



Australian National Amateur Wine and Beer Show

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BEER STYLE GUIDELINES FOR ANAWBS 2019

AG1 THE MASH PADDLE - NATIONAL ALL GRAIN BREWER OF THE YEAR

This category of the competition is All Grain (Full Mash) only. No kits and no partial mash and no extract.

This year's Mash Paddle will be awarded to the best European Sour Ale

AG1. Strong Belgium Ale (BJCP 2015 Style 25)

This category contains the pale, well-attenuated, balanced to bitter beers, often more driven by yeast character than malt flavors, with generally higher alcohol (although a range exists within styles).

AG1.1 Belgian Blond Ale (BJCP 2015 Style 25A)

(OG: 1.062 – 1.075 // IBUs: 15 -30 // FG: 1.008 – 1.018 // SRM: 4 – 7 // ABV: 6 – 7.5%)

Overall Impression: A moderate-strength golden ale that has a subtle fruity-spicy Belgian yeast complexity, slightly malty-sweet flavor, and dry finish.

Aroma: Light earthy or spicy hop nose, along with a lightly grainy-sweet malt character. Shows a subtle yeast character that may include spicy phenolics, perfumy or honey-like alcohol, or yeasty, fruity esters (commonly orange-like or lemony). Light sweetness that may have a slightly sugar-like character. Subtle yet complex.

Appearance: Light to deep gold colour. Generally very clear. Large, dense, and creamy white to off-white head. Good head retention with Belgian lace.

Flavor: Smooth, light to moderate grainy-sweet malt flavor initially, but finishes medium-dry to dry with some smooth alcohol becoming evident in the aftertaste. Medium hop and alcohol bitterness to balance. Light hop flavor, can be spicy or earthy. Very soft yeast character (esters and alcohols, which are sometimes perfumy or orange/lemon-like). Light spicy phenolics optional. Some lightly caramelized sugar or honeylike sweetness on palate.

Mouthfeel: Medium-high to high carbonation, can give mouth-filling bubbly sensation. Medium body. Light to moderate alcohol warmth, but smooth. Can be somewhat creamy.

Comments: Often has an almost lager-like character, which gives it a cleaner profile in comparison to many other Belgian styles. Belgians use the term Blond, while the French spell it Blonde. Most commercial examples are in the 6.5 – 7% ABV range. Many Trappist or artisanal Belgian beers are called Blond but those are not representative of this style.

AG1.2 Saison (BJCP 2015 Style 25B)

(OG: 1.048 – 1.057 IBUs: 10 – 25 FG: 1.002 – 1.012 SRM: 10 – 16 ABV: 4.6 – 6.5%)

Overall Impression: Most commonly, a pale, refreshing, highly-attenuated, moderately-bitter, moderate-strength Belgian ale with a very dry finish. Typically highly carbonated, and using non-barley cereal grains and optional spices for complexity, as complements the expressive yeast character that is fruity, spicy, and not overly phenolic. Less common variations include both lower-alcohol and higher-alcohol products, as well as darker versions with additional malt character.

Aroma: Quite aromatic, with fruity, spicy, and hoppy characteristics evident. The esters can be fairly high (moderate to high), and are often reminiscent of citrus fruits such as oranges or lemons. The hops are low to moderate and are often spicy, floral, earthy, or fruity. Stronger versions can have a soft, spicy alcohol note (low intensity). Spicy notes are typically peppery rather than clove-like, and can be up to moderately strong (typically yeast-derived). Subtle, complementary herb or spice additions are allowable, but should not dominate. The malt character is typically slightly grainy in character and low in intensity. Darker and stronger versions will have more noticeable malt, with darker versions taking characteristics associated with grains of that colour (toasty, biscuity, caramelly, chocolate, etc.). In versions where sourness is present instead of bitterness, some of the sour character can be detected (low to moderate).

Appearance: Pale versions are often a distinctive pale orange but may be pale golden to amber in colour (gold to amber-gold is most common). Darker versions may run from copper to dark brown. Long-lasting, dense, rocky white to ivory head resulting in characteristic Belgian lace on the glass as it fades. Clarity is poor to good, though haze is not unexpected in this type of unfiltered beer.

Effervescent. Flavor: Medium-low to medium-high fruity and spicy flavors, supported by a low to medium soft malt character, often with some grainy flavors. Bitterness is typically moderate to high, although sourness can be present in place of bitterness (both should not be strong flavors at the same time). Attenuation is extremely high, which gives a characteristic dry finish essential to the style; a Saison should never finish sweet. The fruity character is frequently citrusy (orange or lemon), and the spices are typically peppery. Allow for a range of balance in the fruity-spicy characteristics; this is often driven by the yeast selection. Hop flavor is low to moderate, and generally spicy or earthy in character. The balance is towards the fruity, spicy, hoppy character, with any bitterness or sourness not overwhelming these flavors. Darker versions will have more malt character, with a range of flavors derived from darker malts (toasty, bready, biscuity, chocolate, etc.) that support the fruity-spicy character of the beer (roasted flavors are not typical). Stronger versions will have more malt flavor in general, as well as a light alcohol impression. Herbs and spices are completely optional, but if present should be used in moderation and not detract from the yeast character. The finish is very dry and the aftertaste is typically bitter and spicy. The hop bitterness can be restrained, although it can be accentuated due to the high attenuation levels.

Mouthfeel: Light to medium body. Alcohol sensation varies with strength, from none in table version to light in standard versions, to moderate in super versions. However, any warming character should be fairly low. Very high carbonation with an effervescent quality. There is enough prickly acidity on the tongue to balance the very dry finish. In versions with sourness, a low to moderate tart character can add a refreshing bite, but not be puckering (optional).

Comments: Variations exist in strength and colour, but they all have similar characteristics and balance, in particularly the refreshing, highly-attenuated, dry character with high carbonation. There is no correlation between strength and colour. The balance can change somewhat with strength and colour variations, but the family resemblance to the original artisanal ale should be evident. Pale versions are likely to be more bitter and have more hop character, while darker versions tend to have more malt character and sweetness, yielding a more balanced presentations. Stronger versions often will have more malt flavor, richness, and body simply due to their higher gravity. Although they tend to be very well attenuated, they may not be perceived to be as dry as standard strength saisons due to their strength. The Saison yeast character is a must, although maltier and richer versions will

tend to mask this character more. Often called Farmhouse ales in the US, but this term is not common in Europe where they are simply part of a larger grouping of artisanal ales.

AG1.3 Belgium Golden Strong (BJCP 2015 Style 23C)

(OG: 1.070 – 1.095 IBUs: 22 – 35 FG: 1.005 – 1.016 SRM: 3 - 6 ABV: 7.5 – 10.5%)

Overall Impression: A pale, complex, effervescent, strong Belgian-style ale that is highly attenuated and features fruity and hoppy notes in preference to phenolics.

Aroma: Complex with significant fruity esters, moderate spiciness and low to moderate alcohol and hop aromas. Esters are reminiscent of lighter fruits such as pears, oranges or apples. Moderate to moderately low spicy, peppery phenols. A low to moderate yet distinctive perfumy, floral hop character is often present. Alcohols are soft, spicy, perfumy and low-to moderate in intensity. No hot alcohol or solventy aromas. The malt character is light and slightly grainy-sweet to nearly neutral.

Appearance: Yellow to medium gold in colour. Good clarity. Effervescent. Massive, long-lasting, rocky, often beady, white head resulting in characteristic Belgian lace on the glass as it fades. Flavor: Marriage of fruity, spicy and alcohol flavors supported by a soft malt character. Esters are reminiscent of pears, oranges or apples. Low to moderately low phenols are peppery in character. A low to moderate spicy hop character is often present. Alcohols are soft and spicy, and are low-to-moderate in intensity. Bitterness is typically medium to high from a combination of hop bitterness and yeast-produced phenolics. Substantial carbonation and bitterness leads to a dry finish with a low to moderately bitter after taste.

Mouthfeel: Very highly carbonated; effervescent. Light to medium body, although lighter than the substantial gravity would suggest. Smooth but noticeable alcohol warmth. No hot alcohol or solventy character.

Comments: References to the devil are included in the names of many commercial examples of this style, referring to their potent alcoholic strength and as a tribute to the original example (Duvel). The best examples are complex and delicate. High carbonation helps to bring out the many flavors and to increase the perception of a dry finish. Traditionally bottle conditioned (or re fermented in the bottle).

PALE LAGER

B01 Australian Pale Lager

1.1 Australian Lager

(OG: 1.040 - 1.050 // FG: 1.04 - 1.010 // SRM 2 - 4 // IBUs: 25 - 35 //ABV 4.5 – 5.1%)

Overall Impression: Light, refreshing and thirst quenching.

Aroma: Little to no malt aroma. Hop aroma may range from low to none and may be flowery. Slight fruity aromas from yeast and hop varieties used may exist. No diacetyl.

Appearance: Very pale straw to pale gold colour. White head. Carbonation medium to high. Clarity good to excellent.

Flavour: Crisp and dry flavour with some low levels of sweetness. Hop flavour may range from low to medium. Hop bitterness low to medium. Balance can vary from slightly malty to slightly bitter, but is usually close to even. No diacetyl. No fruitiness. Finish tending dry.

Mouthfeel: Low to low medium. Well carbonated. Slight carbonic bite on tongue is acceptable.

1.2 Australian Premium Lager

(OG: 1.045 - 1.055 // FG: 1.08 - 1.012 // SRM 2-6 // IBUs: 15-25 //ABV 4.7- 6.0%)

Overall Impression: A clean, crisp lager, designed basically for quaffing, but containing more interest and more malt and hop character than the typical Australian session lagers.

Aroma: A mild, malt aroma, which may be supported by low to moderate, possibly noble, hop notes. Estery fruitiness, diacetyl, and phenolic or yeasty notes should be absent.

Appearance: Straw to pale gold. Bright, with a reasonable head. Darker than common Australian lagers, due to the use of less adjuncts.

Flavour: Low to moderate mild malt flavour may be supported by low to moderate hop flavours. Bitterness can range from low-medium (lagers) to high-medium (pilsners), resulting in a neutral to slightly bitter malt/bitterness balance. Medium to medium-high carbonation. Crisp and dry. Any fruity flavours, phenolics, yeasty flavours, diacetyl, astringency or harshness, should be penalised.

Mouthfeel: Light to light-medium.

B02 American Pale Lager

2.1 American Light Lager (BJCP (2015) Style 1A)

(OG: 1.028 - 1.040 // FG: 0.998 - 1.008 // SRM 2-3 // IBUs: 8-12 //ABV 2.8 – 4.2%)

Overall Impression: A very pale, highly-carbonated, light-bodied, well-attenuated lager with a very neutral flavour profile and low bitterness. Served very cold, it can be a very refreshing and thirst quenching drink.

Aroma: Low to no malt aroma, although it can be perceived as grainy, sweet or corn-like if present. Hop aroma may range from none to a light, spicy or floral hop presence. While a clean fermentation character is desirable, a light amount of yeast character (particularly a light apple character) is not a fault. Light DMS is also not a fault.

Appearance: Very pale straw to medium yellow colour. White, frothy head seldom persists. Very clear.

Flavor: Relatively neutral palate with a crisp and dry finish and a moderately -low to low grainy or corn-like flavour that might be perceived as sweetness due to the low bitterness. Hop flavour ranges from none to moderately-low levels, and can have a floral, spicy, or herbal quality (although often not strong enough to distinguish). Hop bitterness at low to medium -low level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may accentuate the crispness of the dry finish. Clean lager fermentation character.

Mouthfeel: Low to medium-low body. Very highly carbonated with slight carbonic bite on the tongue.

Comments: Strong flavours are a fault. Often what non-craft beer drinkers expect to be served if they order beer in the United States. May be marketed as Pilsner beers outside of Europe, but should not be confused with traditional examples.

Style Comparison:

Stronger, more flavour and body than a Light American Lager. Less bitterness and flavour than an International Lager. Significantly less flavour, hops, and bitterness than traditional European Pilsners.

2.2 American Lager (BJCP (2015) Style 1B)

(OG: 1.040 - 1.050 // FG: 1.004 - 1.010 // SRM 2-4 // IBUs: 8-18 // ABV 4.2 - 5.3%)

Overall Impression: Refreshing and thirst quenching, although generally more filling than standard/lite versions.

Aroma: Low to medium-low malt aroma, which can be grainy, sweet or corn-like. Hop aroma may range from very low to a medium-low, spicy or floral hop presence. Low levels of yeast character (green apples, DMS, or fruitiness) are optional but acceptable. No diacetyl.

Appearance: Pale straw to gold colour. White, frothy head may not be long lasting. Very clear.

Flavor: Crisp and dry flavour with some low levels of grainy or malty sweetness. Hop flavour ranges from none to low levels. Hop bitterness at low to medium level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry "sting." No diacetyl. No fruitiness.

Mouthfeel: Medium-light body from use of adjuncts such as rice or corn. Highly carbonated with slight carbonic bite on the tongue.

Comments: Premium beers tend to have fewer adjuncts than standard/lite lagers, and can be all-malt. Strong flavours are a fault, but premium lagers have more flavour than standard/lite lagers. A broad category of international mass-market lagers ranging from up-scale American lagers to the typical "import" or "green bottle" international beers found in America.

B03 German Pale Lager

3.1 Munich Helles (BJCP (2015) Style 4A)

(OG: 1.044 - 1.048 // FG: 1.006 - 1.012 // SRM: 3 - 5 // IBUs: 16 - 22 // ABV 4.7 - 5.4%)

Overall Impression: Malty but fully attenuated.

Aroma: Grain and sweet, clean malt aromas predominate. May also have a very light noble hop aroma, and a low background note of DMS (from pils malt). No esters or diacetyl.

Appearance: Medium yellow to pale gold, clear, with a creamy white head.

Flavor: Slightly sweet, malty profile. Grain and malt flavours predominate, with a low to medium-low hop bitterness that partially offsets the malty palate. Very slight hop flavour acceptable. Finish and aftertaste remain malty. Clean, no fruity esters, no diacetyl.

Mouthfeel: Medium body, medium carbonation, smooth maltiness with no trace of astringency.

Comments: Unlike Pilsner but like its cousin, Munich Dunkel, Helles is a malt-accentuated beer that is not overly sweet, but rather focuses on malt flavour with underlying hop bitterness in a supporting role.

3.2 Dortmunder Export (BJCP (2008) Style 1E)

(OG: 1.048 - 1.056 // FG: 1.010 - 1.015 // SRM: 4 - 6 // IBUs: 23 - 30 // ABV 4.8 - 6%)

Overall Impression: Balance and smoothness are the hallmarks of this style. It has the malt profile of a Helles, the hop character of a Pils, and is slightly stronger than both.

Aroma: Low to medium noble (German or Czech) hop aroma. Moderate pils malt aroma; can be grainy to somewhat sweet. May have an initial sulfury aroma (from water and/or yeast) and a low background note of DMS (from pils malt). No diacetyl.

Appearance: Light gold to deep gold, clear with a persistent white head.

Flavor: Neither pils malt nor noble hops dominate, but both are in good balance with a touch of sweetness, providing a smooth yet crisply refreshing beer. Balance continues through the finish and the hop bitterness lingers in aftertaste (although some examples may finish slightly sweet). Clean, no fruity esters, no diacetyl. Some mineral character might be noted from the water.

Mouthfeel: Medium body, medium carbonation.

3.3 Festbier (BJCP (2015) Style 4B)

(OG: 1.054 - 1.057 // FG: 1.010 - 1.012 // SRM 4-7 // IBUs: 18-25 //ABV 5.8 – 6.3%)

Overall Impression: A smooth, clean, pale German lager with a moderately strong malty flavour and a light hop character. Deftly balances strength and drinkability, with a palate impression and finish that encourages drinking. Showcases elegant German malt flavours without becoming too heavy or filling.

