

KUBO Beer Award 2026

Category Description

in collaboration with the European Beer Star



www.kubobeeraward.com

Please note: All beer styles in this description can also be naturally turbid.

Beers labelled "Kellerbier" must be registered and rated according to the respective base beer style.

KuBo Beer Award 2026 - Categories

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- 03 Bohemian-Style Pale Lager (Ležák)
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01 German-Style Leichtbier

Analytics

Original gravity: 6.0 - 9.5 °Plato
Apparent extract: 1.5 - 2.5 °Plato
Alcohol: 2.0 - 3.0 % by weight
2.0 - 3.5 % by volume
Bitterness: 14 - 28 IBU

Typical Examples:

- *Session Pils*
- *Session Helles*

Description

Bottom fermented

Light body

Malt character: low to medium

Hop bitterness: low to medium

Hop flavour and aroma: low to medium

No fruity esters or Diacetyl

Turbidity allowed





02 German-Style Pilsner

Analytics

Original gravity:	11.0 - 12.9 °Plato
Apparent extract:	1.5 - 3.0 °Plato
Alcohol:	3.6 - 4.3 % by weight 4.0 - 5.5 % by volume
Bitterness:	25 - 50 IBU

Description

Bottom fermented

Colour: light straw to golden

Hop bitterness: high

Hop flavour and aroma: moderate, fine, quite obvious

However, the aroma may not be characterized by the utilization of hops by dry hopping

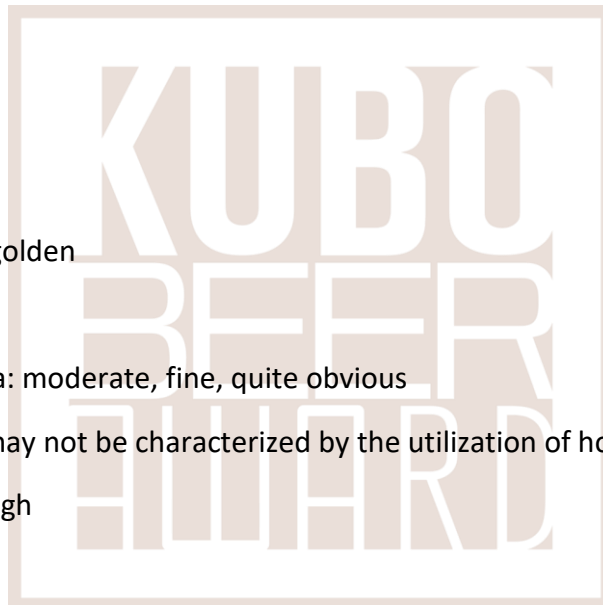
Attenuation degree: high

Body: medium to light

Flavour and aroma: little residual sweetness

No fruity esters or Diacetyl

Dense and rich foam





03 Bohemian-Style Pale Lager („Ležák“)

Analytics

Original gravity:	12.0 - 13.9 °Plato
Apparent extract:	2.5 - 4.5 °Plato
Alcohol:	4.4 – 5.0 % by weight 5.0 – 6.4 % by volume
Bitterness:	20 - 40 IBU

Typical Examples:

- Bohemian-Style Pilsner
- Bohemian Style Lager
- Světlé Ležák

Description

Bottom fermented

Colour: rich yellow to deep gold

Distinguishable body (more than German-Style Pilsner)

Hop bitterness: high and balanced

Hop flavour and aroma: moderate

Malty, slightly sweet, medium body

Diacetyl: low amount acceptable

Dense and rich foam

Turbidity allowed



04 Bohemian-Style Session Lager („Výčepní“)



Analytics

Original gravity:	7.0 - 11.9°Plato
Apparent extract:	1.8 - 3°Plato
Alcohol:	2.8 – 4.5 % by weight 3.5 – 5.2 % by volume
Bitterness:	20 - 40 IBU

Typical Examples:

- Světlé Výčepní
- Tmavé Výčepní
- Polotmavé Výčepní

Description

Bottom fermented

Colour: golden to dark brown

A lighter, refreshing everyday version of a Bohemian Lager with less intensity.

Due to the lower original gravity, less body and alcohol.

A pale colour version (Světlé) has less sweetness, while the dark version (Tmavé) has clear sweet and dark malt flavours.

Hop bitterness: low to medium and very balanced

Fine and restrained hop aromas

Small amounts of Diacetyl permitted

Very good and dense foam

Turbidity is allowed



05 German-Style Märzen

Analytics

Original gravity:	13.0 - 14.0 °Plato
Apparent extract:	3.0 - 5.0 °Plato
Alcohol:	4.3 - 5.0 % by weight 5.2 - 6.7 % by volume
Bitterness:	18 - 28 IBU

Description

Bottom fermented

Colour: amber hue

Full-bodied. Emphasis on malt, sweet maltiness

Malt character: slightly roasted rather than strongly caramel
(though a low level of light caramel is acceptable)

Flavour and aroma: slight bread or biscuit-like malt character

Hop flavour and aroma: low but noticeable and clean

No fruity esters or Diacetyl





06 German-Style Festbier

Analytics

Original gravity:	13.0 - 14.5 °Plato
Apparent extract:	3.0 - 5.0 °Plato
Alcohol:	4.3 - 5.0 % by weight 5.2 - 6.7 % by volume
Bitterness:	18 - 35 IBU

Description

Bottom fermented

Colour: golden

Body: medium

Malt character: clean, slightly sweet

Flavour and aroma: slight bread or biscuit-like malt character

Hop bitterness: clean

Hop flavour and aroma: low but noticeable

No fruity esters or Diacetyl





07 German-Style Helles

Analytics

Original gravity:	11.0 - 11.9 °Plato
Apparent extract:	2.0 - 3.0 °Plato
Alcohol:	3.7 - 4.1 % by weight 4.5 - 5.2 % by volume
Bitterness:	15 - 25 IBU

Description

Bottom fermented

Colour: straw to golden

Bitterness: low to medium

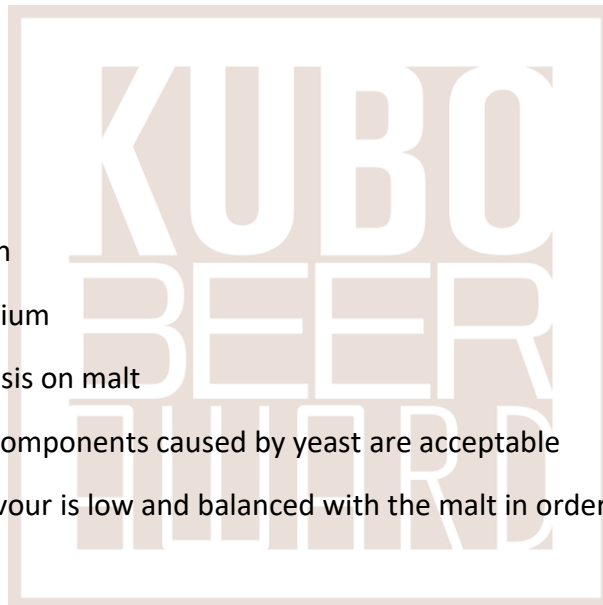
Body: medium, emphasis on malt

Low levels of sulphur components caused by yeast are acceptable

Hop bitterness and flavour is low and balanced with the malt in order to keep the typical characteristics

No caramel character

No fruity esters or Diacetyl



08 *Austrian-Style Märzen*



Analytics

Original gravity:	11.4 - 12.2 °Plato
Apparent extract:	1.5 - 2.9 °Plato
Alcohol:	3.7 - 4.2 % by weight 4.5 - 5.4 % by volume
Bitterness:	17 - 25 IBU

Description

Bottom fermented

The use of up to 25 percent unmalted barley or other adjuncts is permitted, but usually not common. The Austrian-Style Märzen tends to have slightly more hop character. It is less malty and slightly fruity, when compared to the Bavarian Helles.

Colour: golden

Bitterness: low

Body: medium, malty

Hop bitterness and flavour is low and balanced with the malt in order to keep the typical characteristics

No caramel character

No Diacetyl notes



09 *International-Style Lager*

Analytics

Original gravity:	9.6 - 11.5 °Plato
Apparent extract:	2.0 - 3.0 °Plato
Alcohol:	3.2 - 3.9 % by weight 3.6 - 4.7 % by volume
Bitterness:	10 - 15 IBU

Description

Bottom fermented
Colour: straw yellow to golden
Bitterness: very low
Body: light to medium, slightly malty
Taste: neutral, slightly sweet
No caramel character
No fruity esters or Diacetyl



Lager beers with the nomenclature “Hell” need to be submitted in category 7.

