

American Barleywine	19c - Strong Ale			
OG: 1.080-1.120	FG: 1.016-1.030	IBU: 50-120	SRM: 10-19	ABV: 8-12

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Low-Med High	Med-High	High	Unknown
	*diacetyl	*fruity esters *alcohol	*hop (citrusy, resinous American; floral, earthy, spicy English; or blend)	*rich, intense maltiness	*malt - sweet, caramelly, bready, neutral

Appearance	Color	Head	Clarity	Other
	*light amber to med copper *often has ruby highlights *rarely gets to dark brown	*mod-low to large off-white/tan	*cloudy w/ chill haze, good to brilliant clarity as it warms	*alcohol/viscosity visible in "legs" when swirled

Flavor	None	Low	Low-Mod	Med Low-Med High	Mod-High	Mod High-High	High	Finish/Balance/Aftertaste
	*roasted/burnt malt	*malt - bready, caramelly	*fruity esters	*malty sweetness on palate	*hop	*hop bitterness	*intense malt w/ noticeable bitterness	*finish - somewhat sweet to quite dry
	*diacetyl						*noticeable alcohol (sharp, solventy undesirable)	*bitter balance

Mouthfeel	Body	Carbonation	Other
	*full	*low-mod	*alcohol warmth present, not hot
	*chewy		*not syrupy, under attenuated
	*velvety, luscious texture		

Ingredients	Hops	Malt	Yeast
	*citrusy, American common	*well-modified pale	*attenuative American
	*others can be used	*some specialty/character	
		*use dark with restraint	

History: Usually strongest ale offered by a brewery. Many commercial examples are vintage-dated. Aged significantly prior to release. Associated with winter/holiday season.

Comments: Greater emphasis on hop bitterness, flavor, aroma. Features American hop varieties. Hops are not extreme, malt is more forward, body is richer and more characterful.

Example: Victory Old Horizontal

English Barleywine	19b - Strong Ale			
OG: 1.080-1.120	FG: 1.018-1.030	IBU: 35-70	SRM: 8-22	ABV: 8-12

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	Low-None	Low-Med	Med-High	High	Unknown
	*diacetyl	*alcohol (not harsh, hot, solventy)	*fruitiness (dried fruit)	*rich, strong malt (caramel)	*aged versions (sherry-like, vinous, port-like, muted malt)
			*English hop	*rich character (bready, toasty, toffee, molasses, treacle)	

Appearance	Color	Head	Clarity	Other
	*rich gold to very dark amber or very dark brown	*low-mod off-white	*should not be opaque	*high alcohol, viscosity visible in "legs" when beer is swirled
	*often has ruby highlights		*cloudy w/ chill haze, clears to good to brilliant as it warms	

Flavor	Low-None	Low-Mod	High	Finish/Balance/Aftertaste	Unknown		
	*diacetyl	*hop (usually UK)	*hop bitterness	*malty sweetness on palate	*intense, complex, multi-layered malt (bready, biscuity to nutty, deep toast, dark caramel, toffee, molasses)	*finish - mod sweet to mod dry	*oxidative, vinous, complex alcohol present (not harsh, hot, solventy)
			*fruitiness (dried fruit)			*balance – malty to somewhat bitter	

Mouthfeel	Body	Carbonation	Other
	*full	*low-mod	*smooth warmth from aged alcohol (not harsh, hot)
	*chewy		
	*velvety, luscious texture		

Ingredients	Hops	Malt	Yeast
	*English (Northdown, Target, East Kent Goldings, Fuggles)	*well-modified pale	*characterful English
		*judicious amts of caramel	
		*use dark with restraint	

History: Usually strongest ale offered by a brewery. Many commercial examples are vintage-dated. Aged significantly prior to release. Associated with winter/holiday season.

Comments: Less emphasis on hop character. Features English hops. Can be darker, maltier, fruitier, feature richer specialty malt flavors.

Examples: Thomas Hardy's Ale

Old Ale	19a - Strong Ale			
OG: 1.060-1.090	FG: 1.015-1.022	IBU: 30-60	SRM: 10-22	ABV: 6-9

Characteristics	What's Expected		
-----------------	-----------------	--	--

Aroma	None	Low	Unknown
	*hop	*alcohol	*malty sweet w/ fruity esters
		*oxidative notes	*complex blend of dried-fruit, vinous, caramelly, molasses, nutty, toffee, treacle

Appearance	Color	Head	Clarity
	*light amber to very dark reddish-brown	*mod-low, cream to light tan	*should be clear (may be almost opaque)
	* most fairly dark		

Flavor	Low-None	Mod-High	High	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*malt (luscious complexity w/ nutty, caramelly, molasses; light chocolate/roasted optional, never prominent)	*alcohol evident, not overwhelming	*balance malty-sweet, but may be well-hopped	*wood-aged/blended versions may have Brettanomyces or lactic character (optional, not strong)
		*fruity esters (dried fruit, vinous)			*finish dry to somewhat sweet

Mouthfeel	Body	Carbonation	Other
	*med to full	*low to mod	*alcohol warmth evident/welcome
	*chewy		

Ingredients	Malt	Yeast	Adjuncts
	*well-modified pale	*low attenuating British ale	*molasses, treacle, invert sugar, dark sugar
	*judicious amts of caramel, specialty		*maize, flaked barley, wheat, malt extracts
	*restrain use of dark		

History: Traditional English ale style. Mashed at higher temps to reduce attenuation, then ages after primary fermentation. Often has age-related character associated with "stale" beers. Used as stock ales for blending. Can also be enjoyed at full strength. Winter warmers are more modern that are maltier, fuller-bodied, darker. May be brewery's winter seasonal special offering.

Comments: Strength and character varies widely. Fits in style space between normal gravity beers (strong bitters, brown porters) and barleywines. Can include winter warmers, strong dark milds, strong/darker bitters, blended strong beers, lower gravity versions of English Barleywines. Many English examples, particularly winter warmers, are lower than 6% ABV.

Examples: Gale's Prize Old Ale

Belgian Dark Strong Ale	18e – Belgian Strong Ale			
OG: 1.075-1.110	FG: 1.010-1.024	IBU: 20-35	SRM: 12-22	ABV: 8-11

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Low-Med	Med Low-High	High	Unknown
	*hops	*spiciness	*fruity esters (raisin, plum, dried cherry, fig, prune)	*alcohol	*spicy, peppery phenols (not clove-like)
	*diacetyl	*alcohols soft, spicy, perfumy, rose-like (not hot/solventy)		*rich, complex, malty sweetness (Munich – caramel, toasty, bready) (no dark/roast)	
	*recognizable spice addition				

Appearance	Color	Head	Clarity
	*deep amber to deep coppery-brown	*huge, dense, moussy, persistent, cream to light tan	*clear to somewhat hazy

Flavor	None	Low	Low-Mod	Mod	High	Finish/Balance/Aftertaste	Unknown
	*hops	*bitterness	*alcohols soft, spicy, perfumy, rose-like (not hot/solventy)	*malty/sweet on palate (Munich – caramel, toasty, bready) (no dark/roast)	*significant esters	*Trappist finish (mod dry to dry), Abbey finish (med dry to sweet)	*spicy, peppery phenols (not clove-like)
			*spiciness			*alcohol provides balance to malt	
						*almost all malty in balance, few lightly bitter	

Mouthfeel	Body	Carbonation	Other
	*Trappist (med light to med), Abbey (full and creamy)	*high	*smooth, noticeable alcohol warmth

Ingredients	Hops	Malt	Yeast	H2O	Adjuncts
	*Noble-type, English-type, Styrian Goldings	*Belgian pils, pale base	*Belgian prone to production of higher alcohols, esters, phenolics	*soft to hard	*caramelized sugar syrup or unrefined sugars (lighten body, add color/flavor)
		*Munich-type (maltiness), Belgian specialty (character)			
		*avoid US/UK crystal			

History: Most versions unique in character, reflecting characteristics of individual breweries.

Comments: Trappist drier (Belgians would say “more digestible”) than Abbey which are rather sweet and full-bodied. Higher bitterness allowable in Abbey with higher FG. Barleywine-type beers and Spiced/Christmas-type beers should be entered in the Belgian Specialty Ale category (16E). Traditionally bottle-conditioned (“refermented in the bottle”).

Examples: Rochefort 10 (blue cap)

Belgian Golden Strong Ale	18d – Belgian Strong Ale			
OG: 1.070-1.095+	FG: 1.010-1.016	IBU: 25-35+	SRM: 4-6	ABV: 7.5-10+

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Low	Low-Med	Med	High
	*hot, solventy alcohol	*malt	*alcohol (soft, spicy, perfumy)	*spiciness (peppery phenols)	*fruity esters (pears, oranges, apples)
	*diacetyl		*hop (distinctive perfumy, floral)		

Appearance	Color	Head	Clarity	Other
	*yellow to med gold	*massive, long-lasting, rocky, often beady, white	*good	*effervescent

Flavor	None	Low-Mod	Med-High	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*phenols (peppery)	*bitterness	*dry finish	*esters (pears, oranges, apples)
		*spicy hop		*low to mod bitter aftertaste	
		*alcohol soft, spicy, bit sweet			

Mouthfeel	Body	Carbonation	Other
	*light to med	*very high	*smooth, noticeable alcohol warmth (not hot, solventy)
		*effervescent	*never astringent

Ingredients	Hops	Malt	Yeast	H2O	Adjuncts
	*Noble, Styrian Goldings	*pilsner	*Belgian (produce fruity esters, spicy phenolics, higher alcohols)	*fairly soft	*up to 20% white sugar

History: Originally developed by Moortgat brewery after WW2 as response to growing popularity of Pilsner.

Comments: Strongly resembles a Tripel, but may be paler, lighter-bodied, crisper, drier. The drier finish and lighter body also serves to make the assertive hopping and spiciness more prominent. References to the devil included in the names referring to their potent alcoholic strength, tribute to original example (Duvel). Best examples are complex, delicate. High carbonation helps bring out the many flavors and increase perception of a dry finish. Traditionally bottle-conditioned ("refermented" in the bottle").

Examples: Delerium Tremens

Belgian Tripel	18c – Belgian Strong Ale				
OG: 1.075-1.085	FG: 1.008-1.014	IBU: 20-40	SRM: 4.5-7	ABV: 7.5-9.5	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Low	Med	Med-High
	*diacetyl	*alcohol (soft, spicy) (not hot, solventy) *hop (spicy, floral, perfumy) *malt	*fruity esters (citrus fruits/oranges, slight banana)	*spiciness (peppery, clove-like phenols)

Appearance	Color	Head	Clarity	Other
	*deep yellow to deep gold	*long lasting, creamy, rocky, white	*good	*effervescent

Flavor	None	Low	Low-Mod	Mod-High	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*alcohols (soft, spicy, bit sweet)	*phenols (peppery) *spicy hop	*bitterness	*dry finish with mod bitter aftertaste	*esters (citrus/orange/lemon)

Mouthfeel	Body	Carbonation	Other
	*med light to med	*effervescent	*high alcohol adds pleasant creaminess, little to no warming (not hot, solventy) *never astringent

Ingredients	Hops	Malt	Yeast	H2O	Adjuncts	Other
	*Noble, Styrian Goldings	*pilsner	*Belgian (produce fruity esters, spicy phenolics, higher alcohols)	*fairly soft	*up to 20% white candi sugar	*spice additions should not be recognizable

History: Originally popularized by the Trappist monastery in Westmalle.

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

Examples: Westmalle Tripel

Belgian Dubbel	18b – Belgian Strong Ale			
OG: 1.062-1.075	FG: 1.010-1.018	IBU: 15-25	SRM: 10-14	ABV: 6-7.5

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Very Low-Mod	Low	Mod	High
		*spicy phenols (light clove, spice, peppery, rose-like, perfumy)	*alcohol soft, never hot/solventy	*fruity esters (raisins, plums, dried cherries, banana, apple)	*complex, rich malty sweetness (chocolate, caramel, toast) (not roasted, burnt)
	*hops				
	*diacetyl				

Appearance	Color	Head	Clarity
	*dark amber to copper	*large, dense, long-lasting, creamy off-white	*clear
	*attractive reddish depth		

Flavor	None	Med-Low	Mod-Mod Full	Finish/Balance/Aftertaste	Unknown
		*bitterness doesn't persist into finish	*rich, complex malty sweetness on palate	*finishes mod dry	*ester, alcohol, phenol interplay (raisin, dried fruit, clove-like spiciness optional)
	*hop			*balance always toward the malt	
	*diacetyl				
	*spices				

Mouthfeel	Body	Carbonation	Other
	*med full	*med high	*low alcohol warmth (smooth, not hot/solventy)

Ingredients	Hops	Malt	Yeast	H2O	Adjuncts	Other
	*Noble-type, English-type, Styrian Goldings	*Belgian pils or pale base	*Belgian (production of higher alcohols, esters, phenolics)	*soft to hard	*caramelized sugar syrup, syrups (color, rum raisin flavor)	*restrained spice use allowable
		*Munich (maltiness), Special B (raisin), CaraMunich (dried fruit)				

History: Originated at monasteries in the Middle Ages. Was revived in the mid 1800's after the Napoleonic era.

Comments: Most commercial examples are in the 6.5-7% ABV range. Traditionally bottle-conditioned ("refermented in the bottle").

Examples: Westmalle Dubbel

Belgian Blond Ale	18a – Belgian Strong Ale			
OG: 1.062-1.075	FG: 1.008-1.018	IBU: 15-30	SRM: 4-7	ABV: 6-7.5

Characteristics	What's Expected
-----------------	-----------------

Aroma	Low
	*light earthy, spicy hop nose
	*lightly sweet pils malt
	*subtle yeast (spicy phenolics, perfumy or honey-like alcohol, yeasty, fruity esters of orange/lemon)
	*light sweetness may have slightly sugar-like character

Appearance	Color	Head	Clarity
	*light to deep gold	*large, dense, creamy, off-white to white	*very clear

Flavor	Low	Low-Mod	Mod	Finish/Balance/Aftertaste
	*hop (spicy, earthy)	*smooth pils malt sweetness initially	*hop bitterness	*finishes med to med-dry
	*spicy phenolics optional		*alcohol bitterness	*smooth alcohol evident in aftertaste
	*very soft yeast (esters, alcohols – perfumy, orange/lemon)			*lightly caramelized sugar/honey-like sweetness on palate

Mouthfeel	Body	Carbonation	Other
	*med	*med high to high	*light to mod alcohol warmth (smooth)
			*can be somewhat creamy

Ingredients	Hops	Malt	Yeast	Adjuncts
	*Noble, Styrian Goldings, East Kent Goldings	*Belgian pils *aromatics	*Belgian (produces complex alcohol, phenolics, perfumy esters)	*sugar

History: Relatively recent development to further appeal to European Pils drinkers.

Comments: Similar strength as dubbel, similar character as Belgian Strong Golden Ale or Tripel, although bit sweeter and not as bitter. Often has almost lager-like character, which gives it a cleaner profile in comparison. Most commercial examples are in the 6.5-7% ABV range. Many Trappist table beers (singles or Enkels) are called "Blond" but these are not representative of this style.

