

# 2008 - 2010

## North American Brewers Association Style Guidelines



Rev. 3/4/08

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The style guidelines presented here are for the North American Beer Awards competition only. It is the responsibility of the entrant to choose the style category that best fits the characteristics of his or her product. The beer will be judged against the guidelines of the category indicated. **Beer may be entered in more than one category.** If the entry is somewhere between categories, enter in both for the best chance of winning. Please provide information on adjuncts, flavors or additives if any and the process used in production of the beer to assist the judges in evaluating your entry

## **Category 1: German Malted Wheat Ales**

### **Subcategory A: Bavarian Style Hefeweizen**

Hefeweizen is a beer that consists of a high percentage of wheat. It may also be very cloudy. The color ranges from straw to gold. Weissbier is well attenuated and very highly carbonated. It is a medium to full-bodied beer. The body of these beers is light but projects a fuller mouth feel from the wheat and yeast. They have a low hop level and hop bitterness is low. The aroma has a clove-banana character. The flavor of a weissbier with yeast is decidedly fruity and phenolic. The phenolic characteristics are often described as clove- or nutmeg-like and can be smoky or even vanilla-like. No diacetyl should be present. Brewer may indicate on the bottle whether the yeast should be intentionally roused.

**Color:** 3 - 8 SRM **Straw to Gold**

**Bitterness:** 10 - 20 IBU

**Alcohol:** (ABV 4.9 – 5.5)

### **Subcategory B: Dunkel Weizen**

Malty sweet and full tasting, Dunkel Weizen presents a cocoa-like and/or caramel flavor. Estery and phenolic elements of this beer should be evident. Color ranges from light copper-brown to dark brown. The beer may be bright or cloudy. Notes of banana esters are common. Hopping rates and aroma are subdued, barely noticeable. No diacetyl should be present. Dunkel Weizen is well attenuated and very highly carbonated, Brewer may indicate whether the yeast should be intentionally roused or that the entry be poured as quietly as possible.

**Color:** 14 – 22 SRM-**Copper to Dark Brown**

**Bitterness:** 10 - 16 IBU

**Alcohol:** (ABV 4.8 – 5.4)

### **Subcategory C: Kristall Weizen**

Krystal Weisszen is a filtered version of Hefeweizen. It lacks the full mouth feel of the Hefeweizen because the beer has been filtered, and yeast is not present. It may also be very cloudy. The color ranges from straw to gold. Weissbier is well attenuated and very highly carbonated. It is a medium to full-bodied beer. They have a low hop level and hop bitterness is low. The aroma has a clove-banana character. The flavor of Krystal Weizen is decidedly fruity and phenolic. The phenolic characteristics are often described as clove- or nutmeg-like and can be smoky or even vanilla-like. No diacetyl should be present.

**Color: 3 - 9 SRM Straw to Gold**

**Bitterness: 10 - 16 IBU**

**Alcohol: (ABV 4.9 – 5.5)**

### **Subcategory D: Weizen Bock**

Weizen Bock is similar to the two beers mentioned in Subcategories A and B but it has a higher extract and corresponding elevated level of alcohol and maltiness. This style can be either pale or dark (golden to dark brown in color). The beer may or may not be very cloudy. Esters and phenols should be in balance within the Weizen flavor profile. Brewer may indicate on the bottle whether the yeast should be intentionally roused.

**Color: 5 - 30 SRM Yellow to Brown**

**Bitterness: 10 - 18 IBU**

**Alcohol: (ABV 6.9 – 9.4)**

### **Subcategory E: Berliner Weisse**

These beers exhibit moderate lactic character and fruity esters in both flavor and aroma. Noble hop character ranges from low to none with a light to moderate wheat aroma. No diacetyl should be present. Color is pale straw to yellow in color. A very thick, white head is characteristic. These beers can be hazy. A bready or grainy flavor of wheat is in the background, as is a slightly sweet Pils malt character. These beers are highly carbonated and light bodied. Berliner Weisse style beer is a low alcohol beer

**Color: 2- 8 SRM Straw to Yellow**

**Bitterness: 5 - 15 IBU**

**Alcohol: (ABV 2.5 – 4.0)**

## **Category 2: Other German Ales**

### **Subcategory A: Kölsch**

Kölsch, is characterized by a golden color, a slightly dry, subtly sweet flavor (often with a light fruitiness), and low to medium body. The beer has low hop flavor and aroma with medium bitterness. Wheat can be used in brewing. Fruity esters should be minimally perceived. Caramel character and chill haze should be absent. Diacetyl should be negligible or not perceived but no diacetyl is preferred.

**Color: 3 – 5 SRM Straw to Light Gold**

**Bitterness: 20 – 32 IBU**

**Alcohol: (ABV 4.8 – 5.3)**

### **Subcategory B: Alt**

This malty German style ale can be hoppy and somewhat bittersweet. The color ranges from copper to brown and the body is medium. Hop character is well balanced with flavor and aroma. Although malty and nutty, the beer should present a crisp and clean, snappy finish. Fruity esters are low to medium and there should be no diacetyl, DMS or chill haze.

**Color: 10 - 20 SRM Copper to Brown**

**Bitterness: 25 – 45 IBU**

**Alcohol: (ABV 4.5 – 5.0)**

## **Category 3: Continental Lager Beers**

### **Subcategory A: Munich Helles**

The aroma character of Munich Helles has no esters, low to no hops, notes of pale malt, and may have some biscuit, bready or toasted malt traits in low amounts. It has a malty sweet taste with the softest hint of caramel and very lightly toasted malted barley. This beer is straw to golden in color, and has a light to medium. The alcohol is moderate, leaving more malt flavor in the finished beer. Hops are mild; just enough to balance the sweetness of the malt. There should be no diacetyl or esters. There may be very low notes of sulfur.

**Color: 4 – 6 SRM Straw to Golden**

**Bitterness: 16 – 25 IBU**

**Alcohol: (ABV 4.8 – 5.3)**

### **Subcategory B: Bohemian Pilsner**

Free of the fruity notes of ales, Bohemian Pilsner is typically light to medium in body and yellow to light gold in color. These Pilsners have very noticeable noble hop aroma and flavor. Barely detectable diacetyl is acceptable. They have a malty, slightly sweet, balance with moderate to high bitterness in the finish. A toasted, biscuit-like malt character may be evident at low levels with very light caramel flavors that enhance the malt profile. No chill haze is allowable and the head should be dense and rich.

**Color:** -3 - 6 SRM - **Yellow to Light Gold**

**Bitterness:** **30 – 45 IBU**

**Alcohol:** **(ABV 4.0 – 5.5)**

### **Subcategory C: German Pilsner**

This style is a well attenuated, medium-bodied, well carbonated beer. Aroma is characterized by noble hops and a lack of fruity esters. This beer has low maltiness leading to a dry finish. Hop bitterness is medium to medium high with noble hop aroma and flavor. Color runs from straw to light gold. There should be no diacetyl or fruity esters but very low levels of sweet corn-like, sulfur may be present. No chill haze is allowable and the head should be dense and rich.

**Color:** 3 - 4 SRM **Straw To Light Gold**

**Bitterness:** **25 - 40 IBU**

**Alcohol:** **(ABV 4.5 – 5.3)**

### **Subcategory D: Dortmunder/ Export**

Dortmunder/ Export is a fully attenuated beer style that results in a stronger beer than other German lager-type Pilsners. They present more malt character but should not be caramel-like. The beers have a clean lager aroma. Dortmunder beers are deep gold in color and have medium body. Hop flavor and aroma may be present at low levels. The beer has medium low to medium high bitterness with emphasis on flavorful balance with a clean, snappy finish and high drinkability. There should be no diacetyl, esters or chill haze.

