

THE LARGEST HOMEBREW COMPETITION IN THE WORLD!

It's time for the American Homebrewers Association® 1999 National Homebrew Competition!

In 1998, more than 400 judges evaluated 3,489 homebrewed beverages. We expect approximately 4,000 entries for the 1999 Competition. The Competition is an enormous undertaking, and we thank all of the sponsors and volunteers whose determination and enthusiasm for homebrewing has made the Competition a success over the years. A total of 30,675 homebrews have been judged in the 20 years of competition.



PART I – HOW TO ENTER THIS COMPETITION

1. What kind of bottles are required?

Every bottle must be 10 to 14 ounces in volume, brown or green glass, and be free of raised-glass or inked brand-name lettering and paper labels. Raised “No Deposit” or bottle manufacturing codes (e.g. p m 00 H 4328) are acceptable. Obliterate any lettering or graphics on the cap with a permanent black marker. Bottles with Grolsch-type swing tops are not allowed. Corked bottles meeting the above restrictions are acceptable; however, you must crimp a crown cap over the cork. Bottles not meeting these requirements will be disqualified.

2. How many bottles do I need?

Send one (1) bottle for each BEER and MEAD entry competing in the first round. Reserve a total of four (4) bottles of each entry: one (1) for the first round of the Competition and three (3) for competing in the second round of the Competition should your beer or mead advance. For CIDER, send all at once, three (3) bottles for each entry by the first-round deadline.

3. What are the entry fees?

AHA members pay \$8 per entry. Non-members pay \$12 per entry. Make checks payable (in U.S. funds) to American Homebrewers Association (or A.H.A.) and include your membership number (if applicable) on the check. Canadian entrants may send Canadian checks. Canadian checks should be payable to the American Homebrewers Association (or A.H.A.) and have Canadian funds equivalent to U.S. funds at the current exchange rates. (See entry form for details.)

4. When are the entry deadlines?

First-round entries must be received at the appropriate site between Monday, March 29 and 5 p.m. on Friday, April 9, 1999. Second-round entries must be received at the appropriate site between Monday, June 14, and 5 p.m. on Friday, June 18, 1999. Notification will be mailed by May 21 with additional instructions if your entry advances to the second round.

5. How do I enter?

(a) For each entry, fill out an entry form (last part of this brochure) in its entirety. For complete instructions on filling out the entry form, see Part II. Judges do not see your entry form. For more than one entry, please make copies of the entry form.

(b) Fold your check or money order with one of your entry forms. On your check write the number of entries the check or money order pays for and the names of the entrants if they are not all the same.

(c) Fold and rubber band each entry form to each bottle. Your entry will be disqualified if you use glue or tape to secure the form to the bottle.

(d) Pack your bottles carefully. (See Part III, Section J.)

(e) Ship your box to the appropriate address given on the Site Locator Map in the March/April *Zymurgy*. Sites cannot acknowledge receipt of entries – arrange for a return receipt with your shipping company if you wish to confirm delivery of your package. Packages with postage due or C.O.D. charges will be returned to sender.

6. Which category do I enter?

It is entirely your decision. You should try to enter your brew in the category and subcategory where you feel it will perform best. Judges do not see your entry form. Judges or organizers will not classify or reclassify your beer. Your entry will not be disqualified if it falls outside of a category's parameters—the descriptions are guidelines to help you enter your beer. Judges use the guidelines to guide them while judging your beer.

7. Are there entry limitations?

(a) You may not submit more than one entry per subcategory.

(b) Your homebrew must not have been brewed at any place that brews beverages for any commercial purpose, whether for commercial research, production or any other purpose, including brew-on-premise establishments.

(c) You must give the names of all brewers who helped in the brewing.

PART II – INSTRUCTIONS FOR COMPLETING THE ENTRY/RECIPE FORM

Entry Form Section A: Brewers Information

Please print clearly or type. In Item 1 fill in the name of the brewer who is responsible for receiving mailings and results. In Item 2 fill in the full names of all other brewers who participated in brewing the entry. In Items 3 through 6 write the address where mailings and results should be sent. Fill in Items 7 through 11 as applicable.

Entry Form Section B: Entry Information

In Item 12 write out the full names of the category and subcategory you are entering. In Items 13 and 14 write the category number and subcategory letter you are entering. Directors, judges or registrars will not classify or reclassify your entry under any circumstances. For item 16 circle the appropriate item for your mead or cider entry.

Important information for Item 17

If you enter 3b, 3c, 20b, 20c, 21, 22, 23, 25, 26, 27, 28c, 28d, please follow the instructions below very carefully to give information for Item 17. LEAVE ITEM 17 BLANK IF YOU HAVE NOT ENTERED THE ABOVE CATEGORIES. The information in Item 17 is necessary for accurate judging of entries in these categories. In all cases do not give brand names, geographic names or any proper names of special ingredients indicating the origin or identity of the brewer. For example, if you used Premier Malt Extract, Briess pale malt, Washington apples or Idaho clover honey, only enter malt extract, pale malt, apples or clover honey, respectively. Judges use this information for evaluating entries in these categories.

Entries in 3b and 3c:

Give the type(s) of herb(s) and fruit(s) you used.

Entries in 20b and 20c:

If you enter 20b, give the emulated classic style and the type of smoking wood or liquid smoke used (for example: birch-smoked porter, apple-smoked Scottish ale, etc.). If you enter 20c, give the special ingredients used and the type of smoking wood or liquid smoke used.

Entries in 21: If you enter 21a, list the fruit(s) or vegetable(s) used.

If you enter 21b, list the fruit(s) you used and give the emulated classic style (for example: raspberry stout, blueberry Pilsener, plum India pale ale). If you used any other special ingredient in addition to the fruit, enter your beer in category 23: Specialty and Experimental Beer.

Entries in 22:

If you are entering 22a, list the herb(s) you used. If you are entering 22b, list the herb(s) you used and give the classic style you have emulated. For example: nutmeg stout, chili Pilsener, coriander India pale ale. If you have used any other special ingredients in addition to the herbs, enter your beer in category 23: Specialty and Experimental Beer.

Entries in 23:

If you enter 23a, write the special technique or ingredients used. If you used both fruit and herbs, list them. If you enter 23b, give the emulated classic style (for example: honey Pilsener, cinnamon maple stout or fennel seed porter).

Entries in 25:

Give the type of honey used.

Entries in 26:

Give the fruit(s) or vegetables and the type of honey used.

Entries in 27:

Give the herb(s) or spice(s) and the type of honey used.

Entries in 28c and 28d:

In 28c indicate whether your entry is still or sparkling New England-style cider. In 28d give the special ingredients and/or special yeast used.

PART III – THE FINE PRINT

A. General

This Competition is open to all homebrewers, AHA members and non-members. No employee of the Association of Brewers may enter. Persons under contract and/or persons volunteering their services to the Association of Brewers are eligible. First-round registrars, site directors and judge directors who enter must enter at a site other than the one they host. Judges may not judge a category they have entered. Applicable entry fees and limitations shall apply.

It is the sole responsibility of the entrant to complete all registration and recipe forms, enclose the proper entry fee and designate the category and subcategory in which he/she wishes his/her entry to be judged. Under no circumstances will registrars, judges or directors categorize entries.

Beer, mead and cider will be judged only in terms of the categories and subcategories listed in the Category Descriptions. Entries must be referred to by category NUMBER and subcategory LETTER. Dry, medium or sweet must be designated for all mead and cider entries.

If a category does not have at least 20 entries in 1999, it will not be included in the 2000 Competition.

B. First Round Awards and Prizes

(1) First, second and third place will be awarded in each category at each first round site. Entries must score 30 or better to place in the first round and advance to the second round, although scoring a 30 does not guarantee entry into the second round—only three entrants per category per site will advance. These winners will also contribute points for their respective clubs. Six points will be awarded for a first place, three for a second place and one point for a third place. These club points will be included in determining the Homebrew Club of the Year award. See Part III Section C.

(2) Certificates will be awarded to first round brewers whose achievements are outstanding based on judges' scoring and the following standards: Gold-Award winners have scores of 38-50, Silver-Award winners have scores of 30 to 37; Bronze-Award winners have scores of 21 to 29.

(3) At the discretion of Competition organizers and/or judges, awards may not be given if the quality of an entry is not deemed deserving of an award.

C. Second Round Awards and Prizes

(1) Prizes will be awarded after second-round judging. First-, second- and third-place winners in each category will receive a gold, silver or bronze medal, respectively, and a commemorative stein. Steins will be mailed to second round medalists early in September 1999. Gold medal winners of the second round of the 1999 National Homebrew Competition may also receive category sponsor-donated prizes for their outstanding brewing efforts.

(2) First-place winners of each beer category will compete in a best-of-show judging. The winner will be awarded Homebrewer of the Year.