Aroma: Moderate malty richness, with an emphasis on toasty-doughy aromatics and an impression of sweetness. Low to medium-low floral, herbal, or spicy hops. The malt should not have a deeply toasted, caramel, or biscuity quality. Clean lager fermentation character.

Appearance: Deep yellow to deep gold colour; should not have amber hues. Bright clarity. Persistent white to off-white foam stand. Most commercial examples are medium gold in colour.

Flavor: Medium to medium-high malty flavour initially, with a lightly toasty, bread dough quality and an impression of soft sweetness. Medium to medium-low bitterness, definitely malty in the balance. Well-attenuated and crisp, but not dry. Medium-low to medium floral, herbal, or spicy hop flavour. Clean lager fermentation character. The taste is mostly of Pils malt, but with slightly toasty hints. The bitterness is supportive, but still should yield a malty, flavourful finish.

Mouthfeel: Medium body, with a smooth, somewhat creamy texture. Medium carbonation. Alcohol strength barely noticeable as warming, if at all.

Comments: This style represents the modern German beer served at Oktoberfest (although it is not solely reserved for Oktoberfest; it can be found at many other ‘fests’), and is sometimes called Wiesn (“the meadow” or local name for the Oktoberfest festival). We chose to call this style Festbier since by German and EU regulations, Oktoberfestbier is a protected appellation for beer produced at large breweries within the Munich city limits for consumption at Oktoberfest. Other countries are not bound by these rules, so many craft breweries in the US produce beer called Oktoberfest, but based on the traditional style described in these guidelines as Märzen

PILSNER

B04 Bohemian (Czech), German, Classic American Pilsner

4.1 Bohemian (Czech) Pilsner (BJCP (2008) Style 2B)

(OG: 1.044 - 1.060 // FG: 1.0013 - 1.017 // SRM 3.5 - 6 // IBUs: 30 - 45 //ABV 4.2 – 5.8%)

Aroma: Rich with complex malt and a spicy, floral Saaz hop bouquet. Some pleasant, restrained diacetyl is acceptable, but need not be present. Otherwise clean, with no fruity esters.

Appearance: Very pale gold to deep burnished gold, brilliant to very clear, with a dense, long-lasting, creamy white head.

Flavor: Rich, complex maltiness combined with a pronounced yet soft and rounded bitterness and spicy flavour from Saaz hops. Some diacetyl is acceptable, but need not be present. Bitterness is prominent but never harsh, and does not linger. The aftertaste is balanced between malt and hops. Clean, no fruity esters.

Mouthfeel: Medium-bodied (although diacetyl, if present, may make it seem medium-full), medium carbonation.

Overall Impression: Crisp, complex and well-rounded yet refreshing.

Comments: Uses Moravian malted barley and a decoction mash for rich, malt character. Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile. Traditional yeast sometimes can provide a background diacetyl note. Dextrins provide additional body, and diacetyl enhances the perception of a fuller palate.

4.2 German Pils (BJCP (2015) Style 5D)

(OG: 1.044 - 1.050 // FG: 1.008 - 1.013 // SRM 2-5 // IBUs: 22-40 //ABV 4.4 – 5.2%)

Overall Impression: A light-bodied, highly-attenuated, gold-coloured, bottom-fermented bitter German beer showing excellent head retention and an elegant, floral hop aroma. Crisp, clean, and refreshing, a German Pils showcases the finest quality German malt and hops.

Aroma: Medium-low to low grainy-sweet-rich malt character (often with a light honey and slightly toasted cracker quality) and distinctive flowery, spicy, or herbal hops. Clean fermentation profile. May optionally have a very light sulfury note that comes from water as much as yeast. The hops are moderately-low to moderately-high, but should not totally dominate the malt presence. One-dimensional examples are inferior to the more complex qualities when all ingredients are sensed. May have a very low background note of DMS.

Appearance: Straw to light gold, brilliant to very clear, with a creamy, long-lasting white head.

Flavor: Medium to high hop bitterness dominates the palate and lingers into the aftertaste. Moderate to moderately -low grainy -sweet malt character supports the hop bitterness. Low to high floral, spicy, or herbal hop flavour. Clean fermentation profile. Dry to medium-dry, crisp, well-attenuated finish with a bitter aftertaste and light malt flavour. Examples made with water with higher sulfate levels often will have a low sulfury flavour that accentuates the dryness and lengthens the finish; this is acceptable but not mandatory. Some versions have a soft finish with more of a malt flavour, but still with noticeable hop bitterness and flavour, with the balance still towards bitterness.

Mouthfeel: Medium-light body. Medium to high carbonation.

Comments: Modern examples of Pils tend to become paler in colour, drier in finish, and more bitter as you move from South to North in Germany, often mirroring the increase in sulfate in the water. The Pils found in Bavaria tend to be a bit softer in bitterness with more malt flavour and late hop character, yet still with sufficient hops and crispness of finish to differentiate itself from a Helles. The use of the term 'Pils' is more common in Germany than 'Pilsner' to differentiate it from the Czech style, and (some say) to show respect.

4.3 Classic American Pilsner (BJCP (2008) Style 2C)

(OG: 1.044 - 1.060 // FG: 1.010 - 1.015 // SRM 3-6// IBUs: 25-40 //ABV 4.5 – 6.0%)

Overall Impression: A substantial Pilsner that can stand up to the classic European Pilsners, but exhibiting the native American grains and hops available to German brewers who initially brewed it in the USA. Refreshing, but with the underlying malt and hops that stand out when compared to other modern American light lagers. Maize lends a distinctive grainy sweetness. Rice contributes a crisper, more neutral character.

Aroma: Low to medium grainy, corn-like or sweet maltiness may be evident (although rice-based beers are more neutral). Medium to moderately high hop aroma, often classic noble hops. Clean lager character, with no fruitiness or diacetyl. Some DMS is acceptable.

Appearance: Yellow to deep gold colour. Substantial, long lasting white head. Bright clarity.

Flavor: Moderate to moderately high maltiness similar in character to the Continental Pilsners but somewhat lighter in intensity due to the use of up to 30% flaked maize (corn) or rice used as an adjunct. Slight grainy, corn-like sweetness from the use of maize with substantial offsetting hop bitterness. Rice-based versions are crisper, drier, and often lack corn-like flavours. Medium to high hop flavour from noble hops (either late addition or first-wort hopped). Medium to high hop bitterness, which should not be coarse nor have a harsh aftertaste. No fruitiness or diacetyl. Should be smooth and well-lagered.

Mouthfeel: Medium body and rich, creamy mouthfeel. Medium to high carbonation levels.

Comments: The classic American Pilsner was brewed both pre-Prohibition and post-Prohibition with some differences. OGs of 1.050-1.060 would have been appropriate for pre-Prohibition beers while gravities dropped to 1.044-1.048 after Prohibition. Corresponding IBUs dropped from a pre-Prohibition level of 30-40 to 25-30 after Prohibition.

AMBER AND DARK LAGER

B05 German – Altbier, Oktoberfest/Marzen, Vienna, Munich Dunkel, Schwarzbier

5.1 Altbier (BJCP (2015) Style 7B)

(OG: 1.044 - 1.052 // FG: 1.008 - 1.014 // SRM 11-17// IBUs: 25-50 //ABV 4.3 – 5.5%)

Overall Impression: A well-balanced, well-attenuated, bitter yet malty, clean, and smooth, amber- to copper-coloured German beer. The bitterness is balanced by the malt richness, but the malt intensity and character can range from moderate to high (the bitterness increases with the malt richness).

Aroma: Clean yet robust and complex aroma of grainy-rich malt and spicy hops with restrained (low to medium-low) fruity esters. The malt character reflects German base malt varieties, with rich baked bread and nutty-toasty bread crust notes. The hop aroma may vary from moderate to low, and can have a peppery, spicy, floral, herbal or perfumy character associated with Saazer-type hops.

Appearance: The colour ranges from light amber to deep copper colour, stopping short of brown; bronze-orange is most common. Brilliant clarity. Thick, creamy, long-lasting off-white head.

Flavor: Assertive hop bitterness well balanced by a sturdy yet clean and crisp malt character. The malt presence is moderated by medium-high to high attenuation, but considerable rich, complex, and somewhat grainy malt flavours can remain. Some fruity esters (especially cherry-like) may survive the lagering period. A long-lasting, medium-dry to dry, bittersweet or nutty finish reflects both the hop bitterness and malt complexity. Spicy, peppery or floral hop flavour can be moderate to low. No roasted malt flavours or harshness. The apparent bitterness level is sometimes masked by the malt character; the bitterness can seem as low as moderate if the finish is not very dry. Light sulfury or mineral character optional.

Mouthfeel: Medium-bodied. Smooth. Medium to medium-high carbonation, although can be lower when served from the cask. Astringency low to none. Despite being very full of flavour, is light-bodied enough to be consumed as a gravity-fed session beer in its home brewpubs in Düsseldorf.

Comments: A top-fermented lagered beer, fermented at cool ale temperature (59–68 °F), often conditioned at bottom-fermentation temperatures (about 50 °F) and then lagered at cold temperatures to produce a cleaner, smoother palate than is typical for most ales. Zum Uerige is a wonderful beer, but much more aggressively bitter and complex than most other German examples. It may be like the Fuller's ESB of the strong bitter category – well-known but somewhat of a stylistic outlier. Do not judge all Altbiers as if they were Zum Uerige clones; allow for a more balanced bitterness in the beer (25–35 IBUs is more typical for most other German examples). Stronger sticke and doppelsticke beers should not be entered

Style Comparison: More bitter and malty than international amber lagers. Somewhat similar to California Common, both in production technique and finished flavour and colour, though not in ingredients.

5.2 Marzen (BJCP (2015) Style 6A)

(OG: 1.054 - 1.060 // FG: 1.010 - 1.014 // SRM 8-17// IBUs: 18-24//ABV 5.8 – 6.3%)

Overall Impression: An elegant, malty German amber lager with a clean, rich, toasty and bready malt flavour, restrained bitterness, and a dry finish that encourages another drink. The overall malt impression is soft, elegant, and complex, with a rich aftertaste that is never cloying or heavy.

Aroma: Moderate intensity aroma of German malt, typically rich, bready, somewhat toasty, with light bread crust notes. Clean lager fermentation character. No hop aroma. Caramel, dry-biscuity, or roasted malt aromas inappropriate. Very light alcohol might be detected, but should never be sharp. Clean, elegant malt richness should be the primary aroma.

Appearance: Amber-orange to deep reddish-copper colour; should not be golden. Bright clarity, with persistent, off-white foam stand.

Flavor: Initial malt flavour often suggests sweetness, but finish is moderately-dry to dry. Distinctive and complex maltiness often includes a bready, toasty aspect. Hop bitterness is moderate, and the hop flavour is low to none (German types: complex, floral, herbal, or spicy). Hops provide sufficient balance that the malty palate and finish do not seem sweet. The aftertaste is malty, with the same elegant, rich malt flavours lingering. Noticeable caramel, biscuit, or roasted flavours are inappropriate. Clean lager fermentation profile.

Mouthfeel: Medium body, with a smooth, creamy texture that often suggests a fuller mouthfeel. Medium carbonation. Fully attenuated, without a sweet or cloying impression. May be slightly warming, but the strength should be relatively hidden.

Comments: Modern domestic German Oktoberfest versions are golden – see the Festbier style for this version. Export German versions (to the United States, at least) are typically orange-amber in colour, have a distinctive toasty malt character, and are most often labeled Oktoberfest. American craft versions of Oktoberfest are generally based on this style, and most Americans will recognize this beer as Oktoberfest. Historic versions of the beer tended to be darker, towards the brown colour range, but there have been many ‘shades’ of Märzen (when the name is used as a strength); this style description specifically refers to the stronger amber lager version. The modern Festbier can be thought of as a pale Märzen by these terms.

5.3 Vienna Lager (BJCP (2015) Style 7A)

(OG: 1.048 - 1.055 // FG: 1.010 - 1.014 // SRM 8-17 // IBUs: 18-24 // ABV 4.7 – 5.5%)

Overall Impression: A moderate-strength amber lager with a soft, smooth maltiness and moderate bitterness, yet finishing relatively dry. The malt flavour is clean, bready -rich, and somewhat toasty, with an elegant impression derived from quality base malts and process, not specialty malts and adjuncts.

Aroma: Moderately-intense malt aroma, with toasty and malty-rich aromatics. Clean lager character. Floral, spicy hop aroma may be low to none. A significant caramel or roasted aroma is inappropriate.

Appearance: Light reddish amber to copper colour. Bright clarity. Large, off-white, persistent head.

Flavor: Soft, elegant malt complexity is in the forefront, with a firm enough hop bitterness to provide a balanced finish. The malt flavour tends towards a rich, toasty character, without significant caramel or roast flavours. Fairly dry, crisp finish, with both rich malt and hop bitterness present in the aftertaste. Floral, spicy hop flavour may be low to none. Clean lager fermentation character.

Mouthfeel: Medium-light to medium body, with a gentle creaminess. Moderate carbonation. Smooth.

Comments: A standard-strength everyday beer, not a beer brewed for festivals. American versions can be a bit stronger, drier and more bitter, while modern European versions tend to be sweeter. Many Mexican amber and dark lagers used to be more authentic, but unfortunately are now more like sweet, adjunct-laden Amber/Dark International Lagers. Regrettably, many modern examples use adjuncts which lessen the rich malt complexity characteristic of the best examples of this style. This style is on the watch list to move to the Historical category in future guidelines; that would allow the classic style to be described while moving the sweeter modern versions to the International Amber or Dark Lager styles.

5.4 Munich Dunkel (BJCP (2015) Style 8A)

(OG: 1.048 - 1.056 // FG: 1.010 - 1.016 // SRM 14-28 // IBUs: 18-28 // ABV 4.5 – 5.6%)

Overall Impression: Characterized by depth, richness and complexity typical of darker Munich malts with the accompanying Maillard products. Deeply bready-toasty, often with chocolate-like flavours in the freshest examples, but never harsh, roasty, or astringent; a decidedly malt-balanced beer, yet still easily drinkable.

Aroma: Rich, elegant, deep malt sweetness, typically like bread crusts (often toasted bread crusts). Hints of chocolate, nuts, caramel, and/or toffee are also acceptable, with fresh traditional versions often showing higher levels of chocolate. Clean fermentation profile. A slight spicy, floral, or herbal hop aroma is acceptable.

Appearance: Deep copper to dark brown, often with a red or garnet tint. Creamy, light to medium tan head. Usually clear, although murky unfiltered versions exist.

Flavor: Dominated by the soft, rich, and complex flavour of darker Munich malts, usually with overtones reminiscent of toasted bread crusts, but without a burnt-harsh-grainy toastiness. The palate can be moderately malty, although it should not be overwhelming or cloyingly sweet. Mild caramel, toast or nuttiness may be present. Very fresh examples often have a pleasant malty-chocolate character that isn't roasty or sweet. Burnt or bitter flavours from roasted malts are inappropriate, as are pronounced caramel flavours from crystal malt. Hop bitterness is moderately low but perceptible, with the balance tipped firmly towards maltiness. Hop flavour is low to none; if noted, should reflect floral, spicy, or herbal German-type varieties. Aftertaste remains malty, although the hop bitterness may become more apparent in the medium-dry finish. Clean fermentation profile and lager character.

Mouthfeel: Medium to medium-full body, providing a soft and dextrinous mouthfeel without being heavy or cloying. Moderate carbonation. The use of continental Munich-type malts should provide a richness, not a harsh or biting astringency.

Comments: Unfiltered versions from Germany can taste like liquid bread, with a yeasty, earthy richness not found in exported filtered examples.