**Color:** 3 - 6 SRM **deep gold**

**Bitterness:** **22 – 32 IBU**

**Alcohol:** **4.0 – 4.8 percent ABW (ABV 5.0 – 6.0)**

### **Subcategory E: Vienna**

Vienna's toasty-like flavor and reddish to copper color is a by-product of the malt used. Very mild hops direct the emphasis to malt aroma and slight malt sweetness. They are medium in body. Noble-type hop aromas and flavors should be low, crisp and clean. There should be no diacetyl, esters or chill haze.

**Color:** 3 - 9 SRM **Reddish To Copper**

**Bitterness: 22 – 30 IBU**  
**Alcohol: (ABV 4.8 – 5.4)**

**Subcategory F: Märzen - Oktoberfest**

A slightly higher alcohol style lager; it has a corresponding medium body. This beer has a malty aroma with fruity esters. The color is a deep gold to amber color. Maltiness should dominate slightly over a clean, hop bitterness and should be toasty rather than strongly caramel. Floral hop aroma and flavor is low but may not be noticeable. There should be no diacetyl, esters or chill haze.

**Color: 4 - 14 SRM Deep Gold to Amber**  
**Bitterness: 18 - 25 IBU**  
**Alcohol: (ABV 5.0 – 5.9)**

**Subcategory G: Munich Dark**

This beer possesses a very malty nose with no discernable esters. A distinct toasted, chocolate\cocoa -like or caramel character is appropriate. The accent is on the malt. The color range runs from very deep amber to dark brown. The body is medium. Low hop bitterness and low floral hops aromas are appropriate. There should be no diacetyl, esters or chill haze.

**Color: 16 - 20 SRM Very Deep Amber to Dark Brown**  
**Bitterness: 15 – 25 IBU**  
**Alcohol: (ABV 4.8 – 5.3)**

**Subcategory H: Schwarzbier (Black Beer)**

This dark lager has a clean and somewhat neutral roasted malt character without the associated bitterness. Malt flavor should run the spectrum of Pils malt, caramel, and cocoa-like notes all in subtle balance. Hop bitterness is low to medium in character and should linger on the palate. Some slight residual sweetness is acceptable but not required. These beers exhibit medium-light to a medium body, and moderate to moderately high carbonation. They should be smooth without harshness or astringency, despite the use of dark malts. Noble-type hop flavor and aroma should be low to medium. There should be no fruity esters or diacetyl perceived. Color ranges from medium brown to very dark brown with garnet highlights.

**Color: 20 – 30+ SRM Medium Brown to Dark Brown**  
**Bitterness: 22 – 32 IBU**  
**Alcohol: (ABV 3.8 – 5.0)**

## **Category 4: Bock Beers**

Bock beers are full bodied with a prevalent malty sweetness and very evident alcohol that can include some toasty notes, caramel, and chocolate undertones

### **Subcategory A: Traditional Bock**

This style can include some chocolate undertones. These are usually dark beers with just enough hops to balance the malt while leaving the flavor emphasis on malty sweetness and high alcohol. Although there should be no diacetyl, there may be low levels of fruity esters. These beers are medium- to full- bodied, with moderate hop bitterness. Hop flavor should be low and hop aroma should be very low. Bocks can range in color from deep copper to dark brown.

**Color:** 20 - 30 SRM **Deep Copper to Dark Brown**

**Bitterness:** 20 – 30 IBU

**Alcohol:** (ABV 6.3 – 7.5)

### **Subcategory B: Helles Bock / Maibock**

While possessing the same general characteristics of Bock, the Helles version does not have the chocolate under-taste. Full bodied, it has a predominant malty taste and aroma with straw to gold color found in Munich style Helles beer. Enough hops are added to balance the sweetness with low to medium noble hop aroma. Once again alcohol levels are high. Although there should be no diacetyl, there may be low levels of esters.

**Color:** 4 - 10 SRM **Straw to Gold**

**Bitterness:** 20 – 35 IBU

**Alcohol:** (ABV 6.3 – 8.0)

### **Subcategory C: Doppel Bock**

This is a stronger version of Bock but don't be confused by the name-- it's not twice as strong. Doppel Bock is typically very full bodied with intense malty sweetness and alcohol in the taste and aroma. Malt character is of fresh and lightly toasted Munich-style malt with some caramel and toffee that contributes to complexity. Color is dark amber to dark brown with low hops so that the entire emphasis is on malt. Although there should be no diacetyl, there may be low levels of esters.

**Color:** 12 - 28 SRM **Dark Amber to Dark Brown**

**Bitterness:** 18 – 30 IBU

**Alcohol: (ABV 7.0 – 9.0)**

**Subcategory D: Eisbock**

The strongest Bock, Eisbock is very malty and full-bodied with increased sweetness and alcoholic warmth. Color ranges from amber to dark brown. Once again, hops are added to balance but the emphasis is on the malt. Although there should be no diacetyl, there may be low levels of fruity esters. These beers are usually derived from doppel bocks that have their alcohol level increased by freezing and removing the ice and are therefore similar in taste and aroma.

**Color: 15 - 50 SRM-Amber to Dark Brown**

**Bitterness: 26 – 35 IBU**

**Alcohol: (ABV 8.5 – 14.0)**

**Category 5: English Bitter**

This ale is not quite as bitter tasting as the name implies. English Bitter has a copper-red color and a noticeable fruitiness. In traditional form, it may exhibit notes of marmalade character. The hop aroma should exhibit classic English character; floral, earthy, herbal, fruity, and even spicy.

**Subcategory A: Ordinary Bitter**

The color of Ordinary Bitter ranges from gold to copper. It has medium bitterness, light to medium body, and low to medium malt sweetness. Hop flavor and aroma character may be evident. Carbonation is mild. Fruity-ester character is medium. Some diacetyl is acceptable at very low levels in aroma and flavor. Chill haze is allowable at cold temperatures.

**Color: 8 - 12 SRM Gold to Copper**

**Bitterness: 20 – 35 IBU**

**Alcohol: (ABV 3.0 – 3.8)**

**Subcategory B: (Special) Best Bitter**

Special Bitter has a more robust malt character than Ordinary Bitter, with medium body, mild sweetness, and medium bitterness. It is gold to copper in color. Hop flavor and aroma character may be evident. Carbonation is mild. Fruity-ester character is acceptable in aroma and flavor. Diacetyl is acceptable at very low levels. Chill haze is allowable at cold temperatures.

**Color:** 8 - 14 SRM-Gold to Copper  
**Bitterness:** 30 – 45 IBU  
**Alcohol:** (ABV 4.1 – 4.8)

**Subcategory C: (Extra Special) Strong Bitter ESB**

Extra Special Bitter possesses medium to strong hop qualities in aroma, flavor, and bitterness. Malty sweetness is more evident than in other Bitters. It is light amber to copper in color. Carbonation is mild. Fruity-ester character is acceptable in aroma and flavor. Diacetyl is acceptable at very low levels no DMS. Chill haze is allowable at cold temperatures.

**Color:** 8 - 14 SRM  
**Bitterness:** 35 – 55 IBU  
**Alcohol:** (ABV 4.8 – 5.8)

**Category 6: Pale Ales**

**Subcategory A: English Summer Ale**

English Summer Ale is light to medium-light bodied with medium-low to medium bitterness, and low to medium residual malt sweetness. Malt flavor may be biscuit-like. Color is light straw to golden colored. Hop character, flavor and aroma are evident and may or may not be assertive yet always well balanced with malt character. Hop aroma can be floral, citrusy, or herbal. Mild carbonation is expected in draft versions, and bottled versions are normal or lively. The overall impression is refreshing. Fruity-ester characters are acceptable at low to moderate levels. Diacetyl should be negligible or not perceived but no diacetyl is preferred. Chill haze is allowable at cold temperatures.

