

NAWB Beer Definitions

The following guidelines are written to help judges for NAWB based competitions. More detailed information for BJCP specific styles can be found with the respective links. Styles withdrawn from the current show schedules are provided for reference.

English IPA (48) – OG: 1050-1060 ABV:5-6.5%

Full bodied premium bitter with a rich golden to deep copper colour. The bouquet should be hoppy and grainy. The flavour should be full malty and grainy with a predominant hop and clean bitter farewell. There should be a little residual sweetness to balance the hop.

Wheat Beer (49) - OG: 1044-1057 IBU: 8-20 ABV: 4.3-5.6%

German Weissbier can vary from pale straw to golden with thick moussy head. Wheat haze to be expected but this can settle out. Aroma is of moderate esters or phenols of banana and clove which may mask the malty/grainy notes. The banana and clove flavours could be moderate but should be balanced with grainy/malty character. German Wheat Beer - <https://www.bjcp.org/style/2021/10/>

Belgian Witbier again has a thick moussy head but the colour is lighter, very pale straw to deep yellow with moderate wheat haze. Moderate bready/grainy aroma with citrus/spicy notes. Will have a light bready/grainy flavour and moderate zesty/citrus fruitiness which may include balanced spicy notes from coriander etc. Belgian Witbier - <https://www.bjcp.org/style/2021/24/>

In all wheat beers the hops are a background element with low to very low bitterness. Medium to medium-light body with smooth palate but well carbonated and effervescent.

American Brown Ales (50):

American Brown Ale - OG: 1045-1060 ABV: 4.5-6.5% IBU: 20-30

A malty American ale with chocolate and caramel flavours. The hop flavour and aroma should complement and enhance the malt rather than dominate it. Light to very dark brown color. Malty-aroma with chocolate, caramel, nutty, or toasty character. Hop aroma is typically low to moderate, of a type that complements the malt. Malt flavours as for aroma with light to moderate hop flavor, usually citrusy, fruity, or tropical. The balance of malt and hops should be fairly equal in intensity. Should not have a roasted character suggestive of a Porter or Stout. Medium to medium-dry finish with an aftertaste of both malt and hops. Distinct bitterness with hop flavour that complements the malt. More bitter and generally hoppier than English Brown Ales, with a richer malt presence, higher alcohol, and American or New World hop character.

<https://www.bjcp.org/style/2021/19/19C/american-brown-ale/>

American Amber Ale - OG: 1045-1060 ABV: 4.5-6% IBU:25-40

An amber, hoppy, American craft beer with a malty caramel flavour. Deep amber to coppery-brown in colour, sometimes with a reddish hue. Moderately large off-white head with good retention. Low to moderate hop aroma reflective of American or New World hop varieties, with maltiness, usually with a moderate caramel character that balances the hop, Moderate to high hop and malt flavour with an initial malty sweetness followed by a smooth caramel finish without astringency. Dark or roasted malt flavors should not be present and the beer should have moderate to moderately-high bitterness. Caramel sweetness, hop flavour, and bitterness may linger somewhat into the medium to full yet dry finish. Less chocolate and dark caramel evident than in an American Brown Ale.

<https://www.bjcp.org/style/2021/19/19A/american-amber-ale/>

American Porter - OG: 1050-1070 ABV: 5-7% IBU: 25-50

A malty, bitter, and often somewhat hoppy dark beer with a balanced, roasted, and frequently chocolate character. Medium brown to very dark brown, approaching black in colour. Full, tan-coloured head with moderately good head retention. Distinctive roast malt aroma and taste, often

with chocolate, coffee or lightly burnt character, sometimes with a background caramel or toffee sweetness, or a malty richness. Resin, earth, or floral hop character. The malt-hop balance can vary, but it should always have a roasted malt aroma. Medium to high bitterness, some malt sweetness on the finish with caramel or toffee notes. Dark malts should not add an acrid, burnt, or harsh flavour, with no acidic bite and only moderate astringency. More bitter with more dark malt qualities and dryness than London Porter partly due to use of black and chocolate malts as opposed to brown malt.

