Developing a better understanding of beer styles allows brewers to be better competitors and judges. This doesn't necessarily make you a better brewer, but in the field of competitive brewing, beers are judged to style. A sound understanding of the profiles and ingredients which define a style greatly increases your chances of making (or judging) a beer better.

The <u>Beer Judge Certification Program</u> has created the BJCP Style Guidelines which are used in virtually all homebrewing competitions as the standard for styles. These guidelines can be found <u>here</u>.

The <u>Brewing Network</u> has compiled an excellent series of podcasts led by Jamil Zainasheff covering details of each of the BJCP beer styles and how to brew them. These podcasts are an excellent resource for brewers looking to brew a particularl style and are also a great way for judges to freshen up on what defines a certain beer style profile and how it is built up. We strongly encourage listening to these podcasts to get ready for your next brew day, judging session, or BJCP exam.

Note: As additional podcasts become available, the links will be updated. Last updated 24 November 2008.

Recommend right clicking on style and selecting " Save Target As"

Category		Cat # Subcategory			
1. Light Lager 1/2		Lite American Lager			
<u>1B</u>	Standard Premium Lager				
<u>1C</u>	Premium American Lager				
	<u>1D</u>	Munich Helles			
	<u>1E</u>	<b>Dortmunder Export</b>			
2. Pilsner	<u>2A</u>	German Pilsner (Pils)			
	<u>2B</u>	Bohemian Pilsener			
	<u>2C</u>	Classic American Pilsner			
3. Europe	ean Amber L <u>ag</u> er	v <u>Vienna Lager</u>			

	<u>3B</u>	Oktoberfest/Marzen		
4. Dark Lager	<u>4A</u>	Dark American Lager		
	<u>4B</u>	Munich Dunkel		
	<u>4C</u>	Schwarzbier (Black Beer)		
5. Bock	<u>5A</u>	Maibock/Helles Bock		
	<u>5B</u>	Traditional Bock		
	<u>5C</u>	<u>Doppelbock</u>		
	<u>5D</u>	Eisbock		
6. Light Hybrid Beer	<u>6A</u>	Cream Ale		
	<u>6B</u>	Blonde Ale		
	<u>6C</u>	Kolsch		
	<u>6D</u>	American Wheat or Rye Beer		
7. Amber Hybrid Bee	er <mark>7A</mark>	Northern German Altbier		
	<u>7B</u>	California Common Beer		
	<u>7C</u>	<u>Dusseldorf Altbier</u>		
8. English Pale Ale	<u>88</u>	Standard/Ordinary Bitter		
	<u>8B</u>	Special/Best/Premium Bitter		
	<u>8C</u>	Extra Special/Strong Bitter		
9. Scottish and Irish	A <u>884</u>	Scottish Light 60/-		
9B Scottish Heavy 70/-				
9C Scottish Export 80/-				
	<u>9D</u>	Irish Red Ale		
	<u>9E</u>	Strong Scotch Ale		
10. American Ale	<u>10A</u>	American Pale Ale		
	<u>10B</u>	American Amber Ale		
	<u>10C</u>	American Brown Ale		
11. English Brown Al	le <u>11A</u>	Mild		
	<u>11B</u>	Southern English Brown		

	<u>11C</u>	Northern English Brown		
12. Porter	<u>12A</u>	Brown Porter		
	<u>12B</u>	Robust Porter		
	<u>12C</u>	Baltic Porter		
13. Stout	<u>13A</u>	Dry Stout		
	<u>13B</u>	Sweet Stout		
	<u>13C</u>	Oatmeal Stout		
	<u>13D</u>	Foreign Extra Stout		
	<u>13E</u>	American Stout		
	<u>13F</u>	Russian Imperial Stout		
14. India Pale Ale	<u>14A</u>	English IPA		
	<u>14B</u>	American IPA		
	<u>14C</u>	Imperial IPA		
15. German Wheat an <mark>toR</mark> ye B <u>eerizen/Weissbier</u>				
	<u>15B</u>	<u>Dunkelweisen</u>		
	<u>15C</u>	Weizenbock		
	<u>15D</u>	Roggenbier(German Rye Beer)		
16. Belgian and Fre	nc <u>h6/Al</u> e	Witbier		
	<u>16B</u>	Belgian Pale Ale		
	<u>16C</u>	Saison		
	<u>16D</u>	Biere de Garde		
	<u>16E</u>	Belgian Specialty Ale		
17. Sour Ale	<u>17A</u>	Berliner Weisse		
	<u>17B</u>	Flanders Red Ale		
	<u>17C</u>	Flanders Brown Ale		
	<u>17D</u>	Straight (Unblended Lambic)		
17E Gueuze				
17F Fruit Lambic				

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18. Belgian Strong Ale 8A		Belgian Blond Ale			
	<u>18B</u>	Belgian Dubbel			
	<u>18C</u>	Belgian Tripel			
	<u>18D</u>	Belgian Golden Strong Ale			
	<u>18E</u>	Belgian Dark Strong Ale			
19. Strong Ale	<u>19A</u>	Old Ale			
	<u>19B</u>	English Barleywine			
	<u>19C</u>	American Barleywine			
20. Fruit Beer	<u>20</u>	Fruit Beer			
21. Spice/Herb/Vegetable Beespice, Herb, or Vegetable Beer					
	<u>21B</u>	Christmas/Winter Specialty Spiced Beer			
22. Smoke-Flavored	a <u>rro</u> AW	oo <del>d-lagsid Beer</del> chbier			
	22B	Other Smoked Beer			
	22C	Wood-Aged Beer			
23. Specialty Beer	<u>23</u>	Specialty Beer			
24. Traditional Mead 24A		Dry Mead			
	<u>24B</u>	Semi-sweet Mead			
	<u>24C</u>	Sweet Mead			
25. Melomel	<u>25A</u>	Cyser (Apple Melomel)			
	<u>25B</u>	Pyment (Grape Melomel)			
	<u>25C</u>	Other Fruit Melomel			
26. Other Mead	<u>26A</u>	Metheglin			
	<u>26B</u>	<u>Braggot</u>			
	<u>26C</u>	Open Category Mead			
27. Standard Cider and Perry Common Cider					
27B English	<u> Cider</u>				
27C French Cider					
27D Common Perry					

## **Beer Styles**

Written by Mark Emiley
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27E Traditional Perry

28. Specialty Cider an Rew England Cider

28B Fruit Cider

28C Applewine

28D Other Specialty Cider/Perry