



For more accurate judging and beer creation

BEER STYLE GUIDELINES

ALCOHOL - FREE BEERS



2026 EDITION



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INTRODUCTION TO THE 2026 GUIDELINES

for alcohol-free beers



Beer styles are living frameworks shaped by tradition, refined through brewing, and continuously reinterpreted by evolving beer culture.

The German Beer Academy Style Guidelines were created to provide a modern, practical and internationally informed reference system for beer judging and brewing. They are intended for judges, brewers and advanced beer professionals looking for clear, structured and accurate style descriptions that reflect both traditional foundations and modern interpretations.

This edition has a specific and deliberately focused purpose: it is dedicated entirely to non-alcoholic beer.

Non-alcoholic beer has changed profoundly over time. What began in many markets as a substitute product for people who, for health, legal or personal reasons, could not or did not want to drink regular beer, later became associated with refreshment, isotonic positioning and sport. Today, it is increasingly clear that non-alcoholic beer is developing in two parallel directions.

The first direction is style-oriented. These beers are brewed as non-alcoholic versions, interpretations or alternatives to established beer styles: Pilsner, Wheat Beer, Pale Ale, IPA, Stout and many others. In these categories, judges will consider how convincingly the beer expresses the relevant style idea while remaining balanced and enjoyable as a non-alcoholic beer.

The second direction is more open and exploratory, the specialty beers. These beers may not aim to imitate an established alcoholic beer style at all. Instead, they seek to be excellent beverages in their own right, built on the positive foundations of beer: malt, hops, yeast, water and natural ingredients such as herbs, spices, fruits or botanicals. They show that brewers are not merely specialists in producing 5% pale lager. Brewers are creative craftspeople trained to think holistically: from raw material to process, from desired sensory outcome back to recipe design, and from technical constraint to flavour opportunity.

For Specialty Beers, the base beer style does not necessarily have to be clearly recognisable if the purpose of the beer is to create a compelling, balanced and original beverage. However, information about the intended concept, process and ingredients is useful and strongly encouraged. Such information helps judges understand what the brewer set out to achieve and evaluate the beer more fairly.

One of the central challenges in judging non-alcoholic beer fairly is that the term “non-alcoholic” is not defined identically everywhere. In some markets, it may refer to beers with no measurable alcohol. In others, beers up to 0.05%, 0.5%, 1.0% or, in certain legal and category contexts, even 1.2% alcohol by volume may be treated as alcohol-free, non-alcoholic, de-alcoholised or low-alcohol products.

For this reason, competitions should clearly specify the maximum permitted alcohol content applicable to each alcohol-free or low-alcohol category, ensuring transparency and consistency for brewers, judges, and consumers alike.

Alcohol content is part of the technical and sensory context of a beer and may influence body, sweetness, balance, aroma expression and drinkability. Judges are therefore expected to assess each beer with an informed understanding of its declared alcohol level, production background and intended style or concept.

Another important flavor that differentiates alcohol-free beers is some wort-like character which may be present, depending on the production method. This is not automatically a fault. It should, however, be balanced, integrated and appropriate to the beer’s style, concept and overall sensory profile. The same principle applies to other process-derived characteristics. Notes resulting from arrested fermentation, special yeast strains, vacuum distillation, membrane filtration, dealcoholisation or other production methods should be judged in context. They become problematic only when they dominate the beer, disturb balance or reduce drinkability.

This is the first edition of these guidelines and it is not intended to be a perfect or final system. On the contrary, continuous learning and refinement are central to the project. At this stage, the guidelines do not prescribe fixed analytical parameters such as original gravity, final gravity or IBUs, as the alcohol-free beer segment is evolving rapidly and further practical experience is needed before establishing overly narrow technical expectations. Brewers are encouraged to submit analytical data where available, and the German Beer Academy welcomes feedback and contributions from brewers, judges, educators, researchers and industry professionals. Future editions will continue to evolve through experience, discussion, technical development and the beers submitted to competitions.

These guidelines are also designed as an educational tool for brewers, beer judges, beer sommeliers and advanced beer professionals. The German Beer Academy will use them in its own training and educational work and encourages others to use them as a practical reference for teaching, tasting and discussion.

A separate catalogue of style descriptions for alcohol-containing beer styles follows the same structure and may also be used for education, judging and professional development. It is available from the German Beer Academy upon request.

STYLE DESCRIPTION PARAMETERS

When describing the different beer styles, these guidelines use a structured sensory framework based on the advanced beer tasting sheet developed for German Beer Academy beer sommelier training programmes. The purpose of these parameters is not to create rigid technical limitations, but rather to provide a practical and consistent sensory vocabulary for describing and evaluating beer. The following terms and scales are used throughout the style descriptions:

Foam Density

Describes the texture and compactness of the foam.

Creamy/Lush → Velvety → Frothy → Sparse → Absent

Foam Retention

Describes how long the foam persists after pouring.

Long-lasting → Moderate-lasting → Short-lived

Foam Colour

Describes the colour of the foam relative to the beer style.

White → Off-white → Beige/Tan → Other

Beer Clarity

Describes the visual transparency and brightness of the beer.

Brilliant/Crystal → Clear/Bright → Dull → Cloudy → Hazy/Turbid → Opaque

Beer Colour

Describes the colour of the beer from the lightest to the darkest appearance.

Straw → Pale → Golden → Amber → Copper → Brown → Black → Other

Aroma and Flavour Intensity

Describes the overall sensory intensity of aromatic and flavour compounds perceived in the beer.

Intense → Strong → Pronounced → Moderate → Delicate/Faint → Neutral

Carbonation / Perlage

Describes the perceived level and texture of carbonation.

Flat → Soft/Delicate → Fine → Lively → Highly Effervescent

Body

Describes the perceived fullness, weight and texture of the beer on the palate.

Watery (very light) → Thin (light) → Lean (light-high) → Soft (medium-low) → Round (medium) → Smooth (medium-high) → Creamy (full-low) → Rich (full) → Chewy (very full)

Lingering / Finish

Describes how long flavour impressions remain after swallowing.

Brief → Moderate → Clinging → Persistent

1.101 British Style Ordinary Bitter

**Top-fermented****APPEARANCE**

Foam: Frothy off-white foam with short-lived to moderate-lasting retention.

Beer clarity: Clear to brilliant. Slight chill haze acceptable at low temperatures.

Beer color: Gold to light copper.

AROMA

Low to moderate bready, biscuit or lightly toasted malt aroma with soft caramel notes optional. Low to moderate fruity esters reminiscent of apple, pear or light berry fruit may be present. Hop aroma ranges from delicate to moderate, often floral, earthy, herbal or lightly resinous.

MOUTHFEEL

Perlage: Soft to fine carbonation, traditionally lower in cask versions.

Body: Watery to soft (light to medium-low).

Finish/Aftertaste: Dry to medium-dry finish with lingering earthy bitterness and subtle malt character. Brief to moderate lingering.

PALATE

Balanced malt profile featuring biscuit, bread crust and light toast character. Low caramel or toffee notes may support the malt profile without becoming dominant. Hop flavor ranges from delicate to moderate, often earthy, floral, herbal or lightly fruity. Moderate bitterness is characteristic and should remain noticeable through the finish while staying balanced by the malt. Low fruity esters acceptable.

Bitterness/Sourness/Sweetness: Moderate bitterness, low sweetness, no sourness.

ADDITIONAL NOTES:

Diacetyl should be neutral to delicate.

British ale traditionally served from cask.

Modern versions may showcase either English or American hop character depending on interpretation.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.102 British Style Special / Best Bitter

**Top-fermented**

APPEARANCE

Foam: Frothy white to off-white foam with short-lived to moderate-lasting retention.

Beer clarity: Good clarity to brilliant clarity. Slight chill haze acceptable at low temperatures.

Beer color: Deep gold to deep copper.

AROMA

Low to moderate bready, biscuit or lightly toasted malt aroma with optional caramel or toffee notes. Moderate fruity esters reminiscent of apple, pear, berry or stone fruit may be present. Hop aroma ranges from delicate to moderate with earthy, floral, herbal, resinous or lightly fruity characteristics.

MOUTHFEEL

Perlage: Soft to fine carbonation, traditionally lower in cask versions.

Body: Lean to round (light to medium).

Finish/Aftertaste: Medium-dry to dry finish with lingering earthy bitterness and balanced malt character. Moderate lingering.

PALATE

Balanced malt profile featuring biscuit, bread crust and lightly toasted malt character. Low to moderate caramel or toffee notes may support the malt profile. Hop flavor ranges from delicate to moderate with earthy, floral, herbal or lightly resinous character. Bitterness is moderate to moderately high but should remain balanced and not overwhelm the malt. Moderate fruity esters are acceptable.

Bitterness/Sourness/Sweetness: Moderate to pronounced bitterness, low to medium sweetness, no sourness.

ADDITIONAL NOTES:

Diacetyl should be absent to delicate.

A fuller and more flavorful interpretation of the British Bitter. Traditionally served from cask with restrained carbonation. English hop varieties are classic, though restrained American hop character may be acceptable in some interpretations.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.103 British Style Extra Special Bitter (ESB)

**Top-fermented**

APPEARANCE

Foam: Frothy white to off-white foam with moderate-lasting retention.

Beer clarity: Good clarity to brilliant clarity. Slight chill haze acceptable at low temperatures.

Beer color: Amber to deep copper.

AROMA

Moderate bready, biscuit and lightly toasted malt aroma with optional caramel or toffee complexity. Moderate fruity esters suggesting apple, pear, berry or stone fruit may be present. Hop aroma ranges from moderate to moderately pronounced with earthy, floral, herbal, resinous or lightly fruity character. Malt and hop expression should remain balanced and highly drinkable.

MOUTHFEEL

Perlage: Soft to fine carbonation in traditional cask versions, becoming lively in bottled examples.

Body: Lean to round (light to medium).

Finish/Aftertaste: Medium-dry to dry finish with lingering earthy bitterness, toasted malt and subtle fruity esters. Brief to moderate lingering.

PALATE

Balanced malt profile featuring biscuit, bread crust and lightly toasted malt character with optional caramel or toffee notes. Hop flavor ranges from moderate to moderately pronounced with earthy, floral, herbal, resinous or lightly fruity characteristics. Bitterness is moderate to moderately pronounced and should remain firm without overpowering the malt profile. Fruity esters are commonly present and contribute to the overall balance and drinkability.

Bitterness/Sourness/Sweetness: Moderate to pronounced bitterness, low to medium sweetness, no sourness.

ADDITIONAL NOTES:

Diacetyl inappropriate for style. A “stronger” and fuller version of British Bitter. Traditionally served from cask with restrained carbonation. English hop varieties are classic, though restrained American hop character may appear in some modern interpretations.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.104 British Style Summer Ale

**Top-fermented**

APPEARANCE

Foam: Frothy white foam with moderate-lasting retention.

Beer clarity: Good clarity to brilliant clarity. Slight chill haze acceptable at low temperatures.

Beer color: Straw to gold.

AROMA

Low to medium biscuit-like malt aroma with delicate caramel notes optional. Hop aroma ranges from delicate to moderate with floral, herbal, earthy, citrus or light stone-fruit characteristics. Low to medium fruity esters may be present.

MOUTHFEEL

Perlage: Soft to fine carbonation in traditional cask versions, becoming slightly more lively in bottled examples.

Body: Thin to soft body (light to medium-low).

Finish/Aftertaste: Crisp, refreshing and medium-dry finish with lingering earthy bitterness and light malt character. Brief to moderate lingering.

PALATE

Balanced malt profile featuring biscuit, bread and light grainy malt character with optional delicate caramel notes. Hop flavor ranges from delicate to moderate with floral, herbal, earthy, citrus or light fruity character. Bitterness should remain balanced and refreshing without becoming aggressive. Fruity esters may contribute subtle complexity while maintaining high drinkability.

Bitterness/Sourness/Sweetness: Medium-low to moderate bitterness, low to medium sweetness, no sourness.

ADDITIONAL NOTES:

Diacetyl and DMS inappropriate for style. Traditional examples are commonly served from cask with restrained carbonation.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.105 British Style Strong Ale

**Top-fermented**

APPEARANCE

Foam: Velvety off-white to tan foam with moderate lasting retention.

Beer clarity: Generally clear, though darker versions may appear nearly opaque. Chill haze is acceptable at low temperatures.

Beer color: Amber to dark brown.

AROMA

Rich malt-forward aroma with caramel, toffee, biscuit, toasted bread, nutty or dark fruit character. Fruity esters are commonly present with notes of raisin, plum or dried fruit. Hop aroma ranges from neutral to delicate with earthy, floral or resinous character.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to creamy (medium-low to full).

Finish/Aftertaste: Malt-forward finish ranging from medium-dry to moderately sweet with lingering caramel, toasted malt and dark fruit notes. Lingering is brief to long-lasting.

PALATE

Complex malt profile featuring caramel, toffee, biscuit, toasted bread and occasional chocolate notes. Fruity esters with dark fruit character are common and should integrate smoothly with malt sweetness. Hop flavor remains secondary, contributing earthy, floral or resinous balance without dominating. Bitterness can range from moderate to moderately high depending on interpretation, but balance should remain smooth and drinkable.

Bitterness/Sourness/Sweetness: Moderate bitterness, low sourness, medium to high sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate, though extremely low levels may be acceptable. This category includes a broad range of stronger British ales with varying emphasis on malt, hops and esters.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.106 British Style Old Ale

**Top-fermented**

APPEARANCE

Foam: Velvety off-white to tan foam with moderate lasting retention.

Beer clarity: Generally clear, though aged or darker examples may appear slightly hazy to nearly opaque. Chill haze is acceptable at low temperatures.

Beer color: Deep amber to dark reddish-brown.

AROMA

Rich malt-forward aroma with caramel, toffee, molasses, treacle, toasted bread and dried fruit character. Oxidative notes reminiscent of sherry, port, madeira or vinous character may develop with age and are considered appropriate when balanced. Fruity esters are commonly present with dark fruit notes such as raisin, plum or fig. Hop aroma ranges from neutral to delicate with earthy or floral character.

MOUTHFEEL

Perlage: Soft to fine carbonation.

Body: Smooth to chewy (medium-high to full).

Finish/Aftertaste: Finish ranges from dry to moderately sweet with lingering malt richness, dried fruit and oxidative complexity. Lingering is moderate to long-lasting.

PALATE

Complex malt profile featuring caramel, molasses, toasted bread, treacle and dark fruit character. Oxidative maturation may contribute vinous, nutty or sherry-like complexity that should remain pleasant and integrated. Hop flavor remains low and supportive, balancing sweetness without dominating. Fruity esters are common and may intensify with aging. Bitterness varies from moderate to moderately high depending on sweetness and age, but balance should remain smooth and refined.

Bitterness/Sourness/Sweetness: Moderate bitterness, low sourness, medium to high sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate, though extremely low levels may be acceptable. Low oxidative character associated with aging is stylistically appropriate when smooth and integrated. Delicate Brettanomyces-derived earthy, leathery or lightly acidic notes may appear in historical interpretations. Barrel-spirit character such as bourbon or strong oak extraction is not appropriate for the style.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.107 British Style Pale Mild Ale

**Top-fermented**

APPEARANCE

Foam: Frothy off-white foam with short-lived to moderate lasting retention.

Beer clarity: Generally clear to slightly hazy. Chill haze is acceptable at low temperatures.

Beer color: Light amber to medium amber.

AROMA

Malt-forward aroma with biscuit, bread crust, toast and light caramel character. Fruity esters may be present at delicate to moderate levels with subtle notes of pear, berry or stone fruit. Hop aroma ranges from neutral to delicate with light earthy, floral or herbal character.

MOUTHFEEL

Perlage: Soft carbonation.

Body: Lean to round (low to medium-low).

Finish/Aftertaste: Smooth and malt-accented finish with light toast and biscuit character. Lingering is brief to moderate.

PALATE

Balanced malt profile featuring biscuit, bread crust, toast and light caramel sweetness. Hop flavor remains neutral to delicate and should not dominate the malt profile. Fruity esters may contribute subtle complexity while maintaining a smooth and highly drinkable character. Bitterness remains restrained and supportive.

Bitterness/Sourness/Sweetness: Delicate bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate, though extremely low levels may be acceptable. Mild ales are designed to be highly drinkable with emphasis on malt balance rather than hop intensity.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.108 British Style Golden Ale

**Top-fermented**

APPEARANCE

Foam: Frothy white foam with moderate lasting retention.

Beer clarity: Brilliant to clear appearance. Chill haze should not be present.

Beer color: Straw to golden.

AROMA

Hop-forward aroma with floral, herbal, earthy, citrus or light tropical fruit character depending on hop selection. Malt aroma remains delicate to low with light biscuit or bread-like notes. Fruity esters may be present at delicate levels but should remain secondary to hop expression.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to round body (light to medium).

Finish/Aftertaste: Crisp and refreshing finish with moderate bitterness and lingering hop character.

PALATE

Hop-forward flavor profile showcasing floral, herbal, earthy, citrus or fruity hop character balanced by a delicate malt backbone of biscuit, bread or light grainy sweetness. Bitterness ranges from moderate to moderately high while remaining clean and refreshing. Fruity esters may contribute subtle complexity without overshadowing hop flavor.

Bitterness/Sourness/Sweetness: Moderate to moderately high bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

Britains answer to the Pilsner Wave. Diacetyl is not appropriate, though extremely low levels may be acceptable. Caramel character should remain absent or extremely restrained. The style is designed to be highly refreshing and hop-accented while maintaining strong drinkability.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.109 American Style Golden or Blonde Ale

**Top-fermented**

APPEARANCE

Foam: Frothy white foam with moderate lasting retention.

Beer clarity: Clear to brilliant appearance. Chill haze should not be present.

Beer color: Straw to deep gold.

AROMA

Clean malt aroma with grainy, bready, biscuit or light toast character. Delicate caramel or honey-like notes may be present in some versions. Hop aroma ranges from delicate to moderate with floral, citrus, fruity, herbal or spicy character depending on hop selection. Fruity esters may appear at delicate levels.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Clean and refreshing finish with balanced malt and hop character. Lingering is brief to moderate.

PALATE

Balanced and approachable flavor profile featuring light grainy malt, biscuit, bread or toast character with optional light caramel or honey notes. Hop flavor ranges from delicate to moderate and may express floral, citrus, fruity, herbal or spicy qualities without dominating. Bitterness remains balanced and smooth, supporting high drinkability and a crisp finish. Fruity esters may add subtle complexity.

Bitterness/Sourness/Sweetness: Low to moderate bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl and DMS are not appropriate. The style should remain clean, balanced and highly drinkable without aggressive bitterness, strong esters or heavy malt sweetness.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.110 Scottish Style Export Ale

**Top-fermented**

APPEARANCE

Foam: Velvety off-white foam with moderate lasting retention.

Beer clarity: Generally clear appearance. Chill haze is acceptable at low temperatures.

Beer color: Medium amber to chestnut brown.

AROMA

Malt-forward aroma with caramel, toffee, toasted bread, biscuit and light nutty character.

Delicate fruity esters may contribute subtle notes of apple, pear or dried fruit. Hop aroma ranges from neutral to delicate with earthy, floral or lightly citrus character. Optional delicate peat smoke may appear in some interpretations but should remain restrained and integrated.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Soft to round (medium-low to medium).

Finish/Aftertaste: Smooth malt-accented finish with caramel, toast and light toffee character balanced by restrained bitterness. Lingering is moderate to brief.

PALATE

Balanced malt profile featuring caramel, toasted bread, biscuit, toffee and light nutty character. Hop flavor remains neutral to delicate and should support rather than dominate the malt profile. Fruity esters may provide subtle complexity while maintaining a smooth and easy-drinking character. Light roast dryness may appear in the finish without becoming harsh or smoky.

Bitterness/Sourness/Sweetness: Low to moderate bitterness, no sourness, medium sweetness.

ADDITIONAL NOTES:

Aka 80 Shilling Ale. Diacetyl and sulfur are not appropriate, though extremely low levels may be acceptable. Peat smoke character is optional and should remain delicate if present. Higher smoke intensity belongs in smoke beer categories rather than traditional Scottish Export Ale.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.111 Scottish Style Light Ale

**Top-fermented**

APPEARANCE

Foam: Frothy off-white foam with short-lived to moderate lasting retention.

Beer clarity: Generally clear appearance. Chill haze is acceptable at low temperatures.

Beer color: Gold to light brown.

AROMA

Malt-forward aroma with caramel, toast, biscuit, toffee and light bread crust character. Delicate fruity esters may contribute subtle apple or pear notes. Hop aroma ranges from neutral to delicate with earthy, floral or lightly citrus character. Peat smoke should not be present.

MOUTHFEEL

Perlage: Soft to fine carbonation.

Body: Lean to soft (low to medium-low).

Finish/Aftertaste: Smooth malt-accented finish with light caramel and toasted bread character balanced by restrained bitterness. Lingering is brief to moderate.

PALATE

Balanced malt profile featuring caramel, toast, biscuit and light toffee character with subtle roasted dryness in the finish. Hop flavor remains neutral to delicate and supportive. Fruity esters may contribute low levels of complexity while maintaining a smooth and highly drinkable profile. Bitterness should remain low and balanced against the residual malt sweetness.

Bitterness/Sourness/Sweetness: Low bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Aka 60 Shilling Ale. Diacetyl and sulfur are not appropriate, though extremely low levels may be acceptable. Peat smoke character is not appropriate for the style. Scottish Light Ale emphasizes smooth malt character and drinkability rather than hop intensity or fermentation complexity.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.112 Scottish Style Heavy Ale

**Top-fermented**

APPEARANCE

Foam: Frothy to velvety off-white foam with moderate lasting retention.

Beer clarity: Generally clear appearance. Chill haze is acceptable at low temperatures.

Beer color: Amber to dark brown.

AROMA

Malt-forward aroma with caramel, toffee, toast, biscuit and light bread crust character. Delicate fruity esters may contribute subtle apple, pear or dried fruit notes. Hop aroma ranges from neutral to delicate with earthy, floral or lightly citrus character. Peat smoke should not be present.

MOUTHFEEL

Perlage: Soft to fine carbonation.

Body: Soft to smooth body (medium-low to medium-high).

Finish/Aftertaste: Smooth malt-accented finish with caramel, toast and light roasted dryness balanced by restrained bitterness. Lingering is brief to moderate.

PALATE

Balanced malt profile featuring caramel, toast, biscuit, bread crust and light toffee character. Hop flavor remains neutral to delicate and supportive. Fruity esters may contribute low levels of complexity while maintaining a smooth and highly drinkable profile. Light roasted dryness may appear in the finish without becoming smoky or harsh.

Bitterness/Sourness/Sweetness: Low bitterness, no sourness, medium sweetness.

ADDITIONAL NOTES:

Aka 70 Shilling Ale. Diacetyl and sulfur are not appropriate, though extremely low levels may be acceptable. Peat smoke character is not appropriate for the style. Scottish Heavy Ale emphasizes balanced malt richness and smooth drinkability rather than assertive bitterness or hop character.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.13 Scottish Style Ale or Wee Heavy

**Top-fermented**

APPEARANCE

Foam: Velvety to creamy off-white foam with long lasting retention.

Beer clarity: Generally clear appearance. Chill haze is acceptable at low temperatures.

Beer color: Light reddish-brown to very dark brown.

AROMA

Rich malt-forward aroma featuring caramel, toffee, toasted bread, dark sugar and deep malt sweetness. Low roasted malt notes may appear in darker examples. Fruity esters remain delicate and may suggest dried fruit, plum or raisin. Hop aroma is neutral to delicate and should remain in the background.

MOUTHFEEL

Perlage: Soft to fine carbonation.

Body: Smooth to rich (medium-high to full).

Finish/Aftertaste: Smooth and malt-accented finish with caramelized sweetness, toasted malt richness and restrained bitterness. Lingering is brief to moderate.

PALATE

Dominant rich malt profile with caramel, toffee, toasted bread, dark sugar and subtle roasted complexity. Sweet malt character should remain central and balanced by restrained bitterness. Fruity esters may contribute low notes of dark fruit complexity. Hop flavor remains neutral to delicate and should never dominate.

Bitterness/Sourness/Sweetness: Delicate bitterness, no sourness, pronounced sweetness.

ADDITIONAL NOTES:

Aka 90 Shilling Ale. Diacetyl is not appropriate, though very low levels may be acceptable. Pleasant low-level oxidation may occur and can contribute sherry-like complexity in aged examples. Peat smoke character may be absent or present at delicate to moderate levels, but pronounced smoke character is inappropriate for the style.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.201 Irish Style Dry Stout

**Top-fermented**

APPEARANCE

Foam: Creamy tan foam with long lasting retention.

Beer clarity: Opaque.

Beer color: Deep brown to black.

AROMA

Dominant roasted barley and roasted malt aroma with coffee-like character and dry roast expression. Delicate caramel and dark bread notes may support the roast profile. Hop aroma remains neutral to delicate with optional earthy or herbal character. Fruity esters remain delicate and restrained.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to round (low to medium).

Finish/Aftertaste: Distinctly dry roasted finish with coffee-like bitterness and roasted grain character. Lingering is moderate to long with delicate roasted bitterness.

PALATE

Roasted barley dominates the palate with coffee-like roast, dark grain bitterness and dry roasted malt character. Delicate caramel and toasted bread notes may appear underneath. Hop flavor remains neutral to delicate and should stay supportive. Fruity esters are restrained and secondary to roast character.

Bitterness/Sourness/Sweetness: Pronounced bitterness, no sourness, delicate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate, though very low levels may be acceptable. Slight acidity may be present but is not required.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.202 Irish Style Export Stout

**Top-fermented**

APPEARANCE

Foam: Creamy tan foam with long lasting retention.

Beer clarity: Opaque.

Beer color: Deep brown to black.

AROMA

Prominent roasted barley and roasted malt aroma with coffee-like roast, dark cocoa and toasted grain character. Delicate caramel sweetness may support the roast profile. Hop aroma remains delicate to pronounced-low with subtle earthy, herbal or floral notes possible. Fruity esters remain delicate.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to creamy (medium-low to full).

Finish/Aftertaste: Dry roasted finish with lingering coffee-like bitterness, roasted grain and restrained caramel sweetness. Lingering is moderate to long with pronounced roasted bitterness.

PALATE

Roasted malt and roasted barley dominate the palate with coffee-like bitterness and dry roast character. Delicate caramel and toasted malt sweetness provide balance without becoming overly sweet. Hop flavor remains delicate and supportive. Fruity esters are restrained and secondary to roast character.

Bitterness/Sourness/Sweetness: Pronounced bitterness, delicate to moderate sweetness. Slight acidity is acceptable.

ADDITIONAL NOTES:

Diacetyl is not appropriate, though very low levels may be acceptable. Persistent foam retention is characteristic of the style.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.203 Irish Style Foreign Extra Stout

**Top-fermented**

APPEARANCE

Foam: Velvety tan to brown foam with lasting retention.

Beer clarity: Nearly opaque to opaque.

Beer color: Very dark brown to black.

AROMA

Roasted malt aroma with notes of coffee, dark chocolate, cocoa, toast and lightly burnt grain. Fruity esters may range from delicate to moderate with dark fruit complexity. Molasses, licorice or subtle vinous notes may develop in aged examples. Hop aroma remains low and may express restrained earthy, herbal or floral qualities.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Smooth to rich body (medium-high to full).

Finish/Aftertaste: Moderately dry to dry finish with lingering roasted bitterness, coffee, cocoa and dark chocolate character. Moderate bitterness remains balanced and smooth without sharp burnt harshness.

PALATE

Rich roasted malt profile with coffee, cocoa, dark chocolate, toast and lightly burnt grain character. Fruity esters may contribute restrained dark fruit complexity while molasses or licorice notes can appear in aged examples. Hop flavor remains low with subtle earthy, herbal or floral support. Roast character should remain smooth and balanced without acrid harshness.

Bitterness/Sourness/Sweetness: Moderate to high bitterness, no sourness, delicate to moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate, though extremely low levels may be acceptable. Strong burnt, acrid or sharply astringent roast character is inappropriate. Historically brewed for export markets with a firmer bitterness and drier finish than sweeter stout variants.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.204 American Style Stout

**Top-fermented**

APPEARANCE

Foam: Creamy light tan to tan foam with long lasting retention.

Beer clarity: Opaque.

Beer color: Very dark brown to black.

AROMA

Pronounced roasted malt aroma with coffee, dark chocolate, cocoa and roasted coffee bean character. American hop aroma is pronounced and may show citrus, resinous, piney or herbal notes. Delicate to pronounced caramel sweetness may support the roast profile. Fruity esters remain delicate to moderate.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Soft to creamy (medium-low to full).

Finish/Aftertaste: Moderately dry to dry roasted finish with lingering coffee, dark chocolate and hop bitterness. Lingering is moderate to long with delicate to pronounced roasted bitterness.

PALATE

Assertive roasted malt profile with coffee, bitter chocolate and roasted grain character supported by moderate to pronounced American hop flavor showing citrusy, resinous or pine-like notes. Delicate to moderate caramel sweetness may appear underneath. Roast bitterness and hop bitterness should remain balanced without excessive harshness.

Bitterness/Sourness/Sweetness: Pronounced bitterness, no sourness, delicate to moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate, though very low levels may be acceptable. Slight roasted acidity is acceptable. Persistent foam retention is characteristic of the style. Excessive burnt, sharp or astringent roast character is inappropriate.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.205 British Style Sweet / Cream Stout

**Top-fermented**

APPEARANCE

Foam: Creamy tan to brown foam with long lasting retention.

Beer clarity: Nearly opaque to opaque.

Beer color: Very dark brown to black.

AROMA

Dominant malt-forward aroma featuring chocolate, caramel, cocoa and sweet roasted malt character. Delicate coffee-like roast may appear but should remain smooth and restrained. Fruity esters may range from delicate to pronounced-low. Hop aroma remains neutral to delicate.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Smooth to rich (medium-high full).

Finish/Aftertaste: Smooth sweet finish with chocolate, caramel and restrained roasted malt character. Lingering is brief to long with delicate roasted bitterness and pronounced sweetness.

PALATE

Rich sweet stout profile with dominant chocolate, caramel, cocoa and sweet malt flavors supported by restrained roast character. Coffee-like roasted notes may appear but should remain smooth rather than sharp or burnt. Hop flavor remains neutral to delicate. Fruity esters may contribute subtle dark fruit complexity.

Bitterness/Sourness/Sweetness: Delicate to moderate bitterness, no sourness, strong sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Lactose is commonly used and contributes to the creamy texture and residual sweetness. Roast character should remain smooth and restrained rather than aggressive or burnt. Adjunct chocolate or dessert flavorings beyond lactose belong in specialty or dessert beer categories.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.206 British Style Oatmeal Stout

**Top-fermented**

APPEARANCE

Foam: Creamy tan to brown foam with long lasting retention.

Beer clarity: Opaque to nearly opaque. Clarity may be difficult to perceive in darker examples.

Beer color: Dark brown to black.

AROMA

Smooth roasted malt aroma featuring coffee, cocoa, chocolate and lightly roasted grain character. Oats contribute a soft grainy-nutty impression and enhance the creamy malt profile. Fruity esters may range from delicate to pronounced-low. Hop aroma remains neutral to delicate with optional earthy or floral notes.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Smooth to rich (medium-high to full).

Finish/Aftertaste: Smooth roasted finish with chocolate, coffee and lightly toasted grain character balanced by soft malt sweetness. Lingering is moderate with delicate roasted bitterness.

PALATE

Balanced roasted malt profile with coffee, cocoa, chocolate and smooth roast character supported by soft oat-derived graininess and creamy malt richness. Roast character should remain smooth rather than sharply burnt or astringent. Hop flavor remains neutral to delicate and supportive. Fruity esters may provide subtle complexity.

Bitterness/Sourness/Sweetness: Moderate bitterness, no sourness, delicate to moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate, though very low levels may be acceptable. Oats are an essential component of the style and contribute fullness, smoothness and creamy texture. Excessive burnt or sharply roasted character is inappropriate.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.207 British Style Tropical Stout

**Top-fermented**

APPEARANCE

Foam: Creamy tan to brown foam with moderate lasting retention.

Beer clarity: Opaque to nearly opaque.

Beer color: Deep brown to black.

AROMA

Pronounced sweet roasted malt aroma featuring coffee, chocolate, molasses, dark sugar and restrained roast character. Fruity esters are pronounced and may suggest dried fruit, raisin, plum or dark rum-like notes. Roast character should remain smooth and never burnt or sharply acrid. Hop aroma remains neutral to delicate.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Smooth to rich body (medium-high to full).

Finish/Aftertaste: Smooth sweet finish with chocolate, coffee, dark sugar and restrained roasted malt character. Lingering is moderate to long with delicate roasted bitterness and pronounced sweetness.

PALATE

Sweet malt-forward stout profile with chocolate, coffee, molasses, dark sugar and smooth roasted malt flavors. Fruity esters are more pronounced than in most stout styles and may contribute raisin, plum, dried fruit or rum-like complexity. Roast bitterness remains restrained and balanced by sweetness. Hop flavor remains neutral to delicate.

Bitterness/Sourness/Sweetness: Delicate to moderate bitterness, no sourness, strong sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate, though very low levels may be acceptable. Roast character should remain smooth and never harsh, burnt or sharply acrid. Despite the name, tropical fruit hop character is not required. The style is “stronger” and sweeter than export-style stout.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.208 British Style Imperial Stout

**Top-fermented**

APPEARANCE

Foam: Creamy tan to dark tan foam with long lasting retention.

Beer clarity: Opaque in darker versions. When clarity is perceivable, chill haze is acceptable at low temperatures.

Beer color: Dark copper to jet black.

AROMA

Extremely rich malt-forward aroma featuring toffee, caramel, dark sugar, chocolate and deep roasted malt complexity. Fruity esters are pronounced and may suggest dark fruit, plum, raisin or vinous notes. Hop aroma ranges from delicate to moderate with floral, herbal, earthy or lightly citrus character. Roast character may contribute restrained roasted bitterness without harshness.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Smooth to chewy (medium -high to very full).

Finish/Aftertaste: Long finish with layered dark malt richness, roasted grain, toffee, dark fruit and restrained hop bitterness. Lingering is moderate to long with pronounced sweetness and moderate to pronounced roasted bitterness.

PALATE

Massive malt complexity dominates the palate with caramel, toffee, dark sugar, chocolate, roasted grain and dark fruit character. Fruity esters contribute vinous, raisin, plum or dried fruit complexity. Hop flavor ranges from delicate to moderate and supports balance without dominating. Roast bitterness may increase in darker examples but should remain smooth.

Bitterness/Sourness/Sweetness: Moderate to pronounced bitterness, no sourness, pronounced sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Roast character may vary significantly between historical lighter examples and modern darker interpretations. Smooth character and a high drinkability.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.209 American Style Imperial Stout

**Top-fermented**

APPEARANCE

Foam: Creamy dark tan to brown foam with long lasting retention.

Beer clarity: Opaque.

Beer color: Very dark brown to jet black.

AROMA

Massive roasted malt aroma featuring dark chocolate, espresso, cocoa, roasted grain and burnt sugar complexity. American hop aroma is pronounced and may contribute citrus, resinous, piney, floral or herbal notes. Fruity esters are pronounced and may suggest dark fruit, raisin or berry-like character.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Smooth to chewy (medium-high to very full).

Finish/Aftertaste: Long, intense finish with roasted malt bitterness, dark chocolate, espresso and hop resin. Lingering is moderate to long with pronounced roasted bitterness and moderate sweetness.

PALATE

Deeply layered roasted malt profile with espresso, dark chocolate, cocoa, roasted grain and burnt sugar complexity supported by assertive American hop flavor. Hop character may show citrus, pine, resinous, floral or herbal notes and contributes significant bitterness. Fruity esters may add dark fruit complexity. Despite the intensity, the palate should remain balanced and not excessively harsh, burnt or syrupy.

Bitterness/Sourness/Sweetness: Strong bitterness, no sourness, moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Aging may introduce vinous or dark fruit complexity. Compared to British Imperial Stout, American versions are generally more aggressively roasted and hop-forward.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.210 British Style Porter

**Top-fermented**

APPEARANCE

Foam: Velvety off-white to tan foam with moderate lasting to long lasting retention.

Beer clarity: Slight haze is acceptable in darker examples.

Beer color: Medium brown to very dark brown, occasionally nearly black with ruby highlights possible.

AROMA

Balanced malt-forward aroma featuring toasted bread crust, cocoa, chocolate, caramel and lightly roasted malt character. Fruity esters are delicate to moderate and may suggest dark fruit complexity. Hop aroma ranges from delicate to moderate with earthy, floral, herbal or lightly resinous notes possible. Roast character should remain smooth and restrained without burnt or acrid harshness.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to creamy (medium to full).

Finish/Aftertaste: Moderately dry to balanced finish with cocoa, toasted malt, caramel and restrained roast bitterness. Lingering is moderate to low.

PALATE

Complex dark malt profile featuring toasted bread, cocoa, chocolate, caramel and lightly roasted grain character. Roast expression ranges from restrained in softer English-inspired examples to more assertive in robust interpretations. Fruity esters may add subtle dark fruit notes. Hop flavor ranges from delicate to moderate and may provide earthy, floral, herbal or lightly resinous balance.

Bitterness/Sourness/Sweetness: Moderate bitterness, no sourness, delicate to moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate, though very low levels may be acceptable in traditional English-inspired examples. Burnt, acrid or sharply roasted black malt character is inappropriate in softer porter interpretations but may be more noticeable in robust porter versions.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.211 American Style Porter

**Top-fermented**

APPEARANCE

Foam: Velvety tan to light brown foam with moderate to lasting retention.

Beer clarity: Clear to lightly hazy. Darker versions may appear nearly opaque.

Beer color: Deep brown to very dark brown, occasionally approaching black with ruby or garnet highlights.

AROMA

Roasted malt aroma ranges from moderate to high with notes of chocolate, cocoa, coffee and lightly burnt toast. Caramel and toffee sweetness may support the roast profile. Hop aroma ranges from moderate to high and may express resinous, citrus, floral, herbal or earthy character typical of American varieties. Fruity esters are delicate to moderate and should remain supportive of the malt and hop balance.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to creamy body (medium-low to full).

Finish/Aftertaste: Dry to moderately dry finish with lingering roasted malt bitterness, cocoa, coffee and moderate hop bitterness. Lingering hop flavor may remain noticeable into the aftertaste.

PALATE

Bold roasted malt profile featuring chocolate, cocoa, coffee, toasted bread crust and restrained burnt malt character. Caramel and toffee notes may provide balancing sweetness. Hop flavor ranges from moderate to high with resinous, citrus, earthy, floral or herbal qualities that remain balanced against the dark malt profile. Fruity esters may be present at low to moderate levels.