<https://www.bjcp.org/style/2021/20/20A/american-porter/>

Dry/Irish Stout (51) - OG: 1036-1050 IBU: 25-45 ABV: 3.8-5%

A very dark to black colour with good lasting tan head. Intense roasty aroma with coffee and/or chocolate notes from roasted barley. Hop aroma, low to none. Moderate roasted grain flavour with low hop bitterness leading to drying bitter finish. Coffee and bittersweet chocolate may also be in the flavour profile. Medium to full bodied with low carbonation. Can finish with light astringency from the roasted grains but never harsh.

Irish Stout - <https://www.bjcp.org/style/2021/15/15B/irish-stout/>

Foreign Extra/Imperial Stout (52) - OG: 1056-1115 IBU: 50-90 ABV: 6.3-12%

Foreign Extra Stout - OG:1056-1075 IBU:50-70 ABV: 6.3-8%

A very dark, moderately strong, fairly dry, stout with prominent roast flavours. Very deep brown to black with tan to brown head with good retention. Good roasted grain aromas, often with coffee or chocolate. Hop aroma, low to none. Some alcohol may be present on the nose. Good roasted grain and malt flavour with a coffee, dark chocolate character. Moderately dry but full bodied. May have smooth/creamy character and warming alcohol, but never 'hot'. Well carbonated.

Foreign Extra Stout - <https://www.bjcp.org/style/2021/16/16D/foreign-extra-stout/>

Imperial Stout – OG: 1075-1115 IBU:50-90 ABV:8-12%

A high-alcohol, full-bodied, and intensely flavoured dark beer. Very dark brown to black with well formed tan to dark brown head. Rich and complex aroma and flavour from roasted grain, malt, fruity esters, dried vine fruit, hops, and alcohol (not solventy) which follow into flavour with varying levels of coffee and chocolate character. Hop bitterness should balance the complex malt flavours but should never dominate. Aged versions may have a vinous or port-like quality. Finish should be full-bodied but velvety smooth with a gentle alcohol warmth.

Imperial Stout - <https://www.bjcp.org/style/2021/20/20C/imperial-stout/>

American IPA (53) - OG: 1060-1070, ABV: 6– 7%.

Aroma: from prominent to intense hop aroma featuring characteristics of American or New World hops. Low to medium clean, grainy-malty aroma may present. Colour: medium gold to light reddish-amber Head retention: medium-sized, white to off-white. Flavour: Hop flavour medium to very high; should reflect American or New World hop character. Malt flavour - low to medium low. Dry to medium-dry finish; low to no residual sweetness. Bitterness and hop flavour may linger into aftertaste but should not be harsh. <https://www.bjcp.org/style/2021/21/>

Porter & Baltic Porter (54) - OG: 1060-1070 ABV: 5.5-7%

With a colour of dark brown to black, and a predominance of brown and chocolate malts on the bouquet and in the flavour, the flavour should also be full, with some residual sweetness to balance the hop and roast grains. <https://www.bjcp.org/style/2021/13/13C/english-porter/>

Baltic Porter - OG: 60-70 ABV: 7-8.5%

The colour ranges from reddish copper to opaque dark brown (not black) with a thick persistent tan coloured head. The aroma is a well-balanced rich malty sweetness often containing nutty to dry

roast dark malts, dried fruits, caramel, toffee, with a complex alcohol and ester profile with no hops evident. The beer flavour has a clean lager character and a complex blend of rich malty sweetness with dominant dark malts, dried fruits, esters and alcohol with lowish to medium bitterness from malts and hop. The mouthfeel is generally quite full bodied and smooth with medium carbonation and bitterness which all follows into the farewell.

