

# **2004 Australian Amateur Brewing Championship Style Guidelines – ACTABC Edition**

**Note:** These Guidelines are identical to the 2004 AABC Style Guidelines with the exception of the addition of Categories 14 (Ciders) & 15 (Meads) which the Canberra Brewers have included in the ACT Amateur Brewing Championship. Also note that entries for Meads and Ciders will not be judged in the AABC 2004.

The following Categories and Styles have been agreed upon for the 2004 competition. Entrants to the Australian Amateur Brewing Championship must first qualify by placing 1<sup>st</sup>, 2<sup>nd</sup> or 3<sup>rd</sup> (and scoring at least 60% of maximum points) at an endorsed State Championship. Brewers are then entitled to enter a beer in that Category in the AABC. Beers will be judged against the Style Guidelines in this document. For this reason, brewers must specify one of the listed Styles for each entry. The organizers reserve the right to reclassify non-conforming entries to a listed Style.

**Note:** Judging will be carried out at appropriate serving temperatures for the beers, typically about 10°C for ales and about 5°C for lagers.

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## **1. LOW ALCOHOL (< 3.5% alc.)**

Australian Lager  
Wheat  
English Ordinary Bitter  
English Mild

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## **2. BRITISH ALE**

English Bitter  
English Special Bitter  
English Pale Ale  
Irish Ale  
Scottish Ale

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## **3. PALE ALE**

Australian Pale Ale  
American Pale Ale  
California Steam Beer  
India Pale Ale

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## **4. DARK ALE**

Australian Dark  
English Brown  
American Brown  
Brown Porter  
Robust Porter

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## **5. STRONG ALE (> 6% alc.)**

English Strong Ale  
Strong Scotch Ale  
Barley Wine  
Imperial Stout

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## **6. STOUT**

Classic Dry Irish  
Foreign/ Australian  
Sweet  
Oatmeal

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## **7. PALE LAGER**

Kölsch  
Pale Continental Lager  
Munich Helles  
Dortmunder Export  
Classic American Pilsner  
German Pilsner  
Bohemian Pilsner

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## **8. DARK LAGER**

Munich Dunkel  
Schwarzbier

Altbier  
Vienna  
Oktoberfest/Maerzen

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## **9. STRONG LAGER**

Strong Pale Lager  
Traditional Bock  
Helles Bock  
Doppelbock

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## **10. PALE AUSTRALIAN LAGER**

Australian Lager  
Australian Bitter  
Premium Australian Lager

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## **11. WHEAT BEER**

Australian  
Weizen  
Dunkelweizen  
Weizenbock

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## **12. BELGIAN and FRENCH ALE**

Belgian Wit  
Belgian Pale Ale  
Dubbel  
Tripel  
Trappist  
Lambic  
Bière de Garde  
Saison

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## **13. FRUIT, SPECIALTY, HISTORICAL & EXPERIMENTAL**

Fruit  
Herb  
Smoked  
Other Specialty

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## **13. CIDER**

Dry Cider  
Sweet Cider

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## **14. MEAD**

Dry Mead  
Sweet Mead  
Cyser  
Braggot  
Melomel  
Metheglin  
Pyment

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**1. LOW ALCOHOL (< 3.5% alc.)****1.1 AUSTRALIAN LAGER****AROMA**

**General:** Low malt with little to no hop. May have slight sweetness.

**APPEARANCE**

**General:** Light straw. Clear. High carbonation causing a medium head with low to medium retention.

**FLAVOUR**

**General:** Clean with low to mild malt, low to no hop flavour. Lingering hop bitterness at finish.

**Specific:** Balance toward sweetness but bitter finish.

**BODY**

Light to thin.

**OVERALL IMPRESSION**

Light-coloured, clean tasting beer. Low flavour levels make off-flavours obvious.

**1.2 WHEAT****AROMA**

**General:** Low fruity esters, e.g. banana.

**Specific:** Some yeast. No hop or diacetyl.

Lactic sourness ok, and may be quite noticeable in an example of Berliner Weisse.

**APPEARANCE**

**General:** Pale yellow, highly carbonated to effervescent giving rise to a large foamy head.

**Specific:** Head retention not critical. Cloudiness acceptable.

**FLAVOUR**

**General:** Wheat malt should be noticeable and may dominate. Low hop bitterness permissible but no hop flavour. The finish is dry and sometimes sour. Highly carbonated.

**Specific:** Some fruity notes. Examples of Berliner Weisse show sharp lactic sourness.

**BODY**

Light to thin.

**OVERALL IMPRESSION**

Sharp and refreshing with a dry, and in some examples, sour finish. Champagne-like qualities from the high carbonation. Examples range from low alcohol versions of American Wheat Ale and Redback, to Berliner Weisse.

**1.3 ENGLISH ORDINARY BITTER****AROMA**

**General:** Low to medium malt. Hop presence desirable but not essential, should not dominate.

**Specific:** Some fruity esters with low diacetyl OK.

**APPEARANCE**

**General:** Gold to copper-brown. Clear. Low carbonation, little head.

**FLAVOUR**

**General:** Malt with grain notes dominating initially with hop flavour emerging. Medium hop bitterness at the finish.

**Specific:** Low diacetyl OK.

**BODY**

Light to medium.

**OVERALL IMPRESSION**

Easy drinking. Malt giving way to medium bitterness at finish. Low carbonation.

**1.4 ENGLISH MILD****AROMA**

**General:** Low level of malt, some fruit esters OK.

**Specific:** No noticeable hop aroma.

**APPEARANCE**

**General:** Light amber to dark brown. Clear. Low carbonation, so small head.

**FLAVOUR**

**General:** Full malt flavour but no burnt roastiness. Can be slightly nutty. Balance toward maltiness. No noticeable hop.

**Specific:** Balance favouring malt, low hop bitterness and low carbonation gives a smooth mouthfeel for a low alcohol beer.

**BODY**

Light to light-medium.

**OVERALL IMPRESSION**

A light flavoured, malt accentuated beer, well suited as a session beer. Refreshing, yet full of flavour.

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**2. BRITISH ALE****2.1 ENGLISH BITTER****AROMA**

**General:** Mild to moderate fruitiness. Hop aroma moderate to none. Diacetyl and caramel aromas moderate to none. The best examples have some malt aroma.

**APPEARANCE**

**General:** Medium gold to medium copperbrown. May have very little head due to low carbonation.

**FLAVOUR**

**General:** Medium to high bitterness. May or may not have hop flavour, diacetyl and fruitiness. Crystal malt flavour very common.

**Specific:** Balance varies from even to decidedly bitter, although the bitterness should not completely overpower the malt flavour. Low to moderate carbonation.

**BODY**

Light to medium-light.

**OVERALL IMPRESSION**

Low gravity, low alcohol levels and low carbonation make this an easy-drinking session beer.

**2.2 ENGLISH SPECIAL BITTER****AROMA**

**General:** Moderate fruitiness. Hop aroma high to none. Diacetyl and caramel aroma moderate to none. The best examples have some malt aroma. Some esters eg apple, pear drops acceptable.

**FLAVOUR****APPEARANCE**

**General:** Medium gold to medium copperbrown. May have very little head due to low carbonation.

**General:** Malt flavour apparent. Medium to high bitterness. Diacetyl and fruitiness moderate to none.

**Specific:** Some crystal malt flavour and a moderate amount of hop flavour are common. Balance varies from even to decidedly bitter, although the bitterness should not completely overpower the malt flavour. Low to moderate carbonation.

**BODY**

Medium-light to medium.

**OVERALL IMPRESSION**

A flavourful, yet refreshing, session beer. More evident malt flavour than in an ordinary bitter.

**2.3 ENGLISH PALE ALE****AROMA**

**General:** Moderate fruitiness. Malt aroma apparent. Hop aroma high to none. Diacetyl and caramel aroma moderate to none.

**APPEARANCE**

Copper to dark amber-brown. May have very little head.

**FLAVOUR**

**General:** Malt flavours evident. Crystal malt flavour common. Hop flavour ranges low to strong. Diacetyl and fruitiness moderate to none. Sometimes “nutty”.

**Specific:** Balance varies from even to quite bitter, although malt flavour should not be completely overpowered. Moderate carbonation level. Warming from alcohol may be noticeable, but should not be strong.

**BODY**

Medium to medium-full.

