

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 Pyment	1.050-90 (12.5-22.5)	n/a	3.9-8.6 (5.0-11.0)	n/a	n/a
f) Still Pyment	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