CAMRA BEER STYLE GUIDELINES FOR TASTING PANELS AND BEER AWARDS

CAMRA's beer styles were amended after a consultation exercise involving internal and external sources during 2019. This was led by a Beer Style Review Group constituted by the National Executive for this purpose.

The following are the modified beer styles and judging categories reflecting the expansion in beer styles plus the fact that many beers do not sit easily in a specific beer style. They were last reviewed and updated in July 2025 and are effective from this date.

Summary

Judging Category	Alcohol Range
1. **Milds**	4% & below
2. **Session Bitters**	4.3% & below
3. **Premium Bitters**	4.4% to 6.4%
4. **IPAs**	5.5% & above
5. **Session Pale, Blond and Golden Ales**	4.3% & below
6. **Premium Pale, Blond and Golden Ales**	4.4% to 6.4%
7. **Brown, Red and Black Ales, Old Ales and Strong Milds**	Up to 6.4%
8. **Session Stouts and Porters**	4.9% & below
9. **Strong Stouts and Porters including Imperial Stouts and Baltic Porters**	5% & above
10. **Barley Wines and Strong Ales**	6.5% & above
11. **Speciality Beers – Differently Produced**	Any
12. **Speciality Beers – Flavoured**	Any

Version 2025

Judging Category	Milds
Style	**Milds**
Usual ABV range	Up to and including 4.0%
Acceptable Colour Range	Gold to black
Malt	Present
Hops	Light
Fruit	Light
Sweet	Light to moderate
Bitter	Dark Milds - light
Roast	Dark Milds - may be present
Caramel	Dark Milds – may be present
Body	Thin
Description	**Pale Milds** Gold to dark brown in colour, these beers differ from Bitters and Pale Ales in that they should be lightly hopped and may have a corresponding light fruit character. Malt must be present and the beer may be sweet with a little diacetyl (butterscotch/toffee). **Dark Milds** Dark brown to black in colour and sweet with a light bitterness. The dominant flavour should be malt and roasted notes of chocolate, coffee and liquorice may be noticeable. Caramel and diacetyl (butterscotch/toffee) may also be present. May be sweet. **Scottish 60 Shillings or Scottish Light** Dark brown to black in colour and lightly hopped. The dominant flavour should be malt and diacetyl (butterscotch/toffee) may also be present.
Similar Styles / Types	Strong Milds, Session Bitters, Session Pale Ales

Judging Category	Session Bitters
Style	**Session Bitters**
Usual ABV range	Up to and including 4.3%
Acceptable Colour Range	Amber to dark brown
Malt	Light to moderate
Hops	Present
Fruit	May be present
Bitter	Light to strong
Body	Thin to average
Description	These are 'traditional' bitters. Low to medium malt must be present with noticeable hops. Bitterness may range from light to strong. Hops are typically earthy, spicy and peppery but may also be floral or piney. Fruit may also be present but should not distract from the hop character; although citrus fruit tastes are associated with some hop varieties, the citrus flavour must not dominate the taste. Should be light- to medium-bodied and diacetyl (toffee/butterscotch) may be present but should be minimal. These beers can be described as Bitters and Best Bitters.
Similar Styles / Types	Premium Bitters, Session Pale Ales, Session Blonds, Session Golden Ales

Judging Category	Premium Bitters
Style	**Premium Bitters**
Usual ABV range	4.4% to 6.4%
Acceptable Colour Range	Amber to dark brown
Malt	Moderate to strong
Hops	Present
Fruit	Moderate to strong
Bitter	Moderate to strong
Body	Average to thick
Description	These are 'traditional' stronger bitters. Medium to strong malt flavour with noticeable hops. Bitterness may range from medium to strong. Hops are typically earthy, spicy and peppery but may also be floral, piney or citrus. Fruit may be medium to strong but should not dominate. Stronger bitters may have estery notes such as pear drops. Should be medium- to full-bodied and diacetyl (toffee/butterscotch) may be present but should be minimal.
Similar Styles / Types	Session Bitters, Premium Pale Ales, Premium Blonds, Premium Golden Ales