10 *New-Style Lager*



Analytics

Original gravity:	7.0 - 15.9 °Plato
Apparent extract:	2.0 - 3.5 °Plato
Alcohol:	2.0 - 6.2 by weight 2.5 - 7.0 by volume
Bitterness:	25 - 70 IBU

Typical Examples:

- Italian-Style Pilsner
- Hopy Lager
- India Pale Lager

Description

Bottom fermented

Colour: straw yellow to black

Bitterness: high

Hop aroma: intense

The overall aroma should be characterized by hop aroma; the origin of the hop varieties has no restriction. The use of hops in the cold part of the brewery ("dry hopped") is expressly desired

Degree of fermentation: high

Body: light to medium

Low residual sweetness

No Diacetyl

Turbidity allowed

In order to facilitate sensory evaluation, it is necessary for the brewery to provide additional information about the beer when submitting the entry:

- **Indication of the type of beer**



11 German-Style Export

Analytics

Original gravity:	12.0 - 14.0 °Plato
Apparent extract:	2.3 - 3.5 °Plato
Alcohol:	4.0 - 4.8 % by weight 5.0 - 6.7 % by volume
Bitterness:	18 - 30 IBU

Description

Bottom fermented

Colour: straw to deep golden

Hop bitterness: medium

Hop flavour and aroma: noticeable but low

Malt character: slightly sweet, no caramel

Body: medium

No fruity esters or Diacetyl



12 German-Style Dunkel



Analytics

Original gravity:	11.0 - 14.0 °Plato
Apparent extract:	2.0 - 4.0 °Plato
Alcohol:	3.5 - 4.7 % by weight 4.5 - 5.9 % by volume
Bitterness:	15 - 25 IBU
Colour:	40 - 60 EBC

Description

Bottom fermented

Colour: medium to dark brown

Malt aroma: strong

Hop bitterness: clean and balanced

A classic European-Style dark should have chocolate-like, bread- or biscuit-like aroma caused by the use of Munich dark malt. A small percentage of chocolate or roast malts may be used

Hop flavour and aroma: low but noticeable

No fruity esters or Diacetyl

13 German-Style Schwarzbier



Analytics

Original gravity:	11.0 - 13.0 °Plato
Apparent extract:	2.0 - 4.0 °Plato
Alcohol:	3.5 - 4.7 % by weight 4.5 - 5.9 % by volume
Bitterness:	22 - 32 IBU
Colour:	> 60 EBC

Description

Bottom fermented

Colour: dark brown to almost black

Aroma: light to medium roasted notes desired, as well as light coffee-like aromas and licorice notes

Malt flavour and aroma: clean, low sweetness

Hop bitterness: low to medium

Hop flavour and aroma: low but noticeable

No fruity esters or Diacetyl notes





14 Bohemian-Style Dark Lager

Analytics

Original gravity: 10,0 - 13.0 °Plato
Apparent extract: 2.0 - 4.5 °Plato
Alcohol: 3.1 - 4.4 % by weight
4.0 - 5.8 % by volume
Bitterness: 18 - 30 IBU
Colour: > 60 EBC

Typical Examples:

- Bohemian-Style Dark
- Tmavé Ležák

Description

Bottom fermented

Colour: almost black to deep black

Malt: roast malt with the characteristic bitterness

Malt flavour and aroma: clean, slightly sweet

Hop bitterness: low to medium

Hop flavour and aroma: slightly noticeable

No fruity esters

Diacetyl: low amount acceptable





15 German-Style Heller Bock

Analytics

Typical Examples:

- Maibock

Original gravity: 16.0 - 17.9 °Plato
Apparent extract: 3.0 - 5.5 °Plato
Alcohol: 5.2 - 6.4 % by weight
6.2 - 8.0 % by volume
Colour: < 29 EBC

Description

Bottom fermented

Colour: straw yellow to light brown

Maibock should be registered in this category

Malt aroma and flavour: noticeable

Body: full to medium, high alcohol content

Hop bitterness: medium

Hop flavour and aroma: low to medium

Fruity esters: low

Diacetyl: not noticeable or very low

Please note the colour- and alcohol ranges in this category!

Barrel-aged representants must be submitted in the category *Wood and Barrel Aged Strong Beer*



16 German-Style Dunkler Bock

Analytics

Original gravity:	16.0 - 17.9 °Plato
Apparent extract:	3.5 - 6.0 °Plato
Alcohol:	5.0 - 6.4 % by weight 6.2 - 8.0 % by volume
Colour:	≥ 30 EBC

Description

Bottom fermented

Colour: light brown to black

Malt character: dominant but not too sweet

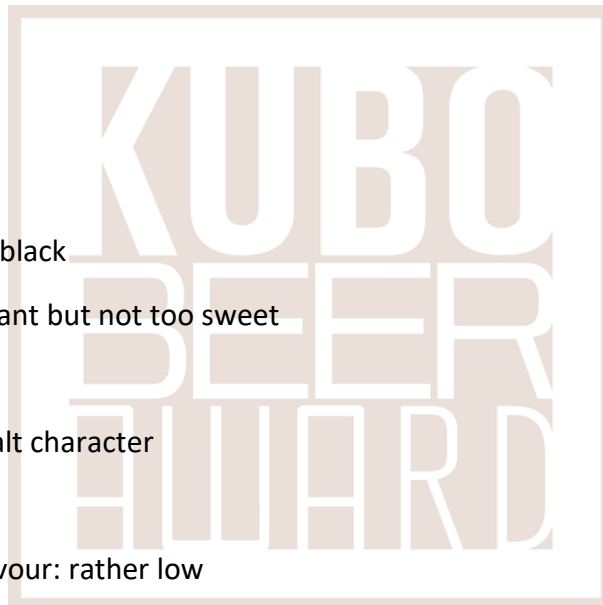
Full body

No astringent roast malt character

High alcohol content

Hop bitterness and flavour: rather low

Fruity esters: low to medium



Please note the colour and alcohol ranges for this category!

Barrel-aged representants must be submitted in the category *Wood and Barrel Aged Strong Beer*



17 German-Style Heller Doppelbock

Analytics

Original gravity:	18.0 - 22.0 °Plato
Apparent extract:	3.5 - 5.5 °Plato
Alcohol:	5.6 - 6.8 % by weight 6.5 - 10.0 % by volume
Colour:	< 29 EBC

Description

Bottom fermented

Colour: straw yellow to light brown

Malt character: dominant with a notable body

Strong alcohol aroma

Hop bitterness and flavour: medium

Fruity esters: low to medium



Please note the colour and alcohol ranges for this category!

Barrel-aged representants must be submitted in the category *Wood and Barrel Aged Strong Beer*



18 *German-Style Dunkler Doppelbock*

Analytics

Original gravity:	18.0 - 22.0 °Plato
Apparent extract:	3.5 - 5.5 °Plato
Alcohol:	5.6 - 6.8 % by weight 6.5 - 10.0 % by volume
Colour:	≥ 30 EBC

Description

Bottom fermented

Colour: light brown to black

Malt character: dominant with sweet notes

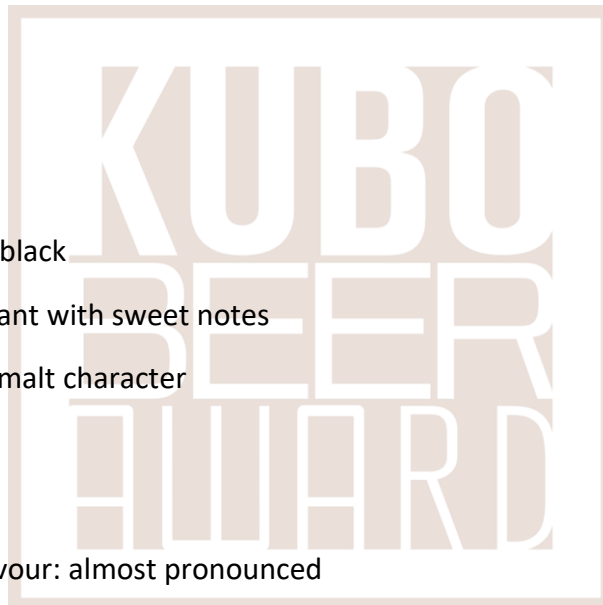
No astringent roasted malt character

Full body

Strong alcohol aroma

Hop bitterness and flavour: almost pronounced

Fruity esters: low to medium



Please note the colour and alcohol ranges for this category!

Barrel-aged representants must be submitted in the category *Wood and Barrel Aged Strong Beer*



19 *Belgian-Style Blond Ale*

Analytics

Original gravity:	11.0 - 15.0 °Plato
Apparent extract:	2.0 - 3.5 °Plato
Alcohol:	3.5 - 5.0 % by weight 4.5 - 6.5 % by volume
Bitterness:	15 - 40 IBU

Description

Top fermented

Colour: Light to deep golden

Hop bitterness, flavour and aroma: low but noticeable

Body: light to medium, slight malt aroma

Low to medium fruity esters

Low levels of phenolic notes by means of fermentation by-products are allowed but not mandatory

Low caramel flavour allowed

No Diacetyl

Light turbidity allowed due to bottle fermentation



20 *Belgian-Style Strong Blond Ale*



Analytics

Original gravity:	15.0 - 23.0 °Plato
Apparent extract:	2.0 - 5.0 °Plato
Alcohol:	> 5.0 % by weight > 6.5 % by volume
Colour:	< 29 EBC
Bitterness:	20 - 50 IBU

Description

Top fermented

Colour: straw yellow to light brown

Hop bitterness and hop aroma: slight to pronounced

Body and character: rather light body in relation to the original wort and alcohol content. The alcohol content is high, but tends not to be in the front and the character of the beer should remain rather elegant in relation to the high original gravity.

Recognizable and multi-layered fruity flavours, which mostly come from hops but can also originate from the used Belgian ale yeast.

Low to moderate levels of phenolic notes from fermentation by-products are allowed.

Herbal additions such as coriander are sometimes used, but are not traditionally common in this style of beer and therefore, if present, should not dominate.

