



KING OF CRAFT

BEER COMPETITION

CATEGORIES LIST

Important: Every beer will be judged per BJCP style in its respective category. Please be sure to reference the specific BJCP style within your beer entry, and then describe any additions or special characteristics of your beer otherwise the beer will be heavily disadvantaged.

01 - Pale, Golden and Dark Lagers

1A. American Light Lager, 1B. American Lager, 2A. International Pale Lager, 2B. International Amber Lager, 2C. International Dark Lager, 3A. Czech Pale Lager, 3B. Czech Premium Pale Lager, 3C. Czech Amber Lager, 3D. Czech Dark Lager, 4A. Munich Helles, 4B. Festbier, 4C. Helles Bock, 5A. German Leichtbier, 5C. German Helles Exportbier, 5D. German Pils, 6A. Märzen, 6C. Dunkles Bock, 7A. Vienna Lager, 7B. Altbier, 7C. Kellerbier, 8A. Munich Dunkel, 8B. Schwarzbier, X5. New Zealand Pilsner.

02 - Pale, Amber and Brown Ale

1C. Cream Ale, 5B. Kölsch, 11A. Ordinary Bitter, 11B. Best Bitter, 11C. Strong Bitter, 12A. British Golden Ale, 12B. Australian Sparkling Ale, 13A. Dark Mild, 13B. British Brown Ale, 14A. Scottish Light, 14B. Scottish Heavy, 14C. Scottish Export, 15A. Irish Red Ale, 17A. British Strong Ale, 17B. Old Ale, 18A. Blonde Ale, 18B. American Pale Ale, 19A. American Amber Ale, 19B. California Common, 19C. American Brown Ale, 24B. Belgian Pale Ale, 24C. Bière de Garde, 25A. Belgian Blond Ale, 26A. Belgian Single.

03 - Classic and Modern Sour, Wild beer, and Fruited, Spiced and Herbs Beer

23A. Berliner Weisse, 23B. Flanders Red Ale, 23C. Oud Bruin, 23D. Lambic, 23E. Gueuze, 23F. Fruit Lambic, 23G. Gose, 25B. Saison, 28A. Brett Beer, 28B. Mixed-Fermentation Sour Beer, 28C. Wild Specialty Beer, 28D. Straight Sour Beer, 29A. Fruit Beer, 29B. Fruit and Spice Beer, 29C. Specialty Fruit Beer, 29D. Grape Ale, 30A. Spice, Herb, or Vegetable Beer, 30B. Autumn Seasonal Beer, 30C. Winter Seasonal Beer, 30D. Specialty Spice Beer, X3. Italian Grape Ale, X4. Catharina Sour.

04 - IPA and DIPA

12C. English IPA, 21A. American IPA, 21B. Specialty IPA: Belgian IPA, Black IPA, Brown IPA, Brut IPA, Red IPA, Rye IPA, White IPA; 21C. Hazy IPA, 22A. Double IPA, XX.Cold IPA (Described in the appendix).

05 - Wheat and other grains Beer and Smoked Beer

1D. American Wheat Beer, 10A. Weissbier, 10B. Dunkles Weissbier, 10C. Weizenbock, 24A. Witbier, 6B. Rauchbier, 27. Historical beer: Piwo Grodziskie, Lichtenhainer, 31A. Alternative Grain Beer, 32A. Classic Style Smoked Beer, 32B. Specialty Smoked Beer.

06 - Porters, Stouts, and Strong Beers

9A. Doppelbock, 9B. Eisbock, 9C. Baltic Porter, 13C. English Porter, 15B. Irish Stout, 15C. Irish Extra Stout, 16A. Sweet Stout, 16B. Oatmeal Stout, 16C. Tropical Stout, 16D. Foreign Extra Stout, 17C. Wee Heavy, 17D. English Barley Wine, 20A. American Porter, 20B. American Stout, 20C. Imperial Stout, 22B. American Strong Ale, 22C. American Barleywine, 22D. Wheatwine, 25C. Belgian Golden Strong Ale, 26B. Belgian Dubbel, 26C. Belgian Tripel, 26D. Belgian Dark Strong Ale

07 - Non-alcoholic Beers

All the styles but with less alcohol than 0.5 with the base style mentioned.

08 - Wood Beer and Barrel-aged Beer

All the beers that went in contact with wood, be it barrels or cubes, chips, spirals, etc. with the base style mentioned. 33A. Wood-Aged Beer, 33B. Specialty Wood-Aged Beer.

Good competition for all participants,

CEBC Team



Appendix

COLD IPA (source: [Wayfinder](#))

We made the first Cold IPA called “Relapse IPA” in October 2018 in honor of Relapse Records. We were trying to make something with the elements of West Coast IPA but taken to the extreme. We wanted something drier with excessive hoppiness but a cleaner finish. Frankly, we tried to make a style of beer that could showcase American hops in a new way. Cold IPA hits with a strong punch of aromatic hop intensity and high bitterness but finishes crisp and clean leaving the drinker craving another sip. It's Wester than the West Coast.

How it's made

Adjunct lager malt bill. 20-40% rice or corn mashed with all American two-row pilsner malt. No caramel malts. Fermented to incredible dryness. 82-88% apparent degree of fermentation.

Lager yeast fermented warm. Quick fermenting yeast that throws low ester and low sulfur. Kölsch, Chico or California Common yeast could be substituted. It MUST not have high sulfur or high ester notes. Cold IPA is a canvas for IPA hops.

Dry hopped warm during spunding or krausening. This achieves bio-transformation while negating O2 pickup.

Filtered crystal clear and well-carbonated. Cold IPA is the anti-thesis of NEIPA.

Characteristics

Color: Straw to pale

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Malt sweetness is very low to low. Alcohol sweetness is medium. These beers finish extremely dry. Increased perceived sweetness may be due to increased alcohol.

Perceived Hop Aroma & Flavor: High, exhibiting floral, fruity (berry, tropical, stone fruit, and other), sulfur, diesel-like, onion-garlic, catty, citrusy, piney, or resinous character that was originally associated with American-variety hops. Hops with these attributes now also originate from countries other than the USA.

Perceived Bitterness: Medium to high, but not harsh

Fermentation Characteristics: Fruity esters and complex alcohol aromas and flavors are acceptable at low levels. Alcohol should not be solvent-like. Diacetyl should not be present.

Body: Low to medium-low

Additional notes: Finish should exhibit a low to medium-low body with a clean, crisp malt character, which is evident at low levels. Up to 40% corn and/or rice in the grist should be used. These crisp and refreshing beers are fermented warm with lager yeast or cold with ale yeast.

Original Gravity (°Plato) 1.055-1.065 (13.5-16.0 °Plato) • Apparent Extract/Final Gravity (°Plato) 1.006-1.009 (1.6-2.4

°Plato) • Alcohol by Weight (Volume) 5.1%-6.3% (6.4%-7.9%) • Hop Bitterness (IBU) 50-70 • Color SRM 2.5-5