



Categories Brussels Beer Challenge 2026

Num	Categories	Description	Original gravity (° Plato)	% ADF	Alcohol by volume	Bitterness (EBU)	Color (EBC)
1	Pale&Amber Ale						
1.1	Abbey Style Blond	Colour: yellow to gold. Clarity: almost brilliant to slightly hazy. Chill haze is allowable at low temperatures. Malt: very low to low. Hops: very low to medium, usually noble. Bitterness: very low to medium. Yeast: low to medium phenolic-spicy and low to medium esters. Body: low to medium. Based on Belgian-style abbey ales these beers do not fit into the Tripel, Light Bitter Blonde / Golden Ale, Golden Ale, or Strong Blonde categories. Subtle citrusy-spiciness, smooth maltiness and a dry finish.	13,1 - 16,5	83 - 87	6 - 7,8 %	15 - 30	10 - 20
1.2	Abbey Style Single-Extra	Colour: straw to yellow. Clarity: almost brilliant to slightly hazy. Chill haze is allowable at low temperatures. Malt: very low to low. Hops: medium to high, noble. Bitterness: medium to high. Yeast: low to medium phenolic-spicy and low esters. Body: low to medium. Based on Belgian-style abbey ales these beers do not fit into the, Light Bitter Blonde / Golden Ale or Abbey Style Blond categories. Minimal citrusy-spiciness, low maltiness and a dry finish. A light and refreshing "table" beer.	10 - 13	76 - 87	4 - 5,9 %	20 - 35	6 - 10
1.3	Spéciale Belge	Colour: deep dark gold to copper. Clarity: chill haze is allowable at low temperatures. Malt: medium. Hops: Low to medium. Bitterness: medium to medium-high and aromatic. Yeast: low phenolic-spicy and low esters. Body: medium. Well-balanced, malty, fruity, and moderately bitter. Modern interpretations can be more acoholic and have a higher hop bitterness (up to 40 IBU).	11,5 - 13,5	73 - 83	4,5 - 6 %	20 - 40	20 - 40
1.4	Amber Ale	Colour: deep dark gold to amber-copper. Clarity: almost brilliant (filtered) to slightly hazy (bottle-conditioned). Malt: low to medium. Hops: low to medium. Bitterness: medium. Yeast: medium esters in aroma but lower in flavour. Body: low to medium.	11,5 - 13,5	75 - 90	4,5 - 6,5 %	15 - 25	20 - 40
1.5	American Pale Ale	Colour: yellow to amber. Clarity: hop haze is allowable. Malt: low caramel aroma/flavour is allowable. Hops: medium to medium-high from American varieties (citrusy, floral, resinous, piney or fruity). Bitterness: medium to medium-high. Yeast: fruity-ester aromas are medium to high. Body: medium. Clean, hop-forward, balanced and drinkable.	11 - 14	68 - 85	4 - 6 %	30 - 50	10 - 30
1.6	American IPA	Colour: gold to amber. Clarity: almost brilliant to slightly hazy. Chill haze is allowable at low temperatures. Hop haze is allowable. Malt: medium. Hops: medium to high American hop character (citrusy, floral, resinous, piney or fruity). Bitterness: medium to high. Yeast: medium to high esters, no diacetyl. Body: medium without hop-derived astringency. Clean, hop-forward, bitter with malt balance.	14,5 - 17	75 - 85	6 - 7,5 %	40 - 70	15 - 30
1.7	English IPA	Colour: gold to amber-copper. Clarity: almost brilliant to slightly hazy. Chill haze is acceptable at low temperatures. Malt: medium-low to medium-high. Hops: medium to high English hop character (floral, earthy-herbal, fruity, and/or slightly grassy). Bitterness: medium to high. Yeast: medium to high esters. Body: medium without hop-derived astringency. Some sulphur from high mineral content water is acceptable. Very low diacetyl is acceptable. Hop-forward, hop flavoured, dry, and more restrained than American IPA.	13 - 16,8	70 - 85	5 - 7,5 %	35 - 75	15 - 35
1.8	Pacific IPA	Colour: gold to amber-copper. Clarity: almost brilliant to slightly hazy. Hop haze is allowable. Malt: medium. Hops: medium to high from Pacific varieties (tropical fruit, citrus and floral). Bitterness: medium to high. Yeast: medium to high esters, no diacetyl. Body: medium without hop-derived astringency. Clean, hop-forward, fruity/bitter with malt balance.	14,5 - 17	70 - 85	5,5 - 7,5 %	40 - 70	15 - 35
1.9	Belgian style IPA	Colour: yellow to amber. Clarity: almost brilliant to slightly hazy. Chill haze is acceptable at low temperatures. Malt: low to medium. Hops: medium to high (usually American). Bitterness: medium to high. Yeast: low to medium phenolic-spicy and medium esters. Body: low to medium without hop-derived astringency. Carbonation is medium to high and adds dryness. Can be alcohol-warming. Like a heavily hopped Belgian-style Tripel.	17,5 - 22,5	82 - 94	7 - 10,5 %	30 - 70	10 - 35
1.10	Session IPA	Colour: yellow to amber. Clarity: almost brilliant to slightly hazy. Chill haze is allowable at cold temperatures and hop haze is allowable. Malt: low to medium. Hops: medium to high from all varieties. Bitterness: medium to high. Yeast: fruity-esters are low to medium. Body is low to medium. Diacetyl is absent or at very low levels. Comparable to American IPA but hop bitterness comes across as being more intense.	9,5 - 12	70 - 90	3 - 5 %	35 - 55	7 - 25
1.11	Session New England IPA	Colour: straw to deep gold. Clarity: hazy to very hazy but never murky or display visible particles. Malt: low to medium-low. Hops: medium-high to very high aroma and fruity flavor (passionfruit & dank character are common). Bitterness: low to medium. Yeast: medium to high esters. Body: ligh to medium and is often described as juicy. Hop astringency ("burn") and diacetyl should be absent. Very hop-forward but with low perceived bitterness. Intensely fruity with a smooth mouthfeel.	9,5 - 12	70 - 90	3 - 5 %	30 - 70	8 - 20

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1.12	New England IPA	Colour: straw to deep gold. Clarity: hazy to very hazy but never murky or display visible particles. Malt: low to medium-low. Hops: medium-high to very high aroma and fruity flavor (passionfruit & dank character are common). Bitterness: low to medium. Yeast: medium to high esters. Body: medium to high and is often described as juicy. Hop astringency ("burn") and diacetyl should be absent. Very hop-forward but with low perceived bitterness. Intensely fruity with a smooth mouthfeel.	14,5 - 18	70 - 90	6 - 8 %	30 - 70	8 - 20
