



Categories

Brussels Beer Challenge 2017

Num	Categories	Description	Original gravity (° Plato)	% ADF	Alcohol by volume	Bitterness (EBU)	Color (EBC)
1	Pale&Amber Ale						
1.1	Abbey / Trappist Style Blond	The colour ranges from yellow (10 ebc) to amber (30 ebc). Based on Belgian-style abbey ales these beers do not fit into the Tripel, Blonde/Golden or Strong Blonde/Golden Ale categories. Floral and herbal hop character, balancing rich malt and sometimes citrus fruit. From neutral to spicy and sometimes yeasty.	13.1 - 16	79 - 85	6 - 7.5 %	15 - 30	10 - 30
1.2	Altbier	The color ranges from amber (24 ebc) to copper (40 ebc). Medium in carbonation with a balance between malt- and hop bitterness. Thin to medium body with a dry finish. Very low esters for an ale.	11.5 - 13.5	75 - 85	4.5 - 5.2 %	25 - 50	24 - 40
1.3	Amber	The color ranges from gold (20 ebc) to copper (40 ebc). Rich malt aroma and palate balanced by light fruit and aromatic hops. Bittersweet finish with malt and lingering hop notes. This category includes Belgian-style Speciale Belge ales.	11.25 - 15	67 - 86	4 - 6 %	20 - 45	20 - 40
1.4	American Pale Ale	American Pale Ales are deep golden to copper or light brown. Hop haze is allowable at any temperature. Low caramel malt aroma is allowable. Fruity-ester aroma should be moderate to strong. Hop aroma is medium to medium-high. Low to medium maltiness may include low caramel malt character. Hop flavor is medium to medium-high, and is reflective of American- variety hop aroma characters. Hop bitterness is medium to medium-high. Body is medium.	11 - 12.4	73 - 81	4 - 6 %	30 - 50	12 - 28
1.5	American IPA	The color ranges from gold (15 ebc) to amber-copper (35 ebc). Medium maltiness with medium to high hop flavour/bitterness. It should reflect an American hop character with citrusy, floral, resinous, piney or fruity aspects. Dry-hopping is common but not mandatory. Medium-bodied mouthfeel without hop-derived astringency.	14.5 - 18	70 - 86	5.5 - 7.5 %	40 - 70	15 - 35
1.6	Session IPA	Session IPAs are gold to copper (8-24 ebc). Chill haze is allowable at cold temperatures and hop haze is allowable at any temperature. Fruity-ester aroma is light to moderate. Hop aroma is medium to high with qualities from a wide variety of hops from all over the world. Low to medium maltiness is present. Hop flavor is strong, characterized by flavors from a wide variety of hops. Hop bitterness is medium to high. Fruity-ester flavors are low to moderate. Diacetyl is absent or at very low levels. Body is low to medium.	9.5 - 12	71 - 86	3 - 5.5 %	35 - 55	8 - 24
1.7	English IPA	The colour ranges from gold (15 ebc) to amber-copper (35 ebc). Most are pale to medium amber with an orange-ish tint. Medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Hop flavour is medium to high, with a moderate to assertive hop bitterness. The hop flavour should be similar to the aroma (floral, earthy, fruity, and/or slightly grassy). Malt flavour should be medium-low to medium-high, but should be noticeable, pleasant and support the hop.	12.5 - 18.75	74 - 85	5 - 7.5 %	35 - 60	15 - 35
1.8	Pacific IPA	The color ranges from gold (15 ebc) to amber-copper (35 ebc). Medium maltiness with medium to high hop flavour/bitterness. It should reflect an Pacific hop character with citrus "orange zest" marmalade. Dry-hopping is common but not mandatory. Medium-bodied mouthfeel without hop-derived astringency.	14.5 - 18	70 - 86	5.5 - 7.5 %	40 - 70	15 - 35
1.9	Belgian style IPA	The color ranges from gold (15 ebc) to amber-copper (35 ebc). Medium maltiness with medium to high hop flavour/bitterness. It should reflect an n hop character in combination with a Belgian yeast character. Dry-hopping is common but not mandatory. Medium-bodied mouthfeel without hop-derived astringency.	14.5 - 18	70 - 86	5.5 - 7.5 %	40 - 70	15 - 35
1.10	Imperial IPA	The colour ranges from gold (15 ebc) to copper (40 ebc). High to extremely high hop bitterness, although the malt backbone will generally support the strong hop character. Medium-light to medium-full body.	18.75 - 24	73 - 91	7.5 - 11.2 %	55 - 100	15 - 40