**Color:** SRM 3 – 10 Light Straw to Golden  
**Bitterness:** 15 - 30 IBU  
**Alcohol:** ABV 4.0 – 5.5

**Subcategory B: English Pale Ale**

Traditional English Pale Ales range in color from gold to deep copper. They are medium-bodied, hoppy, and well attenuated. They have a dry, biscuity to low maltiness and are also fruity. Medium to high hops are evident in both taste and aroma. The hop aroma should exhibit classic English character; floral, earthy, herbal, fruity, and even spicy. Low caramel character may be present with fruity-ester flavors and aromas that are moderate to strong. Chill haze is allowable at cold temperatures. Some diacetyl is acceptable at very low levels but no diacetyl is preferable.

**Color: 4 - 14 SRM Gold to Deep Copper**

**Bitterness: 25 – 45 IBU**

**Alcohol: (ABV 4.4 – 5.3)**

**Subcategory C: American Pale Ale**

Pale Ale is differentiated by its generous use of American style hops. Hop aroma is characterized by citrus, floral, resin, or sweet pine typically from American varietal hops. It may also have some residual sweetness and caramel traits from the use of crystal malt with moderate to strong fruity esters. Color ranges from deep golden to copper and they exhibit a medium body. No diacetyl may be present. Haze is allowable.

**Color: 3 - 14 SRM Golden to Copper**

**Bitterness: 30 – 45 IBU**

**Alcohol: (ABV 4.4 – 5.4)**

**Subcategory D: American Strong Pale Ale**

American Strong Pale Ale is an offshoot of the American Pale Ale style but follows the American axiom “some’s good, more’s better”. It is a category to fill the gap between American Pale Ale and American IPA. They are golden to copper in color and have an aggressive hop bitterness, flavor and aroma characterized by citrus, floral, resin, or sweet pine typically from American varietal hops. Flavor profile exhibits low maltiness and low caramel with moderate to strong fruity esters and higher alcohol levels. Aroma combines big hops with fruity esters. Diacetyl or is not allowed. Haze is acceptable.

**Color: 3 - 16 SRM Golden to Copper**

**Bitterness: 35 – 50 IBU**

**Alcohol: (ABV 5.6 – 6.3)**

**Subcategory E: English-Style India Pale Ale**

The two most distinguishing traits of this beer are the hops and alcohol. These should both be very noticeable. IPAs can be fruity with earthy, herbal, fruity, and even spicy hop character. Hopping rates are aggressive with a full, floral hop aroma and may have a strong hop flavor and hop bitterness. India Pale Ales possess medium maltiness and body. The beer should finish clean, snappy, bitter, dry and well attenuated. Color is pale gold to deep copper. Chill haze is allowable at cold temperatures.

**Color:** 6 - 14 SRM **Pale Gold to Deep Copper**  
**Bitterness:** 45 – 70 IBU  
**Alcohol:** (ABV 5.6 – 7.5)

**Subcategory F: American-Style India Pale Ale**

This style is similar to English India Pale Ale but is much more aggressively hopped and uses hops characterized by citrus, floral, resin, or sweet pine typically from American varietal hops. Color is pale gold to deep copper with full, flowery hop aroma and usually a strong hop flavor and bitterness. India Pale Ales possess medium maltiness and body. Fruity-ester flavors and aromas are moderate to very strong. Chill haze is allowable at cold temperatures.

**Color:** 4 - 14 SRM **Pale Gold to Deep Copper**  
**Bitterness:** 45 – 85 IBU  
**Alcohol:** (ABV 5.6 – 7.5)

**Subcategory G: Double/Imperial India Pale Ale**

This style, like the Strong Pale Ale, is the big brother of American IPA. It has intense flavor, bitterness, and aroma of hops without being harsh. The alcohol should be higher than American IPA. The color ranges from golden to amber. The high hop intensity should be balanced with complex alcohol flavors. They exhibit fruity esters and fresh, clean malt character. No complex oxidation products from aging, such as dark fruits, should be present. Body is medium high to full. No diacetyl.

**Color:** 4 - 10 SRM **Golden to Amber**  
**Bitterness:** 65 - 100 IBU  
**Alcohol:** (ABV 7.5 – 11.0)

**Category 7: American Amber or Red**

**Subcategory A: American Amber Ale**

Medium-bodied beers, they have evident esters in the nose. American hops, citrus, floral, resin, or sweet pine character, emerge in the bitterness, flavor and aroma, particularly in the bitterness. Color ranges from copper to light brown. Medium to high maltiness evident. No diacetyl may be present. Chill haze is allowable at cold temperatures.

**Color:** 8 - 18 SRM **Copper to Light Brown**

**Bitterness: 30 – 45 IBU**  
**Alcohol: (ABV 4.4 – 6.0)**

**Subcategory B: American Amber Lager**

Like the Amber Ales, these are of medium body, there are no esters. Floral hops may be evident from low to moderate bitterness with low levels of floral or citrusy hops in the aroma. Color ranges from copper to light brown. Crystal or caramel malt adds sweetness and aroma. There should be no diacetyl, fruity esters or chill haze detected. Some examples may exhibit some acetaldehyde. Light examples should be specified by the brewer. These will have the same flavor and aroma profile but at lower levels.

**Color: 6 - 16 SRM Copper to Light Brown**  
**Bitterness: 18 – 30 IBU**  
**Alcohol: (ABV 3.5 – 5.4)**

**Category 8: Scottish and Irish Ales**

These ales are more full-bodied than English ales, with an accent on malt in both aroma and taste. Scottish Ales possess a less fruity character than their English counterparts and may contain a low level of diacetyl (butterscotch). Modern market examples can exhibit some smoke or peat flavors and aromas but these should be subtle. Higher smoke character beers should be entered in smoked beer categories.

**Subcategory A: Scottish Light**

Lightest in color and body of the subcategories, it is light amber to light brown in color. Flavor is caramel-like with a light mouth-feel. Hop bitterness is low and hop flavor or aroma is negligible. Chill haze is acceptable at low temperatures.

**Color: 9 - 18 SRM Amber to Light Brown**  
**Bitterness: 9 – 20 IBU**  
**Alcohol: (ABV 2.8 – 3.8)**

**Subcategory B: Scottish Heavy**

This is a bigger beer than the Scottish Light. It has moderate alcohol strength and medium body and is caramel-malty. Hop bitterness may be perceived but not hop flavor or aroma. Fruity esters

are very low if present. Color ranges from golden amber to deep brown. Fermentation components like diacetyl and sulfur may be evident.

**Color:** 10 - 19 SRM **Golden Amber to Deep Brown**

**Bitterness:** 12 – 20 IBU

**Alcohol:** (ABV 3.5 – 4.5)

### **Subcategory C: Scottish Export**

With a dominant sweet, caramel and malty flavor, it has low bitterness and may exhibit some diacetyl. No hop flavor or aroma should present. It has medium body and fruity-ester character may be noticeable. Fermentation components like diacetyl and sulfur are acceptable at very low levels. Color ranges from golden amber to deep brown.

**Color:** 10 – 19 SRM **Golden Amber to Deep Brown**

**Bitterness:** 15 – 25 IBU

**Alcohol:** (ABV 4.0 – 5.0)

### **Subcategory D: Irish Red Ale**

Color ranges from light copper to light brown in color. Medium hop bitterness and flavor with no to moderate subdued hop aroma. Floral, herbal or noble hops are appropriate. Red ales exhibit low to medium caramel sweetness and a medium body. They may have low to moderate levels of fruity-ester flavor and aroma. No diacetyl should be perceived. Chill haze is allowable at cold temperatures.