Bitterness/Sourness/Sweetness: Moderate-high to high bitterness, no sourness, delicate to moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Acrid, sharply burnt or strongly ashy roast character is inappropriate.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.212 British Style Dark Mild Ale

**Top-fermented**

APPEARANCE

Foam: Frothy off-white to tan foam with low to moderate retention.

Beer clarity: Clear to lightly hazy.

Beer color: Copper-brown to dark mahogany brown, occasionally very dark.

AROMA

Malt-forward aroma with notes of bread crust, biscuit, caramel, toffee, nuts, light cocoa, licorice and gentle roast depending on the darker malts used. Fruity esters may range from delicate to moderate-low with subtle dark fruit character. Hop aroma is very low and may show restrained earthy or floral qualities.

MOUTHFEEL

Perlage: Soft to fine carbonation.

Body: Lean to round (low to medium).

Finish/Aftertaste: Medium-dry to dry finish with lingering bread crust, toasted malt, caramel and restrained roasted bitterness. Darker examples may leave a subtle roast dryness in the aftertaste while sweeter versions may finish softer and maltier.

PALATE

Balanced malt profile featuring bread crust, biscuit, toast, caramel, nuts, cocoa, light roast or licorice depending on the darker malt composition. Fruity esters may add subtle dark fruit complexity. Hop flavor remains very low and supportive. Darker examples may develop restrained roast dryness while maintaining drinkability and balance.

Bitterness/Sourness/Sweetness: Delicate to moderate bitterness, no sourness, delicate to moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate, though extremely low levels may be acceptable. Traditionally a highly drinkable session-strength British ale focused on malt complexity rather than hop intensity. Pale mild variants exist historically, but this description reflects the modern dark mild interpretation.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.213 British Style Brown Ale



Top-fermented

APPEARANCE

Foam: Frothy to velvety off-white to light tan foam with moderate retention.

Beer clarity: Clear to lightly hazy.

Beer color: Deep copper to dark brown, occasionally approaching black in darker examples.

AROMA

Malt-forward aroma featuring biscuit, toast, bread crust, nuts, caramel, toffee and light cocoa or chocolate notes. Fruity esters may range from delicate to moderate-low with subtle dark fruit complexity. Hop aroma remains very low and may show restrained earthy or floral character. Darker examples may develop gentle roasted malt nuances without becoming strongly roasty.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to round (medium-low to medium).

Finish/Aftertaste: Medium-dry to moderately sweet finish with lingering biscuit, toast, caramel and nutty malt character. Darker examples may leave restrained cocoa or light roast notes in the aftertaste while maintaining overall smoothness and balance.

PALATE

Balanced malt profile with biscuit, toast, bread crust, nuts, caramel, toffee and light chocolate character. Bitterness ranges from delicate to moderate and remains supportive of the malt profile. Hop flavor stays restrained with earthy or floral notes in the background. Fruity esters may add subtle dark fruit complexity without dominating.

Bitterness/Sourness/Sweetness: Delicate to moderate bitterness, no sourness, delicate to moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate, though extremely low levels may be acceptable. A broad and flexible British ale category ranging from lighter and drier interpretations to darker and maltier examples. Strong roast, burnt or acrid character is inappropriate.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.214 American Style Brown Ale

**Top-fermented**

APPEARANCE

Foam: Velvety off-white to light tan foam with moderate retention.

Beer clarity: Clear to lightly hazy.

Beer color: Deep amber to very dark brown.

AROMA

Malt-forward aroma with notes of caramel, toffee, toast, biscuit, nuts and light chocolate. Hop aroma ranges from moderate to moderately high with citrus, resinous, floral, fruity or tropical American hop character. Fruity esters remain delicate to moderate-low and supportive of the malt and hop balance.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Round to smooth (medium to medium-high).

Finish/Aftertaste: Medium-dry to dry finish with lingering caramel, toast, nuts and moderate hop bitterness. Citrus, resinous or fruity hop flavors may persist into the aftertaste alongside restrained chocolate or toasted malt notes.

PALATE

Balanced interplay of caramel malt richness and expressive American hop character. Malt profile may display caramel, toast, biscuit, nuts and light chocolate complexity without becoming strongly roasted. Hop flavor ranges from moderate to high with citrus, pine, floral, fruity or tropical qualities that complement rather than overpower the malt backbone.

Bitterness/Sourness/Sweetness: Moderate to moderately high bitterness, no sourness, delicate to moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Strong roasted, burnt or stout-like roast character is inappropriate. Modern interpretations are typically hop-forward while maintaining a balanced malt presence.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.215 American Style Imperial Porter

**Top-fermented**

APPEARANCE

Foam: Creamy tan to brown foam with long lasting retention.

Beer clarity: Opaque.

Beer color: Deep brown to black.

AROMA

Rich malt-forward aroma featuring cocoa, dark chocolate, caramel, toasted bread and dark malt sweetness. Fruity esters are moderate and may suggest dark fruit complexity. Hop aroma ranges from delicate to pronounced with earthy, resinous, floral or citrusy American hop character possible. Sharp roast barley, burnt grain or acrid black malt character should be absent.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Creamy to chewy body (full to very full).

Finish/Aftertaste: Smooth finish with cocoa, dark chocolate, toasted malt richness and restrained hop bitterness. Lingering is moderate to long with moderate bitterness, moderate sweetness.

PALATE

Deep malt complexity dominates with cocoa, dark chocolate, caramel, toasted bread and rich dark malt flavor supported by moderate fruity esters and restrained hop presence. Hop flavor may range from delicate to pronounced and can contribute citrus, resinous, floral or earthy notes. Roast character should remain smooth and chocolate-like rather than burnt, acrid or sharply roasted.

Bitterness/Sourness/Sweetness: Moderate bitterness, no sourness, moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Strong burnt, sharply roasted or heavily charred malt character is inappropriate for the style. Compared to imperial stout, the roast profile is softer, smoother and more chocolate-focused. Similar to the stouts there is also the term “Russian Imperial Porter”.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.216 American Style Black Ale

**Top-fermented**

APPEARANCE

Foam: Velvety to creamy light tan foam with moderate to lasting retention.

Beer clarity: Opaque to nearly opaque.

Beer color: Very dark brown to black.

AROMA

Hop-forward aroma with citrus, pine, resinous, floral, herbal or tropical character typical of American hop varieties. Supporting malt profile may show restrained caramel, toast, cocoa and dark malt complexity. Light roasted malt character may be present but should remain smooth and restrained without burnt, acrid or sharply ashy qualities. Fruity esters may range from delicate to moderate.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Soft to round (medium-low to medium).

Finish/Aftertaste: Dry to medium-dry finish with lingering hop bitterness, citrusy or resinous hop flavor and restrained dark malt character. Light cocoa, toast or subtle roast notes may remain in the aftertaste while maintaining a clean and hop-driven impression.

PALATE

Assertive American hop flavor balanced by restrained dark malt complexity. Hop flavors may express citrus, pine, tropical fruit, floral, herbal or resinous qualities. Malt profile supports with notes of toast, caramel, cocoa and light roast without becoming stout-like. Dark malt character should remain smooth and never sharply burnt or acrid.

Bitterness/Sourness/Sweetness: Moderate-high to high bitterness, no sourness, delicate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Burnt, acrid or strongly astringent roast character is inappropriate. The style combines the hop intensity of an American IPA with restrained dark malt complexity while avoiding stout-like roast dominance.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.301 Irish Style Red Ale

**Top-fermented**

APPEARANCE

Foam: Frothy to velvety off-white to tan foam with moderate retention.

Beer clarity: Clear to lightly hazy.

Beer color: Amber-red to reddish copper-brown.

AROMA

Balanced malt aroma with caramel, toffee, biscuit and lightly toasted bread crust character. Subtle roasted grain notes may add dryness and depth without becoming strongly roasty. Fruity esters remain delicate and supportive. Hop aroma ranges from absent to delicate with restrained earthy or floral qualities.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Medium-dry to dry finish with lingering biscuit, toast, caramel and restrained roasted grain character. Moderate bitterness remains balanced and clean while subtle roasted dryness may persist gently into the aftertaste.

PALATE

Balanced malt profile with caramel, toffee, biscuit and lightly toasted bread character supported by restrained roasted grain dryness. Hop flavor remains low with earthy or floral nuances. Fruity esters stay delicate and should not dominate the balance. The overall palate should remain smooth, drinkable and malt-focused.

Bitterness/Sourness/Sweetness: Moderate bitterness, no sourness, delicate to moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate, though extremely low levels may be acceptable. Roasted grain character should remain restrained and serve mainly to provide dryness and color rather than stout-like roast intensity. The style emphasizes balance and drinkability.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.302 American Style Amber / Red Ale

**Top-fermented**

APPEARANCE

Foam: Velvety off-white to light tan foam with moderate to lasting retention.

Beer clarity: Clear to lightly hazy.

Beer color: Deep amber to reddish-brown.

AROMA

Malt-forward aroma with caramel, toast, biscuit and bread crust character. Light to moderate toffee or nutty notes may support the malt profile. Hop aroma ranges from delicate to moderately pronounced with citrus, floral, resinous, fruity or herbal qualities depending on hop selection. Fruity esters remain delicate and supportive.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to smooth (medium-low to medium-high).

Finish/Aftertaste: Medium-dry to dry finish with lingering caramel, toast and moderate hop bitterness. Hop flavor may persist into the aftertaste with citrus, floral, resinous or fruity nuances while maintaining balance with the malt backbone.

PALATE

Balanced interplay of caramel malt richness and expressive hop character. Malt profile may show caramel, toast, biscuit, bread crust and light nutty complexity without excessive sweetness. Hop flavor ranges from low to moderately high and may display citrus, floral, fruity, herbal or resinous qualities. Fruity esters remain restrained and supportive of the overall balance.

Bitterness/Sourness/Sweetness: Moderate to moderately high bitterness, no sourness, delicate to moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. The style should remain balanced between malt richness and hop expression without becoming overly sweet, aggressively bitter or strongly hop-saturated like an IPA.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.303 American Style Double Hopy Red Ale

**Top-fermented**

APPEARANCE

Foam: Velvety to creamy off-white foam with lasting retention.

Beer clarity: Clear to lightly hazy.

Beer color: Deep amber to dark copper-red.

AROMA

Assertive hop aroma featuring citrus, pine, resinous, tropical, floral or fruity character depending on hop selection. Malt profile supports with caramel, toast, biscuit and light toffee notes. Fruity esters range from delicate to moderate and may contribute additional fruit complexity.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Soft to creamy body (medium-low to full).

Finish/Aftertaste: Dry to medium-dry finish with lingering high hop bitterness, resinous hop flavor and caramel malt support. Citrus, pine, tropical fruit and toasted malt notes may persist strongly into the aftertaste.

PALATE

Hop-forward palate with bold citrus, pine, resinous, tropical, floral or fruity hop character balanced by a rich caramel malt backbone. Toasted bread crust, biscuit and toffee notes may support the malt complexity. Bitterness is firm and pronounced while remaining integrated with the malt sweetness. Fruity esters may add additional depth without overshadowing hops or malt.

Bitterness/Sourness/Sweetness: High to very high bitterness, no sourness, delicate to moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Despite the intense hop character, the style should retain a noticeable caramel malt backbone and balanced structure rather than becoming purely hop-dominated like a Double IPA.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.304 American Style Imperial Red Ale

**Top-fermented**

APPEARANCE

Foam: Creamy off-white to light tan foam with lasting retention.

Beer clarity: Clear to lightly hazy.

Beer color: Deep amber to dark copper-red.

AROMA

Powerful hop aroma with citrus, pine, resinous, tropical, floral or fruity character depending on hop selection. Rich caramel malt backbone supports the hop intensity with notes of toffee, toasted bread crust and biscuit. Fruity esters range from moderate to pronounced and may add dark fruit or ripe fruit complexity.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Smooth to chewy (medium-high to full).

Finish/Aftertaste: Dry to medium-dry finish with lingering very high hop bitterness, resinous hop flavor and substantial caramel malt richness. Citrus, pine, tropical fruit, toast and toffee notes may persist intensely into the aftertaste.

PALATE

Massive hop-forward palate balanced by a strong caramel malt foundation. Hop flavors may express citrus, pine, resinous, floral, tropical or fruity qualities at very high intensity. Malt profile contributes caramel, toffee, toast and biscuit richness without becoming cloying. Fruity esters add further complexity and depth.

Bitterness/Sourness/Sweetness: Very high bitterness, no sourness, moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Intense hop bitterness are defining features of the style, but balance and drinkability should still be maintained.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.305 American Style Barley Wine Ale

**Top-fermented**

APPEARANCE

Foam: Velvety off-white to light tan foam with moderate retention.

Beer clarity: Clear to lightly hazy.

Beer color: Amber to medium copper with ruby highlights.

AROMA

Massive malt and hop aromatics dominate with layers of caramel, toffee, toasted bread crust and rich grainy malt. Hop expression ranges from citrusy and resinous to piney, floral or tropical depending on hop selection. Fruity esters are moderate to high and may contribute notes of dark fruit, ripe berries or dried fruit.

MOUTHFEEL

Perlage: Fine to lively carbonation, sometimes softer in aged examples.

Body: Smooth to chewy (medium-high to very full).

Finish/Aftertaste: Medium-dry to dry finish with lingering aggressive hop bitterness balanced by rich caramel malt sweetness. Resinous hop oils, citrus peel, toffee, dark fruit and toasted malt may persist deeply into the aftertaste. A subtle vinous or sherry-like oxidative complexity may emerge with age.

PALATE

Bold malt richness and assertive hop character exist in constant balance. Caramel, toffee, biscuit and toasted malt flavors provide a dense backbone while hop flavors can express citrus, pine, resin, tropical fruit or floral complexity at high intensity. Fruity esters add depth and warmth. Despite the massive flavor profile, the beer should remain smooth and cohesive.

Bitterness/Sourness/Sweetness: High to very high bitterness, no sourness, moderate to high sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Oxidative notes such as vinous, port-like or sherry-like character may develop positively with age when harmonious with the malt profile. Carbonation may soften over time.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.306 British Style Barley Wine

**Top-fermented**

APPEARANCE

Foam: Frothy off-white foam with low to moderate retention.

Beer clarity: Brilliant clarity to lightly hazy in younger examples.

Beer color: Golden amber to deep copper-brown with ruby highlights.

AROMA

Rich and intensely malty aroma dominated by caramel, toffee, biscuit, toasted bread crust and dense dark fruit complexity. Notes of raisin, fig, plum, marmalade and vinous fruit are common, especially in darker or aged examples. Hop aroma ranges from low to moderate and may show floral, earthy, herbal or marmalade-like English hop character. Oxidative maturity may contribute sherry-like or port-like complexity in aged examples.

MOUTHFEEL

Perlage: Soft to fine carbonation.

Body: Smooth to chewy (medium-high to very full).

Finish/Aftertaste: Medium-dry to moderately sweet finish with lingering caramelized malt richness, dried fruit and restrained earthy or marmalade-like hop bitterness. Oxidative vinous complexity may deepen with age, adding notes reminiscent of sherry, port or dark fruit preserves.

PALATE

Massive malt richness dominates with layers of caramel, toffee, biscuit, bread crust and dark fruit complexity. Fruity esters are often pronounced, contributing raisin, fig, plum and berry notes. Hop flavor is supportive rather than dominant, typically earthy, floral, herbal or marmalade-like in English examples. Aging may soften hop intensity while enhancing oxidative and vinous depth.

Bitterness/Sourness/Sweetness: Low to medium bitterness, no sourness, high sweetness.

ADDITIONAL NOTES:

Low levels of diacetyl are acceptable. Oxidative notes such as vinous, sherry-like or port-like character are appropriate when harmonious with the malt profile.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.401 British Style Pale Ale

**Top-fermented**

APPEARANCE

Foam: Frothy white to off-white foam with moderate retention.

Beer clarity: Clear to lightly hazy.

Beer color: Gold to deep copper.

AROMA

Balanced malt and hop aromatics with notes of biscuit, bread crust, light toast and subtle caramel. Hop aroma ranges from floral and herbal to earthy, citrusy or lightly stone-fruit-like depending on hop selection. Fruity esters are moderate to moderately high and may contribute orchard fruit character. The profile should remain balanced, fresh and expressive without excessive sweetness.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to smooth (light to medium).

Finish/Aftertaste: Medium-dry to dry finish with lingering earthy, herbal or floral hop bitterness balanced by biscuit-like malt character and light fruity esters. The aftertaste should remain crisp, refreshing and moderately bitter without harshness.

PALATE

Balanced interplay between bready, biscuit-like malt and expressive English hop character. Moderate hop flavor may present floral, earthy, herbal, citrus or stone-fruit nuances. Light caramel malt may support the palate. Fruity esters add complexity and freshness while maintaining high drinkability.

Bitterness/Sourness/Sweetness: Medium-low to moderately high bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate but very low levels may be acceptable. The style should remain balanced and highly drinkable with neither hops nor malt dominating excessively.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.402 American Style Pale Ale

**Top-fermented**

APPEARANCE

Foam: Velvety white to off-white foam with good retention.

Beer clarity: Generally clear to lightly hazy. Hop haze is acceptable.

Beer color: Pale gold to light amber.

AROMA

Hop-forward aroma dominated by citrus, tropical fruit, pine, resin, floral and stone-fruit character depending on hop selection. Berry, melon or dank nuances may also appear. Low to moderate grainy, bready or lightly caramelized malt supports the hop profile without overshadowing it. Fruity esters may range from low to moderate and should remain complementary.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Soft to round (medium-low to medium).

Finish/Aftertaste: Clean and medium-dry finish with lingering hop bitterness and fresh hop character. Lingering is moderate.

PALATE

Hop-forward flavor profile with citrus, floral, piney, resinous, tropical fruit, stone fruit, berry, sulfur, diesel-like, onion-garlic or catty notes depending on hop variety. Malt flavor remains supportive with grainy, bready or low caramel character. Bitterness ranges from moderate to pronounced and should remain balanced by enough malt presence. Fruity esters may range from delicate to strong and can add complexity to the hop expression.

Bitterness/Sourness/Sweetness: Moderate to pronounced bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Modern examples may show hop haze, but the finish should remain clean and not harsh. This style is generally cleaner, maltier and less intensely hop-focused than American IPA.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.403 American Style Strong Pale Ale

**Top-fermented**

APPEARANCE

Foam: Velvety white to off-white foam with moderate to long-lasting retention.

Beer clarity: Clear to slightly hazy. Hop haze is acceptable. Chill haze is acceptable at low temperatures.

Beer color: Pale gold to copper.

AROMA

Intensely hop-forward aroma with citrus, floral, piney, resinous, tropical fruit, stone fruit, berry, sulfur, diesel-like, onion-garlic or catty notes depending on hop variety. Malt aroma remains low to moderate with grainy, bread-like or low caramel character supporting the hops. Fruity esters may range from delicate to strong and can complement the hop profile.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Round to smooth body (medium to medium-full).

Finish/Aftertaste: Dry to medium-dry finish with pronounced lingering hop bitterness and persistent hop flavor. Lingering is long to persistent.

PALATE

Pronounced hop flavor dominates with citrus, floral, piney, resinous, tropical fruit, stone fruit, berry, sulfur, diesel-like, onion-garlic or catty notes depending on hop variety. Malt flavor remains supportive with grainy, bread-like or low caramel notes providing balance without overshadowing hop intensity. Bitterness is high and assertive while remaining clean and not harsh. Fruity esters may range from delicate to strong and can contribute additional complexity.

Bitterness/Sourness/Sweetness: High bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Modern examples may show hop haze, but the finish should remain clean and focused on hop bitterness and flavor. More hop-forward than American Pale Ale while remaining more approachable and less intense than American IPA.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.404 American Style Juicy or Hazy Pale Ale

**Top-fermented**

APPEARANCE

Foam: Velvety white to off-white foam with moderate to long-lasting retention.

Beer clarity: Hazy to very turbid. Appearance may range from lightly hazy to opaque depending on yeast, hop compounds, proteins or adjuncts.

Beer color: Straw to light amber.

AROMA

Hop-forward aroma with intense tropical fruit, citrus, stone fruit, berry and juicy hop character.

Additional hop-derived notes may include floral, piney or spicy elements depending on hop variety.

Malt aroma remains low to medium-low with soft grainy, bready or lightly sweet character supporting the hop expression. Fruity esters range from moderate to pronounced and enhance the perception of juiciness and softness.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to smooth (light to medium-high).

Finish/Aftertaste: Soft, juicy and smooth finish with restrained lingering bitterness and saturated hop flavor. Lingering is moderate.

PALATE

Hop flavor is dominant with tropical fruit, citrus, stone fruit, berry and juicy characteristics leading the profile. Additional hop-derived flavors may include floral, piney or spicy notes depending on hop selection. Malt flavor remains soft and supportive with grainy, bready or lightly sweet character. Fruity esters complement the hop profile and can enhance perceived sweetness and fruitiness. Bitterness remains soft, rounded and integrated into the overall balance rather than sharp or aggressive.

Bitterness/Sourness/Sweetness: Low to moderate bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Oats, wheat or other adjuncts are commonly used to promote haze and enhance mouthfeel. A juicy character is common but not mandatory.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.405 American Style Juicy or Hazy Strong Pale Ale

**Top-fermented**

APPEARANCE

Foam: Velvety white to off-white foam with long-lasting retention.

Beer clarity: Hazy to very turbid. Appearance may range from lightly hazy to opaque depending on yeast, hop compounds, proteins or adjuncts.

Beer color: Straw to light amber.

AROMA

Intense hop-forward aroma with pronounced tropical fruit, citrus, stone fruit, berry and juicy hop character. Additional hop-derived notes may include floral, piney or spicy elements depending on hop variety. Malt aroma remains low to medium-low with soft grainy, bready or lightly sweet character supporting the hop expression. Fruity esters range from moderate to pronounced and reinforce the juicy and saturated profile.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Soft to smooth (medium-low to medium-high).

Finish/Aftertaste: Soft, juicy and smooth finish with restrained but noticeable lingering bitterness and saturated hop flavor. Lingering is moderate to clinging.

PALATE

Hop flavor dominates with intense tropical fruit, citrus, stone fruit, berry and juicy characteristics. Additional hop-derived flavors may include floral, piney or spicy notes depending on hop selection. Malt flavor remains soft and supportive with grainy, bready or lightly sweet character. Fruity esters complement the hop profile and can enhance perceived sweetness and fullness.

Bitterness/Sourness/Sweetness: Low to moderate bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Oats, wheat or other adjuncts are commonly used to promote haze and fuller mouthfeel. Lactose may be used to enhance body and balance but should never dominate the flavor profile. A juicy character is common but not mandatory. Excessive hop use may produce hop burn or astringency, which is considered inappropriate when it reduces drinkability and balance.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.406 New Zealand Style Pale Ale

**Top-fermented**

APPEARANCE

Foam: Frothy to velvety white foam with moderate-lasting retention.

Beer clarity: Clear to slightly hazy. Low levels of yeast, chill or hop haze may be present but are not essential.

Beer color: Straw to medium amber.

AROMA

Hop-forward aroma with tropical fruit, passionfruit, stone fruit, cut grass and diesel-like notes typical of New Zealand hop varieties. Additional citrus, floral or herbal hop-derived characteristics may be present. Malt aroma remains very low to moderate with grainy, bready or lightly sweet character supporting the hops. Fruity esters may range from delicate to moderate but are not essential.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Dry and refreshing finish with lingering fruity hop character and restrained bitterness. Lingering is brief to moderate.

PALATE

Hop flavor is dominant with tropical fruit, passionfruit, stone fruit, cut grass and diesel-like notes typical of New Zealand hop varieties. Additional citrus, floral or herbal hop character may support the profile. Malt flavor remains supportive with grainy, bready or lightly sweet character without overshadowing the hops. Bitterness ranges from low to moderately assertive while remaining smooth, refreshing and highly drinkable. Fruity esters may be present at delicate to moderate levels.

Bitterness/Sourness/Sweetness: Low to moderate-high bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. DMS is not appropriate. The overall impression should remain refreshing, balanced and highly drinkable while showcasing expressive New Zealand hop character.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.407 Belgian Style Pale Ale

**Top-fermented**

APPEARANCE

Foam: Velvety white to off-white foam with long-lasting retention.

Beer clarity: Very clear to brilliant.

Beer color: Deep gold to copper.

AROMA

Balanced malt-forward aroma with bready, biscuity, lightly toasted and nutty malt character, sometimes accompanied by delicate caramel or honey notes. Fruity esters range from moderate to pronounced with pear, orange, apple or lemon-like character. Hop aroma remains low to moderate with floral, herbal, spicy or earthy notes supporting the profile. Light peppery phenols may be present but should remain subtle and integrated.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Dry and balanced finish with lingering fruity esters, light malt sweetness and restrained hop bitterness. Lingering is moderate to brief.

PALATE

Balanced malt and fermentation profile featuring bready, biscuity, nutty and lightly toasted malt flavors with optional delicate caramel or honey notes. Fruity esters are moderate to pronounced with pear, orange, apple or lemon-like character. Hop flavor remains low to moderate with floral, herbal, spicy or earthy notes supporting balance without dominating. Bitterness ranges from moderate to moderately high and should remain smooth and integrated. Light peppery phenols may appear at low levels.

Bitterness/Sourness/Sweetness: Moderate to moderately high bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. The style should remain balanced and drinkable without aggressive Belgian yeast character or pronounced sourness.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.408 Australian Style Pale Ale

**Top-fermented**

APPEARANCE

Foam: Velvety white to off-white foam with good retention.

Beer clarity: Brilliant to clear.

Beer color: Golden to light amber.

AROMA

Australian hops define the aroma with vibrant tropical fruit notes of passion fruit, mango, pineapple, and citrus zest. Galaxy brings intense passion fruit character, Ella adds floral and subtle spice tones, while Vic Secret contributes pineapple and pine for a layered, distinctly Australian hop profile.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Dry and refreshing finish with lingering fruity hop character and restrained bitterness. Lingering is brief to moderate.

PALATE

On the palate, tropical fruit and citrus remain the focus, balanced by mild malt sweetness and a clean bitterness that adds structure without harshness.

The finish is clean, moderately dry, and refreshing, allowing the unique hop oils to linger while neutral yeast character keeps the focus on the hops and malt.

Bitterness/Sourness/Sweetness: Low to moderate-high bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

A gentle malt backbone provides soft sweetness and body, with light biscuit, bread, or caramel notes that support the hops without overpowering them. Yeast strains favor clean Australian or American ale varieties that ferment thoroughly without competing with hop expression.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.409 Australian Style Sparkling Ale



Top or bottom-fermented

APPEARANCE

Foam: Velvety white foam with long-lasting retention.

Beer clarity: Brilliant to clear. Light haze may appear in versions served with yeast.

Beer color: Deep yellow to light amber.

AROMA

Fairly soft and clean aroma with balanced fruity esters, earthy, herbal or woody hop character and moderate malt sweetness. Fruity esters commonly suggest pear and apple, while banana may appear at delicate levels when yeast is present. Malt aroma ranges from grainy and bready to lightly sweet with subtle caramel notes. Hop aroma remains moderate and refined without dominating the profile.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Soft to smooth (medium-low to medium-high).

Finish/Aftertaste: Dry and crisp finish with lingering earthy, herbal or lightly fruity hop character. Lingering is moderate to low.

PALATE

Balanced malt and hop flavor profile with grainy, bready malt character supported by moderate earthy, herbal, woody or lightly resinous hop flavors. Fruity esters commonly suggest pear and apple, while banana may appear at delicate levels when yeast is present. Caramel flavor remains low or absent. Bitterness ranges from moderate to moderately high while remaining smooth and refreshing. The palate should finish dry, crisp and highly attenuated without becoming thin.

Bitterness/Sourness/Sweetness: Moderate to moderately high bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. DMS may appear at delicate levels. Traditionally served with very high carbonation and excellent drinkability. Some versions may be naturally cloudy when yeast is intentionally roused during service. Can also be made using lager yeast (like Cold IPA).

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.501 British Style IPA

**Top-fermented**

APPEARANCE

Foam: Velvety white to off-white foam with moderate to long-lasting retention.

Beer clarity: Clear to slightly hazy. Chill haze is acceptable at low temperatures.

Beer color: Gold to copper.

AROMA

Balanced yet hop-forward aroma with floral, herbal, earthy, stone fruit and lightly fruity hop character typical of British hop varieties. Malt aroma remains moderate with bready, biscuity, lightly toasted or lightly caramelized character supporting the hops. Fruity esters range from moderate to pronounced and may suggest apple, pear, berry or stone fruit. Light sulfurous or mineral notes may appear in traditional Burton-style interpretations.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to smooth (medium-low to medium).

Finish/Aftertaste: Dry to very dry finish with lingering firm hop bitterness, earthy and spicy hop character and moderate malt support. Lingering is moderate to long.

PALATE

Pronounced hop flavor dominates the palate with floral, spicy, earthy, herbal and citrus-like hop character. Malt flavor remains supportive with bready, biscuity, lightly toasted and lightly caramelized notes. Fruity esters are low to moderate and integrate into the hop-forward profile. Bitterness ranges from high to very high while remaining crisp, clean and drinkable rather than harsh. Mineral dryness and light sulfur notes may contribute to the classic Burton-style profile.

Bitterness/Sourness/Sweetness: Moderate to high bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate but may appear at very delicate levels. Traditional versions often use highly mineralized water which contributes to a dry, crisp and slightly sulfurous impression. A wide range of hop varieties may be used while maintaining a recognizably British balance and drinkability.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.502 American Style IPA

**Top-fermented**

APPEARANCE

Foam: Velvety to creamy white foam with very persistent retention.

Beer clarity: Clear to hazy. Hop haze is acceptable at any temperature.

Beer color: Pale gold to copper.

AROMA

Explosive hop-forward aroma featuring citrus, tropical fruit, stone fruit, berry, resinous pine, floral and dank hop character. Additional notes of grapefruit, passionfruit, melon, orange peel and light herbal spice are common. Malt aroma is low to medium-low and provides subtle support with grainy, bready or lightly caramelized notes. Fruity esters range from low to moderate and integrate into the hop profile.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Dry to medium-dry finish with lingering assertive hop bitterness, citrus peel, resinous pine and tropical fruit character. Lingering bitterness is firm but should remain clean and not harsh.

PALATE

Hop flavor dominates with intense citrus, tropical fruit, resinous, piney, floral and fruity hop expression. Malt flavor is restrained and supportive with grainy, bready and lightly toasted notes. Caramel malt character should remain low if present. Fruity esters may range from low to moderate and complement the hop-forward profile. Bitterness is medium-high to very high and creates a crisp, assertive balance without becoming aggressively harsh or astringent.

Bitterness/Sourness/Sweetness: High bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

Diacetyl and DMS are not appropriate. Sulfate-rich water may enhance dryness and hop sharpness. Sugar adjuncts may be used to increase attenuation and drinkability. Modern interpretations may feature intense late hopping, dry hopping or advanced hop products, but overall balance and drinkability should remain intact.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.503 American Style Imperial or Double IPA

**Top-fermented**

APPEARANCE

Foam: Creamy white to off-white foam with persistent retention.

Beer clarity: Clear to hazy. Dry-hop haze is acceptable at any temperature.

Beer color: Straw to medium amber.

AROMA

Massively hop-forward aroma with intense citrus, tropical fruit, berry, stone fruit, pine, resinous, floral and dank hop character. Additional notes may include grapefruit, passionfruit, mango, melon, orange peel, catty or diesel-like hop nuances depending on hop selection. Malt aroma is low to medium and supportive with grainy, bready or lightly caramelized notes. Fruity esters are medium to high and blend into the aggressive hop profile.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Soft to smooth body (medium-low to medium-high).

Finish/Aftertaste: Dry to medium-dry finish with long lingering intense hop bitterness, resinous pine, citrus peel and tropical fruit character. Lingering bitterness is assertive yet clean without harsh astringency.

PALATE

Extremely hop-forward palate showcasing high to very high hop flavor with citrus, tropical fruit, resinous pine, berry, floral and dank notes dominating. Malt flavor remains supportive with grainy, bready and lightly caramelized tones providing structure beneath the hop intensity. Fruity esters are medium to high and contribute additional fruit complexity. Bitterness is very high but should remain clean, crisp and balanced by malt support.

Bitterness/Sourness/Sweetness: Very high bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Oxidized or stale hop character is not appropriate. Modern examples should emphasize freshness, saturation and expressive late-hop character.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.504 American Style Session IPA

**Top-fermented**

APPEARANCE

Foam: Velvety white to off-white foam with good persistence.

Beer clarity: Clear to hazy. Hop haze is acceptable at any temperature.

Beer color: Straw to copper.

AROMA

Hop-forward aroma with citrus, tropical fruit, berry, stone fruit, floral, piney, herbal or resinous character depending on hop selection. Malt aroma ranges from low to medium and may contribute grainy, bready, lightly toasted or lightly caramelized support depending on the underlying IPA interpretation. Fruity esters are low to medium and integrate into the hop profile. Overall impression should remain fresh, expressive and highly drinkable.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Lean to round (low to medium).

Finish/Aftertaste: Dry to medium-dry finish with lingering hop bitterness and expressive hop flavor while remaining highly refreshing and easy-drinking. Lingering bitterness should be firm but not aggressive or fatiguing.

PALATE

Hop flavor is medium to high and may showcase citrus, tropical fruit, pine, floral, berry, herbal or resinous notes depending on the base IPA interpretation. Malt flavor ranges from low to medium with grainy, bready or lightly caramelized support. Fruity esters are low to medium and should remain complementary. Bitterness is medium to high but should emphasize drinkability, balance and refreshment rather than intensity or heaviness.

Bitterness/Sourness/Sweetness: Medium to high bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Session IPA represents a lighter interpretation of various IPA substyles while maintaining expressive hop character and high drinkability.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.505 American Style West-Coast IPA

**Top-fermented**

APPEARANCE

Foam: Velvety white foam with persistent retention.

Beer clarity: Clear to slightly hazy. Low hop haze is acceptable.

Beer color: Straw to gold.

AROMA

Aggressively hop-forward aroma featuring citrus, grapefruit, pine, resinous, tropical fruit, berry, floral and dank hop character. Additional notes may include passionfruit, orange peel, melon, herbal spice or light diesel-like hop nuances depending on hop selection. Malt aroma is low to medium-low with subtle grainy or bready support. Caramel and roasted malt character should be absent. Fruity esters range from low to medium and remain secondary to the hop expression.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Lean to round (low to medium).

Finish/Aftertaste: Very dry and crisp finish with long lingering assertive hop bitterness, resinous pine, citrus peel and dank hop character. High attenuation creates a lean, sharp and highly refreshing impression. Lingering bitterness should remain clean and firm without harsh astringency.

PALATE

Hop flavor dominates with intense citrus, pine, resinous, tropical fruit, berry and floral hop expression. Malt flavor remains restrained with light grainy or bready support only. Fruity esters are low to medium and should remain integrated beneath the hop-forward profile. Bitterness ranges from medium-high to very high and provides a sharp, clean and highly attenuated balance emphasizing dryness and drinkability over malt richness.

Bitterness/Sourness/Sweetness: High bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

Diacetyl, DMS and acetaldehyde are not appropriate. Caramel and roasted malt character are not appropriate. Modern examples emphasize aggressive hopping, high attenuation and a clean, crisp finish. Advanced hop products, thiolized yeasts or terpene blends may be used but should remain balanced and not overwhelm drinkability.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.506 New Zealand Style IPA

**Top-fermented**

APPEARANCE

Foam: Velvety white foam with persistent retention.

Beer clarity: Clear to hazy. Hop haze is acceptable at any temperature.

Beer color: Straw to gold.

AROMA

Hop-forward aroma with floral, fruity, citrusy and grassy hop character. Fruity notes may range from tropical fruit to stone fruit character depending on hop selection. Low to medium malt aroma provides subtle grainy and bready support beneath the dominant hop profile. Fruity esters range from low to moderate and remain complementary.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Dry and crisp finish with lingering tropical fruit, citrus zest, grassy hop character and firm hop bitterness. Lingering bitterness ranges from medium-high to high while remaining smooth and refreshing rather than harsh. High attenuation enhances drinkability and freshness.

PALATE

Hop flavor dominates with floral, fruity, citrusy and grassy hop character. Fruity hop expression may suggest tropical fruit, stone fruit and other fruit-like qualities. Malt flavor remains low to medium with subtle grainy and bready support providing balance without excessive sweetness. Fruity esters range from low to moderate and integrate into the hop-forward profile. Bitterness is medium-high to very high and balanced by the restrained malt backbone and dry finish.

Bitterness/Sourness/Sweetness: Medium-high to very high bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

Diacetyl and DMS are not appropriate. Water with higher mineral content may enhance dryness and crispness. Hop character should remain dominant while balanced with malt support and overall drinkability.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.507 Belgian Style IPA

**Top-fermented**

APPEARANCE

Foam: Creamy white to off-white foam with persistent retention.

Beer clarity: Slightly hazy to hazy.

Beer color: Light gold to amber.

AROMA

Hop-forward aroma combining fruity and spicy Belgian yeast character with expressive hop aroma. Hop notes may suggest tropical fruit, melon, stone fruit, citrus, pine, floral and herbal character depending on hop selection. Fruity esters are moderate to high with notes of pear, apple and citrus. Gentle spicy phenols with clove and pepper character may be present. Malt aroma is supportive with subtle grainy, sugary or honey-like notes and very low caramel character.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Lean to smooth body (light to medium).

Finish/Aftertaste: Dry to medium-dry finish with lingering hop bitterness, fruity esters and spicy Belgian yeast character. Lingering bitterness should remain firm but not harsh.

PALATE

Pronounced hop flavor combines with fruity and spicy Belgian fermentation character. Hop flavor may express tropical fruit, citrus, melon, pine, floral and herbal notes. Fruity esters suggest pear, apple and citrus while spicy phenols may contribute clove and pepper complexity. Malt flavor remains restrained with lightly grainy, neutral malt support and occasional subtle sugary or honey-like notes. Bitterness ranges from moderate to high and is enhanced by the dry finish and high attenuation.

Bitterness/Sourness/Sweetness: Moderate to high bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. The balance between Belgian yeast character and hop expression is critical, as excessive intensity from either component can create imbalance. Sugar adjuncts may be used to increase attenuation and dryness. Belgian examples often use European hops while American interpretations may emphasize American or New World hop character.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.508 Argentinian Style IPA Agenta

**Top-fermented**

APPEARANCE

Foam: Velvety white to off-white foam with persistent retention.

