

BEER JUDGE CERTIFICATION PROGRAM

2015 STYLE GUIDELINES

Ron Smith's Summarized List of New Styles



Copyright © 2015, BJCP, Inc.

*The BJCP grants the right to make copies for use in
BJCP-sanctioned competitions or for educational/judge training purposes.
All other rights reserved.*

Updates available at www.bjcp.org.

Edited by Gordon Strong
with
Kristen England

Past Guideline Analysis: Don Blake, Agatha Feltus, Tom Fitzpatrick, Mark Linsner, Jamil Zainasheff
New Style Contributions: Drew Beechum, Craig Belanger, Dibbs Harting, Antony Hayes, Ben Jankowski, Andrew Korty, Larry Nadeau, William Shawn Scott, Ron Smith, Lachlan Strong, Peter Symons, Michael Tonsmeire, Mike Winnie, Tony Wheeler
Review and Commentary: Ray Daniels, Roger Deschner, Rick Garvin, Jan Grmela, Bob Hall, Stan Hieronymus, Marek Mahut, Ron Pattinson, Steve Piatz, Evan Rail, Nathan Smith, Petra and Michal Vřes
Final Review: Brian Eichhorn, Agatha Feltus, Dennis Mitchell, Michael Wilcox

2015 STYLES LISTING

– RON SMITH’S SUMMARIZED LIST OF NEW STYLES

Ron Smith’s Highlight Coding:

- Green = Same as Before = 45 (42 now on exam)

- Yellow = Name Changed = 33 (28 now on exam)

- Blue = New / Added Style = 34 (15 now on exam)

=== 85 Total Styles now on Exam

1. STANDARD AMERICAN BEER

1A. American Light Lager

1B. American Lager

(was American Standard Lager)

1C. Cream Ale

1D. American Wheat Beer

(was American Wheat or Rye Beer)

2. INTERNATIONAL LAGER

2A. International Pale Lager

(was American Premium Lager)

2B. International Amber Lager

(was “sort of” Northern German Altbier – Includes Yuengling Lager, Dos Equis Amber, etc.)

2C. International Dark Lager

(was American Dark Lager)

3. CZECH LAGER

3A. Czech Pale Lager

- A lighter, smaller, less bitter, everyday version of a Czech Premium Pale Lager.

3B. Czech Premium Pale Lager

(was Bohemian Pilsener / Bo Pils)

3C. Czech Amber Lager

- Like a Czech Premium Pale Lager with more caramel, vienna and munich malts.

- Some are similar to a Vienna Lager, but with diacetyl as an option, etc.

3D. Czech Dark Lager

- Like a Czech version of beers ranging from Munich Dunkels to Schwarzbiers, but with richer malt and more hop character, and with diacetyl as an option, etc.

4. PALE MALTY EUROPEAN LAGER.....

4A. Munich Helles.....

4B. Festbier.....

- Like a big version of a Munich Helles, with richer / heavier malt, and more alcohol and hops than a typical Helles.

4C. Helles Bock.....

(was Maibock / Helles Bock)

5. PALE BITTER EUROPEAN BEER.....

5A. German Leichtbier.....

- A low alcohol, lighter-bodied, milder version of either a Munich Helles or a German Pils. Alcohol can be about half of regular versions, as low as 2.4%.

5B. Kölsch.....

5C. German Helles Exportbier.....

(was Dortmunder Export)

5D. German Pils.....

6. AMBER MALTY EUROPEAN LAGER.....

6A. Märzen.....

6B. Rauchbier.....

6C. Dunkles Bock.....

(was Traditional Bock)

7. AMBER BITTER EUROPEAN BEER.....

7A. Vienna Lager.....

7B. Altbier.....

(was Dusseldorf Altbier)

7C. Kellerbier.....

- A young, unfiltered, unpasteurized version of a typical German style. Will be cloudy or hazy, have more hop character (flavor, aroma and bitterness) and sometimes some yeast attributes, including slight diacetyl and/or acetaldehyde (or fruitiness).

