



EUROPEAN BEER STAR

**2015**

Category Description

### **1) German-Style Leichtbier**

Bottom fermented  
Low body  
Malt character: low to medium  
Hop bitterness: medium  
Hop flavor and aroma: low to medium  
No fruity esters or Diacetyl

Analytics:  
Original gravity: 6.0 – 10.9 °Plato  
Apparent extract: 1.5 – 2.5 °Plato  
Alcohol: 2.0 – 3.0 % by weight, 2.5 – 3.8 % by volume  
Bitterness: 14 - 28 IBU

### **2) German-Style Pilsner**

Bottom fermented  
Color: light straw up to golden  
Hop bitterness: high  
Hop flavor and aroma: moderate, quite obvious  
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

Analytics:  
Original gravity: 11.0 – 12.9 °Plato  
Apparent extract: 1.5 – 3.0 °Plato  
Alcohol: 3.6 – 4.3 % by weight, 4.5 – 5.5 % by volume  
Bitterness: 25 - 50 IBU

### **3) Bohemian-Style Pilsner**

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

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: 25 - 45 IBU

#### **4) German-Style Märzen**

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

Analytics:

Original gravity: 13.0 – 14.0 °Plato

Apparent extract: 3.0 – 5.0 °Plato

Alcohol: 4.3 – 5.0 % by weight, 5.5 – 6.3 % by volume

Bitterness: 18 - 28 IBU

#### **5) German-Style Festbier**

Bottom fermented

Color: golden

Body: medium to very 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

Analytics:

Original gravity: 13.0 – 14.0 °Plato

Apparent extract: 3.0 – 5.0 °Plato

Alcohol: 4.3 – 5.0 % by weight, 5.5 – 6.3 % by volume

Bitterness: 18 - 35 IBU

#### **6) German-Style Helles / Lager**

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

Analytics:

Original gravity: 11.0 – 11.9 °Plato

Apparent extract: 2.0 – 3.0 °Plato

Alcohol: 3.7 – 4.1 % by weight, 4.6 – 5.1 % by volume

Bitterness: 15 – 25 IBU

## **7) European-Style Mild Lager**

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

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

## **8) European-Style Export**

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

Analytics:

Original gravity: 12.0 – 14.0 °Plato

Apparent extract: 2.3 – 3.5 °Plato

Alcohol: 4.0 – 4.8 % by weight, 5.0 – 6.0 % by volume

Bitterness: 18 – 30 IBU

## **9) European-Style Dunkel**

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, roast malt 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

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: 15 – 25 IBU

Color: 40 – 60 EBC

## 10) German-Style Schwarzbier

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

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

## 11) Bohemian-Style Schwarzbier

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

Analytics:  
Original gravity: 10 - 13 °Plato  
Apparent extract: 2.0 – 4.5 °Plato  
Alcohol: 3.1 - 4.4 % by weight, 4.0 - 5.5 % by volume  
Bitterness: 18 - 30 IBU  
Color: > 60 EBC

## 12) German-Style Heller Bock

Bottom fermented  
Color: light yellow up to 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

Analytics:  
Original gravity: 16.0 – 17.9 °Plato  
Apparent extract: 3.0 – 5.5 °Plato  
Alcohol: 5.2 – 6.4 % by weight, 6.5 – 8.0 % by volume  
Color: < 40 EBC

## 13) German-Style Dunkler Bock

Bottom fermented  
Color: dark 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

Analytics:

Original gravity: 16.0 – 17.9 °Plato  
Apparent extract: 3.5 – 6.0 °Plato  
Alcohol: 5.0 – 6.4 % by weight, 6.3 – 8.0 % by volume  
Color: > 40 EBC

## **14) German-Style Heller Doppelbock**

Bottom fermented  
Color: light yellow up to amber  
Malt character: dominant with distinct body  
Strong alcohol aroma  
Hop bitterness and flavor: medium

Analytics:

Original gravity: 18.0 – 20.0 °Plato  
Apparent extract: 3.5 – 5.5 °Plato  
Alcohol: 5.6 – 6.8 % by weight, 7.0 – 9.0 % by volume  
Color: < 40 EBC

## **15) German-Style Dunkler Doppelbock**

Bottom fermented  
Color: dark 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

Analytics:

Original gravity: 18.0 – 20.0 °Plato  
Apparent extract: 3.5 – 5.5 °Plato  
Alcohol: 5.6 – 6.8 % by weight, 7.0 - 9.0% by volume  
Color: > 40 EBC

