



ROYAL
QUEENSLAND

BEER AWARDS

2021

STYLE GUIDELINES

The Royal National and Agricultural Association of Queensland (RNA) would like to acknowledge and thank the US Brewers Association (BA) for their permission to use these guidelines, appended with Beer Awards styles Australian Style Lager, New World Lager and New World Pale Ale.

INDEX

1. PALE ALE		
CLASS NUMBER	STYLE NAME	PAGE NUMBER
1.A	Special Bitter or Best Bitter	7
1.B	Extra Special Bitter	7
1.C	Scottish-Style Export Ale	7
1.D	Scottish-Style Light Ale	7
1.E	English-Style Summer Ale	7
1.F	Classic English-Style Summer Ale	8
1.G	Golden or Blonde Ale	8
1.H	American-Style Pale Ale	8
1.I	German-Style Koelsch	8
1.J	Classic Australian-Style Pale Ale	9
1.K	Australian-Style Pale Ale	9
1.L	International-Style Pale Ale	9
1.M	Juicy or Hazy Pale Ale	9
1.N	Light American Wheat Beer without Yeast	9
1.O	Light American Wheat Beer with Yeast	10

2. AMBER-DARK ALE		
CLASS NUMBER	STYLE NAME	PAGE NUMBER
2.A	English-Style Brown Ale	10
2.B	American-Style Amber/Red Ale	10
2.C	American-Style Brown Ale	10
2.D	American-Style Black Ale	10
2.E	German-Style Altbier	11
2.F	Irish-Style Red Ale	11
2.G	Dark American Wheat Beer with Yeast	11
2.H	Dark American Wheat Beer without Yeast	11
2.I	Scottish-Style Heavy Ale	12

3. PORTER-STOUT		
CLASS NUMBER	STYLE NAME	PAGE NUMBER
3.A	Brown Porter	12
3.B	Robust Porter	12
3.C	Sweet Stout or Cream Stout	12
3.D	Oatmeal Stout	12
3.E	Classic Irish-Style Dry Stout	13
3.F	Export-Style Stout	13
3.G	American-Style Stout	13
3.H	Smoke Porter	13

4. HYBRID BEER

CLASS NUMBER	STYLE NAME	PAGE NUMBER
4.A	Pale American-Belgo-Style Ale	14
4.B	Dark American-Belgo-Style Ale	14
4.C	Kellerbier or Zwickelbier Ale	14
4.D	Grodziskie	14
4.E	Adambier	15
4.F	Dutch-Style Kuit, Kuyt or Koyt	15
4.G	American-Style Fruit Beer	15
4.H	Fruit Wheat Beer	16
4.I	Field Beer	16
4.J	Pumpkin Spice Beer	16
4.K	Pumpkin/Squash Beer	16
4.L	Chocolate or Cocoa Beer	17
4.M	Coffee Beer	17
4.N	Herb and Spice Beer	17
4.O	Chili Pepper Beer	17
4.P	Specialty Beer	18
4.Q	Specialty Honey Beer	18
4.R	Rye Beer	18
4.S	German-Style Rye Ale	19
4.T	Ginjo Beer or Sake-Yeast Beer	19
4.U	Fresh Hop Beer	19
4.V	Wood and Barrel-Aged Beer	19
4.W	Wood and Barrel-Aged Pale to Amber Beer	20
4.X	Wood and Barrel-Aged Dark Beer	20
4.Y	Aged Beer	20
4.Z	Experimental Beer	21
4.AA	Historical Beer	21
4.BB	Smoke Beer	21
4.CC	Gluten-Free Beer	21
4.DD	Non-Alcoholic Malt Beverage	22
4.EE	American-Style Cream Ale	22
4.FF	California Common Beer	22
4.GG	Breslau-Style Pale Schops	22
4.HH	Breslau-Style Dark Schops	23
4.II	Finnish-Style Sahti	23
4.JJ	Swedish-Style Gotlandsdricke	23
4.KK	Bamberg-Style Bock Rauchbier	23
4.LL	Bamberg-Style Helles Rauchbier	24
4.MM	Bamberg-Style Maerzen Rauchbier	24
4.NN	Bamberg-Style Weiss Rauchbier	24

5. LAGER		
CLASS NUMBER	STYLE NAME	PAGE NUMBER
5.A	German-Style Pilsner	24
5.B	Bohemian-Style Pilsner	24
5.C	Munich-Style Helles	25
5.D	Dortmunder/European-Style Export	25
5.E	German-Style Maerzen	25
5.F	German-Style Leichtbier	25
5.G	German-Style Oktoberfest/Wiesn	26
5.H	German-Style Heller Bock/Maibock	26
5.I	Kellerbier or Zwickelbier Lager	26
5.J	American-Style Lager	26
5.K	American-Style Light Lager	26
5.L	American-Style Amber Light Lager	27
5.M	American-Style Pilsner	27
5.N	American-Style Ice Lager	27
5.O	American-Style Malt Liquor	27
5.P	American-Style Maerzen/Oktoberfest	28
5.Q	Australasian, Latin American or Tropical-Style Light Lager	28
5.R	International-Style Pilsner	28
5.S	Vienna-Style Lager	28
5.T	European-Style Dark Lager	28
5.U	Munich-Style Dunkel	29
5.V	German-Style Schwarzbier	29
5.W	American-Style Amber Lager	29
5.X	American-Style Dark Lager	29
5.Y	Contemporary American-Style Pilsner	29
5.Z	New World Lager	30

6. INDIA PALE ALE (IPA)		
CLASS NUMBER	STYLE NAME	PAGE NUMBER
6.A	English-Style India Pale Ale	30
6.B	American-Style India Pale Ale	30
6.C	Juicy or Hazy India Pale Ale	30
6.D	India Red Ale	31
6.E	India Black Ale	31

7. EUROPEAN-STYLE ALE		
CLASS NUMBER	STYLE NAME	PAGE NUMBER
7.A	Belgian-Style Blonde Ale	31
7.B	Belgian-Style Pale Ale	31
7.C	Belgian-Style Fruit Beer	32
7.D	Belgian-Style Table Beer	32
7.E	Belgian-Style Witbier	32
7.F	Belgian-Style Pale Strong Ale	32
7.G	Belgian-Style Dark Strong Ale	33
7.H	Belgian-Style Dubbel	33
7.I	Belgian-Style Tripel	33
7.J	Belgian-Style Quadrupel	33
7.K	Other Belgian-Style Ale	34

7.L	French-Style Biere de Garde	34
7.M	Classic French & Belgian-Style Saison	34
7.N	Specialty Saison	34
7.O	German-Style Leichtes Weizen	35
7.P	South German-Style Hefeweizen	35
7.Q	South German-Style Kristal Weizen	35
7.R	South German-Style Bernsteinfarbenes Weizen	35
7.S	South German-Style Dunkel Weizen	36

8. SESSION BEER

CLASS NUMBER	STYLE NAME	PAGE NUMBER
8.A	Ordinary Bitter	36
8.B	English-Style Pale Mild Ale	36
8.C	English-Style Dark Mild Ale	36
8.D	Session India Pale Ale	36
8.E	Session Beer/Reduced Alcohol Beer	37

9. STRONG BEER

CLASS NUMBER	STYLE NAME	PAGE NUMBER
9.A	American-Style Strong Pale Ale	37
9.B	Old Ale	37
9.C	Scotch Ale	37
9.D	British-Style Imperial Stout	38
9.E	American-Style Imperial Stout	38
9.F	American-Style Imperial Porter	38
9.G	Baltic-Style Porter	38
9.H	South German-Style Weizenbock	39
9.I	American-Style Barley Wine Ale	39
9.J	British-Style Barley Wine Ale	39
9.K	Wood and Barrel-Aged Strong Beer	39
9.L	Strong Ale	40
9.M	Other Strong Ale or Lager	40
9.N	Traditional German-Style Bock	40
9.O	German-Style Doppelbock	40
9.P	American-Style Imperial or Double India Pale Ale	40
9.Q	Juicy or Hazy Imperial Double India Pale Ale	41
9.R	Imperial Red Ale	41
9.S	American-Style Wheat Wine Ale	41
9.T	German-Style Eisbock	41

10. MIXED CULTURE BEER

CLASS NUMBER	STYLE NAME	PAGE NUMBER
10.A	Berliner-Style Weisse	42
10.B	Leipzig-Style Gose	42
10.C	Contemporary-Style Gose	42
10.D	Brett Beer	42
10.E	Mixed Culture Beer	43
10.F	American-Style Sour Ale	43
10.G	Wood and Barrel-Aged Sour Beer	43
10.H	Wild Beer	44
10.I	Belgian-Style Lambic	44

10.J	Belgian-Style Gueze Lambic	44
10.K	Belgian-Style Fruit Lambic	45
10.L	Belgian-Style Flanders Oud Bruin or Oud Red Ale	45

PALE ALE

Class 1.A – Special Bitter or Best Bitter

Colour: Deep gold to deep copper

Clarity: Chill haze is acceptable at low temperatures

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

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

Perceived Bitterness: Medium and not harsh

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

Body: Medium

Original Gravity (°Plato) 1.038-1.045 (9.5-11.2 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3.1 °Plato)

Alcohol by Weight (Volume) 3.3%-3.8% (4.2%-4.8%)

Hop Bitterness (IBU) 28-40

Colour SRM (EBC) 6-14 (12-28 EBC)

Class 1.B – Extra Special Bitter

Colour: Amber to deep copper

Clarity: Chill haze is acceptable at low temperatures
Perceived Malt Aroma & Flavour: Medium to medium-high

Perceived Hop Aroma & Flavour: Medium to medium-high

Perceived Bitterness: Medium to medium-high

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

Body: Medium to full

Original Gravity (°Plato) 1.046-1.060 (11.4-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.016 (2.6-4.1 °Plato)

Alcohol by Weight (Volume) 3.8%-4.6% (4.8%-5.8%)

Hop Bitterness (IBU) 30-45

Colour SRM (EBC) 8-14 (16-28 EBC)

Class 1.C – Scottish-Style Export Ale

Colour: Medium amber to dark chestnut brown

Clarity: Cloudy/hazy with suspended yeast

Perceived Malt Aroma & Flavour: Malt aroma and flavour is not perceived to very low

Perceived Hop Aroma & Flavour: Very low to low

Perceived Bitterness: Not perceived to medium

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

Body: Low to medium-low

Additional Notes: These beers may be brewed with malted barley, wheat and oats and unmalted barley, wheat, and oats. Contemporary examples may also contain other grains. As in traditional examples, low level salt (table salt) and coriander additions may or may not be present in Contemporary Gose. Attributes from the use of a wide variety of herbs, spices, floral or fruits not found in traditional Leipzig-Style Gose may also be present and in harmony with overall flavour profile.

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

Apparent Extract/Final Gravity (°Plato) 1.004-1.012 (2.1-3.1 °Plato)

Alcohol by Weight (Volume) 3.5%-4.3% (4.4%-5.4%)

Hop Bitterness (IBU) 5-30

Colour SRM (EBC) 3-9 (6-18 EBC)

Class 1.D – Scottish-Style Light Ale

Colour: Golden to light brown

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavour: Should not be perceived

Perceived Bitterness: Low

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

Body: Low

Original Gravity (°Plato) 1.030-1.035 (7.6-8.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3.1 °Plato)

Alcohol by Weight (Volume) 2.2%-2.8% (2.8%-3.5%)

Hop Bitterness (IBU) 9-20

Colour SRM (EBC) 6-15 (12-30 EBC)

Class 1.E – English-Style Summer Ale

Colour: Pale to gold

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavour: Residual malt sweetness is low to medium. Torrified or malted wheat is often used in quantities of 25 percent or less. Malt attributes such as biscuity or low levels of caramel are present.

Perceived Hop Aroma & Flavour: English, American or noble-type hop aroma should be low to medium. English, American

or noble-type hop flavor should not be assertive and should be well balanced with malt character.

Perceived Bitterness: **Medium-low to medium**

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

Body: **Low to medium-low**

Additional Notes: The overall impression is refreshing and thirst quenching

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

Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3.1 °Plato)

Alcohol by Weight (Volume) 2.9%-4.0% (3.7%-5.1%)

Hop Bitterness (IBU) 20-30

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 1.F – Classic English-Style Pale Ale

Colour: **Gold to copper**

Clarity: **Chill haze is acceptable at low temperatures**

Perceived Malt Aroma & Flavour: **Low to medium malt aroma and flavour is present. Low caramel character is allowable.**

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

Perceived Bitterness: **Medium-low to medium-high**

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

Body: **Medium**

Original Gravity (°Plato) 1.040-1.056 (10-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.5%-4.2% (4.4%-5.3%)

Hop Bitterness (IBU) 20-40

Colour SRM (EBC) 5-12 (10-24 EBC)

Class 1.G – Golden or Blonde Ale

Colour: **Straw to light amber**

Clarity: **Chill haze should not be present**

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

Perceived Hop Aroma & Flavour: **Hop aroma and flavour should be low to medium-low, present but not dominant.**

Perceived Bitterness: **Low to medium**

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

Body: **Low to medium with a crisp finish**

Original Gravity (°Plato) 1.045-1.054 (11.2-13.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.2%-4.0% (4.1%-5.1%)

Hop Bitterness (IBU) 15-25

Colour SRM (EBC) 3-7 (6-14 EBC)

Class 1.H – American-Style Pale Ale

Colour: **Deep golden to copper or light brown** Clarity: **Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.**

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

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

Perceived Bitterness: **Medium to medium-high**

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

Body: **Medium**

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.6 °Plato)

Alcohol by Weight (Volume) 3.5%-4.3% (4.4%-5.4%)

Hop Bitterness (IBU) 30-50

Color SRM (EBC) 6-14 (12-28 EBC)

Class 1.I – German-Style Koelsch

Colour: **Straw to gold**

Clarity: **Chill haze should not be present**

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

Perceived Hop Aroma & Flavour: **Hop aroma and flavour is low, and if evident, should express noble hop character.**

Perceived Bitterness: **Medium to medium-high**

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

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

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

Original Gravity (°Plato) 1.042-1.048 (10.5-11.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.6 °Plato)

Alcohol by Weight (Volume) 3.8%-4.2% (4.8%-5.3%)

Hop Bitterness (IBU) 22-30

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 1.J – Classic Australian-Style Pale Ale

Colour: **Straw to copper**

Clarity: **Chill haze and/or a hazy appearance caused by yeast is acceptable at low levels**

Perceived Malt Aroma & Flavour: **Low malt sweetness and other malt attributes are present**

Perceived Hop Aroma & Flavour: **Low to medium**

Perceived Bitterness: **Low to medium**

Fermentation Characteristics: **Perceivable fruity-estery aroma and flavour should be present, and are defining character of this beer style, balanced by low to medium hop aroma. Overall flavour impression is mild. Clean yeasty, bready character may be evident. Yeast in suspension if present may impact overall perception of bitterness. Diacetyl if present should be very low. DMS should not be present.**

Body: **Low to medium with a dry finish**

Original Gravity (°Plato) 1.040-1.052 (10-13 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.010 (1-2.5 °Plato)

Alcohol by Weight (Volume) 3.2%-4.7% (4.0%-6.0%)

Hop Bitterness (IBU) 15-35

Colour SRM (EBC) 3-10 (6-20 EBC)

Class 1.K – Australian-Style Pale Ale

Colour: **Straw to medium amber**

Clarity: **Yeast, chill and/or hop haze may be present in this style at low levels but are not essential**

Perceived Malt Aroma & Flavour: **Very low to medium**

Perceived Hop Aroma & Flavour: **Medium-low to medium-high, exhibiting attributes typical of modern Australian hop varieties such as tropical fruit, mango, passionfruit, and/or stone-fruit**

Perceived Bitterness: **Low to medium-high**

Fermentation Characteristics: **Very low to low fruity estery flavour and aroma are acceptable but not essential.**

Body: **Low to low-medium with a dry finish** Additional Notes: **Overall impression is a well-integrated easy drinking, refreshing pale ale style with distinctive fruity Australian hop aromas and flavours. Diacetyl if present should be very low. DMS should not be present.**

