

European Beer Star 2021

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

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

Color: light straw up to golden

Hop bitterness: high

Hop flavor and aroma: moderate, fine, quite obvious

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

Attenuation degree: high

Body: medium to light

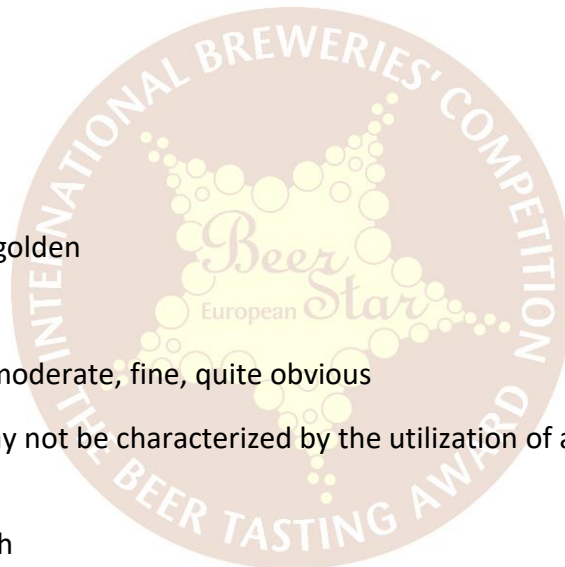
Flavor and aroma: little residual sweetness

No fruity esters or Diacetyl

Dense and rich foam

Beer is filtered

No chill-haze





03 Bohemian-Style Pale Lager („Ležák“)

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

Typical Examples:

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

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

Turbidity allowed





04 Bohemian-Style Session Lager („Výčepní“)

Analytics

Original gravity:	7 – 10,9°Plato
Apparent extract:	1,8 - 3°Plato
Alcohol:	3,0 - 3,6 % by weight 3,5 - 4,0 % by volume
Bitterness:	20 – 40 IBU

Typical Examples:

- Světlé Výčepní
- Tmavé Výčepní
- Polotmavé Výčepní

New Category 2020

Description

Bottom fermented

Color: 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 color version (Světlé) has less sweetness, while the dark version (Tmavé) has clearly sweet and dark malt flavors.

Hop bitterness: low to medium and very balanced

Fine and reserved 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

Color: amber notes

Full-bodied. Emphasis on malt, sweet maltyness

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



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

Color: golden

Body: medium

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





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

Color: straw up to golden

Bitterness: low to medium

Body: medium, emphasis on malt

Low levels of sulphur components caused by yeast are acceptable

Hop bitterness and flavor is low and 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



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 be slightly more hop character, less malty and slightly fruity compared to the Bavarian Helles.

Color: golden

Bitterness: low

Body: medium, malty

Hop bitterness and flavor is low and balanced with the malt-take in order to keep the typical characteristics

No caramel character

No Diacetyl notes

Beer is filtered

No chill-hazes



09 *International-Style Lager*

Analytics

Original gravity:	10.0 - 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

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Description

Bottom fermented
Color: straw yellow to golden
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

This category is reserved for Lager beers which are brewed with alternatives for malt, enzymes or other internationally permitted adjuncts: Filtered Lager beers with the nomenclature “Hell” need to be submitted in category 7.



10 *New-Style Lager*

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.