1.11	Bières de Garde ambrée	The colour ranges from amber (25 ebc) to copper (40 ebc). They are light to medium in body. This style of beer is characterized by a toasted malt aroma, malt sweetness in flavour, and low to medium hop bitterness. Floral and herbal hop aromas and flavours should be low to medium. Fruity esters can be light to medium in intensity.	15 - 19	77 - 88	6.5 - 8 %	20 - 30	25 - 40

Num	Categories	Description	Original gravity (° Plato)	% ADF	Alcohol by volume	Bitterness (EBU)	Color (EBC)
1.12	Kölsch	The colour ranges from straw (6 ebc) to yellow (12 ebc). It has a slightly dry, subtly sweet softness on the palate, yet it remains crisp. Good, dense head retention is desirable. A light fruitiness may be apparent, but is not necessary for this style. Hop character should be floral, herbal and clean.	11 - 12.5	83 - 88	4.5 - 5.5 %	18 - 25	6 - 12
1.13	(Belgian style) Tripel	The colour ranges from yellow (10 ebc) to amber (25 ebc). Bottle-conditioned versions may have slight cloudiness. Foam should be compact, abundant and stable. Complex with moderate spiciness, moderate fruity esters and low alcohol and hop aromas. Often spicy and peppery in character. Use of sugar increases attenuation and dryness. Carbonation is normally medium to high. Esters are often reminiscent of citrus fruits such as oranges or lemons, but may sometimes have a slight banana character. A low yet distinctive spicy, floral, sometimes perfumy hop character is common. Bitterness is typically medium to high from a combination of noble hop bitterness and yeast-produced phenolics.	16 - 23	80 - 93	7.5 - 10.5 %	20 - 40	10 - 33
1.14	Traditional Saison	The colour ranges from pale yellow (6 ebc) to amber (+/-30 ebc). A seasonal summer style originally produced mainly in Wallonia, the French-speaking part of Belgium. Originally brewed at the end of the cool season to last through the warmer months before refrigeration was common. It's a light to medium strength ale with a rustic character, well-hopped, highly attenuated, fruity and dry with a quenching acidity. Some wild yeast character and/or sour-acidic character is desired but remains in balance and well-integrated with other flavours. Phenolic flavors can be present but are not mandatory and should be well-integrated. Use of raw grains and/or spices is optional but allowed. If spices are used, they must not overpower the other aroma-flavour components. ABV is low to medium and ranges from 3,5 to 5,5% ABV.	8 - 13	69 - 73	3.5 - 5.5 %	20 - 35	6 - 30
1.15	Modern Saison	The colour ranges from pale yellow (6 ebc) to amber (+/-30 ebc). A seasonal summer style originally produced mainly in Wallonia, the French-speaking part of Belgium. Despite a rustic character, they are a cleaner and somehow stronger version than the Traditional Saisons. It's a medium to high strength ale, well-hopped, highly attenuated, fruity and dry, sometimes with a quenching acidity. Phenolic flavors can be present but are not mandatory and should be well-integrated. A minimal wild yeast character and/or sour-acidic character is acceptable if in balance and well-integrated with other flavours. Use of raw grains and/or spices is optional but allowed. If spices are used, they must not overpower the other aroma-flavour components. They can be quite bitter (up to 60 EBU when young if the bitterness is fine). ABV is medium to high and ranges from 5 to 7% ABV.	12 - 16	85 - 89	5 - 7 %	20 - 55	6 - 30
1.16	Double Saison	The colour ranges from pale yellow (6 ebc) to amber (+/-30 ebc). A seasonal summer style originally produced mainly in Wallonia, the French-speaking part of Belgium. Despite a rustic character, they are a cleaner and somehow stronger version than the Traditional Saisons. It's a medium to high strength ale, well-hopped, highly attenuated, fruity and dry, sometimes with a quenching acidity. Phenolic flavors can be present but are not mandatory and should be well-integrated. A minimal wild yeast character and/or sour-acidic character is acceptable if in balance and well-integrated with other flavours. Use of raw grains and/or spices is optional but allowed. If spices are used, they must not overpower the other aroma-flavour components. They can be quite bitter (up to 60 EBU when young if the bitterness is fine). ABV is medium to high and ranges from 6 to 9% ABV.	14 - 20	85 - 89	6 - 9 %	20 - 60	6 - 30