## **16) Belgian-Style Blond Ale**

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

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

## 17) Belgian-Style Strong Ale

Top fermented

Hop bitterness, flavor and aroma are varying but noticeable

Body: medium with a perceptively deceiving high alcohol character

Complex fruity aromas are noticeable

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

The intensity of malt character should be medium in pale strong ales, creamy and sweet with intensities ranging from medium to high in dark strong ales with additional soft flavors of roasted malts

No Diacetyl

Chill haze acceptable in case of cold serving temperatures

Analytics:

Original gravity: 15.0 – 30.0 °Plato

Apparent extract: 2.0 – 5.0 °Plato

Alcohol: > 5.0 % by weight, > 6.5 % by volume

Bitterness: 15 – 50 IBU

## 18) Belgian-Style Dubbel

Top fermented

Color: dark amber up to 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

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

## 19) Belgian-Style Tripel

Top fermented

Color: light yellow up to deep 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

Analytics:

Original gravity: 16.0 – 22.0 °Plato

Apparent extract: 2.5 – 5.0 °Plato

Alcohol: 5.5 – 8.0 % by weight, 7.0 – 10.0 % by volume

Bitterness: 20 – 40 IBU

## 20) Sour Beer

Top- or bottom fermented

Not aged in wood barrels or in contact with wood

Typical examples of sour beers are **Berliner Weisse** (without adding fruit syrup), **Gose** and other beers that are fermented using lactic acid bacteria

Color: light yellow to dark brown

Pronounced acidity, either of a lactic acid or citric acid character (acetic acid is not allowed)

Hop bitterness is very low

No diacetyl

A characteristic "horse" smell of *Brettanomyces* (similar to a damp horse blanket) yeast can be present in small amounts

Chill haze acceptable

The beers are relatively dry, a delicate sweetness can round off their acidic character

Analytics:

Gravity 7.0 – 18.0 °Plato

Extract apparent: 0 – 3.5 °Plato

Alcohol: 2.0 – 6.3 % by weight, 2.5 – 8.0 % by volume

Bitterness: 5 - 25 IBU

## 21) Wood and Barrel Aged Sour Beer

Top- or bottom fermented

that have been aged over a longer period of time in wood barrels or in contact with wood

One result of this special ageing process could be 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 sour beers aged in wood barrels are **Geuze**, **Faro**, **Flemish Red**, **Oude Bruin** and other full or strong beers; they are aged in barrels previously used to store other alcoholic drinks

Due to the special ageing process, these beers can also have a very low CO<sub>2</sub> 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 "horse" 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

**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)**
- **Previous liquids in the barrel if any (e.g. red wine)**

Analytics:

Original gravity: > 11 °Plato

Apparent extract: > 2 °Plato

Alcohol: > 4.0 % by weight, > 5.0 % by volume

Bitterness: > 20 IBU

## 22) Belgian-Style Fruit Sour Ale

Top fermented

Color: depending of the fruits appropriated

The character of the acid producing bacteria (no wild yeasts) is remarkable, supporting the sour character and enhancing the fruity balance

The carbohydrates of the added fruits are causing a second fermentation

A well balanced fruit aroma should be present

A sweet malt character should not be present

The hop notes should not cover the fruity character

Hop bitterness: very low  
No Diacetyl  
Turbidity is allowed  
Dry finish with distinct sourness

Analytics:  
Gravity: 9.0 – 18.0 °Plato  
Extract apparent: 0 – 3.5 °Plato  
Alcohol: 2.8 – 6.7 % by weight, 3.5 – 8.5 % by volume  
Bitterness: 5 - 25 IBU

## 23) Belgian-Style Saison

Top fermented  
Color: light yellow up to orange  
Fruity aromas are easily discernible (above all hints of citrus fruits)  
Spicy aromas are likewise easily discernible (above all reminiscent of coriander, cloves and pepper)  
A characteristic "horsey" smell of *Brettanomyces* (similar to a damp horse blanket) yeast can be present  
Earthy and cellar-like aromas are likewise allowed  
Quite fizzy and refreshing to drink  
Light to medium-bodied  
Slight to medium bitterness  
Hoo aroma: slightly noticeable  
The mild yet recognisably acidic taste enhances the refreshing character of the beer  
Yeast haze is allowed because the beers are often subject to secondary fermentation in the bottle  
No diacetyl

Analytics:  
Gravity: 11.0 – 16.0 °Plato  
Extract apparent: 1.5 – 3.5 °Plato  
Alcohol: 3.4 – 6.6 % by weight, 4.4 – 8.4 % by volume  
Bitterness: 20 - 40 IBU