Judging Category	**IPAs**
Styles	**British IPAs, New World IPAs, Black IPAs**
Usual ABV range	5.5% and above
Acceptable Colour Range	Straw to black
Malt	British IPAs - moderate; New World IPAs and Black IPAs - light
Hops	Strong; can be intense for Imperial IPAs
Fruit	May be present
Sweet/Bitter	Light to strong bitterness depending on the style; bittersweet
Body	Medium to thick
Description	**British IPAs** Amber to pale brown. The benchmark is a Bass recipe from the 19th century comprised of pale malt, brewing sugar and East Kent Goldings and Progress hops. More modern hop varieties can be used but they should be English in style rather than New World. The beers should be heavily hopped with a good balance of malt and medium to high bitterness. There is often honeyed/biscuit malt aroma and flavours with pepper, spicy, earthy, piney or floral resins from the hops. Fruit, if evident, should not be the overwhelming citrus kick of New World IPAs. A bittersweet character is not uncommon. The finish will be long and complex. Note: These beers are more hoppy than Premium Bitters. **New World IPAs** Straw to pale brown in colour but the malt flavours should not dominate, with light biscuit character. Aroma, flavour and finish should be bittersweet and there should be a long lingering finish. These IPAs are 'hop forward', with malt making less of an impact than with traditional British versions.

Judging Category	IPAs
Description continued	Hops: • American and New Zealand hop varieties deliver profound aromas of fruit, notably grapefruit, lime, mango, papaya, guava, tropical fruits, lemon jelly and passion fruit. • If German hops are used, often as part of a blend, expect floral notes as well. • New Zealand hops can add a 'white wine' note, as with the Nelson Sauvin variety. Note that New World IPAs have a balance of hops, fruit and light malt and are more complex than Premium Pale Ales and Blonds with more hop, but can have fruit levels akin to New World Golden Ales and noticeably fruitier than British IPAs. **Hazy and New England IPAs (NEIPA)** • Usually cloudy to opaque • Light bitterness • Strong fruity hop aroma • Can have additions of oats and wheat, which may enhance mouthfeel. **West Coast IPAs** • Clear and bright in appearance • Aroma is often described as dank, citrus and floral • Usually, with citrus, floral, pine, and resinous hop flavours. • Highly bitter **Milkshake IPAs** Usually based on a NEIPA with a noticeable smoothness due to the addition of lactose. Smooth mouthfeel. **Black IPAs** Typically dark brown or black with high levels of hops. The roast character should be zero to light, complementing rather than dominating the flavour. Typically, little residual sweetness. Weaker 'Black IPA's' will sit in the Black Ales style in the Brown, Red and Black Ales, Old Ales and Strong Milds category. **Imperial IPAs, Double IPAs (DIPAs) and Triple IPAs (TIPAs)** Can be either British or New World in style. Stronger, more robust IPAs (usually 6.5% ABV+). Hop level and bitterness can be intense and may be balanced by moderate malt and the addition of adjuncts such as oats or wheat.
Similar Styles / Types	Session Bitters, Premium Bitters, Aged Beers, Session Pale Ales and Premium Pale Ales

Judging Category	Session Pale, Blond and Golden Ales
Styles	**Session Pale Ales, Session Blond Ales, Session Golden Ales**
Usual ABV range	Up to and including 4.3%
Acceptable Colour Range	Straw to amber
Malt	Session Pale Ales - light; Session Blonds and Session Golden Ales - minimal if present
Hops	Present; Golden Ales – strong
Fruit	Moderate to strong; Blonds: minimal to moderate
Bitter	Moderate to strong
Body	Session Pale Ales - thin to average; Session Blonds and Session Golden Ales – thin
Description	**Pale Ales incorporating British and New World Pale Ales** Dark gold to amber in colour Malt should be present but must be light in character not with the noticeable crystal malt character of traditional bitters. Hop flavours must be present but hops may vary from traditional earthy or spicy English and German hops to citrusy or tropical New World hops. Fruit should be medium to strong and citrusy or tropical. Minimal or no diacetyl Light- to medium-bodied **Golden Ales** Straw to gold in colour. Minimal malt should be present. Hop flavours must be present and will have a pronounced fruity, citrus hop character and may have a strong bitterness. Fruit may be medium to strong and citrusy or tropical. Minimal or no diacetyl Light-bodied **Blonds** Straw to gold in colour. Minimal malt should be present. Hop flavours must be present and will have a traditional earthy or spicy English or German hop character with minimal citrusy New World hop character Fruit may be minimal to moderate Minimal or no diacetyl Light-bodied
Similar Styles / Types	Premium Pale, Blond and Golden Ales, Session Bitters, Premium Bitters

