

SIBA Independent Cask Beer Awards

Categories and Guideline Definitions 2018



The classes are as follows:

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|---------------------------------------|------|
| British Dark Beers up to 4.4% | CDB |
| British Dark Beers 4.5 to 6.4% | CPDB |
| British Bitter (up to 4.4%) | CBB |
| British Premium Bitter (4.5% to 6.4%) | CPB |
| Session IPA (up to 4.3%) | CSI |
| Premium PAs (4.4% to 5.4%) | CPP |
| IPA (5.5% to 6.4%) | CI |
| Speciality Light Beers | CSPL |
| Speciality Medium to Dark Beers | CSPD |
| Strong Beers 6.5% and over | CST |

Speciality Categories Light

[CSPL]

N.B. ANY ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, MUST BE DECLARED AT TIME OF ENTRY

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.

- Category excludes: Multigrain and organic beers which should be entered in the appropriate Bitter or PA 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
- Sour/Spontaneous beers are included in this category.
Flavours should be to style, ranging from tart and/or citric, to dry, earthy or fruity, dependent on method and desired results.

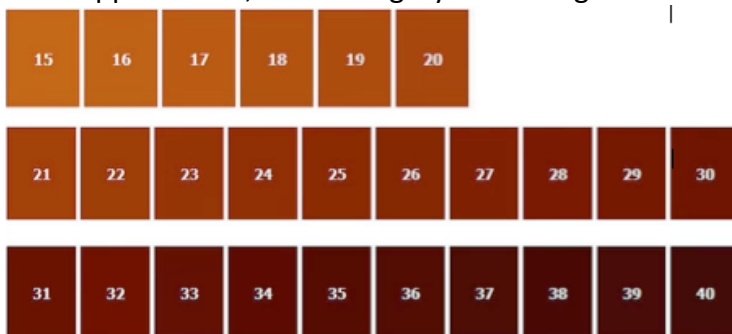
Speciality Categories Dark

[CSPD]

N.B. ANY ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, MUST BE DECLARED AT TIME OF ENTRY

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.

- Category excludes: American style black ales, multigrain and organic beers which should be entered in the appropriate Bitter or PA 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

- Sour/Spontaneous beers are included in this category.
Flavours should be to style, ranging from tart and/or citric, to dry, earthy or fruity, dependent on method and desired results.

British Dark Beers up to 4.4%

[CDB]

N.B. ANY ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, MUST BE DECLARED AT TIME OF ENTRY

- Embraces the following styles: Dark Mild, Welsh Dark, Stout, Bitter, Best Bitter, 60/-, 70/-, Porter, Brown Ale, and so on
- Includes beers that are typically without assertive hop bitterness
- Includes Brown Ales of both Northern and Southern Style
- Must be no stronger than 4.4% ABV
- Stout styles in this class can 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)
- Mild Ale Character: Low bitterness. Low hop flavour and aroma.
- Bitters and Best Bitters may have a more pronounced hop character, but must be well balanced with malt flavours evident. Expect more traditional examples of the styles.
- 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.
- 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

British Dark Beers up to 4.5 – 6.4%

[CPDB]

N.B. ANY ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, MUST BE DECLARED AT TIME OF ENTRY

- Embraces the following styles: Dark Mild, Stout, Best Bitter, Premium Bitter, Porters, Old Ale, Barley Wine and Brown Ale, and so on.
- Includes beers that are typically without assertive hop bitterness
- Includes Brown Ales of both Northern and Southern Style
- Includes Barley Wines of both British and American Style
- Must be between 4.5 – 6.4% ABV
- Stout styles in this class can 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)
- Stouts, Porters, Strong Brown and Old Ales of 6.5% ABV and above should be entered into the Strong Beers category
- Mild Ale Character: Low bitterness. Low hop flavour and aroma.
- Best Bitters and Premium Bitters may have a more pronounced hop character, but must be well balanced with malt flavours evident. Expect more traditional examples of the styles.
- 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.
- 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

British Bitters (up to 4.4%)

[CBB]