1.17	Bitter	The colour ranges from yellow (10 ebc) to gold-amber (25 ebc). Medium bitterness, light to medium body, and low to medium residual malt sweetness. Hop flavour 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.	8 - 9.5	71 - 81	3 - 4 %	25 - 30	10 - 25
1.18	Best Bitter	The colour ranges from yellow (12 ebc) to amber (28 ebc). Best bitter is more robust than ordinary bitter. Hop bitterness should be medium and absent of harshness. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable.	9.5 - 11.5	81 - 84	4 - 5 %	28 - 40	12 - 28
1.19	Light Bitter Blond/Golden Ale	The colour ranges from gold (10 ebc) to gold-amber (25 ebc). A moderate-strength ale that has a subtle complexity, slightly sweet, floral and herbal hop flavour with a dry to hopbitter finish.	12.5 - 14	81 - 87	5.5 - 6.5 %	15 - 40	10 - 25
1.20	Bitter Blond/Golden Ale	The colour ranges from gold (15 ebc) to gold-amber (25 ebc). A moderate-strength ale that has a subtle complexity, slightly sweet, floral and herbal hop flavour with a dry to hopbitter finish.	13.5 - 17	75 - 88	6 - 8 %	25 - 45	15 - 25
1.21	Strong/Extra Special Bitter	The colour ranges from gold (15 ebc) to amber-copper (35 ebc). Extra special bitter (often bottled as Pale Ale) possesses medium to strong hop qualities in aroma, flavour, and bitterness. The residual malt and defining sweetness of this richly flavoured, full-bodied bitter is more pronounced than in other bitters.	11.5 - 15	77 - 87	4.5 - 6 %	25 - 45	15 - 35
1.22	Strong Blonde/Golden Ale	The colour ranges from straw (6 ebc) to golden (20 ebc). Very light body for a beer of its alcoholic strength. Often brewed with light colored Belgian "candy" sugar, these beers are highly attenuated, highly carbonated and have a very prominent foam. The perception of noble hop aroma & bitterness is medium to medium-high. These beers are normally low in pH and have a Champagne-like character.	16 - 23	82 - 95	7.5 - 10 %	15 - 35	6 - 20
2	Dark Ale						

Num	Categories	Description	Original gravity (° Plato)	% ADF	Alcohol by volume	Bitterness (EBU)	Color (EBC)
2.1	Abbey / Trappist Style Dubbel	The colour ranges from copper (40 ebc) to a translucent deep dark brown (100 ebc). Medium to high carbonation with good clarity and foam stability. Malty/candy sugar/caramel aroma with some esters and low to medium noble hop bitterness in the flavour. Addition of sugars results in a well-attenuated and dry finishing beer. Moderately strong and complex.	14.5 - 18	72 - 89	6 - 7.5 %	15 - 25	40 - 100
2.2	Brown Ale	The colour ranges from amber-copper (35 ebc) to dark copper-brown (70 ebc) in color. They have a medium body and a dry to sweet maltiness with very little hop flavour or aroma. Fuity-estery flavors are acceptable but should be in balance with malt flavours.	10 - 15	65 - 80	4 - 6 %	15 - 25	35 - 70
2.3	Dark/Black IPA	The colour ranges from dark copper-bruin (60 ebc) to a translucent deep dark brown (100 ebc). Dark IPA has medium high to high bitterness, flavour and aroma with a medium-high alcohol content. Despite the dark colour it remains a hop-dominated and estery IPA. Roastiness and astringency is minimal and in the background. Dark colour is created using de-bittered dark malts or dark beer extract. Well-balanced with a medium body.	14.5 - 18	73 - 83	6 - 7.5 %	50 - 70	60 - 100
2.4	Oud Bruin (Flanders Brown Ale)	The colour ranges from copper (40 ebc) to a translucent deep dark brown (100 ebc). A malty, fruity, sweet & lactic sour ale. pH is typically <3.8. It should not exhibit wood, wild yeast, acetic or fruit characters. Beers with these characteristics should be entered in other categories.	10.5 - 20	75 - 91	4 - 9 %	5 - 20	40 - 100
2.5	Strong Dark Ale	The colour ranges from copper (40 ebc) to a translucent deep dark brown (100 ebc). A very rich, very strong and complex ale. Hop aroma, flavour and bitterness is low to medium with malt, esters and alcohol in the foreground. Higher alcohol versions may be warming in mouthfeel but not hot or aggressive. Low to no diacetyl. Herbs and spices may be used but they should be delicate in character. Commonly called Quadrupel.	18 - 24	77 - 88	8 - 13 %	15 - 35	40 - 100