Examples: Leffe Blond

Fruit Lambic	17f – Sour Ale				
OG: 1.040-1.060	FG: 1.000-1.010	IBU: 0-10	SRM: 3-7	ABV: 5-7	

Characteristics	What's Expected						
------------------------	------------------------	--	--	--	--	--	--

Aroma	None	Low-Med	High	Unknown			
	*hop	*sour/acidic	*fruit added to beer	*aromas of barnyard, earthy, goaty, hay, horsey, horse blanket			
	*diacetyl			*enteric, smoky, cigar-like, cheese unfavorable			

Appearance	Color	Head	Clarity	Other
	*dependent on fruit	*thick, rocky, mousse-like, long-lasting, shade of fruit	*good	*effervescent

Flavor	None	Low	Low-Mod	Low-High	Mod	High	Unknown
	*hop bitterness	*complementary sweetness	*sour character	*barnyard characteristics	*mild vanilla/oak	*fruit added	*enteric, smoky, cigar-like undesirable
	*hop					*acidic character	
	*diacetyl						

Mouthfeel	Body	Carbonation	Other
	*light to med light	*high	*low to high tart/puckering quality w/out being astringent
			*low warming character

Ingredients	Hops	Malt	Wheat	Yeast	Fruit
	*aged (surannes) – 3 yrs	*pilsner	*unmalted (30-40%)	*spontaneous fermentation w/ naturally occurring yeast/bacteria in oaken barrels *home-brewed/craft-brewed versions use pure cultures (Saccharomyces, Brettanomyces, Pediococcus, Lactobacillus)	*10-30% (25% if cherry): tart cherries, raspberries, muscat grapes, peaches, apricots, merlot grapes

History: Spontaneously fermented sour ales from the area in and around Brussels (Senne Valley) stem from a farmhouse brewing tradition centuries old. The numbers are constantly dwindling and some are untraditionally sweetened (post-fermentation) with sugar or sweet fruit to make them more palatable to a wider audience. Fruit traditionally added to lambic or gueuze (by blender or publican) to increase variety available in local cafes.

Comments: Fruit based lambics often produced by mixing 1, 2 and 3 year old lambic. “Young” lambic contains fermentable sugars while “old” lambic has the characteristic wild taste of the Senne River valley. Fruit is commonly added halfway through aging and the yeast and bacteria will ferment all sugars from the fruit. Fruit may also be added to unblended lambic. Most traditional styles of fruit lambics include kriek, framboise, druivenlambik (muscat grapes). IBUs are approximate since aged hops are used. Belgians use hops for anti-bacterial properties more than bittering in lambics.

Examples: Boon Framboise Marriage Parfait

Gueuze	17e – Sour Ale			
OG: 1.040-1.060	FG: 1.000-1.006	IBU: 0-10	SRM: 3-7	ABV: 5-8

Characteristics	What's Expected
-----------------	-----------------

Aroma	None	Mod	Unknown
	*hop	*sour/acidic	*aromas such as barnyard, earthy, goaty, hay, horsey, horse blanket
	*diacetyl	*mild oak favorable	*citrus fruits (grapefruit), apples, rhubarb, honey
			*enteric, smoky, cigar-like, cheesy unfavorable

Appearance	Color	Head	Clarity	Other
	*golden	*thick, rock, mousse-like, white, long lasting	*excellent	*effervescent

Flavor	None	Low	Mod	Unknown
	*hop bitterness	*complementary sweetness	*sour/acidic	*balance is key
	*hop		*mild vanilla/oak	*varied fruit common w/ honey-like character
	*diacetyl			*enteric, smoky, cigar-like undesirable

Mouthfeel	Body	Carbonation	Other
	*light to med-light	*high	*low to high tart/puckering w/out being astringent
			*low warming character

Ingredients	Hops	Malt	Wheat	Yeast
	*aged (surannes) – 3 yrs	*pilsner	*unmalted (30-40%)	*spontaneous fermentation w/ naturally occurring yeast/bacteria in oaken barrels
				*home-brewed/craft-brewed versions use pure cultures (Saccharomyces, Brettanomyces, Pediococcus, Lactobacillus)

History: Spontaneously fermented sour ales from the area in and around Brussels (Senne Valley) stem from a farmhouse brewing tradition centuries old. The numbers are constantly dwindling and some are untraditionally sweetening (post-fermentation) with sugar or sweet fruit to make them more palatable to a wider audience.

Comments: Gueuze often produced by mixing 1, 2 and 3 year old lambic. "Young" lambic contains fermentable sugars while "old" lambic has the characteristic wild taste of the Senne River valley. A good gueuze is not the most pungent, but possesses a full and tantalizing bouquet, sharp aroma, soft/velvety flavor. Lambic is served uncarbonated, while gueuze is served effervescent. IBUs are approximate since aged hops are used. Belgians use hops for anti-bacterial properties more than bittering in lambics. Products marked "oude" or "ville" are considered most traditional.

Examples: Boon Oude Gueuze

Straight (Unblended) Lambic	17d – Sour Ale			
OG: 1.040-1.054	FG: 1.001-1.010	IBU: 0-10	SRM: 3-7	ABV: 5-6.5

Characteristics	What's Expected			
-----------------	-----------------	--	--	--

Aroma	None	Mod	High	Unknown
	*hop	*mild oak/citrus favorable	*sour/acidic	*enteric, smoky, cigar-like, cheesy unfavorable
	*diacetyl			*older commonly fruity (apples, honey)

Appearance	Color	Head	Clarity
	*pale yellow to deep golden (darkens w/ age)	*poor retention, white	*hazy to good

Flavor	None	Low-None	Mod	Unknown
	*hop	*hop bitterness	*some oak/citrus (grapefruit) occasionally noticeable	*young – sour/lactic
	*diacetyl			*old – more balanced w/ malt, wheat, barnyard characteristics
				*fruit complex in older versions (apples, rhubarb, honey)
				*enteric, smoky, cigar-like undesirable

Mouthfeel	Body	Carbonation	Other
	*light to med light	*virtually to completely	*dryness is a reasonable indicator of age
			*med to high tart/puckering w/out being astringent

Ingredients	Hops	Malt	Wheat	Yeast
	*aged (surannes) – 3 yrs	*pilsner	*unmalted (30-40%)	*spontaneous fermentation w/ naturally occurring yeast/bacteria in oaken barrels
				*home-brewed/craft-brewed versions use pure cultures (Saccharomyces, Brettanomyces, Pediococcus, Lactobacillus)

History: Spontaneously fermented sour ales from the area in and around Brussels (Senne Valley) stem from a farmhouse brewing tradition centuries old. The numbers are constantly dwindling.

Comments: Straight lambics are single-batch, unblended beers. Often a true product of the “house character” of a brewery and will be more variable than a gueuze. Generally served young (6 months) and on tap as cheap, easy drinking beers without filling carbonation. Younger versions tend to be one-dimensionally sour since a complex Brett character often takes upwards of a year to develop. Enteric character often indicative of a too young lambic. Noticeable vinegary/cidery character a fault. Wild yeast and bacteria will ferment all sugars, they are bottled only when they have completely fermented. Lambic is served uncarbonated, while gueuze is served effervescent. IBUs are approximate since aged hops are used. Belgians use hops for anti-bacterial properties more than bittering in lambics.

Examples: Cantillon Grand Cru Bruoscella (only bottled version available)

Flanders Brown Ale/Oud Bruin	17c – Sour Ale			
OG: 1.040-1.074	FG: 1.008-1.012	IBU: 20-25	SRM: 15-22	ABV: 4-8

Characteristics	What's Expected			
-----------------	-----------------	--	--	--

Aroma	None	Low	Unknown	
	*hop	*spicy phenols	*complex combo of fruity esters (raisins, plums, figs, dates, black cherries, prunes) and rich malt (caramel, toffee, orange, treacle, chocolate)	
		*sour	*sherry-like may be present if aged	
		*diacetyl		

Appearance	Color	Head	Clarity
	*dark reddish-brown to brown	*average to good retention, ivory to light tan	*good

Flavor	None	Low	Mod	Finish/Balance/Aftertaste	Unknown
	*hop	*spicy phenols	*some caramelization character	*sweet and tart finish	*malty w/ fruit complexity (fruit – raisins, plums, figs, dates, black cherries, prunes; malt – caramel, toffee, orange, treacle, chocolate)
		*diacetyl			
		*oxidation			
		*slight sour/sherry in aged examples			
		*restrained hop bitterness			

Mouthfeel	Body	Carbonation	Other
	*med to med-full	*low to mod	*no astringency

Ingredients	Hops	Malt	H2O	Yeast	Adjuncts
	*low aau continental	*pils base	*high in carbonates, Mg	*Saccharomyces, Lactobacillus, acetobacter	*maize
		*judicious amts of dark cara			
		*tiny amt black/roast			

History: An “old ale” tradition, indigenous to East Flanders, typified by the products of the Liefman brewery, with roots back to the 1600s. Historically brewed as a “provision beer” that would develop some sourness as it aged. Typically more sour than current commercial examples. While Flanders red beers are aged in oak, the brown beers are warm aged in stainless steel.

Comments: Long aging and blending of young and aged beer may occur, adding smoothness, complexity, and balancing any harsh, sour character. Deeper malt character distinguishes these beers from Flanders red ales. This style was designed to lay down so examples with a moderate aged character are considered superior to younger. Oud Bruin can be used as a base for fruit-flavored beers (kriek, frambozen). Oud Bruin is less acetic and maltier than Flanders Red, and fruity flavors are more malt-oriented.

Examples: Liefman’s Goudenband

Flanders Red Ale	17b – Sour Ale			
OG: 1.048-1.057	FG: 1.002-1.012	IBU: 10-25	SRM: 10-16	ABV: 4.6-6.5

Characteristics	What's Expected					
-----------------	-----------------	--	--	--	--	--

Aroma	None	Low	Low-High	Mod	High	Unknown
	*hop	*spicy phenols *diacetyl	*sour/acidic	*some vanilla, chocolate notes	*complex fruitiness (black cherries, oranges, plums, red currants)	*complementary malt

Appearance	Color	Head	Clarity
	*deep red/burgundy to reddish-brown	*average to good retention, white to very pale tan	*good

Flavor	None	Low	Low-Mod	Low-High	High	Finish	Other
	*hop	*spicy phenols *restrained hop bitterness *diacetyl *mild vanilla/chocolate	*malty *acidic/tannic bitterness (aged red wine-like)	*sour/acidic	*fruitiness (plum, orange, black cherry, red currant)	*long, dry	*as sour increases, sweet blends to background (and vice versa)

Mouthfeel	Body	Carbonation	Other
	*med	*low to med	*low to med astringency (prickly acidity) *deceivingly light and crisp on palate

Ingredients	Hops	Malt	Yeast	Adjuncts
	*low aau continental, British	*base of Vienna/Munich *light to med cara *small amt of Special B	*Saccharomyces, Lactobacillus, Brettanomyces, acetobacters	*up to 20% maize

History: Indigenous of West Flanders, typified by the Rodenbach Brewery (est 1820) but reflective of earlier brewing traditions. Beer is aged for up to 2 years, often in huge oaken barrels which contain the resident bacteria necessary to sour the beer. It was once common in Belgium and England to blend old beer w/ young to balance sourness/acidity found in aged beer. Blending of batches is common among larger breweries, it is a fading art for smaller.

Comments: Long aging and blending of young and well-aged beer often occurs, adding to the smoothness and complexity, though the aged product is sometimes released as a connoisseur's beer. Known as Burgundy of Belgium, it is more wine-like than any other beer. Reddish color is a product of the malt, although an extended, less-than-rolling boil may help add an attractive Burgundy hue. Aging will also darken beer. Flanders red is more acetic and fruity flavors more reminiscent of a red wine than Oud Bruin. Can have an apparent attenuation of up to 98%.

Examples: Rodenbach Grand Cru

Berliner Weisse	17a – Sour Ale				
OG: 1.028-1.032	FG: 1.004-1.006	IBU: 3-8	SRM: 2-3	ABV: 2.8-3.6	

Characteristics	What's Expected					
-----------------	-----------------	--	--	--	--	--

Aroma	None	Med	High
	*hop	*mild Brettanomyces	*sharply sour, somewhat acidic
	*diacetyl		
	*DMS		

Appearance	Color	Head	Clarity	Other
	*very pale straw	*large, dense, white, poor retention	*clear to hazy	*effervescent

Flavor	None	Low-None	Low	Mod	High	Finish	Unknown
	*hop	*hop bitterness	*restrained fruitiness	*mild Brettanomyces	*clean lactic sourness	*very dry	*complementary bready, grainy wheat
	*diacetyl						
	*DMS						

Mouthfeel	Body	Carbonation	Other
	*light	*very high	*no alcohol sensation

Ingredients	Malt	Yeast	Other
	*wheat under 50% (usually 30%)	*top-fermenting and Lactobacillus	*single decoction mash w/ mash hopping traditional
	*remainder pils		

History: Regional specialty of Berlin. Referred to by Napoleon's troops in 1809 as "Champagne of the North" due to its lively and elegant character.

Comments: In Germany, it is classified as a Schankbier denoting a small beer of starting gravity (7-8P). Often served with the addition of a shot of sugar syrups (mit schuss) flavored with raspberry (himbeer) or woodruff (waldmeister) or even mixed with Pils to counter the substantial sourness. Has been described by some as the most purely refreshing beer in the world.

Examples: Nodding Head Berliner Weisse

Belgian Specialty Ale	16e – Belgian and French Ale
OG: varies	FG: varies
IBU: varies	SRM: varies
ABV: varies	

Characteristics	What's Expected
-----------------	-----------------

Aroma - Variable	None	None-High	Low-High	Unknown
	*diacetyl	*hop (poss dry-hopped)	*malt (character of non-barley grain of wheat, rye)	*fruity esters, spicy phenols, yeast-borne aromatics
				*spice additions
				*Belgian microbiota (Brettanomyces, Lactobacillus)

Appearance – Variable	Color	Head	Clarity
	*pale gold to very dark	*good	*hazy to clear

Flavor - Variable	Low-High	Unknown
	*maltiness	*spicy from yeast, spice additions
	*hop, hop bitterness	*grain characteristics (wheat, rye)
		*flavors from Brettanomyces, Lactobacillus
		*flavors from adjuncts (honey, caramelized candy syrup)

Mouthfeel - Variable	Body	Carbonation	Other
	*light to thick and rich	*mod to high	*warming sensation from alcohol present in stronger examples
			*mouth puckering present from acidity

Ingredients - Variable	Adjuncts	Other
	*caramelized sugar syrup, honey	*herbs, spices
		*unusual grains, malts
		*Belgian microbiota (Brettanomyces, Lactobacillus)
		*unusual techniques (blending)

History: Unique beers of small, independent Belgian breweries that have come to enjoy local popularity but may be far less well-known outside of their own regions. Many have attained "cult status" in the US (and other parts of the world) and now owe a significant portion of their sales to export.

