



2025 JUDGING GUIDE

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Thanks to DBS Wood for crafting this year's awards.

Thanks to beer historians -
Craig Gravina, Lars Garshol, Dave Janssen,
Andreas Krennmair, Roel Mulder, Ron Pattinson, and others
whose research inspired this competition.

Lastly, thanks to all the entrants & judges open to trying something old and unexpected
with us.

Your DÉJÀ BRÜ 2025 Organizers - Garrick, Aric, Steve, Chip

CATEGORY: Pale European (## Entries)

Entry ID	Style	Pull Order	Score	MiniBOS	Place

Austrian Horner

(Historic German and Austrian Beers for the Home Brewer)

Aroma

Prominent oatmeal-esque character
Low to moderate lemon, citrus acidity
No to low Noble hop aroma

Appearance

Very pale, murky, yellow body
Effervescent, white head

Flavor

Prominent oatmeal-esque character
Moderate lemon, citrus acidity to balance
No to low Noble hop bittering
No to low Noble hop flavor
Very dry finish

Mouthfeel

Medium-full body
Effervescent carb
Refreshing

Characteristic Ingredients

100% Oat Malt
Cream of Tartar

History

Invented in the town of Horn in Austria, in 1750 by a brewmaster named Faber.
Mentioned in the lyrics of Mozart's "Bei der Hitz im Sommer ess ich."

Example Specs

OG 1.034
FG 1.008
ABV 3.4%
IBU 10

Franconian Rotbier

(Brewers Association 2004 Style Guide)

Aroma

Malty aroma with lightly toasted and/or caramel malt character
Low to medium-low German noble-type hop aroma
Clean, no fruity esters, no diacetyl, no DMS

Appearance

Amber to dark red body
Clear to slightly hazy for unfiltered versions.
Chill haze should not be present.

Flavor

Malty aroma and light malt sweetness with a lightly toasted and/or caramel malt character.
Low to medium-low German noble-type hop flavor.
Low to medium-low bitterness
Clean, no fruity esters, no diacetyl, no DMS

Mouthfeel

Medium body
Medium carb

Example Specs

OG 1.046-1.056
FG 1.012-1.018
ABV 4.8%-5.4%
IBU 22-28
SRM 13-23

Berliner Braunbier

(Historic German and Austrian Beers for the Home Brewer)

Aroma

Roasty, smoky aroma

Moderate to high malt richness, like toasted bread crusts

A spicy, floral, or herbal hop aroma is optional.

May be very slightly sour

Appearance

Dark brown to black, often with a red or garnet tint.

Creamy, light to medium tan head.

Usually clear.

Flavor

Roasty, smoky aroma and flavor

Moderate to high malt richness, like toasted bread crusts

Low to high bitterness

Low to Medium high spicy, herbal, or floral hop flavor optional.

May be very slightly sour

Mouthfeel

Medium to medium-full body.

Moderate carbonation.

Smooth.

No harshness or astringency, despite the use of dark, roasted malts.

Characteristic Ingredients and Techniques

- Munich malt
- Black malt
- German Noble hops
- German ale yeast

- Decoction traditional

Example Specs

OG 1.065

ABV 6.5-7%

IBU 10-75

SRM 24

Prague Beer

(Historic German and Austrian Beers for the Home Brewer)

Aroma

Moderate intensity, rich toasty malt aroma

Spicy, floral, or herbal hop character may be moderate to none.

Clean fermentation character, though low fruity esters (stone fruit or berries) may be present.

Appearance

Deep amber to copper color.

Clear to bright clarity.

Large, off-white, persistent head.

Flavor

Rich, complex toasted malt

Low to moderate spicy hop flavor.

Prominent, clean hop bitterness

Clean fermentation character, though low fruity esters (stone fruit or berries) may be present.

Mouthfeel

Medium-full body.

Soft and round, often with a gentle creaminess.

Moderate to low carbonation.

Characteristic Ingredients

- 100% Vienna malt
- Saazer hops
- German ale yeast

Example Specs

OG 1.068

ABV 6.6%

IBU 86

SRM 6

Pre-Prohibition Lager

(BJCP 2021)

Overall Impression

A bitter and hoppy pale American adjunct lager, often with a robust, corny flavor profile, although more crisp and neutral-tasting versions exist.

Appearance

Yellow to deep gold color.

Substantial, long lasting white head.

Bright clarity.

Aroma

Low to medium grainy maltiness.

Low to moderate corn-like sweetness optional. Medium to moderately-high rustic, floral, herbal, or spicy hop aroma, not modern fruity or citrusy varieties.

Clean fermentation profile.

May show some yeast character, similar to modern American Lager.

Low DMS acceptable.

Flavor

Medium to medium-high maltiness with a grainy flavor.

Optional corn-like roundness and impression of sweetness.

Substantial hop bitterness stands up to the malt and lingers through the dry, soft to crisp finish.

Medium to high rustic, floral, herbal, or spicy hop flavor.

Medium to high bitterness that is clean not coarse.

No harsh aftertaste.

Generally neutral fermentation profile, but some yeast character similar to American Lager is allowable.

Mouthfeel

Medium to medium-full body with a moderately rich and creamy mouthfeel.

Smooth and well-lagered.

Medium to high carbonation levels.

Comments

Sometimes called Classic American Pilsner. Rice-based versions have a crisper, more neutral character, and lack corn-like flavors.

History

An adaptation of continental lagers by immigrant German brewers in the

mid-1800s in the US. Became most popular by the 1870s, but weakened in strength, bitterness, and popularity after Prohibition, and was largely replaced by Standard American Lager. Resurrected by homebrewers in the mid-1990s, but few commercial examples exist.