2.6	Oud Bruin & Rood (Flanders Bruin & Rood Ale)	The colour ranges from dark copper (40 ebc) to a translucent deep dark brown (100 ebc). This light- to medium-bodied ale is characterized by a slight to strong lactic and acetic sourness, intense fruitiness, solvent-like tones and an oak-like or woody character. It should not exhibit wild yeast or clearly recognizable (added) fruit characters. Beers with these characteristics should be entered in other categories.	10.5 - 20	65 - 91	4 - 9 %	5 - 20	40 - 100
3	Red Ale						
3.1	American Red Ale	The colour ranges from amber (22 ebc) to copper (40 ebc). Chill haze is allowable. Fruity-ester aromas are low and hop aroma is medium. Medium-high to high maltiness with low to medium caramel character. American hop character is evident and hop bitterness is medium to medium-high. Low levels of fruity-ester flavors are acceptable. Diacetyl if present should be minimal. Medium to medium-high body.	12 - 14.5	70 - 79	4.4 - 6.1 %	30 - 45	22 - 40
3.2	Irish Red Ale	The colour ranges from gold-amber (25 ebc) to copper (40 ebc). These ales have a medium hop bitterness and flavor combined with a balanced caramel-roast malt character. Low to medium body with no to low diacetyl.	9 - 12	75 - 85	4 - 5.5 %	20 - 30	25 - 40
3.3	Oud Rood (Flanders Red Ale)	The colour ranges from dark copper-bruin (60 ebc) to a translucent deep dark brown (90 ebc). This light- to medium-bodied red ale is characterized by a slight to strong lactic and acetic sourness, intense fruitiness, solvent-like tones and an oak-like or woody character. It should not exhibit wild yeast or clearly recognizable (added) fruit characters. Beers with these characteristics should be entered in other categories.	11 - 17	65 - 87	4.5 - 7 %	7 - 20	60 - 90
4	Lager						
4.1	American-Style Pilsner	The colour ranges from straw (6 ebc) to yellow (12 ebc). A substantial Pilsner that can stand up to the classic European Pilsners, but exhibiting the native American grains (up to 25% corn or rice) and traditional European hops available to German brewers who initially brewed it in the USA. DMS and/or diacetyl should not be perceived.	11 - 15	77 - 84	4.5 - 6 %	25 - 40	6 - 12
4.2	Bohemian-Style Pilsner	The colour ranges from yellow (10 ebc) to gold (14 ebc). Traditional Bohemian pilseners are medium-bodied. This style balances moderate bitterness, a floral, herbal type hop aroma and flavour with a malty, biscuity, slightly sweet, medium body. Very low levels of diacetyl and DMS are acceptable.	11 - 14	72 - 84	4 - 5.5 %	30 - 40	10 - 14
4.3	German-Style Pilsner	The colour ranges from straw (5 ebc) to yellow (10 ebc). A classic (northern) German Pilsener is a well-hopped, crisp, clean and refreshing beer that features traditional German/European hop bitterness. Low to medium body with a medium to high hop bitterness from traditional European varieties. Very low DMS and/or sulphur is acceptable but diacetyl is not.	11 - 12.5	80 - 84	4.7 - 5.2 %	28 - 45	5 - 10
4.4	International Style Pilsner	The colour ranges from straw (6 ebc) to yellow (8 ebc). Chill haze should not be perceived. Often brewed with adjuncts which results in malt aroma being very low. Very low levels of DMS aroma and flavour are acceptable. Fruity-ester and diacetyl aromas or flavours should not be perceived. Hop aroma and flavour is low. Hop bitterness is low to medium. Residual malt sweetness is very low. Body is light to medium.	11 - 12.5	79 - 90	4.7 - 5.3 %	17 - 30	6 - 8

Num	Categories	Description	Original gravity (° Plato)	% ADF	Alcohol by volume	Bitterness (EBU)	Color (EBC)
4.5	German-Style Helles-/MaiBock/Doppelbock	The colour ranges from straw (8 ebc) to amber (30 ebc). Bocks are malty and toasted-nutty in aroma and flavour. Hop bitterness from traditional European varieties is medium and may increase proportionately with the starting gravity. Hop flavor and aroma should be low. They are medium to full-bodied beers. Fruity esters should be minimal. Diacetyl should be absent.	15 - 22	75 - 83	6.5 - 10 %	18 - 35	8 - 30
4.6	German-Style Dunkel Bock/Doppelbock	The colour ranges from amber (30 ebc) copper-brown (60 ebc). Bocks are malty and toasted-nutty in aroma and flavour. Malt-based caramel is normal but may not be overpowering. Hop bitterness from traditional European varieties is medium and may increase proportionately with the starting gravity. Hop flavor and aroma should be low. They are medium to full-bodied beers. Fruity esters should be minimal. Diacetyl should be absent.	15.5 - 20.4	68 - 85	6 - 8 %	20 - 35	30 - 60
