

**WORLD BEER
IDOL 2017
Booklet**



World Beer Idol – Booklet EN

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1) What is WBI and why enter?

WORLD BEER IDOL – professionalism, experience, prestige

World Beer Idol (WBI) is an international beer tasting competition held in Prague and organized by beer industry and marketing professionals. Its aim is to become the best among traditional beer tasting competitions in Europe and worldwide.

The independent tasting committee is responsible for judging beer from breweries around the world and awards the best of them the title World Beer Idol. The WBI Award will help customers better understand and gain their bearings in the diverse range of beers produced around the world. WBI also gives breweries an effective marketing tool, as it is a confirmation of the quality of their products. Finally, World Beer Idol is our “modest mission” to call attention to beer as a cultural and social beverage with a rich history and highlight its diversity.

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BE MORE VISIBLE

A brewery awarded a medal can boast of its success by mentioning the award on the label of the winning product, on its website, on its social networks, in its marketing campaigns, product sheets, press releases, and so on. Customers then have a good reason to buy the beer and the brewery has the possibility to demonstrate the world-level quality of its products.

2) Important deadlines (WBI 2017)

Entry deadline: 30 November 2016

Delivery deadline for samples: 15 December 2016

Tasting procedure: 7 January 2017

Winners announced: 14 January 2017

3) Entry form

ON-LINE: The fastest way to enter WBI is to fill in the on-line entry form [HERE](#).

4) Organizer

World Beer Idol s.r.o.
Ohradské náměstí 1621/5
155 00 Praha 5 – Stodůlky
Czech Republic

Address for sending samples:

TOVÁRNA PIVOVAR
Wilsonova 689
274 01 Slaný
Czech Republic

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5) Awards

Graphic of medal



World Beer Idol 2017 – GOLD - Category: Pale Ale

World Beer Idol 2017 – SILVER - Category: Pale Ale

World Beer Idol 2017 – BRONZE - Category: Pale Ale

Overall Winner

World Beer Idol 2017

6) Tasting committee – Nominations for 2017

Will be announced in October 2017. Follow us on facebook.

7) Competition procedure and additional information

a. Entry terms and conditions

Each sample entered must have been commercially available from 1 September 2016 or earlier.

Entries will only be accepted if they are submitted on the official entry form, completed in full, and accompanied by the entry fee. Samples must be delivered in their official commercial packaging by the delivery deadline for samples. Samples must be clearly labeled with name of the beer, the producer's name, and the category and the subcategory.

Samples should be delivered in standard glass bottles or aluminum cans.

b. Transportation and quantity of the samples entered

The minimum quantity of a sample sent to the promoter's address is 6.6 l (223.1 fl oz/ 6.97 qt.)

One box must contain a minimum of four samples, e.g. 4 x 2 l (4 x 67.6 fl oz / 2.11 qt.); 5 x 1.5 l (5 x 50.7 fl oz / 1.59 qt.); 7 x 1 l (7 x 33.8 fl oz/ 1.06 qt.); 9 x 0.75 l (9 x 25.4 fl oz); 14 x 0.5 l (14 x 16.9 fl oz); 20 x 0.35 l (20 x 11.8 fl oz); 24 x 0.33 l (24 x 11.2 fl oz) or 25 x 0.25 l (25 x 8.5 fl oz).

All shipping costs must be paid by the entrant. WBI takes no responsibility for products damaged in transit, and any kind of fees related to the transportation, taxes, excise taxes or customs duties.

c. Entry fees (WBI 2017)

You can register on-line until November 30. The price per sample is EUR 150.

If you enter by September 30, every third sample is free.

Entries will be approved only once the entry fee is paid.

Payment possibilities are listed in payment conditions section.

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d. Judging procedure

The entries will be assessed by a tasting committee made up of beer critics, independent brewers, beer journalists and representatives of educational brewing organizations. All committee members are experts with a thorough knowledge of beer styles. Samples will be judged on a 100-point scale. The winner of each category will be announced and presented with a gold, silver or bronze medal.

In the first round, samples are classified into subcategories. From each subcategory, 3 out of 6-9 samples will be eliminated. The remaining samples are sent to the final round.

In order to receive a bronze medal, a beer has to obtain 72-76 points.

In order to receive a silver medal, a beer has to obtain 77-81 points.

In order to receive a gold medal, a beer has to obtain 82-100 points.

Each sample can earn a maximum of 10 points for appearance (color, head, clarity), 25 points for aroma (scent, other aromatics), 30 points for taste and fullness of flavor

(bitterness, presence of by-products, balance of ingredients), 10 points for mouthfeel (body, carbonation, warmth, astringency...) and 25 points for brewing style (corresponding sensory profile for the respective beer style).

The absolute winner shall earn the “World Beer Idol” title.

e. Tasting committee

The names of the committee members will be published well in advance of the competition on the WBI website. Committee members will be trained about possible negative influences, such as smoking, drinking coffee, lack of sleep, etc. The committee members must not assess and vote for a sample that they have any connection with.

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f. Samples – handling and additional information

Samples will be accepted only until **the sample delivery deadline (to be determined)**. An entry form has to be filled in for each sample and the respective entry fee paid in full. The sample has to be labeled with its name, category and subcategory.

A sample where the respective entry fee is not paid will be eliminated from the competition.

Each entrant is responsible for having the samples delivered in the required quantity. WBI shall bear no liability for loss or damage caused in transit. The applicant must ensure that samples have been stored correctly, i.e., that they are kept at the right temperature and protected against damage (this applies to packaging as well).

Broken, damaged or incorrectly labeled samples will be eliminated from the competition. Entry fees will not be refunded under these circumstances.

All shipping and related costs shall be borne by the entrant.

Once accepted and received, the sample will be stored in a cool and dark place until the start of the competition.

Only the WBI organizer shall have access to the place where the samples are stored.

Samples may be further randomly examined by an independent expert in an accredited laboratory. Any samples that are in breach of WBI rules will be eliminated from the competition. Entry fees will not be refunded under these circumstances.

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If a state of emergency such as war, natural disaster, etc. is declared, it may become necessary to terminate the competition. Under these circumstances, all entry fees paid by entrants will be refunded as soon as possible.

The samples received shall become the property of WBI s.r.o. and, as such, may be used for promotional and marketing purposes.

Entrants may file a protest only with regard to a category that they have entered. Protests must be filed within 14 days of the date of the announcement of the results of the competition. Entrants may only file a protest with regard to their own sample.

The competition is held and run in compliance with the laws of the Czech Republic.

g. Use of WBI trademarks

All awarded medals as well as copyrights and trademarks, such as name of the company or the WBI logo, are the property of World Beer Idol s.r.o.

An awarded medal may only be used by the brewery/applicant that has won it. It can be used as of the day that winners are announced and upon the provision of the appropriate graphic materials by the organizer.

The license permits unlimited use of the WBI medal for various marketing purposes.

The license description (year, category description) must not be altered in any manner and must be presented in the approved format, and only for the sample which was awarded a medal. All licenses (awarded medals) may be revoked at any time if a winner violates the terms of the competition.