1.13	Double IPA	Colour: gold to copper. Clarity: almost brilliant to slightly hazy. Chill haze is allowable at low temperatures. Hop haze is allowable. Malt: low to medium pale malt character and low pale caramel malt character may be present. Hops: high to extremely high and can be floral, piney, citrus, fruity (berry, tropical, stone fruit and other), sulfur, diesel-like, onion-garlic, catty, resinous and many others. It should always be fresh and never harsh. Bitterness: high to extremely high. Yeast: medium esters. Body: medium to full. Diacetyl is absent. Intensely bitter and strong in alcohol, but with less malt body and more drinkable than a Barley Wine.	17 - 24	74 - 92	7,6 - 11,2 %	50 - 100	15 - 40
1.14	Kölsch	Colour: straw to yellow. Clarity: brilliant to almost brilliant. No chill haze. Malt: low to medium. Hops: low to medium from noble varieties (floral, herbal, and clean). Bitterness: medium. Yeast: subtle esters (pomme or wine-like). Body: low to medium. It has a slightly dry and subtle sweet softness, yet it remains crisp. Like German-style Helles in character and drinkability.	11 - 12	76 - 84	4,8 - 5,2 %	18 - 25	6 - 12
1.15	Belgian style Tripel	Colour: yellow to amber. Clarity: almost brilliant to slightly hazy. Bottle-conditioned versions may be slightly hazy to hazy. Malt: low from pale malts. Hops: low to medium. Usually spicy, floral and perfumy from noble varieties. Bitterness: low to medium. Yeast: medium to high esters (banana & citrusy) and medium phenolics. Body: low to medium. Highly carbonated, well-attenuated and usually alcohol warming.	16 - 23	80 - 86	7,5 - 10,5 %	20 - 40	10 - 25
1.16	Traditional Saison	Colour: pale yellow to amber. Clarity: chill haze to slight haze is acceptable. Malt: low. Hops: low to medium. Usually European (floral, herbal or wood-like). Bitterness: low to medium. Yeast: low esters, low-medium phenolics. Some wild yeast character and/or sour-acidic character is expected but remains in balance and well-integrated with other flavours. Body: very low to low. Use of raw grains and/or spices is optional but allowed. If spices are used, they must not overpower the other aroma-flavour components.	8 - 13	79 - 93	3,5 - 5,5 %	20 - 35	6 - 30
1.17	Modern Saison	Colour: pale yellow to amber. Clarity: chill haze to slight haze is acceptable. Malt: very low. Hops: low to high. Usually European (floral, herbal or wood-like). Bitterness: medium to high. Yeast: low esters, low-medium phenolics. A minimal wild yeast character and/or sour-acidic character is acceptable if in balance and well-integrated with other flavours. Body: very low. Use of raw grains and/or spices is optional but allowed. If spices are used, they must not overpower the other aroma-flavour components. Cleaner and stronger than Traditional Saison. Very highly attenuated, dry, and bitter (sometimes with a quenching acidity).	12 - 14	94 - 100	5 - 7 %	20 - 55	6 - 30
1.18	Double Saison	Colour: pale yellow to amber. Clarity: chill haze to slight haze is acceptable. Malt: very low. Hops: low to high. Usually European (floral, herbal or wood-like). Bitterness: medium. Yeast: low esters, low-medium phenolics. A minimal wild yeast character and/or sour-acidic character is acceptable if in balance and well-integrated with other flavours. Body: very low. Use of raw grains and/or spices is optional but allowed. If spices are used, they must not overpower the other aroma-flavour components. Very highly attenuated, dry, and bitter (sometimes with a quenching acidity). Cleaner and stronger than a Modern Saison.	14 - 19	82 - 100	7 - 9 %	20 - 40	6 - 30
1.19	Golden Ale	Colour: gold to gold-amber. Clarity: very slightly hazy to slightly hazy. No chill haze. Malt: medium. Hops: medium to high (floral and herbal). Bitterness: medium. Yeast: low to medium esters. Body: medium. Dry and hop bitter finish. A medium to high strength ale that has a subtle complexity.	13,5 - 17	75 - 85	6 - 8 %	25 - 50	15 - 30
1.20	Light Bitter/Bitter/Best Bitter/ESB	Colour: gold to amber-copper. Clarity: very slightly hazy to slightly hazy. Chill haze is allowable at low temperatures. Malt: medium to medium-high. Hops: medium to medium-high. American or English hop varieties may be used. Bitterness: medium to medium-high. Yeast: medium to high esters. Body: medium.	9 - 15	72 - 87	3 - 6,5 %	15 - 40	15 - 35
1.21	Strong Blonde	Colour: straw to gold. Clarity: almost brilliant to very slightly hazy. Chill haze is allowable at low temperatures. Malt: low to medium. Hops: medium-low to medium-high (usually noble but dry-hopping with modern varieties is acceptable). Bitterness: medium-low to medium-high. Yeast: low-medium esters, low to medium phenolic-spicy. Body: very low to medium. They are highly attenuated, highly carbonated and have a very prominent foam. These beers are also normally low in pH and have a Champagne-like character.	16 - 20	83 - 99	7,5 - 10 %	15 - 35	6 - 20
1.22	Bières de Garde	Colour: amber to copper. Clarity: almost brilliant (filtered) to slightly hazy (bottle-conditioned). Malt: medium & toasted character. Hops: low to medium (usually from noble varieties that are floral & herbal). Bitterness: low to medium. Yeast: medium esters in aroma but lower in flavour. Body: low to medium. Malt-forward, smooth, dry, and fairly strong. Minimal yeast or hop character	15 - 19	75 - 90	6,5 - 8 %	20 - 30	25 - 45