Kellerbier: **Pale Kellerbier**.....

- Pale versions are typically from the Munich area and are a young Helles or Pils.

Kellerbier: **Amber Kellerbier**.....

- Amber versions are typically from the Franconia area and are young Marzens.

8. DARK EUROPEAN LAGER.....

8A. Munich Dunkel.....

8B. Schwarzbier.....

-
- 9. STRONG EUROPEAN BEER**.....
- 9A. Doppelbock.....
 - 9B. Eisbock.....
 - 9C. Baltic Porter.....

-
- 10. GERMAN WHEAT BEER**.....
- 10A. Weissbier.....
(was also called Weizen)
 - 10B. Dunkles Weissbier.....
(was Dunkelweizen)
 - 10C. Weizenbock.....

-
- 11. BRITISH BITTER**.....
- 11A. Ordinary Bitter.....
(was also called Standard Bitter)
 - 11B. Best Bitter.....
(was also called Special or Premium Bitter)
 - 11C. Strong Bitter.....
(was also called Extra Special Bitter / ESB or just English Pale Ale)

-
- 12. PALE COMMONWEALTH BEER**.....
- 12A. British Golden Ale.....
- Like an American Pale Ale, but with English malt and yeast. No caramel malts that are typical in English beers, and today, the hops are often American varieties. Also called Golden Bitters, Summer Ales or British Blonde Ales.
 - 12B. Australian Sparkling Ale.....
- Similar to English Pale Ales (Best or Strong Bitters), but with less caramel malt, less hop aroma and flavor, higher attenuation rates and higher carbonation. Uses Australian Pride of Ringwood hops and an Australian high attenuating yeast. Basically describes Coopers Original Pale Ale or Coopers Sparkling Ale.
 - 12C. English IPA.....

-
- 13. BROWN BRITISH BEER**.....
- 13A. Dark Mild.....
(was just Mild)
 - 13B. British Brown Ale.....
(was Northern English Brown Ale)
 - 13C. English Porter.....
(was Brown Porter)

14. SCOTTISH ALE.....

14A. Scottish Light.....

(was also called 60 Shilling)

14B. Scottish Heavy.....

(was also called 70 Shilling)

14C. Scottish Export.....

(was also called 80 Shilling)

15. IRISH BEER.....

15A. Irish Red Ale.....

15B. Irish Stout.....

(was Dry Stout)

15C. Irish Extra Stout.....

- Midway between an Irish Stout and a Foreign Extra Stout in strength and flavor. The US version of Guinness Extra Stout (bottles with light yellow labels), which is just slightly higher in ABV than the Pub Draught version (and not on Nitro).

16. DARK BRITISH BEER.....

16A. Sweet Stout.....

16B. Oatmeal Stout.....

16C. Tropical Stout.....

- Mostly as described in previous guidelines, but now broken out on its own. Like a bigger Sweet Stout with more fruitiness, or like a sweeter, low hopped version of the Foreign Extra Stout. Includes Dragon Stout and Lion Stout.

16D. Foreign Extra Stout.....

17. STRONG BRITISH ALE.....

17A. British Strong Ale.....

- Similar to Old Ales, but lacking the stale, oxidized or aged character and broader in scope. Includes the English Winter Warmers, the Imperial Strong Bitters type beers, etc. This is sort of a category, more than a style of beer.

17B. Old Ale.....

17C. Wee Heavy.....

(was Strong Scotch Ale)

17D. English Barleywine.....

18. PALE AMERICAN ALE.....

18A. Blonde Ale.....

18B. American Pale Ale.....

19. AMBER AND BROWN AMERICAN BEER.....

19A. American Amber Ale.....

19B. California Common.....

19C. American Brown Ale.....

20. AMERICAN PORTER AND STOUT.....

20A. American Porter.....

(was Robust Porter)

20B. American Stout.....

20C. Imperial Stout.....

