

Entry Instructions for Beer

Unless your entry is one of the classic styles, it is very unlikely that judges will understand how to judge it. To get the best possible score for your entry, you need to give the judges all of the information about your beer.

This table excerpted from the BJCP 2015 Beer Guidelines identifies the required information necessary for judges to judge an example in the given style. Competition entrants should always provide this information. If needed information is missing from the entry and the organizer cannot get it from the entrant before the entry is judged, the score will be lower than it should have been.

For entries in all categories, put both the BJCP code and the style name on the label and the entry form. This allows the registrar to quickly check for errors.

For Categories 1-26, only a few styles need additional information. But for categories 27-34, specify all of the information listed.

BJCP Code	Name	Info Needed	Notes
1-26		Entrant only needs to specify Subcategory Name and BJCP code unless more information is identified for the style.	
7c	Kellerbier	Specify whether the entry is a Pale Kellerbier (based on Helles) or an Amber Kellerbier (based on Märzen). For other types of Kellerbier based on other base styles such as Pils, Bock, Schwarzbier, supply a style description for judges.	
9a	Doppelbock	Specify whether the entry is a pale or a dark variant.	
10c	Weizenbock	Specify whether the entry is a pale or a dark version.	
21b	Specialty IPA (listed)	Specify the strength: session, standard, or double. For Specialty IPA types in the library of known types listed in the Style Guidelines, or as amended by the BJCP web site, specify the specific type of Specialty IPA.	If no strength is specified, standard will be assumed.
21b	Specialty IPA (other)	For any other IPA variation, describe the type of Specialty IPA and its key characteristics in comment form so judges will know what to	Entrants may use this category for a different strength

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		<p>expect.</p> <p>Specify specific hop varieties used, if you feel that judges may not recognize the varietal characteristics of newer hops.</p> <p>You may specify a combination of defined IPA types (e.g., Black Rye IPA) without providing additional descriptions.</p>	<p>version of an IPA defined by its own BJCP subcategory except where an existing BJCP subcategory already exists for that style (e.g., double [American] IPA).</p>
23f	Fruit Lambic	<p>Specify the type of fruit used.</p> <p>Declare a carbonation level (low, medium, high)</p> <p>Declare a sweetness level (low/none, medium, high).</p>	
24c	Bière de Garde	<p>Specify <i>blond</i>, <i>amber</i>, or <i>brown</i> bière de garde.</p>	<p>If no color is specified, the judge will attempt to judge based on initial observation, expecting a malt flavor and balance that matches the color.</p>
25b	Saison	<p>Specify the strength: (table, standard, super)</p> <p>Specify the color (pale, dark).</p>	
27a	Historical (listed)	<p>If one of this list, the name of the style:</p> <ul style="list-style-type: none"> • Gose • Kentucky Common • Lichtenhainer • London Brown Ale • Piwo Grodziskie • Pre-Prohibition Lager • Pre-Prohibition Porter • Roggenbier • Sahti 	

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27 other	Other Historical	<p>Provide a description of the style for the judges in sufficient detail to allow the beer to be judged. If a beer is entered with just a style name and no description, it is very unlikely that judges will understand how to judge it.</p> <p>In the case of a style that has changed substantially over the years (such as Porter or Stout), you may specify an existing BJCP style as well as an era (e.g., 1820 English Porter).</p>	Use to specify a historical beer style that is not described elsewhere in these guidelines.
28 a	Brett Beer	<ul style="list-style-type: none"> • Identify the base style (Classic Style, or a generic style family) or detailed description of character/ingredients/desired character • If 100% Brett fermentation was conducted • Optional: Strain(s) of Brettanomyces used 	
28b	Mixed Fermentation	<ul style="list-style-type: none"> • Identify a base style or the ingredients/specs/target character of the beer. • Identify the yeast/bacteria used 	A sour and/or funky version of a base style of beer.
28c	Wild Specialty Beer	<ul style="list-style-type: none"> • Identify a base style or the ingredients/specs/target character of the beer. • Identify the yeast/bacteria used • Specify the type of fruit, spice, herb, or wood if used. <p>A general description of the special nature of the beer can cover all the required items.</p>	All sour fruit beers except named styles, (23B Flanders Red Ale, and 23F Lambic) go here
29a	Fruit Beer	<p>Specify Base style – does not have to be classic</p> <p>Specify type of fruit used</p>	No sour beers
29b	Fruit and Spice beer	<p>Specify Base style – does not have to be classic</p> <p>Specify fruit and Spice/Herb/Vegetables individually or as a class</p>	No sour beers
29c	Specialty Fruit Beer	<p>Specify Base style – does not have to be classic</p> <p>Specify type of fruit used</p> <p>Specify the type of additional fermentable sugar or special process employed.</p>	No sour beers

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30a	Spice, Herb, or Vegetable Beer	Specify Base style – does not have to be classic Specify the type of spices, herbs, fruit or vegetables used, but individual spices do not need to be specified if a well-known spice blend is used	No sour beers
30b	Autumn Seasonal Beer	Specify Base style – does not have to be classic Specify the type of other ingredients used; individual ingredients do not need to be specified if a well-known blend of spices is used	The beer must contain spices, and may contain vegetables and/or sugars.
30c	Winter Seasonal Beer	Specify Base style – does not have to be classic Specify the type of other ingredients used; individual ingredients do not need to be specified if a well-known blend of spices is used	The beer must contain spices, and may contain vegetables and/or sugars.
31a	Alternative Grain	Specify Base style – does not have to be classic Specify alternative grain(s) used.	
31b	Alternative Sugar Beer	Specify Base style – does not have to be classic Specify the type of sugar used.	
32a	Classic Style Smoked Beer	Specify a <i>Classic Style</i> base beer. The entrant must specify the type of wood or smoke if a varietal smoke character is noticeable.	
32b	Specialty Smoked Beer	Specify Base style – does not have to be classic The entrant must specify the type of wood or smoke if a varietal smoke character is noticeable. The entrant must specify the additional ingredients or processes that make this a specialty smoked beer.	
33a	Wood-Aged Beer	The entrant must specify the type of wood used and the char level (if charred). The entrant must specify the base style; the base style can be either a classic BJCP style (i.e., a named subcategory) or may be a generic type of beer (e.g., porter, brown ale). If an unusual wood has been used,	

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		the entrant must supply a brief description of the sensory aspects the wood adds to beer.	
33b	Specialty Wood-Aged Beer	The entrant must specify the additional alcohol character, with information about the barrel if relevant to the finished flavor profile. The entrant must specify the base style; the base style can be either a classic BJCP style (i.e., a named subcategory) or may be a generic type of beer (e.g., porter, brown ale). If an unusual wood or ingredient has been used, the entrant must supply a brief description of the sensory aspects the ingredients adds to the beer.	
34a	Clone Beer	The entrant must specify the name of the commercial beer being cloned, specifications (vital statistics) for the beer, and either a brief sensory description or a list of ingredients used in making the beer.	Without this information, judges who are unfamiliar with the beer will have no basis for comparison.
34b	Mixed-Style Beer	The entrant must specify the styles being mixed. The entrant may provide an additional description of the sensory profile of the beer or the vital statistics of the resulting beer.	
34c	Experimental Beer	The entrant must specify the special nature of the experimental beer, including the special ingredients or processes that make it not fit elsewhere in the guidelines. The entrant must provide vital statistics for the beer, and either a brief sensory description or a list of ingredients used in making the beer.	Without this information, judges will have no basis for comparison.