**OVERALL IMPRESSION**

A solidly flavoured beer in terms of both malt and hops. More evident malt and hop flavours than in a bitter.

**2.4 IRISH ALE****AROMA**

**General:** Hop aroma low to none. Fruity esters OK. Diacetyl low to none.

**APPEARANCE**

Light red-amber-copper to light brown. Chill or slight yeast haze OK.

**FLAVOUR**

**General:** Low to medium candy-like caramel sweetness. Medium hop bitterness and flavour.

**Specific:** Fruity esters OK. No diacetyl. Medium carbonation.

**BODY**

Medium.

**OVERALL IMPRESSION**

Complex flavours of hops, caramel sweetness, and low levels of fruity esters.

**2.5 SCOTTISH ALE****AROMA**

**General:** Malt is evident. Hops low to none. Fruitiness low to none.

**Specific:** A mild smoky and/or toasty/roasty character may be detected as may some diacetyl.

**APPEARANCE**

**General:** Dark amber to dark copper-brown but not opaque. Some cloudiness OK. Low to medium carbonation.

**FLAVOUR**

**General:** Malt should dominate with subdued esters and just enough hop bitterness to prevent cloying sweetness.

**Specific:** A very slight toasty/roasty and/or chocolate-like character may be present. Caramel flavour from medium to none acceptable. Low levels of diacetyl are acceptable.

**BODY**

Medium, should not be overtly alcoholic or warming. Creamy, mouthfeel.

**OVERALL IMPRESSION**

Clean and malty with perhaps a faint touch of smoke and few esters. McEwans (70 & 80 Shilling), Belhaven (70 & 80 Shilling) are good examples.

**3. PALE ALE****3.1 AUSTRALIAN PALE ALE****AROMA**

**General:** Lightly malty. Fruitiness (banana/grapefruit) from the high primary fermentation temperature OK, but may be subdued. **Specific:** Slightly peppery hop aroma.

**APPEARANCE**

**General:** Light straw to golden. Cloudiness due to yeast acceptable.

**FLAVOUR**

**General:** Initial balance towards malt with a long dry finish, often with a pronounced, lingering hop flavour/bitterness.

**Specific:** Fruitiness/esters desirable, with apples and banana dominating. High carbonation level.

**BODY**

Low to medium.

**OVERALL IMPRESSION**

Lightly malty initially and sometimes quite fruity, but with a thirst-quenching finish. Coopers Sparkling Ale is the example.

**3.2 AMERICAN PALE ALE****AROMA**

**General:** Moderate to strong hop aroma from dry hopping or late kettle additions of American hop varieties. Citrus-like hop aroma very common.

**Specific:** Esters usually low. Diacetyl moderate to none.

**APPEARANCE**

**General:** Pale golden to amber.

**FLAVOUR**

**General:** Moderate to high hop flavour, commonly citrus-like (Cascade), but other American hop variety flavours acceptable. Malt flavour moderate relative to aggressive hop flavour and bitterness. Balance towards bitterness. Caramel flavour is usually restrained. Diacetyl moderate to none. Carbonation borders on effervescent in some examples.

**BODY**

Many are rather light, refreshing and more highly carbonated than many other styles, but body can reach medium.

**OVERALL IMPRESSION**

Should be aggressively hopped & refreshing and free of esters and diacetyl as fermentation by-products.

**3.3 CALIFORNIA STEAM BEER****AROMA**

**General:** May have a pronounced woody or rustic hop aroma (eg. from Northern Brewer). Restrained fruitiness. Moderate toasted malt aroma acceptable. **Specific:** Diacetyl low to none.

**APPEARANCE**

Dark gold to copper to medium amber.

**FLAVOUR**

**General:** Malty, pronounced hop bitterness. Rustic/woody hop flavour medium to none. May have a toasted (not roasted) malt and caramel-like flavour.

**Specific:** Diacetyl low to none. Medium to medium-high carbonation.

**BODY**

Medium.

**OVERALL IMPRESSION**

A beer with solid malt and hop expression although not as aggressive as American Pale Ale. Mildly fruity and having woody/rustic hop character.

**3.4 INDIA PALE ALE****AROMA**

**General:** A prominent hop aroma of floral, grassy, or fruity characteristic typical. A caramel-like or toasty malt presence may also be noted, but should be at a low level. Fruitiness, either from esters or hops, desirable.

**APPEARANCE**

**General:** Medium gold to deep copper. Should be clear, although some haze at cold temperatures is acceptable.

**FLAVOUR**

**General:** Hop flavour medium to high, with assertive hop bitterness. Malt flavour comparatively low to medium, but sufficient to support the hop aspect. Despite the substantial hop character typical of these beers, sufficient malt flavour, body and complexity to support the hops will provide the best balance.

**Specific:** Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops should add to the overall complexity. Some alcohol warming may be sensed in stronger versions. Often a very long, bitter finish.

**BODY**

Smooth, medium-bodied mouthfeel without astringency, although it has moderate carbonation. Overall dry sensation in the presence of malt sweetness.

**OVERALL IMPRESSION**

Decidedly dry, hoppy, moderately strong pale ale.

**4. DARK ALE****4.1 AUSTRALIAN DARK****AROMA**

**General:** A mild, dry, malty aroma, with low to moderate fruitiness and toasty or light roasty notes. No hop aroma, caramel or diacetyl. Clean.

**Specific:** Any yeasty notes or phenolics should be penalized, as should any excessive fruitiness or sweet caramel characters. Slight chocolate is OK. Clean aroma is essential.

**APPEARANCE**

**General:** Dark brown, semi-opaque. Moderate head.

**Specific:** Mid-brown to almost black and opaque. Frothiness of head or flatness should be penalized.

**FLAVOUR**

**General:** A mild, dry maltiness with low roasty notes balanced by low hop bitterness. No hop flavour or diacetyl. Low to moderate fruitiness OK. Dry maltiness on the finish. Clean and quaffable. Low to medium carbonation.

**Specific:** Any phenolics, diacetyl, yeasty flavours, astringency, harshness, or noticeable sweetness or alcohol, should be penalized.

**BODY**

Light to medium.

**OVERALL IMPRESSION**

A dry, mildly flavoured, malt dominated, session beer. Toohey™s Old is the example.

**4.2 ENGLISH BROWN (NORTHERN)****AROMA**

**General:** Caramel and toffee or nut aroma, with supporting low fruitiness OK. Low fragrant hop aroma OK. Very low diacetyl OK.

**Specific:** Any yeasty notes or phenolics should be penalized, as should any dark malt roastiness or assertive hop aroma.

**APPEARANCE**

**General:** Dark amber to light brown. Creamy head.

**Specific:** Haziness or frothiness of head should be penalized.

**FLAVOUR**

**General:** Caramel/toffee/biscuit-like malt flavours, which are just off-dry. Moderate balancing bitterness. Slight hop flavour OK. Low fruitiness OK. Off-dry malt finish with a slight bitterness.

**Specific:** Any phenolics, diacetyl, yeasty flavours, astringency, harshness, or noticeable alcohol should be penalized. Excessive hop character should be penalized.

**BODY**

Light to medium.

**OVERALL IMPRESSION**

Maltier, sweeter, and more caramel than Australian dark, but still a quaffing beer. Not meant as a sipping, contemplative, nectar, and should be considered out of style if it is.

**4.3 AMERICAN BROWN****AROMA**

**General:** Caramel to chocolate maltiness, supported by a mild background hop aroma, or balanced by a more assertive American varietal hop aroma (e.g. citrusy Cascade). Background fruitiness, and virtually no diacetyl.

**Specific:** Yeasty notes or phenolics should be penalized. Assertive hop aroma is more typical of American homebrew than commercial examples, but is OK.

**APPEARANCE**

**General:** Dark copper to dark brown. Creamy head.

**Specific:** Haziness, or frothiness or flatness of head should be penalized.

**FLAVOUR**

**General:** Caramel to chocolate maltiness, supported by a mild background hop flavour, or balanced by a more assertive American varietal hop flavours. Background fruitiness, and virtually no diacetyl. A medium bitterness balances the sweet maltiness. Medium carbonation, and a balanced malt/hop finish.

**Specific:** Any phenolics, diacetyl, yeasty flavours, astringency or harshness should be penalized. Assertive hop flavour OK (as for aroma).

**BODY**

Medium.

**OVERALL IMPRESSION**

Darker in colour, having darker malt flavours, possessing more hop character, and possibly more alcohol, than northern English brown ales.