Characteristic Ingredients

Six-row barley. Corn or rice adjuncts, up to 30%. Traditional American or Continental hops. Modern American hops are inappropriate. Lager yeast.

Style Comparison

Similar balance and bitterness as modern Czech Premium Pale Lagers, but exhibiting native American grains and hops from the era before US Prohibition. More robust, bitter, and flavorful than modern pale American Lagers, often with higher alcohol.

Vital Statistics

IBU	25 - 40
SRM	3 - 6
OG	1.044 - 1.060
FG	1.010 - 1.015
ABV	4.5% - 6%

Albany Ale

(Upper Hudson Valley Beer)

Aroma

Fairly sweet maltiness with some bready accents dominates
May have a herbal, citrus, hay, woody hop aroma.
Clean fermentation character.

Appearance

Straw or golden.
White head may be low and not persist due to high alcohol.

Flavor

Medium-full to full malty, bready sweetness
Medium bitterness
Moderate herbal, citrus, hay, woody hop flavor.
Sweet to off-sweet finish
Bitter to bittersweet aftertaste
May have a noticeable alcohol flavor

Mouthfeel

Medium to full body
Alcohol warmth may be present - should not be hot
May have light hop astringency
Medium low to medium carbonation

Characteristic Ingredients and Techniques

- 99% 6-row pale malt
- 1% honey
- Cluster hops - Cluster is one of the oldest hop varieties grown in the United States and until the late 1970s, accounted for the majority of the country's hop acreage. Its pedigree is unknown, however hybridization of imported varieties and indigenous male hops has been suggested. Cluster is an excellent dual purpose hop and is often used in the reproduction of historical beer styles.
- Low attenuating ale yeast

Example Specs

OG 1.100
FG 1025-1.050
ABV 7.2-10%
IBU 65-70
SRM 6

CATEGORY: DARK HISTORY (## Entries)

Entry ID	Style	Pull Order	Score	MiniBOS	Place

London Brown Ale

(BJCP 2021)

Overall Impression

A luscious, sweet, malty, low-alcohol dark brown ale, with caramel and toffee malt complexity and a sweet-tasting finish.

Appearance

Medium to very dark brown color, but can be almost black.
Nearly opaque, although should be relatively clear if visible.
Low to moderate off-white to tan head.

Aroma

Moderate malty-sweet aroma, often with a rich, caramel, or toffee-like character.
Low to medium fruity esters, often dark fruit like plums.
Very low earthy or floral hop aroma optional.

Flavor

Deep, caramel or toffee sweet malty flavor on the palate, lasting into the finish, often with hints of biscuit and coffee.
Some dark fruit esters can be present; relatively clean fermentation profile for an English ale.
Low bitterness.
Low earthy or floral hop flavor optional, but rare.
Moderately-low roasty or bitter black malt flavor optional.
Moderately sweet finish with a smooth, malty aftertaste.
May have a sugary-sweet flavor.

Mouthfeel

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

Comments

Increasingly rare; Mann's has over 90% market share in Britain, but in a vanishingly small segment. Always bottled. Frequently used as a sweet mixer with cask mild and bitter in pubs. Commercial versions can be pasteurized and back-sweetened, which gives more of a sugary-sweet flavor.

History

Developed by Mann's as a bottled product in 1902. Claimed at the time to be "the sweetest beer in London." Pre-WWI versions were around 5% ABV, but same general balance. Declined in popularity in second half of 20th century, and now nearly extinct.

Characteristic Ingredients

English pale ale malt as a base with a large proportion of darker caramel malts and often some black and wheat malts (this is Mann's traditional grist – others can rely on

dark sugars for color and flavor). Moderate to high carbonate water. English hops. Post-fermentation sweetening with lactose or artificial sweeteners, or sucrose, if pasteurized.

Style Comparison

May seem somewhat like a less roasty version of a Sweet Stout (and lower-gravity, at least for US sweet stout examples) or a sweet version of a Dark Mild.

Vital Statistics

IBU	15 - 20
SRM	22 - 35
OG	1.033 - 1.038
FG	1.012 - 1.015
ABV	2.8% - 3.6%

Kentucky Common

(BJCP 2021)

Overall Impression

A clean, dry, refreshing, slightly malty dark beer with high carbonation. Mild-tasting, with light toast and caramel flavors, served very fresh as a sessionable saloon beer.

Appearance

Amber-orange to brown in color.

Typically clear, but may have some light haze.

Foam stand may not be long lasting, and is usually white to beige in color.

Aroma

Low to medium grainy, corn-like, or sweet maltiness with a low toast, biscuity-grainy, bready, or caramel malt accent.

Medium to moderately-low hop aroma, usually floral or spicy in character.

Clean fermentation profile, with possible faint berry ester.

Low levels of DMS optional.

No sourness.

Malt-forward in the balance.

Flavor

Moderate grainy-sweet maltiness with low to medium-low caramel, toffee, bready, or biscuity notes.

Generally light palate flavors typical of adjunct beers; a low grainy, corn-like sweetness is common.

Medium to low floral or spicy hop flavor.

Medium to low bitterness, no coarse or harsh aftertaste.

May exhibit light fruitiness.

Balance in the finish is towards the malt, possibly with a lightly flinty or mineral-sulfate flavor.

The finish is fairly dry.

No sourness.

Mouthfeel

Medium to medium-light body with a relatively soft mouthfeel.

Highly carbonated.

Can have a creamy texture.

Comments

Modern accounts of the style often mention lactic sourness or sour mashing, but brewing records from around 1900 at larger breweries have no indication of long acid rests, sour mashing, or extensive aging. These stories are likely modern homebrewer inventions, theorizing that since local Bourbon distillers used a sour mash, beer brewers must also do so. No records indicate sour mashing or even a sour profile in the beer;

rather the opposite, that it was brewed as an inexpensive, present-use ale. Enter soured versions in 28B Mixed-Fermentation Sour Beer.