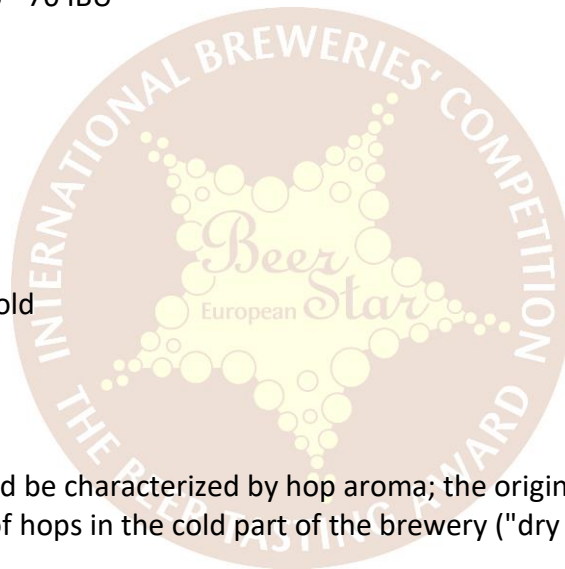
Degree of fermentation: high

Body: slim to medium

Low residual sweetness

No Diacetyl

Turbidity allowed





11 *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



12 *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

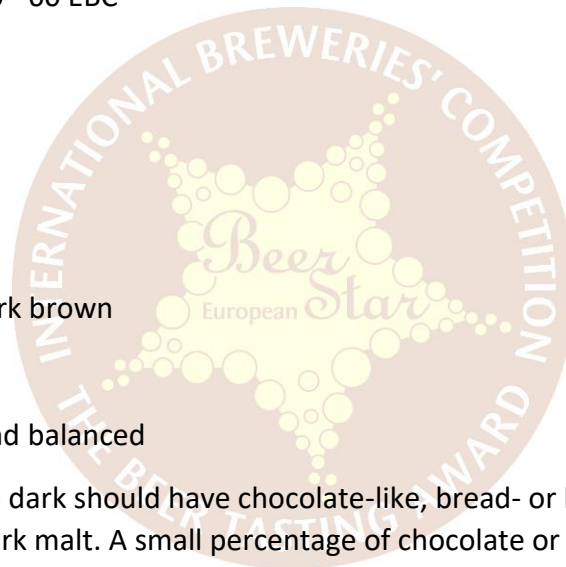
A classic European-Style dark should have chocolate-like, bread- or biscuit-like aroma caused by the use of Munich dark malt. A small percentage of chocolate or roast malts may be used

Hop flavor and aroma: low but noticeable

No fruity esters or Diacetyl

Beer is filtered

No chill-haze





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
Color:	> 60 EBC

Description

Bottom fermented

Color: dark brown up to almost black

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

Malt flavor and aroma: clean, low sweetness

Hop bitterness: low up to medium

Hop flavor 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
Color: > 60 EBC

Typical Examples:

- Bohemian-Style Dark
- Tmavé Ležák

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





15 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: straw yellow up to light brown

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- and alcohol ranges for registration!



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
Color:	≥ 30 EBC

Description

Bottom fermented

Color: light brown 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 and alcohol ranges for registration!



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
Color:	< 29 EBC

Description

Bottom fermented

Color: straw yellow up to light brown

Malt character: dominant with distinct body

Strong alcohol aroma

Hop bitterness and flavor: medium

Please note the color and alcohol ranges for registration!

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
Color:	≥ 30 EBC

Description

Bottom fermented

Color: light brown 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 and alcohol ranges for registration!



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

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

Turbidity allowed



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
Color:	< 29 EBC
Bitterness:	15 - 50 IBU

Description

Top fermented

Color: straw yellow to light brown

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 flavors, 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



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
Color:	≥ 30 EBC
Bitterness:	15 - 50 IBU

Description

Top fermented

Color: dark amber to black

Hop bitterness and flavor: low to medium

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 just as typical as 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 - 8.5 % 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



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

Color: light yellow up to amber

Complex character, sometimes mild spicy with a sometimes clove-like character (4-Vinyl-Guajacol)

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

No roasted malt character, no Diacetyl

Hop aroma noticeable, hop bitterness medium

Dense and mousse-like foam

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

24 *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*
- *Gose*
- *Lichtenhainer*
- *Broyhan*
- *Sour Italian Grape Ales*

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2021

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.

Overtly, 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

Typical representatives of "Sour Beer" are beers that have been fermented using lactic acid bacteria.

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".

25 *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:

- *Italien Grape Ale*
- *Fruit Geuze (not Oude Fruit Geuze)*

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 seem artificial.

Overtly, unbalanced sourness is a fault

The hop character should not cover the fruit character.

No Diacetyl flavor

Turbidity is allowed

All Fruit Geuze which do not have the suffix "Oude" in their name and are therefore sweet/sour balanced and show less or now Brettanomyces character are to be submitted in this category.