Original Gravity (°Plato) 1.040-1.052 (10-13 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.5 °Plato)

Alcohol by Weight (Volume) 3.2-4.7 (4-6)

Hop Bitterness (IBU) 15-40

Colour SRM (EBC) 3-9 (6-18 EBC)

Class 1.L – International-Style Pale Ale

Colour: **Gold to light brown**

Clarity: **Chill haze is acceptable at low temperatures**

Perceived Malt Aroma & Flavour: **Very low to medium malt flavour and aroma should be present. Low caramel malt aroma and flavour may be present.**

Perceived Hop Aroma & Flavour: **Hop aroma is low to high. Hop flavour is very low to high. Hop character can vary widely depending on variety and origin of hops used, and should reflect attributes typical of non-U.S. and non-British variety hops.**

Perceived Bitterness: **Medium to high**

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

Body: **Low to medium**

Original Gravity (°Plato) 1.040-1.060 (10-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.014 (1.5-3.6 °Plato)

Alcohol by Weight (Volume) 3.5%-5.2% (4.4%-6.6%)

Hop Bitterness (IBU) 20-42

Colour SRM (EBC) 5-14 (10-28 EBC)

Class 1.M – Juicy or Hazy Pale Ale

Colour: **Straw to deep gold**

Clarity: **Low to very high degree of cloudiness is typical of these beers. Starch, yeast, hop, protein and/or other compounds contribute to a wide range of hazy appearance within this category**

Perceived Malt Aroma & Flavour: **Low to low-medium malt aroma and flavour may be present**

Perceived Hop Aroma & Flavour: **Medium-high to very high hop aroma and flavour are present, with attributes typical of hops from any origin**

Perceived Bitterness: **Low to medium. Perceived impression of bitterness is soft and well-integrated into overall balance, and may differ significantly from measured or calculated IBU levels**

Fermentation Characteristics: **Low to medium fruity-estery aroma and flavour may be present, but are usually overwhelmed by hop fruitiness. Diacetyl should not be perceived**

Body: **Medium-low to medium-high. Perceived silky or full mouthfeel may contribute to overall flavour profile**

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.6 °Plato)

Alcohol by Weight (Volume) 3.5-4.3% (4.4-5.4%)

Hop Bitterness (IBU) 30-50; may differ from perceived bitterness

Colour SRM (EBC) 4-7 (8-14 EBC)

Class 1.N – Light American Wheat Beer without Yeast

Colour: **Straw to light amber**

Clarity: **Chill haze is acceptable**

Perceived Malt Aroma & Flavour: **Low to medium-low**

Perceived Hop Aroma & Flavour: **Low to medium**

Perceived Bitterness: Low to medium

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

Body: Very low to medium.

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

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

Apparent Extract/Final Gravity (°Plato) 1.004-1.016 (1-4.1 °Plato)

Alcohol by Weight (Volume) 3.0%-4.0% (3.8%-5.1%)

Hop Bitterness (IBU) 10-35

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

Class 1.O – Light American Wheat Beer with Yeast

Colour: Pale to light amber

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

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

Perceived Hop Aroma & Flavour: Low to medium

Perceived Bitterness: Low to medium

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

Body: Low to medium

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

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

Apparent Extract/Final Gravity (°Plato) 1.006-1.016 (1-4.1 °Plato)

Alcohol by Weight (Volume) 2.8-4.4% (3.5-5.6%)

Hop Bitterness (IBU) 10-35

Colour SRM (EBC) 4-10 (8-20 EBC)

AMBER-DARK ALE

Class 2.A – English-Style Brown Ale

Colour: Copper to dark brown

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavour: Very low Perceived Bitterness: Very low to low

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

Body: Medium

Original Gravity (°Plato) 1.040-1.050 (10-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.6 °Plato)

Alcohol by Weight (Volume) 3.3%-4.7% (4.2%-6.0%)

Hop Bitterness (IBU) 12-25

Colour SRM (EBC) 12-17 (24-34 EBC)

Class 2.B – American-Style Amber/Red Ale

Colour: Copper to reddish-brown

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavour: American-variety hop character may range from low to medium-low in aroma and flavour

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery aroma and flavour are low, if present. Diacetyl can be absent or perceived at very low levels.

Body: Medium to medium-high

Original Gravity (°Plato) 1.048-1.058 (11.9-14.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.018 (2.5-4.6 °Plato)

Alcohol by Weight (Volume) 3.5%-4.8% (4.4%-6.1%)

Hop Bitterness (IBU) 25-45

Colour SRM (EBC) 11-18 (22-36 EBC)

Class 2.C – American-Style Brown Ale

Colour: Deep copper to very dark brown

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavour: Low to medium

Perceived Bitterness: Medium to high

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

Body: Medium

Original Gravity (°Plato) 1.040 – 1.060 (10-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.018 (2.6-4.6 °Plato)

Alcohol by Weight (Volume) 3.3%-5.0% (4.2%-6.3%)

Hop Bitterness (IBU) 25-45

Colour SRM (EBC) 15-26 (30-52 EBC)

Class 2.D – American-Style Black Ale

Colour: Very dark to black

Clarity: Opaque

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

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

Perceived Bitterness: Medium-high to high

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

Body: Medium

Original Gravity (°Plato) 1.056 – 1.075 (13.8-18.2 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.018 (3.1-4.6 °Plato)

Alcohol by Weight (Volume) 5.0%-6.0% (6.3%-7.6%)

Hop Bitterness (IBU) 50-70

Colour SRM (EBC) 35+ (70+ EBC)

Class 2.E – German-Style Altbier

Colour: Copper to dark brown

Clarity: Appearance should be bright; chill haze should not be present

Perceived Malt Aroma & Flavour: A variety of malts including wheat may be used to produce medium-low to medium malt aroma and flavour. Roast malt attributes may be present at very low levels.

Perceived Hop Aroma & Flavour: Low to medium. Character should reflect traditional German noble hops.

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

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

Body: Medium

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

Original Gravity (°Plato) 1.044-1.052 (11-12.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.6 °Plato)

Alcohol by Weight (Volume) 3.6%-4.4% (4.6%-5.6%)

Hop Bitterness (IBU) 25-52

Colour SRM (EBC) 11-19 (22-38 EBC)

Class 2.F – Irish-Style Red Ale

Colour: Copper-red to reddish-brown

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

Perceived Malt Aroma & Flavour: Low to medium candy-like caramel malt sweetness should be present in flavour. A toasted malt character should be present and there may be a slight

roast barley or roast malt presence.

Perceived Hop Aroma & Flavour: Not perceived to medium

Perceived Bitterness: Medium

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

Body: Medium

Original Gravity (°Plato) 1.040-1.048 (10-11.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.014 (2.6-3.6 °Plato)

Alcohol by Weight (Volume) 3.2%-3.8% (4.0%-4.8%)

Hop Bitterness (IBU) 20-28

Colour SRM (EBC) 11-18 (22-36 EBC)

Class 2.G – Dark American Wheat Beer with Yeast

Colour: Medium amber to dark brown

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

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

Perceived Hop Aroma & Flavour: Low to medium

Perceived Bitterness: Low to medium

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

Body: Low to medium

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

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

Apparent Extract/Final Gravity (°Plato) 1.006-1.016 (1-4.1 °Plato)

Alcohol by Weight (Volume) 2.8%-4.4% (3.8%-5.6%)

Hop Bitterness (IBU) 10-25

Colour SRM (EBC) 9-22 (18-44 EBC)

Class 2.H – Dark American Wheat Beer without Yeast

Colour: Medium amber to dark brown

Clarity: Chill haze is acceptable

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

Perceived Hop Aroma & Flavour: Low to medium

Perceived Bitterness: Low to medium

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

Body: Low to medium

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

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

Apparent Extract/Final Gravity (°Plato) 1.004-1.016 (1-4.1 °Plato)

Alcohol by Weight (Volume) 3.0%-4.0% (3.8%-5.1%)

Hop Bitterness (IBU) 10-25

Colour SRM (EBC) 9-22 (18-44 EBC)

Class 2.I – Scottish-Style Heavy Ale

Colour: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavour: Should not be perceived

Perceived Bitterness: Perceptible but low

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

Body: Medium with a soft chewy character

Original Gravity (°Plato) 1.035 – 1.040 (8.8-10 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.014 (2.6-3.6 °Plato)

Alcohol by Weight (Volume) 2.8%-3.2% (3.5%-4.1%)

Hop Bitterness (IBU) 12-20

Colour SRM (EBC) 8-30 (16-60 EBC)

PORTER-STOUT

Class 3.A – Brown Porter

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

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

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

Perceived Hop Aroma & Flavour: Very low to medium

Perceived Bitterness: Medium

Fermentation Characteristics: Fruity-estery flavours are acceptable. Diacetyl should not be perceived

Body: Low to medium

Original Gravity (°Plato) 1.040 – 1.050 (10-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.014 (1.5-3.6 °Plato)

Alcohol by Weight (Volume) 3.5%-4.7% (4.4%-6.0%)

Hop Bitterness (IBU) 20-30

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

Class 3.B – Robust Porter

Colour: Very dark brown to black

Clarity: Opaque

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

Perceived Hop Aroma & Flavour: Very low to medium

Perceived Bitterness: Medium to high

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

Body: Medium to full

Original Gravity (°Plato) 1.045 – 1.060 (11.2-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 4.0%-5.2% (5.1%-6.6%)

Hop Bitterness (IBU) 25-40

Colour SRM (EBC) 30+ (60+ EBC)

Class 3.C – Sweet Stout or Cream Stout

Colour: Black

Clarity: Opaque

Perceived Malt Aroma & Flavour: Medium to medium-high. Malt sweetness, chocolate and caramel should contribute to the aroma and should dominate the flavour profile. Roast flavour may be perceived. Low to medium-low roasted malt-derived bitterness should be present.

Perceived Hop Aroma & Flavour: Should not be perceived.

Perceived Bitterness: Low to medium-low and serves to balance and suppress some of the sweetness without contributing apparent flavour and aroma

Fermentation Characteristics: Fruity-estery flavours, if present, are low. Diacetyl should not be perceived

Body: Full-bodied. Body can be increased with the addition of milk sugar (lactose)

Original Gravity (°Plato) 1.045-1.056 (11.2-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3.1-5.1 °Plato)

Alcohol by Weight (Volume) 2.5%-5.0% (3.2%-6.3%)

Hop Bitterness (IBU) 15-25

Colour SRM (EBC) 40+ (80+ EBC)

Class 3.D – Oatmeal Stout

Colour: Dark brown to black

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

Perceived Malt Aroma & Flavour: Coffee, caramel, roasted malt or chocolate aromas should be prominent. Roasted malt character of caramel or chocolate should be smooth without bitterness.

Perceived Hop Aroma & Flavour: Optional, but should not upset the overall balance.

Perceived Bitterness: Medium

Fermentation Characteristics: Oatmeal is used in the grist, resulting in a pleasant, full flavour without being grainy. Fruity-estery aroma can range from not perceived to very low. Fruity-estery flavour is very low. Diacetyl should be absent or at extremely low levels.

Body: Full

Original Gravity (°Plato) 1.038-1.056 (9.5-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.020 (2.1-5.1 °Plato)

Alcohol by Weight (Volume) 3.0%-4.8% (3.8%-6.1%)

Hop Bitterness (IBU) 20-40

Colour SRM (EBC) 20+ (40+ EBC)

Class 3.E – Classic Irish-Style Dry Stout

Colour: Black

Clarity: Opaque

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

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

Perceived Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery character is low relative to malt and roasted barley as well as hop bitterness. Diacetyl, if present, should be very low. Slight acidity may be perceived but is not required

Body: Medium-light to medium

Additional Notes: Head retention should be persistent

Original Gravity (°Plato) 1.038 – 1.048 (9.5-11.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.012 (2.1-3.1 °Plato)

Alcohol by Weight (Volume) 3.2%-4.2% (4.1%-5.3%)

Hop Bitterness (IBU) 30-40

Colour SRM (EBC) 30-40 (40+ EBC)

Class 3.F – Export-Style Stout

Colour: Black

Clarity: Opaque

Perceived Malt Aroma & Flavour: Coffee-like roasted barley and roasted malt aromas are prominent. Initial malt and light caramel flavours give way to a distinctive dry-roasted

bitterness in the finish

Perceived Hop Aroma & Flavour: Should not be perceived

Perceived Bitterness: May be analytically high, but the perception is lessened by malt sweetness

Fermentation Characteristics: Fruity-estery aroma and flavour is low. Diacetyl should be negligible or not perceived. Slight acidity is acceptable

Body: Medium to full

Additional Notes: Head retention should be persistent

Original Gravity (°Plato) 1.052 – 1.072 (12.9-17.5 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.020 (2.1-5.1 °Plato)

Alcohol by Weight (Volume) 4.5%-6.4% (5.6%-8.0%)

Hop Bitterness (IBU) 30-60

Colour SRM (EBC) 40+ (80+ EBC)

Class 3.G – American-Style Stout

Colour: Black

Clarity: Opaque

Perceived Malt Aroma & Flavour: Coffee-like roasted barley and roasted malt aromas are prominent. Low to medium malt sweetness with low to medium caramel, chocolate, and/or roasted coffee flavour should be present, with a distinct dry-roasted bitterness in the finish. Astringency from roasted malt and roasted barley is low. Slight roasted malt acidity is acceptable.

Perceived Hop Aroma & Flavour: Medium to high, often with citrusy and/or resinous hop qualities typical of many American hop varieties.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity-estery aroma and flavour is low. Diacetyl should be negligible or not perceived.

