

# SIBA Cask Beer Competition

## Categories and Guideline Definitions 2017



The classes are as follows:

<b>CSPL</b>	<b>Speciality Categories – Light Beers</b>	
<b>CSPD</b>	<b>Speciality Categories – Medium to Dark Beers</b>	
<b>CSM</b>	<b>Standard Mild &amp; Brown Ales</b>	up to 4.4%
<b>CPO</b>	<b>Porters, Stouts, Old Ales, Strong Milds &amp; Strong Brown Ales</b>	typically 4.5 to 6.4%
<b>CSB</b>	<b>Standard Bitters &amp; Pale Ales</b>	up to 3.9%
<b>CBB</b>	<b>Best Bitters &amp; Pale Ales</b>	4.0 to 4.4%
<b>CPB</b>	<b>Premium Bitters &amp; Pale Ales</b>	4.5 to 4.9%
<b>CST</b>	<b>Strong Bitters &amp; Pale Ales</b>	5.0 to 6.4%
<b>CPS</b>	<b>Premium Strong Beers</b>	6.5% and over

### Speciality Categories Light

[CSPL]

Embraces all styles of beer that are light in colour and contain a non-core brewing ingredient at a level intended to impart a distinctive and discernible flavour note or character. Ingredients may include: Spice / Herb / Honey / Coffee / Chocolate / Fruit / Vegetable / Wood Aged / Smoked (>20%) / Rye (Malted or raw >20%) / Nuts / Wheat (>20% malted or raw & made with wheat beer yeast) and others as per the imagination of the Brewer. **N.B. ANY ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, MUST BE DECLARED AT TIME OF ENTRY**

- Category excludes: American style black ales, multigrain and organic beers which should be entered in the appropriate Bitter & Pale Ale category for ABV content.
- The colour of the beer should be from a light blonde to a light copper. It is up to the brewer if their beer is a copper colour, what category it should go into. A colour indication is below:



- The use of a non-typical yeast is not warranted as being enough for entry into this category.
- **Gluten Free Beers** are only regarded as speciality if the cereal used is anything other than barley, such as sorghum, rice and millet. Barley based gluten free beers should be entered into the relevant category according to their ABV and style.
- Core brewing ingredients include barley malt and malt extract, hops and hop oils, caramel, brewing sugars, brewer's yeast, water and brewing salts, and fining agents
- Non-barley-malt grain adjuncts can count as a core ingredient, at the discretion of the brewer, if used at low levels (typically no more than 10% of the grist)
- A beer containing a non-core ingredient as defined above must be entered in this category and may not be entered in any other category.
- Entry forms will include space for a note explaining the speciality qualification of the beer, which can then be communicated to the judges

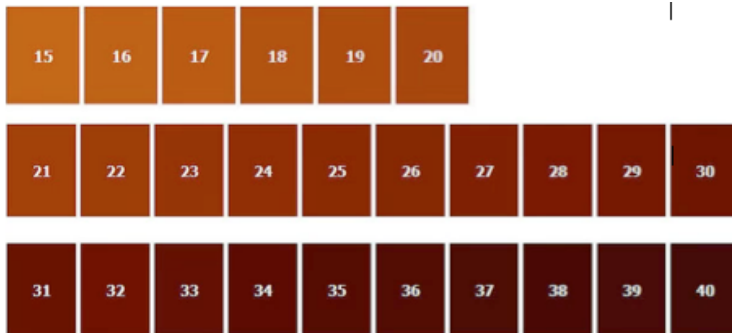
- Cask-conditioned Lagers, containing only core brewing ingredients, may be entered into the Speciality Beers category at the discretion of the brewer, supported by an explanatory note on the entry form confirming 'lager-style' production methods

**Speciality Categories Dark**

[CSPD]

Embraces all styles of beer that are medium to dark in colour and contain a non-core brewing ingredient at a level intended to impart a distinctive and discernible flavour note or character. Ingredients may include: Spice / Herb / Honey / Coffee / Chocolate / Fruit / Vegetable / Wood Aged / Smoked (>20%) / Rye (Malted or raw >20%) / Nuts / Wheat (>20% malted or raw & made with wheat beer yeast) and others as per the imagination of the Brewer. **N.B. ANY ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, MUST BE DECLARED AT TIME OF ENTRY**

- Category excludes: American style black ales, multigrain and organic beers which should be entered in the appropriate Bitter & Pale Ale category for ABV content.
- The colour of the beer should be from a Medium copper to a dark ruby. It is up to the brewer if their beer is a copper colour, what category it should go into. A colour indication is below:



- The use of non-typical yeast is not warranted as being enough for entry into this category.
- **Gluten Free Beers** are only regarded as speciality if the cereal used is anything other than barley, such as sorghum, rice and millet. Barley based gluten free beers should be entered into the relevant category according to their ABV and style.
- Core brewing ingredients include barley malt and malt extract, hops and hop oils, caramel, brewing sugars, brewer's yeast, water and brewing salts, and fining agents
- Non-barley-malt grain adjuncts can count as a core ingredient, at the discretion of the brewer, if used at low levels (typically no more than 10% of the grist)
- A beer containing a non-core ingredient as defined above must be entered in this category and may not be entered in any other category.
- Entry forms will include space for a note explaining the speciality qualification of the beer, which can then be communicated to the judges
- Cask-conditioned Lagers, containing only core brewing ingredients, may be entered into the Speciality Beers category at the discretion of the brewer, supported by an explanatory note on the entry form confirming 'lager-style' production methods