Comments: This is a catch-all category for any Belgian-style beer not fitting any other Belgian style category. The category can be used for clones of specific beers; to produce a beer fitting a broader style that doesn't have its own category; or to create an artisanal or experimental beer of the brewer's own choosing (i.e. strong Belgian golden ale with spices, something unique). Creativity is the only limit in brewing but the entrants must identify what is special about their entry. This category may be used as an "incubator" for recognized styles for which there is not yet a formal BJCP category. Some styles falling into this classification include: Blond Trappist table beer, Artisanal Blond, Artisanal Amber, Artisanal Brown, Belgian-style Barleywines, Trappist Quadruples, Belgian Spiced Christmas Beers, Belgian Stout, Belgian IPA, Strong and/or Dark Saison, Fruit-based Flanders Red/Brown

Examples: Orval

Biere de Garde	16d – Belgian and French Ale				
OG: 1.060-1.080	FG: 1.008-1.016	IBU: 18-28	SRM: 6-19	ABV: 6-8.5	

Characteristics	What's Expected					
-----------------	-----------------	--	--	--	--	--

Aroma	None	Low-None	Low-Med	Mod	High	Unknown
	*diacetyl	*hop (spicy, herbal)	*complex toasty character *esters	*caramelization	*malty sweetness	*commercial versions have musty, woody, cellar-like character

Appearance	Color	Head	Clarity
	*golden blonde to reddish-bronze to chestnut brown	*well-formed, white to off-white	*good to poor *haze not unexpected as unfiltered

Flavor	None	Low-None	Low-Mod	Med-High	Finish/Balance
	*diacetyl	*hop (herbal, spicy)	*esters *alcohol *hop bitterness	*malt (toasty, toffee-like, caramel)	*balance always toward malt *finish med dry to dry and malty, never cloying *alcohol provides extra dryness in finish

Mouthfeel	Body	Carbonation	Other
	*med to med-light, w/ smooth, silky character	*mod to high	*mod alcohol smooth, never hot

Ingredients	Hops	Malt	H2O	Yeast	Adjuncts	Other
	*floral, herbal, spicy continental	*pale, Vienna, Munich *darker versions use crystal	*soft	*lager or ale (fermented at cool ale temps, followed by 4-6 wk cold conditioning)	*sugar (flavor, dry finish)	*kettle caramelization used more than crystal malt

History: Name literally means “beer which has been kept or lagered”. Traditional artisanal farmhouse ale from Northern France brewed in early spring and kept in cold cellars for warmer weather consumption. Now brewed year-round. Related to the Belgian Saison style, main difference is that Biere de Garde is rounder, richer, sweeter, malt-focused, has “cellar” character, lacks spicing and tartness of Saison.

Comments: Three main variations: brown (brune), blond (blonde), amber (ambree). The darker versions will have more malt character, while the paler versions can have more hops (still malt-focused). Related style is the Biere de Mars (brewed in March) for present use and will not age as well. Attenuation rates are in the 80-85% range. Some fuller-bodied examples exist, but these are somewhat rare.

Examples: La Choulette (all 3 versions)

Saison	16c – Belgian and French Ale				
OG: 1.048-1.065	FG: 1.002-1.012	IBU: 20-35	SRM: 5-14	ABV: 5-7	

Characteristics	What's Expected					
-----------------	-----------------	--	--	--	--	--

Aroma	None	Low	Low-Med	Low-Med High	Mod	High
	*diacetyl	*soft, spicy alcohol (not hot/solventy) *light malt	*sourness/acidity	*hop (spicy, floral)	*spice (spice additions, yeast-derived phenols - peppery)	*fruitiness (citrus - orange/lemon)

Appearance	Color	Head	Clarity
	*usually distinctive pale orange	*long-lasting, dense, rocky, white to ivory	*poor to good
	*may be golden, amber	*Belgian lace	*haze not unexpected as unfiltered

Flavor	None	Low	Low-Mod	Med-High	Unknown	Finish/Balance
	*diacetyl	*soft malt *peppery yeast-derived phenolics	*alcohol (not hot/solventy) *tart sourness *hop (spicy, earthy)	*hop bitterness	*fruitiness citrusy (orange, lemon)	*very dry finish due to very high attenuation *long, bitter, sometimes spicy aftertaste

Mouthfeel	Body	Carbonation	Other
	*light to med	*very high, effervescent *prickly acidity balances dry finish	*alcohol med to med high, warming low to med (no hot/solventy) *low to mod tart (refreshing, not puckering)

Ingredients	Hops	Malt	H2O	Adjuncts	Other
	*sometimes dry-hopped	*pilsner dominates, Vienna, Munich	*mod sulfate	*sugar, honey	*spices, herbs (complexity, unique) *gypsum, acidulated malt, sour mash or Lactobacillus (acidity/sourness) *high attenuation
	*Noble, Styrian, East Kent Goldings	*wheat, spelt			

History: Seasonal summer style produced in Wallonia, Belgium. Pre-refrigeration, brewed at the end of the cool season to last through warmer months. Had to be sturdy enough to last for months but not too strong to be quenching and refreshing in summer. Now brewed year-round in tiny, artisanal breweries whose buildings reflect their origins as farmhouses.

Comments: Varying strength examples (table beers 5%, export beers 6.5%, stronger versions 8%+). Strong versions (6.5-9.5%) and darker versions (copper to dark brown/black) should be entered as Belgian Specialty Ales (16E). Sweetness decreases and spice, hop, and sour increases with strength. Herb and spice additions often reflect the indigenous varieties available at the brewery. High carbonation and extreme attenuation (85-95%) helps bring out many flavors and increases perception of dry finish. All these beers share somewhat higher levels of acidity than other Belgian styles while optional sour flavor is variable.

Examples: Saison Dupont

Belgian Pale Ale	16b – Belgian and French Ale			
OG: 1.048-1.054	FG: 1.010-1.014	IBU: 20-30	SRM: 8-14	ABV: 4.8-5.5

Characteristics	What's Expected			
-----------------	-----------------	--	--	--

Aroma	None	Low	Low-Mod	Mod	High
	*diacetyl	*hop	*distinctive floral, spicy hop character	*fruity character (orange, pear-like)	*malt (toasty, biscuity)

Appearance	Color	Head	Clarity
	*amber to copper	*creamy, rocky, white	*very good

Flavor	Low-None	Low	Low-Mod	Finish/Balance	Unknown
	*peppery phenols *hop	*soft, smooth malt sweetness (toasty, biscuity, nutty)	*spicy *hop bitterness	*mod dry to mod sweet finish	*fruity (orange, pear)

Mouthfeel	Body	Carbonation	Other
	*med to med-light	*med	*alcohol restrained, warming low (no hot/solventy)

Ingredients	Hops	Malt	Yeast
	*Noble, Styrian Goldings, East Kent Goldings, Fuggles	*pilsner or pale ale, (cara) Vienna, Munich	*prone to mod production of phenols

History: Produced by breweries with roots as far back as the mid-1700's. Most well-known examples were perfected after WW2 with some British influence, including hops and yeast strains.

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

Examples: De Koninck

Witbier	16a – Belgian and French Ale			
OG: 1.044-1.052	FG: 1.008-1.012	IBU: 10-20	SRM: 2-4	ABV: 4.5-5.5

Characteristics	What's Expected			
-----------------	-----------------	--	--	--

Aroma	None	Low	Med	Unknown
	*diacetyl	*honey, vanilla, grainy, spicy wheat, tartness	*sweetness	*herbal, spicy, peppery in background
		*spicy-herbal hop	*perfumy coriander	*vegetal, celery-like, ham-like inappropriate
			*zesty, citrusy orangey fruitiness	*spices should blend in, not be overly strong

Appearance	Color	Head	Clarity
	*very pale straw to very light gold	*dense, white, moussy	*very cloudy from starch haze/yeast
			*milky, whitish-yellow

Flavor	None	Low-None	Low	Low-Med Low	Mod	Finish/Balance	Unknown
	*bitterness from orange pith	*spicy-earthy hop	*wheat	*hop bitterness	*herbal-spicy (coriander, other spices)	*refreshingly crisp w/ dry, often tart, finish	*pleasant sweetness (honey, vanilla)
	*diacetyl		*light lactic-tasting sourness		*coriander		*zesty, orange-citrusy fruitiness
							*vegetal, celery-like, ham-like, soapy are inappropriate

Mouthfeel	Body	Carbonation	Other
	*med light to med	*effervescent	*refreshing
	*smoothness and creaminess	*high	*no harshness or astringency

Ingredients	Malt	Yeast	Other
	*50% unmalted wheat, 50% pale barley (usually pils)	*ale (production of mild, spicy)	*5-10% raw oats may be used
			*coriander, Curacao, sweet orange peel complement sweet aroma
			*chamomile, cumin, cinnamon, Grains of Paradise (complexity)

History: A 400 year-old beer style that died out in the 1950s. Later revived by Pierre Celis at Hoegaarden.

Comments: Presence, character, and degree of spicing and lactic sourness varies. Overly spiced/sour beers are not good examples. Coriander of certain origins might give an inappropriate ham or celery character. Beer tends to be fragile and does not age well, so younger, fresher, properly handled examples are most desirable. Most examples seem to be approximately 5%.

Examples: Hoegaarden Wit

Roggenbier (German Rye Beer)	15d – German Wheat and Rye Beer				
OG: 1.046-1.056	FG: 1.010-1.014	IBU: 10-20	SRM: 14-19	ABV: 4.5-6	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Low	Low-Med	Unknown
	*diacetyl	*noble hops	*spicy rye *weizen yeast (spicy clove, fruity esters – banana, citrus)	*somewhat acidic from rye and yeast

Appearance	Color	Head	Clarity
	*light coppery-orange to very dark reddish or coppery-brown color	*large, creamy, off-white to tan, quite dense, persistent (thick, rocky)	*cloudy, hazy

Flavor	None	Low-Mod	Mod Low-Mod High	Med-Med Low	Finish/Balance	Unknown
	*diacetyl	*weizen yeast character (banana, clove, citrus) *noble hop	*spicy rye, grainy (rye, pumpernickel bread)	*bitterness	*balance varies *med-dry grainy finish *tangy, lightly bitter aftertaste	*initial malt sweetness (caramel) to be tasted before yeast, rye

Mouthfeel	Body	Carbonation	Other
	*med to med full	*high	*light tartness optional

Ingredients	Hops	Malt	Yeast
	*noble	*malted rye (50%+), remainder is pale, Munich, wheat, crystal, debittered dark	*weizen

History: Specialty beer originally brewed in Regensburg, Bavaria as more distinctive version of a dunkelweizen using malted rye instead of malted wheat.

Comments: American-style rye beers should be entered in the American Rye Category (6D). Other traditional beer styles with enough rye added to give a noticeable rye character should be entered in the Specialty Beer category (23). Rye is a huskless grain and is difficult to mash, often resulting in a gummy mash texture that is prone to sticking. Rye has been characterized as having the most assertive flavor of all cereal grains. It is inappropriate to add caraway seeds. Rye character is traditionally from the rye grain only.

Examples: Paulaner Roggen

Weizenbock	15c – German Wheat and Rye Beer				
OG: 1.064-1.090	FG: 1.015-1.022	IBU: 15-30	SRM: 12-25	ABV: 6.5-8	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Mod	Mod-High	High
	*hop	*alcohol (not solventy)	*phenols (vanilla, clove)	*rich, bock-like melanoidins
	*diacetyl		*banana esters	*bready malt
	*DMS			*plums, prunes, raisins, grapes

Appearance	Color	Head	Clarity
	*dark amber to dark, ruby brown	*thick, moussy, long-lasting, light tan	*high protein impairs clarity
			*traditionally unfiltered
			*yeast sediment should be roused

Flavor	None	Low	Mod	High	Finish/Balance	Unknown
	*hop	*chocolate	*wheat (malty, bready)	*rich, bock-like melanoidins	*wheat, malt, yeast dominate the palate	*dark fruit, spicy, clove-like phenols
	*diacetyl	*banana/vanilla			*alcohol helps balance the finish	
	*DMS	*tart				
		*hop bitterness				

Mouthfeel	Body	Carbonation	Other
	*med full to full, creamy	*mod to high	*alcohol warming (not hot/solventy)

Ingredients	Hops	Malt	Yeast
	*noble	*50% malted wheat	*weizen ale
		*remainder copious Munich, Vienna barley-type	

History: Aventinus, world's oldest top-fermented wheat doppelbock, was created in 1907 at the Weisse Brauhaus in Munich using the Methode Champenoise w/ fresh yeast sediment on the bottom. It was Schneider's creative response to bottom-fermenting doppelbocks that developed a strong following during these times.

Comments: A dunkel-weizen beer brewed to bock or doppelbock strength. Now also made in the Eisbock style as a specialty beer. Bottles may be gently rolled or swirled prior to serving to rouse the yeast.

Examples: Schneider Aventinus

Dunkelweizen	15b – German Wheat and Rye Beer				
OG: 1.044-1.056	FG: 1.010-1.014	IBU: 10-18	SRM: 14-23	ABV: 4.3-5.6	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Low-None	Low	Low-Mod	Mod-High
	*diacetyl	*noble hop character	*bubblegum	*vanilla character	*phenols (clove)
	*DMS		*tartness	*wheat (bready, grainy)	*fruity esters (banana)
				*malt (caramel, bread crust)	

Appearance	Color	Head	Clarity
	*light copper to mahogany brown	*thick, moussy, long-lasting, off-white	*protein content impairs clarity
			*traditionally unfiltered
			*yeast sediment should be roused

Flavor	None	Very Low-None	Very Low-Low	Low	Light-Mod	Low-Mod High	Finish/Balance	Unknown
	*diacetyl	*hop	*hop bitterness	*bubblegum	*vanilla	*banana, clove	*somewhat sweet palate with relatively dry finish	*roasted malt inappropriate
	*DMS			*bready, grainy wheat		*rich caramel, melanoidin character		
				*tart, citrusy				

Mouthfeel	Body	Carbonation	Other
	*med light to med full	*mod to high	*texture of wheat, yeast imparts fluffy, creamy fullness that may progress to lighter finish aided by carbonation
		*effervescent	

Ingredients	Hops	Malt	Yeast
	*noble	*50% malted wheat	*weizen ale
		*remainder Munich, Vienna	

History: Old fashioned Bavarian wheat beer was often dark. In the 1950s and 1960s, wheat beers did not have a youthful image, since older people drank them for their health-giving qualities. Today, the lighter hefe-weizen is more common.

Comments: Presence of Munich and/or Vienna-type barley malts gives this style a deep, rich barley malt character not found in a hefeweizen. Bottles with yeast are traditionally swirled or gently rolled prior to serving.

Examples: Franziskaner Dunkel Hefe-Weisse

Weizen/Weissbier	15a – German Wheat and Rye Beer				
OG: 1.044-1.052	FG: 1.010-1.014	IBU: 8-15	SRM: 2-8	ABV: 4.3-5.6	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Low-None	Low	Low-Mod	Mod-High
	*diacetyl	*noble hop character	*light citrusy tartness	*wheat (bready, grainy)	*phenols (clove)
	*DMS		*bubblegum	*vanilla character	*fruity esters (banana)

Appearance	Color	Head	Clarity
	*pale straw to very dark gold	*thick, moussy, long-lasting, white	*protein content impairs clarity
			*yeast sediment should be roused
			*filtered Krystal has no yeast and is brilliantly clear

Flavor	None	Very Low-None	Very Low-Mod	Very Low-Mod Low	Low	Low-Mod High	Finish/Balance	Unknown
	*diacetyl	*hop	*vanilla character	*hop bitterness	*bubblegum	*banana, clove	*well rounded flavorful palate w/ relatively dry finish	*tart, citrusy character
	*DMS				*soft bready, grainy wheat			
					*slightly sweet Pils malt			

Mouthfeel	Body	Carbonation	Other
	*med light to med	*effervescent	*texture of yeast imparts sensation of fluffy, creamy fullness

Ingredients	Hops	Malt	Yeast
	*noble	*50% malted wheat	*weizen ale
		*remainder Pilsner	

History: Traditional wheat-based ale originating in Southern Germany that is a specialty for summer consumption, but generally produced year round.