**4.4 BROWN PORTER****AROMA**

**General:** Malt aroma with mild roastiness should be evident. Hop aroma may be moderate to low. Esters and diacetyl may be moderate to none.

**Specific:** Harsh burnt aromas or pungent hoppiness should be penalized.

**APPEARANCE**

**General:** Clear, mid- to deep-brown. Moderate to good head retention. Low to moderate carbonation

**FLAVOUR**

**General:** Malt flavour will include mild to moderate roastiness. Hop flavour low to none. Hop bittering will vary the balance from slightly malty to slightly bitter. Diacetyl, and sourness or sharpness from dark malt grains should be low to none.

**Specific:** This Porter differs from the Robust style having a smoother more well-rounded malt character and more restrained hop bitterness and flavour.

**BODY**

Medium-light to medium. Smooth mouthfeel from low to moderate carbonation.

**OVERALL IMPRESSION**

A fairly substantial dark ale, with some roast characteristics. Darker, more bitter, and more strongly flavoured than a Brown Ale, but having smoother more well-rounded malt character than Robust Porter, with more restrained hop bitterness and flavour. James Squire's Porter is a typical Brown Porter.

#### 4.5 ROBUST PORTER

**AROMA**

Roast malt or grain aroma, often coffee-like or chocolate-like, should be evident. Hop aroma moderate to low. Fruity esters and diacetyl are moderate to none.

**APPEARANCE**

Dark brown to black colour, may be garnet-like. Clarity may be difficult to discern in such a dark beer. Head retention should be moderate to good.

**FLAVOUR**

Malt flavour usually features coffee-like or chocolate-like roasty dryness. Overall flavour may finish from medium sweet to dry, depending on grist composition, hop bittering level, and attenuation. May have a sharp character from dark roasted grains. Hop flavour varies widely. Diacetyl moderate to none.

**BODY**

Medium to medium-full bodied. Low to moderate carbonation.

**OVERALL IMPRESSION**

A substantial dark ale with complex roasty malt, hop and fermentation characteristics.

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### 5. STRONG ALE (> 6% alc.)

#### 5.1 ENGLISH STRONG ALE

**AROMA**

**General:** Malty with fruity esters. Little to no hop.

**Specific:** Can have sherry/port wine undertones.

**APPEARANCE**

**General:** Straw to dark red. Low carbonation and low head retention.

**FLAVOUR**

**General:** Malty sweetness, nutty in character, with plenty of fruity esters. Finish can be dry to sweet. Hop bitterness to partially balance sweetness but must not predominate. Varietal hop characteristics absent. Alcohol discernable.

**Specific:** Young examples tend toward syrupiness, well-aged examples have Madeira/port wine flavours from oxidation. Darker examples should not have roast characteristics. Low carbonation.

**BODY**

Medium to full body.

**OVERALL IMPRESSION**

Rich maltiness with subtle alcohol warming. Overall sweetness.

#### 5.2 STRONG SCOTCH ALE

**AROMA**

**General:** Strong malt presence with caramel overtones. No hop.

**Specific:** Low level of roast desirable.

**APPEARANCE**

**General:** Dark amber to dark copper-brown but not opaque. Some cloudiness OK. Low to medium carbonation.

**FLAVOUR**

**General:** Malt and caramelised malt sweetness. Low to nil hop flavours with low bitterness. Clean intense flavours with malt dominant. Alcohol warmth.

**Specific:** Slight roast or smokiness desirable. Moderate diacetyl acceptable.

**BODY**

Full bodied, almost chewy.

**OVERALL IMPRESSION**

Rich and malty with complex roast/smoky undertones. Alcohol warmth present.

#### 5.3 BARLEY WINE

**AROMA**

**General:** Moderate to intense fruitiness – more caramel sweetness than maltiness. Hop varies from low to high.

**Specific:** Low to medium diacetyl OK.

**APPEARANCE**

**General:** Gold to dark amber, even brown. Clear. Low head retention OK.

**FLAVOUR**

**General:** Fruity with a great intensity of malt. Hop bitterness may be present but should not dominate the finish. Alcohol warmth present.

**Specific:** Oxidation in the form of wine/sherry flavours OK in well-aged examples.

**BODY**

Full bodied with an almost syrupy feel.

**OVERALL IMPRESSION**

Rich and sweet, alcohol warmth evident.

#### 5.4 IMPERIAL STOUT

**AROMA**

**General:** Distinct maltiness and fruitiness with intense roasted grain notes.

**Specific:** Fruity esters and hop aromas should be detected.

**APPEARANCE**

**General:** Very dark reddish to black in colour, opaque. Thick, creamy, white to tan, long lasting head. Low carbonation.

**FLAVOUR**

**General:** High in complex malt and fruit flavours with balance provided by roasted grains and high hop bitterness. Alcohol should be evident, low diacetyl OK.

**Specific:** Complex malt, fruit and roast characters, possibly burnt currant, coffee and cocoa. Full-bodied with a relatively dry to moderately sweet finish with some lingering roastiness and warming character most desirable.

**BODY**

Full bodied and rich, alcohol perceptible.

**OVERALL IMPRESSION**

A full-bodied very dark reddish to black opaque ale. Malt and roast driven with fruity esters, finish can vary from relatively dry to moderately sweet and have a warming feel with a lingering roast aftertaste.

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## 6. STOUT

### 6.1 CLASSIC DRY IRISH STOUT

**AROMA**

**General:** Distinct malt and caramel with lifted roasted grain notes. Esters or hop aromas should not be detected.

**Specific:** Very slight lactic/sour aroma is desirable.

**APPEARANCE**

**General:** Very black, completely opaque. Thick, creamy, white to tan, long lasting head. Medium to low carbonation.

**FLAVOUR**

**General:** Malty caramel flavours balanced by moderate bitterness provided by both hops and roasted grains. Hop flavour should not be detected.

**Specific:** Well-balanced complex malt and roast characters and a distinct dry finish with light body are the hallmarks of this style. A very slight acidic/sour tang is desirable.

**BODY**

Light to light-medium.

**OVERALL IMPRESSION**

A black, opaque malt and roast driven ale with a distinctive dry and preferably slightly sour tang in the aftertaste. Body should be light and excessive body should be penalized. Any hop aroma or flavour present should be penalized. Imported Guinness is the example.

### 6.2 AUSTRALIAN/FOREIGN STOUT

**AROMA**

**General:** Distinct malt and caramel with significant roasted grain notes. Hop aromas should not be detected.

**Specific:** Fruity esters are acceptable but should be low.

**APPEARANCE**

**General:** Very black, completely opaque. Thick, creamy, white to tan, long lasting head. Medium carbonation.

**FLAVOUR**

**General:** Malty caramel flavours balanced by moderate to high bitterness provided by roasted grains and hops. More full-bodied and alcoholic than the classic dry Irish style. Hop flavour should not be detected.

**Specific:** Well-balanced complex malt and roast characters and a distinct dry finish with medium body are the hallmarks of this style.

**BODY**

Medium.

**OVERALL IMPRESSION**

A black, opaque malt and roast driven ale with a distinctive dry aftertaste. Body should be medium

and noticeably fuller than the classic dry Irish style. Any hop aroma or flavour present should be penalized.

### 6.3 SWEET STOUT

**AROMA**

**General:** Sweet malt, chocolate, and caramel balanced by roast grain characters. Fruitiness acceptable. Hop aroma should not be detected.

**Specific:** A distinct sweet malty aroma is desirable. Diacetyl medium to none.

**APPEARANCE**

**General:** Very dark amber to black. Thick, creamy, white to tan, long lasting head. Low carbonation.

**FLAVOUR**

**General:** Well-balanced sweet malt and roast grain character with no perceptible hop flavour and low bitterness.

**Specific:** Distinctly sweet but in good balance with the malt and roast characters. Noticeably full bodied.

**BODY**

Full.

**OVERALL IMPRESSION**

A mouth-filling, black, opaque ale, noticeably sweet, but in balance with roasted grain characters. Any hop aroma or flavour present should be penalized. Carbonation must be low.

### 6.4 OATMEAL STOUT

**AROMA**

**General:** Sweet malt, chocolate, and caramel balanced by roast grain characters. Low to medium fruitiness. Hop aroma low to none.