## 24) Belgian-Style Witbier

Top fermented  
Color: very light up to light yellow  
Raw materials: malted barley and unmalted wheat  
Orange peel aroma (-extracts) and coriander are added to obtain a balanced flavor  
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

Analytics:  
Original gravity: 11.0 – 14.0 °Plato  
Apparent extract: 1.5 - 2.5 °Plato  
Alcohol: 3.5 – 4.7 % by weight, 4.5 – 6.0 % by volume  
Bitterness: 6 – 20 IBU

## 25) English-Style Pale Ale

Top fermented  
Color: golden up to copper  
Hop bitterness, -flavor and -aroma: medium to high, but not too dominant  
Body: medium  
Malt flavor and aroma: low to medium, low caramel character is acceptable  
Low up to strong fruity ester flavors



Chill haze in case of cold serving temperatures  
Diacetyl: low levels are acceptable and typical

Analytics:

Original gravity: 11.0 – 14.0 °Plato

Apparent extract: 2.0 – 4.0 °Plato

Alcohol: 3.5 – 4.7 % by weight; 4.5 – 6.0 % by volume

Bitterness: 20 – 40 IBU

## 26) Traditional India Pale Ale

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, floral 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

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: > 35 IBU

## 27) New Style India Pale Ale

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

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

## 28) Imperial India Pale Ale

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

Analytics:

Original gravity: > 17.0 °Plato

Apparent extract: 4.0 – 5.0 ° Plato

Alcohol: > 6.0 % by weight, > 7.5 % by volume

Bitterness: > 50 IBU

## **29) English-Style Bitter**

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

Analytics:

Original gravity: 8.0 – 15.0 °Plato

Apparent extract: 1.5 – 3.5 °Plato

Alcohol: 2.4 – 5.0 % by weight, 3.0 – 6.3 % by volume

Bitterness: 20 – 45 IBU

## **30) English-Style Golden Ale / Summer Ale**

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

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

## **31) Scotch Ale / Wee Heavy**

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

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

### **32) English-Style Porter**

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

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

### **33) Baltic-Style Porter**

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

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

### **34) Dry Stout**

Top Fermented

Color: deep 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)

Body: medium up to rich

Slightly astringent taste

Analytics:

Original gravity: 9.5 – 15.0 °Plato

Apparent extract: 2.0 – 5.0 °Plato

Alcohol: 3.2 – 5.2 % by weight, 4.0 – 6.7 % by volume

Bitterness: > 30 IBU

### **35) Sweet Stout**

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

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

### **36) Imperial Stout**

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

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

### **37) Düsseldorf-Style Altbier**

Top fermented

Color: copper to brown

Hop addition may be high

Body: medium, malty flavor

Hop aroma and flavor: low to high

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

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

### **38) South German-Style Leichtes Weizen**

Top fermented

Lower original gravity and lower alcohol content than Hefeweizen

Cloudy (similar to Hefeweizen)

The phenolic and estery aromas (typical for Weizenbier) are noticeable

Hop aroma and flavor: not noticeable

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

Body: lower than Hefeweizen Hell

Yeast turbidity possible

No Diacetyl

Analytics:

Original gravity: 6.0 – 10.9 °Plato

Apparent extract: 1.0 – 2.0 °Plato

Alcohol: 2.0 – 3.0 % by weight, 2.5 – 3.8 % by volume

Bitterness: 6 – 16 IBU

### **39) South German-Style Hefeweizen Hell**

Top fermented

Color: very pale to pale amber

Please note the color ranges for registration!

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

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 EBC

### **40) South German-Style Hefeweizen Bernsteinfarben**

Top fermented

Color: amber notes

Please note the color ranges to registration!

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

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 – 30 EBC

### **41) South German-Style Hefeweizen Dunkel**

Top fermented

Color: copper to dark brown

Please note the color ranges to registration!

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

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

## **42) South German-Style Kristallweizen**

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

Full body

No chill haze

No Diacetyl

Beer is filtered

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

## **43) South German-Style Weizenbock Hell**

Top fermented

Color: golden up to amber

Please note the color ranges to registration

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

Analytics:

Original gravity: 16.0 – 22.0 °Plato

Apparent extract: 4.0 – 7.0 °Plato

Alcohol: 5.5 – 7.5 % by weight, 6.9 – 9.5 % by volume

Color: < 30 EBC

## **44) South German-Style Weizenbock Dunkel**

Top fermented

Color: strong amber up to dark brown

Please note the color ranges to registration

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

Analytics:

Original gravity: 16.0 – 22.0 °Plato

Apparent extract: 4.0 – 7.0 °Plato

Alcohol: 5.5 – 7.5 % by weight, 6.9 – 9.5 % by volume

Color: > 30 EBC

## 45) Smoke Beer

Top- or bottom fermented

Apart from the traditional Bamberg-style smoke beers (e.g. **Rauchbiermärzen**), **Smoked Ale** or **Smoked Porter** are also admitted in this category, although not types of strong beer (note the alcohol content)

Smoky smell and taste

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

Hints of sweet roast malt can be discerned, full-flavored with a low or medium hop bitterness

Tastes slightly although noticeably of hops

No fruity ester or diacetyl

Unfiltered smoke beers have a slight to medium haziness

Analytics:

Original gravity: 11.0 – 15.9 °Plato

Apparent extract: 2.5 – 4.5 °Plato

Alcohol: 3.6 – 5.0 % by weight, 4.5 – 5.9 % by volume

Bitterness: 20 – 35 IBU

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

- **Type of beer (e.g. Rauchbiermärzen, Smoked Porter....)**

## 46) Strong Smoke Beer

Top- or bottom fermented

Apart from the traditional Bamberg-style strong smoke beers (**Rauchbock**), **Imperial Smoked Ale** or **Imperial Smoked 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 Smoked Porter....)**

Analytics:

Original gravity: > 16,0 °Plato

Apparent extract: 3,5 - 6,5 °Plato

Alcohol: > 5,0 % by weight, > 6,0 % by volume

Bitterness: 20 – 45 IBU

## 47) Herb and Spice Beer

Top- or bottom fermented

Herbs and/or spices (or extracts) 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 should 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**

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

## **48) Specialty Honey Beer**

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

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: 0 – 100 IBU

## **49) German-Style Kellerbier Hell**

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

Analytics:

Original gravity: 11.0 – 12.9 °Plato

Apparent extract: 1.5 – 3.0 °Plato

Alcohol: 3.8 – 4.4 % by weight, 4.5 – 5.5 % by volume

Bitterness: 18 – 25 IBU

Color: < 30 EBC

## **50) German-Style Kellerbier Dunkel**

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

Analytics:

Original gravity: 11.0 – 12.9 °Plato

Apparent extract: 1.5 – 3.0 °Plato

Alcohol: 3.8 - 4.4 % by weight, 4.5 – 5.5 % by volume

Bitterness: 18 - 25 IBU

Color: > 30 EBC



## 51) German-Style Kellerpils

Bottom fermented  
Color: light yellow to golden  
Hop bitterness: noticeable up to high  
Hop flavor and aroma: moderate, quite noticeable  
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

### Analytics:

Original gravity: 11.0 - 12.9 ° Plato  
Apparent extract: 1.5 – 3.0 ° Plato  
Alcohol: 3.8 - 4.4 % by weight, 4.5 – 5.5 % by volume  
Bitterness: 25 - 50 IBU

## 52) Beer with alternative cereals

Top- or bottom fermented  
The senses should be able to discern the particular taste nuances of the type(s) of cereal used (rye, spelt, triticale, oats, maize, one-grained wheat, emmer wheat, sweet chestnut 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**

### Analytics:

Original gravity: 11.0 – 14.0 °Plato  
Apparent extract: 2.0 – 4.0 °Plato  
Alcohol: 3.9 – 4.9 % by weight, 4.9 – 5.9 % by volume  
Bitterness: 10 – 25 IBU

## 53) Red and Amber Lager

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

### Analytics:

Original gravity: 11.0 – 12.5 °Plato  
Apparent extract: 2.0 - 3.5 °Plato  
Alcohol: 4.0 - 4.3 % by weight, 5.0 - 5.5 % by volume  
Bitterness: 15 - 25 IBU

## 54) Wood and Barrel Aged Strong Beer

Top- or bottom fermented

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 CO<sub>2</sub> content; beers without foam can therefore also be regarded as typical of this type.

Hop bitterness is very 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.

**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)**

Analytics:

Original gravity: > 16 °Plato

Apparent extract: > 4 °Plato

Alcohol: > 5.2 % by weight, > 6.5 % by volume

Bitterness: > 20 IBU

## 55) Ultra Strong Beer

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 an Barrel Aged Strong Beer
- Wood an 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. Barleywine, Strong Ale, Eisbock....)**

Analytics:

Original gravity: > 22 °Plato

Apparent extract: > 6 °Plato

Alcohol: > 7.9 % by weight, > 10.0 % by volume

Bitterness: 20 - 100 IBU