

TWO THOUSAND TWELVE



**Beer Judge Certification Program
(BJCP)
Style Guidelines
for
Beer, Mead and Cider**

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CELTIC BREW-OFF STYLE GUIDE

Note: An “*” indicates that a BJCP category has been modified or that a new category or style added for the purposes of the Celtic Brew Off. Brewers should review the Celtic Brew-Off Style Guide carefully to insure their entry is placed in the proper category. Some BJCP guidelines may have been edited for format and space considerations. For a complete listing of BJCP Style Guidelines, refer to the BJCP guidelines at www.bjcp.org or www.kobb.org.

8. ENGLISH PALE ALE*

8A. Standard/Ordinary Bitter

Aroma: The best examples have some malt aroma, often (but not always) with a caramel quality. Mild to moderate fruitiness is common. Hop aroma can range from moderate to none (UK varieties typically, although US varieties may be used). Generally no diacetyl, although very low levels are allowed.

Appearance: Light yellow to light copper. Good to brilliant clarity. Low to moderate white to off-white head. May have very little head due to low carbonation.

Flavor: Medium to high bitterness. Most have moderately low to moderately high fruity esters. Moderate to low hop flavor (earthy, resin-like, and/or floral UK varieties typically, although US varieties may be used). Low to medium maltiness with a dry finish. Caramel flavors are common but not required. Balance is often decidedly bitter, although the bitterness should not completely overpower the malt flavor, esters and hop flavor. Generally no diacetyl, although very low levels are allowed.

Mouthfeel: Light to medium-light body. Carbonation low, although bottled and canned examples can have moderate carbonation.

Overall Impression: Low gravity, low alcohol levels and low carbonation make this an easy-drinking beer. Some examples can be more malt balanced, but this should not override the overall bitter impression. Drinkability is a critical component of the style; emphasis is still on the bittering hop addition as opposed to the aggressive middle and late hopping seen in American ales.

History: Originally draught ale served very fresh under no pressure (gravity or hand pump only) at cellar temperatures (i.e., “real ale”). Bitter was created as a draught alternative (i.e., running beer) to country-brewed pale ale around the start of the 20th century and became widespread once brewers understood how to “Burtonize” their water to successfully brew pale beers and to use crystal malts to add a fullness and roundness of palate.

Comments: The lightest of the bitters. Also known as just “bitter.” Some modern variants are brewed exclusively with pale malt and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask (draught) products produced specifically for export. The IBU levels are often not adjusted, so the versions available in the US often do not directly correspond to their style subcategories in Britain. This style guideline reflects the “real ale” version of the style, not the export formulations of commercial products.

Ingredients: Pale ale, amber, and/or crystal malts, may use a touch of black malt for color adjustment. May use sugar adjuncts, corn or wheat. English hops most typical, although American and European varieties are becoming more common (particularly in the paler examples). Characteristic English yeast. Often medium sulfate water is used.

Vital Statistics: OG: 1.032 – 1.040

IBUs: 25 – 35 FG: 1.007 – 1.011

SRM: 4 – 14 ABV: 3.2 – 3.8%

Commercial Examples: Fuller's Chiswick Bitter, Adnams Bitter, Young's Bitter, Greene King IPA, Oakham Jeffrey Hudson Bitter (JHB), Brains Bitter, Tetley's Original Bitter, Brakspear Bitter, Boddington's Pub Draught

8B. Special/Best/Premium Bitter

Aroma: The best examples have some malt aroma, often (but not always) with a caramel quality. Mild to moderate fruitiness. Hop aroma can range from moderate to none (UK varieties typically, although US varieties may be used). Generally no diacetyl, although very low levels are allowed.

Appearance: Medium gold to medium copper. Good to brilliant clarity. Low to moderate white to off-white head. May have very little head due to low carbonation.

Flavor: Medium to high bitterness. Most have moderately low to moderately high fruity esters. Moderate to low hop flavor (earthy, resinous, and/or floral UK varieties typically, although US varieties may be used). Low to medium maltiness with a dry finish. Caramel flavors are common but not required. Balance is often decidedly bitter, although the bitterness should not completely overpower the malt flavor, esters and hop flavor. Generally no diacetyl, although very low levels are allowed.

Mouthfeel: Medium-light to medium body. Carbonation low, although bottled and canned commercial examples can have moderate carbonation.

Overall Impression: A flavorful, yet refreshing, session beer. Some examples can be more malt balanced, but this should not override the overall bitter impression. Drinkability is a critical component of the style; emphasis is still on the bittering hop addition as opposed to the aggressive middle and late hopping seen in American ales.

History: Originally draught ale served very fresh under no pressure (gravity or hand pump only) at cellar temperatures (i.e., “real ale”). Bitter was created as a draught alternative (i.e., running beer) to country-brewed pale ale around the start of the 20th century and became widespread once brewers understood how to “Burtonize” their water to successfully brew pale beers and to use crystal malts to add a fullness and roundness of palate.

Comments: More evident malt flavor than in an ordinary bitter, this is stronger, session-strength ale. Some modern variants are brewed exclusively with pale malt and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask (draught) products produced specifically for export. The IBU levels are often not adjusted, so the versions available in the US often do not directly correspond to their style subcategories in Britain. This style guideline reflects the “real ale” version of the style, not the export formulations of commercial products.

Ingredients: Pale ale, amber, and/or crystal malts, may use a touch of black malt for color adjustment. May use sugar adjuncts, corn or wheat. English hops most typical, although American and European varieties are becoming more common (particularly in the paler examples). Characteristic English yeast. Often medium sulfate water is used.

Vital Statistics: OG: 1.040 – 1.048

IBUs: 25 – 40 FG: 1.008 – 1.012

SRM: 5 – 16 ABV: 3.8 – 4.6%

Commercial Examples: Fuller’s London Pride, Coniston Bluebird Bitter, Timothy Taylor Landlord, Adnams SSB, Young’s Special, Shepherd Neame Masterbrew Bitter, Greene King Ruddles County Bitter, RCH Pitchfork Rebellious Bitter, Brains SA, Black Sheep Best Bitter, Goose Island Honkers Ale, Rogue Younger’s Special Bitter

8C. Welsh Bitter/Welsh Mild* {A Special Celtic Brew-Off Style}

Aroma: Mild to rich malt aroma with some fruity overtones. The best examples have mild malt aroma, often (but not always) with a caramel quality. Mild to moderate fruitiness is common. Hop aroma can range from low to none (UK varieties typically). Generally no diacetyl.

Appearance: Deep amber to a reddish copper color. Good to brilliant clarity. A white to off-white head could range from very low in cask versions to fairly thick for bottled versions.

Mouthfeel: Medium-light to medium body. Carbonation low, although bottled commercial examples may have higher carbonation. Sometimes a bit creamy but often semi-dry due to the use of roast barley.

Flavor: A malty sweetness should be the dominant characteristic with low to medium hop bitterness in the finish. Most have moderately low to moderately high fruity esters. Low to very low hop flavor (earthy, resin-like, and/or floral UK varieties are typical). Low to medium maltiness with a semi-dry finish in some versions due to the use of low amounts of roasted barley. Caramel flavors are common but not required.

Balance is often decidedly malty, although the malt should never completely overpower the hop flavor. Very low to no diacetyl.

History: **Welsh ales** may best be characterized as a “working man’s beer.” Welsh ales evolved from 18th Century English bitters and porters but were brewed with lower gravities to appease local temperance movements and at the same time avoid the high English alcohol taxes. The result was a less expensive, low alcohol session beer marketed to the Welsh miners and factory workers.

Comments: The flavor and bitterness characteristics of Welsh Ale are somewhere between English bitter and Scottish ale. Welsh-style ale will have more malt character and less bitterness than a “bitter”, but have less malt and more bitterness than Scottish ale.

Overall Impression: A well-balanced, low alcohol, session-type beer.

Ingredients: Pale ale, amber, and/or crystal malts, may use a touch of roast barley for color and flavor. Some examples may use sugar adjuncts, corn or wheat. English hops most typical, although American and European varieties are becoming more common (particularly in the paler examples). Characteristic English, Scottish or Irish yeast.

Vital Statistics: OG: 1.035-1.045;
IBUs: 10-20 FG: 1.007-1.018;
SRM: 10-25; ABV: 3.2-5%;

Commercial Examples: Brains Bitter, Brains Dark, Whitbread Welsh Bitter, Thames Welsh Bitter (Felfin Brewery, Wales).

Note: English Extra Strong Bitter (ESB) broken out into separate Celtic Category. See Category 31.

9. SCOTTISH AND IRISH ALE*

Note: All the Scottish Ale sub-categories (9A, 9B, 9C) share the same description. The Scottish ale sub-styles are differentiated mainly on gravity and alcoholic strength, although stronger versions will necessarily have slightly more intense flavors (and more hop bitterness to balance the increased malt). Entrants should select the appropriate category based on original gravity and alcohol level.

9A. Scottish Light 60/-

Vital Statistics: OG: 1.030 – 1.035
IBUs: 10 – 20 FG: 1.010 – 1.013
SRM: 9 – 17 ABV: 2.5 – 3.2%

Commercial Examples: Belhaven 60/-, McEwan’s 60/-, Maclay 60/- Light (all are cask-only products not exported to the US)

9B. Scottish Heavy 70/-

Vital Statistics: OG: 1.035 – 1.040
IBUs: 10 – 25 FG: 1.010 – 1.015
SRM: 9 – 17 ABV: 3.2 – 3.9%

Commercial Examples: Caledonian 70/- (Caledonian Amber Ale in the US), Belhaven 70/-, Orkney Raven Ale, Maclay 70/-, Tennents Special, Broughton Greenmantle Ale

9C. Scottish Export 80/-*

Vital Statistics: OG: 1.040 – 1.060
IBUs: 15 – 30 FG: 1.010 – 1.016
SRM: 9 – 17 ABV: 3.9 – 5.5%

Commercial Examples: Orkney Dark Island, Caledonian 80/- Export Ale, Belhaven 80/- (Belhaven Scottish Ale in the US), Southampton 80 Shilling, Broughton Exciseman’s 80/-, Belhaven St. Andrews Ale, McEwan’s Export (IPA), Inveralmond Lia Fail, Broughton Merlin’s Ale, Arran Dark

Aroma: Low to medium malty sweetness, sometimes accentuated by low to moderate kettle caramelization. Some examples have a low hop aroma, light fruitiness, low diacetyl, and/or a low to moderate peaty aroma (all are optional). The peaty aroma is sometimes perceived as earthy, smoky or very lightly roasted.

Appearance: Deep amber to dark copper. Usually very clear due to long, cool fermentations. Low to moderate, creamy off-white to light tan-colored head.

Flavor: Malt is the primary flavor, but isn't overly strong. The initial malty sweetness is usually accentuated by a low to moderate kettle caramelization, and is sometimes accompanied by a low diacetyl component. Fruity esters may be moderate to none. Hop bitterness is low to moderate, but the balance will always be towards the malt (although not always by much). Hop flavor is low to none. A low to moderate peaty character is optional, and may be perceived as earthy or smoky. Generally has a grainy, dry finish due to small amounts of unmalted roasted barley.

Mouthfeel: Medium-low to medium body. Low to moderate carbonation. Sometimes a bit creamy, but often quite dry due to use of roasted barley.

Overall Impression: Cleanly malty with a drying finish, perhaps a few esters, and on occasion a faint bit of peaty earthiness (smoke). Most beers finish fairly dry considering their relatively sweet palate, and as such have a different balance than strong Scotch ales.

History: Traditional Scottish session beers reflecting the indigenous ingredients (water, malt), with less hops than their English counterparts (due to the need to import them). Long, cool fermentations are traditionally used in Scottish brewing.

Comments: The malt-hop balance is slightly to moderately tilted towards the malt side. Any caramelization comes from kettle caramelization and not caramel malt (and is sometimes confused with diacetyl). Although unusual, any smoked character is yeast- or water-derived and not from the use of peat-smoked malts. Use of peat-smoked malt to replicate the peaty character should be restrained; overly smoky beers should be entered in the Other Smoked Beer category (22B) rather than here.

Ingredients: Scottish or English pale base malt. Small amounts of roasted barley add color and flavor, and lend a dry, slightly roasty finish. English hops. Clean, relatively low-attenuation ale yeast. Some commercial brewers add small amounts of crystal, amber, or wheat malts, and adjuncts such as sugar. The optional peaty, earthy and/or smoky character comes from the traditional yeast and from the local malt and water rather than using smoked malts.

9D. Irish Red Ale

Aroma: Low to moderate malt aroma, generally caramel-like but occasionally toasty or toffee-like in nature. May have a light buttery character (although this is not required). Hop aroma is low to none (usually not present). Quite clean.

Appearance: Amber to deep reddish copper color (most examples have a deep reddish hue). Clear. Low off-white to tan colored head.

Flavor: Moderate caramel malt flavor and sweetness, occasionally with a buttered toast or toffee-like quality. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. Generally no flavor hops, although some examples may have a light English hop flavor. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bitterness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters.

Mouthfeel: Medium-light to medium body, although examples containing low levels of diacetyl may have a slightly slick mouthfeel. Moderate carbonation. Smooth. Moderately attenuated (more so than Scottish ales). May have a slight alcohol warmth in stronger versions.

Overall Impression: An easy-drinking pint. Malt-focused with an initial sweetness and a roasted dryness in the finish.

Comments: Sometimes brewed as a lager (if so, generally will not exhibit a diacetyl character). When served too cold, the roasted character and bitterness may seem more elevated.

Ingredients: May contain some adjuncts (corn, rice, or sugar), although excessive adjunct use will harm the character of the beer. Generally has a bit of roasted barley to provide reddish color and dry roasted finish. UK/Irish malts, hops, yeast.

Vital Statistics: **OG: 1.044 – 1.060**
IBUs: 17 – 28 **FG: 1.010 – 1.014**
SRM: 9 – 18 **ABV: 4.0 – 6.0%**

Commercial Examples: Three Floyds Brian Boru Old Irish Ale, Great Lakes Conway's Irish Ale (a bit strong at 6.5%), Kilkenny Irish Beer, O'Hara's Irish Red Ale, Smithwick's Irish Ale, Beamish Red Ale, Caffrey's Irish Ale, Goose Island Kilgubbin Red Ale, Murphy's Irish Red (lager), Boulevard Irish Ale, Harpoon Hibernian Ale

Note: Strong Scotch Ale broken out into separate Celtic Category. See Category 32.

11. ENGLISH BROWN ALE

11A. Mild

Aroma: Low to moderate malt aroma, and may have some fruitiness. The malt expression can take on a wide range of character, which can include caramelly, grainy, toasted, nutty, chocolate, or lightly roasted. Little to no hop aroma. Very low to no diacetyl.

Appearance: Copper to dark brown or mahogany color. A few paler examples (medium amber to light brown) exist. Generally clear, although is traditionally unfiltered. Low to moderate off-white to tan head. Retention may be poor due to low carbonation, adjunct use and low gravity.

