

# MILDS

Although there are only 485 beers in this category, it was felt an important beer style to protect and promote. The upper ABV was discussed at length but it was agreed to keep it at 4%. This accounts for over 50% of the beers called Milds. In addition, the availability of the beers in the summer versus winter was examined to see if the style should be moved to the winter judging, it was concluded that there was no overall benefit in moving it.

This category includes Light and Dark Milds and 60/-.

This is the Mild description used by beer judges

<b>Style</b>	<b>Milds</b>
Judging Category	Milds
Usual ABV range	Up to and including 4.0%
Acceptable Colour Range	Gold to black
Malt	Present
Hops	Light
Fruit	Light
Sweet	Light to moderate
Bitter	Dark Milds - light
Roast	Dark Milds - may be present
Caramel	Dark Milds – may be present
Body	Light
Description	<p><b><u>Pale Milds</u></b></p> <p>Gold to dark brown in colour, these beers differ from Bitters and Pale Ales in that they should be lightly hopped and may have a corresponding light fruit character.</p> <p>Malt must be present and the beer may be sweet with a little diacetyl (butterscotch/toffee).</p> <p>Timothy Taylors Golden Best- Little Valley Stage winner (bottled conditioned)</p> <p><b><u>Dark Milds</u></b></p> <p>Dark brown to black in colour and sweet with a light bitterness. The dominant flavour should be malt and roasted notes of chocolate, coffee and liquorice may be noticeable. Caramel and diacetyl (butterscotch/toffee) may also be present.</p> <p>May be sweet.</p> <p>Bank Top , Titanic, Holts. JW Lees dark mild.</p>

	<p>(Mallinsons, have in the past had a bottled conditioned mild)</p> <p><b><u>Scottish 60 Shillings or Scottish Light</u></b></p> <p>Dark brown to black in colour and lightly hopped. The dominant flavour should be malt and diacetyl (butterscotch/toffee) may also be present.</p> <p>Belhaven 60 shillings</p>
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The only mild available in our region is Stage Winner

## **BITTER**

This class has significantly changed. It is divided into two classes-session and premium.

I will again give the reasoning behind the changes, the style guidelines , examples of session and premium bitters in cask and in bottled/can conditioned.

There are many beers in the current categories that are not really malty enough to be traditional bitters (often called pale ales). There is also a number of golden coloured beers that have been put into this category due to the fact that they are not fruity enough to be classified as a golden ale . The purpose of these two categories is to help safeguard the traditional British Bitter.

<b>Style</b>	<b>Session Bitters</b>
Judging Category	Session Bitters
Usual ABV range	Up to and including 4.3%
Acceptable Colour Range	Amber to dark brown
Malt	Light to moderate
Hops	Present
Fruit	May be present
Bitter	Light to strong
Body	Light to medium
Description	<p>These are 'traditional' bitters. Low to medium malt must be present with noticeable hops. Bitterness may range from light to strong.</p> <p>Hops are typically earthy, spicy and peppery but may also be floral or piney.</p> <p>Fruit may also be present but should not distract from the hop character; although citrus fruit tastes are associated with some hop varieties, the citrus flavour must not dominate the taste.</p>

	<p>Should be light- to medium-bodied and diacetyl (toffee/butterscotch) may be present but should be minimal.</p> <p>These beers can be described as Bitters and Best Bitters.</p>
Similar Styles / Types	Premium Bitters, Session Pale Ales, Session Blonds, Session Golden Ales
<b>Style</b>	<b>Premium Bitters</b>
Judging Category	Premium Bitters
Usual ABV range	4.4% to 6.4%
Acceptable Colour Range	Amber to dark brown
Malt	Moderate to strong
Hops	Present
Fruit	Moderate to strong
Bitter	Moderate to strong
Body	Medium to full
Description	<p>These are 'traditional' stronger bitters. Medium to strong malt flavour with noticeable hops. Bitterness may range from medium to strong.</p> <p>Hops are typically earthy, spicy and peppery but may also be floral, piney or citrus.</p> <p>Fruit may be medium to strong but should not dominate. Stronger bitters may have estery notes such as pear drops</p> <p>Should be medium- to full-bodied and diacetyl (toffee/butterscotch) may be present but should be minimal.</p>
Similar Styles / Types	Session Bitters, Premium Pale Ales, Premium Blonds, Premium Golden Ales

Examples of session bitters-

Batham's Best Bitter,  
 Elgood's Cambridge Bitter ,  
 Timothy Taylors Boltmaker and Landlord ,  
 Holt's Bitter.  
 Tetley Bitter.