(was Russian Imperial Stout)

21. IPA.....

21A. American IPA.....

21B. Specialty IPA.....

- IPA in this context is not meant to be spelled out, as these beers never went to India and they may not be pale. The letters, IPA, have simply come to represent a hop-forward and bitter beer.
- Specialty versions must first be good IPAs, and then be balanced with the specialty ingredient or descriptor (see below).
- Entrant must specify the ABV strength as... Session, Standard or Double.

Specialty IPA: **Belgian IPA**.....

- Uses Belgian yeast. Like a Tripel with lots of hops.

Specialty IPA: **Black IPA**.....

- A dark American IPA with light roastiness.

Specialty IPA: **Brown IPA**.....

- A brown American IPA with the caramel, chocolate, toffee, and/or dark fruit malt character of an American Brown Ale.

Specialty IPA: **Red IPA**.....

- An amber American IPA with the caramel character of an American Amber Ale.

Specialty IPA: **Rye IPA**.....

- An American IPA featuring rye malt and new world hops.

Specialty IPA: **White IPA**.....

- An American IPA with a lighter color, less body, and featuring either the distinctive yeast and/or spice additions typical of a Belgian witbier.

22. STRONG AMERICAN ALE.....

22A. Double IPA.....

(was Imperial IPA)

22B. American Strong Ale.....

- More malt balanced than an American IPA or Double IPA, and with more American hop intensity than an English Strong Ale. Stone Arrogant Bastard is an example.

22C. American Barleywine.....

22D. Wheatwine.....

- Not just a wheat version of an American Barleywine. These beers can be sweet or bitter, and generally have less hopping than an American Barleywine, along with a significant grainy, bready flavor from wheat. A wide range of expressions, including even being oak aged. American style wheat base, so no German Weizen character.

23. EUROPEAN SOUR ALE.....

23A. Berliner Weisse.....

23B. Flanders Red Ale.....

- NOTE: See note below. This style may become known as Flanders Red-Brown Ale.

23C. Oud Bruin.....

(was also called Flanders Brown Ale)

- NOTE: There is currently a problem in the style guidelines regarding this style that will hopefully be resolved in an upcoming update release. Nearly all beers described as Oud Bruins are actually Flanders Red-Browns. Only a few beers from Liefmans and a couple other breweries in the Oudenaarde, Belgium area are true Oudenaarde Style Oud Bruins. These beers do not have any acetic (vinegary) sourness, are malty with only a lactic sourness, are aged in stainless steel (not wood), and require less aging.

23D. Lambic.....

(was also called Straight Unblended Lambic)

23E. Gueuze.....

23F. Fruit Lambic.....

24. BELGIAN ALE.....

24A. Witbier.....

24B. Belgian Pale Ale.....

24C. Bière de Garde.....

25. STRONG BELGIAN ALE.....

25A. Belgian Blond Ale.....

25B. Saison.....

25C. Belgian Golden Strong Ale.....

26. TRAPPIST ALE

26A. Trappist Single

- A smaller Trappist beer, sometimes the Monk's beer, that is more like a Belgian style Pilsner, or a smaller, hoppier Tripel. High attenuation, Belgian character, pale, and in the 4.8% - 6.0% ABV range.

26B. Belgian Dubbel

26C. Belgian Tripel

26D. Belgian Dark Strong Ale

27. HISTORICAL BEER

Historical Beer: Gose

- A highly-carbonated, tart and fruity wheat ale with a restrained coriander and salt character and low bitterness. Very refreshing, with bright flavors and high attenuation.

Historical Beer: Kentucky Common

- Like a darker-colored cream ale, emphasizing corn, but with some light malt character. Malt flavors and balance similar to modern adjunct-driven international amber lagers.

Historical Beer: Lichtenhainer

- A sour, smoked, lower-gravity historical German wheat beer. Complex yet refreshing character due to high attenuation and carbonation. Low bitterness and moderate sourness.