**Standard Mild & Brown Ales**

[CSM]

- Includes Mild Ales that are typically without assertive hop bitterness
- Includes Brown Ales of both Northern and Southern Style
- Must be no stronger than 4.4% ABV
- Milds will typically dark brown or black in colour. A lighter-coloured mild beer may be entered in this category if:
  - (i) it is described and marketed as a Mild Ale
  - (ii) it conforms in all other respects to the style of a Standard Mild Ale

- Mild Ale Character: Low bitterness. Low hop flavour and aroma.
- Brown Ale Character (Southern style): Colour: Deep reddish brown to almost black. Low bitterness. Low hop flavour and aroma.
- Brown Ale Character (Northern style): Colour: Deep amber to reddish brown. Low to medium bitterness. Low hop flavour and aroma.
- Must not contain any "speciality" ingredient at a level as defined in the Speciality Beers category

**Porters, Stouts, Old Ales, Strong Milds & Strong Brown Ales**

**[CPO]**

- Embraces a range of styles of dark beer typically stronger than for the Standard Mild and Brown Ales category but below the strength of the Premium Strong Beers category
- Stout styles in this class include: Oyster Stout (with or without oysters), Irish Dry, Milk/Cream (sweet), Oatmeal and English.
- Porters in this class include both brown and black (robust)
- At least 4.5% ABV and must be no stronger than 6.4% ABV
- A beer below 4.5% ABV may be entered in this category if:
  - (i) it is described and marketed as a Stout or Porter
  - (ii) it conforms to the style of a Stout or Porter, with a sufficiently assertive hop-accented palate to be unsuitable for the Standard Mild Ales category
- Stouts, Porters, Strong Brown and Old Ales of 6.5% ABV and above should be entered into the Premium Strong Beers category
- Stouts will be typically very dark brown or black in colour
- Porter colour will range from dark brown with reddish tint (Brown style) to black (Robust/black style).
- An old ale of a lighter colour may be entered in either this category or the appropriate-strength Bitter category, at the discretion of the brewer
- Must not contain any "speciality" ingredient at a level as defined in the Speciality Beers category

**Standard Bitters & Pale Ales**

**[CSB]**

- Includes bitters, light ales and pale ales that are no stronger than 3.9% ABV
- Embraces a range of colours, from deep bronze and copper to amber, golden and straw.
- These beers can have low to medium levels of bitterness and a range of hop characteristics but the overall impression must be that of a balance of flavours without harshness.
- Must not contain any "speciality" ingredient at a level as defined in the Speciality Beers category
- Also covers black bitters

**Best Bitters & Pale Ales**

**[CBB]**

- Includes bitters and pale ales that are 4.0% - 4.4% ABV
- Embraces a range of colours as for Standard Bitters and Pale Ales
- These beers can have medium to high levels of bitterness and a range of hop characteristics but the overall impression must be that of a balance of flavours without harshness.
- Must not contain any "speciality" ingredient at a level as defined in the Speciality Beers category
- Also covers black bitters

**Premium Bitters & Pale Ales**

**[CPB]**

- Includes bitters and pale ales that are 4.5% - 4.9% ABV
- Embraces a range of colours as for Standard Bitters and Pale Ales
- These beers can have medium to high levels of bitterness and a range of hop characteristics but the overall impression must be that of a balance of flavours without harshness.
- Must not contain any "speciality" ingredient at a level as defined in the Speciality Beers category
- Also covers black bitters

### **Strong Bitters & Pale Ales**

[CST]

- Includes bitters, pale ales and IPAs that are 5.0% - 6.4% ABV
- Embraces a range of colours as for Standard Bitters and Pale Ales
- These beers can have medium to high levels of bitterness and a range of hop characteristics but the overall impression must be that of a balance of flavours without harshness.
- Must not contain any "speciality" ingredient at a level as defined in the Speciality Beers category
- Also covers black bitters

### **Premium Strong Beers**

[CPS]

Embraces all styles and colours of strong beer that are 6.5% ABV and above, including (but not limited to) Barley Wines (UK & US styles), Imperial & Export Stouts, Strong Ales, Strong Old Ales, Strong IPAs (UK & US Styles), Baltic Porters and Winter Warmers. Style to be declared at time of entry.

Must not contain any "speciality" ingredient at a level as defined in the Speciality Beers category

## **A Guide to Flavours & Aromas**

**Good?**

**Bad?**

<b>Hop notes: spicy, citrus, fruity, floral</b>	<b>Hop notes: cheesy, grassy, hay like</b>
<b>Malt: Toffee, biscuit, Horlicks</b>	<b>Sweetcorn, tinned tomatoes (DMS)</b>
<b>Malt: Roasted, coffee, chocolate</b>	<b>Butterscotch/buttery (diacetyl)</b>
<b>Smooth bitterness – not harsh</b>	<b>Vinegar (acetic)</b>
<b>Slight tingle on tongue – CO<sub>2</sub> level</b>	<b>TCP, medicinal (phenolic)</b>
<b>Sweetness - where style dictates</b>	<b>Mouth drying, tannin (astringent)</b>
<b>Warming - Alcohol</b>	<b>Wet cardboard, sherry (stale)</b>
	<b>Clove-like (phenolic) – unless wheat beer</b>

**APPEARANCE**      **10 marks**

**AROMA**            **10 marks**

**FLAVOUR**         **20 marks**

**AFTERTASTE**     **10 marks**

**SALEABILITY**    **10 marks**