

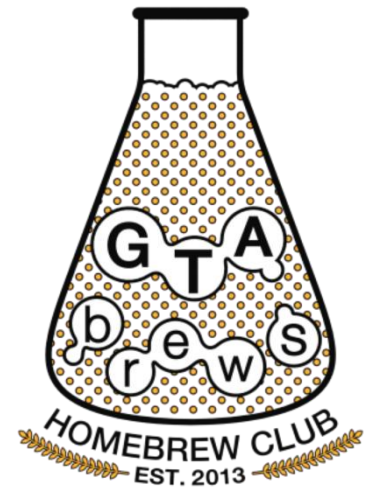


Intro to BJCP 2015 Guidelines

GTA Brews – January 2016

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http://www.bjcp.org/docs/2015_Guidelines_Beer.pdf



About BJCP Style Guidelines

- BJCP is the Beer Judge Certification Program
- BJCP publishes beer style guidelines which contain descriptions of common beer styles
- They are guidelines, not specifications
 - Flexible to reward well crafted examples
 - Describe general characteristics
 - Not meant to be rigorously applied as a way to find reasons to disqualify beers
- They were written for homebrew competitions

About BJCP Style Guidelines

- Styles change over time, meant to describe modern beers
 - Eg. Modern Mild Ale vs historical meaning of Mild Ale
- Not every beer fits in a classic style, but every beer has a place
 - There are 18 specialty styles to catch all non-classic examples
- Doesn't cover every style in the world, just the most common ones
- Commercial examples and style trends change over time
- Ingredients used in styles change over time
 - Eg. IPA hops used in 2008 vs 2015

About BJCP Style Guidelines

- Styles are fairly broad
 - Creativity is encouraged, but resulting beer should be recognizable as that style
- “The Style Guidelines are not the Ten Commandments”
 - Don’t get lost in the individual descriptors
 - The overall balance and impression is what matters most

What is a Beer Style?

- What do you expect to taste when you are handed an American IPA?
 - Hops that are citrusy, piney, fruity, etc...
- Beer styles are useful to set up a drinker's expectation of beer flavour and balance
- A short phrase that implies certain flavour, balance, and other characteristics of a beer

Styles & Categories

- Style is a well defined description of a type of beer
 - Also called subcategory
- Category is a grouping of styles
 - Categories don't imply any historical or geographical association
 - Arbitrary grouping of styles with similar perceptual characteristics
 - May be grouped with similar categories for judging purposes
 - Style can be grouped differently for judging too
- Styles may be called different things by different breweries/countries
 - Eg. Best Bitter, Special Bitter, Premium Bitter
 - Most common/descriptive name selected for 2015 revision

Anatomy of a Style Description

- Each style description uses a standard format that includes several standard items
- Overall Impression
 - Describes the essence of the beer
 - Consumer level description
- Appearance, Aroma, Flavour, Mouthfeel
 - Basic building blocks of the style
 - Describes the perceptual elements that characterise the style
 - Not meant to imply anything about ingredients or brewing process
- Comments
 - Additional notes about a style that don't affect perceptual assessment
- History
 - Brief summary of the origin and history of a style

Anatomy of a Style Description

- Characteristic Ingredients
 - Not meant to represent a recipe
 - Lists the typical ingredients and processes that drives the style character
- Style Comparison (new in 2015)
 - Describes how a style differs from similar or related styles
- Entry Instructions (new in 2015)
 - What, if anything, needs to be provided by entrants
 - Eg. Specialty ingredients
- Vital Statistics
 - Ranges for OG, FG, ABV, IBU, SRM
 - Not absolute, these are guidelines!

Anatomy of a Style Description

- Commercial Examples
 - Commercial beers that are generally representative of the style
 - Not all would score perfectly (50/50)
 - Mishandling, freshness
 - One beer doesn't represent the whole style, the guidelines do
- Tags (new in 2015)
 - List of keywords to facilitate alternate grouping and searching

Common Attributes of All Styles

- Unless otherwise stated...
- All styles are assumed to be cleanly fermented and free of faults
 - Acetaldehyde, chlorophenols, diacetyl, DMS, fusel, phenolics, oxidation, sour, light-struck, musty, etc...
- All styles are assumed to be free mouthfeel sensations
 - Astringency, creaminess, warming (in beers < 6% ABV), etc...
- Lagers may have slight sulphur/DMS
- Lagers are assumed to have no esters, but ales may have some esters

Glossary

Some terminology used in the style guidelines may be unfamiliar to some readers. Rather than include a complete dictionary, we have highlighted a few terms that either may not be well understood, or that imply specific meanings within the guidelines. Sometimes ingredient names are used as a shorthand for the character they provide to beer. When judges use these terms, they don't necessarily imply that those specific ingredients have been used, just that the perceived characteristics match those commonly provided by the mentioned ingredients.