Flavor: Generally a malty beer, although may have a very wide range of malt- and yeast-based flavors (e.g., malty, sweet, caramel, toffee, toast, nutty, chocolate, coffee, roast, vinous, fruit, licorice, molasses, plum, raisin). Can finish sweet or dry. Versions with darker malts may have a dry, roasted finish. Low to moderate bitterness, enough to provide some balance but not enough to overpower the malt. Fruity esters moderate to none. Diacetyl and hop flavor low to none.

Mouthfeel: Light to medium body. Generally low to medium-low carbonation. Roast-based versions may have a light astringency. Sweeter versions may seem to have a rather full mouthfeel for the gravity.

Overall Impression: A light-flavored, malt-accented beer that is readily suited to drinking in quantity. Refreshing, yet flavorful. Some versions may seem like lower gravity brown porters.

History: May have evolved as one of the elements of early porters. In modern terms, the name "mild" refers to the relative lack of hop bitterness (i.e., less hoppy than a pale ale, and not so strong). Originally, the "mildness" may have referred to the fact that this beer was young and did not yet have the moderate sourness that aged batches had. Somewhat rare in England, good versions may still be found in the Midlands around Birmingham.

Comments: Most are low-gravity session beers in the range 3.1-3.8%, although some versions may be made in the stronger (4%+) range for export, festivals, seasonal and/or special occasions. Generally served on cask; session-strength bottled versions don't often travel well. A wide range of interpretations are possible.

Ingredients: Pale English base malts (often fairly dextrinous), crystal and darker malts should comprise the grist. May use sugar adjuncts. English hop varieties would be most suitable, though their character is muted. Characterful English ale yeast.

Vital Statistics: OG: 1.030 – 1.038

IBUs: 10 – 25 FG: 1.008 – 1.013

SRM: 12 – 25 ABV: 2.8 – 4.5%

Commercial Examples: Moorhouse Black Cat, Gale's Festival Mild, Theakston Traditional Mild, Highgate Mild, Sainsbury Mild, Brain's Dark, Banks's Mild, Coach House Gunpowder Strong Mild, Woodforde's Mardler's Mild, Greene King XX Mild, Motor City Brewing GhettoBlaster

11B. Southern English Brown

Aroma: Malty-sweet, often with a rich, caramel or toffee-like character. Moderately fruity, often with notes of dark fruits such as plums and/or raisins. Very low to no hop aroma. No diacetyl.

Appearance: Light to dark brown, and can be almost black. Nearly opaque, although should be relatively clear if visible. Low to moderate off-white to tan head.

Flavor: Deep, caramel- or toffee-like malty sweetness on the palate and lasting into the finish. Hints of biscuit and coffee are common. May have a moderate dark fruit complexity. Low hop bitterness. Hop

flavor is low to non-existent. Little or no perceivable roasty or bitter black malt flavor. Moderately sweet finish with a smooth, malty aftertaste. Low to no diacetyl.

Mouthfeel: Medium body, but the residual sweetness may give a heavier impression. Low to moderately low carbonation. Quite creamy and smooth in texture, particularly for its gravity.

Overall Impression: A luscious, malt-oriented brown ale, with a caramel, dark fruit complexity of malt flavor. May seem somewhat like a smaller version of a sweet stout or a sweet version of a dark mild.

History: English brown ales are generally split into sub-styles along geographic lines. Southern English (or “London-style”) brown ales are darker, sweeter, and lower gravity than their Northern cousins.

Developed as a bottled product in the early 20th century out of a reaction against vinous vatted porter and often unpalatable mild. Well suited to London’s water supply.

Comments: Increasingly rare; Mann’s has over 90% market share in Britain. Some consider it a bottled version of dark mild, but this style is sweeter than virtually all modern examples of mild.

Ingredients: English pale ale malt as a base with a healthy proportion of darker caramel malts and often some roasted (black) malt and wheat malt. Moderate to high carbonate water would appropriately balance the dark malt acidity. English hop varieties are most authentic, though with low flavor and bitterness almost any type could be used.

Vital Statistics: OG: 1.033 – 1.042

IBUs: 12 – 20 FG: 1.011 – 1.014

SRM: 19 – 35 ABV: 2.8 – 4.1%

Commercial Examples: Mann’s Brown Ale (bottled, but not available in the US), Harvey’s Nut Brown Ale, Woodeforde’s Norfolk Nog

11C. Northern English Brown Ale

Aroma: Light, sweet malt aroma with toffee, nutty and/or caramel notes. A light but appealing fresh hop aroma (UK varieties) may also be noticed. A light fruity ester aroma may be evident in these beers, but should not dominate. Very low to no diacetyl.

Appearance: Dark amber to reddish-brown color. Clear. Low to moderate off-white to light tan head.

Flavor: Gentle to moderate malt sweetness, with a nutty, lightly caramelly character and a medium-dry to dry finish. Malt may also have a toasted, biscuity, or toffee-like character. Medium to medium-low bitterness. Malt-hop balance is nearly even, with hop flavor low to none (UK varieties). Some fruity esters can be present; low diacetyl (especially butterscotch) is optional but acceptable.

Mouthfeel: Medium-light to medium body. Medium to medium-high carbonation.

Overall Impression: Drier and more hop-oriented than southern English brown ale, with a nutty character rather than caramel.

History/Comments: English brown ales are generally split into sub-styles along geographic lines.

Ingredients: English mild ale or pale ale malt base with caramel malts. May also have small amounts darker malts (e.g., chocolate) to provide color and the nutty character. English hop varieties are most authentic. Moderate carbonate water.

Vital Statistics: OG: 1.040 – 1.052

IBUs: 20 – 30 FG: 1.008 – 1.013

SRM: 12 – 22 ABV: 4.2 – 5.4%

Commercial Examples: Newcastle Brown Ale, Samuel Smith’s Nut Brown Ale, Riggwelter Yorkshire Ale, Wychwood Hobgoblin, Tröegs Rugged Trail Ale, Alesmith Nautical Nut Brown Ale, Avery Ellie’s Brown Ale, Goose Island Nut Brown Ale, Samuel Adams Brown Ale

12. PORTER

12A. Brown Porter

Aroma: Malt aroma with mild roastiness should be evident, and may have a chocolaty quality. May also show some non-roasted malt character in support (caramelly, grainy, bready, nutty, toffee-like and/or sweet). English hop aroma moderate to none. Fruity esters moderate to none. Diacetyl low to none.

Appearance: Light brown to dark brown in color, often with ruby highlights when held up to light. Good clarity, although may approach being opaque. Moderate off-white to light tan head with good to fair retention.

Flavor: Malt flavor includes a mild to moderate roastiness (frequently with a chocolate character) and often a significant caramel, nutty, and/or toffee character. May have other secondary flavors such as coffee, licorice, biscuits or toast in support. Should not have a significant black malt character (acidic, burnt, or harsh roasted flavors), although small amounts may contribute a bitter chocolate complexity. English hop flavor moderate to none. Medium-low to medium hop bitterness will vary the balance from slightly malty to slightly bitter. Usually fairly well attenuated, although somewhat sweet versions exist. Diacetyl should be moderately low to none. Moderate to low fruity esters.

Mouthfeel: Medium-light to medium body. Moderately low to moderately high carbonation.

Overall Impression: fairly substantial English dark ale with restrained roasty characteristics.

History: Originating in England, porter evolved from a blend of beers or gyles known as “Entire.” A precursor to stout. Said to have been favored by porters and other physical laborers.

Comments: Differs from a robust porter in that it usually has softer, sweeter and more caramelly flavors, lower gravities, and usually less alcohol. More substance and roast than brown ale. Higher in gravity than a dark mild. Some versions are fermented with lager yeast. Balance tends toward malt more than hops. Usually has an “English” character. Historical versions with *Brettanomyces*, sourness, or smokiness should be entered in the Specialty Beer category (23).

Ingredients: English ingredients are most common. May contain several malts, including chocolate and/or other dark roasted malts and caramel-type malts. Historical versions would use a significant amount of brown malt. Usually does not contain large amounts of black patent malt or roasted barley. English hops are most common, but are usually subdued. London or Dublin-type water (moderate carbonate hardness) is traditional. English or Irish ale yeast, or occasionally lager yeast, is used. May contain a moderate amount of adjuncts (sugars, maize, molasses, treacle, etc.).

Vital Statistics: OG: 1.040 – 1.052

IBUs: 18 – 35 FG: 1.008 – 1.014

SRM: 20 – 30 ABV: 4 – 5.4%

Commercial Examples: Fuller's London Porter, Samuel Smith Taddy Porter, Burton Bridge Burton Porter, RCH Old Slug Porter, Nethergate Old Growler Porter, Hambleton Nightmare Porter, Harvey's Tom Paine Original Old Porter, Salopian Entire Butt English Porter, St. Peters Old-Style Porter, Shepherd Neame Original Porter, Flag Porter, Wasatch Polygamy Porter

12B. Robust Porter

Aroma: Roasty aroma (often with a lightly burnt, black malt character) should be noticeable and may be moderately strong. Optionally may also show some additional malt character in support (grainy, bready, toffee-like, caramelly, chocolate, coffee, rich, and/or sweet). Hop aroma low to high (US or UK varieties). Some American versions may be dry-hopped. Fruity esters are moderate to none. Diacetyl low to none.

Appearance: Medium brown to very dark brown, often with ruby- or garnet-like highlights. Can approach black in color. Clarity may be difficult to discern in such a dark beer, but when not opaque will be clear (particularly when held up to the light). Full, tan-colored head with moderately good head retention.

Flavor: Moderately strong malt flavor usually features a lightly burnt, black malt character (and sometimes chocolate and/or coffee flavors) with a bit of roasty dryness in the finish. Overall flavor may finish from dry to medium-sweet, depending on grist composition, hop bittering level, and attenuation. May have a sharp character from dark roasted grains, although should not be overly acidic, burnt or harsh. Medium to high bitterness, which can be accentuated by the roasted malt. Hop flavor can vary from low to moderately high (US or UK varieties, typically), and balances the roasted malt flavors. Diacetyl low to none. Fruity esters moderate to none.

Mouthfeel: Medium to medium-full body. Moderately low to moderately high carbonation. Stronger versions may have slight alcohol warmth. May have a slight astringency from roasted grains, although this character should not be strong.

Overall Impression: A substantial, malty dark ale with a complex and flavorful roasty character.

History: Stronger, hoppier and/or roastier version of porter designed as either a historical throwback or an American interpretation of the style. Traditional versions will have a more subtle hop character (often English), while modern versions may be considerably more aggressive. Both types are equally valid.

Comments: Although a rather broad style open to brewer interpretation, it may be distinguished from Stout as lacking a strong roasted barley character. It differs from a brown porter in that a black patent or roasted grain character is usually present, and it can be stronger in alcohol. Roast intensity and malt flavors can

also vary significantly. May or may not have a strong hop character, and may or may not have significant fermentation by-products; thus may seem to have an “American” or “English” character.

Ingredients: May contain several malts, prominently dark roasted malts and grains, which often include black patent malt (chocolate malt and/or roasted barley may also be used in some versions). Hops are used for bittering, flavor and/or aroma, and are frequently UK or US varieties. Water with moderate to high carbonate hardness is typical. Ale yeast can either be clean US versions or characterful English varieties.

Vital Statistics: OG: 1.048 – 1.065
IBUs: 25 – 50 FG: 1.012 – 1.016
SRM: 22 – 35 ABV: 4.8 – 6.5%

Commercial Examples: Great Lakes Edmund Fitzgerald Porter, Meantime London Porter, Anchor Porter, Smuttynose Robust Porter, Sierra Nevada Porter, Deschutes Black Butte Porter, Boulevard Bully! Porter, Rogue Mocha Porter, Avery New World Porter, Bell’s Porter, Great Divide Saint Bridget’s Porter

12C. Baltic Porter

Aroma: Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Very smooth.

Appearance: Dark reddish copper to opaque dark brown (not black). Thick, persistent tan-colored head. Clear, although darker versions can be opaque.

Flavor: As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth schwarzbier-like roasted flavor that stops short of burnt. Mouth-filling and very smooth. Clean lager character; no diacetyl. Starts sweet but darker malt flavors quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Hop flavor from slightly spicy hops (Lublin or Saaz types) ranges from none to medium-low.

Mouthfeel: Generally quite full-bodied and smooth, with well-aged alcohol warmth (although the rarer lower gravity Carnegie-style versions will have a medium body and less warmth). Medium to medium-high carbonation, making it seem even more mouth-filling. Not heavy on the tongue due to carbonation level. Most versions are in the 7-8.5% ABV range.

Overall Impression: A Baltic Porter often has the malt flavors reminiscent of an English brown porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered flavors.

History: Traditional beer from countries bordering the Baltic Sea derived from imported English examples but influenced by Russian Imperial Stouts.

Comments: May also be described as an Imperial Porter, although heavily roasted or hopped versions should be entered as either Imperial Stouts (13F) or Specialty Beers (23).

Ingredients: Generally lager yeast (cold fermented if using ale yeast). Debittered chocolate or black malt. Munich or Vienna base malt. Continental hops. May contain crystal malts and/or adjuncts. Brown or amber malt common in historical recipes.

Vital Statistics: OG: 1.060 – 1.090
IBUs: 20 – 40 FG: 1.016 – 1.024
SRM: 17 – 30 ABV: 5.5 – 9.5%

Commercial Examples: Sinebrychoff Porter (Finland), Okocim Porter (Poland), Zywiec Porter (Poland), Baltika #6 Porter (Russia), Carnegie Stark Porter (Sweden), Aldaris Porteris (Latvia), Utenos Porter (Lithuania), Stepan Razin Porter (Russia), Nøgne ø porter (Norway), Neuzeller Kloster-Bräu Neuzeller Porter (Germany), Southampton Imperial Baltic Porter

13. STOUT*

13A. Dry Stout

Aroma: Coffee-like roasted barley and roasted malt aromas are prominent; may have slight chocolate, cocoa and/or grainy secondary notes. Esters medium-low to none. No diacetyl. Hop aroma low to none.

Appearance: Jet black to deep brown with garnet highlights in color. Can be opaque (if not, it should be clear). A thick, creamy, long-lasting, tan- to brown-colored head is characteristic.

Flavor: Moderate roasted, grainy sharpness, optionally with light to moderate acidic sourness, and medium to high hop bitterness. Dry, coffee-like finish from roasted grains. May have a bittersweet or unsweetened chocolate character in the palate, lasting into the finish. Balancing factors may include some creaminess, medium-low to no fruitiness, and medium to no hop flavor. No diacetyl.

Mouthfeel: Medium-light to medium-full body, with a creamy character. Low to moderate carbonation. For the high hop bitterness and significant proportion of dark grains present, this beer is remarkably smooth. The perception of body can be affected by the overall gravity with smaller beers being lighter in body. May have a light astringency from the roasted grains, although harshness is undesirable.

Overall Impression: A very dark, roasty, bitter, creamy ale.

History: The style evolved from attempts to capitalize on the success of London porters, but originally reflected a fuller, creamier, more “stout” body and strength. When a brewery offered a stout and a porter, the stout was always the stronger beer (it was originally called a “Stout Porter”). Modern versions are brewed from a lower OG and no longer reflect a higher strength than porters.

