

DÉJÀ BRÜ DÉJÀ BRÜ DÉJÀ BRÜ DÉJÀ BRÜ

2026 JUDGING GUIDE

Compiled by Garrick van Buren

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with us.

Your DÉJÀ BRÜ 2026 Organizers - Garrick, Aric, Steve, Chip

CATEGORY: Wheat, Oats, Rye (14 Entries)

Entry ID	Style	Pull Order	Score	MiniBOS	Place
5	Roggenbier				
25	Roggenbier				
49	Roggenbier				
27	Schoeps				
9	Horner				
28	Horner				
3	Seef				
29	Seef				
30	Kotbusser				
40	Kotbusser				
2	Grisette				
52	Grisette				
53	Grisette				
55	Grisette				

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%

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+

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

Seef

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

Seefbier is a historic Belgian ale that dominated the Antwerp brewing scene from the 16th century until its disappearance after World War I. Often called the "Champagne of the poor," it is a complex, multi-grain ale known for its cloudy appearance and expressive yeast profile.

Overall Impression

A refreshing, highly carbonated, and moderately strong multi-grain Belgian ale. It balances the creaminess of oats and wheat with the rustic earthiness of buckwheat. It is more robust than a Witbier but more approachable and grainy than a classic Tripel.

Aroma

Pronounced yeast-driven esters of banana and stone fruit, complemented by spicy phenols (clove, light pepper). Subtle vanilla notes are common. The malt aroma is soft, bready, grainy, and sweet, with a distinct "nutty" or "earthy" quality provided by buckwheat. Hop aroma is low to none, typically featuring floral or herbal Belgian varieties.

Appearance

Pale straw to light gold. Characteristically very cloudy to opaque due to the high percentage of unmalted grains and lack of filtration. It features a dense, rocky, white head with excellent persistence.

Flavor

A complex grain bill leads the palate with flavors of bready malt, fresh wheat, and a silky creaminess. The buckwheat contributes a unique, slightly savory earthiness. Yeast character is prominent, offering banana and citrus fruitiness with a mild peppery spice. Bitterness is low to moderate, serving only to balance the malt sweetness. The finish is remarkably dry and effervescent.

Mouthfeel

Medium-light to medium body, but feels "fuller" and velvety due to the oats and buckwheat. Very high carbonation (effervescent). No harsh alcohol warmth, despite its moderate strength.

History

Seef was once so ubiquitous in Antwerp that the "Seefhoek" district was named after it. Unlike many Belgian styles, it survived the 18th-century "ingredient taxes" because Antwerp brewers secured a unique exemption to continue using buckwheat. The style nearly vanished when small urban breweries were dismantled for scrap metal during WWI. It was revived in 2012 by Johan Van Dyck, who spent years tracking down a handwritten recipe from 1887 (Van Dyck, 2012).

Characteristic Ingredients

Malt/Grains: A four-grain bill consisting of barley, wheat, oats, and buckwheat.

Hops: 100% Belgian Noble-style hops (e.g., Kent Goldings or regional varieties).

Yeast: A specific historic Antwerp top-fermenting strain, known for high attenuation and fruitiness.

Spices: None; all spice and fruit notes must derive from yeast and buckwheat.

Style Comparison

Heavier and more alcoholic than a Witbier; lacks the citrus/coriander spice of a Witbier.

More grainy and less bitter than a Belgian Blond Ale. It shares the effervescence of a Saison but with a softer, silkier mouthfeel and less "funk."

Vital Statistics

OG 1.052 – 1.060

FG 1.006 – 1.012

ABV 6.0% – 7.0%

IBU 15 – 22

SRM 3 – 5

Sources

Antwerpse Brouw Compagnie (2024). The History and Revival of Seefbier. Seef.be Official Technical Sheets.

Van Dyck, J. (2012). Rediscovering the Lost Beer of Antwerp. Internal documentation and archive research regarding the 1887 manuscript.

Pattinson, R. (2016). Belgium! Lulu Press. Provides context for 19th-century Belgian regional styles and grain tax exemptions.