Judging Category	**Premium Pale, Blond and Golden Ales**
Styles	**Premium Pale Ales, Premium Blond Ales, Premium Golden Ales**
Usual ABV range	4.4% to 6.4%
Acceptable Colour Range	Straw to amber
Malt	Premium Pale Ales – light to moderate; Premium Blonds and Premium Golden Ales - minimal if present
Hops	Present; Golden Ales – strong
Fruit	Moderate to strong; Blonds: minimal to moderate
Bitter	Moderate to strong
Body	Average to thick
Description	**Pale Ales incorporating British and New World Pale Ales** Dark gold to amber in colour Malt should be present but must be light to moderate in character not with the noticeable crystal malt character of traditional bitters. Hop flavours must be present but may vary from traditional earthy and spicy English and German hops to citrusy New World hops. Fruit should be medium to strong and citrusy or tropical. Minimal or no diacetyl Medium to full-bodied **Golden Ales** Straw to gold in colour. Minimal or no malt should be present. Hop flavours must be present and will have a pronounced fruity citrus hop character and may have a strong bitterness Fruit may be medium to strong and citrusy or tropical Minimal or no diacetyl Medium- to full-bodied **Blonds** Straw to gold in colour. Minimal malt should be present. Hop flavours must be present and will have a traditional earthy or spicy English or German hop character with minimal citrusy New World hop character Fruit may be minimal to moderate Minimal or no diacetyl Medium- to full-bodied
Similar Styles / Types	Session Pale, Blond and Golden Ales, Session Bitters, Premium Bitters

Judging Category	Brown, Red and Black Ales, Old Ales and Strong Milds
Styles	**Brown Ales, Red Ales, Black Ales, Strong Milds, Old Ales**
Usual ABV range	Up to and including 6.4% except Black Ales (up to, and including, 5.4%)
Acceptable Colour Range	Light brown to dark brown; may be black for Strong Milds/Old Ales and Black Ales
Malt	Light to strong
Hops	Light if present; American Brown and Red Ales – moderate to intense; Black Ales – moderate to strong
Fruit	Light if present; American Brown and Red Ales – moderate to intense; fruity esters present in Old Ales. Black Ales – may be present
Sweet	Light to moderate
Bitter	Light to moderate; American Brown and Red Ales and Black Ales – moderate to strong
Roast	Light to moderate; Black Ales – zero to light
Caramel	Light to moderate
Body	Average to thick

Judging Category	Brown, Red and Black Ales, Old Ales and Strong Milds
Description	**Brown Ales** Malt is to the fore and may impart nut-like flavours, although there may be some hop character and a light to moderate bitter or dry finish. Some roast malt, and occasionally smokiness, may be present but it should not overpower the malt. Occasionally, sweeter variants can be found where more caramel and chocolate notes are evident. Light estery, or fruity flavours, such as raisins or sultanas, may be present. **American Brown Ales** As Brown Ales but overlaid with fruity hops, sometimes intense, which may lead to pronounced bittering. Fruit may often be citrus and/or tropical. **Red Ales** As with Brown Ales and American Brown Ales, malt is to the fore, often with roast and nutty flavours. Rye may be present, creating a tartness, but should be balanced and not dominate. American Red Ales can be fruitier and hoppier. **Strong Milds** Typically brown to black with a light to medium malt character. Caramel may be present. Roast notes are usually present Medium to full-bodied unless at lower alcohol strengths. **Old Ales** Usually dark brown to black with a malty richness and may have toffee and caramel flavours as well as roast notes. Should have noticeable fruity esters such as raisins and sultanas. Medium to full-bodied. **Black Ales** These are often referred to as Black IPAs but the alcohol level is too low for CAMRA's IPA category. Typically dark brown or black with noticeable hops. The roast character should be zero to light, complementing rather than dominating the flavour. Little residual sweetness. Medium bodied
Similar Styles / Types	Bitters (where hops and bitterness dominate) and Porters / Stouts (where roasted flavours dominate)