1.23	Strong Amber	Colour: deep dark gold to amber-copper. Clarity: almost brilliant (filtered) to slightly hazy (bottle-conditioned). Malt: medium. Hops: low to medium. Bitterness: low to medium from aromatic European hop varieties. Yeast: low to medium esters. Body: medium-low to medium. Bittersweet finish with malt and lingering hop notes.	14 - 21,6	76 - 86	6,5 - 9,5 %	10 - 40	16 - 40
2	Dark Ale						

Num	Categories	Description	Original gravity (° Plato)	% ADF	Alcohol by volume	Bitterness (EBU)	Color (EBC)
2.1	Abbey Style Dubbel	Colour: copper-brown to deep dark brown. Clarity: almost brilliant to slightly hazy. Bottle-conditioned versions may be slightly hazy to hazy. Malt: medium with caramel, candy sugar, dark dried fruit, and cocoa-like character. Hops: low and noble. Bitterness: low to medium. Yeast: low to medium esters (banana) and low to medium phenolics. Body: low to medium. Medium to high carbonation and attenuation increases dryness and drinkability. Moderately strong and complex.	14,5 - 18	76 - 87	6 - 7,5 %	15 - 25	50 - 100
2.2	Brown Ale	Colour: amber-copper to dark copper-brown. Clarity: almost brilliant to slightly hazy. Chill haze is acceptable at low temperatures. Malt: low to high. Hops: very low. Bitterness: very low to low. Yeast: low to medium esters. Body: medium. Biscuity or toasty malt character.	10 - 15	65 - 80	4 - 6 %	15 - 25	35 - 70
2.3	Dark/Black IPA	Colour: dark copper-bruin to deep dark brown. Clarity: almost brilliant to slightly hazy. Malt: low to medium low caramel & roasted malt character. Hops: medium to high. Bitterness: medium-high to high. Yeast: low to medium esters. No diacetyl. Body: medium. Despite it's dark colour it remains a hop-dominated and estery IPA. Roastiness and astringency is minimal and in the background.	14,5 - 18	75 - 86	6 - 7,5 %	40 - 70	60 - 100
2.4	Oud Bruin (Flanders Brown Ale)	Colour: copper to deep dark brown. Clarity: almost brilliant to slightly hazy. Bottle-conditioned versions may be slightly hazy. Malt: low. Roasted malt and cocoa are acceptable at low levels. Hops: none. Bitterness: very low to low. Yeast: cherry or green apple-like esters with low to high lactobacillus. Some acetic sourness is acceptable. Body: low to medium-low. A malty, fruity, sweet & lactic sour ale. It should not exhibit a wood or wild yeast character.	10,5 - 20	65 - 80	4 - 9 %	5 - 20	40 - 100
2.5	Scotch Ale (Wee Heavy)	Colour: Amber to copper-brown. Clarity: Almost brilliant to slightly hazy. Malt: Medium to high. Hops: None to low. Bitterness: Low to medium Yeast: Medium esters with low to medium phenolics. Body: Full. Alcohol warmth is often present in the mouthfeel, but never hot or aggressive. Slightly sticky. Low to no diacetyl. Dried fruit notes may combine with a subtle spicy touch. A touch of caramel is often present.	15,7 - 20,6	65 - 84	6,5 - 8,5 %	20 - 40	40 - 80
2.6	Strong Dark Ale	Colour: copper to deep dark brown. Clarity: almost brilliant to slightly hazy. Bottle-conditioned versions may be slightly hazy. Malt: medium to high. Hops: none to low. Bitterness: low to medium-low. Yeast: medium esters & low-medium phenolics. Body: full. Often alcohol warming in mouthfeel but not hot or aggressive. Low to no diacetyl or DMS. Dark dried fruits can combine with a subtle red wine-like character. If used, herbs and spices should be subtle. Commonly known as Quadrupel.	18 - 24	80 - 86	8 - 13 %	15 - 40	40 - 100
3	Red Ale						
3.1	American Red Ale	Colour: amber to copper. Clarity: almost brilliant to slightly hazy. Chill haze is acceptable at low temperatures. Malt: medium-high to high with some caramel character. Hops: low to medium-low. Bitterness: medium to medium-high. Yeast: low esters & very low diacetyl is acceptable. Body: medium to medium-high. 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	72 - 80	4,4 - 6,1 %	30 - 45	30 - 40
3.2	Irish Red Ale	Colour: gold-amber to copper. Clarity: almost brilliant to slightly hazy. Chill or yeast haze is acceptable at low temperatures. Malt: low to medium with a candy-like caramel character. Hops: none to medium. Bitterness: medium. Yeast: low esters & very low diacetyl is acceptable. Body: medium. Varies from slight toffee-caramel to grainy-roasty in character.	9 - 12	75 - 85	4 - 5,5 %	20 - 35	25 - 40
3.3	Oud Rood (Flanders Red Ale)	Colour: dark copper-bruin to deep dark brown. Clarity: almost brilliant to slightly hazy. Chill haze is acceptable at low temperatures. Bottle-conditioned versions may be slightly hazy. Malt: low with dark berries and a lactic-acetic-solventy character. Hops: none. Bitterness: very low to low. Yeast: high esters & low phenolics. Body: medium with some astringent acidity. Some may exhibit an oak-like or woody character.	11 - 17	75 - 87	4,5 - 7,5 %	7 - 20	50 - 90
4	Lager						
4.1	American-Style Pilsner	Colour: straw to yellow. Clarity: brilliant to very slightly hazy. No chill haze. Malt: medium-low to medium. Hops: medium to high. Noble in character. low. Bitterness: medium to medium high. Yeast: neutral. No esters, DMS or diacetyl. Body: medium-low to medium. A pre-prohibition style beer using up to 25% corn or rice. Clean and crisp	11 - 14,7	72 - 79	4,9 - 6 %	25 - 40	5 - 12
4.2	Bohemian-Style Pilsner	Colour: yellow to gold. Clarity: brilliant to very slightly hazy. No chill haze. Malt: medium (toast, biscuits & bread). Hops: medium-low to medium. Bitterness: medium. Yeast: low diacetyl and low sulphur are typical. Body: medium. Floral & herbal noble hop aromas and flavours are typical.	11 - 13	71 - 84	4 - 5,5 %	30 - 40	10 - 14

Num	Categories	Description	Original gravity (° Plato)	% ADF	Alcohol by volume	Bitterness (EBU)	Color (EBC)
4.3	German-Style Pilsner	Colour: straw to yellow. Clarity: brilliant to very slightly hazy. No chill haze. Malt: low to medium (biscuits & bread). Hops: medium. Bitterness: medium to high. Yeast: no esters or diacetyl. Very low DMS and sulphur are acceptable. Body: low to medium-low. Crisp, clean, bitter, dry, and refreshing. Features traditional German/European hop varieties.	11 - 12,5	78 - 85	4,7 - 5,2 %	28 - 45	5 - 10