5.5 Schwarzbier (BJCP (2015) Style 8B)

(OG: 1.046 - 1.052 // FG: 1.010 - 1.016 // SRM 17-30 // IBUs: 20-30 // ABV 4.4 – 5.4%)

Overall Impression: A dark German lager that balances roasted yet smooth malt flavours with moderate hop bitterness. The lighter body, dryness, and lack of a harsh, burnt, or heavy aftertaste helps make this beer quite drinkable.

Aroma: Low to moderate malt, with low aromatic malty sweetness and/or hints of roast malt often apparent. The malt can be clean and neutral or moderately rich and bready, and may have a hint of dark caramel. The roast character can be somewhat dark chocolate- or coffee-like but should never be burnt. A low spicy, floral, or herbal hop aroma is optional. Clean lager yeast character, although a light sulfur is possible.

Appearance: Medium to very dark brown in colour, often with deep ruby to garnet highlights, yet almost never truly black. Very clear. Large, persistent, tan-coloured head.

Flavor: Light to moderate malt flavour, which can have a clean, neutral character to a moderately rich, bread-malty quality. Light to moderate roasted malt flavours can give a bitter-chocolate palate that lasts into the finish, but which are never burnt. Medium-low to medium bitterness, which can last into the finish. Light to moderate spicy, floral, or herbal hop flavour. Clean lager character. Aftertaste tends to dry out slowly and linger, featuring hop bitterness with a complementary but subtle roastiness in the background. Some residual sweetness is acceptable but not required.

Mouthfeel: Medium-light to medium body. Moderate to moderately-high carbonation. Smooth. No harshness or astringency, despite the use of dark, roasted malts.

Comments: Literally means “black beer” in German. While sometimes called a “black Pils,” the beer is rarely as dark as black or as bitter as a Pils; don't expect strongly roasted, porter-like flavours.

STRONG LAGER (>6% ABV)

B06 German – Helles Bock/Maibock, Traditional Bock, Dopplebock, Eisbock

6.1 Helles Bock/ Maibock (BJCP (2015) Style 4C)

(OG: 1.064 - 1.072 // FG: 1.011 - 1.018 // SRM 6-11 // IBUs: 25-35 // ABV 6.3 – 7.4%)

Overall Impression: A relatively pale, strong, malty German lager beer with a nicely attenuated finish that enhances drinkability. The hop character is generally more apparent than in other bocks.

Aroma: Moderate to strong grainy-sweet malt aroma, often with a lightly toasted quality and low Maillard products. Moderately-low to no hop aroma, often with a spicy, herbal, or floral quality. Clean fermentation profile. Fruity esters should be low to none. Very light alcohol may be noticeable. May have a light DMS aroma.

Appearance: Deep gold to light amber in colour. Bright to clear clarity. Large, creamy, persistent, white head.

Flavor: Moderately to moderately strong grainy-sweet malt flavour dominates with some toasty notes and/or Maillard products providing added interest. Little to no caramel flavours. May have a light DMS flavour. Moderate to no hop flavour (spicy, herbal, floral, peppery). Moderate hop bitterness (more so in the balance than in other bocks). Clean fermentation profile. Well-attenuated, not cloying, with a moderately-dry finish that may taste of both malt and hops.

Mouthfeel: Medium-bodied. Moderate to moderately-high carbonation. Smooth and clean with no harshness or astringency, despite the increased hop bitterness. A light alcohol warming may be present.

Comments: Also known as Mai Bock, but there is some dispute whether Helles (“pale”) Bock and Mai (“May”) Bock are synonymous. Most agree that they are identical, but some believe that Maibock is a “fest” type beer hitting the upper limits of hopping and colour for the range. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation. The hops compensate for the lower level of Maillard products.

6.2 Traditional Bock (BJCP (2008) Style 5B)

(OG: 1.064 - 1.072 // FG: 1.013 - 1.019 // SRM 20-27// IBUs: 14-22//ABV 6.3 – 7.2%)

Overall Impression: A dark, strong, malty lager beer.

Aroma: Strong malt aroma, often with moderate amounts of rich melanoidins and/or toasty overtones. Virtually no hop aroma. Some alcohol may be noticeable. Clean. No diacetyl. Low to no fruity esters.

Appearance: Light copper to brown colour, often with attractive garnet highlights. Lagering should provide good clarity despite the dark colour. Large, creamy, persistent, off-white head.

Flavor: Complex maltiness is dominated by the rich flavours of Munich and Vienna malts, which contribute melanoidins and toasty flavours. Some caramel notes may be present from decoction mashing and a long boil. Hop bitterness is generally only high enough to support the malt flavours, allowing a bit of sweetness to linger into the finish. Well-attenuated, not cloying. Clean, with no esters or diacetyl. No hop flavour. No roasted or burnt character.

Mouthfeel: Medium to medium-full bodied. Moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency.

Comments: Decoction mashing and long boiling plays an important part of flavour development, as it enhances the caramel and melanoidin flavour aspects of the malt. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

6.3 Doppelbock (BJCP (2015) Style 9A)

(OG: 1.072 - 1.112 // FG: 1.016 - 1.024 // SRM 6-25// IBUs: 16-26//ABV 7.0 – 10.0%)

Overall Impression: A strong, rich, and very malty German lager that can have both pale and dark variants. The darker versions have more richly-developed, deeper malt flavours, while the paler versions have slightly more hops and dryness.

Aroma: Very strong maltiness. Darker versions will have significant Maillard products and often some toasty aromas. A light caramel aroma is acceptable. Lighter versions will have a strong malt presence with some Maillard products and toasty notes. Virtually no hop aroma, although a light noble hop aroma is acceptable in pale versions. A moderately low malt-derived dark fruit character may be present (but is optional) in dark versions. A very slight chocolate-like aroma may be present in darker versions, but no roasted or burned aromatics should ever be present. Moderate alcohol aroma may be present.

Appearance: Deep gold to dark brown in colour. Darker versions often have ruby highlights. Lagering should provide good clarity. Large, creamy, persistent head (colour varies with base style: white for pale versions, off-white for dark varieties). Stronger versions might have impaired head retention, and can display noticeable legs.

Flavor: Very rich and malty. Darker versions will have significant Maillard products and often some toasty flavours. Lighter versions will have a strong malt flavour with some Maillard products and toasty notes. A very slight chocolate flavour is optional in darker versions, but should never be perceived as roasty or burnt. Clean lager character.

A moderately low malt-derived dark fruit character is optional in darker versions. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Little to no hop flavour (more is acceptable in pale versions). Hop bitterness varies from moderate to moderately low but always allows malt to dominate the flavour. Most versions are fairly malty-sweet, but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation. Paler versions generally have a drier finish.

Mouthfeel: Medium-full to full body. Moderate to moderately-low carbonation. Very smooth without harshness, astringency. A light alcohol warmth may be noted, but it should never burn.

Comments: Most versions are dark coloured and may display the caramelizing and Maillard products of decoction mashing, but excellent pale versions also exist. The pale versions will not have the same richness and darker malt flavours of the dark versions, and may be a bit drier, hoppier and more bitter. While most traditional examples are in the lower end of the ranges cited, the style can be considered to have no upper limit for gravity, alcohol and bitterness (thus providing a home for very strong lagers).

6.4 Eisbock (BJCP (2015) Style 9B)

(OG: 1.078 - 1.120 // FG: 1.020 - 1.035 // SRM 18-30// IBUs: 25-35//ABV 9.0 – 14.0%)

Overall Impression: A strong, full-bodied, rich, and malty dark German lager often with a viscous quality and strong flavours. Even though flavours are concentrated, the alcohol should be smooth and warming, not burning.

Aroma: Dominated by a balance of rich, intense malt and a definite alcohol presence. No hop aroma. May have significant malt-derived dark fruit esters. Alcohol aromas should not be harsh or solventy.

Appearance: Deep copper to dark brown in colour, often with attractive ruby highlights. Lagering should provide good clarity. Head retention may be moderate to poor. Off-white to deep ivory coloured head. Pronounced legs are often evident.

Flavor: Rich, sweet malt balanced by a significant alcohol presence. The malt can have Maillard products, toasty qualities, some caramel, and occasionally a slight chocolate flavour. No hop flavour. Hop bitterness just offsets the malt sweetness enough to avoid a cloying character. May have significant malt-derived dark fruit esters. The alcohol should be smooth, not harsh or hot, and should help the hop bitterness balance the strong malt presence. The finish should be of malt and alcohol, and can have a certain dryness from the alcohol. It should not be sticky, syrupy or cloyingly sweet. Clean lager character.

Mouthfeel: Full to very full-bodied. Low carbonation. Significant alcohol warmth without sharp hotness. Very smooth without harsh edges from alcohol, itterness, fusels, or other concentrated flavours.

Comments: Extended lagering is often needed post-freezing to smooth the alcohol and enhance the malt and alcohol balance. Pronounced “ICE-bock.”

PALE ALE

B07 Pale Ale

7.1 Australian Sparkling Ale (BJCP (2015) Style 12B)

(OG: 1.038 - 1.05 // FG: 1.004 - 1.006 // SRM 4-7// IBUs: 25-35//ABV 4.5 – 6.0%)

Overall Impression: Smooth and balanced, all components merge together with similar intensities. Moderate flavours showcasing Australian ingredients. Large flavour dimension. Very drinkable, suited to a hot climate. Relies on yeast character.

Aroma: Fairly soft, clean aroma with a balanced mix of esters, hops, malt, and yeast –all moderate to low in intensity. The esters are frequently pears and apples, possibly with a very light touch of banana (optional). The hops are earthy, herbaceous, or might show the characteristic iron-like Pride of Ringwood nose. The malt can range from neutral grainy to moderately sweet to lightly bready; no caramel should be evident. Very fresh examples can have a lightly yeasty, sulfury nose.

Appearance: Deep yellow to light amber in colour, often medium gold. Tall, frothy, persistent white head with tiny bubbles. Noticeable effervescence due to high carbonation. Brilliant clarity if decanted, but typically poured with yeast to have a cloudy appearance. Not typically cloudy unless yeast roused during the pour.

Flavor: Medium to low rounded, grainy to bready malt flavour, initially mild to malty-sweet but a medium to medium-high bitterness rises mid-palate to balance the malt. Caramel flavours typically absent. Highly attenuated, giving a dry finish with lingering bitterness, although the body gives an impression of fullness. Medium to medium-high hop flavour, somewhat earthy and possibly herbal, resinous, peppery, or iron-like but not floral, lasting into aftertaste. Medium-high to medium-low esters, often pears and apples. Banana is optional, but should never dominate. May be lightly minerally or sulfury, especially if yeast is present. Should not be bland.

Mouthfeel: High to very high carbonation, giving mouth-filling bubbles and a crisp, spritzy carbonic bite. Medium to medium-full body, tending to the higher side if poured with yeast. Smooth but gassy. Stronger versions may have a light alcohol warmth, but lower alcohol versions will not. Very well-attenuated; should not have any residual sweetness.

Comments: Coopers has been making their flagship Sparkling Ale since 1862, although the formulation has changed over the years. Presently the beer will have brilliant clarity if decanted, but publicans often pour most of the beer into a glass then swirl the bottle and dump in all the yeast. In some bars, the bottle is rolled along the bar! When served on draught, the brewery instructs publicans to invert the keg to rouse the yeast. A cloudy appearance for the style seems to be a modern consumer preference. Always naturally carbonated, even in the keg. A present-use ale, best enjoyed fresh.

7.2 Belgian Pale Ale (BJCP (2015) Style 24B)

(OG: 1.048 - 1.054 // FG: 1.010 - 1.014 // SRM 8-14// IBUs: 20-30//ABV 4.8 – 5.5%)

Overall Impression: A fruity, moderately malty, somewhat spicy, easy-drinking, copper-coloured ale.

Aroma: Prominent aroma of malt with moderate fruity character and low hop aroma. Toasty, biscuity malt aroma. May have an orange- or pear-like fruitiness though not as fruity/citrusy as many other Belgian ales. Distinctive floral or spicy, low to moderate strength hop character optionally blended with background level peppery, spicy phenols. No diacetyl.

Appearance: Amber to copper in colour. Clarity is very good. Creamy, rocky, white head often fades more quickly than other Belgian beers.

Flavor: Fruity and lightly to moderately spicy with a soft, smooth malt and relatively light hop character and low to very low phenols. May have an orange- or pear-like fruitiness, though not as fruity/citrusy as many other Belgian ales. Has an initial soft, malty sweetness with a toasty, biscuity, nutty malt flavour. The hop flavour is low to none. The hop bitterness is medium to low, and is optionally complemented by low amounts of peppery phenols. There is a moderately dry to moderately sweet finish, with hops becoming more pronounced in those with a drier finish.

Mouthfeel: Medium to medium-light body. Alcohol level is restrained, and any warming character should be low if present. No hot alcohol or solventy character. Medium carbonation.

Comments: Most commonly found in the Flemish provinces of Antwerp and Brabant. Considered “everyday” beers (Category I). Compared to their higher alcohol Category S cousins, they are Belgian “session beers” for ease of drinking. Nothing should be too pronounced or dominant; balance is the key.

7.3 Kolsch (BJCP (2015) Style 5B)

(OG: 1.044 - 1.050 // FG: 1.007- 1.011 // SRM 3.5-5// IBUs: 18-30//ABV 4.4 – 5.2%)

Overall Impression: A clean, crisp, delicately balanced beer usually with very subtle fruit flavours and aromas. Subdued maltiness throughout leads to a pleasantly refreshing tang in the finish. To the untrained taster easily mistaken for a light lager, a somewhat subtle Pilsner, or perhaps a blonde ale.

Aroma: Very low to no Pils malt aroma. A pleasant, subtle fruit aroma from fermentation (apple, cherry or pear) is acceptable, but not always present. A low noble hop aroma is optional but not out of place (it is present only in a small minority of authentic versions). Some yeasts may give a slight winy or sulfury character (this characteristic is also optional, but not a fault).

Appearance: Very pale gold to light gold. Authentic versions are filtered to a brilliant clarity. Has a delicate white head that may not persist.

Flavor: Soft, rounded palate comprising of a delicate flavour balance between soft yet attenuated malt, an almost imperceptible fruity sweetness from fermentation, and a medium-low to medium bitterness with a delicate dryness and slight pucker in the finish (but no harsh aftertaste). The noble hop flavour is variable, and can range from low to moderately high; most are medium-low to medium. One or two examples (Dom being the most prominent) are noticeably malty-sweet up front. Some versions can have a slightly minerally or sulfury water or yeast character that accentuates the dryness and flavour balance. Some versions may have a slight wheat taste, although this is quite rare. Otherwise very clean with no diacetyl or fusels.

Mouthfeel: Smooth and crisp. Medium-light body, although a few versions may be medium. Medium to medium-high carbonation. Generally well-attenuated.

Comments: Served in a tall, narrow 200ml glass called a “Stange.” Each Köln brewery produces a beer of different character, and each interprets the Konvention slightly differently. Allow for a range of variation within the style when judging. Note that drier versions may seem hoppier or more bitter than the IBU specifications might suggest. Due to its delicate flavour profile, Kölsch tends to have a relatively short shelf-life; older examples can show some oxidation defects. Some Köln breweries (e.g., Dom, Hellers) are now producing young, unfiltered versions known as Wiess (which should not be entered in this category).

B08 American Pale Ale – blonde, cream, pale ale

8.1 Blonde Ale (BJCP (2015) Style 25A)

(OG: 1.038 - 1.054 // FG: 1.008 - 1.013 // SRM 3-6// IBUs: 15-28//ABV 3.8 – 5.5%)

Overall Impression: Easy-drinking, approachable, malt-oriented American craft beer.