Little to medium malt character

No Diacetyl

21 *Belgian-Style Strong Dark Ale*



Analytics

Original gravity:	15.0 - 25.0 °Plato
Apparent extract:	2.5 - 6.0 °Plato
Alcohol:	> 5.0 % by weight > 6.5 % by volume
Colour:	≥ 30 EBC
Bitterness:	15 - 50 IBU

Description

Top fermented

Colour: dark amber to black

Hop bitterness and flavour: low to high

Body and character: pronounced and full-bodied with a noticeably high alcohol content. A distinct sweet malt aroma with caramel, chocolate and roasted aromas is typical, as are aromas of dried fruit. Typical yeast aromatics from Belgian yeast strains should be recognizable. Intense and alcohol-aromatic finish.

Low levels of phenolic notes from fermentation by-products are allowed

No or only very little Diacetyl notes

22 *Belgian-Style Dubbel*



Analytics

Original gravity:	13.0 - 18.0 °Plato
Apparent extract:	2.5 - 4.0 °Plato
Alcohol:	5.0 - 6.7 % by weight 6.0 - 8.0 % by volume
Bitterness:	20 - 40 IBU

Description

Top fermented

Colour: dark-amber to dark-brown

Medium to full body

Malt character: sweet, nutty, chocolate-like and roasted notes

Can have a dry finish, or be slightly sweet, but the sweetness should not be cloying

Hop aroma: medium

Bitterness: medium

Hop flavour: low

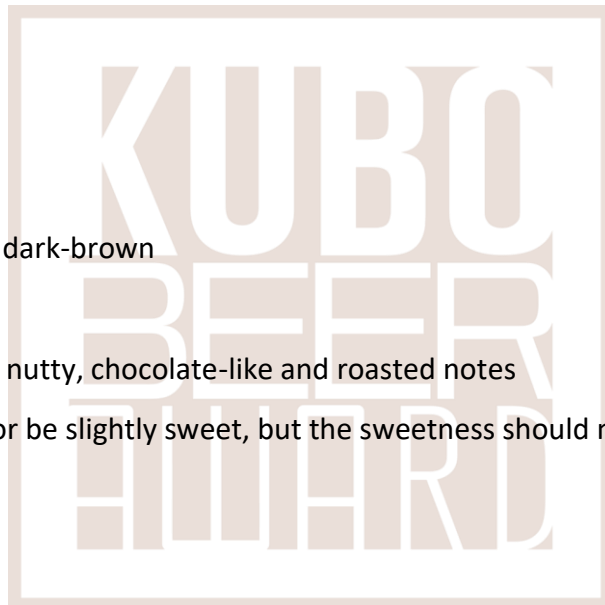
Diacetyl: low or absent

Low to Medium to high levels of fruity esters (e.g. banana)

Low to medium levels of phenolic notes by means of fermentation by-products are acceptable but not mandatory

Dense and mousse-like foam

Traditional Dubbels are bottle conditioned and may have a slight yeast haze



23 *Belgian-Style Tripel*



Analytics

Original gravity:	16.0 - 22.0 °Plato
Apparent extract:	2.5 - 4.0 °Plato
Alcohol:	5.5 - 8.0 % by weight 7.0 - 10.0 % by volume
Bitterness:	20 - 40 IBU

Description

Top fermented

Colour: light yellow to amber

Complex character

A mild yeast-derived spiciness with for example clove-like character (4-Vinyl-Guajacol) is acceptable but not mandatory

Herbal additions such as coriander are sometimes used, but are not traditionally common in this style of beer and therefore should not dominate.

A notable but balanced ester profile is part of the style

Body: medium to high with a balanced hops and malts accent.

A warming feeling and some sweetness might be present but not overwhelming. The finish can be quite dry. The drinkability is surprisingly high.

No roasted malt character, no Diacetyl

Hop aroma is noticeable and should be of the noble type; hop bitterness low to medium

Dense and mousse-like foam

Traditional Tripels are bottle conditioned and may have a slight yeast haze

24 German-Style Sour Beer



Analytics

Original gravity:	7.0 - 12.5 °Plato
Apparent extract:	2.0 – 3.5 °Plato
Alcohol:	2.0 – 5.1 % by weight 2.5 – 6.5 % by volume
Bitterness:	3 - 15 IBU

Typical Examples:

- *Berliner Weiße without fruit addition*
- *Gose without fruit addition*
- *Lichtenhainer*
- *Broyhan*

Description

Top fermented

Color: straw yellow to golden

Hop bitterness and aroma: very low

Fruity esters are allowed but should not be dominant. The fermentation profile is lean. For traditional Berliner Weiße, lactic acid aroma as well as funky flavours (such as leather, horse blanket) are desired. For Lichtenhainer smoky aroma and flavour is allowed.

Use of malted barley and wheat as well as unmalted versions are allowed.

Low body and residual sweetness. For Gose beers, body some sweetness helps balance the lactic acid content.

Medium to high lactic acid character should be present and expressed as a sharp, yet balanced, refreshing sourness

Dry finish

For Gose, addition of coriander is mandatory. The addition leads to a higher body and slightly mineralic flavour perceptions.

Unfiltered, bottle fermented beer that appears clear due to long maturation time. May show a slight haziness.

No diacetyl

The brewery should give the following, additional details of the beer during registration to facilitate the sensory evaluation:

- **Type of beer**

25 *Sour and Fruit Sour Beer*

Analytics

Original gravity:	5.0 - 12.0 °Plato
Apparent extract:	1.5 - 3.0 °Plato
Alcohol:	2.0 - 4.5 % by weight 2.5 - 5.5 % by volume
Bitterness:	5 - 25 IBU

Typical Examples:

- *Catharina Sour*
- *Berliner Weiße with fruit addition*
- *Gose with fruit addition*
- *Fruit Lambic with dominant sour profile*

Description

Bottom or top fermented

Colour: light yellow to dark brown, or according to the fruit used

If the beers were stored in wooden barrels, the overall flavour should not be affected by the wood.

Pronounced but balanced acid, either lactic acid or citric acid character; Acetic acid is allowed in low quantity, if it is integrated harmoniously in the overall flavour.

Overt, unbalanced sourness is a fault

A characteristic horse smell (like wet horse blanket) of Brettanomyces yeast may be present in small quantity, if harmoniously integrated.

When fruit is used, it should be largely fermented and should be in balance with the beer character.

The beers are relatively dry, a slight sweetness can round off the acid character.

Hop Bitterness: very low to medium

No Diacetyl

Turbidity is allowed

Note: Sour Beers with recognizable wood barrel aging aromas should be submitted in the category "Wood and Barrel Aged Sour Beer". Traditional Belgian Geuze, should be submitted in the designated category "Belgian-Style Geuze". Traditional Berliner Weiße and Gose without fruit additions are to be submitted in the category "German-Style Sour Beer".

Traditional Belgian Geuze must be listed in category 29, "Belgian-Style Geuze".

In order to facilitate sensory evaluation, it is necessary for the brewery to provide additional information about the beer when submitting the entry:

- **Indication of the type of beer**
- **Type of fruit used during brewing**

26 Fruit Beer



Analytics

Original gravity:	8.0 - 20.0 °Plato
Apparent extract:	1.5 - 4.5 °Plato
Alcohol:	2.8 - 8.0 % by weight 3.5 - 10.0 % by volume
Bitterness:	5 - 35 IBU

Typical Examples:

- *Kriek*
- *Framboise*
- *Fruit Lambics with dominant fruit character*

Description

Bottom or top fermented

Colour: depends on the fruit addition

The beers of this category can be brewed with the addition of any kind of fruit or fruit juice. The fruit content should be largely fermented.

The beer and fruit should form a harmonious unit, whereby as well the respective character of the underlying beer style as a balanced and natural fruit character should be recognizable.

The fruit aroma should not seem artificial.

Overt, unbalanced sourness is a fault

The hop character should not cover the fruit character.

No Diacetyl flavour

Turbidity is allowed

Fruit beers with a pronounced milk-sour character should be submitted in the “Fruit Sour Beer” category.

Beer mixed with soft drinks or fruit juice are NOT included in this category.

The brewery should give the following, additional details of the beer during registration to facilitate the sensory evaluation:

- **Type of beer**
- **Type of fruit used during brewing**

27 *Wood- and Barrel-Aged Sour Beer*

Analytics

Original gravity: > 11.0 °Plato
 Apparent extract: > 2.0 °Plato
 Alcohol: > 4.0 % by weight
 > 5.0 % by volume

Typical Examples:

- *Flemish or Flanders Red*
- *Oude Bruin*
- *Barrel-Aged Fruit Sour*

Description

Beers which have been aged in a wooden barrel over a longer period of time, or were matured in contact with wood, and therefore possess sensible sensory characteristics originating from the wood with which it was in contact (e.g. aromas reminiscent of vanilla, coconut, tobacco, caramel, honey, black tea or earthy aromas)

Due to the special ageing process, these beers can also have a very low CO₂ content; beers without foam can therefore also be regarded as typical of this type

Colour: light yellow to dark brown

Pronounced acidity, either of a lactic acid or citric acid character (acetic acid is allowed in small amounts)

Overt, unbalanced sourness is a fault

Hop bitterness is very low

No Diacetyl / Turbidity is allowed

A characteristic horse smell (like wet horse blanket) of *Brettanomyces* is allowed

The beers can be of a dry nature and their acidic character rounded off by a slight to medium sweetness

Fruity-ester aromas and slight to clear traces of their barrel fermentation are just as typical of these types of beer as aromas reminiscent of tobacco, sherry and vanilla

The brewery should give the following, additional details of the beer during registration to facilitate the sensory evaluation:

- **Type of beer before being aged in barrels**
- **Type of wood used (new or old, oak or other wood type)**
- **The product that was stored in the barrel before**
- **Added Fruits**

28 Italian Grape Ale (IGA)



Analytics

Original gravity:	7.0 - 25.0 °Plato
Apparent extract:	0.5 - 7.0 °Plato
Alcohol:	2.5 - 11.5 % by weight 3.1 - 14.5 % by volume
Bitterness:	6 - 35 IBU

Description

The grape content of this hybrid of malt and grapes can be up to 40% of the total extract. Both grapes and grape must (the latter also partially boiled down) can be used at various stages of the brewing process.