**Specific:** A distinct mild roasted grain aroma is desirable. Diacetyl medium to none.

**APPEARANCE**

**General:** Very black, completely opaque. Thick, creamy, white to tan, long lasting head. Low carbonation.

**FLAVOUR**

**General:** Medium sweet to medium dry, with the complexity of dark roasted grains prominent. Medium bitterness with no perceptible hop flavour. May have a slight nuttiness.

**Specific:** May have a slight nuttiness. Diacetyl low to medium. Very smooth.

**BODY**

Full.

**OVERALL IMPRESSION**

A full-bodied, black, opaque ale, with a medium sweet to medium dry balance. Any hop aroma or flavour present should be penalized. Carbonation must be low.

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## 7. PALE LAGER

### 7.1 KÖLSCH

**AROMA**

**General:** Light hop aroma from German noble or Czech Saaz hops. Maltiness none to low.

**Specific:** No diacetyl. Possible hint of fruitiness from primary fermentation at ale temperatures. Low sulphur aroma, similar to pale continental lagers, is acceptable, particularly in young examples.

**APPEARANCE**

Very pale to light gold. Very clear/brilliant. White head lingers as Belgian lace on the sides of the glass.

#### **FLAVOUR**

**General:** Soft, rounded palate. Light hop fruitiness and a delicate dryness in the finish. Clean fermentation with just a little residual fruitiness from ale fermentation temperatures.

**Specific:** Medium-low bitterness. Balanced toward bitterness but malt character should not be completely overshadowed. Vinous. No diacetyl. Medium carbonation. Smooth, crisp mouthfeel.

#### **BODY**

Light side of medium.

#### **OVERALL IMPRESSION**

A delicately balanced beer with just a hint of flavour/aroma hops and fruitiness that finishes delicately dry with a crisply refreshing bitterness over a base of smooth, rounded Pils malt flavour.

### **7.2 PALE CONTINENTAL LAGER**

#### **AROMA**

**General:** A low mild malt aroma, supplemented by a very low to low pleasant, preferably noble type hop aroma. Very clean, well-balanced.

**Specific:** Low DMS OK. Estery fruitiness, diacetyl, and any phenolic or yeasty notes, should be absent. Any caramel notes, pungent hoppiness or off-aromas should be penalized.

#### **APPEARANCE**

**General:** Light straw to straw. Bright, with a reasonable head.

**Specific:** Paler than Czech or German pilsners, due to greater use of adjuncts.

#### **FLAVOUR**

**General:** A low to moderate mild malt flavour may be supported by low to moderate hop flavours. Well attenuated, with a medium perceived bitterness. Medium carbonation, good malt/hop balance. Dry, crisp finish.

**Specific:** Any estery flavours, phenolics, yeasty flavours, astringency or harshness, should be penalized.

#### **BODY**

Light to light-medium.

#### **OVERALL IMPRESSION**

A pale, clean, crisp easy drinking pilsner. Examples include Heineken and Grolsch.

### **7.3 MUNICH HELLES**

#### **AROMA**

**General:** A very mild malt aroma, which may be supported by a subtle noble hop fragrance. Very clean.

**Specific:** Any assertive characters in the aroma should be penalized. There should be no fruitiness, diacetyl, DMS, phenolic, or yeasty notes.

#### **APPEARANCE**

**General:** Straw to gold. Bright, with a thick, creamy head. Excellent head retention.

**Specific:** Chill haze should be penalized.

#### **FLAVOUR**

**General:** A gentle, round, sweet, but not caramel-like malt flavour may be supplemented by low noble-type hop flavours. Bitterness perception is low, just managing to balance the malt. Well-attenuated, and possessing medium carbonation

and a crisp, dry, malty finish with a subtle lingering hop note.

**Specific:** Any assertive or harsh flavours, or lack of crisp cleanness, should be penalized.

#### **BODY**

Medium, with a full mouthfeel.

#### **OVERALL IMPRESSION**

A very clean, subtle pale malty lager, which leaves nowhere to hide any faults.

### **7.4 DORTMUNDER EXPORT**

#### **AROMA**

**General:** A moderate malt aroma, which is balanced by a low noble hop fragrance. Clean, with no fruitiness, diacetyl, phenolic, or yeasty notes.

**Specific:** Any prominence of malt over hop or vice versa should be penalized.

#### **APPEARANCE**

**General:** Straw to gold. Bright, with a good head.

**Specific:** Chill haze should be penalized.

#### **FLAVOUR**

**General:** An initial mellow, sweet, but not caramel-like malt flavour is balanced by a low level, noble hop flavour. Bitterness perception is medium, and the finish is dry, with a lingering bitterness. Medium carbonation.

**Specific:** The bitterness on the finish is nearly at Bohemian pilsner level, but is not as rounded. Lack of malt hop balance, and lack of bitterness on the finish, or a high bitterness perception, should be penalized. There should be no fruitiness, diacetyl, phenolics or yeastiness.

#### **BODY**

Medium.

#### **OVERALL IMPRESSION**

Maltier and less bitter than Czech or German pilsners, except on the finish, but still clean and crisp, and characterized by a good malt/hop balance.

### **7.5 CLASSIC AMERICAN PILSNER**

#### **AROMA**

**General:** Low to medium clean, grainy and sweet maltiness may be evident. Medium to high hop aroma, often classic noble hops. No fruitiness or diacetyl.

**Specific:** Some "cooked-corn" aroma due to DMS may be noticeable.

#### **APPEARANCE**

**General:** Pale to gold. Substantial long-lasting head. Bright clarity. Medium to high carbonation.

#### **FLAVOUR**

**General:** Medium to high maltiness similar to the Bohemian Pilsners but somewhat lighter due to the use of up to 30% flaked maize (corn) used as an adjunct. Slight grainy sweetness from the use of corn with substantial offsetting hop bitterness. Medium to high hop flavour from noble hops. Medium to high hop bitterness. No fruitiness or diacetyl.

**Specific:** Any estery flavours, phenolics, yeasty flavours, astringency, harshness, or noticeable acidity, should be penalized.

#### **BODY**

Medium body with a rich creamy mouthfeel.

#### **OVERALL IMPRESSION**

A substantial, refreshing Pilsner that can stand up to the classic European Pilsners. The corn content presents a unique grainy sweetness indicative of this style.

## 7.6 GERMAN PILSNER

### AROMA

**General:** A moderate, but obvious hop fragrance of noble type is complemented by a subdued maltiness.

**Specific:** Estery fruitiness, yeasty notes, or phenolics should be penalized. Diacetyl should not be noticed.

### APPEARANCE

**General:** Straw to pale gold. Clear, with a dense, rich head.

**Specific:** Paler than Bohemian, but darker than other continental pilsners. If served very cold, a light chill haze should not be penalized.

### FLAVOUR

**General:** A moderate noble hop flavour is complemented by a low malt flavour, which may be slightly sweet. Hop bitterness is dominant, without being harsh, and will linger in the finish. Carbonation is medium to high medium. Crisp and clean beer.

**Specific:** Any estery flavours, phenolics, yeasty flavours, astringency, harshness, or noticeable acidity, should be penalized.

### BODY

Medium to low-medium.

### OVERALL IMPRESSION

A more attenuated beer than a Bohemian pilsner, it is less malty, drier, and more hoppy/bitter. Other continental pilsners are less hoppy again.

## 7.7 BOHEMIAN PILSNER

### AROMA

**General:** A spicy, floral, noble Saaz hop bouquet, which may be elevated, is balanced by a complex maltiness that may contain a hint of caramel. Some diacetyl is acceptable to add complexity, but should not be individually noticeable.

**Specific:** Any estery fruitiness, yeasty notes, or phenolics on the aroma should be penalized. Volatile acidity may be at bare threshold level (providing no more than a lift to the bouquet).

### APPEARANCE

**General:** Dark straw to mid-gold. Clear, with a dense, rich, long-lasting head.

**Specific:** Darker than German and other continental pilsners. If served very cold, a light chill haze should not be penalized.

### FLAVOUR

**General:** Rich, complex maltiness, which may contain some caramel and/or slight diacetyl, is balanced by mild, noble Saaz hop flavour, and a strong, but rounded, bitterness. Medium carbonation. Full mouthfeel. Clean, with a good depth of flavour and a balanced lingering aftertaste.

**Specific:** Any fruity flavours, phenolics, yeasty flavours, astringency, harshness, or noticeable acidity, should be penalized.

