical of American hop varieties. The residual malt and defining sweetness are medium to medium-high. Hop flavor is medium to medium-high and typical of American hop varieties. 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 medium to full.

**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: 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 are 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 medium to full. For purposes of this competition, entries in this subcategory should exhibit hop aromas and flavor typical of traditional British hop varieties.

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

## **67. 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 low. 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)



## 68. 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 not perceived to low. Low to medium candy-like caramel malt sweetness is present. Should have some degree of toast malt character, and 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%-3.8% (4.0%-4.8%) • **Bitterness (IBU)** 20-28 • **Color SRM (EBC)** 11-18 (22-36 EBC)

## 69. English-Style Brown Ale

English Brown Ales are copper to brown. Chill haze is allowable at cold temperatures. Low to medium-low fruity-ester aroma is appropriate. Roast malt tones may sometimes contribute a biscuit/toasted character 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)** 12-17 (24-34 EBC)

## 70. 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)

## 71. American-Style Black Ale

American Black Ales are very dark to black. Low to medium caramel malt and dark roasted malt aromas may be evident. Hop aroma is medium-high to high, with fruity, citrus, piney, floral, herbal or other hop aroma from hops of all origins contributing. Low to medium caramel malt and dark roasted malt flavors are evident. Astringency and burnt character of roast malt should be absent. Hop flavor is medium-high, with fruity, citrus, piney, floral, herbal or other hop 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)

## 72. German-Style Sour Ale

### A. Subcategory: Berliner-Style Weisse

Berliner Weisses are straw to pale, the lightest of all the German wheat beers. Appearance may be hazy or cloudy from yeast or chill haze. Fruity-ester aroma will be evident at low to medium levels. No diacetyl should be perceived. Hop aroma is not perceived. Malt sweetness is absent. Hop flavor is not perceived. Hop bitterness is not existent 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 at low to medium levels. No *Brettanomyces* character or diacetyl should be perceived. Berliners are sometimes served with sweet fruit or herbal syrups. Body is very low. Carbonation is high. *To allow for accurate judging, brewers entering fruited or flavored entries must list the fruit(s) or other flavor(s) used; such entries not accompanied by this information will be at a disadvantage during judging. Brewers entering unfruited or unflavored entries may choose to indicate that no fruit or flavor is added, or, may choose to simply provide no supplemental info about the entry.*

**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, and 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 not perceived. Malt sweetness is not perceived to very low. They typically contain malted barley and unmalted wheat, and may contain oats. Hop flavor is not perceived. Hop bitterness is not perceived. 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. Body is low to medium-low. Traditional examples of Gose are spontaneously fermented. Low to medium lactic acid character is evident in all examples as sharp, refreshing sourness. *To allow for accurate judging brewer must provide supplemental information such as grains, salt or coriander if used 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: Contemporary Gose

Contemporary Goses are straw to medium amber, or, may take on the hue of added fruits or other ingredients if present. Appearance is cloudy/hazy with yeast character, and may have evidence of continued fermentation activity. A wide variety of herbal, spice, floral or fruity aromas other than found in traditional Leipzig-Style Gose are present, in harmony with other aromas. 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 not perceived. Malt sweetness is not perceived to very low. They typically contain malted barley and unmalted wheat, with some traditional examples containing oats; contemporary examples may also contain other grains. Hop flavor is not perceived. Hop bitterness is not perceived. A wide variety of herbal, spice, floral or fruity flavors other than found in traditional Leipzig-Style Gose, are present in harmony with the overall flavor profile. Salt (table salt) character and coriander are traditional in low amounts, but may vary from absent to present in Contemporary Gose. Contemporary Gose may be fermented with pure beer yeast strains, or with yeast mixed with bacteria, or may be spontaneously fermented. Contemporary Gose differs from Traditional Gose by the addition of fruits, spices, grains and other non-traditional ingredients. Low to medium lactic acid character is evident in all examples as sharp, refreshing sourness. Body is low to medium-low. *To allow for accurate judging brewer must provide supplemental information such as grains, spices, fruits or any other flavors used and/or information about the brewing process such as ageing, bacteria or yeast used if any. 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)