The objective of this beer style is to achieve a balance between the wine and beer character. The wide variety of raw material selection like for example the use of pale malts up to roasted malts in various brewing processes result in a very broad sensory spectrum in this beer style.

Hops aroma is rather subtle in the background

Turbidity is allowed

No diacetyl

The grape varieties used (red or white) should be recognizable.

Both classic brewing yeasts (top or bottom fermenting) or/and wild wine yeasts as well as acid-forming bacteria are permitted during fermentation. Accordingly, acid notes as well as harmoniously integrated Brettanomyces aromas are possible.

Barrel-aged versions may show typical aromas accordingly.

Note: In order to enable the tasters to assess the typicality of the grape variety(ies) used, as well as the underlying beer character, appropriate information should be provided by the sender in this regard.

- **Specification of used grapes**
- **Specification on fermentation (top/bottom fermented, spontaneous, mixed)**

29 Belgian-Style Geuze



Analytics

Original gravity:	12.5 - 16.0 °Plato
Apparent extract:	0 - 2.5 °Plato
Alcohol:	4.2 - 6.6 % by weight 5.2 - 8.5 % by volume
Bitterness:	3 - 15 IBU

Typical Examples:

- Geuze
- Oude Geuze

Description

Spontaneous fermentation

Colour: golden to amber

Beer should be served bright, but some haze can be present due to sediment from bottle fermentation

Aroma: Moderately sour, accented by ethyl esters and grapefruit-aroma. Complex but balanced funky flavours such as leather, goaty or horse blanket may be present. Hints of barrique aromas are acceptable but should not be dominant. Low perception of DMS is tolerated.

Flavour: For this beer style malted barley and unmalted wheat (minimum 30%) are used. The malt is supportive. The beer has a taste that refers to sparkling wine, but the unmalted wheat can add some grainy flavours to the overall perception.

The beers of this category should be made with traditional spontaneous fermentation and aged in wooden barrels and therefore present complex and typical lactic acid and Brettanomyces flavours. The perceived sourness should not be one-dimensional. Geuze is a bottle fermented blend of young and up to 3 years old Lambic. The complexity increases when the blend contains larger parts of old Lambic. Through bottle fermentation, the carbonation is high to very high and results in a lively, tart and refreshing mouthfeel with low astringency. Dominant acetic acid and vinegar notes are considered an off-flavour.

Body: medium to medium-low

Bitterness: low; Perceived hop aroma: none

No Diacetyl; burned rubber and plastic flavour is considered a defect.

30 *Belgian-Style Witbier*



Analytics

Original gravity:	9.0 - 14.0 °Plato
Apparent extract:	1.5 - 3.5 °Plato
Alcohol:	3.0 - 4.2 % by weight 3.5 - 5.2 % by volume
Bitterness:	6 - 20 IBU

Description

Top fermented

Colour: very pale bright to bright yellow

Haze should be present due to the use of raw wheat and secondary fermentation

Raw materials: malted barley, unmalted wheat and (optionally) unmalted oats

The wheat flavour should be clearly noticeable

Since the 1960's, orange-peel and coriander are added to obtain a balanced flavour but a variation of these two additives (e.g., other citrus fruits peels or other spices) is also allowed as long as the typical Witbier character is recognizable. However, Witbier has traditionally been made without spices, so, an unspiced version showcasing the wheat flavours and, possibly, some lactic acid tones, is totally acceptable.

Light to medium fruity and spicy aroma

Phenolic aromas are classically encountered but should be mild and in balance

Body: light to medium with a certain creaminess

Bitterness: low Hop aroma: hardly noticeable

Taste: slightly sour

No Diacetyl

The brewery should give the following, additional details of the beer during registration to facilitate the sensory evaluation:

- **Ingredients used during brewing**

31 *Belgian-Style Saison*



Analytics

Gravity:	7.5 - 15.5 °Plato
Extract apparent:	1.5 - 2.5 °Plato
Alcohol:	2.0 - 5.1 % by weight 2.5 - 6.5 % by volume
Bitterness:	30 - 55 IBU

Description

Colour: pale gold to dark amber.

Yeast(s): a wide range of yeasts can be used.

Historically, this style ranges from vinous and sour mix-fermented beers with wild *Brettanomyces* and lactic bacteria, to cleaner, *Saccharomyces*-only, hoppy-bitter ales.

Phenolic notes are often encountered but are not mandatory. If present, they should not overwhelm the beer but must be well-integrated.

Esters from the different microorganisms possibly involved are present, but in balance.

Cereals: any “noble” cereal can be used. 100% malted barley can be used but malted or unmalted spelt, wheat, oats or buckwheat can be added too.

The bitterness is mild to high, even for the sour versions, but, if high, it must be integrated.

For the hoppy versions, hoppy aromas of the noble or earthy type should be noticeable. They can contribute some fruitiness, especially slightly citrusy but must be balanced.

Spices are allowed, but not mandatory. Addition of fruits is not allowed.

To distinct them from other styles, an important trait is that they should have some “rustic” character, coming from either the fermentation organism(s), the grains or the hops used.

Dry finish

No diacetyl

Turbidity is allowed

The brewery should give the following, additional details of the beer during registration to facilitate the sensory evaluation:

- **Ingredients used during brewing**

32 *International-Style Ale*

Analytics

Original gravity:	8.5 – 13.5 °Plato
Apparent extract:	1.5 - 3.0 °Plato
Alcohol:	3.0 - 4.1 by weight 3.5.0 – 5.7 by volume
Bitterness:	10 - 40 IBU

Typical Examples:

- *Kölsch-Style Ale*
- *Session Pale Ale*
- *Session American Pale Ale*

Description

Top fermented

Colour: Straw yellow to black

Body: light to medium body, light character

Malt character: low to medium

Bitterness: low to high

Hop aroma: low to high

A distinctive drinkability is typical of this category. This is achieved by brewing the beer with lower gravity or by using technology and/or recipe to match a light and easy drinking character.

No distinct Diacetyl notes

Note: "German-Style Leichtbier", "South German-Style Leichtes Weizen", "Grodziskie", "Session India Pale Ale" and "Bohemian-Style Session Lager" must be entered in their respective categories. In order to facilitate sensory evaluation, it is necessary for the brewery to provide additional information about the beer upon entry:

- **Indication of the beer type**



Analytics

Original gravity:	7.7 - 8.5 °Plato
Apparent extract:	2.5 - 3.0 °Plato
Alcohol:	2.0 - 2.6 % by weight 2.5 - 3.3 % by volume
Bitterness:	20 - 30 IBU

Description

Top fermented

Colour: straw yellow to yellow

Low body

Malt character: low to medium-low grainy malt character. Medium-low to medium oak smoked malt character, burning wood-like, bonfire or smoked cheese character. Sharp or ham-like smoked character is a flaw.

Hop bitterness: clean, medium-low to medium-high, short to moderately long

Hop flavour and aroma: low to medium-low spicy, herbal or floral hop character

No fruity esters or Diacetyl

The beer should appear clear, although some turbidity may occur due to pouring of the bottle

A low-gravity, light-bodied, wheat ale with a note of oak smoke in aroma and flavour, clean hop bitterness and a tall, white head with excellent retention. Crisp and dry finish. Highly-sessionable, refreshing and highly-carbonated. Often referred to as "Polish champagne."

34 *Session India Pale Ale*



Analytics

Original gravity:	9.5 - 12.4 °Plato
Apparent extract:	2.0 – 4.3 °Plato
Alcohol	3.0 – 4.0 % by weight 3.7 – 5.1 % by volume
Bitterness:	20 - 50 IBU

Description

Top fermented

Colour: straw to copper

Body: light to medium

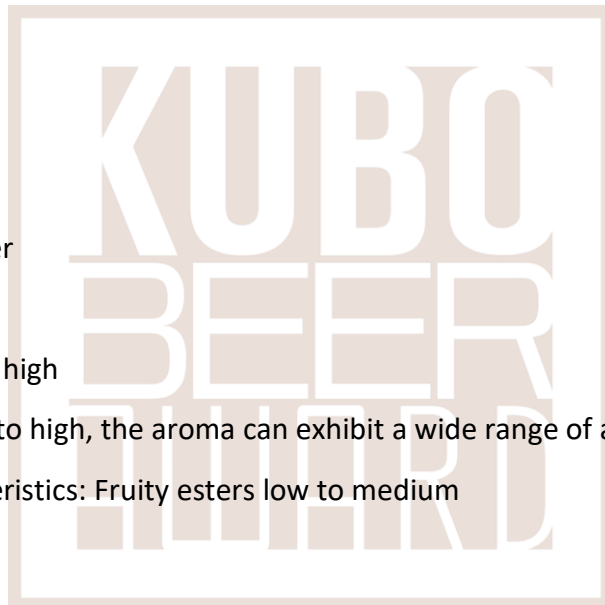
Bitterness: medium to high

Hops aroma: medium to high, the aroma can exhibit a wide range of attributes

Fermentation characteristics: Fruity esters low to medium

No Diacetyl

Turbidity allowed



35 Pale Ale



Analytics

Original gravity:	11.0 - 14.0 °Plato
Apparent extract:	2.0 - 4.0 °Plato
Alcohol:	3.5 - 4.7 % by weight 4.5 - 6.5 % by volume
Bitterness:	20 - 40 IBU

Description

Colour: yellow to copper

Hop bitterness, flavour and aroma: Medium to high, however, not too dominant

The spectrum of hop aromas can range from hay-like, grassy and floral to spicy, citrusy, resinous and piney. Hop-induced aromas of onion and garlic are also permitted.