Judging Category	Session Stouts and Porters
Styles	**Session Stouts, Session Porters**
Usual ABV range	Up to and including 4.9%
Acceptable Colour Range	Dark brown to black
Hops	Stouts – minimal; Porters – light to moderate
Fruit	Stouts – minimal; Porters – light
Sweet	Dry Stouts – minimal; Oatmeal Stouts and Milk Stouts - moderate to strong; Porters – minimal to moderate
Dry	Dry Stouts - moderate to strong; Porters – minimal to moderate
Roast	Moderate to strong
Body	Thin to average
Description	**Stouts** Stouts should be black with flavours and aromas resulting from the roasted malts e.g. chocolate, caramel and coffee notes. There should be minimal hop and fruit notes. There are a number of subsets in this category. **Dry Stouts** Minimal sweetness and a dry astringency that may come from unmalted dark-roasted barley. **Oyster Stouts** These do not always contain oysters, being stouts to accompany oysters. Those that do may often have subtle salty notes. The two usual ways of added oysters are: • Adding oyster shells for subtle semi-sweet flavours • Adding whole oysters to create a unique ocean flavour, slightly bitter **Oatmeal Stouts** Oatmeal is added during brewing process to create a stout with a full body and creamy notes, often sweet. **Milk Stouts** Lactose is added to create a smooth, sweet stout with a rounder mouthfeel, usually with subtle sweeter creamy notes and sometimes with vanilla and custard notes.

Judging Category	Session Stouts and Porters
Description continued	**Porters** May be dark brown or black with roasty notes of coffee or chocolate. The roast notes should be balanced by a hoppy character with some fruit. This may be dark fruits or caramelised fruits such as raisins or sultanas. Sweetness ranges from sweet to dry.
Similar Styles / Types	Strong Stouts and Porters; Black Ales

Judging Category	Strong Stouts and Porters including Imperial Stouts and Baltic Porters
Styles	**Strong Stouts, Strong Porters**
Usual ABV range	5.0% and above
Acceptable Colour Range	Dark brown to black
Malt	Imperial Stouts – light; Baltic Porters - moderate
Hops	Strong Stouts – minimal; Imperial Stouts, Strong Porters – light to moderate
Fruit	Strong Stouts – minimal; Strong Porters - light
Sweet	Dry Stouts- minimal; Oatmeal Stouts and Milk Stouts - moderate to strong; Porters – minimal to moderate
Dry	Dry Stouts – moderate to strong; Porters – minimal to moderate; Imperial Stouts – strong to intense; Baltic Porters – moderate to strong
Roast	Moderate to strong; Imperial Stouts, Baltic Porters – strong to intense
Body	Average to thick; Imperial Stouts, Baltic Porters – thick
Description	**Strong Stouts** Stouts should be black with flavours and aromas resulting from the roasted malts e.g. chocolate, caramel and coffee notes. They should have a full mouthfeel with minimal hop and fruit notes. There are a number of subsets in this category. **Strong Dry Stouts** Full mouthfeel with only a little sweetness. There is a dry astringency that may come unmalted dark-roasted barley. **Strong Oyster Stouts** These do not always contain oysters, being stouts to accompany oysters. Those that do often have subtle salty notes. The two usual ways of added oysters are: • Adding oyster shells for subtle semi-sweet flavours • Adding whole oysters to create a unique ocean flavour, slightly bitter Being stronger, these beers have a richness on the palate.

Judging Category	Strong Stouts and Porters including Imperial Stouts and Baltic Porters
Description continued	**Strong Oatmeal Stouts** Oatmeal is added during brewing process to create a stout with a full body and creamy notes, often sweet. **Strong Milk Stouts** Lactose is added towards the end of brewing to create a smooth, sweet stout with a rounder mouthfeel, usually with subtle sweeter creamy notes and sometimes with vanilla and custard notes. Rich, full mouthfeel. **Strong Porters** May be dark brown or black with roasty notes of coffee or chocolate. The roast notes should be balanced by a hoppy character with some fruit. This may be dark fruits or caramelised fruits such as raisins or sultanas. Sweetness ranges from sweet to dry but with a rich, full body. **Imperial Stouts and Baltic Porters** This style of beer derives from the strong versions of stout and porter brewed in London in the 18th and 19th centuries for export to Russia and the Baltic States. Aromas are deep and complex with roasted grain, burnt fruit (raisins and sultanas), fresh leather, espresso coffee, bitter chocolate, molasses and liquorice. Hops may not be too much in evidence on the nose but may offer a peppery and spicy note; hops will be more in evidence on the palate, along with continuing notes of roast, dark fruit, leather, coffee, chocolate and liquorice. The finish is long and complex, with bitter and spicy hops balancing creamy malt, roast, dark fruit, coffee, chocolate and liquorice. Warming alcohol is often noticeable. Mouthfeel is full bodied, smooth and rich. If beers are aged in wood, there will be an additional caramel and vanilla character.

