

CATEGORIES, STYLES & SPONSORS FOR SABSOSA 2005

CATEGORY	Styles & code number	Brief description
1. LOW ALCOHOL (<3.5% alc)	1:1 - Australian Lager 1:2 - Wheat 1:3 - English Ordinary Bitter 1:4 - English Mild	Low alcohol, light bodied, good quaffing beer. Must specify OG & FG on entry form.
2. BRITISH ALE	2:1 - English Bitter 2:2 - English Special Bitter 2:3 - English Pale Ale 2:4 - Irish Ale 2:5 - Scottish Ale	Pale to copper coloured ale, English ones typical of traditional English-style draught beer. Malt character evident in Scottish style.
3. PALE ALE (COLONIAL)	3:1 - Australian Pale Ale 3:2 - American Pale Ale 3:3 - California Steam Beer 3:4 - India Pale Ale	Medium to high bitterness. Medium to high hop flavour & aroma. Some maltiness desirable. Different styles use different hop & yeast varieties.
4. DARK ALE	4:1 - Australian Dark 4:2 - English Brown 4:3 - American Brown 4:4 - Brown Porter 4:5 - Robust Porter	Increasing colour and bitterness down list. Low to medium maltiness and body. Light-medium hop character.
5. STRONG ALE (>6% alc)	5:1 - English Strong Ale 5:2 - Strong Scotch Ale 5:3 - Barley Wine 5:4 - Imperial Stout	Full-bodied, complex maltiness. Very noticeable alcohol in stronger examples. Great variety of styles with different dominant character.
6. STOUT	6:1 - Classic Dry Irish 6:2 - Foreign / Australian 6:3 - Sweet 6:4 - Oatmeal	Black colour. Distinctive dry roast bitterness, except in last two. Usually no hop flavour or aroma. Light to medium to full-bodied.
7. PALE LAGER	7:1 - Kölsch 7:2 - Pale Continental Lager 7:3 - Munich Helles 7:4 - Dortmunder Export 7:5 - Classic American 7:6 - German Pilsner 7:7 - Bohemian Pilsner	Very clean-tasting with malt character evident. Bitterness and body increasing down list. Only noble hop aroma & flavour should be evident.
8. DARK LAGER	8:1 - Munich Dunkel 8:2 - Schwarzbier 8:3 - Altbier 8:4 - Vienna, Oktoberfest/ Marzen	Very clean. Strong malty character. Hop balance prevents lingering sweetness.
9. STRONG LAGER (>6% alc)	9:1 - Strong Pale Lager 9:2 - Traditional Bock 9:3 - Helles Bock 9:4 - Doppelbock	Strong aroma of sweet malt. Often poor head retention due to high alcohol. No hop aroma. Presence of esters & diacetyl should be penalized.
10. PALE AUSTRALIAN LAGER	10:1 - Australian Lager 10:2 - Australian Bitter 10:3 - Premium Australian Lager	A light coloured, refreshing beer. Should be clear and well carbonated. Premium lager should have more malt and body.
11. WHEAT BEER	11:1 - Australian 11:2 - Weizen 11:3 - Dunkel Weizen 11:4 - Weizenbock	Phenolic character from special wheat yeasts dominant. Low hop bitterness. Medium body.
12. BELGIAN & FRENCH ALE	12:1 - Belgian Wit 12:2 - Belgian Pale Ale 12:3 - Dubbel, Tripel 12:4 - Trappist, Lambic 12:5 - Bière de Garde 12:6 - Saison	Complex, light to medium to full-bodied, low to medium bitterness. Some fruity esters from yeast in some styles.
13. FRUIT, HERBS SPECIALTY EXPERIMENTAL & HISTORICAL BEER	Specify the fruit, herb, spice, smoked malt or other adjunct. Includes unusual styles not listed elsewhere.	Good balance between base beer & fruit/herb etc. Beer style must be specified.

BEST KIT/EXTRACT of SHOW, TROPHY SPONSORED BY **COOPERS** BREWERY

BEST MASH of SHOW, TROPHY SPONSORED BY **AUSBULK**

BEST BREWER of SHOW, SPONSORED BY **HOLDFAST BREWPUB**