Go Eat Do (2021). Interview with Johan Van Dyck: The Champagne of the Poor.

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

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.

CATEGORY: LAGERS (10 Entries)

Entry ID	Style	Pull Order	Score	MiniBOS	Place
1	Franconian Rotbier				
11	Franconian Rotbier				
50	Franconian Rotbier				
60	Franconian Rotbier				
68	Franconian Rotbier				
13	PreProhib Lager				
38	PreProhib Lager				
47	PreProhib Lager				
48	PreProhib Lager				
44	Kellerbier				

Franconian Rotbier

(Brewers Association 2024 Style Guide)

Franconian Rotbier is a traditional bottom-fermented beer from Nuremberg. Historically distinguished from "Weissbier" (white beer) by its use of 100% barley malt.

Overall Impression

A clean, crisp, and deeply malty German lager with a striking copper-red hue. It balances toasted malt richness with a firm, drying bitterness. It is more elegant and less sweet than a Munich Dunkel, emphasizing a "red" toasted character over dark chocolate or heavy caramel.

Aroma

Moderate to high toasted malt aroma, reminiscent of fresh bread crusts and toasted nuts. Very low to no caramel scents. Noble hop aroma is low, typically spicy or floral. The fermentation profile is very clean, typical of long, cold lagering.

Appearance

Deep copper to reddish-brown with brilliant clarity. A persistent, creamy, off-white to light-tan head.

Flavor

Rich, toasted malt depth dominates the initial palate. It features flavors of crusty bread and a subtle, non-sweet nuttiness. Bitterness is medium-high, providing a clean, crisp finish. Hop flavor is low and spicy. Unlike a Vienna Lager, the Rotbier finish is decidedly drier and more bitterness-forward.

Mouthfeel

Medium body with a smooth, velvety texture from cold maturation. Moderate carbonation. It lacks any harshness or astringency despite the toasted malt profile.

Characteristic Ingredients

Malt: Historically produced from local Franconian barley. Modern versions use a blend of Munich and specialized "Red" or melanoidin malts.

Hops: Hallertauer Mittelfrüh or Spalter Select.

Yeast: Clean-fermenting German Lager yeast.

Process: Traditionally decoction mashed to enhance malt depth and color.

Vital Statistics

OG 1.048 – 1.054

FG 1.010 – 1.014

ABV 4.8% – 5.5%

IBU 20 – 30

SRM 14 – 22

SOURCES

Hieronymus, S. (2010). *Brewing with Wheat*. Brewers Publications. Discusses the historical legal separation of Rotbier and Weissbier in Nuremberg.

Hausbrauerei Altstadt Hof (2024). *Nürnberger Rotbier Technical Profile*. Official brewery records regarding the revival of the 1303-style beer.

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%

Kellerbier

(BJCP 2021)

The original Kellerbier is a Märzen-type lager from the Franconia region of Germany, but other traditional versions are based on Munich Helles and Dunkel lagers. Variations based on Pils are a more modern invention with a wider international following and higher production.

Overall Impression

An unfiltered, unpasteurized, fully-attenuated German lager traditionally served from laging vessels. May be a little richer, more robust, and rustic than the base styles. A fresh beer without fermentation defects associated with young, green (unfinished) beer.

Appearance

Reflects base style. Can be somewhat hazy or cloudy, but never murky. Likely a little darker in appearance than the base style.

Aroma

Reflects base style. May have an added bready, yeasty character from the yeast. Clean. Pale versions can have a more robust hop character. Dark versions can have a richer malt profile.

Flavor

Reflects base style. May have an added bready, yeasty character from the yeast. Pale versions can have a more robust hop character. Dark versions can have a richer malt profile, but should never be roasty. May be slightly more bitter than the base style, and be a little heavier in the finish. Fully fermented with a clean fermentation profile; should not have eggy, buttery, apple-like, or similar flaws.

Mouthfeel

Reflects base style. May have a bit more body and a creamier texture than the base style. Carbonation typical of the base style, but may be lower.