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8) Beer style catalogue – WORLD BEER IDOL 2017 competition categories

If you have further questions about listing your samples, please feel free to contact Jakub:

Jakub.vesely@worldbeeridol.com

1.) Ale

- a. Altbier
 - b. Kölsch
 - c. Belgian Blonde/Pale Ale
 - d. Belgian Tripel
 - e. Belgian Strong Pale Ale
 - f. Belgian IPA
 - g. Saison
 - h. Bière De Garde
 - i. American Pale Ale
 - j. American Strong Pale Ale
 - k. Session IPA
 - l. American IPA
 - m. Imperial IPA
 - n. English Pale Ale/ESB and Best/Special Bitter
 - o. English IPA
 - p. English Barley Wine
 - q. American Barley Wine
 - r. Mild
 - s. Old Ale
 - t. Irish Red Ale
 - u. Scottish Ale and Wee heavy
 - v. Belgian Style Dubbel
 - w. Belgian Strong Dark Ale
 - x. Cascadian Dark Ale (Black IPA, India Black Ale)
 - y. American Brown/Amber Ale
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2.) Lager

- a. Alcohol Free (up to 0.50% ABV)
- b. Vienna Lager
- c. Märzen a Oktoberfestbier

- d. Helles Bock/Maibock
 - e. Traditional Bock
 - f. Doppelbock/Eisbock
 - g. Helles
 - h. German Pils
 - i. Bohemian Pilsner
 - j. Imperial Pilsner
 - k. India Pale Lager
 - l. Pale Lager (European/American lager)
 - m. Dunkel
 - n. Schwarzbier
-

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3.) Stout & Porter

- a. Dry Stout
 - b. Extra Stout
 - c. Imperial Stout
 - d. Oatmeal Stout
 - e. Sweet/Milk Stout
 - f. Porter
 - g. Baltic Porter
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4.) Wheat & Rye beer

- a. Kristal-weizen
- b. German style hefe-weizen
- c. Dunkelweizen
- d. Weizenbock
- e. American style wheat beer
- f. Witbier
- g. Roggenbier

5.) Sour Beer

- a. Lambic
 - b. Geuze
 - c. Kriek, Framboise and other fruit lambics
 - d. Oud Bruin and Flanders red ale
 - e. Berliner Weisse
 - f. Gose
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6.) Flavoured Beer

- a. Fruit, honey, chocolate and coffee beer
 - b. Herb and spice beer
 - c. Radler
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7.) Smoked Beer

- a. Smoked Lager
- b. Smoked Ale/Porter
- c. Grodziskie/Grätzer

1.) Ale (Pale, Amber and Dark)

a. Altbier

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

Original Gravity (°Plato)	1.044-1.052 (11.0-12.9 °Plato)
Alcohol by Weight (Volume)	3.6%-4.4% (4.6%-5.6%)
Bitterness (IBU)	25-52
Color SRM (EBC)	11-19 (22-38 EBC)

b. Kölsch

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

Ale yeast is used for fermentation, though lager yeast is sometimes used in the bottle or final cold conditioning process.

Original Gravity (°Plato)	1.042-1.048 (10.5-11.9 °Plato)
Alcohol by Weight (Volume)	3.8%-4.2% (4.8%-5.3%)
Bitterness (IBU)	18-25
Color SRM (EBC)	3-6 (6-12 EBC)

c. Belgian Blonde/Pale Ale

Belgian Blonde Ales are pale to copper. Chill haze is allowable at cold temperatures. Malt aroma is low. Low to medium fruity-ester aromas balanced with light malt and spice aromas may be present. Hop aroma is very low to low if present; noble-type hops are commonly used. Malt flavor is low. Hop flavor is very low to low if present. Hop bitterness is very low to low. Overall impression is a beer orchestrated with balanced light sweet, spiced and low to medium fruity-ester flavors. Low yeast-derived phenolic spiciness may be perceived. Diacetyl and acidic character should not be perceived. Body is light to medium. Sugar may be used in the fermentation to lighten perceived body. Sugar may be used in the fermentation to lighten perceived body.

Original Gravity (°Plato)	1.044-1.068 (11.0-16.6 °Plato)
Alcohol by Weight (Volume)	3.2%-6.2% (4.1%-7.9%)
Bitterness (IBU)	15-30
Color SRM (EBC)	4-12 (8-24 EBC)

d. Belgian Tripel

Belgian Tripels are pale to medium-amber. Chill haze is acceptable at low serving temperatures. Traditional tripels are bottle conditioned and may exhibit slight yeast haze, but the yeast should not be intentionally roused. Head retention is dense and mousse-like. A complex, sometimes mild spicy aroma characterizes this style. Clove-like phenolic aroma may be very low. Fruity-ester aromas including banana are also common but

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

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Original Gravity (°Plato)	1.070-1.092 (17.1-22.0 °Plato)
Alcohol by Weight (Volume)	5.6%-8.0% (7.1%-10.1%)
Bitterness (IBU)	20-45
Color SRM (EBC)	4-9 (8-18 EBC)

e. Belgian Strong Pale Ale

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

Original Gravity (°Plato)	1.064-1.096 (15.7-22.9 °Plato)
Alcohol by Weight (Volume)	5.6%-8.8% (7.1%-11.2%)
Bitterness (IBU)	20-50
Color SRM (EBC)	3.5-10 (7-20 EBC)

f. Belgian IPA

Various malts are used, but the beers of the style are finished with Belgian yeast strains (bottle-conditioned) and the hops employed tend to be American. Generally cleaner bitterness vs. American styles, and a pronounced dry edge (very Belgian), often akin to an IPA crossed with a Belgian Tripel. Alcohol by volume is on the high side. Colour is yellow to copper. Medium bodied.

Original Gravity (°Plato)	1.064-1.096 (15.7-22.9 °Plato)
Alcohol by Weight (Volume)	5.2%-9.7% (6.0%-12.2%)
Bitterness (IBU)	30-80
Color SRM (EBC)	3.5-18 (7-36 EBC)

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g. Saison

Saisons are pale to deep light brown. Chill or slight yeast haze is acceptable. There may be quite a variety of characters within this style. Malt aroma is low to medium-low. Fruity-ester aromas are medium to high. Earthy, cellar-like and/or musty aromas are okay. Diacetyl aroma should not be perceived. Hop aroma is low to medium. Malt flavor is low but provides foundation for the overall balance. Hop flavor is low to medium. Hop bitterness is medium to medium-high. Complex alcohols, herbs, spices, low Brettanomyces character and even clove and smoke-like phenolics may or may not be evident in the overall balanced beer. Herb and/or spice flavors, including black pepper-like notes, may or may not be evident. Fruitiness from fermentation is generally in character. A balanced small amount of sour or acidic flavors is acceptable when in balance with other components. Diacetyl flavor should not be perceived. Body is generally light to medium. Often bottle conditioned with some yeast character and high carbonation. Saison may have Brettanomyces characters that are slightly acidic, fruity, horsey, goatly and/or leather-like.

Original Gravity (°Plato)	1.055-1.080 (13.6-19.3 °Plato)
Alcohol by Weight (Volume)	3.5%-6.6% (4.4%-8.4%)
Bitterness (IBU)	20-40
Color SRM (EBC)	4-14 (8-28 EBC)

h. Bière De Garde

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

Original Gravity (°Plato)	1.060-1.080 (14.7-19.3 °Plato)
Alcohol by Weight (Volume)	3.5%-6.3% (4.4%-8.0%)
Bitterness (IBU)	20-30
Color SRM (EBC)	7-16 (14-32 EBC)

i. American Pale Ale

American Pale Ales are deep golden to copper or light brown. Chill haze is allowable at cold temperatures. Low caramel malt aroma is allowable. Fruity-ester aroma should be moderate to strong. Hop aroma is medium to medium-high, exhibiting fruity, floral, and citrus-like American-variety hop aromas. Low to medium maltiness may include low caramel malt character. Hop flavor is medium to medium-high, exhibiting fruity, floral, and citrus-like American-variety hop flavors. Hop bitterness is medium to medium-high. Fruity-ester flavor should be moderate to strong. Diacetyl should be absent or very low. Body is medium. Note that the

“traditional” style of this beer has its origins with certain floral, fruity, citrus-like, piney, resinous, or sulfur-like American hop varieties. One or more of these hop characters is the perceived end, but the perceived hop characters may be a result of the skillful use of hops of other national origins.