(3) First-place winners of each mead category will compete in a best-of-show judging. The winner will be awarded Meadmaker of the Year.

(4) The first-place winner of the cider category will be awarded Cidermaker of the Year.

(5) The Ninkasi Award will be given to the brewer(s) who accumulate(s) the most points in the 24 beer categories in this Competition. Six points are awarded for a first place, three points for a second place and one point for a third place. Individual members of a group of brewers do not earn points on an individual basis. For example, if Brewer A and Brewer B enter individually, they earn points individually, but if they enter as a team, they earn points as a team. Entry forms must list each member of the team of brewers to count toward the point total. There will be only one Ninkasi winner. In case of a tie, the AHA will use a tie-breaking system. The 1999 Ninkasi award is generously sponsored by Boston Beer Company, Boston, Mass.

(6) The Homebrew Club of the Year award will be awarded to the club that accumulates the most points in all categories of beer, mead and cider. Six points are awarded for a first place, three points for a second place and one point for a third place. Points will be awarded according to the same point scale for the six annual AHA Club-Only Competitions (1998 Weiss is Nice, 1998 Best of Fest, 1998 If it's Not Scottish. . ., 1999 You're Special To Me, 1999 Why Don't We Do It In The Robe, and 1999 Bockanalia.) and added into the tally. In addition, points are earned under the same 6, 3, 1 system from first round award winners. For your club to receive credit, you must have the club listed on the entry form AND the club must be registered with the AHA by April 1, 1999. These points will be counted toward the Homebrew Club of the Year Award.

(7) At the discretion of Competition organizers and/or judges, awards may not be given if the quality of an entry is not deemed deserving of an award.

D. Judging

- (1) First round judging of all beer and mead entries will be done in closed sessions at the AHA National Homebrew Competition first-round sites on April 17 and 18, April 24 and 25 and May 1 and 2.
- (2) Second round judging of qualifying beer and mead entries will be done at the AHA National Homebrewers Conference in Overland Park, Kansas, June 24 and 25, 1999.
- (3) Best of show judging of qualifying beer and mead entries will be done at the AHA National Homebrewers Conference in Overland Park, Kansas, June 26, 1999.
- (4) All rounds of judging for cider entries will be completed at the appropriate National Homebrew Competition site April 17, 18, 24, 25 and/or May 1 and 2.
- (5) Judges and stewards are needed for first and second rounds. Qualified and interested individuals are encouraged to contact the AHA after March 1, 1999.
- (6) All decisions by Competition organizers are final.

E. AHA Membership

Non-members can join the AHA today by calling toll free (888) UCAN BREW and qualify for discounted entry forms.

F. Recipe Requirement

A recipe is not required to enter the first round. However, if your entry advances to the second round, you must submit a recipe. Upon entering this Competition, entrants agree to allow (at no cost) publication of their recipe by the Association of Brewers or any of its divisions in any AOB/BP publication. Entrant will receive all due credit.

G. Information and Fees Requirement

All entry fees, names of competitors, address, phone number, category and subcategory entered, and recipes must accompany entries when submitted. No entries will be returned whether received late or otherwise. All entries become property of the AHA.

H. Disqualifications

At the discretion of the AHA and volunteer Competition organizers, entries will be disqualified for eligibility or entry requirement infractions. These entries may still be judged, but will be ineligible for awards or prizes.

I. Results and Qualifying for the Second Round

All entrants will receive the score sheets with judges' comments for his/her entries. Results will be mailed via first-class mail by June 4, 1999. The first-, second- and third-place winners scoring at least 30 in each category from each first-round site will advance to the second round of the Competition. If your beer or mead qualifies for the second round judging, the AHA will mail you notice by first-class mail by June 2, 1999. You will be instructed on how, when and where to send three (3) additional bottles for judging, to be received in the Kansas City area between Monday, June 14, and 5 p.m. Friday, June 18, 1999. Contestants are advised to refrigerate or properly store potential second round entries to minimize changes in character. Second round brewers must also submit a recipe form with their entries.

J. Packing and Shipping Hints

Carefully pack your entries in a sturdy box. Line the inside of your carton with a plastic trash bag. Partition and pack each bottle with adequate packaging material. Do not over pack! Write clearly: "Fragile. This Side Up." on the package. Your package should weigh less than 25 pounds.

Every reasonable effort will be made to contact entrants whose bottles have broken to make arrangements for sending replacement bottles. We strongly recommend reusable shipping containers or the kind of shipping containers used by beer-of-the-month clubs. These containers help ensure your beer will arrive safely and will significantly reduce the amount of packaging waste. Please refrain from using packing "peanuts" if possible. Use bubble wrap or newspaper instead. Sites make efforts to recycle packaging material whenever possible. Refer to the article on "How to Pack Your Beer," in *Zymurgy* Spring 1991 (Vol. 14, No. 1) for excellent advice on how to save time, money and avoid broken bottles. A product review in *Zymurgy* Spring 1993 (Vol. 16, No. 1) of reusable containers specially designed for shipping homebrew is also available. Also refer to an article about entering competitions in *Zymurgy* Spring 1996 (Vol. 19, No. 1). Copies of these articles are available for free upon request if accompanied with a self-addressed stamped envelope or call the AHA, (303) 447-0816.

It is not against any Bureau of Alcohol, Tobacco and Firearms regulations or federal laws to ship your entries via a privately owned shipping company for analytical purposes. However, it is illegal to ship alcoholic beverages via the U.S. Postal Service. Private shipping companies may refuse your shipment if they are informed that the package contains glass or alcoholic beverages. Be aware that entries mailed internationally are often required by customs to have proper documentation. These entries might be opened and/or returned to the shipper by customs' officials at their discretion. It is solely the entrant's responsibility to follow all applicable laws and regulations.

PART IV – ENTRY LOCATION INFORMATION

One of the lessons we learned from the 1998 Competition is that several ship-to sites changed between production of this document and April. The site locator guide will be published in the March/April *Zymurgy* and will be available at <http://beertown.org>.

PART V – SPONSORS

There are many fine companies who support homebrewing and homebrewers by donating resources to the AHA National Homebrew Competition. Once finalized, the 1999 sponsors will be listed in *Zymurgy*. Thanks again to the following sponsors:

AWARD SPONSORS

Boston Beer Co.
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CATEGORY SPONSORS

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24. *Anchor Brewing Co.*
25. *Bacchus & Barleycorn Ltd.*
26. *U-Brew Corp.*
27. *Colorado Spice, Inc.*
28. *Widmer Brothers Brewing Co.*

PART VI – CATEGORY DESCRIPTIONS

Carefully read each style description before selecting a specific category for your entry. Category numbers have been changed in some cases.

There are 24 categories of lager, ale or mixed-style beers; three categories of mead; and one category of cider. All have subcategories that use small-letter designations. If a beer is entered, for example, as “10b) Strong Scotch ale” it will be judged as a Strong Scotch Ale against the other entries in the English and Scottish Strong Ale category.

The following section gives more detailed information about each category and subcategory. Use this information to decide how to enter your homebrew. Please note that when a style characteristic is designated “OK,” this means it does not have to be apparent but it is permissible in amounts indicated. When the term “noble-type” hops is used, it refers to European continental-type hops: Saaz, Hallertau, Tettnang and Spalt.

Categories are designated by numbers. Subcategories are designated by letters. Please note the Style Guidelines Chart and the instructions for entering.

ALES

Ales are distinguished by the use of top-fermenting *Saccharomyces cerevisiae* yeast strains. These strains perform at warmer temperatures, the ferments are faster, and fermentation by-products are generally more evident. Ales tend to have a very complex palate where esters and fruity qualities are part of the character.

1. Barley Wine

a) *English-Style Barley Wine*—English-style barley wines range from tawny copper to dark brown in color and have a full body and high residual malty sweetness. Complexity of alcohols and fruity-ester characters are often high and counterbalanced by the perception of low to assertive bitterness and extraordinary alcohol content. Hop aroma and flavor may be minimal to very high. Low levels of diacetyl may be acceptable. A caramel and vinous (sometimes sherrylike) aroma and flavor are part of the character. Chill haze is allowable at cold temperatures.

b) *American-Style Barley Wine*—American-style barley wines range from tawny copper to dark brown in color and have a full body and high residual malty sweetness. Complexity of alcohols and fruity-ester characters are often high and counterbalanced by the perception of medium to assertive bitterness and extraordinary alcohol content. Hop aroma and flavor may be medium to very high. Low levels of diacetyl may be acceptable. A caramel and vinous (sometimes sherrylike) aroma and flavor are part of the character. Chill haze is allowable at cold temperatures.