4.4	Italian Style Pilsner	Colour: straw to gold. Clarity: clear to brilliant No chill haze. Malt: medium (Light biscuity attributes may be present). Hops: pronounced and aromatic. Bitterness: medium to high. Yeast: Fruity-ester and DMS should not be present. Body: medium-low to medium. Floral & herbal noble hop aromas and flavours are typical.	11 - 12,9	78 - 85	4,5 - 5,3 %	25 - 50	6 - 8
4.5	International Style Pilsner	Colour: straw to yellow. Clarity: brilliant to very slightly hazy. No chill haze. Malt: low to medium-low. Hops: low to medium. Bitterness: low to medium. Yeast: No esters or diacetyl. Very low DMS is acceptable. Body: low to medium. Often brewed with adjuncts which results in malt aroma being very low.	11 - 12,5	79 - 81	4,7 - 5,3 %	17 - 30	6 - 8
4.6	German-Style Helles/MaiBock/Doppelbock	Colour: straw to amber. Clarity: brilliant to very slightly hazy. No chill haze. Malt: medium (toast, nuts & bread). Hops: low to medium from traditional European varieties. Bitterness: low to medium-high. Yeast: neutral, very low esters. No diacetyl. Body: medium to full.	15 - 22	73 - 84	6,5 - 10 %	18 - 40	8 - 25
4.7	German-Style Dunkel Bock/Doppelbock	Colour: amber to copper-brown. Clarity: brilliant to very slightly hazy. No chill haze. Malt: medium to high (toast & nuts) with low caramel. Hops: medium from traditional European varieties. Bitterness: medium. Yeast: neutral, very low esters. No diacetyl. Body: medium to full.	15,5 - 20,4	70 - 80	6 - 8 %	20 - 35	30 - 60
4.8	German-Style Eisbock	Colour: amber to very dark brown. Clarity: brilliant to very slightly hazy. No chill haze. Malt: medium to high (caramel-sweet, toffee & dark dried fruits). Hops: low. Bitterness: low to medium from traditional European varieties. Yeast: low to medium esters. No diacetyl. Body: full and alcohol warming.	20,5 - 28	74 - 83	8,5 - 13 %	15 - 35	30 - 100
4.9	German-Style Märzen	Colour: yellow to amber. Clarity: brilliant to very slightly hazy. No chill haze. Malt: medium (toast, bread, biscuits & low caramel). Hops: low from traditional European varieties. Bitterness: medium-low to medium. Yeast: neutral. No esters or diacetyl. Body: medium. This category includes Oktoberfest-lighter in colour and slightly more attenuated (like Dortmunder-Export) and Märzen-darker, more body and a sweet maltiness with a clean hop bitterness.	12,5 - 14,7	75 - 85	5,1 - 6,4 %	16 - 25	8 - 30
4.10	Dark/Dunkel (including Schwarzbier)	Colour: amber-copper to deep dark brown. Clarity: brilliant to very slightly hazy. No chill haze. Malt: low to medium. Hops: very low to low from traditional European varieties. Bitterness: medium-low to medium. Yeast: neutral. No esters or diacetyl. Body: low to medium-low. 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/hoppy.	11 - 13	71 - 81	4,5 - 5,5 %	15 - 25	35 - 100
4.11	Helles	Colour: straw to yellow. Clarity: brilliant to very slightly hazy. No chill haze. Malt: medium to medium-high (bread and pronounced. No caramel). Hops: none to low from traditional European varieties. Bitterness: low. Yeast: neutral. No esters, DMS or diacetyl. Low sulphur is acceptable. Body: medium.	11 - 12,5	75 - 88	4,6 - 5,1 %	16 - 25	6 - 10
4.12	Ice	Colour: light straw to gold. Clarity: brilliant to very slightly hazy. No chill haze. Malt: low. Hops: very low to medium-low. Bitterness: low. Yeast: neutral. No esters or diacetyl. Body: low to medium.	10 - 15	86 - 100	4,7 - 6 %	7 - 20	4 - 14
4.13	Light Lager	Colour: light straw to yellow. Clarity: brilliant to very slightly hazy. No chill haze. Malt: low. Hops: none to very low. Bitterness: very low. Yeast: neutral. No esters or diacetyl. Body: low and highly carbonated. Corn, rice or other grain or sugar adjuncts are often used to lighten body and increase drinkability.	6 - 10,5	80 - 107	3,5 - 4,5 %	7 - 16	3 - 8
4.14	Hoppy Lager	Colour: straw to yellow. Clarity: brilliant to slightly hazy from hops (no chill haze). Malt: medium. Hops: medium to high from all varieties. Often grassy &/or fruity. Bitterness: medium to high. Yeast: low DMS and/or sulphur and/or esters are acceptable. No diacetyl. Body: medium.	10 - 16	75 - 85	4,5 - 7 %	35 - 70	5 - 10
4.15	Cold IPA	Colour: straw to yellow. Clarity: brilliant to slightly hazy (no chill haze). Malt: low. Hops: high from all varieties. Bitterness: medium-high to high. Yeast: No DMS, diacetyl or esters. Body: low to medium. Mouthfeel is dry to medium (not juicy). The finish is short, crisp and clean. Brewed with up to 40% adjuncts (corn, rice, invert sugar). This is a lager fermented at slightly elevated temperatures (12 - 16° C) and is meant to be an IPA/Strong lager hybrid. Drier and more drinkable than Hoppy Lager.	13,8 - 17,1	85 - 88	6,5 - 8,1 %	45 - 75	10 - 15
4.16	Vienna Lager	Colour: amber to copper. Clarity: brilliant to slightly hazy (no chill haze). Malt: low-medium (slightly sweet & toasty). Hops: very low to low from traditional European varieties. Bitterness: low to medium-low. Yeast: neutral. No DMS, diacetyl or esters. Body: medium. Should not be caramel sweet or cloying. In-between a Pilsner and Munich Dunkel in character	11,4 - 13,8	72 - 79	4,8 - 5,4 %	22 - 28	20 - 35

Num	Categories	Description	Original gravity (° Plato)	% ADF	Alcohol by volume	Bitterness (EBU)	Color (EBC)
5	Stout/ Porter						
5.1	Porter	Colour: dark copper-bruin to very dark brown. Clarity: brilliant to slightly hazy. Chill haze is allowable at low temperatures. Malt: low to medium. Dark grain, coffee, caramel & chocolate-like characters are acceptable. Roast-burnt character is not acceptable. Hops: very low to medium. Bitterness: medium. Yeast: medium esters. No DMS or diacetyl. Body: low to medium. 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.	10 - 16,5	70 - 80	4 - 7 %	15 - 35	75 - 125