Original Gravity (°Plato)	1.044-1.050 (11.0-12.4 °Plato)
Alcohol by Weight (Volume)	3.5%-4.3% (4.4%-5.4%)
Bitterness (IBU)	30-50
Color SRM (EBC)	6-14 (12-28 EBC)

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j. American Strong Pale Ale

American Strong Pale Ales are deep golden to copper. Low caramel malt aroma is allowable. Fruity-ester aroma could be low to strong. Hop aroma is moderate to high, exhibiting floral, fruity, sulfur, citrus-like, piney, resinous characters that are typical of American/Australian/New Zealand and other origin new age -variety hops. Low level maltiness may include low caramel malt character. Hop flavor is high, and is reflective of floral, fruity, citrus-like, piney, resinous hop aroma characters. Hop bitterness is moderate to high, but shouldn't overpower the malty backbone. Fruity-ester flavor is moderate to strong. Diacetyl should be absent or low if present. Body is medium, balancing the hoppiness. Overall: stronger version of American pale ale.

Original Gravity (°Plato)	1.050-1.060 (12.4-14.7 °Plato)
Alcohol by Weight (Volume)	4.3%-5.0% (5.4%-6.3%)
Bitterness (IBU)	30-50
Color SRM (EBC)	6-14 (12-28 EBC)

k. Session IPA

Session IPAs are gold to copper. Chill/hop haze is allowable. Fruity-ester aroma is very light to moderate. Hop aroma is medium to high with qualities from a wide variety of hops from all over the world. Low to

medium maltiness is present. Hop flavor is strong, characterized by flavors from a wide variety of hops. Hop bitterness is medium to high. Diacetyl is absent or at very low levels. Body is low to medium. Overall: crisp, dry to moderate body, hop forwarded session ale.

Original Gravity (°Plato)	1.036-1.052 (9.0-12.9 °Plato)
Alcohol by Weight (Volume)	2.4%-4.0% (3.0%-5.0%)
Bitterness (IBU)	40-60
Color SRM (EBC)	4-14 (6-28 EBC)

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I. American IPA

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

Original Gravity (°Plato)	1.060-1.075 (14.7-18.2 °Plato)
Alcohol by Weight (Volume)	5.0%-6.0% (6.3%-7.6%)
Bitterness (IBU)	50-70
Color SRM (EBC)	6-14 (12-28 EBC)

m. Imperial IPA

Imperial IPAs are gold to chestnut red/brown. Chill haze is allowable at cold temperatures and hop haze is allowable at any temperature. Hop

aroma is very high. Hop aroma should be fresh and lively, from any variety of hops. Malt character is medium to high. Hop flavor is very high, and should be fresh and lively and should not be harsh in quality, deriving from any variety of hops. Hop bitterness is very high but not harsh. Alcohol content is medium-high to high and notably evident. Fruity ester flavor is high. Diacetyl should not be perceived. Body is medium-high to full. The intention of this style of beer is to exhibit the fresh and bright character of hops. Oxidative character and aged character should not be present.

Original Gravity (°Plato)	1.075-1.100 (18.2-23.7 °Plato)
Alcohol by Weight (Volume)	6.0%-8.4% (7.6%-10.6%)
Bitterness (IBU)	65-100
Color SRM (EBC)	5-16 (10-32 EBC)

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n. English Pale Ale/ESB and Best/Special Bitter

English Pale Ales are gold to copper colored. Low to moderately-high malt aroma and moderate to strong fruity-ester aroma are present. Hop aroma is low to medium-high. Low to medium malt flavor is present, and low caramel character is allowable. Hop flavor is medium to medium-high, with earthy, herbal English-variety hop character. Hop bitterness and flavor should be noticeable, but should not totally dominate malt flavors. Fruity-ester flavors can be moderate to strong. Absence of diacetyl is desirable, though, diacetyl is acceptable and characteristic when at very low levels. Body is medium-light to medium-high.

Original Gravity (°Plato)	1.038-1.060 (9.5-14.7 °Plato)
Alcohol by Weight (Volume)	3.5%-4.8% (4.4%-5.8%)
Bitterness (IBU)	20-50
Color SRM (EBC)	5-12 (10-24 EBC)

o. English IPA

English IPA is 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 flavor than American versions. 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. Color ranges from golden amber to light copper. Hop flavor is medium to high, with a moderate to assertive hop bitterness. The hop flavor should be similar to the aroma (floral, earthy, fruity, and/or slightly grassy). Malt flavor 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. Finish is medium to dry. If high sulfate water is used, a distinctively mineral and sulfur flavor is usually present.

English IPA has smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency.

Original Gravity (°Plato)	1.050-1.064 (12.4-15.7 °Plato)
Alcohol by Weight (Volume)	4.0%-5.6% (5.1%-7.1%)
Bitterness (IBU)	35-63
Color SRM (EBC)	6-14 (12-28 EBC)

p. English Barley Wine

British Barley Wines are tawny copper to dark brown. Chill haze is allowable at cold temperatures. Hop aroma is very low to medium. Residual malty sweetness is high. Hop flavor is very low to medium. Hop bitterness is perceived to be low to medium. English type hops are often used but not necessary for this style. Complexity of alcohols and fruity-ester characters are often high and balanced with the high

alcohol content. Low levels of diacetyl may be acceptable. Caramel and some characters indicating oxidation (vinous aromas and/or flavors) may be considered positive. Body is full.

Original Gravity (°Plato)	1.085-1.120 (20.4-28.0 °Plato)
Alcohol by Weight (Volume)	6.7%-9.6% (8.5%-12.2%)
Bitterness (IBU)	40-60
Color SRM (EBC)	14-22 (28-44 EBC)

q. American Barley Wine

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

Original Gravity (°Plato)	1.090-1.120 (21.6-28.0 °Plato)
Alcohol by Weight (Volume)	6.7%-9.6% (8.5%-12.2%)
Bitterness (IBU)	60-100
Color SRM (EBC)	11-22 (22-44 EBC)

r. Mild

Copper to dark brown or mahogany color. Low to moderate malt aroma, and may have some fruitiness. Little to no hop aroma. Very low to no

diacetyl. In taste it is generally a malty beer. The malt expression can take on a wide range of character, which can include caramelly, grainy, toasted, nutty, chocolate, or lightly roasted.

Can finish sweet or dry. Versions with darker malts may have a dry, roasted finish. Low to moderate bitterness, enough to provide some balance but not enough to overpower the malt. Fruity esters moderate to none. Light to medium body. Generally low to medium-low carbonation.

Original Gravity (°Plato)	1.030-1.036 (7.6-9.0 °Plato)
Alcohol by Weight (Volume)	2.7%-3.2% (3.4%-4.1%)
Bitterness (IBU)	10-24
Color SRM (EBC)	6-34 (12-68 EBC)

23/49

s. Old Ale

Old Ales are copper-red to very dark. Chill haze is acceptable at cold temperatures. Fruity-ester aroma can contribute to the aroma profile. Hop aroma is very low. They have a malty and sometimes caramel-like sweetness. Hop flavor is none to medium. Hop bitterness is minimal but evident. Fruity-ester flavors can contribute to the character of this ale. Alcohol types can be varied and complex. Wine-like and sweet oxidation character is acceptable. Body is medium to full. Wood aged characters such as vanillin and other woody characters are acceptable. Horsey, goaty, leathery and phenolic character evolved from *Brettanomyces* organisms and acidity may be present but should be at low levels and balanced with other flavors. Residual flavors that come from liquids previously aged in a barrel such as bourbon or sherry should not be present.