Comments: This is the draught version of what is otherwise known as Irish stout or Irish dry stout. Bottled versions are typically brewed from a significantly higher OG and may be designated as foreign extra stouts (if sufficiently strong). While most commercial versions rely primarily on roasted barley as the dark grain, others use chocolate malt, black malt or combinations of the three. The level of bitterness is somewhat variable, as is the roasted character and the dryness of the finish; allow for interpretation by brewers.

Ingredients: The dryness comes from the use of roasted unmalted barley in addition to pale malt, moderate to high hop bitterness, and good attenuation. Flaked unmalted barley may also be used to add creaminess. A small percentage (perhaps 3%) of soured beer is sometimes added for complexity (generally by Guinness only). Water typically has moderate carbonate hardness, although high levels will not give the classic dry finish.

Vital Statistics: OG: 1.036 – 1.050

IBUs: 30 – 45 FG: 1.007 – 1.011

SRM: 25 – 40 ABV: 4 – 5%

Commercial Examples: Guinness Draught Stout (also canned), Murphy's Stout, Beamish Stout, O'Hara's Celtic Stout, Russian River O.V.L. Stout, Three Floyd's Black Sun Stout, Dorothy Goodbody's Wholesome Stout, Orkney Dragonhead Stout, Old Dominion Stout, Goose Island Dublin Stout, Brooklyn Dry Stout

13B. Sweet Stout

Aroma: Mild roasted grain aroma, sometimes with coffee and/or chocolate notes. An impression of cream-like sweetness often exists. Fruitiness can be low to moderately high. Diacetyl low to none. Hop aroma low to none.

Appearance: Very dark brown to black in color. Can be opaque (if not, it should be clear). Creamy tan to brown head.

Flavor: Dark roasted grains and malts dominate the flavor as in dry stout, and provide coffee and/or chocolate flavors. Hop bitterness is moderate (lower than in dry stout). Medium to high sweetness (often from the addition of lactose) provides a counterpoint to the roasted character and hop bitterness, and lasts into the finish. Low to moderate fruity esters. Diacetyl low to none. The balance between dark grains/malts and sweetness can vary, from quite sweet to moderately dry and somewhat roasty.

Mouthfeel: Medium-full to full-bodied and creamy. Low to moderate carbonation. High residual sweetness from unfermented sugars enhances the full-tasting mouthfeel.

Overall Impression: A very dark, sweet, full-bodied, slightly roasty ale. Often tastes like sweetened espresso.

History: An English style of stout. Historically known as “Milk” or “Cream” stouts, legally this designation is no longer permitted in England (but is acceptable elsewhere). The “milk” name is derived from the use of lactose, or milk sugar, as a sweetener.

Comments: Gravities are low in England, higher in exported and US products. Variations exist, with the level of residual sweetness, the intensity of the roast character, and the balance between the two being the variables most subject to interpretation.

Ingredients: The sweetness in most Sweet Stouts comes from a lower bitterness level than dry stouts and a high percentage of unfermentable dextrins. Lactose, an unfermentable sugar, is frequently added to

provide additional residual sweetness. Base of pale malt, and may use roasted barley, black malt, chocolate malt, crystal malt, and adjuncts such as maize or treacle. High carbonate water is common.

Vital Statistics: OG: 1.044 – 1.060

IBUs: 20 – 40 FG: 1.012 – 1.024

SRM: 30 – 40 ABV: 4 – 6%

Commercial Examples: Mackeson's XXX Stout, Watney's Cream Stout, Farson's Lacto Stout, St. Peter's Cream Stout, Marston's Oyster Stout, Sheaf Stout, Hitachino Nest Sweet Stout (Lacto), Samuel Adams Cream Stout, Left Hand Milk Stout, Widmer Snowplow Milk Stout

13C. Oatmeal Stout

Aroma: Mild roasted grain aromas, often with a coffee-like character. A light sweetness can imply a coffee-and-cream impression. Fruitiness should be low to medium. Diacetyl medium-low to none. Hop aroma low to none (UK varieties most common). A light oatmeal aroma is optional.

Appearance: Medium brown to black in color. Thick, creamy, persistent tan- to brown-colored head. Can be opaque (if not, it should be clear).

Flavor: Medium sweet to medium dry palate, with the complexity of oats and dark roasted grains present. Oats can add a nutty, grainy or earthy flavor. Dark grains can combine with malt sweetness to give the impression of milk chocolate or coffee with cream. Medium hop bitterness with the balance toward malt. Diacetyl medium-low to none. Hop flavor medium-low to none.

Mouthfeel: Medium-full to full body, smooth, silky, sometimes an almost oily slickness from the oatmeal. Creamy. Medium to medium-high carbonation.

Overall Impression: A very dark, full-bodied, roasty, malty ale with a complementary oatmeal flavor.

History: An English seasonal variant of sweet stout that is usually less sweet than the original, and relies on oatmeal for body and complexity rather than lactose for body and sweetness.

Comments: Generally between sweet and dry stouts in sweetness. Variations exist, from fairly sweet to quite dry. The level of bitterness also varies, as does the oatmeal impression. Light use of oatmeal may give a certain silkiness of body and richness of flavor, while heavy use of oatmeal can be fairly intense in flavor with an almost oily mouthfeel. When judging, allow for differences in interpretation.

Ingredients: Pale, caramel and dark roasted malts and grains. Oatmeal (5-10%+) used to enhance fullness of body and complexity of flavor. Hops primarily for bittering. Ale yeast. Water source should have some carbonate hardness.

Vital Statistics: OG: 1.048 – 1.065

IBUs: 25 – 40 FG: 1.010 – 1.018

SRM: 22 – 40 ABV: 4.2 – 5.9%

Commercial Examples: Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, McAuslan Oatmeal Stout, Maclay's Oat Malt Stout, Broughton Kinmount Willie Oatmeal Stout, Anderson Valley Barney Flats Oatmeal Stout, Tröegs Oatmeal Stout, New Holland The Poet, Goose Island Oatmeal Stout, Wolaver's Oatmeal Stout

13D. Foreign Extra Stout

Aroma: Roasted grain aromas moderate to high, and can have coffee, chocolate and/or lightly burnt notes. Fruitiness medium to high. Some versions may have a sweet aroma, or molasses, licorice, dried fruit, and/or vinous aromatics. Stronger versions can have the aroma of alcohol (never sharp, hot, or solventy). Hop aroma low to none. Diacetyl low to none.

Appearance: Very deep brown to black in color. Clarity usually obscured by deep color (if not opaque, should be clear). Large tan to brown head with good retention.

Flavor: Tropical versions can be quite sweet without much roast or bitterness, while export versions can be moderately dry (reflecting impression of a scaled-up version of either sweet stout or dry stout). Roasted grain and malt character can be moderate to high, although sharpness of dry stout will not be present in any example. Tropical versions can have high fruity esters, smooth dark grain flavors, and restrained bitterness; they often have a sweet, rum-like quality. Export versions tend to have lower esters, more assertive roast flavors, and higher bitterness. The roasted flavors of either version may taste of coffee, chocolate, or lightly burnt grain. Little to no hop flavor. Very low to no diacetyl.

Mouthfeel: Medium-full to full body, often with a smooth, creamy character. May give a warming (but never hot) impression from alcohol presence. Moderate to moderately-high carbonation.

Overall Impression: A very dark, moderately strong, roasty ale. Tropical varieties can be quite sweet, while export versions can be drier and fairly robust.

History: Originally high-gravity stouts brewed for tropical markets (and hence, sometimes known as “Tropical Stouts”). Some bottled export (i.e., stronger) versions of dry or sweet stout also fit this profile. Guinness Foreign Extra Stout has been made since the early 1800s.

Comments: A rather broad class of stouts, these can be either fruity and sweet, dry and bitter, or even tinged with Brettanomyces (e.g., Guinness Foreign Extra Stout; this type of beer is best entered as a Specialty Beer – Category 23). Think of the style as either a scaled-up dry and/or sweet stout, or a scaled-down Imperial stout without the late hops. Highly bitter and hoppy versions are best entered as American-style Stouts (13E).

Ingredients: Similar to dry or sweet stout, but with more gravity. Pale and dark roasted malts and grains. Hops mostly for bitterness. May use adjuncts and sugar to boost gravity. Ale yeast (although some tropical stouts are brewed with lager yeast).

Vital Statistics: OG: 1.056 – 1.075

IBUs: 30 – 70 FG: 1.010 – 1.018

SRM: 30 – 40 ABV: 5.5 – 8%

Commercial Examples: **Tropical-Type:** Lion Stout (Sri Lanka), Dragon Stout (Jamaica), ABC Stout (Singapore), Royal Extra “The Lion Stout” (Trinidad), Jamaica Stout (Jamaica), **Export-Type:** Freeminer Deep Shaft Stout, Guinness Foreign Extra Stout, Ridgeway of Oxfordshire Foreign Extra Stout, Coopers Best Extra Stout, Elysian Dragonstooth Stout, Belhaven Scottish Stout.

Note: Russian Imperial Stout has been moved to Strong Ales. See Category 19.

14. INDIA PALE ALE (IPA)*

14A. English IPA

Aroma: A moderate to moderately high hop aroma of floral, earthy or fruity nature is typical, although the intensity of hop character is usually lower than American versions. A slightly grassy dry-hop aroma is acceptable, but not required. A moderate caramel-like or toasty malt presence is common. Low to moderate fruitiness, either from esters or hops, can be present. Some versions may have a sulfury note, although this character is not mandatory.

Appearance: Color ranges from golden amber to light copper, but most are pale to medium amber with an orange tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with off-white color should persist.

Flavor: Hop flavor is medium to high, with a moderate to assertive hop bitterness. The hop flavor should be similar to the aroma (floral, earthy, fruity, and/or slightly grassy). Malt flavor should be medium-low to medium-high, but should be noticeable, pleasant, and support the hop aspect. The malt should show an English character and be somewhat bready, biscuit-like, toasty, toffee-like and/or caramelly. Despite the substantial hop character typical of these beers, sufficient malt flavor, body and complexity to support the hops will provide the best balance. Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops adds to the overall complexity. Finish is medium to dry, and bitterness may linger into the aftertaste but should not be harsh. If high sulfate water is used, a distinctively mineral, dry finish, some sulfur flavor, and a lingering bitterness are usually present. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style.

Mouthfeel: Smooth, 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. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions.

Overall Impression: A hoppy, moderately strong pale ale that features characteristics consistent with the use of English malt, hops and yeast. These beers have less hop character and a more pronounced malt flavor than American versions.

History: Brewed to survive the voyage from England to India. The temperature extremes and rolling of the seas resulted in a highly attenuated beer upon arrival. English pale ales were derived from IPAs.

Comments: A pale ale brewed to an increased gravity and hop rate. Modern versions of English IPAs generally pale in comparison (pun intended) to their ancestors. The term “IPA” is loosely applied in commercial English beers today, and has been (incorrectly) used in beers below 4% ABV. Generally will have more finish hops and less fruitiness and/or caramel than English pale ales and bitters. Fresher versions will obviously have a more significant finishing hop character.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); English hops are traditionally used; English yeast that can give a fruity or sulfury/minerally profile. Refined sugar may be used in some versions. High sulfate and low carbonate water is essential to achieving a pleasant hop bitterness in authentic Burton versions, although not all examples will exhibit the strong sulfate character.

Vital Statistics: OG: 1.050 – 1.075

IBUs: 40 – 60 FG: 1.010 – 1.018

SRM: 8 – 14 ABV: 5 – 7.5%

Commercial Examples: Meantime India Pale Ale, Freeminer Trafalgar IPA, Fuller's IPA, Ridgeway Bad Elf (Oxfordshire), Ridgeway IPA, Summit India Pale Ale, Samuel Smith's India Ale, Hampshire Pride of Romsey IPA, Burton Bridge Empire IPA, Middle Ages Impaled Ale, Goose Island IPA, Brooklyn East India Pale Ale, Rahr's Storm Cloud IPA.

19. STRONG ALES*

19A. Old Ale

Aroma: Malty-sweet with fruity esters, often with a complex blend of dried-fruit, vinous, caramelly, molasses, nutty, toffee, treacle, and/or other specialty malt aromas. Some alcohol and oxidative notes are acceptable, akin to those found in Sherry or Port. Hop aromas not usually present due to extended aging.

Appearance: Light amber to very dark reddish-brown color (most are fairly dark). Age and oxidation may darken the beer further. May be almost opaque (if not, should be clear). Moderate to low cream- to light tan-colored head; may be adversely affected by alcohol and age.

Flavor: Medium to high malt character with a luscious malt complexity, often with nutty, caramelly and/or molasses-like flavors. Light chocolate or roasted malt flavors are optional, but should never be prominent. Balance is often malty-sweet, but may be well hopped (the impression of bitterness often depends on amount of aging). Moderate to high fruity esters are common, and may take on a dried-fruit or vinous character. The finish may vary from dry to somewhat sweet. Extended aging may contribute oxidative flavors similar to a fine old Sherry, Port or Madeira. Alcoholic strength should be evident, though not overwhelming. Diacetyl low to none. Some wood-aged or blended versions may have a lactic or *Brettanomyces* character; but this is optional and should not be too strong (enter as a specialty beer if it is).

Mouthfeel: Medium to full, chewy body, although older examples may be lower in body due to continued attenuation during conditioning. Alcohol warmth is often evident and always welcome. Low to moderate carbonation, depending on age and conditioning.

Overall Impression: An ale of significant alcoholic strength, bigger than strong bitters and brown porters, though usually not as strong or rich as barleywine. Usually tilted toward a sweeter, maltier balance. “It should be a warming beer of the type that is best drunk in half pints by a warm fire on a cold winter’s night” – Michael Jackson.

History: A traditional English ale style, mashed at higher temperatures than strong ales to reduce attenuation, then aged at the brewery after primary fermentation (similar to the process used for historical porters). Often had age-related character (lactic, Brett, oxidation, leather) associated with “stale” beers. Used as stock ales for blending or enjoyed at full strength (stale or stock refers to beers that were aged or stored for a significant period of time). Winter warmers are a more modern style that are maltier, fuller-bodied, often darker beers that may be a brewery’s winter seasonal special offering.

Comments: Strength and character varies widely. Fits in the style space between normal gravity beers (strong bitters, brown porters) and barleywines. Can include winter warmers, strong dark milds, strong (and perhaps darker) bitters, blended strong beers (stock ale blended with a mild or bitter), and lower gravity versions of English barleywines. Many English examples, particularly winter warmers, are lower than 6% ABV.

Ingredients: Generous quantities of well-modified pale malt (generally English in origin, though not necessarily so), along with judicious quantities of caramel malts and other specialty character malts. Some darker examples suggest that dark malts (e.g., chocolate, black malt) may be appropriate, though sparingly so as to avoid an overly roasted character. Adjuncts (such as molasses, treacle, invert sugar or dark sugar) are often used, as are starchy adjuncts (maize, flaked barley, wheat) and malt extracts. Hop variety is not as important, as the relative balance and aging process negate much of the varietal character. British ale yeast that has low attenuation, but can handle higher alcohol levels, is traditional.