Judging Category	Strong Stouts and Porters including Imperial Stouts and Baltic Porters
Description continued	**Imperial Stouts and Baltic Porters (continued)** There is significant overlap between the two styles. The key differences are: **Imperial Stouts** Ruby black to jet black in colour Frequently intense flavours and may have a roasted barley character in the roast notes. Flavours may be espresso coffee, bitter chocolate, molasses and liquorice. Hops may be less noticeable than for Baltic Porters but Imperial Stouts tend to be more bitter, often from the dark roasts. **Baltic Porters (may also be called Imperial Porters)** Dark reddish copper to browny black. Rich malty sweetness such as caramel, toffee and molasses. Fruity esters, blackcurrant, cherries and other dark fruits should be noticeable. Liquorice may also be present.
Similar Styles / Types	Session Stouts and Porters, Aged Beers, Barley Wines, Strong Ales, Black Ales, Black IPAs

Judging Category	Barley Wines and Strong Ales
Styles	**Barley Wines, Strong Ales**
Usual ABV range	6.5% and above
Acceptable Colour Range	Yellow to black
Malt	Strong Ales – moderate to strong
Fruit	Minimal to moderate if present
Sweet	Minimal to strong
Bitter	Barley Wines – moderate to strong; Strong Ales – light to moderate
Roast	Strong Ales – light to strong depending on the base style
Body	Thick
Description	**Barley Wines** Gold to tawny in colour. May be dry to sweet depending on whether the sugars have been fermented out. Honey notes are not uncommon. Noticeable alcohol is present. Estery and ripe fruit characteristics such as pear drops or strawberry may be present. Sweet citrus marmalade flavours may also be detected. May have some vinous notes due to ageing. Medium to strong bitterness Rich, complex and full bodied **Strong Ales - Blond** Yellow to dark gold in colour. May be dry to sweet depending on whether the sugars have been fermented out. Honey notes are not uncommon. Noticeable alcohol is present. Medium to strong malt character May have some vinous notes due to ageing. Light to medium bitterness Rich, complex and full bodied These do not include Belgian-style Blonds, which sit in the 'Speciality Beers – Differently produced' category.

Judging Category	Barley Wines and Strong Ales
Description continued	**Strong Ales - Dark** Brown to black in colour. May be dry to sweet depending on whether the sugars have been fermented out. Honey notes are not uncommon. Noticeable alcohol is present. Medium to strong malt character Roast notes of chocolate and coffee may be present. Dark fruits and/or caramelised fruit may be detectable. May have some vinous notes due to ageing. Light to medium bitterness Rich, complex and full bodied These do not include Belgian-style dark beers, which sit in the 'Speciality Beers – Differently produced' category.
Similar Styles / Types	Premium Bitters, Premium Pale Ales, Premium Blonds, Old Ales, Strong Milds, Brown Ales, Aged Beers, Strong beers with non-British/American fermentation

Judging Category	Speciality Beers – Differently produced
Styles	**Wheat, Wild/Sours, Saison, Aged, Smoked, Lager (and similar beer types) plus non-British/American fermentation**
Category Description	Speciality beers are those made with non-conventional ingredients or techniques. Where the effect of this ingredient or technique dominates the appearance, aroma or flavour it becomes a Speciality. However, when the ingredient / technique merely complements the base beer and does not make a significant contribution to aroma or taste, then it is not a Speciality. This includes adjuncts, such as torrefied wheat, used for head retention/ mouthfeel. Differently-produced Speciality Beers are those brewed with non-standard ingredients or techniques, as opposed to Flavoured Speciality Beers where a base beer has received a flavour addition. Non-conventional ingredients and techniques are only limited by the brewer's imagination and may include the following: • Different yeasts, usually where the yeast has a noticeable impact on the flavour e.g. Norwegian Kviek or Belgian yeasts used in beers such as Saisons and Belgian Blonds. • Use of non-barley malts such as wheat, spelt or oats at a level whereby these grains become the dominant flavour. Beers containing small amounts of non-barley grains would not normally be classed as Speciality. • Fermented using organisms other than standard brewer's yeasts, such as wild yeasts and Brettanomyces • Aged Beers, where the aged characteristics dominate due to ageing the beer in casks or conditioning tanks • Smoked malts, at a level whereby the smoke flavours become the dominant flavour Speciality beers could also include those with the absence of conventional ingredients, such as a hop-free beer or one brewed totally from non-barley malts.