4.7	German-Style Eisbock	The colour ranges from amber (30 ebc) very dark translucent brown (100 ebc). Eisbocks are very malty and caramel-sweet in aroma and flavour. Hop bitterness from traditional European varieties is medium and may increase proportionately with the starting gravity. Hop flavor and aroma should be low. They are full-bodied beers. Fruity esters should be minimal. Diacetyl should be absent.	20.5 - 28	73 - 83	8.5 - 13 %	20 - 35	30 - 100
4.8	German-Style Märzen	The colour ranges from yellow (8 ebc) to amber (30 ebc). This category includes: Oktoberfest-lighter in colour and slightly more attenuated (similar to Dortmunder-Export) and Märzen-darker, more body and a sweet maltiness with a clean, hop bitterness from traditional European varieties in the background. No diacetyl.	12.5 - 14.7	76 - 83	5 - 6 %	18 - 25	8 - 30
4.9	Dark/Dunkel (including Schwarzbier)	The colour ranges from amber-copper (35 ebc) to a translucent deep dark brown (100 ebc). These beers have a pronounced malty aroma and flavour with a clean, crisp, moderate hop bitterness. This category includes: Munich Dunkles-clean and malty with no diacetyl and on the lower side of this colour range, Dark Lager-darker with more caramel malt with low diacetyl in some Czech versions, Schwarzbier-similar to Dark Lager in colour but more attenuated and more hoppy.	11 - 13	70 - 86	4.5 - 5.5 %	15 - 25	35 - 100
4.10	Helles	The colour ranges from straw (6 ebc) to yellow (9 ebc). It is a medium-bodied, malt-emphasized beer with a medium to high hop bitterness from traditional German/European varieties. It's malt character is usually balanced with low levels of yeast produced sulfur compounds. No caramel, esters or diacetyl should be perceived.	11 - 12.5	79 - 86	4.6 - 5.1 %	16 - 25	6 - 9
4.11	Ice	The color ranges from light straw (4 ebc) to gold (14 ebc). Its body is low to medium and has low residual malt sweetness. It has few or no adjuncts. Hop bitterness is low but certainly perceptible. Hop aroma and flavour are low. Fruity esters or diacetyl should not be perceived.	10 - 15	86 - 102	4.7 - 6 %	7 - 20	4 - 14
4.12	Light Lager	The colour ranges from light straw (3 ebc) to yellow (8 ebc). These beers are light in body and high in carbonation. Corn, rice, or other grain or sugar adjuncts are often used. Very neutral in flavour. Hop bitterness, flavour and aroma is negligible to very low.	6 - 10.5	79 - 106	3.5 - 4.5 %	7 - 16	3 - 8
4.13	Hoppy Lager	Hoppy lager combines intense hop aromatics with the crisp drinkability of a classic lager. The colour ranges from straw (5 ebc) to yellow (10 ebc). A hoppy lager is a well-hopped, crisp, clean and refreshing beer that features hop bitterness. Low to medium body with a medium to high hop bitterness from both traditional European varieties and new world varieties. Very low DMS and/or sulphur is acceptable but diacetyl is not.	10 - 17	NVT	4.5 - 8.5 %	35 - 70	5 - 10
5	Stout/ Porter						
5.1	Porter	The colour ranges from dark copper-bruin (75 ebc) to very dark non-translucent brown (125 ebc). Dark grain, coffee and chocolate aroma and palate with a balanced hop bitterness. Long and quenching finish, becoming dry and hoppy with dark grain character. This category includes: (Brown) Porter- medium body with enough esters to balance the malt bitterness, and Robust Porter- medium to full-bodied with more malt character and alcohol. Burnt/charcoal, DMS or diacetyl should not be perceived.	10 - 16.5	72 - 80	4 - 7 %	15 - 35	75 - 125
5.2	Baltic Porter	The colour ranges from dark copper-brown (65 ebc) to non-translucent deep dark brown-black (230 ebc). A cold-fermented and cold lagere beer brewed with lager yeast. Very neutral lager character with distinctive caramelized sugars, licorice and chocolate-like character from use of roasted malts and dark sugars.	16.5 - 22	69 - 84	6.5 - 9 %	20 - 40	65 - 230
5.3	Dry Stout	The colour ranges from very dark translucent brown (115 ebc) to very dark non-translucent brown (200 ebc). An initial malt and light caramel flavour profile with a distinctive dry-roasted bitterness in the finish. Dry-roasted character is achieved through the use of roasted barley. Light to medium body. Fruity esters are minimal and overshadowed by malt, high hop bitterness, and roasted barley character.	9 - 12	77 - 84	4 - 5 %	30 - 40	115 - 200