N.B. ANY ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, MUST BE DECLARED AT TIME OF ENTRY

- Includes Bitters, Best Bitters, Blonde Ales, Golden Ales, Pale Ales and Light Milds that are no stronger than 4.4% 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
- Does not cover Black Bitters, these are to be entered into the British Dark Beers up to 4.4%

British Premium Bitters (4.5 – 6.4%)

[CPB]

N.B. ANY ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, MUST BE DECLARED AT TIME OF ENTRY

- Includes Best Bitters, Blonde Ales, Golden Ales, Pale Ales and Premium Bitters that are between 4.5 – 6.4% ABV
- Embraces a range of colours, from deep bronze and copper to amber, golden and straw.
- 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
- Does not cover Black Bitters, these are to be entered into the British Dark Beers 4.5 – 6.4%

Strong Beers 6.5% and over

[CST]

N.B. ANY ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, MUST BE DECLARED AT TIME OF ENTRY

- Includes all beers in the British Dark, British Bitters and IPA categories that are 6.5% ABV and above.
- 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, and to the Judges.
- Beers should conform to declared style.
- Must not contain any "speciality" ingredient at a level as defined in the Speciality Beers category

Session IPA (up to 4.3%)

[CSI]

N.B. ANY ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, MUST BE DECLARED AT TIME OF ENTRY

- Includes Blonde Ales, Golden Ales, Session IPAs, Session Black IPAs, Pale Ales of all denominations, IPLs, and so on, that are up to 4.3% ABV
- Embraces beers of all colours.
- These beers should have prominent hop characteristics, and many will feature high levels of bitterness and a dry finish. The beer must be hop forward with the hop character to be noticed, but juicy, fruity, or stone fruit flavours, with lower bitterness, are also common and permissible in some IPA styles such as NEIPA.
- Must not contain any "speciality" ingredient at a level as defined in the Speciality Beers category
- Does cover Black IPAs.

Premium PAs (4.4 to 5.4%)**[CPP]****N.B. ANY ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, MUST BE DECLARED AT TIME OF ENTRY**

- Includes Blonde Ales, Golden Ales, Pale Ales of all denominations, IPLs, and so on, that are between 4.4 – 5.4% ABV.
- Embraces beers of all colours.
- These beers can have high levels of bitterness and a range of hop characteristics with a dry finish. The beer must be hop forward with the hop character to be noticed.
- Must not contain any "speciality" ingredient at a level as defined in the Speciality Beers category

IPA (5.5to 6.4%)**[CI]****N.B. ANY ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, MUST BE DECLARED AT TIME OF ENTRY**

- Includes IPAs of all denominations, Strong Pale Ales, IPLs and Strong British Bitters, and so on, that are between 5.5 – 6.4% ABV.
- Embraces beers of all colours.
- These beers should have prominent hop characteristics, and many will feature high levels of bitterness and a dry finish. The beer must be hop forward with the hop character to be noticed, but juicy, fruity, or stone fruit flavours, with lower bitterness, are also common and permissible in some IPA styles such as NEIPA.
- Must not contain any "speciality" ingredient at a level as defined in the Speciality Beers category

A Guide to Flavours & Aromas**Good?****Bad?**

| | |
|-------------------------------------------------------|--------------------------------------------------|
| Hop notes: spicy, citrus, fruity, floral | Hop notes: cheesy, grassy, hay like |
| Malt: Toffee, biscuit, Horlicks | Sweetcorn, tinned tomatoes (DMS) |
| Malt: Roasted, coffee, chocolate | Butterscotch/buttery (diacetyl) |
| Smooth bitterness – not harsh | Vinegar (acetic) |
| Slight tingle on tongue – CO₂ level | TCP, medicinal (phenolic) |
| Sweetness - where style dictates | Mouth drying, tannin (astringent) |
| Warming - Alcohol | Wet cardboard, sherry (stale) |
| | Clove-like (phenolic) – unless wheat beer |

APPEARANCE **10 marks****AROMA** **10 marks****FLAVOUR** **20 marks****AFTERTASTE** **10 marks****SALEABILITY** **10 marks**