Judging Category	Speciality Beers – Differently produced
	Special Note – The following beers should not be seen as Speciality beers: • Gluten-free, lower gluten or otherwise deglutinated beers • Lactose-added beers, such as Milk Stouts or Milkshake IPAs • No-alcohol or low-alcohol beers • High and super-strength beers. All of these beers should be categorised with their base beer, e.g. a Milk Stout is a Stout. However, if a Milkshake IPA has flavour added, e.g. fruits, spices, so that the added flavour becomes a dominant flavour, then it will be classified as a Flavoured Speciality Beer.

Style	Smoked
Judging Category	Speciality – Differently-produced
Usual ABV range	Up to and including 8.5%
Acceptable Colour Range	Any colour
Description	Any beer where a large proportion of smoked malts is used to impart a distinct smoky flavour. Malts usually dominate but occasionally hops can balance the smokiness. Includes Rauchbier.
Similar Styles / Types	Any other beer style where a small proportion of smoked malt is used and Stouts and Porters, where roasted malts can give smoky notes

Style	Wood-aged Beers
Judging Category	Speciality – Differently-produced
Usual ABV range	6.0% and above
Acceptable Colour Range	Any colour
Description	Wood-aged Beers are aged for 6 months or more in cask. Complex beers, usually full bodied and can be sweet if not fermented/aged out. Flavours associated with the cask used e.g. sherry, rum, whisky, port, wine etc. may be noticeable as well as flavours from the oxidation of the malts. There may also be flavours from the wood itself. A funky character, if Brettanomyces is present, is not unknown. A subset of this category is Sour Aged Beers with flavours associated with sour beers but these may be softer due to ageing.
Similar Styles / Types	Any other beer style which has been aged 6 months or more, particularly Saisons

Judging Category	**Speciality Beers – Differently produced**
Style	**Rye Beers**
Judging Category	Speciality – Differently-produced
Usual ABV range	Up to and including 8.5%
Acceptable Colour Range	Any colour
Description	These are beers where a proportion of rye has been included in the mash leading to a noticeable rye character. These can include sharp, tart, spicy, and black pepper notes plus a grainy, dry, light mouthfeel. Darker roasted rye malts can give a roasty character including nuts, toffee and chocolate flavours.
Similar Styles / Types	Not to be confused with beers where the rye makes a slight contribution to the aroma and flavour; these beers should sit in the 'base' style e.g. Red Ales, Bitters, Stouts etc.

Style	**Wheat**
Judging Category	Speciality – Differently-produced
Usual ABV range	Up to and including 8.5%
Acceptable Colour Range	Yellow to mid-brown
Description	Beer where a large proportion of wheat is used in addition to, or instead of, malted barley. These beers may be cloudy in appearance and light in colour as in the traditional German 'Weissbier' or 'Weizenbier', or darker if dark malts are used: 'Dunkles Weissbier' or 'Dunkelweizen'. A more Belgian style wheat beer, 'witbier', is produced with the addition of a small amount of herbs and spices; coriander seed and orange peel are popular ingredients for this style. Expect the appearance of the beer to be cloudy due to the amount of wheat used in the mash; however, clear wheat beers are possible. The colour may vary from yellow in the case of Belgian Wheat Beers through gold and, in some rare cases, orange in the more German-inspired beers, or dark brown in the Dunkel style. Hops will be evident throughout, but balanced by the malts used. A distinctive wheat flavour will soften the conventional biscuitiness of the malted barley and banana-like flavours, Cloves and esters may be particularly evident in aroma.
Similar Styles / Types	Not to be confused with any style where the wheat is added merely as a supplement, such as for head retention.