Beer clarity: Clear to slightly hazy. Dry-hopped or wheat-containing versions may show light haze.

Beer color: Medium gold to medium reddish-copper, sometimes with orange-like highlights.

AROMA

Intense hop aroma with dominant citrusy and floral hop character derived from Argentine hop varieties. Fruity esters may appear at low levels together with light phenolic notes from wheat fermentation in some versions. Malt aroma is clean and supportive with restrained sweetness and very low caramel character. Neutral fermentation character is common.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Lean to smooth (light to medium-high).

Finish/Aftertaste: Medium-dry to dry finish with lingering hop bitterness and citrusy, floral hop character. Lingering bitterness may persist into the aftertaste but should remain smooth and not harsh.

PALATE

Hop flavor is medium to high with dominant citrusy and floral character. Additional hop notes may suggest orange blossom, herbal and resinous qualities. Bitterness ranges from medium-high to very high and is balanced by a supportive malt backbone. Malt flavor remains low to medium with clean grainy malt character and restrained sweetness. Low caramel notes or light spicy wheat-derived flavors may appear. Fruity esters are low and supportive without dominating the hop profile.

Bitterness/Sourness/Sweetness: Medium-high to very high bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. DMS may appear at low levels but should never dominate hop aroma. Wheat may be used in malted or unmalted form and can contribute subtle haze and light phenolic fermentation character.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.509 American Style Black IPA

**Top-fermented**

APPEARANCE

Foam: Velvety light tan to tan foam with persistent retention.

Beer clarity: Clear to nearly opaque. Light haze is acceptable but should not appear murky.

Beer color: Dark brown to black.

AROMA

Hop-forward aroma with stone fruit, tropical fruit, citrus, pine, resinous, berry or melon-like hop character. Malt aroma is low to medium and may contribute restrained chocolate, coffee or lightly toasted notes together with subtle caramel sweetness. Roasted character should remain smooth and supportive rather than burnt, sharp or heavily roasted. Fruity esters are low and fermentation profile remains clean.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to smooth (light to medium-high).

Finish/Aftertaste: Dry to medium-dry finish with lingering hop bitterness supported by restrained roast character, dark malt notes and citrusy or resinous hop flavor. Lingering bitterness should remain firm but smooth without harsh burnt astringency.

PALATE

Hop flavor is medium-low to high and may express citrus, tropical fruit, pine, berry, melon and resinous notes depending on hop selection. Malt flavor remains supportive with restrained chocolate, coffee and lightly roasted notes that should never dominate or clash with the hop profile. Light caramel or toffee notes may appear in the background. Bitterness ranges from medium-high to high and creates a dry, hop-forward balance with subtle roast support. Fruity esters are low and secondary.

Bitterness/Sourness/Sweetness: Medium-high to high bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Roasted character should remain restrained and smooth rather than burnt or harsh.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.510 American Style Brown IPA

**Top-fermented**

APPEARANCE

Foam: Velvety cream-colored to tan foam with persistent retention.

Beer clarity: Clear to nearly opaque. Light haze is acceptable.

Beer color: Reddish-brown to dark brown.

AROMA

Hop-forward aroma with stone fruit, tropical fruit, citrus, pine, resinous, berry or melon-like hop character. Malt aroma ranges from medium-low to medium and contributes caramel, toasted bread, biscuit, nutty, chocolate, cocoa, coffee or dark fruit notes depending on malt selection. Roasted character should remain smooth and integrated rather than sharp or burnt. Fruity esters are low and fermentation profile remains clean.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to smooth (light to medium-high).

Finish/Aftertaste: Dry to medium finish with lingering hop bitterness balanced by caramelized malt, toasted bread, cocoa and nutty malt character. Lingering bitterness remains firm but smooth without harsh roast astringency.

PALATE

Hop flavor is medium to high with citrus, tropical fruit, pine, resinous, berry and stone fruit character depending on hop selection. Malt flavor is medium-low to medium and supports the hop profile with caramel, biscuit, toasted bread, nutty, cocoa, chocolate or dark fruit notes. Roasted character should remain restrained and never dominate or clash with hop flavor. Fruity esters remain low and supportive.

Bitterness/Sourness/Sweetness: Bitterness ranges from medium-high to high and creates a dry, hop-forward balance with a noticeable but smooth malt backbone. No sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Harsh roasted or burnt malt character is not appropriate. Compared to Black IPA, roast character is softer and more chocolate- or caramel-focused. Balance between hop intensity and dark malt character is essential, and neither should dominate the palate excessively.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.511 American Style Red IPA

**Top-fermented**

APPEARANCE

Foam: Velvety off-white to cream-colored foam with persistent retention.

Beer clarity: Clear. Light haze is acceptable.

Beer color: Light reddish-amber to deep reddish-copper.

AROMA

Hop-forward aroma with citrus, tropical fruit, pine, resinous, berry or stone fruit character. Malt aroma ranges from medium-low to medium and supports the hop profile with caramel, toasted bread, toffee or dark fruit notes depending on malt selection. Fruity esters are low and fermentation profile remains clean.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to smooth (medium-low to medium-high).

Finish/Aftertaste: Dry to medium-dry finish with lingering hop bitterness balanced by caramelized malt, toasted bread and light toffee-like malt character. Bitterness remains firm and hop-forward without harshness.

PALATE

Hop flavor is medium to very high with citrus, tropical fruit, pine, resinous, berry and stone fruit character depending on hop selection. Malt flavor is medium-low to medium and provides supportive caramel, toasted bread, toffee or dark fruit notes without overshadowing hop character. Bitterness ranges from medium-high to very high and creates a dry, hop-forward balance with a noticeable but smooth malt backbone. Fruity esters remain low and supportive.

Bitterness/Sourness/Sweetness: Medium-high to very high bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Malt and hop character should remain balanced without producing flavor clashes. Compared to American Amber Ale, this style is drier and more hop-forward. Compared to Brown IPA, caramel and chocolate malt character should remain lower and less dominant.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.512 American Style Rye IPA

**Top-fermented**

APPEARANCE

Foam: Velvety white to off-white foam with good retention.

Beer clarity: Clear. Light haze is acceptable.

Beer color: Medium gold to black.

AROMA

Hop-forward aroma with citrus, tropical fruit, stone fruit, berry, pine and resinous character.

Moderate rye malt aroma contributes grainy, spicy and lightly bready notes beneath the hops.

Malt profile remains clean and supportive. Fruity esters are low and fermentation character stays clean. Amber / darker variants can represent other IPA styles like Brown, Red or Black IPA with the addition of rye character (same for mouthfeel & palate).

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to smooth body (light to medium-high).

Finish/Aftertaste: Dry, grainy finish with lingering hop bitterness and spicy rye character. Hop bitterness remains firm but smooth without harshness.

PALATE

Hop flavor is medium to very high with citrus, tropical fruit, berry, pine and resinous character matching the aroma. Rye malt contributes moderate grainy, spicy and lightly peppery flavor with subtle toasted malt support. Malt profile remains low to medium and supports hop expression without becoming sweet or heavy. Bitterness ranges from medium-high to very high and creates a dry, hop-forward balance with a lingering spicy rye finish. Fruity esters stay low and supportive.

Bitterness/Sourness/Sweetness: Medium-high to very high bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Rye character should be noticeable but remain balanced with hop intensity. Caraway and oak character are not appropriate.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.513 American Style White IPA

**Top-fermented**

APPEARANCE

Foam: Velvety dense white foam with persistent retention.

Beer clarity: Typically hazy.

Beer color: Pale to deep golden.

AROMA

Hop aroma ranges from moderate to intense with citrus, tropical fruit and stone fruit character. Belgian yeast character contributes spicy, fruity and lightly phenolic notes with orange peel, pepper and clove-like expression. Malt profile remains low and lightly grainy or bready. Fruity esters may be enhanced by yeast and spice additions.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to soft (light to medium-low).

Finish/Aftertaste: Moderately dry and refreshing finish with lingering hop bitterness supported by citrusy hop character and spicy Belgian yeast expression. Light spice-derived astringency may be present.

PALATE

Hop flavor is medium-low to medium-high with citrus, tropical fruit and stone fruit character matching the aroma. Belgian yeast and spice additions contribute peppery, clove-like and lightly fruity complexity. Malt flavor stays low and lightly grainy or bready, providing support without sweetness. Bitterness ranges from moderate to high and creates a dry, refreshing and hop-forward balance with integrated yeast spice character.

Bitterness/Sourness/Sweetness: Moderate to high bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. This style combines characteristics of American IPA and Belgian Witbier. Spice character may originate from Belgian yeast, spice additions or both. Late hop intensity is generally softer than in standard American IPA examples.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.514 American Style Brut IPA

**Top-fermented**

APPEARANCE

Foam: Creamy white foam with persistent rocky retention.

Beer clarity: Crystal clear to lightly hazy.

Beer color: Very pale straw to very light gold.

AROMA

Bright hop-forward aroma with citrus, tropical fruit, stone fruit, white grape and modern hop-derived character. Malt profile remains very low, neutral and clean with subtle crackery support. Fermentation profile is very clean and neutral. Light corn-like notes may appear at low levels.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Watery to lean (very light to light).

Finish/Aftertaste: Extremely dry, bone-dry finish with crisp sparkling carbonation and lingering fresh hop character. Bitterness remains restrained and clean without harshness or hop-derived astringency.

PALATE

Hop flavor is high to very high with citrus, tropical fruit, stone fruit and white grape character dominating the palate. Malt flavor remains very low, neutral and lightly crackery with no caramel presence. Very high carbonation and extreme attenuation create a crisp, sparkling and highly dry presentation. Fermentation character remains neutral and clean, allowing hop expression to remain bright and focused.

Bitterness/Sourness/Sweetness: Low to very low bitterness, no sourness, very low sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. This style emphasizes dryness, high carbonation and expressive modern hop character over bitterness. Excessive enzyme use may create undesirable thinness. Compared to standard American IPA, this style is lighter in body, lower in bitterness and much drier.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.515 American Style Cold IPA

**Top-fermented**

APPEARANCE

Foam: Velvety white foam with persistent retention.

Beer clarity: Brilliant to slightly hazy. Chill haze should not be present.

Beer color: Straw to yellow.

AROMA

Hop-forward aroma with a broad range of modern hop character. Malt profile remains low and clean with subtle grainy support. Fermentation profile is very clean and lager-like with no ester expression.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Watery to round (very light to medium).

Finish/Aftertaste: Crisp, clean and relatively short finish with lingering hop bitterness and dry malt character.

PALATE

Hop flavor is high and dominant with a broad range of hop-derived character depending on hop selection. Malt flavor remains low and neutral, supporting hop expression without sweetness. Fermentation profile stays very clean and lager-like.

Bitterness/Sourness/Sweetness: Medium-high to high bitterness.

ADDITIONAL NOTES:

DMS, diacetyl and esters are not appropriate. Up to 40% adjuncts such as corn, rice or invert sugar may be used. The original idea was ale fermentation at maximum low temperature, but this style nowadays is mostly a lager-fermented hybrid brewed at slightly elevated fermentation temperatures and is generally drier and more drinkable than a Hoppy Lager.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.516 American Style Northern IPA



Top-fermented

APPEARANCE

Foam: Velvety white foam with persistent retention.

Beer clarity: Overall, should be clear, chill haze or hop haze is acceptable at low levels.

Beer color: Straw to pale gold.

AROMA

Low malt intensity with a clean biscuit-like or bready malt profile supporting the hop character. Caramel or roasted malt character should not be present. Hop aroma is high to very high, exhibiting floral, piney, citrus, and fruity characteristics including berry, tropical fruit, and stone fruit notes. Fruity esters range from medium-low to medium-high and contribute to a juicy, bio-transformed hop expression. Limited or no sulfur, diesel-like, onion-garlic, catty, or overly resinous character should be present.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Watery to soft (very low to medium-low).

Finish/Aftertaste: Dry to medium-dry finish with lingering assertive hop bitterness. Lingering is moderate to persistent with firm bitterness that should remain clean and not harsh.

PALATE

Hop-forward flavor profile emphasizing fruity and modern hop-derived character balanced by a clean, lightly bready malt backbone. Hop flavors may include citrus, pine, floral, berry, tropical fruit, and stone fruit impressions. Fruity esters and biotransformation character should integrate harmoniously with the hop profile. Attenuation should be medium-high to high, supporting a crisp and drinkable finish. Caramel and roasted malt flavors should not be present.

Bitterness/Sourness/Sweetness: Medium to high bitterness with a juicy perceived sweetness from hop and ester expression. No sourness. Finish should remain firmly bitter and clean.

ADDITIONAL NOTES:

Northern IPA represents a further evolution of modern North American IPA styles, combining the crisp, clean drinkability associated with contemporary West Coast IPA with a more expressive yeast-derived aroma profile than is typically found in neutral West Coast fermentations. The overall impression should be a well-integrated, hop-forward IPA with clean but noticeable yeast character enhancing modern hop varieties. Wheat malt and oat malt may be used to soften malt character, reduce color, and enhance body without producing significant haze. DMS, acetaldehyde, and diacetyl should not be present.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.601 American Style Session NEIPA

Alcohol-free

Top-fermented



APPEARANCE

Foam: Velvety white foam with persistent retention.

Beer clarity: Hazy to very hazy but never murky or with visible particles.

Beer color: Straw to deep gold.

AROMA

Hop-forward aroma with intense fruity hop character. Tropical fruit notes are common. Malt profile remains low to medium-low and supportive. Fruity esters range from medium to high.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Soft to creamy (medium-low to full).

Finish/Aftertaste: Smooth and juicy finish with restrained bitterness and lingering fruity hop character. Hop burn should not be present.

PALATE

Hop flavor is medium-high to very high with dominant fruity hop character. Malt flavor remains low to medium-low and supports hop expression without heaviness. Bitterness ranges from low to medium and stays soft and integrated into the overall balance.

Bitterness/Sourness/Sweetness: Medium-low to medium bitterness, no sourness, medium-low sweetness.

ADDITIONAL NOTES:

Diacetyl and hop astringency are not appropriate. This style should remain intensely hop-forward while maintaining low perceived bitterness and a smooth mouthfeel.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



1.602 American Style NEIPA

Alcohol-free

Top-fermented



APPEARANCE

Foam: Creamy to velvety white foam with very high retention.

Beer clarity: Hazy to opaque with substantial haze, but never murky. Visible particles or floating hop matter are not appropriate.

Beer color: Straw to very light amber.

AROMA

Very high fruity hop aroma with tropical fruit, citrus and stone fruit character. Malt profile remains low and neutral with subtle grainy support. Fruity fermentation character ranges from neutral to moderately estery and supports hop expression.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Soft to smooth (medium-low to medium-high).

Finish/Aftertaste: Soft, juicy and moderately dry finish with lingering fruity hop character and restrained bitterness. Hop bitterness should never become harsh.

PALATE

Hop flavor is high to very high with dominant tropical fruit, citrus and stone fruit character. Malt flavor remains low and lightly grainy or bready, supporting hop expression without sweetness. Bitterness ranges from low to medium and stays soft and integrated into the fuller body and juicy texture. Fruity fermentation character supports the hop profile without clashing.

Bitterness/Sourness/Sweetness: Low to medium bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. The beer should not feel thick, raw, starchy or excessively creamy. Haze should appear bright and saturated rather than dull or muddy. Hop burn and excessive astringency are not appropriate. This style emphasizes expressive late hopping and dry-hopping with softer perceived bitterness than a traditional American IPA.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.





APPEARANCE

Foam: Creamy to velvety white foam with persistent retention.

Beer clarity: Very low haze to highly cloudy appearance is acceptable, but the beer should not appear murky.

Beer color: Straw to light amber.

AROMA

Very expressive hop aroma with dominant fruity, tropical and juicy character. Malt profile ranges from low to medium and supports hop expression without becoming heavy or sweet. Fruity esters range from medium-high to high and complement the hop profile.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Round to rich (medium to high).

Finish/Aftertaste: Soft, juicy and moderately dry finish with lingering tropical hop character and restrained bitterness. Hop bitterness remains smooth and integrated into the fuller body. Hop burn may appear at excessive levels of hopping but should remain low if present.

PALATE

Hop flavor is high to intense with dominant fruity, tropical and juicy character. Malt flavor ranges from low to medium and provides balance and body without overshadowing hop expression. Bitterness ranges from low to medium and remains soft, smooth and integrated despite high hopping intensity. Fruity esters support the hop profile and may enhance the perception of sweetness.

Bitterness/Sourness/Sweetness: Low to medium bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Oats, wheat or other adjuncts may be used to enhance haze and body. Lactose may be used but should not dominate the flavor profile. The term “juicy” refers to hop-derived aroma and flavor from large late hop additions. Hop burn and excessive astringency should remain low. Versions brewed with darker malts, fruits, spices or other flavorings are categorized as Experimental India Pale Ale.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.101 Belgian Style Spéciale Belge

**Top-fermented**

APPEARANCE

Foam: Velvety white to off-white foam with moderate-lasting retention.

Beer clarity: Clear to slightly hazy. Chill haze is allowable at low temperatures.

Beer color: Deep golden to copper.

AROMA

Moderate malt presence with low to medium hop aroma. Low phenolic-spicy yeast character and restrained esters (yeast strains can vary).

MOUTHFEEL

Perlage: Fine to lively.

Body: Soft to round (light to medium).

Finish/Aftertaste: Balanced finish with malt, fruitiness, and moderate bitterness. Lingering is moderate to brief.

PALATE

Balanced malt and hop profile with moderate to moderately high bitterness. Fruity and moderately bitter overall impression supported by medium malt character.

Bitterness/Sourness/Sweetness: Moderate to moderately high bitterness, no sourness, low to moderate sweetness.

ADDITIONAL NOTES:

This beer was the Belgian answer to the rise of the pale lager at the end of the 19th century. The Belgian brewers organized an internal competition and presented the winner at the world exhibition in Liège 1905. In 2010 Spéciale Belge became a protected beer style in the EU. Modern interpretations may show an increased hop bitterness.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.102 Belgian Style Blonde Ale



Top-fermented

APPEARANCE

Foam: Velvety white to off-white foam with very good retention.

Beer clarity: Brilliant to slightly hazy. Chill haze is acceptable at low temperatures.

Beer color: Straw to light amber

AROMA

Light grainy-sweet malt aroma with subtle cracker, bread or lightly toasted notes. Fruity esters range from low to medium-high with citrus-like character such as orange or lemon. Light spicy phenolic yeast character may be present. Hop aroma ranges from very low to medium with soft noble-type hop expression. Light honey- or sugar-like malt sweetness may appear.

MOUTHFEEL

Perlage: Highly effervescent lively carbonation.

Body: Thin to round (low to medium).

Finish/Aftertaste: Dry to medium-dry finish with smooth malt character, soft fruity esters and gentle spicy yeast notes lingering into the aftertaste.

PALATE

Light to moderate grainy-sweet malt flavor with subtle bread, cracker or lightly caramelized sugar character. Fruity esters provide orange or lemon-like notes while light spicy phenolic yeast character supports complexity without dominating. Hop flavor ranges from very low to medium with soft noble hop expression. Bitterness ranges from very low to medium-low and stays balanced against the smooth malt profile.

Bitterness/Sourness/Sweetness: Very low to medium-low bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl and acidic character are not appropriate. Noble-type hops are commonly used. This style emphasizes balance between smooth maltiness, soft fruity esters and subtle Belgian yeast complexity while remaining highly drinkable.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.103 Belgian Style Strong Blonde Ale

**Top-fermented**

APPEARANCE

Foam: Creamy to velvety white foam with very high retention and persistent Belgian lace.

Beer clarity: Almost brilliant to very slightly hazy. Chill haze is acceptable at low temperatures.

Beer color: Straw to gold.

AROMA

Complex aroma with fruity esters, spicy phenolic yeast character and expressive hop notes. Fruity esters commonly suggest pear, citrus or light tropical fruit. Hop aroma ranges from medium-low to medium-high and is often noble-like, although modern hop character may be present. Malt profile remains low to medium with subtle grainy-sweet support.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Very dry, highly attenuated finish with lingering spicy yeast notes, fruity esters and firm carbonation. The sparkling carbonation and dryness create a Champagne-like impression.

PALATE

Flavor profile combines fruity esters, spicy phenolics, hop bitterness and soft malt character in a highly attenuated balance. Malt flavor remains low to medium with lightly grainy sweetness. Fruity esters suggest pear or citrus while spicy phenolics remain low to medium and integrated into the profile. Hop flavor ranges from medium-low to medium-high and supports the dry, crisp presentation. Bitterness ranges from medium-low to medium-high and remains clean and refreshing.

Bitterness/Sourness/Sweetness: Medium-low to medium-high bitterness, low acidity, low sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. These beers are often brewed with Belgian candi sugar to promote high attenuation and lighter body. Herbs or spices may occasionally be used at subtle levels. The beer should be elegant, highly drinkable and never heavy or solvent-like.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.104 Belgian Style Belgian Single

**Top-fermented**

APPEARANCE

Foam: Velvety white foam with persistent retention and characteristic lacing.

Beer clarity: Almost brilliant to slightly hazy. Chill haze is allowable at low temperatures.

Beer color: Straw to pale gold.

AROMA

Medium-low to medium-high Belgian yeast character with fruity-spicy expression. Aromas may include pepper-like phenols together with fruity notes such as apple, pear, grapefruit, lemon, orange, peach, or apricot.

Bubblegum character is inappropriate. Malt profile is very low to low, showing soft bready, crackery, grainy, or lightly honeyed notes. Hop aroma ranges from medium to high, often floral or noble in character, and may occasionally display light herbal or citrusy spice notes.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Watery to soft (very low to medium-low).

Finish/Aftertaste: Dry, crisp, and hop-bitter finish with lingering moderate bitterness accentuated by dryness. Lingering is moderate. Yeast and hop character may persist lightly into the aftertaste.

PALATE

Light malt flavor with biscuit-like, crackery, grainy, or lightly honeyed character supporting expressive Belgian yeast and hop flavor. Fruity esters and phenolic spice remain balanced with moderate spicy or floral hop flavor. Hop bitterness ranges from medium to high and contributes to a refreshing, dry, table-beer impression. The beer should remain highly drinkable and well attenuated.

Bitterness/Sourness/Sweetness: Medium to high bitterness, no sourness, low sweetness with a dry finish.

ADDITIONAL NOTES:

Belgian Table Beer is a light, highly carbonated, hop-forward Belgian ale traditionally associated with monastery brewing or brewed as a low-strength “table” beer. The style emphasizes high drinkability, dry attenuation, expressive Belgian yeast character, and firm bitterness. These beers may also be referred to as Monk’s Beer or Brother’s Beer (Enkel), though the term “Belgian Blond” should be avoided to prevent confusion with stronger Belgian Blond Ale. Compared with Belgian Pale Ale, this style is generally drier, lighter-bodied, more hop-forward (in relation), and more expressive in bitterness. DMS and diacetyl should not be present.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.105 Belgian Style Dubbel



Top-fermented

APPEARANCE

Foam: Creamy to velvety off-white foam with dense, persistent retention.

Beer clarity: Almost brilliant to slightly hazy. Bottle-conditioned versions may show light yeast haze.

Beer color: Copper-brown to deep dark brown.

AROMA

Rich malt-forward aroma with caramelized sugar, cocoa, toast and dark dried fruit character such as raisin or plum. Fruity esters range from low to medium and support the malt profile with subtle dark fruit complexity. Light spicy phenolic yeast character may be present. Hop aroma remains low to absent with soft noble-type character if noticeable.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Thin to round (low to medium).

Finish/Aftertaste: Moderately dry finish with lingering caramelized malt, dark fruit and subtle spicy yeast notes. High attenuation and carbonation enhance drinkability and dryness while maintaining a smooth texture.

PALATE

Malt flavor is dominant with caramelized sugar, toast, cocoa and dark dried fruit character. Fruity esters contribute raisin, plum or light banana-like notes while low to medium phenolic spice adds complexity without overpowering the malt. Hop flavor remains low and noble-like if present.

Bitterness/Sourness/Sweetness: Medium-low to medium bitterness, no sourness, medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Roasted or burnt malt character should remain very low if present. Herbs or spices may be used subtly but are not required. This style should remain complex and malt-forward while finishing relatively dry and drinkable.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.106 Belgian Style Tripel

**Top-fermented**

APPEARANCE

Foam: Creamy to velvety white foam with dense, persistent retention and pronounced Belgian lace.

Beer clarity: Almost brilliant to slightly hazy. Bottle-conditioned versions may display light yeast haze, but should not appear murky.

Beer color: Yellow to amber.

AROMA

Complex aroma with spicy phenolic yeast character, fruity esters and soft malt sweetness from pale malts. Fruity esters commonly suggest banana, citrus or pear. Hop aroma ranges from low to medium with noble-type floral, spicy or lightly perfumy notes. Malt profile remains low to medium with lightly grainy-sweet character and no roasted or dark malt notes.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Soft to round (medium-low to medium).

Finish/Aftertaste: Dry to medium-dry finish with lingering spicy phenolics and fruity esters character. High carbonation and attenuation create a light, highly drinkable impression.

PALATE

Flavor profile combines soft pale malt sweetness with expressive fruity esters, spicy phenolic yeast character and balanced noble hop flavor. Fruity esters commonly suggest banana, pear or citrus while medium phenolics contribute peppery or clove-like complexity. Hop flavor ranges from low to medium with floral, spicy or perfumy noble-hop character. Bitterness ranges from low to medium-high and supports the dry, attenuated finish without overpowering the yeast profile.

Bitterness/Sourness/Sweetness: Low to medium-high bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

There should be no roasted or dark malt character. Diacetyl is not appropriate. Traditional Tripels are highly attenuated and strongly carbonated while remaining elegant and drinkable. Brewing sugar is commonly used to lighten body and increase attenuation. Herbs or spices may occasionally be used subtly but should remain background elements.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.201 Belgian Style Lambic



Mixed-fermentation

APPEARANCE

Foam: Sparse to frothy white foam with low retention.

Beer clarity: Cloudiness is acceptable. Younger versions are often hazy, while older versions may appear clearer.

Beer color: Pale yellow to medium amber.

AROMA

Complex wild-fermentation aroma with lactic sourness, fruity esters and characteristic Brettanomyces-derived funk. Fruity notes may suggest citrus or stone fruit while earthy, leathery, horsey or goaty Brett character is common at moderate intensity. Malt aroma remains very low with no sweet malt expression. Hop aroma is absent to very low and may show aged, floral or rustic character from stale hops. Acetic notes may be present at extremely low intensity but should never become sharp or overwhelming.

MOUTHFEEL

Perlage: Flat to soft carbonation.

Body: Watery to lean (very low to low).

Finish/Aftertaste: Very dry, acidic finish with lingering lactic sourness, earthy Brett character and fruity fermentation notes. Traditional versions are often nearly still, while bottled examples may show slightly more carbonation. Acetic sharpness should remain restrained.

PALATE

Lactic sourness dominates the palate with supporting fruity esters and complex Brett-derived flavors. Funky earthy, leathery, horsey or phenolic notes develop with age and contribute depth and complexity. Malt flavor remains very low and should never display sweet malt character. Hop flavor is absent to very low and bitterness stays below sensory threshold. Older examples may become more balanced and layered with increased complexity over time.

Bitterness/Sourness/Sweetness: Very low bitterness, high sourness, absent sweetness.

ADDITIONAL NOTES:

Sweet malt character is not appropriate. Pleasant lactic acidity should always be present, while acetic acidity should remain extremely low and never be harsh in any way. Traditional Lambics are spontaneously fermented, unblended and highly attenuated. They are commonly brewed with unmalted wheat and aged hops. Wood-derived notes may range from low to medium, although vanilla character should remain low if present.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.202 Belgian Style Gueuze



Mixed-fermentation

APPEARANCE

Foam: Velvety white foam with persistent retention.

Beer clarity: Clear to lightly cloudy from bottle conditioning and yeast presence.

Beer color: Gold to medium amber.

AROMA

Bright acidic and funky aroma with complex Brettanomyces-derived character. Fruity esters commonly suggest citrus, stone fruit or light tropical fruit while leathery, earthy, horsey or hay-like Brett notes contribute complexity. Malt aroma remains extremely low with no sweet malt character. Hop aroma is absent to very low and may display soft aged, floral or rustic qualities. Light oak or wood-derived notes may appear at low intensity. Acetic character may be present lightly but should never become sharp or harsh.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Thin to soft (light to medium-low).

Finish/Aftertaste: Crisp, dry and tart finish with lingering funky, fruity and acidic complexity. Lingering is persistent.

PALATE

Bright sourness leads the palate with layered Brett-derived funk, citrus, green apple, hay, leather and earthy notes. Grainy and bready malt character remains delicate in support. Fruity esters contribute notes of lemon, apple, peach or light tropical fruit depending on age and blending. Hop flavor is neutral to delicate. Oak, vanilla or lightly oxidative notes may appear in matured examples while remaining balanced and elegant.

Bitterness/Sourness/Sweetness: Delicate bitterness, pronounced sourness, low sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Acetic acidity should remain extremely low and never be harsh in any way. No vinegar-like character. Traditional Gueuze is produced through blending young and aged Lambics followed by bottle conditioning and secondary fermentation. Brettanomyces-derived character is expected and contributes to the style's signature complexity and aging potential.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.203 Belgian Style Faro



Mixed-fermentation

APPEARANCE

Foam: Velvety white to light brown foam with persistent retention.

Beer clarity: Clear to hazy.

Beer color: Pale gold to light amber.

AROMA

Fruity, estery. If mixed with bière de mars, there is also caramelly and nutty character present. No acetic notes.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Watery to soft (very light to medium-low).

Finish/Aftertaste: Geuze-like but with some sweetness from the added candi sugar or blended beer.

PALATE

Well balanced sweet and sour, easy to drink and an every day beer. No acetic notes. Hints of spice possible. Even if it is very sweet, it should still be balanced.

Bitterness/Sourness/Sweetness: Low to medium bitterness and sourness, medium to medium high sweetness.

ADDITIONAL NOTES:

Faro was traditionally made by adding candi sugar, sucrose, or saccharin to lambic (before serving) and sometimes by blending lambic with bière de mars—weak, low-alcohol lambic. In the kettle, brewers sometimes added herbs or spices such as orange peel or a little coriander. The fermentation was a natural, spontaneous fermentation by the microbes found in the air around the Senne Valley. Today it is sometimes made with different combinations of aged and/or fresh lambic, and even non-lambic ale.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.204 Belgian Style Oud Rood (Flanders Red Ale)



Mixed-fermentation

APPEARANCE

Foam: Velvety off-white to beige foam with moderate-lasting retention.

Beer clarity: Clear to slightly hazy appearance. Chill haze may be present at low temperatures.

Beer color: Deep copper-brown to dark reddish-brown.

AROMA

Complex fruity-sour aroma featuring dark cherry, plum, raisin, red currant and dried fruit character layered with lactic acidity and oak-like notes. Malt aroma is moderate with toasty, caramelized and lightly vinous character. Low phenolic notes such as vanilla, cocoa, spice or light leather may contribute complexity. Hop aroma is neutral.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Dry, tart and lightly tannic finish with lingering dark fruit, oak and acidic complexity. Lingering is moderate to persistent.

PALATE

Rich fruity-sour palate balancing lactic acidity with dark malt complexity. Flavors of black cherry, plum, raisin, red berries and red wine-like notes are supported by caramelized malt, toast and light oak character. Acidity is moderate to pronounced but should remain smooth and balanced rather than sharply acetic. Low phenolic notes such as vanilla, cocoa or spice may appear in aged examples. Hop flavor is neutral.

Bitterness/Sourness/Sweetness: Delicate bitterness, moderate to pronounced sourness, low to moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Strong vinegary or solvent-like acetic character is not appropriate, though delicate acetic complexity may be acceptable when balanced with malt and fruit character. Traditional examples are matured in large oak vessels and often blended from young and aged beer, contributing vinous, tannic and oxidative complexity.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.205 Belgian Style Oud Bruin (Flanders Brown Ale)



Mixed-fermentation

APPEARANCE

Foam: Velvety off-white to beige foam with moderate-lasting retention.

Beer clarity: Almost brilliant to slightly hazy appearance. Bottle-conditioned versions may appear more hazy.

Beer color: Copper to deep dark brown.

AROMA

Rich fruity and malty aroma with notes of caramel, toffee, dark sugar, plum, raisin, fig, black cherry and light cocoa. Lactic sourness ranges from delicate to pronounced and may be accompanied by subtle acetic notes. Oxidative notes reminiscent of sherry, dried fruit or red wine may develop in aged examples. Low spicy phenols and light Brett-derived complexity may be present. Hop aroma is neutral.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Lean to smooth body (light to medium-high).

Finish/Aftertaste: Sweet-and-sour finish with lingering dark fruit, caramelized malt and lactic acidity. Lingering is moderate to persistent.

PALATE

Complex balance of malt sweetness, dark fruit esters and lactic acidity. Flavors of caramel, toffee, molasses, plum, raisin, fig and cherry are layered with chocolate or lightly roasted malt notes. Sourness ranges from medium-low to pronounced and should remain smooth and integrated. Very low to moderate acetic character may be present in some examples. Brett-derived earthy or leathery complexity may occur at low levels. Hop flavor is neutral.

Bitterness/Sourness/Sweetness: Delicate bitterness, medium-low to high sourness, low to moderate sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Strong vinegar-like acetic character is not appropriate. Brettanomyces-derived aromas and flavors may be present at low levels. Traditional Oud Bruin is matured and blended, producing oxidative, vinous and sweet-and-sour complexity. Unlike Flanders Red Ale, the malt profile is fuller, darker and more caramel-driven.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.301 Belgian Style Traditional Saison



Top-fermented

APPEARANCE

Foam: Velvety white to off-white foam with long-lasting retention.

Beer clarity: Slight haze to moderate haze is acceptable, especially in bottle-conditioned examples.

Beer color: Straw to deep amber. Darker versions may range from copper to dark brown.

AROMA

Expressive fruity and spicy yeast profile with moderate to pronounced esters reminiscent of citrus, stone fruit, pear or light tropical fruit. Phenols are delicate to pronounced and often display peppery, herbal or earthy spice character rather than clove. Hop aroma ranges from pronounced to strong with floral, herbal, spicy or earthy noble-hop qualities. Malt aroma is delicate to moderate with grainy, bready or lightly rustic cereal character. Darker versions may show light toast, caramel or deeper malt richness.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Thin to soft (light to medium-low).

Finish/Aftertaste: Very dry, crisp and highly attenuated finish with lingering peppery yeast, herbal hop and rustic grain character. Lingering is moderate to long.

PALATE

Dry and refreshing palate balancing fruity esters, spicy yeast character, firm attenuation and expressive continental hop flavor. Grainy and lightly bready malt provides structure without dominating. Hop bitterness ranges from moderate to pronounced but should remain refined and never harsh. Spices or herbs may be present in some examples but should integrate harmoniously with yeast and hop expression. Darker versions can display deeper malt complexity with toast, caramel or dark-fruit notes.

Bitterness/Sourness/Sweetness: Moderate to pronounced bitterness, no sourness to delicate sourness, low sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Traditional versions may display delicate Brettanomyces-derived earthy, leathery, fruity or lightly acidic complexity - but no “funkiness”. Saison is highly attenuated, bottle conditioned in many cases and should always remain refreshing and highly drinkable despite variation in color.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.302 Belgian Style Double Saison



Top-fermented

APPEARANCE

Foam: Velvety white foam with moderate-lasting retention.

Beer clarity: Chill haze to slight haze is acceptable.

Beer color: Pale yellow to amber.

AROMA

Hop-forward aroma profile with floral, herbal, spicy, earthy or woody continental hop character ranging from moderate to strong. Fruity esters remain delicate to moderate and may show citrus, pear or light orchard-fruit notes. Phenols are delicate to moderate with peppery, rustic or lightly earthy character. Malt aroma remains delicate with grainy or dry cereal qualities. Brettanomyces-derived complexity may be present at delicate levels with earthy nuances.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Watery to thin (very light to light).

Finish/Aftertaste: Extremely dry, crisp and highly attenuated finish with lingering hop bitterness, peppery yeast and rustic grain character. Lingering is moderate to long.

PALATE

Very dry and firmly attenuated palate balancing expressive hop bitterness with fruity and spicy farmhouse fermentation character. Hop flavor ranges from moderate to strong with floral, herbal, earthy or woody complexity. Malt flavor remains very delicate and primarily supports the dryness and attenuation. Brettanomyces character or specialty spices may be present when balanced and integrated. Despite assertive bitterness, the beer should remain refreshing and highly drinkable.

Bitterness/Sourness/Sweetness: Medium to pronounced bitterness, no sourness, very low sweetness.

ADDITIONAL NOTES:

Minimal Brettanomyces-derived character is acceptable when balanced with the overall profile. Spices or herbs may be used but should never overpower the base beer. This style is generally cleaner and more hop-forward than the classic Saison.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.303 Belgian Style Specialty Saison / Farmhouse Ale



Top-fermented

APPEARANCE

Foam: Velvety to creamy white to off-white foam with moderate-lasting to long-lasting retention.

Beer clarity: Chill haze, yeast haze or slight cloudiness is acceptable depending on ingredients and conditioning.

Beer color: Straw to deep brown, often influenced by specialty ingredients, fruits, spices or darker malts.

AROMA

Expressive and highly variable aroma profile built around fruity esters, spicy phenolics and rustic fermentation character. Esters range from moderate to strong with citrus, pear, stone fruit or tropical fruit notes. Phenols are delicate to pronounced and may present peppery, earthy, smoky, herbal or clove-like qualities. Hop aroma ranges from delicate to pronounced and may display floral, herbal, spicy or woody characteristics. Malt profile is typically delicate to moderate with grainy, rustic or lightly bready notes, though darker or specialty versions may show toast, caramel or deeper malt richness. Brettanomyces-derived notes such as earthy, leathery, fruity or lightly funky complexity may be present in some versions.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Thin to round (light to medium).

Finish/Aftertaste: Very dry, highly attenuated and refreshing finish with lingering peppery yeast, herbal hop, rustic grain or specialty ingredient character. Lingering is moderate to long with delicate sour-acidic impressions acceptable in balanced examples.

PALATE

Complex and highly expressive palate combining fruity fermentation character, spicy phenolics, dry attenuation and variable specialty ingredients. Hop bitterness ranges from moderate to pronounced and may appear sharper due to high attenuation. Specialty malts, spices, herbs, fruits, wood-aging or wild fermentation notes may contribute additional depth when balanced and integrated. Brettanomyces-derived earthy, leathery or lightly funky complexity may be present in traditional or rustic interpretations.