Aroma: Light to moderate sweet malty aroma. Low to moderate fruitiness is optional, but acceptable. May have a low to medium hop aroma, and can reflect almost any hop variety. No diacetyl.

Appearance: Light yellow to deep gold in colour. Clear to brilliant. Low to medium white head with fair to good retention.

Flavor: Initial soft malty sweetness, but optionally some light character malt flavour (e.g., bread, toast, biscuit, wheat) can also be present. Caramel flavours typically absent. Low to medium esters optional, but are commonly found in many examples. Light to moderate hop flavour (any variety), but shouldn't be overly aggressive. Low to medium bitterness, but the balance is normally towards the malt. Finishes medium-dry to somewhat sweet. No diacetyl.

Mouthfeel: Medium-light to medium body. Medium to high carbonation. Smooth without harsh bitterness or astringency.

Comments: In addition to the more common American Blonde Ale, this category can also include modern English Summer Ales, American Kölsch-style beers, and less assertive American and English pale ales.

8.2 Cream Ale (BJCP (2015) Style 1C)

(OG: 1.042 - 1.055 // FG: 1.006 - 1.012 // SRM 2.5-5// IBUs: 8-20 //ABV 4.2 – 5.6%)

Overall Impression: A clean, well-attenuated, flavourful American lawnmower beer.

Aroma: Faint malt notes. A sweet, corn-like aroma and low levels of DMS are commonly found. Hop aroma low to none. Any variety of hops may be used, but neither hops nor malt dominate. Faint esters may be present in some examples, but are not required. No diacetyl.

Appearance: Pale straw to moderate gold colour, although usually on the pale side. Low to medium head with medium to high carbonation. Head retention may be no better than fair due to adjunct use. Brilliant, sparkling clarity.

Flavor: Low to medium-low hop bitterness. Low to moderate maltiness and sweetness, varying with gravity and attenuation. Usually well attenuated. Neither malt nor hops prevail in the taste. A low to moderate corny flavour from corn adjuncts is commonly found, as is some DMS. Finish can vary from somewhat dry to faintly sweet from the corn, malt, and sugar. Faint fruity esters are optional. No diacetyl.

Mouthfeel: Generally light and crisp, although body can reach medium. Smooth mouthfeel with medium to high attenuation; higher attenuation levels can lend a “thirst quenching” finish. High carbonation. Higher gravity examples may exhibit a slight alcohol warmth.

Comments: Classic American (i.e., pre-prohibition) Cream Ales were slightly stronger, hoppier (including some dry hopping) and more bitter (25-30+ IBUs). These versions should be entered in the specialty/experimental category. Most commercial examples are in the 1.050–1.053 OG range, and bitterness rarely rises above 20 IBUs.

8.3 American Pale Ale (BJCP (2015) Style 18B)

(OG: 1.045 - 1.060 // FG: 1.010 - 1.015 // SRM 5-10// IBUs: 30-50 //ABV 4.5 – 6.2%)

Overall Impression: Refreshing and hoppy, yet with sufficient supporting malt.

Aroma: Usually moderate to strong hop aroma from dry hopping or late kettle additions of American hop varieties. A citrusy hop character is very common, but not required. Low to moderate maltiness supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). Fruity esters vary from moderate to none. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

Appearance: Pale golden to deep amber. Moderately large white to off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

Flavor: Usually a moderate to high hop flavour, often showing a citrusy American hop character (although other hop varieties may be used). Low to moderately high clean malt character supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). The balance is typically towards the late hops and bitterness, but the malt presence can be substantial. Caramel flavours are usually restrained or absent. Fruity esters can be moderate to none. Moderate to high hop bitterness with a medium to dry finish. Hop flavour and bitterness often lingers into the finish. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

Mouthfeel: Medium-light to medium body. Carbonation moderate to high. Overall smooth finish without astringency often associated with high hopping rates.

Comments: There is some overlap in colour between American pale ale and American amber ale. The American pale ale will generally be cleaner, have a less caramelly malt profile, less body, and often more finishing hops.

B09 British Bitter Ales - Ordinary Bitter, Best Bitter, Strong Bitter

9.1 Ordinary Bitter (BJCP (2015) Style 11A)

(OG: 1.030 - 1.039 // FG: 1.007 - 1.011 // SRM 8-14// IBUs: 25-35 //ABV 3.2 – 3.8%)

Overall Impression: Low gravity, low alcohol levels, and low carbonation make this an easy-drinking session beer. The malt profile can vary in flavour and intensity, but should never override the overall bitter impression. Drinkability is a critical component of the style.

Aroma: Low to moderate malt aroma, often (but not always) with a light caramel quality. Bready, biscuity, or lightly toasty malt complexity is common. Mild to moderate fruitiness. Hop aroma can range from moderate to none, typically with a floral, earthy, resinous, and/or fruity character. Generally no diacetyl, although very low levels are allowed.

Appearance: Pale amber to light copper colour. Good to brilliant clarity. Low to moderate white to off-white head. May have very little head due to low carbonation.

Flavor: Medium to moderately high bitterness. Moderately low to moderately high fruity esters. Moderate to low hop flavour, typically with an earthy, resinous, fruity, and/or floral character. Low to medium maltiness with a dry finish. The malt profile is typically bready, biscuity, or lightly toasty. Low to moderate caramel or toffee flavours are optional. Balance is often decidedly bitter, although the bitterness should not completely overpower the malt flavour, esters and hop flavour. Generally no diacetyl, although very low levels are allowed.

Mouthfeel: Light to medium-light body. Low carbonation, although bottled examples can have moderate carbonation.

Comments: The lowest gravity member of the British Bitter family, typically known to consumers simply as “bitter” (although brewers tend to refer to it as Ordinary Bitter to distinguish it from other members of the family).

9.2 Best Bitter (BJCP (2015) Style 11B)

(OG: 1.040 - 1.048 // FG: 1.008 - 1.012 // SRM 8-16// IBUs: 25-40 //ABV 3.8 – 4.6%)

Overall Impression: A flavourful, yet refreshing, session beer. Some examples can be more malt balanced, but this should not override the overall bitter impression. Drinkability is a critical component of the style.

Aroma: Low to moderate malt aroma, often (but not always) with a low to medium-low caramel quality. Bready, biscuity, or lightly toasty malt complexity is common. Mild to moderate fruitiness. Hop aroma can range from moderate to none, typically with a floral, earthy, resinous, and/or fruity character. Generally no diacetyl, although very low levels are allowed.

Appearance: Pale amber to medium copper colour. Good to brilliant clarity. Low to moderate white to off-white head. May have very little head due to low carbonation.

Flavor: Medium to moderately high bitterness. Moderately low to moderately high fruity esters. Moderate to low hop flavour, typically with an earthy, resinous, fruity, and/or floral character. Low to medium maltiness with a dry finish. The malt profile is typically bready, biscuity, or lightly toasty. Low to moderate caramel or toffee flavours are optional. Balance is often decidedly bitter, although the bitterness should not completely overpower the malt flavour, esters and hop flavour. Generally no diacetyl, although very low levels are allowed.

Mouthfeel: Medium-light to medium body. Low carbonation, although bottled examples can have moderate carbonation.

Comments: More evident malt flavour than in an ordinary bitter, this is a stronger, session-strength ale.

9.3 Strong Bitter

(OG: 1.048 - 1.060 // FG: 1.010 - 1.016 // SRM 8-18// IBUs: 30-50//ABV 4.6 – 6.2%)

Overall Impression: An average-strength to moderately-strong British bitter ale. The balance may be fairly even between malt and hops to somewhat bitter. Drinkability is a critical component of the style. A rather broad style that allows for considerable interpretation by the brewer.

Aroma: Hop aroma moderately-high to moderately-low, typically with a floral, earthy, resinous, and/or fruity character. Medium to medium-high malt aroma, optionally with a low to moderate caramel component. Medium-low to medium-high fruity esters. Generally no diacetyl, although very low levels are allowed.

Appearance: Light amber to deep copper colour. Good to brilliant clarity. Low to moderate white to off-white head. A low head is acceptable when carbonation is also low.

Flavor: Medium to medium-high bitterness with supporting malt flavours evident. The malt profile is typically bready, biscuity, nutty, or lightly toasty, and optionally has a moderately low to moderate caramel or toffee flavour. Hop flavour moderate to moderately high, typically with a floral, earthy, resinous, and/or fruity character. Hop bitterness and flavour should be noticeable, but should not totally dominate malt flavours. Moderately-low to high fruity esters. Optionally may have low amounts of alcohol. Medium-dry to dry finish. Generally no diacetyl, although very low levels are allowed.

Mouthfeel: Medium-light to medium-full body. Low to moderate carbonation, although bottled versions will be higher. Stronger versions may have a slight alcohol warmth but this character should not be too high.

Comments: In England today, “ESB” is a Fullers trademark, and no one thinks of it as a generic class of beer. It is a unique (but very well-known) beer that has a very strong, complex malt profile not found in other examples, often leading judges to overly penalize traditional English strong bitters. In America, ESB has been co-opted to describe a malty, bitter, reddish, standard-strength (for the US) British-type ale, and is a popular craft beer style. This may cause some judges to think of US brewpub ESBs as representative of this style.

AMBER AND BROWN ALE

B10 Amber and Brown Ale - Australian Dark/Old, British Brown, American Amber, Irish Red, Scottish

10.1 Australian Dark/Old

(OG: 1.040 - 1.050 // FG: 1.010 - 1.016 // SRM 15-25// IBUs: 15-25//ABV 4.5 – 5.3%)

Overall Impression: A dry, mildly flavoured session beer. Malt evident but evenly balanced by hop bitterness.

Aroma: Mild malt aroma, with low to moderate fruitiness and toasty or light roasty notes. No to low hop aroma, caramel or diacetyl. Any yeasty notes or phenolics should be penalized, as should any excessive fruitiness or sweet caramel characters. Slight chocolate is acceptable. Clean aroma is essential.

Appearance: Mid-brown to dark brown, sometimes almost black and opaque. Low to medium carbonation. Excessive carbonation or flatness should be penalized.

Flavor: Mild maltiness with no hop flavour or diacetyl. Low to moderate fruitiness, light roastiness can be evident. Dry maltiness on the finish. Clean and quaffable. Low to medium carbonation. Any phenolics, diacetyl, yeasty flavours, astringency, harshness, or noticeable sweetness or alcohol, should be penalized.

Mouthfeel: Light to medium body. Low to medium carbonation.

10.2 British Brown (BJCP (2015) Style 13B)

(OG: 1.040 - 1.052 // FG: 1.008 - 1.013 // SRM 12-22// IBUs: 20-30//ABV 4.2 – 5.4%)

Overall Impression: A malty, brown caramel-centric British ale without the roasted flavours of a Porter.

Aroma: Light, sweet malt aroma with toffee, nutty, or light chocolate notes, and a light to heavy caramel quality. A light but appealing floral or earthy hop aroma may also be noticed. A light fruity aroma may be evident, but should not dominate.

Appearance: Dark amber to dark reddish-brown colour. Clear. Low to moderate off-white to light tan head.

Flavor: Gentle to moderate malt sweetness, with a light to heavy caramel character and a medium to dry finish. Malt may also have a nutty, toasted, biscuity, toffee, or light chocolate character. Medium to medium-low bitterness. Malt-hop balance ranges from even to malt-focused; hop flavour low to none (floral or earthy qualities). Low to moderate fruity esters can be present.

Mouthfeel: Medium-light to medium body. Medium to medium-high carbonation.

Comments: A wide-ranging category with different interpretations possible, ranging from lighter-coloured to hoppy to deeper, darker, and caramel-focused; however, none of the versions have strongly roasted flavours. A stronger Double Brown Ale was more popular in the past, but is very hard to find now. While London Brown Ales are marketed using the name Brown Ale, we list those as a different judging style due to the significant difference in balance (especially sweetness) and alcohol strength; that doesn't mean that they aren't in the same family, though.

10.3 American Amber (BJCP (2015) Style 10C)

(OG: 1.045 - 1.060 // FG: 1.010 - 1.015 // SRM 10-17// IBUs: 25-40//ABV 4.5 – 6.2%)

Overall Impression: An amber, hoppy, moderate-strength American craft beer with a caramel malty flavour. The balance can vary quite a bit, with some versions being fairly malty and others being aggressively hoppy. Hoppy and bitter versions should not have clashing flavours with the caramel malt profile.

Aroma: Low to moderate hop aroma with characteristics typical of American or New World hop varieties (citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, or melon). A citrusy hop character is common, but not required. Moderately-low to moderately-high maltiness (usually with a moderate caramel character), which can either support, balance, or sometimes mask the hop presentation. Esters vary from moderate to none.

Appearance: Amber to coppery-brown in colour. Moderately large off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

Flavor: Moderate to high hop flavour with characteristics typical of American or New World hop varieties (citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, or melon). A citrusy hop character is common, but not required. Malt flavours are moderate to strong, and usually show an initial malty sweetness followed by a moderate caramel flavour (and sometimes other character malts in lesser amounts). Malt and hop bitterness are usually balanced and mutually supportive, but can vary either way. Fruity esters can be moderate to none. Caramel sweetness and hop flavour/bitterness can linger somewhat into the medium to full finish.

Mouthfeel: Medium to medium-full body. Medium to high carbonation. Overall smooth finish without astringency. Stronger versions may have a slight alcohol warmth.

Comments: Can overlap in colour with darker American pale ales, but with a different malt flavour and balance. Regional variations exist with some being fairly mainstream and others being quite aggressive in hopping. Stronger and more bitter versions are now split into the Red IPA style.

10.4 Irish Red (BJCP (2015) Style 15A)

(OG: 1.036 - 1.046 // FG: 1.010 - 1.014 // SRM 9-14// IBUs: 18-28//ABV 3.8 – 5.0%)

Overall Impression: An easy-drinking pint, often with subtle flavours. Slightly malty in the balance sometimes with an initial soft toffee/caramel sweetness, a slightly grainy-biscuity palate, and a touch of roasted dryness in the finish. Some versions can emphasize the caramel and sweetness more, while others will favor the grainy palate and roasted dryness.

Aroma: Low to moderate malt aroma, either neutral-grainy or with a lightly caramelly-toasty-toffee character. May have a very light buttery character (although this is not required). Hop aroma is low earthy or floral to none (usually not present). Quite clean.

Appearance: Medium amber to medium reddish-copper colour. Clear. Low off-white to tan coloured head, average persistence.

Flavor: Moderate to very little caramel malt flavour and sweetness, rarely with a light buttered toast or toffee-like quality. The palate often is fairly neutral and grainy, or can take on a lightly toasty or biscuity note as it finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. A light earthy or floral hop flavour is optional. Medium to medium-low hop bitterness. Medium-dry to dry finish. Clean and smooth. Little to no esters. The balance tends to be slightly towards the malt, although light use of roasted grains may increase the perception of bitterness slightly.

Mouthfeel: Medium-light to medium body, although examples containing low levels of diacetyl may have a slightly slick mouthfeel (not required). Moderate carbonation. Smooth. Moderately attenuated.

Comments: Several variations exist within the style, which causes the guidelines to be somewhat broad to accommodate them. Traditional Irish examples are relatively low in hops, are grainy with a slight roast dryness in the finish, fairly neutral in general. Modern export Irish examples are more caramelly and sweet, and might have more esters. American craft versions are often more alcoholic versions of the Irish export examples. An emerging Irish craft beer scene is exploring more bitter versions of traditional examples. Finally, there are some commercial examples that sound Irish but are essentially International Amber Lagers, with sweetish palates and little bitterness. These guidelines are written around the traditional Irish examples, with slight extensions for export Irish versions and modern craft Irish versions.