Vital Statistics: OG: 1.060 – 1.090
IBUs: 30 – 60 FG: 1.015 – 1.022
SRM: 10 – 22 ABV: 6 – 9%

Commercial Examples: Gale's Prize Old Ale, Avery Old Jubilation, Marston Owd Roger, Greene King Olde Suffolk Ale, J.W. Lees Moonraker, Harviestoun Old Engine Oil, Fuller's Vintage Ale, Harvey's Elizabethan Ale, Theakston Old Peculier (peculiar at OG 1.057), Young's Winter Warmer, Sarah Hughes Dark Ruby Mild, Samuel Smith's Winter Welcome, Fuller's 1845, Fuller's Old Winter Ale.

19B. English Barleywine

Aroma: Very rich and strongly malty, often with a caramel-like aroma. May have moderate to strong fruitiness, often with a dried-fruit character. English hop aroma may range from mild to assertive. Alcohol aromatics may be low to moderate, but never harsh, hot or solventy. The intensity of these aromatics often subsides with age. The aroma may have a rich character including bready, toasty, toffee, molasses, and/or treacle notes. Aged versions may have a sherry-like quality, possibly vinous or port-like aromatics, and generally more muted malt aromas. Low to no diacetyl.

Appearance: Color may range from rich gold to very dark amber or even dark brown. Often has ruby highlights, but should not be opaque. Low to moderate off-white head; may have low head retention. May be cloudy with chill haze at cooler temperatures, but generally clears to good to brilliant clarity as it warms. The color may appear to have great depth, as if viewed through a thick glass lens. High alcohol and viscosity may be visible in "legs" when beer is swirled in a glass.

Flavor: Strong, intense, complex, multi-layered malt flavors ranging from bready and biscuity through nutty, deep toast, dark caramel, toffee, and/or molasses. Moderate to high malty sweetness on the palate, although the finish may be moderately sweet to moderately dry (depending on aging). Some oxidative or vinous flavors may be present, and often complex alcohol flavors should be evident. Alcohol flavors shouldn't be harsh, hot or solventy. Moderate to fairly high fruitiness, often with a dried-fruit character. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to somewhat bitter. Low to moderately high hop flavor (usually UK varieties). Low to no diacetyl.

Mouthfeel: Full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). A smooth warmth from aged alcohol should be present, and should not be hot or harsh. Carbonation may be low to moderate, depending on age and conditioning.

Overall Impression: The richest and strongest of the English Ales. A showcase of malty richness and complex, intense flavors. The character of these ales can change significantly over time; both young and old versions should be appreciated for what they are. The malt profile can vary widely; not all examples will have all possible flavors or aromas.

History: Usually the strongest ale offered by a brewery, and in recent years many commercial examples are now vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season.

Comments: Although often a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops. English versions can be darker, maltier, fruitier, and feature richer specialty malt flavors than American Barleywines.

Ingredients: Well-modified pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. English hops such as Northdown, Target, East Kent Goldings and Fuggles. Characterful English yeast.

Vital Statistics: OG: 1.080 – 1.120
IBUs: 35 – 70 FG: 1.018 – 1.030
SRM: 8 – 22 ABV: 8 – 12%

Commercial Examples: Thomas Hardy's Ale, Burton Bridge Thomas Sykes Old Ale, J.W. Lee's Vintage Harvest Ale, Robinson's Old Tom, Fuller's Golden Pride, AleSmith Old Numbskull, Young's Old Nick (unusual in its 7.2% ABV), Whitbread Gold Label, Old Dominion Millennium, North Coast Old Stock Ale (when aged), Weyerbacher Blithering Idiot

19C. Russian Imperial Stout *{A Special Celtic Brew-Off Sub-Category}

Aroma: Rich and complex, with variable amounts of roasted grains, maltiness, fruity esters, hops, and alcohol. The roasted malt character can take on coffee, dark chocolate or slightly burnt tones and can be light to moderately strong. The malt aroma can be subtle to rich and barleywine-like, depending on the gravity and grain bill. May optionally show a slight specialty malt character (e.g., caramel), but this should only add complexity and not dominate. Fruity esters may be low to moderately strong, and may take on a complex, dark fruit (e.g., plums, prunes, raisins) character. Hop aroma can be very low to quite aggressive, and may contain any hop variety. An alcohol character may be present, but shouldn't be sharp, hot or solventy. Aged versions may have a slight vinous or port-like quality, but shouldn't be sour. No diacetyl. The balance can vary with any of the aroma elements taking center stage. Not all possible aromas described need be present; many interpretations are possible. Aging affects the intensity, balance and smoothness of aromatics.

Appearance: Color may range from very dark reddish-brown to jet black. Opaque. Deep tan to dark brown head. Generally has a well-formed head, although head retention may be low to moderate. High alcohol and viscosity may be visible in "legs" when beer is swirled in a glass.

Flavor: Rich, deep, complex and frequently quite intense, with variable amounts of roasted malt/grains, maltiness, fruity esters, hop bitterness and flavor, and alcohol. Medium to aggressively high bitterness. Medium-low to high hop flavor (any variety). Moderate to aggressively high roasted malt/grain flavors can suggest bittersweet or unsweetened chocolate, cocoa, and/or strong coffee. A slightly burnt grain, burnt currant or tarry character may be evident. Fruity esters may be low to intense, and can take on a dark fruit character (raisins, plums, or prunes). Malt backbone can be balanced and supportive to rich and barleywine-like, and may optionally show some supporting caramel, bready or toasty flavors. Alcohol strength should be evident, but not hot, sharp, or solventy. No diacetyl. The palate and finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness, hop bitterness and warming character. The balance and intensity of flavors can be affected by aging, with some flavors becoming more subdued over time and some aged, vinous or port-like qualities developing.

Mouthfeel: Full to very full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). Gentle smooth warmth from alcohol should be present and noticeable. Should not be syrupy and under-attenuated. Carbonation may be low to moderate, depending on age and conditioning.

Overall Impression: An intensely flavored, big, dark ale. Roasty, fruity, and bittersweet, with a noticeable alcohol presence. Dark fruit flavors meld with roasty, burnt, or almost tar-like sensations. Like a black barleywine with every dimension of flavor coming into play.

History: Brewed to high gravity and hopping level in England for export to the Baltic States and Russia. Said to be popular with the Russian Imperial Court. Today is even more popular with American craft brewers, who have extended the style with unique American characteristics.

Comments: Variations exist, with English and American interpretations (predictably, the American versions have more bitterness, roasted character, and finishing hops, while the English varieties reflect a more complex specialty malt character and a more forward ester profile). The wide range of allowable characteristics allow for maximum brewer creativity.

Ingredients: Well-modified pale malt, with generous quantities of roasted malts and/or grain. May have a complex grain bill using virtually any variety of malt. Any type of hops may be used. Alkaline water balances the abundance of acidic roasted grain in the grist. American or English ale yeast.

Vital Statistics: OG: 1.075 – 1.115

IBUs: 50 – 90 FG: 1.018 – 1.030

SRM: 30 – 40 ABV: 8 – 12%

Commercial Examples: Three Floyd's Dark Lord, Bell's Expedition Stout, North Coast Old Rasputin Imperial Stout, Stone Imperial Stout, Samuel Smith Imperial Stout, Scotch Irish Tsarina Katarina Imperial Stout, Thirsty Dog Siberian Night, Deschutes The Abyss, Great Divide Yeti, Southampton Russian

Imperial Stout, Rogue Imperial Stout, Bear Republic Big Bear Black Stout, Great Lakes Blackout Stout, Avery The Czar, Founders Imperial Stout, Victory Storm King, Brooklyn Black Chocolate Stout

Introduction to Celtic Specialty Beers. (Category 23)

Celtic Specialty Ales were expanded in 2009 allowing the brewer to better describe unique characteristics of his/her beer to the judges. These descriptions greatly enhance the ability of judges to provide each beer a fair and balanced evaluation. Some beers may fit into more than one subcategory (i.e. Celtic Heather Ale and Celtic Historical). It is the discretion of the brewer as to which category to place the beer. A Celtic Specialty Beer includes any **Celtic** style brewed using ingredients in addition to (or other than) malted barley or sugar. The special ingredient(s) must make a unique contribution to the overall character of the beer and be common to the British Isles or the Brittany area of Northern France. There are no recognized vital statistics for Celtic Specialty Ales subcategories B, C, and D. The only criterion is that each is a variation of an established Celtic styles. For subcategories B, C, and D, the brewer must specify the underlying Celtic style of beer and specify any special ingredients used in the beer.

23. Celtic Specialty.*{A Special Celtic Brew-Off Category}

23A. Heather Ale*{A Special Celtic Brew-Off style}

Aroma: Low-Medium floral or grassy notes. Accentuated with low to medium malt sweetness. Some examples may exhibit light fruitiness. Diacetyl should be very low, if perceived at all. Peaty (smoky) aromas are not appropriate for this style.

Appearance: Very light amber to medium copper. Usually clear, but un-filtered versions may be rather cloudy. Low to moderate white head that may be short lasting.

Flavor: Malt is the primary flavor but is not overly strong. Fruity esters may be moderate to none. Bitterness is low, derived from the use of heather tips (fresh or dried). Heather flavor is generally low, but perceptible often imparting floral or grassy notes in the taste. Peat or smoky flavors are not common to the style. Heather ales may have a grainy, semi-dry finish do to the use of small amounts roasted barley.

Mouthfeel: Medium-low to medium body. Low to moderate carbonation. Sometimes a bit creamy, but often dry to semi-dry due to the use of roasted barley.

Overall Impression: Malty, with a semi-dry finish. The use of heather gives a floral or often grassy taste that can linger into the finish.

History: Brewed in Scotland since 2000 B.C., heather ale is probably the oldest style of ale still produced in the world. From an ancient Gaelic recipe for "leann fraoich" (heather ale) it has been revived and reintroduced to the Scottish culture. A Scottish session beer of relatively low alcohol content (though stronger versions exist). Ingredients are indigenous to Scotland, including the use of heather in lieu of hops.

Comments: While heather should be noticeable in aroma and flavor, malty characteristics should also be evident. Any smoky characteristics should only be yeast or water derived and not from the use of peat smoked malt. Smoky heather ales should be entered in the Celtic Historical or Smoke Flavored sub categories of Celtic Specialty Beers.

Ingredients: Pale ale malts as a base with small amounts of roasted barley. Small amounts of crystal, brown, or wheat malts may be added for complexity. Heather tips (fresh or dried) are used in lieu of hops for bitterness and flavor. Traditionally, heather is added to the wort at the end of the boil and, after cooling slightly, the hot ale is then poured into another vat containing heather flowers where it infuses for an hour before being fermented.

Commercial Examples: Faroch Heather Ale, Pictish Ale (not available in the US.) - William Bros. (Scotland); "The Wind Cried Mari..." - Cambridge Brewing Co. (US).

Vital Statistics: OG: 1.035-1.050
IBU: 10-20 FG: 1.010-1.018
SRM: 8-12 ABV: 3.5 – 5.0%

23B. Celtic Fruit/Spice{A Celtic Brew-Off Sub-Category}***

Aroma: Varies with base style and ingredients.

Appearance: Varies with base style and ingredients.

Flavor: Varies with base style and ingredients.

Mouthfeel: Varies with base style and ingredients.

Overall Impression: A harmonious blend of the base Celtic beer style with characteristics derived from ingredients and/or brewing procedures utilized.

Comments: Examples of Celtic Fruit and Spiced ales include (but not limited to) fruit beers (brewed with blackberry, elderberry, blueberry, rowan berry, strawberry, peach, etc.) and spice beers (brewed with herb/flowers gorse, rosemary, thyme, sage, sweet gale), honey, and apples. If honey and/or apples make up the most of the fermentable ingredients, the beverage should be entered in a Mead or Cider category below. The underlying Celtic beer style should be apparent. Note: Specialty beers from the Brittany region of France may be entered in this or the historical category. The base style and ingredients used would determine which category to enter

THE BREWER MUST:

1. SPECIFY THE UNDERLYING CELTIC STYLE OF THE BEER (i.e., “PORTER” or “BROWN ALE). The brewer may, if desired, state a specific sub-category of Celtic Style (i.e., Brown Porter or Northern English Brown.)

2. SPECIFY THE FRUIT AND/OR ANY SPECIAL INGREDIENTS USED IN THE BEER

Commercial Examples: Siletz Spruce Ale (Ore.); Apple Ephemore [Apple Ale], Unibroue (Canada); Abita Purple Haze; Melbourne Apricot Beer, Strawberry Beer, and Cherry Ale, Melbourne Bros. Brewery (England); Ebulum [Elderberry Black Ale] William Bros (Scotland); Traquair House Jacobite Ale [coriander] (Scotland); Weyerbacher Raspberry Imperial Stout; Sam Adam’s Honey Porter; Bonnets Rouge [elderberry], Cervoise Lancelot [seven herbs and honey], Duchesse Anne [honey] - Lancelot (Brittany-not available in the US).

Vital Statistics: OG: varies with base style

FG: varies with base style - typically above-average

IBUs: varies with base style - typically above-average

SRM: varies with base style - often darker than the unadulterated base style

ABV: varies with base style

23C. Celtic Wood Aged/Smoked{A Celtic Brew-Off Sub-Category}***

Aroma: Varies with base style. A low to moderate wood or smoked aroma is usually present. Other optional aromatics include a low to moderate vanilla, caramel, toffee, toast, or cocoa character, as well as any aromatics associated with alcohol previously stored in the wood (if any). Any alcohol character should be smooth and balanced, not hot. Some background oxidation character is optional (wood aged), and can take on a pleasant, sherry-like character and not be papery or cardboard-like.

Appearance: Varies with base style. Often darker than the unadulterated base beer style.

Flavor: Varies with base style. In wood flavored beers, the wood usually contributes a woody or oak flavor, which can occasionally take on a raw “green” flavor if new wood is used. Other flavors that may optionally be present include vanilla, caramel, butterscotch, toasted bread or almonds (from toasted wood); coffee, chocolate, cocoa (from charred wood or bourbon casks); and alcohol flavors from other products previously stored in the wood (if any). The wood and/or other cask-derived flavors should be balanced, supportive and noticeable, but should not overpower the base beer style. Occasionally there may be an optional lactic or acetic tartness or Brett funkiness in the beer, but this should not be higher than a background flavor (if present at all). Some background oxidation character is optional, although this should take on a pleasant, sherry-like character and not be papery or cardboard-like.