Historical Beer: London Brown Ale

(was Southern English Brown Ale)

Historical Beer: Piwo Grodziskie

- A low-gravity, highly-carbonated, light-bodied ale combining an oak-smoked flavor with a clean hop bitterness. Highly sessionable. Lightly smoked.

Historical Beer: Pre-Prohibition Lager

(was Classic American Pilsner / CAP)

Historical Beer: Pre-Prohibition Porter

- Smoother and less hoppy and bitter than a modern American Porter. Less caramelly than an English Porter with more of an adjunct/lager character.

Historical Beer: Roggenbier

(was also called German Rye Beer)

Historical Beer: Sahti

- A sweet, heavy, strong traditional Finnish beer with a rye, juniper, and juniper berry flavor and a strong banana-clove yeast character.

28. AMERICAN WILD ALE.....

28A. Brett Beer.....

- Any style of beer either finished with Brett, or made solely with Brett. Funky, Brett notes range from low to high, and increase with age. May possess a light acidity, although this does not come from Brett. Compared to the same beer style without Brett, a Brett Beer will be drier, more highly attenuated, fruitier, and lighter in body.
- The entrant must specify if a 100% Brett fermentation was conducted.

28B. Mixed-Fermentation Sour Beer.....

- A sour and/or funky version of a base style of beer. Any style of beer. Usually fermented by Lactobacillus and/or Pediococcus, and often in conjunction with Saccharomyces and/or Brettanomyces. Can also be a blend of styles. Wood or barrel aging is very common, but not required, and if so, the wood character should not be dominant.
- The entrant must specify the yeast/bacteria used.

28C. Wild Specialty Beer.....

- A sour and/or funky version of a fruit, herb, vegetable or spice beer, or a wild beer aged in wood. These beers may be aged in wood, but any wood character should not be a primary or dominant flavor. Any combination of Saccharomyces, Brettanomyces, Lactobacillus, Pediococcus, or other similar fermenters. Can also be a blend of styles.
- Entrant must specify the type of fruit, spice, herb, or wood used, and must specify the yeast/bacteria used.

29. FRUIT BEER.....

29A. Fruit Beer.....

29B. Fruit and Spice Beer.....

- Uses fruit and spices.

29C. Specialty Fruit Beer.....

- Fruit beer with additional fermentables (sugar, molasses, etc.) or using special processes.

30. SPICED BEER.....

30A. Spice, Herb, or Vegetable Beer.....

30B. Autumn Seasonal Beer.....

- Typical pumpkin beers, as well as squash beers, etc., all including the traditional spices.

30C. Winter Seasonal Beer.....

(was also called Christmas or Winter Spiced Beer)

31. ALTERNATIVE FERMENTABLES BEER.....

31A. Alternative Grain Beer.....

- Beer with additional or non-standard brewing grains (e.g., rye, oats, buckwheat, spelt, millet, sorghum, rice, etc.) added or used exclusively. Gluten-free (GF) beers made from completely gluten-free ingredients may be entered here, while GF beers using process-based gluten removal should be entered in their respective base style categories.

31B. Alternative Sugar Beer.....

- Beer with additional fermentable sugars (e.g., honey, brown sugar, invert sugar, molasses, treacle, maple syrup, sorghum, etc.) added.

32. SMOKED BEER

32A. Classic Style Smoked Beer

(was Other Smoked Beer) - NOTE: Now includes all classic styles of smoked beers.

32B. Specialty Smoked Beer

- A smoked beer based on something other than a Classic Style, or any type of smoked beer with additional ingredients (fruits, vegetables, spices) or processes employed that transform the beer into something more unique.

33. WOOD BEER

33A. Wood-Aged Beer

- NOTE: This is for straight wood-only aged beers.

33B. Specialty Wood-Aged Beer

- Beers aged in barrels / wood that contained a previous alcoholic or other beverage.

34. SPECIALTY BEER

34A. Clone Beer (non-Belgian)

- An interpretation of a style represented by a specific beer that Does Not have a defined style within the guidelines.

