

**ONLINE BREWERY
APPLICATION OPENS
JUNE 20.**

**BREWERY GUIDELINES
TO ENTERING THE**

— 2017 —

GREAT AMERICAN BEER FESTIVAL®

OCTOBER 5-7

GREATAMERICANBEERFESTIVAL.COM

**SAVOR THE FLAVOR
RESPONSIBLY®**



WHO TO CONTACT

FESTIVAL DIRECTOR

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

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

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

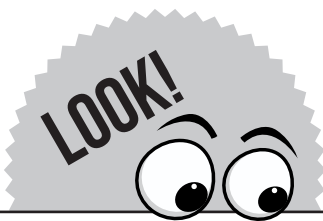
VOLUNTEER PROGRAM MANAGER

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

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These Brewery Guidelines were printed in late May. For the most up-to-date information regarding the competition and festival, please visit GreatAmericanBeerFestival.com/brewers

2017 GABF TIMELINE

(DON'T MISS THESE DEADLINES!)

Tuesday, June 20 - Tuesday, June 27

Apply to Participate in GABF

(For both competition & festival - online only)

Thursday, June 29 - Thursday, July 13

Competition Beer Registration

Accepted breweries register their competition beers online

Tuesday, July 18

Festival Booth Notification

Festival breweries notified of booth space status
(via lottery selection, if needed)

Tuesday, July 18 - Friday, July 28

Festival Booth, Beer & Badge Registration

Tell us what beers you're bringing to the
festival and/or buy extra badges

Friday, August 11

**Deadline for Cancellations/
Refunds/Entry & Info Changes**

Last chance to get a refund for cancellation or make changes
to any competition or festival info (beers, badges, etc.)

Monday, August 14 (Arriving 1-2 weeks later)

MicroStar Kegs Ship to Festival Breweries

(Must be requested during Festival Registration period)

Monday, August 28 - Friday, September 1

Competition Beer Samples Due in Colorado

Late arrivals not accepted nor refunded

mid-September (estimated)

Festival Kegs & Case Beer Due to Regional Drop-Offs

Exact dates vary by drop-off location and are provided in late August

EVENT SCHEDULE

Wednesday, October 4

6:30 - 9:00 pm • Brewers Gathering

Thursday, October 5

5:30 - 10:00 pm • GABF Session 1

Friday, October 6

5:30 - 10:00 pm • GABF Session 2

Saturday, October 7

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

Saturday, October 7

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

Saturday, October 7

5:30 - 10:00 pm • GABF Session 4



BREWERY & BEER ELIGIBILITY REQUIREMENTS

IS MY BREWERY ELIGIBLE?

Breweries must meet ALL THREE of the following conditions **as of June 20, 2017**. Breweries not meeting these criteria, homebrewers, and breweries in planning (i.e. not open, operational, or meeting the criteria below) as of this date are not eligible to enter.

1. Brewery must be fully licensed to both produce AND sell beer in the U.S.
2. Brewery must have a Basic Permit/Brewer's Notice on file with the TTB (U.S. Alcohol and Tobacco Tax & Trade Bureau).
3. Brewery must be 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).

Breweries not meeting all criteria above and that register for the Great American Beer Festival and/or competition are subject to disqualification without further notice or refund of registration/entry fees.

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 brands in the GABF. The brewery producing your beers must meet the brewery eligibility requirements above.

Enter the TTB Basic Permit/Brewer's Notice number of the brewery producing the beer on your registration entry.

Any award won by a contract brand is property of the brewery that owns the brand, not the brewery contracted to produce the beer.

ARE MY BEERS ELIGIBLE?

Beer eligibility: In order for beer to be eligible for entry, your brewery must first meet all of the above brewery eligibility requirements. If your brewery does not meet all of the requirements, your beer is not eligible for entry.

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

Eligible:

- At least 51% of the fermentable carbohydrates must be derived from malted grains. 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.
- 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).
- All beer entries must comply with all TTB regulations, including formula/ingredient approval requirements (as stated in Title 27, Chapter 1, Part 25, Subpart F, §25.55 of the Federal Code of Regulations).

Not eligible:

- Mead, cider, spirits, hard soda, hard water, and flavored malt beverages including kombucha and most shandies and radlers (see first and second bullet point in "eligible" section) are not eligible to be entered in the GABF competition.
- Beer brands whose volume contains more than 50% of beer liquid manufactured outside the U.S. are ineligible (i.e. collaborations with non-U.S. breweries where the majority of the beer was produced abroad).
- Beer brands that have greater sales of beer imported into the U.S. than sales of that brand produced/manufactured in the U.S. are ineligible.

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

FROM THE FESTIVAL DIRECTOR

Greetings brewers,

Welcome to the 2017 Brewery Guidelines to Entering the Great American Beer Festival! I've outlined a few important changes that came about as a result of feedback, many conversations with committee members and staff, and a changing industry landscape. Following that is a quick overview of the application process. We hope you find these guidelines to be a useful resource in addition to the Brewers Information section on the GABF website, which is updated regularly.

NEW THIS YEAR

In 2016, our longtime host distributor, CR Goodman, was purchased by Breakthru Beverage and has resulted in a new host distributor for 2017. We are excited to be working with Breakthru Beverage for this year's GABF. See page 20 for the new address to ship your competition entries.

- 6 Brewery of the Year Awards:** Please carefully read the new Brewery of the Year categories on page 9. We've simplified the rules and have included a graphic on page 10 that provides clear instructions on the Brewery of the Year entry options for multiple location breweries. Large breweries (as well as their owned breweries) will now compete in a Brewery Group of the Year category along with multiple location independent breweries that choose this option. Single location breweries will enter their appropriate category based on barrelage. Independent multiple location breweries may choose either option.

Brand Names: In an effort to address concerns regarding sexually explicit, lewd, or demeaning brand names that reasonable adult consumers would find inappropriate, beer names entered into the GABF are expected to meet the guidelines in the Brewers Association Advertising and Marketing Code found at brewersassociation.org/wp-content/uploads/2017/04/BA_Advertising_Code_Overview.pdf. Entering breweries are responsible for knowing these rules as we will not police entry names prior to the competition.

A review of past medal-winning brand names finds

that very few medal-winning beers will be affected by this rule. Beginning in 2017, beer names that do not meet the Advertising and Marketing Code will not be allowed to use the GABF trademark/logos or name to promote any brand that wins a GABF medal. Additionally, those brand names will not be marketed by the Brewers Association. More details can be found in the guidebook.

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 Meet the Brewer section of the festival hall. Brewery booths in this hall must be manned by brewery representatives during all festival hours. More details follow.

The application window may close earlier/transition to a waitlist if more than 2,160 breweries apply. For perspective, 1,752 breweries competed in the 2016 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 8,000 beers at this year's competition with the goal of allowing up to 5 entries per single location brewery.

This will represent a 10% 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 (you guessed it...) in the guidebook.

MEET THE BREWER HALL

The Meet the Brewer area is a popular destination for 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:

- 100+ “Meet the Brewer” brewery tables are arranged in alphabetical (not regional) order.
- Brewery tables here are slightly larger (8 ft. instead of 6 ft.) 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 assigned to these booths.
- 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.

As of this time, the awards ceremony will be held in the Mile High Ballroom on Saturday morning. That may change if the Bellco Theatre becomes available.

As always, we highly encourage all breweries not located in the Meet the Brewer section of the hall 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 read carefully the information on our “Promote Your Win” page of the GABF website. Consider the rules regarding post-event medal promotion and use of the GABF trademark when completing your registration form. This is especially true for multiple location breweries.

We are looking forward to another great festival and a robust competition in October. Have a great summer!

Cheers,



Nancy Johnson
Festival Director

FROM THE COMPETITION MANAGER

Greetings!

Welcome to the 2017 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 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 decider 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 14.** 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 Chris Williams. **We'll do our best to care for late arriving Fresh Hop entries, but be aware that Fresh Hop entries submitted after the deadline will be sorted and handled separately from other entries, and in cases like these, "stuff happens."** The GABF will not be responsible for any mishandling of these entries.

Pouring Instructions: You will be asked to indicate your pouring preference for every entry when you register online. Your two choices this year will be "Quiet Pouring, Do Not Rouse" and "Rouse Yeast Intentionally." If for some reason you do not specify pouring instructions, the default value of "Quiet Pouring" will be used. **Pouring instructions entered during registration are used exclusive to any markings on entry containers.** You may update your pouring instructions at any time by communicating with BA event manager Chris Williams.

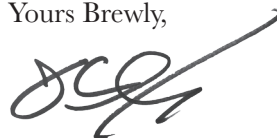
Pouring instructions on bottles or labels that differ from instructions in the entry database will be disregarded.

Beer Style and Category Updates for 2017: This year's category list has many exciting changes/additions. First and foremost, you'll notice that style content is organized into the more concise, easier to read format adopted in the 2017 Brewers Association Beer Style Guidelines. Several categories and subcategories were regrouped to reflect trends in entry numbers and to keep overall categories competitive. Updates include: Category 6: Combined Pumpkin/Squash and Pumpkin Spice Beer subcategories • Category 37: Grouped several light beer styles • Category 38: deleted Ice Lager • Categories 47 and 48: regrouped several darker lager categories • Categories 73 and 74: split Berliner Weiss and Gose into individual categories.

Pro-Am Update: For 12 years, the GABF Pro-Am competition has celebrated the strong connection between homebrewers and professional brewers. As implemented in 2016, the first round of the Pro-Am will be conducted by the American Homebrewers Association just 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 2017 GABF. Enjoy planning your entry strategy, and we'll see you in Denver this fall!

Yours Brewly,



Chris Swersey, Competition Manager

2017 Great American Beer Festival

ABOUT THE GABF COMPETITION

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 98 style categories. GABF medals symbolize excellence in brewing throughout the world. During the three days of 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 98 categories and does not necessarily award medals to the top three finishers in a particular category. When judges decide that a category contains three excellent examples of the style, they award gold, silver, and bronze medals for the first, second, and third place beers, respectively. If judges believe that no beer in the category meets the quality and style accuracy criteria, they may elect not to award a medal. Judges may award a silver or a bronze medal and yet not award a gold medal in a category. The award criteria are as follows:

Gold: A world-class beer that accurately exemplifies the specified style, displaying the proper balance of taste, aroma, and appearance.

Silver: An excellent beer that may vary slightly from style parameters while maintaining close adherence to the style and displaying excellent taste, aroma, and appearance.

Bronze: A fine example of the style that may vary slightly from style parameters and/or have minor deviations in taste, aroma, or appearance.

BREWERY OF THE YEAR CATEGORIES

IMPORTANT: Breweries will be assigned to the correct Brewery of the Year category based on 2016 barrelage and brewery type. Size is defined by production volume of the individual operation that holds the brewing license.

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 2016

Small Brewing Company of the Year

1,000 – 14,999 barrels produced in 2016

Mid-Size Brewing Company of the Year

15,000 – 6,000,000 barrels produced in 2016

BREW PUBS:

Small Brewpub of the Year

Less than 750 barrels produced in 2016

Mid-Size Brewpub of the Year

750 – 1,500 barrels produced in 2016

Large Brewpub of the Year

Over 1,500 barrels produced in 2016

NEW THIS YEAR

LARGE BREWERIES OR MULTIPLE LOCATION BREWERIES

Brewery Group of the Year

Over 6,000,000 barrels produced in 2016

Or multi-location breweries wishing to compete as a group
(Refer to pages 10 & 11 for more information)

(see the flow chart on the following pages for more details)



GREAT AMERICAN BEER FESTIVAL® **BREWERY** *of the* **YEAR**

Does your brewery produce more than 6 million barrels annually?

or

Is your brewery more than 50% owned by a "controlled group" of brewers with a combined global production of more than 6 million barrels annually?

If you answered **YES** to **EITHER** of the questions above, your brewery will compete in the new **Brewery Group of the Year category**.

If you answered **NO** to **BOTH** of the questions above, proceed below:

Is your brewery or brewpub part of a brewery group that has multiple brewing locations/facilities?

NO

Choose the appropriate **Brewery of the Year** category in which this **ONE** location of your brewery will compete (see page 11)

YES

TWO OPTIONS

Together: Enter all locations collectively in Brewery Group of the Year Category

– OR –

Separate: Enter each location separately and choose ONE location to compete in the appropriate size Brewery of the Year category*

1. Together

Your brewery locations will participate in the Brewery Group of the Year category

- Enter up to a max of 5 beers per location
- Minimum of 6 beers for the group
- Maximum of 20 beers for the group
- All beers compete for individual beer category medals, and all count toward Brewery Group of the Year

2. Separate

Enter up to the maximum number of entries for each location

- Choose **ONE** location that will compete for Brewery of the Year in the appropriate size category for that location. Beers from other locations will not count toward Brewery of the Year points, but will compete for individual medals.
- Maximum of 20 beer entries across all locations.

***Individual Location entries:** Beers are entered by individual location. Medals are awarded to beers entered by individual location, only ONE location in the group (chosen by the group during registration) may compete for Brewery of the Year in the appropriate size Brewery of the Year category for that location.

Brewery of the Year Categories

PACKAGING BREWERIES

Very Small Brewing Company of the Year | <1,000 BBLS

Small Brewing Company of the Year | 1,000 – 14,999 BBLS

Mid-Size Brewing Company of the Year | 15,000 – 6,000,000 BBLS

BREW PUBS

Small Brewpub of the Year | <750 BBLS

Mid-Size Brewpub of the Year | 750 – 1,500 BBLS

Large Brewpub of the Year | 1,500+ BBLS

LARGE BREWERIES OR MULTIPLE LOCATION BREWERIES

Brewery Group of the Year**



Medal Points

Gold = 6 Points

Silver = 5 Points

Bronze = 4 Points

** Brewery Group of the Year— Additional Things to Know:

- "Brewery Group" winner is determined by TOTAL POINTS awarded divided by TOTAL number of group entries (see above for point value per medal type).
- Brewery Group of the Year will be announced as the name of the parent of the "controlled group" of breweries.
- Individual locations may promote the Brewery Group of the Year win only by announcing they are a proud member of the parent company or part of the family of brands of the parent company.
- Changes in brewery ownership occurring after initial registration, due to sales, mergers or acquisitions, will be subject to Brewery of the Year re-categorization based on 2016 production of the parent company.

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

For 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 2016 barrelage production.

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. **Make sure that you have provided the best mailing address to receive these notes during the Brewery Application process to ensure you receive these via mail after the event.**

HOW TO ENTER THE GABF COMPETITION & FESTIVAL

Application Fee: \$160 for BA members / \$385 for non-members – covers cost of first beer entry into competition.

- **Additional Competition Entries:** \$160 per beer for BA brewery members / \$385 per beer for non-members.

Festival Booth Fee - \$250 – BA Members Only

- only applicable for breweries with a booth at the festival
- includes 4 brewery representative badges for the festival (7 if in Meet the Brewer)
- includes draught setup and MicroStar keg program (if requested during booth registration)

Brewery Representative Festival Badges

- **With Booth:** \$185 per badge for BA members (in addition to complimentary badges)
- **No Booth** (competition only): \$300 per badge for BA members / \$325 per badge for non-members

REFUND POLICY

A full refund is given only in the event that your brewery cancels by August 11, 2017. Refunds may not be issued after the festival. Any brewery that ships their product and later wishes to have the beer dropped from the competition due to improper fermenting, off-flavors discovered after shipping, etc. will not be refunded. Beer is a donation and is not purchased by the festival.

HOW MANY BEERS CAN I ENTER IN THE COMPETITION?

This number depends on the number of brewery applications received. Approximately 8,000 total competition entry spots will be divided among registered breweries based on the number of beers they indicate they plan to enter on their application (For example, if 8,000 beers can be judged and 1,600 breweries apply to participate, each brewery will be eligible to enter up to five beers in the competition.)

- No single brewing location is allowed to enter more than the designated maximum number of competition beer entries determined.
- No group that owns multiple breweries may enter more than a total of 20 beers combined.
- **If you are planning to enter a Pro-Am Competition entry, this entry will not count toward your total entry allotment.**

- The number of brewery applications by a multiple location group may not exceed the total number of physical brewing locations in that group.
- See pages 10 & 11 for more information on competing for Brewery Group of the Year.

CAN I ENTER ONE BEER INTO MULTIPLE CATEGORIES?

Nope, each beer brand may be entered only once. Just pick the best category for that beer.

- A beer brand may not be renamed and entered in multiple categories.
- Beer brands produced at multiple locations may not be entered by more than ONE brewery. This includes brands made at various locations within a chain of stores or breweries, by breweries with related names or aligned marketing strategies, or by multiple breweries that have collaborated on a brand.

PRO-AM COMPETITION

The Brewers Association and the American Homebrewers Association are proud to present the 12th Annual GABF Pro-Am Competition.

First Come, First Served: The GABF Pro-Am competition is limited to 118 entries. These will be first come, first served during the beer registration process. **Once filled, no additional Pro-Am entries can be accepted.**

Please read all of the Rules & Regulations before entering the Pro-Am Competition.

2017 GABF Pro-Am Rules & Regulations

Breweries that have entered at least ONE brand in the GABF competition/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 15, 2017. 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.

Choosing a Recipe

Breweries may determine the homebrew recipes they scale up in one of three ways:

1. 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, 2016.
2. Organize your own brewery-run and/or AHA/BJCP sanctioned competition on or after January 1, 2016.
3. Partner with a local homebrew club to organize an AHA/BJCP sanctioned competition on or after January 1, 2016.

The nature of the competition is entirely up to the brewery. The brewery may choose to work with an existing competition or create their own. Breweries may restrict the styles eligible for Pro-Am entry selection to styles they can reasonably brew. For example, breweries may choose not to accept recipes for fruit beers, sour beers, or beers requiring extended aging, etc. Competitions must be timed

to give the brewery adequate time to brew the beer to be ready for entry to the GABF.

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 (June 2017) and must have a valid AHA membership at the time of the GABF (October 2017). AHA membership of all homebrewer entrants is verified by the AHA. 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.

The homebrewer brewing their recipe with the professional brewery CANNOT be, or ever have been, an employee of that brewery entering the competition or currently be on the brewing staff, which includes employees involved in the brewing process (e.g. brewer, lab technician, cellar crew) at any brewery. Employees of the Brewers Association are ineligible.

See our Events Calendar (<http://bit.ly/BJCPcal>) for upcoming AHA/BJCP sanctioned competitions or go to the BJCP website (http://www.bjcp.org/apps/comp_reg/comp_reg.html) to register a competition. Breweries may want to partner with a local homebrew club or homebrew supply shop if they wish to organize their own competition. See HomebrewersAssociation.org for homebrew club and shops directories.

Contact John Moorhead, American Homebrewers Association Competition Coordinator, at 303-546-6574 or john@brewersassociation.org for information about local homebrew clubs and homebrew supply shops, or other Pro-Am competition related questions.

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.

The \$160 GABF Pro-Am Competition entry fee is the same as the fee for all other GABF entries.

No more than one entry per brewery location will be accepted in the GABF Pro-Am Competition. Individual AHA members may only be associated with one entry submitted into the GABF Pro-Am Competition judging at GABF.

No more than 118 total entries are accepted for this competition. Entries are accepted on a first come, first served basis.

Judging & Awards

GABF Pro-Am entries compete in a best-of-show style judging that takes place over two rounds. The first round of judging happens before regular GABF judging, with advancing entries moving on. The GABF Style Guidelines and a combination of BJCP and GABF judge panels 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.

STEP 1: APPLY June 20 – June 27

Apply online at GABFRegistration.com starting at 10:00 am Mountain Time on June 20.

This first step is required for all breweries that plan to participate in GABF (competition, festival, or both).

You will not need specific beer entry details for the application; that's all part of the beer registration process (June 29 – July 13).

Here's the basic info you'll need for the application:

- **Member number:** 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.
- **TTB Basic Permit/Brewer's Notice Number.**
- **Contact info** for person who will be handling all GABF related items for the brewery (a.k.a. your rock star).
- **Brewery of the Year category:** based on 2016 production barrelage.
Multiple locations? See pages 10 & 11 on why you should consider the Brewery Group of the Year category!
- **Brewmaster/Brewery Team name:** individual(s) (up to 2) or a team name you'd like to recognize if you win Brewery of the Year.
- **Festival Booth:** Check the box to indicate interest in having a booth at the festival (Brewers Association members only, a booth is not guaranteed).
"Extra credit": Indicate interest in other aspects of GABF such as Meet the Brewer, Brewpub Pavilion, and Paired.
- **Number of Competition Entries:** How many beers you hope to enter in GABF competition (for planning purposes only, number requested is not guaranteed).
- **Non-exclusive License Agreement:** Read and understand this document clearly. This outlines how your brewery may use the GABF trademarked logo and name in the event of a medal win (see pages 26 & 27 for full agreement).
- **Application fee (non-refundable):** \$160 for BA members / \$385 non-members due with application. Covers the cost of the first competition beer entry. Credit card only, no checks.
- **2017 GABF Brewery ID**
After you complete your application, you'll be assigned a numeric GABF Brewery ID number. Keep track of this number, as you'll need it for all things GABF!

STEP 2: REGISTER COMPETITION BEERS June 29 – July 13

(Only open to breweries who completed Step 1). This is where you tell us the beers you want to enter into the GABF competition and which categories they'll compete in!

If you miss this window, you may lose your spot in the competition and your application fee will not be refunded.

Breweries are notified how many entries they'll be eligible to enter by June 29. The number of beers a brewery may enter will be dependent upon the number of breweries entered into the competition. (See page 13 for info.)

Planning on entering a GABF Pro-Am beer? You'll do that here too! See pages 13–15 for detailed Pro-Am entry information.

IMPORTANT: GABF category and subcategory numbers, descriptions, and styles change every year. Review the category list (beginning on page 29) carefully to identify the appropriate categories for your entries. It is imperative that beers are entered into the proper GABF category and subcategory since judges evaluate beers exclusively on the basis of these descriptions.

STEP 3: FESTIVAL BOOTH, BEER & BADGE REGISTRATION July 18 – July 28

Tell us what beers and who you're bringing to the festival!