5.4	Oatmeal Stout	The colour ranges from very dark translucent brown (115 ebc) to very dark non-translucent brown (200 ebc). They include oatmeal in their grist, resulting in a full flavour and a smooth profile that is rich without being grainy. Bitterness is moderate, not high. Hop flavour and aroma are optional but should not overpower.	9.5 - 14	65 - 78	3.8 - 6 %	15 - 40	115 - 200

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5.5	Russian Imperial Stout	The colour is a very dark non-translucent brown-black that ranges from (125 ebc) to (450 ebc). Rich and complex, with variable amounts of roasted grains, maltiness, fruity esters, hops, and alcohol. Diacetyl should not be perceived.	18 - 27	68 - 81	8 - 15 %	35 - 95	125 - 450
5.6	American Stout	The colour ranges from dark copper-bruin (80 ebc) to non-translucent deep dark brown-black (300 ebc). They have an initial malt sweetness and caramel flavour with a dry-roasted bitterness in the finish. Despite this astringency is low and not aggressive. Hop bitterness is medium to high often with a distinct American citrus-piney and/or resin hop character. Diacetyl should not be perceived.	13 - 17.5	70 - 80	4.5 - 7.5 %	40 - 80	80 - 300
5.7	Stout export	The colour ranges from very dark translucent brown (115 ebc) to very dark non-translucent brown (250 ebc). A moderately strong, roasty ale. Tropical/Foreign versions can be quite sweet, while other versions can be drier and fairly robust. Often brewed with adjuncts and sugar. Associations with dried fruit, rum and even molasses. Minimal to no diacetyl may be perceived.	14 - 18.75	73 - 84	5.5 - 8 %	30 - 70	115 - 250
6	Wheat						
6.1	Dunkel Weizen	The colour ranges from deep amber (30 ebc) to dark copper (55 ebc). Aroma and flavour can be described as yeasty, cloves-slightly smokey-vanilla and/or banana-like. It has a low-medium sweet maltiness and a chocolate-like character from roasted malt. It is well attenuated, very highly carbonated and hop bitterness is low.	11.5 - 14	78 - 84	4.5 - 5.9 %	8 - 18	30 - 55
6.2	Dunkel Weizen (doppel)bock	The colour ranges from copper (40 ebc) to dark copper-brown (80 ebc). Aroma and flavour can be described as yeasty, cloves-slightly smokey-vanilla and/or banana-like. It also has a distinct sweet maltiness and a chocolate-like character from roasted malt. It has medium attenuation, is very highly carbonated and the hop bitterness is low.	16.1 - 19.3	70 - 77	6 - 8 %	10 - 20	40 - 80
6.3	Gose	The colour ranges from yellow (8 ebc) to golden (18 ebc) and it is typically hazy. Aroma and flavour is acidic, lactic and citrus-like with a sharp and refreshing sourness. Coriander and salt may be present at low levels. Spontaneously fermented examples may exhibit horsey, leathery and earthy aromas and flavors at low levels as this beer is seldom aged and normally enjoyed when fresh.	9 - 13.8	72 - 75	4.3 - 5.4 %	9 - 15	8 - 18
6.4	Weizen	The colour ranges from straw (6 ebc) to amber (25 ebc). Aroma and flavour can be described as yeasty, cloves-slightly smokey-vanilla and/or banana-like. Darker "Bernsteinfarbenes" versions (15-25 ebc) may have a slight caramel-bready character from medium coloured malts. All are well-attenuated, very highly carbonated and have a low hop bitterness.	11 - 14	78 - 84	4.5 - 5.9 %	10 - 20	6 - 25
6.5	Witbier	The colour ranges from light straw (4 ebc) to light blond (10 ebc). They are normally light in alcohol, fruity and refreshing and are brewed using unmalted wheat and malted barley and may be spiced with coriander and orange peel.	11 - 12.5	75 - 86	4.3 - 5.5 %	9 - 17	4 - 10
6.6	DubbelWit/ Imperial White	The colour ranges from yellow (10 ebc) to amber (25 ebc). They are normally medium to high in alcohol, fruity-spicy and are brewed using unmalted wheat and malted barley. Typically spiced with coriander and orange peel.	13.6 - 18.4	78 - 82	6 - 8 %	9 - 17	10 - 25