Comments: Refreshing, fast-maturing beers that are lightly hopped and show a unique banana-and-clove yeast character. These beers don't age well, and are best enjoyed while young and fresh. The version "mit hefe" is served with yeast sediment stirred in, the krystal version is filtered for excellent clarity. Bottles with yeast are traditionally swirled or gently rolled prior to serving. The character of a krystal weizen is generally fruitier and less phenolic than that of a hefe-weizen.

Examples: Penn Weizen

Imperial IPA	14c - India Pale Ale (IPA)			
OG: 1.070-1.090	FG: 1.010-1.020	IBU: 60-120	SRM: 8-15	ABV: 7.5-10

Characteristics	What's Expected						
-----------------	-----------------	--	--	--	--	--	--

Aroma	Mod	High-Very High	Unknown
	*alcohol	*hop (American, English, noble), citrusy; if dry-hopped (resinous, grassy)	*clean, malty sweetness *fruitiness (esters or hops)

Appearance	Color	Head	Clarity
	*golden amber to med reddish copper *some are orange-ish	*good, off-white	*clear *unfiltered, dry-hopped may be hazy

Flavor	None	Low	Low-Mod	High	High-Very High	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*caramel, toasty *fruitiness *some sulfate if sulfate H2O used	*malt (clean, malty)	*hop (American, English, noble)	*hop bitterness	*long, lingering bitterness present in aftertaste *med dry to dry finish	*clean, smooth alcohol *oak inappropriate

Mouthfeel	Body	Carbonation	Other
	*smooth, med light to med	*mod to med high	*no harsh hop-derived astringency *smooth alcohol warming

Ingredients	Hops	Malt	H2O	Yeast
	*variety of hops (English, American, noble)	*pale ale (well-modified)	*soft to mod sulfate	*American

History: Recent American innovation reflecting the trend of American craft brewers "pushing the envelope" to satisfy the need of hop aficionados for increasingly intense products. The adjective "Imperial" is arbitrary and simply implies a stronger version of an IPA (double, extra, extreme, etc.)

Comments: Bigger than either an English or American IPA in both alcohol strength and overall hop level (bittering and finish). Less malty, lower body, less rich and a greater overall hop intensity than an American Barleywine. Typically not as high in gravity/alcohol as a barleywine, since high alcohol and malt tend to limit drinkability. A showcase for hops.

Examples: Stone Ruination IPA

American IPA	14b - India Pale Ale (IPA)			
OG: 1.056-1.075	FG: 1.010-1.018	IBU: 40-60+	SRM: 6-15	ABV: 5.5-7.5

Characteristics	What's Expected			
-----------------	-----------------	--	--	--

Aroma	Mod	High-Very High	Unknown
	*clean malty sweetness	*hop (citrusy, floral, perfume-like, resinous, piney, fruity – American)	*fruitiness from esters or hops
	*alcohol	*if dry-hopped (grassy)	

Appearance	Color	Head	Clarity
	*med gold to med reddish copper	*good, white to off-white	*clear
	*some have orangeish tint		*unfiltered dry-hopped may be hazy

Flavor	None	Low	Low-Mod	Mod	Med-High	Med High-Very High	Finish/Aftertaste	Unknown
	*diacetyl	*caramel, toasty	*malt (clean, sweet)	*clean alcohol	*hop (American – citrusy, floral, resinous, piney, fruity)	*hop bitterness	*bitterness may linger into aftertaste	*oak inappropriate
		*fruitiness					*med dry to dry finish	
		*sulfury (not common)						

Mouthfeel	Body	Carbonation	Other
	*smooth, med-light to med	*mod to mod high	*no hop-derived astringency
			*smooth alcohol warming

Ingredients	Hops	Malt	H2O	Yeast
	*American	*pale ale (well-modified)	*soft to mod sulfate	*American

History: American version of the historical English style, brewed using American ingredients and attitude.

Examples: Victory Hop Devil

English IPA	14a - India Pale Ale (IPA)			
OG: 1.050-1.075	FG: 1.010-1.018	IBU: 40-60	SRM: 8-14	ABV: 5-7.5

Characteristics	What's Expected			
------------------------	------------------------	--	--	--

Aroma	Low-Mod	Mod	Mod-Mod High	Unknown
	*fruitiness	*caramel-like, toasty malt	*hop (floral, earthy, fruity) *slight grassy dry-hop	*some may have sulfury note

Appearance	Color	Head	Clarity
	*golden amber to light copper	*good, off-white	*clear
	*most are pale to med amber w/ orange-ish tint		*unfiltered dry-hopped may be hazy

Flavor	Very Low	Med Low-Med High	Med-High	Mod-Very High	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*malt (noticeable, pleasant) (bready, biscuit-like, toasty, toffee-like, caramelly)	*hop (floral, earthy, fruity, slightly grassy)	*hop bitterness	*med to dry finish *bitterness may linger into aftertaste *if high sulfate H2O used – minerally, dry finish, some sulfur, lingering bitterness	*if high sulfate H2O used, minerally *clean alcohol in stronger versions *oak inappropriate

Mouthfeel	Body	Carbonation	Other
	*smooth, med light to med	*mod to mod high	*no hop-derived astringency *smooth alcohol warming in stronger versions

Ingredients	Hops	Malt	H2O	Yeast	Adjuncts
	*English	*pale ale (well-modified)	*high sulfate, low carbonate	*English	*refined sugar

History: Brewed to survive the voyage from England to India. The temperature extremes and rolling of the seas resulted in a highly attenuated beer upon arrival. English Pale Ales were derived from India Pale Ales.

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

Examples: Summit India Pale Ale

Russian Imperial Stout	13f - Stout				
OG: 1.075-1.115	FG: 1.018-1.030	IBU: 50-90	SRM: 30-40	ABV: 8-12	

Characteristics	What's Expected					
-----------------	-----------------	--	--	--	--	--

Aroma	None	Very Low-High	Low	Low-Mod High	Low-High	Unknown
	*diacetyl	*hop	*specialty malt character (caramel)	*roasted malt character (coffee, dark chocolate, slightly burnt) *fruity esters (plums, prunes, raisins)	*malt (barleywine-like)	*alcohol may be present (not hot/solventy)

Appearance	Color	Head	Clarity
	*very dark reddish brown to jet black	*deep tan to dark brown	*opaque

Flavor	None	Low-High	Med Low-High	Mod-Very High	High	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*fruity esters (raisins, plums, prunes)	*hop	*bitterness *roasted malt/grain (bittersweet/unsweetened chocolate, cocoa, strong coffee, slightly burnt grain, burnt currant, tarry)	*alcohol (not hot/sharp/solventy)	*palate and finish relatively dry to mod sweet *lingering roastiness, hop bitterness, warming character	*malt backbone balanced and supportive (caramel, bready, toasty)

Mouthfeel	Body	Carbonation	Other
	*full to very full, chewy *velvety, luscious texture	*low to mod	*gentle smooth alcohol warmth *not syrupy, under attenuated

Ingredients	Hops	Malt	H2O	Yeast
	*any type	*well modified pale *generous amts roasted malt/grain	*alkaline	*American or English ale

History: Brewed to high gravity and hopping level in England for export to the Baltic States, Russia. Said to be popular with the Russian Imperial Court.

Comments: Variations exist, with English and American interpretations (American – more bitterness, roasted character, finishing hops; English – more complex specialty malt character, more forward ester profile).

Examples: Victory Storm King

American Stout	13e- Stout				
OG: 1.050-1.075	FG: 1.010-1.022	IBU: 35-75	SRM: 30-40	ABV: 5-7	

Characteristics	What's Expected					
-----------------	-----------------	--	--	--	--	--

Aroma	None	Low	Very Low-Mod	Low-None	Low-Mod	Mod-High
	*diacetyl	*alcohol derived	*hop (citrusy, resiny)	*burnt, charcoal	*esters	*roasted malts (roasted coffee, dark chocolate)

Appearance	Color	Head	Clarity
	*very dark brown to jet black	*large, persistent, light tan to light brown	*opaque

Flavor	None	Low	Low-Med	Low-High	Med-High	Mod-Very High	Finish/Balance/Aftertaste
	*diacetyl	*esters	*malt sweetness (rich chocolate, caramel) *smooth alcohol	*hop (citrusy, resiny American)	*bitterness	*roasted malt (coffee, roasted coffee beans, dark or bittersweet chocolate, slightly burnt coffee ground)	*med to dry finish w light burnt quality

Mouthfeel	Body	Carbonation	Other
	*med to full, somewhat creamy	*med high to high	*some roast derived astringency *light to mod strong alcohol warmth (smooth, not hot)

Ingredients	Hops	Malt	Adjuncts	Yeast
	*American	*American base *dark, roasted, caramel-type	*oatmeal	*American

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

Examples: Sierra Nevada Stout

Foreign Extra Stout	13d - Stout				
OG: 1.056-1.075	FG: 1.010-1.018	IBU: 30-70	SRM: 30-40+	ABV: 5.5-8	

Characteristics	What's Expected			
-----------------	-----------------	--	--	--

Aroma	Low-None	Mod-High	Unknown
	*hop	*roasted grain (coffee, chocolate, lightly burnt)	*stronger version have alcohol aroma (not hot, solventy, sharp)
	*diacetyl	*fruitiness (sweet, molasses, licorice, dried fruit, vinous)	

Appearance	Color	Head	Clarity
	*very deep brown to black	*large tan to brown	*should be clear if not opaque

Flavor	Low-None	Low	Mod-High	High	Unknown
	*hop	*esters (export)	*roasted grain, malt character	*fruity esters (tropical)	*tropical: sweet, smooth dark grain; w/o much roast, bitterness; sweet, rum-like quality
	*diacetyl	*restrained bitterness (tropical)		*roast (export)	*export: mod dry
				*bitterness (export)	*roast of both are coffee, chocolate, lightly burnt grain

Mouthfeel	Body	Carbonation	Other
	*med full to full	*mod to mod high	*warming from alcohol
	*often smooth, creamy		

Ingredients	Hops	Malt	Adjuncts	Yeast
	*bitterness hops	*pale, dark roasted malt and grains	*sugar to boost gravity	*ale (some tropical brewed with lager)

History: Originally high-gravity stouts brewed for tropical markets. Some bottled export versions of dry or sweet stout also fit this profile.

Comments: A rather broad class of stouts, these can be either fruity and sweet, dry and bitter, or even tinged with Brettanomyces. Think of the style as either scaled-up dry and/or sweet stout, or a scaled-down Imperial stout without the late hops. Highly bitter and hoppy versions are best entered as American-style Stouts (13E).

Examples: Tropical: Lion Stout (Sri Lanka), Export: Coopers Best Extra Stout

Oatmeal Stout	13c - Stout				
OG: 1.048-1.065	FG: 1.010-1.018	IBU: 25-40	SRM: 22-40+	ABV: 4.2-5.9	

Characteristics	What's Expected				
------------------------	------------------------	--	--	--	--

Aroma	Low	Low-Med	Med Low-None	Mod
	*light sweetness implies coffee-and-cream *oatmeal	*fruitiness	*hop (UK)	*roasted grains (coffee)

Appearance	Color	Head	Clarity
	*med brown to black	*thick, creamy, persistent, tan to brown	*should be clear if not opaque

Flavor	Med Low-None	Mod	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*hop bitterness	*med sweet to med dry palate w/ complexity of oats and dark roasted grains	*oats add nutty, grainy, earthy
	*hop		*balance toward malt	*dark grains combine with malt sweetness to give impression of milk chocolate, coffee w/ cream

Mouthfeel	Body	Carbonation	Other
	*med full to full *smooth, silky, creamy	*med to med high	*almost oily slickness from oatmeal

Ingredients	Hops	Malt	Yeast	H2O	Other
	*bittering	*pale, caramel, dark roasted malts/grains	*ale	*some carbonate	*oatmeal

History: English seasonal variant of sweet stout that is usually less sweet than the original, and relies on oatmeal for body and complexity rather than lactose for body and sweetness.

Comments: Generally between sweet and dry stouts in sweetness. Variations from fairly sweet to quite dry. Level of bitterness also varies, as does the oatmeal impression. Light use of oatmeal may give a certain silkiness of body and richness of flavor, while heavy use of oatmeal can be fairly intense in flavor with an almost oily mouthfeel.

Examples: Samuel Smith Oatmeal Stout

Sweet Stout	13b - Stout				
OG: 1.044-1.060	FG: 1.012-1.024	IBU: 20-40	SRM: 30-40	ABV: 4-6	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	Low-None	Low-Mod High	Mod	Unknown	
	*diacetyl	*fruitiness	*roasted grains (coffee, chocolate)	*impression of cream-like sweetness	
	*hop				

Appearance	Color	Head	Clarity
	*very dark brown to black	*creamy tan to brown	*opaque if not clear

Flavor	Low-None	Low-Mod	Mod	Mod-High	High	Finish/Balance/Aftertaste
	*diacetyl	*fruity esters	*hop bitterness	*sweetness	*dark roasted grains/malts (coffee, chocolate)	*sweetness lasts into finish
						*balance from quite sweet to mod dry and somewhat roasty

Mouthfeel	Body	Carbonation	Other
	*med full to full, creamy	*low to mod	*high residual sugars enhances full-taste

Ingredients	Malt	H2O	Adjuncts
	*pale base	*high carbonate	*lactose
	*roasted barley, black, chocolate, crystal		*maize, treacle

History: An English style of stout. Historically known as "milk" or "Cream" stouts, legally this designation is no longer permitted in England. The "milk" name is derived from the use of lactose as a sweetener.

Comments: Gravities are low in England, higher in exported and US products. Variations exist, with the level of residual sweetness, the intensity of the roast character, and the balance between the two being the variables most subject to interpretation.

Examples: Mackeson's XXX Stout

Dry Stout	13a - Stout				
OG: 1.036-1.050	FG: 1.007-1.011	IBU: 30-45	SRM: 25-40+	ABV: 4-5	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Low-None	Med Low-None	High
	*diacetyl	*hop	*esters	*coffee-like roasted barley
				*roasted malt (slight chocolate, cocoa, grainy)

Appearance	Color	Head	Clarity
	*jet black to deep brown w/ garnet highlights	*thick, creamy, long-lasting, tan to brown	*can be opaque if not clear

Flavor	None	Low-Mod	Med Low-None	Mod	Mod-High	Finish/Balance/Aftertaste
	*diacetyl	*acidic/sourness	*fruitiness	*roasted, grainy sharpness	*hop bitterness	*dry, coffee-like finish
			*hop			*bittersweet/unsweetened chocolate character in the palate, lasting into finish

Mouthfeel	Body	Carbonation	Other
	*med light to med full, creamy	*low to mod	*light astringency, not harsh

Ingredients	Malt	H2O	Other
	*roasted, unmalted barley	*mod carbonate hardness	*3% soured beer sometimes added for complexity
	*pale		
	*flaked, unmalted barley		

History: Style evolved from attempts to capitalize on the success of London porters, but originally reflected a fuller, creamier, more "stout" body and strength. When a brewery offered a stout and a porter, the stout was always the stronger beer (originally called a Stout Porter). Modern versions brewed from a lower OG and no longer reflect higher strength than porters.