"Competition Only" breweries are also able to purchase badges for the festival at this time. Here's how it works:

- Breweries that indicated interest in having a booth at the festival on their application (BA members only) are notified if they have a booth by July 18.*
- Select up to five beers you plan to pour at the festival (Featured Brewery Endcap Sponsors – up to 10). It is not required that you pour the same beers you entered in the competition, but it is very much preferred so festival-goers may try beers competing (and potentially winning) in the competition.
- Indicate which formats you'll send and use for GABF (bottles/cans or kegs on draught)
If sending draught, indicate if you'd like GABF to provide draught equipment and if you need MicroStar kegs sent to you (if you're not already a MicroStar client). See MicroStar Keg program details on page 19.
- Order your festival brewery representative badges and purchase more if needed.

**Booth selection: 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.*

NEW THIS YEAR BA Advertising and Marketing Code and GABF Beer Brand Names

In an effort to address concerns about beer names and related marketing properties that contain sexually explicit, lewd, or demeaning content that reasonable adult consumers would find inappropriate, beer names entered into the GABF should meet the guidelines in the Brewers Association Advertising and Marketing Code found here: brewersassociation.org/wp-content/uploads/2017/04/BA_Advertising_Code_Overview.pdf.

Entering breweries are responsible for knowing these rules. See full details on the code here: brewersassociation.org/business-tools/marketing-advertising/brewers-association-advertising-marketing-code/.

Beginning in 2017, breweries that enter beer brand names that do not meet the Advertising and Marketing Code will not be allowed to use the Great American Beer Festival trademark/logos or name to promote said beer brand if it wins a GABF medal. Additionally, those brand names will not be marketed by the Brewers Association.

What you need to know:

- GABF will not police beer brand names prior to competition.
- GABF reserves the right to make final determination of approval for any brewery using GABF intellectual property when promoting medal-winning beers.
- GABF reserves the right to make final determination (via an independent advertising code review panel) of whether a brand meets the Advertising and Marketing Code.
- If a beer brand name is deemed to not meet the code, only the style of the beer (and not the actual beer name) will be announced on stage and published in the winners list.
- In the event that the brand name of a medal winning beer entered in the GABF competition is found to not meet the Advertising and Marketing Code, the brewery that entered the medal winning beer is entitled to keep the medal earned within the GABF category in which the beer was entered.

TIPS & TRICKS FOR COMPETITION BEER REGISTRATION

- **Explore/Update BreweryDB.com (before June 27):** 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 manually enter a new brand.
- **Style Builder:** For categories requiring additional specialty information for judging, you'll be able to select from various base beer 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.
 - **Having trouble with the Style Builder?** From within the Style Builder window, use the blue text labeled "Click Here" at the top of the window to manually type in the info you'd like.
- **Keep it simple:** 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.
- **"Identifying" ingredients:** 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."
- **Pouring preference:** Be sure to indicate pouring instructions for each entry. Your choices are "Quiet Pouring Do Not Rouse" and "Rouse Yeast Intentionally." If you do not specify pouring instructions, a default value of "Quiet Pouring Do Not Rouse" will be used for your entry. Pouring instructions found in our database, as entered during registration and/or provided during confirmation, take priority over any markings/requests made on actual GABF bottles or cans submitted for judging.
- **Confirm your entries:** Once you've entered and paid for your beer, you'll see the confirmation page showing all of your entry info. Give it a good once-over. Good, now check it again. Everything look good? Confirm it and you are on your way to the GABF competition!

Heads up: A minimum of six entries are required for a category to be judged. While rare, categories with fewer than six entries 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.

TIPS & TRICKS FOR FESTIVAL REGISTRATION

- **Choose your drop-off point:** Pick the one closest to you, or choose to have them go directly to Colorado.
- **Tell us what you're pouring:** While we prefer that you bring the beers you entered in the competition to the festival (attendees love getting to try competing – and potentially winning – beers), we understand that's not always possible. Choose from your competition entries or opt to bring alternative beers here.
 - **Send up to 5:** If you're not sending 5 beers to the competition, but want to bring up to 5 to the festival, just update the number of beers on this page (dropdown at the top of page).
- **What format are you sending?** Let us know if you plan to send bottles, cans, or refillable stainless steel kegs or single-use disposable plastic kegs (no other keg formats accepted), as well as how much of each beer you'll send.
- **MicroStar (see box for details):** If you are a current client, please note that you'll be sending your own MicroStar kegs. Or, if not a client but requesting kegs, just note that you're requesting to be sent MicroStar kegs and be sure to note an appropriate shipping address for kegs if different from the brewery address listed on your application.
- **How much should I send?**
 - The vast majority of breweries do well with about two 1/6 bbls or one 1/2 bbl per brand, or 5-7 cases per brand, but breweries are allowed to send more beer or request additional kegs if they have previously run out of beer.
 - **Meet the Brewer:** one 1/2 bbl per brand is required (or case beer equivalent)
 - **Endcaps:** One 1/2 bbl per brand or equivalent volume (three 1/6 bbls, etc.) is fairly standard, but up to the brewery.
 - **MicroStar:** with the exception of Meet the Brewer and endcaps above, all breweries requesting MicroStar kegs will receive two 1/6 bbls per brand.
- **Want us to provide the equipment?** Just choose "GABF to Tap" and GABF is happy to provide a draught system as part of your participation, including a tap tower (up to 5 taps) and CO₂ (no nitro). Or, if you plan to bring your own, just choose that instead and GABF will only place the kegs and ice at your booth, leaving the rest to your team.
- **Get your badges:** Festival booths come with 4 complimentary Brewers Representative badges (Meet the Brewer comes with 7). Breweries only participating in the competition do not receive complimentary festival badges, but may purchase up to 4 during this stage.

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WHAT'S THE MICROSTAR KEG PROGRAM? (HIGHLY RECOMMENDED)

The GABF works with MicroStar Keg Management to ship kegs directly to your brewery to fill with your festival beers. If you request MicroStar kegs, they are shipped directly to your brewery (pickled and passivated). Fill them up, get them to your chosen drop-off point, and they'll meet you at the festival. Once the festival is over, your job is done, and you won't have to worry about handling any kegs.

Who is eligible? Any participating GABF brewery who is not currently a MicroStar client (current MicroStar clients are required to send their own MicroStar kegs as well).

Any brewery choosing to receive MicroStar kegs 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 by July 28.

- 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.

GABF FESTIVAL BEER COLLECTION POINTS

The GABF coordinates more than 25 different regional collection points around the country. Breweries who have a booth at the festival will choose their drop-off point, and will be notified in late August when they'll need to have their beers to their drop-off point.

Once beers are received at the drop-off point, they are placed in cold storage and transported to the festival.

Remember, these drop-off points are ONLY for festival kegs and cases, and are not meant as a collection point for competition entry samples. All competition entry samples must be sent directly to Breakthru Beverage in Denver, Colo.

SHIPPING YOUR COMPETITION ENTRIES

Competition entries must be received between August 28 and September 1.

NEW ADDRESS FOR 2017

COMPETITION ENTRY SHIPPING ADDRESS

Breakthru Beverage
Attn: 2017 GABF
3980 Central Park Blvd.
Denver, CO 80238

- **It is your brewery's responsibility to make sure your entries arrive on time.** Entries received at Breakthru Beverage after September 1 will not be judged. Neither refunds nor credits will be issued for missed deadlines (or beers dropped off after the August 11 refund deadline).
- **Track your package(s)** and save all documentation pertaining to your shipment in case there are any issues during transit.
- **Bottles/Cans Only** – The GABF requires bottled or canned beer samples for judging and will not judge from kegs being sent to the festival.
- **Pack it well (make it unbreakable):** No matter how well you think you have packed your bottles for shipment, pack them even better to prevent breakage during shipping! If bottles do break, any replacements must meet the same deadline listed above. Late entries will not be accepted.
- **Label your beers correctly:** See information at right for details.
- **Send the appropriate (required) amount:** See information at top right for amounts. 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.

QUANTITIES TO SEND

The number of bottles or cans to be sent for the competition depends on the container size. Please send no less than the required amount, based on the size you're sending.

***Category-specific quantities:** Please know that occasionally, certain categories (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.

Bottle or Can Size	Number 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 larger	4

LABELING YOUR BEERS

1. Clarity and accuracy are key: Make sure the info on the label matches the info we have registered for the competition **exactly**. If the info differs at all, it will cause problems during sorting and judging. GABF is not responsible for issues caused due to errors in labeling.
2. Please affix label to bottles with adhesive (adhesive labels, clear packing tape, glue, etc.) as far up on the neck of the bottle as possible. Please don't rubber band loose paper to bottles or use clear labels – this will definitely cause issues during sorting.
3. You do not need to remove any commercial labels that are already on the bottle/can.
4. Specialty information and pouring instructions are not necessary on the label (we provide this to the judges separately).
5. 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.

You may also request a digital version of your competition labels by emailing Chris Williams at williams@brewersassociation.org.

TIPS FOR PACKAGING AND SHIPPING YOUR COMPETITION 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 and to label each box as “box 1 of 2,” “box 2 of 2,” etc.). **Do not split bottles of the same brand/entry into 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.*
7. **Looking for ways to save money on shipping?** Breweries may consolidate shipments when sending 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 if you'd like to coordinate with others.

Some brewers have found that setting up a shipping courier to pick up the package from their 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.

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.

NEED TO MAKE A CHANGE TO ONE OF YOUR ENTRIES?

If the competition beer registration period has ended, please contact Chris Williams at williams@brewersassociation.org to request changes to entries. Not all change requests may be possible due to closed categories, etc. Changes are not final until you receive written confirmation that the change is made. **The deadline for all changes is August 11.**

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 or call 720-473-7672.**

PARTICIPATING IN THE FESTIVAL

PUBLIC TASTING SCHEDULE

GABF features four public tasting sessions:

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

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

Saturday, October 7 - 12:00 pm to 4:00 pm
(Members Only session)

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

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

BREWER ACCESS TO THE HALL

Brewers may enter the hall to set up their booths starting at the following times:

Thursday, October 5 – 8:00 am

Friday, October 6 - 3:00 pm

Saturday, October 7 - 10:00 am

HOW THE PUBLIC TASTING SESSIONS WORK

All participating breweries are arranged by geographic region throughout the festival hall, and then alphabetically within their region (booths in the Brewpub Pavilion & Meet the Brewer pavilion are not arranged by region, only 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!

SHIPPING YOUR FESTIVAL BEERS

Please read this section carefully and direct questions to Bradley Latham at 720-473-7672 or bradley@brewersassociation.org.

All festival beer must be sent with a no-charge/\$0 invoice indicating that your GABF beer is donated. This will be emailed to all festival breweries prior to shipping. Be sure to attach this to your festival beer shipment, as well as provide a copy to bradley@brewersassociation.org and the point person who receives your beers at your chosen drop-off point.

Festival 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 19 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.

Brewery kegs (not including MicroStar kegs) must be picked up from the Colorado Convention Center on Sunday, October 8 before 12:00 pm. The GABF is not responsible for any kegs left after this time.

Bottles or Cans – Deliver a minimum of 5-7 cases of each brand in bottles or cans to your collection point for shipment to Denver, Colo. Your local distributor may also deliver your beer to the Breakthru Beverage warehouse in Denver during the delivery window.

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.

FESTIVAL BADGE ALLOCATIONS

(SEE “FEES” ON PAGE 13 FOR PRICING INFO)

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.

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.

- **With festival booth** = four (4) complimentary brewery representative badges (+ 3 additional badges if in Meet the Brewer section of the festival hall).
- **No festival booth** = zero (0) complimentary
- **Brewers Gathering:** festival breweries may request a maximum of 4 tickets to the Brewers Gathering on Wednesday night.
- 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.

EXPECTATIONS FOR BREWERY REPRESENTATIVES

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.

1. All brewery representatives must be 21 years or older and present valid photo ID upon check-in at the festival. Please plan accordingly and allow time to get wristbanded and ID'd onsite before entering the hall. Ages 21+ only. No exceptions.
2. Promotion of your product may only occur within the confines of your booth.
3. Brewery representatives must maintain sobriety while attending the festival. Any brewery representative deemed intoxicated during the festival shall be subject to ejection.
4. Brewery representatives must be appropriately clothed during the festival. Appropriate dress is at the sole discretion of the GABF.
5. 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.
6. Throwing items (i.e., shirts, cups, etc.) from the booth into the crowd is strictly prohibited.
7. 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.

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.

GUIDELINES FOR SERVING BEER

1. Pour one ounce of beer into attendees' glasses. There is a pour line on the glass for your convenience.
2. Do not serve attendees who appear intoxicated. Alert GABF staff or security personnel if needed.
3. 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.

"MEET THE BREWER" AREA

Consider the Meet the Brewer hall, where festival booths will be staffed **ONLY** with brewers and brewery owners. Festival educational pavilions are also located in this area.

How it works:

- During the application process, BA member breweries may request a festival booth space.
- Brewers may also request their booth be placed in the Meet the Brewer section of the hall. Participation is limited to approximately 120 breweries.
- **DIY Staffing** - Brewery booths in the Meet the Brewer 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).

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.

Kegs are placed at the back of the booth in tubs with ice and a draught tower.

GABF BOOTH DIMENSIONS & DISPLAYS

Each brewery or brewing company is provided a 6 ft. table (6 ft. wide x 24 in. deep x 30 in. high) with an 8 ft. high drape located directly behind the table for brewery displays. Electricity is not provided or available in standard festival booths, only in sponsored endcap booths.

Good Neighbor Rule: Anything that impedes traffic flow in the nearby area or encroaches on your neighbor's booth is not allowed. Please be conscious and respectful of your neighbors' space.

1. All banners or back wall displays should be less than 6 ft. wide x 4 ft. long. GABF provides each brewery with a banner listing the brewery name and beers being poured. **This banner must be visible during the festival.**
2. Brewery displays may not restrict the flow of traffic behind the booth. This includes cords, bars, or other tripping hazards. GABF beer service team & volunteers use this area to access all booths.
3. All displays must be behind the front of the booth and may not extend into the aisles.
4. The height limit for all booths is 15 ft. No overhead hanging signs unless approved by GABF organizers 30 days prior to the event.
5. 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 displays.
6. Tents larger than 6 ft. wide or 8 ft. deep that encroach on your neighbors' space are not allowed. Tents that stay in your designated area (6 ft. wide) are allowed.
7. **The GABF is not responsible for lost or stolen items. Take important and valuable items with you when you leave each night.**

8. Complimentary promotional items (with the exception of coasters, which are prohibited) may be distributed to attendees but should not be thrown from the booth.

9. **Stickers:** 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.

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 2018 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 LOUNGE 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 to donate non-alcoholic beverages.

Did you know that the GABF has more than 3,500 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 or canned beer to the volunteers, please email Chris Williams at 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:

- **General Brewery info:** brewery name, city, state, website, booth number.
- **Beer info:** beers at the festival.

Additional information in the program includes:

- **Ownership info:** if your brewery is 25% or more owned by another brewery, the company with an ownership stake will be listed.
- **BA membership info:** voting/associate member of Brewers Association.

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 is 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 and/or 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
2. In all cases, reference to an award must **include a mention of the category** in which the award was received. The 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). The 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 ownership by an alcohol beverage industry member 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 in 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 the 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.

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.
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 licensing arrangements might be made for non-standard uses. Contact nancy@brewersassociation.org.**
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.

NEW THIS YEAR

BA Advertising and Marketing Code and GABF Beer Brand Names

In an effort to address concerns about beer names and related marketing properties that contain sexually explicit, lewd, or demeaning content that reasonable adult consumers would find inappropriate, beer names entered into the GABF should meet the guidelines in the Brewers Association Advertising and Marketing Code found here: brewersassociation.org/wp-content/uploads/2017/04/BA_Advertising_Code_Overview.pdf.

Entering breweries are responsible for knowing these rules. See full details on the code here: brewersassociation.org/business-tools/marketing-advertising/brewers-association-advertising-marketing-code/.

Beginning in 2017, breweries that enter beer brand names that do not meet the Advertising and Marketing Code will not be allowed to use the Great American Beer Festival trademark/logos or name to promote said beer brand if it wins a GABF medal. Additionally, those brand names will not be marketed by the Brewers Association.

What you need to know:

- GABF will not police beer brand names prior to competition.
- GABF reserves the right to make final determination of approval for any brewery using GABF intellectual property when promoting medal-winning beers.
- GABF reserves the right to make final determination (via an independent advertising code review panel) whether or not a brand meets the Advertising and Marketing Code.
- If a beer brand name is deemed to not meet the code, only the style of the beer (and not the actual beer name) will be announced on stage and published in the winners list.
- In the event that the brand name of a medal winning beer entered in the GABF competition is found to not meet the Advertising and Marketing Code, the brewery that entered the medal winning beer is entitled to keep the medal earned within the GABF category in which the beer was entered.

1. Read the information in this booklet.

2. Complete the Application form by June 27 (online at GABFRegistration.com).

On the registration form, did you:

- Double check your brewery info?
- Indicate if you want a booth at the festival?
- Indicate if you would like to participate in the Meet the Brewer, Brewpub Pavilion, and/or Paired program in the festival?
- Carefully read and sign license agreement (by checking the “I Agree” box)?
- Keep a record of your newly assigned 2017 GABF Brewery ID? (**You’ll need this for everything**).
- Double check the Brewery of the Year category information? If you disagree with the Brewery of the Year category shown, please notify Chris Williams at williams@brewersassociation.org

3. Complete the online Competition Beer registration form by July 18.

- Fill out specialty information for beers entered into these categories: *3, 4, 5, 6a, 6b, 7, 8, 9, 10, 11, 12, 13, 14a, 15, 16, 18a, 19a, 19b, 19c, 20, 21a, 22, 23a, 23b, 24, 25, 26, 27, 28a, 28b, 29, 30, 31, 32, 33, 34a, 34b, 35a, 35e, 35f, 73, 74a, 74b, 81, 82b, 83c, 83e, 87a, 87b, 87c*
- Enter a Pro-Am beer, if applicable.
- Confirm your information after completing your beer registration.

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

4. Complete the online Festival Booth, Beer & Badge registration form (if applicable).

- Choose the drop-off point for your festival beers.
- Choose your festival beers.
- Request MicroStar kegs (if applicable).
- Assign your badges and order extras if needed.

5. Ship competition entries.

These must arrive between August 28 and September 1, 2017.

Send to:

Breakthru Beverage
Attn: 2017 GABF
3980 Central Park Blvd.
Denver, CO 80238

6. Prep your festival beers for drop-off.

- Label your kegs with the provided festival tags.
- If using MicroStar kegs that were sent to you: wash and fill them with your festival beers.
- Prep your no-charge invoice.

7. Deliver festival beers to your designated collection point.

Festival beers must arrive to the collection point during the specified drop-off days for your chosen drop-off point. Actual dates will be sent in late August. No-charge invoices must be included with this shipment.

8. Attend the Great American Beer Festival.

Festival dates are Thursday, October 5 – Saturday, October 7. Woo hoo!

THANK YOU FOR PARTICIPATING IN THE 2017 GABF!

GABF BEER STYLE CATEGORIES

GABFREGISTRATION.COM

COMPETITION STYLE DESCRIPTIONS AND SPECIFICATIONS

Here are detailed beer style guidelines for the 98 categories at the 2017 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, 6a, 6b, 7, 8, 9, 10, 11, 12, 13, 14a, 15, 16, 18a, 19a, 19b, 19c, 20, 21a, 22, 23a, 23b, 24, 25, 26, 27, 28a, 28b, 29, 30, 31, 32, 33, 34a, 34b, 35a, 35e, 35f, 73, 74a, 74b, 81, 82b, 83c, 83e, 87a, 87b, 87c**

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HYBRID/MIXED LAGERS OR ALES

1. American-Style Wheat Beer

A. Subcategory: Light American Wheat Beer without Yeast

Color: Straw to light amber

Clarity: Chill haze is acceptable

Perceived Malt Aroma & Flavor: Low to medium-low

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Low fruity-estery aroma and flavor is typical. Phenolic, clove-like aromas and flavors should not be perceived. Diacetyl should not be perceived. No yeast aroma and flavor should be evident.

Body: Very low to medium

Additional Notes: These beers can be fermented with either ale or lager yeast. The grist should include at least 30 percent malted wheat.

Original Gravity (°Plato) 1.036-1.050 (9-12.4 °Plato) •

Apparent Extract/Final Gravity (°Plato) 1.004-1.016

(1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0%

(3.8%-5.1%) • **Hop Bitterness (IBU)** 10-35 • **Color SRM**

(EBC) 2-10 (4-20 EBC)

B. Subcategory: Dark American Wheat Beer without Yeast

Color: Medium amber to dark brown

Clarity: Chill haze is acceptable

Perceived Malt Aroma & Flavor: Malt aromas and flavors can include low roasted malt character expressed as cocoa, chocolate or caramel as well as toffee or biscuit. Medium-low to medium-high malt sweetness is present. Roast malt astringency is acceptable when balanced with malt sweetness.

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Low fruity-estery aroma and flavor is typical. No yeast aroma should be evident. Diacetyl and clove-like phenolics should not be perceived.

Body: Low to medium

Additional Notes: These beers can be fermented with either ale or lager yeast. The grist should include at least 30 percent malted wheat. No yeast flavor should be evident. Because this style is packaged and served without yeast, no yeast should be evident in the mouthfeel.

Original Gravity (°Plato) 1.036-1.050 (9-12.4 °Plato) •

Apparent Extract/Final Gravity (°Plato) 1.004-1.016

(1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0%

(3.8%-5.1%) • **Hop 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

Color: Pale to light amber

Clarity: These beers are packaged with yeast in the bottle, so appearance may range from hazy to very cloudy. Chill haze is acceptable.

Perceived Malt Aroma & Flavor: Low to medium-low malt aroma and sweet malt flavor is present

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Yeast character should be low to medium and should not dominate the character of malt and hops. Phenolic, clove-like aromas should not be perceived. Low fruity-estery aroma and flavor is typical. Diacetyl and phenolic, clove-like character should not be perceived.