### BODY

Medium.

### OVERALL IMPRESSION

A very clean, smooth, balanced pale beer, featuring noticeable contributions from noble Saaz hops and

high quality malt in both aroma and flavour. Bitter, but not harsh or astringent. Good depth of flavour.

## 8. DARK LAGER

### 8.1 MUNICH DUNKEL

#### AROMA

**General:** Munich malt aroma should be evident with hints of chocolate, roast, low toffee and/or bread-like aromas acceptable. No fruitiness or butterscotch (diacetyl) should be detected. Slight hop aroma is acceptable.

**Specific:** Malty. No fruity esters or diacetyl should be detected, but slight hop aroma is acceptable.

#### APPEARANCE

**General:** Deep amber to dark brown, often with a red tint. Creamy light tan head. Medium carbonation. Clear.

**Specific:** No chill haze. Good head retention.

#### FLAVOUR

**General:** Malty, slightly sweet beer with moderate hop flavour and bitterness. Warming alcohol flavours should not be present.

**Specific:** Dominated by the rich and complex flavour of Munich malt. May be slightly sweet but should not have a pronounced crystal or caramel malt flavour. Burnt or bitter flavours from roasted malts should not be perceived. Hop bitterness should be low with the balance tipped firmly towards maltiness. Hop flavour is low but bitterness may linger.

#### BODY

Medium to full, but not heavy.

#### OVERALL IMPRESSION

A clean, malty beer that balances rich, dark malt flavours with a perceptible bitterness from hops. A good local example is Dogbolter, but it is on the upper limit of both maltiness and bitterness for this style. The (now defunct) Palatinat Dark Lager was a superb example.

## 8.2 SCHWARZBIER

### AROMA

**General:** Subtle. Hints of roast malt and noble hops. Low sweetness may be perceptible but no dominant aroma.

**Specific:** Clean and lager-like. Crisp roastiness but not burnt. No traces of diacetyl or esters.

### APPEARANCE

**General:** Dark brown to black. Medium carbonation. Solid head with good retention.

**Specific:** Very dark but never hazy.

### FLAVOUR

**General:** Moderate bitterness extenuated by roasted malt dominates. Dry and bitter finish. Crisp and clean, roasty flavour should be devoid of sweetness or burnt flavours.

**Specific:** Darker, drier, more bitter and less sweet than Munich dark lagers.

### BODY

Light to medium.

### OVERALL IMPRESSION

Light, clean, very dark, dry lager closer to a black pilsner than a thin stout in character. An excellent example is Kulmbacher Schwarzbier, which is occasionally available in Australia in 5 litre kegs.



**8.3 ALTBIER****AROMA**

**General:** A complex, malty, but non-roasty aroma, may be backed with a low to moderate fragrant hop aroma, or may stand alone. Diacetyl (butterscotch) is not acceptable, but a low estery fruitiness is OK.

**Specific:** Yeasty notes or phenolics on the aroma should be penalized, as should any excessive fruitiness or roast characters. Slight chocolate is OK. Clean aroma is essential.

**APPEARANCE**

**General:** Dark amber through copper to brown. Bright with a rich, creamy head.

**Specific:** Lack of clarity, colour outside this range, or lack of head should be strongly penalized.

**FLAVOUR**

**General:** A pronounced, rich, complex maltiness is balanced by an assertive, fine hop bitterness. German hop flavour very low to medium. Low estery fruitiness is acceptable. Should have a very clean, dry, bittersweet finish. Medium carbonation, with a full mouthfeel for such an attenuated beer.

**Specific:** Any phenolics, diacetyl, yeasty flavours, astringency, harshness, or noticeable sweetness or alcohol should be penalized.

**BODY**

Light to medium.

**OVERALL IMPRESSION**

A very clean, smooth, complex, dry, malty beer, balanced with a clean assertive hop bitterness

**8.4 VIENNA****AROMA**

**General:** Lightly toasted malt with medium intensity hop aromas. Similar to Oktoberfest/Maerzen but more delicate. Clean.

**Specific:** Fruity, butterscotch (diacetyl) or green apple (acetaldehyde) aromas should be penalized.

**APPEARANCE**

**General:** Deep amber to reddish-brown. Brilliantly clear with thick solid head. Medium carbonation.

**FLAVOUR**

**General:** Notable for soft, malt complexity in flavour, with medium hop flavour providing near perfect malt/hop balance. Clean. Should not be overtly sweet or dry. Similar to Oktoberfest/Maerzen but more delicate.

**Specific:** Hops should complement malt and be clean and subtle. Over-hopping and harsh hop flavours should be penalized, as should sharp roasty malt flavours.

**BODY**

Medium.

**OVERALL IMPRESSION**

Clean, creamy, lager which is both malty and hoppy with medium carbonation. An example, sometimes available in Australia, is Negra Modelo, from Mexico.

**8.5 OKTOBERFEST/MAERZEN****AROMA**

**General:** Distinctly malty aroma. A light toasted malt or caramel aroma from Vienna or Munich malts may be present. Very little hop aroma.

**Specific:** Fruity, butterscotch or apple aromas should be penalized, as should a moderate to strong hop aroma.

**APPEARANCE**

**General:** Dark gold to deep amber. Bright, with medium carbonation and solid head.

**FLAVOUR**

**General:** Very clean. Creamy, soft, complex maltiness may include a toasted aspect but no burnt flavours. Moderate hop bitterness. Hop flavour is low to none. Balance towards malt but with low sweetness.

**Specific:** Complex maltiness but never cloying. Fermentation faults, particularly diacetyl and esters, should be penalized.

**BODY**

Medium.

**OVERALL IMPRESSION**

Smooth and rich with a full depth of malt character that is soft, complex and elegant but never cloying. Examples sometimes available in Australia include Spaten and Paulaner Oktoberfest.

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**9: STRONG LAGER****9.1 STRONG PALE LAGER****AROMA**

**General:** Hop aroma moderate to high. Sweet pale malt aroma. Some grassiness may be present.

Alcohol may be detectable. Phenolics and esters should not be present.

**Specific**

Delicate but obvious German noble hop aroma initially. Delicate maltiness. Clean, no diacetyl.

**APPEARANCE**

Straw to pale gold in colour. Medium carbonation. White head with good retention. Fine bead. Clarity good although an almost imperceptible veil is permissible if served very cold.

**FLAVOUR**

**General:** Creamy maltiness balanced with assertive noble hops flavour similar to a German pilsner but not as bitter.

**Specific:** Bitterness is more obvious than in other strong lagers and this beer has a similar balance to its lighter cousins. The higher concentration confers a complexity but the malty sweetness is balanced by moderate bitterness.

**BODY**

Full.

**OVERALL IMPRESSION**

A strong clean well balanced lager with a delicate balance of pale malt and noble hops. The example is Carlsberg Elephant Beer.

**9.2 HELLESBOCK/MAIBOCK****AROMA**

Moderate to strong malt aroma. Hop aroma should be low to none. Aromas such as diacetyl or fruity esters should be low to none. Some alcohol may be noticeable.

**APPEARANCE**

Golden to amber in colour. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

**FLAVOUR**

The rich flavour of continental European pale malts dominates. Little or no hop flavour. Hop bitterness is generally only high enough to balance the malt flavours to allow moderate sweetness in the finish.

Perception of hops may be more apparent than in darker Bocks.

#### **MOUTHFEEL**

Medium-bodied. Moderate carbonation.

#### **BODY**

Full

#### **OVERALL IMPRESSION**

A relatively pale, strong, malty lager beer.

### **9.3 BOCK**

#### **AROMA**

**General:** Strong aroma of sweet malt dominant. Clean. Melanoidins (toastiness) apparent but never roasty or burnt. No hop aroma. Some alcohol may be noticeable.

**Specific:** Presence of esters, phenols, diacetyl, or strong hop aroma should be penalized. Very low level DMS should not be penalised.

#### **APPEARANCE**

**General:** Pale to dark brown. Good clarity. Head retention may be impaired by higher than- average alcohol content.

**Specific:** Traditionally dark though paler examples are now also common, but should never be black.

#### **FLAVOUR**

**General:** Full malty sweetness with virtually no hop flavour and sufficient bitterness for balance.

**Specific:** No hop flavour should be perceived. Hop bitterness should only be sufficient to balance the malt and allow the palate to appreciate the best points of the rich malt flavour which should contain melanoidins. Alcoholic warming should be subtle. Finish initially sweet, but the long, lingering aftertaste should be drier. Should not be cloying.