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**



26 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*

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

Color: light yellow to dark brown

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

Overtly, 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 wood**
- **Type of wood used (new or old, oak or other wood type)**
- **The product that was stored in the barrel before**



27 *Belgian-Style, Lambic and Geuze*

Analytics

Original gravity:	9.0 – 18.0 °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

Typical Examples:

- *Oude Fruit Geuze*
- *Oude Lambic*
- *Oude Geuze*

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

Haze is common due to bottle fermentation

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, if applicable**

28 *Belgian-Style Saison*



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

Typical Examples:

- *Farmhouse Ale*
- *Traditional Saison*

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 smell (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

29 *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 smell (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

30 *Session Beer*



Analytics

Original gravity:	6.0 – 12.0 °Plato
Apparent extract:	1.5 - 3.0 °Plato
Alcohol:	2.0 - 3.8 by weight 2.0 - 4.9 by volume
Bitterness:	10 - 60 IBU

Typical Examples:

- *Kölsch-Style Ale*
- *Session Lager*
- *Session India Pale Ale*
- *Session Pale Ale*

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

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

31 *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 bright up to bright 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

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

- **Ingredients used during brewing**



32 *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

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

Body: Medium

Malt flavor 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

Very small quantities of Diacetyl are allowed

Turbidity allowed

33 *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

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

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

Body: Medium

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

Low to medium fruity ester notes

No Diacetyl

Turbidity allowed



34 *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 body: medium

Medium hints of fruity ester

Very small amounts of Diacetyl are allowed

Chill-haze acceptable in case of cold serving temperatures

Turbidity allowed

35 *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 body: medium

Medium to quite strong hints of fruity ester

No Diacetyl

Turbidity allowed



36 Specialty India Pale Ale

Analytics

Original gravity:	12.0 - 17.0 °Plato
Apparent extract:	1.0 - 4.5 °Plato
Alcohol	4.0 - 6.0 % by weight 5.0 - 7.5 % by volume
Bitterness:	> 50 IBU

Typical Examples:

- *New England-Style India Pale Ale*
- *Hazy India Pale Ale*
- *Black India Pale Ale*
- *Milkshake India Pale Ale*
- *Kveik India Pale Ale*
- *Brut oder Dry India Pale Ale*
- *Glitter India Pale Ale*

Description

Based on American IPAs, numerous new interpretations are created, which clearly stand out in terms of sensory.

The differences to classical IPAs can appear visually as well as sensory.

Typical examples:

New England India Pale Ale (NEIPA): An orange-colored milky cloudiness paired with a pronounced fruity sensation and a rather creamy mouthfeel.

Black India Pale Ale: very dark to black colour and dark roasted malt aromas and flavors.

Brut / Dry India Pale Ale: The very dry character with no recognizable sweetness should put the focus on fruitiness.

Glitter India Pale Ale: A metallic look is achieved by adding food-safe glitter particles.

Despite all the optics in this category, a good representative should primarily convince with a pronounced sensory harmony.

Turbidity allowed

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

- **Type of beer**



37 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

Turbidity allowed

38 *English-Style Bitter*



Analytics

Original gravity:	8.5.0 - 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

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

Turbidity allowed





39 English-Style Golden Ale

Analytics

Typische Vertreter:

- Summer Ale

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 yellow 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

Turbidity allowed



40 *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

Very small quantities of Diacetyl are allowed

Turbidity allowed



41 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

Color: 10 – 60 EBC

Typical Examples:

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

Description

Top fermentation

Color: gold-colored to brown

Character: bulky 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 flavors should be absent or only slightly pronounced.

Depending on the style, fruity ester aromas of the yeast or due to a longer storage can support the malt character.

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

Diacetyl: slight expression allowed

Traditional Scotch Ales can have a peat-smoke character

Turbidity allowed



42 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

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



43 Strong Porter



Analytics

Gravity:	≥ 15,0 °Plato
Extract apparent:	3.0 - 7.5 °Plato
Alcohol:	5.2 - 9.5 % by weight 6.5 - 12.0 % by volume
Bitterness:	20 - 40 IBU

Typische Vertreter:

- *Baltic-Style Porter*
- *Imperial Porter*

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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 gravity, 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

44 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*
- *Chocolate Stout*
- *Coffee Stout*
- *Extra Stout*
- *Foreign Stout*

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)

Special ingredients such as oatmeal, coffee, chocolate, vanilla are permitted depending on the style.