Bitterness/Sourness/Sweetness: Moderate to pronounced bitterness, no sourness to delicate sour-acidic character, low sweetness.

ADDITIONAL NOTES:

Specialty Saison is intentionally broad and may include specialty grains, fruits, herbs, spices, alternative sugars, mixed fermentation, Brettanomyces character or wood influence. Added ingredients should remain harmonious and never overwhelm the core Saison profile of dryness, attenuation and refreshment. Wood-aged versions exhibiting pronounced barrel character are generally categorized separately as Specialty Saison interpretations.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.304 Belgian Style Grisette



Top-fermented

APPEARANCE

Foam: Frothy white foam with long-lasting retention.

Beer clarity: Hazy.

Beer color: Straw to amber.

AROMA

Normally low in hop and malt aroma, modern versions can be more hop-forward and deliver a lot of fruity notes (pear and lemon), also from modern and non european hop varieties. Due to the grainbill there can also be hints of guava and passion fruit.

MOUTHFEEL

Perlage: Highly effervescent carbonation, can even be champagne-like.

Body: Lean to soft (light to medium-low).

Finish/Aftertaste: Short, dry finish.

PALATE

Pronounced cereal-like grain character from the use of wheat and/or oats. Modern interpretations may display more expressive hop character while remaining balanced.

Bitterness/Sourness/Sweetness: low to medium bitterness, no to low sourness, low sweetness.

ADDITIONAL NOTES:

The name Grisette “Little grey one” refers to the role of thirst-quenching beer for the miners in the belgium-france border area, especially around Hainaut. The grain bill can have high amounts of partly unmalted wheat and/or oats (up to 60%), sometimes also spelt.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.305 Belgian Style Witbier



Top-fermented

APPEARANCE

Foam: Creamy white foam with long-lasting retention.

Beer clarity: Hazy to very hazy appearance with visible starch and yeast haze.

Beer color: Light straw to pale yellow.

AROMA

Delicate grainy and bready wheat aroma with light honey-like malt sweetness. Fruity esters are delicate to moderate with citrus, orange or light pome fruit character. Spicy phenols are moderate and often reminiscent of coriander, pepper or herbal spice. Hop aroma is neutral to delicate and should remain restrained.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Lean to smooth body (low to medium-high).

Finish/Aftertaste: Crisp, refreshing and lightly dry finish with lingering citrus, spice and wheat character. Lingering is moderate.

PALATE

Refreshing wheat-driven palate with grainy, bready and lightly honeyed malt character balanced by citrusy fruitiness and spicy complexity. Coriander, orange peel and herbal spice notes are common (not mandatory) and should remain integrated rather than dominant. Hop flavor is neutral to delicate. Mild lactic tartness may appear in some examples and can enhance refreshment.

Bitterness/Sourness/Sweetness: Low bitterness, delicate sourness, low sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Witbier is traditionally brewed with unmalted wheat, malted barley and sometimes oats, creating its signature hazy appearance and creamy texture. Coriander and dried orange peel are classic additions, though modern versions may feature restrained alternative spices or citrus peel - or even no additions.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.306 Belgian Style Strong Dark Ale



Top-fermented

APPEARANCE

Foam: Creamy beige to light tan foam with long-lasting retention.

Beer clarity: Almost brilliant to slightly hazy. Bottle-conditioned examples may appear slightly hazy.

Beer color: Deep amber to deep dark brown.

AROMA

Rich and complex malt-forward aroma with pronounced dark fruit esters reminiscent of plum, raisin, fig, date or dark cherry. Malt character ranges from pronounced to strong with notes of caramel, toasted bread crust, dark sugar, molasses and light cocoa. Phenols are delicate to moderate and may express peppery, spicy or lightly vanilla-like notes. Hop aroma remains delicate to neutral.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Smooth to chewy (medium-high to very full).

Finish/Aftertaste: Smooth, complex finish with lingering dark fruit, caramelized sugar, light spice and deep malt richness. Lingering is moderate to long. Finish should remain attenuated enough to avoid heaviness or syrupy sweetness.

PALATE

Deep malt complexity balanced by expressive fruity esters and restrained spicy phenolics. Flavors of caramel, dark candi sugar, toasted bread, raisin, plum, fig and subtle cocoa are common. Hop flavor remains delicate to low and primarily supportive. Bitterness ranges from low to medium, balancing the sweetness without becoming assertive. The palate should feel layered, elegant and highly integrated.

Bitterness/Sourness/Sweetness: Low to medium bitterness, no sourness, medium to pronounced sweetness.

ADDITIONAL NOTES:

Diacetyl and DMS are not appropriate. Many examples use dark Belgian candi sugar to enhance attenuation and complexity. Spices, if present, should remain subtle and supportive. If made as an abbey oder even trappist beer (sometimes named Quadrupel), special yeast character can be present and an important component of the beer.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



2.307 Belgian Style Bière de Garde



Top-fermented

APPEARANCE

Foam: Velvety white to off-white foam with moderate-lasting retention.

Beer clarity: Almost brilliant when filtered to slightly hazy in bottle-conditioned examples.

Beer color: Gold to chestnut brown/red depending on blond, ambrée or brune interpretations.

AROMA

Malt-forward aroma profile with moderate to strong toasted, bready and lightly caramelized malt character. Notes of biscuit, toast, bread crust, light toffee or gentle nuttiness are common. Fruity esters range from delicate to moderate with subtle orchard fruit or light dark-fruit complexity in “stronger” examples. Hop aroma remains delicate to moderate with floral, herbal or lightly spicy noble-hop character. Earthy or rustic cellar-like nuances may appear in traditional or aged versions.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Dry and malt-forward finish with lingering toasted bread crust, biscuit and gentle caramel notes. Lingering is moderate with delicate hop spice and restrained fruity esters.

PALATE

Rich malt complexity centered around toasted, bready and lightly caramelized flavors with a clean and balanced fermentation profile. Hop flavor ranges from delicate to moderate with floral, herbal or spicy noble-hop qualities supporting the malt. Fruity esters remain restrained and integrated. Darker versions may express deeper malt richness and light dark-fruit complexity while paler versions can show slightly firmer hop presence. The beer should remain smooth, elegant and highly drinkable despite elevated strength.

Bitterness/Sourness/Sweetness: Low to medium bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Historical or rustic examples may display delicate Brettanomyces-derived earthy, or leathery complexity. More pronounced Brettanomyces character is generally categorized separately as Brett Beer. Earthy cellar-like maturation character may be acceptable in traditional examples.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.101 German Style Leichtes Weizen



Top-fermented

APPEARANCE

Foam: Velvety to creamy white foam with moderate-lasting to long-lasting retention.

Beer clarity: Clear to hazy/turbid depending on yeast presence.

Beer color: Straw to light amber.

AROMA

Delicate to moderate grainy, bready wheat malt aroma.

Delicate fruity esters (banana, light pear) and phenolic notes (clove) typical of Weissbier fermentation may be present, but less expressive than in Hefeweizen.

Hop aroma neutral to delicate.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Thin to soft (light to medium-low; lighter than a classical Hefeweizen).

Finish/Aftertaste: Refreshing and slightly dry finish with delicate wheat and yeast character. Brief to moderate lingering.

PALATE

Delicate grainy, bready wheat malt flavor with soft yeast-derived banana and clove notes. Fermentation character remains clean and less complex than standard Hefeweizen. Hop flavor neutral to delicate.

Bitterness/Sourness/Sweetness: Delicate bitterness. Slightly sweet to balanced. A touch of sourness allowed.

ADDITIONAL NOTES:

Diacetyl is not allowed.

Brewed with at least 50% wheat malt.

Often served with yeast, contributing fuller mouthfeel and haze when poured traditionally.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.102 German Style Hefeweizen Hell

**Top-fermented**

APPEARANCE

Foam: Thick, creamy to velvety white foam with long-lasting retention.

Beer clarity: Hazy/turbid when served with yeast. Filtered Versions should be entered in Kristall Weizen category.

Beer color: Straw to orange.

AROMA

Moderate to strong fruity esters and phenolic fermentation character typical of Weizen yeast. Banana esters and clove-like phenols dominate, often accompanied by delicate vanilla, nutmeg or light spicy notes. Delicate to moderate grainy, bready or doughy wheat malt aroma supported by low Pils malt sweetness. Hop aroma neutral to delicate with possible low floral, spicy or herbal noble hop notes.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Lean to smooth body (light to medium-high).

Finish/Aftertaste: Crisp and relatively dry finish with lingering banana, clove and wheat character. Moderate lingering.

PALATE

Moderate to strong banana and clove fermentation profile balanced by delicate to moderate grainy, bready wheat malt flavor. Low Pils malt sweetness may be present. Delicate vanilla, floral, spicy or herbal hop nuances acceptable. Fermentation profile should remain expressive but balanced, never overly sweet or heavy.

Bitterness/Sourness/Sweetness: Delicate to moderate-low bitterness. Slightly sweet initial impression with dry finish. A touch of sourness allowed.

ADDITIONAL NOTES:

Started to appear with the broad availability of pale malts in the 19th century. Bubblegum, excessive smoke, sourness, diacetyl and DMS inappropriate. Brewed with at least 50% malted wheat. Typically served with yeast in suspension, contributing haze and fuller mouthfeel.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.103 German Style Hefeweizen Bernsteinfarben

**Top-fermented**

APPEARANCE

Foam: Thick, creamy to velvety white foam with long-lasting retention.

Beer clarity: Hazy/turbid, as it is typically served with yeast in suspension.

Beer color: amber to light brown.

AROMA

Moderate fruity esters and phenolic fermentation character typical of Weissbier yeast.

Banana esters and clove-like phenols dominate, often supported by delicate vanilla, nutmeg or light spicy notes. Moderate grainy, bready and lightly caramelized malt aroma with bread crust, toast or soft caramel notes from darker malts. Hop aroma neutral to delicate.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Soft to creamy (medium-low to full). Fuller mouthfeel than Hefeweizen Hell.

Finish/Aftertaste: Smooth and well-attenuated finish with lingering wheat malt, caramelized bread crust and banana-clove fermentation character. Moderate lingering.

PALATE

Moderate grainy, bready wheat malt flavor with pronounced bread crust, toast and delicate caramel malt richness. Moderate banana esters and clove-like phenols balanced with soft malt sweetness. Fermentation profile remains expressive but slightly softer and rounder than Hefeweizen Hell. Hop flavor neutral to delicate.

Bitterness/Sourness/Sweetness: Delicate to low bitterness. Slightly sweet malt-forward impression balanced by a dry finish. A touch of sourness allowed.

ADDITIONAL NOTES:

Diacetyl and DMS should not be present.

Beer brewed with at least 50% malted wheat.

This is the original version of the style (pre 19th century). Darker kilned malts contribute amber color and richer bread crust and caramel complexity. No roast aroma like coffee or chocolate.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.104 German Style Hefeweizen Dunkel

**Top-fermented**

APPEARANCE

Foam: Thick, creamy to velvety off-white to beige foam with long-lasting retention.

Beer clarity: Hazy/turbid, as it is typically served with yeast in suspension.

Beer color: Copper brown to dark brown.

AROMA

Moderate fruity esters and phenolic fermentation character typical of Weissbier yeast. Banana esters and clove-like phenols balanced by pronounced bready, toasty and caramelized malt complexity. Moderate grainy wheat malt aroma with notes of bread crust, toast, dark caramel and delicate chocolate character. Low vanilla, nutmeg or light spicy phenolic notes acceptable.

Hop aroma neutral to delicate.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Soft to creamy (medium-low to full). Fuller mouthfeel than Hefeweizen Hell.

Finish/Aftertaste: Smooth and relatively dry finish with lingering wheat malt, bread crust, caramel and banana-clove fermentation character. Moderate lingering.

PALATE

Moderate grainy and bready wheat malt flavor supported by caramel, toast, bread crust and delicate chocolate-like malt richness. Moderate banana esters and clove-like phenols remain balanced with the darker malt profile. Very low roasted dryness acceptable, but burnt, harsh or ashy roast character inappropriate. Hop flavor neutral to delicate.

Bitterness/Sourness/Sweetness: Delicate to low bitterness. Slightly sweet malt-forward impression balanced by a dry finish. A touch of sourness allowed.

ADDITIONAL NOTES:

Started to appear with the broad availability of modern malts in the 19th century. Burnt, acid roast character, diacetyl and DMS inappropriate. Brewed with at least 50% malted wheat. Uses darker kilned malts contributing fuller bread crust, caramel and toast complexity.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.105 German Style Kristall Weizen



Top-fermented

APPEARANCE

Foam: Thick, creamy to velvety off-white to beige foam with long-lasting retention.

Beer clarity: Brilliant to crystal clear with no chill haze. Filtered appearance with no visible yeast.

Beer color: Straw to amber.

AROMA

Very low to moderate fruity esters and very low to moderate phenolic fermentation character.

Delicate grainy, bready wheat malt Aroma with low malt sweetness. Hop aroma neutral to delicate. Yeasty aroma very delicate to absent.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Thin to round (light to medium; with lighter body than Hefeweizen).

Finish/Aftertaste: Clean, crisp and dry finish with sometimes lingering banana-clove fermentation character.

PALATE

Fermentation profile cleaner and less yeasty than Hefeweizen due to filtration. Delicate grainy and bready wheat malt flavor supported by low malt sweetness. Hop flavor neutral to delicate.

Bitterness/Sourness/Sweetness: Delicate to low bitterness. Slightly sweet malt-forward impression balanced by a dry finish. A touch of sourness allowed.

ADDITIONAL NOTES:

First brewed by German Fanny brewery in 1924 as “Champagner-Weizen”. Diacetyl and DMS inappropriate. Brewed with at least 50% malted wheat. Beer must be filtered, if not, then it represents a classic Hefeweizen Hell.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.106 German Style Weizenbock

**Top-fermented**

APPEARANCE

Foam: Thick, creamy to velvety white foam with long-lasting retention.

Beer clarity: Hazy/turbid when served with yeast, though filtered examples may appear clear.

Beer color: Pale versions range from gold to amber. Dark versions range from amber to dark ruby-brown.

AROMA

Pronounced grainy, bready and rich wheat malt aroma supported by expressive Weizen yeast. Moderate banana esters and clove-like phenols balanced with elevated malt richness. Delicate vanilla, nutmeg or light spicy phenolic notes acceptable. Pale versions display more honeyed, grainy and bready malt character. Dark versions develop deeper toast, bread crust, caramel, dark fruit and delicate chocolate-like complexity. Hop aroma neutral to delicate.

MOUTHFEEL

Perlage: Fine to highly effervescent carbonation.

Body: Round to rich (Medium to full).

Finish/Aftertaste: Smooth and relatively dry finish with lingering wheat malt, banana-clove fermentation character and rich malt complexity. Moderate to long lingering.

PALATE

Pronounced grainy, bready wheat malt flavor supported by elevated malt richness and expressive Weizen fermentation profile. Moderate banana esters and clove-like phenols. Paler versions show honeyed, grainy and toasty malt richness. Darker versions develop deeper toast, bread crust, caramel, dark fruit and delicate chocolate-like malt complexity. Roast aroma not mandatory. Hop flavor neutral to delicate.

Bitterness/Sourness/Sweetness: Delicate to moderate bitterness. Rich malty-sweetness. No sourness.

ADDITIONAL NOTES:

Bubblegum, sourness, smoke, diacetyl and DMS inappropriate.

Beer brewed with at least 50% malted wheat. Pre 19th century versions were amber colored and very much on the smooth caramel side, with the later development of modern pale and dark malts there are now versions with almost no caramel character or even roasty notes from highly kilned malts.

Typically served with yeast in suspension, contributing haze and fuller mouthfeel.

Aged examples may develop deeper malt richness and delicate oxidative dark fruit complexity.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.107 American Style Wheat Beer



Top-fermented

APPEARANCE

Foam: Dense white foam with moderate-lasting to long-lasting retention.

Beer clarity: Brilliant clear to hazy depending on filtration and yeast presence.

Beer color: Pale straw to gold in lighter versions, amber to dark brown in darker interpretations.

AROMA

Delicate to moderate grainy, bready or doughy wheat malt aroma. Low malt sweetness acceptable. Low to moderate hop aroma may range from floral, citrusy, spicy, herbal or fruity depending on hop variety. Low to moderate fruity esters acceptable. Darker versions may develop moderate caramel, biscuit, cocoa, chocolate or toast-like malt complexity.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Thin to round (light to medium).

Finish/Aftertaste: Crisp and refreshing finish with lingering wheat malt and hop character. Brief to moderate lingering.

PALATE

Moderate grainy, bready and doughy wheat malt flavor forms the foundation of the style. Hop flavor ranges from delicate to pronounced depending on interpretation and may express floral, citrus, spicy, herbal or fruity qualities. Low to moderate fruity esters acceptable. Darker versions may present caramel, biscuit, toast, cocoa or chocolate malt notes.

Bitterness/Sourness/Sweetness: Delicate to moderate bitterness with balanced to slightly dry finish. No sourness.

ADDITIONAL NOTES:

Clean Fermentation without fruity or clove-like notes, no Diacetyl. No Crystal or Caramel Malt, Hops vary from European Noble Hops to American ones like Citra. Dry Hopping can raise the hop character without crossing the IPA border. Brewed with at least 30% wheat malt and fermented using clean POF- ale yeast.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.108 American Style Wheatwine



Top-fermented

APPEARANCE

Foam: Low to moderate off-white foam with moderate-lasting retention.

Beer clarity: Clear to slightly hazy. Chill haze acceptable at low temperatures.

Beer color: Can range from gold to nearly black with ruby highlights.

AROMA

Pronounced grainy, bready and wheaty malt aroma. Moderate honey, caramel, toast or biscuit malt complexity acceptable. Moderate to pronounced fruity esters commonly present. Low to moderate hop aroma may range from floral and citrusy to resinous depending on hop selection.

MOUTHFEEL

Perlage: Soft/delicate to fine carbonation.

Body: Round to rich (medium to full).

Finish/Aftertaste: Smooth finish with lingering wheat malt and hop complexity. Moderate to long lingering.

PALATE

Pronounced grainy, bready and wheaty malt flavor balanced by moderate fruity esters. Low to moderate caramel, honey, biscuit or toast-like malt complexity may develop. Hop flavor ranges from delicate to moderate and may express floral, citrus, resinous or fruity qualities depending on interpretation. Malt richness remains dominant over hop character.

Bitterness/Sourness/Sweetness: Moderate to pronounced bitterness balancing a rich malty-sweet impression. No sourness.

ADDITIONAL NOTES:

American Adaption of Barleywine brewed with at least 50% wheat malt. Can range from malt-focused and smooth to assertively hopped interpretations and has a smooth and creamy texture. Phenolic clove-like Weissbier character as well as oxidized, stale, sulfurous or DMS inappropriate.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.109 German Style Rye Ale



Top-fermented

APPEARANCE

Foam: Dense off-white foam with moderate-lasting to long-lasting retention.

Beer clarity: Clear to hazy/turbid depending on yeast presence. Chill haze acceptable in unfiltered versions.

Beer color: Pale gold to dark brown depending on malt composition.

AROMA

Moderate grainy, spicy and bready rye malt aroma supported by soft malt sweetness. Low to moderate banana-like fruity esters and clove-like phenols typical of German wheat beer fermentation. Versions served with yeast may present delicate yeasty aroma and fuller fermentation expression. Darker versions may develop delicate caramel, biscuit, toast, cocoa or chocolate-like malt complexity. Roast astringency acceptable at delicate levels when balanced by malt sweetness. Hop aroma neutral.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Thin to round (light to medium). Can be fuller if yeast character driven.

Finish/Aftertaste: Crisp yet softly malty finish with lingering rye spice, banana-clove fermentation character and grainy malt notes. Brief to moderate lingering.

PALATE

Moderate spicy, grainy and bready rye malt flavor balanced by delicate to moderate banana esters and clove-like phenols. Low to moderate malt sweetness supports the rye character without becoming heavy. Darker versions may express caramel, toast, biscuit, cocoa or chocolate-like complexity. Hop flavor neutral. Unfiltered versions may display fuller yeast-derived character.

Bitterness/Sourness/Sweetness: Delicate to low bitterness with balanced to slightly dry finish. No sourness.

ADDITIONAL NOTES:

Diacetyl and DMS inappropriate.

Brewed with a substantial amount of rye malt (usually at least 30%), mostly together with wheat malt. Both together make more than 50% of the grain bill, the rest is classic Barley Malt. Combines the spicy grain character of rye with expressive German wheat beer fermentation profile. Can be served filtered or with yeast in suspension, affecting body, haze and fermentation expression. Darker interpretations may show additional caramelized and lightly roasted malt complexity while maintaining drinkability.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.201 German Style Berliner Weisse



Top-fermented

APPEARANCE

Foam: Velvety to sparse white foam with short-lived to moderate-lasting retention.

Beer clarity: Clear to hazy depending on yeast and aging. Chill haze acceptable.

Beer color: Very pale straw to pale gold.

AROMA

Fruity notes of Apple, Pear, Quince, Peach and Citrus dominate the aroma profile. Depending on the yeast cocktail used and the aging time *Brettanomyces* adds light fruity, earthy, leathery or lightly funky notes. Delicate doughy, bready or grainy wheat malt aroma may be present. Low floral notes acceptable. Hop aroma neutral.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Watery to thin (very light to light).

Finish/Aftertaste: Very dry, crisp and refreshing finish with lingering lactic acidity and delicate wheat character. Moderate lingering.

PALATE

Pronounced clean lactic sourness forms the core of the flavor profile. Delicate doughy, grainy or bready wheat malt flavor supports the acidity without dominating. Low restrained fruity esters may suggest lemon, tart apple, peach or apricot. Hop flavor neutral. Optional Brett character should remain restrained and complementary rather than aggressively funky.

Bitterness/Sourness/Sweetness: Bitterness neutral to delicate. High refreshing sourness dominates balance. Very low residual sweetness.

ADDITIONAL NOTES:

Vinegar-like acidity, diacetyl and strong acetic character inappropriate. Typically brewed with at least 50% wheat malt and/or unmalted wheat. Fermented with a mixture of ale yeast, lactic acid bacteria, *brettanomyces* and other bacteria. Sometimes made with only ale yeast and lactic acid bacteria, which results in lower complexity and aging potential.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.202 German Style Gose

**Top-fermented**

APPEARANCE

Foam: Velvety to creamy white foam with moderate-lasting retention.

Beer clarity: Unfiltered appearance ranging from hazy to cloudy.

Beer color: Straw to pale gold.

AROMA

Fresh lactic sourness with light citrusy brightness. Low to moderate coriander character may contribute lemon, orange peel or herbal impressions. Delicate bready, doughy wheat malt character may resemble fresh sourdough. Light fruity esters suggesting apple, pear or stone fruit acceptable. Salt character may be noticeable at delicate levels, adding freshness rather than salinity. Hop aroma neutral.

MOUTHFEEL

Perlage: Lively to highly effervescent.

Body: Thin to soft (light to medium-low).

Finish/Aftertaste: Crisp, dry and refreshing acidic finish with delicate mineral salinity and citrusy tartness. Moderate lingering.

PALATE

Bright lactic acidity balanced by soft wheat malt character. Low doughy or bready malt flavor supports the sour profile without sweetness. Delicate coriander flavor may contribute citrusy or herbal complexity. Salt character should be noticeable but restrained, enhancing refreshment rather than tasting overtly salty. Hop flavor neutral.

Bitterness/Sourness/Sweetness: Delicate bitterness with pronounced refreshing sourness and very low sweetness.

ADDITIONAL NOTES:

No diacetyl or Brett character. Mixed fermentation of ale and lactobacillus, no spontaneous fermentation. Typically brewed with wheat and barley malt along with restrained additions of coriander and salt. Sourness is very low to medium, Gose has a high drinkability. Fruit, spice or specialty versions are usually categorized separately.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.203 German Style Kölsch



Top-fermented

APPEARANCE

Foam: Dense white foam with moderate-lasting retention.

Beer clarity: Brilliant to crystal clear with no chill haze.

Beer color: Pale straw to light gold.

AROMA

Delicate grainy, bready and lightly sweet malt aroma.

Low subtle fruity esters may suggest pear, apple or delicate wine-like notes.

Low noble hop aroma acceptable with floral, spicy or herbal character.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Watery to soft (very low to medium-low).

Finish/Aftertaste: Crisp, clean and dry finish with brief to moderate lingering bitterness and delicate malt character.

PALATE

Delicate grainy and lightly bready malt flavor supported by restrained fruity fermentation character. Low floral, spicy or herbal noble hop flavor may be present. Balance between malt, hop bitterness and fermentation character should remain subtle and highly drinkable. Very light honey-like malt sweetness acceptable in some examples.

Bitterness/Sourness/Sweetness: Moderate to pronounced bitterness with dry, crisp and refreshing finish. No sourness.

ADDITIONAL NOTES:

Caramel malt character inappropriate.

Diacetyl, DMS and strong fermentation character inappropriate.

Small amounts of wheat malt can be part of the grain bill.

Freshness is essential to the style and oxidation quickly diminishes drinkability.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.204

Cream Ale

**Top-fermented**

APPEARANCE

Foam: Dense white foam with moderate-lasting retention.

Beer clarity: Brilliant to sparkling clear with very low to no chill haze.

Beer color: Pale straw to light gold.

AROMA

Delicate to moderate pale malt aroma with soft grainy, crackery or lightly sweet character.

Low corn-like adjunct aroma acceptable.

Low floral, spicy or herbal hop aroma may be present.

Low fruity esters acceptable.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Watery to soft (very light to medium-low).

Finish/Aftertaste: Crisp, refreshing and well-attenuated finish with brief to moderate lingering bitterness.

PALATE

Delicate grainy, crackery and lightly sweet pale malt flavor forms the foundation of the style.

Low corn-like adjunct flavor common. Low floral, spicy or herbal hop flavor may be present but remains restrained. Clean fermentation profile with optional low fruity esters. Balance remains subtle, smooth and highly drinkable.

Bitterness/Sourness/Sweetness: Delicate to low bitterness with dry to slightly sweet finish. No sourness.

ADDITIONAL NOTES:

Diacetyl, caramel malt character inappropriate. Sulfur and DMS acceptable only at extremely delicate levels. Often brewed with adjuncts such as corn or rice to lighten body and increase drinkability. Some examples also have a lager yeast added for the cold-conditioning stage or are mixtures of ales and lagers.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.205 German Style Altbier



Top-fermented

APPEARANCE

Foam: Thick off-white foam with long-lasting retention.

Beer clarity: Brilliant clear to slightly hazy. Chill haze should not be present.

Beer color: Deep gold to light brown.

AROMA

Moderate grainy, bready and toasty malt aroma with notes of bread crust, biscuit and delicate nuttiness. Low restrained roast character acceptable but should remain smooth and integrated. Low to moderate hop aroma with floral, spicy, herbal or peppery noble hop character. Low fruity esters may suggest pear, plum, dark cherry or light citrus notes. Delicate sulfur character acceptable.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to smooth (medium-low to medium).

Finish/Aftertaste: Clean, crisp and moderately dry finish with lingering grainy malt and firm bitterness. Moderate lingering.

PALATE

Moderate grainy, bready and toasty malt flavor balanced by firm hop bitterness. Delicate nutty, biscuit or bread crust complexity common. Low floral, spicy, herbal or peppery hop flavor supports the dry finish. Clean fermentation profile with restrained fruity esters. Low roast character acceptable if smooth and integrated.

Bitterness/Sourness/Sweetness: Moderate to pronounced bitterness. No sourness.

ADDITIONAL NOTES:

Smoke, strong roast, chocolate-like malt character, diacetyl and DMS inappropriate.

Classic examples often served fresh from cask in Düsseldorf Altstadt pubs.

Stronger “Sticke” or “Doppelsticke” versions exist but fall outside standard Altbier strength.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.206 German Style Sticke

**Top-fermented**

APPEARANCE

Foam: Frothy off-white foam with moderate-lasting retention.

Beer clarity: Brilliant to slightly hazy.

Beer color: Deep gold to brown.

AROMA

Intense caramelly, grainy, bready and toasty malt aroma with notes of bread crust, biscuit and delicate nuttiness. Low restrained roast character acceptable but should remain smooth and integrated. Moderate to medium high hop aroma with floral, spicy, herbal or peppery noble hop character. Low fruity esters may suggest pear, plum, dark cherry or light citrus notes. Delicate sulfur character acceptable.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to smooth (medium-low to medium-high).

Finish/Aftertaste: Clean, crisp and moderately dry finish with lingering grainy malt and firm bitterness.

PALATE

Intense caramelly, grainy, bready and toasty malt flavor balanced by firm hop bitterness. Delicate nutty, biscuit or bread crust complexity common. Floral, spicy, herbal or peppery hop flavor supports the dry finish. Clean fermentation profile with restrained fruity esters. Low roast character acceptable if smooth and integrated.

Bitterness/Sourness/Sweetness: Moderate to pronounced bitterness. No sourness.

ADDITIONAL NOTES:

It started probably as a brewer's mistake at Dusseldorf's Uerige Brewery and was sold secretly ("stikum") behind the bar and only available to special guests. So it is a "stronger" version of an Altbier, up to Bockbier strength - like a "german ESB".

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



3.207 German Style Doppelsticke

**Top-fermented**

APPEARANCE

Foam: Frothy off-white foam with moderate-lasting retention.

Beer clarity: Brilliant to slightly hazy.

Beer color: Deep gold to brown.

AROMA

Very intense caramelly, grainy, bready and toasty malt aroma with notes of bread crust, biscuit and delicate nuttiness. Low restrained roast character acceptable but should remain smooth and integrated. Medium to medium high hop aroma with floral, spicy, herbal or peppery noble hop character. Low fruity esters may suggest pear, plum, dark cherry or light citrus notes. Delicate sulfur character acceptable.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Round to creamy (medium to full).

Finish/Aftertaste: Clean, crisp and moderately dry finish with lingering grainy malt and firm bitterness.

PALATE

Very intense caramelly, grainy, bready and toasty malt flavor balanced by firm hop bitterness. Delicate nutty, biscuit or bread crust complexity common. Floral, spicy, herbal or peppery hop flavor supports the dry finish. Clean fermentation profile with restrained fruity esters. Low roast character acceptable if smooth and integrated.

Bitterness/Sourness/Sweetness: Moderate to pronounced bitterness. No sourness.

ADDITIONAL NOTES:

“Stronger” “Sticke”.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.101 International Style Pilsner



Bottom-fermented

APPEARANCE

Foam: Frothy white foam with moderate-lasting retention.

Beer clarity: Clear to brilliant.

Beer color: Straw to gold.

AROMA

Low to medium-low grainy malt aroma with subtle sweet corn-like notes possible. Hop aroma ranges from very low to medium and may express floral, spicy, or herbal noble-hop character. Very light fruity esters may appear at threshold levels.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Watery to round (very low to medium).

Finish/Aftertaste: Crisp and refreshing finish with balanced malt and hop character. Lingering is brief to moderate.

PALATE

Low to moderate grainy malt flavor with a clean, highly attenuated profile. Bread-like or cracker-like malt notes may occur alongside subtle adjunct character from corn, rice, wheat, or sugar. Hop flavor ranges from low to medium with floral, spicy, or herbal qualities. Balance may vary from slightly malty to slightly bitter while remaining close to even overall.

Bitterness/Sourness/Sweetness: Low to medium bitterness, no sourness, and low sweetness.

ADDITIONAL NOTES:

Typically brewed with two-row or six-row barley and may contain adjuncts such as rice, corn, wheat, or sugar. Very low DMS may be acceptable. Fruity esters and trace isoamyl acetate may appear near threshold levels. Acetaldehyde, diacetyl, caramel character, and chill haze should not be present. This style is highly carbonated and heavily attenuated for a dry, thirst-quenching impression. Commercial examples showing skunkiness are considered faulty due to handling rather than style character.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.102 German Style Pilsener



Bottom-fermented

APPEARANCE

Foam: Velvety bright white foam with long-lasting retention.

Beer clarity: Brilliantly clear with no chill haze. Filtered appearance is traditional.

Beer color: Straw yellow to deep gold.

AROMA

Hop-forward aroma with moderate to strong noble-hop character expressing floral, herbal, spicy and lightly peppery qualities. Malt aroma remains delicate to moderate with grainy, lightly sweet, bready or cracker-like character. Subtle honey-like notes may be present. Fermentation profile is very clean with no fruity ester expression. Hop aroma should remain elegant and refined without dry-hop intensity.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Thin to soft body (light to medium-light).

Finish/Aftertaste: Crisp, dry and firmly bitter finish with lingering noble-hop spice, herbal notes and mineral sharpness. Lingering is moderate to long with very high drinkability.

PALATE

Clean and highly attenuated palate dominated by firm noble-hop bitterness and expressive late-hop flavor. Floral, herbal, peppery and lightly spicy hop notes balance a delicate grainy malt backbone. Malt sweetness remains very low and should never dominate the finish. The bitterness is assertive yet refined and supported by crisp fermentation character and dry attenuation.

Bitterness/Sourness/Sweetness: Medium-high to strong bitterness, no sourness, very low sweetness.

ADDITIONAL NOTES:

Fruity esters, diacetyl and dry-hop character are not appropriate. Hop aroma should derive from traditional hopping methods rather than aggressive dry hopping. German Pils should remain highly drinkable, elegant and sharply defined by bitterness, attenuation and noble-hop expression.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.103 Czech Style Pilsner (Premium Pale Lager)



Bottom-fermented

APPEARANCE

Foam: Creamy dense white foam with excellent long-lasting retention.

Beer clarity: Brilliant to clear clarity. Slight haze may appear in unfiltered examples.

Beer color: Medium yellow to deep gold.

AROMA

Rich bready and grainy malt aroma with lightly toasted, biscuit-like character supported by medium-low to medium floral, spicy and herbal noble hop aroma. Malt and hops remain balanced and integrated, creating a rounded and layered aromatic profile. Very low fruity esters may be present. Light sulfur notes are acceptable at low levels.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Thin to soft (light to medium-low).

Finish/Aftertaste: Smooth rounded finish with lingering noble hop bitterness, soft bready malt depth and delicate spicy-herbal hop character. Finish remains balanced, refreshing and drinkable without becoming sharp, harsh or overly dry.

PALATE

Complex bready and lightly toasted malt profile balanced by pronounced yet soft noble hop bitterness and floral-spicy hop flavor. Malt richness is fuller and rounder than German Pils examples, occasionally showing a subtle caramel nuance. Hop flavor remains expressive but elegant, with bitterness supporting balance rather than dominating. Clean lager fermentation profile with optional very low fruity esters.

Bitterness/Sourness/Sweetness: Medium-high bitterness, no sourness, low to medium-low sweetness.

ADDITIONAL NOTES:

Associated with Pilsner Urquell as the first representant of the style, aka 12. Diacetyl may be present at extremely low levels and can lightly enhance malt roundness. DMS and acetaldehyde should not be present. Traditional decoction-mashing character is common in many examples and contributes additional malt depth and complexity. Czech Premium Pale Lager is generally fuller, softer and more malt-rounded than German Pilsner.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.104 American Style Pilsner



Bottom-fermented

APPEARANCE

Foam: Velvety white foam with persistent retention.

Beer clarity: Clear to brilliant clarity. Chill haze should not be present.

Beer color: Straw to gold.

AROMA

Medium-low to medium grainy and lightly crackery malt aroma with medium to high noble-type hop aroma. Floral, herbal and spicy hop character may be present. Fermentation profile is clean.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Lean to round (low to medium).

Finish/Aftertaste: Clean, crisp finish with lingering hop bitterness and low malt character.

PALATE

Low to moderate grainy malt character balanced by medium to medium-high hop bitterness and noticeable noble hop flavor. Hop character may show floral, herbal and spicy qualities. Fermentation profile remains clean and well attenuated.

Bitterness/Sourness/Sweetness: Medium to medium-high bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

DMS, acetaldehyde, fruity esters and diacetyl should not be present. Up to 25% corn or rice may be used in the grist.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.105 American Style West Coast Pilsner



Bottom-fermented

APPEARANCE

Foam: Velvety white foam with good retention.

Beer clarity: Clear to slightly hazy clarity. Low hop haze or chill haze is allowable.

Beer color: Straw to gold.

AROMA

Low to medium pilsner malt aroma with bready, toasty or cracker-like character. Medium-high to very high hop aroma exhibiting floral, piney, citrusy, fruity, sulfur, dank, diesel-like, catty or resinous attributes. Fruity esters may range from absent to medium-low. Light sulfur character is allowable.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Thin to round (low to medium).

Finish/Aftertaste: Crisp finish with lingering hop bitterness and pronounced hop flavor. Dry and highly drinkable.

PALATE

Low to medium malt flavor with bready, toasty or cracker-like pilsner malt character balanced against assertive hop flavor and bitterness. Hop flavor may exhibit floral, piney, citrusy, fruity, dank, resinous or sulfur-like qualities. Clean fermentation profile with high hop expression.

Bitterness/Sourness/Sweetness: Medium to high bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

DMS, acetaldehyde and diacetyl should not be present. This style balances modern Pacific Northwest and Southern Hemisphere hop character with the drinkability of a Pilsner. Crispness and drinkability should remain at the forefront despite high dry-hop rates.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.106 New Zealand Style Pilsner



Bottom-fermented

APPEARANCE

Foam: Velvety white foam with persistent retention.

Beer clarity: Clear to brilliant clarity. Light haze is acceptable, but heavy haze is inappropriate.

Beer color: Pale straw to deep gold.

AROMA

Expressive hop-forward aroma showcasing modern New Zealand hop varieties with intense tropical fruit, citrus, gooseberry, white grape, melon and fresh grassy character. Malt profile remains restrained with subtle grainy, bready or cracker-like notes supporting the hops without overshadowing them. Fermentation profile is exceptionally clean and neutral with very low sulfur notes acceptable in some examples.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Lean to round body (light to medium).

Finish/Aftertaste: Clean dry finish with lingering tropical-citrus hop bitterness, fresh grassy hop oils and crisp drinkability. The aftertaste remains hop-forward and refreshing without becoming harsh, sharp or IPA-like in bitterness intensity.

PALATE

Hop-driven palate featuring prominent New Zealand hop flavors of tropical fruit, lime, white grape, gooseberry, melon and fresh-cut grass. Malt profile stays supportive with grainy, bready and cracker-like notes adding structure without sweetness. Bitterness is firm and persistent yet smooth, balanced by the clean lager fermentation profile and rounded palate texture. Finish remains dry, refreshing and distinctly hop-focused.

