

Beer Specifications For The RVAW & BG A & P Show Day Competition

Class 21: Light Beer

Colour: Pale to light brown

Body: Light

Aroma: Moderate hop with malt notes

Palate: In keeping with style. Clean finish.

Head: Firm and light.

Carbonation: Persistent fine bead.

Alc/vol: 2 – 3 % O.G: 1.025 – 1.030

Class 22: Pale Ale – NZ, US and India

Colour: Golden to copper.

Body: Medium.

Aroma: Moderately high hop with malt tones.

Palate: Hop and malt flavours with hop bitterness.

Alc/vol: 4.5 – 7.5%

O.G: 1.044 – 1.075

Class 23: Lager - NZ Standard and Vienna

Colour: Pale gold to amber red.

Body: Light to medium.

Aroma: Low malt taste and for Vienna German malt notes.

Palate: Crisp with good balance of hops and malt. Some toasting allowable.

Head: Firm white head.

Carbonation: Moderate.

Alc/vol: Standard 4 - 5%. Vienna 4.5 – 5.5%

Class 24: Bitter

Colour: Light yellow to light copper. Good to brilliant clarity.

Body: Light to medium-light body.

Aroma: Some malt aroma, mild to moderate fruitiness is common. Hop aroma can range from moderate to none.

Palate: Medium to high bitterness. Moderate to low hop flavour (earthy, resinous). Low to medium maltiness with a dry finish. Balance is often decidedly bitter, although the bitterness should not completely overpower the malt flavour.

Head: Firm white to off white head

Carbonation: Low, persistent fine bead

Alc/vol: 3.2 – 3.8% O.G: 1.032 – 1.040

Class 25: Brown Ale, Mild plus Nth and Southern

Colour: Amber to Reddish Brown

Body: Medium

Aroma: Hoppy

Palate: Bitter with Malty Tones

Alc/Vol: 3.5% to 4.5%

Class 26: Dark Ale

Colour: Dark amber to garnet.

Body: Full Body.

Aroma: Pronounced hops & malty bouquet

Palate: Sweetness allowed but in balance with ingredients.

Head: Firm creamy texture.

Carbonation: Persistent fine bead.

Alc/vol: 4% - 6%

Class 27: Porter

Colour: Light brown to dark.

Body: Medium-light to medium body.

Aroma: Malt aroma with mild roastiness. English hop aroma moderate to none. Diacetyl low to nil.

Palate: Malt flavour includes a mild to moderate roastiness (frequently with a chocolate character). English hop flavour moderate to none. Medium-low to medium hop bitterness. Moderate to low fruity esters.

Head: Moderate off-white to light tan head

Carbonation: Moderately low to moderately high carbonation.

Alc/vol: 4 – 5.4%

Class 28: Dry Stout

Colour: Garnet to black in colour.

Body: Medium-light to medium-full body

Aroma: Coffee-like roasted barley and roasted malt aromas are prominent. Esters medium-low to none. No diacetyl. Hop aroma low to none.

Palate: Moderate roasted, grainy sharpness and medium to high hop bitterness. Medium- low to no fruitiness, and medium to no hop flavour. No diacetyl.

Head: Thick, creamy, long-lasting, tan-to brown-coloured head.

Carbonation: Low to moderate carbonation.

Alc/vol: 4 – 5.5%

Class 29: Sweet Stout

Colour: Garnet to black in colour.

Body: Medium-full to full-bodied and creamy.

Aroma: Mild roasted grain aroma. Fruitiness can be low to moderately high. Diacetyl low to none. Hop aroma low to none.

Palate: Dark roasted grains and malts dominate. Hop bitterness is moderate (lower than in dry stout). Medium to high sweetness, (often) from the addition of lactose). Low to moderate fruity esters. Diacetyl low to none.

Head: Creamy tan to brown head.

Carbonation: Low to moderate carbonation.

Alc/vol: 4 – 6%

Class 30: Barley Wine/Strong Beer (+6%)

Colour: Colour may range from rich gold to very dark amber or even dark brown.

Body: Full-bodied.

Aroma: Malty-sweet with fruity esters. Hop aromas not usually present. **Palate:** Strong, intense, complex, multilayered malt flavours. Moderate to high malty sweetness on the palate, often complex alcohol flavours should be evident. Moderate to fairly high fruitiness. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to somewhat bitter. Low to moderately high hop flavour. Low to no diacetyl.

Head: Low to moderate off-white head

Carbonation: Low to moderate

Alc/vol: 8 – 12+%

Class 31: Pilsener

Colour: New Zealand and New World Pilsners are very light straw or golden in colour and well hopped.

Body: It is a well-attenuated, medium bodied beer, but a malty residual sweetness can be perceived in aroma and flavour.

Aroma: Hop aroma and flavour are moderate and quite obvious.

Palate: Hop bitterness is medium to high. New Zealand and New World (i.e. not English or European). Low levels of sweet corn-like dimethyl sulfide (DMS) character, if perceived, are characteristic of this style. Fruity esters and diacetyl should not be perceived. There should be no chill haze.

Head: Its head should be dense and rich.

Carbonation: Medium, persistent fine bead

Alc/vol: 3.6-4.2% (4-5%)

Class 32: APA

Colour: Pale golden to deep amber.

Aroma: Usually moderate to strong hop aroma from dry hopping or late kettle additions of American hop varieties.

Palate: A citrusy hop character is very common, but not required. Low to moderate maltiness supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). Fruity esters vary from moderate to none. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

Head: Moderately large white to off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

Carbonation: Moderate to high.

Alc/vol: 4.5 – 6.2%

Class 41: Speciality Beer

Colour: Colour should be appropriate to the base beer.

Body: Body appropriate to the base beer

Aroma: The distinctive aromatics associated with the ingredients(s) should be noticeable in the aroma.

Palate: Distinctive flavour character associated with the particular ingredients(s) should be noticeable. Hop bitterness, flavour, malt flavours, alcohol content, and fermentation by- products, such as esters or diacetyl, should be appropriate to the base beer.

Head: Appropriate to the base beer. The head may take on some of the colour of special ingredient.

Carbonation: Appropriate to the base beer.

Alc/vol: Open.

Class 42: Full Mash Beer