#### **BODY**

Full.

#### **OVERALL IMPRESSION**

A rich, malty, lager beer with little hop character.

### **9.4 DOPPEL BOCK**

#### **AROMA**

**General:** Intensely malty and sweet with virtually no hop aroma. Rich toasty melanoidins are desirable. Alcohol presence should be evident. Very low levels of DMS (sulphur, cooked vegetables) are acceptable.

**Specific:** Malt aroma completely dominates. Esters and diacetyl should be penalized.

#### **APPEARANCE**

**General:** Pale gold to dark brown. Clear. Head retention is often poor due to high alcohol content. Carbonation levels vary widely but examples should never be flat.

**Specific:** Traditionally dark brown, but paler examples have become common over the past century. Carbonation may vary but typically decreases with increasing alcohol content.

#### **FLAVOUR**

**General:** Rich complex and sweet maltiness and toasty melanoidin flavours should dominate. Warming alcohol flavours. Low hop bitterness. No hop flavour.

**Specific:** Bitterness is strictly a secondary flavour contributor, sufficient to allow a proper appreciation of the malt. Noticeably alcoholic and initially sweet malty, but drier on the finish. Very low levels of fruitiness

esters eg banana are acceptable. Burnt stout-like flavours are not acceptable.

#### **BODY**

Full.

#### **OVERALL IMPRESSION**

A very strong, rich, sweet, malty lager beer. Good examples available in Australia are Paulaner Salvator (dark) and Eggenberg (pale).

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### **10 PALE AUSTRALIAN LAGER**

#### **10.1 AUSTRALIAN LAGER**

##### **AROMA**

**General:** Little to no malt aroma. Hop aroma may range from low to none and may be flowery.

**Specific:** Slight fruity aromas from yeast and hop varieties used may exist. No diacetyl.

##### **APPEARANCE**

Very pale straw to pale gold colour. White head. Carbonation medium to high. Clarity good to excellent.

##### **FLAVOUR**

**General:** Crisp and dry flavour with some low levels of sweetness. Hop flavour may range from low to medium. Hop bitterness low to medium.

**Specific:** Balance can vary from slightly malty to slightly bitter, but is usually close to even. No diacetyl. No fruitiness. Finish tending dry.

##### **BODY**

Low to low medium. Well carbonated. Slight carbonic bite on tongue is acceptable.

##### **OVERALL IMPRESSION**

Light, refreshing and thirst quenching. Fosters Lager Carlton Draught, XXXX and Tooheys New are typical examples.

#### **10.2 AUSTRALIAN BITTER**

##### **AROMA**

**General:** Low to medium hop aroma. Little to no malt aroma.

**Specific:** Fruity, yeasty characters may be evident.

##### **APPEARANCE**

Colour pale gold to golden. Carbonation medium.

##### **FLAVOUR**

**General:** Low malt sweetness with low to medium bitterness.

**Specific:** Fruity esters acceptable. Can contain some phenols and low amounts of diacetyl.

##### **BODY**

Light to medium. Medium carbonation.

##### **OVERALL IMPRESSION**

Some fruity, sweetness in finish with a low to medium bitterness and hop character. Victoria Bitter, and Tooheys Red are typical examples.

#### **10.3 PREMIUM AUSTRALIAN LAGER**

##### **AROMA**

**General:** A mild, malt aroma, which may be supported by low to moderate, possibly noble, hop notes.

**Specific:** Estery fruitiness, diacetyl, and phenolic or yeasty notes should be absent.

##### **APPEARANCE**

**General:** Straw to pale gold. Bright, with a reasonable head.

**Specific:** Darker than common Australian lagers, due to the use of less adjuncts.

##### **FLAVOUR**

**General:** A low to moderate mild malt flavour may be supported by low to moderate hop flavours. Bitterness can range from low/medium (lagers) to high-medium (pilsners), resulting in a neutral to slightly bitter malt/bitterness balance. Medium to medium/high carbonation. Crisp and dry.

**Specific:** Any fruity flavours, phenolics, yeasty flavours, diacetyl, astringency or harshness, should be penalized.

#### **BODY**

Light to light-medium.

#### **OVERALL IMPRESSION**

A clean, crisp lager, designed basically for quaffing, but containing more interest and more malt and hop character than the typical Australian session lagers. Examples of the style include Malt Shovel pilsner and Boags premium lager.

### **11. WHEAT BEER**

#### **11.1 AUSTRALIAN WHEAT**

##### **AROMA**

**General:** Wheat malt aroma complemented by hints of clove, vanilla and banana. Little or no hop aroma.

**Specific:** Wheat malt aroma should dominate with underlying spicy clove-like phenols and fruity (banana) esters complementing. Hop aroma, if present, should be subtle.

##### **APPEARANCE**

**General:** Pale straw to light gold. Excellent clarity. Large creamy head with excellent head retention.

**Specific:** Generally very pale. High carbonation and protein content contribute to a thick creamy head.

##### **FLAVOUR**

**General:** Mild, slightly sweet beer with low hop bitterness and little to no hop flavour.

**Specific:** Wheat malt flavours should dominate providing a slightly sweet finish to the beer. Hop bitterness should be low and hop flavour low to undistinguishable. Only noble hops should be present.

##### **BODY**

Light.

##### **OVERALL IMPRESSION**

A mildly flavoured, malt dominated, session beer with excellent head retention. Redback is the example.

#### **11.2 WEIZEN**

##### **AROMA**

**General:** Spicy and complex with vanilla, clove, banana and raisin aromas all highly desirable. Little to no hop aroma.

**Specific:** Wheat aroma may be perceptible contributing subtle sweetness. Diacetyl should not be present. Hop aroma should be very low to none with only German noble hop varieties acceptable.

##### **APPEARANCE**

**General:** Pale straw to deep orange. High carbonation evident with thick creamy head. Kristallweizens must be bright, hefeweizens may be hazy with yeast residue or chill haze evident in beer and head.

**Specific:** Usually pale straw but can vary to deep orange. High protein content and carbonation levels provide a thick creamy head, which should endure.

##### **FLAVOUR**

**General:** Wheaty with hints of spice (clove) and fruitiness, particularly banana. Slight sourness is common. Low hop flavour and bitterness.

**Specific:** Wheat malt should contribute low sweetness. Slight acidity imparted by yeast compensates for low hop flavour and bitterness. Carbonation should be noticeably high. Yeasty bread-like flavours are common.

##### **BODY**

Light to medium.

##### **OVERALL IMPRESSION**

Highly carbonated, often cloudy, ale with excellent head retention notable for complex spicy aromas.

### **11.3 DUNKEL WEIZEN**

##### **AROMA**

**General:** Malty sweetness should dominate. Subtle clove and vanilla and fruity, particularly banana, esters are highly regarded. Hop aroma should be low to undetectable.

**Specific:** Roasty and burnt aromas should be penalized.

##### **APPEARANCE**

**General:** May be pale to dark brown but never black. Thick creamy head with high carbonation rate. May be clear or hazy. Suspended yeast is common.

**Specific:** Colour varies greatly from deep amber/orange to dark brown but beer should never be black.

##### **FLAVOUR**

**General:** Malty and bread-like. Subtle clove and banana and raisin like fruitiness may be detectable. Hop flavour low to very low.

**Specific:** Malty sweet flavours from wheat and lightly toasted malt dominates. Subtle fruit flavours desirable. Deeply roasted or burnt flavours should be penalized. Yeasty bread-like flavours and slight sourness may be perceptible.

##### **BODY**

Light to medium.

##### **OVERALL IMPRESSION**

A well carbonated malty sweet ale with excellent head retention. Sweet and spicy aromas. Dark but never black or roasty.

#### **11.4 WEIZEN BOCK**

##### **AROMA**

**General:** Sweet and malty with distinctly fruity aroma. Alcohol aroma may also be evident. Hop aroma is rarely detectable.

**Specific:** Full malt aroma with complex fruitiness, which may include raisins and banana. Clove spice aromas may also be present but should be secondary. No hop aroma.

##### **APPEARANCE**

**General:** Pale to dark brown, but never black. Thick creamy head with high carbonation rate. Clear or hazy.

##### **FLAVOUR**

**General:** Malty sweetness with warming alcohol complemented by subtle fruitiness, which may include notes of raisin and banana. Very low hop flavour and bitterness.