Judging Category	**Speciality Beers – Differently produced**
Style	**Lagers**
Judging Category	Speciality – Differently-produced
Usual ABV range	Up to and including 8.5%
Acceptable Colour Range	Yellow to gold, but will be darker for dark lagers
Description	Genuine Lagers are bottom-fermented beers and are 'lagered' (stored). They can include the following: **Pilsners** Depending on whether it is a German or Czech-style Pilsner, the flavour may range from light in malt to having a noticeable bready malt aroma and flavour. Czech Pilsners are generally sweeter and maltier with a richer, fuller body whilst German are crisper, drier, and more bitter, with a lighter body and less malt character. Hop flavour should be present from Noble hops, giving fruity notes. Medium to high bitterness depending on the style. **Helles** are lower in hop and bitter notes. **Vienna Lagers** Amber in colour with clean malty character with some hoppy bitterness to create balance and a crisp finish. Floral, spicy flavours are minimal. **Märzens** Tawny to copper in colour with a sweet malty character. Some caramel may be present but with the bitterness providing balance. Lightly hopped. **Dark Lagers** Brown to black with roast flavours of chocolate and coffee and some malty sweetness. A little hop bitterness and medium to low fruit associated with the hop. This style includes Alts, Dunkels, Schwarzbier and Bocks. NB Alts are top fermented but at a cool temperature. **Top Fermented** Technically not a lager, but akin in fermentation to a Kölsch, a beer name which is appellation protected to breweries around Cologne. Typically a hybrid of cold and warm fermentation. Delicate and softly fruity with a clean finish.
Similar Styles / Types	Wheat Beers, Blonds

Judging Category	**Speciality Beers – Differently produced**
Style	**Wild / Sours**
Judging Category	Speciality – Differently-produced
Usual ABV range	Up to and including 8.5%
Acceptable Colour Range	Yellow to light brown, but may be darker
Description	Wild beers are fermented using organisms other than standard brewer's yeasts to produce acidity as a prominent feature. The acid is usually lactic, which is odourless and tasteless but brings tartness. Examples of ingredients/factors used include one or more of the following: • Brettanomyces, which is a yeast, and can impart a distinctive tart or rustic-wild character. For some people this is seen as a sharpness and/or reminiscent of farmyards. These include Lambics, Gueuze and beers with fruit such as Kriek and Framboise beers. • Lactobacilli, which are bacteria imparting a sour and funky character. The lactobacilli create lactic acid, which delivers the sourness. These may include Gose (with added salt and spices) and Berliner Weisse, which is wheat-based and traditionally 2.7% -3.4% ABV. Kettle sours also fit into this category; the bacteria being added to the kettle. Sometimes, the pH of the wort is adjusted first by adding lactic acid. Flavoured wild/sour beers such as Framboise and Kriek, will usually sit in the Speciality Beers – Flavoured style category.
Similar Styles / Types	Any other beer style using a non-conventional yeast, bacteria or another ingredient such as lactic acid, particularly Saisons

Style	**Other Non-British/American fermentation - Kviek**
Judging Category	Speciality – Differently-produced
Usual ABV range	Any
Acceptable Colour Range	Any
Description	Kveik is a type of yeast, traditionally used in Norwegian farmhouse brewing. It ferments beer quickly and at high temperatures. It can be used for both sour and non-sour beers. It can impart tropical and citrus fruit flavours as well as spicy notes. In sour beers, it can often be used alongside lactic acid bacteria to give funky notes.
Similar Styles / Types	Aged Beers, Wild / Sour, Saisons

Judging Category	**Speciality Beers – Differently produced**
Style	**Other Non-British/American fermentation - Saisons**
Judging Category	Speciality – Differently-produced
Usual ABV range	Any
Acceptable Colour Range	Usually pale but can be darker
Description	Usually up to 7% and pale coloured (but not always). This style has been adapted from its origins in southern Belgium and north-eastern France. Traditionally Spring-brewed Saisons are light and refreshing when drunk young. However, the beer may be aged in oak to bring an earthy underlay from wild yeast and sometimes a light rustic tang from lactobacilli. Earthy, farmyard/funky aromas may be noticeable.
Similar Styles / Types	Aged Beers, Wild / Sour, Kviek beers