**Color:** 10 – 19 SRM **Light Copper to Light Brown**

**Bitterness:** 20 – 28 IBU

**Alcohol:** (ABV 4.0 – 5.0)

### **Subcategory E: Double/Imperial Irish Red Ale**

These beers are big examples of American Amber Ales. These full-bodied ales have intense hop bitterness, flavor and aroma. Alcohol content is also very high and of notable character. They range from deep amber to dark copper in color. Though the hop character is intense it's balanced with alcohol flavors, moderate to high fruity esters and medium to high caramel malt character. Hops should not be harsh. Diacetyl or should not be perceived. They are differentiated from Imperial IPA's by caramel flavor and color. They are differentiated from Barley Wines by freshness: these beers do not have the products of oxidation from aging.

**Color:** 10 – 15 SRM **Deep Amber to Dark Copper**

**Bitterness:** 55 – 85 IBU

**Alcohol: (ABV 7.8 – 10.5)**

## **Category 9: Brown Ales**

### **Subcategory A: English Mild Ale**

Mild Ales are low alcohol beers designed to quench a thirst. The style is sweeter than other English ales with a flavor as malty as possible in a low alcohol beer. The body is light to light medium. Color is light amber to dark brown. There is very little hop aroma or bitterness. Diacetyl is low to none and fruity-ester levels are low to moderate. Chill haze is allowable at cold temperatures. Darker examples may have more complexity with notes of caramel, roast and licorice.

**Color: 9 - 35 SRM Light Amber to Dark Brown**

**Bitterness: 10 – 24 IBU**

**Alcohol: (ABV 2.8 – 4.0)**

### **Subcategory B: English Brown Ale**

Ales in this category are sweeter and more full-bodied than Mild Ales and might be thought of as a Mild's big brother. In general, these brews are medium-bodied. The flavor presents with a hint of chocolate and low hops. They are medium copper to medium brown in color with garnet highlights. The overall emphasis is on the malt with possible notes of roast and fruitiness. Some very low diacetyl may be perceived. Chill haze is allowable at cold temperatures.

**Color: 15 - 24 SRM Medium Copper to Medium Brown**

**Bitterness: 15 – 25 IBU**

**Alcohol: (ABV 4.1 – 5.9)**

### **Subcategory C: American Brown Ale**

This style, as compared to English Brown Ale has increased malt, alcohol, extract, and hop character. The body is medium to medium full. It is a balanced beer with moderately assertive bitterness and hop flavor and aroma. Cocoa\chocolate and caramel character Color ranges from deep copper to brown. The flavor features cocoa, caramel, and may have low biscuit malt character. Fruity-ester characters should be subdued; diacetyl should not be perceived. Chill haze is allowable at cold temperatures.

**Color: 15 - 22 SRM Deep Copper to Brown**

**Bitterness: 25 – 45 IBU**  
**Alcohol: (ABV 4.1 – 6.3)**

## **Category 10: Porter**

### **Subcategory A: Brown Porter**

Brown Porter is the lighter of the two versions with low to medium body. It is malty and leans toward the sweet caramel/toffee and chocolaty side. Hops are low and restrained, just enough to balance the sweetness. The color is medium to deep brown with reddish tones. Fruity esters and low hop aroma are acceptable. No sharp roast or coffee notes should be apparent. No diacetyl is acceptable.

**Color: 20 - 35 SRM Medium to Deep Brown**  
**Bitterness: 20 – 30 IBU**  
**Alcohol: (ABV 4.4 – 5.9)**

### **Subcategory B: Robust Porter**

This style has medium to full body in a balanced beer with a dry, coffee-like malty flavor and aroma. Chocolate and black malts add bitterness without burnt malt or charcoal notes. Hop aroma and flavor range from low to medium high. The color is deep brown with red hues. Fruity esters may be evident, balanced with roast malt and hop bitterness

**Color: 28+ SRM Deep Brown**  
**Bitterness: 30 – 45 IBU**  
**Alcohol: (ABV 5.0 – 6.5)**

## **Category 11: Stout**

### **Subcategory A: Dry Stout**

Sometimes called Irish Stout, dry stout is not a heavy beer; it is light to medium in body and alcohol. The distinguishing feature of dry stout is the use of roasted barley for a slightly roasted coffee and light caramel flavor. Fruity esters are minimal. Diacetyl should be very low or not perceived. Head retention is excellent. The color runs from garnet to opaque dark brown. There are no noticeable hop flavors or aromas. Burnt-roast malt flavor characterizes the finish. Some slight, low, sour-lactic character is allowable.

**Color: 30+ SRM Brown with Garnet to Opaque Dark Brown**  
**Bitterness: 30 – 40 IBU**  
**Alcohol: (ABV 3.8 – 5.3)**

**Subcategory B: Sweet Stout**

Also called Milk Stout may be sweetened through the use of lactose (milk sugar) and has a sweeter more chocolate or caramel flavor than dry stout. The characteristics include a medium body with the typical deep red-brown to opaque brown color of stout. Diacetyl should be negligible but no diacetyl is preferred.

**Color: 35+ SRM Deep Red-Brown to Opaque Brown**  
**Bitterness: 15 – 25 IBU**  
**Alcohol: (ABV 3.1 – 5.5)**

**Subcategory C: Oatmeal Stout**

This stout may generally follow the profile of Dry, Sweet or Foreign stout as the base beer but includes a silky\creamy mouth feel from the addition of oats to the grist. The base beer style should be considered when evaluating this beer. Fruity esters are minimal. Diacetyl should be very low or not perceived but no diacetyl is preferred. Head retention is excellent. The color runs from brown with hues of garnet to opaque dark brown.

**Color: 25 SRM Brown with Garnet to Opaque Dark Brown**  
**Bitterness: 20 - 40 IBU**  
**Alcohol: (ABV 3.8 – 5.5)**

**Subcategory D: Foreign Stout**

This is a stronger version of Dry Stout with additional malt and hops The color is black opaque with brown\garnet highlights possible The mouthfeel is medium-full to full bodied. They exhibit malt sweetness and caramel flavor with a distinctive dry-roasted bitterness in the finish with coffee-like roasted barley and roasted malt aromas. Fruity esters are appropriate but no hop aroma. Diacetyl should be negligible or not perceived but no diacetyl is preferred. Head retention is excellent.

**Color: 30+ SRM Opaque Black**  
**Bitterness: 30 – 60 IBU**  
**Alcohol: (ABV 5.6 – 7.5)**

### **Subcategory E: American Stout**

American stout has a low to medium malt sweetness with a degree of caramel, chocolate and/or roasted coffee flavor with a roasted bitterness. Hop bitterness, aroma, and flavor may be moderate to high with American citrus-type and/or resinous hop character. Fruity esters are low. Astringency may be low but not excessive. Diacetyl should be low or not perceived. Head retention is excellent. This beer is a version of Foreign Stout with evident hop flavor, aroma and bitterness with the same malt character, mouthfeel and color. The bitterness profile overlaps with Foreign Stout and may be higher.

**Color: 30+ SRM Opaque Black**

**Bitterness: 35 – 70 IBU**

**Alcohol: (ABV 5.6 – 8.8)**

### **Subcategory F: Imperial Stout**

Imperial Stout is differentiated from Foreign Stout by even higher levels of hops and alcohol than other styles. Imperial Stout is a bit lighter, from brown to black, It can be extremely rich with malty, currant, dark fruit flavor and aroma balanced with assertive hopping and fruity-esters. Bitterness can be moderate to high, but balanced. Roasted malt astringency and bitterness can be moderate. Hop aroma can be moderate to highly floral, citrus or herbal. Diacetyl levels should be very low. Milder versions are ready to drink fresh and larger versions benefit from maturation.