**Specific:** Full concentrated wheat flavour dominates. Aged examples may develop sherry-like flavours.

**BODY**

Full.

**OVERALL IMPRESSION**

Rich, warming, fruity, aromatic beer with high carbonation. Schneider Aventinus is an excellent example of a darker weizenbock.

**12. BELGIAN & FRENCH ALE****12.1 BELGIAN WIT****AROMA**

**General:** A sweet and occasionally honey-like character with prominent citrus (notably orange), herbal and spice aromas, often followed by a mild phenolic aroma. Hop aroma low to none. No diacetyl.

**APPEARANCE**

**General:** Very pale straw to very light gold. Generally cloudy. Head retention should be quite good and of a moussy character.

**FLAVOUR**

**General:** The flavour of unmalted wheat is typically evident. Coriander, citrus and mild phenolic flavours contribute to a complex and elegant character. Hop flavour low to none. Low bitterness.

**Specific:** A very slight lactic acidity resulting from a limited Lactobacillus fermentation is present in some examples, providing a refreshing quality, and is absent in others. Hop bitterness is typically restrained, and some bitterness may also be contributed by bitter orange peel. No diacetyl.

**BODY**

Light to medium.

**OVERALL IMPRESSION**

A refreshing, elegant, complex, wheat-based ale. Effervescent character of high carbonation. Refreshing acidity.

**12.2 BELGIAN PALE ALE****AROMA**

**General:** Prominent but soft-edged malt accented with small amounts of phenols. Spices and higher alcohols in some versions. Hop aroma low to none. No diacetyl.

**APPEARANCE**

**General:** Golden to copper. Clarity is fair to good. Good head retention.

**FLAVOUR**

**General:** Fruity with some spiciness. Soft smooth malt. Higher alcohols may contribute complexity in some examples, but without harshness. Hop flavour is relatively low. Hop bitterness is moderate, though some examples with high bitterness exist. No diacetyl. Moderate carbonation.

**BODY**

Light to medium. Smooth mouthfeel from moderate carbonation.

**OVERALL IMPRESSION**

A fruity, slightly spicy, smooth ale. Alcohol 4- 5.5%. Examples include Celis Pale Bock, De Koninck.

**12.3 DUBBEL****AROMA**

**General:** Rich malt aromas are typical. Many dubbels have raisiny and other fruity ester aromas. No roasted malt aroma. Some higher alcohol aromas (peppery, spicy) are common. Mild to

moderate clove-spice aromas may be present. Hop aroma is faint to none. No diacetyl.

**APPEARANCE**

**General:** Dark amber to brown. Good clarity. Head retention may be adversely affected by alcohol content in stronger versions.

**FLAVOUR**

**General:** Rich malty and fruity flavours bring the balance toward malt throughout. Some commercial examples are malty, yet dry. Raisin flavours are common. A slight to moderate clove spiciness may be present. Hop flavour low to none. Warming mouthfeel from alcohol. No diacetyl.

**BODY**

Medium-full to full.

**OVERALL IMPRESSION**

A dark, rich, malty, moderately strong ale.

**12.4 TRIPPEL****APPEARANCE**

**General:** Pale gold to deep gold. Good clarity. Head retention may be good or adversely affected by alcohol content in some versions.

**AROMA**

**General:** Complex aroma of malt and fruity esters, which may have a citrus-like essence, and often a mild to moderate clove-spice character. Hop aroma moderate to none. No diacetyl.

**FLAVOUR**

**General:** Crisp and moderately fruity. Malty sweetness is balanced by restrained hop bitterness and high carbonation to provide a dry finish to the palate and a sweet aftertaste. Clove-like spiciness is apparent in many examples. The best examples have subtle alcohol undertones, while others may have very noticeable alcohol presence. Hop flavour moderate to none. No diacetyl.

**Specific:** High alcohol content adds a warming sensation. Carbonation is very high and effervescent in character, yet ideally does not disturb the beer's smoothness.

**BODY**

Medium body, although lighter than expected from the often substantial original gravity impression, thanks to the candi sugar.

**OVERALL IMPRESSION**

A pale, moderately fruity, spicy, very strong ale.

**12.5 TRAPPIST**

Difficult to characterise because of the wide variety of beers from Belgian breweries producing an abbey style of beer. These include Orval, Rochefort, Leffe, Westvleteren, Hoegaarden, Chimay.

**AROMA**

**General:** Complex aroma, usually estery (banana), phenolic, and clovey derived from the unique yeast strains. Can be lightly or heavily hopped. Light or rich malt aromas, possibly with traces of chocolate.

**APPEARANCE**

**General:** Gold to amber to brown. Clear. Head retention may be adversely affected by alcohol content in stronger versions.

**FLAVOUR**

**General:** Complex. Covers a huge range of possibilities. Usually highly alcoholic. Often rich malty and fruity flavours with low to high bitterness, possibly with other spices added. Finish can range

from dry to bitter to sweet. Warming mouthfeel from alcohol.

#### **BODY**

Medium to full.

#### **OVERALL IMPRESSION**

A rich, malty, strong ale. This style encompasses a wide variety of Belgian-style Ales and includes the Strong Golden and Strong Dark Belgian Ales.

Examples include Orval, Rochefort 10, Chimay Grand Reserve, Duvel, Gulden Draak, Verboden Vrucht, Leffe Blonde, Leffe Radieuse.

### **12.6 LAMBIC**

#### **AROMA**

**General:** The aroma of these beers is a complex blend of fruity esters, aromatics and sourness.

**Specific:** Other desirable aromas often described as horse blanket, sweaty, oaky, hay, sour, corky or woody. Typically, no hop aroma or diacetyl perceived.

#### **APPEARANCE**

**General:** Yellow to gold. May be cloudy. Head retention often not very good.

**Specific:** Fruit lambics may be coloured by fruit.

#### **FLAVOUR**

**General:** Young examples are intensely sour from lactic acid and at times some acetic acid. When aged, the sourness is more in balance with the malt and wheat character. Fruit flavours are simpler in young lambics and more complex in the older examples. Some oak or wood flavour is sometimes noticeable. Hop bitterness low to none. Hop flavour absent. Typically, no diacetyl. Medium to very low carbonation.

**Specific:** Fruit lambics show more of the fruit character eg cherry, raspberry, etc.

#### **BODY**

Medium to light.

#### **OVERALL IMPRESSION**

Complex, sour, pale, wheat-based ales fermented with a variety of microflora.

### **12.7 BIÈRE DE GARDE**

#### **AROMA**

**General:** Malt is prominent in the aroma, which is otherwise complex with a slight level of fruity esters. Often a musty/woody character. Higher alcohols may be detected. Diacetyl low to none.

**Specific:** Often a musty/woody character. Higher alcohols may be detected. Little or no hop aroma.

#### **APPEARANCE**

**General:** Colour can vary from full gold, to copper-coloured (most common), to a dark reddish-brown. Good clarity and head retention.

#### **FLAVOUR**

**General:** A medium to high malt flavour often characterized by toffee or caramel aspects. Hop bitterness is often modest, though subtle and restrained. Hop flavours may occur.

**Specific:** A slight musty or woody character may be present. Diacetyl low to none. Moderate carbonation

#### **BODY/MOUTHFEEL**

Medium body; with a silky character. Alcohol gives a warming sensation.

#### **OVERALL IMPRESSION**

A rich complex, smooth, moderately strong to strong ale.

### **12.8 SAISON**

#### **AROMA**

**General:** Fruity esters dominate the aroma.

Complexity is often contributed by hop aroma, complex higher alcohols, herbs and spices, and phenols. Generally the malt aroma is low. No diacetyl.

#### **APPEARANCE**

**General:** Distinctive pale orange colour with dense rocky head. Clarity is generally good. High carbonation.

#### **FLAVOUR**

**General:** Bitter but not assertively so, providing a refreshing character. The hoppy, fruity flavours typical of this style may include citric notes, and often the addition of several spices and herbs. Hop bitterness is moderate, and hop flavour may be moderate to high but should not overwhelm fruity esters, spices, and malt. Malt character is light but provides sufficient structure for the other complex flavours which may include a quenching tartness. No diacetyl.

#### **BODY/MOUTHFEEL**

Medium to light. High carbonation gives an effervescent quality.