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

Sometimes slightly astringent taste

Body: medium to full-bodied

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

- **Type of Stout**



45 Sweet 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

Typical Examples:

- *Milk Stout*
- *Cream Stout*

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 body

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

Hops should balance sweetness but not influence flavor or aroma

46 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

Imperial Stouts aged in wood must be submitted in Category **Wood and Barrel Aged Strong Beer**



47 *Alt*



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

Turbidity allowed





48 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 flavor profile is less noticeable due to the lower alcohol content

Body: lower than Hefeweizen

No Diacetyl

Yeast turbidity possible



49 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:	< 18 EBC

Description

Top fermented

Color: very pale to orange

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!



50 *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 for registration!



51 *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: light brown to black

Due to the use of dark-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 %

Full body

Hop bitterness: low

Hop aroma not noticeable

No Diacetyl

Yeast turbidity possible

Please note the color ranges for registration!



52 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



53 *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:	< 30 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 for registration!



54 *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: light brown to black

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, should show a mild roasted malt character

No Diacetyl

Yeast turbidity possible

Please note the color ranges for registration!

55 *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

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

56 *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 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".

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

- **Type of beer**



57 *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:	15 - 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: strong body and creamy texture due to well-embedded carbon dioxide

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

No Diacetyl

58 *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

Typical Examples:

- *Rauchbock*
- *Imperial Smoke Ale*
- *Imperial Smoke Porter*
- *Imperial Smoke Stout*

Description

Top- or bottom fermented

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...)**



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 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**

60 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





61 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:	< 30 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!

62 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: light brown 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 for registration!

63 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 not be characterised by the use 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



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 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**



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*

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

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
Bitterness:	< 20 IBU

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 just as typical of these beers as 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 26 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**
- **Type of wood used (new/old, wood type)**
- **Previous liquids in the barrel if any**



67 *Ultra Strong Beer*

Analytics

Original gravity:	> 22. °Plato
Alcohol:	> 7.9 % by weight
	> 9.0 % by volume

Typical Examples:

- *Eisbock*
- *Strong Ale*
- *English Barley Wine*
- *American Barley Wine*

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 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**

68 *Non-Alcoholic Lager*



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 - 50 IBU

Description

Color: straw yellow up dark brown

Good and dense foam

This beer can be filtered or unfiltered

Hop aroma: low

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

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

Body: very slight to medium (with pronounced sweetness)

Taste and smell: slight to clear residual sweetness

Hop bitter: slight to obvious



69 *New-Style Non-Alcoholic Beer*

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 - 50 IBU

Typical Examples:

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

MODIFICATION 2021

Description

Bottom or top fermented

Color: straw yellow up dark brown

Good and dense foam

This beer can be filtered or unfiltered

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 flavor hops) in the cold part ("dry hopped")

Malt flavor 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:

- **Type of beer**



70 *Non-Alcoholic Hefeweizen*

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

Description

Color: straw yellow to dark brown

Good and dense foam

This beer is unfiltered

Hop bitterness: low to medium

Hop aroma: low

Malt flavor: depending on the method of preparation very low (dealcoholized beers) to very 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: 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 69 New-Style Non-Alcoholic Beer)

Special Free-Style Beers



NEW CATEGORY
2021

Description

The creativity of the brewers worldwide are the engine for continuously new beer ideas.

Despite the high number of categories of the EBS, there are many beers which cannot be classified in one of the existing categories. In order to give these beers the possibility to compete, the EBS offers an open special category Free-Style Beer.

For the participation and acceptance of a beer in this category, it is essential that the beer does not fit in one of the existing category descriptions. If a submitted beer can be clearly classified in another category, the beer will be rated Out-of-Style.

Due to the lack of any analytical characteristic, the rating criteria of this open category are different to those of the regular categories

1. Creativity of the brewer
2. Bouquet
3. Taste
4. Harmony
5. Mouthfeel
6. Overall Impression

Note: in order to give the judges the chance to assess the creativity of the brewer, the participant shall state some information about the background of the beer during the registration process. For the evaluation, the history of the beer but also the technical challenge during the production or die chosen ingredients may contribute.