History

An American original, Kentucky Common was almost exclusively produced and sold around Louisville, Kentucky from some time after the Civil War until Prohibition. It was inexpensive and quickly produced, racked into barrels while actively fermenting, and tightly bunged to allow carbonation in the saloon cellar. Before the style died, it accounted for about 75% of sales around Louisville.

Some have speculated it was a dark variant of Cream Ale, created by immigrant Germanic brewers who added darker grains to help acidity the local carbonate water.

Characteristic Ingredients

Six-row barley malt. Corn grits. Caramel and black malt. Rustic American bittering hops. Imported Continental finishing hops. High carbonate water. Ale yeast.

Style Comparison

Like a darker-colored Cream Ale emphasizing corn, but with some light character malt flavor. Malt flavors and balance are probably closest to modern adjunct-driven International Amber or Dark Lagers, Irish Red Ales, or Belgian Pale Ales.

Vital Statistics

IBU	15 - 30
SRM	11 - 20
OG	1.044 - 1.055
FG	1.010 - 1.018
ABV	4% - 5.5%

Pre-Prohibition Porter

(BJCP 2021)

Overall Impression

A historical American adaptation of English Porter by German immigrants using American ingredients, including adjuncts.

Appearance

Medium to dark brown, though some examples can be nearly black in color, with ruby or mahogany highlights.

Relatively clear.

Light to medium tan head, persistent.

Aroma

Grainy malt aroma with low levels of chocolate, caramel, biscuit, burnt sugar, licorice, or slightly burnt malt.

Low hop aroma.

Low to moderate low levels of corn or DMS acceptable.

No to very low esters.

Diacetyl low to none.

Clean lager fermentation profile acceptable.

Flavor

Moderate grainy-bready malt flavor, with low levels of chocolate, burnt malt, burnt sugar, caramel, biscuit, licorice, molasses, or toast.

Corn or DMS flavor acceptable at low to moderate levels.

Medium-low to moderate bitterness.

Low floral, spicy, or earthy hop flavor optional. Balance is typically even between malt and hops, with a moderately dry finish.

Clean fermentation profile, but faint esters are allowable.

Mouthfeel

Medium-light to medium body.

Moderate carbonation.

Low to moderate creaminess.

May have a slight dark malt astringency.

Comments

Also sometimes known as Pennsylvania Porter or East Coast Porter. This style does not describe colonial-era products.

History

Commercially brewed in Philadelphia during the revolutionary period as an adaptation of English beer. Evolved later as German immigrants applied lager brewing methods during the second half of the 1800s. Prohibition ended most porter brewing in the US, except in a few regional Northeast and Mid-Atlantic states where it was most popular.

Characteristic Ingredients

Two row or six row malt. Low percentages of dark malts including black, chocolate, and brown malt (roasted barley is not typically used). Adjuncts are acceptable, including corn, brewers licorice, molasses, and porterine. More historical versions will have up to twenty percent adjuncts. Lager or ale yeast. Historical or traditional American bittering hops, American or German finishing hops.

Style Comparison

Smoother and less hoppy-bitter than a (modern) American Porter. Less caramelly and smoother than an English Porter with more of an adjunct or lager character. More bitterness and roast than an International Dark Lager.

Vital Statistics

IBU	20 - 30
SRM	20 - 30
OG	1.046 - 1.060
FG	1.010 - 1.016
ABV	4.5% - 6%

CATEGORY:

Grisette

(<https://www.milkthefunk.com/wiki/Grisette>)

Aroma

Light cracker, bready malt may have notes of honey

Herbal, floral

May have yeast-derived spicy (peppery) phenols and citrus (orange, lemon) esters

May have very light sour mixed ferm character

Appearance

Straw to deep gold body

May be hazy

Huge, persistent, white head

Effervescent

Flavor

Light cracker, bready malt may have notes of honey

Crisp, dry finish

Hop bitterness may be moderate to high

May have yeast-derived spicy (peppery) phenols and citrus (orange, lemon) esters

Mouthfeel

Light body

Refreshing

Very high carbonation,

Characteristic Ingredients and Techniques

- 85-90% 6-row barley malt
- 10-15% chitted wheat malt
- English or Czech hops preferred, German Noble optional
- Mixed ferm, though very low mixed ferm character
- Less expressive saison yeast or Belgian ale yeast

Example Specs

OG 1.030-1.040

FG 1.006

ABV 3-5%

IBU 30-40

SRM 3-13

History

Grisette is a historical style of Belgian beer, starting somewhere in the 1700's or early 1800's. Most grisettes were brewed to be around 3-5% ABV.

Schoeps

(BA 2022)

Aroma

Very low hop aroma

Fruity esters may be present as these beers are fermented with ale yeast as opposed to wheat beer yeast.

Diacetyl and phenolic aromas and flavors should not be present.

Appearance

Straw to black

Chill haze is acceptable at low temperatures.

Hue may be too dark to perceive clarity in some versions.

Flavor

Very low hop flavor

Medium-low to medium bitterness

Fruity esters may be present as these beers are fermented with ale yeast as opposed to wheat beer yeast.

Diacetyl and phenolic aromas and flavors should not be present.

Malt sweetness is medium to medium-high with a pronounced malt character

A high proportion of pale or dark wheat malt (as much as 80 percent) is used to brew these beers as well as Pilsener and other pale, toasted, or dark specialty malts.

Paler versions may have bready, aromatic biscuit malt attributes.

Darker versions may exhibit roast malt bitterness at low levels, and toasted or nutty malt attributes.