10.5 Scottish Light (BJCP (2015) Style 14A)

(OG: 1.030 - 1.035// FG: 1.010 - 1.013 // SRM 17-22// IBUs: 10-20//ABV 2.5 – 3.2%)

Overall Impression: A malt-focused, generally caramelly beer with perhaps a few esters and occasionally a butterscotch aftertaste. Hops only to balance and support the malt. The malt character can range from dry and grainy to rich, toasty, and caramelly, but is never roasty and especially never has a peat smoke character. Traditionally the darkest of the Scottish ales, sometimes nearly black but lacking any burnt, overtly roasted character.

Aroma: Low to medium maltiness, often with flavours of toasted breadcrumbs, lady fingers, and English biscuits. Low to medium caramel and low butterscotch is allowable. Light pome fruitiness in best examples. May have low traditional English hop aroma (earthy, floral, orange-citrus, spicy, etc.). Peat smoke is inappropriate.

Appearance: Pale copper to very dark brown. Clear. Low to moderate, creamy off-white.

Flavor: Entirely malt-focused, with flavours ranging from pale, bready malt with caramel overtones to rich-toasty malt with roasted accents (but never roasty) or a combination thereof. Fruity esters are not required but add depth yet are never high. Hop bitterness to balance the malt. No to low hop flavour is also allowed and should of traditional English character (earthy, floral, orange-citrus, spicy, etc.). Finish ranges from rich and malty to dry and grainy. A subtle butterscotch character is acceptable; however, burnt sugars are not. The malt-hop balance tilts toward malt. Peat smoke is inappropriate.

Mouthfeel: Medium-low to medium body. Low to moderate carbonation. Can be relatively rich and creamy to dry and grainy.

Comments: Malt-focused ales that gain the vast majority of their character from specialty malts, never the process. Burning malt or wort sugars via ‘kettle caramelization’ is not traditional nor is any blatantly ‘butterscotch’ character. Most frequently a draught product. Smoke character is inappropriate as any found traditionally would have come from the peat in the source water. Scottish ales with smoke character should be entered as a Classic Style Smoked Beer.

Style Comparison: Similar character to a Wee Heavy, but much smaller. Similar in colour to a Dark Mild, but a little weaker in strength.

10.5 Scottish Heavy (BJCP (2015) Style 14B)

(OG: 1.035 - 1.040 // FG: 1.010 - 1.015 // SRM 13-22// IBUs: 10-20//ABV 3.2 – 3.9%)

Overall Impression: A malt-focused, generally caramelly beer with perhaps a few esters and occasionally a butterscotch aftertaste. Hops only to balance and support the malt. The malt character can range from dry and grainy to rich, toasty, and caramelly, but is never roasty and especially never has a peat smoke character.

Aroma: Low to medium maltiness, often with flavours of toasted breadcrumbs, lady fingers, and English biscuits. Low to medium caramel and low butterscotch is allowable. Light pome fruitiness in best examples. May have low traditional English hop aroma (earthy, floral, orange-citrus, spicy, etc.). Peat smoke is inappropriate.

Appearance: Pale copper to very dark brown. Clear. Low to moderate, creamy off-white.

Flavor: Entirely malt-focused, with flavours ranging from pale, bready malt with caramel overtones to rich-toasty malt with roasted accents (but never roasty) or a combination thereof. Fruity esters are not required but add depth yet are never high. Hop bitterness to balance the malt. No to low hop flavour is also allowed and should of traditional English character (earthy, floral, orange-citrus, spicy, etc.). Finish ranges from rich and malty to dry and grainy. A subtle butterscotch character is acceptable; however, burnt sugars are not. The malt-hop balance tilts toward malt. Peat smoke is inappropriate.

Mouthfeel: Medium-low to medium body. Low to moderate carbonation. Can be relatively rich and creamy to dry and grainy.

Comments: Malt-focused ales that gain the vast majority of their character from specialty malts, never the process. Burning malt or wort sugars via ‘kettle caramelization’ is not traditional nor is any blatantly ‘butterscotch’ character. Most frequently a draught product. Smoke character is inappropriate as any found traditionally would have come from the peat in the source water. Scottish ales with smoke character should be entered as a Classic Style Smoked Beer.

INDIA PALE ALE

B11 IPA – American, English and Specialty

11.1 American IPA (BJCP (2015) Style 21A)

(OG: 1.056 - 1.070 // FG: 1.008 - 1.014 // SRM 6-14// IBUs: 40-70//ABV 5.5 – 7.5%)

Overall Impression: A decidedly hoppy and bitter, moderately strong American pale ale.

Aroma: A prominent to intense hop aroma with a citrusy, floral, perfume-like, resinous, piney, and/or fruity character derived from American hops. Many versions are dry hopped and can have an additional grassy aroma, although this is not required. Some clean malty sweetness may be found in the background, but should be at a lower level than in English examples. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is also acceptable. Some alcohol may be noted.

Appearance: colour ranges from medium gold to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with white to off-white colour should persist.

Flavor: Hop flavour is medium to high, and should reflect an American hop character with citrusy, floral, resinous, piney or fruity aspects. Medium-high to very high hop bitterness, although the malt backbone will support the strong hop character and provide the best balance. Malt flavour should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavours are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. The bitterness may linger into the aftertaste but should not be harsh. Medium-dry to dry finish. Some clean alcohol flavour can be noted in stronger versions. Oak is inappropriate in this style. May be slightly sulfury, but most examples do not exhibit this character.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions. Body is generally less than in English counterparts.

11.2 English IPA (BJCP (2015) Style 14A)

(OG: 1.050 - 1.075 // FG: 1.010 - 1.018 // SRM 6-14// IBUs: 40-60//ABV 5.0 – 7.5%)

Overall Impression: A hoppy, moderately strong pale ale that features characteristics consistent with the use of English malt, hops and yeast. Has less hop character and a more pronounced malt flavour than American versions.

Aroma: A moderate to moderately high hop aroma of floral, earthy or fruity nature is typical, although the intensity of hop character is usually lower than American versions. A slightly grassy dry-hop aroma is acceptable, but not required. A moderate caramel-like or toasty malt presence is common. Low to moderate fruitiness, either from esters or hops, can be present. Some versions may have a sulfury note, although this character is not mandatory.

Appearance: colour ranges from golden amber to light copper, but most are pale to medium amber with an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with off-white colour should persist.

Flavor: Hop flavour is medium to high, with a moderate to assertive hop bitterness. The hop flavour should be similar to the aroma (floral, earthy, fruity, and/or slightly grassy). Malt flavour should be medium-low to medium-high, but should be noticeable, pleasant, and support the hop aspect. The malt should show an English character and be somewhat bready, biscuit-like, toasty, toffee-like and/or caramelly. Despite the substantial hop character typical of these beers, sufficient malt flavour, body and complexity to support the hops will provide the best balance. Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops adds to the overall complexity. Finish is medium to dry, and bitterness may linger into the after-taste but should not be harsh. If high sulfate water is used, a distinctively mineral, dry finish, some sulfur flavour, and a lingering bitterness are usually present. Some clean alcohol flavour can be noted in stronger versions. Oak is inappropriate in this style.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions.

Comments: A pale ale brewed to an increased gravity and hop rate. Modern versions of English IPAs generally pale in comparison (pun intended) to their ancestors. The term “IPA” is loosely applied in commercial English beers today, and has been (incorrectly) used in beers below 4% ABV. Generally will have more finish hops and less fruitiness and/or caramel than English pale ales and bitters. Fresher versions will obviously have a more significant finishing hop character.

11.3 Specialty IPA (BJCP (2015) Style 21B)

Specialty IPA isn't a distinct style, but is more appropriately thought of as a competition entry category. Beers entered as this style are not experimental beers; they are a collection of currently produced types of beer that may or may not have any market longevity. This category also allows for expansion, so potential future IPA variants (St. Patrick's Day Green IPA, Romulan Blue IPA, Zima Clear IPA, etc.) have a place to be entered without redoing the style guidelines. The only common element is that they have the balance and overall impression of an IPA (typically, an American IPA) but with some minor tweak.

The term 'IPA' is used as a singular descriptor of a type of hoppy, bitter beer. It is not meant to be spelled out as 'India Pale Ale' when used in the context of a Specialty IPA. None of these beers ever historically went to India, and many aren't pale. But the craft beer market knows what to expect in balance when a beer is described as an 'IPA' – so the modifiers used to differentiate them are based on that concept alone.

Overall Impression: Recognisable as an IPA by balance – a hop-forward, bitter, dryish beer –with something else present to distinguish it from the standard categories. Should have good drinkability, regardless of the form. Excessive harshness and heaviness are typically faults, as are strong flavour clashes between the hops and the other specialty ingredients.

Aroma: Detectable hop aroma is required; characterisation of hops is dependent on the specific type of Specialty IPA. Other aromatics maybe present; hop aroma is typically the strongest element.

Appearance: colour depends on specific type of Specialty IPA. Most should be clear, although certain styles with high amounts of starchy adjuncts, or unfiltered dry-hopped versions may be slightly hazy. Darker types can be opaque making clarity irrelevant. Good, persistent head stand with colour dependent on the specific type of Specialty IPA.

Flavor: Hop flavour is typically medium-low to high, with qualities dependent on typical varieties used in the specific Specialty IPA. Hop bitterness is typically medium-high to very high, with qualities dependent on typical varieties used in the specific Specialty IPA. Malt flavour generally low to medium, with qualities dependent on typical varieties used in the specific Specialty IPA. Commonly will have a medium-dry to dry finish. Some clean alcohol flavour can be noted in stronger versions. Various types of Specialty IPAs can show additional malt and yeast characteristics, depending on the type.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel. Medium carbonation. Some smooth alcohol warming can be sensed in stronger versions.

Entry Instructions: Entrant must specify a strength(session, standard, double); if no strength is specified, standard will be assumed. Entrant must specify specific type of Specialty IPA from the library of known types listed in the Style Guidelines, or as amended by the BJCP web site; or the entrant must describe the type of Specialty IPA and its key characteristics in comment form so judges will know what to expect. Entrants may specify specific hop varieties used, if entrants feel that judges may not recognise the varietal characteristics of newer hops.

Entrants may specify a combination of defined IPA types (e.g., Black Rye IPA) without providing additional descriptions.

Entrants may use this category for a different strength version of an IPA defined by its own BJCP subcategory (e.g., session-strength American or English IPA) –except where an existing BJCP subcategory already exists for that style (e.g., double [American] IPA).

Currently Defined Types: Black IPA, Brown IPA, White IPA, Rye IPA, Belgian IPA, Red IPA

PORTER

B12 –English Porter, Baltic, American

12.1 English Porter (BJCP (2015) Style 13C)

Simply called “Porter” in Britain, the name “English Porter” is used to differentiate it from other porters described in these guidelines.

(OG: 1.040 - 1.052 // FG: 1.008 - 1.014 // SRM 20-30// IBUs: 18-35//ABV 4.0 – 5.4%)

Overall Impression: A moderate-strength brown beer with a restrained roasty character and bitterness. May have a range of roasted flavours, generally without burnt qualities, and often has a chocolate-caramel-malty profile.

Aroma: Moderate to moderately low bready, biscuity, and toasty malt aroma with mild roastiness, and may have a chocolate quality. May also show some non-roasted malt character in support (caramelly, nutty, toffee-like and/or sweet). May have up to a moderate level of floral or earthy hops. Fruity esters moderate to none. Diacetyl low to none.

Appearance: Light brown to dark brown in colour, often with ruby highlights when held up to light. Good clarity, although may approach being opaque. Moderate off-white to light tan head with good to fair retention.

Flavor: Moderate bready, biscuity, and toasty malt flavour includes a mild to moderate roastiness (frequently with a chocolate character) and often a significant caramel, nutty, and/or toffee character. May have other secondary flavours such as coffee, licorice, biscuits or toast in support. Should not have a significant burnt or harsh roasted flavour, although small amounts may contribute a bitter chocolate complexity. Earthy or floral hop flavour moderate to none. Medium-low to medium hop bitterness will vary the balance from slightly malty to slightly bitter. Usually fairly well-attenuated, although can be somewhat sweet. Diacetyl moderately-low to none. Moderate to low fruity esters.

Mouthfeel: Medium-light to medium body. Moderately-low to moderately-high carbonation. Light to moderate creamy texture.

Comments: This style description describes the modern version of English porter, not every possible variation over time in every region where it existed. Historical re-creations should be entered in the Historical style category, with an appropriate description describing the profile of the beer. Modern craft examples in the UK are bigger and hoppier.

12.2 Baltic Porter (BJCP (2015) Style 9C)

(OG: 1.060 - 1.090 // FG: 1.016 - 1.024 // SRM 17-30// IBUs: 20-40//ABV 6.5 – 9.5%)

Overall Impression: A Baltic Porter often has the malt flavours reminiscent of an English porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered malt and dark fruit flavours.

Aroma: Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Very smooth.

Appearance: Dark reddish-copper to opaque dark brown (not black). Thick, persistent tan-coloured head. Clear, although darker versions can be opaque.

Flavor: As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth schwarzbier-like roasted flavour that stops short of burnt. Mouth-filling and very smooth. Clean lager character. Starts sweet but darker malt flavours quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Hop flavour from slightly spicy hops ranges from none to medium-low.

Mouthfeel: Generally quite full-bodied and smooth, with a well-aged alcohol warmth. Medium to medium-high carbonation, making it seem even more mouth-filling. Not heavy on the tongue due to carbonation level.

Comments: May also be described today as an Imperial Porter, although heavily roasted or hopped versions are not appropriate for this style. Most versions are in the 7–8.5% ABV range. Danish breweries often refer to them as Stouts, which indicates their historic lineage from the days when Porter was used as a generic name for Porter and Stout.

12.3 American Porter (BJCP (2015) Style 20A)

(OG: 1.050 - 1.070 // FG: 1.012 - 1.018 // SRM 22-40// IBUs: 25-50//ABV 4.8 – 6.5%)

Overall Impression: A substantial, malty dark beer with a complex and flavourful dark malt character.

Aroma: Medium-light to medium-strong dark malt aroma, often with a lightly burnt character. Optionally may also show some additional malt character in support (grainy, bready, toffee-like, caramelly, chocolate, coffee, rich, and/or sweet). Hop aroma low to high, often with a resinous, earthy, or floral character. May be dry-hopped. Fruity esters are moderate to none.

Appearance: Medium brown to very dark brown, often with ruby- or garnet-like highlights. Can approach black in colour. Clarity may be difficult to discern in such a dark beer, but when not opaque will be clear (particularly when held up to the light). Full, tan-coloured head with moderately good head retention.

Flavor: Moderately strong malt flavour usually features a lightly burnt malt character (and sometimes chocolate and/or coffee flavours) with a bit of rainy, dark malt dryness in the finish. Overall flavour may finish from dry to medium-sweet. May have a sharp character from dark roasted grains, but should not be overly acrid, burnt or harsh. Medium to high bitterness, which can be accentuated by the dark malt. Hop flavour can vary from low to

high with a resinous, earthy, or floral character, and balances the dark malt flavours. The dark malt and hops should not clash. Dry-hopped versions may have a resinous flavour. Fruity esters moderate to none.

Mouthfeel: Medium to medium-full body. Moderately low to moderately high carbonation. Stronger versions may have a slight alcohol warmth. May have a slight astringency from dark malts, although this character should not be strong.

Comments: Although a rather broad style open to brewer interpretation. Dark malt intensity and flavour can vary significantly. May or may not have a strong hop character, and may or may not have significant fermentation by-products; thus may seem to have an “American” or “British” character.