**Color: 22+ SRM Brown to Black**

**Bitterness: 50 – 80 IBU**

**Alcohol: (ABV 7.0 – 12.0)**

## **Category 12: Strong Ales**

### **Subcategory A: Scotch Ale**

Scotch Ale is the strongest version of Scottish Ale. Scotch Ales are lightly hopped, with the emphasis on a very malty, caramel, full-bodied beer. The color ranges from deep copper to brown. Diacetyl is acceptable at low levels. Chill haze is allowable at cold temperatures. Scotch ales may exhibit peat smoke character at a background level. Higher level of smoke should be entered in the smoke beer categories. Aged examples will exhibit products of maturation.

**Color: 10 - 24 SRM Deep Copper to Brown**

**Bitterness: 25 – 35 IBU**

**Alcohol: (ABV 6.5 – 8.4)**

### **Subcategory B: English Old Ale**

Characteristics of this beer include a medium to full body and floral aroma that may exhibit a nutty quality and malty sweetness. They also can have a fruity nature. Color usually runs from copper to medium brown. Hopping may be assertive and the perceived bitterness is masked by residual sugars and products of maturation. It is not as strong as Barley Wine. With oxidation it can take on a vinous, sherry, port-like character. Low Diacetyl is acceptable, but no diacetyl is preferred.. Oak aged character is acceptable. Chill haze is acceptable at low temperatures.

**Color: 10 - 20 SRM Copper to Medium Brown**

**Bitterness: 30 – 65 IBU**

**Alcohol: (ABV 6.3 – 9.5)**

### **Subcategory C: English Barley Wine**

Barley Wines and "Strong" or "Old" ales share many common traits. They are both strong and full-bodied and characterized by evident alcohol. They both have hops that diminish during cellaring (aging) and are therefore predominately malty in flavor and aroma with evident esters and alcohol aroma. English style Barley Wines range from tawny copper to dark brown in color and are full bodied with high residual malty sweetness. The flavor in Barley Wines is complex and can include qualities described anywhere from prunes, nutty, biscuit, to woody and dark fruit esters. Hop aroma and flavor may be minimal to medium. Chill haze is allowable at cold temperatures. Diacetyl is acceptable at low levels but no diacetyl is preferred.

**Color: 12 - 22 SRM-Tawny Copper to Dark Brown**

**Bitterness: 35 – 55 IBU**

**Alcohol: (ABV 8.4 – 13.1)**

### **Subcategory D: American Barley Wine**

American style Barley Wines differ from the English in hop aromas, flavors, and bitterness.. Very low levels of diacetyl may be present with a less complex malt character. They exhibit caramel and/or toffee aroma and flavor. Complexity comes from the interplay of malt, hops and caramel flavors that develop with age. Hop aroma can be floral, citrusy, or herbal. Diacetyl should be negligible or not perceived but no diacetyl is preferred. Chill haze is allowable at cold temperatures.

**Color: 12 - 22 SRM Tawny Copper to Dark Brown**

**Bitterness: 50+ IBU**

**Alcohol: (ABV 9.0 – 14.0)**

## **Category 13: North American Lagers**

### **Subcategory A: American Standard Lager**

Light in body, American Standard has low malt aroma and flavor combined with a very pale yellow to straw color. Hops may be noticeable in low levels but overall there is little or no aroma. It may have a corn-like sweetness from the use of brewing adjuncts. They are very clean and crisp and well carbonated. No chill haze or diacetyl is present.

**Color:** 2 - 4 SRM **light, pale yellow to straw**

**Bitterness:** 7 – 15 IBU

**Alcohol:** (ABV 4.0 – 5.0)

### **Subcategory B: American Premium Lager**

This beer is very similar to American Standard except more malt is used in its formulation. The body is low with low malt flavor and aroma. Color is a bit darker than the American Standard, a pale gold. Hop bitterness is low to medium with no hop aroma. No chill haze or diacetyl is present.

**Color:** 2 - 6 SRM **light, pale yellow to deep straw**

**Bitterness:** 10 – 18 IBU

**Alcohol:** 3 (ABV 4.5 – 5.0)

### **Subcategory C: American Malt Liquors**

This is a pale lager beer roughly similar to other American lagers but with a higher alcohol level. These beers, like American Standard Lager, are very pale with light hopping levels. Some residual sweetness and sweet-fruity esters may be present. No chill haze or diacetyl is allowable.

**Color:** 2 - 8 SRM **light gold to deep gold**

**Bitterness:** 12 – 23 IBU

**Alcohol:** 5 (ABV 6.3 – 7.5)

### **Subcategory D: American Specialty Lager**

These lagers lack the sweetness of other American lagers and have a low malt flavor. Color is straw to golden. Bitterness is low and carbonation is high. Body can be low to medium and alcohol may be higher. Esters, chill haze and diacetyl should not be present.

**Color:** 2 - 7 SRM **light gold to gold**

**Bitterness:** 7 – 23 IBU

**Alcohol: (ABV 4.4 – 6.3)**

**Subcategory E: American Light Lagers**

Lighter in body than American Standard, with lower alcohol content and fewer calories, it has low malt aroma and flavor and an extremely pale yellow color. Hops are barely detectable in low levels with little or no aroma. It may have a very slight corn-like sweetness from use of brewing adjuncts. No diacetyl is present.

**Color: 2 - 3 SRM Light straw to straw**

**Bitterness: 5 – 15 IBU**

**Alcohol: (ABV 3.5 – 4.4)**

**Subcategory F: Latin American or Tropical Style Lagers or Ales**

The brewer MUST specify whether the entry is Lager or Ale. These beers are very light in color and correspondingly light bodied. They have very low levels of hop bitterness, aroma, and flavor. Sugar adjuncts may be added to lighten the body and flavor of this beer, and may contribute a cider or green apple-like character to the beer. A very low corn-like trait may be present in low levels. Diacetyl should be absent. Carbonation levels may be high in this style.

**Color: 2-4 SRM straw**

**Bitterness: 5 – 15 IBU**

**Alcohol: (ABV 3.6 – 5.3)**

**Category 14: North American Light Ales**

**Subcategory A: Cream Ales**

This style is light in body with lively effervescence. It has low malt aroma and flavor and at times has a low sulfur character. The color ranges from pale yellow to straw. Hops may be noticeable in low levels but overall there is little or no hop aroma. The style may also have a corn-like sweetness from the use of brewing adjuncts. No diacetyl is present. Cream beer, made using a warm fermentation and cold lagering or blending, results in a very smooth, crisp and refreshing brew. They are mild, pale and light bodied. Hop flavor and aroma are very low to low and some fruity aroma may be present. No diacetyl or chill haze may be present.

**Color: 2 - 7 SRM Straw to Pale Yellow**

**Bitterness: 7 – 22 IBU**

**Alcohol: (ABV 4.9 – 6.3)**

**Subcategory B: Light Ales**

Light Ales, a variation of Golden Ales, have lighter body and color than other American or British Ales. They have an extremely light body and taste. The color ranges from light to deep straw. Hops are at the brewer's discretion but should not overpower the very light nature of this beer. The beer may be dry hopped. No diacetyl should be detected. Alcohol levels should be similarly restrained.

**Color: 2-4 SRM Light Straw to Dark Straw**

**Bitterness: 5 – 18 IBU**

**Alcohol: (ABV 4.0 – 5.0)**

**Subcategory C: Blonde or Golden Ale**

Blond or Golden ale are a crisp, dry light to medium bodied beer with some light malt sweetness. The hop character is a low floral aroma with low to medium bitterness. Color ranges from straw to light golden. Fruity esters may be present but not overpowering. No diacetyl or chill haze is allowed.