Caramel-like malt attributes are not present.

Mouthfeel

Full body

Additional notes:

Traditional German wheat beer yeast is not used in this style of beer.

When using these guidelines as the basis for evaluating entries at competitions, competition organizers may choose to create subcategories which reflect pale and dark versions.

OG 1.067-1.072

FG 1.016-1.024

ABV 6.0%-7.0%

IBU 20-30

SRM 2-40+

Seef

(<https://lostbeers.com/a-recipe-for-antwerp-seef/>)

Aroma

- Very light 4VG/clove, banana, and vanilla
- Soft, bready aroma dominates
- Low to moderate earthy, nutty, toasty, spicy aroma
- May have low red berry or red currant aroma
- No to low herbal hop aroma

Appearance

- Very cloudy yellow-golden body
- Persistent, creamy, white head

Flavor

- Very light 4VG/clove, banana, and vanilla
- Soft, bready flavor dominates
- Low to moderate earthy, nutty, toasty, spicy flavor
- May have low red berry or red currant flavor
- No to low herbal hop flavor
- Low bitterness

Mouthfeel

- Moderate-full to full body
- May have very low oily or slick body

Characteristic Ingredients and Techniques

55 % barley malt

15 % wheat

10 % malted or unmalted buckwheat

10 % maize or malted oats

10 % rye

- May be decocted

- Session strength (2-3% ABV) with Double Seef at a higher 6-7% ABV

Sample Specs - Double Seef

6.5% ABV

17 IBU

3.5 SRM

History

- Originated in the countryside around Antwerp, Belgium in the 17th century
- Disappeared during WWII due to prohibition of wheat and oats in beer and rise of Pilsner

Kotbusser

(Historic German and Austrian Beers)

Aroma

Medium-low to high lactic acidity (similar to lambic or Berliner Weiss)

Subtle fruit aroma (apple, cherry, pear) acceptable if present

Very low to low spicy, floral, noble hop aroma

Wheat may be perceived as raw bread dough or be suggestive of sourdough bread

Appearance

Clear, Pale straw to gold body

Rocky, persistent, ivory head

Flavor

Medium-low to high lactic acidity (similar to lambic or Berliner Weiss)

Low to medium doughy, bready, grainy wheat flavor

Very low to medium-low spicy, floral, noble hop flavor

No to very low bitterness

Dry tart finish

No THP

Mouthfeel

Low to medium low body

Effervescent carbonation

Crisp and refreshing

History

Mixed ferm top-fermenting ale from the German town of Cottbus (southeast of Berlin).

Characteristic Ingredients

- Pils malt (0-60%)
- Pale wheat malt (30-80%)
- Oats (8-17%)
- White cane sugar, honey, molasses (1.5-5.5%)
- German noble hops
- German ale yeast and lactobacillus

Example Specs

OG 1.038-1.057

FG 1.006-1.016

ABV 3.5-4.5%

IBU 10-15

SRM 2.8-5.5

Liege

(<https://www.witteklavervier.nl/us/beer/beer-blog/354-liege-beer>)

Aroma

Clean, bready-wheaty malt aroma
Low hop aroma
No to low esters

Appearance

Golden-amber
Somewhat hazy
Persistent white head

Flavor

Clean, bready-wheaty malt flavor.
Neutral yeast
Low hop flavor
Clean, moderate bitterness

Mouthfeel

Medium full-Full

Characteristic Ingredients and Techniques

Brewing grains for Liege beer are exclusively spelt, wheat and barley according to the proportions below:

>55% malted Spelt
<25% unmalted Wheat
20% Pils

- 1.5 - 2 hours boiling (30-60 minutes without followed by 60 minutes with hops)
- Hops are only the older European/English landraces (aroma varieties):
Hallertau Mittelfrüh, Saaz Saaz, Tettnang Tettnang, Hersbruck-/Hallertau Hersbrucker (Spät), Lubelski Lublin, Elzasser Strisselspalt, Styrian (Savinjski) Goldings, Kent-/Hereford Goldings of Kent-/Hereford Fuggles.

Liege beer is fermented with a neutral ale yeast (No Bavarian Wheat beer strain, Saison or wild yeast) with a moderate degree of fermentation of between 70 - 80%.

Example Specs

OG 1.060-1.075
FG
ABV 6-8%
IBU 30-60 EBU
SRM 15-30 EBC

Koyt

(BA 2022)

Aroma

Grainy or grainy-bready

Very low to low from noble hops or other traditional European varieties

A distinctive aroma and flavor profile arises from the use of at least 45 percent oat malt and at least 20 percent wheat malt.

Esters may be present at low levels.

Diacetyl is usually absent in these beers but may be present at very low levels.

Acidity and sweet corn-like DMS should not be present.

Appearance

Gold to copper

Chill haze and other haze is acceptable

Flavor

Very low to low from noble hops or other traditional European varieties

A distinctive aroma and flavor profile arises from the use of at least 45 percent oat malt and at least 20 percent wheat malt.

Medium-low to medium bitterness

Esters may be present at low levels.

Diacetyl is usually absent in these beers but may be present at very low levels.

Acidity and sweet corn-like DMS should not be present.

Mouthfeel

Low to medium body

Additional notes

This style of beer was popular in the Netherlands from 1400-1550.

OG 1.050-1.080

FG 1.006-1.015

ABV 4.7%-7.9%

IBU 25-35

SRM 5-12.5

CATEGORY: (## Entries)

Entry ID	Style	Pull Order	Score	MiniBOS	Place

Roggenbier

(BJCP 2021)

Overall Impression

A Dunkles Weissbier made with rye rather than wheat, but with a greater body and light finishing hops. The rye gives a bready and peppery flavor, a creamy body, and a dry, grainy finish that blends with the distinctive banana-and-clove weizen yeast character.