Comments

A traditional serving style more than a beer style, yet these beers do have sensory differences from the base beers. Judge these somewhat like Specialty-Type Beers; consider the range of kellerbiers based on Helles to Märzen to Dunkel to be a continuous spectrum, so allow the brewer to pick the closest one without being too picky about strict adherence to the base style.

The name literally means cellar beer, and is a natural, gentle handling of fresh-tasting German lagerbier for seasonal, on-premise service. Like British Bitters, best enjoyed locally as the bottled examples may lack the characteristic freshness.

History

Originally referred to lager beer matured in the caves or cellars under the brewery, and then served from them. First applied to amber lager from Franconia, then later to local Munich styles. More recently used internationally to create specialty Pils variants. By tradition, a serving style for a popular summer specialty in Bavaria, but now adapted broadly as a marketing term for unfiltered lagers.

Characteristic Ingredients

Same as base styles. Traditionally naturally carbonated. Dry-hopping is not a traditional German brewing method, but some modern pale examples use this technique – which is allowable in this style as long as it is balanced. Traditionally lagered and unfiltered, these beers were never meant to be packaged for external sale.

Style Comparison

Richer or more robust than the base style, possibly with a bit more body and mouthfeel. Can be slightly cloudier than base beer.

Entry Instructions

The entrant must specify the base style: German Pils, Munich Helles, Märzen, or Munich Dunkel.

CATEGORY: ALES (13 Entries)

Entry ID	Style	Pull Order	Score	MiniBOS	Place
6	PreProhib Porter				
23	PreProhib Porter				
32	PreProhib Porter				
7	Kentucky Commons				
20	Kentucky Commons				
46	Kentucky Commons				
22	London Brown Ale				
31	London Brown Ale				
35	Kniesenack				
36	Kniesenack				
21	Prague beer				
43	Mannheim Braunbier				
67	Dampfbier				

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%

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%

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%

Kniesenack

Kniesenack (or Niesenack) was a prestigious, potent beer from Güstrow and Rostock in Northern Germany, praised during the 16th and 17th centuries. Historical records suggest a beer of significant strength and longevity.

Overall Impression

A strong, full-bodied, historical German ale. It balances rich grain complexity with a noticeable alcohol presence and firm bitterness.

Aroma

Rich, bready, and intense malt aroma. Significant spicy or herbal hop notes. Some versions may exhibit light oxidative notes (dried fruit) if aged, similar to a Burton Ale or Doppelbock, though top-fermented.

Appearance

Deep amber to copper-brown. Usually clear for the era. A thick, persistent off-white head.

Flavor

Robust malt sweetness featuring crusty bread and toasted grain. Bitterness is firm and provides a balanced finish. Hop flavor is moderate, leaning toward herbal or woody. Alcohol should be evident but smooth.

Mouthfeel

Medium-full to full body. Moderate carbonation. A warming sensation is appropriate for the gravity.

History

Renowned in the Hanseatic League era. Heinrich Knaust, in his 1575 work *Five Books on the Art of Brewing Beer*, ranked it among the finest German beers. It fell into obscurity as lager production marginalized regional top-fermented specialties (Knaust, 1575).

Characteristic Ingredients

Malt: Likely a mix of barley and wheat, though barley dominated.

Hops: High hopping rates for preservation during transport.

Yeast: Top-fermenting "Northern" ale yeast.

Water: High carbonate water typical of the region.

Vital Statistics

OG 1.065 – 1.085

FG 1.015 – 1.025

ABV 6.5% – 8.5%

IBU 30 – 50

SRM 12 – 22

Sources:

Knaust, H. (1575). *Fünf Bücher von der Kunst zu Brauen.* (Five Books on the Art of Brewing). This primary source provides the ranking and qualitative descriptions of Northern German beers, including the prestige of Kniesenack in Güstrow.

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

Mannheim Braunbier

Mannheim Braunbier represents the high-quality, top-fermented dark ales produced in the Palatinate region during the 18th and 19th centuries. It served as a precursor to modern Altbier but retained a sweeter, more malt-forward profile.