Body: Medium to full

Additional Notes: Head retention should be persistent

Original Gravity (°Plato) 1.050-1.075 (12.4-18.2 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.022 (2.6-5.6 °Plato)

Alcohol by Weight (Volume) 4.5%-6.4% (5.7%-8.0%)

Hop Bitterness (IBU) 35-60

Colour SRM (EBC) 40+ (80+ EBC)

Class 3.H – Smoke Porter

Colour: Dark brown to black

Clarity: Opaque

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

Perceived Hop Aroma & Flavour: None to medium
Bitterness: Medium to medium-high

Fermentation Characteristics: Fruity-estery aromas and flavors are acceptable

Body: Medium to full

Original Gravity (°Plato) 1.050-1.065 (12.4-15.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.018 (2.6-4.6 °Plato)

Alcohol by Weight (Volume) 4.0%-7.0% (5.1%-8.9%)

Hop Bitterness (IBU) 20-40

Colour SRM (EBC) 20+ (40+ EBC)

HYBRID BEER

Class 4.A – Pale American-Belgo-Style Ale

Colour: Gold to light brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavour: Low

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

Perceived Bitterness: Medium to very high

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

Body: Medium-low to medium

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

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) 5-15 (10-30 EBC)

Class 4.B – Dark American-Belgo-Style Ale

Colour: Brown to black

Clarity: Chill haze is acceptable at low temperatures

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

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

Perceived Bitterness: Medium to very high

Fermentation Characteristics: Fruity-estery aroma and flavours

are medium to high. Attributes typical of fermentation with Belgian yeast such as banana, coriander, spice and/or smoky-phenolic should be in balance with malt and hops. Diacetyl, sulphur and *Brettanomyces* should not be perceived

Body: Medium-low to medium

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

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) 16+ (32+ EBC)

Class 4.C – Kellerbier or Zwickelbier Ale

Colour: Varies depending on the underlying German ale style

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

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

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

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

Fermentation Characteristics: Low to medium yeast aroma and flavour is desirable. Very low to moderately low levels of sulphur should be apparent. Low levels of acetaldehyde or other volatiles, normally reduced during lagering, may or may not be apparent. The presence of sulphur and acetaldehyde should enhance the flavour of these beers. Fruity-estery levels may vary slightly from the underlying styles due to age and presence of yeast

Body: Varies depending on underlying style

Additional Notes: These unfiltered beers are packaged and served with low to moderate amounts of yeast. They may be filtered and dosed with yeast during packaging. Beers containing non-standard ingredients or aged in flavour-imparting vessels should be categorised elsewhere.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.D – Grodziskie

Colour: Straw or golden

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavour: Oak-smoked wheat malt comprises the entire grain bill. Assertive smoked wheat malt

aromas and flavours are medium to medium-high with aroma dominated by oak smoke

Perceived Hop Aroma & Flavour: Aroma and flavour of noble hops ranges from not perceived to low

Perceived Bitterness: Medium-low to medium

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

Body: Low to medium-low

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

Original Gravity (°Plato) 1.028-1.036 (7.1-9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.6 °Plato)

Alcohol by Weight (Volume) 2.1-2.9% (2.7-3.7%)

Hop Bitterness (IBU) 15-25

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 4.E – Adambier

Colour: Light brown to very dark

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

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

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

Perceived Bitterness: Low to medium

Fermentation Characteristics: A cool ale fermentation is typically used. Extensive aging and acidification of this beer can mask malt and hop character to varying degrees. Aging in barrels may contribute some level of *Brettanomyces* and lactic character

Body: Medium to full

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

Original Gravity (°Plato) 1.070-1.090 (17.1-21.6 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.020 (2.6-5.1 °Plato)

Alcohol by Weight (Volume) 7.1-8.7% (9.0-11.0%)

Hop Bitterness (IBU) 30-50

Colour SRM (EBC) 15-35 (30-70 EBC)

Class 4.F – Dutch-Style Kuit, Kuyt or Koyt

Colour: Gold to copper

Clarity: Chill haze and other haze is acceptable

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

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

Perceived Bitterness: Medium-low to medium

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

Body: Low to medium

Additional Notes: This style of beer was popular in the Netherlands from 1400-1550

Original Gravity (°Plato) 1.050-1.080 (12.4-19.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.015 (1.5-3.7 °Plato)

Alcohol by Weight (Volume) 3.8-6.3% (4.7-7.9%)

Hop Bitterness (IBU) 25-35

Colour SRM (EBC) 5-12.5 (10-25 EBC)

Class 4.G – American-Style Fruit Beer

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

Clarity: Clear or hazy is acceptable

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

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

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

Fermentation Characteristics: American-Style Fruit Beers are fermented with traditional German, British or American ale or lager yeast. Beers fermented with Belgian-style, German-style Hefeweizen or other South German wheat beer or Berliner-style Weisse yeasts should be categorized elsewhere. Fruit beers exhibiting acidic sourness from cultured or wild bacterial fermentation should be categorized elsewhere. Acidic bacterial fermentation, if present, contributes to acidity and enhances fruity balance. No wild fermentation should be evident.

Body: Varies with style

Additional Notes: Fruit aromas, ranging from subtle to intense, should be evident and should not be overpowered by hop aromas. Fruit or fruit extracts, used as an adjunct in either the mash, kettle, primary or secondary fermentation, provide harmonious fruit character ranging from subtle to intense. Within the framework of these guidelines, fruit beers fermented with Belgian yeast (Wit, Abbey, Farmhouse, Saison and/or Brettanomyces) should be categorized as Belgian-Style Fruit Beers, or possibly as fruited Brett Beers. Some beers may fit into this category if they contain fruity adjuncts but no actual fruit. As an example, a juniper berry-flavoured beer with notable juniper berry fruity flavour and/or aroma could be categorized as a Fruit Beer, whereas a beer in which the juniper berry character is more herbal or spicy should be categorized as an Herb and Spice Beer. Fruit Beers brewed with wheat should be categorized as Fruit Wheat Beers. Fruit Beers brewed with

unusual fermentable(s), but no wheat, should be categorized as Fruit Beers. Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut should be categorized as Field Beers.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0%-9.5% (2.5%-12.0%)

Hop Bitterness (IBU) 5-70

Colour SRM (EBC) 5-50 (10-100 EBC)

Class 4.H – Fruit Wheat Beer

Colour: Generally straw to light amber, and often influenced by the colour of added fruit

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

Perceived Malt Aroma & Flavour: Low to medium-low

Perceived Hop Aroma & Flavour: Low to medium

Perceived Bitterness: Low to medium

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

Body: Low to medium

Additional Notes: The grist should include at least 30 percent malted wheat. Fruit or fruit extracts contribute aroma and flavour expressed true fruit complexity. Versions served with yeast should demonstrate a full yeasty mouthfeel. Fruited versions of Berliner Weisse or Contemporary Gose fall within those categories as they are commonly brewed with fruit. Fruited versions of Grodziskie, or Germanic-derived styles such as various Weizen or other wheat beer styles, including fruited examples of Adambier which do not exhibit attributes of wood-ageing, should not be categorised as Fruit Wheat Beers, as those styles are not commonly brewed with fruit. Such beers could deviate from parameters shown for those styles but should be suggestive of the underlying classic beer style with fruit added. Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut should be entered as Field Beers.

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

Apparent Extract/Final Gravity (°Plato) 1.004-1.016 (1-4.1 °Plato)

Alcohol by Weight (Volume) 3.0-4.0% (3.8-5.1%)

Hop Bitterness (IBU) 10-35

Colour SRM (EBC) 2-10, or colour of fruit (4-20, or colour of fruit EBC)

Class 4.I – Field Beer

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

Clarity: Clear to hazy is acceptable

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

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

Perceived Bitterness: Very low to medium-high. Vegetable character should not be muted by hop character

Fermentation Characteristics: Varies with underlying style

Body: Varies with underlying style

Additional Notes: Vegetable aromas, ranging from subtle to intense, should be evident, and should not be overpowered by hop aromas. Field Beers are any beers incorporating vegetables as flavour or carbohydrate adjuncts in either the mash, kettle, primary or secondary fermentation. The vegetable character should be in harmony with other attributes and can range from subtle to intense. Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut should be entered as Field Beers. All beers containing chilli peppers should be categorised as Chili Beers. Beers containing nuts should be categorised as Field Beers.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0-10.5% (2.5-13.3%)

Hop Bitterness (IBU) 5-70

Colour SRM (EBC) 5-50 (10-100 EBC)

Class 4.J – Pumpkin Spice Beer

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

Clarity: Clear to hazy is acceptable

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

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

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Typical of underlying beer style

Body: Varies with underlying style

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

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0%-9.5% (2.5%-12.0%)

Hop Bitterness (IBU) 5-35

Colour SRM (EBC) 5-50 (10-100 EBC)

Class 4.K – Pumpkin/Squash Beer

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

Clarity: Clear to hazy is acceptable

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

Perceived Hop Aroma & Flavour: None to medium

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Typical of underlying beer style

Body: Varies with underlying style

Additional Notes: Pumpkin/Squash beers are any beers incorporating pumpkins or winter squash as an adjunct in either the mash, kettle, primary or secondary fermentation. Pumpkin or squash aromas and flavours, ranging from subtle to intense, should be present. These beers are not spiced, but may have flavours associated with other beer styles such as smoked beer, fruit beer, sour beer etc. Spice aromas and flavours should be absent. Versions exhibiting spice aromas and/or flavours should be categorised as Pumpkin Spice Beers or as other spice beer or possibly as experimental beer styles.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0-9.5% (2.5-12.0%)

Hop Bitterness (IBU) 5-35

Colour SRM (EBC) 5-50 (10-100 EBC)

Class 4.L – Chocolate or Cocoa Beer

Colour: Light amber to black depending on the underlying style

Clarity: Clear to hazy beer is acceptable

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

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

Perceived Bitterness: Very low to medium-low

Fermentation Characteristics: Typical of underlying beer style. Attributes derived from chocolate or cocoa should be apparent in all such beers, ranging from subtle to intense, and in harmony with the overall flavour profile of the beer.

Body: Varies with underlying style

Additional Notes: Chocolate Beers are any beers incorporating dark chocolate or cocoa in any form. Beers made with white chocolate do not typify this category.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.M – Coffee Beer

Colour: Pale to black depending on the underlying style

Clarity: Clear to hazy is acceptable

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

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

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style

Body: Reflective of the underlying beer style Additional Notes: Coffee beers incorporate coffee in any form. Coffee character should be apparent as the defining attribute of this category, ranging from subtle to intense, and should be in harmony with other attributes of the underlying beer. Other flavours may also be present.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.N – Herb and Spice Beer

Colour: Varies depending on underlying style

Clarity: Clear to hazy is acceptable

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

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

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

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

Body: Varies with underlying style

Additional Notes: Herb and Spice beers are any beers using herbs or spices derived from roots, seeds, fruits, vegetable, flowers, etc. Herb and/or spice character can range from subtle to intense. Classifying these beers can be complex. Beers which exhibit herbal and/or spicy character are considered Herb and Spice Beers. Beers brewed with chili peppers are categorized as Chili Pepper Beers. Beers brewed with pumpkin in which herb and spice character dominates should be categorized as Pumpkin Spice Beers.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0%-9.5% (2.5%-12.0%)

Hop Bitterness (IBU) 5-40

Color SRM (EBC) 5-50 (10-100 EBC)

Class 4.O – Chili Pepper Beer

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

Clarity: Clear or hazy is acceptable

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

Perceived Hop Aroma & Flavour: Very low to very high

Perceived Bitterness: Very low to medium-high

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

Body: Representative of underlying style

Additional Notes: Chili Beers are any beers using chili peppers for flavour, aroma and/or heat. Chili character can range from subtle to intense. Chili pepper aroma may or may not be evident. Within the framework of these guidelines, all beers containing chili peppers should be categorised as Chili Beers. Beers which represent more than one style, such as chili beers with chocolate, should be categorised as Chili Beers.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0-10.5% (2.5-13.3%)

Hop Bitterness (IBU) 5-70

Colour SRM (EBC) 5-50 (10-100 EBC)

Class 4.P – Specialty Beer

Colour: Very light to black depending on the underlying style

Clarity: Clear to hazy is acceptable

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

Perceived Hop Aroma & Flavour: Very low to very high

Perceived Bitterness: Very low to very high

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

Body: Varies with underlying style

Additional Notes: Classifying these beers can be complex. Within the framework of these guidelines, nuts generally impart much more flavour than fermentables, and beers containing nuts should be categorized as Field Beers. Likewise, within the framework of these guidelines, coconut is defined as a vegetable and beers containing coconut should be categorized as Field Beers. Beers brewed with honey should be categorized as Specialty Honey Beers. Beers brewed with roots, seeds, flowers etc. which exhibit herbal and/or spicy characters should be categorized as Herb and Spice Beers. While beers brewed with fruits or vegetables may derive fermentable carbohydrate from those sources, they should be categorized within various Fruit Beer or Field Beer categories. Spiced versions of beers made with unusual fermentables should be categorized as Experimental Beers. Beers brewed with both unusual fermentables and fruit should be categorized as Fruit Beers.

Original Gravity (°Plato) 1.030-1.140+ (7.6-32.1+ °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030+ (1.5-7.6+ °Plato)

Alcohol by Weight (Volume) 2.0%-20+% (2.5%-25+%)

Hop Bitterness (IBU) 1-100

Colour SRM (EBC) 1-100 (2-200 EBC)

Class 4.Q – Specialty Honey Beer

Colour: Very light to black depending on underlying style

Clarity: Clear to hazy is acceptable

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

Perceived Hop Aroma & Flavour: Very low to very high

Perceived Bitterness: Very low to very high

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

Body: Varies with underlying style

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0%-9.5% (2.5%-12.0%)

Hop Bitterness (IBU) 1-100

Colour SRM (EBC) 1-100 (2-200 EBC)

Class 4.R – Rye Beer

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

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

Perceived Malt Aroma & Flavour: In darker versions, malt aromas and flavours can optionally include low roasted malt character expressed as cocoa/chocolate or caramel. Aromatic toffee, caramel, or biscuit character may also be present. Low level roastiness, graininess, or tannin astringency is acceptable when balanced with low to medium malt sweetness.

Perceived Hop Aroma & Flavour: Low to medium-high

Perceived Bitterness: Low to medium

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

Body: Low to medium

Additional Notes: The grist should include sufficient rye so that rye character is evident in the beer. Beers brewed with rye that do not exhibit rye character should be categorized in other beer styles. Rye character is often described as slightly spicy and subtly black pepper-like. Versions served with yeast should portray a full yeasty mouthfeel.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.S – German-Style Rye Ale

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

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

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

Perceived Hop Aroma & Flavour: Not perceived

Perceived Bitterness: Very low to low

Fermentation Characteristics: Low to medium banana-like and/or other fruity-estery aromas and flavours are typical. Clove-like and/or other phenolic aromas and flavours should also be present. No yeast aroma should be evident in versions without yeast. Versions packaged and served without yeast will not have yeast flavour or full mouthfeel typical of beers with yeast. Versions with yeast will have low to medium yeast aroma and flavour and a full mouthfeel, but the yeast character should not overpower the balance of rye and barley malts, esters and phenolics

Body: Low to medium

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

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

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.9-4.4% (4.9-5.6%)

Hop Bitterness (IBU) 10-15

Colour SRM (EBC) 4-25 (8-50 EBC)

Class 4.T – Ginjo Beer or Sake-Yeast Beer

Colour: Pale to dark brown

Clarity: Slight chill haze is acceptable

Perceived Malt Aroma & Flavour: Very low to medium

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

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

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

may be evident

Body: Varies depending on original gravity. Mouthfeel also varies

Additional Notes: High carbonation should be evident

Original Gravity (°Plato) 1.040-1.090 (10-21.6 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.020 (2.1-5 °Plato)

Alcohol by Weight (Volume) 3.4-8.2% (4.3-10.2%)

Hop Bitterness (IBU) 12-35

Colour SRM (EBC) 4-20 (8-40 EBC)

Class 4.U – Fresh Hop Beer

Colour: Varies with underlying style

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

Perceived Malt Aroma & Flavour: Varies with underlying style

Perceived Hop Aroma & Flavour: Fresh hop aroma and flavour is prominent exhibiting green grass-like, fresh mown hay/grass or other fresh hop attributes.