5.2	Baltic Porter	Colour: very dark brown to deep dark brown-black. Clarity: brilliant to slightly hazy (no chill haze). Malt: medium-low to medium (liquorice & roasty characters are acceptable). Hops: low from traditional European varieties. Bitterness: low to medium. Yeast: neutral. No DMS, diacetyl or esters. Low alcohol aromas with dark fruit are typical. Body: medium to full and often alcohol warming. Can be as intense and complex as top-fermented Export Stouts. Very low oxidation and umami flavours are acceptable.	16,5 - 22	66 - 80	7 - 10 %	20 - 40	140 - 270
5.3	Dry Stout	Colour: very dark brown to deep dark brown-black. Clarity: brilliant to slightly hazy (no chill haze). Malt: medium to high from roasted barley/malt (dry, roasted coffee-like). Hops: none to low from traditional European varieties. Bitterness: medium to medium high. Yeast: neutral with low esters. Body: medium-light to medium. An initial malt and light caramel flavour profile with a distinctive dry-roasted bitterness in the finish.	9 - 12	78 - 85	4 - 5 %	30 - 40	115 - 200
5.4	Oatmeal Stout	Colour: very dark brown to deep dark brown-black. Clarity: brilliant to slightly hazy. Chill haze is allowable at low temperatures. Malt: medium (coffee, chocolate & caramel character). Hops: low. Bitterness: medium. Yeast: neutral. Very low esters and very low diacetyl are acceptable. Body: full. Oats provide a creamy viscosity and fullness. Not grainy or heavily roasted in character. 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	72 - 80	3,8 - 6 %	15 - 40	115 - 200
5.5	Russian Imperial Stout	Colour: very dark brown to black. Clarity: brilliant to slightly hazy. Chill haze is allowable at low temperatures. Malt: very high (toffee, caramel with slight roast astringency). Hops: low to medium-high. Bitterness: medium. Yeast: medium to high esters. No diacetyl. Body: full and alcohol warming.	18 - 27	60 - 76	8 - 12 %	35 - 95	125 - 450
5.6	American Stout	Colour: dark brown to black. Clarity: brilliant to slightly hazy. Chill haze is allowable at low temperatures. Malt: low to medium. Hops: medium to high (often with a distinct American citrus-piney and/or resinous character). Bitterness: medium to high. Yeast: low esters. No diacetyl. Body: medium to full. 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.	13 - 17,5	64 - 77	4,5 - 7,5 %	40 - 80	80 - 300
5.7	Export Stout	Colour: very dark brown to very dark brown. Clarity: brilliant to slightly hazy. Chill haze is allowable at low temperatures. Malt: low to medium. Hops: low to medium-low. Bitterness: medium to high (seems lower due to residual sugars). Yeast: low esters. Low diacetyl is acceptable. Body: medium to full. Tropical/Foreign versions can be quite sweet. while other versions can be drier and robust. Often brewed with adjuncts and sugar. Associations with dried fruit. rum and even molasses.	14 - 18,75	70 - 83	5,5 - 8 %	30 - 70	115 - 250
6	Wheat						
6.1	Dunkel Weizen	Colour: deep amber to dark copper. Clarity: slightly hazy. If served with yeast, bottle-conditioned versions will be hazier. Malt: medium (sweet & chocolate-like). Hops: none to very low. Bitterness: low. Yeast: medium esters (banana) and medium to high phenolics (cloves-smokey-vanilla). No diacetyl. Body: medium to full. Well attenuated and very highly carbonated.	11,5 - 14	77 - 84	4,5 - 5,9 %	8 - 18	30 - 55
6.2	Dunkel Weizen (doppel)bock	Colour: copper to dark copper-brown. Clarity: slightly hazy. If served with yeast, bottle-conditioned versions will be hazier. Malt: Medium to high (sweet & chocolate-like) Hops: none to very low. Bitterness: low. Yeast: medium esters (banana) and medium to high phenolics (cloves-smokey-vanilla). No diacetyl. Body: medium to full. It has a distinct sweet maltiness and a chocolate-dark dried fruit-like character. It has a medium to high attenuation and is very highly carbonated.	16,1 - 19,3	74 - 84	6 - 8,5 %	10 - 20	40 - 80
6.3	Gose	Colour: yellow to gold. Clarity: almost brilliant to hazy. Malt: none to very low. Hops: none to very low. Bitterness: none to low. Yeast: low to medium-high lactic acidity. Body: low to medium-low. 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.	10 - 13,8	72 - 79	3,5 - 5,5 %	9 - 15	8 - 18
6.4	Weizen	Colour: straw to amber. Clarity: slightly hazy. If served with yeast, bottle-conditioned versions will be hazier. Malt: very low to medium-low. Hops: none to very low. Bitterness: low. Yeast: medium esters (banana) and medium to high phenolics (cloves-smokey-vanilla). Body: medium to full. Well attenuated and very highly carbonated. Darker "Bernsteinfarbenes" (amber) versions (15-25 EBC) may have a slight caramel-bready character from medium-coloured malts.	11,5 - 14	77 - 84	4,5 - 5,9 %	8 - 18	6 - 25

Num	Categories	Description	Original gravity (° Plato)	% ADF	Alcohol by volume	Bitterness (EBU)	Color (EBC)
6.5	Weizen(doppel)bock	Colour: straw to copper. Clarity: slightly hazy. If served with yeast, bottle-conditioned versions will be hazier. Malt: Medium to high (sweet & almond-like) Hops: none to very low. Bitterness: low. Yeast: medium esters (banana) and medium to high phenolics (cloves-smokey-vanilla). No diacetyl. Body: medium to full. It has a distinct sweet maltiness and an almond, apricot, peach-like character. It has a medium to high attenuation and is very highly carbonated.	16,1 - 19,3	74 - 84	6 - 8,5 %	10 - 20	8 - 35
6.6	Witbier	Colour: light straw to yellow. Clarity: hazy to very hazy. Malt: very low to low. Hops: none to very low. Bitterness: low from traditional European hops. Yeast: medium phenolics and mildly acidic. No diacetyl. Body: low to medium with a starchy creaminess. Normally light in alcohol, fruity and refreshing. Usually brewed using unmalted wheat and malted barley and may be spiced with coriander seeds and dried orange peel.	11 - 12,5	75 - 82	4,3 - 5,5 %	9 - 17	4 - 10