Page ix. Go read this.... Understanding terminology is important but too lengthy for this presentation.

Entering Specialty Beers

- Term used to refer to the styles described in Categories 28 through 34
- Transformation of either a Classic Style or another “base beer”
- Meant for beers not able to be entered as Classic Style
 - Eg. Marzen (6A-2015) + Beech Smoke = Rauchbier (6B-2015)
- “Harmonious marriage” of base beer and special ingredients
 - Overall balance should have neither overpowering the other
 - Ingredient character should be pleasant and supportive
- Food-type ingredients use the culinary definition of ingredients instead of the botanical definition
 - Eg. Tomato Beer into SHV instead of Fruit Beer (Don’t make a tomato beer...)

Entering Specialty Beers

- Entry Instructions are included for each style, requiring a description
 - Some styles allow for generic “base beer” instead of Classic Style
- Your description will make or break your beer
- Understand how judges will use the information you provide
 - Each ingredient/process should be detectable
 - More specific descriptions get more scrutiny
- Order of highest precedence: wild, smoke, wood, fruit/spice, grain/sugar
 - But only if you can detect it!

Goals with 2015 Changes

- Better reflecting world beer styles
 - Improved Style Naming
 - Added more international beers Eg. Czech Lagers
- Better manage complexity of competition entries
- Reduce ingredient-based descriptors
- Split confusing styles
- New Styles
 - Specialty IPAs, Wild Ales, Historical Beers, others...

New Styles from 2008

- Historical (27-2015)
 - Gose, Grodziskie, Kentucky Common
 - 2008 styles moved into historical: Classic American Pilsner, Roggenbier, Southern English Brown
- American Wild (28A/B/C-2015)
 - Brett Beer, Mixed-Fermentation Sour Beer, Sour Fruited Beer
- Czech Lager (3A/B/C/D-2015)
 - Czech Light Lager, Czech Amber Lager, Czech Dark Lager
 - Czech Pilsner (Bohemian Pilsner in 2008)

New Styles from 2008

- Specialty IPA (21B-2015)
 - Black IPA, Brown IPA, Red IPA, White IPA, Belgian IPA, Rye IPA
 - Strength required: Session, Standard, Double
- Several Others Added
 - German Leichtbier, Trappist Single, English Golden Ale, Australian Sparkling Ale, American Strong Ale, Wheatwine, International Pale Lager, International Amber Lager, Kellerbier (Both Pale and Amber)

Style Changes from 2008

- Many styles renamed but mostly unchanged
- Premium American Ale (1C-2008)
 - Split into American Lager (1B-2015), and International Pale Lager (2A-2015)
- Oktoberfest (3B-2008)
 - Split into Marzen (6A-2015) and Festbier (4B-2015)
- American Wheat (6D-2008)
 - Rye moved to Alternative Grains (31A-2015)
- Scottish Shilling Beers
 - Removed shilling from name
 - Scottish Export goes higher strength than 80/- did

Style Changes from 2008

- Northern English Brown (11C-2008)
 - Broadened and re-named English Brown Ale (13B-2015)
 - Remember Southern English Brown moved to historical
- Dry Stout (13A-2008)
 - Split into Irish Stout (15B-2015) and Irish Extra Stout (15C-2015)
- Foreign Extra Stout (13D-2008)
 - Split into Tropical Stout (16C-2015) and Foreign Extra Stout (16D-2015)
- Doppelbock (9A-2015) and Weizenbock (10C-2015)
 - Broadened to allow pale and dark versions
 - Entrant must specify whether the entry is a **pale** or a **dark** version.

Style Changes from 2008

- Fruit Lambic (23F-2015)
 - Sweetened versions allowed
 - Entrant must declare carbonation and sweetness level
- Old Ale (19A-2008)
 - Split into British Strong Ale (17A-2015) and Old Ale (17B-2015)
- Northern German Altbier (7A-2008)
 - Merged into International Amber Lager (2B-2015)
- Belgian Specialty Ale (16E-2008)
 - Deleted!
 - Replaced by the re-organized set of Specialty Beer styles

Style Changes from 2008

- Fruit Beer Expanded in 2015
 - Fruit Beer (29A-2015), Fruit and Spice Beer (29B-2015), Specialty Fruit Beer (20C-2015)
- Christmas/Winter Specialty Spiced Beer (21B-2008)
 - Split into Autumn Seasonal Beer (30B-2015) and Winter Seasonal Beer (30C-2015)
- Other Smoked Beer (22B-2008)
 - Split into Classic Style Smoked Beer (32A-2015) and Specialty Smoked Beer (32B-2015)
 - 32B created for smoke + Fruit/SHV

Style Changes from 2008

- Wood-Aged Beer (22C-2008)
 - Split into Wood-Aged Beer (33A-2015) with no barrel character and Specialty Wood-Aged Beer (33B-2015) with barrel character
- Specialty Beer (23-2008)
 - Split into Alternative Grain Beer (31A-2015), Alternative Sugar Beer (31B-2015), Clone Beer (34A-2015), Mixed-Style Beer (34B-2015), Experimental Beer (34C-2015)
- Saison (25B-2015)
 - Entrant **must specify the strength** (table, standard, super) **and the color** (pale, dark).