Perceived Bitterness: Varies with underlying style

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

Body: Varies with underlying style

Additional Notes: These ales are brewed with freshly harvested hops. Such hops might be undried fresh or frozen cones or ground material, or, freshly kilned dried cones or pellets. These beers are typically consumed while fresh to highlight bright fresh hop attributes. Aging these beers will typically modify and reduce fresh-hop characters resulting in unique flavour outcomes.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.V – Wood and Barrel-Aged Beer

Colour: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavour: Varies with underlying style

Perceived Hop Aroma & Flavour: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of beer being aged

Body: Varies with underlying style

Additional Notes: These are any traditional or experimental style

of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood. These beers are aged with the intention of developing unique attributes imparted by the wood and/ or liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavours, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of flavour, aroma and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. Wood-aged beers may or may not have *Brettanomyces* character.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 4.W – Wood and Barrel-Aged Pale to Amber Beer

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

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavour: Varies with underlying style

Perceived Hop Aroma & Flavour: Varies with underlying style

Perceived Bitterness: Varies with underlying style

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

Body: Varies with underlying style

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

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) 3.0%-5.0% (3.8%-6.3%)

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) 4-18 (8-36 EBC)

Class 4.X – Wood and Barrel-Aged Dark Beer

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

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavour: Varies with underlying style

Perceived Hop Aroma & Flavour: Varies with underlying style

Perceived Bitterness: Varies to underlying style

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

Body: Varies with underlying style

Additional Notes: Within the framework of these guidelines, these beers meet the criteria for colour and alcohol content shown above. Stronger (>5% abw or >6.3% abv) versions of dark wood-aged beers should be categorised in other wood-aged beer styles. These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by the liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavours, but does result in distinctive sensory outcomes. Used sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavour and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. These beers may or may not have *Brettanomyces* character. Sour wood-aged beers should be categorised elsewhere. Fruited or spiced wood-aged beers which meet the criteria for colour and alcohol content and which exhibit attributes of wood-aging are appropriately categorised here and may take on the colour, flavours and aromas of added fruits or spices

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) 3.0-5.0% (3.8-6.3%)

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) >18 (>36 EBC)

Class 4.Y – Aged Beer

Colour: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavour: Varies with underlying style

Perceived Hop Aroma & Flavour: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Aged Beers are any beers aged for over one year. A brewer may brew any type of beer of any strength and enhance its character with various aging conditions for an extended time. In general, beers with high hopping rates, roast malt, high alcohol content, and/or complex herbal, smoke or fruit character are the best candidates for aging. Aged Beers may be aged in bottles, cans, kegs or other non-wooden vessels. Aged character may be expressed in mouthfeel, aroma and flavour. Often, aged character is the result of oxidative reactions that either bring individual

flavour components into harmony or are unique flavours unto themselves. Sherry-like and fruity flavours often develop during aging, and hop character often changes. No matter what the effect, the overall character should be balanced and without aggressive flavours. The level of change created by aging will vary with the duration of aging and the underlying beer style. Mildly-flavoured beers are more likely to develop aggressive and unpleasant oxidation. Positive transformations are more likely to occur in beers with higher levels of hops, malt and/or alcohol

Body: **Varies with underlying style**

Additional Notes: Within the framework of these guidelines, Wood-Aged Beers, Brett Beers, Sour Beers or beers exhibits attributes of aging in the presence of any microflora must be categorised elsewhere

Original Gravity (°Plato) **Varies with style**

Apparent Extract/Final Gravity (°Plato) **Varies with style**

Alcohol by Weight (Volume) **Varies with style**

Hop Bitterness (IBU) **Varies with style**

Colour SRM (EBC) **Varies with style**

Class 4.Z – Experimental Beer

Colour: **Varies with underlying style**

Clarity: **Varies with underlying style**

Perceived Malt Aroma & Flavour: **Varies with underlying style**

Perceived Hop Aroma & Flavour: **Varies with underlying style**

Perceived Bitterness: **Varies with underlying style**

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

Body: **Varies with underlying style**

Additional Notes: Uniqueness is the primary consideration when evaluating this category. Within the framework of these guidelines, field, fruit, chocolate, coffee, spice, specialty, wood-aged or other beers that fit within another category should not be categorized as experimental beers.

Original Gravity (°Plato) **Varies with style**

Apparent Extract/Final Gravity (°Plato) **Varies with style**

Alcohol by Weight (Volume) **Varies with style**

Hop Bitterness (IBU) **Varies with style**

Colour SRM (EBC) **Varies with style**

Class 4.AA – Historical Beer

Colour: **Varies with underlying style**

Clarity: **Varies with underlying style**

Perceived Malt Aroma & Flavour: **Varies with underlying style**

Perceived Hop Aroma & Flavour: **Varies with underlying style**

Perceived Bitterness: **Varies with underlying style**

Fermentation Characteristics: **Varies with underlying style**

Body: **Varies with underlying style**

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

Original Gravity (°Plato) **Varies with style**

Apparent Extract/Final Gravity (°Plato) **Varies with style**

Alcohol by Weight (Volume) **Varies with style**

Hop Bitterness (IBU) **Varies with style**

Colour SRM (EBC) **Varies with style**

Class 4.BB – Smoke Beer

Colour: **Any beer of any style incorporating smoke, and therefore may range from very light to black** Clarity: **Varies with underlying beer style**

Perceived Malt Aroma & Flavour: **Varies with underlying beer style**

Perceived Hop Aroma & Flavour: **Varies with underlying beer style**

Perceived Bitterness: **Varies with underlying beer style**

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

Body: **Varies with underlying beer style**

Additional Notes: Any smoke beer that does not fit other smoke beer categories are appropriately categorized here.

Original Gravity (°Plato) **Varies with style**

Apparent Extract/Final Gravity (°Plato) **Varies with style**

Alcohol by Weight (Volume) **Varies with style**

Hop Bitterness (IBU) **Varies with style**

Colour SRM (EBC) **Varies with style**

Class 4.CC – Gluten-Free Beer

Colour: **Varies with underlying style**

Clarity: **Varies with underlying style**

Perceived Malt Aroma & Flavour: **Varies with underlying style**

Perceived Hop Aroma & Flavour: **Varies with underlying style**

Perceived Bitterness: **Varies with underlying style**

Fermentation Characteristics: Although brewers may design and identify these beers according to defined style guidelines, these

beers should be evaluated on their own merits without strict adherence to defined style parameters

Body: *Varies with underlying style*

Additional Notes: This category includes lagers, ales or other beers made from fermentable sugars, grains and converted carbohydrates and must also include some portion of cereal. All ingredients must be free of gluten. Within the framework of these guidelines, beers brewed with barley, wheat, spelt, rye and other gluten-containing ingredients may not be categorised as Gluten-Free. Gluten-Free Beers may contain malted grains that are gluten-free. NOTE: These guidelines do not supersede any government regulations. Wine, mead, flavoured malt beverages or beverages other than 'beer' as defined by the TTB are not considered 'gluten-free beer' under these guidelines. Gluten-reduced beers' original ingredients would have gluten content that has been reduced by enzymes or other processes to reduced levels. Gluten-reduced beers should be categorised in the classic style category most appropriate for the beer, rather than as Gluten-Free Beer.

Original Gravity (°Plato) *Varies with style*

Apparent Extract/Final Gravity (°Plato) *Varies with style*

Alcohol by Weight (Volume) *Varies with style*

Hop Bitterness (IBU) *Varies with style*

Colour SRM (EBC) *Varies with style*

Class 4.DD – Non-Alcoholic Malt Beverage

Colour: *Varies with underlying style*

Clarity: *Varies with underlying style*

Perceived Malt Aroma & Flavour: *Varies with underlying style*

Perceived Hop Aroma & Flavour: *Varies with underlying style*

Perceived Bitterness: *Varies at underlying style*

Fermentation Characteristics: Non-alcoholic (NA) malt beverages can emulate the character of any beer style defined within these guidelines but without alcohol (less than 0.5 percent). Due to their nature, NA malt beverages will have a profile lacking the complexity and balance of flavours that beers containing alcohol will display. NA beers should be assessed with this in mind, and should not be given negative evaluations for reasons related to the absence of alcohol

Body: *Varies with underlying style*

Original Gravity (°Plato) *Varies with style*

Apparent Extract/Final Gravity (°Plato) *Varies with style*

Alcohol by Weight (Volume) <0.5% (<0.63%)

Hop Bitterness (IBU) *Varies with style*

Colour SRM (EBC) *Varies with style*

Class 4.EE – American-Style Cream Ale

Colour: **Straw to gold**

Clarity: **Chill haze should be very low or not be present**

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

Perceived Hop Aroma & Flavour: **Hop aroma and flavour is very low to low or may be absent**
Perceived Bitterness: **Very low to low**

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

Body: **Low**

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

Original Gravity (°Plato) 1.044-1.052 (11-12.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.010 (1-2.6 °Plato)

Alcohol by Weight (Volume) 3.4%-4.5% (4.3%-5.7%)

Hop Bitterness (IBU) 10-22

Colour SRM (EBC) 2-5 (4-10 EBC)

Class 4.FF – California Common Beer

Colour: **Light amber to medium amber**

Clarity: **Appearance should be bright; chill haze should not be present**

Perceived Malt Aroma & Flavour: **Toasted malt and/or caramel malt aroma and flavour may be perceived**

Perceived Hop Aroma & Flavour: **Low to medium-low**
Perceived Bitterness: **Medium to medium-high**

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

Body: **Medium**

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

Original Gravity (°Plato) 1.045-1.056 (11.2-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.018 (2.6-4.6 °Plato)

Alcohol by Weight (Volume) 3.6%-4.5% (4.6%-5.7%)

Hop Bitterness (IBU) 35-45

Colour SRM (EBC) 8-15 (16-30 EBC)

Class 4.GG – Breslau-Style Pale Schops

Colour: **Straw to light amber**

Clarity: **Chill haze is acceptable at low temperatures**

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

Perceived Hop Aroma & Flavour: **Very low**

Perceived Bitterness: **Medium-low to medium**

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

Body: **Full**

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

Original Gravity (°Plato) 1.067-1.072 (16.5-17.5 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.016-1.024 (4.5-6.1 °Plato)

Alcohol by Weight (Volume) 4.8-5.6% (6.0-7.0%)

Hop Bitterness (IBU) 20-30

Colour SRM (EBC) 2-8+ (4-16+ EBC)

Class 4.HH – Berslau-Style Dark Schops

Colour: Dark brown to black

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

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

Perceived Hop Aroma & Flavour: Very low

Perceived Bitterness: Low

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

Body: Full

Original Gravity (°Plato) 1.067-1.072 (16.5-17.5 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.016-1.024 (4.5-6.1 °Plato)

Alcohol by Weight (Volume) 4.8-5.6% (6.0-7.0%)

Hop Bitterness (IBU) 20-30

Colour SRM (EBC) 25-40+ (50-80+ EBC)

Class 4.II – Finnish-Style Sahti

Colour: Pale to copper

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

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

Perceived Hop Aroma & Flavour: Not present to very low

Perceived Bitterness: Very low

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

Body: Medium to full

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

Original Gravity (°Plato) 1.060-1.090 (14.7-21.6 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.016-1.040 (4-10 °Plato)

Alcohol by Weight (Volume) 5.6-6.8% (7.0-8.5%)

Hop Bitterness (IBU) 3-16

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

Class 4.JJ – Swedish-Style Gotlandsdricke

Colour: Pale to copper

Clarity: Chill haze or yeast haze is acceptable

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

Perceived Hop Aroma & Flavour: Not present to very low

Perceived Bitterness: Very low to medium-low

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

Body: Medium to low

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

Original Gravity (°Plato) 1.040-1.050 (10-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.014 (2.5-3.5 °Plato)

Alcohol by Weight (Volume) 4.4-5.2% (5.5-6.5%)

Hop Bitterness (IBU) 15-25

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

Class 4.KK – Bamberg-Style Bock Rauchbier

Colour: Dark brown to very dark

Clarity: Appearance should be bright; chill haze should not be present

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

Perceived Hop Aroma & Flavour: Very low

Perceived Bitterness: Medium, increasing proportionately with starting gravity

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

Body: Medium to full

Original Gravity (°Plato) 1.066-1.074 (16.1-18 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.018-1.024 (4.6-6.1 °Plato)

Alcohol by Weight (Volume) 5.0-6.0% (6.3-7.6%)

Hop Bitterness (IBU) 20-30

Colour SRM (EBC) 20-30 (40-60 EBC)

Class 4.LL – Bamberg-Style Helles Rauchbier

Colour: Light pale to golden

Clarity: Appearance should be bright; chill haze should not be present

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

Perceived Hop Aroma & Flavour: Hop aroma and flavour is very low to low, derived from noble-type hops

Perceived Bitterness: Low to medium

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

Body: Medium

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.012 (2.1-3.1 °Plato)

Alcohol by Weight (Volume) 3.8-4.4% (4.8-5.6%)

Hop Bitterness (IBU) 18-25

Colour SRM (EBC) 4-5.5 (8-11 EBC)

Smoky malt aroma and flavour, ranging from low to high, should be present. Smoke character should be smooth, not harshly phenolic, suggesting a mild sweetness

Perceived Hop Aroma & Flavour: Not perceived

Perceived Bitterness: Low

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

Body: Medium to full

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

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

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.9-4.4% (4.9-5.6%)

Hop Bitterness (IBU) 10-15

Colour SRM (EBC) 4-18 (8-36 EBC)

LAGER

Class 4.MM – Bamberg-Style Maerzen Rauchbier

Colour: Pale to light brown

Clarity: Appearance should be bright; chill haze should not be present

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

Perceived Hop Aroma & Flavour: Hop aroma and flavour is very low to low, derived from noble-type hops

Perceived Bitterness: Low to medium

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

Body: Full

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

Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3.1-5.1 °Plato)

Alcohol by Weight (Volume) 4.0-4.7% (5.1-6.0%)

Hop Bitterness (IBU) 18-25

Colour SRM (EBC) 4-15 (8-30 EBC)

Class 5.A – German-Style Pilsner

Colour: Straw to pale

Clarity: Appearance should be bright; chill haze should not be present

Perceived Malt Aroma & Flavour: A malty sweet aroma and flavour should be present.

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

Perceived Bitterness: Medium to high

Fermentation Characteristics: Very low levels of DMS aroma and flavour, usually below most people's thresholds, may be detectable by trained or sensitive palates. Other fermentation or hop-derived sulfur aromas and flavours may be perceived at low levels. Fruity-estery aromas and flavours should not be perceived. These are well attenuated beers.

Body: Medium-light

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

Original Gravity (°Plato) 1.044-1.055 (11-13.6 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3.1 °Plato)

Alcohol by Weight (Volume) 3.6%-4.2% (4.6%-5.3%)

Hop Bitterness (IBU) 25-40

Colour SRM (EBC) 3-4 (6-8 EBC)

Class 4.NN – Bamberg-Style Weiss Rauchbier

Colour: Pale to chestnut brown

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

Perceived Malt Aroma & Flavour: In darker versions, a detectable degree of roast malt may be present without being aggressive.

Class 5.B – Bohemian-Style Pilsner

Colour: Straw to gold

Clarity: Appearance should be bright; chill haze should not be present

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

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

Perceived Bitterness: **Medium**

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

Body: **Medium**

Additional Notes: The head should be dense.

Original Gravity (°Plato) 1.044-1.056 (11-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.014-1.018 (3.6-4.5 °Plato)

Alcohol by Weight (Volume) 3.2%-4.0% (4.1%-5.1%)

Hop Bitterness (IBU) 30-45

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 5.C – Munich-Style Helles

Colour: **Pale to golden**

Clarity: Appearance should be bright; chill haze should not be present

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

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

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

Fermentation Characteristics: Fruity-estery aromas and flavours should not be perceived. Diacetyl should not be perceived. DMS should not be perceived. A very low level of fermentation-derived sulfur attributes may be evident in balance with other characters.

Body: **Medium**

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.012 (2.1-3.1 °Plato)

Alcohol by Weight (Volume) 3.8%-4.4% (4.8%-5.6%)

Hop Bitterness (IBU) 18-25

Colour SRM (EBC) 4-5.5 (8-11 EBC)

Class 5.D – Dortmund/European-Style Export

Colour: **Straw to deep golden**

Clarity: Appearance should be bright; chill haze should not be present

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

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

Perceived Bitterness: **Medium**

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

Body: **Medium**

Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.014 (2.6-3.6 °Plato)

Alcohol by Weight (Volume) 4.0%-4.8% (5.1%-6.1%)

Hop Bitterness (IBU) 23-29

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 5.E – German-Style Maerzen

Colour: **Pale to reddish-brown**

Clarity: Appearance should be bright; chill haze should not be present

Perceived Malt Aroma & Flavour: Bready or biscuity malt aroma and flavour should be present. Sweet maltiness is medium-low to medium and leads to a muted clean hop bitterness. Malt flavours should be of light toast rather than strong caramel. Low level caramel character is acceptable.