In smoked beers smokiness may vary from low to assertive; however, balance in the overall presentation is the key to well-made examples. Smoky flavors may range from woody to somewhat bacon-like depending on the type of malts used. Peat-smoked malt can add an earthiness. The balance of underlying beer characteristics and smoke can vary, although the resulting blend should be somewhat balanced and enjoyable. Harsh, bitter, burnt, charred, rubbery, sulfury or phenolic smoky characteristics are generally inappropriate

Mouthfeel: Varies with base style. Often fuller than the unadulterated base beer, and may exhibit additional alcohol warming if wood has previously been in contact with other alcoholic products. Higher alcohol levels should not result in “hot” beers; aged, smooth flavors are most desirable. Wood can also add tannins to the beer, depending on age of the cask. The tannins can lead to additional astringency (which should never be high), or simply a fuller mouthfeel. Tart or acidic characteristics should be low to none.

Overall Impression: A harmonious blend of the base beer style with characteristics from smoked malt or aging in contact with wood.

Comments: Any Celtic style brewed using smoke or aged in wood. The underlying Celtic beer style should be apparent. The wood-based/smoked character should be evident, but not so dominant as to unbalance the beer.

THE BREWER MUST:

- 1. DECLARE THE CHARACTERISTIC STYLE OF BEER, i.e., WOOD AGED OR SMOKED.**
- 2. SPECIFY THE UNDERLYING CELTIC STYLE OF THE BEER (i.e., “PORTER” or “BROWN ALE).** The brewer may, if desired, state a specific sub-category of Celtic Style (i.e., Brown Porter or Northern English Brown.)
- 3. SPECIFY THE TYPE OF WOOD USED (wood aged beer) or SOURCE OF SMOKE (smoked beer).**

Commercial Examples - Smoked beers: Alaskan Smoked Porter; Stone Smoked Porter; O’Fallons Smoked Porter

Commercial Examples - Wood aged beers: Goose Island Bourbon County Stout; Dominion Oak Barrel Stout; Great Divide Oak Aged Yeti Imperial Stout

Vital Statistics: OG: varies with base style

FG: varies with base style - typically above-average

IBUs: varies with base style - typically above-average

SRM: varies with base style - often darker than the unadulterated base style

ABV: varies with base style

23D. Celtic Historical **(A Celtic Brew-Off Sub-Category)*

Aroma: Varies with base style and ingredients.

Appearance: Varies with base style and ingredients.

Flavor: Varies with base style and ingredients.

Mouthfeel: Varies with base style and ingredients.

Overall Impression: A harmonious blend of the base Celtic beer style with characteristics derived from ingredients and/or brewing procedures utilized.

Comments: Any Celtic style using traditional and/or historical brewing methods or ingredients. The underlying Celtic beer style should be apparent

THE BREWER MUST:

- 1. SPECIFY THE UNDERLYING CELTIC STYLE OF THE BEER (i.e., “PORTER” or “BROWN ALE).** The brewer may, if desired, state a specific sub-category of Celtic Style (i.e., Brown Porter or Northern English Brown).

2. DESCRIBE THE HISTORICAL CHARACTERISTIC OF THE BEER. If using unusual ingredients or techniques that may not be known to all beer judges, the brewer should provide descriptions of the historical ingredients and/or techniques as an aid to the judges. Example: Historical Scottish Strong Ale – Beer made emulating 18th Century procedures and equipment (no thermometers and open fermentation).

Commercial Examples: Grozet [Gooseberry and Wheat Ale], Alba [Scot’s Pine Ale], Kelpie [Seaweed Ale]-William Bros (Scotland); General Washington Tavern Porter - Yards Brewing Company; Telenn Du [buckwheat ale] - Lancelot (Brittany-not available in US).

Vital Statistics: OG: varies with base style. FG: varies with base style - typically above-average
IBUs: varies with base style - typically above- average. ABV: varies with base style
SRM: varies with base style - often darker than the unadulterated base style

Introduction to Mead Guidelines (Categories 24-26)

The following discussion applies to all the mead styles, except where explicitly superseded in the sub-category guidelines. This introduction identifies common characteristics and descriptions for all types of mead, and should be used as a reference whenever entering or judging mead.

1. Important attributes that must be specified:

Sweetness. Mead may be dry, semi-sweet, or sweet. Sweetness simply refers to the amount of residual sugar in the mead. Sweetness is often confused with fruitiness in a dry mead. Body is related to sweetness, but dry meads can still have some body. Dry meads do not have to be bone dry. Sweet meads should not be cloyingly sweet, and should not have a raw, unfermented honey character. Sweetness is independent of strength.

Carbonation. Mead may be still, petillant, or sparkling. Still meads do not have to be totally flat; they can have some very light bubbles. Petillant meads are “lightly sparkling” and can have a moderate, noticeable amount of carbonation. Sparkling meads are not gushing, but may have a character ranging from mouth-filling to an impression akin to Champagne or soda pop.

Strength. Mead may be categorized as hydromel, standard, or sack strength. Strength refers to the alcohol content of the mead (and also, therefore, the amount of honey and fermentables used to make the mead). Stronger meads can have a greater honey character and body (as well as alcohol) than weaker meads, although this is not a strict rule.

Honey variety. Some types of honey have a strong varietal character (aroma, flavor, color, acidity). If a honey is unusual, additional information can be provided to judges as to the character to be expected. Note that “wildflower” isn’t a varietal honey; it is specifically a term used to describe a honey derived from unknown or mixed flowers.

Special ingredients. Different sub-styles may include fruit, spice, malt, etc. Judges need to understand the ingredients that provide a unique character in order to properly evaluate the mead.

2. Common Mead Characteristics:

Appearance: Clarity may be good to brilliant. Crystal clear, reflective examples with a bright, distinct meniscus are highly desirable. Observable particulates (even in a clear example) are undesirable. Highly carbonated examples usually have a short-lasting head similar to Champagne or soda pop. Some aspects of bubbles or head formation that may be observed and commented upon include size (large or small), persistence (how long do they continue to form?), quantity (how much are present?), rate (how fast do they form?), and mousse (appearance or quality of foam stand). The components of bubbles or head will vary greatly depending on the carbonation level, ingredients and type of mead. In general, smaller bubbles are more desirable and indicative of higher quality than larger bubbles. The color may vary widely depending on honey variety and any optional ingredients (e.g., fruit, malts). Some honey varieties are almost clear, while others can be dark brown. Most are in the straw to gold range. If no honey variety is declared, almost any color is acceptable. If a honey variety is declared, the color should generally be suggestive of the honey used (although a wide range of color variation is still possible). Hue, saturation and purity of color should be considered. Stronger versions (standard and sack) may show signs of body (e.g., legs, meniscus) but higher carbonation levels can interfere with this perception.

Aroma: The intensity of the honey aroma will vary based upon the sweetness and strength of the mead. Stronger or sweeter meads may have a stronger honey aroma than drier or weaker versions. Different varieties of honey have different intensities and characters; some (e.g., orange blossom, buckwheat) are

more recognizable than others (e.g., avocado, palmetto). If honey varieties are declared, the varietal character of the honey should be apparent even if subtle. The aromatics may seem vinous (similar to wine), and may include fruity, floral, or spicy notes. The bouquet (rich, complex smells arising from the combination of ingredients, fermentation and aging) should show a pleasant fermentation character, with clean and fresh aromatics being preferred over dirty, yeasty, or sulfury notes. A multi-faceted bouquet, also known as complexity or depth, is a positive attribute. Phenolic or diacetyl aromatics should not be present. Harsh or chemical aromatics should not be present. Light oxidation may be present, depending on age, and may result in sherry-like notes, which are acceptable in low to moderate levels (if in balance, these can add to complexity). An excessive sherry character is a fault in most styles (except certain Polish-style specialties, or other meads attempting a sherry-like character). Oxidation resulting in a papery character is always undesirable. Alcohol aromatics may be present, but hot, solventy or irritating overtones are a defect. The harmony and balance of the aroma and bouquet should be pleasant and enticing.

Flavor: The intensity of the honey flavor will vary based upon the sweetness and strength of the mead. Stronger, sweeter meads will have a stronger honey flavor than drier, weaker versions. Different varieties of honey have different intensities and characters; some (e.g., orange blossom, buckwheat) are more recognizable than others (e.g., safflower, palmetto). If honey varieties are declared, the varietal character of the honey should be apparent even if subtle. The residual sweetness level will vary with the sweetness of the mead; dry meads will have no residual sugar, sweet meads will have noticeable to prominent sweetness, semi-sweet meads will have a balanced sweetness. In no case should the residual sweetness be syrupy, cloying or seem like unfermented honey. Any additives, such as acid or tannin, should enhance the honey flavor and lend balance to the overall character of the mead but not be excessively tart or astringent. Artificial, chemical, harsh, phenolic or bitter flavors are defects. Higher carbonation (if present) enhances the acidity and gives a “bite” to the finish. The aftertaste should be evaluated; longer finishes are generally most desirable. A multi-faceted flavor, also known as complexity or depth, is a positive attribute. Yeast or fermentation characteristics may be none to noticeable, with estery, fresh and clean flavors being most desirable. Alcohol flavors (if present) should be smooth and well-aged, not harsh or solventy. Light oxidation may be present, depending on age, but an excessive sherry-like or papery character should be avoided. Aging and conditioning generally smooth out flavors and create a more elegant, blended, rounded product. Flavors tend to become more subtle over time, and can deteriorate with extended aging.

Mouthfeel: Before evaluating, refer to the declared sweetness, strength and carbonation levels, as well as any special ingredients. These can all affect mouthfeel. Smooth texture. Well-made examples will often have an elegant wine-like character. The body can vary widely, although most are in the medium-light to medium-full range. Body generally increases with stronger and/or sweeter meads, and can sometimes be quite full and heavy. Similarly, body generally decreases with lower gravity and/or drier meads, and can sometimes be quite light. Sensations of body should not be accompanied by an overwhelmingly cloying sweetness (even in sweet meads). A very thin or watery body is likewise undesirable. Some natural acidity is often present (particularly in fruit-based meads). Low levels of astringency are sometimes present (either from specific fruit or spices, or from tea, chemical additives or oak-aging). Acidity and tannin help balance the overall honey, sweetness and alcohol presentation. Carbonation can vary widely (see definitions above). Still meads may have a very light level of carbonation, lightly carbonated (petillant) meads will have noticeable bubbles, and a highly carbonated (sparkling) mead can range from a mouth-filling carbonation to levels approaching Champagne or soda pop. High carbonation will enhance the acidity and give a “bite” to the finish. A warming alcohol presence is often present, and this character usually increases with strength (although extended aging can smooth this sensation).

Overall Impression: A wide range of results are possible, but well-made examples will have an enjoyable balance of honey flavors, sweetness, acidity, tannins, alcohol. Strength, sweetness and age greatly affect the overall presentation. Any special ingredients should be well-blended with the other ingredients, and lead to a harmonious end product.

Ingredients: Mead is made primarily from honey, water and yeast. Some minor adjustments in acidity and tannin can be made with citrus fruits, tea, chemicals, or the use of oak aging; however, these additives should not be readily discernable in flavor or aroma. Yeast nutrients may be used but should not be detected. If citrus, tea, or oak additives result in flavor components above a low, background, balance-adjusting level, the resulting mead should be entered appropriately (e.g., as a metheglin or open category mead, not a traditional).

Vital Statistics:

- OG:** hydromel: 1.035 – 1.080
standard: 1.080 – 1.120
sack: 1.120 – 1.170
- FG:** dry: 0.990 – 1.010
semi-sweet: 1.010 – 1.025
sweet: 1.025 – 1.050

Note that the perception of sweetness is a function of the percentage of residual sugar, so don't rely only on FG to determine sweetness. Consider the OG, strength, and to a lesser extent, acidity, in assessing sweetness.

IBUs: not relevant for anything but braggot, but bittering hops are optional even in this style.

SRM: basically irrelevant since honey can be anything from almost clear to dark brown. Melomels and pyments can have orange, red, pink and/or purple hues. Cysers are most often golden. Braggots can be yellow to black. In all cases, the color should reflect the ingredients used (type of honey, and fruit and/or malt in some styles).

3. Entering and Categorizing Meads:

Mandatory Requirements:

Entrants **MUST** specify carbonation level (still; petillant or lightly carbonated; sparkling or highly carbonated).

Entrants **MUST** specify strength level (hydromel or light mead; standard mead; sack or strong mead).

Entrants **MUST** specify sweetness level (dry; semi-sweet; sweet).

Optional Requirements: Entrants **MAY** specify honey varieties used. If honey varieties are declared, judges will look for the varietal character of the honey. Note that the character of a varietal honey will be identifiable as distinct to the source flowers, but may not resemble the source plant, tree, or fruit. For example, orange-blossom honey has the character of orange blossoms, not oranges; blackberry honey is only distantly like blackberries, although it is an identifiable character.

Category-Specific Requirements: Some categories require additional information, particularly in categories other than traditional mead. For example, declaring specific fruit, spices, or special characteristics. Supplemental materials may be provided to judges if an obscure ingredient or method is used.

Defaults: If no attributes are specified, judges should evaluate the mead as a semi-sweet, petillant, standard-strength mead with no varietal honey character and no special ingredients. Competition organizers should make every effort to ensure that judges are provided the full set of attributes of the meads being evaluated.

24. TRADITIONAL MEAD

See the Introduction to Mead Guidelines for detailed descriptions of standard mead characteristics, an explanation of standard terms, and entering instructions.

24A. Dry Mead

Aroma: Honey aroma may be subtle, although not always identifiable. Sweetness or significant honey aromatics should not be expected. If a honey variety is declared, the variety should be distinctive (if noticeable). Different types of honey have different intensities and characters. Standard description applies for remainder of characteristics.

Appearance: Standard description applies.

Flavor: Subtle (if any) honey character, and may feature subtle to noticeable varietal character if a varietal honey is declared (different varieties have different intensities). No to minimal residual sweetness with a dry finish. Sulfury, harsh or yeasty fermentation characteristics are undesirable. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies, although the body is generally light to medium. Note that stronger meads will have a fuller body. Sensations of body should not be accompanied by noticeable residual sweetness.

Overall Impression: Similar in balance, body, finish and flavor intensity to a dry white wine, with a pleasant mixture of subtle honey character, soft fruity esters, and clean alcohol. Complexity, harmony, and balance of sensory elements are most desirable, with no inconsistencies in color, aroma, flavor or aftertaste. The proper balance of sweetness, acidity, alcohol and honey character is the essential final measure of any mead.

Ingredients: Standard description applies. Traditional Meads feature the character of a blended honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. “Show meads” feature no additives, but this distinction is usually not obvious to judges.

Comments: See standard description for entrance requirements. Entrants **MUST** specify carbonation level and strength. Sweetness is assumed to be DRY in this category. Entrants **MAY** specify honey varieties.

Commercial Examples: White Winter Dry Mead, Sky River Dry Mead, Intermiel Bouquet Printanier

24B. Semi-sweet Mead

Aroma: Honey aroma should be noticeable, and can have a light sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). Standard description applies for remainder of characteristics.

Appearance: Standard description applies.

Flavor: Subtle to moderate honey character, and may feature subtle to noticeable varietal character if a varietal honey is declared (different varieties have different intensities). Subtle to moderate residual sweetness with a medium-dry finish. Sulfury, harsh or yeasty fermentation characteristics are undesirable. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies, although the body is generally medium-light to medium-full. Note that stronger meads will have a fuller body. Sensations of body should not be accompanied by a residual sweetness that is higher than moderate.

