

European Beer Star 2019

Category Description



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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 - 3.9 % by volume
Bitterness:	14 - 28 IBU

Description

Bottom fermented

Low body

Malt character: low to medium

Hop bitterness: low to medium

Hop flavor and aroma: low to medium

No fruity esters or Diacetyl



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

Color: light straw up to golden

Hop bitterness: high

Hop flavor and aroma: moderate, quite obvious

However, the aroma may be not be characterised by the utilisation of aromatic hops in the cold area ("dry hopped")

Attenuation degree: high

Body: medium to light

Flavor and aroma: little residual sweetness

No fruity esters or Diacetyl

Dense and rich foam

Beer is filtered

No chill haze





03 Bohemian-Style Pale Lager

Incl. Bohemian-Style Pilsner

Analytics

Original gravity: 11.0 - 12.9 °Plato
Apparent extract: 2.5 - 4.5 °Plato
Alcohol: 3.1 - 4.3 % by weight
4.0 - 5.5 % by volume
Bitterness: 20 - 40 IBU

New Category
EBS 2019

Description

Bottom fermented
Color: rich yellow up to deep gold
Noticeable body (more than German-Style Pilsner)
Hop bitterness: high and balanced
Hop flavor and aroma: moderate
Malty, slightly sweet, medium body
Diacetyl: low content acceptable
Dense and rich foam
Beer is filtered
No chill haze



04 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

Color: amber notes

Palateful body, sweet, malty

Hop bitterness: clean

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

Flavor and aroma: slight bread or biscuit like malt character

Hop flavor and aroma: low but noticeable and clean

No fruity esters or Diacetyl

Beer is filtered

No chill haze



05 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

Color: golden

Body: medium to strong, sweet, malty

Malt character: clean, slightly sweet

Flavor and aroma: slight bread or biscuit like malt character

Hop bitterness: clean

Hop flavor and aroma: low but noticeable

No fruity esters or Diacetyl

Beer is filtered

No chill haze





06 German-Style Helles / Austrian Style Märzen

Incl. German-Style Lager

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

Color: straw up to golden

Bitterness: low

Body: medium, malty

Low levels of sulphur components caused by yeast

Some types show a more intensive hop flavor and aroma

which is balanced with the malt in order to keep the typical characteristics

No caramel character

No fruity esters or Diacetyl

Beer is filtered

No chill-haze





07 *European-Style Mild Lager*

Analytics

Original gravity:	11.0 - 11.9 °Plato
Apparent extract:	2.0 - 3.0 °Plato
Alcohol:	3.3 - 4.1 % by weight 4.1 - 5.1 % by volume
Bitterness:	10 - 15 IBU

Description

Bottom fermented

Bitterness: very low

Body: low to medium, slightly malty

Taste: neutral, slightly sweet

No caramel character

No fruity esters or Diacetyl

Beer is filtered

No chill haze



08 *New-Style Lager*



New Category
EBS 2019

Analytics

Original gravity: 11.0 - 12.9 °Plato
Apparent extract: 2.0 - 3.5 °Plato
Alcohol: 3.6 - 4.5 by weight
4.0 - 5.9 by volume
Bitterness: 25 - 70 IBU

Description

Bottom fermented

Color: straw yellow to gold

Bitterness: high

Hop aroma: intense

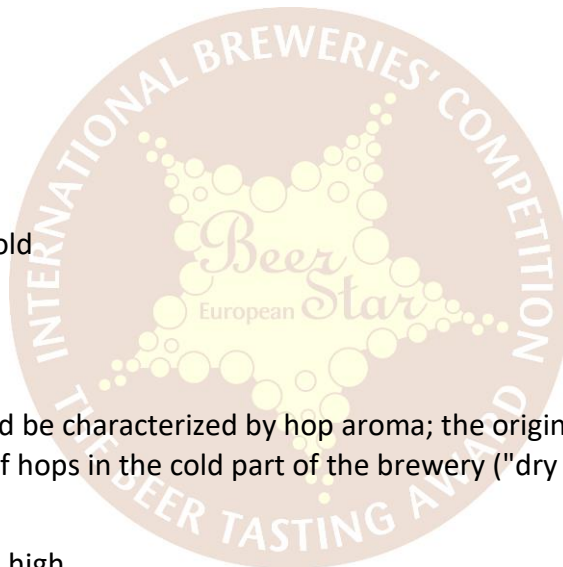
The overall aroma should be characterized by hop aroma; the origin of the hop varieties has no restriction. The use of hops in the cold part of the brewery ("dry hopped") is expressly desired.