2. Belgian- and French-Style Ale

a) *Belgian-Style Flanders/Oud Bruin Ale*—This light- to medium-bodied deep copper to brown ale is characterized by a slight to strong vinegar or lactic sourness and spiciness. A fruity-estery character is apparent with no hop flavor or aroma. Flanders brown ales have low to medium bitterness. Very small quantities of diacetyl are acceptable. Roasted malt character in aroma and flavor is acceptable at low levels. Oaklike or woody characters may be pleasantly integrated into overall palate. Chill haze is acceptable at low serving temperatures. Some versions may be more highly carbonated and, when bottle conditioned, may appear cloudy (yeast) when served.

b) *Belgian-Style Dubbel*—This medium- to full-bodied, dark amber to brown-colored ale has a malty sweetness and nutty, chocolate-like, and roast malt aroma. A faint hop aroma is acceptable. Dubbels are also characterized by low bitterness and no hop flavor. Very small quantities of diacetyl are acceptable. Yeast-generated fruity esters (especially banana) are appropriate at low levels. Head retention is dense and mousseline. Chill haze is acceptable at low serving temperatures.

c) *Belgian-Style Tripel*—Tripels are often characterized by a complex, spicy, phenolic flavor. Yeast-generated fruity banana esters are also common, but not necessary. These pale/light-colored ales usually finish sweet. The beer is characteristically medium to full bodied with a neutral hop/malt balance. Its sweetness will come from very pale malts. There should not be character from any roasted or dark malts. Low hop flavor is okay. Alcohol strength and flavor should be perceived as evident. Head retention is dense and mousseline. Chill haze is acceptable at low serving temperatures.

d) *Belgian-Style Pale Ale*—Belgian-style pale ales are characterized by low, but noticeable, hop bitterness, flavor, and aroma. Light to medium body and low malt aroma are typical. They are golden to deep amber in color. Noble-type hops are commonly used. Low to medium fruity esters are evident in aroma and flavor. Low caramel or toasted malt flavor is okay. Diacetyl should not be perceived. Chill haze is allowable at cold temperatures.

e) *Belgian-Style Pale Strong Ale*—Belgian pale strong ales are pale to golden in color with relatively light body for a beer of its alcoholic strength. Often brewed with light colored Belgian “candy” sugar, these beers are well attenuated. The perception of hop bitterness is low to medium, with hop flavor and aroma also in this range. These beers are highly attenuated and have a perceptively deceiving high alcoholic character—being light to medium bodied rather than full bodied. The intensity of malt character should be low to medium, often surviving along with a complex fruitiness. Very little or no diacetyl is perceived. Herbs and spices are sometimes used to delicately flavor these strong ales. Chill haze is allowable at cold temperatures.

f) *Belgian-Style Dark Strong Ale*—Belgian dark strong ales are amber to dark brown in color. Often, though not always, brewed with dark Belgian “candy” sugar, these beers can be well attenuated, though medium to full bodied. The perception of hop bitterness is low to medium, with hop flavor and aroma also in this range. Fruity complexity along with the soft flavors of roasted malts add distinct character. The alcohol strength of these beers can often be deceiving to the senses. The intensity of malt character can be rich, creamy, and sweet with intensities ranging from medium to high. Very little or no diacetyl is perceived. Herbs and spices are sometimes used to delicately flavor these strong ales. Chill haze is allowable at cold temperatures.

g) *Belgian-Style White (or Wit)*—Belgian white ales are brewed using unmalted wheat and malted barley and are spiced with coriander and orange peel. These very pale beers are often bottle conditioned and served cloudy. The style is further characterized by the use of noble-type hops to achieve a low to medium bitterness and hop flavor. This beer has low to medium body, no diacetyl, and a low to medium fruity-ester level. Mild acidity is appropriate.

h) *French-Style Bière de Garde*—Beers in this category are golden to deep copper or light brown in color. They are light to medium in body. This style of beer is characterized by a toasted malt aroma, slight malt sweetness in flavor, and medium hop bitterness. Noble-type hop aromas and flavors should be low to medium. Fruity esters can be light to medium in intensity. Flavor of alcohol is evident. Earthy, cellarlike, musty aromas are okay. Diacetyl should not be perceived but chill haze is okay. Often bottle conditioned with some yeast character.

3. Belgian-Style Lambic

a) *Belgian-Style Lambic*—Unblended, naturally and spontaneously fermented lambic is intensely estery, sour, and often, but not necessarily, acetic flavored. Low in carbon dioxide, these hazy beers are brewed with unmalted wheat and malted barley. Sweet malt characters are not perceived. They are very low in hop bitterness. Cloudiness is acceptable. These beers are quite dry and light bodied. Versions of this beer made outside of the Brussels area of Belgium cannot be true lambics. These versions are said to be “lambic-style” and may be made to resemble many of the beers of true origin.

b) *Belgian-Style Gueuze Lambic*—Old lambic is blended with newly fermenting young lambic to create this special style of lambic. Gueuze is always refermented in the bottle. These unflavored blended and secondary fermented lambic beers may be very dry or mildly sweet and are characterized by intense fruity-estery, sour, and acidic aromas and flavors. These pale beers are brewed with unmalted wheat, malted barley, and stale, aged hops. Sweet malt characters are not perceived. They are very low in hop bitterness. Diacetyl should be absent. Cloudiness is acceptable. These beers are quite dry and light bodied. Versions of this beer made outside of the Brussels area of Belgium cannot be true lambics. These versions are said to be “lambic-style” and may be made to resemble many of the beers of true origin.

c) *Belgian-Style Fruit Lambic*—These beers, also known by the names framboise, kriek, peche, cassis, etc., are characterized by fruit flavors and aromas. The color reflects the choice of fruit. Sourness is an important part of the flavor profile, though sweetness may compromise the intensity. These flavored lambic beers may be very dry or mildly sweet and range from a

dry to a full-bodied mouthfeel. Versions of this beer made outside of the Brussels area of Belgium cannot be true lambics. These versions are said to be "lambic-style" and may be made to resemble many of the beers of true origin.

4. Mild and Brown Ale

a) *English-Style Pale Mild Ale*—English pale mild ales range from light amber to light brown in color. Malty sweetness dominates the flavor profile with little hop bitterness or flavor. Hop aroma can be light. Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity-ester level is very low. Chill haze is allowable at cold temperatures.

b) *English-Style Dark Mild Ale*—English dark mild ales range from deep copper to dark brown (often with a red tint) in color. Malty sweetness and caramel are part of the flavor and aroma profile while, licorice and roast malt tones may sometimes contribute to the flavor and aroma profile. These beers have very little hop flavor or aroma. Very low diacetyl flavors may be appropriate in this low-alcohol beer. Fruity-ester level is very low.

c) *English-Style Brown Ale*—English brown ales range from deep copper to brown in color. They have a medium body and a dry to sweet maltiness with very little hop flavor or aroma. Fruity-ester flavors are appropriate. Diacetyl should be very low, if evident. Chill haze is allowable at cold temperatures.

d) *American-Style Brown Ale*—American brown ales range from deep copper to brown in color. Roasted malt caramellike and chocolatelike characters should be of medium intensity in both flavor and aroma. American brown ales have an evident hop aroma, medium to high hop bitterness, and a medium body. Estery and fruity-ester characters should be subdued; diacetyl should not be perceived. Chill haze is allowable at cold temperatures.

e) *Irish-Style Red Ale*—Irish-style red ales range from light red-amber-copper to light brown in color. These ales have a medium hop bitterness and flavor. They often don't have hop aroma. Irish-style red ales have low to medium candy-like caramel sweetness and a medium body. The style may have low levels of fruity-ester flavor and aroma. Diacetyl should be absent. Chill haze is allowable at cold temperatures. Slight yeast haze is acceptable for bottle-conditioned products.

5. English-Style Pale Ale

a) *Classic English Pale Ale*—Classic English-style pale ales are golden to copper colored and display English-variety hop character. Medium to high hop bitterness, flavor, and aroma should be evident. This medium-bodied pale ale has low to medium malt flavor and aroma. Low caramel character is allowable. Fruity-ester flavors and aromas are moderate to strong. Chill haze is allowable at cold temperatures. Diacetyl (butterscotch character) should be present at very low levels or not perceived.

b) *India Pale Ale*—India pale ales are characterized by intense hop bitterness with a high alcohol content. Hops from a variety of origins are used to contribute to a high hopping rate. The use of water with high mineral content results in a crisp, dry beer. This pale gold to deep copper-colored ale has a full, flowery hop aroma and may have a strong hop flavor (in addition to the hop bitterness). India pale ales possess medium maltiness and body. Fruity-ester flavors and aromas are moderate to very strong. Chill haze is allowable at cold temperatures.