Bottled conditioned-

Marks and Spencer sell Norfolk Bitter and  
 B and M Bargains have sold Youngs Bitter in the past.

Beers brewed in HX and Calderdale-

Darkland Wolfenbrau,  
Hogshead 6-8 weeks,  
Hogshead Old Maltings,  
Eye of the Eagle

Examples of best bitters

Fuller's ESB ,  
Hook Norton Old Hooky ,  
Cairngorm Stag .

You can buy Marstons Pedigree bottled conditioned beer at B and M bargains .

Beers brewed in HX and Calderdale-

Nettle Thrasher.  
Eagle has landed  
Eye of the Eagle.

## IPAs

There is also an increasing number of IPAs being brewed that are called IPAs but are not really IPAs. However, IPAs are growing rapidly. The introduction of this as a separate category will give CAMRA an opportunity to take a leadership role and point the way as to what an IPA really is. This includes Black IPA.s

<b>Style</b>	<b>British &amp; New World IPAs</b>
Judging Category	British and New World IPAs
Usual ABV range	5.5% and above
Acceptable Colour Range	Straw to pale brown
Malt	<ul style="list-style-type: none"><li>• British IPAs - moderate;</li><li>• New World IPAs - light</li></ul>
Hops	Strong
Fruit	May be present
Sweet/Bitter	Moderate to strong bitterness; bittersweet
Body	Full
Description	<p><b><u>British IPAs</u></b></p> <p>Amber to pale brown. The benchmark is a Bass recipe from the 19th century comprised of pale malt, brewing sugar and East Kent Goldings and Progress hops. More modern hop varieties can be used but they should be English in style rather than New World.</p> <p>The beers should be heavily hopped with a good balance of malt and medium to high bitterness.</p>

	<p>There is often honeyed/biscuit malt aroma and flavours with pepper, spicy, earthy, piney or floral resins from the hops. Fruit, if evident, should not be the overwhelming citrus kick of New World IPAs.</p> <p>A bittersweet character is not uncommon. The finish will be long and complex.</p> <p>Note: These beers are more hoppy than Premium Bitters.</p> <p><b><u>New World IPAs</u></b></p> <p>Straw to pale brown in colour but the malt flavours should not dominate, with light biscuit character. Aroma, flavour and finish should be bittersweet and there should be a long lingering finish.</p> <p>These IPAs are 'hop forward', with malt making less of an impact than with traditional British versions, though New England IPAs (NEIPAs) tend to have a greater malt balance than the more assertively hoppy West Coast versions.</p> <p>Hops:</p> <ul style="list-style-type: none"><li>• American and New Zealand hop varieties deliver profound aromas of fruit, notably grapefruit, lime, mango, papaya, guava, tropical fruits, lemon jelly and passion fruit.</li><li>• If German hops are used, often as part of a blend, expect floral notes as well.</li><li>• New Zealand hops can add a 'white wine' note, as with the Nelson Sauvignon variety.</li></ul> <p>Note that New World IPAs have a balance of malt, hops and fruit and are more complex than Premium Pale Ales and Blonds with more hop but can have fruit levels akin to New World Golden Ales and noticeably fruitier than British IPAs.</p> <p><b><u>Black IPAs</u></b></p> <p>Typically dark brown or black with high levels of hops. The roast character should be zero to light, complementing rather than dominating the flavour. Little residual sweetness.</p>
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Examples of British IPAs-  
Marston's Old Empire ,Little Valley Python IPA

### New World IPAs

Thornbridge Jaipur, Instant Karma  
Chameleon Black IPA

### Beers from Hx and Calderdale-

New World IPA Vocation- Life and death  
British IPA - Little Valley Python

Bottled/Can condition beers- Vocation Life and Death, Little Valley Python are available online, Marks and Spencers Cornwall IPA – Proper Job and Big job are available at Tesco's

## Pale , Blond and Golden Ales

I will again give the reasoning behind the changes, examples of session Pale, Blond and Premium and Golden Ales in cask and in bottled/can conditioned.

This time the style guidelines are at the bottom of the section.

These categories are designed to tackle the problem of beers that:

- Are too malty to be a golden ale (as previously defined) but less malty and more fruity than a traditional bitter
- Are golden in colour but are not very fruity and are less malty than a traditional bitter.

The maltier beers will be categorised as Pale Ales with the golden, less fruity beer being classed as Blonds.

The category will also include, the fruity, hoppy Golden Ales.