Perceived Hop Aroma & Flavour: Hop aroma and flavour is low and of noble character

Perceived Bitterness: **Medium-low to medium**

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

Body: **Medium**

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

Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3.1-5.1 °Plato)

Alcohol by Weight (Volume) 4.0%-4.7% (5.1%-6.0%)

Hop Bitterness (IBU) 18-25

Colour SRM (EBC) 4-15 (8-30 EBC)

Class 5.F – German-Style Leichtbier

Colour: **Straw to pale**

Clarity: Appearance should be bright; chill haze should not be present

Perceived Malt Aroma & Flavour: **Low to medium**

Perceived Hop Aroma & Flavour: **Low to medium**

Perceived Bitterness: **Medium**

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

Body: **Very low**

Original Gravity (°Plato) 1.026-1.034 (6.6-8.5 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.6 °Plato)

Alcohol by Weight (Volume) 2.0-2.9% (2.5-3.7%)

Hop Bitterness (IBU) 16-24

Colour SRM (EBC) 2-4 (4-8 EBC)

Class 5.G – German-Style Oktoberfest/Wiesn

Colour: **Straw to golden**

Clarity: Appearance should be bright; chill haze should not be present

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

Perceived Hop Aroma & Flavour: Very low to low
Perceived Bitterness: Very low to low and in balance with the low sweet maltiness

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

Body: **Medium**

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

Original Gravity (°Plato) 1.048-1.056 (11.9-13.8

°Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.014 (2.6-3.6 °Plato)

Alcohol by Weight (Volume) 4.0%-4.8% (5.1%-6.1%)

Hop Bitterness (IBU) 23-29

Colour SRM (EBC) 3-5 (6-10 EBC)

Class 5.H – German-Style Heller Bock/Maibock

Colour: **Pale to light amber.** The German word 'helle' means light-coloured, thus Heller Bock is a pale beer

Clarity: Appearance should be bright; chill haze should not be present

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

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

Perceived Bitterness: **Low to medium-low**

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

Body: **Medium to full**

Original Gravity (°Plato) 1.066-1.074 (16.1-18 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3.1-5.1 °Plato)

Alcohol by Weight (Volume) 5.0-6.4% (6.3-8.1%)

Hop Bitterness (IBU) 20-38

Colour SRM (EBC) 4-9 (8-18 EBC)

Class 5.I – Kellerbier or Zwickelbier Lager

Colour: **Varies depending on the underlying German lager style**

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

exhibit poor head retention.

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

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

Perceived Bitterness: **Varies depending on underlying style**

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

Body: **Varies depending on underlying style**

Additional Notes: Kellerbier Lagers are unfiltered lagered versions of German lager beer styles such as Munich-Style Helles, Dunkel, Dortmunder/Export, Bohemian Pilsener and German Pilsener. Sulfur and acetaldehyde should enhance the flavour of these beers. These unfiltered beers are packaged and served with low to moderate amounts of yeast. Contemporary versions may be filtered and dosed with yeast during packaging.

Original Gravity (°Plato) **Varies with style**

Apparent Extract/Final Gravity (°Plato) **Varies with style**

Alcohol by Weight (Volume) **Varies with style**

Hop Bitterness (IBU) **Varies with style**

Colour SRM (EBC) **Varies with style**

Class 5.J – American-Style Lager

Colour: **Straw to gold**

Clarity: **Chill haze should not be present**

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

Perceived Hop Aroma & Flavour: **Not perceived to very low**

Perceived Bitterness: **Not perceived to very low**

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

Body: **Low**

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

Original Gravity (°Plato) 1.040-1.048 (10-11.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.014 (1.5-3.6 °Plato)

Alcohol by Weight (Volume) 3.2%-4.0% (4.1%-5.1%)

Hop Bitterness (IBU) 5-15

Colour SRM (EBC) 2-4 (4-8 EBC)

Class 5.K – American-Style Light Lager

Colour: **Very light to pale**

Clarity: **Chill haze should not be present**

Perceived Malt Aroma & Flavour: **Very low**

Perceived Hop Aroma & Flavour: **Absent to very low**

Perceived Bitterness: **Absent to very low**

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

Body: **Low** with dry mouthfeel

Additional Notes: These beers are high in carbonation. Flavour attributes typical of beer are usually very low when present. Calories should not exceed 125 per 12-ounce serving. Low carb beers should have a maximum carbohydrate level of 3.0 gm per 12 oz. (356 ml).

Original Gravity (°Plato) 1.024-1.040 (6.1-10 °Plato)

Apparent Extract/Final Gravity (°Plato) 0.992-1.008 (minus 2.1-2.1 °Plato)

Alcohol by Weight (Volume) 2.8%-3.5% (3.5%-4.4%)

Hop Bitterness (IBU) 4-10

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

Class 5.L – American-Style Amber Light Lager

Colour: **Pale** to medium amber. The word 'light' refers to light body and reduced calories rather than colour

Clarity: **Chill haze** should not be present

Perceived Malt Aroma & Flavour: **Malt sweetness** is very low but evident

Perceived Hop Aroma & Flavour: **Absent** to low

Perceived Bitterness: **Very low** to low

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

Body: **Low** to medium-low

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

Original Gravity (°Plato) 1.024-1.040 (6.1-10 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.002-1.008 (0.5-2.1 °Plato)

Alcohol by Weight (Volume) 2.8-3.5% (3.5-4.4%)

Hop Bitterness (IBU) 8-15

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

Class 5.M – American-Style Pilsner

Colour: **Straw** to gold

Clarity: **Appearance** should be bright, chill haze should not be present

Perceived Malt Aroma & Flavour: **Medium-low** to medium

Perceived Hop Aroma & Flavour: Hop aroma and flavour is medium to high, exhibiting attributes typical of noble-type hops

Perceived Bitterness: **Medium** to high

Fermentation Characteristics: **DMS**, fruity-estery and diacetyl

aromas and flavours should be absent

Body: **Medium-low** to medium

Additional Notes: **Up to 25%** corn and/or rice in the grist should be used. Beers in this category hew to American-style lagers typical of the pre-Prohibition era.

Original Gravity (°Plato) 1.045-1.060 (11.2-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012 – 1.018 (3.1-4.6 °Plato)

Alcohol by Weight (Volume) 3.9%-4.7% (4.9%-6.0%)

Hop Bitterness (IBU) 35-40

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 5.N – American-Style Ice Lager

Colour: **Very pale** to golden

Clarity: **Appearance** should be bright; chill haze should not be present

Perceived Malt Aroma & Flavour: **Low** malt sweetness is present

Perceived Hop Aroma & Flavour: **Low**

Perceived Bitterness: **Low**

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

Body: **Low** to medium

Additional Notes: This style is slightly higher in alcohol than most other light-coloured American-Style lagers. It has few or no adjuncts. Typically, these beers are chilled before filtration so that ice crystals (which may or may not be removed) are formed. This process can contribute to a higher alcohol content (up to 0.5% more).

Original Gravity (°Plato) 1.040-1.060 (10-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.014 (1.5-3.6 °Plato)

Alcohol by Weight (Volume) 3.8-5.0% (4.8-6.3%)

Hop Bitterness (IBU) 7-20

Colour SRM (EBC) 2-8 (4-16 EBC)

Class 5.O – American-Style Malt Liquor

Colour: **Straw** to gold

Clarity: **Appearance** should be bright; chill haze should not be present

Perceived Malt Aroma & Flavour: **Some** malt sweetness is perceived

Perceived Hop Aroma & Flavour: **Not** perceived

Perceived Bitterness: **Very low**

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

Body: **Low** to medium-low

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

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

Apparent Extract/Final Gravity (°Plato) 1.004-1.010 (1-2.6 °Plato)

Alcohol by Weight (Volume) 5.0-6.0% (6.3-7.6%)

Hop Bitterness (IBU) 12-23

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

Class 5.P – American-Style Maerzen/Okttoberfest

Colour: **Pale to reddish brown**

Clarity: **Chill haze should not be present**

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

Perceived Hop Aroma & Flavour: **Low to medium-low**

Perceived Bitterness: **Medium-low to medium**

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

Body: **Medium**

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

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

Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3.1-5.1 °Plato)

Alcohol by Weight (Volume) 4.0-4.7% (5.1-6.0%)

Hop Bitterness (IBU) 20-30

Colour SRM (EBC) 4-15 (8-30 EBC)

Class 5.Q – Australasian, Latin American or Tropical-Style Light Lager

Colour: **Straw to gold**

Clarity: **Chill haze should not be present**

Perceived Malt Aroma & Flavour: **Malt sweetness is absent**

Perceived Hop Aroma & Flavour: **Not perceived to very low**

Perceived Bitterness: **Very low**

Fermentation Characteristics: **Sugar adjuncts are often used to lighten the body and flavour, sometimes contributing to very low to low fruity-estery aromas and flavours of apple/pear. Diacetyl should be absent. Body: Low**

Additional Notes: **Sugar, corn, rice, and other cereal grains are used as adjuncts.**

Original Gravity (°Plato) 1.038-1.046 (9.5-11.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.6 °Plato)

Alcohol by Weight (Volume) 3.2%-4.0% (4.1%-5.1%)

Hop Bitterness (IBU) 9-18

Colour SRM (EBC) 2-5 (4-10 EBC)

Class 5.R – International-Style Pilsner

Colour: **Straw to pale**

Clarity: **Appearance should be bright; chill haze should not be present**

Perceived Malt Aroma & Flavour: **Residual malt aroma and flavour may be perceived at low levels**

Perceived Hop Aroma & Flavour: **Low**

Perceived Bitterness: **Low to medium**

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

Body: **Low to medium**

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

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.010 (2.1-2.6 °Plato)

Alcohol by Weight (Volume) 3.6%-4.2% (4.6%-5.3%)

Hop Bitterness (IBU) 17-30

Colour SRM (EBC) 3-4 (6-8 EBC)

Class 5.S – Vienna-Style Lager

Colour: **Copper to reddish-brown**

Clarity: **Appearance should be bright; chill haze should not be present**

Perceived Malt Aroma & Flavour: **Characterised by malty aroma and light malt sweetness, which should have a lightly toasted malt character**

Perceived Hop Aroma & Flavour: **Very low to low, derived from noble-type hops**

Perceived Bitterness: **Low to medium-low, clean and crisp**

Fermentation Characteristics: **DMS, diacetyl, and fruity esters should not be perceived**

Body: **Medium**

Original Gravity (°Plato) 1.046-1.056 (11.4-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.018 (3.1-4.6 °Plato)

Alcohol by Weight (Volume) 3.8-4.3% (4.8-5.4%)

Hop Bitterness (IBU) 22-28

Colour SRM (EBC) 10-18 (20-36 EBC)

Class 5.T – European-Style Dark Lager

Colour: **Light brown to dark brown**

Clarity: **Appearance should be bright; chill haze should not be present**

Perceived Malt Aroma & Flavour: **Malt character is low to medium, with chocolate, roast, and malt aromas and flavours evident.**

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

Perceived Bitterness: **Medium-low to medium-high**

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

Body: Low to medium-low

Additional Notes: These beers offer a fine balance of sweet maltiness and hop bitterness.

Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.014-1.018 (3.6-4.6 °Plato)

Alcohol by Weight (Volume) 3.8%-4.2% (4.8%-5.3%)

Hop Bitterness (IBU) 20-35

Colour SRM (EBC) 15-24 (30-48 EBC)

Class 5.U – Munich-Style Dunkel

Colour: Light brown to brown

Clarity: Appearance should be bright; chill haze should not be present

Perceived Malt Aroma & Flavour: Malt character is low to medium, with chocolate, roast, bread or biscuit aromas and flavours contributed by the use of dark Munich malt.

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

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery and diacetyl aromas and flavours should not be perceived Body: Low to medium-low

Additional Notes: Dunkels do not offer an overly sweet impression, but rather a balance between malt and dark malt sweetness and hop character.

Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.014-1.018 (3.6-4.6 °Plato)

Alcohol by Weight (Volume) 3.8%-4.2% (4.8%-5.3%)

Hop Bitterness (IBU) 16-25

Colour SRM (EBC) 15-17 (30-34 EBC)

Class 5.V – German-Style Schwarzbier

Colour: Very dark brown to black, with a pale-coloured head.

Clarity: Beer colour may be too dark to perceive. When clarity is perceivable, chill haze should not be present.

Perceived Malt Aroma & Flavour: Medium malt aroma displays a mild roasted malt character. Malt sweetness is low to medium, and displays a mild roasted malt character without bitterness.

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

Perceived Bitterness: Low to medium

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

Body: Low to medium-low

Original Gravity (°Plato) 1.044-1.052 (11-12.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.016 (2.6-4.1 °Plato)

Alcohol by Weight (Volume) 3.0%-3.9% (3.8%-4.9%)

Hop Bitterness (IBU) 22-30

Colour SRM (EBC) 25-40 (50-80 EBC)

Class 5.W – American-Style Amber Lager

Colour: Gold to copper

Clarity: Appearance should be bright; chill haze should not be present

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

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

Perceived Bitterness: Very low to medium-high

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

Body: Medium

Original Gravity (°Plato) 1.042-1.056 (10.5-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.018 (2.6-4.6 °Plato)

Alcohol by Weight (Volume) 3.8%-4.3% (4.8%-5.4%)

Hop Bitterness (IBU) 18-30

Colour SRM (EBC) 6-14 (12-28 EBC)

Class 5.X – American-Style Dark Lager

Colour: Light brown to very dark

Clarity: Appearance should be bright; chill haze should not be present

Perceived Malt Aroma & Flavour: Low malt aroma and flavour may include low levels of caramel

Perceived Hop Aroma & Flavour: Very low to low

Perceived Bitterness: Very low to low, and dissipates quickly

Fermentation Characteristics: Carbonation is high. Fruity-estery, DMS and diacetyl aromas and flavours should not be perceived

Body: Low

Original Gravity (°Plato) 1.040-1.050 (10-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.012 (2.1-3.1 °Plato)

Alcohol by Weight (Volume) 3.2-4.4% (4.1-5.6%)

Hop Bitterness (IBU) 14-24

Colour SRM (EBC) 14-25 (28-50 EBC)

Class 5.Y – Contemporary American-Style Pilsner

Colour: Straw to gold

Clarity: Appearance should be bright; chill haze should not be present

Perceived Malt Aroma & Flavour: Medium-low to medium

Perceived Hop Aroma & Flavour: Hop aroma and flavour is medium to high. While traditional versions exhibit hop-derived attribute typical of noble-type hops, contemporary versions will exhibit hop and aroma attributes typical of a wide range of

American hop varieties, including citrus, fruit-like or others

Perceived Bitterness: Medium to high

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

Body: Medium-low to medium

Additional Notes: Up to 25% corn and/or rice in the grist should be used. Beers in this category diverge from American-style lagers typical of pre-Prohibition era by virtue of a wide range of hop aroma and flavour attributes

Original Gravity (°Plato) 1.045-1.060 (11.2-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.018 (3.1-4.6 °Plato)

Alcohol by Weight (Volume) 3.9-4.7% (4.9-6.0%)

Hop Bitterness (IBU) 25-40

Colour SRM (EBC) 3-6 (6-12 EBC)

Class 5.Z – New World Lager

Colour: Varies depending on underlying lager style

Clarity: Chill haze should not be present

Perceived Malt Aroma & Flavour: Residual malt aroma and flavour intensity will depend on the underlying style

Perceived Hop Aroma & Flavour: Hop aroma and flavour intensity will depend on the underlying style however New World hop character should be perceivable. Very low levels of DMS aroma are acceptable

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

Body: Light to medium

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

IPA (INDIA PALE ALE)

Class 6.A – English-Style India Pale Ale

Colour: Gold to copper

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavour: Medium malt flavour should be present

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

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity-estery flavours are moderate to very high. Traditional interpretations are characterised by medium to medium-high alcohol content.

The use of water with high mineral content results in a crisp, dry beer with a subtle and balanced character of sulphur compounds. Diacetyl can be absent or may be perceived at very low levels

Body: Medium

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

Original Gravity (°Plato) 1.046-1.064 (11.4-15.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.018 (3.1-4.6 °Plato)

Alcohol by Weight (Volume) 3.6-5.6% (4.5-7.1%)

Hop Bitterness (IBU) 35-63

Colour SRM (EBC) 6-14 (12-28 EBC)

Class 6.B – American-Style India Pale Ale

Colour: Gold to copper

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

Perceived Malt Aroma & Flavour: Low-medium to medium maltiness is present in aroma and flavour

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

Perceived Bitterness: Medium-high to very high

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

Body: Medium-low to medium

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

Original Gravity (°Plato) 1.060-1.070 (14.7-17.1 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.016 (2.5-4.1 °Plato)

Alcohol by Weight (Volume) 5.0%-6.0% (6.3%-7.5%)

Hop Bitterness (IBU) 50-70

Colour SRM (EBC) 6-12 (12-24 EBC)

Class 6.C – Juicy or Hazy India Pale Ale

Colour: Straw to deep gold

Clarity: Low to very high degree of cloudiness is typical of these beers. Starch, yeast, hop, protein and/or other compounds contribute to a wide range of hazy appearance within this category.