Bitterness/Sourness/Sweetness: Medium-high bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

DMS may be present at very low levels but is not required. New Zealand Pilsner should emphasize modern New Zealand hop character while remaining cleaner, softer and less aggressively bitter than an IPA. Light sulfur notes may appear in some examples if balanced and restrained.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.107 Italian Style Pilsner



Bottom-fermented

APPEARANCE

Foam: Dense foam and medium to long lasting.

Beer clarity: Brilliant to clear. No chill haze.

Beer color: Straw to golden.

AROMA

Delicate malty sweetness with subtle biscuit or grainy notes. Hop aroma is moderate to pronounced with floral, herbal, spicy, peppery, or lightly earthy noble-hop character from late and dry hopping. Hops are usually of European continental origin.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Dry, refreshing, bitter and hop-forward finish.

PALATE

Delicate malt flavor with soft grainy or lightly sweet pils malt character. Hop flavor is moderate to strong, aromatic and expressive with floral, herbal, spicy, peppery, or earthy notes. Well-attenuated and clean fermentation profile.

Bitterness/Sourness/Sweetness: Medium to high bitterness. Dry finish. No sourness.

ADDITIONAL NOTES:

Fruit esters and DMS are not allowed. No Diacetyl.

Dry hopping is mandatory.

Balance favors hop character over malt richness.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.108 International Style Pale Lager



Bottom-fermented

APPEARANCE

Foam: Frothy white foam with moderate-lasting retention.

Beer clarity: Clear to brilliant.

Beer color: Straw to gold.

AROMA

Low to medium-low grainy malt aroma with subtle sweet corn-like notes possible. Hop aroma ranges from very low to medium and may express floral, spicy, or herbal hop character. Clean fermentation profile.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Watery to round (very low to medium).

Finish/Aftertaste: Crisp and refreshing finish with balanced malt and hop character. Lingering is brief to moderate.

PALATE

Low to moderate grainy malt flavor with a clean, highly attenuated profile. Bread-like or cracker-like malt notes may occur alongside subtle adjunct character from corn, rice, wheat, or sugar. Hop flavor ranges from low to medium with floral, spicy, or herbal qualities. Balance may vary from slightly malty to slightly bitter while remaining close to even overall.

Bitterness/Sourness/Sweetness: Low to medium bitterness, no sourness, and low sweetness.

ADDITIONAL NOTES:

Typically brewed with two-row or six-row barley and may contain adjuncts such as rice, corn, wheat, or sugar. Very low DMS may be acceptable. Fruity esters and trace isoamyl acetate may appear near threshold levels. Acetaldehyde, diacetyl, caramel character, and chill haze should not be present. The style is an imitation of American Pale Lager and less bitter than a pilsner.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.109 Mexican Style Pale Lager



Bottom-fermented

APPEARANCE

Foam: Frothy white foam with moderate-lasting retention.

Beer clarity: Clear.

Beer color: Pale to deep gold.

AROMA

Low to medium-low pale malt sweetness with light grain character. Corn and/or rice adjunct aromas may be present. Hop aroma is low with delicate noble-hop character.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Watery to soft (very low to medium-low).

Finish/Aftertaste: Dry and refreshing finish with restrained malt sweetness and low bitterness. Lingering is brief.

PALATE

Clean pale malt flavor with subtle adjunct grain notes from corn or rice. Hop flavor remains low and slightly more noticeable than in lighter Mexican-style lagers while remaining balanced and delicate.

Bitterness/Sourness/Sweetness: Low to medium-low bitterness, no sourness, and low sweetness.

ADDITIONAL NOTES:

Often brewed with 2-row pilsner malt and may contain corn and/or rice adjuncts to produce a lighter body. Fermentation should remain clean with low fruity esters acceptable. Very low sulfur may be present. Diacetyl should not be present. Noble-hop character is somewhat more apparent than in Mexican-style light lager examples.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.110 Czech Style Pale Lager



Bottom-fermented

APPEARANCE

Foam: Creamy white foam with long-lasting retention.

Beer clarity: Brilliant to clear. Slight haze may appear in unfiltered examples.

Beer color: Medium yellow to deep gold.

AROMA

Rich bready and grainy malt aroma with lightly toasted, biscuit-like character supported by medium-low to medium floral, spicy and herbal noble hop aroma. Malt and hops remain balanced and integrated, creating a rounded and layered aromatic profile. Very low fruity esters may be present. Light sulfur notes are acceptable at low levels.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to soft (light to medium-low).

Finish/Aftertaste: Smooth rounded finish with lingering noble hop bitterness, soft bready malt depth and delicate spicy-herbal hop character. Finish remains balanced, refreshing and drinkable without becoming sharp, harsh or overly dry. Not as bitter as a Pilsner.

PALATE

Complex bready and lightly toasted malt profile balanced by pronounced yet soft noble hop bitterness and floral-spicy hop flavor. Malt richness is fuller and rounder than German Helles examples, more like a Pale Kellerbier, occasionally showing a subtle caramel nuance. Hop flavor is significant with bitterness supporting balance rather than dominating. Clean lager fermentation profile with optional very low fruity esters.

Bitterness/Sourness/Sweetness: Medium bitterness, no sourness, low to medium-low sweetness.

ADDITIONAL NOTES:

A lighter-bodied, lower-intensity, refreshing, everyday version of Czech Premium Pale Lager (Pilsner), aka 10 or 11. Diacetyl may be present at extremely low levels and can lightly enhance malt roundness. DMS and acetaldehyde should not be present. Traditional decoction-mashing character is common in many examples and contributes additional malt depth and complexity. Low ion water provides a distinctively soft, rounded hop profile despite high hopping rates.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.111 American Style India Pale Lager



Bottom-fermented

APPEARANCE

Foam: Velvety white foam with good retention.

Beer clarity: Brilliant to slightly hazy. Hop haze is acceptable, but chill haze should not be present.

Beer color: Pale straw to gold.

AROMA

Explosive hop-forward aroma showcasing modern hop varieties from any origin with pronounced citrus, tropical fruit, stone fruit, resinous, floral, herbal or dank character possible. Malt profile remains restrained with very low to medium pale malt notes such as cracker, bread crust or light graininess supporting the hop expression. Fermentation profile remains clean with fruity esters ranging from absent to low.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Thin to soft (light to medium).

Finish/Aftertaste: Crisp dry finish with lingering assertive hop bitterness, saturated hop flavor and refreshing drinkability. The aftertaste remains intensely hop-driven yet clean and never harsh or heavy.

PALATE

Aggressively hop-forward palate dominated by intense hop flavor and firm bitterness. Hop character may express citrus, tropical fruit, pine, resinous, floral, herbal, spicy or dank qualities depending on variety selection. Pale malt backbone remains clean and supportive with subtle cracker-like, grainy or lightly bready character. Fermentation profile stays crisp and neutral, allowing hop freshness and bitterness to remain at the forefront.

Bitterness/Sourness/Sweetness: Medium-high to very high bitterness, no sourness, low sweetness.

ADDITIONAL NOTES:

DMS, acetaldehyde and diacetyl are not appropriate. American India Pale Lager should emphasize fresh vibrant hop character while maintaining the clean fermentation profile and crisp finish of a lager. Some versions may include adjunct grains such as corn or rice, contributing subtle flavor differences and enhanced drinkability.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.112 International Style Light Lager



Bottom-fermented

APPEARANCE

Foam: Frothy white foam with short-lived to moderate-lasting retention.

Beer clarity: Brilliant.

Beer color: Straw to gold.

AROMA

Very low to absent malt character. Hop aroma is not present to very low. Subtle low fruity esters reminiscent of apple or pear may appear.

MOUTHFEEL

Perlage: Lively.

Body: Watery to thin (very light to light).

Finish/Aftertaste: Crisp, clean finish with very low bitterness and restrained malt character. Lingering is brief.

PALATE

Light grainy malt profile with little to no hop flavor. Clean fermentation character with a highly neutral impression.

Bitterness/Sourness/Sweetness: Very low bitterness, no sourness, no sweetness.

ADDITIONAL NOTES:

Adjuncts such as rice, corn, sugar, or other cereal sources are commonly used to lighten body and flavor. DMS, diacetyl, and acetaldehyde should not be present.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.113 American Style Light Lager



Bottom-fermented

APPEARANCE

Foam: Sparse white foam with low retention.

Beer clarity: Brilliant to crystal clear with no chill haze.

Beer color: Very pale straw to pale gold.

AROMA

Extremely subtle aroma with faint grainy malt sweetness and delicate corn-like or cracker-like notes possible from adjunct usage. Hop aroma remains absent to very low with occasional light floral or herbal nuances. Fermentation profile is exceptionally neutral with esters generally absent.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Watery to thin (very light to light).

Finish/Aftertaste: Extremely crisp highly attenuated finish with lingering carbonation bite and minimal malt presence. The aftertaste remains dry, clean and exceptionally refreshing with almost no residual sweetness or flavor weight.

PALATE

Nearly neutral palate with faint grainy malt character and subtle adjunct-derived corn or rice notes possible. Hop flavor ranges from absent to very low with delicate floral or herbal impressions occasionally noticeable. High attenuation and carbonation dominate the drinking experience, emphasizing crispness and drinkability above flavor intensity.

Bitterness/Sourness/Sweetness: Very low bitterness, no sourness, very low sweetness.

ADDITIONAL NOTES:

Diacetyl, acetaldehyde and DMS are not appropriate. American Light Lager should remain extremely light-bodied, highly attenuated and aggressively carbonated with minimal malt, hop or fermentation character. Adjunct grains such as corn or rice are commonly used to reduce body and carbohydrate content.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.114 Mexican Style Light Lager



Bottom-fermented

APPEARANCE

Foam: Frothy white foam with short-lived to moderate-lasting retention.

Beer clarity: Clear.

Beer color: Straw to pale gold.

AROMA

Low to medium-low pale malt sweetness with subtle grain character. Adjunct notes from corn and/or rice may be present. Hop aroma is very low to low with delicate noble-type hop qualities.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Watery to thin (very light to light).

Finish/Aftertaste: Dry and crisp finish with restrained malt sweetness and very low bitterness. Lingering is brief.

PALATE

Clean pale malt flavor with light adjunct grain character from corn or rice. Hop flavor remains very low to low and stays supportive rather than prominent.

Bitterness/Sourness/Sweetness: Very low to low bitterness, no sourness, and low sweetness.

ADDITIONAL NOTES:

Typically brewed with 2-row pilsner malt and may include corn and/or rice adjuncts to reduce body and create a drier finish. Fermentation profile should remain clean with low fruity esters acceptable. Very low sulfur may be present. Diacetyl should not be present. Medium to medium-high carbonation contributes to the highly refreshing character.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.115 International Style Rice Lager



Bottom-fermented

APPEARANCE

Foam: Frothy white foam with moderate-lasting retention.

Beer clarity: Clear.

Beer color: Pale straw to gold.

AROMA

Low malty sweetness with delicate rice-derived aromatics. Rice character may range from neutral and clean to nutty, savory, or lightly aromatic depending on the varietal used. Hop aroma is low to medium and remains balanced with the malt profile.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Watery to round (very light to medium).

Finish/Aftertaste: Clean, dry finish with restrained malt sweetness and balanced bitterness. Lingering is brief to moderate.

PALATE

Light malt flavor accompanied by rice character ranging from delicate and neutral to more expressive savory or nutty impressions. Hop flavor remains low to medium and should stay integrated rather than dominant.

Bitterness/Sourness/Sweetness: Low to medium bitterness, no sourness, and low sweetness.

ADDITIONAL NOTES:

Typically brewed with 15% or more rice. Fermentation profile should remain clean and neutral, although very low fruity esters may be acceptable. Acetaldehyde, DMS, and diacetyl should not be present. Strong hop-forward or dry-hopped examples belong in hoppier lager categories. Brewers should specify both the traditional base style and the rice ingredient used when presenting the beer for evaluation.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.116 American Style Lager



Bottom-fermented

APPEARANCE

Foam: Frothy white foam with low to moderate retention.

Beer clarity: Brilliant to crystal clear with no chill haze.

Beer color: Pale straw to gold.

AROMA

Clean subtle aroma with faint grainy malt sweetness and delicate corn-like or cracker-like notes possible depending on adjunct usage. Hop aroma ranges from absent to very low with light floral or herbal nuances occasionally present. Fermentation profile remains extremely clean and neutral with esters generally absent.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Watery to thin (very light to light).

Finish/Aftertaste: Crisp highly attenuated finish with lingering light grainy malt character and refreshing carbonation bite. The aftertaste remains extremely clean, dry and refreshing with exceptional drinkability.

PALATE

Highly neutral and easy-drinking palate with subtle grainy malt flavor and delicate adjunct-derived notes of corn or rice possible. Hop flavor remains absent to very low with only faint floral or herbal impressions occasionally noticeable. Fermentation profile is exceptionally clean and crisp with a dry refreshing balance.

Bitterness/Sourness/Sweetness: Very low bitterness, no sourness, very low sweetness.

ADDITIONAL NOTES:

Diacetyl, acetaldehyde and DMS are not appropriate. American Lager should remain extremely clean, crisp and highly carbonated with minimal malt, hop and fermentation character. Adjunct grains such as corn or rice are commonly used to lighten body and flavor intensity.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.117 German Style Helles



Bottom-fermented

APPEARANCE

Foam: Velvety white foam with persistent retention.

Beer clarity: Brilliantly clear with no chill haze. Filtered appearance is traditional.

Beer color: Pale straw to deep gold.

AROMA

Pronounced grainy-sweet malt aroma with fresh bread crust, soft honey-like notes and delicate biscuit character. Noble-hop aroma remains low and refined with floral, herbal and lightly spicy qualities supporting the malt profile. Fermentation profile is exceptionally clean with only very subtle sulfur notes acceptable in fresh examples. No caramel character should be present.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Smooth, clean and softly dry finish with lingering grainy malt sweetness, restrained noble-hop spice and very high drinkability. The aftertaste remains balanced, elegant and refreshing without sharp bitterness.

PALATE

Balanced malt-forward palate with soft grainy-sweet malt flavor, fresh bread crust notes and subtle honey-like richness. Noble-hop flavor remains delicate and supportive with floral, herbal and lightly spicy nuances. Malt and hops remain harmoniously balanced throughout with a smooth rounded texture and highly drinkable character. Fermentation profile is very clean and crisp.

Bitterness/Sourness/Sweetness: Low to medium-low bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Fruity esters, diacetyl and caramel character are not appropriate. Very low sulfur notes may be acceptable in fresh examples if balanced and not dominant. Munich Helles should remain smooth, elegant, balanced and highly drinkable with malt leading over hop bitterness.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.118 German Style Pale Export (Dortmunder)



Bottom-fermented

APPEARANCE

Foam: Velvety white foam with persistent retention.

Beer clarity: Brilliant to crystal clear with no chill haze. Filtered appearance is traditional.

Beer color: Pale straw to deep gold.

AROMA

Balanced aroma combining grainy-sweet malt character with noticeable noble-hop expression. Malt profile presents fresh bread crust, biscuit and lightly doughy notes without caramel character. Noble hops contribute floral, herbal and lightly spicy aromas at low to medium intensity. Fermentation profile remains exceptionally clean and elegant.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Soft to round (medium-low to medium).

Finish/Aftertaste: Smooth moderately dry finish with lingering grainy malt sweetness, refined noble-hop bitterness and a lightly mineral crispness. The aftertaste remains balanced, clean and highly drinkable with no harshness.

PALATE

Balanced palate with equal emphasis on soft grainy-sweet malt flavor and noble-hop bitterness. Bread crust, biscuit and lightly doughy malt notes are supported by floral, herbal and peppery hop character. Bitterness is clearly noticeable yet smooth and harmonious, creating a crisp structured profile without becoming aggressive. Fermentation profile remains clean and refined throughout.

Bitterness/Sourness/Sweetness: Medium bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Fruity esters and diacetyl are not appropriate. Caramel character should not be present. German Export should remain balanced between the softer malt richness of Munich Helles and the firmer bitterness and dryness of German Pils. Traditionally brewed at slightly elevated strength for improved stability and export durability.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.119 German Style Oktoberfestbier



Bottom-fermented

APPEARANCE

Foam: Velvety white foam with persistent retention.

Beer clarity: Crystal clear (filtered).

Beer color: Pale to light amber.

AROMA

Pronounced grainy-sweet malt aroma with fresh bread crust, soft honey-like notes and delicate biscuit character. Noble-hop aroma with floral, herbal and lightly spicy qualities supporting the malt profile. Fermentation profile is exceptionally clean with only very subtle sulfur notes acceptable. No to very low caramel character should be present.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to round (medium-low to medium).

Finish/Aftertaste: Smooth, clean and softly dry finish with lingering grainy malt sweetness, restrained noble-hop spice and very high drinkability. The aftertaste remains balanced, elegant and refreshing without sharp bitterness.

PALATE

Balanced malt-forward palate with soft grainy-sweet malt flavor, fresh bread crust notes and subtle honey-like richness. Noble-hop flavor remains delicate and supportive with floral, herbal and lightly spicy nuances. Malt and hops harmoniously balanced with a smooth rounded texture and highly drinkable character. Fermentation profile is very clean and crisp.

Bitterness/Sourness/Sweetness: Medium bitterness, no sourness, low to medium sweetness.

ADDITIONAL NOTES:

Modern Oktoberfestbier developed after the breakthrough of Helles (Pale Lager) in the end of the 19th century. So the originally brownish Märzen was more and more brewed like a stronger Helles and is now in Germany an officially protected Beer Style, brewed only by Munich breweries using Munich water and being able to serve a tent at the Oktoberfest. The lagering time varies between four weeks and four months.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.120 German Style Heller Bock / Maibock



Bottom-fermented

APPEARANCE

Foam: Creamy white foam with persistent retention.

Beer clarity: Brilliant to clear with no chill haze.

Beer color: Deep gold to light amber.

AROMA

Rich grainy-sweet malt aroma with pronounced bread crust, doughy and lightly toasted malt character. Noble-hop aroma ranges from low to moderate with floral, herbal and lightly spicy notes supporting the malt profile. Fermentation profile remains clean with low fruity esters acceptable.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to smooth body (medium-low to medium-high).

Finish/Aftertaste: Well-attenuated moderately dry finish with lingering grainy malt richness, restrained noble-hop spice. The aftertaste remains balanced, clean and highly drinkable without heaviness or cloying sweetness.

PALATE

Malt-forward palate featuring grainy-sweet, doughy and lightly toasted malt flavors with moderate richness and subtle Maillard depth. Noble-hop flavor ranges from low to moderate with floral, herbal, spicy and lightly peppery nuances. Hop bitterness is more noticeable than in darker Bock styles but remains balanced by the rich malt profile. Fermentation character stays clean and elegant throughout.

Bitterness/Sourness/Sweetness: Medium bitterness, no sourness, medium sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Roast malt, heavy toast and caramel-heavy character should not be present. Heller Bock/Maibock should remain smooth, elegant and strongly malt-driven while showing a more noticeable hop balance and drier finish than darker Bock styles.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.121 German Style Heller Doppelbock



Bottom-fermented

APPEARANCE

Foam: Creamy off-white to white foam with dense persistent retention.

Beer clarity: Brilliant to clear with no chill haze.

Beer color: In Heller versions deep gold to light amber; in Dunkler versions copper to deep dark brown with ruby highlights possible.

AROMA

Rich intensely malty aroma with pronounced bread crust, toasted malt and deep Maillard character. Moderate caramel and toffee notes may contribute complexity while remaining integrated into the malt profile. Dunkler versions may display notes of dark fruit such as prune, raisin or fig together with deeper toasted malt character, while Heller versions show a cleaner grainy-sweet malt profile with lighter toast expression and slightly more hop presence. Noble-hop aroma ranges from absent to low with subtle floral, herbal or spicy nuances possible. Fruity esters remain low to moderate.

MOUTHFEEL

Perlage: Fine to lively carbonation carbonation.

Body: Round to rich (medium to full).

Finish/Aftertaste: Smooth moderately dry to softly sweet finish with lingering rich malt depth, toasted bread crust, restrained hop bitterness. Dunkler versions may leave subtle dark fruit and caramel impressions while Heller versions finish cleaner, grainier and slightly drier. The aftertaste remains balanced and never harsh, burnt or cloying.

PALATE

Massively malt-forward palate featuring rich bread crust, deeply toasted malt and complex Maillard-derived flavors. Caramel and toffee notes may add depth in a secondary role without becoming dominant. Dunkler versions may express dark fruit complexity with prune, raisin and fig notes together with deeper toasted malt richness, while Heller versions present stronger grainy-sweet malt character, lighter toast and slightly firmer hop balance. Hop flavor remains low with noble floral, herbal or spicy qualities occasionally present. Fermentation profile remains clean and elegant.

Bitterness/Sourness/Sweetness: Low to medium-low bitterness, no sourness, medium-high sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Roasted malt character should never become burnt, acrid or astringent.

Doppelbock should remain intensely malt-driven, smooth and rich while maintaining balance and drinkability. Heller versions tend to show slightly more attenuation, hop balance and dryness than Dunkler examples.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.201 German Style Kellerbier / Zwickelbier



Bottom-fermented

APPEARANCE

Foam: Frothy to velvety white to off-white foam with moderate-lasting retention.

Beer clarity: Cloudy to hazy/turbid.

Beer color: Varies depending on the malt base, ranging from pale yellow and golden hues to deep amber, brown, or near-black tones.

AROMA

Fresh malt-forward aroma with lightly yeasty and bready fermentation character. Hop aroma varies with the underlying style and may range from low noble-hop spice and herbal notes to more noticeable hop expression in pale versions. Pale examples tend to show brighter malt and hop balance, while amber versions show a quite intense caramel and biscuit character. Dark versions emphasize deeper toasted, chocolate, or roasted malt character. Low fruity esters may occasionally be present.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Rustic and naturally fresh finish with balanced malt richness and restrained bitterness. Lingering is moderate. Carbonation is moderate to low and may create a softer, creamier texture than filtered base styles.

PALATE

Flavor profile follows the underlying German lager style while presenting a fuller, fresher, and more rustic impression due to the presence of yeast. Bready malt and gentle yeast character are common. Pale versions may display a more pronounced hop profile with crisp pale malt character, whereas amber versions focus on richer malt tones including biscuit and caramel, dark versions showcase also toast, chocolate, or subtle roast notes. Hop bitterness ranges from low to moderate and should remain balanced by the malt profile.

Bitterness/Sourness/Sweetness: Low to moderate bitterness, no sourness, and low to moderate sweetness depending on the underlying style.

ADDITIONAL NOTES:

Kellerbier (Zwickelbier is a modern synonym) is a traditionally unfiltered, naturally carbonated German beer, sometimes served with suspended yeast. It may be filtered and sometimes re-yeasted prior to packaging. This is the original style of the first real lager beers which started in the 14th century. In the 19th century, modern malts led to pale and dark versions in addition to the amber classics. Long lagering time led to quite clear beers, nowadays haze is associated with the style - but not necessary. Drinkability is key. Low sulfur, DMS, acetaldehyde, or low diacetyl may occasionally be acceptable. Fruity esters should remain restrained.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.202 German Style Märzen / Festbier



Bottom-fermented

APPEARANCE

Foam: Velvety off-white foam with long-lasting retention.

Beer clarity: Brilliant to clear.

Beer color: Gold to brown, sometimes with amber-red to deep copper highlights.

AROMA

Rich malt-forward aroma with prominent bread crust, biscuit, and lightly toasted malt notes.

Moderate malt sweetness is present, while caramel character remains restrained. Hop aroma is low with subtle floral, herbal, or spicy noble-hop nuances possible.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Soft to round (medium-low to medium).

Finish/Aftertaste: Smooth, elegant finish with balanced malt richness and moderate bitterness. Lingering is moderate to clinging.

PALATE

Complex bready and biscuit-like malt profile with lightly toasted character and moderate malt sweetness. Caramel notes may appear at low levels but should never dominate. Hop flavor remains low yet noticeable enough to provide balance and prevent an overly sweet impression. The finish is moderately dry, clean, and well-attenuated with lingering malty depth.

Bitterness/Sourness/Sweetness: Medium-low to medium bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

Märzen was always the stronger version of the classic Kellerbier of the brewery. Depending on water and grain sources the color ranged a lot, it could even be quite dark. Traditional examples commonly emphasize decoction-derived malt richness. Fruity esters and diacetyl should not be present. Pronounced roast, excessive caramel, or cloying sweetness are inappropriate. Historically Märzen were the beers traditionally used for festivities of all kind, so Festbier got an alternative name. Those beers can be quite pale like modern Oktoberfestbier.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.203 German Style Bernsteinfarbener Bock



Bottom-fermented

APPEARANCE

Foam: Creamy white foam with persistent retention.

Beer clarity: Brilliant to clear with no chill haze.

Beer color: Gold to dark amber.

AROMA

Rich grainy-sweet malt aroma with pronounced bread crust, slightly caramelly and toasted malt character. Noble-hop aroma ranges from low to moderate with floral, herbal and lightly spicy notes supporting the malt profile. Fermentation profile remains clean with low fruity esters acceptable.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to smooth (medium-low to medium-high).

Finish/Aftertaste: Well-attenuated moderately dry finish with lingering grainy malt richness and restrained noble-hop spice. The aftertaste remains balanced, clean and highly drinkable without heaviness or cloying sweetness.

PALATE

Malt-forward palate featuring grainy-sweet, slightly caramelly and toasted malt flavors with moderate richness and subtle Maillard depth. Noble-hop flavor ranges from low to moderate with floral, herbal, spicy and lightly peppery nuances. Hop bitterness is well balanced by the rich malt profile. Fermentation character stays clean and elegant throughout.

Bitterness/Sourness/Sweetness: Medium bitterness, no sourness, medium sweetness.

ADDITIONAL NOTES:

The amber bock was the strongest version of the historical lager trilogy Kellerbier-Märzen-Bock. So drinkability is still key. Diacetyl is not appropriate. Roast malt, heavy toast and caramel-heavy character should not be present. Amber Bock should remain smooth, elegant and strongly malt-driven.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.204 German Style Bernsteinfarbener Doppelbock



Bottom-fermented

APPEARANCE

Foam: Creamy off-white to white foam with dense persistent retention.

Beer clarity: Brilliant to clear with no chill haze.

Beer color: Gold to dark amber

AROMA

Rich intensely malty aroma with pronounced bread crust, toasted malt and deep Maillard character. Moderate caramel and toffee notes contribute complexity while remaining integrated into the malt profile.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Round to rich (medium to full).

Finish/Aftertaste: Smooth moderately dry to softly sweet finish with lingering rich malt depth, toasted bread crust and restrained hop bitterness. The aftertaste remains balanced and never harsh, burnt or cloying.

PALATE

Massively malt-forward palate featuring rich bread crust, deeply toasted malt and complex Maillard-derived flavors. Caramel and toffee notes add depth in a secondary role without becoming dominant. Hop flavor remains low with noble floral, herbal or spicy qualities occasionally present. Fermentation profile remains clean and elegant.

Bitterness/Sourness/Sweetness: Low to medium-low bitterness, no sourness, medium-high sweetness.

ADDITIONAL NOTES:

Diacetyl is not appropriate. Amber Doppelbock should remain intensely malt-driven, smooth and rich while maintaining balance and drinkability.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.205 German Style Rotbier



Bottom-fermented

APPEARANCE

Foam: Frothy off-white foam with moderate-lasting retention.

Beer clarity: Clear to slightly hazy in unfiltered examples. Chill haze should not be present.

Beer color: Amber to dark red.

AROMA

Malty aroma with gentle malt sweetness and subtle toasted and/or caramel malt notes. Low to medium-low hop aroma displaying noble hop character.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to round (medium-low to medium).

Finish/Aftertaste: Clean finish supported by restrained bitterness and balanced malt character. Lingering is brief to moderate.

PALATE

Balanced malt-forward profile with light malt sweetness, toasted and caramel malt nuances, and low to medium-low noble hop character.

Bitterness/Sourness/Sweetness: Low to moderate bitterness, no sourness, low to moderate sweetness.

ADDITIONAL NOTES:

DMS, diacetyl, fruity esters, and phenolic fermentation character should not be present. Rotbier is part of the Franconian Kellerbier Family and is best known from the region around Nuremberg, where it is referred to as the “local beer style” dating back to the 14th century. However, Rotbier can also be found throughout the rest of Franconia. Historically, a red ale was also brewed in northern and western Germany, for example in Hamburg.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.206 Vienna Style Lager



Bottom-fermented

APPEARANCE

Foam: Velvety off-white foam with long-lasting retention.

Beer clarity: Brilliant to clear.

Beer color: Deep gold to reddish-brown with amber to copper highlights.

AROMA

Moderately expressive malt aroma with lightly toasted bread crust, biscuit, and soft malt sweetness. Subtle caramel notes may be present but should not dominate. Hop aroma is very low to low with delicate floral, spicy, or herbal noble-hop character possible.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Smooth and relatively dry finish balancing elegant malt richness with restrained hop bitterness. Lingering is moderate.

PALATE

Clean malt-forward profile featuring toasted bread, biscuit, and lightly roasted malt character. Malt sweetness is present but balanced by low to medium-low bitterness, creating a crisp and refined finish. Hop flavor remains low and supportive with optional floral, spicy, or herbal qualities.

Bitterness/Sourness/Sweetness: Low to medium-low bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

Traditionally brewed with Vienna malt, often supported by Pils and Munich malts. Small amounts of specialty malts may be used for additional color and sweetness. Fermentation profile should remain clean with no fruity esters, DMS, or diacetyl present. Significant caramel, roast, or overly sweet malt character is inappropriate. Slight haze may occasionally be acceptable in some interpretations.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.207 International Style Amber Lager



Bottom-fermented

APPEARANCE

Foam: Frothy white to off-white foam with short-lived to moderate-lasting retention.

Beer clarity: Brilliant.

Beer color: Golden amber to reddish-copper.

AROMA

Low to moderate grainy malt aroma with caramel and toasted bread notes. Nutty or biscuit-like malt nuances may appear. Hop aroma remains low and may express light floral or spicy character.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Watery to round (very light to medium).

Finish/Aftertaste: Smooth and moderately dry finish with restrained bitterness and lingering malt character. Lingering is brief to moderate. Light creaminess may occasionally be present.

PALATE

Low to moderate malt flavor with caramel and toasted bread-like qualities supported by grainy base malt character. Nutty or biscuit-like impressions are acceptable, while roast character should remain absent. Hop flavor is low and may contribute floral or spicy notes. Balance generally favors malt while remaining crisp and approachable.

Bitterness/Sourness/Sweetness: Low to moderate bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

Often brewed with two-row or six-row base malt alongside caramel or color malts. Adjuncts and brewing sugars may be used in some interpretations. Fermentation profile should remain clean with no prominent esters or fermentation-derived flaws. Compared with Vienna Lager, this style is generally lighter in malt depth and bitterness while retaining an easy-drinking character.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.208 American Style Amber Lager



Bottom-fermented

APPEARANCE

Foam: Frothy to velvety off-white foam with moderate-lasting retention.

Beer clarity: Clear.

Beer color: Gold to copper.

AROMA

Low to medium-low caramel and lightly toasted malt aroma. Hop aroma can range from very low to moderately expressive depending on interpretation.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to round (medium-low to medium).

Finish/Aftertaste: Clean finish balancing toasted malt character and hop bitterness. Lingering is brief to moderate.

PALATE

Light caramel and toasted malt flavors form the core of the profile, supported by a clean lager fermentation character. Hop flavor may vary from restrained to moderately assertive, creating interpretations ranging from malt-balanced to more hop-forward examples.

Bitterness/Sourness/Sweetness: Very low to medium-high bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

Fermentation profile should remain clean with no fruity esters or diacetyl present. Compared to European amber lagers, American interpretations may display broader hop intensity and a more flexible balance between malt sweetness and hop bitterness.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.209 Czech Style Amber Lager



Bottom-fermented

APPEARANCE

Foam: Velvety off-white foam with long-lasting retention.

Beer clarity: Clear.

Beer color: Dark amber to reddish-brown.

AROMA

Medium to medium-high malt aroma with layered biscuit, cracker, toast, and light caramel character. Hop aroma ranges from low to medium with noble-hop floral, spicy, or herbal nuances. Very low fruity esters may occasionally be present.

MOUTHFEEL

Perlage: Soft/delicate to fine carbonation.

Body: Round to creamy (medium to full).

Finish/Aftertaste: Balanced finish combining rich malt depth with clean noble-hop bitterness. Lingering is moderate to clinging.

PALATE

Complex malt-driven flavor profile featuring bread crust, biscuit, cracker, toast, and restrained caramel notes. Hop flavor remains low to medium and contributes elegant noble-hop spice and herbal character. The beer may finish either moderately dry or slightly malt-accented while remaining clean and balanced overall.

Bitterness/Sourness/Sweetness: Medium-low to medium bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

Very low diacetyl may be acceptable and can enhance malt richness. Low sulfur compounds may occasionally occur. Fruity esters should remain minimal. DMS and acetaldehyde should not be present. Decoction mashing is common and may contribute additional malt complexity and depth.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.210 Mexican Style Amber Lager



Bottom-fermented

APPEARANCE

Foam: Frothy white foam with moderate-lasting retention.

Beer clarity: Clear.

Beer color: Light amber to copper.

AROMA

Medium-low to medium-high caramel and bready malt aroma with light toasted character. Subtle corn and/or rice adjunct notes may be present. Hop aroma ranges from absent to low with delicate noble-hop qualities.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Watery to soft (very light to medium-low).

Finish/Aftertaste: Crisp, dry finish with restrained bitterness and gentle malt richness. Lingering is brief to moderate. Light creaminess may be present.

PALATE

Caramel and lightly toasted malt flavors form the core profile, supported by bready malt character and occasional subtle adjunct grain notes from corn or rice. Hop flavor remains very low to low and stays balanced beneath the malt profile.

Bitterness/Sourness/Sweetness: Very low to low bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

Specialty malts may contribute additional caramel or lightly toasted malt complexity. Corn and/or rice adjuncts may be used to lighten body and create a highly refreshing dry finish. Fermentation profile should remain clean with low fruity esters acceptable. Very low sulfur may occasionally be present. Diacetyl should not be present. Medium to medium-high carbonation supports the crisp and refreshing character.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.301 German Style Dunkel



Bottom-fermented

APPEARANCE

Foam: Velvety off-white to light tan foam with long-lasting retention.

Beer clarity: Clear.

Beer color: Light brown to dark brown with deep copper to garnet highlights.

AROMA

Moderate to high malt richness with prominent bread crust, biscuit, chocolate, caramel, and toasted malt notes. Fresh traditional examples may display deeper chocolate-like malt character. Hop aroma is very low to low with subtle spicy, herbal, or floral noble-hop qualities.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Soft to creamy (medium-low to full).

Finish/Aftertaste: Smooth and balanced finish with restrained bitterness and elegant dark malt richness. Lingering is moderate. The beer should remain clean and never harsh or heavily roasted.

PALATE

Rich malt-driven profile featuring bread crust, biscuit, toast, chocolate, caramel, and lightly nutty dark malt character. Very low roast notes may appear but should remain subtle and never dominate. Hop bitterness ranges from medium-low to medium, balancing the malt without creating excessive sweetness. Hop flavor stays low and supportive. The finish is moderately dry and highly drinkable despite the depth of malt flavor.

Bitterness/Sourness/Sweetness: Medium-low to medium bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

Traditionally brewed with Munich malt, often supported by Pils and Vienna malts. Small amounts of darker specialty malts may be used for additional color and depth. Decoction mashing is common and may contribute additional malt complexity. Fruity esters and diacetyl should not be present. Roast character should remain smooth and restrained without burnt, acrid, or porter-like qualities. Franconian interpretations may present slightly firmer bitterness than Munich examples.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.302 German Style Dark Export



Bottom-fermented

APPEARANCE

Foam: Velvety off-white to light tan foam with long-lasting retention.

Beer clarity: Clear.

Beer color: Light brown to dark brown with deep copper to garnet highlights.

AROMA

Moderate to high malt richness with prominent bread crust, biscuit, chocolate, caramel, and toasted malt notes. Fresh traditional examples may display deeper chocolate-like malt character. Hop aroma is very low to low with subtle spicy, herbal, or floral noble-hop qualities.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Lean to creamy (light to full).

Finish/Aftertaste: Smooth and balanced finish with restrained bitterness and elegant dark malt richness. Lingering is moderate. The beer should remain clean and never harsh or heavily roasted.

PALATE

Rich malt-driven profile featuring bread crust, biscuit, toast, chocolate, caramel, and lightly nutty dark malt character. Very low roast notes may appear but should remain subtle and never dominate. Hop bitterness ranges from medium-low to medium, balancing the malt without creating excessive sweetness. Hop flavor stays low and supportive. The finish is moderately dry and highly drinkable despite the depth of malt flavor.

Bitterness/Sourness/Sweetness: Medium-low to medium bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

As Pale Export is more or less a stronger version of a Helles, here we have the dark side with more intensity than with a classic dunkel, but more body, more aroma and more intensity. Traditionally brewed at slightly elevated strength for improved stability and export durability.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.303 German Style Dunkler Bock



Bottom-fermented

APPEARANCE

Foam: Velvety off-white to beige foam with long-lasting retention.

Beer clarity: Clear.

Beer color: Dark brown to very dark brown, ranging from light copper and chestnut tones to near black in darker interpretations.

AROMA

Medium to medium-high rich malt aroma with pronounced toasted bread crust, nutty malt, and Maillard-driven complexity. Light dark fruit esters may occur at low levels. Hop aroma remains very low. Caramel character should remain absent or minimal.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Soft to rich (medium-low to full).

Finish/Aftertaste: Smooth finish with lingering malt richness balanced by moderate bitterness. Lingering is moderate to clinging. The finish should remain clean and never cloying.

PALATE

Strong malt-forward profile featuring toasted bread crust, nutty malt, rich Maillard character, and subtle dark biscuit notes. Malt sweetness is high yet balanced, preventing a syrupy impression. Hop flavor is very low while bitterness increases proportionally with strength to support drinkability. Dark caramel notes may appear at low levels, but roasted or burnt character should not be present.

Bitterness/Sourness/Sweetness: Medium bitterness, no sourness, and moderate to high sweetness.

ADDITIONAL NOTES:

Traditionally brewed with Munich and Vienna malts and without non-malt adjuncts. Decoction mashing is common and contributes additional malt depth and complexity. Fruity esters may appear at low to moderate levels depending on interpretation, while diacetyl should not be present. Roast character should remain restrained and never harsh. Wood- or barrel-aged versions belong in separate specialty categories.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.304 German Style Dunkler Doppelbock



Bottom-fermented

APPEARANCE

Foam: Velvety off-white to beige foam with long-lasting retention.