6. American-Style Ale

a) *American-Style Pale Ale*—American pale ales range from golden to light copper in color. The style is characterized by American-variety hops used to produce high hop bitterness, flavor and aroma. American pale ales have medium body and low to medium maltiness. Low caramel character is allowable. Fruity-ester flavor and aroma should be moderate to strong. Diacetyl should be absent or present at very low levels. Chill haze is allowable at cold temperatures.

b) *American-Style Amber/Red Ale*—American amber/red ales range from light copper to light brown in color. They are characterized by American-variety hops used to produce high hop bitterness, flavor, and aroma. Amber ales have medium-high to high maltiness with medium to low caramel character. They should have medium to medium-high body. The style may have low levels of fruity-ester flavor and aroma. Diacetyl can be either absent or barely perceived at very low levels. Chill haze is allowable at cold temperatures. Slight yeast haze is acceptable for bottle-conditioned products.

c) *American-Style Wheat*—This beer can be made using either an ale or lager yeast. It can be brewed with 30 to 75 percent wheat, and hop rates may be low to medium. Fruity-ester aroma and flavor are typical but at low levels; however, phenolic, clovelike characteristics should not be perceived. Color is usually straw to light amber, and the body should be light to medium in character. Diacetyl should not be perceived. Yeast flavor and aroma should be low to medium but not overpowering the balance and character of malt and hops.

7. English-Style Bitter

a) *English-Style Ordinary Bitter*—Ordinary bitter is gold to copper colored with medium bitterness, light to medium body, and low to medium residual malt sweetness. Hop flavor and aroma character may be evident at the brewer's discretion. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character and very low diacetyl (butterscotch) character are acceptable in aroma and flavor, but should be minimized in this form of bitter. Chill haze is allowable at cold temperatures.

b) *English-Style (Special) Best Bitter*—Special bitter is more robust than ordinary bitter. It has medium body and medium residual malt sweetness. It is gold to copper colored with medium bitterness. Hop flavor and aroma character may be evident at the brewer's discretion. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character and very low diacetyl (butterscotch) character are acceptable in aroma and flavor. Chill haze is allowable at cold temperatures.

c) *English-Style (Extra Special) Strong Bitter*—Extra special bitter possesses medium to strong hop qualities in aroma, flavor, and bitterness. The residual malt sweetness of this richly flavored, full-bodied bitter is more pronounced than in other bitters. It is gold to copper colored with medium bitterness. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character and very low diacetyl (butterscotch) character are acceptable in aroma and flavor. Chill haze is allowable at cold temperatures.

8. Scottish-Style Ale

a) *Scottish-Style Light Ale*—Scottish light ales are light bodied. Little bitterness is perceived and hop flavor or aroma should not be perceived. Despite its lightness, Scottish light ale will have a degree of malty, caramellike, soft and chewy character. Yeast characters such as diacetyl (butterscotch) and sulfuriness are acceptable at very low levels. The color will range from golden amber to deep brown and may sometimes possess a faint smoky character. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Chill haze is acceptable at low temperatures.

b) *Scottish-Style Heavy Ale*—Scottish heavy ale is moderate in strength and dominated by a smooth, sweet maltiness balanced with low, but perceptible, hop bitterness. Hop flavor or aroma should not be perceived. Scottish heavy ale will have a medium degree of malty, caramellike, soft and chewy character in flavor and mouthfeel. It has medium body, and fruity esters are very low, if evident. Yeast characters such as diacetyl (butterscotch) and sulfuriness are acceptable at very low levels. The color will range from golden amber to deep brown and may sometimes possess a faint smoky character. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for draft versions. Chill haze is acceptable at low temperatures.

c) *Scottish-Style Export Ale*—The overriding character of Scottish export ale is sweet, caramellike, and malty. Its bitterness is perceived as low to medium. Hop flavor or aroma should not be perceived. It has medium body. Fruity-ester character may be apparent. Yeast characters such as diacetyl (butterscotch) and sulfuriness are acceptable at very low levels. The color will range from golden amber to deep brown and may sometimes possess a faint smoky character. Bottled versions of this traditional draft beer may contain higher amounts of carbon dioxide than is typical for mildly carbonated draft versions. Chill haze is acceptable at low temperatures.

9. Porter

- a) *Brown Porter*—Brown porters are mid to dark brown (may have red tint) in color. No roast barley or strong burnt malt character should be perceived. Low to medium malt sweetness is acceptable along with medium hop bitterness. This is a light- to medium-bodied beer. Fruity esters are acceptable. Hop flavor and aroma may vary from being negligible to medium in character.
- b) *Robust Porter*—Robust porters are black in color and have a roast malt flavor but no roast barley flavor. These porters have a sharp bitterness of black malt without a highly burnt/charcoal flavor. Robust porters range from medium to full in body and have a malty sweetness. Hop bitterness is medium to high, with hop aroma and flavor ranging from negligible to medium. Fruity esters should be evident, balanced with roast malt and hop bitterness.

10. English- and Scottish-Style Strong Ale

- a) *English Old Ale/English Strong Ale*—Amber to mid-range brown in color, English strong ales are medium to full bodied with a malty sweetness. Hop aroma should be minimal and flavor can vary from none to medium in character intensity. Fruity-ester flavors and aromas can contribute to the character of this ale. Bitterness should be minimal but evident and balanced with malt and/or caramellike sweetness. Alcohol types can be varied and complex. A distinctive quality of these ales is that they all undergo a prolonged aging process (often for years) on their yeast either in bulk storage or through conditioning in the bottle, which contributes to a rich, often sweet and complex estery character. This process often softens the perceived bitterness. Chill haze is acceptable at low temperatures. (This style may often be split into two categories, strong and very strong.)
- b) *Strong Scotch Ale*—Scotch ales are overwhelmingly malty and full bodied. Perception of hop bitterness is very low. Hop flavor and aroma are very low or nonexistent. Color ranges from deep copper to brown. The clean alcohol flavor balances the rich and dominant sweet maltiness in flavor and aroma. A caramel character is often a part of the profile. Dark roasted malt flavors and aroma may be evident at low levels. Fruity esters are generally at medium aromatic and flavor levels. A peaty/smoky character may be evident at low levels. Low diacetyl levels are acceptable. Chill haze is allowable at cold temperatures.

11. Stout

- a) *Classic Irish-Style Dry Stout*—Dry stouts have an initial malt and caramel flavor profile with a distinctive dry-roasted bitterness in the finish. Dry stouts achieve a dry-roasted character through the use of roasted barley. Some slight acidity may be perceived but is not necessary. Hop aroma and flavor should not be perceived. Dry stouts have medium body. Fruity esters are minimal and overshadowed by malt, high hop bitterness, and roasted barley character. Diacetyl (butterscotch) should be very low or not perceived. Head retention and rich character should be part of its visual character.
- b) *Foreign-Style Stout*—As with classic dry stouts, foreign-style stouts have an initial malt sweetness and caramel flavor with a distinctive dry-roasted bitterness in the finish. Some slight acidity is permissible and a medium- to full-bodied mouthfeel is appropriate. Bitterness may be high but the perception is often compromised by malt sweetness. Hop aroma and flavor should not be perceived. The perception of fruity esters is low. Diacetyl (butterscotch) should be negligible or not perceived. Head retention is excellent.
- c) *Sweet Stout*—Sweet stouts, also referred to as cream stouts, have less roasted bitter flavor and a full-bodied mouthfeel. The style can be given more body with milk sugar (lactose) before bottling. Malt sweetness, chocolate, and caramel flavor should dominate the flavor profile. Hops should balance sweetness without contributing apparent flavor or aroma.
- d) *Oatmeal Stout*—Oatmeal stouts include oatmeal in their grist, resulting in a pleasant, full flavor and a smooth profile that is rich without being grainy. A roasted malt character which is caramellike and chocolatelike should be evident — smooth and not bitter. Bitterness is moderate, not high. Hop flavor and aroma are optional but should not overpower the overall balance if present. This is a medium- to full-bodied beer, with minimal fruity esters.
- e) *Imperial Stout*—Dark copper to very black, imperial stouts typically have a high alcohol content. The extremely rich malty flavor and aroma are balanced with assertive hopping and fruity-ester characteristics. Perceived bitterness can be moderate and balanced with the malt character or very high in the darker versions. Roasted malt astringency and bitterness can be moderately perceived but should not overwhelm the overall character. Hop aroma can be subtle to overwhelmingly floral. Diacetyl (butterscotch) levels should be very low.