### Session Pale Ales:

Sambrook's Pale Ale  
Pheasantry Pale Ale  
Leeds Pale

### Session Blond/Golden Ales:

Oakham JHB  
Crouch Vale Brewers Gold  
Salopian Oracle  
Fyne Ales Jarl

### Premium Pale Ales:

Dark Star American Pale Ale  
Premium Blond/ Golden Ales  
Exmoor Gold  
Hop Back Summer Lightning  
Kelham Island Pale Rider

Loddon Ferryman's Gold  
Big Lamp Prince Bishop Ale

According to the tasting notes ,the following beers brewed in Halifax and Calderdale have been classed as follows-Pale /Blond -Withins Pale ,Pale Eagle ,Tods Blond. Stod Fold Gold and Blond, Elland Blond

Golden-Vocation Bread and Butter and Heart and Soul, Stod Fold West American Pale.

When the crisis is over we need to decide if the above list is correct and include other beers not listed.

Bottled conditioned beers-I would say virtually all Mallinsons beers are Golden. You can Buy them online or find them at Queensbury/Thornton farm shop. You can also buy Yorkshire Dales and Little Valley Valley beers at the Farm shop.

Tescos and the co-op have Vocation beers in cans. Marks and Spencers sell a Cornish Pale.

I personally have difficulty in deciding if a beer is a Pale , Blond or Golden.

I am certain , however, that Leeds Pale is a Pale Ale and Vocation Bread and Butter is a Golden Ale.

Blond? You will find the style Guidelines below

<b>Style</b>	<b>Session Pale, Blond and Golden Ales</b>
Judging Category	Session Pale, Blond and Golden Ales
Usual ABV range	Up to and including 4.3%
Acceptable Colour Range	Straw to amber
Malt	<ul style="list-style-type: none"> <li>• Session Pale Ales - light;</li> <li>• Session Blonds and Session Golden Ales - minimal if present.</li> </ul>
Hops	<ul style="list-style-type: none"> <li>• Present;</li> <li>• Golden Ales – strong</li> </ul>
Fruit	<ul style="list-style-type: none"> <li>• Minimal to moderate;</li> <li>• Golden Ales – moderate to strong</li> </ul>
Bitter	Moderate to strong
Body	<ul style="list-style-type: none"> <li>• Session Pale Ales - light to medium;</li> <li>• Session Blonds and Session Golden Ales - light</li> </ul>
Description	<p><b><u>Pale Ales incorporating British and New World Pale Ales</u></b></p> <p>Dark gold to amber in colour Malt should be present but must be light in character.</p> <p>Hop flavours must be present but hops may vary from traditional earthy or spicy</p>

	<p>English and German hops to citrusy New World hops.</p> <p>Fruit may be minimal to medium and citrusy or tropical. Minimal or no diacetyl Light- to medium-bodied</p> <p><b><u>Blonds incorporating British and New World Golden Ales</u></b></p> <p>Straw to gold in colour. Minimal malt should be present. Fruit may be medium to strong and citrusy or tropical</p> <p>Hop flavours must be present and may vary from traditional earthy or spicy English and German hops to the citrusy New World hops.</p> <p>Golden Ales will have a pronounced fruity citrus hop character and may have a strong bitterness.</p> <p>Minimal or no diacetyl</p> <p>Light-bodied</p>
Similar Styles / Types	Premium Pale, Blond and Golden Ales, Session Bitters, Premium Bitters
<b>Style</b>	<b>Premium Pale, Blond and Golden Ales</b>
Judging Category	Premium Pale, Blond and Golden Ales
Usual ABV range	4.4 – 6.4%
Acceptable Colour Range	Straw to amber
Malt	<ul style="list-style-type: none"> <li>• Premium Pale Ales – light to moderate;</li> <li>• Premium Blonds and Premium Golden Ales - minimal if present</li> </ul>
Hops	Present; Golden Ales - strong
Fruit	<ul style="list-style-type: none"> <li>• Minimal to strong;</li> <li>• Golden Ales – moderate to strong</li> </ul>
Bitter	Moderate to strong
Body Session	Medium to full
Description	<p><b><u>Pale Ales incorporating British and New World Pale Ales</u></b></p> <p>Dark gold to amber in colour</p> <p>Malt should be present but must be light to medium in character and should not dominate</p> <p>Hop flavours must be present but may vary from</p>



	<p>traditional earthy and spicy English and German hops to citrusy New World hops.</p> <p>Fruit may be minimal to strong and citrusy or tropical.</p> <p>Minimal or no diacetyl</p> <p>Medium to full-bodied</p> <p><b><u>Blonds incorporating British and New World Golden Ales</u></b></p> <p>Straw to gold in colour</p> <p>Minimal or no malt should be present. Hop flavours are present and may vary from traditional earthy and spicy English and German hops to citrusy</p> <p>New World hops</p> <p>Golden Ales will have a pronounced fruity citrus hop character and may have a strong bitterness.</p> <p>Minimal or no diacetyl</p> <p>Medium- to full-bodied</p>
Similar Styles / Types	Session Pale, Blond and Golden Ales, Session Bitters, Premium Bitters

## **Brown and Red Ales, Old Ales and Strong Milds**

I have not received the reasoning behind this category but I have been given examples.