Style	**Other Non-British/American fermentation – Belgian Yeasts**
Judging Category	Speciality – Differently-produced
Usual ABV range	Any
Acceptable Colour Range	Any
Description cont.	Belgian yeast strains can produce fruity esters, spicy, phenol notes and a variety of other aromas and tastes including bananas, cloves, pepper, bubblegum, coriander and pears. Styles include Belgian Blonds, Tripels and Dubbels.
Similar Styles / Types	Aged Beers, Wild/Sour Beers, Saisons, Strong Ales, Barley Wines

Judging Category	Speciality Beers – Flavoured
Styles	**Fruit-flavoured, Spice / Herb / Flower-flavoured, Vegetable-flavoured, Honey-flavoured, Chocolate-flavoured, Coffee-flavoured, Fortified wine- / Spirit-flavoured and other beer types**
Category Description	Speciality beers are those where a base beer has been made with non-conventional ingredients or techniques. Where the effect of this ingredient or technique dominates the appearance, aroma or flavour it becomes a Speciality. However, when the ingredient / technique merely complements the base beer then it is not a Speciality. Flavoured Speciality Beers are those where a base beer has received a flavour addition, as opposed to Differently-produced Speciality Beers, which are brewed with non-standard ingredients or techniques. Flavoured Speciality Beers can be similar to all other styles in that any beer style can be adapted by a flavour addition to become a Speciality. Non-conventional ingredients and techniques are only limited by the brewer's imagination and may include the following: • Fruit flavoured • Addition of herbs or spices, such as coriander • Addition of flowers, such as elderflower • Addition of vegetables, such as pumpkin or beetroot • Addition of honey • Addition of chocolate • Addition of coffee • Addition of fortified wines or spirits • Use of non-beer casks to impart additional flavours Addition of flavours may be at any stage of the brewing process from the mash tun to the cask, but not after the serve.

Judging Category	Speciality Beers – Flavoured
	Special Note – The following beers should not be seen as Speciality beers: • Gluten-free, lower gluten or otherwise deglutinated beers • Lactose-added beers, such as Milk Stouts or Milkshake IPAs • No-alcohol or low-alcohol beers • High and super-strength beers. All of these beers should be categorised with their base beer, e.g. a Milk Stout is a Stout. However, if a Milkshake IPA has flavour added, e.g. fruits, spices, so that the added flavour becomes a dominant flavour, then it will be classified as a Flavoured Speciality Beer.

Style	Fruit
Judging Category	Speciality – Flavoured
Usual ABV range	Up to and including 8.5%
Acceptable Colour Range	Yellow to black, but may be 'non-beer' colours dependent upon the base beer and the fruit being added.
Description	Fruit beers may be based on any beer style from Pale Ales, through to Stouts or other styles within Speciality. Fruit or flavouring (syrup or extracts) is added to a base beer to produce a dominant aroma, appearance or taste of that fruit. The base beer may be any other style of beer including other types of beer within Speciality. The fruit may be whole fruit, processed fruits or juice. Flavourings, such as syrups and extracts, are also commonly used in place of actual fruit. Although the character of the base beer will influence the final taste the fruit must be noticeably present in the flavour. The wide range of fruit available to brewers means that the taste may range from sour (typical of lemons or some cherries) to bitter (such as bergamot) through to sweet (such as mango or strawberry). Additional sugars may be used to sweeten the beers. The character of the base beer may be evident, such as if a stout is used some roast malt will be present but should not distract from the fruit flavour.
Similar Styles / Types	Any style with fruity flavours from fermentation or hops.

Judging Category	**Speciality Beers – Flavoured**
Style	**Herbs / Spices and culinary ingredients**
Judging Category	Speciality - Flavoured
Usual ABV range	Up to and including 8.5%
Acceptable Colour Range	Yellow to light brown, but may be darker
Description	Although the character of the base beer will influence the final taste the spice or other ingredient must be noticeably present in the flavour. The character of the base beer may be evident, such as if a stout is used, some roast malt will be present but should not distract from the flavour from the added ingredient. The ingredients may range from spices (such as ginger and coriander), herbs or flowers (such as mint and elderflower), culinary ingredients (such as vegetables, honey, coffee, chocolate and vanilla) to fortified wines and spirits.
Similar Styles / Types	Any other beer style where the addition of these flavourings gives a subtle flavouring, such as spice added to a wheat beer