OWN STYLES DOSSIER FOR COMPETITION

Explanatory notes on own styles

Barcelona Beer Challenge

Competition categories:

Initially, 36 categories are opened that largely coincide with those included in the new BJCP regulation (2021) plus some open categories at the discretion of the organization based on its knowledge of the sector and beer reality.

The categories that present differences with respect to the 2021 regulation of the BJCP are:

02X. Mediterranean Lager
18X. Hazy Pale Ale
18Y. Other Specialty Pale Ale (Milkshake, fruit & other)
20X.Pastry Stout
21B. Specialty IPA (X) Other Specialty IPA (Milkshake, Fruit & Other)
21X. Session IPA
22X. Hazy DIPA
33X. Wood-Aged Beer
33Y. Imperial Stout Wood-Aged Beer
Y1. Non Alcoholic Beer
Y2. Non Alcoholic IPA

Below, we explain some of these categories that may create doubts at the time of registering a beer.

02X: Mediterranean Lager

General impression: A pale Lager, highly attenuated and low in alcohol, characterized by a light body, great freshness and very high drinkability.It stands out for subtle citrus notes and a slight mineral-saline character that evokes the coastal freshness of the Mediterranean, while always maintaining a clean and balanced profile typical of a neutrally fermented Lager.

Aroma: Low to moderately low malt aroma, clean and soft, with notes of sweet grain, white bread or fresh dough. Subtle to low hop character, with fresh citrus notes of lemon, mandarin or orange. Extremely clean fermentation, with no noticeable fruity esters or diacetyl. Optional additions of local citrus should integrate harmoniously into the background, adding freshness without seeming artificial or overly perfumed.

Appearance: Pale straw yellow to light golden in color. Generally bright and well clarified, although a slight opalescent haze is permitted in craft or unfiltered versions. Lively and noticeable carbonation. White, abundant and persistent foam.

Flavor: Clean and soft malt, grain and white bread profile, with an initial sweetness that fades quickly. Low presence of hops and citrus, always subtle and integrated. Low bitterness, just enough to balance the malt. Very dry, clean and refreshing finish, with a slight mineral-saline sensation.

Mouthfeel: Light, clean and highly refreshing body. Moderate-high to high carbonation, with a lively, sparkling sensation. No perceptible alcohol warmth. The slight salinity reinforces the dryness and high drinkability.

Comments: Style developed to offer maximum freshness and adaptation to the warm Mediterranean climate. It seeks to establish its own identity through a subtle citrus expression and a mineral touch, without becoming a Sour or an intensely hopped Lager.

Style Comparison: Lighter and drier than a standard International Lager, with a more pronounced citrus and mineral expression. Less hop intensity than a Hoppy Lager and without the acidity characteristic of a Sour. It prioritizes freshness, balance and maximum drinkability.

18X: Hazy Pale Ale

General impression: A light beer, with a cloudy appearance and a hoppy profile, where fruity characteristics stand out.

Aroma: Moderate to high hops. Aromas of American or New World hops - tropical fruit, citrus, other fruity, resin... Fairly neutral malty notes ranging from white bread to crackers. Esters are optional. Fresh hop aromas from the dry hop are welcome.

Appearance: The color ranges from pale golden to amber. It presents a light to opaque turbidity, never muddy. Particles or blocks of hops or yeast in suspension will be a fault. White foam with good retention.

Flavor: Flavor character is similar to aroma: Same intensities and descriptors. Low to medium perceived bitterness, sometimes masked by the creaminess provided by the adjuncts. Medium-dry to dry finish, should not be astringent. The fermentation profile can bring fruity notes.

Mouthfeel: Medium body. Low to medium carbonation. No alcohol warming.

Comments: Newly created category that does not replace the rest of category 18. It responds to a market reality in which there are more and more hazy APAs or Hazy IPAs with less alcohol.

Stylistic comparison: Same drinkability as an American Pale Ale, less bitter and with less malt complexity. Hazy. Slightly more full-bodied with less hop presence than a Session IPA. Less full-bodied and less alcohol than a Hazy IPA.

18Y: Other Specialty Pale Ale

General impression: A Pale Ale with added ingredients. The ingredients may be fruits, non-fermentable sugars or other adjuncts.

Aroma: The Pale Ale should be recognizable. Additions should also be recognizable, but should not mask the base style, which should be ascribed to the corresponding descriptors.

Appearance: Depends on the added ingredients. The appearance of cloudiness is common, but not detrimental.

Flavor: As in the Aroma, it should be possible to identify Pale Ale and also the added ingredients, without masking them. In the case of milkshake, a sweet but not cloying finish can be appreciated, due to the lactose.

Mouthfeel: Medium body, medium-high depending on added adjuncts. Low to medium carbonation. There should be no alcohol warming.