Perceived Malt Aroma & Flavour: Low to low-medium malt aroma and flavour may be present

Perceived Hop Aroma & Flavour: Medium-high to very high hop aroma and flavour are present, with attributes typical of hops from any origin

Perceived Bitterness: **Medium-low to medium**

Fermentation Characteristics: **Low to medium fruity-estery aroma and flavour may be present, but are usually overwhelmed by hop fruitiness. Diacetyl should not be perceived.**

Body: **Medium-low to medium-high. Perceived silky or full mouthfeel may contribute to overall flavour profile.**

Additional Notes: **Grist may include a small amount of oat, wheat or other adjuncts to promote haziness. Descriptors such as “juicy” are often used to describe the taste and aroma hop-derived attributes present in these beers.**

Original Gravity (°Plato) 1.060-1.070 (14.7-17.1 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.0-4.1 °Plato)

Alcohol by Weight (Volume) 5.5%-8.5% (6.9%-10.6%)

Hop Bitterness (IBU) 50-70

Colour SRM (EBC) 4-7 (8-14 EBC)

Class 6.D – India Red Ale

Colour: **Deep amber to dark copper/reddish-brown**

Clarity: **Chill haze is acceptable at low temperatures**

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

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

Perceived Bitterness: **High to very high**

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

Body: **Medium to full**

Original Gravity (°Plato) 1.058-1.080 (14.3-19.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.015-1.024 (3.9-6.1 °Plato)

Alcohol by Weight (Volume) 4.9%-6.3% (6.1%-7.9%)

Hop Bitterness (IBU) 45-80

Colour SRM (EBC) 10-17 (20-34 EBC)

Class 6.E – India Black Ale

Colour: **Dark brown to black**

Clarity: **Clear to opaque, but not murky**

Perceived Malt Aroma & Flavour: **Malt flavour is low to medium, clean and low levels of caramel, toffee, chocolate or coffee flavours may be present**

Perceived Hop Aroma & Flavour: **Hop aroma is medium to high and flavour is medium to high with tropical, stone fruit, melon, citrusy, berry, piney or resinous aspects**

Perceived Bitterness: **Medium to very high, but not harsh**

Fermentation Characteristics: **Diacetyl should be absent or present at very low levels**

Body: **Medium**

Original Gravity (°Plato) 1.050 – 1.085 (12.4 – 20.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010 – 1.018 (2.6 – 4.6 °Plato)

Alcohol by Weight (Volume) 4.40 – 7.40% (3.50 – 9.30%)

Hop Bitterness (IBU) 50 - 90

Colour SRM (EBC) 25 – 40 (50 – 80 EBC)

EUROPEAN-STYLE ALE

Class 7.A – Belgian-Style Blonde Ale

Colour: **Pale to light amber**

Clarity: **Chill haze is acceptable at low temperatures**

Perceived Malt Aroma & Flavour: **Malt aroma and flavour is low**

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

Perceived Bitterness: **Very low to medium-low**

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

Body: **Low to medium**

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

Original Gravity (°Plato) 1.054-1.068 (13.3-16.6 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.6 °Plato)

Alcohol by Weight (Volume) 5.0%-6.2% (6.3%-7.9%)

Hop Bitterness (IBU) 15-30

Colour SRM (EBC) 4-7 (8-14 EBC)

Class 7.B – Belgian-Style Pale Ale

Colour: **Gold to copper**

Clarity: **Chill haze is acceptable at low temperatures**

Perceived Malt Aroma & Flavour: **Malt aroma should be low. Caramel or toasted malt flavour is acceptable**

Perceived Hop Aroma & Flavour: **Hop aroma and flavour is low but noticeable. Noble-type hops are commonly used**

Perceived Bitterness: **Low to medium**

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

Body: **Low to medium**

Original Gravity (°Plato) 1.044-1.054 (11-13.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.6 °Plato)

Alcohol by Weight (Volume) 3.2%-5.0% (4.1%-6.3%)

Hop Bitterness (IBU) 20-30

Class 7.C – Belgian-Style Fruit Beer

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

Clarity: Clear to hazy beer is acceptable

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

Perceived Hop Aroma & Flavour: Low to high

Perceived Bitterness: Varies with underlying Belgian style

Fermentation Characteristics: Acidic bacterial fermentation attributes may be evident. If present, it contributes to acidity and enhances fruity balance.

Body: Varies with style

Additional Notes: Fruit aromas, ranging from subtle to intense, should be evident and should not be overpowered by hop aromas. Belgian-Style Fruit Beers are fermented with traditional Belgian yeast, (Wit, Abbey, Farmhouse, etc.). Within the framework of these guidelines, coconut is defined as a vegetable, and beers containing coconut should be categorized as Field Beers. Fruit or fruit extracts, used as adjuncts in either the mash, kettle, primary or secondary fermentation, provide harmonious fruit character ranging from subtle to intense. Classifying these beers can be complex. Wood vessels may be used for fermentation and aging, but wood-derived aromas and flavours such as vanillin should not be present. Versions exhibiting attributes derived from wood or liquids previously aged in wood should be categorized in other Wood-Aged Beer categories. Fruited Belgian-style beers which exhibit Brettanomyces may be categorized in this style, when no other category exists for such beers. However, a fruited Saison exhibiting Brett character should be categorized as a Specialty Saison. A fruited version of a Brett Beer is categorized as Fruited Brett Beer when such a Brett-containing beer is not based on an existing underlying Belgian beer style. A Lambic-Style fruit beer should be categorized as a Belgian-Style Fruit Lambic. Fruited Belgian-style beers brewed with additional adjuncts could fall in this category or perhaps as Experimental Beers. Fruit beers fermented with German, British or American ale or lager yeast should be categorized as American-Style Fruit Beers or as Fruit Wheat Beers.

Original Gravity (°Plato) 1.030-1.110 (7.6-25.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.030 (1.5-7.6 °Plato)

Alcohol by Weight (Volume) 2.0%-9.5% (2.5%-12.0%)

Hop Bitterness (IBU) 5-70

Colour SRM (EBC) 5-50 (10-100 EBC)

Class 7.D – Belgian-Style Table Beer

Colour: Gold to black. Caramel colour is sometimes added to adjust colour

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

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

Perceived Hop Aroma & Flavour: Not perceived to very low

Perceived Bitterness: Very low to low

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

Body: Low

Additional Notes: These beers may contain malted barley, wheat and rye as well as unmalted wheat, rye, oats and corn. Though not common, flavourings such as coriander or orange and lemon peel are sometimes added, but are barely perceptible. The mouthfeel is light to moderate, and sometimes boosted with unfermented sugars/malt sugars. Low carbonation and aftertaste are typical

Original Gravity (°Plato) 1.008-1.038 (2.1-9.5 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.034 (1-8.5 °Plato)

Alcohol by Weight (Volume) 0.4%-2.8% (0.5%-3.5%)

Hop Bitterness (IBU) 5-15

Colour SRM (EBC) 5-50 (10-100 EBC)

Class 7.E – Belgian-Style Witbier

Colour: Straw to pale

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

Perceived Malt Aroma & Flavour: Very low to low

Perceived Hop Aroma & Flavour: Not perceived

Perceived Bitterness: Low, from noble-type hops.

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

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

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

Original Gravity (°Plato) 1.044-1.050 (11-12.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.6 °Plato)

Alcohol by Weight (Volume) 3.8%-4.4% (4.8%-5.6%)

Hop Bitterness (IBU) 10-17

Colour SRM (EBC) 2-4 (4-8 EBC)

Class 7.F – Belgian-Style Pale Strong Ale

Colour: Pale to copper

Clarity: Chill haze is acceptable at low temperatures

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

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

Perceived Bitterness: Medium-low to medium-high

Fermentation Characteristics: Low to medium fruity-estery

aromas and flavours should be evident. Low-levels of yeast-derived phenolic spicy flavours and aromas may also be perceived. Diacetyl, if present, should be at very low levels

Body: Very low to medium

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

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

Apparent Extract/Final Gravity (°Plato) 1.008-1.024 (2-6.1 °Plato)

Alcohol by Weight (Volume) 5.6%-48.8% (7.1%-11.2%)

Hop Bitterness (IBU) 20-50

Colour SRM (EBC) 3.5-10 (7-20 EBC)

Class 7.G – Belgian-Style Dark Strong Ale

Colour: Medium amber to very dark

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavour: Low to medium

Perceived Bitterness: Low to medium

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

Body: Medium to full

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

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

Apparent Extract/Final Gravity (°Plato) 1.012-1.024 (3.1-6.1 °Plato)

Alcohol by Weight (Volume) 5.6%-8.8% (7.1%-11.2%)

Hop Bitterness (IBU) 20-50

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

Class 7.H – Belgian-Style Dubbel

Colour: Brown to very dark

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

Perceived Malt Aroma & Flavour: Cocoa, dark or dried fruit and/or caramel aroma attributes should be present along with malty sweetness

Perceived Hop Aroma & Flavour: Low, if present

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity-estery aromas and flavours

(especially banana) are appropriate at low levels. Diacetyl character should not be perceived

Body: Low to medium

Additional Notes: Head should be dense and mousse-like

Original Gravity (°Plato) 1.060-1.075 (14.7-18.2 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.016 (3.1-4.1 °Plato)

Alcohol by Weight (Volume) 5.0%-6.0% (6.3%-7.6%)

Hop Bitterness (IBU) 20-35

Colour SRM (EBC) 16-36 (32-72 EBC)

Class 7.I – Belgian-Style Tripel

Colour: Pale to light amber

Clarity: Chill haze is acceptable at low temperatures. Traditional Tripels are bottle conditioned and may exhibit slight yeast haze. However, yeast should not be intentionally roused.

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

Perceived Hop Aroma & Flavour: Low, if present

Perceived Bitterness: Medium to medium-high

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

Body: Medium

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

Original Gravity (°Plato) 1.070-1.092 (17.1-22 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.018 (2.1-4.6 °Plato)

Alcohol by Weight (Volume) 5.6%-8.0% (7.1%-10.1%)

Hop Bitterness (IBU) 20-45

Colour SRM (EBC) 4-7 (8-14 EBC)

Class 7.J – Belgian-Style Quadrupel

Colour: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavour: Not perceived to very low

Perceived Bitterness: Low to medium-low

Fermentation Characteristics: Perception of alcohol can be strong. Complex fruity flavours, such as raisins, dates, figs, grapes and/or plums are often present and may be accompanied by wine-like attributes at low levels. Clove-like

phenolic flavour and aroma should not be evident. Diacetyl and DMS should not be perceived

Body: Full with creamy mouthfeel

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

Original Gravity (°Plato) 1.084-1.120 (20.2-28 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.014-1.020 (3.6-5.1 °Plato)

Alcohol by Weight (Volume) 7.2%-11.2% (9.1%-14.2%)

Hop Bitterness (IBU) 25-50

Colour SRM (EBC) 8-25 (16-50 EBC)

Class 7.K – Other Belgian-Style Ale

Colour: Varies with style

Clarity: Varies with style

Perceived Malt Aroma & Flavour: Malt perception, both in flavour and aroma, varies widely depending on style

Perceived Hop Aroma & Flavour: Hop aroma and hop flavour varies widely depending on style

Perceived Bitterness: Varies depending on style

Fermentation Characteristics: Varies with style

Body: Varies with style

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

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 7.L – French-Style Biere de Garde

Colour: Light amber to chestnut brown/red

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

Perceived Malt Aroma & Flavour: These beers are characterised by a toasted malt aroma along with a slight malt sweetness and/or toasted malt flavour

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

Perceived Bitterness: Low to medium

Fermentation Characteristics: Fruity-estery aromas are medium to high. Fruity-estery flavours can be light to medium. Diacetyl should not be perceived. Biere de Garde may have

Brettanomyces yeast-derived flavours that are slightly acidic, fruity, horsey, goaty and/or leather-like. Alcohol may be evident in higher strength beers

Body: Low to medium

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

Original Gravity (°Plato) 1.060-1.080 (14.7-19.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.024 (3.1-6.1 °Plato)

Alcohol by Weight (Volume) 3.5%-6.3% (4.4%-8.0%)

Hop Bitterness (IBU) 20-30

Colour SRM (EBC) 7-16 (14-32 EBC)

Class 7.M – Classic French & Belgian-Style Saison

Colour: Gold to light amber

Clarity: Chill haze or slight yeast haze is acceptable

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

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

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

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

Body: Very low to low

Original Gravity (°Plato) 1.040-1.060 (10-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.5 °Plato)

Alcohol by Weight (Volume) 3.5%-5.4% (4.4%-6.8%)

Hop Bitterness (IBU) 20-38

Colour SRM (EBC) 4-7 (8-14 EBC)

Class 7.N – Specialty Saison

Colour: Pale to dark brown

Clarity: Chill haze or slight yeast haze is acceptable

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

Perceived Hop Aroma & Flavour: low to medium

Perceived Bitterness: Medium to medium-high

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

and display some yeast character and high carbonation.

Body: Low to medium

Additional Notes: Contemporary Specialty Saison represent a very wide family of specialty beers. Ingredients including spices, herbs, flowers, fruits, vegetables, fermentable sugars and carbohydrates, special yeasts of all types, wood aging, etc. may contribute unique attributes to these beers. Earthy and/or cellar-like aromas are acceptable. Colour, body, malt character, esters, alcohol level and hop character should harmonize with attributes from special ingredients.

Original Gravity (°Plato) 1.040-1.080 (10-19.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.0-3.5 °Plato)

Alcohol by Weight (Volume) 3.5%-6.6% (4.4%-8.4%)

Hop Bitterness (IBU) 20-40

Colour SRM (EBC) 4-20 (8-40 EBC)

Class 7.O – German-Style Leichtes Weizen

Colour: Straw to copper-amber

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

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

Perceived Hop Aroma & Flavour: Not perceived to very low

Perceived Bitterness: Very low

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

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

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

Original Gravity (°Plato) 1.028-1.044 (7.1-11 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.008 (1-2.1 °Plato)

Alcohol by Weight (Volume) 2.0%-2.8% (2.5%-3.5%)

Hop Bitterness (IBU) 10-15

Colour SRM (EBC) 3.5-15 (7-30 EBC)

Class 7.P – South German-Style Hefeweizen

Colour: Straw to amber

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

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

Perceived Hop Aroma & Flavour: Not perceived to very low

Perceived Bitterness: Very low

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

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent malted wheat. Hefeweizens are very highly carbonated. These beers are typically (though not always) roused during pouring, and when yeast is present, they will have a yeasty flavour and a characteristically fuller mouthfeel.

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

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.9%-4.4% (4.9%-5.6%)

Hop Bitterness (IBU) 10-15

Colour SRM (EBC) 3-9 (6-18 EBC)

Class 7.Q – South German-Style Kristal Weizen

Colour: Straw to amber

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

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

Perceived Hop Aroma & Flavour: Not perceived to very low

Perceived Bitterness: Very low

Fermentation Characteristics: The aroma and flavour is very similar to Hefeweizen with the caveat that fruity and phenolic characters are not combined with the yeasty flavour and fuller-bodied mouthfeel of yeast. The phenolic characteristics are often described as clove-like or nutmeg-like and can be smoky or even vanilla-like. A Banana-like ester aroma and flavour is often present. No diacetyl should be perceived. Kristal Weizens are well attenuated and very highly carbonated.

Body: Medium to full

Additional Notes: These beers are made with at least 50 percent malted wheat. They have no yeast flavour and they exhibit a cleaner, drier mouthfeel than counterparts served with yeast.