Degree of fermentation: high

Body: slim to medium

Low residual sweetness

No diacetyl





09 *European-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

Color: straw up to deep golden

Hop bitterness: medium

Hop flavor and aroma: noticeable but low

Malt character: slightly sweet, no caramel

Body: medium

No fruity esters or Diacetyl

Beer is filtered

No chill haze





10 *European-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
Color:	40 - 60 EBC

Description

Bottom fermented

Color: medium up to dark brown

Malt aroma: strong

Hop bitterness: clean and balanced

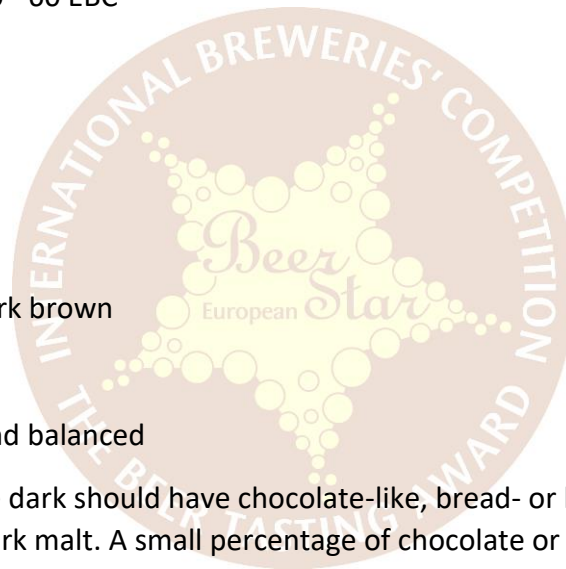
A classic European-Style dark should have chocolate-like, bread- or biscuit-like aroma caused by the use of Munich dark malt. A small percentage of chocolate or roast malts may be used

Hop flavor and aroma: low but noticeable

No fruity esters or Diacetyl

Beer is filtered

No chill haze





11 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
Color:	> 60 EBC

Description

Bottom fermented

Color: dark brown up to almost black

Malt: roast malt without the characteristic bitterness

Malt flavor and aroma: clean to slightly sweet

Hop bitterness: low up to medium

Hop flavor and aroma: low but noticeable

No fruity esters or Diacetyl



12 Bohemian-Style Dark Lager



Incl. Bohemian-Style Schwarzbier

Analytics

Original gravity: 10 - 13 °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
Color: > 60 EBC

New Category
EBS 2019

Description

Bottom fermented
Color: almost black up to deep black
Malt: roast malt with the characteristic bitterness
Malt flavor and aroma: clean, slightly sweet
Hop bitterness: low to medium
Hop flavor and aroma: slightly noticeable
No fruity esters
Diacetyl: low content acceptable



13 German-Style Heller Bock

Analytics

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
Color:	< 29 EBC

Description

Bottom fermented

Color: light yellow up to light amber

Maibock should be registered in this category

Malt aroma and flavor: noticeable

Body: full to medium, high alcohol content

Hop bitterness: medium

Hop flavor and aroma: low to medium

Fruity esters: low

Diacetyl: not noticeable or very low

Please note the color ranges for registration!



14 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
Color:	≥ 30 EBC

Description

Bottom fermented

Color: copper up to black

Malt character: dominant but not too sweet

Full body

No astringent roast malt character

High alcohol content

Hop bitterness and flavor: rather low

Fruity esters: low to medium

Please note the color ranges for registration!





15 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
Color:	< 29 EBC

Description

Bottom fermented

Color: light yellow up to light amber

Malt character: dominant with distinct body

Strong alcohol aroma

Hop bitterness and flavor: medium

Please note the color ranges for registration!



16 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
Color:	≥ 30 EBC

Description

Bottom fermented

Color: copper up to black

Malt character: dominant with sweet notes

No astringent roasted malt character

Full body

Strong alcohol aroma

Hop bitterness and flavor: slightly pronounced

Fruity esters: low to medium

Please note the color ranges for registration!



17 *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 - 30 IBU

Description

Top fermented

Color: Light up to deep golden

Hop bitterness, flavor 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

Low caramel or roasted malt flavor

No Diacetyl

Chill haze acceptable in case of cold serving temperatures



18 *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
Color:	< 29 EBC
Bitterness:	15 - 50 IBU

Description

Top fermented

Color: straw yellow to bright amber

Hop bitterness and hop aroma: slight to pronounced

Body and character: rather slender 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 can come from both the hops and the used Belgian ale yeast.