Body: Medium

Malt flavour and aroma: Low to medium, a slight caramel character is allowed

Low to medium fruity ester notes

Chill-haze acceptable in case of cold serving temperatures

Diacetyl should not be present.

Turbidity allowed

36 India Pale Ale



Analytics

Original gravity:	12.5 - 17.0 °Plato
Apparent extract:	3.0 - 4.5 °Plato
Alcohol	4.2 - 6.0 % by weight 5.2 - 7.5 % by volume
Bitterness:	> 35 IBU

Description

Top fermented

Colour: yellow to dark copper

Intense hop bitterness and hop aroma

The spectrum of hop aromas can range from hay-like, grassy and floral to spicy, citrusy, resinous and piney. Hop-induced aromas of onion and garlic are also permitted.

Floral to strong aroma of hops

Malt character and body: medium

Medium hints of fruity ester

Diacetyl should not be present.

Chill-haze acceptable in case of cold serving temperatures

Turbidity allowed

37 Hazy India Pale Ale



Analytics

Original gravity:	13.5 - 17.5 °Plato
Apparent extract:	2.5 - 5.0 °Plato
Alcohol	4.6 - 6.5 % by weight 5.8 - 8.0 % by volume
Bitterness:	10 - 65 IBU

Typical Examples:

- *New England-Style India Pale Ale*
- *Juicy India Pale Ale*
- *Milkshake India Pale Ale*

Description

Colour ranging from straw to golden

Top fermented w/ expressive yeast

Medium to full bodied

Malt character: low to medium, lightly bready malt in the background; no caramel or toast

Hop bitterness: Well integrated soft bitterness throughout, mostly coming from heavy dry hopping, w/ just enough to balance sweetness.

Hop flavour and aroma: very intense with stone fruit, tropical fruit, citrusy notes. High quantities. High quantities of fruity, citrusy aroma hops as dry hopping are characteristic

Fruity esters from fermentation are allowed but must not clash with fruitiness from the hops

No diacetyl

Turbidity desired.

38 Imperial India Pale Ale



Analytics

Original gravity: > 17.0 °Plato
Apparent extract: 4.0 - 5.0 °Plato
Alcohol: > 5.5 % by weight
> 7.0 % by volume
Bitterness: > 50 IBU

Description

Top fermented

Colour: straw to copper

Intense hop bitterness, flavour and aroma

Use of aroma hops in the cold part of the brewery ("dry hopped")

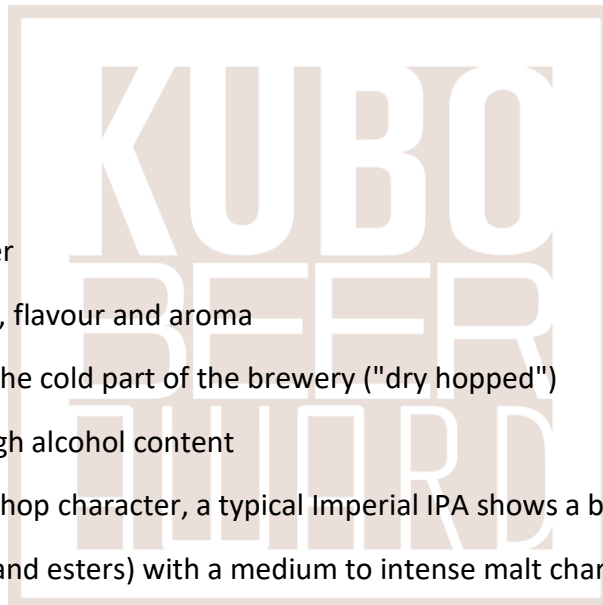
Flavour impression: high alcohol content

Despite of the intense hop character, a typical Imperial IPA shows a balanced fruity aroma (from higher alcohols and esters) with a medium to intense malt character

Distinct and full body

No Diacetyl

Turbidity allowed



39 English-Style Bitter



Analytics

Original gravity: 8.5 - 14.9 °Plato
Apparent extract: 1.5 - 4.0 °Plato
Alcohol: 2.4 - 4.6 % by weight
3.5 - 6.5 % by volume
Bitterness: 20 - 45 IBU

Typical Examples:

- Ordinary Bitter
- Best Bitter
- Special Bitter
- Extra-Special Bitter

Description

Top fermented

Colour: golden to copper

Bitterness: medium to high

Body: light to medium

Low to medium residual malt sweetness

Smooth notes of Aroma Hops

Fruity esters and a very low Diacetyl content are acceptable

Turbidity allowed





40 *English-Style Golden Ale*

Analytics

Original gravity:	8.0 - 12.5 °Plato
Apparent extract:	1.5 - 3.0 °Plato
Alcohol:	2.2 - 4.4 % by weight 2.8 - 5.5 % by volume
Bitterness:	10 - 30 IBU

Typical Examples:

- *Summer Ale*
- *Golden Ale*
- *American Blonde Ale*

Description

Top fermented

Colour: light straw yellow to dark golden

Light malt character, sometimes with biscuit note

Bitterness: low to medium

Hop aroma slightly pronounced

After-taste: fresh and dry

Fruity esters are acceptable at low levels

Diacetyl and sulphur notes should not be noticeable

These beers are clean and have a thirst-quenching character

Turbidity allowed



41 Red Ale



Analytics

Original gravity:	10.0 - 15.0 °Plato
Apparent extract:	1.5 - 4.6 ° Plato
Alcohol:	3.3 - 5.2 % by weight 4.5 - 6.5 % by volume
Bitterness:	15 - 40 IBU
Colour:	16 - 36 EBC

Typical Examples:

- Irish Red Ale
- American Red Ale

Description

Top fermented

Colour: amber to red-brown

Low to medium hop bitterness

Medium to distinct malt aroma with biscuit or caramel-like notes

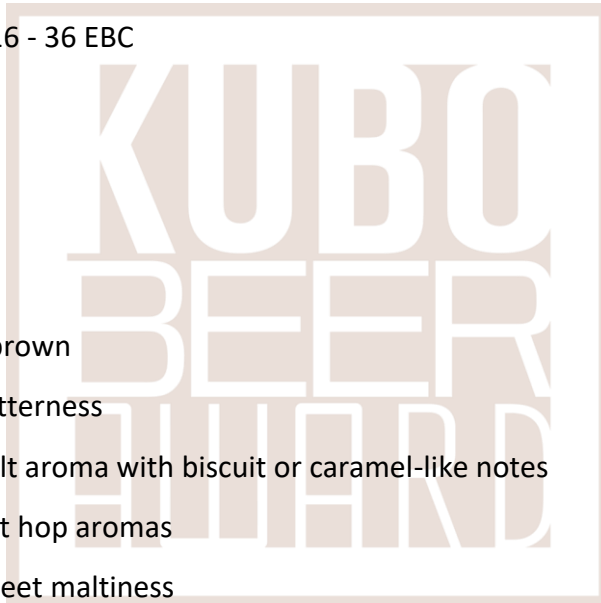
Low to medium distinct hop aromas

body: medium with sweet maltiness

low fruity esters notes allowed

very low amount of diacetyl is allowed if it fits to the malt body

Turbidity allowed



42 *English-Style Strong Ale*

Analytics

Original gravity:	14.5 - 21.9 °Plato
Apparent extract:	3.6 - 7.6 °Plato
Alcohol:	5.0 - 7.2 % by weight 6.3 - 9.1 % by volume
Bitterness:	30 - 65 IBU
Colour:	10 - 60 EBC

Typical Examples:

- *Wee Heavy*
- *Scotch Ale*
- *Old Ale*
- *Strong Golden Ale*

Description

Top fermentation

Colour: gold-coloured to brown

Character: full body with dominant sweet maltiness and pronounced malt aromas. Aromas of nuts, caramel and toffee are just as typical as a clearly recognizable but balanced alcohol aroma.

Roasted malt flavours should be absent or only very low.

Depending on the style, fruity ester aromas of the yeast, can support the malt character.

Hop aroma rather low, hop bitterness low to medium, but always harmoniously integrated.

Diacetyl: slight expression allowed

Scotch Ales can have a peat-smoke character

Turbidity allowed

In order to facilitate the sensory evaluation, it is necessary that the brewery provides additional information on the beer during registration:

- **Indication of type of beer**

43 *English-Style Porter*

Analytics

Original gravity:	10.0 - 15.0 °Plato
Apparent extract:	1.5 - 4.0 °Plato
Alcohol:	3.5 - 5.2 % by weight 4.5 - 6.5 % by volume
Bitterness:	20 - 40 IBU

Typical Examples:

- *Brown Porter*
- *Mild Porter*
- *Robust Porter*

Description

Top Fermented

Colour: medium brown to black

Roast malt flavour is acceptable, but there should be no roast barley flavour

Malt aroma: low to medium sweetness, up to low bitterness (from roast malt) with no burnt or charcoal flavour

Medium up to full body

Medium up to high hop bitterness

Light up to medium hop aroma

Balanced fruity esters with respect to roast malt and hop bitterness

No Diacetyl

In order to facilitate the sensory evaluation, it is necessary that the brewery provides additional information on the beer during registration:

- **Indication of type of beer**

44 *Baltic Porter*



Analytics

Gravity:	18.0 - 22.0 °Plato
Extract apparent:	4.0 – 6.0 °Plato
Alcohol:	5.2 - 7.9 % by weight 7.0 - 10.0 % by volume
Bitterness:	20 - 40 IBU

Description

Bottom fermented.