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

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.9%-4.4% (4.9%-5.6%)

Hop Bitterness (IBU) 10-15

Colour SRM (EBC) 3-9 (6-18 EBC)

Class 7.R – South German-Style Bernsteinfarbenes Weizen

Colour: Amber to light brown

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

Perceived Malt Aroma & Flavour: Distinct sweet maltiness and caramel or bready character is derived from the use of medium-coloured malts

Perceived Hop Aroma & Flavour: Not perceived

Perceived Bitterness: Low

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

Body: Medium to full

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

Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.8%-4.3% (4.8%-5.4%)

Hop Bitterness (IBU) 10-15

Colour SRM (EBC) 9-13 (18-26 EBC)

Class 7.S – South German-Style Dunkel Weizen

Colour: Copper-brown to very dark

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

Perceived Malt Aroma & Flavour: Distinct sweet maltiness and caramel or bready character is derived from the use of medium-coloured malts

Perceived Hop Aroma & Flavour: Not perceived

Perceived Bitterness: Low

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

Body: Medium to full

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

Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.8%-4.3% (4.8%-5.4%)

Hop Bitterness (IBU) 10-15

Colour SRM (EBC) 9-13 (18-26 EBC)

SESSION BEER

Class 8.A – Ordinary Bitter

Colour: Gold to copper-coloured

Clarity: Chill haze is allowable at cold temperatures

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

Perceived Hop Aroma & Flavour: Very low to medium-low

Perceived Bitterness: Medium

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

Body: Low to medium

Original Gravity (°Plato) 1.033-1.038 (8.3-9.5 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3.1 °Plato)

Alcohol by Weight (Volume) 2.4%-3.3% (3.0%-4.2%)

Hop Bitterness (IBU) 20-35

Colour SRM (EBC) 5-12 (10-24 EBC)

Class 8.B – English-Style Pale Mild Ale

Colour: Light amber to medium amber

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavour: Malt flavour and aroma dominate the flavour profile

Perceived Hop Aroma & Flavour: Hop aroma and flavour range from very low to low

Perceived Bitterness: Very low to low

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

Body: Low to medium-low

Original Gravity (°Plato) 1.030-1.036 (7.6-9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.008 (1-2.1 °Plato)

Alcohol by Weight (Volume) 2.7%-3.4% (3.4%-4.4%)

Hop Bitterness (IBU) 10-20

Colour SRM (EBC) 6-9 (12-18 EBC)

Class 8.C – English-Style Dark Mild Ale

Colour: Reddish-brown to very dark

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavour: Very low

Perceived Bitterness: very low to low

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

Body: Medium-low to medium

Original Gravity (°Plato) 1.030-1.036 (7.6-9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.008 (1-2.1 °Plato)

Alcohol by Weight (Volume) 2.7%-3.4% (3.4%-4.4%)

Hop Bitterness (IBU) 10-24

Colour SRM (EBC) 17-34 (34-68 EBC)

Class 8.D – Session India Pale Ale

Colour: Gold to copper

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

Perceived Malt Aroma & Flavour: A low to medium maltiness

should be present in aroma and flavour.

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

Perceived Bitterness: Medium to high

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

Body: Low to medium

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

Original Gravity (°Plato) 1.038-1.052 (9.5-12.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2-4.6 °Plato)

Alcohol by Weight (Volume) 3.0%-4.0% (3.7%-5.0%)

Hop Bitterness (IBU) 40-55

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

Class 8.E – Session Beer/Reduced Alcohol Beer

Colour: The colour should mimic the classic style upon which the beer is based

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

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

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

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

Fermentation Characteristics: Varies with underlying style

Body: Varies with underlying style

Additional Notes: This category includes any style of beer made lower in strength than described in the classic style guidelines. These beers should exhibit lower alcohol content than the classic style. Drinkability is key to a successful session beer. Beers exceeding 5.0% abv (4% abw) are not categorized as Session Beers. Beers which fit in another classic or traditional category should not be categorized as Session Beers.

Original Gravity (°Plato) 1.034-1.040 (8.5-10 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.010 (1-2.6 °Plato)

Alcohol by Weight (Volume) 2.8%-4.0% (3.5%-5.0%)

Hop Bitterness (IBU) 10-35

Colour SRM (EBC) 2+ (4+ EBC)

STRONG BEER

Class 9.A – American-Style Strong Pale Ale

Colour: Deep golden to copper

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

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

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

Perceived Bitterness: High

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

Body: Medium

Original Gravity (°Plato) 1.050-1.065 (12.4-15.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 4.4%-5.6% (5.6%-7.0%)

Hop Bitterness (IBU) 40-50

Colour SRM (EBC) 6-14 (12-28 EBC)

Class 9.B – Old Ale

Colour: Copper-red to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavour: Fruity-estery aroma can contribute to the malt aroma and flavour profile. Old Ales have a malt and sometimes caramel sweetness

Perceived Hop Aroma & Flavour: Very low to medium

Perceived Bitterness: Evident but minimal

Fermentation Characteristics: Fruity-estery flavours can contribute to the character of this ale. Alcohol types can be varied and complex. A distinctive quality of Old Ales is that they undergo an aging process, often for years. Aging can occur on their yeast either in bulk storage or through conditioning in the bottle. This contributes to a rich, wine-like and often sweet oxidised character. Complex estery attributes may also emerge. Very low diacetyl character may be evident and is acceptable

Body: Medium to full

Additional Notes: Wood-aged attributes such as vanilla are acceptable. Horsey, goaty, leathery and phenolic character and acidity produced by *Brettanomyces* may also be present but should be at low levels and balanced with other flavours. Residual flavours that come from liquids previously aged in barrel, such as bourbon and sherry, should not be present.

Original Gravity (°Plato) 1.058-1.088 (14.3-21.2 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.014-1.030 (3.6-7.6 °Plato)

Alcohol by Weight (Volume) 5.0%-7.2% (6.3%-9.1%)

Hop Bitterness (IBU) 30-65

Colour SRM (EBC) 12-30 (24-60 EBC)

Class 9.C – Scotch Ale

Colour: Light reddish-brown to very dark

Clarity: Chill haze is acceptable at low temperatures.

Perceived Malt Aroma & Flavour: Scotch Ales are aggressively

malty with a rich and dominant sweet malt aroma and flavour. A caramel character is often part of the profile. Dark roasted malt flavours may be evident at low levels

Perceived Hop Aroma & Flavour: Not perceived to very low

Perceived Bitterness: Not perceived to very low

Fermentation Characteristics: Fruity-esters, if present, are generally at low levels. Low levels of diacetyl are acceptable

Body: Full

Additional Notes: A brewery-fresh experience is intended with these beers. Oxidation is not an acceptable character. Pleasantly oxidised Scotch Ales should be classified in Aged Beer categories.

Original Gravity (°Plato) 1.072-1.085 (17.5-20.4 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.016-1.028 (4.1-7.1 °Plato)

Alcohol by Weight (Volume) 5.2%-6.7% (6.6%-8.5%)

Hop Bitterness (IBU) 25-35

Colour SRM (EBC) 15-30 (30-60 EBC)

Class 9.D – British-Style Imperial Stout

Colour: Ranging from dark copper typical of some historic examples, to very dark more typical of contemporary examples

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

Perceived Malt Aroma & Flavour: Extremely rich malty flavour, often expressed as toffee or caramel, and may be accompanied by very low roasted malt astringency.

Perceived Hop Aroma & Flavour: Very low to medium, with floral, citrus or herbal qualities.

Perceived Bitterness: Medium, and should not overwhelm the overall balance. The bitterness may be higher in darker versions while maintaining balance with sweet malt.

Fermentation Characteristics: High alcohol content is evident. High fruity-estery character may be present. Diacetyl should be absent.

Body: Full

Additional Notes: This style was also originally called “Russian Imperial Stout.”

Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.020-1.030 (5.1-7.6 °Plato)

Alcohol by Weight (Volume) 5.5%-9.5% (7.0%-12.0%)

Hop Bitterness (IBU) 45-65

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

Class 9.E – American-Style Imperial Stout

Colour: Black

Clarity: Opaque

Perceived Malt Aroma & Flavour: Extremely rich malty aroma is typical. Extremely rich malty flavour with full sweet malt character is typical. Roasted malt astringency and bitterness can be moderate but should not dominate the overall character

Perceived Hop Aroma & Flavour: Medium-high to high with floral, citrus and/or herbal character

Perceived Bitterness: Medium-high to very high and balanced with rich malt character

Fermentation Characteristics: Fruity-estery aromas and flavours are high. Diacetyl should be absent

Body: Full

Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.020-1.030 (5.1-7.6 °Plato)

Alcohol by Weight (Volume) 5.5%-9.5% (7.0%-12.0%)

Hop Bitterness (IBU) 50-80

Colour SRM (EBC) 40+ (80+ EBC)

Class 9.F – American-Style Imperial Porter

Colour: Black

Clarity: Opaque

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

Perceived Hop Aroma & Flavour: Low to medium-high

Perceived Bitterness: Medium-low to medium

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

Body: Full

Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.020-1.030 (5.1-7.6 °Plato)

Alcohol by Weight (Volume) 5.5%-9.5% (7.0%-12.0%)

Hop Bitterness (IBU) 35-50

Colour SRM (EBC) 40+ (80+ EBC)

Class 9.G – Baltic-Style Porter

Colour: Very deep ruby/garnet to black

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

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

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

Perceived Bitterness: Low to medium-low

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

and DMS should not be apparent.

Body: **Medium to full**

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

Original Gravity (°Plato) 1.072-1.092 (17.5-22 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.016-1.022 (4.1-5.6 °Plato)

Alcohol by Weight (Volume) 6.0%-7.4% (7.6%-9.3%)

Hop Bitterness (IBU) 35-40

Colour SRM (EBC) 20+ (40+ EBC)

Class 9.H – South German-Style Weizenbock

Colour: **Gold to very dark**

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

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

Perceived Hop Aroma & Flavour: **Not perceived**

Perceived Bitterness: **Low**

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

Body: **Medium to full**

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

Original Gravity (°Plato) 1.066-1.080 (16.1-19.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.016-1.028 (4.1-7.1 °Plato)

Alcohol by Weight (Volume) 5.5%-7.5% (7.0%-9.5%)

Hop Bitterness (IBU) 15-35

Colour SRM (EBC) 4.5-30 (9-60 EBC)

Class 9.I – American-Style Barley Wine Ale

Colour: **Amber to deep red/copper-garnet**

Clarity: **Chill haze is acceptable at low temperatures**

Perceived Malt Aroma & Flavour: **Caramel and/or toffee malt aromas are often present. High residual malty sweetness, often with caramel and/or toffee flavours, should be present**

Perceived Hop Aroma & Flavour: **Hop aroma and flavour is medium to very high. American hop varieties are often used but are not required for this style**

Perceived Bitterness: **High**

Fermentation Characteristics: **Complex alcohols are evident. Fruity-estery aromas and flavours are often high. Very low levels of diacetyl are acceptable**

Body: **Full**

Additional Notes: Vinous, sherry-like or port-like attributes arising from oxidation may be considered positive when in

harmony with overall flavour profile

Original Gravity (°Plato) 1.090-1.120 (21.6-28 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.024-1.028 (6.1-7.1 °Plato)

Alcohol by Weight (Volume) 6.7%-9.6% (8.5%-12.2%)

Hop Bitterness (IBU) 60-100

Colour SRM (EBC) 11-18 (22-36 EBC)

Class 9.J – British-Style Barley Wine Ale

Colour: **Tawny copper to deep red/copper-garnet**

Clarity: **Chill haze is acceptable at low temperatures**

Perceived Malt Aroma & Flavour: **Residual malty sweetness is high**

Perceived Hop Aroma & Flavour: **Hop aroma and flavour are very low to medium. English type hops are often used but are not required for this style.**

Perceived Bitterness: **Low to medium**

Fermentation Characteristics: **Complexity of alcohols and fruity-estery attributes are often high and balanced with the high alcohol content. Low levels of diacetyl are acceptable. Caramel and some oxidized character (vinous aromas and/or flavours) may be considered positive attributes.**

Body: **Full**

Original Gravity (°Plato) 1.085-1.120 (20.4-28 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.024-1.028 (6.1-7.1 °Plato)

Alcohol by Weight (Volume) 6.7%-9.6% (8.5%-12.2%)

Hop Bitterness (IBU) 40-65

Colour SRM (EBC) 11-20 (22-40 EBC)

Class 9.K – Wood and Barrel-Aged Strong Beer

Colour: **Varies with underlying style**

Clarity: **Varies with underlying style**

Perceived Malt Aroma & Flavour: **Varies with underlying style**

Perceived Hop Aroma & Flavour: **Varies with underlying style**

Perceived Bitterness: **Varies with underlying style**

Fermentation Characteristics: **Typical of underlying style of beer being aged. Within the framework of these guidelines, these beers contain alcohol greater than 5.0% abw or 6.4% abv when consumed. Alcohol may be evident in stronger versions, in harmony with other flavour and aroma attributes, and not harsh**

Body: **Varies with underlying style**

Additional Notes: Within the framework of these guidelines, these beers meet the criteria for colour and alcohol content shown above. Lower alcohol (<5% abw or <6.3% abv) wood-aged beers should be categorised as other wood-aged beer styles. These are any traditional or experimental style of lager, ale or hybrid beer aged in either a wooden barrel or in contact with wood. These beers are aged with the intention of developing unique attributes imparted by the wood and/or by liquids that had previously been stored in contact with the wood. Wood aging does not necessarily impart wood flavours, but does result in distinctive sensory outcomes. Used

sherry, rum, whiskey, tequila, port, wine and other barrels are often used, imparting complexity and uniqueness to a beer. A balance of aroma, flavour and mouthfeel results from the marriage of new beer with attributes imparted by the wood or barrel. These beers may or may not have *Brettanomyces* character. Sour wood-aged beers should be categorised elsewhere. Fruited or spiced wood-aged beers which meet the criteria for colour and alcohol content and which exhibit attributes of wood-aging are appropriately categorised here and may take on the colour, flavours and aromas of added fruits or spices.

Original Gravity (°Plato) *Varies with style*

Apparent Extract/Final Gravity (°Plato) *Varies with style*

Alcohol by Weight (Volume) <5.0% (>6.3%)

Hop Bitterness (IBU) *Varies with style*

Colour SRM (EBC) *Varies with style*

Class 9.L – Strong Ale

Colour: Amber to dark brown

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavour: Medium to high malt and caramel sweetness. Very low levels of roast malt may be perceived.

Perceived Hop Aroma & Flavour: Not perceived to very low

Perceived Bitterness: Evident but minimal, and balanced with malt flavours.

Fermentation Characteristics: A rich, often sweet and complex fruity-estery character can contribute to the profile of Strong Ales. Alcohol types can be varied and complex. Very low levels of diacetyl are acceptable.

Body: Medium to full

Original Gravity (°Plato) 1.060-1.125 (14.7-29 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.014-1.040 (3.6-10 °Plato)

Alcohol by Weight (Volume) 5.5%-8.9% (7.0%-11.3%)

Hop Bitterness (IBU) 30-65

Colour SRM (EBC) 8-21 (16-42 EBC)

Class 9.M – Other Strong Ale or Lager

Colour: *Varies with underlying style*

Clarity: *Varies with underlying style*

Perceived Malt Aroma & Flavour: *Varies with underlying style*

Perceived Hop Aroma & Flavour: *Varies with underlying style*

Perceived Bitterness: *Varies with underlying style*

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

Original Gravity (°Plato) *Varies with style*

Apparent Extract/Final Gravity (°Plato) *Varies with style*

Alcohol by Weight (Volume) 6.4%+ (8%+)

Hop Bitterness (IBU) *Varies with style*

Colour SRM (EBC) *Varies with style*

Class 9.N – Traditional German-Style Bock

Colour: Dark brown to very dark

Clarity: Appearance should be bright; chill haze should not be present

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

Perceived Hop Aroma & Flavour: Very low

Perceived Bitterness: Medium, increasing proportionately with starting gravity.