## 73. German-Style Altbier

German Altbiers are copper to dark brown ales, originally from the Duesseldorf area. 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 Duesseldorf). 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)

## 74. 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 not perceived to very low. Malt sweetness is very low to medium-low. Hop flavor is not perceived 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 very highly

carbonated. Body is medium to full. These beers are typically roused during pouring and because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel. *During competition, entries will be roused unless instructed otherwise by the 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)

## 75. German-Style Wheat Ale

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

German Kristal Weizens are straw to amber. Appearance is 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 not perceived to very low. Malt sweetness is very low to medium-low. Hop flavor is not perceived 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 not perceived to very low. Malt sweetness is very low to medium-low. Hop flavor is not perceived to very low. Hop bitterness is very low. These beers are made with at least 50 percent wheat malt. 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 and 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. These beers are often roused during pouring, and when yeast is present the beer will have yeast flavor and a characteristically fuller mouthfeel. *During competition, entries will be roused unless instructed otherwise by the 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

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 not perceived. Distinct sweet maltiness and caramel or bread character from the use of medium colored malts characterize this beer style. Hop flavor is not perceived. 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. These beers are typically roused during pouring and because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel. *During competition, entries will be roused unless instructed otherwise by the 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 very dark. 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 not perceived. 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 not perceived. 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. These beers are typically roused during pouring and because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel. *During competition, entries will be roused unless instructed otherwise by the 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)** 10-25 (20-50 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-ester 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 not perceived. Medium malty sweetness is present. If dark, a mild roast malt flavor should emerge. Hop flavor is not perceived. Hop bitterness is low. Balanced clove-like phenolic and fruity-ester banana-like elements produce a well-rounded flavor. Carbonation is high. No diacetyl should be perceived. Body is medium to full. These beers are typically roused during pouring and because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel. *During competition, entries will be roused unless instructed otherwise by the 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)

## **76. Belgian-Style Blonde Ale or Pale Ale**

### *A. 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. 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 low 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)

### *B. 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 not perceived to low; noble-type hops are commonly used. Malt flavor is low. Hop flavor is not perceived to low. 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 low to medium.

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

## **77. 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. Hop aroma is not perceived. Malt character is very low to low. Hop flavor is not perceived to low. 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 competition, entries will be roused unless instructed otherwise by the 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)

## 78. Classic Saison

Classic Saisons are gold to light amber. Chill or slight yeast haze is acceptable. Malt aroma is 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 and characterized by European-type hops: floral, herbal and/or woody traits are common. Malt flavor is low but provides foundation for the overall balance. Hop flavor is low to medium and characterized by European-type hops: floral, herbal and/or woody traits are common. Hop bitterness is medium-low to medium and not assertive. Very low levels of *Brettanomyces* character that are slightly acidic, fruity, horsey, goaty and/or leather-like may or may not be evident in the overall balanced beer. Fruitiness and spicy black pepper from classic Belgian-type yeast fermentation may be in character. Diacetyl flavor should not be perceived. These beers are well attenuated, and often bottle conditioned contributing some yeast character and high carbonation. Body is generally very low to low. *To allow for accurate judging, brewers must provide supplemental information about the entry. 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)** 1.040-1.060 (10.0-14.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.006-1.010 (1.5-2.5 °Plato) • **Alcohol by Weight (Volume)** 3.5%-5.4% (4.4%-6.8%) • **Bitterness (IBU)** 20-38 • **Color SRM (EBC)** 5-7 (10-14 EBC)