6.7	White IPA/Hoppy Weizen	Colour: yellow to amber. Clarity: slightly hazy. If served with yeast, bottle-conditioned versions will be hazier. Malt: low to medium. Hops: low to high. Bitterness: medium to high. Yeast: in White IPA medium esters and medium phenolics. In Hoppy Weizen medium to high esters (banana) & medium to high phenolics (cloves-vanilla-smokey). Body: low to medium-high. White IPA's are a hoppier, stronger Witbier. 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 - 83	5,5 - 8,5 %	35 - 70	10 - 25
6.8	Dubbel Wit/ Imperial White	Colour: yellow to amber. Clarity: hazy to very hazy. Malt: low. Hops: none to very low. Bitterness: low from traditional European hops. Yeast: medium phenolics and mildly acidic. No diacetyl. Body: medium (can be alcohol warming). Normally medium to high in alcohol. Fuller, fruitier, and spicier than Witbier. Usually brewed using unmalted wheat and malted barley and may be spiced with coriander seeds and dried orange peel.	13,6 - 18,4	78 - 82	6 - 8 %	9 - 21	6 - 25
6.9	Wheat Wine	Colour: gold to deep amber. Clarity: brilliant to slightly hazy (no chill haze). Malt: medium to high. Hops: medium to high. Bitterness: low to medium. Yeast: complex alcohols and medium fruity esters. Low diacetyl is acceptable. Body: medium to full. Bread-cookies-dried stone fruit in the aroma and palate with biscuity malt and subtle hops are common. Malty sweet in finish with a subtle bitter hop and alcohol balance. Usually brewed with at least 50% malted wheat. Much more subtle and neutral than Barley Wine.	18,5 - 28	72 - 74	8 - 12 %	30 - 60	12 - 28
7	Flavoured beer						
7.1	Chocolate	Colour: see base style. Clarity: brilliant to slightly hazy (no chill haze). Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. 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. It is important to clearly state the type of chocolate-cocoa-flavoring used as well as the style that the beer is based on.	NA	NA	NA	NA	NA
7.2	Old style Fruit-Lambic	Colour: golden-pink to dark copper. Clarity: almost brilliant to slightly hazy. Chill haze is allowable at low temperatures. Malt: low. Hops: none. Bitterness: very low. Yeast: medium Brettanomyces character is acceptable. Acidity is an important part of the flavor profile, though sweetness may lower the intensity. Body: low to medium-high. These beers vary from very dry to mildly sweet. The fruit added should be the dominant aroma. Fruit sourness may also be an important part of the profile. A low to moderately sour/acidic character blends with aroma's described as barnyard. No wood or barrel-aged character. It is important to clearly state the type of fruit used.	11,5 - 18	57 - 80	3,5 - 8 %	7 - 25	NA
7.3	Fruit Beer	Colour: see base style. Clarity: brilliant to slightly hazy (no chill haze). Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. The variety of fruit determines the colour though lighter-coloured fruit may have little effect. Fruit beers are any beer style using fruit or fruit extracts as an adjunct in the mash kettle or during primary +/- secondary fermentation. They should provide recognizable (ranging from subtle to intense) but balanced fruit character. To allow for accurate judging the brewer must clearly state the type of fruit used as well as the style that the beer is based on.	NA	NA	NA	NA	NA
7.4	Strong Red Fruit Beer	Colour: pink to deep red. Clarity: brilliant to slightly hazy (no chill haze). Malt: low. Hops: low. Bitterness: low. Yeast: low acidity with low to high esters. Body: medium to full. The variety of red fruit (cherry, raspberry, strawberry, elderberry, cranberry or pomegranate) determines the colour. Strong Red Fruit Beers may use fruit or fruit extracts as an adjunct during any phase of production. They should provide recognizable (ranging from subtle to intense), sweet but balanced fruit character. Natural (lactose) and food-grade artificial sweeteners may be used. To allow for accurate judging the brewer must clearly state the type of fruit.	15 -	65 - 95	6 - %	- 25	30 -
7.5	Herb & Spice	Colour: see base style. Clarity: brilliant to slightly hazy (no chill haze). Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. Herb and spice beers use herbs or spices 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 recognizable. To allow for accurate judging the brewer must clearly state the type of herbs +/- spiciest used as well as the style that the beer is based on.	NA	NA	NA	NA	NA

Num	Categories	Description	Original gravity (° Plato)	% ADF	Alcohol by volume	Bitterness (EBU)	Color (EBC)
7.6	Smoked Beer	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. 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. To allow for accurate judging the brewer must clearly state the type of wood or other sources of smoke used as well as the style that the beer is based on.	NA	NA	NA	NA	NA
7.7	Grodziskie	Colour: straw yellow to yellow. Clarity: almost brilliant to clear, bottle fermented versions should be poured without yeast sediment. Malt: medium-low to medium, slightly grainy. Hops: medium-low to medium-high spicy, herbal, or floral noble hop character. Bitterness: medium to medium-high, should be smooth, not lingering or harsh. Yeast: clean, low levels of pear-like esters from bottle fermentation allowed. Weizen esters (banana) or phenolics (clove) are flaws. No diacetyl or DMS allowed. Body: low, highly carbonated. Burning wood-like, campfire, subtle smoked character in aroma and flavour. Sharp or ham-like smoked character is a flaw. Smoke, delicate grainy malt backbone and hops should remain in balance.	7,7 - 8	NA	2,5 - 3,3 %	20 - 30	4 - 8