Beer clarity: Clear.

Beer color: Copper to dark brown with ruby highlights, ranging from deep amber to near black in stronger dark interpretations.

AROMA

Intense malt-forward aroma with rich toasted bread crust, deep Maillard character, caramel, toffee, and dark fruit notes reminiscent of prune, raisin, dark grape, or fig. Hop aroma is absent to very low.

MOUTHFEEL

Perlage: Soft/delicate to fine carbonation.

Body: Creamy to chewy (full-low to full).

Finish/Aftertaste: Smooth, warming finish with lingering malt richness and restrained bitterness. Lingering is clinging to persistent. The finish should remain clean and never harsh or burnt.

PALATE

Powerfully malt-driven flavor profile featuring toasted malt, bread crust, caramel, toffee, dark fruit, and deep decoction-like richness. Malt sweetness is pronounced but should never become cloying. Hop flavor remains absent to very low while bitterness stays low to moderate-low, providing just enough balance to support drinkability. Roast character should remain smooth and restrained without astringency.

Bitterness/Sourness/Sweetness: Low to moderate-low bitterness, no sourness, and moderate to high sweetness.

ADDITIONAL NOTES:

Traditional examples commonly use Pils, Vienna, and Munich malts with decoction mashing contributing significant Maillard complexity. Fruity esters may appear at low to moderate levels and are acceptable. Diacetyl should not be present. Dark versions emphasize richer malt depth and dark fruit complexity compared to paler Doppelbock interpretations. Wood- or barrel-aged examples belong in separate specialty categories.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.305 German Style Schwarzbier



Bottom-fermented

APPEARANCE

Foam: Velvety beige to light tan foam with long-lasting retention.

Beer clarity: Clear to opaque.

Beer color: Very dark brown to black with ruby to garnet highlights.

AROMA

Low to moderate malt aroma with mild roasted character and subtle chocolate, coffee, or licorice-like notes. Malt sweetness ranges from low to medium and may show clean bready or lightly caramelized qualities. Hop aroma is very low to low with restrained noble-hop character.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Watery to soft (very light to medium-low).

Finish/Aftertaste: Dry, smooth finish with restrained roast character and moderate bitterness. Lingering is moderate. Roast character should remain clean and never harsh or burnt.

PALATE

Clean dark malt profile with light to moderate roasted malt flavors supported by subtle chocolate, coffee, toast, or dark bread notes. Malt sweetness remains restrained and balanced by low to medium hop bitterness. Hop flavor is low but may contribute light spicy, floral, or herbal noble-hop nuances. The beer should remain highly drinkable despite its dark appearance.

Bitterness/Sourness/Sweetness: Low to medium bitterness, no sourness, and low sweetness.

ADDITIONAL NOTES:

Traditional examples use dehusked roasted malts to create smooth roast complexity without burnt or astringent character. Fruity esters and diacetyl should not be present. Harsh roast, excessive sweetness, or porter-like intensity are inappropriate. Although very dark in appearance, the beer should remain clean, crisp, and relatively light-bodied.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.306 American Style Dark Lager



Bottom-fermented

APPEARANCE

Foam: Frothy to velvety off-white to beige foam with moderate-lasting retention.

Beer clarity: Clear.

Beer color: Light brown to very dark brown.

AROMA

Low to medium malt aroma with subtle caramel, chocolate, and lightly roasted malt notes. Hop aroma ranges from very low to medium depending on interpretation.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Watery to soft (very light to medium-low).

Finish/Aftertaste: Clean finish with restrained bitterness and subtle dark malt character that fades quickly. Lingering is brief.

PALATE

Light malt-driven profile with low levels of caramel, chocolate, or roast character. Hop flavor ranges from very low to medium and remains balanced beneath the malt profile. Dark malt impressions should stay smooth and restrained without harsh bitterness or burnt qualities.

Bitterness/Sourness/Sweetness: Very low to medium bitterness, no sourness, and low sweetness.

ADDITIONAL NOTES:

Fermentation profile should remain clean with no fruity esters, DMS, or diacetyl present.

Compared with traditional European dark lagers, American interpretations are generally lighter in malt intensity and emphasize easy drinkability over deep malt complexity.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.307 Czech Style Dark Lager



Bottom-fermented

APPEARANCE

Foam: Velvety beige to light tan foam with long-lasting retention.

Beer clarity: Clear to brilliant.

Beer color: Reddish-brown to black with deep ruby to garnet highlights.

AROMA

Medium to medium-high rich malt aroma with bread crust, toast, caramel, chocolate, nuts, dark fruit, and lightly roasted malt complexity. Hop aroma ranges from very low to low with subtle spicy, herbal, or floral noble-hop character. Very low fruity esters suggesting plum or berry may occasionally be present.

MOUTHFEEL

Perlage: Soft/delicate to fine carbonation.

Body: Soft to creamy (medium-low to full).

Finish/Aftertaste: Smooth and balanced finish with restrained roast bitterness and layered dark malt richness. Lingering is moderate to clinging. Gentle creaminess may be present.

PALATE

Complex malt-driven profile combining bread crust, toast, caramel, chocolate, coffee, licorice, nuts, and dark fruit notes. Roast character may range from subtle to moderately expressive but should remain smooth and never harsh or burnt. Hop bitterness ranges from low to medium-high and balances the malt sweetness without dominating. Hop flavor remains low and supportive with noble-hop spice and herbal nuances.

Bitterness/Sourness/Sweetness: Low to medium-high bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

Traditional Czech examples often use decoction mashing, contributing additional malt depth and complexity. Very low diacetyl may be acceptable and can enhance malt richness. Low sulfur compounds may occasionally be present. Fruity esters should remain restrained. DMS and acetaldehyde should not be present. The upper traditional gravity limit for Czech-brewed examples is 14.99 °Plato (1.060 OG). Compared with German Schwarzbier, Czech Dark Lager is generally fuller, richer, and more malt-complex with softer bitterness and broader caramel expression.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.308 European Style Dark Lager



Bottom-fermented

APPEARANCE

Foam: Velvety beige to light tan foam with good retention.

Beer clarity: Clear clarity. Chill haze should not be present.

Beer color: Light brown to black.

AROMA

Low to medium malt aroma with chocolate, roast and malt character. Very low to low noble-type hop aroma may be present. Fermentation profile is clean.

MOUTHFEEL

Perlage: Fine carbonation carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Smooth finish balancing roasted malt and moderate bitterness. Lingering is brief to moderate.

PALATE

Roasted malt flavors of chocolate, toast, coffee and dark bread dominate the palate while remaining smooth and balanced. Malt sweetness ranges from delicate to moderate with restrained hop flavor in support. Noble hop character may appear at delicate levels. Bitterness ranges from moderate to pronounced depending on the darkness of the beer.

Bitterness/Sourness/Sweetness: Moderate bitterness, no sourness, low to moderate sweetness.

ADDITIONAL NOTES:

Diacetyl and fruity esters are not appropriate. The style should present a balanced interaction between roasted malt character and hop bitterness without harsh burnt flavors.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.309 Mexican Style Dark Lager



Bottom-fermented

APPEARANCE

Foam: Creamy beige to light brown foam with moderate-lasting retention.

Beer clarity: Clear.

Beer color: Dark copper to dark brown with ruby to garnet highlights.

AROMA

Medium to medium-high complex malt aroma with bread crust, toast, light caramel, nutty, and toffee-like malt character. Subtle corn and/or rice adjunct notes may be present. Hop aroma ranges from absent to low with delicate noble-hop qualities.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to smooth (medium-low to medium-high).

Finish/Aftertaste: Clean and dry finish with restrained bitterness and lingering toasted malt complexity. Lingering is moderate.

PALATE

Rich malt-driven profile featuring toasted bread, caramel, nutty, and toffee-like flavors supported by darker specialty malts. Light sweetness is balanced by a dry finish and very low to low bitterness. Subtle adjunct grain notes from corn or rice may occasionally be noticeable. Hop flavor remains absent to low and supportive.

Bitterness/Sourness/Sweetness: Very low to low bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

May contain Munich and/or Vienna base malts alongside corn or rice adjuncts. Small amounts of toasted, crystal, or dextrin malts may be used to enhance color, body, and malt sweetness. Fermentation profile should remain clean with low fruity esters acceptable. Very low sulfur may occasionally be present. Diacetyl should not be present.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



4.310 International Style Dark Lager



Bottom-fermented

APPEARANCE

Foam: Frothy to velvety beige to light tan foam with moderate-lasting retention.

Beer clarity: Brilliant to clear.

Beer color: Deep amber to very dark brown with ruby highlights.

AROMA

Low to moderate malt aroma with subtle caramel, toast, chocolate, coffee, cocoa, brown sugar, or light molasses notes. Hop aroma ranges from low to very low with delicate floral, spicy, or herbal qualities possible.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Clean, moderately crisp finish with restrained bitterness and smooth dark malt character. Lingering is brief to moderate. Light creaminess may be present.

PALATE

Dark malt flavor remains smooth and approachable, featuring low to medium sweet malt character with restrained caramel, toast, chocolate, coffee, cocoa, or brown sugar notes. Hop flavor stays low and supportive. The balance generally favors malt sweetness while remaining clean and drinkable. Harsh roast or burnt malt character should not be present.

Bitterness/Sourness/Sweetness: Low to medium bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

Often brewed with two-row or six-row barley alongside adjuncts such as corn, rice, or sugar. Small amounts of caramel or darker roasted malts may be used for color and flavor adjustment.

Commercial examples may also employ coloring agents. Slight fruity esters may occasionally appear at low levels. Compared with Munich Dunkel, Schwarzbier, or other traditional dark lagers, this style is generally lighter in bitterness, roast intensity, and malt complexity.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.101 Polish Style Baltic Porter



Top-fermented

APPEARANCE

Foam: Moderate to dense tan-colored foam with moderate to long retention.

Beer clarity: Clear to brilliant. Darker examples may appear opaque. No chill haze.

Beer color: Deep reddish-copper, dark brown to near black with ruby highlights.

AROMA

Moderate to strong rich malt aroma with notes of caramel, toffee, deep toast, dark bread crust, molasses, nuts. Roasted malt character should remain smooth and refined like licorice, chocolate and coffee, never burnt, astringent or ashy. Optional: Moderate to strong dark stone fruit notes. The fruitiness should not come from fermentation but from the malt and/or a low elegant oxidation (sherry, port or madeira-like). Hop aroma normally absent or very low in modern approaches.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Round to rich (medium to full).

Finish/Aftertaste: Moderately dry finish with lingering dark malt, roast and dried fruit character.

PALATE

Moderate to strong rich malt flavor with caramel, toffee, toast, dark bread crust, molasses, licorice, chocolate and coffee notes. Smooth roasted malt flavor similar to Schwarzbier, without burnt or harsh character. Moderate dark stone fruit complexity with plum, raisin, cherry or currant-like esters. Optional: Very low spicy, herbal or floral hop flavor.

Bitterness/Sourness/Sweetness: Delicate to moderate bitterness balancing. Moderate to pronounced malty-sweetness. No sourness.

ADDITIONAL NOTES:

Cold-fermented and lagered for a smooth, rounded and refined profile.

Pronounced fruity esters such as banana or red apple inappropriate. Diacetyl and DMS should not be present. Oxidative notes acceptable at low levels if complementing the malt complexity.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.102 Argentinian Style Dorada Pampeana



Bottom-fermented

APPEARANCE

Foam: Frothy white foam with moderate-lasting to long-lasting retention.

Beer clarity: Brilliant to clear.

Beer color: Light yellow to deep gold.

AROMA

Low to moderate sweet malt aroma with low to moderate fruity esters acceptable. Hop aroma ranges from low to medium and may display light floral or citrus-like qualities. Diacetyl should not be present.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Smooth finish with restrained bitterness and balanced malt sweetness. Lingering is brief to moderate. The finish may range from half-dry to slightly sweet.

PALATE

Initial soft malt sweetness is followed by low to moderate hop flavor, often showing gentle floral or citrus-like characteristics commonly associated with Cascade-type hops. Hop expression should remain balanced and never aggressive. The beer finishes clean, smooth, and highly drinkable.

Bitterness/Sourness/Sweetness: Low to moderate bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

Argentine variation of Blonde Ale traditionally brewed with pale or pilsner malt, sometimes supported by small amounts of caramelized malt. Cascade hops are common, often paired with clean American yeast strains or slightly fruity British or Kölsch-type yeasts. Diacetyl and harsh bitterness should not be present. The style originated among Argentine homebrewers working with limited ingredient availability and developed into a distinct approachable golden ale interpretation.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.103 Ukranian Style Golden Ale



Top-fermented

APPEARANCE

Foam: Frothy to creamy white foam with moderate to long-lasting retention.

Beer clarity: Clear to hazy. Good clarity is possible, though haze is not uncommon depending on the grain bill.

Beer color: Light golden to medium amber.

AROMA

Medium-low to medium sweet malt aroma with biscuit, caramel, or light honey notes. Hop aroma is moderately low to moderate, showing floral, spicy, or fruity character. Low phenols may be present. Gentle spice aroma may appear if spices are used.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Semi-dry to almost dry finish with balanced bitterness and a lingering sweet caramel impression.

PALATE

Medium malt character; sweet malty profile with light caramel, biscuit, toast notes, balance is more on the malty side without being overpowering. Hop bitterness is low to medium and may continue into the aftertaste. Medium fruity, floral, or spicy hop character may be present. Low yeast-derived fruitiness or phenols are acceptable, as well as a light coriander note if used.

Bitterness/Sourness/Sweetness: Low to medium bitterness, no sourness, medium sweetness.

ADDITIONAL NOTES:

No astringency. The style may use European or American hops. Late hop additions from either Old-World or New-World varieties are common. Some versions include spices. Coriander seed may be used optionally, while other spices are rare. Compared to British Golden Ale, the style is maltier, and less bitter. Compared to Belgian Golden Strong Ale, it presents a more neutral fermentation profile, greater hop support, and more residual sweetness.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.201 Smoke Ale



Top-fermented

APPEARANCE

Foam: Frothy to creamy white to beige foam with moderate-lasting retention.

Beer clarity: Clear to cloudy depending on the underlying ale style and yeast presence.

Beer color: Pale gold to chestnut brown, though darker interpretations may extend into deep brown or black hues.

AROMA

Smoke-derived malt aroma should be clearly present and may range from subtle and elegant to intense and dominant depending on the base style. Smoke character should remain smooth and integrated without harsh phenolic sharpness or burnt impressions. Underlying malt and yeast aromas vary according to the chosen ale base and may include bread, toast, caramel, fruit esters, spice, roast, chocolate, or hop-derived notes.

MOUTHFEEL

Perlage: Fine to highly effervescent carbonation depending on the underlying ale style.

Body: Watery to rich (very light to full) depending on the underlying ale style.

Finish/Aftertaste: Smooth finish balancing smoke character with the underlying ale profile. Lingering is moderate to persistent. Smoke character may remain softly in the aftertaste but should never become acrid or ashy.

PALATE

Smoke flavor should be clearly evident and harmoniously integrated with the base beer rather than overpowering it. Flavor profile may range from delicate wood smoke and mild sweetness to richer toasted, roasted, or savory smoke complexity depending on the underlying ale style. Fruity esters, phenols, hop expression, roast character, and malt sweetness should remain stylistically appropriate for the chosen ale base.

Bitterness/Sourness/Sweetness: Varies depending on the underlying ale style, though smoke character should remain balanced with bitterness, sweetness, acidity, and fermentation character.

ADDITIONAL NOTES:

This category encompasses smoked interpretations of any ale style. Smoke character may originate from smoked malt, smoked ingredients, wood smoking techniques, or other traditional methods. The smoke profile may range from restrained and nuanced to assertive, but harsh burnt, acrid, medicinal, or excessively phenolic smoke character is inappropriate. Cloudiness, yeast expression, carbonation, roast level, and hop intensity should remain consistent with the declared underlying ale style. Brewers should specify the base style and smoking method or smoked ingredient used when presenting the beer for evaluation.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.202

Smoke Lager

**Bottom-fermented**

APPEARANCE

Foam: Frothy to creamy white to beige foam with moderate-lasting retention.

Beer clarity: Clear to slightly hazy depending on the underlying lager style and yeast presence.

Beer color: Light pale gold to deep brown, depending on the underlying lager style and smoking intensity.

AROMA

Balanced integration of smoke character and the underlying lager profile. Smoke aroma may range from subtle and elegant to assertive, often expressing wood-smoke qualities such as beechwood, oak, alder, maple, fruitwood, or similar smoked malt character. Malt aroma may include bread crust, toast, biscuit, caramel, roast, or light sweetness depending on the base style. Hop aroma remains very low to low with restrained noble-hop character. Smoke character should remain smooth and never harsh, medicinal, rubbery, or excessively phenolic.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to rich (light to full).

Finish/Aftertaste: Smooth finish balancing smoke character with the base lager profile. Lingering is moderate to persistent. Smoke may contribute a slightly drier finish but should remain refined and integrated without acrid harshness.

PALATE

Smoke flavor should be clearly noticeable while remaining harmonious with the underlying lager style. Flavor profile may range from gently smoky and malt-accented to richer toasted, roasted, savory, or lightly sweet smoke expressions depending on the smoked malt and base beer. Noble-hop flavor remains low and supportive. Smoke intensity may vary from subtle to assertive, but balance and drinkability remain essential.

Bitterness/Sourness/Sweetness: Varies depending on the underlying lager style, though smoke character should remain balanced with malt sweetness and hop bitterness.

ADDITIONAL NOTES:

This category encompasses smoked interpretations of traditional lager styles. Smoke character is commonly derived from smoked malt and may reflect different wood types. Peat smoke is accepted if done in a nice and complex way. Harsh burnt, charred, medicinal, sulfuric, or rubber-like smoke character is considered faulty. Brewers should specify the underlying lager style and, when relevant, the smoking method and/or wood type used.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.203

Smoke Bock or Doppelbock

**Bottom-fermented**

APPEARANCE

Foam: Velvety off-white to beige foam with long-lasting retention.

Beer clarity: Clear.

Beer color: Copper to very dark brown. Doppelbock interpretations may display deeper ruby or garnet highlights and darker overall appearance.

AROMA

Rich malt-forward aroma with toasted bread crust, nutty malt, deep Maillard character, and smooth beechwood smoke ranging from restrained to assertive. Smoke character should remain rounded and integrated without harsh phenolic sharpness. Bock versions tend to emphasize balanced toasted malt richness with moderate smoke presence, while Doppelbock versions develop more intense malt depth with caramel, toffee, prune, raisin, and dark fruit complexity. Hop aroma remains absent to very low.

MOUTHFEEL

Perlage: Fine carbonation.

Body: Soft to rich (medium-low to full).

Finish/Aftertaste: Smooth finish with balanced smoke, malt richness, and supporting bitterness. Lingering is moderate to persistent. Smoke character may contribute a subtle impression of sweetness while remaining refined and non-astringent.

PALATE

Strong malt-driven profile combining toasted malt, bread crust, nutty richness, and smooth smoke character derived from smoked malt. Smoke intensity may vary from delicate and balanced to dominant yet harmonious. Bock versions generally remain cleaner and more restrained, while Doppelbock interpretations present fuller body, deeper malt richness and stronger caramel and dark fruit complexity. Hop flavor remains absent to very low while bitterness supports drinkability and prevents excessive sweetness. Harsh roast, burnt smoke, or acrid phenolic character are inappropriate.

Bitterness/Sourness/Sweetness: Low to medium bitterness, no sourness, and moderate to high sweetness depending on interpretation.

ADDITIONAL NOTES:

Traditionally brewed with beechwood-smoked malt integrated into classic Bock or Doppelbock recipes. Smoke character, also from other wood varieties, should enhance rather than dominate the malt profile. Fruity esters are generally absent to low in Bock examples, while Doppelbock versions may display low to moderate dark fruit esters. Diacetyl should not be present. Brewers may specify whether the entry is based on a traditional Bock or Doppelbock interpretation and which type of smoked malt and/or wood was used.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.204 Polish Style Grodziskie



Top-fermented

APPEARANCE

Foam: Dese foam which is moderate to long lasting.

Beer clarity: Brilliant to clear. Slight yeast haze acceptable if poured with sediment.

Beer color: Straw to golden.

AROMA

Delicate to moderate oak smoke aroma as the dominant characteristic. Smoke character may resemble soft campfire notes, but should never become sharp, harsh, bacon-like or ham-like. Delicate to moderate grainy or bready wheat malt notes may be present. Low spicy, herbal or floral noble hop aroma acceptable, remaining below or equal to smoke intensity. Very low fruity esters (pear or red apple) and light sulfur may be present.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Watery to lean (very light to light).

Finish/Aftertaste: Fresh, dry and crisp finish with lingering moderate bitterness and delicate oak smoke character.

PALATE

Delicate to moderate oak smoke flavor supported by low grainy wheat malt character. Delicate spicy, herbal or floral hop flavor may be present. Clean fermentation profile with very low fruity esters possible. Smoke character should remain refined and elegant, never acrid, meaty or overly intense.

Bitterness/Sourness/Sweetness: Moderate to pronounced bitterness. Dry finish. No sourness.

ADDITIONAL NOTES:

Diacetyl, DMS and sourness should not be present. Brewed entirely with oak-smoked wheat malt. Also referred to as “Polish Champagne” or Grätzer in German-speaking regions. Grodzisk is an old Polish Beer City with a long and huge beer history and tradition. It was one of the big beer cities of Europe around the 19th century. Grodziskie was exported throughout the whole world.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.205

Experimental Smoke Beer



Bottom-fermented

APPEARANCE

Foam: Varies depending on the underlying beer style and specialty ingredients.

Beer clarity: Varies depending on the underlying beer style and specialty ingredients.

Beer color: Varies depending on the underlying beer style and specialty ingredients.

AROMA

Smoke character should integrate harmoniously with the underlying beer style and any specialty ingredients or processes employed. Smoke intensity may range from subtle and elegant to assertive and dominant, potentially expressing characteristics of beechwood, oak, alder, maple, fruitwoods, or other smoked materials. Specialty ingredients such as fruit, spices, vegetables, coffee, chocolate, herbs, wood-aging, or fermentation techniques may contribute additional aromatic complexity. Smoke character should remain pleasant and balanced without harsh burnt, rubbery, medicinal, sulfuric, or aggressively phenolic qualities.

MOUTHFEEL

Perlage: Varies with the underlying beer style.

Body: Varies with the underlying beer style and specialty additions.

Finish/Aftertaste: Finish should balance smoke character, specialty ingredients, and the underlying beer base while remaining cohesive and drinkable. Lingering may range from brief to persistent depending on smoke intensity, and specialty components. Significant smoke-derived harshness, acrid bitterness, or astringency is inappropriate.

PALATE

Flavor profile should present an integrated balance between the base beer, smoke character, and any specialty ingredients or experimental processes used. Smoke intensity may vary from delicate supportiveness to a central defining feature. Specialty ingredients may contribute fruit, spice, roast, wood, herbal, sour, sweet, savory, earthy, or spirit-like qualities depending on the concept. Experimental techniques such as mixed fermentation, unusual aging methods, ingredient layering, or hybridized beer concepts are acceptable if the resulting beer remains balanced and intentional.

Bitterness/Sourness/Sweetness: Varies depending on the underlying beer style and ingredients.

ADDITIONAL NOTES:

This category is intended for smoked beers that incorporate unusual ingredients, experimental processes, hybridized beer concepts, or combinations of multiple specialty categories beyond standard smoked beer interpretations. Specialty additions may include fruits, vegetables, spices, herbs, honey, coffee, chocolate, wood-aging, unconventional fermentation methods, or other distinctive processes. Brewers should specify the underlying beer style, smoked ingredient or wood type when identifiable, and any specialty ingredients or experimental techniques central to the beer concept. Evaluation should focus primarily on overall harmony, creativity, and how effectively the smoke character enhances the complete beer expression. Harsh medicinal, burnt, charred, rubbery, sulfuric, or overly phenolic smoke character is considered inappropriate.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.206 American Style Smoke Porter



Bottom-fermented

APPEARANCE

Foam: Creamy beige to tan foam with moderate-lasting to long-lasting retention.

Beer clarity: Opaque.

Beer color: Dark brown to black.

AROMA

Smoke-derived malt aroma may range from mild and balanced to assertive and dominant depending on interpretation. Roast character can vary from restrained to moderately pronounced, while caramel, chocolate, cocoa, toast, or dark malt sweetness may support the smoke profile. Smoke character should remain smooth and integrated without harsh burnt or medicinal qualities. Fruity esters may appear at low to medium levels.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to rich (medium-low to full).

Finish/Aftertaste: Smooth finish balancing smoke, roast, and dark malt sweetness with moderate bitterness. Lingering is moderate to persistent. Smoke character may remain softly in the aftertaste without becoming acid or ashy.

PALATE

Balanced interplay of smoke character and porter malt complexity featuring chocolate, cocoa, caramel, toast, dark bread crust, and roasted malt notes. Smoke intensity may range from subtle supportiveness to a central defining element. Roast barley character may be absent to low depending on the underlying porter interpretation. Hop flavor ranges from absent to moderate and should remain supportive rather than dominant.

Bitterness/Sourness/Sweetness: Medium to medium-high bitterness, no sourness, and moderate sweetness.

ADDITIONAL NOTES:

The underlying porter base may vary considerably, influencing roast intensity, sweetness, and smoke balance. Different smoke woods such as alder, beechwood, oak, maple, or fruitwoods may contribute distinctive aromatic nuances. Brewers may specify the porter substyle and smoke source used. Smoke character should complement the porter profile without overwhelming drinkability or producing harsh phenolic, rubbery, medicinal, or charred qualities.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.301 German Style Adambier



Top-fermented

APPEARANCE

Foam: Velvety beige to tan foam with moderate-lasting retention.

Beer clarity: Opaque to clear depending on color intensity. When clarity is perceptible, chill haze should not be present.

Beer color: Light brown to very dark brown.

AROMA

Rich malt-forward aroma featuring toast, caramel, dark bread crust, and aged malt complexity. Low noble-hop aroma may be present with traditional European hop character. Extended aging may introduce oxidative notes, wood character, light acidity, Brettanomyces complexity, or subtle lactic nuances. Traditional examples may display low to moderate smoky character.

MOUTHFEEL

Perlage: Soft/delicate to fine carbonation.

Body: Soft to rich (medium to full).

Finish/Aftertaste: Smooth finish with layered malt richness, moderate bitterness, and possible aged or lightly acidic complexity. Lingering is moderate to persistent. Traditional smoky versions may leave a subtle smoke impression in the aftertaste.

PALATE

Complex malt profile with toasted malt, caramel, dark bread crust, and aged dark ale character at the forefront. Hop flavor remains low and traditional in character. Oxidative aging notes, wood influence, Brettanomyces complexity, lactic acidity, or subtle sourness may develop in barrel-aged interpretations. Smoke character may range from absent to moderately noticeable in traditional examples. Harsh roast astringency should not be present.

Bitterness/Sourness/Sweetness: Low to medium bitterness, low to moderate sourness, and moderate sweetness.

ADDITIONAL NOTES:

Originating from Dortmund, Adambier is a strong dark ale traditionally aged for extended periods, often in wooden barrels. Contemporary versions may vary considerably in smoke character, acidity, wood influence, and aging expression. Some traditional examples incorporate wheat in the grist while others do not. Barrel aging may contribute Brettanomyces or lactic complexity. Smoke character is historically appropriate but may be absent in modern interpretations. Fruited barrel-aged versions may fit more appropriately into wood- and barrel-aged fruit beer categories.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.302 Dutch Style Kuit, Kuyt or Koyt



Bottom-fermented

APPEARANCE

Foam: Frothy white to off-white foam with moderate-lasting retention.

Beer clarity: Dull to cloudy. Chill haze and other haze are acceptable.

Beer color: Gold to copper.

AROMA

Grainy and grainy-bready malt aroma with a distinctive cereal character from oat and wheat malt. Hop aroma ranges from very low to low with traditional European hop character. Low esters may be present.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Watery to round (very light to medium).

Finish/Aftertaste: Clean grain-focused finish with moderate bitterness and soft cereal notes. Lingering is brief to moderate.

PALATE

Pronounced grainy malt profile with bready oat and wheat character supported by pale malt. Hop flavor remains very low to low and traditional in character. Low fruity esters may be present, while the overall impression stays dry, cereal-forward, and balanced.

Bitterness/Sourness/Sweetness: Medium-low to medium bitterness, no sourness, and low sweetness.

ADDITIONAL NOTES:

Traditionally brewed with at least 45% oat malt and at least 20% wheat malt, with pale malt making up the remainder of the grist. Originating in the Netherlands, the style was especially popular between 1400 and 1550. Diacetyl may be present at very low levels, while acidity and sweet corn-like DMS should not be present.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.303 Finish Style

Sahti

**Top-fermented**

APPEARANCE

Foam: Sparse or absent and short-lived due to low carbonation.

Beer clarity: Usually cloudy to turbid with visible yeast haze.

Beer color: Pale gold to dark amber or brown.

AROMA

Delicate to pronounced malt notes that are sweet, warty, grainy and caramelly.

Moderate to strong fruity esters (strong banana esters) and yeasty notes with moderate to pronounced clove-like phenols. Delicate to moderate woody or piney juniper character may be present. Hop aroma absent to very low.

MOUTHFEEL

Perlage: Little to no carbonation.

Body: Soft to rich (medium-low to full).

Finish/Aftertaste: Can have a moderate sweet finish.

PALATE

Moderate to strong malty flavors, sweet, warty, grainy, caramel, toffee, may have hints of juniper resin or pine balancing the malty sweetness. No hop flavor. Fermentation characteristics (banana, fruity, clove, spices) are moderate to strong.

Bitterness/Sourness/Sweetness: Slightly sweet. Not sour. Low bitterness.

ADDITIONAL NOTES:

Fermented with industrial Finnish bakers yeast.

Mostly unboiled beer, traditionally the mash is heated with hot stones.

Flavored with juniper branches/boughs/berries instead of hops (or in very small amounts).

Diacetyl is not allowed.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.304 Swedish Style Gotlandsdricke



Top-fermented

APPEARANCE

Foam: Frothy off-white to beige foam with moderate-lasting retention.

Beer clarity: Dull to cloudy. Chill haze or yeast haze is acceptable.

Beer color: Pale gold to copper.

AROMA

Medium-low to medium malt aroma with noticeable birchwood smoke character from the malting process. Distinctive juniper aroma should be present alongside medium to high fruity esters and yeasty notes from traditional fermentation. Hop aroma ranges from absent to very low.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Soft to rich (medium-low to full).

Finish/Aftertaste: Smooth finish with balanced smoke, juniper, and malt character. Lingering is moderate.

PALATE

Malt-forward flavor profile with birchwood smoke and clear juniper character integrated into the beer. Fruity esters and yeasty flavors from traditional bread or baker's yeast fermentation are prominent and contribute rustic complexity. Hop flavor remains absent to very low while bitterness stays restrained.

Bitterness/Sourness/Sweetness: Very low to medium-low bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

Traditionally brewed using juniper branches, berries, or boughs during the brewing process, contributing distinctive herbal and resinous character. Birchwood-smoked malt is a defining element of the style. Bread or baker's yeast is traditionally used for fermentation and contributes much of the beer's rustic profile. Diacetyl should not be present.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.305 Breslau Style Schoeps



Top-fermented

APPEARANCE

Foam: Creamy white to beige foam with long-lasting retention.

Beer clarity: Dull to opaque depending on color intensity. Chill haze is acceptable at low temperatures, and darker versions may be too dark to perceive clarity.

Beer color: Straw to black.

AROMA

Pronounced malt aroma with medium to medium-high malt sweetness. Bready, biscuit-like, toasted, nutty, or lightly roasted malt character may be present depending on the color variation. Pale versions tend toward grainy-bready and aromatic wheat malt notes, while darker interpretations may display low roast bitterness and toasted malt complexity. Caramel character should not be present. Fruity esters may occur at low levels. Hop aroma remains very low.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Creamy to rich (full).

Finish/Aftertaste: Smooth malt-focused finish with balanced bitterness and lingering wheat malt richness. Lingering is moderate. Darker versions may leave subtle toasted or nutty impressions in the aftertaste.

PALATE

Strong malt-driven profile built around pale or dark wheat malt supported by Pilsner and specialty malts. Pale examples emphasize bready and biscuit-like wheat malt character, while darker examples may develop toasted, nutty, or lightly roasted notes. Hop flavor remains very low and supportive. Caramel sweetness is inappropriate.

Bitterness/Sourness/Sweetness: Medium-low to medium bitterness, no sourness, and moderate sweetness.

ADDITIONAL NOTES:

Traditionally brewed with a very high proportion of wheat malt, sometimes reaching up to 80% of the grist. Unlike many traditional German wheat beers, classic wheat beer yeast is not used; fermentation relies on ale yeast, resulting in restrained fruity esters without clove-like phenolic character. Diacetyl and phenolic notes should not be present. Pale and dark interpretations are both traditional and may be evaluated separately in competition settings.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.306

Honey Beer

**Bottom or Top-fermented**

APPEARANCE

Foam: Varies with the underlying beer style and honey addition.

Beer clarity: Varies with the underlying beer style.

Beer color: Varies with the underlying beer style and honey variety used.

AROMA

Honey character should be clearly noticeable in aroma while remaining balanced with the underlying beer style. Aromatic expression may range from delicate floral, herbal, fruity, spicy, waxy, or earthy honey notes to deeper caramelized or rich honey complexity depending on the honey variety and beer base. Malt, hop, yeast, roast, fruit, spice, or fermentation character may vary according to the chosen base style.

MOUTHFEEL

Perlage: Varies with the underlying beer style.

Body: Varies with the underlying beer style.

Finish/Aftertaste: Finish should present a balanced integration of honey character with the underlying beer profile. Lingering may range from brief to persistent depending on strength, sweetness, and base style.

PALATE

Flavor profile should harmoniously combine the underlying beer style with noticeable honey-derived character. Honey may contribute floral sweetness, herbal nuances, fruity complexity, waxy richness, or lightly caramelized notes depending on the variety used. The honey character should enhance the beer without overwhelming the base style. Hop bitterness, malt sweetness, roast character, esters, acidity, or specialty ingredients may vary widely according to the brewer's intended interpretation.

Bitterness/Sourness/Sweetness: Varies depending on the underlying beer style and honey expression.

ADDITIONAL NOTES:

This category includes both traditional and experimental beers brewed with honey as an additional fermentable ingredient alongside malted grain. Brewers should specify the underlying beer style as well as the honey variety used, since different honey types may significantly influence aroma and flavor. Evaluation should focus on how well the honey character integrates with the base beer while maintaining balance and drinkability.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.307 German Style Lichtenhainer



Top-fermented

APPEARANCE

Foam: Frothy white foam with long-lasting retention.

Beer clarity: Dull to hazy/turbid.

Beer color: Yellow to gold.

AROMA

Moderately strong fresh smoke aroma balanced by light lactic sourness and medium-low fruity esters reminiscent of apple or lemon. Grainy wheat malt character may be present beneath the smoke. Smoke character should appear dry and clean rather than heavy or greasy. Hop aroma is absent.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Lean to soft (light to medium-low).

Finish/Aftertaste: Crisp, refreshing finish with balanced acidity and smoke character. Lingering is moderate with bright citrus-like acidity and dry smoke notes persisting into the aftertaste.

PALATE

Moderately strong fruity flavor with lemon- or apple-like esters supported by moderate lactic sourness and clean dry smoke character. Wheat malt contributes subtle grainy sweetness while acidity and smoke remain the primary balancing elements rather than hop bitterness. The finish is tart, refreshing, and smoke-accented without funkiness or excessive acidity. Hop flavor is absent.

Bitterness/Sourness/Sweetness: Low bitterness, moderate sourness, and low sweetness.

ADDITIONAL NOTES:

A historic smoked sour wheat beer from Thuringia in central Germany. Traditionally brewed with wheat malt, barley malt, *Lactobacillus*, and top-fermenting yeast, with wheat often comprising 30–50% of the grist. The style combines moderate acidity and smoke character in a uniquely refreshing and highly carbonated presentation. Compared with Berliner Weisse, Lichtenhainer is smokier and less sharply acidic, while remaining lighter and less salty than Gose. Funky or heavily acetic character is inappropriate.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.308 German Style Broyhan



Mixed-fermentation

APPEARANCE

Foam: Velvety white foam with moderate to short retention. A persistent rise of bubbles, champagne-like, is typical.

Beer clarity: Clear to slightly cloudy. A slight yeast haze is acceptable.

Beer color: Light amber. (The use of pale air-dried malt keeps the beer from going dark).

AROMA

Wine-like is the defining character, sometimes with a champagne-like impression. The aroma is fruity and spicy at once, often with floral notes and a light sourdough-bread note in the malt background. Depending on interpretation, spice notes may range from a subtle accent to a dominant yet well balanced character. A clear lactic acidity is present and stylistically essential, never sharp or vinegary. Brettanomyces shows only in a restrained way and must be well integrated. A light woody note from cask or chip maturation may appear. Hop aroma is very low to absent. The overall impression is complex yet rounded and harmonious.

MOUTHFEEL

Perlage: Lively to highly effervescent.

Body: Thin to round (light to medium).

Finish/Aftertaste: Semi-dry to dry, with a clean lactic tartness and a lingering soft malt sweetness. The interplay of sweetness and acidity defines the finish: refreshing, never harsh.

PALATE

A moderate to pronounced sweet-and-sour profile is the heart of the style: a noticeable malt sweetness from a strong, malty wort meets a clean, stylistically essential lactic acidity. The result reads as wine-like, fruity and complex. Brettanomyces-derived character is present but restrained and well integrated, either blended smoothly into the beer or harmonised by the herbs and spices. Spice character may range from a subtle accent to a dominant note, but should remain integrated. A light woody note may support the palate, at times with a faint brandy-like nuance.

Bitterness/Sourness/Sweetness: Bitterness very low; where present, it derives from herbs and spices rather than from hops. Sourness is medium and always present, clean lactic, never acetic. Medium sweetness, balancing acidity.

