



The classes are as follows:

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

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

British Dark Beers up to 4.4%

[CDB]

- Embraces the following styles: Dark Mild, Stout, Dark Bitter, Porter and Brown Ale.
- 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 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, Barley Wines and Old Ales of 4.5% ABV and above should be entered into the Premium Strong Beers category
- 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.
- 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]

- Embraces the following styles: Dark Mild, Stout, Dark Bitter, Porters, Old Ale, Barley Wine and Brown Ale.
- 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 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 Premium Strong Beers category
- 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.
- 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]

- Includes 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]

- Includes 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%

Session IPA (up to 4.3%)

[CSI]

- Includes Blonde, Golden, IPA, Session Black IPA and Pale ales that are up to 4.3% ABV
- Embraces a range of colours, from deep bronze and copper to amber, golden and black.
- 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
- Does cover Black IPAs.

Premium PAs (4.4 to 5.4%)

[CPP]

- Includes Blonde, Golden, IPA, American Pale Ales, American IPA, New Zealand Pale Ale and Black IPAs that are between 4.4 – 5.4% ABV.
- Embraces a range of colours, from deep bronze and copper to amber, golden and black.
- 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 (5.5 to 6.4%)

[CI]

- Includes British IPA, American IPA, IPA, Black IPA, Pale Ale and Strong British Bitter that are between 5.5 – 6.4% ABV.
- Embraces a range of colours, from deep bronze and copper to amber, golden and black.
- 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

Speciality Categories Light

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: 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:



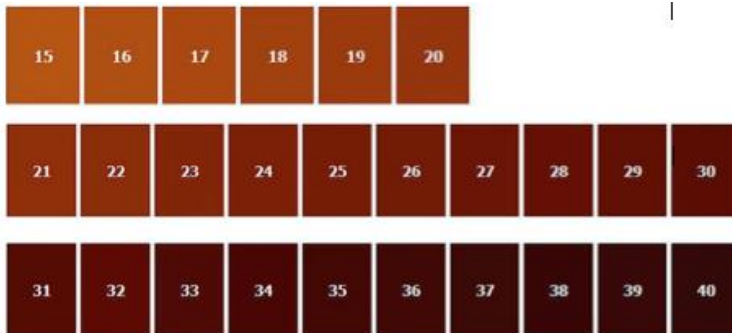
- The use of a non-typical yeast is not warranted as being enough for entry into this category.
- **Gluten Free Beers** are only regarded as speciality if the cereal used is anything other than barley, such as sorghum, rice and millet. Barley based gluten free beers should be entered into the relevant 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.

- 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

Strong Beers 6.5% and over

[CST]

- 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.
- 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

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