12. Bock

- a) *Traditional German-Style Bock*—Traditional bocks are made with all malt and are strong, malty, medium- to full-bodied, bottom-fermented beers with moderate hop bitterness that should increase proportionately with the starting gravity. Hop flavor should be low and hop aroma should be very low. Bocks can range in color from deep copper to dark brown. Fruity esters may be perceived at low levels.
- b) *German-Style Helles Bock/Maibock*—The German word helles means light colored, and as such, a helles bock is light straw to deep golden in color. Maibocks are also light-colored bocks. The malty character should come through in the aroma and flavor. Body is medium to full. Hop bitterness should be low, while noble-type hop aroma and flavor may be at low to medium levels. Bitterness increases with gravity. Fruity esters should be minimal. Diacetyl levels should be very low. Chill haze should not be perceived.
- c) *German-Style Doppelbock*—Malty sweetness is dominant but should not be cloying. Doppelbocks are full bodied and deep amber to dark brown in color. Astringency from roast malts is absent. Alcoholic strength is high, and hop rates increase with gravity. Hop bitterness and flavor should be low and hop aroma absent. Fruity esters are commonly perceived but at low to moderate levels.
- d) *German-Style Eisbock*—A stronger version of doppelbock. Malt character can be very sweet. The body is very full and deep copper to almost black in color. Alcoholic strength is very high. Hop bitterness is subdued. Hop flavor and aroma are absent. Fruity esters may be evident but not overpowering. Typically these beers are brewed by freezing a doppelbock and removing resulting ice to increase alcohol content.

13. German-Style Dark Lager

- a) *Munich-Style Dunkel*—These light brown to dark brown beers have a pronounced malty aroma and flavor that dominates over the clean, crisp, moderate hop bitterness. A classic Münchner dunkel should have a chocolatelike, roast malt, breadlike or biscuitlike aroma that comes from the use of Munich dark malt. Chocolate or roast malts can be used, but the percentage used should be minimal. Noble-type hop flavor and aroma should be low but perceptible. Diacetyl should not be perceived. Fruity esters and chill haze should not be perceived.
- b) *Schwarzbier*—These very dark brown to almost black beers have a roasted malt character without the associated bitterness. Malt flavor and aroma are low in sweetness. Hop bitterness is low to medium in character. Noble-type hop flavor and aroma should be low but perceptible. There should be no fruity esters. Diacetyl is acceptable at very low levels.

14. German-Style Light Lager

- a) *Munich-Style Helles*—This beer has a relatively low bitterness. It is a medium-bodied, malt-emphasized beer; however, certain versions can approach a balance of hop character and maltiness. There should not be any caramel character. Color is light straw to golden. Fruity esters and diacetyl should not be perceived.
- b) *Dortmunder/European-Style Export*—Dortmunder has medium hop bitterness. Hop flavor and aroma are perceptible but low. Sweet malt flavor can be low and should not be caramellike. The color of this style is straw to deep golden. The body will be medium bodied. Fruity esters, chill haze, and diacetyl should not be perceived.

15. Classic Pilsener

- a) *German-Style Pilsener*—A classic German Pilsener is very light straw or golden in color and well hopped. Hop bitterness is high. Noble-type hop aroma and flavor are moderate and

quite obvious. It is a well-attenuated, medium-bodied beer, but a malty residual sweetness can be perceived in aroma and flavor. Fruity esters and diacetyl should not be perceived. There should be no chill haze. Its head should be dense and rich.

b) Bohemian-Style Pilsener—Bohemian Pilseners are slightly more medium bodied, and their color can be as dark as light amber. This style balances moderate bitterness and noble-type hop aroma and flavor with a malty, slightly sweet, medium body. Diacetyl may be perceived in very low amounts. There should be no chill haze. Its head should be dense and rich.

c) American-Style Pilsener—This classic and unique pre-Prohibition American-style Pilsener is straw to deep gold in color. Hop bitterness, flavor and aroma are medium to high, and use of noble-type hops for flavor and aroma is preferred. Up to 25 percent corn in the grist should be used, and some slight sweetness and flavor of corn are expected. A low level of DMS is acceptable. Malt flavor and aroma are medium. This is a medium-bodied beer. Fruity esters and citrusy flavors or aromas should not be perceived. Slight diacetyl is acceptable. There should be no chill haze.

16. American Lager

a) American Lager—Light in body and color, American lagers are very clean and crisp and aggressively carbonated. Malt sweetness is absent. Corn, rice, or other grain or sugar adjuncts are often used. Hop aroma is absent. Hop bitterness is slight, and hop flavor is mild or negligible. Chill haze, fruity esters, and diacetyl should be absent.

b) American-Style Light Lager—According to the United States' FDA regulations, when used in reference to caloric content, "light" beers must have at least 25 percent fewer calories than the "regular" version of that beer. Such beers must have certain analysis data printed on the package label. These beers are extremely light colored, light in body, and high in carbonation. Flavor is mild and bitterness is very low. Chill haze, fruity esters, and diacetyl should be absent.

c) American Lager/Ale or Cream Ale—A mild, pale, light-bodied ale, made using a warm fermentation (top or bottom) and cold lagering or by blending top- and bottom-fermented beers. Hop bitterness and flavor range from very low to low. Hop aroma is often absent. Sometimes referred to as cream ales, these beers are crisp and refreshing. A fruity or estery aroma may be perceived. Diacetyl and chill haze should not be perceived.

d) American-Style Premium Lager—This style has low malt (and adjunct) sweetness, is medium bodied, and should contain no or a low percentage (less than 25%) of adjuncts. Color may be light straw to golden. Alcohol content and bitterness may also be greater. Hop aroma and flavor is low or negligible. Chill haze, fruity esters, and diacetyl should be absent.

e) American Dark Lager—This beer's malt aroma and flavor are low but notable. Its color ranges from a very deep copper to a deep, dark brown. Its body is light. Non-malt adjuncts are often used, and hop rates are low. Hop bitterness, flavor, and aroma are low. Carbonation is high. Fruity esters, diacetyl, and chill haze should not be perceived.

17. Vienna/Märzen/Oktobertfest

a) Vienna—Beers in this category are reddish brown or copper colored. They are medium in body. The beer is characterized by malty aroma and slight malt sweetness. The malt aroma and flavor may have a dominant toasted character. Hop bitterness is clean and crisp. Noble-type hop aromas and flavors should be low or mild. Fruity esters, diacetyl, and chill haze should not be perceived.

b) German-Style Märzen/Oktobertfest—Märzens are characterized by a medium body and broad range of color. Oktobertests can range from golden to reddish brown. Sweet maltiness should dominate slightly over a clean, hop bitterness. Malt character should be toasted rather than strongly caramel (though a low level of light caramel character is acceptable). Breadlike or biscuit-like malt character is acceptable in aroma and flavor. Hop aroma and flavor should be low but notable. Fruity esters should not be perceived. Diacetyl and chill haze should not be perceived.

18. German-Style Ale

a) German-Style Kölsch/Köln-Style Kölsch—Kölsch is warm fermented and aged at cold temperatures (German ale or alt-style beer). Kölsch is characterized by a golden color and a slightly dry, subtly sweet and sometimes, but not always, wine-like (chardonnay-like) palate. Caramel character should not be evident. The body is light. This beer has low hop flavor and aroma with medium bitterness. Wheat can be used in brewing this beer that is fermented using ale yeast, though lager yeast is sometimes used in the bottle or final cold conditioning process. Fruity esters should be minimally perceived, if at all. Chill haze should be absent or minimal.

b) German-Style Brown Ale/Düsseldorf-Style Altbier—Copper to brown in color, this German ale may be highly hopped (although the 25 to 35 IBU range is more normal for the majority of altbiers from Düsseldorf) and has a medium body and malty flavor. A variety of malts, including wheat, may be used. Hop character may be low to high in the flavor and aroma. The overall impression is clean, crisp, and flavorful. Fruity esters should be low. No diacetyl or chill haze should be perceived.

19. German-Style Wheat Beer

a) Berliner-Style Weisse—This is very pale in color and the lightest of all the German wheat beers. The unique combination of a yeast and lactic acid bacteria fermentation yields a beer that is acidic, highly attenuated, and very light bodied. The carbonation of a Berliner weisse is high, and hop rates are very low. Hop character should not be perceived. Fruity esters will be evident. No diacetyl should be perceived.

b) German-Style Hefeweizen/Hefeweissbier—The aroma and flavor of a weissbier with yeast is decidedly fruity and phenolic. The phenolic characteristics are often described as clove- or nutmeglike and can be smoky or even vanillalike. Bananalike esters are often present. These beers are made with at least 50 percent malted wheat, and hop rates are quite low. Hop flavor and aroma are absent. Weissbier is well attenuated and very highly carbonated, yet its relatively high starting gravity and alcohol content make it a medium- to full-bodied beer. The color is very pale to a pale amber. Because yeast is present, the beer will have yeast flavor and a characteristically fuller mouthfeel. If this is served with yeast, the beer may be appropriately very cloudy. No diacetyl should be perceived.

c) German-Style Dunkel Weizen/Dunkel Weissbier—This beer style is characterized by a distinct sweet maltiness and a chocolatelike character from roasted malt. Estery and phenolic elements of this weissbier still prevail. Color can range from copper-brown to dark brown. Dunkel weissbier is well attenuated and very highly carbonated, and hop bitterness is low. Hop flavor and aroma are absent. Usually dark barley malts are used in conjunction with dark cara or color malts, and the percentage of wheat malt is at least 50 percent. If this is served with yeast, the beer may be appropriately very cloudy. No diacetyl should be perceived.

d) German-Style Weizenbock/Weissbock—This style can be either pale or dark (golden to dark brown in color) and has a high starting gravity and alcohol content. The malty sweetness of a weizenbock is balanced with a clovelike phenolic and fruity-estery banana element to produce a well-rounded aroma and flavor. As is true with all German wheat beers, hop bitterness is low and carbonation is high. Hop flavor and aroma are absent. It has a medium to full body. If dark, a mild roast malt character should emerge in flavor and to a lesser degree in the aroma. If this is served with yeast the beer may be appropriately very cloudy. No diacetyl should be perceived.