STOUT

B13 Stout - Classic dry, oatmeal, Foreign extra, Russian Imperial, Irish extra stout

13.1 Classic Dry (BJCP (2008) Style 13A)

(OG: 1.035 - 1.050 // FG: 1.007 - 1.011 // SRM 25-40// IBUs: 30-45//ABV 4.0 – 5.0%)

Overall Impression: A very dark, roasty, bitter, creamy ale.

Aroma: Coffee-like roasted barley and roasted malt aromas are prominent; may have slight chocolate, cocoa and/or grainy secondary notes. Esters medium-low to none. No diacetyl. Hop aroma low to none.

Appearance: Jet black to deep brown with garnet highlights in colour. Can be opaque (if not, it should be clear). A thick, creamy, long-lasting, tan- to brown-coloured head is characteristic.

Flavor: Moderate roasted, grainy sharpness, optionally with light to moderate acidic sourness, and medium to high hop bitterness. Dry, coffee-like finish from roasted grains. May have a bittersweet or unsweetened chocolate character in the palate, lasting into the finish. Balancing factors may include some creaminess, medium-low to no fruitiness, and medium to no hop flavour. No diacetyl.

Mouthfeel: Medium-light to medium-full body, with a creamy character. Low to moderate carbonation. For the high hop bitterness and significant proportion of dark grains present, this beer is remarkably smooth. The perception of body can be affected by the overall gravity with smaller beers being lighter in body. May have a light astringency from the roasted grains, although harshness is undesirable.

Comments: This is the draught version of what is otherwise known as Irish stout or Irish dry stout. Bottled versions are typically brewed from a significantly higher OG and may be designated as foreign extra stouts (if sufficiently strong). While most commercial versions rely primarily on roasted barley as the dark grain, others use chocolate malt, black malt or combinations of the three. The level of bitterness is somewhat variable, as is the roasted character and the dryness of the finish; allow for interpretation by brewers.

13.2 Oatmeal (BJCP (2015) Style 16B)

(OG: 1.045 - 1.065 // FG: 1.010 - 1.018// SRM 22-40// IBUs: 25-40//ABV 4.2 – 5.9%)

Overall Impression: A very dark, full-bodied, roasty, malty ale with a complementary oatmeal flavour.

Aroma: Mild roasted grain aromas, often with a coffee-like character. A light sweetness can imply a coffee-and-cream impression. Fruitiness should be low to medium. Diacetyl medium-low to none. Hop aroma low to none (UK varieties most common). A light oatmeal aroma is optional.

Appearance: Medium brown to black in colour. Thick, creamy, persistent tan- to brown-coloured head. Can be opaque (if not, it should be clear).

Flavor: Medium sweet to medium dry palate, with the complexity of oats and dark roasted grains present. Oats can add a nutty, grainy or earthy flavour. Dark grains can combine with malt sweetness to give the impression of milk chocolate or coffee with cream. Medium hop bitterness with the balance toward malt. Diacetyl medium-low to none. Hop flavour medium-low to none.

Mouthfeel: Medium-full to full body, smooth, silky, sometimes an almost oily slickness from the oatmeal. Creamy. Medium to medium-high carbonation.

Comments: Generally between sweet and dry stouts in sweetness. Variations exist, from fairly sweet to quite dry. The level of bitterness also varies, as does the oatmeal impression. Light use of oatmeal may give a certain silkiness of body and richness of flavour, while heavy use of oatmeal can be fairly intense in flavour with an almost oily mouthfeel. When judging, allow for differences in interpretation.

13.3 Foreign Extra (BJCP (2015) Style 16D)

(OG: 1.056 - 1.075 // FG: 1.010 - 1.018 // SRM 30-40// IBUs: 50-70//ABV 6.3 – 8.0%)

Overall Impression: A very dark, moderately strong, roasty ale. Tropical varieties can be quite sweet, while export versions can be drier and fairly robust.

Aroma: Roasted grain aromas moderate to high, and can have coffee, chocolate and/or lightly burnt notes. Fruitiness medium to high. Some versions may have a sweet aroma, or molasses, licorice, dried fruit, and/or vinous aromatics. Stronger versions can have the aroma of alcohol (never sharp, hot, or solventy). Hop aroma low to none. Diacetyl low to none.

Appearance: Very deep brown to black in colour. Clarity usually obscured by deep colour (if not opaque, should be clear). Large tan to brown head with good retention.

Flavor: Tropical versions can be quite sweet without much roast or bitterness, while export versions can be moderately dry (reflecting impression of a scaled-up version of either sweet stout or dry stout). Roasted grain and malt character can be moderate to high, although sharpness of dry stout will not

be present in any example. Tropical versions can have high fruity esters, smooth dark grain flavours, and restrained bitterness; they often have a sweet, rum-like quality. Export versions tend to have lower esters, more assertive roast flavours, and higher bitterness. The roasted flavours of either version may taste of coffee, chocolate, or lightly burnt grain. Little to no hop flavour. Very low to no diacetyl.

Mouthfeel: Medium-full to full body, often with a smooth, creamy character. May give a warming (but never hot) impression from alcohol presence. Moderate to moderately-high carbonation.

Comments: A rather broad class of stouts, these can be either fruity and sweet, dry and bitter, or even tinged with Brettanomyces (e.g., Guinness Foreign Extra Stout; this type of beer is best entered as a Specialty Beer – Category 23). Think of the style as either a scaled-up dry and/or sweet stout, or a scaled-down Imperial stout without the late hops. Highly bitter and hoppy versions are best entered as American-style Stouts (13E).

13.4 Imperial Stout (BJCP (2008) Style 13F)

(OG: 1.075 - 1.115 // FG: 1.018 - 1.030 // SRM 30-40// IBUs: 50-90//ABV 8.0 – 12.0%)

Overall Impression: An intensely-flavoured, big, dark ale with a wide range of flavour balances and regional interpretations. Roasty-burnt malt with deep dark or dried fruit flavours, and a warming, bittersweet finish. Despite the intense flavours, the components need to meld together to create a complex, harmonious beer, not a hot mess.

Aroma: Rich and complex, with variable amounts of roasted grains, maltiness, fruity esters, hops, and alcohol. The roasted malt character can take on coffee, dark chocolate, or slightly burnt tones and can be light to moderately strong. The malt aroma can be subtle to rich and barleywine-like. May optionally show a slight specialty malt character (e.g., caramel), but this should only add complexity and not dominate. Fruity esters may be low to moderately strong, and may take on a complex, dark fruit (e.g., plums, prunes, raisins) character. Hop aroma can be very low to quite aggressive, and may contain any hop variety. An alcohol character may be present, but shouldn't be sharp, hot, or solventy. Aged versions may have a slight vinous or port-like quality, but shouldn't be sour. The balance can vary with any of the aroma elements taking center stage. Not all possible aromas described need be present; many interpretations are possible. Aging affects the intensity, balance and smoothness of aromatics.

Appearance: colour may range from very dark reddish-brown to jet black. Opaque. Deep tan to dark brown head. Generally has a well-formed head, although head retention may be low to moderate. High alcohol and viscosity may be visible in "legs" when beer is swirled in a glass.

Flavor: Rich, deep, complex and frequently quite intense, with variable amounts of roasted malt/grains, maltiness, fruity esters, hop bitterness and flavour, and alcohol. Medium to aggressively high bitterness. Medium-low to high hop flavour (any variety). Moderate to aggressively high roasted malt/grain flavours can suggest bittersweet or unsweetened chocolate, cocoa, and/or strong coffee. A slightly burnt grain, burnt currant or tarry character may be evident. Fruity esters may be low to intense, and can take on a dark fruit character (raisins, plums, or prunes). Malt backbone can be balanced and supportive to rich and barleywine-like, and may optionally show some supporting caramel, bready or toasty flavours. The palate and finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness, hop bitterness and warming character. The balance and intensity of flavours can be affected by aging, with some flavours becoming more subdued over time and some aged, vinous or port-like qualities.

Mouthfeel: Full to very full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). Gentle smooth warmth from alcohol should be present and noticeable, but not a primary characteristic; in well-conditioned versions, the alcohol can be deceptive. Should not be syrupy or under-attenuated. Carbonation may be low to moderate, depending on age and conditioning.

Comments: *Traditionally an English style, but it is currently much more popular and widely available in America where it is a craft beer favourite, not a curiosity.* Variations exist, with English and American interpretations (predictably, the American versions have more bitterness, roasted character, and finishing hops, while the English varieties reflect a more complex specialty malt character and a more forward ester profile). Not all Imperial Stouts have a clearly 'English' or 'American' character; anything in between the two variants are allowable as well, which is why it is counter-productive to designate a sub-type when entering a competition. The wide range of allowable characteristics allow for maximum brewer creativity. Judges must be aware of the broad range of the style, and not try to judge all examples as clones of a specific commercial beer.

13.5 Irish Extra Stout (BJCP (2015) Style 15C)

(OG: 1.052 - 1.062 // FG: 1.010 - 1.014 // SRM 25-40// IBUs: 35-50//ABV 5.5 – 6.5%)

Overall Impression: A fuller-bodied black beer with a pronounced roasted flavour, often similar to coffee and dark chocolate with some malty complexity. The balance can range from moderately bittersweet to bitter, with the more balanced versions having up to moderate malty richness and the bitter versions being quite dry.

Aroma: Moderate to moderately high coffee-like aroma, often with slight dark chocolate, cocoa, biscuit, vanilla and/or roasted grain secondary notes. Esters medium-low to none. Hop aroma low to none, may be lightly earthy or spicy, but is typically absent. Malt and roast dominate the aroma.

Appearance: Jet black. Opaque. A thick, creamy, tan head is characteristic.

Flavor: Moderate to moderately high dark-roasted grain or malt flavour with a medium to medium-high hop bitterness. The finish can be dry and coffee

-like to moderately balanced with up to moderate caramel or malty sweetness. Typically has roasted coffee-like flavours, but also often has a dark chocolate character in the palate, lasting into the finish. Background mocha, biscuit, or vanilla flavours are often present and add complexity. Medium-low to no fruitiness. Medium to no hop flavour (often earthy or spicy). The level of bitterness is somewhat variable, as is the roasted character and the dryness of the finish; allow for interpretation by brewers.

Mouthfeel: Medium-full to full body, with a somewhat creamy character. Moderate carbonation. Very smooth. May have a light astringency from the roasted grains, although harshness is undesirable. A slightly warming character may be detected.

Comments: Traditionally a bottled product. Consumers expect a stout to always have a black colour; the flavour intensity from whatever made it black is what consumers expect in their beer. Not all breweries make a dry, roasty version typical of Guinness; a more balanced and chocolatey version is equally acceptable.

13.6 Sweet Stout (BJCP (2015) Style 16A)

(OG: 1.044 - 1.060 // FG: 1.012 - 1.024 // SRM 30-40// IBUs: 20-40//ABV 4.0 – 6.0%)

Overall Impression: A very dark, sweet, full-bodied, slightly roasty ale that can suggest coffee-and-cream, or sweetened espresso.

Aroma: Mild roasted grain aroma, sometimes with coffee and/or chocolate notes. An impression of cream-like sweetness often exists. Fruitiness can be low to moderately high. Diacetyl low to none. Hop aroma low to none, with floral or earthy notes.

Appearance: Very dark brown to black in colour. Can be opaque (if not, it should be clear). Creamy tan to brown head.

Flavor: Dark roasted grain/malt impression with coffee and/or chocolate flavours dominate the palate. Hop bitterness is moderate. Medium to high sweetness provides a counterpoint to the roasted character and hop bitterness, and lasts into the finish. Low to moderate fruity esters. Diacetyl low to none. The balance between dark grains/malts and sweetness can vary, from quite sweet to moderately dry and somewhat roasty.

Mouthfeel: Medium-full to full-bodied and creamy. Low to moderate carbonation. High residual sweetness from unfermented sugars enhances the full-tasting mouthfeel.

Comments: Gravities are low in England, higher in exported and US products. Variations exist, with the level of residual sweetness, the intensity of the roast character, and the balance between the two being the variables most subject to interpretation. Some versions in England are very sweet (low attenuation) and also low in ABV (Tennent's Sweetheart Stout is 2%), but is an outlier compared to the other examples. These guidelines mostly describe the higher gravity, more balanced, export versions rather than the low alcohol, very sweet versions that many find quite difficult to drink.

13.7 American Stout (BJCP (2015) Style 20B)

Overall Impression: A fairly strong, highly roasted, bitter, hoppy dark stout. Has the body and dark flavours typical of stouts with a more aggressive American hop character and bitterness.

Aroma: Moderate to strong aroma of roasted malts, often having a roasted coffee or dark chocolate quality. Burnt or charcoal aromas are acceptable at low levels. Medium to very low hop aroma, often with a citrusy or resinous character. Medium to no esters. Light alcohol-derived aromatics are also optional.

Appearance: Generally a jet black colour, although some may appear very dark brown. Large, persistent head of light tan to light brown in colour. Usually opaque.

Flavor: Moderate to very high roasted malt flavours, often tasting of coffee, roasted coffee beans, dark or bittersweet chocolate. May have the flavour of slightly burnt coffee grounds, but this character should not be prominent. Low to medium malt sweetness, often with rich chocolate or caramel flavours. Medium to high bitterness. Low to high hop flavour, generally citrusy or resinous. Low to no esters. Medium to dry finish, occasionally with a lightly burnt quality. Alcohol flavours can be present up to medium levels, but smooth.

Mouthfeel: Medium to full body. Can be somewhat creamy, particularly if a small amount of oats have been used to enhance mouthfeel. Can have a bit of roast-derived astringency, but this character should not be excessive. Medium-high to high carbonation. Light to moderately strong alcohol warmth, but smooth and not excessively hot.

Comments: Breweries express individuality through varying the roasted malt profile, malt sweetness and flavour, and the amount of finishing hops used. Generally has bolder roasted malt flavours and hopping than other traditional stouts (except Imperial Stouts).

STRONG ALE (>6% ABV)

B14 – Strong ale - Barley wine (American and English), Old Ale, Strong Scotch Ale

14.1 English Barley wine (BJCP (2015) Style 17D)

(OG: 1.080 - 1.120 // FG: 1.018 - 1.030 // SRM 8-22// IBUs: 35-70//ABV 8.0 – 12.0%)

Overall Impression: A showcase of malty richness and complex, intense flavours. Chewy and rich in body, with warming alcohol and a pleasant fruity or hoppy interest. When aged, it can take on port-like flavours. A wintertime sipper.

Aroma: Very rich and strongly malty, often with a caramel-like aroma in darker versions or a light toffee character in paler versions. May have moderate to strong fruitiness, often with a dark- or dried-fruit character, particularly in dark versions. The hop aroma may range from mild to assertive, and is typically floral, earthy, or marmalade-like. Alcohol aromatics may be low to moderate, but are soft and rounded. The intensity of these aromatics often subsides with age. The aroma may have a rich character including bready, toasty, toffee, and/or molasses notes. Aged versions may have a sherry-like quality, possibly vinous or port-like aromatics, and generally more muted malt aromas.

Appearance: Colour may range from rich gold to very dark amber or even dark brown (often has ruby highlights, but should not be opaque). Low to moderate off-white head; may have low head retention. May be cloudy with chill haze at cooler temperatures, but generally clears to good to brilliant clarity as it warms. The colour may appear to have great depth, as if viewed through a thick glass lens. High alcohol and viscosity may be visible in "legs" when beer is swirled in a glass.

Flavor: Strong, intense, complex, multi-layered malt flavours ranging from bready, toffee, and biscuity in paler versions through nutty, deep toast, dark caramel, and/or molasses in darker versions. Moderate to high malt sweetness on the palate, although the finish may be moderately sweet to moderately dry (depending on aging). Some oxidative or vinous flavours may be present, and often complex alcohol flavours should be evident. Moderate to fairly high fruitiness, often with a dark- or dried-fruit character. Hop bitterness may range from just enough for balance to a firm presence; balance

therefore ranges from malty to somewhat bitter. Pale versions are often more bitter, better attenuated, and might show more hop character than darker versions; however, all versions are malty in the balance. Low to moderately high hop flavour, often floral, earthy, or marmalade-like English varieties.