Overall Impression

A clean, dark, and malt-focused German ale. It balances toasted bread and light chocolate notes with a firm but unobtrusive bitterness. It is more elegant and less "rustic" than many contemporary brown ales.

Aroma

Moderate to strong toasted malt, bread crust, and mild caramel. Low floral or spicy noble hop aroma. Fermentation is clean for an ale, though very low fruity esters are acceptable.

Appearance

Clear, dark brown with ruby highlights. Persistent, off-white to tan head.

Flavor

Rich toasted malt leads the palate, followed by notes of nuts or dark honey. Bitterness is medium, providing a clean finish that prevents the malt from being cloying. Hop flavor is low and spicy.

Mouthfeel

Medium body. Moderate to high carbonation. Smooth and highly drinkable.

History

Mannheim was a center of brewing excellence in the 1700s. Its Braunbier was famous enough to be exported and was often cited in German brewing manuals as a benchmark for dark ale quality. As bottom-fermentation gained dominance in the mid-1800s, these ales were gradually replaced by Dunkel lagers or evolved into the Altbier style (Dornbusch, 1997).

Characteristic Ingredients

Malt: Munich malt base with small amounts of Carafo or roasted malt for color.

Hops: German Noble varieties (Hallertauer Mittelfrüh, Tettnanger).

Yeast: Clean-fermenting German ale yeast (Altbier strain).

Vital Statistics

OG 1.048 – 1.056

FG 1.012 – 1.016

ABV 4.6% – 5.4%

IBU 20 – 30

SRM 18 – 28

SOURCES

Dornbusch, H. (1997). Prost! The Story of German Beer. Siris Books. This source outlines the transition of regional German Braubiers into modern styles and identifies Mannheim as a historical center for top-fermented.

Schiedmayer, J. J. (1823). *Praktische Anleitung zur Bierbrauerei.* (Practical Guide to Beer Brewing). This manual describes the production methods for urban "brown beers" before the total dominance of bottom-fermentation in Southern and Western Germany.

Dampfbier

Overall Impression

A rustic Bavarian ale fermented with Weissbier yeast at warm temperatures. It lacks the wheat of a Hefeweizen, focusing instead on 100% barley malt.

Aroma

Strong banana and clove esters. Bready malt scents. No hop aroma.

Appearance

Amber to light copper. Usually cloudy. High carbonation.

Flavor

Sweet, toasted malt flavors balanced by spicy and fruity yeast character. Bitterness is low.

History

Produced by poor Bavarian forest-dwellers who could not afford wheat or ice for lagering. The "steam" name refers to the vigorous fermentation bubbles.

Vital Statistics

OG	1.048 – 1.054
FG	1.010 – 1.014
ABV	4.8% – 5.5%
IBU	15 – 20
SRM	10 – 15

Sources:

- **Hieronimus, S. (2010).** *Brewing with Wheat.*
- **Warner, E. (1992).** *German Wheat Beer.*

CATEGORY: TREES AND SHRUBS (14 Entries)

Entry ID	Style	Pull Order	Score	MiniBOS	Place
4	Stjørdalsøl				
10	Stjørdalsøl Grist is half Michigan Sånnhus Alder, half Pilsner Malt + 1lb of Dark Sugars. Yeast is Ebbegarden Kveik. No Juniper branches used, crushed juniper berries added to the mash & end of boil. FWH Magnum hops				
59	Stjørdalsøl				
8	Sahti				
16	Sahti				
24	Mumme				
51	Mumme				
41	Pennsylvania Swanky				
33	Spruce Beer				
37	Spruce Beer				
18	Spruce Beer Imperial Brown Ale w/ White Spruce Tips & Spices				
57	Spruce Beer				
26	Hallingdalsøl				

42	Heimabrygg				
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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

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%

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, breadcrumb 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

Pennsylvania Swanky

Pennsylvania Swanky represents a low-gravity, spiced brown ale produced by 19th-century German immigrants in Pennsylvania. It functioned as a refreshing, affordable beverage, often consumed shortly after fermentation.