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

Examples: Guinness Draught Stout

Baltic Porter	12c - Porter				
OG: 1.060-1.090	FG: 1.016-1.024	IBU: 20-40	SRM: 17-30	ABV: 5.5-9.5	

Characteristics	What's Expected			
-----------------	-----------------	--	--	--

Aroma	None	Mod	High	Unknown
	*hops	*complex alcohol	*rich, malty sweetness (caramel, toffee, nutty, deep toast, licorice)	*very smooth
	*sourness	*esters (plums, prunes, raisins, cherries, currants) occ w/ vinous port-like quality		
		*darker malt character (deep chocolate, coffee, molasses, not burnt)		

Appearance	Color	Head	Clarity
	*dark reddish copper to opaque dark brown (not black)	*thick, persistent, tan	*clear, although darker versions may be opaque

Flavor	None	None-Med Low	Low	Med Low-Med	High	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*slightly spicy hop (Saaz, Lublin)	*light hints of black currant, dark fruits	*bitterness	*rich, malty sweetness (caramel, toffee, nutty, molasses, licorice)	*darker malt dominates and persists through finish	*mouth-filling, very smooth
			*hop		*schwarzbier-like roasted, stops short of burnt	*just a touch dry w/ a hint of roast coffee, licorice in the finish	*clean lager character

Mouthfeel	Body	Carbonation	Other
	*full, smooth	*med to med high	*well-aged alcohol warmth

Ingredients	Hops	Malt	Yeast
	*continental	*debittered chocolate or black	*lager
		*Munich or Vienna base	*cold fermented if using ale
		*may contain crystal	
		*brown, amber common in historical	

History: Traditional beer from countries bordering the Baltic Sea. Derived from English porters but influenced by Russian Imperial Stouts.

Comments: May also be described as an Imperial Porter, although heavily roasted or hopped versions should be entered as either Imperial Stouts (13F) or Specialty Beers (23).

Examples: Baltika #6 Porter (Russia)

Robust Porter	12b - Porter				
OG: 1.048-1.065	FG: 1.012-1.016	IBU: 25-50	SRM: 22-35	ABV: 4.8-6	

Characteristics	What's Expected					
-----------------	-----------------	--	--	--	--	--

Aroma	Low-None	Low-High	Mod-None	Mod High	Unknown	
	*diacetyl	*hop (US, UK)	*fruity esters	*roasty (lightly burnt, black malt)	*addl malt character supports (grainy, bready, toffee-like, caramelly, chocolate, coffee, rich, sweet)	
						*some US versions dry-hopped

Appearance	Color		Head	Clarity	
	*med brown to very dark brown, approaching black		*full, tan, good retention	*difficult to discern	
	*ruby, garnet-like highlights			*when not opaque, will be clear	

Flavor	Low-None	Low-Mod High	Mod-None	Med-High	Mod High	Finish/Balance/Aftertaste
	*diacetyl	*hop (US, UK)	*fruity esters	*bitterness	*malt (lightly burnt, black malt – chocolate, coffee)	*roasty dryness in the finish
						*overall finish dry to med-sweet

Mouthfeel	Body	Carbonation	Other	
	*med to med full	*mod low to mod high	*stronger versions have slight alcohol warmth	
			*slight astringency	

Ingredients	Hops	Malt	H2O	Yeast
	*hops (UK, US)	*dark roasted malt/grains (black patent, chocolate, roasted barley)	*mod to high carbonate hardness	*ale (clean US or characterful English)

History: Stronger, hoppier, and/or roastier version of porter designed as either a historical throwback or an American interpretation of the style. Traditional versions will have a more subtle hop character (often English), while modern versions may be considerably more aggressive. Both types are equally valid.

Comments: Although a rather broad style open to brewer interpretation, it may be distinguished from Stout as lacking a strong roasted barley character. It differs from a brown porter in that a black patent or roasted grain character is usually present, and it can be stronger in alcohol. Roast intensity and malt flavors can also vary significantly. May or may not have a strong hop character, and may or may not have significant fermentation by-products; thus may seem to have an "American" or "English" character.

Examples: Sierra Nevada Porter

Brown Porter	12a - Porter				
OG: 1.040-1.052	FG: 1.008-1.014	IBU: 18-35	SRM: 20-30	ABV: 4-5.4	

Characteristics	What's Expected				
------------------------	------------------------	--	--	--	--

Aroma	Low-None	Mod-None	Mod	Unknown	
	*diacetyl	*English hop *fruity esters	*roastiness (chocolatey)	*non-roasted malt in support (caramelly, grainy, bready, nutty, toffee-like, sweet)	

Appearance	Color	Head	Clarity
	*light brown to dark brown *ruby highlights	*mod, off-white to light tan	*good, may approach opaque

Flavor	Low-Mod	Med Low-None	Med Low-Med	Mod-None	Unknown
	*roastiness (chocolate, caramel, nutty, toffee, 2ndary – coffee, licorice, biscuits, toast) *fruity esters	*diacetyl	*hop bitterness	*English hop	*shouldn't have black malt character (acidic, burnt, harsh roasted)

Mouthfeel	Body	Carbonation
	*med light to med	*mod low to mod high

Ingredients	Hops	Malt	H2O	Yeast	Adjuncts
	*English	*chocolate, dark roasted, caramel-type *historical version use brown	*London/Dublin (mod carbonate hardness)	*English, Irish ale *occasionally lager	*mod amt (sugars, maize, molasses, treacle)

History: Originating in England, porter evolved from a blend of beers or gyles known as "Entire". A precursor to stout. Said to have been favored by porters and other physical laborers.

Comments: Differs from a robust porter in that it usually has softer, sweeter and more caramelly flavors, lower gravities, and usually less alcohol. More substance and roast than a brown ale. Higher in gravity than a dark mild. Some versions are fermented with lager yeast. Balance tends toward malt more than hops. Usually has an "English" character. Historical versions with Brettanomyces, sourness, or smokiness should be entered in the Specialty Beer category (23).

Examples: Fuller's London Porter

Northern English Brown Ale	11c – English Brown Ale				
OG: 1.040-1.052	FG: 1.008-1.013	IBU: 20-30	SRM: 12-22	ABV: 4.2-5.4	

Characteristics	What's Expected					
-----------------	-----------------	--	--	--	--	--

Aroma	Very Low-None	Low
	*diacetyl	*light, sweet malt (toffee, nutty, caramel) *fresh hop (UK) *fruity esters

Appearance	Color	Head	Clarity
	*dark amber to reddish-brown	*low to mod off-white to tan	*clear

Flavor	Low	Low-None	Low-Mod	Mod-Med Low	Mod	Finish/Balance/Aftertaste
	*diacetyl (butterscotch)	*hop (UK)	*malt sweetness (nutty, lightly caramel, toasted, biscuity, toffee-like)	*bitterness	*fruity esters	*med dry to dry finish *malt-hop balance even

Mouthfeel	Body	Carbonation
	*med light to med	*med to med high

Ingredients	Hops	Malt	H2O
	*English	*English mild, pale ale base w/ caramel *small amts darker (chocolate)	*mod carbonate

History/Comments: English brown ales are generally split into sub-styles along geographical lines.

Examples: Newcastle Brown Ale

Southern English Brown		11b – English Brown Ale			
OG: 1.033-1.042	FG: 1.011-1.014	IBU: 12-20	SRM: 19-35	ABV: 2.8-4.1	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Very Low-None	Mod	High	Unknown
	*diacetyl	*hop	*fruity (plums, raisins)	*rich, caramel, toffee-like	*malty sweet

Appearance	Color	Head	Clarity
	*light to dark brown, almost black	*low to mod off-white to tan	*nearly opaque, should be clear if visible

Flavor	Low-None	Low	Mod	Finish/Balance/Aftertaste
	*diacetyl	*hop bitterness *biscuit, coffee	*dark fruit complexity	*deep caramel, toffee-like malty sweetness on palate lasts into finish

Mouthfeel	Body	Carbonation	Other
	*med	*low to mod low	*creamy, smooth texture

Ingredients	Hops	Malt	H2O
	*English	*English pale ale, darker caramel, some roasted (black), wheat	*mod to high carbonate

History: English brown ales are generally split into sub-styles along geographic lines. Southern English (London-style) brown ales are darker, sweeter, and lower gravity than their Northern cousins. Developed as a bottled product in the early 20th century out of a reaction against vinous vatted porter and often unpalatable mild. Well suited to London's water supply.

Comments: Increasingly rare. Mann's has over 90% market share in Britain. Some consider it a bottled version of dark mild, but this style is sweeter than virtually all modern examples of mild.

Examples: Harvey's Nut Brown Ale

Mild	11a – English Brown Ale				
OG: 1.030-1.038	FG: 1.008-1.013	IBU: 10-25	SRM: 12-25	ABV: 2.8-4.5	

Characteristics	What's Expected			
-----------------	-----------------	--	--	--

Aroma	Very Low-None	Low-None	Low-Mod	Mod
	*diacetyl	*hop	*malt (caramelly, grainy, toasted, nutty, chocolate, lightly roasted)	*fruitiness

Appearance	Color	Head	Clarity
	*copper to dark brown to mahogany	*low to mod off-white to tan	*clear, although traditionally unfiltered
	*few paler (med amber to light brown)		

Flavor	Low-None	Low-Mod	Mod-None	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*bitterness	*fruity esters	*finish sweet or dry (dry w/ dark roasted malt)	*generally malty
	*hop				*may have wide range of malt/yeast (malty, sweet, caramel, toffee, toast, nutty, chocolate, coffee, roast, vinous, fruit, licorice, molasses, plum, raisin)

Mouthfeel	Body	Carbonation	Other
	*light to med	*low to med low	*roast based versions may have a light astringency

Ingredients	Hops	Malt	Yeast	Adjuncts
	*English	*pale English base, crystal, darker	*characterful English ale	*may use sugar

History: May have evolved as one of the elements of early porters. In modern terms, the name "mild" refers to the relative lack of hop bitterness (less hoppy than a pale ale and not so strong). Originally, the mildness may have referred to the fact that this beer was young and did not yet have the moderate sourness that aged batches had. Somewhat rare in England, good versions may still be found in the Midlands around Birmingham.

Comments: Most are low-gravity session beers in the range 3.1-3.8%, although some versions may be made in the stronger (4%+) range for export, festivals, seasonal and/or special occasions. Generally served on cask, session-strength bottled versions don't often travel well. A wide range of interpretations are possible.

Examples: Moorhouse Black Cat

American Brown Ale	10c – American Ale				
OG: 1.045-1.060	FG: 1.010-1.016	IBU: 20-40	SRM: 18-35	ABV: 4.3-6.2	

Characteristics	What's Expected					
-----------------	-----------------	--	--	--	--	--

Aroma	Low-None	Very Low-Mod	Low-Mod	High	Unknown		
	*diacetyl	*fruity esters	*hop	*dark malt	*malty, sweet, rich (chocolate, caramel, nutty, toasty)		
						*optional – strong hop, citrusy American hop, dry-hop	

Appearance	Color	Head	Clarity
	*light to very dark brown	*low to mod off-white to tan	*clear

Flavor	Very Low-Mod	Low-Mod	Mod Low-None	Mod-Mod High	Mod-High	Finish/Balance/Aftertaste
	*fruity esters	*hop (citrus optional)	*diacetyl	*bitterness	*malty (caramel, toasty, chocolate)	*med to med dry finish

Mouthfeel	Body	Carbonation	Other
	*med to med full	*mod to mod high	*bitter versions may have dry, resinous impression
	*stronger versions have some alcohol warmth		

Ingredients	Hops	Malt	H2O
	*American	*well-modified pale (American, Continental)	*mod carbonate
	*UK, noble can also be used	*crystal and darker	

History/Comments: A strongly flavored, hoppy brown beer, originated by American home brewers. Related to American Pale and American Amber Ales, although with more of a caramel and chocolate character, which tends to balance the hop bitterness and finish. Most commercial American Browns are not as aggressive as the original homebrewed versions, and some modern craft brewed examples. IPA-strength brown ales should be entered in the Specialty Beer category (23).

Examples: Brooklyn Brown Ale

American Amber Ale	10b – American Ale				
OG: 1.045-1.060	FG: 1.010-1.015	IBU: 25-40+	SRM: 10-17	ABV: 4.5-6.2	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Low-Mod	Mod Low-Mod High	Mod-None	Mod
	*diacetyl	*American hop (from dry hopping, late kettle additions), citrusy	*maltiness	*esters	*caramel

Appearance	Color	Head	Clarity
	*amber to coppery brown	*mod large off-white	*generally clear, though dry-hopped may be hazy

Flavor	None	Mod-None	Mod-High	Finish/Balance/Aftertaste
	*diacetyl	*fruity esters	*hop (American, citrusy)	*malt and hop bitterness usually balanced
			*malt (initial malt sweetness, followed by mod caramel)	*caramel sweetness and hop flavor/bitterness linger into med to full finish

Mouthfeel	Body	Carbonation	Other
	*med to med full	*mod to high	*overall smooth finish w/out astringency
			*stronger versions have slight alcohol warmth

Ingredients	Hops	Malt	H2O
	*American	*pale ale (American two-row)	*varies in sulfate and carbonate
		*med to dark crystal	
		*may contain specialty grains	

History: Known simply as Red Ales in some regions, these beers were popularized in the hop-loving Northern California and the Pacific Northwest areas before spreading nationwide.

Comments: Can overlap in color with American pale ales. American Amber ales differ from American pale ales not only by being usually darker in color, but also by having more caramel flavor, more body, and usually being balanced more evenly between malt and bitterness. Should not have a strong chocolate or roast character that might suggest an American brown ale (although small amounts are OK.)

Examples: Troegs Hopback Amber Ale

American Pale Ale	10a – American Ale				
OG: 1.045-1.060	FG: 1.010-1.015	IBU: 30-45	SRM: 5-14	ABV: 4.5-6.2	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Very Low	Low-Mod	Mod-None	Mod-High
	*diacetyl	*grassy hop	*maltiness (bready, toasty, biscuity)	*fruity esters	*American hop (dry-hopping, late kettle additions), citrusy

Appearance	Color	Head	Clarity
	*pale golden to deep amber	*mod large white to off-white	*clear, dry-hopped may be hazy

Flavor	None	Very Low	Very Low-None	Low-Mod High	Mod-None	Mod-High	Finish/Balance/Aftertaste
	*diacetyl	*grassy hop	*caramel	*clean malt (bready, toasty, biscuity)	*fruity esters	*hop (citrusy, American)	*balance typically towards late hops, bitterness
						*hop bitterness	*med to dry finish

Mouthfeel	Body	Carbonation	Other
	*med light to med	*mod to high	*overall smooth finish without astringency

Ingredients	Hops	Malt	Yeast	H2O
	*American	*pale ale (American two-row) *specialty grains	*American ale	*low carbonate

History: An American adaptation of English pale ale, reflecting indigenous ingredients (hops, malt, yeast, and water). Often lighter in color, cleaner in fermentation by-products, and having less caramel flavors than English counterparts.