Original Gravity (°Plato)	1.058-1.090 (14.3-21.5 °Plato)
Alcohol by Weight (Volume)	5.0%-7.2% (6.3%-9.1%)
Bitterness (IBU)	30-65
Color SRM (EBC)	12-30 (24-60 EBC)

t. Irish Red Ale

Irish Red Ales are copper red to reddish brown. Chill haze is allowable at cold temperatures. Slight yeast haze is acceptable for bottle-conditioned products. Very low fruity-ester aroma is acceptable. Hop aroma is none to low. Low to medium candy-like caramel malt sweetness is present. May have subtle degree of roast barley or roast malt character and complexity. Hop flavor is medium. Hop bitterness is medium. Low levels of fruity-ester flavor are acceptable. Diacetyl should be absent or at very low levels. Body is medium.

Original Gravity (°Plato)	1.040-1.060 (10.0-14,8°Plato)
Alcohol by Weight (Volume)	3.2%-3.6% (4.1%-4.6%)
Bitterness (IBU)	17-28
Color SRM (EBC)	9-18 (18-36 EBC)

24/49

u. Scottish Ale and Wee heavy

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

Original Gravity (°Plato)	1.072-1.085 (17.5-20.4 °Plato)
Alcohol by Weight (Volume)	5.2%-6.7% (6.6%-8.5%)
Bitterness (IBU)	17-35
Color SRM (EBC)	15-30 (30-60 EBC)

v. Belgian Style Dubbel

Belgian Dubbels are amber to dark copper. Head is dense and high. Chocolate-like caramel aroma could be present. Complex, rich malty aroma is obvious. Ester aromas are appropriate at low levels. Diacetyl aroma should not be perceived. Hop aroma is low if present. Malty sweetness and chocolate-like character is present. Hop flavor is low if present. Hop bitterness is medium-low to medium. Diacetyl should not be perceived. Ester flavors are appropriate at low levels.

Original Gravity (°Plato)	1.060-1.075 (14.7-18.2 °Plato)
Alcohol by Weight (Volume)	5.0%-6.0% (6.3%-7.6%)
Bitterness (IBU)	15-30
Color SRM (EBC)	10-36 (20-72 EBC)

25/49

w. Belgian Strong Dark Ale

Belgian Dark Strong Ales are amber to deep coppery-brown. Medium to high malt aroma and complex fruity aromas are distinctive. Very little or no diacetyl aroma should be perceived. Hop aroma is low to medium. Medium to high malt intensity can be rich, creamy, and sweet. Fruity complexity along with soft roasted malt flavor adds distinct character. Hop flavor is low to medium. Hop bitterness is low to medium. Finish is variable depending on interpretation (authentic Trappist versions are moderately dry to dry, Abbey versions can be medium-dry to sweet. Herbs and spices are sometimes present. Low levels of phenolic spiciness from yeast may also be perceived. Body is medium to full. Smooth but noticeable alcohol warmth.

Original Gravity (°Plato)	1.064-1.110 (15.7-26.0°Plato)
Alcohol by Weight (Volume)	5.6%-8.8% (7.1%-11.2%)
Bitterness (IBU)	20-50
Color SRM (EBC)	9-35 (18-70 EBC)

x. Cascadian Dark Ale (Black IPA, India Black Ale)

Cascadian Dark Ales are dark to black. Very low to medium caramel malt and dark roasted malt aromas and flavours are present. Hop aroma is medium-high, with fruity, floral or herbal aroma from hops of all origins contributing. Hop flavor is medium-high, with fruity, floral and herbal flavor from hops of all origins contributing. Hop bitterness is medium-high to high. Body is medium.

Original Gravity (°Plato)	1.056-1.110 (13.8-26.0 °Plato)
Alcohol by Weight (Volume)	5.0%-9.7% (6.3%-12.2%)
Bitterness (IBU)	45-90
Color SRM (EBC)	35+

26/49

y. American Brown/Amber Ale

American Brown/Amber Ales should be amber to very dark brown. Fruity-ester aromas and flavours should be subdued. Roasted malt caramel-like and chocolate-like aromas should be medium to very low. Hop flavor can be light to moderate, and may optionally have a citrusy character. Hop flavor is low to medium. Hop bitterness is medium-low to medium-high. Diacetyl should not be perceived. Body is medium to medium full.

Original Gravity (°Plato)	1.040-1.060 (10.0-14.7 °Plato)
Alcohol by Weight (Volume)	3.3%-5.0% (4.2%-6.3%)
Bitterness (IBU)	25-45
Color SRM (EBC)	10-35 (20-70 EBC)

2.) Lager

a. Alcohol Free (up to 0.50% ABV)

Alcohol free lagers are bottom fermented. They could be straw to dark. Chill haze is not acceptable. Fruity-ester and diacetyl aromas and flavours should not be perceived. Hop aroma is low to medium-high. Dry hopping is permitted. Malt sweetness perceived at low to medium levels. Hop flavor is low to medium-high. Hop bitterness is medium. These beers should be clean. Body is very light.

Original Gravity (°Plato)	1.020-1.034 (5.0-8.5 °Plato)
Alcohol by Weight (Volume)	0.00-0.12% (0.00%-0.50%)
Bitterness (IBU)	12-35
Color SRM (EBC)	2-18 (4-36 EBC)

b. Vienna Lager

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

Original Gravity (°Plato)	1.046-1.056 (11.4-13.8 °Plato)
Alcohol by Weight (Volume)	3.5%-4.3% (4.5%-5.4%)
Bitterness (IBU)	18-30
Color SRM (EBC)	10-26 (20-52 EBC)

c. Märzen a Oktoberfestbier

German Märzens are gold to orange-red. German malt aroma is acceptable. Clean lager aroma with no fruity esters or diacetyl. No to low hop aroma. Caramel aroma is inappropriate. Sweet maltiness is medium-low to medium and dominates over clean hop bitterness. Balance is toward malt, though the finish is not sweet. Noticeable caramel or roasted flavors are inappropriate. Hop flavor is low. Hop bitterness is medium low to medium. Ester flavors and diacetyl should not be perceived.

Original Gravity (°Plato)	1.050-1.060 (12.4-14.7 °Plato)
Alcohol by Weight (Volume)	3.8%-4.7% (4.8%-6.0%)
Bitterness (IBU)	18-28
Color SRM (EBC)	4-15 (8-30 EBC)

28/49

d. Helles Bock/Maibock

Helles Bocks/Maibocks are deep gold to light amber in color. Lagering should provide good clarity. Large, creamy, persistent, white head. The rich flavor of continental European pale malts dominates. Roast or heavy caramel malt aromas/flavours should be absent. No fruity-ester aromas. Hop aroma is moderate to low, deriving from noble-type hops. Hop bitterness is low. Fruity-ester flavors may be low if present. Diacetyl should be absent. Body is medium to full.

Original Gravity (°Plato)	1.064-1.074 (15.7-18.0 °Plato)
Alcohol by Weight (Volume)	5.0%-6.4% (6.3%-8.1%)
Bitterness (IBU)	20-38
Color SRM (EBC)	4-11 (8-22 EBC)

e. Traditional Bock

Traditional Bocks are copper to dark. They have high Munich and Vienna malts character, which contribute melanoidins and toasty flavors. Some caramel notes may be present from decoction mashing and a long boil. Hop bitterness is generally only high enough to support the malt flavors, allowing a bit of sweetness to linger into the finish. Clean, with no esters or diacetyl. No hop flavor. No roasted or burnt character. Body is medium to full.

