



OWN STYLES DOSSIER FOR COMPETITION

Explanatory notes on own styles

Barcelona Beer Challenge 2024



Competition categories:

Initially, Initially, 37 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:

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

35. Catharina Sour (Brazilian)

36. Pacific Beer (SPONSOR BY AGRONETBREWING)

37. Non Alcoholic Beer

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



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

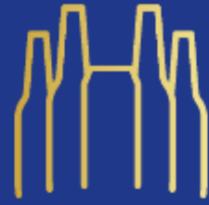
General impression: An Imperial Stout aged in cask, which may be new or have previously contained some liquor or liquid.

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.



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