Mouthfeel: Full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). A smooth warmth from aged alcohol should be present. Carbonation may be low to moderate, depending on age and conditioning.

Comments: The richest and strongest of modern English Ales. The character of these ales can change significantly over time; both young and old versions should be appreciated for what they are. The malt profile can vary widely; not all examples will have all possible flavours or aromas. Paler varieties won't have the caramel and richer malt flavours, nor will they typically have the darker dried fruits – don't expect flavours and aromatics that are impossible from a beer of that colour. Typically written as “Barley Wine” in the UK, and “Barleywine” in the US.

14.2 American Barley wine (BJCP (2015) Style 22C)

(OG: 1.080 - 1.120 // FG: 1.016 - 1.030 // SRM 10-19// IBUs: 50-100//ABV 8.0 – 12.0%)

Overall Impression: A well-hopped American interpretation of the richest and strongest of the English ales. The hop character should be evident throughout, but does not have to be unbalanced. The alcohol strength and hop bitterness often combine to leave a very long finish.

Aroma: Hop character moderate to assertive and often showcases citrusy, fruity, or resinous New World varieties (although other varieties, such as floral, earthy or spicy English varieties or a blend of varieties, may be used). Rich maltiness, with a character that may be sweet, caramelly, bready, or fairly neutral. Low to moderately-strong fruity esters and alcohol aromatics. However, the intensity of aromatics often subsides with age. Hops tend to be nearly equal to malt in the aroma, with alcohol and esters far behind.

Appearance: colour may range from light amber to medium copper; may rarely be as dark as light brown. Often has ruby highlights. Moderately-low to large off-white to light tan head; may have low head retention. May be cloudy with chill haze at cooler temperatures, but generally clears to good to brilliant clarity as it warms. The colour may appear to have great depth, as if viewed through a thick glass lens. High alcohol and viscosity may be visible in “legs” when beer is swirled in a glass.

Flavor: Strong, rich malt flavour with a noticeable hop flavour and bitterness in the balance. Moderately-low to moderately-high malty sweetness on the palate, although the finish may be somewhat sweet to quite dry (depending on aging). Hop bitterness may range from moderately strong to aggressive.

While strongly malty, the balance should always seem bitter. Moderate to high hop flavour (any variety, but often showing a range of New World hop characteristics). Low to moderate fruity esters. Noticeable alcohol presence, but well-integrated. Flavors will smooth out and decline over time, but any oxidized character should be muted (and generally be masked by the hop character). May have some bready or caramelly malt flavours, but these should not be high; roasted or burnt malt flavours are inappropriate.

Mouthfeel: Full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). Alcohol warmth should be noticeable but smooth. Should not be syrupy and under-attenuated. Carbonation may be low to moderate, depending on age and conditioning.

Comments: Sometimes known as “Barley Wine” or “Barleywine style ale” (the latter due to legal requirements, not brewery preference).

14.3 Old Ale (BJCP (2015) Style 17B)

(OG: 1.055 - 1.088 // FG: 1.015 - 1.022 // SRM 10-22// IBUs: 30-60//ABV 5.5 – 9.0%)

Overall Impression: An ale of moderate to fairly significant alcoholic strength, bigger than standard beers, though usually not as strong or rich as barleywine. Often tilted towards a maltier balance. “It should be a warming beer of the type that is best drunk in half pints by a warm fire on a cold winter's night” – Michael Jackson.

Aroma: Malty-sweet with fruity esters, often with a complex blend of dried-fruit, vinous, caramelly, molasses, nutty, toffee, light treacle, and/or other specialty malt aromas. Some alcohol and oxidative notes are acceptable, akin to those found in Sherry or Port. Hop aromas not usually present due to extended aging.

Appearance: Light amber to very dark reddish-brown colour (most are fairly dark). Age and oxidation may darken the beer further. May be almost opaque (if not, should be clear). Moderate to low cream- to light tan-coloured head; may be adversely affected by alcohol and age.

Flavor: Medium to high malt character with a luscious malt complexity, often with nutty, caramelly and/or molasses-like flavours. Light chocolate or roasted malt flavours are optional, but should never be prominent. Balance is often malty-sweet, but may be well hopped (the impression of bitterness often depends on amount of aging). Moderate to high fruity esters are common, and may take on a dried-fruit or vinous character. The finish may vary from dry to somewhat sweet. Extended aging may contribute oxidative flavours similar to a fine old Sherry, Port or Madeira. Alcoholic strength should be evident, though not overwhelming. Diacetyl low to none. Some wood-aged or blended versions may have a lactic or Brettanomyces character; but this is optional and should not be too strong. Any acidity or tannin from age should be well-integrated and contribute to complexity in the flavour profile, not be a dominant experience.

Mouthfeel: Medium to full, chewy body, although older examples may be lower in body due to continued attenuation during conditioning. Alcohol warmth is often evident and always welcome. Low to moderate carbonation, depending on age and conditioning. Light acidity may be present, as well as some tannin if wood-aged; both are optional.

Comments: Strength and character varies widely. The predominant defining quality for this style is the impression of age, which can manifest itself in different ways (complexity, lactic, Brett, oxidation, leather, vinous qualities, etc.). Even if these qualities are otherwise faults, if the resulting character of the beer is still pleasantly drinkable and complex, then those characteristics are acceptable. In no way should those allowable characteristics be interpreted as making an undrinkably off beer as somehow in style. Old Peculier is a fairly unique type of beer that is quite different than other Old Ales.

14.4 Strong Scotch Ale (Wee Heavy) (BJCP (2015) Style 17C)

(OG: 1.070 - 1.130 // FG: 1.018 - 1.040 // SRM 14-25// IBUs: 17-35//ABV 6.5 – 10.0%)

Overall Impression: Rich, malty, dextrinous, and usually caramel-sweet, these beers can give an impression that is suggestive of a dessert. Complex secondary malt and alcohol flavours prevent a one-dimensional quality. Strength and maltiness can vary, but should not be cloying or syrupy.

Aroma: Deeply malty, with a strong caramel component. Lightly smoky secondary aromas may also be present, adding complexity; peat smoke is inappropriate. Diacetyl should be low to none. Low to moderate esters and alcohol are often present in stronger versions. Hops are very low to none, and can be slightly earthy or floral.

Appearance: Light copper to dark brown colour, often with deep ruby highlights. Clear. Usually has a large tan head, which may not persist. Legs may be evident in stronger versions.

Flavor: Richly malty with significant caramel (particularly in stronger versions). Hints of roasted malt may be present (sometimes perceived as a faint smoke character), as may some nutty character, all of which may last into the finish. Peat smoke is inappropriate. Hop flavours and bitterness are low to medium-low, so the malt presence should dominate the balance. Diacetyl should be low to none. Low to moderate esters and alcohol are usually present. Esters may suggest plums, raisins or dried fruit. The palate is usually full and sweet, but the finish may be sweet to medium-dry, sometimes with a light roasty-grainy note.

Mouthfeel: Medium-full to full-bodied, with some versions (but not all) having a thick, chewy viscosity. A smooth, alcoholic warmth is usually present and is quite welcome since it balances the malty sweetness. Moderate carbonation.

Comments: Also known as “strong Scotch ale.” The term “wee heavy” means “small strong” and traces to the beer that made the term famous, Fowler’s Wee Heavy, a 12 Guinea Ale. Historically, the strongest beer from a Scottish ale parti-gyle.

B15 – Belgian – Belgian dubbel, Trippel, Belgian blond ale, Saison, Golden Strong, Belgian dark ale,

15.1 Belgian dubbel (BJCP (2015) Style 26B)

(OG: 1.062 - 1.075 // FG: 1.008 - 1.018 // SRM 10-170// IBUs: 15-25//ABV 6.0 – 7.6%)

Overall Impression: A deep reddish-copper, moderately strong, malty, complex Trappist ale with rich malty flavours, dark or dried fruit esters, and light alcohol blended together in a malty presentation that still finishes fairly dry.

Aroma: Complex, rich-sweet malty aroma, possibly with hints of chocolate, caramel and/or toast (but never roasted or burnt aromas). Moderate fruity esters (usually including raisins and plums, sometimes also dried cherries). Esters sometimes include banana or apple. Spicy phenols and higher alcohols are common (may include light clove and spice, peppery, rose-like and/or perfumy notes). Spicy qualities can be moderate to very low. Alcohol, if present, is soft and never hot or solventy. Low to no spicy, herbal, or floral hop aroma, typically absent. The malt is most prominent in the balance with esters and a touch of alcohol in support, blending together for a harmonious presentation.

Appearance: Dark amber to copper in colour, with an attractive reddish depth of colour. Generally clear. Large, dense, and long-lasting creamy off-white head.

Flavor: Similar qualities as aroma. Rich, complex medium to medium-full rich -sweet malt flavour on the palate yet finishes moderately dry. Complex malt, ester, alcohol and phenol interplay (raisiny flavours are common; dried fruit flavours are welcome; clove or pepper spiciness is optional). Balance is always toward the malt. Medium-low bitterness that doesn’t persist into the aftertaste. Low spicy, floral, or herbal hop flavour is optional and not usually present.

Mouthfeel: Medium-full body. Medium-high carbonation, which can influence the perception of body. Low alcohol warmth. Smooth, never hot or solventy.

Comments:

Most commercial examples are in the 6.5 –7% ABV range. Traditionally bottle-conditioned (or refermented in the bottle).

15.2 Belgian trippel (BJCP (2015) Style 26C)

(OG: 1.075 - 1.0815 // FG: 1.018 - 1.014 // SRM 4.5-7// IBUs: 20-40//ABV 7.5 – 9.5%)

Overall Impression: A pale, somewhat spicy, dry, strong Trappist ale with a pleasant rounded malt flavour and firm bitterness. Quite aromatic, with spicy, fruity, and light alcohol notes combining with the supportive clean malt character to produce a surprisingly drinkable beverage considering the high alcohol level.

Aroma: Complex bouquet with moderate to significant spiciness, moderate fruity esters and low alcohol and hop aromas. Generous spicy, peppery, sometimes clove-like phenols. Esters are often reminiscent of citrus fruits such as oranges, but may sometimes have a slight banana character. A low yet distinctive spicy, floral, sometimes perfumy hop character is usually found. Alcohols are soft, spicy and low in intensity. The malt character is light, with a soft, slightly grainy-sweet or slightly honey-like impression. The best examples have a seamless, harmonious interplay between the yeast character, hops, malt, and alcohol.

Appearance: Deep yellow to deep gold in colour. Good clarity. Effervescent. Long-lasting, creamy, rocky, white head resulting in characteristic Belgian lace on the glass as it fades.

Flavor: Marriage of spicy, fruity and alcohol flavours supported by a soft, rounded grainy-sweet malt impression, occasionally with a very light honey note. Low to moderate phenols are peppery in character. Esters are reminiscent of citrus fruit such as orange or sometimes lemon, and are low to moderate. A low to moderate spicy hop character is usually found. Alcohols are soft, spicy, and low in intensity. Bitterness is typically medium to high from

a combination of hop bitterness and yeast-produced phenolics. Substantial carbonation and bitterness lends a dry finish with a moderately bitter after-taste with substantial spicy-fruity yeast character. The grainy-sweet malt flavour does not imply any residual sweetness.

Mouthfeel: Medium-light to medium body, although lighter than the substantial gravity would suggest. Highly carbonated. The alcohol content is deceptive, and has little to no obvious warming sensation. Always effervescent.

Comments: High in alcohol but does not taste strongly of alcohol. The best examples are sneaky, not obvious. High carbonation and attenuation helps to bring out the many flavours and to increase the perception of a dry finish. Most Trappist versions have at least 30 IBUs and are very dry. Traditionally bottle-conditioned (or refermented in the bottle).

15.3 Belgian blond ale (BJCP (2015) Style 25A)

(OG: 1.062 - 1.075 // FG: 1.0018 - 1.018 // SRM 4-7 // IBUs: 15-30 // ABV 6.0 - 7.5%)

Overall Impression: A pale, somewhat spicy, dry, strong Trappist ale with a pleasant rounded malt flavour and firm bitterness. Quite aromatic, with spicy, fruity, and light alcohol notes combining with the supportive clean malt character to produce a surprisingly drinkable beverage considering the high alcohol level.

Aroma: Complex bouquet with moderate to significant spiciness, moderate fruity esters and low alcohol and hop aromas. Generous spicy, peppery, sometimes clove-like phenols. Esters are often reminiscent of citrus fruits such as oranges, but may sometimes have a slight banana character. A low yet distinctive spicy, floral, sometimes perfumy hop character is usually found. Alcohols are soft, spicy and low in intensity. The malt character is light, with a soft, slightly grainy-sweet or slightly honey-like impression. The best examples have a seamless, harmonious interplay between the yeast character, hops, malt, and alcohol.

Appearance: Deep yellow to deep gold in colour. Good clarity. Effervescent. Long-lasting, creamy, rocky, white head resulting in characteristic Belgian lace on the glass as it fades.

Flavor: Marriage of spicy, fruity and alcohol flavours supported by a soft, rounded grainy-sweet malt impression, occasionally with a very light honey note. Low to moderate phenols are peppery in character. Esters are reminiscent of citrus fruit such as orange or sometimes lemon, and are low to moderate. A low to moderate spicy hop character is usually found. Alcohols are soft, spicy, and low in intensity. Bitterness is typically medium to high from a combination of hop bitterness and yeast-produced phenolics. Substantial carbonation and bitterness lends a dry finish with a moderately bitter aftertaste with substantial spicy-fruity yeast character. The grainy-sweet malt flavour does not imply any residual sweetness.

Mouthfeel: Medium-light to medium body, although lighter than the substantial gravity would suggest. Highly carbonated. The alcohol content is deceptive, and has little to no obvious warming sensation. Always effervescent.

Comments: High in alcohol but does not taste strongly of alcohol. The best examples are sneaky, not obvious. High carbonation and attenuation helps to bring out the many flavours and to increase the perception of a dry finish. Most Trappist versions have at least 30 IBUs and are very dry. Traditionally bottle-conditioned (or re-fermented in the bottle).

15.4 Saison (BJCP 2015 Style 25B)

(OG: 1.048 - 1.057 // IBUs: 10 - 25 // FG: 1.002 - 1.012 // SRM: 10 - 16 // ABV: 4.6 - 6.5%)

Overall Impression: Most commonly, a pale, refreshing, highly-attenuated, moderately-bitter, moderate-strength Belgian ale with a very dry finish. Typically highly carbonated, and using non-barley cereal grains and optional spices for complexity, as complements the expressive yeast character that is fruity, spicy, and not overly phenolic. Less common variations include both lower-alcohol and higher-alcohol products, as well as darker versions with additional malt character.

Aroma: Quite aromatic, with fruity, spicy, and hoppy characteristics evident. The esters can be fairly high (moderate to high), and are often reminiscent of citrus fruits such as oranges or lemons. The hops are low to moderate and are often spicy, floral, earthy, or fruity. Stronger versions can have a soft, spicy alcohol note (low intensity). Spicy notes are typically peppery rather than clove-like, and can be up to moderately strong (typically yeast-derived). Subtle, complementary herb or spice additions are allowable, but should not dominate. The malt character is typically slightly grainy in character and low in intensity. Darker and stronger versions will have more noticeable malt, with darker versions taking characteristics associated with grains of that colour (toasty, biscuity, caramelly, chocolate, etc.). In versions where sourness is present instead of bitterness, some of the sour character can be detected (low to moderate).