Appearance

Light coppery-orange to very dark reddish or coppery-brown color.

Large creamy off-white to tan head, quite dense and persistent, often thick and rocky.

Cloudy, hazy appearance.

Aroma

Light to moderate spicy rye aroma (like black pepper) intermingled with light to moderate weizen yeast aromatics (spicy clove and fruity esters, either banana or citrus).

Light spicy, floral, or herbal hops are acceptable.

Flavor

Grainy, moderately-low to moderately-strong spicy-peppery rye flavor, often having a hearty flavor reminiscent of rye or pumpernickel bread.

Medium to medium-low bitterness allows an initial malt sweetness (sometimes with a bit of caramel) to be tasted before yeast and peppery rye character takes over.

Low to moderate banana-and-clove weizen yeast character, although the balance can vary.

Medium-dry, grainy finish with a lightly bitter (from rye) aftertaste.

Low to moderate spicy, herbal, or floral hop flavor acceptable, and can persist into aftertaste.

Mouthfeel

Medium to medium-full body.

High carbonation.

Moderately creamy.

Comments

Rye is a huskless grain and is difficult to mash, often resulting in a gummy mash texture that is prone to sticking. Rye has been characterized as having the most assertive flavor of all cereal grains. It is inappropriate to add caraway seeds, as some American brewers do; the spicy rye character is traditionally from the rye grain only.

History

A specialty German rye beer originally brewed in Regensburg, Bavaria in 1988 by Schierlinger. After eventual purchase by Paulaner, the beer is now positioned as a regional brand and thus hard to find as an export.

Characteristic Ingredients

Malted rye, up to 60% of the grist. Pale and wheat malts. Crystal-type malts and debittered dark malts can be used. Weizen yeast. German or Czech hops. Patented decoction type mash.

Style Comparison

A more distinctive variant of a Dunkles Weissbier using malted rye instead of malted wheat. American Rye Beers will not have the weizen yeast character, and likely more hops.

Vital Statistics

IBU	10 - 20
SRM	14 - 19
OG	1.046 - 1.056
FG	1.010 - 1.014
ABV	4.5% - 6%

Keptinis (Historical Brewing Techniques)

Aroma

Deep toffee, caramel, and dark sugars dominate, should not be burnt
No to low herbal, floral hop aroma
No yeast character.

Appearance

Dark brown or black body

Flavor

Deep toffee, caramel, and dark sugars dominate, should not be burnt
No to low herbal, floral hop flavor
Sweet to firmly bitter
No yeast character.

Characteristic Ingredients & Techniques

- Malted barley
- Oats
- Neutral yeast
- Hop tea of Czech or Polish noble hops

After saccharification, mash is placed in baking trays and baked at 350-375F for 3 hrs.

After baking, the mash is broken up, hop tea is added, and lauter into a fermentation vessel. Raw ale, no boil.

Example Specs

OG 1.067
FG 1.016
ABV 6-7%
IBU 50-75

CATEGORY: (## Entries)

Lichtenhainer

(BJCP 2021)

Overall Impression

A sour, smoked, lower-gravity historical central European wheat beer. Complex yet refreshing character due to high attenuation and carbonation, along with low bitterness and moderate sourness.

Appearance

Tall off-white head, rocky and persistent.

Yellow to gold color.

Fair clarity, may be somewhat hazy.

Aroma

Moderately strong fresh smoky aroma.

Light hints of sourness.

Medium-low fruity esters, possibly apples or lemons.

Moderate bready, grainy malt.

The smoke character is stronger than the bready notes, and the smoke has a 'dry' character, like the remnants of an old fire, not a 'greasy' smoke.

No hops.

Flavor

Moderately strong fruity flavor, possibly lemons or apples.

Moderate intensity, clean lactic tartness without any funkiness.

Similar dry wood smoke character as aroma, medium strength.

Dry finish, with acidity and smoke in the aftertaste.

Low bitterness; acidity is providing the balance, not hops.

Fresh, clean palate, and slightly puckery aftertaste.

The wheat character is on the low side; the smoke and acidity are more prominent in the balance.

The tart, lemony, or green apple flavor is strongest in the finish, with smoke a close second.

No hops.

Mouthfeel

Tingly acidity.

High carbonation.

Medium to medium-light body.

Comments

Served young. Smoke and sour is an unusual combination that can be an acquired taste.

History

Originating in Lichtenhain, in Thüringen (central Germany). Height of popularity was

towards the end of the 1800s, and was widely available throughout Thüringen. Like a pre-1840 Berliner Weisse.

Characteristic Ingredients

Smoked barley malt, wheat malt, Lacto, top-fermenting yeast. Grist varies, but the wheat would typically be 30-50%. Can be made with all barley malt.

Style Comparison

In the same general historical lower-alcohol central European wheat beer family as Gose, Grodziskie, and Berliner Weisse; has elements of all of them but with its own unique balance – sour and smoke is not found in any of the other styles. Not as acidic as Berliner Weisse, probably more like a smoked Gose without coriander and salt, or a Grodziskie with Gose-like acidity.

Vital Statistics

IBU	5 - 12
SRM	3 - 6
OG	1.032 - 1.040
FG	1.004 - 1.008
ABV	3.5% - 4.7%

Piwo Grodziskie

(BJCP 2021)

Overall Impression

A low-gravity, bitter, oak-smoked historical central European wheat beer with a clean fermentation profile and no sourness. Highly carbonated, dry, crisp, and refreshing.

Appearance

Pale yellow to gold in color with excellent clarity.

A tall, billowy, white, tightly-knit head with excellent retention is distinctive.

Murkiness is a fault.