## 79. Specialty Saison

Specialty Saisons are pale to dark brown. Chill or slight yeast haze is acceptable. There may be quite a variety of characters in these beers which differ from classic saisons. 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. Contemporary “Specialty” Saison beers include a very wide family of specialty beers. 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. Complex alcohols, herbs, spices, low *Brettanomyces* character including slightly acidic, fruity, horsey, goaty and/or leather-like, 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 low level of sour acidic flavor is acceptable when in balance with other components. Diacetyl flavor should not be perceived. These beers are often bottle conditioned with some yeast character and high carbonation. Color, body, malt character, esters, alcohol level and hop character should be in harmony with the general style description. Body is generally low to medium. *Entries brewed with dark malts or fruits may deviate substantially from color, aroma and flavor parameters shown below. To allow for accurate judging the brewer must list the special ingredient(s) (fruit, spices, malts, etc.), yeasts or processes used. Beer entries not accompanied by this information will be at a disadvantage during judging.*

**Original Gravity (°Plato)** 1.040-1.080 (10-19.3 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.014 (2.5-3.5 °Plato) • **Alcohol by Weight (Volume)** 3.5%-6.6% (4.4%-8.4%) • **Bitterness (IBU)** 20-40 • **Color SRM (EBC)** 4-20 (8-40 EBC)

## 80. Belgian- and French-Style Ale

### A. Subcategory: French-Style Bière de Garde

Bieres de Garde are light amber to chestnut brown/red. Chill haze is acceptable. These beers are often bottle conditioned so slight yeast haze is acceptable. These beers are 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, corky and/or musty aromas are acceptable. Diacetyl aroma should not be perceived. Hop aroma is low to medium, from noble-type hops. These beers are characterized by slight malt sweetness and/or toasted malt 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 low to medium. Fruited versions of



Biere de Garde would be appropriately characterized as Belgian Fruit Beer. 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)

#### *B. Subcategory: Other Belgian- and French-Style 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. For purposes of this competition, all fruited versions of these beers should be entered as Belgian Fruit Beer. *To allow for accurate judging the brewer must provide additional information about the entry, including a classic base beer style being elaborated upon, the historical or regional tradition of the style, the brewer's interpretation of the style, and/or any special ingredients or processing 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

## **81. 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 not perceived 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 not perceived to very low. Hop bitterness is very low. Traditionally 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. Some modern versions are fermented with the addition of cultured yeast and bacteria. Carbonation can range from very low to high. Vanillin and other wood-derived flavors should not be evident. Body is very low 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 not perceived to very low, and can include cheesy or floral lavender-like character. Gueuze is brewed with unmalted wheat, malted barley, and stale, aged hops. Sweet malt characters are not perceived. Hop flavor is 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 low 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 Lambics.” 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 modern versions may have a degree of sweetness, contributed by sugars or artificial sweeteners. See also Belgian-Style Lambic for additional background information.

**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. Hop aroma is not perceived. Malt sweetness is absent, but sweetness of fruit may be low to high. Hop flavor is not perceived. 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 Lambics.” The Belgian-style versions are made to resemble many of the beers of true origin. Historically, traditional lambics are dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar, fruit or artificial sweeteners. Some versions often have a degree of sweetness, contributed by fruit sugars, other sugars or artificial sweeteners. See also Belgian-Style Lambic for additional background information. *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)** 4.0%-7.0% (5.0%-8.9%) • **Bitterness (IBU)** 15-21 • **Color SRM (EBC)** Color takes on hue of fruit

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

Belgian Flanders Oud Bruins or Reds are copper to very dark. SRM/EBC color values can be misleading because the red spectrum of color is not accurately assessed using these procedures. 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-ester aroma which is often cherry-like is apparent. Hop aroma is not perceived. 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 not perceived. Hop bitterness is perceived to be very low to medium-low, 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-ester 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. Residual wine or distilled spirits flavors associated with used barrels should not be evident. 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)** 5-18 • **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 subcategory do not fit other existing competition style guidelines. Entries in this subcategory will most closely approximate, but might deviate from, Lambic, Fruit 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, including the historical or regional tradition of the style, the brewer’s interpretation of the style, and/or special ingredients or processes 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