20. Smoked Beer

a) Bamberg-Style Rauchbier—Rauchbier should have smoky characters prevalent in the aroma and flavor. The beer is generally toasted malty sweet and full bodied with low to medium hop bitterness. Noble-type hop flavor is low but perceptible. Low noble-type hop aroma is optional. The aroma should strike a balance between malt, hop, and smoke. Fruity esters, diacetyl, and chill haze should not be perceived.

b) Classic-Style Smoked Beer—Any classic style of beer can be smoked; the goal is to reach a balance between the style's character and the smoky properties. Brewer should specify classic style.

c) Other Smoked Beer—Any beer to which smoke flavors have been added.

21. Fruit and Vegetable Beer

a) *Fruit and Vegetable Beer*—Fruit and vegetable beers are any beers using fruit or fruit extracts or vegetables as an adjunct in either primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, fruit qualities. Fruit or vegetable qualities should not be overpowered by hop character. If a fruit or vegetable (such as juniper berry or chili pepper) has an herbal or spice quality, it is more appropriate to consider it in the herb and spice beers category. Acidic bacterial fermentation characters would not be appropriate for this style.

b) *Classic-Style Fruit and Vegetable Beer*—Any classic-style beer using fruits or vegetables as part of the flavor profile and providing obvious, yet harmonious, fruit or vegetable qualities. Brewer should specify classic style.

22. Herb and Spice Beer

a) *Herb and Spice Beer*—Herb beers use herbs or spices (derived from roots, seeds, fruits, vegetable, flowers, etc.) other than or in addition to hops to create a distinct (ranging from subtle to intense) character, though individual characters of herbs and/or spices used may not always be identifiable. Underhopping often, but not always, allows the spice or herb to contribute to the flavor profile.

b) *Classic-Style Herb and Spice Beer*—Any classic-style beer using herbs or spices as part of the flavor profile and providing obvious, yet harmonious, herb and spice flavor. Brewer should specify classic style.

23. Specialty and Experimental Beer

a) *Specialty and Experimental Beer*—These beers are brewed using unusual fermentables other than, or in addition to, malted barley. The distinctive characters of these special ingredients should be evident either in the aroma or flavor of the beer, but not necessarily in overpowering quantities. For example, honey, maple syrup or potatoes would be considered unusual. Rice, corn, or wheat are not considered unusual.

b) *Classic-Style Specialty Beer*—Any classic-style beer to which special ingredients have been added or a special process has been. Brewer should specify classic style.

24. California Common Beer

a) *California Common Beer*—Light amber to copper. This beer has a medium body, toasted or caramellike maltiness in aroma and flavor, and medium to high hop bitterness. Hop flavor is medium to high. Aroma is medium, and fruitiness and esters are low. Low diacetyl is OK. Uses lager yeast. This beer is fermented at warm temperatures but aged at cold temperatures.

MEAD

Mead is produced by the fermentation of honey, water, yeast and optional ingredients such as fruit, herbs and/or spices. The final gravity roughly determines whether the mead is: dry—less than 1.010, medium—1.010 to 1.025 or sweet—1.025 and higher. Final gravity is only a guide. The final flavor character of the product should be used to determine the perceived level of sweetness. The sweetness level must be designated on the entry form. Wine, champagne, sherry, mead, ale or lager yeast may be used. In all categories the honey character must be apparent in both the aroma and flavor, and an overall balance between sweetness, acidity and ingredients should be achieved. Honey should make up greater than 50 percent of fermentable ingredients. Meads should be free of harsh or stale characteristics.

25. Traditional Mead and Braggot

a) *Sparkling Traditional Mead*—Effervescent. Dry, medium or sweet (designate on entry form). Light to medium body. No flavors other than honey. Honey character in aroma and flavor. Low to medium fruity acidity. Color depends on honey type.

b) *Still Traditional Mead*—Not effervescent. Dry, medium sweet or very sweet (designate on entry form). Light to full body. Honey character in aroma and flavor. Low to medium fruity acidity. Color depends on honey type.

c) *Sparkling Braggot*—Effervescent. Made with malt and honey. Dry, medium or sweet (designate on entry form). Light to medium body. Honey flavors predominate.

d) *Still Braggot*—Not effervescent. Made with malt. Dry, medium or sweet (designate on entry form). Light to medium body. Honey flavors predominate.

26. Fruit and Vegetable Mead

Melomel is made with any fruit or vegetable except apples or grapes. Cyser is made with apples and/or apple juice. Pymment is made with grapes. Ingredients should be expressed in aroma and flavor. Color should represent ingredients. Honey character apparent in aroma and flavor. Absence of harsh or stale character. Can be dry, medium or sweet, which must be designated on entry form.

a) *Sparkling Melomel*—Effervescent. Light to medium body.

b) *Still Melomel*—Not effervescent. Light to full body.

c) *Sparkling Cyser*—Effervescent. Light to medium body.

d) *Still Cyser*—Not effervescent. Light to full body.

e) *Sparkling Pymment*—Effervescent. Light to medium body.

f) *Still Pymment*—Not effervescent. Light to full body.

27. Herb and Spice Mead

Metheglin is made with any herbs or spices. Hippocras is made with spices and grapes (spiced pymment). Ingredients should be expressed in aroma and flavor. Color should represent ingredients. Honey character must be apparent in aroma and flavor. Absence of harsh or stale character. Can be dry, medium or sweet, which must be designated on entry form.

a) *Sparkling Metheglin*—Effervescent. Light to medium body.

b) *Still Metheglin*—Not effervescent. Light to full body.

c) *Sparkling Hippocras*—Effervescent. Light to medium body.

d) *Still Hippocras*—Not effervescent. Light to full body.

CIDER

Ciders are produced by the fermentation of apple juices and optional ingredients such as fruits and spices. Wine, champagne, ale, lager or wild yeasts may be used.

28. Cider

Cider made with honey as an adjunct (cyser) should be entered in category 26: Fruit and Vegetable Mead.

a) *Still*—Not effervescent. Less than 5.5 percent alcohol by weight (7 percent by volume). Can be dry or sweet. Pale yellow color, must be clear or brilliant. Apple aroma. Light-bodied and crisp apple flavor. Sugar adjuncts may be used.

b) *Sparkling*—Effervescent but not foamy. May be force carbonated. No head. Less than 6.3 percent alcohol by weight (8 percent by volume). Dry or sweet. Pale yellow color, must be clear and brilliant. Light to medium body, crisp apple taste. Sugar adjuncts may be used.

c) *New England-Style*—Still or sparkling dry cider. Carbonation must be natural. Between 6.3 and 11 percent alcohol by weight (8 and 14 percent by volume). Pale to medium yellow color. Pronounced apple aroma. Medium to full body. Balanced by drying tannins but never hot because of excess alcohol. Adjuncts include white and brown sugars, molasses or raisins. Wild or wine yeasts only.

d) *Specialty Cider*—Any and all adjuncts and yeasts may be used. Alcohol content must be below 11 percent alcohol by weight (14 percent by volume). At least 75 percent apple juice must be used in the must.