Appearance: Pale versions are often a distinctive pale orange but may be pale golden to amber in colour (gold to amber-gold is most common). Darker versions may run from copper to dark brown. Long-lasting, dense, rocky white to ivory head resulting in characteristic Belgian lace on the glass as it fades. Clarity is poor to good, though haze is not unexpected in this type of unfiltered beer.

Effervescent. Flavor: Medium-low to medium-high fruity and spicy flavors, supported by a low to medium soft malt character, often with some grainy flavors. Bitterness is typically moderate to high, although sourness can be present in place of bitterness (both should not be strong flavors at the same time). Attenuation is extremely high, which gives a characteristic dry finish essential to the style; a Saison should never finish sweet. The fruity character is frequently citrusy (orange or lemon), and the spices are typically peppery. Allow for a range of balance in the fruity-spicy characteristics; this is often driven by the yeast selection. Hop flavor is low to moderate, and generally spicy or earthy in character. The balance is towards the fruity, spicy, hoppy character, with any bitterness or sourness not overwhelming these flavors. Darker versions will have more malt character, with a range of flavors derived from darker malts (toasty, bready, biscuity, chocolate, etc.) that support the fruity-spicy character of the beer (roasted flavors are not typical). Stronger versions will have more malt flavor in general, as well as a light alcohol impression. Herbs and spices are completely optional, but if present should be used in moderation and not detract from the yeast character. The finish is very dry and the aftertaste is typically bitter and spicy. The hop bitterness can be restrained, although it can seem accentuated due to the high attenuation levels.

Mouthfeel: Light to medium body. Alcohol sensation varies with strength, from none in table version to light in standard versions, to moderate in super versions. However, any warming character should be fairly low. Very high carbonation with an effervescent quality. There is enough prickly acidity on the tongue to balance the very dry finish. In versions with sourness, a low to moderate tart character can add a refreshing bite, but not be puckering (optional).

Comments: Variations exist in strength and colour, but they all have similar characteristics and balance, in particularly the refreshing, highly-attenuated, dry character with high carbonation. There is no correlation between strength and colour. The balance can change somewhat with strength and colour variations, but the family resemblance to the original artisanal ale should be evident. Pale versions are likely to be more bitter and have more hop character, while darker versions tend to have more malt character and sweetness, yielding a more balanced presentations. Stronger versions often will have more malt flavor, richness, and body simply due to their higher gravity. Although they tend to be very well attenuated, they may not be perceived to be as dry as standard strength saisons due to their strength. The Saison yeast character is a must, although maltier and richer versions will tend to mask this character more. Often called Farmhouse ales in the US, but this term is not common in Europe where they are simply part of a larger grouping of artisanal ales.

15.5 Belgium Golden Strong (BJCP 2015 Style 23C)

(OG: 1.070 – 1.095 //IBUs: 22 – 35 //FG: 1.005 – 1.016 //SRM: 3 - 6 //ABV: 7.5 – 10.5%)

Overall Impression: A pale, complex, effervescent, strong Belgian-style ale that is highly attenuated and features fruity and hoppy notes in preference to phenolics.

Aroma: Complex with significant fruity esters, moderate spiciness and low to moderate alcohol and hop aromas. Esters are reminiscent of lighter fruits such as pears, oranges or apples. Moderate to moderately low spicy, peppery phenols. A low to moderate yet distinctive perfumy, floral hop character is often present. Alcohols are soft, spicy, perfumy and low-to moderate in intensity. No hot alcohol or solventy aromas. The malt character is light and slightly grainy-sweet to nearly neutral.

Appearance: Yellow to medium gold in colour. Good clarity. Effervescent. Massive, long-lasting, rocky, often beady, white head resulting in characteristic Belgian lace on the glass as it fades. Flavor: Marriage of fruity, spicy and alcohol flavors supported by a soft malt character. Esters are reminiscent of pears, oranges or apples. Low to moderately low phenols are peppery in character. A low to moderate spicy hop character is often present. Alcohols are soft and spicy, and are low-to-moderate in intensity. Bitterness is typically medium to high from a combination of hop bitterness and yeast-produced phenolics. Substantial carbonation and bitterness leads to a dry finish with a low to moderately bitter after taste.

Mouthfeel: Very highly carbonated; effervescent. Light to medium body, although lighter than the substantial gravity would suggest. Smooth but noticeable alcohol warmth. No hot alcohol or solventy character.

Comments: References to the devil are included in the names of many commercial examples of this style, referring to their potent alcoholic strength and as a tribute to the original example (Duvel). The best examples are complex and delicate. High carbonation helps to bring out the many flavors and to increase the perception of a dry finish. Traditionally bottle conditioned (or re fermented in the bottle).

15.6 Belgian dark ale (BJCP (2015) Style 26D)

(OG: 1.075 - 1.110 // FG: 1.010 - 1.024 // SRM 12-22// IBUs: 20-35//ABV 8.0 – 12.0%)

Overall Impression: A dark, very rich, complex, very strong Belgian ale. Complex, rich, smooth and dangerous.

Aroma: Complex, with a rich malty sweetness, significant esters and alcohol, and an optional light to moderate spiciness. The malt is rich and strong, and can have a Munich-type quality often with a caramel, toast and/or bready aroma. The fruity esters are strong to moderately low, and can contain raisin, plum, dried cherry, fig or prune notes. Spicy phenols may be present, but usually have a peppery quality not clove-like. Alcohols are soft, spicy, perfumy and/or rose-like, and are low to moderate in intensity. Hops are not usually present (but a very low noble hop aroma is acceptable). No diacetyl. No dark/roast malt aroma. No hot alcohols or solventy aromas. No recognizable spice additions.

Appearance: Deep amber to deep coppery-brown in colour (“dark” in this context implies “more deeply coloured than golden”). Huge, dense, moussy, persistent cream- to light tan-coloured head. Can be clear to somewhat hazy.

Flavor: Similar to aroma (same malt, ester, phenol, alcohol, hop and spice comments apply to flavour as well). Moderately malty or sweet on palate. Finish is variable depending on interpretation (authentic Trappist versions are moderately dry to dry, Abbey versions can be medium-dry to sweet). Low bitterness for a beer of this strength; alcohol provides some of the balance to the malt. Sweeter and more full-bodied beers will have a higher bitterness level to balance. Almost all versions are malty in the balance, although a few are lightly bitter. The complex and varied flavours should blend smoothly and harmoniously.

Mouthfeel: High carbonation but no carbonic acid “bite.” Smooth but noticeable alcohol warmth. Body can be variable depending on interpretation (authentic Trappist versions tend to be medium-light to medium, while Abbey-style beers can be quite full and creamy).

Comments: Authentic Trappist versions tend to be drier (Belgians would say “more digestible”) than Abbey versions, which can be rather sweet and full-bodied. Higher bitterness is allowable in Abbey-style beers with a higher FG. Barleywine-type beers (e.g., Scaldis/Bush, La Trappe Quadrupel, Weyerbacher QUAD) and Spiced/Christmas-type beers (e.g., N’ice Chouffe, Affligem Noël) should be entered in the Belgian Specialty Ale category (16E), not this category. Traditionally bottle-conditioned (“referred in the bottle”).

B16 – Wheat and Rye Beers

16.1 Weissbier (BJCP (2015) Style 10A)

(OG:1.044 – 1.052 // FG: 1.010 – 1.014// SRM 2-6 // IBUs: 8-15 //ABV 4.3 – 5.6 %)

Overall Impression: A pale, refreshing German wheat beer with high carbonation, dry finish, a fluffy mouthfeel, and a distinctive banana-and-clove yeast character.

Aroma: Moderate to strong phenols (usually clove) and fruity esters (typically banana). The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. The hop character ranges from low to none. A light to moderate wheat aroma (which might be perceived as bready or grainy) may be present but other malt characteristics should not. Optional, but acceptable, aromatics can include a light to moderate vanilla character, and/or a faint bubblegum aroma. None of these optional characteristics should be high or dominant, but often can add to the complexity and balance.

Appearance: Pale straw to gold in colour. A very thick, moussy, long-lasting white head is characteristic. The high protein content of wheat impairs clarity in an unfiltered beer, although the level of haze is somewhat variable.

Flavor: Low to moderately strong banana and clove flavour. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanillacharacter and/or faint bubblegum notes can accentuate the banana flavour, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavour of wheat is complementary, as is a slightly grainy-sweet malt character. Hop flavour is very low to none, and hop bitterness is very low to moderately low. Well-rounded, flavourful palate with a relatively dry finish. The perception of sweetness is more due to the absence of hop bitterness than actual residual sweetness; a sweet or heavy finish would significantly impair drinkability.

Mouthfeel: Medium-light to medium body; never heavy. Suspended yeast may increase the perception of body. The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a light, spritzy finish aided by high to very high carbonation. Always effervescent.

Comments: These are refreshing, fast-maturing beers that are lightly hopped and show a unique banana-and-clove yeast character. These beers often don't age well and are best enjoyed while young and fresh. The version *mit hefe* is served with suspended yeast; the *krystal* version is filtered for excellent clarity. The character of a *krystal weizen* is generally fruitier and less phenolic than that of the *weissbier mit hefe*. May be known as *hefeweizen*, particularly in the United States.

16.2 Dunkles Weissbier (BJCP (2015) Style 10B)

(OG:1.044 – 1.056 // FG: 1.010 – 1.014// SRM 14-23 // IBUs:10-18 // ABV 4.3 – 5.6 %)

Overall Impression: A moderately dark German wheat beer with a distinctive banana-and-clove yeast character, supported by a toasted bread or caramel malt flavour. Highly carbonated and refreshing, with a creamy, fluffy texture and light finish that encourages drinking.

Aroma: Moderate phenols (usually clove) and fruity esters (usually banana). The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced. Optionally, a low to moderate vanilla character and/or faint bubblegum notes may be present, but should not dominate. Hop aroma ranges from low to none, and may be lightly floral, spicy, or herbal. A light to moderate wheat aroma (which might be perceived as bready, doughy or grainy) may be present and is often accompanied by a caramel, bread crust, or richer malt aroma. The malt aroma may moderate the phenols and esters somewhat.

Appearance: Light copper to mahogany brown in colour. A very thick, moussy, long-lasting off-white head is characteristic. The high protein content of wheat impairs clarity in this traditionally unfiltered style, although the level of haze is somewhat variable. Suspended yeast sediment can contribute to cloudiness.

Flavor: Low to moderately strong banana and clove flavour. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or faint bubblegum notes can accentuate the banana flavour, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready, doughy, or grainy flavour of wheat is complementary, as is a richer caramel, toast, or bread crust flavour. The malty richness can be low to medium-high, and supports the yeast character. A roasted malt character is inappropriate. A spicy, herbal, or floral hop flavour is very low to none, and hop bitterness is very low to low. Wellrounded, flavourful, often somewhat malty palate with a relatively dry finish.

Mouthfeel: Medium-light to medium-full body. The texture of wheat as well as yeast in suspension imparts the sensation of aided by moderate to high carbonation. Effervescent.

Comments: The presence of Munich and/or Vienna-type barley malts gives this style a deep, rich barley malt character not found in a *weissbier*. Often known as *dunkelweizen*, particularly in the United States.

16.3 Weizenbock (BJCP (2015) Style 10C)

(OG:1.064 – 1.090 // FG: 1.015 – 1.022// SRM 6-25 // IBUs:15-30 // ABV 6.5 – 9.0 %)

Overall Impression: A strong, malty, fruity, wheat-based ale combining the best malt and yeast flavours of a *weissbier* (pale or dark) with the malty-rich flavour, strength, and body of a *Dunkles Bock* or *Doppelbock*.

Aroma: Medium-high to high malty-rich character with a significant bready-grainy wheat component. Paler versions will have a bready-toasty malty richness, while darker versions will have a deeper, richer malt presence with significant Maillard products. The malt component is similar to a *helles bock* for pale versions (grainy-sweet-rich, lightly toasted) or a *dunkles bock* for dark versions (bready-malty-rich, highly toasted, optional caramel). The yeast contributes a typical *weizen* character of banana and spice (clove, vanilla), which can be medium-low to medium-high. Darker versions can have some dark fruit aroma (plums, prunes, grapes, raisins), particularly as they age. A low to moderate alcohol aroma is acceptable, but shouldn't be hot or solventy. No hop aroma. The malt, yeast, and alcohol intertwine to produce a complex, inviting, prominent bouquet.

Appearance: Pale and dark versions exist, with pale versions being light gold to light amber, and dark versions being dark amber to dark ruby-brown in colour. A very thick, moussy, long lasting white to off-white (pale versions) or light tan (dark versions) head is characteristic. The high protein content of wheat impairs clarity in this traditionally unfiltered style, although the level of haze is somewhat variable. Suspended yeast sediment can contribute to the cloudiness.

Flavor: Similar to the aroma, a medium-high to high maltyrich flavour together with a significant bready-grainy wheat flavour. Paler versions will have a bready, toasty, grainy-sweet malt richness, while darker versions will have deeper, breadyrich or toasted malt flavours with significant Maillard products, optional caramel. Low to moderate banana and spice (clove, vanilla) yeast character. Darker versions can have some dark fruit flavour (plums, prunes, grapes, raisins), particularly as they age. A light chocolate character (but not roast) is optional in darker versions. No hop flavour. A low hop bitterness can give a slightly sweet palate impression, but the beer typically finishes dry (sometimes enhanced by a light alcohol character). The interplay between the malt, yeast, and alcohol adds complexity and interest, which is often enhanced with age.

Mouthfeel: Medium-full to full body. A fluffy or creamy texture is typical, as is the mild warming sensation of substantial alcohol content. Moderate to high carbonation.

Comments: A Weissbier brewed to bock or doppelbock strength. Schneider also produces an Eisbock version. Pale and dark versions exist, although dark are more common. Pale versions have less rich malt complexity and often more hops, as with doppelbocks. Lightly oxidised Maillard products can produce some rich, intense flavours and aromas that are often seen in aged imported commercial products; fresher versions will not have this character. Well-aged examples might also take on a slight sherry-like complexity.

16.4 Roggenbier (BJCP (2015) Style 27A)

(OG:1.046 – 1.056 // FG: 1.010 – 1.014// SRM 14-19 // IBUs:10-20 // ABV 4.5 – 6.0 %)

Overall Impression: A dunkelweizen made with rye rather than wheat, but with a greater body and light finishing hops.

Aroma: Light to moderate spicy rye aroma intermingled with light to moderate weizen yeast aromatics (spicy clove and fruity esters, either banana or citrus). Light spicy, floral, or herbal hops are acceptable.

Appearance: Light coppery-orange to very dark reddish or coppery-brown colour. Large creamy off-white to tan head, quite dense and persistent (often thick and rocky). Cloudy, hazy appearance.

Flavor: Grainy, moderately-low to moderately-strong spicy rye flavour, often having a hearty flavour reminiscent of rye or pumpnickel bread. Medium to medium-low bitterness allows an initial malt sweetness (sometimes with a bit of caramel) to be tasted before yeast and rye character takes over. Low to moderate weizen yeast character (banana, clove), although the balance can vary. Medium-dry, grainy finish with a lightly bitter (from rye) after-taste. Low to moderate spicy, herbal, or floral hop flavour acceptable, and can persist into aftertaste.

Mouthfeel: Medium to medium-full body. High carbonation. Moderately creamy.

Comments: Rye is a huskless grain and is difficult to mash, often resulting in a gummy mash texture that is prone to sticking. Rye has been characterized as having the most assertive flavour of all cereal grains. It is inappropriate to add caraway seeds to a roggenbier (as some American brewers do); the rye character is traditionally from the rye grain only.