## 82. Belgian-Style Dubbel or Quadrupel

### 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. Cocoa and caramel aromas are 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)** 20-35 • **Color SRM (EBC)** 16-36 (32-72 EBC)

### B. 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 not perceived to very low. Caramel, dark sugar and malty sweet flavors and aromas can be intense, not cloying, while complementing fruitiness. Hop flavor not perceived to very low. 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)

## 83. Belgian-Style Tripel

Belgian Tripels are pale to light-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)** 4-7 (8-14 EBC)

## 84. 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 very low to medium. These beers can be malty in overall impression or dry and highly attenuated. They can have a perceptively deceiving high alcoholic character. They can have relatively light body for beers of this alcoholic strength. Some versions may be equally high in alcohol yet more medium in body.

**Original Gravity (°Plato)** 1.064-1.096 (15.7-22.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.024 (2.0-6.1 °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)

### **85. Other Belgian-Style Ale**

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

Other Belgian Ales are of varying color. Hop aroma is a wide range depending on style. Malt perception may also vary widely depending on style. Hop flavor is a wide range depending on style. Hop bitterness is a wide range depending on style. Recognizing the uniqueness and traditions of several other styles of Belgian Ales, the beers entered in this category will be assessed on the merits that they do not fit existing style guidelines, and information that the brewer provides explaining the history and tradition of the style. Balance of character is a key component when assessing these beers. Body is variable with style. *To allow for accurate judging the brewer must provide additional information about the entry, including a classic Belgian Ale style being elaborated upon, or the historical or regional tradition of the style, or the resulting beer based on the brewer’s interpretation of the style, and/or any special ingredients or processing 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

#### *B. Subcategory: Other Belgian-Style Strong Specialty Ale*

Other Belgian Strong Ales are a wide range of color and appearance. Hop aroma is a wide range depending on style, as is hop flavor and perceived bitterness. Malt perception may also vary widely depending on style. Malt perception may also vary widely depending on style. Body is variable with style. Recognizing the uniqueness, variety and traditions of beers based on Belgian-style strong specialty ale, beers entered in this subcategory do not fit 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, including a classic Belgian Strong Ale style being elaborated upon, the historical or regional tradition of the style, the resulting beer based on the brewer’s interpretation of the style, and/or any special ingredients or processing 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

#### *C. Subcategory: Belgian Table Beer*

Belgian Table Beers are gold to black, with caramel color sometimes added to adjust color. Spices (such as orange and lemon peel, as well as coriander) may be added for barely perceptible aroma, but this is not common. Diacetyl aroma should not be perceived. Hop aroma not perceived to very low. Mild malt character could be evident. These beers may contain malted barley, wheat and rye, as well as unmalted wheat, rye, oats and corn. Hop flavor is very low to low. Hop bitterness is very low to low. Spices (such as orange and lemon peel, as well as coriander) may be added in amounts barely perceptible for flavor, but this is not common. Diacetyl flavor should not be perceived. Traditional versions do not use artificial sweeteners nor are they excessively sweet. More modern versions of this beer can incorporate sweeteners such as sugar and saccharine added post fermentation to sweeten the palate and add to perception of smoothness. Body is low with relatively low carbonation and aftertaste. The mouth feel is light to moderate, though higher than one might anticipate, usually because of unfermented



sugars/malt sugars. *To allow for accurate judging the brewer must provide additional information about the entry, including a classic Belgian beer style being elaborated upon (if appropriate), any special ingredients or processing used and/or the resulting beer. Beer entries not accompanied by this information will be at a disadvantage during judging. Belgian-Style Table Beer would not be appropriately characterized as Session Beer.*

**Original Gravity (°Plato)** 1.008-1.038 (2.1-9.5 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.034 (1.0-8.5 °Plato) • **Alcohol by Weight (Volume)** 0.4%-2.8% (0.5%-3.5%) • **Bitterness (IBU)** 5-15 • **Color SRM (EBC)** 5-50 (10-100 EBC)

## 86. 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 strong 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 low 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)

## 87. 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 should not be perceived. 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)

## 88. 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, hop bitterness and roasted barley character. Diacetyl should not be perceived to very low. 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)

## 89. Export Stout

Export 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)

## 90. 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 resinous 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 resinous 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.