<https://www.bjcp.org/style/2021/9/9C/baltic-porter/>

Barley Wine (55) - OG: 1090+ ABV: 9%+ IBU: 35-100

The bouquet should be rich, fruity, hoppy, alcoholic and vinous. The flavour should be full and malty with a smooth and mature blend of sweetness, hop and alcohol. Alcohol content will be 9% or greater. Full-bodied with a warming aftertaste. Hops can be of American, New World or English characteristics.

The only change to this class is to include American Barley Wine as an option. There is only one definition as English and American Barley Wine are of similar colour, strength and general characteristics, with the main difference being that American Barley Wine can have a higher IBU and American or New World hop aromas and flavours.

<https://www.bjcp.org/style/2021/17/17D/english-barleywine/>

<https://www.bjcp.org/style/2021/22/22C/american-barleywine/>

Belgian Strong (Golden and Tripel) (56)

Belgian Golden Strong Ale: O.G. 70-90, alcohol content of 7 – 9%. Yellow to medium gold strong ale with a blend of moderate fruity/spicy/hoppy character; well attenuated without any cloying sweetness. Good white head and excellent bead desirable. Flavour: complex blend of fruity esters, some spiciness, soft malt character, some mellow warming alcohol. Hop bitterness - smooth and complementary, but not dominant.

<https://www.bjcp.org/style/2021/25/25C/belgian-golden-strong-ale/>

Belgian Tripel – OG: 1075-1085 ABV: 8-9.5%

The colour ranges from deep yellow to gold with good clarity, long lasting effervescence and good rocky white head. Often lacing on the glass. There is a complex aroma with moderate to significant spiciness, fruity citrus and sometimes banana esters and low alcohol and hop aromas with peppery, sometimes clove-like phenols. The malt character is light, with a soft, slightly grainy-sweet or slightly honey-like impression. The flavour is a well-rounded, low to moderate blend of spicy, fruity and alcohol flavours supported by a soft, rounded grainy-sweet malt or honey character. Bitterness is typically medium to high from a combination of hop bitterness spicy-fruity yeast character and yeast-produced phenolics. Substantial carbonation and bitterness creates a dry finish with a moderately bitter aftertaste. The mouthfeel is medium body, although lighter than the substantial gravity would suggest. The alcohol content is deceptive and has little to no obvious warming sensation. Always effervescent. <https://www.bjcp.org/style/2021/26/26C/belgian-tripel/>

Belgian Dark (Dubbel and Quad) (57):

Belgian Dubbel Ale – OG: 1070-1080. ABV: 7-8%. Dark rich malty strong ale; blend of rich, toasted, caramel, fruity essence, white rocky head; well attenuated without any cloying sweetness. Dark amber-brown in colour; good white head and excellent bead is desirable. Flavour: a complex blend of fruity esters, some spiciness, soft malt character; no roasted malt character; some mellow warming alcohol present. Hop bitterness - smooth and complementary. Medium to full body. Warming mouthfeel from alcohol. <https://www.bjcp.org/style/2021/26/26B/belgian-dubbel/>

Belgian Quad – OG: 1075-1100 ABV: 8-12%

The colour ranges from a clear to somewhat hazy deep amber to deep coppery-brown. It has a huge, dense, moussy, persistent cream- to light tan-coloured head. There is a complex strong rich-sweet

malty/caramel presence, with significant dried fruit esters and alcohol, and sometimes a light to moderate spicy, usually a peppery quality of phenols on the aroma. Alcohols are soft, spicy, perfumy and are low to moderate in intensity. Hop aromas and flavours are not usually found but when present are a very low spicy, floral, or herbal hop. The flavour follows the aroma profile The aftertaste is usually moderately sweet to dry. The complex blended flavour follows the aroma profile range but is moderately malty-rich on the palate, which can have a sweet impression if bitterness is low and the alcohol provides some balance to the malty rich bitterness of the beer. There is high carbonation and smooth but noticeable alcohol warmth. The body ranges from light to medium and is creamy with an aftertaste that should not be heavy or syrupy.