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

Body: Medium to full

Original Gravity (°Plato) 1.066-1.074 (16.1-18 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.018-1.024 (4.6-6.1 °Plato)

Alcohol by Weight (Volume) 5.0%-6.0% (6.3%-7.6%)

Hop Bitterness (IBU) 20-30

Colour SRM (EBC) 20-30 (40-60 EBC)

Class 9.O – German-Style Doppelbock

Colour: Copper to dark brown

Clarity: Appearance should be bright; chill haze should not be present

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

Perceived Hop Aroma & Flavour: Hop aroma is absent. Hop flavour is low

Perceived Bitterness: Low

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

Body: Full

Original Gravity (°Plato) 1.074-1.080 (18-19.3 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.014-1.020 (3.6-5.1 °Plato)

Alcohol by Weight (Volume) 5.2%-6.2% (6.6%-7.9%)

Hop Bitterness (IBU) 17-27

Colour SRM (EBC) 12-30 (24-60 EBC)

Class 9.P – American-Style Imperial or Double India Pale Ale

Colour: Gold to copper

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

Perceived Malt Aroma & Flavour: Low to high

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

Perceived Bitterness: Very high but not harsh

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

Body: Medium to full

Additional Notes: This style of beer should exhibit the fresh character of hops. Oxidized or aged character should not be present.

Original Gravity (°Plato) 1.070-1.100 (17.1-23.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3.1-5.1 °Plato)

Alcohol by Weight (Volume) 6.0%-8.4% (7.6%-10.6%)

Hop Bitterness (IBU) 65-100

Colour SRM (EBC) 5-13 (10-26 EBC)

Class 9.Q – Juicy or Hazy Imperial or Double India Pale Ale

Colour: Straw to deep gold

Clarity: Low to very high degree of cloudiness is typical of these beers. Starch, yeast, hop, protein and/or other compounds contribute to a wide range of hazy appearance within this category.

Perceived Malt Aroma & Flavour: Low to high malt aroma and flavour may be present

Perceived Hop Aroma & Flavour: High to very high hop aroma and flavour are present, with attributes typical of hops from any origin.

Perceived Bitterness: Low to medium. Perceived impression of bitterness is soft and well-integrated into overall balance, and may differ significantly from measured or calculated IBU levels.

Fermentation Characteristics: Low to medium fruity-estery aroma and flavour may be present, but are usually overwhelmed by hop character. Diacetyl should not be perceived.

Body: Medium to high. Perceived silky or full mouthfeel may contribute to overall flavour profile.

Additional Notes: Grist may include a small amount of oat, wheat or other adjuncts to promote haziness. Descriptors such as “juicy” are often used to describe the taste and aroma hop-derived attributes present in these beers.

Original Gravity (°Plato) 1.070-1.100 (17.1-23.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3.1-5.1 °Plato)

Alcohol by Weight (Volume) 6.0%-8.4% (7.6%-10.6%)

Hop Bitterness (IBU) 65-100; may differ from perceived bitterness

Colour SRM (EBC) 4-7 (8-14 EBC)

Class 9.R – Imperial Red Ale

Colour: Deep amber to dark copper/reddish-brown

Clarity: Chill haze is acceptable at low temperatures

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

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

Perceived Bitterness: Very high

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

Body: Full

Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.020-1.028 (5.1-7.1 °Plato)

Alcohol by Weight (Volume) 6.3%-8.4% (8.0%-10.6%)

Hop Bitterness (IBU) 55-85

Colour SRM (EBC) 10-17 (20-34 EBC)

Class 9.S – American-Style Wheat Wine Ale

Colour: Gold to black

Clarity: Chill haze is acceptable at low temperatures

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

Perceived Hop Aroma & Flavour: Low to medium

Perceived Bitterness: Medium to medium-high

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

Body: Full

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

Original Gravity (°Plato) 1.088-1.120 (21.1-28 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.024-1.032 (6.1-8 °Plato)

Alcohol by Weight (Volume) 6.7%-9.6% (8.5%-12.2%)

Hop Bitterness (IBU) 45-85

Colour SRM (EBC) 5+ (10+ EBC)

Class 9.T – German-Style Eisbock

Colour: Light brown to black

Clarity: Appearance should be bright; chill haze should not be present

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

Perceived Hop Aroma & Flavour: Hop aroma and flavour is absent

Perceived Bitterness: Very low to low

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

Body: Very full

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

Original Gravity (°Plato) 1.074-1.116 (18-27.2 °Plato)

Apparent Extract/Final Gravity (°Plato) N/A

Alcohol by Weight (Volume) 6.8%-11.3% (8.6%-14.3%)

Hop Bitterness (IBU) 26-33

Colour SRM (EBC) 15-50 (30-100 EBC)

MIXED CULTURE BEER

Class 10.A – Berliner-Style Weisse

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

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

Perceived Malt Aroma & Flavour: Malt sweetness is absent

Perceived Hop Aroma & Flavour: Not perceived

Perceived Bitterness: Non-existent to very low

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

Body: Very low

Additional Notes: Carbonation is high. Berliners are sometimes served with sweet fruit or herbal syrups. Contemporary examples may be brewed or served with fruit, spices or other ingredients.

Original Gravity (°Plato) 1.028-1.044 (7.1-11 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.006 (1-1.5 °Plato)

Alcohol by Weight (Volume) 2.2%-4.0% (2.8%-5.0%)

Hop Bitterness (IBU) 3-6

Colour SRM (EBC) 2-4 (4-8 EBC)

Class 10.B – Leipzig-Style Gose

Colour: Straw to light amber

Clarity: Cloudy to bright. Haze may or may not be from yeast.

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

Perceived Hop Aroma & Flavour: Not perceived

Perceived Bitterness: Not perceived to low

Fermentation Characteristics: Medium to high lactic acid character should be evident and expressed as a sharp, refreshing sourness. These beers are not excessively aged.

Body: Low to medium-low

Additional Notes: These beers typically contain malted barley and unmalted wheat, with some versions also containing oats. Salt (table salt) and coriander may be present in low amounts, or may be absent.

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

Apparent Extract/Final Gravity (°Plato) 1.008-1.012 (2.1-3.1 °Plato)

Alcohol by Weight (Volume) 3.5%-4.3% (4.4%-5.4%)

Hop Bitterness (IBU) 5-15

Colour SRM (EBC) 2-7 (4-14 EBC)

Class 10.C – Contemporary-Style Gose

Colour: Usually straw to medium amber, and can take on the colour of added fruits or other ingredients such as darker malts.

Clarity: Cloudy/hazy with suspended yeast

Perceived Malt Aroma & Flavour: Malt aroma and flavour is not perceived to very low

Perceived Hop Aroma & Flavour: Very low to low

Perceived Bitterness: Not perceived to medium

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

Body: Low to medium-low

Additional Notes: These beers may be brewed with malted barley, wheat and oats and unmalted barley, wheat, and oats. contemporary examples may also contain other grains. As in traditional examples, low level salt (table salt) and coriander additions may or may not be present in Contemporary Gose. Attributes from the use of a wide variety of herbs, spices, floral or fruits not found in traditional Leipzig-Style Gose may also be present and in harmony with overall flavour profile.

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

Apparent Extract/Final Gravity (°Plato) 1.004-1.012 (2.1-3.1 °Plato)

Alcohol by Weight (Volume) 3.5%-4.3% (4.4%-5.4%)

Hop Bitterness (IBU) 5-30

Colour SRM (EBC) 3-9 (6-18 EBC)

Class 10.D – Brett Beer

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

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

Perceived Malt Aroma & Flavour: In darker versions, roasted malt, caramel and chocolate aromas and flavours are present

at low levels

Perceived Hop Aroma & Flavour: Low to high

Perceived Bitterness: Low to high

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

Body: Low to high

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

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 10.E – Mixed Culture Brett Beer

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

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

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

Perceived Hop Aroma & Flavour: Low to high Perceived Bitterness: Low to high

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

Body: Low to high

Additional Notes: Fruited versions will exhibit fruit flavours in balance with other elements. Wood vessels may be used for fermentation and aging, but wood-derived aromas and flavours

such as vanillin should not be present. Versions exhibiting attributes derived from wood or liquids previously aged in wood should be classified in other Wood-Aged Beer categories. Wood- and barrel-aged sour ales should be classified in other style categories.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 10.F – American-Style Sour Ale

Colour: Pale to black depending on underlying beer style.

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

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

Perceived Hop Aroma & Flavour: Low to high

Perceived Bitterness: Low to high

Fermentation Characteristics: Moderate to intense, yet balanced, fruity-estery aromas and flavours are evident. Diacetyl, DMS and *Brettanomyces* should not be perceived in aroma or flavour. The evolution of natural acidity develops a balanced complexity. The acidity present is usually in the form of lactic, acetic and other organic acids naturally developed with acidified malt in the mash or in kettle or post wort fermentation by the use of various microorganisms including certain bacteria and yeasts. Acidic character can be a complex balance of several types of acid and attributes of age. Moderate to intense, yet balanced, fruity-estery flavours should be evident. There should be no residual flavours from liquids previously aged in a barrel such as bourbon or sherry. Wood vessels may be used during the fermentation and aging process, but wood-derived flavours such as vanillin should not be present.

Body: Low to high

Additional Notes: Such beers exhibiting wood-derived characters or characters of liquids previously aged in wood are categorized as Wood-Aged Sour Beer.

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 10.G – Wood and Barrel-Aged Sour Beer

Colour: Varies with underlying style

Clarity: Varies with underlying style

Perceived Malt Aroma & Flavour: Varies with underlying style

Perceived Hop Aroma & Flavour: Varies with underlying style

Perceived Bitterness: Varies with underlying style

Fermentation Characteristics: Typical of underlying style of sour

beer being aged

Body: Varies with underlying style

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

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 10.H – Wild Beer

Colour: Any colour is acceptable. Versions made with fruits or other flavourings may take on corresponding hues

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

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

Perceived Hop Aroma & Flavour: Very low to high

Perceived Bitterness: Very low to low

Fermentation Characteristics: Aromas may vary significantly due to fermentation attributes contributed by various known and unknown microorganisms. The overall balance should be complex and balanced. Wild Beers are spontaneously fermented with microorganisms that the brewer has introduced from the ambient air/environment in the vicinity of the brewery in which the beer is brewed. Wild Beers may not be fermented with any cultured strains of yeast or bacteria. Wild Beers may or may not be perceived as acidic. They may include a highly-variable spectrum of flavours and aromas derived from the wild microorganisms with which they are fermented. The overall balance of flavours, aromas, appearance and body are important factors in assessing these beers

Body: Very low to medium

Additional Notes: Spontaneously fermented beers with fruit, spice or other ingredients should be categorised as Wild Beers. Within the framework of these guidelines, beers which could be classified in other classic or traditional categories such as Belgian-Style Lambic, Gueuze, Fruit Lambic etc should be classified in those categories rather than as Wild Beers

Original Gravity (°Plato) Varies with style

Apparent Extract/Final Gravity (°Plato) Varies with style

Alcohol by Weight (Volume) Varies with style

Hop Bitterness (IBU) Varies with style

Colour SRM (EBC) Varies with style

Class 10.I – Belgian-Style Lambic

Colour: Gold to medium amber

Clarity: Cloudiness is acceptable

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

Perceived Hop Aroma & Flavour: Not perceived to very low, and can include cheesy or floral lavender character. Hop character is achieved by using stale and aged hops at low rates

Perceived Bitterness: Very low

Fermentation Characteristics: Characteristic horsey, goaty, leathery and phenolic aromas and flavours derived from *Brettanomyces* yeast are often present at moderate levels. High to very high fruity-estery aromas are present. Traditionally, Lambics are unblended and spontaneously fermented. They express high to very high levels of fruity esters as well as bacteria and yeast-derived sourness. Some versions are fermented with the addition of cultured yeast and bacteria. Carbonation can range from very low to high. Vanillin and other wood-derived flavours should not be evident

Body: Very low with dry mouthfeel

Additional Notes: Lambics originating in the Brussels area of Belgium are often simply called Lambic. Versions of this beer style made outside of the Brussels area cannot be called true Lambics. These versions are said to be 'Belgian-Style Lambic' and may be made to resemble many of the beers of true origin. Historically, traditional Lambic is dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar or other sweeteners. Sweet versions may be created through addition of sugars or other sweeteners. Traditionally, Lambics are brewed with unmalted wheat and malted barley

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

Apparent Extract/Final Gravity (°Plato) 1.000-1.010 (0-2.6 °Plato)

Alcohol by Weight (Volume) 4.0%-6.5% (5.0%-8.2%)

Hop Bitterness (IBU) 9-23

Colour SRM (EBC) 6-13 (12-26 EBC)

Class 10.J – Belgian-Style Gueuze Lambic

Colour: Gold to medium amber

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

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

Perceived Hop Aroma & Flavour: Not perceived to very low, and can include a cheesy or floral or lavender-like attributes

Perceived Bitterness: Very low

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

leathery and phenolic aromas and flavours derived from *Brettanomyces* yeast are often present at moderate levels. Old Lambic is blended with newly fermenting young Lambic to create this special style of Lambic. These unflavoured blended and secondary fermented Lambic beers may be very dry or mildly sweet and are characterised by intense fruity-estery, sour, and acidic flavours. Vanillin and other wood-derived flavours should not be evident. Carbonation can be none (flat) to medium

Body: Very low with dry mouthfeel

Additional Notes: Gueuze Lambics, whose origin is the Brussels area of Belgium, are often simply called Gueuze Lambic. Versions of this beer style made outside of the Brussels area are said to be 'Belgian-Style Gueuze Lambics'. The Belgian-style versions are made to resemble many of the beers of true origin. Historically, traditional Gueuze Lambics are dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar or other sweeteners. Traditionally, Gueuze is brewed with unmalted wheat, malted barley, and stale, aged hops. Some modern versions may have a degree of sweetness contributed by sugars or other sweeteners. See also Belgian-Style Lambic for additional background information

Original Gravity (°Plato) 1.044-1.056 (11-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.000-1.010 (0-2.6 °Plato)

Alcohol by Weight (Volume) 4.0%-7.0% (5.0%-8.9%)

Hop Bitterness (IBU) 11-23

Colour SRM (EBC) 6-13 (12-26 EBC)

Class 10.K – Belgian-Style Fruit Lambic

Colour: Often influenced by the colour of added fruit

Clarity: Cloudiness is acceptable

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

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

Perceived Bitterness: Very low

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

Body: Dry to full

Additional Notes: These beers, also known by the names Framboise, Kriek, Peche, Cassis etc are characterised by fruit aromas and flavours. Fruit Lambics, whose origin is the Brussels area of Belgium, are often simply called Fruit Lambic. Versions of this beer style made outside of the Brussels area are said to be 'Belgian-Style Fruit Lambics'. The Belgian-Style versions are made to resemble many of the beers of true origin. Historically, traditional Lambics are dry and completely attenuated, exhibiting no residual sweetness either from malt, sugar, fruit or other sweeteners. Some versions often have a degree of sweetness contributed by fruit sugars, other sugars or other sweeteners. See also Belgian-Style Lambic for additional background information. Such beers exhibiting wood-derived attributes should be categorised in other Wood-Aged categories

Original Gravity (°Plato) 1.040-1.072 (10-17.5 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 4.0%-7.0% (5.0%-8.9%)

Hop Bitterness (IBU) 15-21

Colour SRM (EBC) Colour takes on hue of fruit

Class 10.L – Belgian-Style Flanders Oud Bruin or Oud Red Ale

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

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

Perceived Malt Aroma & Flavour: Roasted malt aromas and flavours including cocoa are acceptable at low levels. A very low level of malt sweetness may be present and balanced by acidity from *Lactobacillus*

Perceived Hop Aroma & Flavour: Not perceived

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

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

Body: Low to medium-low with a refreshing mouthfeel

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

Original Gravity (°Plato) 1.044-1.056 (11-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.008-1.016 (2.1-4.1 °Plato)

Alcohol by Weight (Volume) 3.8%-5.2% (4.8%-6.6%)

Hop Bitterness (IBU) 5-18

Colour SRM (EBC) 12-25 (24-50 EBC)