Color: dark brown to almost black with frequent ruby-red reflections. Clear appearance.

Medium to high rich and complex malty aromas and flavours: sweet, caramel, biscuit, toasted bread crust, wholemeal bread, nuts or brown sugar. Medium-low to medium-high roasted malt aromas: chocolate, coffee-like, licorice, never as intense as in stouts and never ashy, burnt or too astringent.

Medium-low to medium-high notes of dried fruit such as cherries, plums or sultanas are desirable. The fruitiness should come from the malt, noble oxidation or a combination of both and not from the fermentation.

Evident fruity esters, e.g. banana or red apple, are considered a defect.

In best examples, oxidation also manifests itself with aromas of fortified wines such as sherry, port wine or madeira at low to medium levels. Oxidized notes should not dominate.

Due to the high original gravity, low noble alcohol note is acceptable, but never hot or solventy.

Hop aroma is usually absent.

Bitterness: medium-low to medium.

Body: medium-full to full-bodied, smooth and somewhat creamy, elegant.

No diacetyl

**Baltic Porters with additions need to be submitted in the category “Herb and Spice Beer”.
Barrel aged samples must be submitted in the category “Wood and Barrel Aged Beer”**

45 Stout



Analytics

Original gravity:	9.5 - 16.0 °Plato
Apparent extract:	2.0 - 4.5 °Plato
Alcohol:	3.2 - 5.2 % by weight 4.0 - 7.0 % by volume
Bitterness:	25 - 60 IBU

Typical Examples:

- *Dry Stout*
- *Oatmeal Stout*
- *Extra Stout*
- *Foreign Stout*

Description

Top Fermented

Colour: deep black (opaque black)

First taste: malty, coffee or bitter chocolate-like

After taste: characteristic roasted aroma from roasted malt (which often dominates the flavour but also eliminate other impressions)

Oat flakes as ingredient are possible

Depending on the Stout variant, the characteristic can range from dry-bitter to creamy-sweet

No Diacetyl

The brewery should give the following, additional details of the beer during registration to facilitate the sensory evaluation:

- **Indication of the type of beer**

46 *Flavoured or Pastry Stout*

Analytics

Original gravity:	12.0 - 25.0 °Plato
Apparent extract:	3.0 - 7.5 °Plato
Alcohol:	4.0 - 9.5 % by weight 5.0 - 12.0 % by volume
Bitterness:	10 - 40 IBU

Typical Examples:

- *Milk Stout*
- *Cream Stout*
- *Pastry Stout*
- *Coffee Stout*
- *Chocolate Stout*

Description

Top fermented

Colour: dark brown to deep black

Aroma depending on the respective additions

Intense aroma, often sweetish and creamy with a high viscosity and full body

Roasted aroma varies in intensity

Flavoring through the addition of, for example, coffee, cocoa or chocolate, as well as all ingredients commonly used for desserts, cakes or pastries.

Often addition of lactose to increase the residual sweetness.

The hops should provide a balance to the sweetness without being too prominent

For better sensorial rating it is necessary for the brewery to give additional information at the registration:

- **Indication of the type of beer**
- **All added aromas or other additives**

47 Imperial Stout



Analytics

Original gravity:	16.0 - 25.0 °Plato
Apparent extract:	4.0 - 7.5 °Plato
Alcohol:	5.5 - 9.5 % by weight 7.0 - 12.0 % by volume
Bitterness:	> 40 IBU

Description

Top Fermented

Colour: deep black

High alcohol content

Malt flavour and aroma: high

Hops and fruity esters: high levels

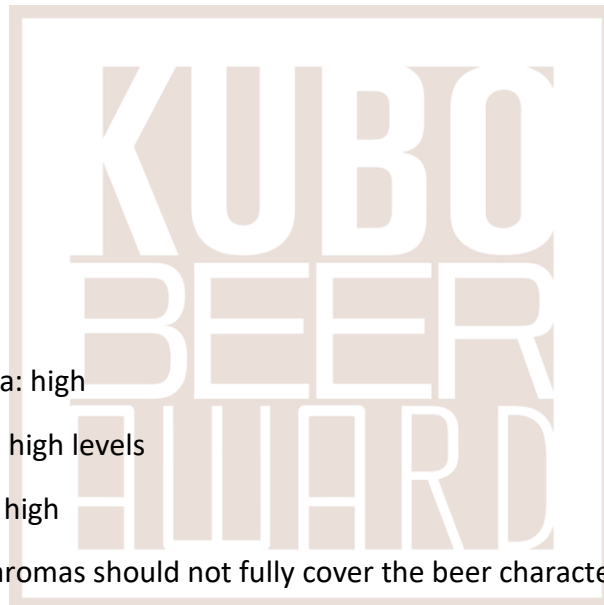
Bitterness: medium to high

Roast malt and bitter aromas should not fully cover the beer character

Hop aroma: smooth to floral, citrus or herbal

Diacetyl: very low

Imperial Stouts aged in wooden barrels must be submitted in category Wood- and Barrel-Aged Strong Beer





Analytics

Original gravity:	11.0 - 12.5 °Plato
Apparent extract:	2.0 - 3.0 °Plato
Alcohol:	3.8 - 4.2 % by weight 4.8 - 5.2 % by volume
Bitterness:	20 - 45 IBU

Description

Top fermented

Colour: copper to brown

Body: medium, malty flavour

Hop aroma and flavour: low to high

Altbier can be significantly hopped

The overall impression is clean, crisp, full-bodied, often with a dry finish

Low to medium fruity esters

No Diacetyl

Turbidity allowed



49 *South German-Style Leichtes Weizen*

Analytics

Original gravity:	6.0 - 9.8 °Plato
Apparent extract:	1.0 - 2.0 °Plato
Alcohol:	2.0 - 3.0 % by weight 2.5 - 3.5 % by volume
Bitterness:	6 - 16 IBU

Description

Top fermented

Lower original gravity and lower alcohol content than Hefeweizen

The phenolic and ester aromas (typical for Hefeweizen) are perceptible but less strongly marked than for Hefeweizen

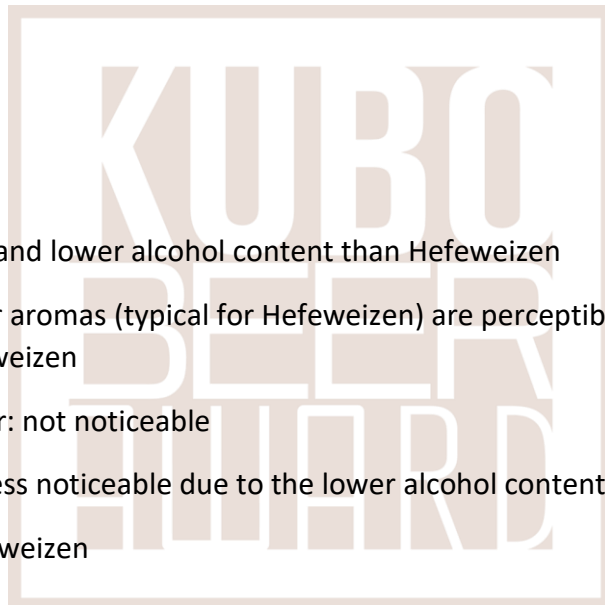
Hop aroma and flavour: not noticeable

The flavour profile is less noticeable due to the lower alcohol content

Body: lower than Hefeweizen

No Diacetyl

Yeast turbidity possible



50 *South German-Style Hefeweizen Hell*



Analytics

Original gravity:	11.0 - 14.0 °Plato
Apparent extract:	2.0 - 4.0 °Plato
Alcohol:	3.7 - 4.7 % by weight 4.6 - 5.9 % by volume
Bitterness:	10 - 20 IBU
Colour:	< 20 EBC

Description

Top fermented

Colour: very pale to orange

Aroma and flavour: fruity and phenolic

The phenolic characteristics are often described as clove- or nutmeg-like and they may also be smoky or even vanilla-like. The fruity components are often perceived as banana- or strawberry-like.

The wheat malt percentage is at least 50%

Hopping rates are quite low

Hop flavour and aroma are not noticeable

Hefeweizen is highly attenuated and shows a high carbon dioxide content

Noticeable taste of yeast

Full body

No Diacetyl

Yeast turbidity possible

Please note the colour ranges for registration!

51 *South German-Style Hefeweizen Bernsteinfarben*



Analytics

Original gravity:	11.0 - 14.0 °Plato
Apparent extract:	2.0 - 4.0 °Plato
Alcohol:	3.7 - 4.7 % by weight 4.6 - 5.9 % by volume
Bitterness:	10 - 20 IBU
Colour:	18 - 35EBC

Description

Top fermented

Colour: amber

Aroma and taste: fruity and phenolic, slight caramel note

Taste: pleasant malt sweetness with slight caramel or bread character

The phenolic characteristics are often described as clove- or nutmeg-like and can be smoky or even vanilla-like.

The fruity components are often perceived as banana- or strawberry-like.