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

Medium malt character

No diacetyl



19 *Belgian-Style Strong Dark Ale*

Analytics

Original gravity:	15.0 - 25 °Plato
Apparent extract:	2.5 - 6.0 °Plato
Alcohol:	> 5.0 % by weight > 6.5 % by volume
Color:	≥ 30 EBC
Bitterness:	15 - 50 IBU

Description

Top fermented

Color: dark amber to black

Hop bitterness and flavour: low to medium

Body and character: pronounced and full bodied with a noticeably high alcohol content. A distinct malt aroma with caramel, chocolate and roasted aromas is just as typical as aromas of dried fruit. Intense and alcoholic finish.

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

No or very little diacetyl notes

20 *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 - 8.5 % by volume
Bitterness:	20 - 35 IBU

Description

Top fermented

Color: amber to dark-brown

Medium to full body

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

Hop aroma: medium

Bitterness: medium

Hop flavor: low

Diacetyl: low

Low to medium levels of fruity esters (especially banana)

Low to medium levels of phenolic notes by means of fermentation by-products

Dense and mousse-like foam

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





21 *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

Color: light yellow up to amber

Complex character, sometimes mild spicy with a sometimes clove-like character

Fruity banana esters are accepted but not necessary

Body: medium to full with a neutral hop / malt balance

Warming and sweet but light after-taste

Hop aroma noticeable, hop bitterness medium

Dense and mousse-like foam

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

22 *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

Description

Bottom or top fermented

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

If the beers were stored in wooden barrels, the overall flavor 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 flavor.

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

Typical representatives of "Sour Beer" are **Berliner Weiße** or **Gose** and other beers that have been fermented using lactic acid bacteria.

Typical representative of "Fruit Sour beer" is the Brazilian **Catharina Sour**.

Note: Sour Beers with recognizable wood barrel aging aromas should be submitted in the category "Wood and Barrel Aged Sour Beer". Classic Belgian Lambic, Geuze, and Fruit Geuze should be submitted in the designated category "Traditional Belgian Lambic, Geuze and Fruit Geuze".

23 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

Description

Bottom or top fermented

Color: depending 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 be artificial.

The hop character should not cover the fruit character.

No diacetyl flavor

Turbidity is allowed

A typical representative of the "Fruit Beer" category is the **Italian Grape Ale**

In this category all Fruit Geuze are to be submitted, which do not carry the suffix "Oude" in the description and, therefore, are rather sweet/sour balanced and show less Brettanomyces character

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

- **Type of beer**

Note: 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.



24 *Wood and Barrel Aged Sour Beer*

Analytics

Original gravity:	> 11 °Plato
Apparent extract:	> 2 °Plato
Alcohol:	> 4.0 % by weight > 5.0 % by volume

Description

Top- or bottom fermented, spontaneous fermentation

Beers which have been aged in a wooden barrel over a longer period of time, or were matured in contact with wood, and as a result sensory traits are identifiable which have originated 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

Color: light yellow to dark brown

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

Hop bitterness is very low // No diacetyl

A characteristic "horsey" smell of *Brettanomyces* (similar to a damp horse blanket)

Yeast can be present // Chill haze acceptable

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

Typical examples of "Wood and Barrel Aged Sour Beer" are e.g. **Flemish Red or Oude Bruin** and other beers which were manufactured in barrels

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 wood**
- **Type of wood used (new or old, oak or other wood type)**



25 *Traditional Belgian Lambic, Geuze and Fruit Geuze*

Analytics

Original gravity:	9.0 - 18 °Plato
Apparent extract:	1.0 - 3.5 °Plato
Alcohol:	2.8 - 6.7 % by weight 3.5 - 8.5 % by volume
Bitterness:	5 - 20 IBU

Description

Spontaneous fermentation

Color: bright yellow to amber, or according to the fruit used

The beers of this category should be made with traditional spontaneous fermentation and aged in the old wooden barrels and therefore represent the typical lactic acid and Brettanomyces flavors. Acetic acid may also be detectable in low concentration. Geuze, are traditionally bottle conditioned with a relatively high concentration of carbon dioxide. Lambic, on the other hand, can be bottled with very low carbon dioxide levels.