<https://www.bjcp.org/style/2021/26/26D/belgian-dark-strong-ale/>

Pale Ale/Bitter (58) – OG: 1040-1050 ABV: 4-5% IBU:25-45

Colour from pale golden to deep copper. The aroma of English hops in the bouquet should lead to those of malt and grain. The flavour should be full, malty and grainy with a hoppy bitter farewell and perhaps a little sweetness from residual dextrins. Alcohol content 4-5.5%.

There is a minor change in allowing a slightly higher alcohol content than previously. In BJCP terms, this class now encapsulates British Golden Ale, Best Bitter and the lower end of the scale for Strong Bitter. <https://www.bjcp.org/style/2021/11/>

Pale/Light Lager/Pilsner (59) - OG: 1045-1055 IBU: 18-40 ABV: 4-5.5%

A well attenuated light bodied pale lager spanning a range of global styles. Colour ranging from pale straw to deep gold and crystal clear with a creamy long-lasting white head. Aromas can vary from low grainy/malty to moderately flower/spicy but always with a clean fermentation. Initial grainy, malty or bready flavour should give way to a balanced hoppy bitterness that is never harsh. Leading to a dry crisp finish. Light to medium body with good carbonation.

International Pale Lager - <https://www.bjcp.org/style/2021/2/>

Czech Lager - <https://www.bjcp.org/style/2021/3/>

Pale European Lager - <https://www.bjcp.org/style/2021/4/>

German Pils - <https://www.bjcp.org/style/2021/5/5D/german-pils/>

Strong Lager (60) – OG: 1060-1075 ABV: 6.0% to 7.5% e.g.Helles Bock and Budweiser Budvar

A strong lager can have pale to amber colour with slightly grainy and slightly spicy/peppery hops with moderate alcohol and dryness aromas. Lagering should provide good clarity with a large, creamy, persistent white head. The flavour will be strong, grainy with often some toasty flavours with medium to full body mouthfeel. There will be moderate carbonation which is very smooth without harshness or astringency. Little hop flavour but hop bitterness varies from moderate to moderately low but always allows malt to dominate the flavour. Most German versions are fairly malt sweet but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation unlike Czech lagers which have lower attenuation but still generally have a drier aftertaste. Most strong Czech lagers are golden to amber, and may be a bit drier, hoppier and more bitter.

<https://www.bjcp.org/style/2021/4/4B/festbier/>

<https://www.bjcp.org/style/2021/4/4C/helles-bock/>

<https://www.bjcp.org/style/2021/9/9A/doppelbock/>

<https://www.bjcp.org/style/2021/6/6A/marzen/>

American Pale Ale (61) - OG: 1045-1060 ABV: 4.5-6%.

Pale refreshing beer, moderate to strong aroma from American or new world hops. Taste should be clean with a light to moderate mouth feel and dry finish. Hop flavour and bitterness can linger on aftertaste but should not be harsh or astringent. Late and/or dry hopping will add to hop flavour. Colour: pale to light gold, large white to off white head, fast running bead.

<https://www.bjcp.org/style/2021/18/>

Speciality IPA (62): NEIPA, Black IPA, Double IPA

Speciality IPA: Black IPA - OG: 1050-1085 ABV: 5.5 – 9%. IBU: 50-90

A beer with the dryness, hop-forward balance, and flavour characteristics of an American IPA, but darker in colour. Darker malts add a gentle and supportive flavour, not a strongly roasted or burnt character. Dark brown to black colour. Light haze allowable, but should not be murky.

Predominantly American hop aroma with low malt character. Hop flavours distinctive, with some chocolate or coffee notes from the malt. High bitterness and dry finish but dark malt should only add light roast character which should not clash with the hops or add harshness. Smooth, with medium-light to medium body. Medium carbonation. Balance and overall impression of an American IPA with restrained roast similar to the type found in Schwarzbier. Not as rich and lower in roast character than Stout or Porter, with less body and increased smoothness and drinkability.