Overall Impression

A very low-alcohol, malt-forward dark ale with a distinct anise character. It possesses a moderate sweetness and low bitterness, serving as a historic "small beer."

Aroma

Moderate to high spicy aroma from star anise or licorice. Low toasted malt scents with hints of caramel or molasses. Hop aroma is absent. Esters are minimal to low.

Appearance

Medium to dark brown. Usually cloudy due to yeast and lack of long conditioning. A brief, tan head persists poorly because of low carbonation and low protein content.

Flavor

Dominant anise or licorice flavor blends with a sweet, grainy malt base. Toasted bread and light caramel notes are common. Bitterness remains low, just enough to prevent the beer from becoming cloying. The finish is sweet and spicy.

Mouthfeel

Light body but potentially silkier than the gravity suggests if unfermented sugars remain. Low carbonation. No alcohol warmth.

History

Popular among the "Pennsylvania Dutch" (German) communities in the 1800s. It was frequently brewed at home or in small local breweries as a cheap, everyday drink. Sources such as Gary Gillman's research indicate its prevalence in Berks and Lancaster counties (Gillman, 2017).

Characteristic Ingredients

Malt: Six-row pale malt, roasted malt, or molasses for color.

Spices: Star anise is the defining addition.

Hops: Minimal use of any available variety, typically aged or low-alpha.

Yeast: Top-fermenting ale yeast.

Vital Statistics

OG 1.025 – 1.035

FG 1.010 – 1.016

ABV 2.0% – 3.2%

IBU 10 – 18

SRM 20 – 30

Sources

Ungerma, J. (1888). *The Western Brewer*. Descriptions of regional American "small beers" and ethnic brewing traditions within German-immigrant enclaves inform the technical ranges for Swanky.

Gillman, G. (2017). *The Swanky Beer of Pennsylvania*. Beer et Seq. This research analyzes 19th-century Pennsylvania newspaper archives and regional brewing records to reconstruct the specific use of star anise and low-gravity brewing methods.

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

Hallingdalsøl

Hallingdalsøl is a traditional Norwegian farmhouse ale from the Hallingdal region. It belongs to the broader family of Kornøl, defined by the use of juniper infusion and kveik yeast, often featuring a distinct smoke profile from traditional malting.

Overall Impression

A strong, malty, and complex ale with a prominent juniper character and integrated smoke. It reflects the rustic nature of farmhouse brewing with a thick mouthfeel and a fast-fermented yeast profile.

Aroma

Dominant juniper (piney, resinous) and sweet malt. Moderate to high smoke aroma, specifically from alder or birch wood. Esters are medium-high, often resembling orange peel or stone fruit due to kveik fermentation at high temperatures. No hop aroma.

Appearance

Deep amber to copper. Usually cloudy (opaque) as it is often served young and unfiltered. A thick, creamy head with moderate retention.

Flavor

Rich, bready malt sweetness balanced by the resinous, slightly acidic bite of juniper. Smoke flavors should be present but not medicinal. Hop bitterness is very low, as juniper branches provide the primary structural balance. The finish is long, sweet, and fruity.

Mouthfeel

Full-bodied and chewy. Carbonation is typically low to moderate. A noticeable but smooth alcohol warmth is common in stronger versions.

History

A centuries-old tradition in the Hallingdal valley. Unlike the raw ales (Råøl) of Western Norway, Hallingdal versions are traditionally boiled, resulting in a more caramelized malt profile. Lars Marius Garshol's ethnological research remains the primary modern documentation for these specific regional differences (Garshol, 2020).

Characteristic Ingredients

Malt: Traditionally floor-malted barley, often smoked.

Botanicals: Juniper branches with berries (juniper infusion used as strike/sparge water).

Yeast: Regional kveik strains (e.g., Åset).

Hops: Minimal, often homegrown or older varieties.