Traditional Fruit Geuze is fermented and matured with fruits in old wooden barrels. Therefore, the fruit sweetness should be largely fermented and only very little residual sweetness should be recognizable. The respective fruit aroma should be harmonious and recognizable.

Bitterness: very low

No or only low diacetyl flavor

Haze is common due to bottle fermentation

In this category, all Lambic, Geuze and Fruit Geuze with the suffix "Oude" should be submitted.

26 *Traditional Belgian-Style Saison / Farmhouse*



Ale

Analytics

Gravity:	7,0 - 16,0 °Plato
Extract apparent:	1,0 - 2,5 °Plato
Alcohol:	2,0 - 5,1 % by weight 2,5 - 6,5 % by volume
Bitterness:	10 - 40 IBU

Description

Color: light yellow to orange

Turbidity allowed, the beers become a second fermentation in the bottle

Fruit aromas, especially citrus-like notes, are easily perceptible

Spices, especially after coriander, clove and peppery aromas are also recognizable

A characteristic horse odor (similar to a wet horse's blanket) of *Brettanomyces* yeasts can be present in small amounts

Earthy and cellar-like aromas are also permitted

Very sparkling and refreshing in the drink

Slim to medium body

Light to medium bitterness, only slightly noticeable hop aromas

Mild but noticeable acidity in the taste promotes the refreshing character of the beer

No diacetyl

27 *New-Style Saison*



Analytics

Gravity:	10,0 - 20,0 °Plato
Extract apparent:	1,5 - 3,5 °Plato
Alcohol:	5,1 - 6,7 % by weight 4,7 - 8,5 % by volume
Bitterness:	20 - 60 IBU

Description

Color: light yellow to orange

Turbidity allowed, the beers become a second fermentation in the bottle

Fruit flavors derived from the ale-yeasts, especially citrus-like notes, are readily perceptible. Especially when orange peels are used these aromas are sometimes dominant

Spicy aromas, especially after coriander, spicy peppery and peppery aromas are also recognizable. When spices are added, these aromas are sometimes dominant

When honey is added, honey-flavors and a light sweetness are allowed

A characteristic horse odor (similar to a wet horse's blanket) of Brettanomyces yeasts can be present (also very pronounced)

Earthy and cellar-like aromas are also permitted

Very sparkling and refreshing

Medium to strong body / Moderate to evident bitterness

Aroma hops can be added in the cold part of the brewery ("dry hopped").

A clear acidity in the taste increases the refreshing character of the beer

No diacetyl

28 Session Beer



Analytics

Original gravity:	6.0 - 10.9 °Plato
Apparent extract:	1.5 - 3.0 °Plato
Alcohol:	2.0 - 3.5 by weight 2.0 - 4.5 by volume
Bitterness:	10 - 60 IBU

Description

Bottom and top fermented

Color: Straw yellow to dark

Body: low to medium body, light character

Malt character: low to medium

Bitterness: low to high

Hop aroma: low to high

The category stands for all beers which are brewed as lighter versions, as the respective beer style. The beer should convince with a pronounced drinkability.

No distinct diacetyl notes

Note: Beers of the two categories “German-Style Leichtbier” and “South German-Style Leichtes Weizen” must be sent in these two special categories.

29 *Belgian-Style Witbier*



Analytics

Original gravity:	11.0 - 14.0 °Plato
Apparent extract:	1.5 - 2.5 °Plato
Alcohol:	3.5 - 4.7 % by weight 4.5 - 6.5 % by volume
Bitterness:	6 - 20 IBU

Description

Top fermented

Color: very light up to light yellow

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

Traditionally orange-peel aroma (-extracts) and coriander are added to obtain a balanced flavor, however, a variation of these two additives (e.g., other citrus fruits or other spices) is also allowed as long as the typical Witbier character is recognizable

Light up to medium fruit and spicy aroma

Slight turbidity due to bottle fermentation

Body: low to medium with a certain creaminess

Bitterness: low

Hop aroma: hardly noticeable

Taste: slightly sour

No Diacetyl



30 *Traditional Style 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

Color: gold to copper

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

Utilisation of small quantities of traditional European (English, German or Czech) aroma hops in the cold part of the brewery ("dry hopped") is admissible

Body: Medium

Malt flavor and aroma: Low to medium, a slight caramel character is permissible

Low to medium fruity ester notes

Chill haze acceptable in case of cold serving temperatures

Very small quantities of diacetyl are permissible



31 *New-Style 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:	25 - 45 IBU

Description

Color: Gold to copper

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

Utilisation of small quantities of "modern" aroma hops (America, overseas, however, also German Flavor Hops) in the cold part of the brewery ("dry hopped") is admissible