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

Examples: Sierra Nevada Pale Ale

Strong Scotch Ale	9e – Scottish and Irish Ale				
OG: 1.070-1.130	FG: 1.018-1.030	IBU: 17-35	SRM: 14-25	ABV: 6.5-10	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	Very Low-None	Low-None	Low-Mod	High	
	*hops	*diacetyl	*esters *alcohol	*deep malty (caramel), (peaty, earthy smoky 2ndary)	

Appearance	Color	Head	Clarity
	*light copper to dark brown *deep ruby highlights	*large tan	*clear

Flavor	Low-None	Low-Med Low	Low-Mod	High	Finish/Balance/Aftertaste
	*diacetyl	*hop *hop bitterness	*esters (plums, raisins, dried fruit) *alcohol	*richly malty with kettle caramelization (roasted, smoky, nutty)	*palate usually full and sweet *finish sweet to med dry

Mouthfeel	Body	Carbonation	Other
	*med full to full *some versions thick, chewy viscosity	*mod	*smooth, alcoholic warmth

Ingredients	Hops	Malt	H2O
	*English	*well-modified pale *up to 3% malted barley *some crystal *small amt smoked	*soft

History/Comments: Also known as a “wee heavy”. Fermented at cooler temps than most ales, and with lower hopping rates, resulting in clean, intense malt flavors. Well suited to the region of origin, with abundant malt and cool fermentation and aging temp. Hops, which are not native to Scotland and formerly expensive to import, were kept to a minimum.

Examples: Orkney Skull Splitter

Irish Red Ale	9d – Scottish and Irish Ale			
OG: 1.044-1.060	FG: 1.010-1.014	IBU: 17-28	SRM: 9-18	ABV: 4-6

Characteristics	What's Expected		
-----------------	-----------------	--	--

Aroma	Low-None	Low	Low-Mod
	*hop	*light buttery	*malt (caramel, toasty, toffee)

Appearance	Color	Head	Clarity
	*amber to deep reddish copper	*low off-white to tan	*clear

Flavor	None	Med Low	Mod	Finish/Balance/Aftertaste
	*hops	*hop bitterness	*caramel malt sweetness (buttered toast, toffee-like)	*finishes w/ light roasted grain taste, lends dryness to finish
	*esters			*med dry to dry finish
				*clean and smooth

Mouthfeel	Body	Carbonation	Other
	*med light to med	*mod	*smooth
	*with low levels of diacetyl, may have slightly slick mouthfeel		*mod attenuated
			*slight alcohol warmth in stronger versions

Ingredients	Hops	Malt	Yeast	Adjuncts
	*UK/Irish	*roasted barley	*UK/Irish	*corn, rice, sugar
		*UK/Irish		

Comments: Sometimes brewed as a lager (if so, generally will not exhibit diacetyl). When served too cold, the roasted character and bitterness may seem more elevated.

Examples: Smithwick's Irish Ale

Scottish Light 60/-		9a – Scottish and Irish Ale			
OG: 1.030-1.035	FG: 1.010-1.013	IBU: 10-20	SRM: 9-17	ABV: 2.5-3.2	
Scottish Heavy 70/-		9b – Scottish and Irish Ale			
OG: 1.035-1.040	FG: 1.010-1.015	IBU: 10-25	SRM: 9-17	ABV: 3.2-3.9	
Scottish Export 80/-		9c – Scottish and Irish Ale			
OG: 1.040-1.054	FG: 1.010-1.016	IBU: 15-30	SRM: 9-17	ABV: 3.9-5	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	Low	Low-Mod
	*hop	*malty sweetness
	*light fruitiness	*kettle caramelization
	*diacetyl	*peaty (earthy, smoky, very lightly roasted)

Appearance	Color	Head	Clarity
	*deep amber to dark copper	*low to mod, creamy off-white to light tan	*very clear

Flavor	Low-None	Low	Low-Mod	Mod-None	Mod	Finish/Balance/Aftertaste
	*hop	*diacetyl	*kettle caramelization	*fruity esters	*malt	*balance always toward malt
			*hop bitterness			*grainy, dry finish
			*optional peaty (earthy, smoky)			

Mouthfeel	Body	Carbonation	Other
	*med low to med	*low to mod	*sometimes bit creamy, but often quite dry

Ingredients	Hops	Malt	Yeast	Adjuncts
	*English	*Scottish, English pale base	*clean, relatively un-attenuative ale	*sugar
		*small amts roasted barley		
		*small amts crystal, amber, wheat		

History: Traditional Scottish session beers reflecting the indigenous ingredients (water, malt) with less hops than their English counterparts (due to the need to import them.) Long, cool fermentation are traditionally used in Scottish brewing.

Comments: The malt-hop balance is slightly to moderately tilted towards the malt side. Any caramelization comes from kettle caramelization and not caramel malt (and is sometimes confused with diacetyl). Although unusual, any smoked character is yeast- or water-derived and not from the use of peat-smoked malts. Use of peat-smoked malt to replicate the peaty character should be restrained (over smoky beers should be entered in the Other Smoked Beer category 22B).

Examples: 9a – Belhaven 60/-; 9b – Belhaven 70/-; 9c – Belhaven 80/-

Extra Special/Strong Bitter (English Pale Ale)	8c – English Pale Ale
OG: 1.048-1.060	FG: 1.010-1.016
IBU: 30-50	SRM: 6-18
ABV: 4.6-6.2	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	Very Low	Low	Low-Mod High	Mod Low-Mod High	Med-Med High
	*diacetyl	*sulfur	*caramel	*hop *UK)	*malt
		*alcohol		*fruity esters	

Appearance	Color	Head	Clarity
	*golden to deep copper	*low, mod white to off-white	*good to brilliant

Flavor	Very Low	Low	Low-Mod	Mod Low-High	Mod-Med High	Finish/Balance/Aftertaste
	*diacetyl	*nutty, biscuity	*mineral/sulfury	*caramelly malt sweetness	*bitterness	*med dry to dry finish
		*alcohol		*fruity esters	*hop (earthy, resinous, floral UK)	

Mouthfeel	Body	Carbonation	Other
	*med light to med full	*low to mod	*stronger versions may have slight alcohol warmth

Ingredients	Hops	Malt	Yeast	H2O	Adjuncts
	*English typical	*pale ale, amber, crystal	*characterful English	*Burton versions use med to high sulfate	*may use sugar, corn, wheat
	*American, European becoming more common	*touch of black			

History: Strong bitters can be seen as a higher-gravity version of best bitters (not necessarily "more premium"). Since beer is sold by strength in the UK, these beers often have some alcohol flavor. In England today, ESB is a brand unique to Fullers; in America the name has been co-opted to describe a malty, bitter, reddish, standard-strength (for the US) English-type ale. Hopping can be English or a combination of English and American.

Comments: More evident malt and hop flavors than in a special or best bitter. Strong versions may overlap somewhat with old ales, although strong bitters will tend to be paler and more bitter. Fuller's ESB is a unique beer with a very large, complex malt profile not found in other examples. Most strong bitters are fruitier and hoppier. Judges should not judge beers in this category as if they were Fuller's clones. Some modern English variants are brewed exclusively with pale malt and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask products produced specifically for export. The IBU levels are often not adjusted, so the versions available to the US often do not directly correlate to their style subcategories in Britain. English pale ales are generally considered a premium, export-strength pale, bitter beer that roughly approximates a strong bitter, although reformulated for bottling (incl. higher carbonation).

Examples: Fullers ESB

Special/Best/Premium Bitter			8b – English Pale Ale		
OG: 1.040-1.048	FG: 1.008-1.012	IBU: 25-40	SRM: 5-16	ABV: 3.8-4.6	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	Very Low	Low-Mod	Mod-None	Mod
	*diacetyl	*fruitiness	*hop (UK, US)	*malt (caramel)

Appearance	Color	Head	Clarity
	*med gold to med copper	*low to mod white to off-white	*good to brilliant

Flavor	Very Low	Low-Mod	Mod Low-Mod High	Med-High	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*maltiness	*hop (earthy, resinous, floral UK or US)	*bitterness	*balance often decidedly bitter	*caramel

Mouthfeel	Body	Carbonation
	*med light to med	*low-mod

Ingredients	Hops	Malt	Yeast	H2O	Adjuncts
	*English, American, European	*pale ale, amber, crystal, black	*characterful English	*med sulfate	*sugar, corn, wheat

History: Originally a draught ale served very fresh under no pressure (gravity/hand pump) at cellar temps. Bitter was created as a draught alternative to country-brewed pale ale around the start of the 20th century and became widespread once brewers understood how to "Burtonize" their water to successfully brew pale beers and to use crystal malts to add a fullness and roundness of palate.

Comments: More evident malt flavor than in an ordinary bitter, this is a stronger, session-strength ale. Some modern variants are brewed exclusively with pale malt and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask products produced specifically for export. The IBU levels are often not adjusted, so the versions available in the US often do not directly correspond to their style subcategories in Britain. This style guideline reflects the "real ale" "version of the style, not the export formulations of commercial products.

Examples: Fullers London Pride

Standard/Ordinary Bitter	8a – English Pale Ale				
OG: 1.032-1.040	FG: 1.007-1.011	IBU: 25-35	SRM: 4-14	ABV: 3.2-3.8	

Characteristics	What's Expected				
------------------------	------------------------	--	--	--	--

Aroma	Very Low	Low-Mod	Mod-None	Mod
	*diacetyl	*fruitiness	*hop (UK, US)	*malt (often caramel)

Appearance	Color	Head	Clarity
	*light yellow to light copper	*low to mod white to off-white	*good to brilliant

Flavor	Very Low	Low-Mod	Mod Low-Mod High	Med-High	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*hop (earthy, resinous, floral UK or US) *maltiness	*fruity esters	*bitterness	*balance often decidedly bitter	*caramel

Mouthfeel	Body	Carbonation
	*light to med light	*low to mod

Ingredients	Hops	Malt	Yeast	H2O	Adjuncts
	*English, American, European	*pale ale, amber, crystal, black	*characterful English	*med sulfate	*sugar, corn, wheat

History: Originally a draught ale served very fresh under no pressure at cellar temperatures. Bitter was created as a draught alternative to country-brewed pale ale around the start of the 20th century and became widespread once brewers understood how to "Burtonize" their water to successfully brew pale beers and to use crystal malts to add a fullness and roundness of palate

Comments: The lightest of the bitters. Also known as just "bitter". Some modern variants are brewed exclusively with pale malt and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask products produced specifically for export. The IBU levels are often not adjusted, so the versions available in the US often do not directly correspond to their style subcategories in Britain. This style guideline reflects the "real ale" version of the style, not the export formulations of commercial products.

Examples: Boddington's Pub Draught

Dusseldorf Altbier		7c – Amber Hybrid Beer		
OG: 1.046-1.054	FG: 1.010-1.015	IBU: 35-50	SRM: 11-17	ABV: 4.5-5.2

Characteristics	What's Expected			
-----------------	-----------------	--	--	--

Aroma	None	Mod-Very Low	Unknown	
	*diacetyl	*noble hop (peppery, floral, perfumy)	*clean, robust, complex rich German malt aroma, noble hops, restrained fruity esters	

Appearance	Color	Head	Clarity
	*light amber to orange-bronze to deep copper, short of brown	*thick, creamy, long-lasting off-white	*brilliant

Flavor	None	Low	Low-Mod	Mod	Mod-High	High	Finish/Balance/Aftertaste
	*roasted malt	*sulfury	*noble hop	*fruity esters	*hop bitterness	*rich, complex malt (mod high to high attenuation)	*long lasting, med dry to dry, bittersweet, nutty finish
	*diacetyl						*light mineral character sometimes present in finish

Mouthfeel	Body	Carbonation	Other
	*med, smooth	*med to med high	*astringency low to none

Ingredients	Hops	Malt	Yeast	H2O
	*spalt	*German base (pils, Munich)	*clean, highly attenuative ale	*mod carbonate
	*noble hops	*small amts crystal, chocolate, black (color)		
		*occasionally wheat		

History: The traditional style of beer from Dusseldorf. "Alt" refers to the "old" style of brewing that was common before lager brewing became popular. Predates the isolation of bottom fermenting yeast strains, though it approximates many characteristics of lager beers. The best examples can be found in brewpubs in the Altstadt section of Dusseldorf.

Comments: A bitter beer balanced by a pronounced malt richness. Fermented at cool ale temperature (60-65F) and lagered at cold temperatures to produce a cleaner, smoother palate than is typical for most ales. Common variants include Sticke alt, which is slightly stronger, darker, richer and more complex than typical alts. Bitterness rises up to 60 IBUs and is usually dry hopped and lagered for a longer time. Munster alt is typically lower in gravity and alcohol, sour, lighter in color, and can contain a significant portion of wheat. Both Sticke alt and Munster alt should be entered in the specialty category.

Examples: Diebels Alt

California Common Beer		7b – Amber Hybrid Beer		
OG: 1.048-1.054	FG: 1.011-1.014	IBU: 30-45	SRM: 10-14	ABV: 4.5-5.5

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Low	Low-Mod	Mod-High	
	*diacetyl	*fruitiness	*caramel, toasty malt	*Northern Brewer hops (woody, rustic, minty)	

Appearance	Color	Head	Clarity
	*med amber to light copper	*mod off-white	*clear

Flavor	None	Low	Low-Mod High	Mod	High	Finish/Balance/Aftertaste
	*diacetyl	*fruity esters	*hop (Northern Brewer – woody, rustic, minty)	*malty (toasty, caramelly)	*hop bitterness	*finish fairly dry and crisp w/ lingering hop bitterness and a firm, grainy malt flavor

Mouthfeel	Body	Carbonation
	*med	*med to med high

Ingredients	Hops	Malt	Yeast	H2O
	*American (Northern Brewer)	*pale ale	*lager	*low sulfate
		*small amts toasted , crystal		*low to mod carbonate

History: American West Coast original. Large shallow open fermenters were traditionally used to compensate for the absence of refrigeration and to take advantage of the cool ambient temperatures in the San Francisco Bay area. Fermented with a lager yeast, but one that was selected to thrive at the cool end of normal ale fermentation temperatures.

Comments: This style is narrowly defined around the prototypical Anchor Steam example. Superficially similar to an American pale or amber ale, yet differs in that the hop flavor/aroma is woody/minty rather than citrusy, malt flavors are toasty and caramelly, the hopping is always assertive, and a warm-fermented lager yeast is used.

Examples: Anchor Steam

Northern German Altbier		7a – Amber Hybrid Beer		
OG: 1.046-1.054	FG: 1.010-1.015	IBU: 25-50	SRM: 13-19	ABV: 4.5-5.2

Characteristics	What's Expected			
-----------------	-----------------	--	--	--

Aroma	None	Low-None	Low	Unknown
	*diacetyl	*noble hop	*malty, grainy	*clean, lager character w/ very restrained ester profile

Appearance	Color	Head	Clarity
	*light copper to light brown	*low to mod off-white to white	*very clear

Flavor	None	Very Low-None	Very Low-Mod	Low	Finish/Balance/Aftertaste
	*diacetyl	*esters	*noble hop	*sulfury	*fairly bitter yet balanced by smooth, sometimes sweet malt character (biscuity, caramelly)
	*dry finish often with lingering bitterness				

Mouthfeel	Body	Carbonation	Other
	*med light to med	*mod to mod high	*smooth

Ingredients	Hops	Malt	Yeast
	*noble	*pils base	*attenuative lager
		*colored w/ roasted, dark crystal	
		*small amts Munich, Vienna	

Comments: Most Altbiers produced outside of Dusseldorf are of the Northern German style. Most are simply moderated bitter brown lagers. Ironically, "alt" refers to the old style of brewing, which makes the term "Altbier" somewhat inaccurate and inappropriate. Those that are made as ales are fermented at cool ale temperatures and lagered at cold temperatures (like Dusseldorf Alt).