Body: Low to medium

Additional Notes: These beers can be fermented with either ale or lager yeast. The grist should include at least 30 percent malted wheat. Because this style is served with yeast, there should be a full yeasty mouthfeel.

Original Gravity (°Plato) 1.036-1.056 (9-13.8 °Plato) •

Apparent Extract/Final Gravity (°Plato) 1.006-1.016

(1.0-4.1 °Plato) • **Alcohol by Weight (Volume)** 2.8%-4.4%

(3.5%-5.6%) • **Hop Bitterness (IBU)** 10-35 • **Color SRM** (EBC) 4-10 (8-20 EBC)

B. Subcategory: Dark American Wheat Beer with Yeast

Color: Medium amber to dark brown

Clarity: This style is packaged with yeast in the bottle so appearance may range from hazy to very cloudy. Chill haze is acceptable.

Perceived Malt Aroma & Flavor: Malt aromas and flavors can include low roasted malt character expressed as cocoa, chocolate or caramel as well as toffee or biscuit. Medium-low to medium-high malt sweetness is present. Roast malt astringency is acceptable when balanced with malt sweetness.

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Low fruity-estery aroma and flavor is typical. Yeast character should be low to medium and should not dominate malt and hops. Diacetyl and clove-like phenolics should not be perceived.

Body: Low to medium

Additional Notes: These beers can be fermented with either ale or lager yeast. The grist should include at least 30 percent malted wheat. Because this style is served with yeast, there should be a full yeasty mouthfeel.

Original Gravity (°Plato) 1.036-1.050 (9-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.016 (1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0% (3.8%-5.1%) • **Hop Bitterness (IBU)** 10-25 • **Color SRM (EBC)** 9-22 (18-44 EBC)

3. American-Style Fruit Beer

Color: Can range from pale to very dark depending on the underlying style, and is often influenced by the color of added fruit.

Clarity: Clear or hazy is acceptable

Perceived Malt Aroma & Flavor: Not perceived to medium-low

Perceived Hop Aroma & Flavor: Not perceived to medium-low

Perceived Bitterness: In balance with fruit character and usually at very low to medium levels

Fermentation Characteristics: American-Style Fruit Beers are fermented with traditional German, British or American ale or lager yeast. Acidic bacterial fermentation, if present, contributes to acidity and enhances fruity balance. No wild fermentation should be evident.

Body: Varies with style

Additional Notes: Fruit aromas, ranging from subtle to intense, should be evident and should not be overpowered by hop aromas. Fruit or fruit extracts, used as an adjunct in either the mash, kettle, primary or secondary fermentation, provide harmonious fruit character ranging from subtle to intense. Within the framework of these guidelines, fruit beers fermented with Belgian yeast (Wit, Abbey, Farmhouse, Saison and/or *Brettanomyces*) would be categorized as Belgian-Style Fruit Beers, or possibly as fruited Brett Beers. Some beers may fit into this category if they contain fruity adjuncts but no actual fruit. As an example, a juniper berry-flavored beer with notable juniper berry fruity flavor and/or aroma could be categorized as a Fruit Beer, whereas a beer in which the juniper berry character is more herbal or spicy would be categorized as an Herb and Spice Beer. Fruit Beers brewed with wheat would be categorized as Fruit Wheat Beers. Fruit Beers brewed with unusual fermentable(s), but no wheat, would be categorized as Fruit Beers. Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut should be categorized as Field Beers. *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%) • **Hop Bitterness (IBU)** 5-45 • **Color SRM (EBC)** 5-50 (10-100 EBC)

4. Fruit Wheat Beer

Color: Generally straw to light amber, and often influenced by the color of added fruit.

Clarity: Chill haze is acceptable. These beers may be served with or without yeast. When served with yeast, appearance is hazy to very cloudy.

Perceived Malt Aroma & Flavor: Low to medium-low

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: These beers can be fermented with either ale or lager yeast depending on the underlying wheat beer style. Low fruity-estery aroma and flavor is typical. Diacetyl should not be perceived. In versions served with yeast, yeasty aroma and flavor should be low to medium.

Body: Low to medium

Additional Notes: The grist should include at least 30 percent malted wheat. Fruit or fruit extracts contribute aroma and flavor expressing true fruit complexity. Versions served with yeast should demonstrate a full yeasty mouthfeel. Fruited versions of Berliner Weisse or Contemporary Gose would fall within those categories as they are commonly brewed with fruit. Fruited versions of South German style Weizens, Grodziskie, or other wheat beer styles would be categorized as Fruit Wheat Beers, as those styles are not commonly brewed with fruit. Such beers could deviate from parameters shown for those styles but should be suggestive of the underlying classic beer style with fruit added. Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut should be entered as Field Beers. *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 (9-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.016 (1-4.1 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0% (3.8%-5.1%) • **Hop 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

Color: Can range from pale to dark depending on underlying Belgian style, and often influenced by the color of added fruit

Clarity: Clear to hazy beer is acceptable

Perceived Malt Aroma & Flavor: Can vary from not perceived to medium-high

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Varies with underlying Belgian style

Fermentation Characteristics: Acidic bacterial fermentation attributes may be evident. If present, they contribute to acidity and enhance fruity balance.

Body: Varies with style

Additional Notes: 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 yeast, (Wit, Abbey, Farmhouse, etc.). Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut would be categorized as Field Beers. Fruit or fruit extracts, used as adjuncts in either the mash, kettle, primary or secondary fermentation, provide harmonious fruit character ranging from subtle to intense. Classifying these beers can be complex. Fruited Belgian-style beers which exhibit *Brettanomyces* may be categorized in this style, when no other category exists for such beers. However, a fruited Saison exhibiting Brett character would be categorized as a Specialty Saison. A fruited version of a Brett Beer is categorized as Fruited Brett Beer when such a Brett-containing beer is not based on an existing underlying Belgian beer style. A Lambic-Style fruit beer would be categorized as a Belgian-Style Fruit Lambic. Fruited Belgian-style beers brewed with additional adjuncts could fall in this category or perhaps as Experimental Beers. Fruit beers fermented with German, British or American ale or lager yeast would be categorized as American-Style Fruit Beers or as Fruit Wheat Beers. *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%) • **Hop Bitterness (IBU)** 5-70 • **Color SRM (EBC)** 5-50 (10-100 EBC)

6. Pumpkin/Squash Beer or Pumpkin Spice Beer

A. Subcategory: Pumpkin/Squash Beer

Color: Can range from pale to very dark depending on the underlying style

Clarity: Clear to hazy is acceptable

Perceived Malt Aroma & Flavor: Can vary from low to medium-high depending on the underlying style

Perceived Hop Aroma & Flavor: None to medium

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Typical of underlying beer style

Body: Varies with underlying style

Additional Notes: Pumpkin/Squash beers are any beers incorporating pumpkins (*Cucurbita pepo*) or winter squash as an adjunct in either the mash, kettle, primary or secondary fermentation. Pumpkin or squash aromas and flavors, ranging from subtle to intense, should be present. These beers are not spiced, but may have flavors associated with other beer styles such as smoked beer, fruit beer, sour beer, etc. Spice aromas and flavors should be absent. Versions exhibiting spice aromas and/or flavors would be categorized as Pumpkin Spice Beers or as other spice beer or possibly experimental beer styles. *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 ingredients or 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%) • **Hop Bitterness (IBU)** 5-35 • **Color SRM (EBC)** 5-50 (10-100 EBC)

B. Subcategory: Pumpkin Spice Beer

Color: Can vary from pale to very dark depending on the underlying style

Clarity: Clear to hazy is acceptable

Perceived Malt Aroma & Flavor: Can vary from low to medium-high depending on the underlying style

Perceived Hop Aroma & Flavor: None to medium and should not overpower spice, pumpkin or squash, if present, or overall balance of aromas and flavors.

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Typical of underlying beer style

Body: Varies with underlying style

Additional Notes: These are any beers using pumpkins (*Cucurbita pepo*) or winter squash as an adjunct in either the mash, kettle, primary or secondary fermentation. Pumpkin or squash may not be evident or may range from subtle to intense. They are spiced with other ingredients whose character should be evident and in balance. While cinnamon, allspice, clove and nutmeg are common spices added to American-type pumpkin beers, other spices may be used. For example, a brewer could replicate a Wit-Pumpkin spiced beer by using orange peel and coriander. *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%) • **Hop Bitterness (IBU)** 5-35 • **Color SRM (EBC)** 5-50 (10-100 EBC)

7. Field Beer

Color: Can range from pale to very dark depending on the underlying style, and may be influenced by the color of added ingredients.

Clarity: Clear to hazy is acceptable

Perceived Malt Aroma & Flavor: Very low to medium-high

Perceived Hop Aroma & Flavor: Very low to medium-high

Perceived Bitterness: Very low to medium-high.

Vegetable character should not be muted by hop character.

Fermentation Characteristics: Varies with underlying Belgian style

Body: Varies with style

Additional Notes: Vegetable aromas, ranging from subtle to intense, should be evident, and should not be overpowered by hop aromas. Field Beers are any beers incorporating vegetables as flavor or carbohydrate adjuncts in either the mash, kettle, primary or secondary fermentation. The vegetable character should be in harmony with other attributes and can range from subtle to intense. Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut should be entered as Field Beers. All beers containing chili peppers would be categorized as Chili Beers. Beers containing nuts would be categorized as Field Beers. *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%) • **Hop Bitterness (IBU)** 5-70 • **Color SRM (EBC)** 5-50 (10-100 EBC)

8. Chili Beer

Color: Can range from pale to very dark depending on the underlying style

Clarity: Clear or hazy is acceptable

Perceived Malt Aroma & Flavor: Can vary from very

low to medium-high depending on the underlying style

Perceived Hop Aroma & Flavor: Very low to very high

Perceived Bitterness: Very low to medium-high

Fermentation Characteristics: Chili pepper aroma and flavor attributes should be harmonious with the underlying beer style. Chili pepper character may be expressed as vegetal, spicy and/or hot on the palate.

Body: Representative of underlying style

Additional Notes: Chili Beers are any beers using chili peppers for flavor, aroma and/or heat. Chili character can range from subtle to intense. Chili pepper aroma may or may not be evident. Within the framework of these guidelines, all beers containing chili peppers would be categorized as Chili Beers. Beers which represent more than one style, such as chili beers with chocolate, would be categorized as Chili Beers. *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%) • **Hop Bitterness (IBU)** 5-70 • **Color SRM (EBC)** 5-50 (10-100 EBC)

9. Herb and Spice Beer

Color: Varies depending on underlying style

Clarity: Clear to hazy is acceptable

Perceived Malt Aroma & Flavor: Varies depending on intention of brewer

Perceived Hop Aroma & Flavor: Not essential, but may be evident and may be more aggressive than herb-spice character.

Perceived Bitterness: Very low to medium-low. Reduced hop bitterness tends to accentuate herb/spice character.

Fermentation Characteristics: Aromas and flavors of individual spices may not always be identifiable

Body: Varies with underlying style

Additional Notes: Herb and Spice beers are any beers using herbs or spices derived from roots, seeds, fruits, vegetable, flowers, etc. Herb and/or spice character can range from subtle to intense. Classifying these beers can be complex. Beers which exhibit herbal and/or spicy character are considered Herb and Spice Beers. Beers brewed with chili peppers are categorized as Chili Pepper Beers. Beers brewed with pumpkin in which herb and spice character dominates would be categorized as Pumpkin Spice Beers. *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%) • **Hop Bitterness (IBU)** 5-40 • **Color SRM (EBC)** 5-50 (10-100 EBC)

10. Chocolate Beer

Color: Light amber to black depending on the underlying style

Clarity: Clear to hazy beer is acceptable

Perceived Malt Aroma & Flavor: Medium-low to medium-high malt sweetness balanced with cocoa flavors and aromas

Perceived Hop Aroma & Flavor: Hop aroma is not perceived to very low. Hop flavor may be lower than is designated for underlying style allowing chocolate to contribute to the flavor profile without becoming excessively bitter.

Perceived Bitterness: Very low to medium-low

Fermentation Characteristics: Chocolate should dominate the flavor profile, though other flavors may be present.

Body: Varies with underlying style

Additional Notes: Chocolate Beers are any beers incorporating dark chocolate or cocoa in any form.

Chocolate or cocoa character can range from subtle to intense. Beers made with white chocolate do not typify 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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

11. Coffee Beer

Color: Pale to black depending on the underlying style

Clarity: Clear to hazy is acceptable

Perceived Malt Aroma & Flavor: Medium-low to medium malt sweetness provides balance with coffee flavor and aroma

Perceived Hop Aroma & Flavor: Low to high depending on the underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Coffee character should be apparent and other flavors may be present.

Body: Reflective of the underlying beer style

Additional Notes: Coffee beers incorporate coffee in any

form. Coffee character can range from subtle to intense, and should be in harmony with other attributes of the underlying beer. *Within the framework of this competition, stouts and porters made with coffee are entered elsewhere. 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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

12. Coffee Stout or Porter

Color: Dark copper to black depending on the underlying stout or porter style

Clarity: Usually opaque; clear or hazy beer is acceptable in appearance in paler entries

Perceived Malt Aroma & Flavor: Typical of underlying stout or porter beer style, and balanced with coffee flavor and aroma.

Perceived Hop Aroma & Flavor: Low to high depending on underlying style

Perceived Bitterness: Varies with underlying beer style, and in harmony with any dryness or astringency derived from coffee.

Fermentation Characteristics: Typical of underlying stout or porter beer style. Other flavors may be infused but coffee should be an obvious character

Body: Reflective of the underlying stout or porter beer style

Additional Notes: Coffee stouts and porters incorporate coffee in any form. Coffee character can range from subtle to intense, and should be in harmony with other attributes of the underlying beer, without unpleasant astringency. *To allow for accurate judging the brewer must list the classic or experimental stout or porter 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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

13. Specialty Beer

Color: Very light to black depending on the underlying style

Clarity: Clear to hazy is acceptable

Perceived Malt Aroma & Flavor: Varies depending on intention of brewer

Perceived Hop Aroma & Flavor: Very low to very high

Perceived Bitterness: Very low to very high

Fermentation Characteristics: Specialty Beers are brewed with unusual fermentable sugars, grains and/or starches which contribute to alcohol content. The distinctive attributes of these special ingredients should be evident in the aroma, flavor and overall balance of the beer. Examples could include maple syrup, agave, potatoes, wild rice or any other sources of carbohydrate not commonly used in modern beer styles. Beers containing wheat would be classified in one of several wheat beer styles. The use of rice or corn would not normally be considered unusual since these adjuncts are commonly used in beer production; however, beers made with rice or corn types which enhance a flavor might be categorized as specialty beers.

Body: Varies with underlying style

Additional Notes: Classifying these beers can be complex. Within the framework of these guidelines, nuts generally impart much more flavor than fermentables, and beers containing nuts would be categorized as Field Beers. Likewise, within the framework of these guidelines, coconut is defined as a vegetable and beers containing coconut would be categorized as Field Beers. Beers brewed with honey would be categorized as Specialty Honey Beers. Beers brewed with roots, seeds, flowers etc. which exhibit herbal and/or spicy characters would be categorized as Herb and Spice Beers. While beers brewed with fruits or vegetables may derive fermentable carbohydrate from those sources, they would be categorized as Fruit Beers or Field Beers. Spiced versions of beers made with unusual fermentables would be categorized as Experimental Beers. Beers brewed with unusual fermentables and fruit would be categorized as Fruit Beers. *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+ (1.5-7.6+ °Plato) • **Alcohol by Weight (Volume)** 2.0%-20+/% (2.5%-25+%) • **Hop Bitterness (IBU)** 1-100 • **Color SRM (EBC)** 1-100 (2-200 EBC)

14. Rye Beer

A. Subcategory: Rye Beer

Color: A wide range of color is acceptable. Lighter versions are straw to copper, while darker versions are dark amber to dark brown.

Clarity: Chill haze is acceptable in versions packaged and served without yeast. In versions served with yeast, appearance may range from hazy to very cloudy.

Perceived Malt Aroma & Flavor: In darker versions, malt

aromas and flavors can optionally include low roasted malt character expressed as cocoa/chocolate or caramel. Aromatic toffee, caramel, or biscuit character may also be present. Low level roastiness, graininess, or tannin astringency is acceptable when balanced with low to medium malt sweetness.

Perceived Hop Aroma & Flavor: Low to medium-high

Perceived Bitterness: Low to medium

Fermentation Characteristics: Low levels of spicy, fruity-estery aromas are typical. Yeast-derived aromas and flavors such as phenolic, clove-like may be present when consistent with underlying beer style. These beers can be fermented with either ale or lager yeast. Diacetyl should not be perceived. Low to medium yeast aroma may be present in versions packaged with yeast.

Body: Low to medium

Additional Notes: The grist should include sufficient rye so that rye character is evident in the beer. Beers brewed with rye that do not exhibit rye character would be categorized in other beer styles. Rye character is often described as slightly spicy and subtly black pepper-like. 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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

B. Subcategory: German-Style Rye Ale

Color: Pale to very dark, with darker versions ranging from dark amber to dark brown.

Clarity: Chill haze is acceptable in versions packaged and served without yeast. In versions served with yeast, appearance may range from hazy to very cloudy.

Perceived Malt Aroma & Flavor: In darker versions, malt aromas and flavors can optionally include low roasted malt characters expressed as cocoa/chocolate or caramel, and/or aromatic toffee, caramel, or biscuit attributes. Malt sweetness can vary from low to medium. Low level roast malt astringency is acceptable when balanced with low to medium malt sweetness.

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Very low to low

Fermentation Characteristics: Low to medium banana-like and/or other fruity-estery aromas and flavors are typical. Clove-like and/or other phenolic aromas and flavors should also be present. No yeast aroma should be evident in versions without yeast. Versions packaged and served

without yeast will not have yeast flavor or full mouthfeel typical of beers with yeast. Versions with yeast will have low to medium yeast aroma and flavor and a full mouthfeel, but the yeast character should not overpower the balance of rye and barley malts, esters and phenolics.

Body: Low to medium

Additional Notes: Grist should include at least 30 percent rye malt. Versions with yeast are often roused during pouring. When yeast is present, the beer should have a yeasty flavor and a fuller mouthfeel.

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

15. Honey Beer

Color: Very light to black depending on underlying style

Clarity: Clear to hazy is acceptable

Perceived Malt Aroma & Flavor: Varies depending on intention of brewer

Perceived Hop Aroma & Flavor: Very low to very high

Perceived Bitterness: Very low to very high

Fermentation Characteristics: Honey Beers may be brewed to a traditional style or may be experimental. Honey Beers incorporate honey as a fermentable sugar in addition to malted barley. Honey character should be evident in aroma and flavor, but should not be overpowering.

Body: Varies with underlying style

Additional Notes: *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%) • **Hop Bitterness (IBU)** 1-100 • **Color SRM (EBC)** 1-100 (2-200 EBC)

16. Session Beer

Color: The color should mimic the classic style upon which the beer is based

Clarity: Appearance may vary from brilliant to hazy to cloudy and should mimic the classic style upon which the beer is based

Perceived Malt Aroma & Flavor: Should mimic the classic style upon which the beer is based

Perceived Hop Aroma & Flavor: Should mimic the classic style upon which the beer is based

Perceived Bitterness: Should mimic the classic style upon which the beer is based

Fermentation Characteristics: Varies with underlying style

Body: Varies with underlying style

Additional Notes: This category includes any style of beer made lower in strength than described in the classic style guidelines. These beers should exhibit lower alcohol content than the classic style. Drinkability is key to a successful session beer. Beers exceeding 5.0% abv (4% abw) are not categorized as Session Beers. Beers which fit in another classic or traditional category should not be categorized as Session Beers. *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. 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 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.010 (1-2.6 °Plato) • **Alcohol by Weight (Volume)** 2.8%-4.0% (3.5%-5.0%) • **Hop Bitterness (IBU)** 10-35 • **Color SRM (EBC)** 2+ (4+ EBC)

17. Session India Pale Ale

Color: Gold to copper

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Perceived Malt Aroma & Flavor: A low to medium maltiness should be present in aroma and flavor.

Perceived Hop Aroma & Flavor: Hop aroma and flavor are medium to high and can display qualities from a wide variety of hops from all over the world. Overall hop character is assertive.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity-estery aroma and flavor is low to medium. Diacetyl should not be perceived.

Body: Low to medium

Additional Notes: Beers exceeding 5.0% abv are not considered Session India Pale Ales. Beers under 5.0% abv (4.0% abw) which meet the criteria for another classic or traditional style category are not considered Session India Pale Ales.

Original Gravity (°Plato) 1.038-1.052 (9.5-12.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014 (2.0-4.6 °Plato) • **Alcohol by Weight (Volume)** 3.0%-4.0% (3.7%-5.0%) • **Hop Bitterness (IBU)** 40-55 • **Color SRM (EBC)** 4-12 (8-24 EBC)

18. Other Strong Beer

A. Subcategory: Other Strong Beer

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Within the framework of these guidelines, beers of any style intentionally brewed with higher alcohol content than defined within that style's guidelines are categorized as Other Strong Beer. These beers should achieve a balance between the style's characteristics and the additional alcohol.

Body: Varies with underlying style

Additional Notes: *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%+) • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

B. Subcategory: American-Style Imperial Porter

Color: Black

Clarity: Opaque

Perceived Malt Aroma & Flavor: No roast barley or strong burnt/black malt character should be perceived. Medium malt, caramel and cocoa sweetness should be present.

Perceived Hop Aroma & Flavor: Low to medium-high

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery flavors and aromas should be evident but not overpowering and should complement hop character and malt-derived sweetness. Diacetyl should be absent.

Body: 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%) • **Hop Bitterness (IBU)** 35-50 • **Color SRM (EBC)** 40+ (80+ EBC)

C. Subcategory: American-Style Wheat Wine Ale

Color: Gold to black

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Bread, wheat, honey and/or caramel malt aromas and flavors are often present. High residual malt sweetness should be present.

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery flavors and aromas are often high and balanced by a complexity of alcohols and high alcohol content. Very low levels of diacetyl are acceptable. Phenolic yeast character, sulfur, and/or DMS should not be present. Oxidized, stale and aged attributes are not typical of this style.