Aroma

Low to moderate oak wood smoke is the most prominent aroma component, but can be subtle and hard to detect.

A low spicy, herbal, or floral hop aroma is typically present, and should be lower than or equal to the smoke in intensity.

Hints of grainy wheat are also detected in the best examples.

The aroma is otherwise clean, although light pome fruit esters (especially ripe red apple or pear) are welcome.

No acidity.

Light sulfur optional.

Flavor

Moderately-low to medium oak smoke flavor up front which carries into the finish; the smoke can be stronger in flavor than in aroma.

The smoke character is gentle, should not be acrid, and can lend an impression of sweetness.

A moderate to strong bitterness is readily evident which lingers through the finish.

The overall balance is toward bitterness.

Low but perceptible spicy, herbal, or floral hop flavor.

Low grainy wheat character in the background.

Light pome fruit esters (red apple or pear) may be present.

Dry, crisp finish.

No sourness.

Mouthfeel

Light in body, with a crisp and dry finish.

Carbonation is quite high and can add a slight carbonic bite or prickly sensation.

No alcohol warmth.

Comments

Pronounced in English as “pivo grow-JEES-kee-uh” (meaning: Grodzisk beer). Known as Grätzer (pronounced “GRATE-sir”) in German-speaking countries, and in some beer literature. Traditionally made using a multi-step mash, a long boil (~2 hours), and multiple strains of ale yeast. The beer is never filtered but Isinglass is used to clarify

before bottle conditioning. Traditionally served in tall conical glassware to accommodate the vigorous foam stand.

History

Developed as a unique style centuries ago in the Polish city of Grodzisk (known as Grätz when ruled by Prussia and Germany). Its fame and popularity rapidly extended to other parts of the world in the late 19th and early 20th century. Regular commercial production declined after WWII and ceased in the 1990s. This style description describes the traditional version during its period of greatest popularity.

Characteristic Ingredients

Oak-smoked wheat malt, which has a less intense smoke character than German Rauchmalz, and a drier, crisper, leaner quality – a smoky bacon or ham flavor is inappropriate. Traditional Polish, Czech or German hops. Moderate hardness sulfate water. Clean, attenuative ale yeast; Weizen yeast inappropriate.

Style Comparison

Similar in strength to a Berliner Weisse, but never sour and much more bitter. Has a smoked character but less intense than in a Rauchbier. Lower gravity than a Lichtenhainer, but more bitter and not sour. More bitter than a Gose, but no salt and spices.

Vital Statistics

IBU	20 - 35
SRM	3 - 6
OG	1.028 - 1.032
FG	1.006 - 1.012
ABV	2.5% - 3.3%

Skibsøl

(<https://beerandbrewing.com/skibsol-smoky-ale-of-the-seas/>)

Aroma

Smoke dominates

Moderate to high floral, spicy hop aroma

No to very low fruity esters

Appearance

Dark amber to dark brown body, clear.

Off-white to tan head

Flavor

Smoke dominates

Low to low-moderate floral, spicy hop flavor

Firmly bitter

Mouthfeel

Low to medium low body

Moderate carbonation

History

Low gravity beer as daily ration for Danish navy in 18th and 19th Centuries.

Ingredients

- Smoked malt; beech, cherry, alder, ash, willow, birch (up to 100%)
- Pils malt
- Carafa and roasted barley optional
- Clean bittering hops
- Clean ale yeast

Example Specs

OG 1.034

FG 1.009

ABV 2.2-3.3%

IBU 24

SRM

CATEGORY: MEAD (## Entries)

1660 Lemon Rosemary Mead

(Laura Angotti - <https://www.mysteryofmead.com/recipes/lemon-rosemary/>)

Use the BJCP's Spiced, Herb, Veg Guidelines as your reference

<https://www.bjcp.org/style/2015/M3/M3B/spice-herb-or-vegetable-mead/>

Aroma

Lemon and rosemary character dominates.

Appearance

Straw to gold body

Good to brilliantly clear

May have noticeable carbonation

Flavor

Lemon and rosemary character dominates.

Mouthfeel

Medium-full body

No to low-moderate carbonation

History

From a manuscript recipe book attributed to Martyn Hill 1600-c.1710.

Ingredients

- Honey
- Lemon
- Rosemary
- Ale yeast

Example Specs

OG 1.07-1.12

ABV 14%

IBU 0

1609 Lobels Meth Mead

(Laura Angotti - <https://www.mysteryofmead.com/recipes/1609lobel/>)

Use the BJCP's Spiced, Herb, Veg Guidelines as your reference

<https://www.bjcp.org/style/2015/M3/M3B/spice-herb-or-vegetable-mead/>

Mouthfeel

Full body

High residual sweetness

History

Recipe from The Feminine Monarchie: or, a Treatise Concerning Bees by Charles Butler was published in 1609

Ingredients

- Honey
- Cinnamon
- Clove
- Ginger
- Pepper
- Grains of Paradise
- Ale yeast

Example Specs

OG 1.11

ABV 10-11%

IBU 0

1350 Wurtzberg Mead

(Laura Angotti - <http://mysteryofmead.com/recipes/wurtzburg/>)

Use the BJCP's Spiced, Herb, Veg Guidelines as your reference

<https://www.bjcp.org/style/2015/M3/M3B/spice-herb-or-vegetable-mead/>

Aroma

Honey character dominates.