34B. Mixed-Style Beer

- This style is for combinations of existing styles (Classic Beers or Specialty-Type) that create a beer / style not defined elsewhere in the guidelines.

34C. Experimental Beer

- Explicitly a catch-all category for any beer that does not fit into an existing style description. No beer is ever “out of style” in this style, unless it fits elsewhere. This is the last resort for any beer entered into a competition.

APPENDIX B: LOCAL STYLES

Argentine Styles

X1. Dorada Pampeana

X2. IPA Argenta

Italian Styles

X3. Italian Grape Ale

New 2015 Styles Sorted Using 2008 Guidelines (Modified)

This system uses the 2008 categories with the nearest equivalent beer styles from the 2015 guidelines. New styles introduced in the 2015 guidelines have been added to the (subjectively determined) most appropriate 2008 categories.

Ron's Highlight Coding:

- Green = Same as Before

- Yellow = Name Changed

- Blue = New / Added Style

(2)1. Light Lager

- A. 1A. American Light Lager
- B. 1B. American Lager
(was American Standard Lager)
- C. 2A. International Pale Lager
(was American Premium Lager)
- D. 4A. Munich Helles
- E. 4B. Festbier
- F. 5C. Helles Exportbier
(was Dortmunder Export)

(2)2. Pilsner

- A. 5A. German Leichtbier
- B. 3A. Czech Pale Lager
- C. 5D. German Pils
- D. 3B. Czech Premium Pale Lager
(was Bohemian Pilsener / Bo Pils)
- E. 27. Historical Beer (Pre-Pro Lager)
(was Classic American Pilsner/CAP)

(2)3. European Amber Lager

- A. 7A. Vienna Lager
- B. 3C. Czech Amber Lager
- C. 6A. Märzen
- D. 7C. Kellerbier

(2)4. Dark Lager

- A. 2C. International Dark Lager
(was American Dark Lager)
- B. 8A. Munich Dunkel
- C. 3D. Czech Dark Lager
- D. 8B. Schwarzbier

(2)5. Bock

- A. 4C. Helles Bock
(was Maibock / Helles Bock)
- B. 6C. Dunkles Bock
(was Traditional Bock)
- C. 9A. Doppelbock
- D. 9B. Eisbock

(2)6. Light Hybrid Beer

- A. 1C. Cream Ale
- B. 18A. Blonde Ale
- C. 5B. Kölsch
- D. 1D. American Wheat Beer
(was American Wheat or Rye Beer)

(2)7. Amber Hybrid Beer

- A. 2B. International Amber Lager or Blue ?
(was Northern German Altbier)
- B. 27. Historical Beer (Kentucky Common)
- C. 19B. California Common
- D. 7B. Altbier
(was Dusseldorf Altbier)

(2)8. English Pale Ale

- A. 11A. Ordinary Bitter
(was also called Standard Bitter)
- B. 11B. Best Bitter
(was also called Special or Premium Bitter)
- C. 11C. Strong Bitter
(was also called Extra Special Bitter / ESB or just English Pale Ale)
- D. 12A. British Golden Ale
- E. 12B. Australian Sparkling Ale

(2)9. Scottish and Irish Ale

- A. 14A. Scottish Light
(was also called 60 Shilling)
- B. 14B. Scottish Heavy
(was also called 70 Shilling)
- C. 14C. Scottish Export
(was also called 80 Shilling)
- D. 15A. Irish Red Ale
- E. 17C. Wee Heavy
(was Strong Scotch Ale)

(2)10. American Ale

- A. 18B. American Pale Ale
- B. 19A. American Amber Ale
- C. 19C. American Brown Ale

(2)11. English Brown Ale

- A. 13A. Dark Mild
(was just Mild)
- B. 27. Historical Beer (London Brown Ale)
(was Southern English Brown Ale)
- C. 13B. British Brown Ale
(was Northern English Brown Ale)