Overall Impression: Similar in balance, body, finish and flavor intensity to a semisweet (or medium-dry) white wine, with a pleasant mixture of honey character, light sweetness, soft fruity esters, and clean alcohol. Complexity, harmony, and balance of sensory elements are most desirable, with no inconsistencies in color, aroma, flavor or aftertaste. The proper balance of sweetness, acidity, alcohol and honey character is the essential final measure of any mead.

Ingredients: Standard description applies. Traditional Meads feature the character of a blended honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. “Show meads” feature no additives, but this distinction is usually not obvious to judges.

Comments: See standard description for entrance requirements. Entrants **MUST** specify carbonation level and strength. Sweetness is assumed to be SEMI-SWEET in this category. Entrants **MAY** specify honey varieties.

Commercial Examples: Lurgashall English Mead, Redstone Traditional Mountain Honey Wine, Sky River Semi-Sweet Mead, Intermiel Verge d’Or and Mélilot

24C. Sweet Mead

Aroma: Honey aroma should dominate, and is often moderately to strongly sweet and usually express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). Standard description applies for remainder of characteristics.

Appearance: Standard description applies.

Flavor: Moderate to significant honey character, and may feature moderate to prominent varietal character if a varietal honey is declared (different varieties have different intensities). Moderate to high residual sweetness with a sweet and full (but not cloying) finish. Sulfury, harsh or yeasty fermentation characteristics are undesirable. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies, although the body is generally medium-full to full. Note that stronger meads will have a fuller body. Many seem like a dessert wine. Sensations of body should not be accompanied by cloying, raw residual sweetness.

Overall Impression: Similar in balance, body, finish and flavor intensity to a well-made dessert wine (such as Sauternes), with a pleasant mixture of honey character, residual sweetness, soft fruity esters, and clean alcohol. Complexity, harmony, and balance of sensory elements are most desirable, with no inconsistencies in color, aroma, flavor or aftertaste. The proper balance of sweetness, acidity, alcohol and honey character is the essential final measure of any mead.

Ingredients: Standard description applies. Traditional Meads feature the character of a blended honey or a blend of honeys. Varietal meads feature the distinctive character of certain honeys. “Show meads” feature no additives, but this distinction is usually not obvious to judges.

Comments: See standard description for entrance requirements. Entrants **MUST** specify carbonation level and strength. Sweetness is assumed to be SWEET in this category. Entrants **MAY** specify honey varieties.

Commercial Examples: Lurgashall Christmas Mead, Chaucer’s Mead, Rabbit’s Foot Sweet Wildflower Honey Mead, Intermiel Benoîte

25. MELOMEL (FRUIT MEAD)

See the Introduction to Mead Guidelines for detailed descriptions of standard mead characteristics, an explanation of standard terms, and entering instructions.

Refer to Category 24 descriptions for additional detail on the character to be expected from dry, semisweet and sweet meads. Use those guidelines to judge distinctions between the various sweetness levels. Judging meads from dry to sweet is recommended as the primary ordering, with strength being the secondary ordering criterion.

25A. Cyser

A Cyser is a melomel made with apples (generally cider).

Aroma: Depending on the sweetness and strength, a subtle to distinctly identifiable honey and apple/cider character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The apple/cider character should be clean and distinctive; it can express a range of apple-based character ranging from a subtle fruitiness to a single varietal apple character (if declared) to a complex blend of apple aromatics. Some spicy or earthy notes may be present, as may a slightly sulfury character. The honey aroma should be noticeable, and can have a light to significant sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). The bouquet should show a pleasant fermentation character, with clean and fresh aromatics being preferred. Stronger and/or sweeter versions will have higher alcohol and sweetness in the nose. Slight spicy phenolics from certain apple varieties are acceptable, as is a light diacetyl character from malolactic fermentation (both are optional). Standard description applies for remainder of characteristics.

Appearance: Standard description applies, except with regard to color. Color may range from pale straw to deep golden amber (most are yellow to gold), depending on the variety of honey and blend of apples or ciders used.

Flavor: The apple and honey flavor intensity may vary from none to high; the residual sweetness may vary from none to high; and the finish may range from dry to sweet, depending on what sweetness level has been declared (dry to sweet) and strength level has been declared (hydromel to sack). Natural acidity and tannin in apples may give some tartness and astringency to balance the sweetness, honey flavor and alcohol. A cyser may have a subtle to strong honey character, and may feature noticeable to prominent varietal character if a varietal honey is declared (different varieties have different intensities). Slight spicy phenolics from certain apple varieties are acceptable, as are a light diacetyl character from malolactic fermentation and a slight sulfur character (all are optional). Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies. Often wine-like. Some natural acidity is usually present (from the blend of apples) and helps balance the overall impression. Some apples can provide natural astringency, but this character should not be excessive.

Overall Impression: In well-made examples of the style, the fruit is both distinctive and well-incorporated into the honey-sweet-acid-tannin-alcohol balance of the mead. Some of the best strong examples have the taste and aroma of an aged Calvados (apple brandy from northern France), while subtle, dry versions can taste similar to many fine white wines.

Ingredients: Standard description applies. Cyser is a standard mead made with the addition of apples or apple juice. Traditionally, cysers are made by the addition of honey to apple juice without additional water. A spiced cyser, or a cyser with other ingredients, should be entered as an Open Category Mead.

Comments: There should be an appealing blend of the fruit and honey character but not necessarily an even balance. Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist. See standard description for entrance requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MAY** specify the varieties of apple used; if specified, a varietal character will be expected. Products with a relatively low proportion of honey are better entered as a Specialty Cider.

Commercial Examples: White Winter Cyser, Rabbit's Foot Apple Cyser, Long Island Meadery Apple Cyser

25B. Pyment

A Pyment is a melomel made with grapes (generally from juice).

Aroma: Depending on the sweetness and strength, a subtle to distinctly identifiable honey and grape/wine character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The grape/wine character should be clean and distinctive; it can express a range of grape-based character ranging from a subtle fruitiness to a single varietal grape character (if declared) to a complex blend of grape or wine aromatics. Some complex, spicy, grassy or earthy notes may be present (as in wine). The honey aroma should be noticeable, and can have a light to significant sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). The bouquet should show a pleasant fermentation character, with clean and fresh aromatics being preferred. Stronger and/or sweeter versions will have higher alcohol and sweetness in the nose. Slight spicy phenolics from certain red grape varieties are acceptable, as is a light diacetyl character from malolactic fermentation in certain white grape varieties (both are optional). Standard description applies for remainder of characteristics.

Appearance: Standard description applies, except with regard to color. Color may range from pale straw to deep purple-red, depending on the variety of grapes and honey used. The color should be characteristic of the variety or type of grape used, although white grape varieties may also take on color derived from the honey variety.

Flavor: The grape/wine and honey flavor intensity may vary from subtle to high; the residual sweetness may vary from none to high; and the finish may range from dry to sweet, depending on what sweetness level has been declared (dry to sweet) and strength level has been declared (hydromel to sack). Natural acidity and tannin in grapes may give some tartness and astringency to balance the sweetness, honey flavor and alcohol. A pyment may have a subtle to strong honey character, and may feature noticeable to prominent varietal character if a varietal honey is declared (different varieties have different intensities). Depending on the grape variety, some fruity, spicy, grassy, buttery, earthy, mineral, and/or floral flavors may be present. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies. Wine-like. Some natural acidity is usually present (from grapes) and helps balance the overall impression. Grape tannin and/or grape skins can add body as well as some astringency, although this character should not be excessive. Longer aging can smooth out tannin-based astringency.

Overall Impression: In well-made examples of the style, the grape is both distinctively vinous and well-incorporated into the honey-sweet-acid-tannin-alcohol balance of the mead. White and red versions can be quite different, and the overall impression should be characteristic of the type of grapes used and suggestive of a similar variety wine.

Ingredients: Standard description applies. A pyment is a standard mead made with the addition of grapes or grape juices. Alternatively, the pyment may be a homemade grape-based wine sweetened with honey, or a mead mixed with homemade grape-based wine after fermentation. A spiced pyment (hippocras) or a pyment with other ingredients should be entered as an Open Category Mead.

Comments: There should be an appealing blend of the fruit and honey character but not necessarily an even balance. Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist. See standard description for entrance requirements. Entrants **MUST** specify

carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MAY** specify the varieties of grape used; if specified, a varietal character will be expected.

Commercial Examples: Redstone Pinot Noir and White Pymment Mountain Honey Wines

25C. Other Fruit Melomel

Aroma: Depending on the sweetness and strength, a subtle to distinctly identifiable honey and fruit character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The fruit character should display distinctive aromatics associated with the particular fruit(s); however, note that some fruit (e.g., raspberries, cherries) have stronger aromas and are more distinctive than others (e.g., blueberries, strawberries)—allow for a range of fruit character and intensity from subtle to aggressive. The fruit character should be pleasant and supportive, not artificial and inappropriately overpowering (considering the character of the fruit). In a blended fruit melomel, not all fruit may be individually identifiable or of equal intensity. The honey aroma should be noticeable, and can have a light to significant sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). The bouquet should show a pleasant fermentation character, with clean and fresh aromatics being preferred. Stronger and/or sweeter versions will have higher alcohol and sweetness in the nose. Some tartness may be present if naturally occurring in the particular fruit(s), but should not be inappropriately intense. Standard description applies for remainder of characteristics.

Appearance: Standard description applies, except with regard to color. Color may take on a very wide range of colors, depending on the variety of fruit and/or honey used. For lighter-colored melomels with fruits that exhibit distinctive colors, the color should be noticeable. Note that the color of fruit in mead is often lighter than the flesh of the fruit itself and may take on slightly different shades. Meads made with lighter color fruits can also take on color from varietal honeys. In meads that produce a head, the head can take on some of the fruit color as well.

Flavor: The fruit and honey flavor intensity may vary from subtle to high; the residual sweetness may vary from none to high; and the finish may range from dry to sweet, depending on what sweetness level has been declared (dry to sweet) and strength level has been declared (hydromel to sack). Natural acidity and tannin in some fruit and fruit skin may give some tartness and astringency to balance the sweetness, honey flavor and alcohol. A melomel may have a subtle to strong honey character, and may feature noticeable to prominent varietal character if a varietal honey is declared (different varieties have different intensities). The distinctive flavor character associated with the particular fruit(s) should be noticeable, and may range in intensity from subtle to aggressive. The balance of fruit with the underlying mead is vital, and the fruit character should not be artificial and/or inappropriately overpowering. In a blended fruit melomel, not all fruit may be individually identifiable or of equal intensity. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies. Most will be wine-like. Some natural acidity and/or astringency are sometimes present (from certain fruit and/or fruit skin) and helps balance the overall impression. Fruit tannin can add body as well as some astringency. High levels of astringency are undesirable. The acidity and astringency levels should be somewhat reflective of the fruit used.

Overall Impression: In well-made examples of the style, the fruit is both distinctive and well-incorporated into the honey-sweet-acid-tannin-alcohol balance of the mead. Different types of fruit can result in widely different characteristics; allow for a variation in the final product.

Ingredients: Standard description applies. A melomel is a standard mead made with the addition of other fruit or fruit juices. There should be an appealing blend of the fruit and honey character but not necessarily an even balance. A melomel can be made with a blend of fruits; however, a melomel that is spiced or that contains other ingredients should be entered as an Open Category Mead. Melomels made with either apples or grapes should be entered as Cysers and Pymments, respectively.

Comments: Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist. Some fruits, notably darker ones like Blackberries, may contribute a tannin presence similar to a red wine. Some oxidative properties may be appropriate in certain fruit meads, giving them a sherry or port wine character. See standard description for entrance requirements. Entrants **MUST** specify

carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the varieties of fruit used.

Commercial Examples: White Winter Blueberry, Raspberry and Strawberry Melomels, Redstone Black Raspberry and Sunshine Nectars, Bees Brothers Raspberry Mead, Intermiel Honey Wine and Raspberries, Honey Wine and Blueberries, and Honey Wine and Blackcurrants, Long Island Meadery Blueberry Mead, Mountain Meadows Cranberry and Cherry Meads.

6. OTHER MEAD

See the Introduction to Mead Guidelines for detailed descriptions of standard mead characteristics, an explanation of standard terms, and entering instructions. Refer to Category 24 descriptions for additional detail on the character to be expected from dry, semisweet and sweet meads. Use those guidelines to judge distinctions between the various sweetness levels. Judging meads from dry to sweet is recommended as the primary ordering, with strength being the secondary ordering criterion.

26A. Metheglin

A Metheglin is a spiced mead.

Aroma: Depending on the sweetness and strength, a subtle to distinctly identifiable honey and herb/spice character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The herb/spice character should display distinctive aromatics associated with the particular herbs/spices; however, note that some herbs/spices (e.g., ginger, cinnamon) have stronger aromas and are more distinctive than others (e.g., chamomile, lavender)—allow for a range of herb/spice character and intensity from subtle to aggressive. The herb/spice character should be pleasant and supportive, not artificial and inappropriately overpowering (considering the character of the herb/spice). In a blended herb/spice metheglin, not all herbs/spices may be individually identifiable or of equal intensity. The honey aroma should be noticeable, and can have a light to significant sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). The bouquet should show a pleasant fermentation character, with clean and fresh aromatics being preferred. Stronger and/or sweeter versions will have higher alcohol and sweetness in the nose. Some herbs and spices may produce spicy or peppery phenolics. Standard description applies for remainder of characteristics.

Appearance: Standard description applies, except perhaps to note that the color usually won't be affected by spices and herbs (although flowers, petals and peppers may provide subtle colors; tea blends may provide significant colors).

Flavor: The herb/spice flavor intensity may vary from subtle to high; the honey flavor intensity may vary from subtle to high; the residual sweetness may vary from none to high; and the finish may range from dry to sweet, depending on what sweetness level has been declared (dry to sweet) and strength level has been declared (hydromel to sack). The distinctive flavor character associated with the particular herbs/spices may range in intensity from subtle to aggressive (although some herbs/spices may not be individually recognizable, and can just serve to add a background complexity). Certain herbs and spices might add bitter, astringent, phenolic or spicy (hot) flavors; if present, these qualities should be related to the declared ingredients (otherwise, they are faults), and they should balance and blend with the honey, sweetness and alcohol. Metheglins containing more than one herb/spice should have a good balance among the different herbs/spices, though some herbs/spices will tend to dominate the flavor profile. A metheglin may have a subtle to strong honey character, and may feature noticeable to prominent varietal character if a varietal honey is declared (different varieties have different intensities). Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies. Some herbs or spices may contain tannins that add a bit of body and some astringency, but this character should not be excessive.

Overall Impression: In well-made examples of the style, the herbs/spices are both distinctive and well-incorporated into the honey-sweet-acid-tannin-alcohol balance of the mead. Different types of herbs/spices can result in widely different characteristics; allow for a variation in the final product.