<https://www.bjcp.org/style/2021/21/21B/specialty-ipa-black-ipa/>

Speciality IPA: Hazy IPA – OG: 1060-1085 ABV: 6-9% IBU: 25-60

An American IPA with intense fruit flavors and aromas, a soft body, smooth mouthfeel, and often opaque with substantial haze. Less perceived bitterness than traditional IPAs but always massively hop-forward. Colour ranging from straw to very light amber, sometimes with an orange hue.

Opaque with some haze but not cloudy or murky. Should have high head retention. Intense hop aroma, with stone fruit, tropical fruit, citrus, or other fruity qualities. High fruity hop flavour with some bitterness masked by full body and soft smooth mouth feel. The hop character in the aftertaste should not be sharp or harsh. Low to medium clean, neutral, grainy, or lightly bready malt in the background with no caramel or toast. A fuller, softer mouthfeel, a more fruit-forward late hop expression, a more restrained perceived bitterness balance, and a hazier appearance than American IPA. Often described as NEIPA (New England IPA).

<https://www.bjcp.org/style/2021/21/21C/hazy-ipa/>

Speciality IPA: Double IPA - OG 1065-1085 ABV: 7.5-10% IBU: 60-100

An intensely hoppy, strong, bitter pale ale without the big, rich, complex maltiness, residual sweetness, and body of an American Barley Wine. Strongly hopped, but clean, dry, and lacking harshness. Pale gold to light orange-copper colour. Good clarity, although a little haze is acceptable. A prominent hop aroma featuring American or New World hop characteristics with a supportive, clean, neutral to grainy maltiness in the background. Strong and complex hop flavour, and high bitterness, which should not be harsh. Low to medium supportive, clean, soft, unobtrusive malt character; may have light caramel or toast flavours. Dry finish, with a lingering hoppy, bitter aftertaste. Quite high carbonation. Restrained, smooth alcohol warmth acceptable. Smooth texture with no harsh hop-derived astringency.

Note: The American IPA included in the Wales and West Show is in effect a Double IPA, so you can enter this beer in 2 shows!

<https://www.bjcp.org/style/2021/22/22A/double-ipa/>

Saison (63) – OG: 1050-1065 ABV: 5.0-7.0%.

Often a distinctive pale orange but may be golden or amber in colour. Fruity aroma, reminiscent of citrus with low to moderate hop, and possibly hints of spice. A refreshing, fruity/spicy ale, highly carbonated, with a dry finish, quenching acidity and moderate hop bitterness.

<https://www.bjcp.org/style/2021/25/25B/saison/>

The following styles have been withdrawn.

Dark Mild: A lightly hopped beer with an O.G. of 35-42. The colour may range from light to dark brown. The flavour will have a delicate blend of malt and roast grains. Alcohol content will range from 3.5 - 4.5%.

Sweet Stout: O.G. of 40-55. Colour is dark brown to almost black. Dark malts dominate the bouquet and flavour, bitterness is slight. Alcohol ranges from 4 to 5.5%. "Milk" stouts, sweetened with lactose have high residual sweetness.

Oatmeal Stout: OG 45-55. A very dark full bodied, roasty, malty ale with oatmeal flavour. Roasted grain aromas often with coffee like character carry through to the flavour. Low hop aroma. It should have some sweetness but is not as sweet as sweet stouts. An oily mouthfeel from oatmeal is acceptable.

London Brown Ale: Original gravity of 35-40 giving an alcohol level of 3.5-4%. Colour may vary from light to dark brown. The bouquet is malty backed by caramel. The beer should be sweet on the palate giving a smooth blend of malt and caramel with a low hop flavour.

Newcastle Brown Ale: The O.G. of 45-50 is reflected in an alcohol level of 4.5-5.0%. The colour should be a light reddish brown and the bouquet a blend of caramel and hop. The flavour should be full-bodied blend of caramelised malt with medium bitterness and noticeable sweetness.