Comments: Newly created category that does not replace the rest of category 18. It complements the categories of adjuncts (29A, 29B, 30 or 31) being valid in both of them. In this case, the character of a Pale Ale must still be identified in any of its versions.

20X: Pastry Stout

General impression: A Stout (or imperial stout) of any kind with ingredients added to mimic the organoleptic profile of a dessert (coffee, cocoa, vanilla, lactose, cinnamon, lemon peel, etc.). It is not obligatory to imitate any specific dessert.

Aroma: Moderate to intense aroma of baked goods, such as brownies, cookies, cakes, puddings... as well as coffee, cocoa, vanilla, maple syrup, honey, etc., from the added adjuncts. The range is very wide, but always seeking to emulate a dessert. Caramelized or roasted malts should be integrated with the adjuncts. Stout fermentation profile. No to moderate hops.

Appearance: Generally black, although it also accepts dark shades of brown. Brown and persistent foam.

Flavor: The same descriptors and intensities as in the aroma. Dessert sensation. Generally sweet, especially if it has added lactose.

Mouthfeel: Usually medium-high body, although light beers are also allowed. Medium carbonation. A slight warming of alcohol is allowed, although it is not usual.

Comments: Newly created category that does not replace the rest of category 20. It responds to a market reality in the appearance of stouts (mostly imperial stout) that simulate dessert with added lactose most of the time.

21X: Session o Micro IPA

General impression: A very light, low alcohol beer, which does not want to give up the intense hop flavor.

Aroma: Moderate-high American or New World hops, with fruit (peach, tropical, citrus...), resin, flower... No vegetal or herbal aroma. The malt is of low intensity, in the form of raw bread dough, white bread or crackers. There may be fermentation notes (esters of the American IPA profile).

Appearance: Straw to golden color. White foam, good retention. The beer can be clear or cloudy, but not muddy.

Flavor: The descriptors and intensities are the same as those found in aroma. Cannot be sweet, the finish is dry.

Mouthfeel: Light body, without being watery. Medium carbonation. There should be no alcohol warming.

Comments: Newly created category that does not replace the rest of category 21. It responds to a market reality in which there are more and more Session IPAs (or micro). Beers with IPA character but lower alcohol content.

Stylistic comparison: Lighter than an IPA, but maintaining the aromatic and flavor intensity of the hops.

22X: Hazy DIPA

Overall impression: Very similar profile to a Hazy IPA, but with a higher presence of American and New World hops as well as a noticeable increase in body and alcoholic volume. Not so in bitterness, which is usually very similar to that of a Hazy IPA (low-medium). The hops should give a sensation of freshness.

Aroma: Intense hop aroma. Stone fruit, tropical, citrus and other fruity characteristics. Not herbal. Malt characteristic is usually fairly neutral, although there may be light notes of syrup, jam, grain and/or honey. The absence of any malty characteristic is a defect. The presence of esters is acceptable, although it should not collide with that of hops. An alcoholic note is acceptable but should not be solvent. Gum or phenolic aromas are incorrect.

Appearance: Light golden to amber color. Lack of abundance and persistence in the foam is acceptable, although a dense and lasting foam is preferable. The beer has a medium to high turbidity, but never muddy. Fragments of hops or yeast floating in the liquid are not acceptable.

Flavor: High to very high American hop flavor. Same descriptors as in aroma. Malt intensity should be perceived somewhat more than in a Hazy IPA, but should not overpower the hops. Roasted malt flavors are not acceptable. Low to medium-high perceived bitterness. The high presence of fermentables can make the perception of bitterness lower than it would be due to IBUs.

Mouthfeel: Medium-high body. Medium carbonation. The presence of alcohol can be noticeable and can warm the throat.

Comments: Newly created category that does not replace the rest of category 22. It responds to a market reality in which there are more and more cloudy Double IPAs that seek to highlight the hops by bringing out bitterness.

Stylistic comparison: Similar in profile to a Hazy IPA, but with higher alcohol and more body. Very different from a traditional American Double IPA, where there is more complexity in the malt, more bitterness and more transparency.

33X: Other Wood Aged Beer

General impression: Any beer (except Imperial Stout) aged in cask, which may be new or have previously contained some liquor or liquid.

Aroma: The aroma of the base style, with some barrel characteristics, either given by the wood or by the liquor or liquid previously contained. These characteristics can never overshadow the character of the base beer. To note only the presence of the liquor or fermented that the barrel should contain is not correct; if a used barrel is used, there must be an integration between the wood and the liquid.

Appearance: That of the base style. Oxidation characteristics are acceptable, such as slight color changes or lack of persistence in the foam.

Taste: Same characteristics as the aroma.