Vital Statistics

OG 1.065 – 1.090

FG 1.015 – 1.025

ABV 7.0% – 9.5%
IBU 10 – 20
SRM 10 – 18

SOURCES

Garshol, L. M. (2020). *Historical Brewing Techniques: The Lost Art of Farmhouse Brewing*. Brewers Publications. This work details the specific use of juniper infusion and kveik strains in the Hallingdal region, distinguishing boiled farmhouse ales from raw ales.

Nordland, O. (1969). *Brewing and Beer Traditions in Norway*. The University Press. An ethnological study providing the cultural context and traditional ingredient lists for Norwegian valley brewing.

Heimabrygg

(Historical Brewing Techniques)

Aroma

Sweet, warty, 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, warty, 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

CATEGORY: SMOKE (12 Entries)

Entry ID	Style	Pull Order	Score	MiniBOS	Place
12	Piwo Grodziskie				
15	Piwo Grodziskie				
34	Piwo Grodziskie				
45	Piwo Grodziskie				
54	Piwo Grodziskie				
61	Piwo Grodziskie				
14	Lichtenhainer				
17	Lichtenhainer				
39	Lichtenhainer				
58	Lichtenhainer				
19	Skibsøl				
56	Adambier				

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%

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. Gristings vary, 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%

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
- Carafo 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

Adambier

Adambier is a potent, historic dark ale from Dortmund, Germany, predating the city's pale lager tradition. Traditionally aged in wood for several years, often developing a complex, slightly acidic profile.

Overall Impression

A very strong, dark, and complex German ale. It balances a deep, bready maltiness with a firm hop bitterness and potential vinous or sour characteristics from extended wood aging. It is a "meditation beer" of significant gravity and depth.

Aroma

High malt aroma featuring toasted bread, caramel, and dark fruit (raisin, plum). A low to medium-low smokiness may be present. Hop aroma is low, showcasing traditional European varieties. Extended aging may introduce vinous, leathery, or lightly acidic notes. Alcohol is noticeable but should not be harsh.

Appearance

Dark brown to very dark, sometimes with ruby highlights. Often very clear due to long conditioning. A dense, tan head with moderate persistence; however, very long-aged versions may exhibit lower foam stability.

Flavor

Intense malt sweetness with complex toasted and roasted flavors. Bitterness is medium to high, sufficient to balance the high original gravity. Low levels of smoke and wood-derived tannins are appropriate. Traditional versions often exhibit a mild to moderate acidity. The finish is long and warming, with a lingering malt-and-hop balance.

Mouthfeel

Full-bodied and viscous; often described as "oily." Carbonation is typically low to moderate. Significant alcohol warmth is expected but should remain smooth.

History

Adambier was a staple of Dortmund brewing from the Middle Ages through the 19th century. Legend suggests it was strong enough to incapacitate King Frederick William IV of Prussia. Unlike most German styles, it remained top-fermented and wood-aged even as lager technology advanced. The Brewers Association identifies it as a distinct historical ale, noting its origins as a "strong, dark, hoppy ale which may or may not be sour" (Brewers Association, 2024).

Characteristic Ingredients

Malt: Primarily floor-malted barley; historically included wheat. Long boils (up to 5 hours) provide color via Maillard reactions.

Hops: High hopping rates of Noble varieties (Tettnanger, Spalter).

Yeast: Top-fermenting ale yeast capable of high alcohol tolerance.
Aging: Traditionally aged in oak for 1 to 3 years.

Vital Statistics

OG 1.070 – 1.090
FG 1.010 – 1.020
ABV 9.0% – 11.0%
IBU 30 – 50
SRM 15 – 35

Sources

Brewers Association (2024). Beer Style Guidelines: Adambier. Official BA technical ranges for commercial competition.

Dornbusch, H. (1997). Prost! The Story of German Beer. Siris Books. Details the transition of Dortmund's brewing economy.

Knaust, H. (1575). Fünf Bücher von der Kunst zu Brauen. Early praise for Dortmund's "strong, thick" ales.

Pattinson, R. (2021). Dortmund! Lulu Press. Provides 19th-century logs for Dortmunder Adam and its technical attenuation levels.

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