6.7	White IPA/Hoppy Weizen	The colour ranges from yellow (10 ebc) to amber (25 ebc). They are normally medium to high in alcohol, hoppy, yeasty-spicy and are brewed using malted +/- unmalted wheat, malted or unmalted oats and malted barley. White IPA's are typically a hoppier, stronger Wit beer and Hoppy Weizen's are a hoppier stronger Weizen or Weizen Bock. Yeast, spice and hop characters should complement and not clash.	13.6 - 18.4	75 - 85	5.5 - 8.5 %	35 - 70	10 - 25
7	Flavoured beer						
7.1	Chocolate	The colour ranges from straw (5 ebc) to non-translucent deep dark brown-black (230 ebc). Chocolate beers use "dark" chocolate or cocoa in any of its forms other than or in addition to hops to create a distinct (ranging from subtle to intense) character.	7.5 - 26	65 - 83	4 - 12 %	15 - 40	5 - 230
7.2	Old style Fruit-Lambic	The colour for traditional Kriek en Framboise ranges from golden-pink (20 ebc) to dark copper (60 ebc). The variety of fruit generally determines the color though lighter-colored fruit may have little effect on the color. The fruit which has been added to the beer should be the dominant aroma. A low to moderately sour/acidic character blends with aromas described as barnyard. The fruit added to the beer should be evident. A low to moderate sourness and more commonly (sometimes high) acidic character should be perceived.	11.5 - 18	65 - 90	3.5 - 8 %	7 - 25	20 - 60
7.3	Fruit Beer	The colour ranges from yellow (10 ebc) to very dark translucent brown (100 ebc). The variety of fruit generally determines the color though lighter-colored fruit may have little effect on the color. Fruit beers are any beers using fruit or fruit extracts as an adjunct in any of the mash, kettle, primary or secondary fermentation, providing obvious (ranging from subtle to intense), yet harmonious, fruit qualities.	7.5 - 26	64 - 91	2.5 - 12 %	5 - 70	10 - 100
7.4	Herb & Spice	The colour ranges from yellow (10 ebc) to very dark translucent brown (100 ebc). Herb and spice 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, although individual characters of herbs and/or spices used may not always be identifiable	7.5 - 26	50 - 92	2.5 - 12 %	5 - 70	10 - 100

Num	Categories	Description	Original gravity (° Plato)	% ADF	Alcohol by volume	Bitterness (EBU)	Color (EBC)
7.5	Smoked Beer	Any style of beer that has a smoked character. The goal is to reach a balance between the style's character and the smoky properties. It is important to clearly state the type of wood or other sources of smoke used as well as the style that the beer was based on.	NVT	NVT	NVT	NVT	NVT
7.6	Sweet/Milk Stout	The colour is a very dark non-translucent brown-black that ranges from (125 ebc) to (270 ebc). A very dark, sweet, full-bodied, slightly roasty ale. Lactose give a sweetness that counters the traditional stout bitterness. Often tastes like sweetened espresso.	11 - 16	59 - 79	3.5 - 6 %	15 - 40	125 - 270
7.7	Wood/Barrel Aged	A wood- or barrel aged beer, is any beer, either a traditional style or a unique experimental beer, that has been aged for a period of time in a wooden barrel or been in contact with wood. It is important to clearly state the type of wood or barrel used as well as the style that the beer is based on.	NVT	NVT	NVT	NVT	NVT
7.8	Coffee	Any style of beer that has a coffee character. Coffee in any of its forms other than or in addition to hops can be used to create a distinct (ranging from subtle to intense) character.	7.5 - 26	NVT	4 - 12 %	15 - 40	NVT
7.9	Honey Beer	These beers (lagers or ales) are brewed with barley malt and honey. Brewed traditional or experimental. The flavour and aroma of honey should be noticeable but not cover the other ingredients. The colour ranges from blond to black.	7.5 - 27	NVT	2 - 9.5 %	0 - 100	NVT
7.10	Pumpkin ale	Pumpkin Beers are any range of color from pale to very dark depending on the underlying style. Clear or hazy beer is acceptable in appearance. Pumpkin or squash aromas ranging from subtle to intense should be evident. Hop aroma is none to medium. Malt sweetness often varies from low to medium high levels. Hop flavor is none to medium, and not overpowering pumpkin or squash characters. Hop bitterness is low to medium-low. Body is variable with style.	7.5 - 26	NVT	2.5 - 12 %	5 - 70	NVT
8	Speciality Beer						