Slightly flowery, fruity, citrus-type hops aromas should be identifiable

Body: Medium

Malt flavor and aroma: Low to medium, a small caramel character is permissible

Low to medium fruity ester notes

Chill haze acceptable in case of cold serving temperatures

No diacetyl



32 *Traditional India Pale Ale*

Analytics

Original gravity:	11.0 - 17.0 °Plato
Apparent extract:	3.0 - 4.5 ° Plato
Alcohol	4.0 - 6.0 % by weight 4.5 - 7.5 % by volume
Bitterness:	> 35 IBU

Description

Top fermented

Color: light gold up to dark copper

Intensive hop bitterness

Traditional European aroma hops (e.g. English, German or Czech) are added in the cold part of the brewery ("dry hopped")

Hay-like to strong aroma of hops

Malt character and palatfulness: medium

Medium hints of fruity ester

Very small amounts of diacetyl are allowed

Chill haze acceptable in case of cold serving temperatures

33 *New-Style India Pale Ale*



Analytics

Original gravity:	12.0 - 17.0 °Plato
Apparent extract:	3.0 - 4.5 ° Plato
Alcohol	4.0 - 6.0 % by weight 5.0 - 7.5 % by volume
Bitterness:	> 50 IBU

Description

Top fermented

Color: light gold up to dark copper

Intensive hop bitterness

"Modern" aroma hops (e.g. USA, New Zealand, Australia, although also New German Flavor Hops) are added in the cold part of the brewery ("dry hopped")

Floral, fruity, citric, resin-like to strong aroma of hops

Malt character and palatfulness: medium

Medium to quite strong hints of fruity ester

No diacetyl

Chill haze acceptable in case of cold serving temperatures



34 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

Color: deep golden up to dark copper

Intense hop bitterness, -flavor and –aroma

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

Flavor impression: high alcohol content

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

Distinct and full body

No Diacetyl

Chill haze acceptable in case of cold serving temperatures

35 *English-Style Bitter*



Analytics

Original gravity:	10.0 - 15.0 °Plato
Apparent extract:	1.5 - 3.5 °Plato
Alcohol:	2.4 - 5.0 % by weight 3.0 - 7.0 % by volume
Bitterness:	20 - 45 IBU

Description

Top fermented

Color: golden up to copper

Bitterness: medium to high

Body: low to medium

Low to medium residual malt sweetness

Smooth notes of Aroma Hops

Fruity esters and a very low Diacetyl content are acceptable

Chill haze at cold temperatures





36 *English-Style Golden Ale / Summer 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

Description

Top fermented

Color: light straw up 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

Chill haze at cold temperatures





37 *English-Style Brown Ale*

Analytics

Original gravity:	10.0 - 14.0 °Plato
Apparent extract:	2.0 - 3.5° Plato
Alcohol:	3.3- 4.7 % by weight 4.2 - 6.0 % by volume
Bitterness:	15 - 25 IBU

Description

Top-fermented

Color: copper to dark brown

Hop bitterness, -flavor and aroma: Low

Biscuit or caramel-type roast-malt aromas should be identifiable

Body: Medium with sweet maltiness

Low fruity ester notes allowed

Chill haze at cold temperatures

Very small quantities of diacetyl are permissible

38 *Scotch Ale / Wee Heavy*



Analytics

Original gravity:	16.0 - 21.0 °Plato
Apparent extract:	4.0 - 7.0 °Plato
Alcohol:	5.2 - 7.1 % by weight 6.5 - 9.0 % by volume
Bitterness:	20 - 40 IBU

Description

Top Fermented

Color: Deep copper to brown

Body: Full with dominant sweet maltiness, sometimes with a distinct caramel note

Roasted Malt Flavor: barely noticeable

Fruity esters: barely noticeable

Alcohol aromatic flavor: rich

Hop flavor and –bitterness: very low

Diacetyl: acceptable at low level

Traditional Scotch Ales exhibit peat smoke character

Chill haze at cold temperatures

39 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

Description

Top Fermented

Color: medium brown to black

Roast malt but no roast barley flavor

Malt aroma: low to medium sweetness up to some bitterness (roast malt) with no burnt or charcoal flavor

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

40 *Baltic-Style Porter*



Analytics

Gravity:	15 - 22 °Plato
Extract apparent:	3.0 - 5.5 °Plato
Alcohol:	5.2 - 7.9 % by weight 6.5 - 10.0 % by volume
Bitterness:	20 - 40 IBU

Description

Top-or bottom fermented

Color: deep ruby/garnet red up to black

Delicate scents and tastes hinting at caramel, liquorice, cocoa, chocolate, roasted malt and brown sugar

The roasted malt character should not affect the bitterness or be too stringent

A slight scent of smoke is allowed.