Original Gravity (°Plato)	1.064-1.074 (15.7-18.0 °Plato)
Alcohol by Weight (Volume)	5.0%-6.0% (6.3%-7.6%)
Bitterness (IBU)	20-30
Color SRM (EBC)	14-30 (28-60 EBC)

29/49

f. Doppelbock/Eisbock

Deep gold to dark brown in color. Very strong maltiness in aroma. Darker versions will have significant melanoidins and often some toasty aromas. Flavor is very rich and malty. Darker versions will have significant melanoidins and often some toasty flavors. Lighter versions will a strong malt flavor with some melanoidins and toasty notes. A very slight chocolate flavor is optional in darker versions, but should never be perceived as roasty or burnt. Clean lager flavor with no diacetyl. Some fruitiness (prune, plum or grape) is optional in darker versions. Little to no hop flavor. Hop bitterness varies from moderate to moderately low but always allows malt to dominate the flavor. Medium-full to full body.

Original Gravity (°Plato)	1.072-1.120 (18.0-28.0 °Plato)
Alcohol by Weight (Volume)	5.2%-12.8% (6.6%-14.0%)
Bitterness (IBU)	15-35
Color SRM (EBC)	6-30 (12-60 EBC)

g. Helles

Munich Helless are yellow to gold. There should be no chill haze. lean Pils malt aroma dominates. Low to moderately-low spicy noble hop aroma, and a low background note of DMS (from Pils malt). No esters or diacetyl. Slightly sweet, malty profile. Grain and Pils malt flavors dominate, with a low to medium-low hop bitterness that supports the malty palate. Low to moderately-low spicy noble hop flavor and medium-low bitterness. Medium body, medium carbonation.

Original Gravity (°Plato)	1.044-1.051 (11.0-12.7 °Plato)
Alcohol by Weight (Volume)	3.8%-4.4% (4.8%-5.6%)
Bitterness (IBU)	16-25
Color SRM (EBC)	3-5.5 (6-11 EBC)

30/49

h. German Pils

German Pilseners are straw to light gold. There should be no chill haze. Its head should be dense, rich, perfectly white, very stable. Aroma typically features a light grainy Pils malt character (sometimes Graham cracker-like) and distinctive flowery or spicy noble hops. Clean, no fruity esters, no diacetyl. May have an initial sulfury aroma (from water and/or yeast) and a low background note of DMS (from Pils malt).

Crisp and bitter flavor, with a dry to medium-dry finish. Moderate to moderately-low yet well attenuated maltiness, although some grainy flavors and slight Pils malt sweetness are acceptable. Hop bitterness dominates taste and continues through the finish and lingers into the aftertaste. Hop flavor can range from low to high but should only be derived from German noble hops. Clean, no fruity esters, no diacetyl. Medium-light body, medium to high carbonation.

Original Gravity (°Plato)	1.044-1.055 (11.0-13.6 °Plato)
Alcohol by Weight (Volume)	3.4%-4.2% (4.4%-5.3%)
Bitterness (IBU)	25-40
Color SRM (EBC)	2-5 (4-10 EBC)

i. Bohemian Pilsner

Bohemian Pilseners are pale gold to light amber. There should be no chill haze. Its head should be dense and rich. Rich aroma with complex malt and a spicy, floral Saaz hop bouquet. No esters, no diacetyl. Flavour is Rich, complex maltiness combined with a pronounced yet soft and rounded bitterness and spicy flavor from Saaz hops. Bitterness is prominent but never harsh. The aftertaste is balanced between malt and hops. Body is medium. Medium carbonation.

Original Gravity (°Plato)	1.044-1.056 (11.0-13.8 °Plato)
Alcohol by Weight (Volume)	3.0%-4.0% (3.8%-5.3%)
Bitterness (IBU)	25-45
Color SRM (EBC)	3-7 (6-14 EBC)

31/49

j. Imperial Pilsner

Imperial Pilseners are gold to light amber. There should be no chill haze. Its head should be dense and rich. Rich aroma with complex malt and a spicy, floral Czech or German noble hop bouquet. No esters, no diacetyl. Flavour is Rich, complex maltiness combined with a pronounced yet soft and rounded bitterness and spicy flavor from noble hops. Bitterness is prominent but never harsh. The aftertaste is balanced between malt and hops. Alcohol notes are present. Body is medium. Medium carbonation.

Original Gravity (°Plato)	1.057-1.092 (13.9-22.0 °Plato)
Alcohol by Weight (Volume)	4.0%-7.2% (5.3%-9.1%)
Bitterness (IBU)	30-50
Color SRM (EBC)	4-9 (8-19 EBC)

k. India Pale Lager

India Pale Lagers are pale gold to light amber. There could be some haze from dry hopping. Its head should be dense and rich. A prominent to intense, clean hop aroma with a citrusy, floral, perfume-like, resinous,

piney, and/or fruity character derived from American hops. No esters, no diacetyl. Flavour is Rich, complex maltiness combined with a pronounced yet soft and moderate to high bitterness and fruity flavor from American hop varieties. Alcohol notes could be present. Body is medium. Medium carbonation.

Original Gravity (°Plato)	1.057-1.092 (13.9-22.0 °Plato)
Alcohol by Weight (Volume)	4.0%-9,6% (5.3%-12.0%)
Bitterness (IBU)	40-110
Color SRM (EBC)	4-9 (8-19 EBC)

32/49

I. Pale Lager (European/American lager)

Pale Lagers are straw to gold. No chill haze. Light fruity-ester aroma is acceptable. Hop aroma is none to very low. Malt sweetness is very low to low. Hop flavor is none to very low. Hop bitterness is none to very low. Corn, rice, or other grain or sugar adjuncts often used. American Lagers are very clean and crisp, and aggressively carbonated. Light fruity-ester flavor is acceptable. No diacetyl. Light Body.

Original Gravity (°Plato)	1.028-1.050 (10.0-12,5 °Plato)
Alcohol by Weight (Volume)	3.0%-4,4% (3,8%-5.6%)
Bitterness (IBU)	5-15
Color SRM (EBC)	2-6 (4-12 EBC)

m. Dunkel

Dunkels are deep copper to dark brown. Usually clear, although murky unfiltered versions exist. Malt aroma is low to medium-low, burnt or bitter flavors from roasted malts are inappropriate, as are pronounced caramel flavors from crystal malt. Fruity-ester and diacetyl aromas should not be perceived. Hop aroma is very low to low, deriving from noble-type hops. Hop flavor is low to none, deriving from noble-type hops. Hop bitterness is medium-low to low. Dunkels do not offer an overly sweet impression, but rather a mild balance between malt sweetness and hop character. Fruity-ester and diacetyl flavors should not be perceived. Body is low to medium-low.

33/49

Original Gravity (°Plato)	1.048-1.056 (11.9-13.8 °Plato)
Alcohol by Weight (Volume)	3.5%-4.4% (4.4%-5.6%)
Bitterness (IBU)	16-28
Color SRM (EBC)	14-28 (28-56 EBC)

n. Schwarzbier

German Schwarzbiers are dark brown to black. Medium malt aroma includes a mild caramel and roasted malt character, but no burnt. No esters, no diacetyl. Noble hop aroma is low. Clean character of malt sweetness is low to medium. Medium-low to medium bitterness, which can last into the finish. Light to moderate noble hop flavor. Body is medium-low to medium. Moderate to moderately high carbonation.

Original Gravity (°Plato)	1.044-1.052 (11.0-12.9 °Plato)
Alcohol by Weight (Volume)	3.0%-4.0% (3.8%-5.3%)
Bitterness (IBU)	22-32
Color SRM (EBC)	17-30 (34-60 EBC)

3.) Stout & Porter

a. Dry Stout

Dry Stouts are black in colour. Head retention and rich character should be part of its visual character. 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. 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 flavor. No diacetyl. Medium-light to medium-full body, with a creamy character. Low to moderate carbonation.