7.8	Sweet/Milk Stout	Colour: very dark brown to deep dark brown-black. Clarity: brilliant to slightly hazy (no chill haze). Malt: medium to medium high (sweet, chocolate & caramel). Hops: none. Bitterness: low to medium-low. Yeast: low esters. No diacetyl. Body: full (made fuller by adding lactose). A very dark, sweet, full-bodied, slightly roasty ale. Lactose gives a sweetness that counters the traditional stout bitterness. Often tastes like sweetened espresso.	10 - 16	60 - 78	3,5 - 6 %	15 - 40	125 - 270
7.9	Wood/Barrel Aged	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. A wood- or barrel aged beer is any beer style that has been aged for a period in a wooden barrel or been in contact with wood. To allow for accurate judging the brewer must clearly state the type of wood or barrel used as well as the style that the beer is based on.	NA	NA	NA	NA	NA
7.10	Coffee	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. 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. To allow for accurate judging the brewer must clearly state the type of coffee/process used as well as the style that the beer is based on.	7,5 - 26	NA	4 - 12 %	15 - 40	NA
7.11	Tea	Colour: see base style. Clarity: brilliant to slightly hazy. Malt: see base style. Hops: see base style. Bitterness: See base style. Yeast: see base style. Body: see base style. Any style of beer that has a clear tea character. Tea in any of its forms can be used to create a distinct (but balanced) character. To allow for accurate judging the brewer must clearly state the type of tea/process used as well as the style that the beer is based on.	2,7 - 7,5	NA	4 - 12 %	NA	NA
7.12	Honey Beer	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. These beers (any style) are brewed with using honey. The flavour and aroma of honey should be noticeable but not be overpowering. To allow for accurate judging the brewer must clearly state the type of honey/process used as well as the style that the beer is based on.	7,5 - 27	NA	2 - 9,5 %	0 - 100	NA
7.13	Field beer	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. Field Beers are any beers incorporating vegetables as flavor or carbohydrate adjuncts in either the mash kettle, or during primary +/- secondary fermentation. The vegetable character should be in balance with other ingredients and can range from subtle to intense. To allow for accurate judging the brewer must clearly state the type of vegetable/process used as well as the style that the beer is based on.	NA	NA	NA	NA	NA
7.14	Imperial Stout Barrel- or Wood Aged	Colour: very dark brown to black. Clarity: brilliant to slightly hazy. Chill haze is allowable at low temperatures. Malt: very high (toffee, caramel with slight roast astringency). Hops: low to medium-high. Bitterness: medium. Yeast: medium to high esters. No diacetyl. Body: full and alcohol warming. Barrel- or Wood Aged characteristics are mandatory and can dramatically affect the base beer character. To allow for accurate judging the brewer must clearly state the type of barrel or wood and the process used.	18 - 27	NA	8 - 15 %	35 - 95	125 - 450
8	Speciality Beer						
8.1	Barley Wine	Colour: amber-copper to dark copper-brown. Clarity: brilliant to slightly hazy (no chill haze). Malt: medium to high. Hops: low to very high. Bitterness: low to high. Yeast: complex alcohols and high fruity esters. Low diacetyl is acceptable. Body: full. Vinous fruit in the aroma and palate with biscuity malt and hops are common. Bittersweet in finish with a good bitter hop balance. The character of these ales can change significantly over time. English versions tend to be less hopped (25-50 IBU) and may have more caramel with a slight oxidized character than American versions.	18,5 - 28	72 - 82	8 - 14 %	30 - 100	30 - 90
8.2	Brut Beer	Colour: yellow to gold. Clarity: brilliant to slightly hazy (no chill haze). Malt: very low. Hops: low to medium. Bitterness: low to medium. Yeast: low esters. Very dry and sometimes vinous in character. Body: very low to low. 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 and high in alcohol. They are highly carbonated and sometimes delicately spiced.	13 - 25	84 - 107	7 - 13 %	10 - 30	6 - 15

Num	Categories	Description	Original gravity (° Plato)	% ADF	Alcohol by volume	Bitterness (EBU)	Color (EBC)
8.3	Hybrid	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. A hybrid beer contains elements of both lager +/- ale +/- or spontaneous fermentation in its character. This can be achieved by using lager yeasts at ale fermentation temperatures or the opposite. It can also be a mixed fermentation. To allow for accurate judging the brewer must clearly state the type of process/ingredients and the style that the beer is based on, and the reason(s) that it does not fit into one of the other categories.	NA	NA	NA	NA	NA
8.4	Old style Gueuze-Lambic	Colour: yellow to amber. Clarity: brilliant to slightly hazy. Bottle-conditioning can cause more haze. Malt: none to very low. Hops: none to very low. Can seem cheesy, floral, or lavender-like. Bitterness: very low. Yeast: unflavored blended and secondary fermented Lambics may be very dry or mildly sweet. They are characterized by intense fruity ester, sour, and acidic attributes which only result from spontaneous fermentation. No diacetyl. Characteristic horsey, goaty, leathery and phenolic aromas and flavors derived from Brettanomyces yeast are often present at moderate levels. Vanillin and other wood-derived flavors should not be present. Body: very low to medium and very dry. Normally medium to highly carbonated.	12,5 - 18	85 - 97	5 - 10 %	5 - 30	10 - 25