Ingredients: Standard description applies. A metheglin is a standard mead made with the addition of spices or herbs. Meads made with flowers (such as rose petal mead, or rhodomel), chocolate, coffee, nuts or chile peppers (capsimel/capsicumel) may also be entered in this category, as can meads made with a

blend of spices. If spices are used in conjunction with other ingredients such as fruit, cider, or other fermentables, then the mead should be entered as an Open Category Mead.

Comments: Often, a blend of spices may give a character greater than the sum of its parts. The better examples of this style use spices/herbs subtly and when more than one are used, they are carefully selected so that they blend harmoniously. See standard description for entrance requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the types of spices used.

Commercial Examples: Bonair Chili Mead, Redstone Juniper Mountain Honey Wine, Redstone Vanilla Beans and Cinnamon Sticks Mountain Honey Wine, Long Island Meadery Vanilla Mead, iQhilika Africa Birds Eye Chilli Mead, Mountain Meadows Spice Nectar

26B. Braggot (A mead made with malt)

Aroma: Depending on the sweetness, strength and base style of beer, a subtle to distinctly identifiable honey and beer character (dry and/or hydromel versions will tend to have lower aromatics than sweet and/or sack versions). The honey and beer/malt character should be complementary and balanced, although not always evenly balanced. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). If a base style of beer or type of malt is declared, the aroma might have a subtle to very noticeable character reflective of the beer style (different styles and malts have different intensities and characters). A hop aroma (any variety or intensity) is optional; if present, it should blend harmoniously with the other elements. Standard description applies for remainder of characteristics.

Appearance: Standard description does not apply due to beer-like characteristics. Clarity may be good to brilliant, although many braggots are not as clear as other meads. A light to moderate head with some retention is expected. Color may range from light straw to dark brown or black, depending on the variety of malt and honey used. The color should be characteristic of the declared beer style and/or honey used, if a variety is declared. Stronger versions may show signs of body (e.g., legs).

Flavor: Displays a balanced character identifiable as both a beer and a mead, although the relative intensity of flavors is greatly affected by the sweetness, strength, base style of beer, and variety of honey used. If a beer style is declared, the braggot should have some character traceable to the style although the flavors will be different due to the presence of honey. If a variety of honey is declared, the braggot should feature a subtle to prominent varietal character (different varieties have different intensities). Stronger and/or sweeter braggots should be expected to have a greater intensity of flavor than drier, lower gravity versions. The finish and aftertaste will vary based on the declared level of sweetness (dry to sweet), and may include both beer and mead components. A wide range of malt characteristics is allowable, from plain base malts to rich caramel and toast flavors to dark chocolate and roast flavors. Hop bitterness and flavor may be present, and may reflect any variety or intensity; however, this optional character should always be both suggestive of the base beer style and well blended with the other flavors. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description does not apply due to beer-like characteristics. Smooth mouthfeel without astringency. Body may vary from moderately light to full, depending on sweetness, strength, and the base style of beer. Note that stronger meads will have a fuller body. A very thin or watery body is undesirable, as is a cloying, raw sweetness. A warming sense of well-aged alcohol may be present in stronger examples. Carbonation will vary as described in the standard description. A still braggot will usually have some level of carbonation (like a cask bitter) since a completely flat beer is unappetizing. However, just as an aged barleywine may be still, some braggots can be totally still.

Overall Impression: A harmonious blend of mead and beer, with the distinctive characteristics of both. A wide range of results are possible, depending on the base style of beer, variety of honey and overall sweetness and strength. Beer flavors tend to somewhat mask typical honey flavors found in other meads.

Ingredients: A braggot is a standard mead made with both honey and malt providing flavor and fermentable extract. Originally, and alternatively, a mixture of mead and ale. A braggot can be made with any type of honey, and any type of base beer style. The malt component may be derived from grain or malt extracts. The beer may be hopped or not. If any other ingredients than honey and beer are contained in the braggot, it should be entered as an Open Category Mead. Smoked braggots may be entered in this category if using smoked malt or a smoked beer as the base style; braggots made using other smoked ingredients (e.g., liquid smoke, chipotles) should be entered in the Open Category Mead style.

Comments: Sometimes known as “bracket” or “brackett.” The fermentable sugars come from a balance of malt or malt extract and honey, although the specific balance is open to creative interpretation by brewers. See standard description for entrance requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MAY** specify the base style or beer or types of malt used. Products with a relatively low proportion of honey should be entered in the Specialty Beer category as a Honey Beer.

Commercial Examples: Rabbit’s Foot Diabhal and Bière de Miele, Magic Hat Braggot, Brother Adams Braggot Barleywine Ale, White Winter Traditional Brackett

26C. Open Category Celtic Mead*{A Special Celtic Brew-Off Style}

An Open Category Celtic Mead is a honey-based beverage that either combines ingredients from two or more of the other mead sub-categories is historical or indigenous (i.e. Breton) mead or is mead that does not fit into any other category. Any specialty or experimental mead using additional sources of fermentables (e.g., brown sugar, treacle or fruit) or additional ingredients (e.g., vegetables, liquors, smoke, etc.), alternative processes (e.g., icing, oak-aging) or other unusual ingredient, process, or technique would also be appropriate in this category. No mead can be “out of style” for this category unless it fits into another existing mead category or utilizes ingredients not common to the Celtic regions.

Aroma, Appearance, Flavor, Mouthfeel: These generally follow the standard descriptions, yet note that all the characteristics may vary. Since a wide range of entries are possible, note that the characteristics may reflect combinations of the respective elements of the various sub-categorie used in this style. Refer to Category 25 for a detailed description of the character of dry, semisweet and sweet mead. If the entered mead is a combination of other existing mead categories, refer to the constituent categories for a detailed description of the character of the component styles.

Overall Impression: This mead should exhibit the character of all of the ingredients in varying degrees, and should show a good blending or balance between the various flavor elements. Whatever ingredients are included, the result should be identifiable as a honey-based fermented beverage.

Comments: See standard description for entrance requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the special nature of the mead, whether it is a combination of existing styles, an experimental mead, a historical mead, or some other creation. Any special ingredients that impart an identifiable character **MAY** be declared.

Commercial Examples: Jadwiga, Hanssens/Lurgashall Mead the Gueuze, Rabbit’s Foot Private Reserve Pear Mead, White Winter Cherry Bracket, Intermiel Rosée

Introduction to Cider Guidelines *

Cider is fermented apple juice. Perry is fermented pear juice. **The two BJCP categories for cider/perry, Standard and Specialty, have been combined into a single category for the Celtic Brew-Off.**

Additionally, the Celtic Brew-Off is limited to ciders and perries common to the British Isles or Northern France. Note that the only adjunct permitted in sub-categories is limited sugar. Note also that honey is not a “sugar” for this purpose. A cider made with added honey must be entered either as a Specialty cider or as a Cyser under the appropriate mead sub-category.

Aroma and Flavor:

- Ciders and perries do not necessarily present overtly fruity aromas or flavors—in the same sense that a wine does not taste overtly of grapes. Drier styles of cider in particular develop more complex but less fruity characters. In fact, a simple “apple soda” or “wine cooler” character is not desirable in a cider or perry.
- Some styles of cider exhibit distinctly NON-fruity tastes or aromas, such as the “smoky bacon” undertones of a dry English cider.
- The sweetness (residual sugar, or RS) of a cider or perry may vary from absolutely dry (no RS) to as much as a sweet dessert wine (10% or more RS). In sweeter ciders, other components of taste—particularly acidity—must balance the sweetness. The level of sweetness must be specified in order to arrange flights of tastings and entries within flights. Tasting always proceeds from drier to sweeter. There are three categories of sweetness:
 - **Dry:** below 0.9% residual sugar. This corresponds to a final specific gravity of less than 1.002.
 - **Medium:** in the range between dry and sweet (0.9% to 4% residual sugar, final gravity 1.002 to 1.012). Sometimes characterized as either ‘off-dry’ or ‘semi-sweet.’
 - **Sweet:** above 4% residual sugar, roughly equivalent to a final gravity of over 1.012.
- If a cider is close to one of these boundaries, it should be identified by the sweetness category which best describes the overall impression it gives.
- Acidity is an essential element of cider and perry: it must be sufficient to give a clean, refreshing impression without being puckering. Acidity (from malic and in some cases lactic acids) must not be confused with acetification (from acetic acid—vinegar): the acrid aroma and tingling taste of acetification is a fault.
- Ciders and perries vary considerably in tannin. This affects both bitterness and astringency (see “Mouthfeel” below). If made from culinary or table fruit, tannins are typically low; nevertheless some tannin is desirable to balance the character. The character contributed by tannin should be mainly astringency rather than bitterness. An overt or forward bitterness is a fault (and is often due to processing techniques rather than fruit).

Appearance:

- Clarity may vary from good to brilliant. The lack of sparkling clarity is not a fault, but visible particles are undesirable. In some styles a “rustic” lack of brilliance is common. Perries are notoriously difficult to clear; as a result a slight haze is not a fault. However, a “sheen” in either cider or perry generally indicates the early stage of lactic contamination and is a distinct fault.
- Carbonation may vary from entirely still to a champagne level. No or little carbonation is termed **still**. A moderate carbonation level is termed **petillant**. Highly carbonated is termed **sparkling**. At the higher levels of carbonation, the “mousse” (head) may be retained for a short time. However, gushing, foaming, and difficult-to-manage heads are faults.

Mouthfeel:

- In general, cider and perry have a mouthfeel and fullness akin to a substantial white wine. The body is less than that of beers. Full-sparkling ciders will be champagne-like.

Ingredients:

- The apple and pear varieties are intended to illustrate commonly used examples, not dictate requirements when making the style. In general, adjuncts are prohibited except where specifically allowed in particular styles, and then the entrant must state them. Common processing aids, and enzymes, are generally allowed as long as they are not detectable in the finished cider. Yeast used for cider/perry may be either “natural” (the yeast which occurs on the fruit itself and/or is retained in the milling and pressing equipment) or cultured yeast. Malo-lactic fermentation (MLF) is allowed, either naturally occurring or with an added ML culture. Enzymes may be used for clarification of the juice prior to fermentation. Malic acid may be added to a low-acid juice to bring acidity up to a level considered safe for avoiding bacterial contamination and off-flavors (typically pH 3.8 or below). Entrant **MUST** state if malic acid was added. Sulfites may be added as needed for microbiological control. If used, the maximum accepted safe level for sulfites (200 mg/l) should be strictly observed; moreover, any excess sulfite that is detectable in the finished cider (a “burning match” character) is a serious fault.
- Sorbate may be added at bottling to stabilize the cider. However, any residual aroma/flavor from misuse or excessive use of sorbate (e.g., a “geranium” note) is a distinct fault. Carbonation may be either natural (by maintaining CO₂ pressure through processing or by bottle-conditioning) or added (by CO₂ injection).

27. STANDARD CIDER AND PERRY *

The styles represented in this category are limited to the principal established styles of the British Isles and Northern France. There are well-known styles not represented here—for example, Asturian (Spanish) or Common (US) Style in keeping with the theme of the Celtic Brew-Off. In the case of a cider made to a style not explicitly represented here, it should be entered in the closest applicable category. A decision must be made whether the cider was made with apples with significant tannin content that gives the cider noticeable astringency or bitterness. If so, the choice is between the English and Brittany sub-categories; this decision should be based on whether the cider tends more toward sweet, rich, somewhat fruity (French) or drier and more austere (English). For perry of a non-represented style, the decision is, as above, based on tannin content. If in doubt, enter as Common Perry

27A. English Cider

This includes the English “West Country” plus ciders inspired by that style. These ciders are made with bittersweet and bitter-sharp apple varieties cultivated specifically for cider making.

Aroma/Flavor: No overt apple character, but various flavors and esters that suggest apples. May have “smoky (bacon)” character from a combination of apple varieties and MLF. Some “Farmyard nose” may be present but must not dominate; mousiness is a serious fault. The common slight farmyard nose of an English West Country cider is the result of lactic acid bacteria, not a *Brettanomyces* contamination.

Appearance: Slightly cloudy to brilliant. Medium to deep gold color.

Mouthfeel: Full. Moderate to high tannin apparent as astringency and some bitterness. Carbonation still to moderate, never high or gushing.

Overall Impression: Generally dry, full-bodied, austere.

Comments: Entrants **MUST** specify carbonation level (still or petillant). Entrants **MUST** specify sweetness (dry to medium). Entrants **MAY** specify variety of apple for a single varietal cider; if specified, varietal character will be expected.

Varieties: Kingston Black, Stoke Red, Dabinett, Foxwhelp, Yarlinton Mill, various Jerseys, etc.

Vital Statistics: OG: 1.050 – 1.075

FG: 0.995 – 1.010

ABV: 6 – 9%

Commercial Examples: [US] Westcott Bay Traditional Very Dry, Traditional Dry and Traditional Medium Sweet (WA), Farnum Hill Extra-Dry, Dry, and Farmhouse (NH), Wandering Aengus Dry Cider (OR), Red Barn Cider Burro Loco (WA), Bellwether Heritage (NY); [UK] Oliver’s Herefordshire Dry Cider, various from Hecks, Dunkerton, Burrow Hill, Gwatkin Yarlinton Mill, Aspall Dry Cider

27B. Brittany (French) Cider* {A special Celtic Brew-Off Style}

These ciders are inspired by the ciders of the Celtic regions of Brittany and Normandy in Northern France where ciders have a long, rich tradition. Brittan ciders are made using various techniques to achieve a “French” flavor profile. These ciders use bittersweet and bitter-sharp apple varieties cultivated specifically for cider making. Traditional procedures use small amounts of salt and calcium compounds (calcium chloride, calcium carbonate) to aid the process of pectin coagulation. These compounds may be used, pre-fermentation, but in limited quantity. It is a fault if judges can detect a salty or chalky taste.

Aroma/Flavor: Fruity character/aroma. This may come from slow or arrested fermentation (in the French technique of *défécation*) or approximated by back sweetening with juice. Tends to a rich fullness.

Appearance: Clear to brilliant, medium to deep gold color.

Mouthfeel: Medium to full, mouth filling. Moderate tannin apparent mainly as astringency. Carbonation moderate to champagne-like, but at higher levels it must not gush or foam.

Overall Impression: Medium to sweet, full-bodied, rich.

Comments: Entrants **MUST** specify carbonation level (petillant or full). Entrants **MUST** specify sweetness (medium, sweet). Entrants **MAY** specify variety of apple for a single varietal cider; if specified, varietal character will be expected. Entrants **MUST** specify any special ingredients.

Varieties: Nehou, Muscadet de Dieppe, Reine des Pommes, Michelin, etc.

Vital Statistics: OG: 1.050 – 1.065

FG: 1.010 – 1.020

ABV: 3 – 6%

Commercial Examples: [US] West County Reine de Pomme (MA), Rhyne Cider (CA); [France] Eric Bordelet (various), Etienne Dupont (Normandy), Bellot, Cidre Bruche’ de Bretagne (Brittany).

27C. Celtic Perry* {A special Celtic Brew-Off Style}

“Celtic Perry” is traditionally associated with Great Britain or Brittany(Northwestern France).