Examples: DAB Traditional

American Wheat or Rye Beer		6d – Light Hybrid Beer		
OG: 1.040-1.055	FG: 1.008-1.013	IBU: 15-30	SRM: 3-6	ABV: 4-5.5

Characteristics	What's Expected					
-----------------	-----------------	--	--	--	--	--

Aroma	None	Low	Low-Mod	Mod-None	Mod	Unknown
	*diacetyl	*sourness	*grainy wheat/rye *hop (citrusy US, spicy, floral noble)	*esters (American yeast)	*malty sweetness	*clove, banana inappropriate

Appearance	Color	Head	Clarity
	*pale yellow to gold	*big, long lasting, white	*brilliant to hazy w/ yeast

Flavor	None	Low	Low-Mod	Low-Mod High	Mod-None	Mod	Finish/Balance/Aftertaste	Unknown
	*clove phenols	*sourness optional	*hop bitterness *hop (citrusy US, spicy/floral noble)	*grainy wheat/rye	*esters	*malty sweetness	*wheat/rye/hop bitterness lingers into finish	*rye versions richer, spicier than wheat
	*diacetyl						*may finish quite dry	

Mouthfeel	Body	Carbonation	Other
	*med light to med	*med high to high	*light alcohol warmth in stronger examples

Ingredients	Hops	Malt	Yeast
	*American, noble	*large proportion wheat malt *substitute rye for wheat (American Rye Beer)	*clean American ale

Comments: Different variations exist, from an easy-drinking fairly sweet beer to a dry, aggressively hopped beer with a strong wheat or rye flavor. Dark versions approximating dunkelweizens (with darker, richer malt flavors in addition to the color) should be entered in the Specialty Beer Category. The brewer should specify if Rye is used. If no dominant grain is specified, wheat will be assumed.

Examples: Harpoon UFO Hefeweizen

Kolsch	6c – Light Hybrid Beer			
OG: 1.044-1.050	FG: 1.007-1.011	IBU: 20-30	SRM: 3.5-5	ABV: 4.4-5.2

Characteristics	What's Expected						
-----------------	-----------------	--	--	--	--	--	--

Aroma	Very Low-None	Low
	*pils malt	*fruit (apple, cherry, pear) acceptable
		*noble hop
		*winy/sulfury

Appearance	Color	Head	Clarity
	*very pale gold to light gold	*delicate white	*filtered to authentic clarity

Flavor	None	Very Low	Low	Low-Mod High	Med Low-Med	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*fruity sweetness	*attenuated malt	*noble hop	*bitterness	*delicate dryness and slight pucker in finish	*couple are noticeable malty-sweet up front
	*fusels		*minerally, sulfury H2O or yeast character				

Mouthfeel	Body	Carbonation	Other
	*smooth, crisp	*med to med-high	*generally well attenuated
	*med-light to med		

Ingredients	Hops	Malt	H2O	Yeast	Other
	*German noble (Hallertau, Tettnang, Spalt, Hersbrucker)	*German pils or pale malt	*extremely soft to mod hard	*attenuative, clean ale	*usually step mash
		*up to 20% wheat			*can get good results from single rest at 149F
					*fermented at cool ale temps (59-65F) and lagered for at least a month, although many Cologne brewers ferment at 70F and lager for no more than 2 weeks

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

Examples: Capitol City Capitol Kolsch

Blonde Ale	6b – Light Hybrid Beer			
OG: 1.038-1.054	FG: 1.008-1.013	IBU: 15-28	SRM: 3-6	ABV: 3.8-5.5

Characteristics	What's Expected			
-----------------	-----------------	--	--	--

Aroma	None	Low-Mod
	*diacetyl	*sweet malt
		*fruitiness optional
		*low to med hop

Appearance	Color	Head	Clarity
	*light yellow to deep gold	*low to med white	*clear to brilliant

Flavor	None	Low	Low-Mod	Finish/Balance/Aftertaste
	*caramel	*initial soft malty sweetness	*esters optional	*balance normally towards malt
	*diacetyl	*light character malt (bread, toast, biscuit, wheat) optional	*hop	*finishes med dry to somewhat sweet
			*bitterness	

Mouthfeel	Body	Carbonation	Other
	*med light to med	*med to high	*smooth w/out harsh bitterness/astringency

Ingredients	Hops	Malt	Adjuncts	Yeast	Other
	*any	*can incl up to 25% wheat malt	*some sugar	*clean American, lightly fruity English, Kolsch, lager	*some may have honey, spices, fruit added

History: Currently produced by many American microbreweries and brewpubs. Regional variations exist (West Coast more assertive), but in most areas this beer is designed as the entry-level craft beer.

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

Examples: Widmer Blonde Ale

Cream Ale	6a – Light Hybrid Beer				
OG: 1.042-1.055	FG: 1.006-1.012	IBU: 15-20	SRM: 2.5-5	ABV: 4.2-5.6	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Very Low	Low-None	Low	Unknown
	*diacetyl	*malt *esters	*hop	*DMS	*sweet, corn-like

Appearance	Color	Head	Clarity
	*pale straw to mod gold	*low to med	*brilliant, sparkling

Flavor	None	Low	Low-Med Low	Low-Mod	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*faint fruity esters	*hop bitterness	*maltiness, sweetness *corny, DMS	*finish can be somewhat dry to faintly sweet	*usually well attenuated

Mouthfeel	Body	Carbonation	Other
	*generally light, crisp	*high	*smooth w/ med to high attenuation

Ingredients	Hops	Malt	Adjuncts	H2O
	*any	*six row *or combo of six row and N. American two row	*up to 20% flaked maize (mash) *up to 20% glucose, other sugars (boil)	*soft

History: An ale version of the American lager style. Produced by ale brewers to compete with lager brewers in the Northeast and Mid-Atlantic States. Originally known as sparkling or present use ales, lager strains were (and sometimes still are) used by some brewers, but were not historically mixed with ale strains. Many examples are krausened to achieve carbonation. Cold conditioning isn't traditional, although modern brewers sometimes use it.

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

Examples: Genesee Cream Ale

Eisbock		5d - Bock			
OG: 1.078-1.120	FG: 1.020-1.035	IBU: 25-35	SRM: 18-30	ABV: 9-14	

Characteristics	What's Expected			
-----------------	-----------------	--	--	--

Aroma	None	High
	*hop	*rich, intense malt
	*diacetyl	*alcohol (not harsh/solventy)
		*fruity esters (plum, prune, grape)

Appearance	Color	Head	Clarity
	*deep copper to dark brown	*impaired retention	*good
	*ruby highlights	*off-white to deep ivory	

Flavor	None	High	Finish/Balance/Aftertaste	Unknown
	*hop	*rich, sweet malt (melanoidins, toasty, caramel, chocolate)	*finish of malt, alcohol	*should not be sticky, syrupy, cloyingly sweet
	*diacetyl	*alcohol (smooth)	*dryness from alcohol	*clean, lager character
		*significant fruity esters (plum, prune, grape)		

Mouthfeel	Body	Carbonation	Other
	*full to very full	*low	*significant alcohol warmth
			*very smooth w/out harsh edges from alcohol, bitterness, fusels

Ingredients	Hops	Malt	Yeast	H2O
	*noble	*pils, Vienna (pale); Munich, Vienna (darker)	*clean lager	*soft to mod carbonate
		*some Carafa for color		

History: Traditional Kulmbach specialty brewed by freezing a doppelbock and removing the ice to concentrate the flavor and alcohol content (as well as any defects).

Comments: Eisbocks are not simply stronger doppelbocks; the name refers to the process of freezing and concentrating the beer. Some doppelbocks are stronger than Eisbocks. Extended lagering is often needed post-freezing to smooth the alcohol and enhance the malt and alcohol balance. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Examples: Southampton Eisbock

Doppelbock			5c - Bock		
OG: 1.072-1.112	FG: 1.016-1.024	IBU: 16-26	SRM: 6-25	ABV: 7-10	

Characteristics	What's Expected						
-----------------	-----------------	--	--	--	--	--	--

Aroma	None	Very Low	Low	Mod	Mod Low	Very High	Unknown
	*diacetyl	*hop	*caramel	*alcohol	*fruity (prune, plum, grape)	*maltiness	*darker versions (sig melanoidins, toasty, low chocolate)
							*lighter versions (strong malt, some melanoidins, toasty)

Appearance	Color	Head	Clarity
	*deep gold to dark brown	*large, creamy, persistent, white to off-white	*good
	*darker versions have ruby highlights		

Flavor	None	Very Low-None	Low-None	Mod-Mod Low	High	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*fusels	*hop	*hop bitterness	*very rich, malty	*drier finish	*darker versions (sig melanoidins; toasty; low chocolate; fruitiness – prune, plum, grape;)
							*lighter versions (strong malt, some melanoidins, toasty)
							*impression of alcohol
							*most fairly sweet w/ impression of attenuation

Mouthfeel	Body	Carbonation	Other
	*med full to full	*mod to mod low	*very smooth w/out harshness, astringency

Ingredients	Hops	Malt	Yeast	H2O
	*noble	*pils, Vienna (pale); Munich, Vienna (darker)	*clean lager	*soft to mod carbonate
	*some Carafa for color			

History: A Bavarian specialty first brewed in Munich by the monks of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels. The term “doppel (double) bock” was coined by Munich consumers. Many have names ending in –ator, either as a tribute to the prototypical Salvator or to take advantage of the beer’s popularity.

Comments: Most versions are dark colored and may display the caramelizing and melanoidin effect of decoction mashing, but excellent pale versions also exist. The pale versions will not have the same richness and darker malt flavors of the dark versions, and may be a bit drier, hoppier and more bitter. While most traditional examples are in the ranges cited, the style can be considered to have no upper limit for gravity, alcohol and bitterness. And fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Examples: Paulaner Salvator

Traditional Bock			5b - Bock		
OG: 1.064-1.072	FG: 1.013-1.019	IBU: 20-27	SRM: 14-22	ABV: 6.3-7.2	

Characteristics	What's Expected					
-----------------	-----------------	--	--	--	--	--

Aroma	None	Very Low	Low-None	Low	Mod	High
	*diacetyl	*hop	*fruity esters	*alcohol	*rich melanoidins, toasty overtones	*malt

Appearance	Color	Head	Clarity
	*light copper to brown *attractive garnet highlights	*large, creamy, persistent, off-white	*good

Flavor	None	Mod	High	Finish/Balance/Aftertaste	Unknown
	*esters *diacetyl *hop *roasted/burnt character	*caramel	*rich Munich, Vienna (melanoidins, toasty)	*bit of sweetness lingers into finish	*well attenuated, not cloying

Mouthfeel	Body	Carbonation	Other
	*med to med full	*mod to mod low	*smooth alcohol warmth, not hot *without harshness/astringency

Ingredients	Hops	Malt	Yeast	Adjuncts	H2O
	*continental European	*Munich, Vienna, dark roasted	*clean lager	*never any non-malt	*mod carbonate

History: Originated in the Northern German city of Einbeck, which was a brewing center and popular exporter in the days of the Hanseatic League (14-17th century). Recreated in Munich starting in the 17th century. The name "bock" is based on a corruption of the name "Einbeck" in the Bavarian dialect, and was thus only used after the beer came to Munich. "Bock" also means billy-goat in German, and is often used in logos/advertisements.

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

Examples: Einbecker Ur-Bock Dunkel

Maibock/Helles Bock			5a - Bock		
OG: 1.064-1.072	FG: 1.011-1.018	IBU: 23-35	SRM: 6-11	ABV: 6.3-7.4	

Characteristics	What's Expected							
-----------------	-----------------	--	--	--	--	--	--	--

Aroma	None	Low-None	Low	Mod Low-None	Mod	Mod-High		
	*diacetyl	*fruity esters	*DMS	*noble hop (spicy)	*alcohol	*malt (toasted, melanoidins)		

Appearance	Color	Head	Clarity
	*deep gold to light amber	*large, creamy, persistent, white	*good

Flavor	None	Low-None	Low	Mod-None	Mod	High	Finish/Balance/Aftertaste	Unknown
	*fruity esters	*caramelization	*DMS	*noble hop	*hop bitterness	*continental European pale malt (toasty, melanoidins)	*moderately dry finish	*well-attenuated, not cloying
	*diacetyl		*spicy, peppery from hops, alcohol					

Mouthfeel	Body	Carbonation	Other
	*med	*mod to mod high	*smooth, clean, no harshness/astringency
			*some alcohol warming

Ingredients	Hops	Malt	Yeast	Adjuncts	H2O
	*noble	*pils, Vienna base	*clean lager	*no non-malt	*soft
		*Munich			

History: A fairly recent development in comparison to the other members of the bock family. The serving of Maibock is specifically associated with springtime and the month of May.

Comments: Can be thought of as either a pale version of a traditional bock, or a Munich helles brewed to bock strength. While quite malty, this beer typically has less dark and rich malt flavors than a traditional bock. May also be drier, hoppier, and more bitter than a traditional bock. The hops compensate for the lower level of melanoidins. There is some dispute whether Helles Bock and Mai Bock are synonymous. Most agree that they are identical, but some believe that Maibock is a fest type beer hitting the upper limits of hopping and color for the range. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Examples: Victory St. Boisterous

Schwarzbier (Black Beer)		4c – Dark Lager			
OG: 1.046-1.052	FG: 1.010-1.016	IBU: 22-32	SRM: 17-30	ABV: 4.4-5.4	

Characteristics	What's Expected		
-----------------	-----------------	--	--

Aroma	None	Low	Low-Mod
	*fruity esters	*sweetness	*malt (clean/neutral or rich/Munich-like, caramel)
	*diacetyl	*roast malt (coffee-like, not burnt)	
		*noble hop	
		*sulfur	

Appearance	Color	Head	Clarity
	*med to very dark brown, never black	*large, persistent, tan	*very clear
	*deep ruby to garnet highlights		

Flavor	None	Low-Mod	Med Low-Med	Finish/Balance/Aftertaste
	*fruity esters	*malt (clean/neutral to rich/Munich-like)	*bitterness	*bitterness, chocolate lasts into finish
	*diacetyl	*roasted malt (bitter chocolate, not burnt)		*aftertaste dries out slowly and lingers, featuring hop bitterness w/ comp but subtle roastiness in background
		*noble hop		*some residual sweetness

Mouthfeel	Body	Carbonation	Other
	*med light to med	*mod to mod high	*smooth
			*no harshness/astringency

Ingredients	Hops	Malt	Yeast
	*noble type German	*German Munich, Pilsner base	*clean German lager
		*Carafa	

History: A regional specialty from southern Thuringen and northern Franconia in Germany, and probably a variant of the Munich Dunkel style.

Comments: In comparison with a Munich Dunkel, usually darker in color, drier on the palate and with a noticeable (but not high) roasted malt edge to balance the malt base. While sometimes called a black pils, the beer is rarely that dark. Don't expect strongly roasted, porter-like flavors.