Low to moderate floral, herbal from hops and sage

Appearance

Straw to gold body

Good to brilliantly clear

May have noticeable carbonation

Flavor

Honey character and sweetness dominates

Low to moderate floral, herbal

Spicing should keep it from being cloying

Mouthfeel

Medium-full body

No to low-moderate carbonation

History

From the first known German language cookbook, 1350's "Das buch von guter spise"

Ingredients

- Honey
- Sage
- German noble hops
- German ale yeast

Example Specs

OG 1.110

ABV 14%

IBU 0

Braunschweiger Mumme

(Historic German and Austrian Beers for the Home Brewer)

Aroma

Deep, highly toasted, bready malt richness with significant Maillard products
Medium-low to medium-high weizen yeast character, typically banana and clove.
Dark fruit, floral, herbal notes from the spicing
May have a low to moderate woody juniper character

Appearance

Dark amber to dark ruby-brown in color.
Little light tan head, due to low carbonation.

Flavor

Fairly sweet, doughy, toast, breadcrust malt character
No hop flavor
No to very low bitterness
Fairly sweet finish from low hopping, not underattenuation
Dark fruit, floral, and herbal notes from the spicing
Light woody or piney character acceptable
Low to moderate banana and spice (clove, vanilla) yeast character

Mouthfeel

Very thick full body, almost syrupy
Low to medium carbonation
Soft, smooth, fluffy or creamy texture.
Mild alcohol warmth.

Characteristic Ingredients & Techniques

- 67% Dark wheat malt
- 33% Munich malt
- German Noble hops
- Juniper berries
- Marjoram, thyme
- Elderflowers
- Plums
- Ester-forward ale strain
- Hops, juniper, spices, flowers, and plums added as extract at pitching

Example Specs

OG 1.101
ABV 9%
IBU 22
SRM 16.7

Heimabrygg

(Historical Brewing Techniques)

Aroma

Sweet, worty, grainy malt impression with toffee and caramel.
No to medium-low smoke character
No to medium toasted breadcrust
Very low spicy, herbal, floral hop aroma
Clear juniper character may be low to moderate woody juniper character.
Clean fermentation character

Appearance

Reddish brown to dark brown body
Little head, due to low carbonation.

Flavor

Fairly sweet, worty, toffee, caramel
No to medium-low smoke character
Very low to moderate hop bitterness
No hop flavor
Clear juniper character, light woody or piney character acceptable.
Clean fermentation character

Mouthfeel

Thick, viscous, full-bodied
Low carbonation
Alcohol evident - never hot.

Characteristic Ingredients and Techniques

- Pale or Pilsner malt, may include up to 50% Munich malt
- Noble hops
- Juniper branches for mash liquor and lautering
- Kveik yeast strain

Example Specs

OG 1.125-1.082
FG 1.010-1.017
ABV 8-12%
IBU 10-38

Sahti

(BJCP 2021)

Overall Impression

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

Appearance

Yellow to dark brown color; most are medium to dark amber.

Generally quite cloudy and turbid.

Little head, due to low carbonation.

Aroma

Sweet, worty malt impression.

Grainy malt, caramel, and rye in background.

Light alcohol aroma.

High banana esters with moderate to moderately-high clove-like phenols.

May have a low to moderate woody juniper character.

Not sour.

No hops.

Flavor

Fairly sweet and often worty raw malt flavor, grainy with some caramel and toffee.

Low bitterness.

No hop flavor.

Light woody or piney character acceptable. Moderate to strong banana and fruitiness, moderate clove and spiciness.

Fairly sweet finish.

Fresh, not sour.

Mouthfeel

Thick, viscous, and heavy with protein (no boil means no hot break).

Nearly still to medium-low carbonation, similar to English cask ale.

Warming from the alcohol level and young age, but this is often masked by sweetness.

Comments

The use of rye doesn't mean that it should taste like caraway (a common flavor in rye bread). The juniper acts a bit like hops in the balance and flavor, providing a flavor and bitterness counterpoint to the sweet malt. Piney, woody juniper character more common than gin-like berries.

History

An indigenous traditional style from Finland; a farmhouse tradition for at least 500 years, often brewed for festive occasions like summer weddings, and consumed within a week or two of brewing.

Characteristic Ingredients

Malted barley. Rye is common. Low hops, if any. Juniper boughs (with or without berries) used for lautering (traditionally in a hollowed-out log). Uses Finnish baker's yeast in a fast, warm fermentation (German Weizen yeast is a reasonable substitute). Long step mash regime. Wort is not boiled.

Style Comparison

Passing resemblance to Weizenbocks, but sweet and thick with a rye and juniper character.

Vital Statistics

IBU	0 - 15
SRM	4 - 22
OG	1.076 - 1.120
FG	1.016 - 1.038
ABV	7% - 11%

Spruce Beer

(Draft Style Guide by Dave Cole)

Aroma

Moderate to intense medicinal herbal spruce character, similar to eucalyptus, not like Pine-Sol cleaner.

Low to moderate notes of toasted malt and caramel sweetness.

Often described as citrusy, resinous, and medicinal, sometimes floral and cola-like depending on the species of tree used and time of year harvested.

Hops are subtle to moderate, often citrus/resinous forward.

Possibly some light smokiness as well.

May include molasses qualities similar to dark spiced rum, licorice and tobacco. Well balanced between sweet malt and medicinal herbal spruce.

Light alcohol aroma is allowable.

No yeast character.

Spruce needs to be the feature of the aroma balanced by sweet malt.

Appearance

Gold to dark brown color; most are medium to dark amber.

Typically clear, but often hazy.

Moderate creamy, long lasting ivory head.

Flavour

Medicinal herbal forward, toasted malt with some caramel sweetness. Low to moderate hop bitterness, low to moderate hop flavour.

Moderate to strong spruce warming medicinal spiciness.

Fairly sweet finish with lingering medicinal herbal warmth.

Different spruce tree species have significantly different flavours, but all have warming medicinal herbal qualities.

May also have citrus, floral, fruity, eucalyptus or even cola like notes due to the variety of spruce used and when harvested – more floral in the spring, more resinous bitter later in the year.