Mouthfeel: Body, variable according to base style. Carbonation depends on base style but generally low. Alcohol warming may occur.

Comments: Newly created category that DOES replace categories 33A and 33B. The base style is considered more important in describing the beer than whether or not the boot had previously contained other liquor.

33Y: Wood Aged Imperial Stout

General impression: An Imperial Stout aged in cask, which may be new or have previously contained some liquor or liquid.

Aroma: That of an Imperial Stout, with some barrel characteristics, either given by the wood or by the liquor or liquid previously contained. These characteristics can never overshadow the character of the base beer. To note only the presence of the liquor or fermented that the barrel should contain is not correct; if a used barrel is used, there must be an integration between the wood and the liquid.

Appearance: That of an Imperial Stout. Oxidation characteristics are accepted, such as lightening of the color or lack of persistence in the foam.Flavor: Same characteristics as the aroma.

Mouthfeel: Medium-high body. Low-medium carbonation. Usual warming of alcohol.

Comments: Newly created category that DOES replace categories 33A and 33B. The base style is considered more important in describing the beer than whether or not the boot had previously contained other liquor. Imperial Stout is the style most commonly used for barrel aging.

Y1: Non Alcoholic Beer

General impression: General Impression: Open category for Ale or Lager beers brewed with an alcohol content below 0.5% ABV. The profile may vary widely depending on the base style, while maintaining its main characteristics within the particularities of a non-alcoholic beer. There is a separate Hoppy Beer Non-Alcoholic category; beers in which hop characteristics are prominent should be entered in that category.

Aroma: The aroma profile will depend on the base style. It may present different levels and expressions of malt, hops and fermentation, always in accordance with the expected characteristics of the represented style. It must not present ethyl acetate.Appearance: Color and clarity will depend on the base style. It may be filtered or unfiltered, and the appearance should be consistent with the characteristics of the represented style.

Flavor: The flavor profile will depend on the base style, including its malt, hop and bitterness characteristics. The absence of alcohol may reduce complexity and balance compared to a conventional beer of the same style, but this should not be penalized for this reason if the beer maintains good balance within the base style.

Mouthfeel: Body and carbonation will depend on the base style. There should be no perceptible alcohol warmth. The overall sensation should be consistent with the represented style, taking into account the particularities of non-alcoholic beers.

Comments: Category intended for Ale and Lager beers with a maximum of 0.5% ABV that do not fall within the Hoppy Beer Non-Alcoholic category. To facilitate proper evaluation, the beer's base style must be indicated. Beers with a pronounced hop character should be classified as Hoppy Beer Non-Alcoholic.

Style Comparison: The beer should be evaluated in relation to the declared base style, taking into account the particularities of a non-alcoholic beer. Reduced complexity, body or balance resulting from the absence of alcohol should not be penalized. You can consult all styles through **this link.**

Y2: Hoppy Beer Sin Alcohol

General impression: A non-alcoholic beer in which hops are the protagonist, with a medium to high bitterness and aroma profile, featuring notes that can range from citrus and fruity to resinous, floral or herbal. It may be based on different beer styles, but is characterized by a pronounced hop expression while maintaining freshness, balance and high drinkability. The alcohol content must be below 0.5% ABV.

Aroma: Medium to high hop aroma, with a wide range of profiles that can include herbal and floral notes as well as citrus, fruity, resinous or pine notes. Dry hopping may be used to enhance aromatic intensity. The malt character will depend on the reference style. No diacetyl.

Appearance: Color ranging from pale straw yellow to darker orange and copper tones, depending on the reference style. It may be filtered or unfiltered. White or slightly colored foam, abundant and dense, with good formation and retention.Flavor: Medium to high bitterness, accompanied by a clearly perceptible hop presence. Flavors may feature citrus, fruity, resinous, floral, herbal or pine profiles. The malt character and body will depend on the reference style. Bitterness should be firm but clean, without contributing an astringent sensation.

Mouthfeel: Body and fullness will vary according to the reference style. Carbonation should be appropriate to provide freshness and facilitate drinkability. No perceptible alcohol warmth. Bitterness should be clean and balanced, without harshness or astringency.

Comments: Originally created for non-alcoholic IPAs, this category has been expanded to include other non-alcoholic beers with a hop-forward profile from different base styles. Its main characteristic is a higher intensity of bitterness and aroma, which can be enhanced through techniques such as dry hopping. The objective is to achieve an intensely hopped non-alcoholic beer without losing balance, freshness or drinkability.

Style Comparison: More hoppy and bitter than a non-alcoholic Lager, with clearly greater hop aroma and flavor intensity. It may share characteristics with a Pale Ale or IPA, but with an alcohol content below 0.5% ABV.

BARCELONA

BEER CHALLENGE

INTERNATIONAL AWARDS