Original Gravity (°Plato)	1.036-1.050 (9.0-12.5 °Plato)
Alcohol by Weight (Volume)	3.0%-4.2% (3.8%-5.3%)
Bitterness (IBU)	30-45
Color SRM (EBC)	25-50 (50-100)

b. Extra Stout

Foreign Stouts are black. Head retention is excellent. 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. Roasted grain and malt character can be moderate to high, although sharpness of dry stout will not be present in any example. Some versions can have high fruity esters, smooth dark grain flavors. Coffee, chocolate, or lightly burnt grain flavours are obvious. Little to no hop flavor. Very low to no diacetyl. Body is medium to full.

Original Gravity (°Plato)	1.052-1.075 (12.9-18.2 °Plato)
Alcohol by Weight (Volume)	4.2%-6.4% (5.3%-8.1%)
Bitterness (IBU)	30-70
Color SRM (EBC)	30-55 (60-110)

c. Imperial Stout

Very dark reddish-brown to black colour. 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. Fruity esters may be low to moderately strong. 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. No diacetyl. Full to very full-bodied and chewy, with a velvety, luscious texture. Gentle smooth warmth from alcohol should be. Carbonation may be low to moderate, depending on age and conditioning.

35/49

Original Gravity (°Plato)	1.075-1.115 (18.2-27.0 °Plato)
Alcohol by Weight (Volume)	5.5%-9.5% (7.0%-12.0%)
Bitterness (IBU)	45-90
Color SRM (EBC)	30+ (60+EBC)

d. Oatmeal Stout

Oatmeal Stouts are medium brown to black. Mild roasted grain aromas, often with a coffee-like character. Fruitiness should be low to medium. Diacetyl medium-low to none. Hop aroma low to none. Medium sweet to medium dry palate, with the complexity of oats and dark roasted grains present. Oats can add a nutty, grainy or earthy flavor. 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 flavor medium-low to

none. Medium-full to full body, smooth, silky, sometimes an almost oily slickness from the oatmeal. Medium to medium-high carbonation.

Original Gravity (°Plato)	1.038-1.074 (9.5-18.0 °Plato)
Alcohol by Weight (Volume)	3.0%-6.0% (3.8%-7.6%)
Bitterness (IBU)	20-40
Color SRM (EBC)	20-40 (40-80)

e. Sweet/Milk Stout

Very dark brown to black in color. Mild roasted grain aroma, sometimes with coffee and/or chocolate notes. An impression of cream-like sweetness is often. Fruitiness can be low to moderately high. Diacetyl low to none. Hop aroma low to none. Dark roasted grains and malts dominate the flavor as in dry stout, and provide coffee and/or chocolate flavors. Hop bitterness is moderate (lower than in dry stout). Medium to high sweetness (often from the addition of lactose) provides a counterpoint to the roasted character and hop bitterness, and lasts into the finish. Low to moderate fruity esters. Diacetyl low to none. Medium-full to full-bodied and creamy. Low to moderate carbonation. High residual sweetness from unfermented sugars enhances the full-tasting mouthfeel.

Original Gravity (°Plato)	1.038-1.074 (9.5-18.0 °Plato)
Alcohol by Weight (Volume)	3.0%-6.0% (3.8%-7.6%)
Bitterness (IBU)	20-40
Color SRM (EBC)	25-40 (50-80)

f. Porter

Light brown to very dark brown top fermented beer. Fruity-ester aroma is acceptable. Hop aroma is negligible to medium. No roast barley or strong burnt/black malt character should be perceived. Low to medium-high malt sweetness, caramel and chocolate notes

are acceptable. Hop flavor is low to medium. Hop bitterness is low to medium-high. Fruity-ester flavors are acceptable. Body is light to medium (medium to full in robust porters). Stronger versions may have a slight alcohol warmth.

Original Gravity (°Plato)	1.040-1.065 (10.0-16.0 °Plato)
Alcohol by Weight (Volume)	3.5%-5.1% (4.4%-6.5%)
Bitterness (IBU)	20-50
Color SRM (EBC)	20-35 (40-70 EBC)

37/49

g. Baltic Porter

Baltic Porters are dark reddish copper to very dark brown. 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. Rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth schwarzbier-like roasted flavor that stops short of burnt. Clean lager character; no diacetyl. Starts sweet but darker malt flavors 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 with dark fruits. Medium-low to medium bitterness, just to provide balance. Hop flavor from slightly spicy hops (Lublin or Saaz types) ranges from none to medium-low. Body is medium to full.

Original Gravity (°Plato)	1.060-1.090 (14.7-21.5 °Plato)
Alcohol by Weight (Volume)	3.5%-7.4% (5.6%-9.5%)
Bitterness (IBU)	20-40
Color SRM (EBC)	17-30 (34-60)

4.) Wheat & Rye beer

a. Alcohol-free wheat beer

Usually hazy pale yellow to light amber color. Low to moderate grainy wheat or rye character. Some malty sweetness is acceptable. The clove and banana aromas common to German hefeweizens are inappropriate. Hop aroma may be low. No diacetyl. May have a moderate malty sweetness or finish quite dry. Low to moderate hop bitterness. Light to medium-light body. Medium to high carbonation.

Original Gravity (°Plato)	<1.038 (<9.5 °Plato)
Alcohol by Weight (Volume)	(<0.5%)
Bitterness (IBU)	<25
Color SRM (EBC)	2-12 (4-24)

b. Kristal-weizen

Filtered kristal-weizens are straw to amber and clean. No haziness. Moderate-low to high 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. Noble hop character ranges from low to none. No diacetyl or DMS. Low to moderately strong banana and clove flavor. 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 low bubblegum notes can accentuate the banana flavor, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a slightly sweet Pils malt character. Hop flavor is very low to none, and hop bitterness is very low to moderately low. Medium light to medium body, medium high to high carbonation.

Original Gravity (°Plato)	1.044-1.056 (11.0-13.8 °Plato)
Alcohol by Weight (Volume)	3.2%-4.4% (4.1%-5.6%)
Bitterness (IBU)	8-15
Color SRM (EBC)	2-9 (4-18 EBC)

c. German style hefe-weizen

Hefe-weizens are straw to amber. The high protein content of wheat impairs clarity in an unfiltered beer, although the level of haze is somewhat variable. Moderate to strong 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. Noble hop character ranges from low to none. No diacetyl or DMS. Low to moderately strong banana and clove flavor. 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 low bubblegum notes can accentuate the banana flavor, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a slightly sweet Pils malt character. Hop flavor is very low to none, and hop bitterness is very low to moderately low. Medium light to medium body, medium high to high carbonation.

Original Gravity (°Plato)	1.044-1.056 (11.0-13.8 °Plato)
Alcohol by Weight (Volume)	3.2%-4.4% (4.1%-5.6%)
Bitterness (IBU)	8-15
Color SRM (EBC)	2-9 (4-18 EBC)

d. Dunkelweizen

German Dunkel Weizens are copper-brown to dark brown. If served with yeast appearance may appropriately be very cloudy. The phenolic

and estery aromas typical of Weissbiers are more subdued in Dunkel Weissbier. No diacetyl aroma should be perceived. Hop aroma is low to none. Any malt character is supportive and does not overpower the yeast character. Usually dark barley malts are used in conjunction with dark cara or color malts. Hop flavor is none. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a richer caramel and/or melanoidin character from Munich and/or Vienna malt. Hop bitterness is low. Medium-light to medium-full body. High carbonation.

Original Gravity (°Plato)	1.044-1.056 (11.0-13.8 °Plato)
Alcohol by Weight (Volume)	3.2%-4.4% (4.1%-5.6%)
Bitterness (IBU)	8-20
Color SRM (EBC)	12-23 (24-46 EBC)

40/49

e. Weizenbock

German Weizenbocks are gold to very dark. The high protein content of wheat impairs clarity in this traditionally unfiltered style, although the level of haze is somewhat variable. Balanced clove-like phenolic and fruity-estery banana elements produce a well-rounded aroma. A complex marriage of rich, bock-like melanoidins, dark fruit, spicy clove-like phenols, light banana and/or vanilla, and a moderate wheat flavor. The malty, bready flavor of wheat is further enhanced by the copious use of Munich and/or Vienna malts. May have a slightly sweet palate, and a light chocolate character is sometimes found (although a roasted character is inappropriate). Eisbocks may have tones of port wine with little warmth. Hop flavor is absent, and hop bitterness is low. Medium to high carbonation. No diacetyl. No DMS.