8.1	Barley Wine	The colour ranges from amber-copper (35 ebc) to dark translucent brown-black (80 ebc). Massive vinous fruit on aroma and palate with biscuity malt and hops throughout. Bittersweet in finish but with good bitter hop balance. The character of these ales can change significantly over time. British versions tend to be less hopped but more attenuated than American interpretations.	18.5 - 28	62 - 89	8 - 12 %	30 - 100	35 - 80
8.2	Brut Beer	The colour ranges from yellow (10 ebc) to gold (20 ebc). These beers typically undergo a lengthy maturation. Some are even cave-aged in the Champagne region of France and are then subjected to remuage and dégorgement. Delicate, high in alcohol, highly carbonated and sometimes delicately spiced.	18 - 25	87 - 92	9 - 14 %	10 - 30	10 - 20
8.3	Hybrid	The colour ranges from gold (15 ebc) to amber-copper (35 ebc). A hybrid beer contains elements of both lager and ale in its character, usually achieved by using lager yeasts at ale fermentation temperatures. Highly effervescent. Diacetyl should not be perceived.	11 - 14	71 - 81	4 - 6 %	30 - 45	15 - 35
8.4	Old style Gueuze-Lambic	The colour ranges from yellow (10 ebc) to amber (30 ebc). Spontaneously fermented, bottle conditioned wheat ales with a winy taste from the area in and around Brussels (the Senne Valley). Mild sourish to sour taste, complex aroma with winy character: apples, grapefruit, vanilla. Very slightly sulphuric, phenolic, sometimes oaky. Possible defects: beer vinegar, buteric acid, horse sweat smell, general excess of acid, absence of CO2/foam.	12.5 - 18	82 - 105	5 - 10 %	5 - 30	10 - 30
8.5	Other Sour Ale	Other Sour Ales are any range of color, and may take on the color of other ingredients. Chill haze, bacteria and yeast-induced haze are allowable at low to medium levels at any temperature. Moderate to intense yet balanced fruity-ester aromas are evident. In darker versions, roasted malt, caramel-like and chocolate-like aromas are subtly present. Diacetyl and DMS aromas should not be perceived. To allow for accurate judging the brewer must provide additional information.	NVT	NVT	NVT	NVT	NVT
8.6	Winter Ales	It's difficult to describe Winter (Christmas) ales in traditional style terms. Winter (Christmas) ales cover a wide range of color and appearance. Recognizing the uniqueness, variety and traditions of winter ales. Hop bitterness is generally low, leveled and balanced, but hop character can be pronounced. Malt perception may also vary widely. Body is variable with style. Spicy notes are common. Alcohol warmth is not uncommon.	NVT	NVT	NVT	NVT	NVT
8.7	Speciality beer: Italian style Grape Ale	Italian style Grape Ale are any range of colour from gold to dark brown. Clarity is generally good but it could be affected by the grape/wine must or the barrel aging. The aroma of the selected variety of grape/wine must has to be present but not overpower the beer character: fruity esters from fermentation, stone or red fruits aroma and flavors are common. Special malts are acceptable but their aroma and flavour have to be subtle, bitterness and hop aroma are very low. Wood or barnyard flavours can be present but not overwhelming, some sour notes are common but they have not to be dominant. Diacetyl and DMS aromas should not be perceived. To allow for accurate judging the brewer must provide additional information (e.g: which grape or wine must variety are used, if the beer is barrel aged or with wild yeast or bacteria inoculum...).	NVT	NVT	4.5 - 11 %	10 - 20	10 - 70

Num	Categories	Description	Original gravity (° Plato)	% ADF	Alcohol by volume	Bitterness (EBU)	Color (EBC)
8.8	Speciality beer (Less than 7 ABV)	This is explicitly a catch-all category for any beer that does not fit into a previous style category. This includes recognized beer styles that are not included in this list. It is important to clearly state the intended style, ingredients or process used and the reason (s) that it does not fit into one of the other categories.	NVT	NVT	0 - 7 %	NVT	NVT
8.9	Speciality beer (Greater than 7 ABV)	This is explicitly a catch-all category for any beer that does not fit into a previous style category. This includes recognized beer styles that are not included in this list. It is important to clearly state the intended style, ingredients or process used and the reason (s) that it does not fit into one of the other categories.	NVT	NVT	7 - %	NVT	NVT