The wheat malt percentage is at least 50%, hopping rates are quite low

Hop flavour and aroma are not noticeable

Hefeweizen is highly attenuated and shows a high carbon dioxide content

Full body

No Diacetyl

Yeast turbidity possible

Please note the colour ranges for registration

52 South German-Style Hefeweizen Dunkel



Analytics

Original gravity:	11.0 - 14.0 °Plato
Apparent extract:	2.0 - 4.0 °Plato
Alcohol:	3.7 - 4.7 % by weight 4.6 - 5.9 % by volume
Bitterness:	10 - 20 IBU
Colour:	≥ 30 EBC

Description

Top fermented

Colour: light brown to black

Due to the use of dark-coloured malts the beer shows a distinct sweet maltiness and caramel or bread character. Also, dark chocolate flavours may occur.

Estery and phenolic notes should be evident but subdued

Hefeweizen is high attenuated and shows a very high carbon dioxide content

The percentage of wheat malt is at least 50 %

Full body

Hop bitterness: low

Hop aroma not noticeable

No Diacetyl

Yeast turbidity possible

Please note the colour ranges for registration!

53 South German-Style Kristallweizen



Analytics

Original gravity:	11.0 - 14.0 °Plato
Apparent extract:	2.0 - 4.0 °Plato
Alcohol:	3.7 - 4.7 % by weight 4.6 - 5.9 % by volume
Bitterness:	10 - 20 IBU

Description

Top fermented

Colour: light to dark yellow

Aroma and taste: slightly fruity and phenolic

The phenolic characteristics are often described as clove- or nutmeg-like and can be smoky or even vanilla-like. The fruity components are often perceived as banana-, menthol or strawberry-like.

The percentage of wheat malt is at least 50 %

Hop rates are quite low

Hop flavour and aroma are not noticeable

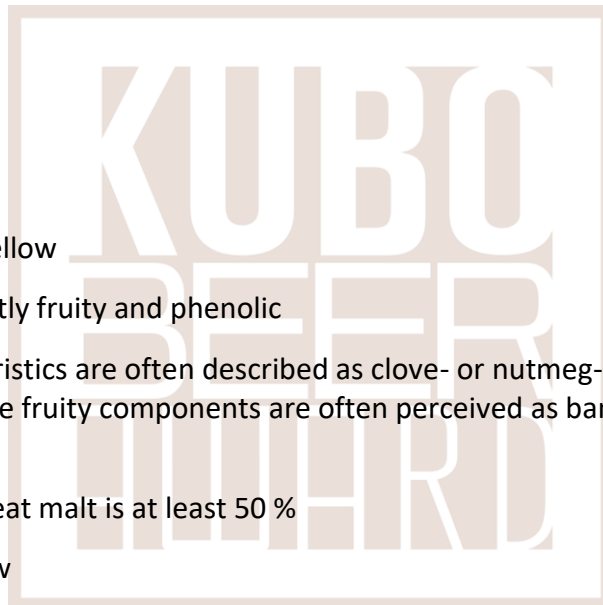
Well attenuated and highly carbonated

Contains no more yeast, so that almost no yeasty taste is noticeable

No chill-haze

No Diacetyl

Beer is filtered





54 *South German-Style Weizenbock Hell*

Analytics

Original gravity:	16.0 - 22.0 °Plato
Apparent extract:	4.0 - 7.0 °Plato
Alcohol:	5.5 - 7.5 % by weight 6.0 - 9.5 % by volume
Colour:	< 30 EBC

Description

Top fermented

Colour: golden to amber

The malt sweetness is balanced by a clove-like phenolic and fruity-estery banana notes

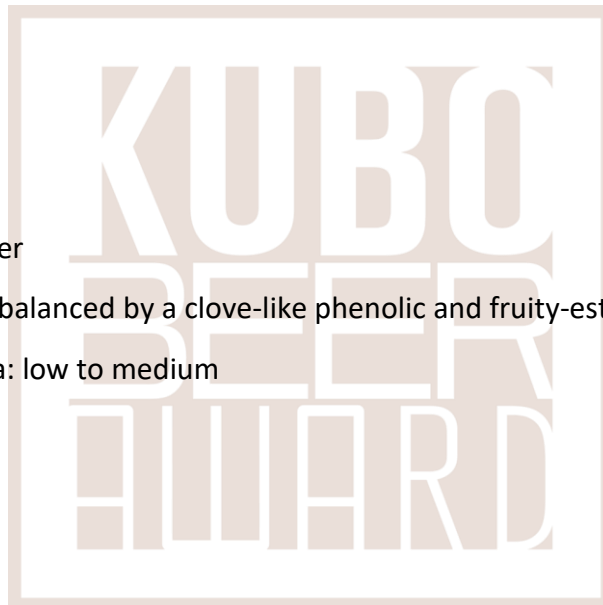
Hop flavour and aroma: low to medium

Body: medium to full

Carbon dioxide: high

No Diacetyl

Yeast turbidity possible



Please note the colour ranges for registration!

55 *South German-Style Weizenbock Dunkel*



Analytics

Original gravity:	16.0 - 22.0 °Plato
Apparent extract:	4.0 - 7.0 °Plato
Alcohol:	5.5 - 7.5 % by weight 6.0 - 9.5 % by volume
Colour:	≥ 30 EBC

Description

Top fermented

Colour: light brown to black

The sweetness of malt is balanced with a clove-like phenolic and fruity-ester banana notes

Hop flavour and aroma: low to medium

Carbon dioxide: high

Full-bodied

The flavour, but not the aroma, should show a mild roasted malt character

No Diacetyl

Yeast turbidity possible

Please note the colour ranges for registration!

56 *New-Style Hefeweizen*



Analytics

Original gravity:	11.0 - 22.0 °Plato
Apparent extract:	2.0 - 7.0 °Plato
Alcohol:	3.7 - 7.5 % by weight
	4.6 - 9.5 % by volume

Description

Top fermentation

Colour: straw yellow to dark brown

Intense hop bitterness

Use of both, traditional European (e.g., English, German or Czech) and "modern" flavour hops (e.g., USA, New Zealand, Australia, but also new German flavour hops) could be used in the cold part of the brewery ("dry hopped")

Distinct hop characteristics: Depending on the hop varieties, fruity, citrusy, floral or resinous aroma are possible

The malt sweetness is balanced by a clove-like, phenolic and fruity banana note

Body: light to full-bodied

Carbon dioxide: high

No Diacetyl

This beer may have a yeast turbidity

In order to facilitate sensory evaluation, it is necessary for the brewery to provide additional information about the beer when submitting the entry:

- **Indication of the type of beer**

57 *Smoke Beer*



Analytics

Original gravity:	11.0 - 15.9 °Plato
Apparent extract:	2.5 - 4.5 °Plato
Alcohol:	3.6 - 5.4 % by weight 4.5 - 6.5 % by volume
Bitterness:	20 - 35 IBU

Typical Examples:

- *Smoke Porter*
- *Smoke Stout*
- *Smoke Weizen (Rauchweizen)*

Description

Bottom or top fermented

In this category, both lagers and ales with low to high smoke flavour are permitted.

A smoke aroma must be clearly perceivable, yet balanced. The base beer style must be recognizable

The taste notes of malt, hops and smoky flavour should be balanced. Especially with cold-hopped beers there should be a harmony between the hop and smoke flavours.

Bitterness: low to medium

Hop aroma: low to medium

No Diacetyl

Beers in this category can be filtered or unfiltered

Note: Smoke beers with the base style Märzen, Kellerbier, Helles, Dunkles or Bock must be submitted to the designated category "Franconian-Style Smoke Beer".

Smoked beers with high alcohol content (e.g. Imperial Smoked Porter, Imperial Smoked Stout) should be entered in category 67, "Ultra Strong Beers".

In order to facilitate the sensory evaluation, it is necessary that the brewery provides additional information on the beer during registration:

- **Indication of type of beer**

58 *Franconian-Style Smoke Beer*



Analytics

Original gravity:	11.0 – 18.5 °Plato
Apparent extract:	2.0 - 4.0 °Plato
Alcohol:	3.8 - 5.7 % by weight 4.5 – 7.0 % by volume
Bitterness:	15 - 35 IBU

Description

Bottom fermented

In this category, only the following base beer styles, which were traditionally brewed in Franconia, shall be submitted:

- Märzen
- Kellerbier
- Helles
- Dunkles
- Bock and Doppelbock



Smoky smell and taste

The taste notes of malt, hops and smoky flavour should be balanced.

Sweet roasted malt notes recognizable.

Body: full body and creamy texture due to well-embedded carbon dioxide

Low but noticeable fine hop flavour and low to medium bitterness.