ADDITIONAL NOTES:

The Broyhan is a strong, top-fermented pale ale of Hanoverian origin. It is brewed predominantly from barley malt, with wheat malt always present as a characterful supporting component; historically the style was never a true wheat beer, and the term "Weißbier" referred to its pale colour rather than to a high wheat content. The grist is built on pale, air-dried malt ("Luftmalz"), so the beer is entirely free of any smoke character. Fermentation combines a top-fermenting wheat-beer yeast with Lactobacillus for the defining clean lactic acidity and a low dose of Brettanomyces for restrained funk and fruit; both the lactic sourness and the light malty sweetness are mandatory rather than optional. A short maturation on wood is traditional and contributes a subtle, clean woody note, at times with a faint brandy-like nuance. Spices: orris roots, coriander, galangal, clove, cinnamon, or others are an optional historical feature: when used, they may range from a light accent to a dominant yet well-balanced character. Hopping is very low and serves only minimal balance; any perceptible bitterness derives from herbs and spices rather than from hops. The overall impression is slightly vinuous, fruity, sweet-and-sour, lively and complex yet balanced: a beer historically compared to complex wines or champagnes. Brought back by C. Digwa.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.309 American Style Kentucky Common Beer



Top-fermented

APPEARANCE

Foam: Frothy white to beige foam with short-lived to moderate-lasting retention.

Beer clarity: Dull to cloudy. Chill haze or yeast haze is acceptable.

Beer color: Medium amber to deep amber-brown.

AROMA

Low to medium grainy-sweet malt aroma with corn-like, bready, biscuit-like, caramel, or lightly toffee-like notes. Hop aroma ranges from low to medium and may display floral, spicy, or herbal qualities associated with traditional North American hop varieties. Low fruity esters may be present. Very low DMS is acceptable.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Dry, crisp finish with balanced malt sweetness and moderate carbonation. Lingering is brief to moderate. Light mineral or slightly tart impressions may occasionally be present.

PALATE

Grainy and slightly sweet malt profile featuring corn, bread crust, biscuit, caramel, or light toffee character. Hop flavor ranges from low to medium with floral, spicy, or herbal nuances supporting the malt-forward balance. The beer should remain clean, refreshing, and highly drinkable with a dry finish enhanced by high carbonation. Low fruity esters are acceptable. Sourness should be absent or extremely restrained.

Bitterness/Sourness/Sweetness: Low to medium bitterness, very low sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

A historic regional American style originating around Louisville, Kentucky, from the Civil War era until Prohibition. Traditionally brewed with a significant proportion of corn grits or flakes, often around 25–35% of the grist, alongside pale malt and darker specialty malts. Hard brewing water contributed subtle mineral character. The beer was commonly consumed very fresh, often reaching consumers only days after brewing. Historical sources mention slight tartness from fermentation in some versions, though modern examples should remain only faintly tart if present at all. Diacetyl should not be present.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.310 American Style California Common Beer



Bottom-fermented

APPEARANCE

Foam: Frothy off-white foam with moderate-lasting retention.

Beer clarity: Clear. Chill haze should not be present.

Beer color: Light amber to medium amber with copper highlights.

AROMA

Moderate toasted and caramel malt aroma supported by low to moderate hop character displaying woody, herbal, floral, minty, or lightly resinous qualities typical of traditional American hops. Fruity esters may be present at low levels.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Soft to round (medium-low to medium).

Finish/Aftertaste: Crisp, dry finish with balanced toasted malt and firm bitterness. Lingering is moderate. Smooth carbonation supports a refreshing overall impression.

PALATE

Moderately malty flavor profile featuring toast and caramel malt character balanced by pronounced hop bitterness. Hop flavor ranges from low to moderately high and commonly expresses rustic American hop qualities such as herbal, woody, floral, minty, or lightly resinous notes. Fruity esters may appear at low levels while the fermentation profile remains generally clean.

Bitterness/Sourness/Sweetness: Medium to medium-high bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

Traditionally brewed with lager yeast fermented at warmer temperatures, creating a hybrid profile combining lager smoothness with subtle ale-like fruitiness. Originating on the American West Coast during the Gold Rush era, the style was historically associated with “steam beer” production methods. Pale malt forms the base, often supported by small amounts of toasted or crystal malt. Northern Brewer hops are traditional, though similar non-citrusy American hop varieties are acceptable. Diacetyl should not be present. Sulfur character from unsuitable lager strains is inappropriate.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.311 American Style Pre-Prohibition Lager



Bottom-fermented

APPEARANCE

Foam: Frothy white foam with long-lasting retention.

Beer clarity: Brilliant.

Beer color: Yellow to deep gold.

AROMA

Low to medium grainy malt aroma with optional corn-like sweetness. Hop aroma ranges from low to moderate and may display rustic floral, herbal, spicy, or lightly earthy qualities from traditional American or Continental hop varieties. Fermentation profile remains clean with subtle lager character. Very low DMS may be acceptable.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Crisp, dry finish with firm bitterness and lingering hop-supported malt character. Lingering is moderate. Smooth lager conditioning should remain evident throughout.

PALATE

Moderately high malt flavor with grainy malt character supported by medium to high hop bitterness. Corn or rice adjuncts may contribute subtle sweetness or rounded grain character. Hop flavor may range from moderate to moderately high with floral, herbal, spicy, or rustic qualities. The finish remains dry, crisp, and firmly bitter without harshness. Fermentation profile should remain clean and lager-like.

Bitterness/Sourness/Sweetness: Medium to high bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

A historic American lager style developed by German immigrant brewers during the 19th century. Traditionally brewed with six-row barley and often supplemented with corn or rice adjuncts. Compared with modern American lagers, the style is fuller-bodied, more bitter, and more hop-forward. Traditional American or Continental hop varieties are appropriate, while modern citrus-forward hop character is not. The style largely disappeared after Prohibition and was later revived by craft brewers.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.312 American Style Pre-Prohibition Porter



Bottom-fermented

APPEARANCE

Foam: Frothy tan foam with long-lasting retention.

Beer clarity: Clear to dull. Darker versions may appear nearly opaque.

Beer color: Medium brown to nearly black with ruby or mahogany highlights.

AROMA

Grainy malt aroma with low levels of chocolate, caramel, biscuit, burnt sugar, licorice, or lightly burnt malt character. Hop aroma ranges from low to moderate with floral, spicy, earthy, or herbal qualities possible. Low fruity esters are acceptable. Corn-like sweetness or low DMS may occasionally be present.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Lean to round (light to medium).

Finish/Aftertaste: Moderately dry finish with balanced roast and bitterness. Lingering is moderate. Light creaminess and subtle dark malt astringency may occasionally appear.

PALATE

Balanced grainy malt profile featuring restrained chocolate, biscuit, caramel, burnt sugar, licorice, molasses, toast, or lightly roasted malt notes. Roast character remains moderate and smooth rather than harsh. Hop flavor may range from low to moderate with earthy, floral, spicy, or herbal qualities supporting the malt profile. Corn-like sweetness or low DMS may be present at low levels. Fermentation character remains generally clean with faint esters acceptable.

Bitterness/Sourness/Sweetness: Medium-low to moderate bitterness, no sourness, and low to moderate sweetness.

ADDITIONAL NOTES:

A historic American adaptation of English Porter developed by German immigrant brewers using lager brewing methods and American ingredients. Traditionally brewed with two-row or six-row malt alongside dark specialty malts such as black, brown, or chocolate malt. Adjuncts including corn, molasses, porterine, or brewer's licorice may be used. Roast barley was not typically traditional. Versions may be fermented with lager or ale yeast depending on interpretation. Compared with modern American Porter, the style is smoother, less aggressively roasted, and often less hop-forward.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.313 German Style Mumme / Schiffsmumme



Top-fermented

APPEARANCE

Foam: Frothy off-white foam with short-lived to moderate-lasting retention.

Beer clarity: Clear to cloudy.

Beer color: Dark amber to black with reddish shine.

AROMA

Definitely malt-based, roasty, caramel, toffee, chocolate, coffee, liquorice. Sometimes brewed with herbs and spices like thyme, marjoram, cardamom, cloves or cinnamon, fruits like plums and juniper or flowers like elderberry flowers. Hop is present, but not dominating. Fruity esters may be present (black and red berries, apple, pear, quince).

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Round to chewy (medium to very full).

Finish/Aftertaste: Long malty and sweet aftertaste, mix of moderate hop and roasty bitterness.

PALATE

Intense dark malt aroma (brewed with up to two thirds of wheat malt). Not too roasty, but chocolate, toffee, caramel and sweetness very dominant. If brewed with herbs, spices, fruits and/or flowers, also those aromas are clearly noticeable.

Bitterness/Sourness/Sweetness: Medium-low to medium bitterness, no sourness, medium to high sweetness.

ADDITIONAL NOTES:

Mumme is a historical North German strong dark wheat-and-barley beer from Braunschweig, traditionally known for very high malt content, deep brown colour, substantial residual sweetness, full to syrupy body and exceptional keeping quality. Historical versions ranged from simpler local beer to highly concentrated Doppel-Schiffsmumme. Hop bitterness should support preservation and balance rather than dominate. Spices, herbs or fruit may appear in historical reconstructions, but should be integrated and not obscure the malt-rich character.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.401

Fruit Wheat Beer

**Top-fermented**

APPEARANCE

Foam: White to off-white foam with moderate to strong retention depending on fruit used.

Beer clarity: Chill haze is acceptable. May range from clear to very cloudy, especially in versions served with yeast.

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

AROMA

Low to moderate wheat malt aroma with soft grainy, bready, or dough-like notes. Fruit character should be clearly noticeable and expressive of the fruit used without overwhelming the underlying wheat beer base. Fruity esters are typically low. Hop aroma ranges from low to medium depending on the underlying wheat style. Yeasty notes may range from low to medium in unfiltered versions.

MOUTHFEEL

Perlage: Fine to highly effervescent depending on base style.

Body: Watery to round (very light to medium).

Finish/Aftertaste: Refreshing, smooth, and fruit-accented. Finishes may range from dry to lightly sweet depending on fruit character and residual sugars.

PALATE

Balanced wheat malt profile with supporting fruit aroma and flavor. Wheat character may show grainy, bready, creamy, or soft dough-like qualities depending on the underlying style. Fruit additions should contribute authentic fruit complexity and harmonize with the wheat base rather than dominate it. Hop flavor ranges from low to medium. Yeasty character may be present in versions served with yeast. Sourness is acceptable only when appropriate to the underlying wheat beer style.

Bitterness/Sourness/Sweetness: Low to moderate bitterness, low to moderate sweetness, and sourness only if appropriate to the base style.

ADDITIONAL NOTES:

The grist should contain more than 30% malted wheat. Fruit or fruit extracts may contribute both aroma and flavor. Fruit intensity is often more restrained than in standard fruit beers to maintain harmony with the wheat beer character. Versions may be based on a wide range of wheat beer styles including Weizen, Witbier, Grodziskie, Berliner Weisse, Gose, or other wheat-based ales and lagers. Brewers should specify the underlying wheat beer style and fruit(s) used when entering competitions.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.402 American Style Fruit Beer



Top-fermented

APPEARANCE

Foam: Frothy white to off-white foam with moderate-lasting retention. Foam retention may vary depending on added fruit ingredients.

Beer clarity: Clear to hazy/turbid appearance is acceptable depending on the underlying beer style and fruit additions.

Beer color: Color may range from pale to very dark and is often influenced by the type of fruit or fruit-derived ingredients used.

AROMA

Fruit character should be evident and integrated with the base beer, ranging from subtle to pronounced intensity depending on the style and fruit used. Hop aroma may range from absent to medium-low and should remain supportive of the fruit expression. Malt aroma may range from absent to medium-low. Fermentation profile should reflect a clean ale or lager character appropriate to the underlying style.

MOUTHFEEL

Perlage: Fine to lively carbonation depending on the underlying style.

Body: Varies with the base style and fruit additions.

Finish/Aftertaste: Finish should remain balanced between fruit character and the underlying beer style. Fruit-derived flavors may linger briefly to moderately.

PALATE

Fruit flavor should be noticeable and harmoniously integrated with the beer base, ranging from restrained to intense without dominating the overall balance. Malt, hop bitterness, and fermentation-derived flavors should remain appropriate to the underlying style and support the fruit profile. Sweetness may vary depending on fruit sugars and fermentation degree. Some fruit additions may contribute tartness, bitterness, or tannic qualities.

Bitterness/Sourness/Sweetness: Very low to medium bitterness. Sourness should not be present unless naturally contributed by the fruit itself and still balanced within the style. Sweetness may range from low to moderate depending on residual sugars and fruit character.

ADDITIONAL NOTES:

Fruit additions may include whole fruit, purée, juice, extracts, spices, or botanicals contributing fruit-like character. The fruit should complement rather than overwhelm the underlying beer style. Wild fermentation character should not be present.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.403 American Style Fruited Sour Ale



Top-fermented

APPEARANCE

Foam: Frothy white to off-white foam with moderate-lasting retention. Retention may vary depending on fruit additions and acidity.

Beer clarity: Clear to hazy/turbid appearance is acceptable. Chill haze, yeast haze, and bacterial haze may be present at any temperature.

Beer color: Color may range from pale to black and is commonly influenced by the type and intensity of added fruit.

AROMA

Fruit aroma should be present and may range from restrained to intense. Sour acidity should be noticeable and may express lactic, acetic, or mixed organic acid character in balance with the beer. Malt aroma is generally low, though darker versions may exhibit low levels of roasted malt, caramel, or chocolate notes. Hop aroma may range from absent to high depending on the underlying style. Fruity esters are acceptable and may contribute additional complexity.

MOUTHFEEL

Perlage: Varies with the base style and fruit added.

Body: Varies with the base style and fruit added.

Finish/Aftertaste: Refreshing acidic finish with fruit character integrated into the sour profile. Lingering is moderate to persistent depending on acidity and fruit intensity.

PALATE

Fruit flavor should be evident and integrated with the sour beer base, ranging from subtle to pronounced intensity. Acidity may range from medium-low to high and should remain balanced and pleasant rather than harsh. Malt character is generally restrained, although darker examples may show low roasted, caramel, or chocolate notes. Hop flavor may range from absent to high depending on the underlying style. Fermentation-derived complexity may include fruity esters and layered acidic expression from various microorganisms.

Bitterness/Sourness/Sweetness: Bitterness may range from none to high depending on the base style and should remain balanced with the fruit and acidity. Sourness may range from medium-low to high. Sweetness is generally low but may vary with fruit character and residual sugars.

ADDITIONAL NOTES:

Fruit additions may include whole fruit, purée, juice, or extracts added during mash, kettle, primary fermentation, or secondary fermentation. The fruit should complement the acidic beer profile without masking balance or drinkability. Diacetyl, DMS, and Brettanomyces character should not be present. Wood fermentation vessels may be used, but wood-derived flavors such as vanilla, bourbon, sherry, or other barrel-aged character are inappropriate for the style. Fruited wood-aged sour beers, fruited Berliner Weisse, and Belgian-style fruited sour beers are categorized separately. Coconut is treated as a vegetable ingredient within these guidelines.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.404

Fruit and Spice Beer

**Top-fermented**

APPEARANCE

Foam: Varies with the base style and specialty ingredients.

Beer clarity: Varies with the base style and specialty ingredients.

Beer color: Varies with the base style and specialty ingredients.

AROMA

Fruit and spice character should be clearly noticeable and integrated with the base beer. Intensity may range from subtle to assertive depending on the ingredients used. Spice aromatics may include herbal, earthy, sweet, or warming impressions. Fruit aromatics may range from berry-like and citrusy to tropical or stone fruit character. Hop aroma may be lower than typical for the base style to allow the fruit and spice profile to remain prominent. Specialty ingredients should enhance complexity without overwhelming balance.

MOUTHFEEL

Perlage: Fine to lively carbonation depending on the underlying style.

Body: Varies with the base style and specialty ingredients. Fruit additions may lighten body perception, while darker fruits or spices may contribute additional depth or slight astringency.

Finish/Aftertaste: Balanced finish integrating fruit, spice, and base beer character. Lingering is moderate and may include mild spice warmth or fruit expression.

PALATE

Fruit and spice flavors should be evident while remaining harmonious with the underlying beer style. Intensity may range from restrained to pronounced without becoming artificial or excessively dominant. Malt, hop bitterness, and fermentation-derived flavors should remain supportive and appropriate to the base beer. Fruit sugars may reduce perceived sweetness by fermenting fully and drying the finish, while some ingredients may contribute tartness, bitterness, tannins, or slight astringency. Certain spices may also contribute mild warming character.

Bitterness/Sourness/Sweetness: Bitterness varies according to the underlying beer style. Sourness should only be present if contributed by the fruit or underlying style. Sweetness may range from low to moderate depending on fruit sugars, residual sweetness, and spice character.

ADDITIONAL NOTES:

The fruit and spice components should complement rather than overshadow the underlying beer style. Judges and brewers should focus on balance, drinkability, and integration of all components. Certain spices may create warming sensations, though raw or harsh spice character is inappropriate. The entrant should specify both the fruit and specialty ingredient(s) used. Well-known spice blends do not require individual spice disclosure. Base style characteristics may differ noticeably from the unadulterated original beer after the addition of fruit and spices.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.405 Belgian Style Fruit Beer



Hybrid (Top/Wild-fermented)

APPEARANCE

Foam: White to off-white or fruit-tinted foam with moderate to high retention depending on the underlying Belgian style and fruit used.

Beer clarity: Clear to hazy is acceptable depending on style, yeast presence, fruit additions, or aging method.

Beer color: Can range from pale gold to very dark brown, often influenced by both the base Belgian style and the color of the fruit used.

AROMA

Fruit aroma should be clearly noticeable and harmonize with the expressive Belgian yeast character. Fruit intensity may range from subtle to intense depending on interpretation. Belgian fermentation character may contribute fruity esters, spicy phenols, peppery, clove-like, earthy, farmhouse, or abbey-like complexity depending on the base style. Malt aroma ranges from not present to medium-high. Hop aroma ranges from low to medium and should not overpower the fruit. Acidity may be absent or present at low to moderate levels depending on the underlying style. Wood-aging, vinous, or light Brettanomyces character may be present when appropriate to the base beer.

MOUTHFEEL

Perlage: Varies with underlying style.

Body: Varies with underlying style.

Finish/Aftertaste: Varies with underlying style. Fruit character should remain integrated into the finish.

PALATE

Fruit character should complement rather than dominate the Belgian beer base. Belgian yeast expression is a defining element and may contribute fruity esters, spicy phenols, farmhouse rusticity, or abbey-like complexity. Malt profile may range from pale and delicate to rich and caramelized depending on the underlying style. Hop flavor is generally restrained. Acidity may range from absent to moderate depending on the base style. Wood-aging character, vinous notes, vanilla, oak, Brettanomyces, or earthy complexity may appear when stylistically appropriate. Fruit additions may be subtle and elegant or intense and expressive, but should remain balanced with the yeast and malt profile. Lambic-style fruit beers should be categorized as Belgian-Style Fruit Lambic rather than Belgian-Style Fruit Beer.

Bitterness/Sourness/Sweetness: Varies with underlying style.

ADDITIONAL NOTES:

Belgian-Style Fruit Beers are fermented with traditional Belgian yeast strains such as Witbier, Abbey, Farmhouse, Saison, or other Belgian ale cultures. Fruit or fruit extracts may be added during mashing, boiling, fermentation, conditioning, or aging. Wood-aged and mixed-fermentation examples are acceptable if balanced and harmonious. Brewers should specify the underlying Belgian beer style and fruit(s) used when entering competitions.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.406 Belgian Style Fruit Lambic



Top-fermented

APPEARANCE

Foam: Velvety to creamy white to off-white foam with long-lasting retention.

Beer clarity: Cloudy to clear depending on fruit addition and age. Some haze is acceptable.

Beer color: Color varies depending on fruit addition

AROMA

Dominant fruit aroma integrated with the characteristic fermented profile of Lambic beer. Moderate Brettanomyces-derived notes such as horsey, leathery, goaty, or phenolic character may be present. Lactic sourness is prominent and balanced by the fruit expression. Acetic notes, if present, should remain restrained. Hop aroma is absent.

MOUTHFEEL

Perlage: Fine to soft/delicate carbonation, ranging from sparkling to nearly still.

Body: Watery to rich (very light to full).

Finish/Aftertaste: Tart, dry to mildly sweet finish with integrated fruit and sour fermentation character. Lingering is moderate to persistent.

PALATE

Complex sour profile combining traditional Lambic character with added fruit flavors. Fruit intensity may range from subtle to pronounced and can diminish with age. Funky Brettanomyces-derived notes and lactic acidity are common, while sweetness may vary from absent to moderate depending on fruit sugars or sweetening. Acetic sharpness should remain low and balanced.

Bitterness/Sourness/Sweetness: Very low bitterness, moderate to high sourness, low to moderate sweetness.

ADDITIONAL NOTES:

Traditional examples are typically dry, highly attenuated, and show little to no residual sweetness. Modern interpretations may contain added sugars or sweeteners to soften acidity. Vanilla and wood-derived notes may range from absent to low-medium levels when barrel-aged. Hop flavor should not be present, and cheesy hop character is inappropriate for the style. Fruit varieties commonly include cherry, raspberry, peach, apricot, cassis, and grape. The underlying Lambic base beer and fruit used should remain identifiable. Common examples are Kriek or Framboise beers.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.407 Italian Style Grape Ale



Hybrid (Top/Wild-fermented)

APPEARANCE

Foam: White to reddish foam with generally low to medium retention.

Beer clarity: Generally clear, though slight haze or cloudiness is acceptable depending on fermentation and grape use.

Beer color: Light gold to copper, though darker amber or brown versions exist. Red grape varieties may contribute ruby or reddish hues.

AROMA

Balanced interplay between beer and grape character. Aromas from grapes or grape must should be noticeable but not overpowering. Depending on grape variety, aromas may suggest stone fruit, tropical fruit, berry, grape skin, vinous, floral, or lightly tannic notes. Malt aroma is usually restrained and supportive, without strong roast or chocolate character. Hop aroma ranges from absent to medium-low, often floral, herbal, or earthy. Light wild, rustic, barnyard, earthy, or wine-like fermentation notes may be present at low intensity.

MOUTHFEEL

Perlage: Fine to highly effervescent carbonation.

Body: Watery to round (very light to medium).

Finish/Aftertaste: Dry to semi-dry, often lightly vinous and refreshing. Gentle acidity is common and may enhance drinkability.

PALATE

Grape character should remain clearly identifiable and integrated with the beer base. White grape varieties may contribute peach, pear, apricot, citrus, or tropical fruit notes, while red grape varieties often contribute cherry, berry, plum, or vinous characteristics. Malt flavors are supportive and balanced, occasionally featuring light biscuit, honey, toast, or caramel notes depending on base style. Strong roasted or chocolate malt character is inappropriate. Hop flavor and bitterness remain low and restrained. Light acidity is common and acceptable, though the beer should not resemble a strongly sour ale or lambic. Oak, wine barrel, Brettanomyces, earthy, leathery, or rustic fermentation notes may be present in some interpretations but should remain balanced.

Bitterness/Sourness/Sweetness: Low bitterness, low to moderate acidity, and low to moderate sweetness depending on grape variety and fermentation profile.

ADDITIONAL NOTES:

Diacetyl should not be present. Italian Grape Ale is a hybrid style combining beer and wine characteristics. Grape content may represent up to 40% of the fermentable extract or grist. Grapes, grape must, or concentrated must may be added during boiling, primary fermentation, or secondary fermentation. Both ale and lager fermentation are acceptable, including mixed fermentation or wine yeast usage. Brewers should specify grape variety and fermentation approach when entering competitions.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.408 Brazilian Style Catharina Sour



Top-fermented

APPEARANCE

Foam: White to fruit-tinted foam with medium to high retention.

Beer clarity: Clear to hazy depending on fruit type and age. Always lively and effervescent.

Beer color: Very pale to moderately colorful depending on the fruit used, usually straw to light pink, orange, red, or purple tones.

AROMA

Fresh fruit aroma should dominate at medium to high intensity and appear vibrant and natural. Tropical fruit character is common, though any fruit variety may be used. Clean lactic acidity should support the fruit at low to medium intensity. Malt aroma is absent to low, sometimes showing light grainy or bready wheat notes. Optional spice additions may appear at very low to moderate levels but should remain supportive and never overshadow the fruit. Fermentation profile should remain clean with no funky, barnyard, wild yeast, or acetic character. Hop aroma should not be present.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Watery to round (very light to medium-low).

Finish/Aftertaste: Dry, tart, fruity, and refreshing with a clean lactic finish. Harsh acidity is inappropriate.

PALATE

Fruit flavor should be the central focus and appear fresh, juicy, and authentic rather than cooked, candy-like, or artificial. Clean lactic sourness ranges from low to moderately high but should remain smooth and refreshing rather than aggressive. Malt flavor is minimal, occasionally contributing subtle wheat, grainy, or bready notes. Hop bitterness is extremely low and hop flavor should not be present. Optional spices may contribute subtle complexity but must stay secondary to fruit and acidity. No acetic acid, diacetyl, Brettanomyces, or funky wild fermentation character should be present.

Bitterness/Sourness/Sweetness: Very low bitterness, low to moderately high clean lactic sourness, and low residual sweetness.

ADDITIONAL NOTES:

Catharina Sour is a modern Brazilian sour wheat beer style emphasizing fresh fruit and clean acidity. Kettle souring with *Lactobacillus* is the most common production method, followed by clean ale fermentation. Fruit is commonly added after fermentation to preserve a fresh fruit character. One or two fruit additions are most typical, often tropical fruits, though any fresh fruit may be used.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.501 Japanese Style Ginjo or Sake-Yeast Beer



Fermented with sake yeast or koji enzymes

APPEARANCE

Foam: Frothy white foam with moderate-lasting to long-lasting retention.

Beer clarity: Clear to dull appearance. Slight chill haze is acceptable.

Beer color: Pale to dark brown.

AROMA

Sake-like fermentation character should be evident and harmoniously integrated with the beer.

Aromatics may include mild fruitiness, subtle earthy notes, mushroom-like nuances, or umami/protein-like impressions associated with sake yeast or koji fermentation. Malt aroma may range from very low to medium. Hop aroma may range from low to medium and should remain supportive of the sake-like profile.

MOUTHFEEL

Perlage: Highly effervescent carbonation.

Body: Varies with the original gravity and fermentation profile.

Finish/Aftertaste: Clean finish with integrated sake-derived fermentation character. Lingering is brief to moderate.

PALATE

Sake-derived fermentation characteristics should remain prominent yet balanced with the underlying beer. Mild fruity esters, earthy tones, mushroom-like notes, and umami qualities may be present. Malt flavor may range from very low to medium. Hop flavor and bitterness may range from low to medium and should remain harmonious with the sake-like profile rather than dominating it.

Bitterness/Sourness/Sweetness: Low to medium bitterness. No sourness. Sweetness may range from low to moderate depending on attenuation.

ADDITIONAL NOTES:

These beers are brewed using sake yeast and/or koji enzymes. The fermentation profile should distinctly express sake-like characteristics while remaining integrated with the beer base. High carbonation is an essential stylistic trait.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.502

Brett Beer



Mixed/Brett-fermented

APPEARANCE

Foam: Frothy white to off-white foam with moderate-lasting retention. Foam retention may be lower than the underlying base style.

Beer clarity: Clear to hazy/turbid appearance is acceptable. Chill haze or yeast haze may be present at low to medium levels at any temperature.

Beer color: Any color is acceptable.

AROMA

Brettanomyces-derived character should be evident and may range from restrained to assertive depending on strain selection, age, and fermentation approach. Fruity esters are commonly medium to high and may present tropical fruit, citrus, berry, or stone fruit notes. Brett character may include earthy, leathery, horsey, goaty, smoky, hay-like, rustic, or lightly phenolic aromatics. Younger examples often display fresher fruit-forward character, while aged examples may develop deeper funky complexity. Malt aroma is generally subdued, though darker versions may show low roasted, caramel, or chocolate notes. Hop aroma may range from low to high depending on the underlying style.

MOUTHFEEL

Perlage: Fine to highly effervescent carbonation.

Body: Watery to rich (very light to rich) depending on the underlying style, though attenuation from Brett fermentation often creates a lighter overall impression.

Finish/Aftertaste: Dry, crisp finish with evolving Brett complexity and restrained acidity. Lingering is moderate to persistent with earthy, fruity, or funky fermentation character.

PALATE

Brett fermentation character should remain integrated with the underlying beer style while contributing additional dryness, complexity, and attenuation. Flavor expression may range from fruity and bright to earthy, leathery, rustic, smoky, or mildly funky. Fruity esters may evoke tropical fruit, citrus, berry, or stone fruit. Brett-derived phenols may be subtle to moderately assertive but should not become medicinal, solvent-like, or excessively harsh. Malt flavors are generally softer than in the base style, while hop bitterness and flavor may range from low to high. Acidity or tartness from Brett fermentation may be present at low to medium-low intensity and can increase with oxidative aging.

Bitterness/Sourness/Sweetness: Low to high bitterness depending on the underlying style. Sourness may range from none to medium-low. Sweetness is generally low due to high attenuation and dry finishing character.

ADDITIONAL NOTES:

These beers are fermented with *Saccharomyces* and *Brettanomyces*, or with *Brettanomyces* alone. Brett-derived character should remain stylistically appropriate and integrated rather than overwhelmingly harsh or aggressively sour. Bacteria-derived acidity should not be present. Diacetyl and DMS are inappropriate. Wood vessels may be used for fermentation or aging, though strong barrel-derived flavors such as bourbon, vanilla, or sherry are not appropriate for the style. Fruited versions should display balanced integration of fruit and Brett character. Beers displaying mixed-culture fermentation beyond Brett should be categorized separately. Brett beers are often drier, lighter-bodied, and funkier than their non-Brett base styles, with character evolving significantly through aging.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.503

Mixed-Culture Brett Beer



Mixed/Brett-fermented

APPEARANCE

Foam: Frothy white to off-white foam with moderate-lasting retention. Retention may vary depending on acidity, mixed fermentation, and specialty ingredients.

Beer clarity: Clear to hazy/turbid appearance is acceptable. Chill haze, bacterial haze, and yeast-induced haze may be present at low to medium levels at any temperature.

Beer color: Any color is acceptable and may be influenced by fruit additions or other adjunct ingredients.

AROMA

Mixed-culture fermentation character should be evident and layered, combining *Brettanomyces* expression with bacterial acidity and fermentation complexity. Fruity esters are commonly medium to high and may present citrus, tropical fruit, berry, or stone fruit notes. Brett-derived aromatics may include earthy, leathery, horsey, goaty, rustic, phenolic, fruity, or lightly acidic impressions. Bacterial fermentation may contribute noticeable sourness or acidity ranging from restrained to dominant. Malt aroma is generally subdued, though darker examples may display low roasted, caramel, or chocolate character. Hop aroma may range from low to high depending on the underlying style.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Watery to rich (very light to rich) depending on the underlying beer style and fermentation profile.

Finish/Aftertaste: Dry to sharply acidic finish with layered mixed-culture complexity. Lingering is moderate to persistent with Brett-derived funk, acidity, and fermentation-driven depth.

PALATE

Flavor profile should reflect balanced integration of *Brettanomyces*, bacterial fermentation, and the underlying beer style. Brett character may contribute fruity, earthy, leathery, phenolic, rustic, or funky notes, while bacteria-derived acidity may range from subtle tartness to dominant sourness. Fruity esters are commonly medium to high and may add additional complexity. Malt flavor is generally restrained, though darker examples may exhibit low levels of roast, caramel, or chocolate notes. Hop bitterness and flavor may range from low to high depending on the base style. Mixed fermentation should create depth and complexity without harshness or imbalance.

Bitterness/Sourness/Sweetness: Low to high bitterness depending on the underlying style. Sourness may range from low to high and may dominate in some examples. Sweetness is generally low due to attenuation and acidity.

ADDITIONAL NOTES:

These beers are produced using mixed fermentation involving *Brettanomyces* and bacteria. Bacterial character and acidity should be clearly evident. Cultured brewing yeast may also be used during fermentation. Fruited versions should integrate fruit character harmoniously with acidity and Brett complexity. Wood vessels may be used for fermentation or aging, and wood-aged characteristics such as vanilla or spirit-derived notes may or may not be present. Diacetyl and DMS are inappropriate. Brewers may specify the Brett strains, bacteria cultures, fruits, wood types, or underlying base style used to help communicate the intended character of the beer.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.504 Wild Beer



Wild-fermented

APPEARANCE

Foam: Frothy white to off-white foam with moderate-lasting retention. Head retention is often reduced depending on wild fermentation character and specialty ingredients.

Beer clarity: Clear to hazy/turbid appearance is acceptable. Yeast haze, chill haze, or hop haze may be present and are not considered faults.

Beer color: Any color is acceptable. Fruit, wood, spice, or specialty ingredient additions may influence hue and overall appearance.

AROMA

Wild fermentation character should be evident and integrated with the base beer and any specialty ingredients. Aromatics may range from fruity and earthy to funky, rustic, acidic, spicy, herbal, or lightly phenolic depending on the microorganisms involved. The profile may include contributions from *Brettanomyces*, lactic acid bacteria, ambient yeast, or other wild microflora. Fruit, spice, wood, or herbal additions should remain identifiable while balanced within the overall aroma profile. Malt aroma is generally very low to low due to high attenuation, though maltier examples may retain additional balance. Hop aroma may range from very low to high depending on the underlying beer style.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Watery to round (very light to medium) depending on the underlying style and fermentation profile.

Finish/Aftertaste: Dry, highly attenuated finish with layered wild fermentation complexity. Lingering is moderate to persistent and may include fruity esters, funk, acidity, spice, or wood-derived character.

PALATE

Flavor profile should express the complexity of spontaneous or wild fermentation while remaining balanced and drinkable. Wild microorganisms may contribute fruity esters, funk, rustic earthiness, acidity, phenolic spice, or barnyard-like character. Acidity may range from absent to prominent depending on the fermentation profile and additional ingredients used. Fruit additions often ferment fully, leaving mostly ester-like fruit expression rather than sweetness. Specialty ingredients such as herbs, spices, wood, or fruit may contribute tannins, acidity, dryness, or layered complexity. Malt flavor is generally restrained due to high attenuation, though some versions may retain a fuller malt balance. Hop flavor may range from very low to high depending on the underlying style.

Bitterness/Sourness/Sweetness: Very low to low bitterness is most common, though bitterness may vary with the underlying style. Sourness may range from absent to pronounced depending on fermentation and ingredient contribution. Sweetness is generally low due to extensive attenuation.

ADDITIONAL NOTES:

These beers are produced through spontaneous or ambient fermentation using microorganisms naturally present in the brewing environment rather than cultured yeast or bacteria alone. Wild fermentation should create complexity without becoming unbalanced or harsh. Specialty ingredients such as fruit, herbs, spices, wood, or barrel aging may be used and should integrate harmoniously with the wild character. Fruited Lambic, Gueuze, Flanders-style sour ales, Berliner Weisse, and other classic European sour or wild styles should be entered in their respective categories rather than here. Wood-aged versions may display tannic or oxidative complexity. Brewers should specify specialty ingredients, wood types, and fermentation organisms where relevant.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.505

Mixed Fermentation Sour Beer

**Mixed-fermentation**

APPEARANCE

Foam: Frothy white to off-white foam with short-lived to moderate-lasting retention.

Beer clarity: Clear to hazy/turbid appearance is acceptable depending on the underlying style and mixed fermentation profile. Haze is not considered a fault.

Beer color: Varies according to the underlying base style.

AROMA

Mixed-fermentation character should be evident and integrated with the base beer. Aromatics may include sour, funky, earthy, fruity, rustic, or lightly phenolic notes derived from combinations of *Saccharomyces*, *Brettanomyces*, *Lactobacillus*, *Pediococcus*, or other microorganisms. The aroma profile should be layered and complex rather than dominated by a single harsh characteristic. Fruity esters may be prominent and should harmonize with acidity and funk. Hop and malt aromatics vary according to the base style but generally remain secondary to the fermentation complexity.

MOUTHFEEL

Perlage: Lively to highly effervescent carbonation.

Body: Watery to lean (very light to light) is most common, often lighter than expected for the underlying base style due to attenuation.

Finish/Aftertaste: Dry to sharply attenuated finish with balanced acidity and fermentation complexity. Lingering is moderate to persistent with sour, fruity, earthy, or funky notes.

PALATE

Flavor profile should display harmonious integration between the underlying beer style and the mixed-culture fermentation character. Acidity may range from restrained tartness to assertive sourness, while Brett-derived funk may range from subtle to prominent. Fruity esters and phenolic complexity are common and should support drinkability rather than overwhelm it. Malt and hop character may vary depending on the base style but are typically less dominant than the fermentation profile. Sourness should remain pleasant and balanced rather than vinegary, aggressively acetic, or harsh.

Bitterness/Sourness/Sweetness: Low bitterness is typical, especially since bitterness and sourness can clash on the palate. Sourness may range from moderate to high. Sweetness is generally low due to high attenuation.

ADDITIONAL NOTES:

These beers are produced using mixed fermentation involving combinations of *Saccharomyces*, *Brettanomyces*, *Lactobacillus*, *Pediococcus*, or similar microorganisms. Wood or barrel aging may be used but should not dominate the overall character. The resulting beer should remain balanced, drinkable, and expressive of both the base style and fermentation profile. Diacetyl, heavy oxidation, ropey texture, or harsh acetic acidity are inappropriate. The entrant should specify the organisms used and either the base style or intended character of the beer.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.506 American Style Sour Ale



Top/Mixed-fermented

APPEARANCE

Foam: Frothy white to off-white foam with moderate-lasting retention. Retention may vary depending on acidity and fermentation profile.

Beer clarity: Clear to hazy/turbid appearance is acceptable. Chill haze, bacterial haze, and yeast-induced haze may be present at any temperature.

Beer color: Pale to black depending on the underlying style and ingredients used.

AROMA

Acidic fermentation character should be evident and balanced with the underlying beer. Fruity esters are commonly moderate to intense and may contribute complexity alongside lactic, acetic, or other organic acid impressions. Malt aroma is generally low, although darker examples may display restrained roasted malt, caramel, or chocolate notes. Hop aroma may range from absent to high depending on the base style. The sour profile should remain refreshing and pleasant rather than sharp or harsh.

MOUTHFEEL

Perlage: Fine to lively carbonation depending on the underlying style and fermentation approach.

Body: Watery to rich (very light to rich) depending on the base style and acidity level.

Finish/Aftertaste: Refreshing acidic finish with integrated fermentation complexity. Lingering is moderate to persistent with sour and fruity notes.

PALATE

Flavor profile should display balanced acidity integrated with the underlying beer style. Sourness may range from medium-low to high and may include lactic, acetic, or mixed organic acid character. Fruity esters and fermentation complexity should remain noticeable without overwhelming balance. Malt flavor is generally restrained, though darker versions may show low levels of roast, caramel, or chocolate character. Hop flavor and bitterness may range from absent to high depending on the underlying style. Acidity should enhance refreshment and complexity while remaining pleasant and drinkable.