Smooth alcohol character is acceptable.

Spruce needs to be the feature of the flavour, balanced by sweet malt.

Mouthfeel

Medium to full body, light sweet finish, not cloying.

Low to medium carbonation.

Warmth from the medicinal spruce often lingers, but this is often masked by light sweetness.

Slight astringency is allowable.

Alcohol warmth is allowable as long as it is not hot or harsh.

Comments

The use of spruce doesn't mean that it should taste like Pine-Sol cleaner, Little Tree car

air fresheners or Christmas trees. The spruce acts like hops in the balance and flavour, providing a bitterness counterpoint to the sweet malt. Medicinal, herbal, woody character more common than bitter pine resin west coast style hops. Well balanced between spruce and sweet malt while keeping the spruce flavour and aroma the highlight of the beer.

Characteristic Ingredients

Often all-malt, though molasses is a common and historically appropriate adjunct.

Spruce tips, bark, shoots and sap may be used.

Commonly uses neutral ale yeast strains, but could use lager yeast.

Often brewed in the late spring and early summer when the spruce buds are at their prime, similar to fresh hopped beers in the fall.

Style Comparison

Passing resemblance to a Finnish Sahti, or a Gruit, but has a unique warming herbal medicinal aroma and flavour from the spruce. Has a similar colour and body to a Doppelbock, with a unique warming medicinal herbal aftertaste. This is the only style of beer that uses spruce as a main ingredient, and often doesn't use hops as spruce has similar flavours and aroma.

Entry Instructions

Entrant should specify which variety of tree was used (Black, Blue, White, Brewers, Norway, or Sitka Spruce, Douglas or Grand Fir, etc.) as each species varies significantly in aroma and flavour. Also specify which part of the plant (buds, bark, shoots or sap) was used, and how they were used in the brewing process. Entrant should also identify any other botanicals, spices, or fruits used if any, including molasses.

Vital Statistics

OG 1.045 - 1.075

FG 1.010 - 1.018

ABV 4% - 8%

IBU 15 - 40

SRM 8 - 28

Stjørdalsøl

(Historical Brewing Techniques)

Aroma

High to aggressively high alder-smoked malt
Low to medium low juniper character
Very low to no spicy, floral noble hop aroma

Appearance

Deep reddish brown to pale brown
May be cloudy due to lack of boiling
Low to now head due to low carbonation

Flavor

High to aggressively high alder-smoked malt
Low to medium low juniper character
Very low to no spicy, floral noble hop flavor
No bitterness
Sweet finish

Mouthfeel

Medium to full body
Very low to no carbonation

Example Specs

OG 1.075-1.084
FG 1.016-1.040
ABV 5.5-7.5
IBU 0-10
SRM 10-18

Koduolu

(Historical Brewing Techniques)

Aroma

Moderately rich, toasted malt aroma

Moderate to high juniper

No to high banana

Low to high pine, woody, herbal citrus, minty, eucalyptus, earthy spice aroma

Very low spicy, herbal, floral hop aroma

Appearance

Pale to copper body

Chill haze or yeast haze is acceptable

Little head, due to low carbonation.

Flavor

Moderate toasted malt

Moderate to high juniper

No to high banana

Bread/bakers' yeast is traditionally used contributing to a unique character

Low to high pine, woody, herbal citrus, minty, eucalyptus, earthy spice aroma

Very low spicy, herbal, floral hop aroma

Mouthfeel

Light, fluffy, round, delicate

Low carbonation

Alcohol evident - never hot.

Characteristic Ingredients and Techniques

- 100% Vienna malt
- Noble hops
- Juniper branches for mash liquor and lautering
- sprigs of sweet gale
- blackberry leaves
- clean ale or bread yeast

Example Specs

OG 1.060-1.066

FG 1.008-1.019

ABV 6.5-9.0%

IBU 10-38

Vossaøl / Jolol

Aroma

Medium-low to medium malt character.

Moderate to high juniper

No to very low peppery, spicy, soft floral noble hop aroma

Medium to high fruity ester and yeast aroma

Appearance

Copper to amber

Very low to no head due to low carbonation

Chill haze or yeast haze is acceptable

Flavor

Medium to high fruity ester and yeast aroma

Medium-low to medium malt character.

No to very low peppery, spicy, soft floral noble hop flavor

Medium to high fruity ester and yeast aroma

Mouthfeel

Medium to full body

No to low carbonation

Characteristic Ingredients and Techniques

- 50/50 Pale malt, Pilsner malt
- Noble hops
- Juniper branches for mash liquor and lautering
- Kveik

Example Specs

OG: 1.095

FG: 1.020

IBU: 40

ABV: 10%

Gotlandsdricke

(BA 2023)

Aroma

Characterized by juniper and birchwood smoked malt.
Birchwood smoke character, derived from the malting process, should be present.
Bread/bakers' yeast is traditionally used contributing to a unique character
Medium-low to medium malt character.
No to very low peppery, spicy, soft floral noble hop aroma
Medium to high fruity ester and yeast aroma
No diacetyl

Appearance

Pale to copper
Chill haze or yeast haze is acceptable
Very low to no head due to low carbonation

Flavor

Characterized by juniper and birchwood smoked malt.
Bread/bakers' yeast is traditionally used contributing to a unique character
Medium to high fruity ester and yeast aroma
Medium-low to medium malt character.
No to very low peppery, spicy, soft floral noble hop flavor
Medium to high fruity ester and yeast aroma
No diacetyl

Mouthfeel

Medium to full body
No to low carbonation

Examples Specs

OG 1.040-1.050
FG 1.010-1.014
ABV 4.4%-5.2%
IBU 15-25
SRM 4-12