Top-fermented, fruity ale aromas are undesirable

Hop aromas in the background; a delicate floral scent of hops is allowed

Due to the high original wort, the accent is on alcohol aromas

Bitterness: slight to medium

Body: medium to full-bodied underlain by a slight to medium malt sweetness

No diacetyl

41 *Stout*



Incl. Dry Stout, Oatmeal Stout, Chocolate Stout, Coffee Stout, (Foreign) Extra Stout

Analytics

Original gravity: 9.5 - 16.0 °Plato
Apparent extract: 2.0 - 5.0 °Plato
Alcohol: 3.2 - 5.2 % by weight
4.0 - 7.0 % by volume
Bitterness: 25-60 IBU

Description

Top Fermented

Color: deep black (opaque black)

First taste: malty, coffee or chocolate-like

After taste: characteristic roasted aroma by means of using roasted malt (which often dominates the flavor but also eliminate other impressions)

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

Sometimes slightly astringent taste

Body: medium to full-bodied



42 Sweet Stout / Milk Stout

Analytics

Original gravity:	12.0 - 18.0 °Plato
Apparent extract:	3.0 - 6.0 °Plato
Alcohol:	4.0 - 6.3 % by weight 5.0 - 8.0 % by volume
Bitterness:	15 - 30 IBU

Description

Top Fermented

Color: dark brown up to deep black

Minor roasted bitter flavor, full-bodied

The addition of milk sugar (lactose) before bottling may improve palatfulness

Malt sweetness, chocolate and caramel flavor dominate the flavor profile and intensify the aroma

Hops should balance sweetness but not influence flavor or aroma

43 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

Color: deep black

High alcohol content

Malt flavor 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



44 Altbier



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

Color: copper to brown

Body: medium, malty flavor

Hop aroma and flavor: 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

No chill haze

Beer is filtered





45 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 flavor: not noticeable

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

Body: lower than Hefeweizen

Yeast turbidity possible

No Diacetyl



46 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
Color:	< 17.9 EBC

Description

Top fermented

Color: very pale to pale amber

Aroma and flavor: 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 wheat malt percentage is at least 50%

Hopping rates are quite low

Hop flavor and aroma are not noticeable

Hefeweizen is high attenuated and shows a high carbon dioxide content

Noticeable taste of yeast

Full body

No Diacetyl

Yeast turbidity possible

Please note the color ranges for registration!



47 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
Color:	18 - 29 EBC

Description

Top fermented

Color: amber notes

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

Hop flavor and aroma are not noticeable

Hefeweizen is high attenuated and shows a high carbon dioxide content

Full body

No Diacetyl

Yeast turbidity possible

Please note the color ranges to registration!

48 *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
Color:	≥ 30 EBC

Description

Top fermented

Color: copper to dark brown

Due to the use of medium colored malts the beer shows a distinct sweet maltiness and caramel or bread character

Estery and phenolic elements 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 %

Hop bitterness: low

Hop flavor and aroma are not noticeable

Full body

No Diacetyl

Yeast turbidity possible

Please note the color ranges to registration!



49 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

Color: 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 percentage of wheat malt is at least 50 %

Hop rates are quite low

Hop flavor 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



50 *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
Color:	< 29 EBC

Description

Top fermented

Color: golden up to amber

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

Hop flavor and aroma: low to medium

Body: medium to full

Carbon dioxide: high

No Diacetyl

Yeast turbidity possible

Please note the color ranges to registration!



51 *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
Color:	≥ 30 EBC

Description

Top fermented

Color: strong amber up to dark brown

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

Hop flavor and aroma: low to medium

Carbon dioxide: high

Full-bodied

The flavor but not the aroma of Weizenbock Dunkel should show a mild roast malt character

No Diacetyl

Yeast turbidity possible

Please note the color ranges to registration!