8.5	Brett Beer	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: This yeast character must be present but not overpower the beer character. Body: The beer should be dry / strongly attenuated and lively. Brett beers are fermented and/or conditioned with a brettanomyces yeast. The yeast should have had the time to work and influence the beer taste. Typical fruity and floral notes developed by the yeast should be present as well as a phenolic profile (pepper, earthy, smoke) and funky / barnyard impressions (sweat, horse blanket). To allow accurate judging the brewer must provide additional information about the basic beer style'.	NA	NA	NA	NA	NA
8.6	Other Sour Ale	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. To allow for accurate judging the brewer must clearly state the type of process/ingredients and the style that the beer is based on.	NA	NA	NA	NA	NA
8.7	Winter Ales	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. Winter (Christmas) beers cover a wide range of styles. Spices and alcohol warmth are typical. To allow for accurate judging the brewer must clearly state the type of process/ingredients and the style that the beer is based on.	NA	NA	NA	NA	NA
8.8	Grape Ale	Colour: yellow to dark copper-brown. Clarity: brilliant to slightly hazy. Malt: low to medium. Hops: low. Bitterness: low. Yeast: Fruity esters from fermentation, stone or red fruit aromas and flavors are common. Wood or barnyard flavours can be present but must be subtle. Some sourness is allowed but it must be subtle. No diacetyl or DMS. Body: low to medium-high. The aroma of the selected variety of grape/wine must have to be present but not overpower the beer. Special malts are acceptable, but their aroma and flavour must be subtle. To allow for accurate judging the brewer must provide additional information (e.g.: which grape or wine must variety are used. If the beer was barrel aged or fermented with wild yeast or bacteria inoculum...).	NA	NA	4,5 - 11 %	6 - 30	8 - 50
8.9	Speciality beer (Less than 7 ABV)	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. This is explicitly a catch-all category for any beer that does not fit into another style category. This includes recognized beer styles that are not included in this list. To allow for accurate judging the brewer must clearly state the type of process/ingredients and the style that the beer is based on, and the reason(s) that it does not fit into one of the other categories.	NA	NA	0,1 - 6,9 %	NA	NA
8.10	Speciality beer (Higher than 7 ABV)	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. This is explicitly a catch-all category for any beer that does not fit into another style category. This includes recognized beer styles that are not included in this list. To allow for accurate judging the brewer must clearly state the type of process/ingredients and the style that the beer is based on, and the reason(s) that it does not fit into one of the other categories.	NA	NA	7 - %	NA	NA
8.11	Gluten Free	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. This category includes alle beers made from fermentable sugars, grains and converted carbohydrates and must also include some portion of cereal. All ingredients must be free of gluten, or the final product must show less than 20 ppm gluten. To allow for accurate judging the brewer must identify the ingredients and fermentation type used to make the beer.	NA	NA	NA	NA	NA
8.15	Sake Yeast Beer	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: Sake Yeast Beers are any beer fermented with sake yeast. Complex sake yeast characters must be present but not overpower the beer character. Body: see base style. To allow accurate judging the brewer must provide additional information about basic beer style.	NA	NA	NA	NA	NA

Num	Categories	Description	Original gravity (° Plato)	% ADF	Alcohol by volume	Bitterness (EBU)	Color (EBC)
9	NABLAB: No- and Low-Alcohol Beers						
9.1	Alcohol-free 0.0	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. Alcohol-free beers should not be assessed negatively for reasons related to the absence of alcohol.	NA	NA	0 - 0 %	NA	NA
9.2	Ultra Low -Alcohol	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style.	NA	NA	0,1 - 0,4 %	NA	NA
9.3	Low-Alcohol	Colour: see base style. Clarity: brilliant to very hazy. Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style.	NA	NA	0,4 - 1,5 %	NA	NA
9.4	IPA Alcohol-Free/Low	Colour: gold to amber. Clarity: almost brilliant to slightly hazy. Chill haze is allowable at low temperatures. Hop haze is allowable. Malt: medium. Hops: medium to high hop character (citrusy, floral, resinous, piney or fruity). Bitterness: medium to high. Yeast: medium to high esters, no diacetyl. Body: medium without hop-derived astringency. Clean, hop-forward, bitter with malt balance.	NA	NA	0 - 1,5 %	40 - 70	15 - 30
9.5	Fruit Beer Alcohol-Free/Low	Colour: see base style. Clarity: brilliant to slightly hazy (no chill haze). Malt: see base style. Hops: see base style. Bitterness: see base style. Yeast: see base style. Body: see base style. The variety of fruit determines the colour though lighter-coloured fruit may have little effect. Fruit beers are any beer style using fruit or fruit extracts as an adjunct in the mash kettle or during primary +/- secondary fermentation. They should provide recognizable (ranging from subtle to intense) but balanced fruit character. To allow for accurate judging the brewer must clearly state the type of fruit used as well as the style that the beer is based on.	NA	NA	0 - 1,5 %	NA	NA
9.6	Table Beer	Color : straw to dark. Clarity : brilliant to hazy. Chill haze is acceptable. Malt : very low to medium low. Hops: low to high. Bitterness: low to high. Yeast: Can be bottom or top fermentation. Low to medium yeast character. Body: low to medium but should be sufficiently present to avoid watery sensation. The overall character should be light, refreshing, and in balance. It should also be « beer-like ».	3 - 7,5	50 - 75	1 - 2,5 %	15 - 60	5 - 300