**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)

## 91. Sweet Stout or Cream Stout

Sweet or Cream Stouts are black. Malt sweetness, chocolate, and caramel should contribute to the aroma; roast character may be perceived. Fruity-ester aroma is low if present. Hop aroma is not perceived. Malt sweetness, chocolate, and caramel flavor should dominate the flavor profile; roast flavor may be perceived. They should also have low to medium-low roasted malt/barley derived bitterness. Hop flavor is not perceived. 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)

## 92. 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 not perceived to very low. 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)

## 93. Imperial Stout

### A. 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. 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)** 50-80 • **Color SRM (EBC)** 40+ (80+ EBC)

### B. 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. 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)** 45-65 • **Color SRM (EBC)** 20-35+ (40-70+ EBC)

## 94. 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 not perceived to very low. 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 not perceived to very low. Hop bitterness is not perceived to be very low. If present, fruity esters are generally at low levels. Low diacetyl levels are acceptable. A brewery fresh experience is intended in these beers, thus oxidation is not an acceptable character. Pleasantly oxidized Scotch Ales can be entered in “Aged Beer” categories. 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.

**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 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 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. Though there is little evidence suggesting that traditionally made Strong Scotch Ales exhibited peat smoke character, the current marketplace offers many examples with peat or smoke character present at low to medium levels. Thus entries in this subcategory may exhibit a peaty/smoky character at low to medium levels. Entries with medium-high 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)

## 95. 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 not perceived 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 not perceived to very low. They have malty and/or caramel-like sweetness. They may have very low levels of roast malt. Hop flavor is not perceived 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)

## 96. Barley Wine-Style Ale

### A. 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 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)** 11-18 (22-36 EBC)

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

British Barley Wines are tawny copper to deep red/copper-garnet. 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)** 14-18 (28-36 EBC)



# 2016 DATES & DEADLINES

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## **Tuesday, June 21 - Thursday, June 30**

Online brewery application period for competition and festival

## **Wednesday, July 6 - Friday, July 15**

Competition beer registration for eligible breweries

## **Tuesday, July 19**

Breweries notified of festival booth space status  
(via lottery selection, if needed)

## **Tuesday, July 19 - Friday, July 29**

Festival booth and beer registration window

## **Friday, August 5**

Final Deadline to make any beer changes for the festival or competition  
Refund Deadline for any cancellations (beer entries, badges, booth, etc.)

## **Friday, August 12**

MicroStar kegs begin shipping to festival breweries (if requested)

## **Monday, August 22 - Friday, August 26**

Competition beers due in Colorado  
(late arrivals not accepted or refunded)

## **Early September**

Estimated due dates for festival beers to drop off locations  
(exact dates vary by drop off location and are provided during  
confirmations. Likely second week of September)

# EVENT SCHEDULE

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## **Wednesday, October 5**

6:30 – 9:00 pm • Brewers Gathering

## **Thursday, October 6**

5:30 – 10:00 pm • GABF Session 1

## **Friday, October 7**

5:30 – 10:00 pm • GABF Session 2

## **Saturday, October 8**

10:30 am • GABF Awards ceremony  
(Time subject to change.)

## **Saturday, October 8**

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

## **Saturday, October 8**

5:30 – 10:00 pm • GABF Session 4







Brewers Association  
1327 Spruce Street  
Boulder, CO 80302 USA

**REGISTER ONLINE AT  
GABFREGISTRATION.COM**

No registration form in this book.