52 *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

Color: straw yellow up to dark brown

Intense hop bitterness

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

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

Aroma and flavor: fruity and phenolic

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

53 *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

Description

Bottom or top fermented

In this category, both lagers and ales with low to high smoke flavor are permitted. Smoke beer variants of other styles such as **Smoke Porter** or **Smoke Weizen** are allowed

A smoke aroma must be clearly recognizable.

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

Bitterness: low to medium

Hop aroma: low to medium

No diacetyl

Beers in this category can be filtered or unfiltered

Note: Smoke beers, which fit into the Franconian Rauchbier style are to be sent in the designated category "Smoke Beer Franconian-Style".



54 *Smoke Beer Franconian-Style*

Analytics

Original gravity:	11.0 - 13.9 °Plato
Apparent extract:	2.0 - 4.0 °Plato
Alcohol:	3.7 - 5.0 % by weight 4.6 - 6.5 % by volume
Bitterness:	20 - 35 IBU

Description

Bottom fermented

In this category, only lagers with a recognizable up to a dominated smoke flavor should be submitted in accordance with the Franconian-Style Rauchbier.

Smoky smell and taste

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

Sweet roasted malt notes recognizable.

Body: medium to high

A creamy texture due to well-integrated carbon dioxide.

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

No diacetyl

55 *Strong Smoke Beer*



Analytics

Original gravity:	> 16.0 °Plato
Apparent extract:	3.5 - 6.5 °Plato
Alcohol:	> 5.4 % by weight > 6.5 % by volume
Bitterness:	20 - 45 IBU

Description

Top- or bottom fermented

Apart from the Franconian-Style strong **smoke beers (Rauchbock)**, **Imperial Smoke Ale** or **Imperial Smoke Porter** are also admitted in this category (note the alcohol content)

Smoky smell and taste

The taste of malt and hops and the smoky aroma should be well-balanced

Full-bodied with low or medium hop bitterness

Tastes slightly although noticeably of hops

Hints of fruity ester in top-fermented variants should not be too pronounced

No diacetyl

Unfiltered strong smoke beers have a slight to medium haziness

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

- **Type of beer (e.g. Rauchbock, Imperial Smoke Porter...)**



56 *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 harsh 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**
- **Type of Beer**



57 Honey 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

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

Brewed traditional or experimental

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

58 German-Style Kellerbier Hell



Analytics

Original gravity:	11.0 - 13.9 °Plato
Apparent extract:	1.5 - 3.0 °Plato
Alcohol:	3.8 - 4.4 % by weight 4.5 - 6.2 % by volume
Bitterness:	18 - 25 IBU
Color:	< 29 EBC

Description

Bottom fermented

Color: light yellow up to amber

Body: medium, malt typical

Traces of sulphur (caused by yeast) are noticeable

Certain types show an intensive hop flavor / character which, however, is balanced by malt to keep the typical characteristics

No caramel character

Hop bitterness: light to medium

Slight up to evident cellar turbidity

No fruity esters or Diacetyl

Please note the color ranges to registration!

59 German-Style Kellerbier Dunkel



Analytics

Original gravity:	11.0 - 13.9 °Plato
Apparent extract:	1.5 - 3.0 °Plato
Alcohol:	3.8 - 4.4 % by weight 4.5 - 6.2 % by volume
Bitterness:	18 - 25 IBU
Color:	≥ 30 EBC

Description

Bottom fermented

Color: dark amber up to black

Malt aroma and flavor: strong

Hop bitterness: clean, balanced

The use of Munich dark malt should emphasize the chocolate-like, roasted malt or biscuit-like aroma

Small quantities of roasted or caramel malts may be used

Hop flavor and aroma: low but noticeable

Slight up to evident cellar turbidity

No fruity esters or Diacetyl

Please note the color ranges to registration!



60 German-Style Kellerpils

Analytics

Original gravity:	11.0 - 13.9 °Plato
Apparent extract:	1.5 - 3.0 °Plato
Alcohol:	3.8 - 4.4 % by weight 4.5 - 6.2 % by volume
Bitterness:	25 - 50 IBU

Description

Bottom fermented

Color: light yellow to golden

Hop bitterness: noticeable up to high

Hop flavor and aroma: moderate, quite noticeable

However, the aroma may be not be characterised by the utilisation of aromatic hops in the cold area ("dry hopped")

Attenuation degree: high

Body: medium

Flavor and aroma: residual sweetness

No fruity esters or Diacetyl

Dense and rich foam

Slight up to evident cellar turbidity



61 *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 "strength 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 hint of diacetyl

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

- **Type of beer**
- **Method of fermentation (top-fermented/bottom-fermented)**
- **List of alternative cereals**