**Color: 3 – 8 SRM Straw to Light Golden**

**Bitterness: 15 – 25 IBU**

**Alcohol: (ABV 4.0 – 5.0)**

**Category 15: American Wheat Beers**

These beers have a distinctive wheat profile. They may be filtered or unfiltered, dark or light and have noticeable hopping. They do not have the phenolic banana/clove aroma of Bavarian wheat beers and can have evident maltiness.

**Subcategory A: American Hefeweizen**

If the example is served without yeast, no yeast characters should be detected but if it is served with yeast, the character should portray a full yeasty mouth feel and appear hazy to very cloudy. Color is usually straw to light amber, and the body should be light to medium in character. This beer can be made using either ale or lager yeast. Yeast flavor and aroma should be low to medium but not overpowering the balance and character of malt and hops. There is a higher perceived bitterness. Diacetyl should not be perceived.

**Color: 3 – 10 SRM Straw to Light Amber**

**Bitterness: 10 – 35 IBU**

**Alcohol: (ABV 3.8 – 5.6)**

**Subcategory B: American Style Wheat Beer**

These beers are usually clear golden to light amber, and the body should be light to medium in character. If the example is served without yeast, no yeast characters should be detected but if it is served with yeast, the character should portray a full yeasty mouth feel and appear hazy to very cloudy. A light to moderately strong grainy wheat flavor should be perceived. Hop rates may be low to medium and can have either a citrus, spicy, or floral noble hop character. A fruity aroma and flavor are typical but at low to medium levels. They are generally light refreshing, balanced and very drinkable. Slight sourness is optional. No diacetyl. They should have a long-lasting white head.

**Color: 3 – 12 SRM Straw to Gold**

**Bitterness: 15 - 30 IBU**

**Alcohol: (ABV 5.0 – 6.9)**

**Subcategory C: American Dark Wheat**

These beers are usually clear, amber to brown, and the body should be light to medium. If the example is served without yeast, no yeast characters should be detected but if it is served with yeast, the character should portray a full yeasty mouth feel and appear hazy to very cloudy. A light to moderately strong grainy wheat flavor should be perceived with notes of caramel and mild cocoa. Hop rates may be low to medium and can have either a citrus American or a spicy or floral noble hop character. A fruity aroma and flavor are typical. Slight sourness is optional. No diacetyl. They should have a long-lasting white head.

**Color: 8 – 15 SRM Amber to Brown**

**Bitterness: 15 - 30 IBU**

**Alcohol: ABV 5.0 – 6.9**

**Subcategory D: American Dark Hefeweizen**

If the example is served without yeast, no yeast characters should be detected but if it is served with yeast, the character should portray a full yeasty mouth feel and appear hazy to very cloudy. Color is amber to brown, and the body should be light to medium in character. This beer can be made using either ale or lager yeast. They exhibit roasted malt aroma and flavor with a low level of roast malt astringency balanced with malt sweetness and a cocoa/chocolate or caramel character. Color is amber to dark brown. Yeast flavor and aroma should be low to medium but not overpowering the balance and character of malt and hops. Diacetyl should not be perceived.

**Color: 8 – 15 SRM Amber to Brown**

**Bitterness: 10 – 35 IBU**

**Alcohol: ABV 3.8 – 5.6**

## **Category 16: Continental Wheat Beers**

### **Subcategory A: Belgian Wit (White)**

Belgian White Ales are brewed using un-malted wheat and malted barley and are lightly spiced with coriander and orange peel. This style should give the impression of a highly drinkable session beer. These very pale beers are often bottle conditioned and served cloudy. The style is further characterized by the use of noble-type hops to achieve a low to medium bitterness and hop flavor. The beer has low to medium body, no diacetyl, and a low to medium fruity-ester level. Mild acidity is appropriate. Highly carbonated.

**Color:** 2 – 4 SRM **Straw**

**Bitterness:** 10 – 20 IBU

**Alcohol:** (ABV 4.0 – 5.3)

## **Category 17: Flavored Beers**

### **Subcategory A: Herbed/Spiced**

A low hopping level puts the emphasis on the spices used. However, the character of beer should be in balance with the spice and a good evaluation is based on balance of flavors. The brewer should list the herbs and/or spices are used, and may also list a base beer style.

**Color:** Variable

**Bitterness:** 5 - 70 IBU

**Alcohol:** (ABV 4.0 – 6.9)

### **Subcategory B: Fruit Beers**

Fruit is used in the beer to impart a distinctive fruity presence. The characteristics of the base beer should be evident. Clear or hazy beer is acceptable in appearance. The brewer should list what fruits are used, and may also list a base beer style.

**Color:** Variable

**Bitterness:** 5 – 70 IBU

**Alcohol:** (ABV 4.0 – 6.9)

**Subcategory C: Honey Beer**

These beers are brewed using honey and malted barley. Beers may be brewed to any style. Character of honey should be perceived in the flavor and aroma and balanced with other flavor and aromas. The brewer may list the base beer style.

**Color: Variable**

**Bitterness: Variable IBU**

**Alcohol: 2.0 – 9.5 percent ABW (ABV 2.5 – 11.9)**

**Subcategory D: Malternatives**

These are malt based, fermented beverages--no distilled spirits may be present. They have no perceptible hop character or flavor and, in fact, are often produced without the use of hops. They may have a variety of added flavors. No diacetyl, DMS or other brewing faults should be detected. Color varies by the desired effect of the product.

**Subcategory E: Chili Beer**

Chili peppers are used in the beer to impart the distinctive chili heat. The character of beer should be in balance with the heat and a good evaluation is based on balance of flavors. The brewer should list the types of chilis used, and list a base beer style.

**Color: Variable**

**Bitterness: 5 - 70 IBU**

**Alcohol: (ABV 4.0 – 6.9)**

**Category 18: Smoke and Wood Flavored Beers****Subcategory A: Smoke Flavored Beer**

Any style of beer can be smoked; the goal is to reach a balance between the style's character and the smoky properties. The brewer should list the traditional or experimental style of the base beer as well as the wood type used as a smoke source (e.g. "alder smoked dry stout"). Beer entries not accompanied by this information may be at a disadvantage during judging.

**Color: 10 - 20 SRM Straw to Gold**

**Bitterness: 20 – 30 IBU**

**Alcohol: (ABV 4.5 – 6.3)**

**Subcategory B: German Style Smoked Beer**

German style smoked beer (Rauchbier) should have smoky characteristics ranging from low to high. Smoke character is not harsh or phenolic, but smooth, with a mild sweetness. The aroma should strike a balance between malt, hop, and smoke. Fruity esters, diacetyl, and chill haze should not be perceived.

**Color:** 10 - 20 SRM **Straw to Gold**

**Bitterness:** 20 – 30 IBU

**Alcohol:** (ABV 4.5 – 6.3)

**Subcategory C: Wood Flavored Beer**

Wood- or barrel-aged beer, either a traditional style or other, has been aged for a period of time in a wooden barrel or in contact with wood. This beer is aged to impart the character of the wood and/or what has previously been in the wood. New wood is often characterized as a blend of vanilla and wood character. Used sherry, bourbon, scotch, port, wine and other barrels are often used, imparting those flavors to the beer. The brewer should list the type of wood used (new or old, oak or other wood type), type of barrel used (new, port/ whiskey/ wine/ sherry/ other), base beer style or achieved character.