Red Ales:

Tiny Rebel Cwtch Welsh Red Ale  
 Orkney Red McGregor  
 Durham Amber  
 Old Ales/Strong Milds:  
 Old Dairy Snow Top  
 Sarah Hughes Dark Ruby  
 Stewart's 80/-

I know of only one bottled conditioned beer in this category -Marks and Spencers sell a red ale.

Breweries in HX and Calderdale do not brew any Brown and Red Ales, Old Ales and Strong Milds as core beers

<b>Style</b>	<b>Brown and Red Ales, Old Ales and Strong Milds</b>
Beer Types in Style	Brown Ales, American Brown Ales, Red Ales, Strong Milds, Unaged Old Ales
Judging Category	Brown and Red Ales, Old Ales and Strong Milds
Usual ABV range	4.1% - 6.4%
Acceptable Colour	Light brown to dark brown but may include black for strong milds/unaged old ales
Malt	Moderate to strong
Hops	<ul style="list-style-type: none"> <li>• Light if present;</li> <li>• American Brown Ales – moderate to intense</li> </ul>
Fruit	Light if present
Sweet	Light to moderate
Bitter	<ul style="list-style-type: none"> <li>• Light to moderate;</li> <li>• American Brown Ales – moderate to strong</li> </ul>
Roast	Light to moderate
Caramel	Light to moderate
Body	Medium to full
Description	<p><b><u>Brown Ales</u></b></p> <p>Malt is to the fore and may impart nut-like flavours, although there may be some hop character and a light to moderate bitter or dry finish. Some roast malt, and occasionally smokiness, may be present but it should not overpower the malt.</p> <p>Occasionally, sweeter variants can be found where more caramel and chocolate notes are evident. Light estery, or fruity flavours such as raisins or sultanas, maybe present.</p> <p><b><u>American Brown Ales</u></b></p> <p>As Brown Ales but overlaid with fruity hops, sometimes intense, which may lead to pronounced bittering. Fruit may often be citrus and/or tropical.</p> <p><b><u>Red Ales</u></b></p> <p>As with Brown Ales and American Brown Ales, malt is to the fore, often with roast and nutty flavours. Rye may be present, creating a tartness, but should be balanced and not dominate.</p> <p><b><u>Strong Milds</u></b></p>

	<p>These include unaged old ales.</p> <p>Typically brown to black with a light to rich malt character. Caramel may be present as well as fruity esters such as raisins and sultanas.</p> <p>Medium- to full-bodied unless at lower alcohol strengths.</p>
Similar Styles / Types	Bitters (where hops and bitterness dominate) and Porters / Stouts (where roasted flavours dominate)

## Stouts and Porters

This category has been divided into Session and Premium.

I will again give the reasoning behind the changes, the style guidelines, examples of Stouts and Porters in cask and in bottled/can conditioned .

Previously stouts and porters were separate classes. It was decided to have them in the same category because there is much confusion as to the difference between a porter and a stout with many stouts, in particular, being on the fruity side of the styles. It was decided to split the class by alcohol content which allows much more fluidity between the styles and allows the inclusion of Imperial Stouts and Baltic Porters, which appear to be growing in popularity.

Both ABV categories can include Dry, Oyster, Oatmeal and Milk Stouts.

### Examples of Session Stouts and Porters

Cairngorm Black Gold  
Dancing Duck Dark Drake (Oatmeal)  
London Brewing Company 100 Oyster Stout  
Bristol Beer Factory Milk Stout

### Examples of Premium Stouts and Porters

Elland 1872 Porter  
Dunham Massey Dunham Porter  
Siren Broken Dream Breakfast Stout  
Green Jack Baltic Trader Export Stout

### Ales Brewed in HX and Calderdale

- Session Stout - Little Valley Stoodly Stout, Nightjar Cosmonaut, Halifax Steam Uncle Jon
- Session Porter- Darkland Drakkar, Stod Fold Dark
- Premium Stout-Darkland Oatmeal, Nightjar Supernova
- Premium Porter-Elland 1872 Porter. Eagles Crag Eagle of Darkness ,Hogshead Old Snozzler
- Bottled conditioned -Little Valley Stoodly Stout . Darkland Drakkar, Mallinsons Oatmeal Stout. Elland 1872 Porter