(2)12. Porter

- A. 13C. English Porter
(was Brown Porter)
- B. 27. Historical Beer (Pre-Pro Porter)
- C. 20A. American Porter
(was Robust Porter)
- D. 9C. Baltic Porter

(2)13. Stout

- A. 15B. Irish Stout
(was Dry Stout)
- B. 15C. Irish Extra Stout
- C. 16A. Sweet Stout
- D. 16B. Oatmeal Stout
- E. 16C. Tropical Stout
- F. 16D. Foreign Export Stout
- G. 20B. American Stout

- H. 20C. **Imperial Stout**
(was Russian Imperial Stout)
- (2)14. India Pale Ale (IPA)**
 - A. 12C. **English IPA**
 - B. 21A. **American IPA**
 - C. 22A. **Double IPA**
(was Imperial IPA)
 - D. 21B. **Specialty IPA (all)**
- (2)15. German Wheat and Rye Beer**
 - A. 10A. **Weissbier**
(was also called Weizen)
 - B. 10B. **Dunkles Weissbier**
(was Dunkelweizen)
 - C. 10C. **Weizenbock**
 - D. 27. **Historical Beer (Roggenbier)**
(was also called German Rye Beer)
 - E. 27. **Historical Beer (Sahti)**
- (2)16. Belgian and French Ale**
 - A. 24A. **Witbier**
 - B. 26A. **Trappist Single**
 - C. 24B. **Belgian Pale Ale**
 - D. 25B. **Saison**
 - E. 24C. **Bière de Garde**
 - F. 34A. **Clone Beer (Belgian styles only)**
(was Belgian Specialty Beers)
- (2)17. Sour Ale**
 - A. 23A. **Berliner Weisse**
 - B. 27. **Historical Beer (Gose)**
 - C. 23B. **Flanders Red Ale**
 - D. 23C. **Oud Bruin**
(was also called Flanders Brown Ale)
 - E. 23D. **Lambic**
(was also called Straight Unblended Lambic)
 - F. 23E. **Gueuze**
 - G. 23F. **Fruit Lambic**
- (2)18. Belgian Strong Ale**
 - A. 25A. **Belgian Blond Ale**
 - B. 26B. **Belgian Dubbel**
 - C. 26C. **Belgian Tripel**
 - D. 25C. **Belgian Golden Strong Ale**
 - E. 26D. **Belgian Dark Strong Ale**
- (2)19. Strong Ale**
 - A. 17B. **Old Ale**
 - B. 17A. **British Strong Ale**
 - C. 22B. **American Strong Ale**
 - D. 17D. **English Barleywine**
 - E. 22C. **American Barleywine**
 - F. 22D. **Wheatwine**
- (2)20. Fruit Beer**
 - A. 29A. **Fruit Beer**

(2)21. Spice/Herb/Vegetable Beer

- A. 30A. Spice, Herb, or Vegetable Beer
- B. 30B. Autumn Seasonal Beer
- C. 30C. Winter Seasonal Beer
(was also called Christmas or Winter Spiced Beer)

(2)22. Smoke-Flavored and Wood-Aged Beer

- A. 27. Historical Beer (Piwo Grodziskie)
- B. 27. Historical Beer (Lichtenhainer)
- C. 6B. Rauchbier
- D. 32A. Classic Style Smoked Beer
(was Other Smoked Beer)
- E. 33A. Wood-Aged Beer

(2)23. Specialty Beer

- A. 28A. Brett Beer
- B. 28B. Mixed-Fermentation Sour Beer
- C. 28C. Wild Specialty Beer
- D. 29B. Fruit and Spice Beer
- E. 29C. Specialty Fruit Beer
- F. 31A. Alternative Grain Beer
- G. 31B. Alternative Sugar Beer
- H. 32B. Specialty Smoked Beer
- I. 33B. Specialty Wood-Aged Beer
- J. 34A. Clone Beer (non-Belgian styles)
- K. 34B. Mixed-Style Beer
- L. 34C. Experimental Beer