Style Changes from 2008

- Biere de Garde
 - Expanded to include blonde, amber, and brown versions
 - Entrant **must** specify *blond*, *amber*, or *brown* bière de garde. If no color is specified, the judge should attempt to judge based on initial observation, expecting a malt flavor and balance that matches the color.
- Certain styles have been updated to describe how they taste fresh, instead of stale US imports
 - British Bitters
 - *Judges should not over-emphasize the caramel component of these styles. Exported bitters can be oxidized, which increases caramellike flavors (as well as more negative flavors). Do not assume that oxidation-derived flavors are traditional or required for the style.*

Reading A Beer Style Description

- Start with Overall Impression
 - Get an idea of the general character
- Read the Style Comparison
- Go back to Aroma and proceed chronologically
 - Aroma, Appearance, Flavour, Mouthfeel, Comments, History, Characteristic Ingredients, Vital Statistics, Commercial Examples, Tags

Example: American Stout (20B-2015)

- **Overall Impression:** A fairly strong, highly roasted, bitter, hoppy dark stout. Has the body and dark flavors typical of stouts with a more aggressive American hop character and bitterness.
- **Style Comparison:** Like a hoppy, bitter, strongly roasted Extra or Export Stout. Much more roast and body than a Black IPA. Bigger, stronger versions belong in the Russian Imperial Stout style. Stronger and more assertive, particularly in the dark malt/grain additions and hop character, than American Porter.
- Skim the rest

Example: Specialty IPA (21B-2015)

- Specialty IPA isn't a distinct style, but is more appropriately thought of as a competition entry category. Beers entered as this style are not experimental beers; they are a collection of currently produced types of beer that may or may not have any market longevity.
- **Overall Impression:** Recognizable as an IPA by balance – a hop-forward, bitter, dryish beer – with something else present to distinguish it from the standard categories. Should have good drinkability, regardless of the form. Excessive harshness and heaviness are typically faults, as are strong flavor clashes between the hops and the other specialty ingredients.

Example: Specialty IPA (21B-2015)

- **Entry Instructions:** Entrant **must specify a strength** (session, standard, double); if no strength is specified, standard will be assumed. Entrant **must specify specific type** of Specialty IPA from the library of known types listed in the Style Guidelines, or as amended by the BJCP web site; or the entrant must describe the type of Specialty IPA and its key characteristics in comment form so judges will know what to expect. Entrants may specify specific hop varieties used, if entrants feel that judges may not recognize the varietal characteristics of newer hops. Entrants may specify a combination of defined IPA types (e.g., Black Rye IPA) without providing additional descriptions. Entrants may use this category for a different strength version of an IPA defined by its own BJCP subcategory (e.g., session-strength American or English IPA) – except where an existing BJCP subcategory already exists for that style (e.g., double [American] IPA).
- **Currently Defined Types:** Black IPA, Brown IPA, White IPA, Rye IPA, Belgian IPA, Red IPA
- Skim the rest

Example: Saison (25B-2015)

- **Overall Impression:** Most commonly, a pale, refreshing, highly-attenuated, moderately-bitter, moderate-strength Belgian ale with a very dry finish. Typically highly carbonated, and using non-barley cereal grains and optional spices for complexity, as complements the expressive yeast character that is fruity, spicy, and not overly phenolic. Less common variations include both lower-alcohol and higher-alcohol products, as well as darker versions with additional malt character.

Example: Saison (25B-2015)

- **Style Comparison:** At standard strengths and pale color (the most common variety), like a more highly-attenuated, hoppy, and bitter Belgian blond ale with a stronger yeast character. At super strength and pale color, similar to a Belgian tripel, but often with more of a grainy, rustic quality and sometimes with a spicier yeast character.
- **Entry Instructions:** The entrant **must specify the strength** (table, standard, super) **and the color** (pale, dark).
- Skim the rest

Resources

- 2014 BJCP Style Guidelines by Gordon Strong at NHC 2014
 - <https://docs.google.com/viewerng/viewer?url=http://www.bjcp.org/docs/NHC2014-styles.pdf>
- http://www.bjcp.org/news/BJCPBulletin/2015/1/Program_2014StyleGuidelineDraftReleased.html