Body: Full

Additional Notes: This style is brewed with at least 50% wheat malt.

Original Gravity (°Plato) 1.088-1.120 (21.1-28 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.024-1.032 (6.1-8 °Plato) • **Alcohol by Weight (Volume)** 6.7%-9.6% (8.5%-12.2%) • **Hop Bitterness (IBU)** 45-85 • **Color SRM (EBC)** 5+ (10+ EBC)

19. Experimental Beer

A. Subcategory: Experimental Beer

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Experimental beers are any beers that are primarily grain-based and employ unique and unusual techniques and/or ingredients. A minimum of 51% of the fermentable carbohydrates must be derived from malted grains. The overall uniqueness and creativity of the process and/or ingredients should be considered when evaluating these beers. By definition, beers which represent a combination of two or more existing categories and exhibit distinctive characteristics of each of those categories would also be categorized as Experimental Beers.

Body: Varies with underlying style

Additional Notes: Uniqueness is the primary consideration when evaluating this category. Within the framework of these guidelines, field, fruit, chocolate, coffee, spice, specialty, wood-aged or other beers that fit within another category should not be categorized as experimental beers. *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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

B. Subcategory: Ginjo Beer or Sake-Yeast Beer

Color: Pale to dark brown

Clarity: Slight chill haze is acceptable

Perceived Malt Aroma & Flavor: Very low to medium

Perceived Hop Aroma & Flavor: Low to medium and in harmony with sake-like character

Perceived Bitterness: Low to medium and in harmony with sake-like character

Fermentation Characteristics: These beers are brewed with sake yeast or sake (koji) enzymes. The unique byproducts of sake yeast and/or koji enzymes should be distinctive and in harmony with other elements. Sake character may best be described as having mild fruitiness and mild earthiness, with mushroom and/or an umami protein-like character. A high amount of alcohol may be evident.

Body: Varies depending on original gravity. Mouthfeel also varies.

Additional Notes: 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 (10-21.6 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.020 (2.1-5 °Plato) • **Alcohol by Weight (Volume)** 3.4%-8.2% (4.3%-10.2%) • **Hop Bitterness (IBU)** 12-35 • **Color SRM (EBC)** 4-20 (8-40 EBC)

C. Subcategory: Wild Beer

Color: Any color is acceptable. Versions made with fruits or other flavorings may take on corresponding hues.

Clarity: Clear or hazy due to yeast, chill haze or hop haze.

Perceived Malt Aroma & Flavor: Generally, these beers are highly-attenuated resulting in very low to low malt character. Maltier versions should display good overall balance with other flavor components.

Perceived Hop Aroma & Flavor: Very low to high

Perceived Bitterness: Very low to low

Fermentation Characteristics: Aromas may vary significantly due to fermentation attributes contributed by various known and unknown microorganisms. The overall balance should be complex and balanced. 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 Beers may or may not be perceived as acidic. They may include a highly-variable spectrum of flavors and aromas derived from the wild microorganisms with which they are fermented. The overall balance of flavors, aromas, appearance and body are important factors in assessing these beers.

Body: Very low to medium

Additional Notes: Spontaneously fermented beers with fruit, spice or other ingredients should be categorized as Wild Beers. Within the framework of these guidelines, beers which could be classified in other classic or traditional categories such as Belgian-Style Lambic, Gueuze, Fruit Lambic, etc., should be classified in those categories rather than as Wild Beers. *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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

20. Fresh or Wet Hop Ale

Color: Varies with underlying style

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Fresh hop aroma and flavor is prominent, exhibiting a chlorophyll-like fresh mown hay/grass quality or other fresh hop character

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Fruity-estery aroma is dependent on the ale style being made with fresh hops

Body: Varies with underlying style

Additional Notes: These ales are hopped with freshly harvested hops either undried (wet) or kilned (dried). These beers are typically consumed while fresh to highlight bright fresh hop attributes. Aging these beers will typically modify and reduce fresh-hop characters resulting in unique flavor outcomes. *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 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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

21. Historical Beer

A. Subcategory: Historical Beer

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Varies with underlying style

Body: Varies with underlying style

Additional Notes: Beers in this category include established historical beers and/or brewing traditions from any era or part of the world that don't fit within another beer style defined within these guidelines. Some Historical Beers that could fit categories such as Experimental, Herb & Spice, Field Beer, etc. may be categorized as Historical Beers. This category pays tribute to beers that incorporate unique brewing ingredients and/or techniques that were used in the past. Within the framework of these guidelines, examples of Historical Beers include South American Chicha, Nepalese Chong/Chang, African sorghum-based beers and others. *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 is 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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

B. Subcategory: Dutch-Style Kuyt Beer

Color: Gold to copper

Clarity: Chill haze and other haze is acceptable

Perceived Malt Aroma & Flavor: The aroma is grainy or grainy-bready. The distinctive character of this beer is derived from the use of at least 45 percent oat malt, at least 20 percent wheat malt with pale malt making up the remainder of the grain bill.

Perceived Hop Aroma & Flavor: Very low to low from noble hops or other traditional European varieties

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Esters may be present at low levels. Very low levels of diacetyl are acceptable. Acidity and sweet corn-like DMS should not be perceived.

Body: Low to medium

Additional Notes: 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%) • **Hop Bitterness (IBU)** 25-35 • **Color SRM (EBC)** 5-12.5 (10-25 EBC)

C. Subcategory: Grodziskie

Color: Straw to golden

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Oak-smoked wheat malt comprises the entire grain bill. Assertive smoked wheat malt aromas and flavors are medium to medium-high with aroma dominated by oak smoke.

Perceived Hop Aroma & Flavor: Aroma and flavor of noble hops ranges from not perceived to low

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery aroma and flavor should be low. Diacetyl and DMS should not be perceived. An overall crisp flavor is achieved by managing fermentation temperatures. Sourness should not be perceived.

Body: Low to medium-low

Additional Notes: Grodziskie (also known as Grätzer) is an ale style of Polish origin. Historic versions were often bottle conditioned and highly carbonated.

Original Gravity (°Plato) 1.028-1.036 (7.1-9 °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%) • **Hop Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 3-6 (6-12 EBC)

D. Subcategory: Adambier

Color: Light brown to very dark

Clarity: Beer color may be too dark to perceive. When clarity is perceivable, chill haze is absent.

Perceived Malt Aroma & Flavor: Toast and caramel malt aroma and flavor may be evident. Astringency from highly roasted malt should not be present.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is low. Traditional and non-hybrid varieties of European hops are traditionally used.

Perceived Bitterness: Low to medium

Fermentation Characteristics: A cool ale fermentation is typically used. 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: Medium to full

Additional Notes: The style originated in Dortmund and is a strong, dark, hoppy ale which may or may not be sour. It may also be extensively aged in wooden barrels. Traditional versions may have a low or medium-low degree of smokiness. Adambier may or may not use wheat in its formulation. Smoke character may be absent in contemporary versions. Fruited versions of this style would be categorized as Fruited Wood- and Barrel-Aged Sour Beers.

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%) • **Hop Bitterness (IBU)** 30-50 • **Color SRM (EBC)** 15-35 (30-70 EBC)

E. Subcategory: Finnish-Style Sahti

Color: Pale to copper

Clarity: Chill haze, yeast haze and general turbidity is acceptable.

Perceived Malt Aroma & Flavor: Malt aroma is medium-low to medium. Malt flavor is medium to high with malt sweetness evident.

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Very low

Fermentation Characteristics: These beers can vary significantly in character. Fruity-estery and yeasty aromas are medium to high. Diacetyl should not be perceived. Bread/bakers' yeast is traditionally used for fermentation and may produce flavors and aromas of complex alcohols, clove-like phenols and banana fruitiness.

Body: Medium to full

Additional Notes: Juniper aroma and flavor should be evident due to the use of juniper boughs/branches and berries in the brewing process

Original Gravity (°Plato) 1.060-1.090 (14.7-21.6 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.016-1.04 (4-10 °Plato) • **Alcohol by Weight (Volume)** 5.6%-6.8% (7.0%-8.5%) • **Hop Bitterness (IBU)** 3-16 • **Color SRM (EBC)** 4-12 (8-24 EBC)

F. Subcategory: Swedish-Style Gotlandsdricke

Color: Pale to copper

Clarity: Chill haze or yeast haze is acceptable

Perceived Malt Aroma & Flavor: Malt aroma and flavor is medium-low to medium. Birchwood smoke character, derived from the malting process, should be present.

Perceived Hop Aroma & Flavor: Not present to very low

Perceived Bitterness: Very low to medium-low

Fermentation Characteristics: Bread/bakers' yeast is traditionally used for fermentation and contributes to unique character of these beers. Fruity-estery and yeasty aromas are medium to high. Diacetyl should not be perceived.

Body: Medium to full

Additional Notes: Juniper aroma and flavor should be evident due to the use of juniper boughs/branches and berries in the brewing process. These beers are characterized by juniper and birchwood smoked malt.

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%) • **Hop Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 4-12 (8-24 EBC)

G. Subcategory: Breslau-Style Pale Schoeps

Color: Straw to light amber

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt sweetness is medium to medium-high. A high proportion of pale wheat malt (as much as 80 percent) is used to brew these beers as well as Pilsener and other pale specialty malts. They may have a bready, aromatic biscuit malt aroma, but should not display caramel character.

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery aromas may be evident as these beers are fermented with ale yeast as opposed to wheat beer yeast. Fruity-estery flavors may be present. Diacetyl and phenolic aromas and flavors should not be perceived.

Body: Full

Additional Notes: Traditional German wheat beer yeast is not used in this style of beer.

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%) • **Hop Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 2-8+ (4-16+ EBC)

H. Subcategory: Breslau-Style Dark Schoeps

Color: Dark brown to black

Clarity: Beer color may be too dark to perceive. When clarity is perceivable, chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavor: Malt sweetness is medium to medium-high. Roast malt bitterness may be evident at low levels. A high proportion of dark wheat malt (as much as 80%) is used to brew these beers as along with other specialty toasted and dark specialty malts. They have a pronounced malt character with aromas of toasted or nutty malt, but lack caramel character.

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Low

Fermentation Characteristics: Fruity-estery aromas and flavors may be evident as these beers are fermented with ale yeast, but not with traditional wheat beer yeast. Diacetyl and phenolic aromas and flavors should not be perceived.

Body: 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%) • **Hop Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 25-40+ (50-80+ EBC)

22. Gluten-Free Beer

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Although brewers may design and identify these beers according to defined style guidelines, these beers should be evaluated on their own merits without strict adherence to defined style parameters.

Body: Varies with underlying style

Additional Notes: This category includes lagers, ales or other beers made from fermentable sugars, grains and converted carbohydrates and must also include some portion of cereal. All ingredients must be free of gluten which excludes the use of barley, wheat, spelt, rye, and other gluten-containing ingredients. Gluten-Free Beers may contain malted grains that are gluten-free. 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 categorized in the classic style category most appropriate for the beer, rather than as Gluten-Free Beer. *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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

23. American-Belgo-Style Ale

A. Subcategory: Pale American-Belgo-Style Ale

Color: Gold to light brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Low

Perceived Hop Aroma & Flavor: Medium to very high, exhibiting American-type hop aromas not usually found in traditional Belgian styles.

Perceived Bitterness: Medium to very high

Fermentation Characteristics: Fruity-estery aroma is low to moderate. Fruity-estery flavor should be medium to high. Belgian yeast attributes such as banana, berry, apple, coriander, spice and/or smoky-phenolic should be in balance with malt and hops. Diacetyl, sulfur and *Brettanomyces* should not be perceived.

Body: Medium-low to medium

Additional Notes: 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 displaying a unique character of American hops. These beers are unique 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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** 5-15 (10-30 EBC)

B. Subcategory: Dark American-Belgo-Style Ale

Color: Brown to black

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Perception of roasted malts or barley can be very low to robust

Perceived Hop Aroma & Flavor: Hop aroma and flavor is medium to very high, exhibiting American-type hop aromas not usually found in traditional Belgian styles.

Perceived Bitterness: Medium to very high

Fermentation Characteristics: Fruity-estery aroma and flavors are medium to high. Attributes typical of fermentation with Belgian yeast such as banana, coriander, spice and/or smoky-phenolic should be in balance with malt and hops. Diacetyl, sulfur and *Brettanomyces* should not be perceived.

Body: Medium-low to medium

Additional Notes: Dark American-Belgo-Style Ales are either 1) non-Belgian darker beer types portraying the unique attributes imparted by yeasts typically used in big fruity Belgian-style ales, or 2) defined darker Belgian-style beers displaying a unique character of American hops.

These beers are unique 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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** 16+ (32+ EBC)

24. American-Style Sour Ale

Color: Pale to black depending on underlying beer style.

Clarity: Chill haze, bacteria and yeast-induced haze is acceptable at any temperature.

Perceived Malt Aroma & Flavor: Low. In darker versions, roasted malt, caramel and chocolate aromas and flavors should be present at low levels.

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Low to high

Fermentation Characteristics: Moderate to intense, yet balanced, fruity-estery aromas and flavors are evident. Diacetyl, DMS and *Brettanomyces* should not be perceived in aroma or flavor. The evolution of natural acidity develops a 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 attributes of age. Moderate to intense, yet balanced, fruity-estery flavors should be evident. There should be no residual flavors from liquids previously aged in a barrel such as bourbon or sherry. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin should not be present.

Body: Low to high

Additional Notes: Such beers exhibiting wood-derived characters or characters of liquids previously aged in wood are characterized as Wood-Aged Sour Beer. *For purposes of this competition, entries containing fruit(s) are categorized as Fruited American-Style Sour Ales. To allow for accurate judging the brewer must provide additional information including the classic or experimental style of base beer being made sour, 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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

25. Fruited American-Style Sour Ale

Color: Pale to black depending on underlying beer style.

These beers may take on the color of added fruit(s)

Clarity: Chill haze, bacteria and yeast-induced haze is acceptable at any temperature.

Perceived Malt Aroma & Flavor: Low. In darker versions, roasted malt, caramel and chocolate aromas and flavors should be present at low levels.

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Low to high

Fermentation Characteristics: Fruited versions will exhibit fruitiness in harmony with malt, hop, acidity and other characteristics of fermentation. Moderate to intense, yet balanced, fruity-estery aromas and flavors are evident. Diacetyl, DMS and *Brettanomyces* should not be perceived in aroma or flavor. The evolution of natural acidity develops a 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 attributes of age. Moderate to intense, yet balanced, fruity-estery flavors should be evident. There should be no residual flavors from liquids previously aged in a barrel such as bourbon or sherry. Wood vessels may be used during the fermentation and aging process, but wood-derived flavors such as vanillin should not be present.

Body: Low to high

Additional Notes: For purposes of this competition fruited entries exhibiting wood-derived characters or characters of liquids previously aged in wood would be more appropriately entered in a Fruited Wood-Aged Sour Beer category. *To allow for accurate judging the brewer must provide additional information including the classic or experimental style of base beer being made sour, 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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style (Varies with style EBC)

26. Brett Beer

Color: Any color is acceptable. Beer color may be influenced by the color of added fruits or other ingredients.

Clarity: Chill haze and/or haze from yeast is allowable at low to medium levels at any temperature

Perceived Malt Aroma & Flavor: In darker versions, roasted malt, caramel and chocolate aromas and flavors are present at low levels.

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Low to high

Fermentation Characteristics: Acidity resulting from *Brettanomyces* fermentation results in a complex flavor profile. *Brettanomyces* character, at low to high levels, should be present and expressed as horsey, goaty, leathery, phenolic, fruity and/or acidic aromas and flavors. *Brettanomyces* character may or may not be dominant. Acidity from *Brettanomyces* should be low to medium-low. Cultured yeast strains may be used in the fermentation. Beers fermented with *Brettanomyces* that do not display *Brettanomyces* character would be classified in another style category. Beers in this style should not incorporate bacteria or exhibit a bacteria-derived flavor profile. Moderate to intense fruity-estery aromas and flavors should be evident. Diacetyl and DMS should not be perceived.

Body: Low to high

Additional Notes: Fruited versions will exhibit fruit flavors in balance with other elements. Wood vessels may be used for fermentation and aging, but wood-derived flavors and aromas such as vanillin should not be present. Residual flavors and aromas originating from liquids previously aged in a barrel (bourbon, sherry, etc.) should not be present. Versions exhibiting attributes derived from wood or liquids previously aged in wood would be classified in other Wood-Aged Beer categories. Wood- and barrel-aged sour ales would be classified in other style categories. *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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

27. Mixed-Culture Brett Beer

Color: Any color is acceptable. Beer color may be influenced by the color of added fruits or other ingredients.

Clarity: Chill haze, bacteria and yeast-induced haze is allowable at low to medium levels at any temperature.

Perceived Malt Aroma & Flavor: In darker versions, roasted malt, caramel and chocolate aromas and flavors are present at low levels.

Perceived Hop Aroma & Flavor: Low to high

Perceived Bitterness: Low to high

Fermentation Characteristics: Moderate to intense fruity-estery aromas and flavors are evident. Acidity resulting from fermentation with *Brettanomyces* and/or bacteria results in a complex flavor profile. *Brettanomyces* character should be present and expressed as horsey, goaty, leathery, phenolic, fruity and/or acidic aromas and flavors. Cultured yeast may be used in the fermentation. Bacteria should be incorporated and in evidence. Bacteria will contribute acidity which may or may not dominate the flavor profile. Diacetyl and DMS should not be perceived.

Body: Low to high

Additional Notes: Fruited versions will exhibit fruit flavors in balance with other elements. Wood vessels may be used for fermentation and aging, but wood-derived aromas and flavors such as vanillin should not be present. Versions exhibiting attributes derived from wood or liquids previously aged in wood would be classified in other Wood-Aged Beer categories. Wood- and barrel-aged sour ales would be classified in other style categories. *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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

28. Wood- and Barrel-Aged Beer

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

Color: Pale to amber. Within the framework of these guidelines these beers are less than 18 SRM or 36 EBC.

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of beer being aged. Within the framework of these guidelines, these beers contain alcohol less than 6.3% abv or 5.0% abw when consumed.

Body: Varies with underlying style

Additional Notes: Within the framework of these guidelines these beers meet the criteria for color and alcohol content

shown above. Darker (>18 SRM or >36EBC) beers, or stronger (>5% abw or >6.3% abv) beers of any color would be categorized in other wood-aged beer styles. These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. These beers may or may not have *Brettanomyces* character. Sour wood-aged beers would be categorized elsewhere. Fruited or spiced wood-aged beers which meet the criteria for color and alcohol content and which exhibit attributes of wood-aging would be appropriately categorized here and may take on the color, flavors and aromas of added fruits or spices. *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%-5.0% (3.8%-6.3%) • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** 4-18 (8-36 EBC)

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

Color: Dark copper to black. Within the framework of these guidelines, these beers are greater than 18 SRM or 36 EBC.

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of beer being aged. Within the framework of these guidelines, these beers contain alcohol less than 5.0% abw or 6.3% abv when consumed.

Body: Varies with underlying style

Additional Notes: Within the framework of these guidelines, these beers meet the criteria for color and alcohol content shown above. Stronger (>5% abw or >6.3% abv) versions of dark wood-aged beers would be categorized in other wood-aged beer styles. These are any traditional or

experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. These beers may or may not have *Brettanomyces* character. Sour wood-aged beers would be categorized elsewhere. Fruited or spiced wood-aged beers which meet the criteria for color and alcohol content and which exhibit attributes of wood-aging would be categorized here and may take on the color, flavors and aromas of added fruits or spices. *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%-5.0% (3.8%-6.3%) • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** >18 (>36 EBC)

29. Wood- and Barrel-Aged Strong Beer

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of beer being aged. Within the framework of these guidelines, these beers contain alcohol greater than 5.0% abw or 6.3% abv when consumed. Alcohol may be evident in stronger versions, in harmony with other flavor and aroma attributes, and not harsh.

Body: Varies with underlying style

Additional Notes: Within the framework of these guidelines, these beers meet the criteria for color and alcohol content shown above. Lower alcohol (<5% abw or <6.3% abv) wood-aged beers would be categorized as other wood-aged beer styles. These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood. These beers are aged with

the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. These beers may or may not have *Brettanomyces* character. Sour wood-aged beers would be categorized elsewhere. Fruited or spiced wood-aged beers which meet the criteria for color and alcohol content and which exhibit attributes of wood-aging would be categorized here and may take on the color, flavors and aromas of added fruits or spices. *Strong Wood-Aged Stouts would be entered elsewhere. 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)** >5.0% (>6.3%) • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

30. Wood- and Barrel-Aged Strong Stout

Color: Characteristically dark to very dark

Clarity: Opaque

Perceived Malt Aroma & Flavor: Varies with underlying stout style

Perceived Hop Aroma & Flavor: Varies with underlying stout style

Perceived Bitterness: Varies with underlying stout style

Fermentation Characteristics: 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: Varies with underlying stout style

Additional Notes: Within the framework of these guidelines, these beers meet the criteria for color and alcohol content typical of stronger stout styles. Lower alcohol (<5% abw or <6.3% abv) wood-aged stouts would be categorized as other wood-aged beer styles. These are any traditional or experimental style of strong stout aged in either a wooden barrel or in contact with wood. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. These beers may or may not have *Brettanomyces* character. Sour wood-aged stouts would be categorized elsewhere. Strong wood-aged stouts made with fruit(s), spice(s) or other ingredients which meet the criteria for color and alcohol content and which exhibit attributes of wood-aging would be categorized here and may take on the flavors and aromas of added ingredients. *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), other ingredients, or achieved character. Beer entries not accompanied by this information will be at a disadvantage during judging*

Original Gravity (°Plato) Varies with style • **Apparent Extract/Final Gravity (°Plato)** Varies with style • **Alcohol by Weight (Volume)** >5.0% (>6.3%) • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style (Varies with style EBC)

31. Wood- and Barrel-Aged Sour Beer

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of sour beer being aged

Body: Varies with underlying style

Additional Notes: These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood, and exhibiting acidity derived from exposure to bacteria. These beers are aged in the presence of microflora (either present in the wood or introduced at some time in the brewing process) with the intention of introducing sourness to the beer. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel, and with sourness and/or other attributes derived from bacteria. These beers may or may not have *Brettanomyces* character. Wood-aged sour beers made with spices or other ingredients which meet the criteria for color and alcohol content and which exhibit attributes of wood-aging and acidity would be categorized here and will exhibit attributes of those ingredients. *For purposes of this competition, entries made with fruit are categorized as Fruited wood-aged sour beers. 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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

32. Fruited Wood- and Barrel-Aged Sour Beer

Color: Varies with style, and may take on color of added fruits or other ingredients

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style, and in harmony with fruit aromas and flavors.