62 *Red and Amber Lager / 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

Description

Bottom fermented

Color: amber up to reddish colors (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)

Flavor and aroma: slight bread or biscuit character

Hop flavor and aroma: low but noticeable

No fruity esters or Diacetyl

No chill haze

Beer is filtered



63 Wood and Barrel Aged Strong Beer

Analytics

Original gravity:	> 16 °Plato
Apparent extract:	> 4 °Plato
Alcohol:	> 5.2 % by weight > 6.5 % by volume
Bitterness:	< 20 IBU

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 (e.g. aromas reminiscent of vanilla, coconut, tobacco, caramel, honey, black tea or earthy aromas) or from the product previously stored in the barrel (e.g. whisky, bourbon, sherry, red or white wine, rum, tequila, port)

Typical examples of strong beer aged in wood barrels are **Strong Porter, Stout or Imperial Stout, Bock or Eisbock, Tripel, Barley Wine** and other strong beers that have been aged in barrels previously used to store other alcoholic drinks

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 just as typical of these beers as aromas reminiscent of tobacco, sherry or vanilla

Strong beers aged in wood barrels (which have taken on an acidic taste due to barrel ageing) should be registered in the "Wood & Barrel Aged Sour Beer" category.

Wood and Barrel Aged Strong Beers which are characterized by an acidic taste caused during ageing have to be registered in category 24) Wood and Barrel aged Sour Beer

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

- **Type of beer (e.g. Strong Porter, Stout or Imperial Stout, Bock....)**
- **Type of wood used (new or old, oak or other wood type)**
- **Previous liquids in the barrel if any (e.g. whiskey / sherry / port)**

64 *Ultra Strong Beer*



Analytics

Original gravity:	> 22 °Plato
Apparent extract:	> 6 °Plato
Alcohol:	> 7.9 % by weight > 9.0 % by volume
Bitterness:	20 - 100 IBU

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

Hop aroma and bitterness: low to moderate

Ultra Strong Beers with a distinct hop character should be registered in the category "Imperial IPA"

Ultra Strong Beers, which are aged over a longer period in a wooden barrel or in contact with wood, should be registered in the category "Wood- and Barrel-Aged Strong Beer"

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

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

A smoky character is allowed, the flavors 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 (e.g. Barley Wine, Strong Ale, Eisbock....)**



65 *Non-Alcoholic Beer (Bottom Fermented)*

Analytics

Original gravity:	5 - 13,5 °Plato
Apparent extract:	0,5 - 7,0 °Plato
Alcohol:	< 0,4 % by weight < 0,5 % by volume
Bitterness:	5 - 50 IBU

Description

Color: light straw up dark brown

Good and dense foam

This beer can be filtered or unfiltered

Hops taste / aroma: low to medium (Dry hopped beers the flavor can be dominant)

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

No to low fruity ester; No diacetyl

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

Body: very slender to medium (with pronounced sweetness)

Taste and smell: slight to clear residue

Hop bitter: slight to clear



66 *Non-Alcoholic Ale (Top Fermented)*

Analytics

Original gravity:	5 - 13,5 °Plato
Apparent extract:	0,5 - 7,0 °Plato
Alcohol:	< 0,4 % by weight < 0,5 % by volume
Bitterness:	5 - 50 IBU

New Category
EBS 2019

Description

Color: light straw up dark brown

Good and dense foam

This beer can be filtered or unfiltered

Hop bitterness: low to high

Hops aroma: low to high (In dry hopped beers the hop flavor can be dominant)

Malt flavor / smell: 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)

Body: very slender to medium (with pronounced sweetness)

Hop bitter: slight to clear

Note: Hop-dominated Non-Alcoholic Hefeweizen must be submitted in this category



67 *Non-Alcoholic Hefeweizen (Top Fermented)*

Analytics

Original gravity:	5,0 - 13.5 °Plato
Apparent Extract:	0,5 - 7,0 °Plato
Alcohol:	< 0.4 % by weight < 0.5 % by volume
Bitterness:	5 - 20 IBU

New Category
EBS 2019

Description

Color: straw yellow to dark brown

Good and dense foam

This beer may be filtered or unfiltered

Hop Bitterness: low to medium

Hop aroma: low

Malt taste / odor: depending on the method of preparation very low (dealcoholized beers) to very pronounced (cold contact fermentation process)

Depending on the yeast used, 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: very slim 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 66)