PART VII

Entry Form

Please read the instructions in PART II of the rules and regulations brochure

Section A: Brewer Information

1. Name _____
2. Additional Brewer(s) _____
3. Address _____
4. City _____ State/Province _____ Zip/Postal Code _____
5. Country _____ Phone (H) (_____) _____ (W) (_____) _____
6. E-mail _____
7. Are you a member of an AHA Registered Homebrew Club? Yes No
If "yes," what is the name? (Please spell out full name. Do not abbreviate.) _____
8. AHA Membership Number _____
9. New Member Yes (separate \$33 check enclosed) Non-Member
10. Entry Fees Enclosed. AHA members pay \$8 per entry : _____ no. of entries x \$8 = \$ _____ total
Non-members pay \$12 per entry: _____ no. of entries x \$12 = \$ _____ total
Canadian members use current exchange rate or 1.4 (i.e., \$8 x 1.4 or \$12 x 1.4).
11. This is the _____ time I have entered the AHA National Homebrew Competition

Section B: Entry Information

12. Category and Subcategory (Print full names) _____
13. Category (1-28) _____
14. Subcategory (a-h) _____
15. Name of Brew (optional) _____
16. For Mead and Cider (check one): Dry Medium Sweet
17. SPECIAL INGREDIENTS:
If you have entered in any of the following categories 3c, 20b, 20c 21, 22, 23, 25, 26, 27, 28c, 28d refer to section I of the Rules and Regulations for instructions on filling out this table. The judges will use this important information for evaluating entries in these categories. Leave this table blank if you have not entered the above categories.
Classic Style (if applicable) _____
Special Ingredient(s) _____

1999 STYLE GUIDELINES CHART

	OG (°P) Original Gravity (Balling/Plato)	FG (°P) Final Gravity (Balling/Plato)	Percent Alc./Wgt. (Alc./Vol.)	Int'l Bittering Units	Color SRM (EBC)
Ale					
1. Barley Wine					
a) English-Style Barley Wine	1.085–120 (21– 30.0)	1.024–32 (6–8)	6.7–9.6 (8.5–12.2)	50–100	14–22 (28–43)
b) American-Style Barley Wine	1.085–120 (21– 30.0)	1.024–32 (6–8)	6.7–9.6 (8.5–12.2)	50–100	14–22 (28–43)
2. Belgian- and French-Style Ale					
a) Belgian-Style Flanders Brown/Oud Bruin	1.044–56 (11.0–14.0)	1.008–16 (2–4)	3.8–4.1 (4.8–5.2)	15–25	12–18 (24–35)
b) Belgian-Style Dubbel	1.050–70 (12.5–17.5)	1.012–16 (3–4)	4.7–5.9 (6.0–7.5)	18–25	14–18 (28–36)
c) Belgian-Style Tripel	1.060–96 (15.0–24.0)	1.016–24 (4–6)	5.5–7.9 (7.0–10.1)	20–25	4–6 (7–11)
d) Belgian-Style Pale Ale	1.044–54 (11.0–13.5)	1.008–14 (2–4)	3.2–4.9 (4.1–6.2)	20–30	4–12 (7–24)
e) Belgian-Style Pale Strong Ale	1.064–96 (16.0–24.0)	1.012–24 (3–6)	5.5–8.8 (7.0–11.0)	20–50	3.5–7 (7–14)
f) Belgian-Style Dark Strong Ale	1.064–96 (16.0–24.0)	1.012–24 (3–6)	5.5–8.8 (7.0–11.0)	20–50	7–20 (14–40)
g) Belgian-Style White (Wit)	1.044–50 (11.0–12.5)	1.006–10 (2–3)	3.8–4.1 (4.8–5.2)	15–25	2–4 (4–8)
h) French-Style Bière de Garde	1.060–80 (15.0–20.0)	1.012–16 (3–4)	3.5–6.3 (4.5–8.0)	25–30	8–12 (16–24)
3. Belgian-Style Lambic					
a) Belgian-Style Lambic	1.044–56 (11.0–14.0)	1.000–10 (0–3)	4.0–5.0 (5.1–6.4)	11–23	6–13 (12–26)
b) Belgian-Style Gueuze Lambic	1.044–56 (11.0–14.0)	1.000–10 (0–3)	4.0–5.0 (5.1–6.4)	11–23	6–13 (12–26)
c) Belgian-Style Fruit Lambic	1.040–72 (10.0–18.0)	1.008–16 (2–4)	4.0–5.5 (5.1–7.0)	15–21	n/a
4. Mild and Brown Ale					
a) English-Style Light Mild	1.030–38 (7.5–9.5)	1.004–8 (1–2)	2.7–3.2 (3.4–4.1)	10–24	8–17 (16–33)
b) English-Style Dark Mild	1.030–38 (7.5–9.5)	1.004–8 (1–2)	2.7–3.2 (3.4–4.1)	10–24	17–34 (33–67)
c) English-Style Brown	1.040–50 (10.0–12.5)	1.008–14 (2–4)	3.3–4.7 (4.2–6.0)	15–25	15–22 (30–43)
d) American-Style Brown	1.040–55 (10.0–13.8)	1.010–18 (3–5)	3.3–4.7 (4.2–6.0)	25–60	15–22 (30–43)
e) Irish-Style Red	1.040–48 (10.0–12.0)	1.010–14 (2.5–3.5)	3.2–3.6 (4.0–4.5)	22–28	11–18 (22–36)
5. English-Style Pale Ale					
a) Classic English-Style Pale Ale	1.044–56 (11.0–14.0)	1.008–16 (2–4)	3.5–4.2 (4.5–5.4)	20–40	5–14 (10–28)
b) India Pale Ale	1.050–70 (12.5–17.5)	1.012–18 (3–5)	4.0–6.0 (5.1–7.6)	40–60	6–14 (12–28)
6. American-Style Ale					
a) American-Style Pale Ale	1.044–56 (11.0–14.0)	1.008–16 (2–4)	3.5–4.3 (4.5–5.5)	20–40	4–11 (8–22)
b) American-Style Amber/Red Ale	1.048–58 (12.0–14.5)	1.012–18 (3–4.5)	3.5–4.8 (4.5–6.0)	30–40	11–18 (22–35)
c) American-Style Wheat	1.030–50 (7.5–12.5)	1.004–18 (1–5)	2.8–3.6 (3.6–4.6)	12–17	2–8 (4–16)
7. English-Style Bitter					
a) English-Style Ordinary Bitter	1.033–38 (8.2–9.5)	1.006–12 (2–3)	2.4–3.0 (3.1–3.8)	20–35	8–12 (16–24)
b) English-Style Best (Special) Bitter	1.038–45 (9.5–11.3)	1.006–12 (2–3)	3.3–3.8 (4.2–4.8)	28–46	12–14 (24–28)
c) English-Style Strong (Extra Special) Bitter	1.046–60 (11.5–15.0)	1.010–16 (3–4)	3.8–4.6 (4.8–5.9)	30–55	12–14 (24–28)
8. Scottish-Style Ale					
a) Scottish-Style Light Ale	1.030–35 (7.5–8.8)	1.006–12 (2–3)	2.2–2.8 (2.8–3.6)	9–20	8–17 (16–33)
b) Scottish-Style Heavy Ale	1.035–40 (8.7–10.0)	1.010–14 (3–4)	2.8–3.2 (3.6–4.1)	12–20	10–19 (20–37)
c) Scottish-Style Export Ale	1.040–50 (10.0–12.5)	1.010–18 (3–5)	3.2–3.6 (4.1–4.6)	15–25	10–19 (20–37)
9. Porter					
a) Brown Porter	1.045–60 (11.3–15.0)	1.008–16 (2–4)	3.5–4.7 (4.5–6.0)	20–30	20–30 (39–59)
b) Robust Porter	1.045–60 (11.3–15.0)	1.008–16 (2–4)	4.0–5.2 (5.1–6.6)	25–40	30+ (59+)
10. English- and Scottish-Style Strong Ale					
a) English Old Ale/English Strong Ale	1.055–125 (13.8–31.5)	1.010–40 (2.5–10)	4.2–8.9 (5.3–11)	24–80	8–21 (16–42)
b) Strong Scotch Ale	1.072–85 (18.0–21.3)	1.016–28 (4–7)	5.2–6.7 (6.6–8.5)	25–35	10–25 (20–49)
11. Stout					
a) Classic Irish-Style Dry Stout	1.038–48 (9.5–12.0)	1.008–14 (2–4)	3.2–4.2 (4.1–5.4)	30–40	40+ (79+)
b) Foreign-Style Stout	1.052–72 (13.0–18.0)	1.008–20 (2–5)	4.8–6.0 (6.1–7.6)	30–60	40+ (79+)
c) Sweet Stout	1.045–56 (11.3–14.0)	1.012–20 (3–5)	2.5–5.0 (3.2–6.4)	15–25	40+ (79+)
d) Oatmeal Stout	1.038–56 (9.5–14.0)	1.008–20 (2–5)	3.0–4.8 (3.8–6.1)	20–40	20+ (39+)
e) Imperial Stout	1.075–90 (18.8–22.5)	1.020–30 (5–8)	5.5–7.0 (7.0–8.9)	50–80	20+ (39+)
Lager					
12. German-Style Bock					
a) Traditional German-Style Bock	1.066–74 (16.5–18.5)	1.018–24 (5–6)	5.0–6.0 (6.4–7.6)	20–30	15–30 (30–59)
b) German-Style Helles Bock/Maibock	1.066–70 (16.5–17.5)	1.012–20 (3–5)	5.0–6.0 (6.4–7.6)	20–35	4–10 (8–20)
c) German-Style Doppelbock	1.074–80 (18.5–20.0)	1.020–28 (5–7)	5.2–6.2 (6.6–7.9)	17–27	12–30 (24–59)
d) German-Style Eisbock	1.092–116 (23.0–29.0)	n/a	6.8–11.3 (8.7–14.4)	26–33	18–50 (35–99)
13. German-Style Dark Lager					
a) Munich-Style Dunkel	1.052–56 (13.0–14.0)	1.014–18 (4–5)	3.8–4.2 (4.8–5.4)	16–25	17–20 (33–39)
b) German-Style Schwarzbier	1.044–52 (11.0–13.0)	1.012–16 (3–4)	3.0–3.9 (3.8–5.0)	22–30	25–30 (49–59)