**Color:** Variable

**Bitterness:** Variable IBU

**Alcohol:** (ABV 2.5 – 6.9)

**Category 19: Belgian and French Style Beers****Subcategory A: Dubbel**

This medium- to full-bodied, dark amber to brown-colored ale has a malty sweetness and nutty, chocolate-like, and roast malt aroma. A faint hop aroma is acceptable. Dubbels are also characterized by low bitterness and no hop flavor. Very small quantities of diacetyl are acceptable. Fruity esters (especially banana) are appropriate. Head is dense and retention is good. Diacetyl should be negligible or not perceived but no diacetyl is preferred. Chill haze is acceptable at low temperatures.

**Color:** 10 – 16 SRM

**Bitterness:** 18 – 25 IBU

**Alcohol:** 4.8 – 6.0 percent ABW (ABV 6.0 – 7.5)

### **Subcategory B: Tripel**

Tripels are often characterized by a complex, fruity, flavor with spicy, phenolic notes. These light-colored ales can be sweet. They are medium bodied with a neutral hop/malt balance. They are well carbonated. There should be no roasted or dark malts. Low hop flavor is okay. Belgian “barnyard” may be present with notes of allspice, nutmeg, and cinnamon (not clove). Tripel can be peppery. Alcohol strength and flavor should be evident. Head retention is good. Diacetyl should be negligible or not perceived but no diacetyl is preferred. Chill haze is acceptable at low temperatures.

**Color: 3.5 – 55 SRM Yellow to Gold**

**Bitterness: 20 – 25 IBU**

**Alcohol: (ABV 7.0 – 10.0)**

### **Subcategory C: Belgian Strong Pale Ale**

These ales are pale to golden in color with relatively light body for a beer of its alcoholic strength. Grain bills of these beers are often augmented with brewing sugars. They are well attenuated. Hop bitterness, flavor and aroma is low to medium. The intensity of malt character should be low to medium, often surviving along with a complex fruitiness. These beers present with Belgian yeast generated phenol/spicy, or earthy flavors and aroma. Herbs and spices are sometimes used to flavor these strong ales. Diacetyl should be negligible or not perceived but no diacetyl is preferred. Chill haze is allowable at cold temperatures.

**Color: 3.5 – 7.0 SRM Yellow to Gold**

**Bitterness: 20 - 30 IBU**

**Alcohol: (ABV 7.0 – 11.0)**

### **Subcategory D: Belgian Dark Strong Ale**

These ales are amber to dark brown in color. Often brewed with dark brewing sugar, they are well attenuated, ranging from medium- to full-bodied. Hop bitterness is low to medium. Fruity complexity and the soft flavors of roasted and caramel malts add distinct character. The intensity of malt character can be rich, creamy, and sweet with intensities ranging from medium to high. Herbs and spices are sometimes used to flavor these strong ales and they can exhibit spicy, herbal and earthy notes. Very little or no diacetyl is perceived. Chill haze is allowable at cold temperatures.

**Color: 7 – 20 SRM Amber to Dark Brown**

**Bitterness: 20 – 35 IBU**

**Alcohol: (ABV 7.0 – 11.0)**

## **Category 20: Sour Beers**

### **Subcategory A: Flanders Brown Ale**

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

**Color: 12 – 18 SRM Deep Copper to Brown**

**Bitterness: 15 – 25 IBU**

**Alcohol: 3.8 – 4.4 percent ABW (ABV 4.8 – 5.5)**

### **Subcategory B: Lambic**

Unblended, naturally and spontaneously fermented lambic is intensely estery, sour, and often, but not necessarily, acetic flavored. This can give the beer a wild, barnyard-like flavor profile. Low in carbon dioxide. Sweet malt characters are not perceived. They are very low in hop bitterness and are quite dry and light bodied. Cloudiness is acceptable. Fruit flavored examples feature the fruit and a sourness. The brewer should list the fruit used in the beer.

**Color: 6 - 13 SRM Straw to Yellow**

**Bitterness: 11 – 23 IBU**

**Alcohol: (ABV 5.0 – 6.3)**

### **Subcategory C: Gueuze Lambic**

Old lambic is blended with newly fermenting young lambic to create this special style. Gueuze is always re-fermented in the bottle. 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 aromas and flavors. They are quite dry and light bodied. They are brewed with un-malted wheat, malted barley, and stale, aged hops. These beers also exhibit the “wild” character of spontaneous fermentation. Sweet malt characters are not perceived. They are very low in hop bitterness. Diacetyl should be absent. Cloudiness is acceptable.

**Color: 10 –19 SRM Yellow to Copper**

**Bitterness: 10 - 15 IBU**

**Alcohol: (ABV 4.8 – 5.4)**

**Subcategory D: Bière de Garde**

These beers are golden to light brown in color and light to medium in body. Other traits include a toasted malt aroma, slight malt sweetness in flavor, and medium hop bitterness. Noble-type hop, herbal or earthy aromas and flavors should be low to medium. Fruity esters can be low to medium in intensity. Flavor of alcohol is evident. Earthy, cellar-like musty aromas are acceptable and often included. Diacetyl should not be perceived but chill haze is okay. These beers are often bottle-conditioned with some yeast character.

**Color: 8 – 12 SRM Golden to Light Brown**

**Bitterness: 25 – 30 IBU**

**Alcohol: (ABV 4.4 – 7.9)**

**Subcategory E: Saison**

These beers are yellow to deep gold in color and generally light to medium in body. Malt aroma is low to medium-low. Fruity esters dominate the aroma, while hop character, complex alcohols, herbs, spices, and even clove and smoke-like phenolics may or may not be evident in the overall balanced beer. Malt flavor is low but provides foundation for the overall balance. A certain amount of sour or acidic flavors is acceptable when in balance with other components. Earthy, cellar-like, musty aromas are acceptable. Traditional Saisons are lighter, lower alcohol beers but some markets have increasing alcohol and all related characteristics. Diacetyl should not be perceived. Chill or slight yeast haze is okay. They are often bottle-conditioned with some yeast character and high carbonation.

**Color: 4 – 16 SRM Yellow to Deep Gold**

**Bitterness: 20 – 30 IBU**

**Alcohol: (ABV 4.0 – 7.0)**

**Category 21: Specialty and Experimental Beers**

This category includes beers not covered by any other category. Experimental beers may be a lager, ale or other beer that is primarily grain-based and may use special brewing techniques and/or ingredients. Entries must state the primary ingredients, for example, "Rye Honey Beer" or "Millet and Prickly Pear Beer" or "Watermelon, Garlic Infused, Rauch Beer", etc. and identify these

beers as either loose or close interpretations of an accepted style. The special ingredients should be featured in the character of the beer.

**Color, Bitterness, and Alcohol: All Variable**

## **Category 22: Hybrid Beer Styles**

### **Subcategory A California Common**

This style ranges from light amber to dark amber in color and is medium bodied. The style is characterized by balanced medium fruity esters and caramel-malty flavor. Medium to medium high hop bitterness and medium hop flavor and aroma are part of the style. Chill haze, DMS, and diacetyl should not be detected.

**Color:** 12 – 18 SRM **Light Amber to Dark Amber**

**Bitterness:** 35 – 45 IBU

**Alcohol:** (ABV 4.0 – 5.4)

### **Subcategory B: Rye Beer**

This beer can represent varied wheat beer styles but should be brewed with a perceptible levels of rye malt, Low fruity esters with low to medium hopping rates. Phenols should be absent. They have light to medium body and some astringency is acceptable in darker versions but is well balanced with the malt sweetness. The malt character may present cocoa or caramel flavors with toffee, caramel, or biscuit-like aromas. These beers should be evaluated with the base wheat beer style in mind. There should be no diacetyl.