No Diacetyl

In order to facilitate the sensory evaluation, it is necessary that the brewery provides additional information on the beer during registration:

- **Indication of type of beer**

59 *Herb and Spice Beer*

Analytics

Original gravity:	7.5 - 27.5 °Plato
Apparent extract:	1.5 - 7.5 °Plato
Alcohol:	2.0 - 9.5 % by weight 2.5 - 12.0 % by volume
Bitterness:	5 - 70 IBU

Description

Top- or bottom fermented

Herbs and/or spices are added during wort boiling, main or second fermentation

The hop character should not cover the spicy character

In case of addition of bold or zesty fruits (e.g. juniper) the beer must be assigned to this category

The beer may be clear or cloudy

To allow accurate judging the brewer must provide additional information about entries in this category at registration:

- **List of added herbs and/or spices**
- **Indication of the beer type**



Analytics

Original gravity:	7.5 - 27.5 °Plato
Apparent extract:	1.5 - 7.5 °Plato
Alcohol:	2.0 - 9.5 % by weight 2.5 - 12.0 % by volume
Bitterness:	5 - 70 IBU

Description

Top- or bottom fermented

These beers (lagers or ales) are brewed with barley malt and honey

Brewed traditional or experimental

The flavour and aroma of honey should be noticeable but not cover the other ingredients

In order to facilitate the sensory evaluation, it is necessary that the brewery provides additional information on the beer during registration:

- Indication of the beer type
- Indication of the type of honey used

64 Beer with alternative Cereals

Analytics

Original gravity:	11.0 - 14.0 °Plato
Apparent extract:	2.0 - 4.0 °Plato
Alcohol:	3.9 - 4.9 % by weight 4.9 - 6.2 % by volume
Bitterness:	10 - 25 IBU

Description

Top or bottom fermented

The senses should be able to discern the particular taste nuances of the type(s) of cereals and "starch providers" used (rye, spelt, triticale, millet, rice, oats, corn, single-grain corn, emmer etc.)

Taste and smell: well-balanced malty aroma through to cereal-like

Hop aroma: slight to medium

Light to full-bodied

Hop bitterness: slight to medium

Unfiltered beers can be cloudy

A taste of yeast can be clearly distinguished in top-fermented beers because the beer often contains yeast

No Diacetyl

The brewery should give the following, additional details of the beer during registration to facilitate the sensory evaluation:

- **Indication of type of beer**
- **Indication of the added alternative cereals**

65 *Vienna-Style Lager*

Analytics

Original gravity:	11.0 - 13.0 °Plato
Apparent extract:	2.0 - 3.5 °Plato
Alcohol:	4.0 - 4.3 % by weight 4.8 - 5.6 % by volume
Bitterness:	15 - 25 IBU

Typical Examples:

- *Red Lager*
- *Amber Lager*
- *Rotbier*

Description

Bottom fermented

Colour: amber to reddish brown (using special malts)

Body: medium

A slight sweet maltiness dominates over a clean hop bitterness

Malt character: light roasted, however, not caramel-like (though a low level of light caramel is acceptable)

Flavour and aroma: slight bread or biscuit character

Hop flavour and aroma: low but noticeable

No fruity esters or Diacetyl

Turbidity allowed

66 Wood- and Barrel-Aged Strong Beer

Analytics

Original gravity:	> 16.0 °Plato
Apparent extract:	> 4.0 °Plato
Alcohol:	> 5.2 % by weight
	> 6.5 % by volume

Typical Examples:

- Barrel-Aged Strong Porter
- Barrel-Aged Imperial Stout
- Barrel-Aged Bock
- Barrel-Aged Eisbock
- Barrel-Aged Triple
- Barrel-Aged Barley Wine

Description

Top- or bottom fermented

Beers that have been aged over a longer period of time in wood barrels or in contact with wood, and which fulfil the undermentioned criteria for alcohol content

This special ageing process aims to lend the beer a specific character that is either drawn from the wood itself or from the product previously stored in the barrel

Due to the special ageing process, these beers can also have a very low CO₂ content; beers without foam can therefore also be regarded as typical of this type.

Hop bitterness is low

No Diacetyl

Chill-haze is acceptable

Slight to clear traces of barrel are typical of these beers, including aromas reminiscent of tobacco, sherry or vanilla

Wood and Barrel Aged Strong Beers which are characterized by an acidic taste caused during ageing have to be registered in category Wood- and Barrel-Aged Sour Beer

The brewery should give the following, additional details of the beer during registration to facilitate the sensory evaluation:

- **Indication of the type of beer**
- **Type of wood used (new/old, wood type)**
- **Previous fillings in the barrel**



67 *Ultra Strong Beer*

Analytics

Original gravity: > 22.0 °Plato
Alcohol: > 7.9 % by weight
> 9.0 % by volume

Typical Examples:

- *Eisbock*
- *English Barley Wine*
- *American Barley Wine*
- *Imperial Smoke Porter*
- *Imperial Smoke Stout*

Description

Top- or bottom fermented

These beers are often brewed by freezing a Strong Beer and removing resulting ice

Full body and high residual malty sweetness

Alcohol: Despite high ABVs, alcohol should be smooth, can be warming but never harsh

Hop aroma and bitterness: low to moderate

Fruity ester characters are noticeable but sometimes even high and counter-balanced by complex alcohol notes

Bready, biscuit-like and / or caramel flavours are often part of the character

A smoky character is allowed, the flavours of malt, hops and smoky aroma should be balanced

Very low Diacetyl content is allowed

These beer styles are excluded from this category (out of style):

- **Imperial India Pale Ale**
- **Wood and Barrel Aged Strong Beer**
- **Wood and Barrel Aged Sour Beer**

These beers must be registered in the corresponding categories

For accurate judging the brewer must provide additional information about entries in this category at registration:

- **Type of beer**

68 *Non-Alcoholic Lager*



Analytics

Original gravity:	4.0 - 14.0 °Plato
Apparent extract:	0.5 - 7.0 °Plato
Alcohol:	< 0.4 % by weight < 0.5 % by volume
Bitterness:	5 - 50 IBU

Description

Colour: straw yellow to dark brown

Good and dense foam

Hop aroma: low to medium

Hop bitter: low to obvious

Malt flavour / smell: very low (dealcoholized beers) depending on the production method to very pronounced (cold contact fermentation process)

No to low fruity ester

No Diacetyl

Attenuation: very low (cold contact fermentation process) to high (dealcoholized beers)

Body: very light to medium (with pronounced sweetness)

Taste and smell: light to clear residual sweetness

Hop bitter: low to obvious





69 *New-Style Non-Alcoholic Lager*

Analytics

Original gravity:	4.0 - 14.0 °Plato
Apparent extract:	0.5 - 7.0 °Plato
Alcohol:	< 0.4 % by weight < 0.5 % by volume
Bitterness:	10 - 50 IBU

Typical Examples:

- *Dry-hopped Non-Alcoholic Lager Beers*
- *Dark Non-Alcoholic Dark Lager*
- *Non-Alcoholic Lager with spices*

Description

Bottom fermented

Colour: straw yellow to dark brown

Good and dense foam

Hop bitterness: low to high

Hop aroma: medium to high

Use of traditional German/English/Czech or "modern" aroma hops (e.g. USA, New Zealand, Australia, but also new German flavour hops) in the cold part ("dry hopped")

Malt flavour and sweetness: very low (dealcoholized beers) to very pronounced (cold contact fermentation process) depending on the production method

Low to high fruity esters; No Diacetyl

Degree of fermentation: very low (cold contact fermentation process) to high (dealcoholized beers)

For accurate judging the brewer must provide additional information about entries in this category at registration:

- **Indication of type of beer**

70 *New-Style Non-Alcoholic Ale*



Analytics

Original gravity:	4.0 - 14.0 °Plato
Apparant extract:	0,5 - 7.0 °Plato
Alkohol:	< 0,4 % by weight < 0,5 % by volume
Bittere:	10 - 50 IBU

Typical Examples:

- *Dry-hopped Non-Alcoholic Ale Beers*
- *Dark Non-Alcoholic Ales*
- *Non-Alcoholic Ale with spices*
- *Non-Alcoholic Sour Ales*

Description

Top fermented

Colour: straw yellow to dark brown

Good and dense foam

Hop bitterness: low to high

Hop Aroma: low to high

Optional usage of traditional German/English/Czech or “modern” aroma hops (e.g. USA, New Zealand, Australia, but new German flavour hops too) in cold part (“dry hopped”).

Malt taste and sweetness: depending on production technique very low (dealcoholized beer) to very high (cold contact fermentation process)

Low to high fruity estery notes; no diacetyl

Fermentation level: depending on used method very low (cold-contact) to high (dealcoholized beer)

For accurate judging the brewer must provide additional information about entries in this category at registration:

- **Indication of type of beer**

71 *Non-Alcoholic Hefeweizen*



Analytics

Original gravity:	4.0 - 14.0 °Plato
Apparent Extract:	0.5 - 7.0 °Plato
Alcohol:	< 0.4 % by weight < 0.5 % by volume
Bitterness:	5 - 20 IBU

Description

Colour: straw yellow to dark brown

Good and dense foam

This beer is unfiltered

Hop bitterness: low to medium

Hop aroma: low

Malt flavour: depending on the method of preparation, could be very low (dealcoholized beers) to pronounced (cold contact fermentation process)

Depending on the yeast, low to high fruity ester notes; no Diacetyl

Degree of fermentation: very low depending on the method of production (cold contact fermentation process) to high (dealcoholized beers)

Body: light and dry to medium (with pronounced sweetness)

Taste and smell: low to significant residual sweetness

Note: Hop-dominated Non-Alcoholic Hefeweizen are not in this category and must be submitted in category “New-Style Non-Alcoholic Ale”

72 Experimental Beer



Description

The creativity of brewers worldwide is the driving force behind innovative new beer ideas.

Despite the many different categories of the European Beer Star, some beers cannot be classified in the previous categories. In order to give such beers the opportunity to compete at the EBS, the open special category “Experimental Beer” is available.

The decisive factor for the participation and acceptance of a beer in this category is the fact that the beer does not fit into one of the existing category descriptions. If the beer still clearly fits into one of the existing categories, that beer will be judged Out-of-Style.

Note: in order to give the judges the chance to assess the samples, the participant shall provide information about the idea, the production process, the base beer style and, if necessary, the used adjuncts.