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of sour beer being aged

Body: Varies with underlying style

Additional Notes: These are fruited versions of any

traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood, and exhibiting acidity derived from exposure to bacteria. These beers are aged in the presence of microflora (either present in the wood or introduced at some time in the brewing process) with the intention of introducing sourness to the beer. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavors, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavor and mouthfeel results from the marriage of new beer with fruit, attributes imparted by the wood or barrel, and with sourness and/or other attributes derived from bacteria. These beers may or may not have *Brettanomyces* character. Fruited wood-aged sour beers made with spices or other ingredients which meet the criteria for color and alcohol content and which exhibit attributes of wood-aging and acidity would be categorized here and will exhibit attributes of those ingredients. *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, the fruit(s) used, other ingredients if any, 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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style (Varies with style EBC)

33. Aged Beer

Color: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavor: Varies with underlying style

Perceived Hop Aroma & Flavor: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Aged Beers are any beers aged for over one year. A brewer may brew any type of beer of any strength and enhance its character with various aging conditions for an extended time. In general, beers with high hopping rates, roast malt, high alcohol content, and/or complex herbal, smoke or fruit character are the best candidates for aging. Aged Beers may be aged in bottles,

cans, kegs or other non-wooden vessels. Aged character may be expressed in mouthfeel, aroma and flavor. Often, aged character is the result of oxidative reactions that either bring individual flavor components into harmony or are unique flavors unto themselves. Sherry-like and fruity flavors often develop during aging, and hop character often changes. No matter what the effect, the overall character should be balanced and without aggressive flavors. The level of change created by aging will vary with the duration of aging and the underlying beer style. Mildly-flavored beers are more likely to develop aggressive and unpleasant oxidation. Positive transformations are more likely to occur in beers with higher levels of hops, malt and/or alcohol.

Body: Varies with underlying style

Additional Notes: Within the framework of these guidelines, Wood-Aged Beers, Brett Beers, Sour Beers or beers exhibiting attributes of aging in the presence of any microflora must be categorized elsewhere. *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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

34. Kellerbier or Zwickelbier

A. Subcategory: Unfiltered German-Style Ale

Color: Varies depending on the underlying German ale style

Clarity: Can be clear to moderately cloudy. Slight yeast haze is acceptable and traditional. These beers are unfiltered, but may become clear with age. May exhibit poor head retention.

Perceived Malt Aroma & Flavor: Kellerbier ales are unfiltered German-style Altbier or Koelsch. Malt aromas and flavors typical of these styles should be present.

Perceived Hop Aroma & Flavor: Varies depending on underlying style. Hop character may be muted by the presence of yeast.

Perceived Bitterness: Varies depending on underlying style. Bitterness may be suppressed by the presence of yeast.

Fermentation Characteristics: Low to medium yeast aroma and flavor is desirable. Very low to moderately low levels of sulfur should be apparent. Low levels of acetaldehyde or other volatiles, normally reduced during

lagering, may or may not be apparent. The presence of sulfur and acetaldehyde should enhance the flavor of these beers. Fruity-estery levels may vary slightly from the underlying styles due to age and presence of yeast.

Body: Varies depending on underlying style

Additional Notes: These unfiltered beers are packaged and served with low to moderate amounts of yeast. They may be filtered and dosed with yeast during packaging. Beers containing non-standard ingredients or aged in flavor-imparting vessels would be categorized elsewhere. *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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

B. Subcategory: Unfiltered German-Style Lager

Color: Varies depending on the underlying German lager style

Clarity: Can be slightly hazy to moderately cloudy. A small amount of yeast haze is acceptable and traditional. These beers must be unfiltered, but may become clear with age. May exhibit poor head retention.

Perceived Malt Aroma & Flavor: Varies depending on the underlying German lager style

Perceived Hop Aroma & Flavor: Varies depending on underlying style. Dry hopped beers are acceptable.

Perceived Bitterness: Varies depending on underlying style

Fermentation Characteristics: Low to medium levels of sulfur should be apparent. Low levels of acetaldehyde or other volatiles normally scrubbed during fermentation may or may not be apparent in flavor and aroma. Subtle or low fruity-estery aromas and flavors may be apparent. Diacetyl should be absent. Kellerbier Lagers have low to medium carbonation.

Body: Varies depending on underlying style

Additional Notes: Kellerbier Lagers are unfiltered lagered versions of German lager beer styles such as Muenchner Helles, Dunkel, Dortmunder/Export, Bohemian Pilsener and German Pilsener. Sulfur and acetaldehyde should enhance the flavor of these beers. These unfiltered beers are packaged and served with low to moderate amounts of yeast. These beers may be filtered and dosed with yeast during packaging. *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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

35. Smoke Beer

A. Subcategory: Bamberg-Style Weiss Rauchbier

Color: Pale to chestnut brown

Clarity: Because yeast is present, appearance may be very cloudy.

Perceived Malt Aroma & Flavor: In darker versions, a detectable degree of roast malt may be present without being aggressive. Smoky malt aroma and flavor, ranging from low to high, should be present. Smoke character should be smooth, not harshly phenolic, suggesting a mild sweetness.

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Low

Fermentation Characteristics: The aroma and flavor of a Weiss Rauchbier with yeast should be fruity and phenolic. The phenolic characteristics are often described as clove, nutmeg, vanilla and smoke. Banana esters are often present at low to medium-high levels. No diacetyl should be perceived. Weissbiers are well attenuated and very highly carbonated.

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent wheat malt. They are often roused during pouring, and when yeast is present, they will have a yeasty flavor and a 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%) • **Hop Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 4-18 (8-36 EBC)

B. Subcategory: Bamberg-Style Helles Rauchbier

Color: Light pale to golden

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt character is prominent with malt aromas suggesting lightly toasted sweet malted barley. Smoke beechwood character ranges from very low to medium. Smoky aroma should be not harshly phenolic. Sulfur may be present at low levels. There should be no caramel character. Smoke flavor may create a perception of mild sweetness.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is very low to low, derived from noble-type hops.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived.

Body: Medium

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °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%) • **Hop Bitterness (IBU)** 18-25 • **Color SRM (EBC)** 4-5.5 (8-11 EBC)

C. Subcategory: Bamberg-Style Maerzen Rauchbier

Color: Pale to light brown

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Sweet toasted malt aroma should be present. Medium-low to medium toasted malt sweetness should be present. Aroma and flavor of smoked beechwood ranges from very low to medium. Smoke flavors should be smooth, without harshness. Aroma should strike a balance between malt, hop and smoke.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is very low to low, derived from noble-type hops.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aroma and flavor should not be perceived.

Body: 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%) • **Hop Bitterness (IBU)** 18-25 • **Color SRM (EBC)** 4-15 (8-30 EBC)

D. Subcategory: Bamberg-Style Bock Rauchbier

Color: Dark brown to very dark

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Medium to medium-high malt aroma and flavor should be present with very low to medium-high beechwood smoke aromas and flavors. Smoke flavors should be smooth, without harshness. Smoke flavor may create a perception of mild sweetness.

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Medium, increasing proportionately with starting gravity.

Fermentation Characteristics: Fruity-estery aromas and flavors, if present, should be minimal. Diacetyl should not be perceived.

Body: Medium to full

Original Gravity (°Plato) 1.066-1.074 (16.1-18 °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%) • **Hop Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 20-30 (40-60 EBC)

E. Subcategory: Smoke Porter

Color: Dark brown to black

Clarity: Opaque

Perceived Malt Aroma & Flavor: Smoked porters will exhibit mild to assertive smoke malt aroma and flavor in balance with other aroma attributes. Black malt character can be perceived in some porters, while others may be absent of strong roast character. Roast barley character is absent to low depending on underlying porter style being smoked. Medium to high malt sweetness, and caramel and chocolate flavors, are acceptable.

Perceived Hop Aroma & Flavor: None to medium

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery aromas and flavors are acceptable

Body: Medium to full

Additional Notes: *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%) • **Hop Bitterness (IBU)** 20-40 • **Color SRM (EBC)** 20+ (40+ EBC)

F. Subcategory: Other Smoke Beer

Color: Any beer of any style incorporating smoke, and therefore may range from very light to black

Clarity: Varies with underlying beer style

Perceived Malt Aroma & Flavor: Varies with underlying beer style

Perceived Hop Aroma & Flavor: Varies with underlying beer style

Perceived Bitterness: Varies with underlying beer style

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

Body: Varies with underlying beer style

Additional Notes: Any smoke beer that does not fit other smoke beer categories would be appropriately categorized 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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style

LAGER BEER STYLES

36. American-Style Pilsener or International-Style Pilsener

A. Subcategory: American-Style Pilsener

Color: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Medium-low to medium

Perceived Hop Aroma & Flavor: Hop aroma and flavor is medium to high, traditionally derived from noble-type hops, but aromas can also be from various American hop varieties.

Perceived Bitterness: Medium to high

Fermentation Characteristics: DMS, fruity-estery and diacetyl aromas and flavors should be absent.

Body: Medium-low to medium

Additional Notes: Up to 25% corn and/or rice in the grist should be used. This style represents the classic and unique pre-Prohibition American-Style Pilsener.

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%) • **Hop Bitterness (IBU)** 25-40 • **Color SRM (EBC)** 3-6 (6-12 EBC)

B. Subcategory: International-Style Pilsener

Color: Straw to pale

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Residual malt aroma and flavor may be perceived at low levels

Perceived Hop Aroma & Flavor: Low

Perceived Bitterness: Low to medium

Fermentation Characteristics: Very low levels of DMS aroma and flavor are acceptable. Fruity-estery and diacetyl aromas and flavors should not be perceived.

Body: Low to medium

Additional Notes: These beers are often brewed with rice, corn, wheat, or other grains making up part of the mash. Sugar adjuncts may be added during the wort production process.

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °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%) • **Hop Bitterness (IBU)** 17-30 • **Color SRM (EBC)** 3-4 (6-8 EBC)

37. Light Lager

A. Subcategory: American-Style Light Lager

Color: Very light to pale

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Very low

Perceived Hop Aroma & Flavor: Absent to very low

Perceived Bitterness: Absent to very low

Fermentation Characteristics: Low fruity-estery aromas and flavors are acceptable. Diacetyl should be absent. Corn, rice, or other grain or sugar adjuncts are often used. These beers are characterized by an extremely high degree of attenuation. Final gravity is often less than 1.000 (0 °Plato).

Body: Low with dry mouthfeel

Additional Notes: These beers are high in carbonation.

Flavor attributes typical of beer are usually very low

when present. Calories 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).

Original Gravity (°Plato) 1.024-1.040 (6.1-10 °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%) • **Hop Bitterness (IBU)** 4-10 •

Color SRM (EBC) 1.5-4 (3-8 EBC)

B. Subcategory: American-Style Amber Light Lager

Color: Pale to medium amber. The word “Light” refers to light body and reduced calories rather than color.

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt sweetness is very low but evident

Perceived Hop Aroma & Flavor: Absent to low

Perceived Bitterness: Very low to low

Fermentation Characteristics: Low fruity-estery aromas and flavors are acceptable. Diacetyl should be absent. Corn, rice, or other grain or sugar adjuncts may be used but all-malt formulations are also made.

Body: Low to medium-low

Additional Notes: Calories should not exceed 125 per 12-ounce serving. These beers are high in carbonation.

Original Gravity (°Plato) 1.024-1.040 (6.1-10 °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%) • **Hop Bitterness (IBU)** 8-15 • **Color SRM**

(EBC) 4-12 (8-24 EBC)

C. Subcategory: German-Style Leichtbier

Color: Straw to pale

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Low to medium

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived. Very low levels of sulfur-related compounds are acceptable.

Body: 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%) • **Hop Bitterness (IBU)** 16-24 • **Color SRM**

(EBC) 2-4 (4-8 EBC)

38. American-Style Lager or Malt Liquor

A. Subcategory: American-Style Lager

Color: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt sweetness is very low to low

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Not perceived to very low

Fermentation Characteristics: Light fruity-estery aroma and flavor is acceptable. Diacetyl should be absent.

Body: Low

Additional Notes: Corn, rice, or other grain or sugar adjuncts are often used. American Lagers are very clean and crisp, and aggressively carbonated.

Original Gravity (°Plato) 1.040-1.048 (10-11.9 °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%) • **Hop Bitterness (IBU)** 5-15 • **Color SRM**

(EBC) 2-6 (4-12 EBC)

B. Subcategory: American-Style Malt Liquor

Color: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Some malt sweetness is perceived

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Very low

Fermentation Characteristics: Fruity-estery and complex alcohol aromas and flavors are acceptable at low levels. Alcohol should not be solvent-like. Diacetyl should not be perceived.

Body: Low to medium-low

Additional Notes: Beers of this style are varied in character. Some malt liquors are only slightly stronger than American lagers, while others approach bock strength.

Original Gravity (°Plato) 1.050-1.060 (12.4-14.7 °Plato)

• **Apparent Extract/Final Gravity (°Plato)** 1.004-1.010

(1-2.6 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.6%) • **Hop Bitterness (IBU)** 12-23 • **Color SRM (EBC)** 2-5 (4-10 EBC)

39. American-Style Cream Ale

Color: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Medium-low to medium pale malt aroma may be present. Caramel malt aroma and flavor should be absent. The dominant flavor is of pale malt sweetness at medium-low to medium levels. Corn or other adjuncts may be perceived at low levels.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is very low to low or may be absent

Perceived Bitterness: Very low to low

Fermentation Characteristics: Fruity-estery aroma and flavor may be perceived. Sulfur and/or DMS should be absent or extremely low. Diacetyl should not be perceived.

Body: Low

Additional Notes: These crisp and refreshing beers are fermented warm with ale or lager yeast and lagered cold.

Original Gravity (°Plato) 1.044-1.052 (11-12.9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.010 (1-2.6 °Plato) • **Alcohol by Weight (Volume)** 3.4%-4.5% (4.3%-5.7%) • **Hop Bitterness (IBU)** 10-22 • **Color SRM (EBC)** 2-5 (4-10 EBC)

40. American-Style Amber Lager

A. Subcategory: American-Style Amber Lager

Color: Gold to copper

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Low to medium-low caramel or toasted malt aromas and flavors should be present

Perceived Hop Aroma & Flavor: Very low to medium-high

Perceived Bitterness: Very low to medium-high

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should be absent

Body: 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%) • **Hop Bitterness (IBU)** 18-30 • **Color SRM (EBC)** 6-14 (12-28 EBC)

B. Subcategory: California Common Beer

Color: Light amber to medium amber

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Toasted malt and/or

caramel malt aroma and flavor may be perceived

Perceived Hop Aroma & Flavor: Low to medium-low

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery aromas and flavors are low to medium-low. Diacetyl should be absent.

Body: Medium

Additional Notes: California Common beers are brewed with lager yeasts but fermented at warm temperatures like ales.

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%) • **Hop Bitterness (IBU)** 35-45 • **Color SRM (EBC)** 8-15 (16-30 EBC)

C. Subcategory: American-Style Maerzen/Okttoberfest

Color: Pale to reddish brown

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt aroma and flavor should express a light toasted character. Bready or biscuity malt aroma and flavor is acceptable. A low level of caramel character is acceptable. Sweet maltiness should be present.

Perceived Hop Aroma & Flavor: Low to medium-low

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived

Body: Medium

Additional Notes: The American version of this classic German beer is distinguished by a more pronounced hop character.

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%) • **Hop Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 4-15 (8-30 EBC)

41. German-Style Pilsener

Color: Straw to pale

Clarity: There should be no chill haze.

Perceived Malt Aroma & Flavor: A malty sweet aroma and flavor should be present.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is moderate and pronounced, derived from late hopping (not dry hopping) with noble-type hops.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Very low levels of DMS aroma and flavor, usually below most people's thresholds, may be detectable by trained or sensitive palates. Other fermentation or hop-derived sulfur aromas and flavors may be perceived at low levels. Fruity-estery aromas and flavors

should not be perceived. These are well attenuated beers.

Body: Medium-light

Additional Notes: The head should be dense, pure white and persistent.

Original Gravity (°Plato) 1.044-1.055 (11-13.6 °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%) • **Hop Bitterness (IBU)** 25-40 • **Color SRM (EBC)** 3-4 (6-8 EBC)

42. Bohemian-Style Pilsener

Color: Straw to gold

Clarity: There should be no chill haze.

Perceived Malt Aroma & Flavor: A slightly sweet and toasted, biscuity, bready malt aroma and flavor is evident.

Perceived Hop Aroma & Flavor: Low to medium-low, derived from noble-type hops.

Perceived Bitterness: Medium

Fermentation Characteristics: Very low levels of diacetyl and DMS character, if perceived, are characteristic of this style and may accent malt character. Low levels of fermented malt-derived sulfur compounds may be evident.

Body: Medium

Additional Notes: The head should be dense.

Original Gravity (°Plato) 1.044-1.056 (11-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.014-1.018 (3.6-4.5 °Plato) • **Alcohol by Weight (Volume)** 3.2%-4.0% (4.1%-5.1%) • **Hop Bitterness (IBU)** 30-45 • **Color SRM (EBC)** 3-6 (6-12 EBC)

43. Munich-Style Helles

Color: Pale to golden

Clarity: There should be no chill haze

Perceived Malt Aroma & Flavor: Malt aroma and flavor are pronounced. Low levels of yeast-produced sulfur aromas and flavors may be present. Malt character is sometimes bready and suggestive of lightly toasted malted barley. There should be no caramel character.

Perceived Hop Aroma & Flavor: Hop aroma is not perceived to low. Hop flavor is very low to low, derived from noble-type hops.

Perceived Bitterness: Low, derived from European noble-type hops.

Fermentation Characteristics: Fruity-estery aromas and flavors should not be perceived. Diacetyl should not be perceived.

Body: Medium

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °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%) • **Hop Bitterness (IBU)** 18-25 • **Color SRM (EBC)** 4-5.5 (8-11 EBC)

44. Dortmunder or German-Style Oktoberfest

A. Subcategory: Dortmunder/European-Style Export

Color: Straw to deep golden

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Sweet malt character should be low and should not be caramelly

Perceived Hop Aroma & Flavor: Very low to low, derived from noble-type hops.

Perceived Bitterness: Medium

Fermentation Characteristics: Fruity-estery flavors and aromas should not be perceived. Diacetyl should not be perceived.

Body: 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%) • **Hop Bitterness (IBU)** 23-29 • **Color SRM (EBC)** 3-6 (6-12 EBC)

B. Subcategory: German-Style Oktoberfest/Wiesn

Color: Straw to golden

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Sweet maltiness is low to medium-low

Perceived Hop Aroma & Flavor: Very low to low

Perceived Bitterness: Very low to low and in balance with the low sweet maltiness

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived

Body: Medium

Additional Notes: Today's Oktoberfest beers are similar to Dortmunder/European-Style Export beers.

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%) • **Hop Bitterness (IBU)** 23-29 • **Color SRM (EBC)** 3-5 (6-10 EBC)

45. Vienna-Style Lager

Color: Copper to reddish-brown

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Characterized by malty aroma and light malt sweetness, which should have a lightly toasted malt character.

Perceived Hop Aroma & Flavor: Very low to low, derived from noble-type hops.

Perceived Bitterness: Low to medium-low, clean and crisp.
Fermentation Characteristics: DMS, diacetyl, and fruity esters should not be perceived.
Body: 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%) • **Hop Bitterness (IBU)** 22-28 • **Color SRM (EBC)** 10-18 (20-36 EBC)

46. German-Style Maerzen

Color: Pale to reddish-brown
Clarity: Chill haze should not be present
Perceived Malt Aroma & Flavor: Bready or biscuity malt aroma and flavor should be present. Sweet maltiness is medium-low to medium and leads to a muted clean hop bitterness. Malt flavors should be of light toast rather than strong caramel. Low level caramel character is acceptable.
Perceived Hop Aroma & Flavor: Hop aroma and flavor is low and of noble character
Perceived Bitterness: Medium-low to medium
Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived
Body: 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%) • **Hop Bitterness (IBU)** 18-25 • **Color SRM (EBC)** 4-15 (8-30 EBC)

47. Munich-Style Dunkel or European-Style Dark Lager

A. Subcategory: Munich-Style Dunkel

Color: Light brown to brown
Clarity: Chill haze should not be present
Perceived Malt Aroma & Flavor: Malt character is low to medium, with chocolate, roast, bread or biscuit aromas and flavors contributed by the use of dark Munich malt.
Perceived Hop Aroma & Flavor: Very low to low, derived from noble-type hops.
Perceived Bitterness: Medium-low to medium
Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived
Body: Low to medium-low
Additional Notes: Dunkels do not offer an overly sweet impression, but rather a balance between malt and dark malt sweetness and hop character.

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%) • **Hop Bitterness (IBU)** 16-25 • **Color SRM (EBC)** 15-17 (30-34 EBC)

B. Subcategory: European-Style Dark Lager

Color: Light brown to dark brown
Clarity: Chill haze should not be present
Perceived Malt Aroma & Flavor: Malt character is low to medium, with chocolate, roast, and malt aromas and flavors evident.
Perceived Hop Aroma & Flavor: Very low to low, derived from noble-type hops.
Perceived Bitterness: Medium-low to medium-high
Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived.
Body: Low to medium-low
Additional Notes: These beers offer a fine balance of sweet maltiness and hop bitterness.