Aroma/Flavor: There is a pear character, but not obviously fruity. It tends toward that of a young white wine. Some slight bitterness.

Appearance: Slightly cloudy to clear. Generally quite pale.

Mouthfeel: Relatively full, moderate to high tannin apparent as astringency.

Overall Impression: Tannic. Medium to medium-sweet. Still to lightly sparkling. Only very slight acetification is acceptable. Mousiness, ropy/oily characters are serious faults.

Comments: Entrants **MUST** specify carbonation level (still, petillant, or sparkling). Entrants **MUST** specify sweetness (medium or sweet). Variety of pear(s) used must be stated.

Varieties: Butt, Gin, Huffcap, Blakeney Red, etc.

Vital Statistics: OG: 1.050 – 1.070

FG: 1.000 – 1.020

ABV: 5 – 9%

Commercial Examples: [France] Bordelet Poire Authentique and Poire Granit, Christian Drouin Poire, [UK] Gwatkin Blakeney Red Perry, Oliver’s Blakeney Red Perry and Herefordshire Dry Perry

27D. Fruit Cider

This is a cider with other fruits or fruit-juices added - for example, berry. Fruits/juices must be common to the Celtic regions of the British Isles or Northern France. Note that a “cider” made from a combination of apple and pear juice would be entered in this category since it is neither cider nor perry.

Aroma/Flavor: The cider character must be present and must fit with the other fruits. It is a fault if the adjuncts completely dominate; a judge might ask, “Would this be different if neutral spirits replaced the cider?” A fruit cider should not be like an alco-pop. Oxidation is a fault.

Appearance: Clear to brilliant. Color appropriate to added fruit, but should not show oxidation characteristics. (For example, berries should give red-to-purple color, not orange.)

Mouthfeel: Substantial. May be significantly tannic depending on fruit added.

Overall Impression: Like a dry wine with complex flavors. The apple character must marry with the added fruit so that neither dominates the other.

Comments: Entrants **MUST** specify carbonation level (still, petillant, or sparkling). Entrants **MUST** specify sweetness (dry or medium). Entrants **MUST** specify what fruit(s) and/or fruit juice(s) were added.

Vital Statistics: OG: 1.045 – 1.070

FG: 0.995 – 1.010

ABV: 5 – 9%

Commercial Examples: No commercial known for fruit ciders from the UK or France.

27E. Applewine

The term for this category is traditional but possibly misleading: it is simply a cider with substantial added sugar to achieve higher alcohol than a common cider.

Aroma/Flavor: Comparable to a Common Cider. Cider character must be distinctive. Very dry to slightly medium.

Appearance: Clear to brilliant, pale to medium-gold. Cloudiness or hazes are inappropriate. Dark colors are not expected unless strongly tannic varieties of fruit were used.

Mouthfeel: Lighter than other ciders, because higher alcohol is derived from addition of sugar rather than juice. Carbonation may range from still to champagne-like.

Overall Impression: Like a dry white wine, balanced, and with low astringency and bitterness.

Comments: Entrants **MUST** specify carbonation level (still, petillant, or sparkling). Entrants **MUST** specify sweetness (dry or medium).

Vital Statistics: OG: 1.070 – 1.100

FG: 0.995 – 1.010

ABV: 9 – 12%

Commercial Examples: No commercial examples known for apple wines from the Celtic regions of Great Britain or France.

27F. Other Celtic Specialty Cider/Perry *

This is an open-ended category for cider or perry with other adjuncts common to the Celtic regions of the British Isles or Northern France such that it does not fit any of the categories above. This includes the use of spices and/or other sweeteners. A cider with added honey may be entered here if the cider character remains dominant.

Aroma/Flavor: The cider character must always be present, and must fit with adjuncts.

Appearance: Clear to brilliant. Color of a common cider unless adjuncts contribute to color.

Mouthfeel: Average body, may show tannic (astringent) or heavy body as determined by adjuncts.

Comments: Entrants **MUST** specify all major ingredients and adjuncts. Entrants **MUST** specify carbonation level (still, petillant, or sparkling). Entrants **MUST** specify sweetness (dry or medium).

Vital Statistics: OG: 1.045 – 1.100

FG: 0.995 – 1.020

ABV: 5 – 12%

Commercial Examples: Red Barn Cider Fire Barrel (WA), AEppelTreow Pear Wine and Sparrow Spiced Cider (WI)

30. Celtic Lagers *{A Special Celtic Brew-Off Category}

30A. Scottish-Style Lager*{A special Celtic Brew-Off Style}

Aroma: Little to no malt aroma, although it can be grainy, or slightly sweet or corn-like if adjuncts such as corn are used. Hop aroma may range from none to a light, spicy or floral hop presence. Light fruity esters are not normal but acceptable. Low levels of yeast character (green apples, DMS, or fruitiness) are optional but acceptable. No diacetyl.

Appearance: Very pale straw to medium yellow color. White, frothy head seldom persists. Very clear.

Flavor: Crisp and dry flavor with some low levels of grainy or malty sweetness. Hop flavor ranges from almost none to low levels. Hop bitterness at low to medium level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry “sting.” No diacetyl. No fruitiness.

Mouthfeel: Medium to medium-light body. Adjuncts such as corn may tend to lighten body. Highly carbonated with slight carbonic bite on the tongue.

History: Lager was first brewed in Scotland in 1885 by Hugh Tennent and in 1893 Tennent’s lager won the highest award at the Chicago World’s Fair. Tennent’s Lager is Scotland’s best-selling pale lager.

Comments: Scottish-style lagers historically used premium Scottish malt and normally should contain no or only a low percentage of adjuncts.

Ingredients: Two row Scottish barley sometimes augmented with a low percentage of rice or corn adjuncts. Continental noble hop varieties.

Vital Statistics: OG 1.046-1.050

FG 1.010-1.014; IBU 6-15;

SRM 2-6. ABV 4.3-5%;

Commercial Examples: Tennent’s Lager; Tennent’s Extra; Belhaven Lager, McEwan’s Lager.

30B. Irish-Style Lagers* {A special Celtic Brew-Off Style}

Aroma: Pleasant, somewhat grainy or biscuit like, clean malt aroma dominates. No corny or adjunct derived sweetness. Low to moderately-low spicy noble hop aroma and a low background note of DMS (from Pils malt if used). No esters or diacetyl.

Appearance: Color is straw to deep golden with a creamy white head that fades slowly. Clear.

Flavor: Grain and Malt flavors predominate with just enough hop bitterness to balance. Bitterness should be medium, but less than a traditional Continental Pilsner style. Hop flavor should be low. Alcohol content should be fairly high. Finish and aftertaste remain malty. Clean, no fruity esters, no diacetyl.

Mouthfeel: Medium body with medium carbonation and smooth maltiness without astringency. A somewhat creamy finish.

Comments: Unlike Pilsner or its Scottish cousin, Irish Lagers are more malt-accentuated beer but not overly sweet. These lagers focus on malt flavor with an underlying hop bitterness that supports the overall drinking experience.

Ingredients: Moderate carbonate water (Dublin), lager malt, and continental noble hop varieties.

Vital Statistics: OG 1.048-1.056;

IBU 23-29; FG 1.010-1.014;

SRM 3-5 ABV 5-6%;

Commercial Examples: Harp Lager; Kell’s Irish Lager (Rogue Ales); Kinsale Irish Lager (Ireland).

31. Extra Special/Strong Bitter – ESB *{A SPECIAL CELTIC BREW-OFF CATEGORY}

Aroma: Hop aroma moderately-high to moderately-low, and can use any variety of hops although UK hops are most traditional. Medium to medium-high malt aroma, often with a low to moderately strong caramel component (although this character will be more subtle in paler versions). Medium-low to medium-high fruity esters. Generally no diacetyl, although very low levels are allowed. May have light, secondary notes of sulfur and/or alcohol in some examples (optional).

Appearance: Golden to deep copper. Good to brilliant clarity. Low to moderate white to off-white head. A low head is acceptable when carbonation is also low.

Flavor: Medium-high to medium bitterness with supporting malt flavors evident. Normally has a moderately low to somewhat strong caramelly malt sweetness. Hop flavor moderate to moderately high (any variety, although earthy, resinous, and/or floral UK hops are most traditional). Hop bitterness and flavor should be noticeable, but should not totally dominate malt flavors. May have low levels of secondary malt flavors (e.g., nutty, biscuity) adding complexity. Moderately-low to high fruity esters. Optionally may have low amounts of alcohol, and up to a moderate mineral like/sulfuric flavor. Medium-dry to dry finish (particularly if sulfate water is used). Generally no diacetyl, although very low levels are allowed.

Mouthfeel: Medium-light to medium-full body. Low to moderate carbonation, although bottled commercial versions will be higher. Stronger versions may have a slight alcohol warmth but this character should not be too high.

Overall Impression: An average-strength to moderately-strong English ale. The balance may be fairly even between malt and hops to somewhat bitter. Drinkability is a critical component of the style; emphasis is still on the bittering hop addition as opposed to the aggressive middle and late hopping seen in American ales. This is a rather broad style that allows for considerable interpretation by the brewer.

History: Strong bitters can be seen as a higher-gravity version of best bitters (although not necessarily “more premium” since best bitters are traditionally the brewer’s finest product). Since beer is sold by strength in the UK, these beers often have some alcohol flavor (perhaps to let the consumer know they are getting their due). In England today, “ESB” is a brand unique to Fullers; in America, the name has been co-opted to describe a malty, bitter, reddish, standard-strength (for the US) English-type ale. Hopping can be English or a combination of English and American.

Comments: More evident malt and hop flavors than in a special or best bitter. Stronger versions may overlap somewhat with old ales, although strong bitters will tend to be paler and more bitter. Fuller’s ESB is a unique beer with a very large, complex malt profile not found in other examples; most strong bitters are fruitier and hoppier. Judges should not judge all beers in this style as if they were Fuller’s ESB clones. Some modern English variants are brewed exclusively with pale malt and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask (draught) products produced specifically for export. The IBU levels are often not adjusted, so the versions available in the US often do not directly correspond to their style subcategories in Britain. English pale ales are generally considered a premium, export-strength pale, bitter beer that roughly approximates a strong bitter, although reformulated for bottling (including containing higher carbonation).

Ingredients: Pale ale, amber, and/or crystal malts, may use a touch of black malt for color adjustment. May use sugar adjuncts, corn or wheat. English hops most typical, although American and European varieties are becoming more common (particularly in the paler examples). Characterful English yeast. “Burton” versions use medium to high sulfate water.

Vital Statistics: OG: 1.048 – 1.060

IBUs: 30 – 50 FG: 1.010 – 1.016

SRM: 6 – 18 ABV: 4.6 – 6.2%

Commercial Examples: Fullers ESB, Adnams Broadside, Shepherd Neame Bishop’s Finger, Young’s Ram Rod, Samuel Smith’s Old Brewery Pale Ale, Bass Ale, Whitbread Pale Ale, Shepherd Neame Spitfire, Marston’s Pedigree, Black Sheep Ale, Vintage Henley, Mordue Workie Ticket, Morland Old Speckled Hen, Greene King Abbot Ale, Bateman’s XXXB, Gale’s Hordean Special Bitter (HSB), Ushers 1824

Particular Ale, Hopback Summer Lightning, Great Lakes Moondog Ale, Shipyard Old Thumper, Alaskan ESB, Geary's Pale Ale, Cooperstown Old Slugger, Anderson Valley Boont ESB, Avery 14'er ESB, Redhook ESB

32. Strong Scot Ale *{A SPECIAL CELTIC BREW-OFF CATEGORY}

Strong Scot Ale sub-categories (A and B) share the same description. The Strong Scot ale sub-styles are differentiated mainly on gravity and alcoholic strength, although stronger versions will necessarily have slightly more intense flavors and more hop bitterness to balance the increased malt. Entrants should select the appropriate category based on original gravity and alcohol level.

32A. Wee Heavy 90/-* {A special Celtic Brew-Off Style}

Vital Statistics: OG: 1.065 – 1.085
IBUs: 17 – 35 FG: 1.018 – 1.030
SRM: 14 – 25 ABV: 5.5 – 8% **Commercial Examples:** Traquair House Ale, Rahr's Iron Thistle, Belhaven 90/- (Wee Heavy – US), Broughton Old Jock, O'Dell's (Colo.) 90 Schilling Ale, Brooklyn Brewing Winter Ale, Oscar Blues (Colo.) Old Chub.

32B. Wee Heavy 120/- *{A special Celtic Brew-Off Style}

Vital Statistics: OG: 1.085 – 1.120+
IBUs: 18 – 40 FG: 1.025+
SRM: 20 – 40 ABV: 8.0 – 10.5 %
Commercial Examples: Orkney Skull Splitter, Edinburgh Strong Ale (McAndrew's Scotch Ale – US), McEwan's Scotch Ale, Gordon's Highland Scotch Ale.

Aroma: Deeply malty, with caramel often apparent. Aromas of dried fruit, raisins, or plums are often evident, but not required. Peaty, earthy and/or smoky secondary aromas may also be present, adding complexity. Caramelization often is mistaken for diacetyl, which should be low to none. Low to moderate esters and alcohol are often present in stronger versions. Hops very low to none.

Appearance: Light copper to dark brown color, often with deep ruby highlights. Normally clear due to long, cool conditioning. A large tan head, often with “Belgian Lace”, is common. In some stronger versions the head may not persist and/or alcoholic “legs” may be evident.

Flavor: Richly malty with kettle caramelization often apparent (particularly in stronger versions). Hints of roasted malt or smoky flavor may be present, as may some nutty character, all of which may last into the finish. Hop flavors and bitterness are low to medium-low, so malt impression should dominate. Diacetyl is low to none, although caramelization may sometimes be mistaken for it. Low to moderate esters and alcohol are usually present. Esters may suggest plums, raisins or dried fruit. The palate is usually full and sweet, but the finish may range from sweet to medium-dry (from light use of roasted barley).

Mouthfeel: Medium-full to full-bodied, with some versions (but not all) having a thick, almost chewy viscosity. Smooth, alcoholic warmth is usually present and is quite welcome to balance the malty sweetness. Moderate carbonation.

Overall Impression: Rich, malty and usually sweet, which can be suggestive of a dessert. Complex secondary malt flavors prevent a one-dimensional impression. Strength and maltiness can vary.

History/Comments: Also known as a “wee heavy.” Fermented at cooler temperatures than most ales, and with lower hopping rates, resulting in clean, intense malt flavors. Well suited to the region of origin, with abundant malt and cool fermentation and aging temperature. Hops, which are not native to Scotland and formerly expensive to import, were kept to a minimum.

Ingredients: Well-modified pale malt, with up to 3% roasted barley. May use some crystal malt for color adjustment; sweetness usually comes not from crystal malts rather from low hopping, high mash temperatures, and kettle caramelization. A small proportion of smoked malt may add depth, though a peaty character (sometimes perceived as earthy or smoky) may also originate from the yeast and native water. Hop presence is minimal, although English varieties are most authentic. Fairly soft water is typical.