**Color:** 4 – 15 SRM **Straw to Dark Brown**

**Bitterness:** 10 - 35 IBU

**Alcohol:** ABV 3.8 – 7.0

## **Category 23: Sake**

All versions of Sake contain only water, rice and Koji. No alcohol can be added to any of the Sake. Flavored Sake must specify what flavor has been added.

The three main types of Sake are:

**Subcategory A: Junmai Dai Ginjyo:** This is the highest grade Sake. At least 50% of the original rice grains are polished off before use in brewing Sake.

**Subcategory B: Junmai Ginjyo:** This type contains no more than 60% of the original rice grain.

**Subcategory C: Junmai Shu:** This type contains no more than 70% of original rice grain. Junmai Shu are usually a bit heavier and fuller in flavor than other types of Sake and often the acidity is higher.

The Nihonshu-Do scale, which measures specific gravity, is shown below:

<u>Heavy, dense</u>		<u>Light, delicate, fragrant</u>
0		100
Junmai Shu	Junmai Ginjo	Junmai Dai Ginjo

In terms of flavor profile, Sake ranges in four general profiles from

1. Light, fruity and flowery with low acidity
2. Moderate acidity with dry aftertaste
3. Light, mild flavor and rich, smooth taste
4. Golden colored with a spicy and/or nutty taste

## **Category 24: Cider**

### **Subcategory A: Draft Cider and Perry**

cider has been cut with water or juice to lower the alcohol content to not more than 6 percent. Apple or pear aroma and taste should be crisp and evident. There may be some esters, and alcohols and sulfur may be present in low levels in the aroma. It may be dry or sweet, still or effervescent. Warming alcohol may be present at the upper end of the range. They should have a light body with no CO<sub>2</sub> bite. Astringency should only be present in the finish. May be naturally or force carbonated.

Apple only cider is made and cut with apple juice or concentrate only (no water added). French style cider has had its fermentation arrested by the process of keeving or with SO<sub>2</sub> to keep the alcohol content low, usually between 2 – 5 percent. No additives are appropriate and the cider may not be cut with anything. French Ciders may be still or effervescent.

Perry fermented pear juice beverage (not a pear cider that is mostly apple juice) that may be still or effervescent. No adjuncts are allowed. It may be cut with pear juice, pear concentrate, or sugared or carbonated water to reduce the alcohol content.

The producer should indicate the sub-type of cider were appropriate.

**Color: 3 - 12 SRM Straw to Deep Gold**

**Bitterness: 0 IBU**

**Alcohol: ABV 2.5 – 7.5**

### **Subcategory B: Farmhouse Style Cider and Apple Wine**

Also called "real cider", has an alcohol content between 5 and 12 percent. The aroma should have floral, alcohol notes with some other fermentation byproducts. These have a strong apple flavor that is usually dry. Because wild yeasts may be used, its flavor profile may range from unsophisticated to aggressive and complex with notes of sulfur. Color ranges from pale yellow to brown.. It may contain apple pulp but no haze. Any astringency is preferred only in the finish. They may be still or sparkling. Sweetened examples include farmhouse style cider that has been sweetened. Apple Wine, a fermented apple drink with greater than 12 percent alcohol that has been sweetened but not cut, is included in this category. New England style farmhouse ciders are still or naturally effervescent cider with alcohol content between 8 – 14 percent. Adjuncts such as raisins, molasses, and sugars are common and should be listed.

**Color: 3 - 20 SRM Pale Yellow to Brown**

**Bitterness: 0 IBU**

**Alcohol: (ABV 6.0 – 15.0)**

### **Subcategory C: Specialty (Flavored) Ciders**

These ciders have an alcohol content of less than 14 percent and any or all adjuncts are allowed. It may be cut with water or juice and be spiced. At least 75 percent of added unfermented juice must be apple or pear juice. Apple or pear aroma must predominate. There may be other esters, alcohols, and low levels of sulfur present. The cider may be still to very effervescent and is usually pale yellow in color. The flavor profile should include any adjuncts balanced with the apple or pear. Ciders may be dry or sweet with light to full body. Alcohol warming may be present but not harsh. Acidic and sweet characters should balance. Cyser, a cider to which honey is the only adjunct, is included in this category.

**Color: 3 - 25 SRM Pale Yellow or Color associated with added flavors.**

**Bitterness: 0 IBU**

**Alcohol: (ABV 2.5 – 15.5)**

### **Category 25: Mead**

Meads are beverages based on fermented honey. They should all present a honey flavor or aroma balanced with sweetness, acidity, tannins and alcohol. Meads can be either still or

carbonated. Stronger examples, those made with more honey fermentables, will exhibit less honey character and a lighter body as well as warming alcohol. In general, meads are clear to bright and show no head. Any special additions should blend with the overall mead character. The entry should note carbonation, strength and sweetness (sweet or dry).

**Color: Varies from very pale to very dark possibly with coloring from additives**

**Bitterness: NA**

**Alcohol: Hydromel 3.5 – 7.5 percent ABW (ABV 4.4 – 9.4)**

**Standard 7.5 – 14 percent ABW (ABV 9.4 – 17.5)**

**Sack 14 – 18 percent ABW (ABV 17.5 – 22.5)**

### **Subcategory A: Traditional Mead**

These examples are made with honey alone (no added flavors). The honey is the primary component of flavor and aroma, which can be low and subtle to assertive. Varietal honey may add to the flavor profile. The entrant must note the variety of used. Sulfur or yeasty fermentation products are undesirable as well as any harshness. Body is light to medium but sweetness should not be taken as body. Traditional mead is well balanced, with a pleasant honey and fruit flavors with clean alcohol. The entry should note carbonation, strength and sweetness (sweet or dry).

### **Subcategory B: Flavored Mead**

Meads may be flavored with numerous fruits, spices and other special flavors. This category includes examples of Melomels, Metheglens, and Braggots. There should be a blend of the character of the flavoring (i.e. fruit, herb, spice, etc.) with the honey character of the mead. The type of flavoring as well as any varietal fruits should be noted on the entry. Unlike traditional meads, some sulfury and earthy notes from fermentation may be present in fruit meads. There should be no harshness from fermentation or flavoring. All examples should exhibit a pleasant, harmony of honey, alcohol and the featured flavor. The entry should note carbonation, strength and sweetness (sweet or dry).

## **Category 26: Non-Alcoholic Malt-Based Beverages**

Non-alcoholic (NA) beer closely replicates the look and flavor of beer in any other style category listed herein. The major distinction is the lack of alcohol (levels must be 0.5 percent or lower). By nature these malt based “near beers” will lack the complexity derived from fermentation; however, the basic characteristics of the emulated style should be apparent. They should not be marked down for reasons related to the absence of alcohol. For each entry in Category 23, the brewer must list the style category emulated, e.g., Category 23 Non-Alcoholic Malt Based Beverage in the style of Category 7 American Lager – Subcategory B Amber Lager, to allow accurate judging.

## **Category 27: Carbonated Soft Drinks**

**Often produced by breweries, these come in a variety of flavors including but not limited to, root beer, sarsaparilla, birch beer, cream soda, and various fruit flavors. They should be clean and pleasing; not cloyingly sweet. Craft beer quality and attention to detail is expected. No off or overpowering flavors are desirable. They should be well**

**balanced. Carbonation can be low to high but should complement the flavors used.  
Clean refreshing and drinkable.**

These style guidelines are based on the classic, historical and well established styles of beer. These classic definitions have been updated to reflect the market-place. This fusion of new and old tries to define categories which the brewer can enter his or her product with confidence that the beer can be fairly adjudicated.

The members of the North American Brewers Association Style Advisory Committee hope that their efforts are useful and well received.