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%) • **Hop Bitterness (IBU)** 20-35 • **Color SRM (EBC)** 15-24 (30-48 EBC)

48. Dark Lager

A. Subcategory: American-Style Dark Lager

Color: Light brown to very dark
Clarity: Chill haze should not be present
Perceived Malt Aroma & Flavor: Low malt aroma and flavor may include low levels of caramel
Perceived Hop Aroma & Flavor: Very low to low
Perceived Bitterness: Very low to low, and dissipates quickly.
Fermentation Characteristics: Carbonation is high. Fruity-estery, DMS and diacetyl aromas and flavors should not be perceived.
Body: Light

Original Gravity (°Plato) 1.040-1.050 (10-12.4 °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%) • **Hop Bitterness (IBU)** 14-24 • **Color SRM (EBC)** 14-25 (28-50 EBC)

B. Subcategory: German-Style Schwarzbier

Color: Very dark brown to black, with a pale-colored head.
Clarity: Beer color may be too dark to perceive. When clarity is perceivable, chill haze should not be present.
Perceived Malt Aroma & Flavor: Medium malt aroma displays a mild roasted malt character. Malt sweetness is low to medium, and displays a mild roasted malt character without bitterness.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is very low to low, derived from noble-type hops.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavors should not be perceived

Body: Low to medium-low

Original Gravity (°Plato) 1.044-1.052 (11-12.9 °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%) • **Hop Bitterness (IBU)** 22-30 • **Color SRM (EBC)** 25-40 (50-80 EBC)

49. Bock

A. Subcategory: Traditional German-Style Bock

Color: Dark brown to very dark

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Traditional bocks are made with all malt, and have high malt character with aromas of toasted or nutty malt, but not caramel. Traditional bocks display high malt sweetness. The malt flavor profile should display a balance of sweetness and toasted or nutty malt, but not caramel.

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Medium, increasing proportionately with starting gravity.

Fermentation Characteristics: Fruity-estery aromas and flavors if present, should be minimal. Diacetyl should not be perceived.

Body: Medium to full

Original Gravity (°Plato) 1.066-1.074 (16.1-18 °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%) • **Hop Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 20-30 (40-60 EBC)

B. Subcategory: German-Style Heller Bock/Maibock

Color: Pale to light amber. The German word “helle” means light-colored, thus Heller Bock is a pale beer.

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Light toasty and/or bready aroma and flavor is often evident. Roast or heavy toast/caramel malt aromas and flavors should not be present.

Perceived Hop Aroma & Flavor: Low to medium-low, derived from noble-type hops.

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Fruity-estery aromas and flavors, if present, should be low. Diacetyl should not be perceived.

Body: Medium to full

Original Gravity (°Plato) 1.066-1.074 (16.1-18 °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%) • **Hop Bitterness (IBU)** 20-38 • **Color SRM (EBC)** 4-9 (8-18 EBC)

50. German-Style Doppelbock or Eisbock

A. Subcategory: German-Style Doppelbock

Color: Copper to dark brown

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Pronounced aromas and flavors of toasted malted barley. Some caramel and toffee character can contribute to complexity in a secondary role. Malty sweetness is pronounced but should not be cloying. There should be no astringency from roasted malts.

Perceived Hop Aroma & Flavor: Hop aroma is absent. Hop flavor is low.

Perceived Bitterness: Low

Fermentation Characteristics: Alcoholic strength is high. Fruity-estery flavors and aromas are commonly perceived at low to moderate levels. Diacetyl should be absent.

Body: Full

Original Gravity (°Plato) 1.074-1.080 (18-19.3 °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%) • **Hop Bitterness (IBU)** 17-27 • **Color SRM (EBC)** 12-30 (24-60 EBC)

B. Subcategory: German-Style Eisbock

Color: Light brown to black

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Sweet malt character is very high

Perceived Hop Aroma & Flavor: Hop aroma and flavor is absent

Perceived Bitterness: Very low to low

Fermentation Characteristics: Alcohol may be perceived in aroma. Fruity-estery aromas and flavors may be evident, but not overpowering. Diacetyl should be absent. Alcoholic strength is very high.

Body: Very full

Additional Notes: This is a stronger version of Doppelbock. Traditionally, these beers were created by freezing a Doppelbock and removing the ice, thus concentrating the alcohol.

Original Gravity (°Plato) 1.074-1.116 (18-27.2 °Plato) • **Apparent Extract/Final Gravity (°Plato)** N/A • **Alcohol by Weight (Volume)** 6.8%-11.3% (8.6%-14.3%) • **Hop Bitterness (IBU)** 26-33 • **Color SRM (EBC)** 15-50 (30-100 EBC)

51. Baltic-Style Porter

Color: Very deep ruby/garnet to black

Clarity: Often opaque. When clarity is perceivable, chill haze should not be present.

Perceived Malt Aroma & Flavor: Malt sweetness is medium-low to medium-high. Distinctive malt aromas and flavors of caramelized sugars, dark sugars and licorice along with chocolate character of roasted malts are present. Roasted dark malts may contribute coffee character but there should be no bitter or astringent flavors. Debittered roast malts are best used for this style.

Perceived Hop Aroma & Flavor: Very low. Floral hop aroma can complement aromatics.

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Due to its alcoholic strength, there may be very low to low levels of complex alcohol aromas and flavors and/or higher levels of fruitiness suggestive of berries, grapes and plums, but not banana. Fruity-estery aromas and flavors from warm fermentation is not appropriate. Diacetyl and DMS should not be apparent.

Body: Medium to full

Additional Notes: Baltic Porter is brewed with lager yeast and fermented and lagered cold producing a smooth beer

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%) • **Hop Bitterness (IBU)** 35-40 • **Color SRM (EBC)** 20+ (40+ EBC)

ALE BEER STYLES

52. Golden or Blonde Ale

Color: Straw to light amber

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Light malt sweetness should be present in flavor

Perceived Hop Aroma & Flavor: Hop aroma and flavor should be low to medium-low, present but not dominant.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity esters may be perceived at low levels. Diacetyl and DMS should not be perceived.

Body: Low to medium with a crisp finish

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%) • **Hop Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 3-7 (6-14 EBC)

53. German-Style Koelsch

Color: Straw to gold

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt character is very low to low with soft sweetness. Caramel character should not be evident.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is low, and if evident, should express noble hop character.

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery aromas and flavors should be absent or present at very low levels. Light pear-apple-Riesling wine-like fruitiness may be apparent, but is not required for this style. Diacetyl should not be perceived.

Body: Low to medium-low. Dry and crisp.

Additional Notes: Traditional examples often display persistent head retention. Small amounts of wheat can be used in brewing beers of this style. Koelsch-style beers are fermented at warmer temperatures than is typical for lagers, but at lower temperatures than most English and Belgian-style ales. They are aged cold. Ale yeast is used for fermentation. Lager yeast is sometimes used for bottle conditioning or final cold conditioning.

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%) • **Hop Bitterness (IBU)** 22-30 • **Color SRM (EBC)** 3-6 (6-12 EBC)

54. English-Style Summer Ale

Color: Pale to light amber

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Residual malt sweetness is low to medium. Torrified or malted wheat is often used in quantities of 25 percent or less. Malt flavor may be biscuity.

Perceived Hop Aroma & Flavor: English, American or noble-type hop aroma should be low to medium. English, American or noble-type hop flavor should not be assertive and should be well balanced with malt character.

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Low to moderate fruity-estery character is acceptable. No diacetyl or DMS character should be apparent.

Body: Low to medium-low

Additional Notes: The overall impression is refreshing and thirst quenching.

Original Gravity (°Plato) 1.036-1.050 (9-12.4 °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%) • **Hop Bitterness (IBU)** 20-30
• Color SRM (EBC) 3-7 (6-14 EBC)

55. Classic English-Style Pale Ale

Color: Gold to copper

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Low to medium malt aroma and flavor is present. Low caramel character is allowable.

Perceived Hop Aroma & Flavor: Earthy and herbal English-variety hop character should be perceived, but may result from the skillful use of hops of other origin.

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery character is moderate to strong. Diacetyl can be absent or may be perceived at very low levels.

Body: Medium

Original Gravity (°Plato) 1.040-1.056 (10-13.8 °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%) • **Hop Bitterness (IBU)** 20-40
• Color SRM (EBC) 5-12 (10-24 EBC)

56. English-Style India Pale Ale

Color: Gold to copper

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium malt flavor should be present

Perceived Hop Aroma & Flavor: Hop aroma and flavor is medium to high, and often flowery. Hops from a variety of origins may be used to contribute to a high hopping rate. Earthy and herbal English-variety hop character should be perceived, but may result from the skillful use of hops of other origin.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity-estery flavors are moderate to very high. 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 with a subtle and balanced character of sulfur compounds. Diacetyl can be absent or may be perceived at very low levels.

Body: Medium

Additional Notes: Non-English hops may be used for bitterness or for approximating traditional English hop character. The use of water with high mineral content may result in a crisp, dry beer rather than a malt-accentuated version.

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%) • **Hop Bitterness (IBU)** 35-63 • **Color SRM (EBC)** 6-14 (12-28 EBC)

57. Australian-Style or International-Style Pale Ale

A. Subcategory: Australian-Style Pale Ale

Color: Straw to light brown

Clarity: Chill haze or hop haze may be evident

Perceived Malt Aroma & Flavor: Low to medium with a caramel candy-like sweetness

Perceived Hop Aroma & Flavor: Low to medium-high and suggestive of tropical fruits such as mango, passion fruit and others.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery aroma should be present. Diacetyl, if present, should be very low. DMS should not be present.

Body: 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)** 3.3%-4.9% (4.2%-6.2%) • **Hop Bitterness (IBU)** 20-45
• Color SRM (EBC) 3-14 (6-28 EBC)

B. Subcategory: International-Style Pale Ale

Color: Gold to light brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Very low to medium malt flavor and aroma should be present. Low caramel malt aroma and flavor may be present.

Perceived Hop Aroma & Flavor: Hop aroma is absent to high. Hop flavor is very low to high. Hop character can vary widely depending on variety and origin of hops used.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity-estery flavor and aroma can be low to high. Diacetyl should be absent or present at very low levels. DMS should not be present.

Body: 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%) • **Hop Bitterness (IBU)** 20-42
• Color SRM (EBC) 5-14 (10-28 EBC)

58. American-Style Pale Ale

Color: Deep golden to copper or light brown

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Perceived Malt Aroma & Flavor: Low caramel malt aroma is allowable. Low to medium maltiness may include low caramel malt character.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is high, exhibiting floral, fruity (berry, tropical, stone fruit and other), sulfur/diesel-like, onion-garlic-catty, citrusy, piney or resinous character that was originally associated with American-variety hops. Hops with these attributes now also originate from countries other than the USA.

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery aroma and flavor may be low to high. Diacetyl should not be perceived.

Body: Medium

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °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%) • **Hop Bitterness (IBU)** 30-50 • **Color SRM (EBC)** 6-14 (12-28 EBC)

59. American-Style Strong Pale Ale

Color: Deep golden to copper

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Perceived Malt Aroma & Flavor: Low caramel malt aroma is allowable. Low level maltiness may include low caramel malt character.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is high, exhibiting floral, fruity (berry, tropical, stone fruit and other), sulfur/diesel-like, onion-garlic-catty, citrusy, piney or resinous character that was originally associated with American-variety hops. Hops with these attributes now also originate from countries other than the USA.

Perceived Bitterness: High

Fermentation Characteristics: Fruity-estery aroma and flavor may be low to high. Diacetyl should not be perceived.

Body: 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%) • **Hop Bitterness (IBU)** 40-50 • **Color SRM (EBC)** 6-14 (12-28 EBC)

60. American-Style India Pale Ale

Color: Gold to copper

Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.

Perceived Malt Aroma & Flavor: Medium maltiness is present in aroma and flavor

Perceived Hop Aroma & Flavor: Hop aroma and flavor is high, exhibiting floral, fruity (berry, tropical, stone fruit and other), sulfur/diesel-like, onion-garlic-catty, citrusy, piney or resinous character that was originally associated with American-variety hops. Hops with these attributes now also originate from countries other than the USA.

Perceived Bitterness: Medium-high to very high

Fermentation Characteristics: Fruity-estery aroma and flavor may be low to high. Diacetyl should not be perceived.

Body: Medium

Additional Notes: The use of water with high mineral content may result in a crisp, dry beer rather than a malt-accentuated version. Hops of varied origins may be used for bitterness or for approximating traditional American character.

Original Gravity (°Plato) 1.060-1.070 (14.7-17.1 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.010-1.016 (2.5-4.1 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.0% (6.3%-7.5%) • **Hop Bitterness (IBU)** 50-70 • **Color SRM (EBC)** 6-12 (12-24 EBC)

61. Imperial India Pale Ale

Color: Gold to dark red

Clarity: Chill haze is acceptable at low temperatures. Haze created by dry hopping is allowable at any temperature.

Perceived Malt Aroma & Flavor: Low to high

Perceived Hop Aroma & Flavor: Hop aroma and flavor is very high. Hop character should be fresh and evident, derived from any variety of hops. Hop flavor should not be harsh.

Perceived Bitterness: Very high but not harsh

Fermentation Characteristics: Alcohol content is medium-high to high and evident. Fruity-estery aroma and flavor is high. Diacetyl should not be perceived.

Body: Medium to full

Additional Notes: This style of beer should exhibit the fresh character of hops. Oxidized or 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%) • **Hop Bitterness (IBU)** 65-100 • **Color SRM (EBC)** 5-15 (10-30 EBC)

62. American-Style Amber/Red Ale

Color: Copper to reddish-brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium-high to high maltiness with low to medium caramel character

Perceived Hop Aroma & Flavor: Hop flavor and aroma is medium, and characterized by American-variety hops.

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery aroma, if present, is low. May exhibit low levels of fruity-estery flavor. Diacetyl can be absent or perceived at very low levels.

Body: 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%) • **Hop Bitterness (IBU)** 25-45 • **Color SRM (EBC)** 11-18 (22-36 EBC)

63. Double Red Ale

Color: Deep amber to dark copper/reddish-brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium to medium-high caramel malt character should be present in flavor and aroma. Low to medium biscuit or toasted malt character may also be present.

Perceived Hop Aroma & Flavor: Hop aroma is high, derived from any variety of hops. Hop flavor is high and balanced with other beer attributes.

Perceived Bitterness: High to very high

Fermentation Characteristics: Alcohol content is medium to high. Complex alcohol flavors may be evident. Fruity-estery aromas and flavors are medium. Diacetyl should not be perceived.

Body: 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%) • **Hop Bitterness (IBU)** 45-80 • **Color SRM (EBC)** 10-17 (20-34 EBC)

64. Imperial Red Ale

Color: Deep amber to dark copper/reddish-brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium to high caramel malt character is present in aroma and flavor

Perceived Hop Aroma & Flavor: High hop aroma and flavor, derived from any variety of hops. Hop flavor is prominent, and balanced with other beer attributes.

Perceived Bitterness: Very high

Fermentation Characteristics: Very high alcohol is a hallmark of this style. Complex alcohol flavors may be evident. Fruity-estery aromas and flavors are medium. Diacetyl should not be perceived.

Body: 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%) • **Hop Bitterness (IBU)** 55-85 • **Color SRM (EBC)** 10-17 (20-34 EBC)

65. English-Style Mild Ale

A. Subcategory: English-Style Pale Mild Ale

Color: Light amber to medium amber

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt flavor and aroma dominate the flavor profile

Perceived Hop Aroma & Flavor: Hop aroma and flavor range from very low to low

Perceived Bitterness: Very low to low

Fermentation Characteristics: Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity-estery character is very low to medium-low.

Body: Low to medium-low

Original Gravity (°Plato) 1.030-1.036 (7.6-9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1-2.1 °Plato) • **Alcohol by Weight (Volume)** 2.7%-3.4% (3.4%-4.4%) • **Hop Bitterness (IBU)** 10-20 • **Color SRM (EBC)** 6-9 (12-18 EBC)

B. Subcategory: English-Style Dark Mild Ale

Color: Reddish-brown to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt and caramel should be evident in the aroma and flavor while licorice and roast malt may also be present

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Very low to low

Fermentation Characteristics: Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity-estery character is very low to medium-low.

Body: Medium-low to medium

Original Gravity (°Plato) 1.030-1.036 (7.6-9 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1-2.1 °Plato) • **Alcohol by Weight (Volume)** 2.7%-3.4% (3.4%-4.4%) • **Hop Bitterness (IBU)** 10-24 • **Color SRM (EBC)** 17-34 (34-68 EBC)

66. Ordinary or Special Bitter

A. Subcategory: Ordinary Bitter

Color: Gold to copper-colored

Clarity: Chill haze is allowable at cold temperatures

Perceived Malt Aroma & Flavor: Low to medium residual malt sweetness should be present

Perceived Hop Aroma & Flavor: May be evident at the brewer's discretion

Perceived Bitterness: Medium

Fermentation Characteristics: Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-estery and very low diacetyl flavors are acceptable, but should be minimized in this form of Bitter.

Body: 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%) • **Hop Bitterness (IBU)** 20-35 • **Color SRM (EBC)** 5-12 (10-24 EBC)

B. Subcategory: Special Bitter or Best Bitter

Color: Deep gold to deep copper

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium residual malt sweetness should be present

Perceived Hop Aroma & Flavor: Very low to medium at the brewer's discretion

Perceived Bitterness: Medium and not harsh

Fermentation Characteristics: Low carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-estery aromas and flavors and very low levels of diacetyl are acceptable, but should be minimized in this form of Bitter. The absence of diacetyl is also acceptable.

Body: 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%) • **Hop Bitterness (IBU)** 28-40 • **Color SRM (EBC)** 6-14 (12-28 EBC)

67. Extra Special Bitter

A. Subcategory: American-Style Extra Special Bitter

Color: Amber to deep copper

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium to medium-high

Perceived Hop Aroma & Flavor: Medium to medium-high and typical of American hop varieties

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Low 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-estery and very low diacetyl characters are acceptable, but should be minimized in this form of Bitter. The absence of diacetyl is also acceptable.

Body: Medium to full

Additional Notes: Hops of many origins may be used when brewing entries in this subcategory, which exhibit hop aroma and flavor attributes which deviate from those of traditional English 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%) • **Hop Bitterness (IBU)** 30-45 • **Color SRM (EBC)** 8-14 (16-28 EBC)

B. Subcategory: English-Style Extra Special Bitter

Color: Amber to deep copper

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium to medium-high

Perceived Hop Aroma & Flavor: Medium to medium-high

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Low 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-estery and very low diacetyl characters are acceptable, but should be minimized in this form of Bitter. The absence of diacetyl is also acceptable.

Body: Medium to full

Additional Notes: *Entries in this subcategory exhibit hop aroma and flavor attributes typical of traditional English 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%) • **Hop Bitterness (IBU)** 30-45 • **Color SRM (EBC)** 8-14 (16-28 EBC)

68. Scottish-Style Ale

A. Subcategory: Scottish-Style Light Ale

Color: Golden to light brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malty, caramel aroma may be present. A low to medium-low, soft and chewy caramel malt flavor should be present.

Perceived Hop Aroma & Flavor: Should not be perceived

Perceived Bitterness: Low

Fermentation Characteristics: Yeast attributes such as diacetyl and sulfur are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Fruity-estery aromas, if evident, are low.

Body: Low

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%) • **Hop Bitterness (IBU)** 9-20 • **Color SRM (EBC)** 6-15 (12-30 EBC)

B. Subcategory: Scottish-Style Heavy Ale

Color: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malty, caramel aroma is present. The style exhibits a medium degree of sweet malt and caramel. The overall impression is smooth and balanced.

Perceived Hop Aroma & Flavor: Should not be perceived

Perceived Bitterness: Perceptible but low

Fermentation Characteristics: Yeast attributes such as diacetyl and sulfur are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Fruity-estery aromas, if evident, are low.

Body: Medium with a soft chewy character

Original Gravity (°Plato) 1.035-1.040 (8.8-10 °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%) • **Hop Bitterness (IBU)** 12-20 • **Color SRM (EBC)** 8-30 (16-60 EBC)

C. Subcategory: Scottish-Style Export Ale

Color: Medium amber to dark chestnut brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Sweet malt and caramel aromas and flavors define the character of a Scottish Export

Perceived Hop Aroma & Flavor: Should not be perceived

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery character may be apparent. Yeast attributes such as diacetyl and sulfur are acceptable at very low levels. Bottled versions may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions.

Body: Medium

Original Gravity (°Plato) 1.040-1.050 (10-12.4 °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%) • **Hop Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 9-19 (18-38 EBC)

69. Irish-Style Red Ale

Color: Copper-red to reddish-brown

Clarity: Chill haze is acceptable at low temperatures. Slight yeast haze is acceptable for bottle conditioned examples.

Perceived Malt Aroma & Flavor: Low to medium candy-like caramel malt sweetness should be present in flavor. A toasted malt character should be present and there may be a slight roast barley or roast malt presence.

Perceived Hop Aroma & Flavor: Not perceived to medium

Perceived Bitterness: Medium

Fermentation Characteristics: Low levels of fruity-estery aroma and flavor are acceptable. Diacetyl levels may range from absent to very low.

Body: Medium

Original Gravity (°Plato) 1.040-1.048 (10-11.9 °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%) • **Hop Bitterness (IBU)** 20-28 • **Color SRM (EBC)** 11-18 (22-36 EBC)

70. English-Style Brown Ale

Color: Copper to dark brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Roast malt may contribute to a biscuit or toasted aroma profile. Roast malt may contribute to the flavor profile. Malt profile can range from dry to sweet.

Perceived Hop Aroma & Flavor: Very low

Perceived Bitterness: Very low to low

Fermentation Characteristics: Low to medium-low levels of fruity-estery flavors are appropriate. Diacetyl, if evident, should be very low.

Body: Medium

Original Gravity (°Plato) 1.040-1.050 (10-12.4 °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%) • **Hop Bitterness (IBU)** 12-25 • **Color SRM (EBC)** 12-17 (24-34 EBC)

71. American-Style Brown Ale

Color: Deep copper to very dark brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Roasted malt, caramel and chocolate aromas and flavors should be medium.