Original Gravity (°Plato)	1.064-1.110 (15.7-26.0 °Plato)
Alcohol by Weight (Volume)	5.1%-9.6% (6.5%-12.2%)
Bitterness (IBU)	15-35
Color SRM (EBC)	5-30 (10-60 EBC)

f. American style wheat beer

American style wheat beers are based on German hefe-weizens with using a new age hops. They are straw to light dark amber. Chill haze is acceptable in these versions packaged and served without yeast. Aroma of moderate-low to strong phenols (usually clove) and fruity esters (usually banana) and fruitiness of american and other new age hop varieties. The balance and intensity of the phenol, ester and hops components can vary but the best examples are reasonably balanced. No diacetyl or DMS. Low to moderately strong banana and clove flavor. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a slightly sweet Pils malt character. Hop flavor is low to medium-high, and hop bitterness is very low to moderately low. May have tones of port wine with little warmth. Medium light to medium body, medium high to high carbonation.

Original Gravity (°Plato)	1.044-1.110 (11.0-26.0 °Plato)
Alcohol by Weight (Volume)	3.2%-9.6% (4.1%-12.2%)
Bitterness (IBU)	10-40
Color SRM (EBC)	2-30 (4-60 EBC)

g. Witbier

Very pale straw to very light gold in color. The beer will be very cloudy from starch haze and/or yeast, which gives it a milky, whitish-yellow appearance. Dense, white, moussy head. Moderate sweetness (often with light notes of honey and/or vanilla) with light, grainy, spicy wheat aromatics, often with a bit of tartness. Moderate perfumy coriander, often with a complex herbal, spicy, or peppery note in the background. Moderate zesty, citrusy orangey fruitiness. A low spicy-herbal hop aroma is optional, but should never overpower the other characteristics. No diacetyl. Pleasant sweetness (often with a honey and/or vanilla character) and a zesty, orange-citrusy fruitiness. Refreshingly crisp with a dry, often tart, finish. Can have a low wheat flavor. Optionally

has a very light lactic-tasting sourness. Herbal-spicy flavors, which may include coriander and other spices, are common should be subtle and balanced, not overpowering. A spicy-earthy hop flavor is low to none, and if noticeable, never gets in the way of the spices. Hop bitterness is low to medium-low (as with a Hefeweizen), and doesn't interfere with refreshing flavors of fruit and spice, nor does it persist into the finish. Bitterness from orange pith should not be present. Medium-light to medium body, high carbonation.

Original Gravity (°Plato)	1.044-1.052 (11.0-12.7 °Plato)
Alcohol by Weight (Volume)	3.5%-4.4% (4.4%-5.6%)
Bitterness (IBU)	10-20
Color SRM (EBC)	2-4 (4-8 EBC)

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h. Roggenbier

Light coppery-orange to very dark reddish or coppery-brown color. Large creamy off-white to tan head. Cloudy, hazy appearance. Light to moderate spicy rye aroma intermingled with light to moderate weizen yeast aromatics (spicy clove and fruity esters, either banana or citrus). Light noble hops are acceptable. Can have a somewhat acidic aroma from rye and yeast. No diacetyl. Grainy, moderately-low to moderately-strong spicy rye flavor, often having a hearty flavor reminiscent of rye or pumpernickel 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, and sometimes citrus), although the balance can vary. Medium-dry, grainy finish with a tangy, lightly bitter (from rye) aftertaste. Low to moderate noble hop flavor acceptable, and can persist into aftertaste. No diacetyl. Medium to medium-full body. High carbonation.

Original Gravity (°Plato)	1.046-1.056 (11.5-13.7 °Plato)
Alcohol by Weight (Volume)	3.5%-4.3% (4.5%-5.4%)
Bitterness (IBU)	10-25
Color SRM (EBC)	10-20 (20-40 EBC)

5.) Sour Beer

a. Lambic

Belgian Lambics are gold to medium-amber. Clarity ranges from clear to somewhat hazy. Characteristic horsey, goaty, leathery and phenolic aromas evolved from *Brettanomyces* yeast are often present at moderate levels. Young examples are often noticeably sour and/or lactic, but aging can bring this character more in balance with the malt, wheat and barnyard characteristics. Fruity flavors are simpler in young lambics and more complex in the older examples, where they are reminiscent of apples or other light fruits, rhubarb, or honey. Some oak or citrus flavor (often grapefruit) is occasionally noticeable. An enteric, smoky or cigar-like character is undesirable. Hop bitterness is low to none. No hop flavor. No diacetyl. Light to medium-light body. Virtually to completely uncarbonated

Original Gravity (°Plato)	1.040-1.056 (10.0-13.8 °Plato)
Alcohol by Weight (Volume)	4.2%-6.5% (5.3%-8.2%)
Bitterness (IBU)	0-15
Color SRM (EBC)	3-12 (6-24 EBC)

b. Geuze

Belgian Gueuze Lambics are gold to light-amber. Cloudiness is acceptable, as Gueuze is always refermented in the bottle. moderately sour/acidic aroma blends with aromas described as barnyard, earthy, goaty, hay, horsey, and horse blanket. While some may be more dominantly sour/acidic, balance is the key and denotes a better gueuze. Commonly fruity with aromas and flavours of citrus fruits (often grapefruit), apples or other light fruits, rhubarb, or honey. A very mild oak aroma is considered favorable. No hop aroma. No diacetyl. Light to medium-light body. Some versions have a low warming character. Highly carbonated.

Original Gravity (°Plato)	1.040-1.060 (10.0-14.7 °Plato)
Alcohol by Weight (Volume)	4.2%-7.2% (5.3%-9.1%)
Bitterness (IBU)	0-15
Color SRM (EBC)	3-14 (6-28 EBC)

c. Kriek, Framboise and other fruit lambics

Belgian Fruit Lambics are hued with color reflecting the choice of fruit. Cloudiness is acceptable. These beers, also known by the names framboise, kriek, peche, cassis, etc., are characterized by fruit aromas. Characteristic horsey, goaty, leathery and phenolic aromas evolved from Brettanomyces yeast are often present at moderate levels. The fruit added to the beer should be evident. A low to moderate sour and more commonly (sometimes high) acidic character is present. The classic barnyard characteristics may be low to high. When young, the beer will present its full fruity taste. As it ages, the lambic taste will become dominant at the expense of the fruit character – thus fruit lambics are not intended for long aging. A low, complementary sweetness may be present, but higher levels are uncharacteristic. A mild vanilla and/or oak flavor is occasionally noticeable. An enteric, smoky or cigar-like character is undesirable. Hop bitterness is generally absent. No hop flavor. No diacetyl. Light to medium-light body. Some versions have a low warming character. Highly carbonated.