#### **OVERALL IMPRESSION**

A fruity, hoppy, highly carbonated, moderately strong, refreshing ale.

### **13 FRUIT, SPECIALTY, EXPERIMENTAL & HISTORICAL BEER**

#### **13.1 FRUIT BEER**

##### **AROMA**

**General:** Aroma of fruit should be evident and should harmonise with the malt and/or hop aromas. If the base beer is an ale some fruitiness and/or diacetyl is appropriate, whereas a lager should be cleaner.

##### **APPEARANCE**

**General:** In lighter coloured beers, the contribution of the fruit maybe evident in colour, e.g. red from cherry or raspberry. But a wide range is acceptable.

##### **FLAVOUR**

**General:** The character of the particular fruit should be distinctive in the flavour profile. It should work together with the malt and/or hops to give a balanced flavour. Within this constraint, there is a very wide variety of acceptable flavours for fruit beer.

##### **BODY**

Varies greatly.

##### **OVERALL IMPRESSION**

A harmonious marriage of fruit and beer. The fruit should complement the base beer, and not overpower it.

#### **13.2 HERB/SPICED BEER**

##### **AROMA**

**General:** Aroma of herb/spice may be evident and should harmonise with the malt and/or hop aromas.

##### **APPEARANCE**

**General:** Lighter coloured beers may show the distinctive colour of some herbs/spices. Should look

like a beer and be clear. Head retention may be affected by oils in spices.

#### **FLAVOUR**

**General:** Herb/spice character should be evident and should work together with the malt and/or hops to give a balanced flavour.

#### **BODY**

Varies greatly.

#### **OVERALL IMPRESSION**

The herb/spice should complement the base beer, not overpower it.

### **13.3 SMOKED BEER**

#### **AROMA**

**General:** Sweet smoky aroma may range from faint to assertive, but a good balance with other aromas is critical. Low to medium hop aroma. Smoke should be evident and should harmonise with the malt and/or hop aromas.

#### **APPEARANCE**

**General:** Typically dark amber to full brown.

#### **FLAVOUR**

**General:** Typically an Oktoberfest/Vienna style beer made with smoked malt, but the acceptable range of base beers is wide provided the smoke blends together with the other ingredients. Medium to sweet malty and smoky flavour, which may range from woody to slightly bacony. Hop bitterness and flavour low to medium. Low diacetyl acceptable.

#### **BODY**

Medium to full.

#### **OVERALL IMPRESSION**

Balance between the smoke, malt and hops is the key to a good smoked beer.

### **13.4 OTHER SPECIALTY**

#### **AROMA**

**General:** The stated uniqueness of the beer should be a distinctive feature of the aroma. Overall the aroma should be a balanced combination of malt, hops and the featured uniqueness as appropriate to the type of beer being presented. Where the base beer is an ale low fruitiness and butterscotch may be present. Where the base beer is a lager, fermentation by-products should be penalized. Where the stated uniqueness is an additive this may feature as a major aromatic contributor. The overall aroma should be balanced and harmonious.

#### **APPEARANCE**

**General:** Appearance should be appropriate to the base beer being presented. The character of the stated uniqueness, ie. additive or brewing-technique may contribute to the beers appearance.

#### **FLAVOUR**

**General:** The character of the particular ingredient or technique should be apparent. Hop bitterness and flavour, malt flavours, alcohol content and fermentation by-products, such as diacetyl, should be appropriate to the base beer and harmonious and balanced with the distinctive nature of flavours present.

#### **BODY**

Variable. Body and carbonation levels should be appropriate to the base beer style being presented.

#### **OVERALL IMPRESSION**

A harmonious marriage of ingredients. Includes beer brewed with unique fermentables (honey, rye, etc), historical or experimental beers.

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### **14. CIDER**

#### **14.1 DRY CIDER**

##### **APPEARANCE**

**General:** Pale straw to gold. Brilliant to clear. Low head retention.

**Specific:** Carbonation still to medium high with fine bead.

##### **AROMA**

**General:** Apple aroma, which may be subdued in very dry examples. Cidery sourness evident.

**Specific:** Low yeastiness or wine-like nose is acceptable but strong yeastiness should be penalized, as should off-taints such as oxidation or sulfur.

##### **FLAVOUR**

**General:** Clean, crisp apple flavour. May be bone dry to semi-dry.

**Specific:** Sufficient acidity required to prevent cider tasting flat or insipid. Clean lingering dry aftertaste desirable.

##### **BODY**

Thin.

##### **OVERALL IMPRESSION**

Very clean with apple dominating all facets. Sugar levels can vary slightly.

### **13.2 SWEET CIDER**

#### **APPEARANCE**

**General:** Pale straw to gold. Brilliant to clear. Low head retention.

**Specific:** Carbonation still to medium high with fine bead.

##### **AROMA**

**General:** Apple dominant, carried on residual sweetness. Slight acidity usually evident.

**Specific:** Low yeastiness or wine-like nose is acceptable but strong yeastiness should be penalized, as should off-taints such as oxidation or sulfur.

##### **FLAVOUR**

**General:** Clean, crisp apple flavour. Semi-dry to sweet with appropriate sugar/acid balance.

**Specific:** Sufficient acidity required to prevent cider tasting flat or insipid. Clean lingering aftertaste, possibly slightly sweet.

##### **BODY**

Thin to medium.

##### **OVERALL IMPRESSION**

Very clean with good apple/sugar/acid balance.

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### **15 MEAD**

#### **15.1 DRY MEAD**

##### **APPEARANCE**

**General:** Pale straw to copper. Clear. No head. May be still or sparkling.

**Specific:** Colour varies with varietal honey.

##### **AROMA**

**General:** Honey aroma, possibly faint. Warm alcohol nose should be evident.

**Specific:** Slight yeast tone is permissible (Chardonnay-like) from storing on lees.

##### **FLAVOUR**

**General:** Honey is main component, but may be subdued. Honey/acid balance is critical. Flavour varies widely with variety of honey (light to robust) and dryness of the mead. Possibly lingering aftertaste.

**Specific:** Any oxidation, lack of acid balance, or off-flavours should be penalized.

**BODY**

Thin to medium.

**OVERALL IMPRESSION**

Brilliantly clear. Clean with warm alcohol evident.

Lingering aftertaste of honey required, possibly wine-like.

## 15.2 SWEET MEAD

**APPEARANCE**

**General:** Pale straw to copper. Clear. No head. May be still or sparkling.

**Specific:** Colour varies with varietal honey.

**AROMA**

**General:** Honey dominant, possible slight sweetness. Acid balance required with residual sweetness. Warm alcohol nose often present.

**Specific:** Slight yeast tone is permissible (Chardonnay-like) from storing on lees.

**FLAVOUR**

**General:** Honey is main component with sugar/acid balance towards sweet. Flavour varies widely with variety of honey (light to robust) and style of mead. Clean lingering aftertaste, possibly slightly sweet.

**Specific:** Any oxidation, lack of acid balance, or off-flavours should be penalized.

**BODY**

Medium thin to full.

**OVERALL IMPRESSION**

Clean flavour with lingering sweetness from honey. Still to sparkling. No head retention. Brilliantly clear; warm alcohol evident

## 15.3 MEAD DERIVATIVES

**Cyser.** Apple and mead; moderate to high alcohol. Subtle aroma, possibly with fruity esters. Distinct apple flavour with balanced honey character. Balance of acid and sugar required. Appealing blend of fruit and honey character. Can be very dry to very sweet on finish.

**Braggot.** Honey and malt ale. Straw to dark brown colour. Some head retention expected. Both malt and honey should be evident in aroma. Malt flavour from light to rich caramel. Hop bitterness and flavour may be present but not required. Carbonation low to high.

**Melomel.** Medium body; fruit flavoured (e.g. raspberry, blackberry, peach, mango). Medium-sweet to dry. Similar characters to cyser and piment.

**Metheglin.** Sweet to medium-sweet; herb/spice notes prevail (e.g. ginger, lemongrass, cinnamon, fennel, cloves, chilli). Honey character should be backbone of flavour. Wine-like mouthfeel. Warming alcohol often present. If several spices are used, the blend should be harmonious.

**Pyment.** Grape juice and honey; herb/spice addition is optional. Grape and honey in aroma. Esters OK. Distinct grape, tannin and honey character. Smooth, wine-like. Medium to full body.