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Medium to high

Fermentation Characteristics: Low to med-low. Fruity-estery aromas and flavors may be present. Diacetyl should not be perceived.

Body: Medium

Original Gravity (°Plato) 1.040-1.060 (10-14.7 °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%) • **Hop Bitterness (IBU)** 25-45 • **Color SRM (EBC)** 15-26 (30-52 EBC)

72. American-Style Black Ale

Color: Very dark to black

Clarity: Opaque

Perceived Malt Aroma & Flavor: Low to medium caramel malt and dark roasted malt aromas may be evident. Low to medium caramel malt and dark roasted malt flavors are evident. Astringency and burnt character of roast malt should be absent.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is medium-high to high, with fruity, citrusy, piney, floral, herbal or other aromas derived from hops of all origins.

Perceived Bitterness: Medium-high to high

Fermentation Characteristics: Fruity-estery aromas and flavors should be low to medium. Diacetyl should not be perceived.

Body: 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%) • **Hop Bitterness (IBU)** 50-70 • **Color SRM (EBC)** 35+ (70+ EBC)

73. Berliner-Style Weisse

Color: Straw to pale. These are the lightest of all the German wheat beers. Versions made with fruits or other flavorings may take on corresponding hues.

Clarity: May appear hazy or cloudy from yeast or chill haze

Perceived Malt Aroma & Flavor: Malt sweetness is absent

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Non-existent to very low

Fermentation Characteristics: Fruity-estery aroma and flavor should be evident at low to medium levels. Diacetyl should not be perceived. *Brettanomyces* character may be absent or present at low to medium levels, and if present may be expressed as horsey, goaty, leathery, phenolic, fruity and/or acidic aromas and flavors. The unique combination of yeast and lactic acid bacteria fermentation yields a beer that is acidic and highly attenuated.

Body: Very low

Additional Notes: Carbonation is high. Berliners are sometimes served with sweet fruit or herbal syrups. *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) 1.028-1.044 (7.1-11.0 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.006 (1-1.5 °Plato) • **Alcohol by Weight (Volume)** 2.2%-4.0% (2.8%-5.0%) • **Hop Bitterness (IBU)** 3-6 • **Color SRM (EBC)** 2-4 (4-8 EBC)

74. Leipzig-Style Gose or Contemporary Gose

A. Subcategory: Leipzig-Style Gose

Color: Straw to medium amber

Clarity: Cloudy or hazy from yeast

Perceived Malt Aroma & Flavor: Malt sweetness is not perceived to very low

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Not perceived

Fermentation Characteristics: Traditional examples of Gose are spontaneously fermented. Low to medium lactic acid character should be evident and expressed as a sharp, refreshing sourness. Horsey, leathery or earthy aromas contributed by *Brettanomyces* may be evident but should have a very low profile as these beers are not excessively aged.

Body: Low to medium-low

Additional Notes: These beers typically contain malted barley and unmalted wheat, and may contain oats. Lemon or other citrus flavors are often present. Some versions may have the spicy flavor of coriander at low to medium levels. In traditional versions, small additions of salt may be perceivable at low levels. *To allow for accurate judging brewer must provide supplemental information such as grains, citrus, salt or coriander (if any) and/or information about the brewing process. Beer entries not accompanied by this information will be at a disadvantage during judging.*

Original Gravity (°Plato) 1.036-1.056 (9-13.8 °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%) • **Hop Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3-9 (6-18 EBC)

B. Subcategory: Contemporary Gose

Color: Straw to medium amber, and can take on the color of added fruits or other ingredients.

Clarity: Cloudy/hazy with suspended yeast

Perceived Malt Aroma & Flavor: Malt aroma and flavor is not perceived to very low

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Not perceived

Fermentation Characteristics: Horsey, leathery or

earthy aromas contributed by *Brettanomyces* yeasts may be evident but at low levels as these beers do not undergo prolonged aging. Contemporary Gose may be fermented with pure beer yeast strains, or with yeast mixed with bacteria. Alternatively, they may be spontaneously fermented. Low to medium lactic acid character is evident in all examples expressed as a sharp, refreshing sourness.

Body: Low to medium-low

Additional Notes: These beers typically contain malted barley and unmalted wheat, with some traditional examples containing oats. Contemporary examples may also contain other grains. A wide variety of herbal, spice, floral or fruity flavors, not found in traditional Leipzig-Style Goses, can be present. Salt (table salt) and coriander additions are traditional in low amounts, and may or may not be present in Contemporary Gose. *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 (9-13.8 °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%) • **Hop Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3-9 (6-18 EBC)

75. German-Style Altbier

Color: Copper to dark brown

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavor: A variety of malts including wheat may be used to produce medium-low to medium malt aroma and flavor

Perceived Hop Aroma & Flavor: Low to medium.

Character should reflect traditional German noble hops.

Perceived Bitterness: Medium to very high, although 25 to 35 IBU is typical for Altbiers originating in Dusseldorf.

Fermentation Characteristics: Fruity-estery aroma should be absent or very low. Fruity-estery flavors can be low. No diacetyl should be perceived.

Body: Medium

Additional Notes: The Altbier style is originally from the Dusseldorf area. The overall impression is clean, crisp and flavorful with a dry finish.

Original Gravity (°Plato) 1.044-1.052 (11-12.9 °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%) • **Hop Bitterness (IBU)** 25-52 • **Color SRM (EBC)** 11-19 (22-38 EBC)

76. South German-Style Hefeweizen

Color: Straw to amber

Clarity: May be very cloudy from the presence of yeast

Perceived Malt Aroma & Flavor: Very low to medium-low

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Very low

Fermentation Characteristics: Med-low to med-high fruity and phenolic attributes are hallmarks of this style. Phenolic attributes such as clove, nutmeg, smoke and vanilla are present. Banana ester aroma and flavor should be present at low to medium-high levels. No diacetyl should be perceived.

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent malted wheat. Hefeweizens are very highly carbonated. These beers are typically roused during pouring, and because yeast is present, they will have a yeasty flavor and a characteristically fuller mouthfeel.

Original Gravity (°Plato) 1.047-1.056 (11.7-13.8 °Plato)

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

77. German-Style Wheat Ale

A. Subcategory: South German-Style Kristal Weizen

Color: Straw to amber

Clarity: Clear with no chill haze present. Because the beer is filtered, no yeast should be present.

Perceived Malt Aroma & Flavor: Malt sweetness is very low to medium-low

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Very low

Fermentation Characteristics: The aroma and 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. A banana-like ester aroma and flavor is often present. No diacetyl should be perceived. Kristal Weizens are well attenuated and very highly carbonated.

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent malted wheat. They have no yeast flavor and they exhibit 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%) • **Hop Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3-9 (6-18 EBC)

B. Subcategory: German-Style Leichtes Weizen

Color: Straw to copper-amber

Clarity: If served with yeast, appearance may be very cloudy.

Perceived Malt Aroma & Flavor: Very low to medium-low

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Very low

Fermentation Characteristics: The phenolic and estery aromas typical of Weissbiers should be present but less pronounced in this style. The overall flavor profile is less complex than Hefeweizen due to a lower alcohol content and there is less yeasty flavor. No diacetyl should be perceived.

Body: Low with a lighter mouthfeel than Hefeweizen. The German word “leicht” means light, and as such these beers are light versions of Hefeweizen.

Additional Notes: These beers are made with at least 50 percent wheat malt. They are often roused during pouring, and when yeast is present, they will have a yeasty flavor and a fuller mouthfeel.

Original Gravity (°Plato) 1.028-1.044 (7.1-11 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.004-1.008 (1-2.1 °Plato) • **Alcohol by Weight (Volume)** 2.0%-2.8% (2.5%-3.5%) • **Hop Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 3.5-15 (7-30 EBC)

C. Subcategory: South German-Style Bernsteinfarbenes Weizen

Color: Amber to light brown. The German word bernsteinfarben means amber-colored.

Clarity: If served with yeast, appearance may be very cloudy.

Perceived Malt Aroma & Flavor: Distinct sweet maltiness and caramel or bread character is derived from the use of medium-colored malts

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Low

Fermentation Characteristics: The phenolic and estery aromas and flavors typical of Weissbiers are present but less pronounced in Bernsteinfarbenes Weissbiers. These beers should be well attenuated and very highly carbonated. No diacetyl should be perceived.

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent wheat malt. They are often roused during pouring, and when yeast is present, they will have a yeasty flavor and a fuller mouthfeel.

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%) • **Hop Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 9-13 (18-26 EBC)

D. Subcategory: South German-Style Dunkel Weizen

Color: Copper-brown to very dark

Clarity: If served with yeast, appearance may be very cloudy

Perceived Malt Aroma & Flavor: Distinct sweet maltiness and a chocolate-like character from roasted malt characterize this beer style. Dark barley malts are frequently used along with dark Cara or color malts.

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Low

Fermentation Characteristics: The phenolic and estery aromas and flavors typical of Weissbiers are present but less pronounced in Dunkel Weissbiers. Dunkel Weissbiers should be well attenuated and very highly carbonated. No diacetyl should be perceived.

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent wheat malt. They are often roused during pouring, and when yeast is present, they will have a yeasty flavor and a characteristically fuller mouthfeel.

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%) • **Hop Bitterness (IBU)** 10-15 • **Color SRM (EBC)** 10-25 (20-50 EBC)

E. Subcategory: South German-Style Weizenbock

Color: Gold to very dark

Clarity: If served with yeast, appearance may be very cloudy.

Perceived Malt Aroma & Flavor: Medium malty sweetness should be present. If dark, a mild roast malt character should emerge in the flavor and, to a lesser degree, in the aroma.

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Low

Fermentation Characteristics: Balanced, clove-like phenolic and fruity-estery banana notes produce a well-rounded flavor and aroma. No diacetyl should be perceived. Carbonation should be high.

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent wheat malt. They are often roused during pouring, and when yeast is present, they will have a yeasty flavor and a fuller mouthfeel.

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%) • **Hop Bitterness (IBU)** 15-35 • **Color SRM (EBC)** 4.5-30 (9-60 EBC)

78. Belgian-Style Blonde Ale or Pale Ale

A. Subcategory: Belgian-Style Pale Ale

Color: Gold to copper

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt aroma should be low. Caramel or toasted malt flavor is acceptable.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is low but noticeable. Noble-type hops are commonly used.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Low to medium fruity-estery aromas and flavors are evident. Low levels of yeast-derived phenolic spicy flavors and aromas may be perceived. Diacetyl should not be perceived.

Body: Low to medium

Original Gravity (°Plato) 1.044-1.054 (11-13.3 °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%) • **Hop Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 6-12 (12-24 EBC)

B. Subcategory: Belgian-Style Blonde Ale

Color: Pale to light amber

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt aroma and flavor is low

Perceived Hop Aroma & Flavor: Not perceived to low. Noble-type hops are commonly used.

Perceived Bitterness: Very low to medium-low

Fermentation Characteristics: Low to medium fruity-estery aromas balanced with light malty and spicy aromas may be present. Low yeast-derived phenolic spiciness may be perceived. Diacetyl and acidic character should not be perceived.

Body: Low to medium

Additional Notes: These beers should display a balance of light sweetness, spiciness and low to medium fruity-estery flavors.

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%) • **Hop Bitterness (IBU)** 15-30 • **Color SRM (EBC)** 4-7 (8-14 EBC)

79. Belgian-Style Witbier

Color: Straw to pale

Clarity: Unfiltered starch and yeast haze should be visible. Wits are traditionally bottle conditioned and served cloudy.

Perceived Malt Aroma & Flavor: Very low to low

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Low, from noble-type hops.

Fermentation Characteristics: Low to medium fruity-estery aromas and flavors should be present. Diacetyl should not be perceived. Mild phenolic spiciness and yeast flavors may be evident. Mild acidity is appropriate.

Body: Low to medium, with a degree of creaminess from wheat starch.

Additional Notes: Wits are brewed with malted barley, unmalted wheat and sometimes oats. They are spiced with coriander and orange peel. Coriander and light orange peel aroma may be perceived, sometimes as an unidentified spiciness.

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °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%) • **Hop Bitterness (IBU)** 10-17 • **Color SRM (EBC)** 2-4 (4-8 EBC)

80. Classic Saison

Color: Gold to light amber

Clarity: Chill haze or slight yeast haze is acceptable

Perceived Malt Aroma & Flavor: Low, but providing foundation for the overall balance.

Perceived Hop Aroma & Flavor: Low to medium and characterized by European-type hops: floral, herbal and/or woody traits are common.

Perceived Bitterness: Medium-low to medium, but not assertive.

Fermentation Characteristics: Fruity-estery aromas and flavors are medium to high. Diacetyl should not be perceived. Very low levels of *Brettanomyces* yeast-derived flavors that are slightly acidic, fruity, horsey, goaty and/or leather-like, may be evident but are not required. Fruitiness and spicy black pepper derived from Belgian yeast is common. These beers are well attenuated and often bottle conditioned contributing some yeast character and high carbonation.

Body: Very low to low

Original Gravity (°Plato) 1.040-1.060 (10-14.7 °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%) • **Hop Bitterness (IBU)** 20-38 • **Color SRM (EBC)** 5-7 (10-14 EBC)

81. Specialty Saison

Color: Pale to dark brown

Clarity: Chill haze or slight yeast haze is acceptable

Perceived Malt Aroma & Flavor: Typically low to medium-low, but may vary in beers made with specialty malts.

Perceived Hop Aroma & Flavor: low to medium

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery aromas are medium to high. Diacetyl character should not be perceived. Complex alcohols, herbs, spices, low *Brettanomyces* attributes including slightly acidic, fruity, horsey, goaty and leather-like, as well as clovey and smoky phenolics may be present. Herb and/or spice flavors, including notes of black pepper, may be evident. Fruitiness from fermentation is generally perceptible. A low level of sour acidic flavor is acceptable when in balance with other components. These beers are often bottle conditioned and display some yeast character and high carbonation.

Body: Low to medium

Additional Notes: Contemporary Specialty Saisons represent a very wide family of specialty beers. Ingredients including spices, herbs, flowers, fruits, vegetables, fermentable sugars and carbohydrates, special yeasts of all types, wood aging, etc. may contribute unique attributes to these beers. Earthy, cellar-like and/or musty aromas are acceptable. Color, body, malt character, esters, alcohol level and hop character should harmonize with attributes from special ingredients. *Entries brewed with dark malts, fruit(s), spice(s) or other special ingredients may deviate substantially from traditional appearance and flavor and from parameters shown in this guideline. 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%) • **Hop Bitterness (IBU)** 20-40 • **Color SRM (EBC)** 4-20 (8-40 EBC)

82. Belgian- and French-Style Ale

A. Subcategory: French-Style Biere de Garde

Color: Light amber to chestnut brown/red

Clarity: Chill haze is acceptable. These beers are often bottle conditioned so slight yeast haze is acceptable.

Perceived Malt Aroma & Flavor: These beers are

characterized by a toasted malt aroma along with a slight malt sweetness and/or toasted malt flavor.

Perceived Hop Aroma & Flavor: Low to medium from noble-type hops

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery aromas are medium to high. Fruity-estery flavors can be light to medium. Diacetyl should not be perceived. Bière de Garde may have *Brettanomyces* yeast-derived flavors that are slightly acidic, fruity, horsey, goaty and/or leather-like. Alcohol may be evident in higher strength beers.

Body: Low to medium

Additional Notes: Earthy, cellar-like and/or musty aromas are acceptable.

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%) • **Hop Bitterness (IBU)** 20-30 • **Color SRM (EBC)** 7-16 (14-32 EBC)

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

Color: Varies with style

Clarity: Varies with style

Perceived Malt Aroma & Flavor: Perception of malt flavor and aroma varies widely with style

Perceived Hop Aroma & Flavor: Hop aroma and hop flavor varies widely with style

Perceived Bitterness: Varies with style

Fermentation Characteristics: Varies with style

Body: Varies with style

Additional Notes: Beers in this subcategory recognize the uniqueness and traditions of Belgian- and French-Style Ales, but do not adhere to other categories defined in these guidelines. Balance and harmony are key components when assessing these beers. Wood- and barrel-aged versions should be categorized as wood- and barrel-aged beers. Fruited versions should be categorized as Belgian-style fruit beers. Versions reminiscent of or inspired by saison would be categorized as Classic or Specialty Saison. *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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style (Varies with style EBC)

83. Belgian-Style Lambic or Sour Ale

A. Subcategory: Belgian-Style Lambic

Color: Gold to medium amber

Clarity: Cloudiness is acceptable

Perceived Malt Aroma & Flavor: Sweet malt character should not be present

Perceived Hop Aroma & Flavor: Not perceived to very low, and can include cheesy or floral lavender character.

Hop character is achieved by using stale and aged hops at low rates.

Perceived Bitterness: Very low

Fermentation Characteristics: Characteristic horsey, goaty, leathery and phenolic aromas and flavors derived from *Brettanomyces* yeast are often present at moderate levels. High to very high fruity-estery aromas are present. Traditionally, Lambics are unblended and spontaneously fermented.

They express high to very high levels of fruity esters as well as bacteria and yeast-derived sourness. Some 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: Very low with dry mouthfeel

Additional Notes: Lambics originating in the Brussels area of Belgium are often simply called Lambic. Versions of this beer style made outside of the Brussels area 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 other sweeteners. Sweet versions may be created through the addition of sugars or other sweeteners. Traditionally, Lambics are brewed with unmalted wheat and malted barley.

Original Gravity (°Plato) 1.047-1.056 (11.7-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.000-1.010 (0-2.6 °Plato) • **Alcohol by Weight (Volume)** 4.0%-6.5% (5.0%-8.2%) • **Hop Bitterness (IBU)** 9-23 • **Color SRM (EBC)** 6-13 (12-26 EBC)

B. Subcategory: Belgian-Style Gueuze Lambic

Color: Gold to medium amber

Clarity: Cloudiness is acceptable, as Gueuze is always bottle conditioned.

Perceived Malt Aroma & Flavor: Sweet malt character is not perceived

Perceived Hop Aroma & Flavor: Not perceived to very low, and can include a cheesy or floral lavender character.

Perceived Bitterness: Very low

Fermentation Characteristics: Gueuze is characterized by intense fruity-estery, sour, and acidic aromas and flavors. Diacetyl character should be absent. Characteristic horsey,

goaty, leathery and phenolic aromas and flavors derived from *Brettanomyces* yeast are often present at moderate levels. 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. Vanillin and other wood-derived flavors should not be evident. Carbonation can be none (flat) to medium.

Body: Very low with dry mouthfeel

Additional Notes: Gueuze Lambics, whose origin is the Brussels area of Belgium, are often simply called Gueuze Lambic. Versions of this beer style made outside of the Brussels area 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 other sweeteners. Traditionally, Gueuze is brewed with unmalted wheat, malted barley, and stale, aged hops. Some modern versions may have a degree of sweetness contributed by sugars or other sweeteners. See also Belgian-Style Lambic for additional background information.

Original Gravity (°Plato) 1.044-1.056 (11-13.8 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.000-1.010 (0-2.6 °Plato) • **Alcohol by Weight (Volume)** 4.0%-7.0% (5.0%-8.9%) • **Hop Bitterness (IBU)** 11-23 • **Color SRM (EBC)** 6-13 (12-26 EBC)

C. Subcategory: Belgian-Style Fruit Lambic

Color: Often influenced by the color of added fruit

Clarity: Cloudiness is acceptable

Perceived Malt Aroma & Flavor: Malt sweetness should be absent, but sweetness of fruit may be low to high.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is not perceived. Cheesy hop character should not be perceived.

Perceived Bitterness: Very low

Fermentation Characteristics: Characteristic horsey, goaty, leathery and phenolic aromas and flavors derived from *Brettanomyces* yeast are often present at moderate levels. Fermented sourness is an important part of the flavor profile, though sweetness may compromise the intensity. Fruit sourness may also be an important part of the profile. These flavored Lambic beers may be very dry or mildly sweet. Vanillin and other woody flavors should not be evident.

Body: Dry to full

Additional Notes: These beers, also known by the names Framboise, Kriek, Peche, Cassis, etc., are characterized by fruit aromas and flavors. Fruit Lambics, whose origin is

the Brussels area of Belgium, are often simply called Fruit Lambic. Versions of this beer style made outside of the Brussels area 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 other sweeteners. Some versions often have a degree of sweetness contributed by fruit sugars, other sugars or other 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 (10-17.5 °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%) • **Hop Bitterness (IBU)** 15-21 • **Color SRM (EBC)** Color takes on hue of fruit (Color takes on hue of fruit EBC)

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

Color: Copper to very dark. SRM/EBC color values can be misleading because the red spectrum of color is not accurately assessed by these measurement systems.

Clarity: Chill haze is acceptable at low temperatures. Some versions may be more highly carbonated. Bottle conditioned versions may appear cloudy when served.

Perceived Malt Aroma & Flavor: Roasted malt aromas and flavors including cocoa are acceptable at low levels.

A very low level of malt sweetness may be present and balanced by acidity from *Lactobacillus*.

Perceived Hop Aroma & Flavor: Not perceived

Perceived Bitterness: Very low to medium-low, though acidity and wood aging (if used) may mask higher bitterness levels.

Fermentation Characteristics: *Brettanomyces*-produced aromas and flavors should be absent or very low. Fruity-estery, cherry or green apple aroma and flavor is apparent. Overall flavor is characterized by low to high lactic sourness. Some versions may express very low to low acetic sourness and aroma.

Body: Low to medium-low with a refreshing mouthfeel

Additional Notes: Oaky or woody flavors may be pleasantly integrated. Flavors of wine or distilled spirits associated with used barrels should not be evident. Bottle conditioned versions are often a blend of old and young beer to create the brewer's intended flavor balance.