	OG (°P) Original Gravity (Balling/Plato)	FG (°P) Final Gravity (Balling/Plato)	Percent Alc./Wgt. (Alc./Vol.)	Int'l Bittering Units	Color SRM (EBC)
14. German-Style Light Lager					
a) Munich-Style Helles	1.044-50 (11.0-12.5)	1.008-12 (2-3)	3.8-4.4 (4.8-5.6)	18-25	4-5.5 (8-11)
b) Dortmunder/European-Style Export	1.048-56 (12.0-14.0)	1.010-14 (3-4)	4.0-4.8 (5.1-6.1)	23-29	3-5 (6-10)
15. Classic Pilsener					
a) German-Style Pilsener	1.044-50 (11.0-12.5)	1.006-12 (2-3)	3.6-4.2 (4.6-5.4)	30-40	3-4 (6-8)
b) Bohemian-Style Pilsener	1.044-56 (11.0-14.0)	1.014-20 (4-5)	3.2-4.0 (4.1-5.1)	35-45	3-7 (6-14)
c) American-Style Pilsener	1.045-60 (11.3-15.0)	1.012-18 (3-5)	3.9-4.7 (5.0-6.0)	20-40	3-6 (6-12)
16. American-Style Lager					
a) American-Style Lager	1.040-46 (10.0-11.5)	1.006-10 (2-3)	3.2-3.8 (4.1-4.8)	5-17	2-4 (4-8)
b) American-Style Light Lager	1.024-40 (6.0-10.0)	1.002-8 (1-2)	2.8-3.5 (3.6-4.5)	8-15	2-4 (4-8)
c) American-Style Lager/Ale or Cream Ale	1.044-56 (11.0-14.0)	1.004-10 (1-3)	3.4-4.5 (4.3-5.7)	10-22	2-5 (4-10)
d) American-Style Premium Lager	1.046-50 (11.5-12.5)	1.010-14 (3-4)	3.6-4.0 (4.6-5.1)	13-23	2-6 (4-12)
e) American-Style Dark Lager	1.040-50 (10.0-12.5)	1.008-12 (2-3)	3.2-4.4 (4.1-5.6)	14-20	14-25 (28-50)
17. Vienna/Märzen/Oktobfest					
a) Vienna-Style Lager	1.046-56 (11.5-14.0)	1.012-18 (3-5)	3.8-4.3 (4.8-5.5)	22-28	8-12 (16-24)
b) German-Style Märzen/Oktobfest	1.050-56 (12.5-14.0)	1.012-20 (3-5)	4.0-4.7 (5.1-6.0)	18-25	5-15 (8-30)
Mixed Style					
18. German-Style Ale					
a) German Style Kölsch/Köln-Style Kölsch	1.042-48 (10.5-12)	1.008-12 (2-3)	3.8-4.2 (4.8-5.2)	20-32	3-5 (6-10)
b) German-Style Brown Ale/Düsseldorf-Style Altbier	1.044-48 (11.0-12.0)	1.008-14 (2-4)	3.6-4.0 (4.6-5.1)	25-48	11-19 (22-37)
19. German-Style Wheat Beer					
a) Berliner-Style Weisse	1.028-32 (7.0-8.0)	1.004-6 (1-2)	2.2-2.7 (2.8-3.4)	3-6	2-4 (4-8)
b) German-Style Weizen/Weissbier	1.046-56 (11.5-14.0)	1.008-16 (2-4)	3.9-4.4 (5.0-5.6)	10-15	3-9 (6-18)
c) German-Style Dunkelweizen	1.048-56 (12.0-14.0)	1.008-16 (2-4)	3.8-4.3 (4.8-5.5)	10-15	16-23 (32-45)
d) German-Style Weizenbock	1.066-80 (16.5-20.0)	1.016-28 (4-7)	5.5-7.5 (7.0-9.6)	10-15	5-30 (10-59)
20. Smoked Beer					
a) Bamberg-Style Rauchbier	1.048-52 (12.0-13.0)	1.012-16 (3-4)	3.4-3.8 (4.3-4.8)	20-30	10-20 (20-39)
b) Classic-Style Smoked Beer	refer to individual Classic Styles				
c) Other Smoked Beer	vary widely				
21. Fruit and Vegetable Beer					
a) Fruit and Vegetable Beer	1.030-110 (7.5-27.5)	1.006-30 (2-8)	2.0-9.5 (2.5-12.1)	5-70	5-50 (10-99)
b) Classic-Style Fruit Beer	refer to individual Classic Styles				
22. Herb and Spice Beer					
a) Herb and Spice Beer	1.030-110 (7.5-27.5)	1.006-30 (2-8)	2.0-9.5 (2.5-12.1)	5-70	5-50 (10-99)
b) Classic-Style Herb and Spice Beer	refer to individual Classic Styles				
23. Specialty and Experimental Beer					
a) Specialty Beer	1.030-110 (7.5-27.5)	1.006-30 (2-8)	2.0-9.5 (2.5-12.1)	0-100	1-100 (2-197)
b) Classic-Style Specialty Beer	refer to individual Classic Styles				
24. California Common Beer					
a) California Common Beer	1.040-55 (10.0-13.8)	1.012-18 (3-5)	2.8-3.9 (3.6-5.0)	35-45	8-17 (16-33)
25. Traditional Mead and Braggot					
a) Sparkling Traditional Mead	1.050-100 (12.5-25.0)	n/a	3.9-8.6 (5.0-11.0)	n/a	n/a
b) Still Traditional Mead	1.090-140 (22.5-35.0)	n/a	8.6-11.8 (11.0-15.0)	n/a	n/a
c) Sparkling Braggot	1.050-100 (12.5-25.0)	n/a	3.9-8.6 (5.0-11.0)	n/a	n/a
d) Still Braggot	1.090-140 (22.5-35.0)	n/a	8.6-11.8 (11.0-15.0)	n/a	n/a
26. Fruit and Vegetable Mead					
a) Sparkling Melomel	1.050-90 (12.5-22.5)	n/a	3.9-8.6 (5.0-11.0)	n/a	n/a
b) Still Melomel	1.090-140 (22.5-35.0)	n/a	8.6-11.8 (11.0-15.0)	n/a	n/a
c) Sparkling Cyser	1.050-90 (12.5-22.5)	n/a	3.9-8.6 (5.0-11.0)	n/a	n/a
d) Still Cyser	1.090-140 (22.5-35.0)	n/a	8.6-11.8 (11.0-15.0)	n/a	n/a
e) Sparkling Pymment	1.050-90 (12.5-22.5)	n/a	3.9-8.6 (5.0-11.0)	n/a	n/a
f) Still Pymment	1.090-140 (22.5-35.0)	n/a	8.6-11.8 (11.0-15.0)	n/a	n/a
27. Herb and Spice Mead					
a) Sparkling Metheglin	1.050-90 (12.5-22.5)	n/a	3.9-8.6 (5.0-11.0)	n/a	n/a
b) Still Metheglin	1.090-140 (22.5-35.0)	n/a	8.6-11.8 (11.0-15.0)	n/a	n/a
c) Sparkling Hippocras	1.050-90 (12.5-22.5)	n/a	3.9-8.6 (5.0-11.0)	n/a	n/a
d) Still Hippocras	1.090-140 (22.5-35.0)	n/a	8.6-11.8 (11.0-15.0)	n/a	n/a
28. Cider					
a) Still Cider	1.045-53 (11.3-13.3)	n/a	5.5 (7.0)	n/a	n/a
b) Sparkling Cider	1.045-61 (11.3-15.3)	n/a	6.3 (8.0)	n/a	n/a
c) New England-Style Cider	1.061-105 (15.3-26.3)	n/a	6.3-11.0 (8.0-14.0)	n/a	n/a
d) Specialty Cider	1.045-105 (11.3-26.3)	n/a	4.6-11.0 (5.9-14.0)	n/a	n/a



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