Bitterness/Sourness/Sweetness: Bitterness may range from none to high depending on the underlying style. Sourness may range from medium-low to high. Sweetness is generally low due to attenuation and acidity.

ADDITIONAL NOTES:

These beers develop acidity through fermentation involving bacteria and yeast producing lactic, acetic, and other organic acids. *Brettanomyces* character should not be present. Diacetyl and DMS are inappropriate. Wood vessels may be used during fermentation or aging, but wood-derived flavors such as vanilla or spirit-derived barrel character should not be evident. Fruited sour beers and wood-aged sour beers are categorized separately. Brewers may provide additional information regarding the underlying base style, ingredients, or fermentation process to aid evaluation.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.507

KVEIK Beer



Kveik-fermented

APPEARANCE

Foam: Varies with the base style and specialty ingredients.

Beer clarity: Varies with the base style and specialty ingredients.

Beer color: Varies with the base style and specialty ingredients.

AROMA

These beers can show a lot of different characters. Usually there is a base style idea (like IPA or Pils or Stout etc.) and in addition more or less kveik yeast derived aroma, mostly fruity like tropical and very ripe fruity aromas, but there are also quite neutral kveik yeasts. So brewers should add notes about their idea of the beer and the process and when judging, judges should refer to these notes.

MOUTHFEEL

Perlage: Varies with the base style and specialty ingredients.

Body: Varies with the base style and specialty ingredients.

Finish/Aftertaste: Varies with the base style and specialty ingredients.

PALATE

Varies with the base style and kveik yeast characteristics (mostly fruity like tropical and very ripe fruity aromas, but there are also quite neutral kveik yeasts).

Bitterness/Sourness/Sweetness: Varies with the base style and specialty ingredients.

ADDITIONAL NOTES: Any beer fermented with kveik yeast or with a mix of kveik yeast(s) and other yeast(s) (like ale and/or brettanomyces yeast). In the past all Norwegian farmers brewed beer from their own grain. The yeast was kept by the farmers themselves between brews. If a farmer had a brew go sour, or found that the yeast in any way had gone bad or died, they were supplied with new, healthy yeast from a neighboring farm. As farming was modernized and beer became commercially available, most farmhouse brewing died out and the yeast cultures with it. Many places where the brewing tradition survived brewers started to use bread yeast from the local store instead of the old yeast from the farm. The existence of kveik today is a result of a continuous tradition, sometimes only by a handful of traditional brewers in western Norway, that has kept the original kveik strains alive along with local traditions and techniques.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.601

Wood- and Barrel-Aged Beer



Fermentation depends on the style

APPEARANCE

Foam: Frothy off-white to beige foam with moderate-lasting retention.

Beer clarity: Clear to dull appearance depending on the underlying style and aging process.

Beer color: Varies with the underlying beer style, though wood aging often deepens color, especially when toasted or charred wood is used.

AROMA

Wood-derived aromatics should be evident and integrated with the base beer. Notes may include fresh-cut wood, oak, vanilla, caramel, toffee, toast, cocoa, chocolate, coffee, or lightly charred character depending on the wood type and level of toast or char. Some wood varieties may contribute distinctive spicy, earthy, resinous, or aromatic nuances. Malt, hop, and fermentation aromas should remain supportive of the wood profile and appropriate to the underlying style.

MOUTHFEEL

Perlage: Fine to lively carbonation depending on the underlying beer style.

Body: Varies with the base style, though wood tannins may enhance body perception or dryness.

Finish/Aftertaste: Smooth finish with integrated wood complexity and balanced base beer character. Lingering is moderate to persistent with woody, toasted, or lightly tannic impressions.

PALATE

Wood-aged character should complement and enhance the underlying beer style without overwhelming it. Flavor contributions may include oak, toast, vanilla, caramel, butterscotch, cocoa, coffee, toasted bread, char, or fresh wood character depending on the type of wood and aging process. Tannins from the wood may contribute dryness, structure, or mild astringency. Malt, hop bitterness and fermentation profile should remain balanced and appropriate to the base style. Tart or acidic character should remain absent or minimal.

Bitterness/Sourness/Sweetness: Bitterness varies according to the underlying style. Sourness should be absent to very low. Sweetness may range from low to moderate depending on the base beer and wood contribution.

ADDITIONAL NOTES:

These beers are aged in contact with wood through barrels, casks, foeders, or alternative wood additions such as chips, cubes, spirals, or staves. Wood character should be noticeable yet integrated and should not dominate the beer. Oxidative aging character may be present at restrained levels, though excessive oxidation is inappropriate. Spirit, wine, or previously used barrel character should not be evident in this category, as such beers belong in Wood- and Barrel-Aged Beer categories. Stronger and fuller-bodied base styles are often better suited to pronounced wood influence. Brewers should specify the wood type and toast or char level when relevant.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.602

Wood- and Barrel-Aged Sour Beer



Fermentation depends on the style

APPEARANCE

Foam: Frothy white to beige foam with moderate-lasting retention. Retention may be reduced by acidity, wood aging, or mixed fermentation.

Beer clarity: Clear to hazy/turbid appearance depending on the underlying sour beer style and aging process.

Beer color: Varies with the underlying beer style, wood treatment, barrel influence, and any additional ingredients such as fruit.

AROMA

Wood- and barrel-derived aromatics should integrate harmoniously with the sour beer base. Aromas may include oak, toast, vanilla, char, spirit-soaked wood, wine-like vinous notes, tannins, oxidation, or other barrel-derived complexity depending on the wood source and previous barrel contents. Sour fermentation character may range from restrained tartness to assertive acidity and may include lactic, acetic, earthy, fruity, or rustic impressions. Additional complexity may arise from microflora associated with the wood or fermentation process. Malt, hop, and fermentation aromatics vary according to the underlying sour style.

MOUTHFEEL

Perlage: Fine to lively carbonation depending on the underlying style and aging process.

Body: Varies with the underlying style and barrel-aging character. Wood tannins may increase dryness or structure.

Finish/Aftertaste: Complex finish combining acidity, wood character, and barrel influence. Lingering is moderate to persistent with tannic, vinous, woody, acidic, or oxidative impressions.

PALATE

Flavor profile should display balanced integration between sour beer character and wood or barrel-derived complexity. Acidity may range from restrained to pronounced and may derive from bacteria or mixed microflora associated with the aging process. Wood influence may contribute oak, toast, vanilla, tannin, char, oxidation, spirit character, wine-like notes, or barrel-derived depth depending on the barrel type and previous contents. Malt, hop bitterness, and fermentation profile vary according to the underlying beer style. Fruited versions may contribute additional fruit character layered alongside acidity and wood expression.

Bitterness/Sourness/Sweetness: Bitterness varies according to the underlying style and barrel influence. Sourness may range from moderate to high. Sweetness is generally low, though barrel influence and residual malt sweetness may contribute balance.

ADDITIONAL NOTES:

These beers are aged in wooden vessels or in contact with wood while developing acidity through bacteria or mixed microflora. Barrel-aging may involve previously used spirit, wine, fortified wine, or other specialty barrels contributing unique complexity. Wood-aging does not always impart overt wood flavor but should contribute noticeable maturation character. Balance between sourness, wood influence, barrel character, and the underlying beer style is essential. Brettanomyces-driven sour beers exhibiting dominant Brett character should be categorized separately. Fruited versions may display integrated fruit character alongside acidity and wood-aging expression. Brewers may specify barrel type, wood species, previous barrel contents, aging duration, toast or char level, microflora, or specialty ingredients to clarify the intended profile.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.701

Fresh Hop Beer



Variable fermentation

APPEARANCE

Foam: Varies with the underlying beer style.

Beer clarity: Varies with the underlying beer style.

Beer color: Varies with the underlying beer style.

AROMA

Malt profile varies according to the underlying style. Fresh hop aroma should be prominent, displaying green, grassy, freshly cut hay or grass-like characteristics alongside other fresh hop-derived aromatics. Fruity esters may be present at levels appropriate to the base style. Fermentation profile should remain consistent with the underlying style brewed with fresh hops.

MOUTHFEEL

Perlage: Varies with the underlying beer style.

Body: Varies with the underlying beer style.

Finish/Aftertaste: Finish emphasizes vivid fresh hop character with grassy, chlorophyll-like, or green hop impressions integrated into the base beer. Lingering is moderate.

PALATE

Fresh hop flavor should be the defining characteristic, presenting green, grassy, hay-like, or freshly harvested hop attributes. Malt and bitterness vary according to the underlying style while remaining supportive of the fresh hop profile. Hop-derived chlorophyll character, texture, or mouthfeel may be perceptible but should remain harmonious with the beer. Fruity esters may be present if appropriate to the underlying style.

Bitterness/Sourness/Sweetness: Varies with the underlying beer style.

ADDITIONAL NOTES:

This category includes ales and lagers brewed with freshly harvested hops, typically used within 72 hours of harvest. Fresh hops may be used as undried cones, frozen hop material, freshly kilned cones, or pellets produced shortly after harvest. These beers are intended to showcase vivid fresh hop character and are generally best consumed fresh, as aging tends to diminish or alter the bright hop qualities. Brewers may provide details regarding hop varieties, hop processing methods, and timing of additions for competition evaluation.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.702

Coffee Beer



Variable fermentation

APPEARANCE

Foam: Open to the brewer's interpretation.

Beer clarity: Open to the brewer's interpretation.

Beer color: Open to the brewer's interpretation.

AROMA

The aroma profile is open to the brewer's interpretation, as long as coffee aroma is evident, which may range from subtle to intense while integrating harmoniously with the overall beer profile.

MOUTHFEEL

Perlage: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

Body: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

Finish/Aftertaste: Finish may emphasize coffee character balanced with the malt and hop profile of the beer.

PALATE

Coffee flavor should be the defining characteristic and may range from moderate to pronounced. Malt and hop character should remain balanced with the coffee contribution. Additional flavor nuances associated with flavored coffee may also be present if harmonious with the beer profile.

Bitterness/Sourness/Sweetness: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

ADDITIONAL NOTES:

This category includes beers brewed with coffee in any form and encourages creative interpretation without requiring a specifically identifiable base style. The coffee character should be clearly recognizable and integrate harmoniously with the beer rather than dominate harshly or taste artificial, while the beverage must still be perceived as beer rather than a coffee beverage. Overall balance and integration between the coffee and beer profile are essential for the style. Brewers may provide details regarding the type, roast level, or form of coffee used for accurate evaluation in competition settings.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.703

Chocolate or Cocoa Beer

**Variable fermentation**

APPEARANCE

Foam: Open to the brewer's interpretation.

Beer clarity: Open to the brewer's interpretation.

Beer color: Open to the brewer's interpretation.

AROMA

The aroma profile is open to the brewer's interpretation, as long as chocolate and/or cocoa aroma is evident, which may range from subtle to intense while integrating harmoniously with the overall beer profile.

MOUTHFEEL

Perlage: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

Body: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

Finish/Aftertaste: Finish may emphasize chocolate and/or cocoa character while remaining balanced with the malt and hop profile of the beer.

PALATE

Chocolate and/or cocoa flavor should be the defining characteristic and may range from moderate to pronounced. Malt and hop character should remain balanced with the chocolate and/or cocoa contribution. Additional flavor nuances associated with chocolate products may also be present if harmonious with the beer profile. Malt sweetness should support rather than overwhelm cocoa character. Hop flavor may vary but is often lower to allow chocolate attributes to remain prominent without becoming overly bitter.

Bitterness/Sourness/Sweetness: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

ADDITIONAL NOTES:

This category includes beers brewed with chocolate and/or cocoa in any form and encourages creative interpretation without requiring a specifically identifiable base style. The chocolate and/or cocoa character should be clearly recognizable and integrate harmoniously with the beer rather than dominate harshly or taste artificial, while the beverage must still be perceived as beer rather than a chocolate beverage. Overall balance and integration between the chocolate/cocoa and beer profile are essential for the style. Brewers may provide details regarding the type, origin, cacao percentage, or form of chocolate/cocoa used for accurate evaluation in competition settings.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.704

Dessert or Pastry Beer



Variable fermentation

APPEARANCE

Foam: Open to the brewer's interpretation.

Beer clarity: Open to the brewer's interpretation.

Beer color: Open to the brewer's interpretation.

AROMA

The aroma profile is open to the brewer's interpretation, as long as a clear dessert- or pastry-inspired character is evident and integrates harmoniously with the beer profile. Aromatics may include chocolate, caramel, coffee, roasted malt, vanilla, coconut, maple syrup, nuts, marshmallow, fruit, spice, or similar confectionary impressions. Low levels of fruity esters and diacetyl are acceptable when supportive of the intended dessert-like expression.

MOUTHFEEL

Perlage: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

Body: Open to the brewer's interpretation, though fuller and richer expressions are common.

Finish/Aftertaste: Finish may emphasize dessert-like sweetness, specialty ingredients, or confectionary character while remaining balanced within the overall beer profile. Lingering is clinging to persistent.

PALATE

Flavor profile should clearly express a dessert- or pastry-inspired concept while remaining recognizable as beer. Chocolate, coffee, caramel, roasted malt, vanilla, coconut, maple syrup, peanut butter, marshmallow, fruit, nuts, spice, or similar specialty ingredient character may be present in varying intensity. Malt sweetness is often elevated, while hop flavor and bitterness typically remain restrained. Fruity esters may be present at low to moderate intensity if harmonious with the overall profile.

Bitterness/Sourness/Sweetness: Open to the brewer's interpretation, as long as it supports the overall balance.

ADDITIONAL NOTES:

This category includes beers inspired by desserts, pastries, confectionary products, or sweet culinary concepts and encourages creative interpretation without requiring a specifically identifiable base style. Specialty ingredients may be used to evoke dessert-like impressions, but the beverage must still be perceived as beer rather than a sweet dessert beverage. Overall harmony, balance, and integration between specialty ingredients and the beer profile are essential for the style. Harsh artificial flavors and excessive sweetness without balance are not appropriate. Brewers may provide details regarding specialty ingredients, flavor inspirations, sugars, spices, fruit, or processing methods for accurate evaluation in competition settings.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.705 German Style Eisbock



Variable fermentation

APPEARANCE

Foam: Sparse to frothy off-white to deep ivory foam with short lived to moderate-lasting retention.

Beer clarity: Clear appearance with good clarity. Chill haze should not be present.

Beer color: Light brown to deep dark brown, occasionally approaching black, often with ruby highlights.

AROMA

Rich malt-forward aroma with intense sweet malt expression. Notes of bread crust, toast, caramel, and light chocolate may be present. Dark fruit characteristics such as plum, raisin, or grape-like notes can appear. Hop aroma is absent. Fruity esters may be evident but should not dominate. Clean fermentation profile with no diacetyl.

MOUTHFEEL

Perlage: Soft/delicate carbonation.

Body: Creamy to chewy (full-low very full).

Finish/Aftertaste: Smooth finish emphasizing rich malt character. Lingering is persistent. Finish should remain rich and malty without becoming syrupy or cloyingly sweet.

PALATE

Deep malt richness. Flavors may include Maillard-derived bread crust, toasted malt, caramel, and occasional chocolate notes. Dark fruit impressions such as plum or raisin may be present. Hop flavor is absent, while bitterness remains low and only sufficient to balance malt sweetness. Fruity esters can occur at moderate intensity. Fermentation profile should remain clean and smooth.

Bitterness/Sourness/Sweetness: Very low to low bitterness, no sourness, moderate to high sweetness.

ADDITIONAL NOTES:

Eisbock is a concentrated version of Doppelbock (but can also be made out of other styles) traditionally produced through freeze concentration, where ice is removed after partial freezing to intensify malt richness. Commercial examples are often concentrated to high strength levels. Diacetyl should not be present. Compared to Doppelbock, Eisbock is more concentrated and intense, though not necessarily sweeter or heavier in body than all Doppelbocks.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.706

Rye Beer



Top- or bottom-fermentation

APPEARANCE

Foam: Frothy to velvety white, off-white, or beige foam with moderate-lasting retention depending on the underlying style.

Beer clarity: Chill haze is acceptable in versions packaged and served without yeast. Versions served with yeast may range from hazy/turbid to cloudy in appearance.

Beer color: Wide color variation is acceptable, ranging from straw and copper in paler versions to dark amber or dark brown in stronger or darker examples.

AROMA

Malt aroma may vary according to the underlying style. Darker examples can exhibit caramel, biscuit, cocoa, chocolate, or toffee-like malt notes. Rye character should be noticeable and may present earthy, nutty, grainy, or lightly spicy aromatics. Hop aroma ranges from low to medium-high. Low roastiness, graininess, or light tannic character may be present when balanced by low to medium malt sweetness. Low spicy or fruity esters are typical, and clove-like phenolics may appear if appropriate to the underlying style. Diacetyl should not be present.

MOUTHFEEL

Perlage: Soft/delicate to lively carbonation depending on the underlying style.

Body: Watery to round (very light to medium). Rye may contribute textures ranging from crisp and dry to smooth and velvety.

Finish/Aftertaste: Finish may range from dry and crisp to smooth and rounded depending on the underlying style and rye expression. Lingering is brief to moderate.

PALATE

Rye character should be clearly evident and may express earthy, nutty, grainy, or subtly spicy qualities. Malt flavor can range from light grainy sweetness to darker caramel, biscuit, toffee, cocoa, or chocolate notes in darker examples. Hop flavor may range from low to medium-high. Low roastiness or tannic character is acceptable if balanced. Fruity esters and clove-like phenolics may be present at low intensity when appropriate to the base style.

Bitterness/Sourness/Sweetness: Low to medium bitterness, no sourness specified, low to medium sweetness.

ADDITIONAL NOTES:

The grain bill should contain sufficient rye for rye-derived character to be clearly perceptible. Beers brewed with rye that do not display evident rye character belong in other beer style categories. Rye India Pale Ale interpretations are generally categorized within Experimental IPA classifications. Versions served with yeast may exhibit a fuller, yeastier mouthfeel. Diacetyl is not appropriate. Brewers may provide details regarding the underlying beer style for competition evaluation.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.707

Pumpkin Spice Beer



Variable fermentation

APPEARANCE

Foam: Open to the brewer's interpretation.

Beer clarity: Open to the brewer's interpretation.

Beer color: Open to the brewer's interpretation.

AROMA

The aroma profile is open to the brewer's interpretation, as long as pumpkin spice-inspired character is evident, which may range from subtle to intense while integrating harmoniously with the overall beer profile. Spice notes commonly associated with pumpkin spice, such as cinnamon, nutmeg, clove, ginger, or allspice, may be present alongside sweet dessert-like aromatics when balanced and appropriate.

MOUTHFEEL

Perlage: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

Body: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

Finish/Aftertaste: Finish may emphasize pumpkin spice-inspired character while remaining balanced with the malt and hop profile of the beer.

PALATE

Flavor profile is driven by the pumpkin and/or spice additions. Hop flavor may range from none to medium and should remain balanced with specialty ingredients. Spice intensity may vary from restrained to prominent but should remain integrated and harmonious.

Bitterness/Sourness/Sweetness: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

ADDITIONAL NOTES:

This category includes beers brewed with pumpkin (*Cucurbita pepo*) or winter squash added during mashing, boiling, or fermentation. Creative interpretation is encouraged without requiring a specifically identifiable base style. Spice additions should remain balanced and not dominate in a harsh or artificial manner. Brewers may use a wide variety of spice combinations beyond traditional pumpkin pie spices. Brewers may provide details regarding the ingredients, spice blend, or specialty additions used for accurate evaluation in competition settings.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.708

Pumpkin/Squash Beer

**Variable fermentation**

APPEARANCE

Foam: Open to the brewer's interpretation.

Beer clarity: Open to the brewer's interpretation.

Beer color: Open to the brewer's interpretation.

AROMA

The aroma profile is open to the brewer's interpretation, as long as pumpkin and/or squash character is evident and integrates harmoniously with the overall beer profile. Malt, hop, and fermentation character may vary broadly depending on the intended beer expression.

MOUTHFEEL

Perlage: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

Body: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

Finish/Aftertaste: Finish may emphasize pumpkin and/or squash character while remaining balanced with the malt and hop profile of the beer.

PALATE

Pumpkin and/or squash flavor should be clearly recognizable and may range from subtle to pronounced. Malt and hop character should remain balanced with the pumpkin/squash contribution. Additional specialty-style elements such as smoked, fruity, tart, or sour characteristics may also be present if harmonious with the overall beer profile.

Bitterness/Sourness/Sweetness: Open to the brewer's interpretation, as long as it supports the overall balance.

ADDITIONAL NOTES:

This category includes beers brewed with pumpkin (*Cucurbita pepo*) and/or winter squash in any form and encourages creative interpretation without requiring a specifically identifiable base style. The pumpkin and/or squash character should be clearly recognizable and integrate harmoniously with the beer while the beverage must still be perceived as beer rather than a vegetable-based beverage. Overall balance and integration between the pumpkin/squash and beer profile are essential for the style. Spice character should be absent; spiced examples belong in Pumpkin Spice Beer or other appropriate specialty categories. Brewers may provide details regarding the type, preparation method, or processing of pumpkin/squash used for accurate evaluation in competition settings.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.709 Field Beer



Variable fermentation

APPEARANCE

Foam: Open to the brewer's interpretation.

Beer clarity: Open to the brewer's interpretation.

Beer color: Open to the brewer's interpretation.

AROMA

The aroma profile is open to the brewer's interpretation, as long as the vegetable ingredient character is evident and integrates harmoniously with the overall beer profile. Malt, hop, fermentation, and specialty ingredient expression may vary broadly depending on the intended beer concept.

MOUTHFEEL

Perlage: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

Body: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

Finish/Aftertaste: Finish may emphasize field ingredient character while remaining balanced with the malt and hop profile of the beer.

PALATE

Field ingredient flavors should be present and integrated with the underlying beer style, ranging from restrained to pronounced intensity. Malt and hop flavor may range from very low to medium-high. Vegetable character should not be overshadowed by hop presence. Flavors from vegetables, nuts, mushrooms, cucumber, coconut, or similar ingredients may be present depending on the interpretation.

Bitterness/Sourness/Sweetness: Open to the brewer's interpretation, as long as it supports the overall balance.

ADDITIONAL NOTES:

This category includes beers brewed with vegetables, nuts, mushrooms, or other field-derived ingredients in any form and encourages creative interpretation without requiring a specifically identifiable base style. The specialty ingredient character should be clearly recognizable and integrate harmoniously with the beer while the beverage must still be perceived as beer rather than a vegetable- or ingredient-based beverage. Overall balance and integration between the field ingredients and beer profile are essential for the style. Chili pepper beers belong in Chili Beer categories. Brewers may provide details regarding the ingredients used and their preparation or processing methods for accurate evaluation in competition settings.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.710

Herb and Spice Beer



Variable fermentation

APPEARANCE

Foam: Open to the brewer's interpretation.

Beer clarity: Open to the brewer's interpretation.

Beer color: Open to the brewer's interpretation.

AROMA

The aroma profile is open to the brewer's interpretation, as long as herb and/or spice character is evident and integrates harmoniously with the overall beer profile. Malt, hop, fermentation, and specialty ingredient expression may vary broadly depending on the intended beer concept. Individual herbs or spices may not always be distinctly identifiable.

MOUTHFEEL

Perlage: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

Body: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

Finish/Aftertaste: Finish may emphasize herbal, floral, earthy, or spicy character while remaining balanced with the malt and hop profile of the beer.

PALATE

Herb and/or spice flavor should be clearly recognizable and may range from subtle to pronounced. Malt and hop character should remain balanced with the specialty ingredient contribution. Herbal, floral, earthy, spicy, or botanical characteristics may be present if harmonious with the overall beer profile. Individual herbs or spices may blend together and not always be distinctly identifiable.

Bitterness/Sourness/Sweetness: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

ADDITIONAL NOTES:

This category includes beers brewed with herbs, spices, flowers, roots, seeds, vegetables, fruits, or similar botanical ingredients in any form and encourages creative interpretation without requiring a specifically identifiable base style. The specialty ingredient character should be clearly recognizable and integrate harmoniously with the beer while the beverage must still be perceived as beer rather than a botanical or spice beverage. Overall balance and integration between the specialty ingredients and beer profile are essential for the style. Brewers may provide details regarding the ingredients used and their preparation or processing methods for accurate evaluation in competition settings.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.711 Chili Pepper Beer



Variable fermentation

APPEARANCE

Foam: Open to the brewer's interpretation.

Beer clarity: Open to the brewer's interpretation.

Beer color: Open to the brewer's interpretation.

AROMA

The aroma profile is open to the brewer's interpretation, as long as chili pepper character is evident and integrates harmoniously with the overall beer profile. Chili expression may range from vegetal and earthy to spicy or pungent depending on the peppers used. Malt, hop, fermentation, and specialty ingredient expression may vary broadly depending on the intended beer concept.

MOUTHFEEL

Perlage: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

Body: Open to the brewer's interpretation, as long as it supports the overall balance and drinkability.

Finish/Aftertaste: Finish may emphasize chili pepper heat or spice while remaining balanced with the malt and hop profile of the beer.

PALATE

Chili pepper flavor and heat should be clearly recognizable and may range from subtle to intense.

Pepper character may present as vegetal, earthy, fruity, smoky, spicy, or hot depending on the chili variety used. Malt and hop character should remain balanced with the chili contribution while supporting overall harmony and drinkability.

Bitterness/Sourness/Sweetness: Open to the brewer's interpretation, as long as it supports the overall balance.

ADDITIONAL NOTES:

This category includes beers brewed with chili peppers for flavor, aroma, or heat contribution and encourages creative interpretation without requiring a specifically identifiable base style. Chili character should be noticeable but remain balanced within the overall beer profile. Beers combining chili peppers with other dominant specialty-style characteristics should still generally be entered in this category rather than experimental beer. Chili peppers used as subtle supporting spices within broader spice blends may instead fit other specialty categories. Brewers may provide details regarding chili varieties or processing methods for competition evaluation.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.712 Chinese Style Tea Beer



Variable fermentation

APPEARANCE

Foam: Foam characteristics vary with the underlying beer style and tea type used. Retention and foam color should remain appropriate for the base style.

Beer clarity: Clarity may range from brilliant to slightly hazy. Light haze caused by interactions between tea polyphenols and beer proteins is acceptable. Sediment, flocculent particles, or unattractive turbidity are inappropriate.

Beer color: Color varies with the base beer style and tea type used. Green and white teas may contribute pale yellow-green or golden tones, while oolong, yellow, black, or dark teas may contribute amber, copper, or deeper brown hues.

AROMA

Tea aroma may range from low to high and should be clearly perceptible while remaining balanced with malt, hop, and fermentation character. Depending on the tea used, aromas may include floral, fruity, honey-like, herbal, chestnut, bean-like, grainy, roasted, woody, caramel-like, medicinal, earthy, or aged impressions. Malt, hop, and fermentation character should remain appropriate to the declared base beer style and harmonize with the tea profile. Raw vegetal, stale tea-like, moldy, burnt, spoiled, or artificial character is inappropriate.

MOUTHFEEL

Perlage: Soft/delicate to lively carbonation depending on the underlying beer style.

Body: Body ranges from watery to rich (very light to full) depending on the base beer style and tea used.

Finish/Aftertaste: Finish may range from dry to moderately sweet and often presents lingering tea character with light returning sweetness or soft tea tannin expression. Lingering is brief to moderate. Light tea-derived astringency is acceptable but should not become harsh, chalky, scraping, or persistently puckering.

PALATE

Tea flavor should be clearly noticeable and integrated with the underlying beer style rather than overwhelming it. Depending on the tea type used, flavors may include floral-fruity, honey-like, herbal, chestnut, bean-like, grainy, roasted, woody, caramelized, medicinal, earthy, or mellow sweet impressions. Bitterness may derive from both hops and tea tannins but should remain balanced and not create sharp or abrasive bitterness. The underlying beer style should remain perceptible and harmonious with the tea expression.

Bitterness/Sourness/Sweetness: Bitterness varies with the base beer style and tea tannin expression, sourness should only be present if appropriate to the declared style or additional ingredients, sweetness may range from low to moderate depending on the beer and tea profile.

ADDITIONAL NOTES:

This category includes beers brewed with true tea derived from *Camellia sinensis*, including green, white, yellow, oolong, black, dark, or specialty teas made from these tea types. Tea character must be clearly perceptible and should express authentic tea-derived flavor rather than artificial flavoring or simple sweetened tea character. Specialty teas blended with flowers, fruits, herbs, spices, citrus peel, smoke, or other ingredients are permitted when declared. Beers brewed solely with non-tea botanical infusions such as chamomile, chrysanthemum, barley tea, or buckwheat tea do not belong in this category. Brewers should specify the underlying beer style together with the tea type(s) used and any additional specialty ingredients or flavorings.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.713

Gluten-Free / Reduced Beer

**Variable fermentation**

APPEARANCE

Foam: Varies with the underlying beer style.

Beer clarity: Varies with the underlying beer style.

Beer color: Varies with the underlying beer style.

AROMA

Alternative grains and fermentable sources may create aroma profiles that differ from traditional gluten-containing versions, and such differences are acceptable within the style. Hop and malt aroma varies with the underlying beer style. Fermentation profile should remain balanced and technically sound.

MOUTHFEEL

Perlage: Varies with the underlying beer style.

Body: Varies with the underlying beer style.

Finish/Aftertaste: Varies with the underlying beer style.

PALATE

Flavor profile varies widely depending on the underlying beer style and the grains or carbohydrate sources used. Alternative fermentables may produce flavor differences compared to traditional beer styles, and these characteristics are acceptable when harmonious and technically well executed. Hop flavor and bitterness vary with the intended style. Overall balance and drinkability remain important for the evaluation criteria.

Bitterness/Sourness/Sweetness: Varies with the underlying beer style.

ADDITIONAL NOTES:

This category includes beers produced to be gluten-free or gluten-reduced through the use of gluten-free ingredients, specialized processing methods, enzymatic reduction, filtration, or other gluten-reduction techniques. Beers brewed with barley, wheat, rye, spelt, or other gluten-containing grains may be entered in this category if the gluten content has been reduced to acceptable levels through processing. Brewers are encouraged to provide information regarding the method used to achieve gluten-free or gluten-reduced status, such as alternative grains, enzymatic treatment, filtration methods, or other production techniques, together with any intended underlying beer style for accurate competition evaluation.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.714

Contemporary Beer



Variable fermentation

APPEARANCE

Foam: Varies with the base style and contemporary interpretation.

Beer clarity: Varies with the base style and contemporary interpretation.

Beer color: Varies with the base style and contemporary interpretation.

AROMA

Aroma profile should remain recognizable to the declared underlying style while showcasing contemporary interpretation through ingredients, hopping techniques, fermentation approaches, aging methods, or other brewing innovations.

MOUTHFEEL

Perlage: Varies with the underlying beer style.

Body: Varies with the underlying beer style.

Finish/Aftertaste: Varies with the base style and contemporary interpretation.

PALATE

Flavor profile should reflect a recognizable classic or established beer style while incorporating a contemporary twist through ingredient selection, process modifications, fermentation character, hopping techniques, maturation methods, or other innovative approaches. Contemporary interpretations may enhance, reinterpret, or modernize traditional styles while maintaining overall balance and drinkability.

Bitterness/Sourness/Sweetness: Varies with the base style and contemporary interpretation.

ADDITIONAL NOTES:

This category includes beers based on established beer styles that have been intentionally modified through modern ingredients, innovative brewing techniques, non-traditional processes, or contemporary flavor interpretations. The underlying beer style must remain identifiable, while the contemporary “twist” should be clearly perceptible and integrated into the overall profile. Brewers should provide the intended base style together with information describing how the beer differs from the traditional style definition. Balance, technical quality, and harmony between the base style and contemporary interpretation remain essential evaluation criteria.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.715

Alternative Grain Beer



Variable fermentation

APPEARANCE

Foam: Varies with the base style and grains used.

Beer clarity: Varies with the base style and grains used.

Beer color: Varies with the base style and grains used.

AROMA

Aroma profile follows the underlying beer style with additional grain-derived character depending on the grains used.

MOUTHFEEL

Perlage: Varies with the underlying beer style.

Body: Varies with the underlying beer style and grain selection. Certain grains may increase body and viscosity, while others may create a lighter impression.

Finish/Aftertaste: Finish should reflect the base beer style with grain-derived characteristics integrated into the overall profile. Lingering is brief to moderate.

PALATE

Flavor profile should remain recognizable to the base beer style while showcasing noticeable contribution from alternative grains. Depending on the grains used, flavors may include grainy, nutty, earthy, bready, or dry impressions. Some grains may contribute distinctive flavors, while others primarily modify texture, dryness, or overall malt complexity.

Bitterness/Sourness/Sweetness: Bitterness, sourness, and sweetness vary with the underlying beer style and grain composition.

ADDITIONAL NOTES:

This category includes standard beer styles brewed with non-traditional brewing grains such as rye, oats, buckwheat, spelt, millet, sorghum, rice, or other alternative grains. This category is not intended for styles where alternative grains are already fundamental to the classic style definition. Brewers should specify both the base beer style and the alternative grain(s) used. Gluten-free beers produced entirely from gluten-free ingredients should be entered in the gluten-free/reduced category.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.716

Beer Mix Beverage

**Variable fermentation**

APPEARANCE

Foam: Varies with the underlying beer style and mixed beverage.

Beer clarity: Varies with the underlying beer style and mixed beverage.

Beer color: Varies with the underlying beer style and mixed beverage.

AROMA

The beer base and mixed beverage should both remain perceptible. The aromatic profile is open to interpretation depending on the chosen ingredients and composition, while maintaining a harmonious and pleasant overall impression.

MOUTHFEEL

Perlage: Fine to lively carbonation.

Body: Varies with the underlying beer style and mixed beverage.

Finish/Aftertaste: Harmonious finish reflecting both the beer and mixed beverage components.

PALATE

Combination of beer and non-beer beverage components with a balanced and refreshing overall impression. Malt character, hop bitterness, fruitiness, sweetness, acidity, or herbal notes may vary depending on the ingredients and intended interpretation.

Bitterness/Sourness/Sweetness: Varies with the underlying beer style and mixed beverage.

ADDITIONAL NOTES:

The beverage must contain at least 50% beer brewed from water, malt, hops, and yeast. A broad range of interpretations is acceptable, including combinations with lemonade, soda, juice-based beverages, syrups, or other refreshing beverage components. Fruited versions using concentrates, syrups, or similar additions remain within the style, while versions with substantial fruit additions may also fit within Fruit Beer categories depending on presentation and overall impression. Examples such as Radler, Russ, Alsterwasser, and Shandy interpretations belong within this category.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.717

Other Specialty Beer



Variable fermentation

APPEARANCE

Foam: Varies with the underlying beer style.

Beer clarity: Varies with the underlying beer style.

Beer color: Varies with the underlying beer style.

AROMA

Aroma profile is highly variable and should reflect the brewer's declared concept, specialty ingredients, and underlying beer character. Malt, hop, fermentation, and specialty ingredient aromatics should remain harmonious and integrated. Specialty character may range from subtle to intense but should contribute positively to the overall balance of the beer. Fermentation profile may vary widely depending on the intended style and process.

MOUTHFEEL

Perlage: Varies with the underlying beer style.

Body: Varies with the underlying beer style.

Finish/Aftertaste: Finish and aftertaste are variable but should remain balanced and supportive of the overall beer profile. Lingering may range from brief to persistent.

PALATE

Flavor profile may encompass a broad range of malt, hop, fermentation, aging, processing, or specialty ingredient characteristics. Creative interpretations are encouraged provided the beer remains technically sound and balanced. Specialty ingredients or processes should be identifiable where intended but should not create a disjointed or unpleasant drinking experience. Flavor combinations may range from traditional to highly experimental.

Bitterness/Sourness/Sweetness: Bitterness, sourness, and sweetness may vary widely depending on the declared concept and intended balance of the beer.

ADDITIONAL NOTES:

This category is intended for beers that do not fit established classic or specialty beer categories. Examples may include unusual ingredient combinations, innovative processing techniques, hybrid concepts, unconventional fermentation approaches, or highly creative interpretations that fall outside existing style definitions. Brewers are encouraged to provide detailed information regarding the underlying beer style, specialty ingredients, fermentation methods, aging processes, or other relevant production techniques to assist with accurate sensory evaluation. Despite the broad creative freedom within this category, overall balance, drinkability, and technical quality remain important evaluation criteria. Faults such as excessive harshness, oxidation, contamination, or artificial character are not appropriate unless intentionally part of the declared concept.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



5.718 Canadian Style Spruce Pale Ale (Biere D'Épinette)



Top-fermented

APPEARANCE

Foam: Sparce, short-lived white foam, similar to sparkling wine.

Beer clarity: Clear to hazy.

Beer color: Can range from transparent to golden amber.

AROMA

Moderate to intense medicinal herbal spruce character. White Spruce has a more delicate floral, citrus and sometimes eucalyptus herbal notes, while Black Spruce has more herbal and medicinal notes. Sometimes cola-like as well, depending on the species of tree used and time of year harvested. Spruce needs to be the feature of the aroma balanced by sweet soda base.

MOUTHFEEL

Perlage: Lively carbonation.

Body: Thin (light).

Finish/Aftertaste: Fairly sweet, not cloying finish with lingering medicinal herbal warmth.

PALATE

Medicinal herbal forward with low to moderate hop like flavour. Moderate to strong spruce warming medicinal spiciness. Different spruce tree species have significantly different flavours, but all have warming medicinal herbal qualities. May also have citrus, floral, fruity, eucalyptus or even cola like notes due to the variety of spruce used and when harvested – more floral in the spring, more resinous bitter in the fall/winter.

Bitterness/Sourness/Sweetness: Low to moderate hop like bitterness. Some sweetness to balance the spruce.

ADDITIONAL NOTES:

The spruce acts like hops in the balance and flavour, providing a bitterness counterpoint to the sugar. Medicinal, herbal, woody character more common than bitter pine resin west coast style hops. Passing resemblance to a ginger ale but has a unique warming herbal medicinal aroma and flavour from the spruce. Brewers should specify which variety of tree was used (Black, Blue, White, Brewers, Norway, or Sitka Spruce, Douglas or Grand Fir, etc.) as each species varies significantly in aroma and flavour. Also specify which part of the plant (buds, bark, shoots or sap) was used, and how they were used in the brewing process. Brewers should also identify any other botanicals, spices, or fruits used if any, including molasses.

To be considered a (alcohol-free) beer, it must be made with hops and malt, but these ingredients don't need to be evidently perceived, as the spruce should dominate.

ANALYTICS

Analytical values may vary significantly depending on brewing and dealcoholization methods, therefore no fixed ranges are specified.