Original Gravity (°Plato) 1.044-1.056 (11-13.8 °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%) • **Hop Bitterness (IBU)** 5-18 • **Color SRM (EBC)** 12-25 (24-50 EBC)

E. Subcategory: Other Belgian-Style Sour Ale

Color: Varies with style

Clarity: Varies with style

Perceived Malt Aroma & Flavor: Typically none to very low. Darker versions may exhibit low to medium-low attributes of darker malt(s), varying widely with style

Perceived Hop Aroma & Flavor: Hop aroma and hop flavor varies widely with style

Perceived Bitterness: Varies with style

Fermentation Characteristics: Evocative of those found in classic Belgian-style sour ale categories. Characteristic horsey, goaty, leathery and phenolic aromas and flavors derived from *Brettanomyces* yeast are often present at moderate levels. High to very high fruity-estery aromas are present as well as bacteria and yeast-derived sourness. Some 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: Typically very low with dry mouthfeel due to high degree of attenuation, but may vary somewhat.

Additional Notes: Beers in this subcategory recognize the uniqueness and traditions of beers based on Belgian-style sour ale, but do not adhere to other Belgian-style sour ale categories defined in these guidelines. Entries in this subcategory will most closely approximate, but might deviate from Lambic, Fruit Lambic, Gueuze or Oud Bruin subcategories. Entries that exhibit distinct characters resulting from wood-aging might be categorized as Wood-aged sour beers or fruited versions thereof. Entries that represent significant departures from any of the other Belgian-Style Lambic or Sour Ale subcategories might be categorized as American-style sour ales or fruited versions thereof. *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 • **Hop Bitterness (IBU)** Varies with style • **Color SRM (EBC)** Varies with style (Varies with style EBC)

84. Belgian-Style Dubbel or Quadrupel

A. Subcategory: Belgian-Style Dubbel

Color: Brown to very dark

Clarity: Chill haze is acceptable at low temperatures. Slight yeast haze may be evident in bottle conditioned versions.

Perceived Malt Aroma & Flavor: Cocoa and caramel aromas should be present along with malty sweetness and chocolatey character.

Perceived Hop Aroma & Flavor: Low, if present.

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery aromas and flavors (especially banana) are appropriate at low levels. Diacetyl character should not be perceived.

Body: Low to medium

Additional Notes: Head should be dense and mousse-like

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%) • **Hop Bitterness (IBU)** 20-35 • **Color SRM (EBC)** 16-36 (32-72 EBC)

B. Subcategory: Belgian-Style Quadrupel

Color: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Caramel, dark sugar and malty sweet flavors and aromas can be intense, but not cloying, and should complement fruitiness.

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Perception of alcohol can be strong. Complex fruity flavors, such as raisins, dates, figs, grapes and/or plums are often present and accompanied by a hint of wineyness. Clove-like phenolic flavor and aroma should not be evident. Diacetyl and DMS should not be perceived.

Body: Full with creamy mouthfeel

Additional Notes: Head should be dense and mousse-like. Quadrupels are well attenuated and are characterized by an intense alcohol presence balanced by other flavors, aromas and bitterness. They are well balanced with savoring/sipping-type drinkability. Oxidized character, if present in aged Quads, should be mild and pleasant.

Original Gravity (°Plato) 1.084-1.120 (20.2-28 °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%) • **Hop Bitterness (IBU)** 25-50 • **Color SRM (EBC)** 8-20 (16-40 EBC)

85. Belgian-Style Tripel

Color: Pale to light amber

Clarity: Chill haze is acceptable at low temperatures.

Traditional Tripels are bottle conditioned and may exhibit slight yeast haze. However, yeast should not be intentionally roused.

Perceived Malt Aroma & Flavor: Low sweetness from very pale malts should be present. There should be no roasted or dark malt character.

Perceived Hop Aroma & Flavor: Low, if present

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: A complex, sometimes mildly spicy, aroma and flavor characterize this style. Clove-like phenolic aroma and flavor may be very low. Fruity-estery aromas and flavors, including banana, are also common, but not required. Traditional Tripels are often well attenuated. Alcohol strength and flavor should be perceived.

Body: Medium

Additional Notes: Head should be dense and mousse-like. Brewing sugar may be used to lighten the body. Hop/malt character should be balanced. The overall beer flavor may finish sweet, though any sweet finish should be light. Oxidized character, if evident in aged Tripels, should be mild and pleasant.

Original Gravity (°Plato) 1.070-1.092 (17.1-22 °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%) • **Hop Bitterness (IBU)** 20-45 • **Color SRM (EBC)** 4-7 (8-14 EBC)

86. Belgian-Style Strong Specialty Ale

A. Subcategory: Belgian-Style Pale Strong Ale

Color: Pale to copper

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt character is low to medium. A complex fruitiness is often present.

Perceived Hop Aroma & Flavor: Medium-low to medium-high

Perceived Bitterness: Medium-low to medium-high

Fermentation Characteristics: Low to medium fruity-estery aromas should be evident. Low levels of yeast-derived phenolic spicy flavors and aromas may also be perceived. Diacetyl, if present, should be at very low levels.

Body: Very low to medium

Additional Notes: These beers are often brewed with light-colored Belgian candy sugar. Herbs and spices are sometimes used to delicately flavor these strong ales. These beers can be malty in overall impression or dry and highly attenuated. They can have a deceptively high alcohol character and a relatively light body for beers of high alcoholic strength. Some versions may be equally high in alcohol with a more medium body.

Original Gravity (°Plato) 1.064-1.096 (15.7-22.9 °Plato)

• **Apparent Extract/Final Gravity (°Plato)** 1.008-1.024 (2-6.1 °Plato) • **Alcohol by Weight (Volume)** 5.6%-8.8% (7.1%-11.2%) • **Hop Bitterness (IBU)** 20-50 • **Color SRM (EBC)** 3.5-10 (7-20 EBC)

B. Subcategory: Belgian-Style Dark Strong Ale

Color: Medium amber to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium to high malt aroma and complex fruity aromas are distinctive. Medium to high malt intensity can be rich, creamy and sweet. Fruity complexity along with soft roasted malt flavor adds distinct character.

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Very little or no diacetyl character should be perceived. Low levels of phenolic spiciness may be perceived.

Body: Medium to full

Additional Notes: These beers are often (though not always) brewed with dark Belgian candy sugar. Herbs and spices are sometimes used to delicately flavor these strong ales. These beers can be well attenuated with a deceptive alcoholic strength.

Original Gravity (°Plato) 1.064-1.096 (15.7-22.9 °Plato)

• **Apparent Extract/Final Gravity (°Plato)** 1.012-1.024

(3.1-6.1 °Plato) • **Alcohol by Weight (Volume)** 5.6%-

8.8% (7.1%-11.2%) • **Hop Bitterness (IBU)** 20-50 •

Color SRM (EBC) 9-35 (18-70 EBC)

87. Other Belgian-Style Ale

A. Subcategory: Other Belgian-Style Ale

Color: Varies with style

Clarity: Varies with style

Perceived Malt Aroma & Flavor: Malt perception, both in flavor and aroma, varies widely depending on style.

Perceived Hop Aroma & Flavor: Hop aroma and hop flavor varies widely depending on style

Perceived Bitterness: Varies depending on style

Fermentation Characteristics: Varies with style

Body: Varies with style

Additional Notes: Beers in this category recognize the uniqueness and traditions of Belgian brewing, but do not adhere to other Belgian-style categories defined in these guidelines. Balance is a key component when assessing these beers. Wood- and barrel-aged versions should be categorized as wood- and barrel-aged beers. Fruited versions should be categorized as Belgian-style fruit beers. *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 • **Hop**

Bitterness (IBU) Varies with style • **Color SRM (EBC)**

Varies with style (Varies with style EBC)

B. Subcategory: Other Belgian-Style Strong Specialty Ale

Color: Pale to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt perception may also vary widely depending on style

Perceived Hop Aroma & Flavor: Low to medium

Perceived Bitterness: Low to medium

Fermentation Characteristics: Very little or no diacetyl character should be perceived. Low levels of phenolic spiciness may be perceived. Fruity-ester complexity may range from low to medium, in harmony with malt and other attributes.

Body: Varies with style

Additional Notes: 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. Examples might include entries made with and which exhibit attributes of unusual spices or other ingredients. Fruited versions are characterized as Belgian-style fruit beer. 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 (if appropriate), 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 • **Hop**

Bitterness (IBU) Varies with style • **Color SRM (EBC)**

Varies with style (Varies with style EBC)

C. Subcategory: Belgian-Style Table Beer

Color: Gold to black. Caramel color is sometimes added to adjust color.

Clarity: Beer color may be too dark to perceive. When clarity is perceivable, chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavor: Mild malt character might be evident

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Very low to low

Fermentation Characteristics: Diacetyl character should not be perceived. Traditional versions do not use artificial sweeteners nor are they excessively sweet. More modern versions can incorporate sweeteners such as sugar and saccharine added post fermentation for additional sweetness and to increase smoothness.

Body: Low

Additional Notes: These beers may contain malted barley, wheat, and rye as well as unmalted wheat, rye, oats and corn. Though not common, flavorings such as coriander or orange and lemon peel are sometimes added, but are barely perceptible. The mouthfeel is light to moderate, and sometimes boosted with unfermented sugars/malt sugars. Low carbonation and aftertaste are typical. *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 (1-8.5 °Plato) • **Alcohol by Weight (Volume)** 0.4%-2.8% (0.5%-3.5%) • **Hop Bitterness (IBU)** 5-15 • **Color SRM (EBC)** 5-50 (10-100 EBC)

88. Brown Porter

Color: Dark brown to very dark. May have red tint.

Clarity: Beer color may be too dark to perceive clarity. When clarity is perceivable, chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavor: Low to medium malt sweetness. Caramel and chocolate character is acceptable. Strong roast barley or strong burnt or black malt character should not be perceived.

Perceived Hop Aroma & Flavor: Very low to medium

Perceived Bitterness: Medium

Fermentation Characteristics: Fruity-estery flavors are acceptable

Body: Low to medium

Original Gravity (°Plato) 1.040-1.050 (10-12.4 °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%) • **Hop Bitterness (IBU)** 20-30 • **Color**

SRM (EBC) 20-35 (40-70 EBC)

89. Robust Porter

Color: Very dark to black

Clarity: Opaque

Perceived Malt Aroma & Flavor: Medium to medium-high. Malty sweetness, roast malt, cocoa and caramel should be in harmony with bitterness from dark malts.

Perceived Hop Aroma & Flavor: Very low to medium

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity esters should be evident and balanced with all other characters. Diacetyl should not be perceived.

Body: 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%) • **Hop Bitterness (IBU)** 25-40 • **Color SRM (EBC)** 30+ (60+ EBC)

90. Classic Irish-Style Dry Stout

Color: Black

Clarity: Opaque

Perceived Malt Aroma & Flavor: The prominence of coffee-like roasted barley and a moderate degree of roasted malt aroma and flavor defines much of the character. Dry stouts achieve a dry-roasted character through the use of roasted barley. Initial malt and light caramel flavors give way to a distinctive dry-roasted bitterness in the finish.

Perceived Hop Aroma & Flavor: European hop character may range from not perceived to low in aroma and flavor

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery character is low relative to malt and roasted barley as well as hop bitterness. Diacetyl, if present, should be very low. Slight acidity may be perceived but is not required.

Body: Medium-light to medium

Additional Notes: Head retention should be persistent

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%) • **Hop Bitterness (IBU)** 30-40 • **Color SRM (EBC)** 40+ (80+ EBC)

91. Export Stout

Color: Black

Clarity: Opaque

Perceived Malt Aroma & Flavor: Coffee-like roasted barley and roasted malt aromas are prominent. Initial malt

and light caramel flavors give way to a distinctive dry-roasted bitterness in the finish.

Perceived Hop Aroma & Flavor: Should not be perceived

Perceived Bitterness: May be analytically high, but the perception is lessened by malt sweetness.

Fermentation Characteristics: Fruity-estery aroma and flavor is low. Diacetyl should be negligible or not perceived. Slight acidity is acceptable.

Body: Medium to full

Additional Notes: Head retention should be persistent

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%) • **Hop Bitterness (IBU)** 30-60 • **Color SRM (EBC)** 40+ (80+ EBC)

92. American-Style Stout

Color: Black

Clarity: Opaque

Perceived Malt Aroma & Flavor: Coffee-like roasted barley and roasted malt aromas are prominent. Low to medium malt sweetness with low to medium caramel, chocolate, and/or roasted coffee flavor should be present, with a distinct dry-roasted bitterness in the finish.

Astringency from roasted malt and roasted barley is low. Slight roasted malt acidity is acceptable.

Perceived Hop Aroma & Flavor: Medium to high, often with citrusy and/or resinous hop qualities typical of many American hop varieties.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity-estery aroma and flavor is low. Diacetyl should be negligible or not perceived.

Body: Medium to full

Additional Notes: Head retention should be persistent

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%) • **Hop Bitterness (IBU)** 35-60 • **Color SRM (EBC)** 40+ (80+ EBC)

93. Sweet Stout or Cream Stout

Color: Black

Clarity: Opaque

Perceived Malt Aroma & Flavor: Medium to medium-high. Malt sweetness, chocolate and caramel should contribute to the aroma and should dominate the flavor profile. Roast flavor may be perceived. Low to medium-low roasted malt-derived bitterness should be present.

Perceived Hop Aroma & Flavor: Should not be perceived

Perceived Bitterness: Low to medium-low and serves to balance and suppress some of the sweetness without contributing apparent flavor and aroma

Fermentation Characteristics: Fruity-estery flavors, if present, are low. Diacetyl should not be perceived.

Body: Full-bodied. Body can be increased with the addition of milk sugar (lactose).

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%) • **Hop Bitterness (IBU)** 15-25 • **Color SRM (EBC)** 40+ (80+ EBC)

94. Oatmeal Stout

Color: Dark brown to black

Clarity: Beer color may be too dark to perceive. When clarity is perceivable, chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavor: Coffee, caramel, roasted malt or chocolate aromas should be prominent. Roasted malt character of caramel or chocolate should be smooth without bitterness.

Perceived Hop Aroma & Flavor: Optional, but should not upset the overall balance.

Perceived Bitterness: Medium

Fermentation Characteristics: Oatmeal is used in the grist, resulting in a pleasant, full flavor without being grainy. Fruity-estery aroma can range from not perceived to very low. Fruity-estery flavor is very low. Diacetyl should be absent or at extremely low levels.

Body: 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%) • **Hop Bitterness (IBU)** 20-40 • **Color SRM (EBC)** 20+ (40+ EBC)

95. Imperial Stout

A. Subcategory: American-Style Imperial Stout

Color: Black

Clarity: Opaque

Perceived Malt Aroma & Flavor: Extremely rich malty aroma is typical. Extremely rich malty flavor with full sweet malt character is typical. Roasted malt astringency and bitterness can be moderate but should not dominate the overall character.

Perceived Hop Aroma & Flavor: Medium-high to high with floral, citrus and/or herbal character.

Perceived Bitterness: Medium-high to very high and balanced with rich malt character.

Fermentation Characteristics: Fruity-estery aromas and

flavors are high. Diacetyl should be absent.

Body: 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%) • **Hop Bitterness (IBU)** 50-80 • **Color SRM (EBC)** 40+ (80+ EBC)

B. Subcategory: British-Style Imperial Stout

Color: Ranging from dark copper typical of some historic examples, to very dark more typical of contemporary examples

Clarity: Opaque in darker versions. When clarity is perceivable, chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavor: Extremely rich malty flavor, often expressed as toffee or caramel, and may be accompanied by very low roasted malt astringency.

Perceived Hop Aroma & Flavor: Very low to medium, with floral, citrus or herbal qualities.

Perceived Bitterness: Medium, and should not overwhelm the overall balance. The bitterness may be higher in darker versions while maintaining balance with sweet malt.

Fermentation Characteristics: High alcohol content is evident. High fruity-estery character may be present. Diacetyl should be absent.

Body: Full

Additional Notes: This style was also originally called “Russian Imperial Stout.”

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%) • **Hop Bitterness (IBU)** 45-65 • **Color SRM (EBC)** 20-35+ (40-70+ EBC)

96. Scotch Ale

A. Subcategory: Traditional Scotch Ale

Color: Light reddish-brown to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Scotch Ales are aggressively malty with a rich and dominant sweet malt aroma and flavor. A caramel character is often part of the profile. Dark roasted malt flavors may be evident at low levels.

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Not perceived to very low

Fermentation Characteristics: Fruity esters, if present, are generally at low levels. Low levels of diacetyl are acceptable.

Body: Full

Additional Notes: A brewery-fresh experience is intended with these beers. Oxidation is not an acceptable character. Pleasantly oxidized Scotch Ales should be classified in Aged Beer categories. *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%) • **Hop Bitterness (IBU)** 25-35 • **Color SRM (EBC)** 15-30 (30-60 EBC)

B. Subcategory: Peated Scotch Ale

Color: Light-reddish brown to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Scotch Ales are aggressively malty with a rich and dominant sweet malt aroma and flavor. A caramel character is often part of the profile. Dark roasted malt flavors may be evident at low levels.

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Not perceived to very low

Fermentation Characteristics: Fruity esters, if present, are generally at low levels. Low levels of diacetyl are acceptable.

Body: full

Additional Notes: A brewery-fresh experience is intended with these beers. Oxidation is not an acceptable character. Pleasantly oxidized Scotch Ales should be classified in Aged Beer categories. *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, in harmony with other attributes. 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%) • **Hop Bitterness (IBU)** 25-35 • **Color SRM (EBC)** 15-30 (30-60 EBC)

97. Old Ale or Strong Ale

A. Subcategory: Old Ale

Color: Copper-red to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Fruity-estery aroma can contribute to the malt aroma and flavor profile. Old

Ales have a malt and sometimes caramel sweetness.

Perceived Hop Aroma & Flavor: Very low to medium

Perceived Bitterness: Evident but minimal

Fermentation Characteristics: Fruity-estery flavors can contribute to the character of this ale. Alcohol types can be varied and complex. A distinctive quality of Old Ales is that they undergo an aging process, often for years. Aging can occur on their yeast either in bulk storage or through conditioning in the bottle. This contributes to a rich, wine-like and often sweet oxidized character. Complex estery attributes may also emerge. Very low diacetyl character may be evident and is acceptable.

Body: Medium to full

Additional Notes: Wood-aged attributes such as vanilla are acceptable. Horsey, goaty, leathery and phenolic character and acidity produced by *Brettanomyces* may also 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%) • **Hop Bitterness (IBU)** 30-65 • **Color SRM (EBC)** 12-30 (24-60 EBC)

B. Subcategory: Strong Ale

Color: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Medium to high malt and caramel sweetness. Very low levels of roast malt may be perceived.

Perceived Hop Aroma & Flavor: Not perceived to very low

Perceived Bitterness: Evident but minimal, and balanced with malt flavors.

Fermentation Characteristics: A rich, often sweet and complex fruity-estery character can contribute to the profile of Strong Ales. Alcohol types can be varied and complex. Very low levels of diacetyl are acceptable.

Body: Medium to full

Original Gravity (°Plato) 1.060-1.125 (14.7-29 °Plato)

• **Apparent Extract/Final Gravity (°Plato)** 1.014-1.04 (3.6-10 °Plato) • **Alcohol by Weight (Volume)** 5.5%-8.9% (7.0%-11.3%) • **Hop Bitterness (IBU)** 30-65 • **Color SRM (EBC)** 8-21 (16-42 EBC)

98. Barley Wine-Style Ale

A. Subcategory: American-Style Barley Wine Ale

Color: Amber to deep red/copper-garnet

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Caramel and/or toffee malt aromas are often present. High residual malty sweetness, often with caramel and/or toffee flavors, should be present.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is medium to very high. American hop varieties are often used, but are not required for this style.

Perceived Bitterness: High

Fermentation Characteristics: Complex alcohols are evident. Fruity-estery aromas and flavors are often high. Very low levels of diacetyl are acceptable.

Body: Full

Additional Notes: Indications of 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 oxidized character harmonizes and enhances the overall experience, this can be regarded favorably.

Original Gravity (°Plato) 1.090-1.120 (21.6-28 °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%) • **Hop Bitterness (IBU)** 60-100 • **Color SRM (EBC)** 11-18 (22-36 EBC)

B. Subcategory: British-Style Barley Wine Ale

Color: Tawny copper to deep red/copper-garnet

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Residual malty sweetness is high

Perceived Hop Aroma & Flavor: Hop aroma and flavor are very low to medium. English type hops are often used but are not required for this style.

Perceived Bitterness: Low to medium

Fermentation Characteristics: Complexity of alcohols and fruity-estery attributes are often high and balanced with the high alcohol content. Low levels of diacetyl are acceptable. Caramel and some oxidized character (vinous aromas and/or flavors) may be considered positive attributes.

Body: Full

Original Gravity (°Plato) 1.085-1.120 (20.4-28 °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%) • **Hop Bitterness (IBU)** 40-60 • **Color SRM (EBC)** 14-18 (28-36 EBC)

2017 GABF TIMELINE

(DON'T MISS THESE DEADLINES!)

Tuesday, June 20 - Tuesday, June 27

Apply to Participate in GABF

(For both competition & festival - online only)

Thursday, June 29 - Thursday, July 13

Competition Beer Registration

Accepted breweries register their competition beers online

Tuesday, July 18

Festival Booth Notification

Festival breweries notified of booth space status
(via lottery selection, if needed)

Tuesday, July 18 - Friday, July 28

Festival Booth, Beer & Badge Registration

Tell us what beers you're bringing to the
festival and/or buy extra badges

Friday, August 11

Deadline for Cancellations/ Refunds/Entry & Info Changes

Last chance to get a refund for cancellation or make changes
to any competition or festival info (beers, badges, etc.)

Monday, August 14 (Arriving 1-2 weeks later)

MicroStar Kegs Ship to Festival Breweries

(Must be requested during Festival Registration period)

Monday, August 28 - Friday, September 1

Competition Beer Samples Due in Colorado

Late arrivals not accepted nor refunded

mid-September (estimated)

Festival Kegs & Case Beer Due to Regional Drop-Offs

Exact dates vary by drop-off location and are provided in late August

EVENT SCHEDULE

Wednesday, October 4

6:30 – 9:00 pm • Brewers Gathering

Thursday, October 5

5:30 – 10:00 pm • GABF Session 1

Friday, October 6

5:30 – 10:00 pm • GABF Session 2

Saturday, October 7

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

Saturday, October 7

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

Saturday, October 7

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.