Examples: Einbecker Schwarzbier

Munich Dunkel	4b – Dark Lager				
OG: 1.048-1.056	FG: 1.010-1.016	IBU: 18-28	SRM: 14-28	ABV: 4.5-5.6	

Characteristics	What's Expected							
-----------------	-----------------	--	--	--	--	--	--	--

Aroma	None	Low	High				
	*diacetyl	*chocolate, nuts, caramel, toffee	*rich, Munich malt sweetness (bread crusts, toast)				
	*fruity esters	*noble hop					

Appearance	Color	Head	Clarity				
	*deep copper to dark brown	*creamy, light to med tan	*clear				
	*red, garnet tint		*murky unfiltered versions exist				

Flavor	None	Low-None	Low	Med Low	Med	High	Finish/Balance/Aftertaste	Unknown
	*fruity esters	*noble hop	*caramel, chocolate, toast, nuttiness	*hop bitterness	*sweet	*rich, complex Munich malt (bread crust)	*balance tipped firmly toward maltiness	*burnt, bitter, pronounced caramel inappropriate
	*diacetyl						*aftertaste remains malty, although hop bitterness may become more apparent in med-dry finish	

Mouthfeel	Body	Carbonation	Other				
	*med to med full	*mod	*firm, dextrinous w/out being heavy or cloying				
			*light astringency				
			*slight alcohol warming				

Ingredients	Hops	Malt			H2O	Yeast	Other
	*noble German	*German Munich (up to 100%)			*mod carbonate	*German lager	*decoction mashed (up to triple decoction)
		*remainder German Pilsner					
		*small amt crystal, roasted (Carafa, chocolate) (for color, not flavor/sweetness)					

History: The classic brown lager style of Munich which developed as a darker, malt-accented beer in part because of the moderately carbonate water. While originating in Munich, the style has become very popular throughout Bavaria (especially Franconia).

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

Examples: Capitol Munich Dark

Dark American Lager		4a – Dark Lager			
OG: 1.044-1.056	FG: 1.008-1.012	IBU: 8-20	SRM: 14-22	ABV: 4.2-6	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Low-None	Low		Med Low-None
	*diacetyl	*malt	*yeast character (green apples, DMS, fruitiness)		*roast, caramel malt
		*hop (spicy, floral)			

Appearance	Color	Head	Clarity
	*deep amber to dark brown	*light tan	*bright
	*ruby highlights		

Flavor	None	None-Low	Very Low	Low-Mod	Med Low-None	Mod	Unknown
	*diacetyl	*hop	*fruitiness	*sweetness	*caramel, roasted malt (coffee, molasses, cocoa)	*crisp	*burnt, mod strong roasted malt a defect
				*hop bitterness			

Mouthfeel	Body	Carbonation	Other
	*light to somewhat med	*high	*smooth

Ingredients	Malt	Adjuncts	Other
	*caramel, darker	*two or six row barley, corn, rice	*commercial examples may use coloring agents

Comments: A broad range of international lagers that are darker than pale, and not assertively bitter and/or roasted.

Examples: Shiner Bock

Oktoberfest/Marzen		3b – European Amber Lager		
OG: 1.050-1.057	FG: 1.012-1.016	IBU: 20-28	SRM: 7-14	ABV: 4.8-5.7

Characteristics	What's Expected			
-----------------	-----------------	--	--	--

Aroma	None	Low-Mod	High	Unknown
	*fruity esters	*toasted malt	*rich German malt (Vienna, Munich)	*caramel inappropriate
	*diacetyl			
	*hop			

Appearance	Color	Head	Clarity
	*dark gold to deep orange-red	*solid off-white foam stand	*bright

Flavor	None	None-Low	Med	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*noble hop	*hop bitterness	*initial malty sweetness, but finish is mod dry	*distinctive, complex maltiness (toasted)
	*fruity esters			*balance toward malt	*noticeable caramel, roasted inappropriate

Mouthfeel	Body	Carbonation	Other
	*med, creamy	*med	*smooth

Ingredients	Hops	Malt	H2O	Other
	*continental noble	*German Vienna, Munich, Pils, crystal	*somewhat alkaline (up to 300ppm)	*decoction mash
		*should derive from the finest quality two row barley	*sig carbonate	

History: Origin is credited to Gabriel Sedlmayr, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

Comments: Domestic German versions tend to be golden, like a strong pils dominated Helles. Export German versions are typically orange-amber in color, and have a distinctive toasty malt character. German beer tax law limits the OG of the style at 14P since it is a vollbier, although American versions can be stronger. Fest type beers are special occasion beers that are usually stronger than their everyday counterparts.

Examples: Victory Festbier

Vienna Lager	3a – European Amber Lager				
OG: 1.046-1.052	FG: 1.010-1.014	IBU: 18-30	SRM: 10-16	ABV: 4.5-5.5	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Low-None	Low	Mod High	Unknown
	*fruity esters	*noble hop	*toasted malt	*German malt (Vienna, Munich)	*caramel inappropriate
	*diacetyl				

Appearance	Color	Head	Clarity
	*light reddish amber to copper	*large, off-white, persistent	*bright

Flavor	None	Low-None	Low	Med	Finish/Balance/Aftertaste
	*roasted, caramel malt	*noble hop	*soft malt complexity	*hop bitterness	*balanced finish
				*toasted Vienna malt	*fairly dry finish
					*both malt and hops present in aftertaste

Mouthfeel	Body	Carbonation	Other
	*med light to med	*mod	*smooth
	*gentle creaminess		*mod crisp finish
			*bit of alcohol warming

Ingredients	Hops	Malt	H2O
	*continental noble	*Vienna	*hard, carbonate-rich
		*only finest quality should be used	
		*some caramel, darker	

History: The original amber lager was developed by Anton Dreher shortly after the isolation of lager yeast. Nearly extinct in its area of origin, the style continues in Mexico where it was brought by Santiago Graf and other Austrian immigrant brewers in the late 1800s. Regrettably, most modern examples use adjuncts which lessen the rich malt complexity characteristic of the best examples of this style. The style owes much of its character to the method of malting (Vienna malt). Lighter malt character overall than Oktoberfest, yet still decidedly balanced toward malt.

Comments: American versions can be a bit stronger, drier, and more bitter, while European versions tend to be sweeter. Many Mexican amber and dark lagers used to be more authentic, but unfortunately are now more like sweet, adjunct-laden American Dark Lagers.

Examples: Negra Modelo

Classic American Pilsner			2c - Pilsner		
OG: 1.044-1.060	FG: 1.010-1.015	IBU: 25-40	SRM: 3-6	ABV: 4.5-6	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Low	Low-Mod	Med-Mod High	
	*fruitiness	*DMS	*grainy, corn-like, sweet maltiness	*classic noble hop	
	*diacetyl				

Appearance	Color	Head	Clarity
	*yellow to deep gold	*substantial, long-lasting white	*bright

Flavor	None	Low	Mod-Mod High	Med-High	Unknown
	*fruitiness	*grainy, corn-like sweetness	*maltiness	*noble hops (later addition, first wort hopped)	*rice-based are crisper, drier, lack corn-like flavors
	*diacetyl			*hop bitterness	

Mouthfeel	Body	Carbonation	Other
	*med	*med to high	*rich, creamy

Ingredients	Hops	Malt	Adjuncts	H2O
	*native American (Clusters, continental noble, modern noble crosses – Ultra, Liberty, Crystal)	*six row barley	*20-30% flaked maize	*low mineral content

History: A version of the Pilsner brewed in the USA by immigrant German brewers who brought the process and yeast with them when they settled in America. They worked with the ingredients that were native to America to create a unique version of the original Pilsner. This style died out after Prohibition, but was resurrected as a home-brewed style by advocates of the hobby.

Comments: The classic American Pilsner was brewed both pre- and post-Prohibition with some differences. Pre: OG 1.050-1.060, IBU 30-40. Post: OG 1.044-1.048, IBU 25-30.

Examples: Occasional brewpub/microbrewery specials

Bohemian Pilsener	2b - Pilsner			
OG: 1.044-1.056	FG: 1.013-1.017	IBU: 35-45	SRM: 3.5-6	ABV: 4.2-5.4

Characteristics	What's Expected			
-----------------	-----------------	--	--	--

Aroma	None	Mod	High	Unknown
	*fruity esters	*pleasant, restrained diacetyl	*rich, complex malt	*spicy, floral Saaz hop

Appearance	Color	Head	Clarity
	*very pale gold to deep burnished gold	*dense, long-lasting, creamy white	*brilliant to very clear

Flavor	None	Low	Mod	High	Finish/Balance/Aftertaste
	*fruity esters	*soft, rounded bitterness, spicy flavor from Saaz hops	*diacetyl	*rich, complex maltiness	*aftertaste balanced between malt and hops
				*bitterness	

Mouthfeel	Body	Carbonation
	*med	*med

Ingredients	Hops	Malt	Yeast	H2O
	*Saaz	*Moravian malted barley	*Czech lager	*soft
				*low mineral content

History: First brewed in 1842, this style was the original clear, light-colored beer.

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

Examples: Pilsner Urquell

German Pilsner (Pils)			2a - Pilsner		
OG: 1.044-1.050	FG: 1.008-1.013	IBU: 25-45	SRM: 2-5	ABV: 4.4-5.2	

Characteristics	What's Expected						
-----------------	-----------------	--	--	--	--	--	--

Aroma	None	Low	Unknown
	*fruity esters	*grainy pils malt (graham cracker-like)	*distinctive flowery, spicy noble hops
	*diacetyl	*DMS	*initial sulfury

Appearance	Color	Head	Clarity
	*straw to light gold	*creamy, long-lasting white	*brilliant to very clear

Flavor	None	Low	Low-High	Mod-Mod Low	Mod	High	Finish/Balance/Aftertaste	Unknown
	*fruity esters	*pils malt sweetness	*German noble hop	*well-attenuated maltiness	*grainy	*hop bitterness	*dry to med dry finish	*crisp, bitter
	*diacetyl						*bitterness continues through finish and lingers into aftertaste	

Mouthfeel	Body	Carbonation
	*med light	*med to high

Ingredients	Hops	Malt	Yeast	H2O
	*German (Hallertauer, Tettnanger, Spalt)	*pilsner	*German lager	*med sulfate

History: A copy of Bohemian Pilsener adapted to brewing conditions in Germany.

Comments: Drier and crisper than a Bohemian Pilsener with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher-sulfate water. Lighter in body and color, and with higher carbonation than a Bohemian Pilsener. Modern examples of German pilsners tend to become paler in color, drier in finish, and more bitter as you move from South to North Germany.

Examples: Victory Prima Pils

Dortmunder Export		1e – Light Lager		
OG: 1.048-1.056	FG: 1.010-1.015	IBU: 23-30	SRM: 4-6	ABV: 4.8-6

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Low	Low-Med	Mod	Unknown
	*diacetyl	*DMS	*noble hop (German, Czech)	*pils malt (grainy to sweet)	*initial sulfury aroma

Appearance	Color	Head	Clarity
	*light gold to deep gold	*persistent white	*clear

Flavor	None	Mod	Finish/Balance/Aftertaste
	*fruity esters	*some mineral character	*malt and hops in balance w a touch of malty sweetness
	*diacetyl		*balance continues through finish
			*hop bitterness lingers in aftertaste

Mouthfeel	Body	Carbonation
	*med	*med

Ingredients	Hops	Malt	Yeast	H2O
	*German, Czech noble	*Pilsner	*German lager	*minerally
				*high levels of sulfates, carbonates, chlorides

History: A style indigenous to the Dortmund industrial region, Dortmunder has been on the decline in Germany in recent years.

Comments: Brewed to a slightly higher starting gravity than other light beers, providing a firm malty body and underlying maltiness to complement the sulfate-accentuated hop bitterness. The term Export is a beer strength category under German beer tax law, and is not strictly synonymous with the Dortmunder style. Beer from other cities or regions can be brewed to Export strength, and labeled as such.

Examples: DAB Export

Munich Helles			1d – Light Lager		
OG: 1.045-1.051	FG: 1.008-1.012	IBU: 16-22	SRM: 3-5	ABV: 4.7-5.4	

Characteristics	What's Expected			
-----------------	-----------------	--	--	--

Aroma	None	Low	Low-Mod Low	Unknown
	*esters	*DMS	*spicy noble hop	*grainy sweet, clean pils malt dominate
	*diacetyl			

Appearance	Color	Head	Clarity
	*med yellow to pale gold	*creamy white	*clear

Flavor	None	Low-Med Low	Finish/Balance/Aftertaste	Unknown
	*fruity esters	*hop bitterness	*finish and aftertaste remain malty	*slightly sweet, malty profile
	*diacetyl	*spicy noble hop		*grain, pils malt dominate

Mouthfeel	Body	Carbonation	Other
	*med	*med	*smooth maltiness w no astringency

Ingredients	Hops	Malt	H2O
	*German noble	*pilsner	*mod carbonate

History: Created in Munich in 1895 at the Spaten brewery by Gabriel Sedlmayr to compete with Pilsner-style beers.

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

Examples: Paulaner Premium Lager

Premium American Lager			1c – Light Lager		
OG: 1.046-1.056	FG: 1.008-1.012	IBU: 15-25	SRM: 2-6	ABV: 4.6-6	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Very Low-Med Low	Low		Low-Med Low
	*diacetyl	*hop (spicy, floral)	*yeast character (green apples, DMS, fruitiness)		*malt (grainy, sweet, corn-like)

Appearance	Color	Head	Clarity
	*pale straw to gold	*white, frothy, not long lasting	*very clear

Flavor	None	None-Low	Low	Low-Mod	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*hop	*grainy, malty sweetness	*hop bitterness	*balance slightly malty to slightly bitter	*crisp, dry
	*fruitiness		*carbonation may give slight acidity/dry sting			

Mouthfeel	Body	Carbonation
	*med light	*high

Ingredients	Malt	Adjuncts
	*two or six row barley	*up to 25% rice, corn

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

Examples: Miller Genuine Draft

Standard American Lager		1b – Light Lager			
OG: 1.040-1.050	FG: 1.004-1.010	IBU: 8-15	SRM: 2-4	ABV: 4.2-5.3	

Characteristics	What's Expected				
-----------------	-----------------	--	--	--	--

Aroma	None	Low-None	Low
	*diacetyl	*malt (grainy, sweet, corn-like) *hop (spicy, floral)	*yeast character (green apples, DMS, fruitiness)

Appearance	Color	Head	Clarity
	*very pale straw to med yellow	*white, frothy, seldom persists	*very clear

Flavor	None	None-Low	Low	Low-Mod Low	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*hop	*grainy, corn-like sweetness	*hop bitterness	*balance slightly malty to slightly bitter	*crisp, dry
	*fruitiness				*carbonation may give slight acidity/dry sting	

Mouthfeel	Body	Carbonation
	*light	*very high

Ingredients	Malt	Adjuncts
	*two or six row barley	*up to 40% rice, corn

Comments: Strong flavors are a fault. An international style including the standard mass-market lager from most countries.

Examples: Miller High Life

Lite American Lager		1a – Light Lager		
OG: 1.028-1.040	FG: 0.998-1.008	IBU: 8-12	SRM: 2-3	ABV: 2.8-4.2

Characteristics	What's Expected
------------------------	------------------------

Aroma	None	Low-None	Low
	*diacetyl	*malt (grainy, sweet, corn-like) *hop (spicy, floral)	*yeast character (green apples, DMS, fruitiness)

Appearance	Color	Head	Clarity
	*very pale straw to pale yellow	*white, frothy, seldom persists	*very clear

Flavor	None	None-Low	Low	Finish/Balance/Aftertaste	Unknown
	*diacetyl	*hop	*grainy, corn-like sweetness	*balance slightly malty to slightly bitter	*crisp, dry
	*fruitiness		*hop bitterness	*carbonation may give slight acidity/dry sting	

Mouthfeel	Body	Carbonation
	*very light	*very high

Ingredients	Malt	Adjuncts
	*two or six row barley	*up to 40% rice, corn

Comments: A lower gravity and lower calorie beer than standard international lagers. Strong flavors are a fault. Designed to appeal to the broadest range of the general public as possible.

Examples: Miller Lite