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Original Gravity (°Plato)	1.040-1.060 (10.0-14.7 °Plato)
Alcohol by Weight (Volume)	4.2%-7.2% (5.3%-9.1%)
Bitterness (IBU)	0-15
Color SRM (EBC)	3-14 (6-28 EBC) (varies w/ fruit)

d. Oud Bruin and Flanders red ale

Belgian Flanders Oud Bruin or Reds are copper to very dark. Some versions may be more highly carbonated and, when bottle conditioned, may appear cloudy when served. Roasted malt aromas are acceptable at low levels. Brettanomyces produced aromas may be completely absent or very low. Fruity-estery aroma which is often cherry-like is apparent. Hop aroma

is none. Roasted malt flavors are acceptable at low levels. A very low degree of malt sweetness may be present and in balance with the acidity produced by *Lactobacillus* activity. Hop flavor is none. Hop bitterness is perceived to be low to medium, though acidity and wood aging (if used) may mask higher bitterness unit levels. Overall balance is characterized by slight to strong lactic sourness, and with “Reds” sometimes a balanced degree of acetic acid. *Brettanomyces* produced flavors may be absent or very low. Fruity-estery flavor which is often cherry-like is apparent. Body is described as a refreshing mouthfeel. Oak-like or woody characters may be pleasantly integrated into overall palate.

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Original Gravity (°Plato)	1.040-1.074 (10.0-18.0 °Plato)
Alcohol by Weight (Volume)	3.2%-6.3% (4.0%-8.0%)
Bitterness (IBU)	10-30
Color SRM (EBC)	12-25 (24-50 EBC)

e. Berliner Weisse

Very pale straw in color. Clarity ranges from clear to somewhat hazy. A sharply sour, somewhat acidic character is dominant. Can have up to a moderately fruity character. The fruitiness may increase with age and a flowery character may develop. A mild *Brettanomyces* aroma may be present. No hop aroma, diacetyl, or DMS. Clean lactic sourness dominates and can be quite strong, although not so acidic as a lambic. Some complementary bready or grainy wheat flavor is generally noticeable. Hop bitterness is very low. A mild *Brettanomyces* character may be detected, as may a restrained fruitiness (both are optional). No hop flavor. No diacetyl or DMS. Light body. Very dry finish. Very high carbonation. No sensation of alcohol.

Original Gravity (°Plato)	1.028-1.032 (7.1-8.0 °Plato)
Alcohol by Weight (Volume)	2.2%-3.2% (2.8%-4.0%)
Bitterness (IBU)	3-8
Color SRM (EBC)	2-4 (4-8 EBC)

f. Gose

Goses are straw to medium amber. Appearance is cloudy/hazy with yeast character, may have evidence of continued fermentation activity. Lemony or other citrus-like aromas are often present. Some versions may have the spicy aroma character of added coriander at low to medium levels. Hop aroma is not perceived. Moderate bready/doughy malt flavor. Light to moderate fruity character of pome fruit, stone fruit, or lemons. Light to moderate salt character, up to the threshold of taste; the salt should be noticeable (particularly in the initial taste) but not taste overtly salty. Malt sweetness is not perceived to very low. Hop flavor is not perceived. Hop bitterness is not perceived. Some versions may have the spicy flavor character of added coriander on the palate at low to medium levels. Low to medium lactic acid character is evident in all examples as sharp, refreshing sourness. Overall complexity of flavors and aromas sought while maintaining a balance between acidity, yeast-enhanced spice and refreshment is ideal.

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Original Gravity (°Plato)	1.036-1.056 (9.0-13.8 °Plato)
Alcohol by Weight (Volume)	3.1%-4.3% (4.0%-5.4%)
Bitterness (IBU)	5-12
Color SRM (EBC)	2-4 (4-8 EBC)

6.) Flavoured Beer

a. Fruit, honey, chocolate and coffee beer

Any beers using fruit, honey, chocolate and coffee or fruit, honey, chocolate and coffee extracts as an adjunct in either the mash, kettle, primary or secondary fermentation providing obvious (ranging from subtle to intense), yet harmonious, fruit qualities. Only top and bottom fermented yeasts. No acidic bacterial or funky brett aroma/flavor.

Original Gravity (°Plato)	1.030-1.110 (7.6-25.9 °Plato)
Alcohol by Weight (Volume)	3.0%-9.5% (3.8%-12.0%)
Bitterness (IBU)	5-70
Color SRM (EBC)	5-50 (10-100 EBC)

b. Herb and spice beer

Any beers using herbs or spices or herb and spice extracts as an adjunct in either the mash, kettle, primary or secondary fermentation providing obvious (ranging from subtle to intense), yet harmonious, fruit qualities. Only top and bottom fermented yeasts. No acidic bacterial or funky brett aroma/flavor.

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Original Gravity (°Plato)	1.030-1.110 (7.6-25.9 °Plato)
Alcohol by Weight (Volume)	3.0%-9.5% (3.8%-12.0%)
Bitterness (IBU)	5-70
Color SRM (EBC)	5-50 (10-100 EBC)

c. Radler

Any beers (alcoholic/unalcoholic) mixed with fruits, fruit extracts or sirups, lemonades etc . Only top and bottom fermented yeasts. No acidic bacterial or funky brett aroma/flavor. Malts and hops notes should be evidend. They should be well balanced and refreshing. Medium to high carbonation.

Original Gravity (°Plato)	<1.032 (<8.0 °Plato)
Alcohol by Weight (Volume)	<2.7 % (<3.4 %)
Bitterness (IBU)	5-25
Color SRM (EBC)	2-40 (4-80)

7.) Smoked Beer

a. Smoked Lager

Blend of smoke and malt, with a varying balance and intensity. The beechwood smoke character can range from subtle to fairly strong, and can seem smoky, bacon-like, woody, or rarely almost greasy. The malt character can be low to moderate, and be somewhat sweet, toasty, or malty. Hop aroma may be very low to none. Clean, lager character with no fruity esters, diacetyl or DMS. Generally follows the aroma profile, with a blend of smoke and malt in varying balance and intensity, yet always complementary. Märzen-like qualities should be noticeable, particularly a malty, toasty richness, but the beechwood smoke flavor can be low to high. The palate can be somewhat malty and sweet, yet the finish can reflect both malt and smoke. Moderate, balanced, hop bitterness, with a medium-dry to dry finish (the smoke character enhances the dryness of the finish). Noble hop flavor moderate to none. Clean lager character with no fruity esters, diacetyl or DMS. Harsh, bitter, burnt, charred, rubbery, sulfury or phenolic smoky characteristics are inappropriate. Medium body. Medium to medium-high carbonation. Smooth lager character.

Original Gravity (°Plato)	1.042-1.060 (10.5-14.7 °Plato)
Alcohol by Weight (Volume)	3.2%-4.7% (4.1%-6.0%)
Bitterness (IBU)	18-30
Color SRM (EBC)	4-15 (8-30 EBC)

b. Smoked Ale/Porter

Smoke Ales/Porters are gold to black, top fermented beers. Fruity-ester aroma is acceptable. They will exhibit a mild to assertive smoke malt aroma in balance with other aroma characters. Hop aroma is none to medium. In smoked IPAs could be high. They will exhibit a mild to assertive smoke malt flavor in balance with other flavors. Black malt

character can be perceived in porters, while others may be absent of strong roast character. Hop flavor is none to medium, except the smoked IPAs. Hop bitterness is medium-low to medium-high. Fruity-ester flavor is acceptable. Body is medium-low to full.

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

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c. Grodziskie/Grätzer

Grätzers are straw to golden colored. Chill haze is allowable at cold temperatures. Aroma is dominated by oak smoke notes. Fruity-ester aroma can be low. Diacetyl and DMS aromas should not be perceived. Hop flavor is very low to low, using Polish, Czech or German noble hop flavor notes. Hop bitterness is medium-low to medium. Kölsch-like ale fermentation and aging process lends a crisp overall flavor impression. Low fruity-ester flavor may be present. Diacetyl, and DMS and lactic sourness should not be perceived on the palate. Body is low to medium low.

Original Gravity (°Plato)	1.028-1.044 (7.1-11.0 °Plato)
Alcohol by Weight (Volume)	2.1%-3.5% (2.7%-4.4%)
Bitterness (IBU)	15-25
Color SRM (EBC)	3-6 (6-12 EBC)