<b>Style</b>	<b>Session Stouts and Porters</b>
Judging Category	Session Stouts and Porters

Usual ABV range	Up to and including 4.9%
Acceptable Colour Range	Dark brown to black
Hops	Stouts – minimal; Porters – light to moderate
Fruit	Stouts – minimal; Porters - light
Sweet	<ul style="list-style-type: none"> <li>• Dry Stouts – minimal;</li> <li>• Oatmeal Stouts and Milk Stouts - moderate to strong;</li> <li>• Porters – minimal to moderate</li> </ul>
Dry	<ul style="list-style-type: none"> <li>• Dry Stouts - moderate to strong;</li> <li>• Porters – minimal to moderate</li> </ul>
Roast	Moderate to strong
Body	Light to medium
Description	<p><b><u>Stouts</u></b></p> <p>Stouts should be black with flavours and aromas resulting from the roasted malts e.g. chocolate, caramel and coffee notes.</p> <p>There should be minimal hop and fruit notes.</p> <p>There are a number of subsets in this category:</p> <p><b><u>Dry Stouts</u></b></p> <p>Minimal sweetness and a dry astringency that may come from unmalted dark-roasted barley.</p> <p><b><u>Oyster Stouts</u></b></p> <p>These do not always contain oysters, being stouts to accompany oysters. Those that do may often have subtle salty notes. The two usual ways of added oysters are:</p> <ul style="list-style-type: none"> <li>• Adding oyster shells for subtle semi-sweet flavours</li> <li>• Adding whole oysters to create a unique ocean flavour, slightly bitter</li> </ul> <p><b><u>Oatmeal Stouts</u></b></p> <p>Oatmeal is added during brewing process to create a stout with a full body and creamy notes, often sweet.</p> <p><b><u>Milk Stouts</u></b></p> <p>Lactose is added to create a smooth, sweet stout with a rounder mouth-feel, usually with subtle sweeter creamy notes and sometimes with vanilla and custard notes.</p>

	<p><b><u>Porters</u></b></p> <p>May be dark brown or black with roasty notes of coffee or chocolate. The roast notes should be balanced by a hoppy character with some fruit. This may be dark fruits or caramelised fruits such as raisins or sultanas.</p> <p>Sweetness ranges from sweet to dry.</p>
Similar Styles / Types	Strong Stouts and Porters
<b>Style</b>	<b>Strong Stouts and Porters including Imperial Stouts and Baltic Porters</b>
Judging Category	Strong Stouts and Porters
Usual ABV range	5.0% and above
Acceptable Colour Range	Dark brown to black
Malt	<ul style="list-style-type: none"> <li>• Imperial Stouts – light;</li> <li>• Baltic Porters - moderate</li> </ul>
Hops	<ul style="list-style-type: none"> <li>• Strong Stouts – minimal;</li> <li>• Imperial Stouts, Strong Porters – light to moderate</li> </ul>
Fruit	<ul style="list-style-type: none"> <li>• Strong Stouts – minimal;</li> <li>• Strong Porters - light</li> </ul>
Sweet	<ul style="list-style-type: none"> <li>• Dry Stouts- minimal;</li> <li>• Oatmeal Stouts and Milk Stouts - moderate to strong;</li> <li>• Porters – minimal to moderate</li> </ul>
Dry	<ul style="list-style-type: none"> <li>• Dry Stouts – moderate to strong;</li> <li>• Porters – minimal to moderate;</li> <li>• Imperial Stouts – strong to intense;</li> <li>• Baltic Porters – moderate to strong</li> </ul>
Roast	<ul style="list-style-type: none"> <li>• Moderate to strong;</li> <li>• Imperial Stouts, Baltic Porters – strong to intense</li> </ul>
Body	<ul style="list-style-type: none"> <li>• Medium to full;</li> <li>• Imperial Stouts, Baltic Porters – full</li> </ul>
Description	<p><b><u>Strong Stouts</u></b></p> <p>Stouts should be black with flavours and aromas resulting from the roasted malts e.g. chocolate, caramel and coffee notes. They should have a full mouth-feel with minimal hop and fruit notes. There are a number of subsets in this category.</p> <p><b><u>Strong Dry Stouts</u></b></p> <p>Full mouth-feel with only a little sweetness. There is a dry astringency that may come</p>

	<p>unmalted dark-roasted barley.</p> <p><b><u>Strong Oyster Stouts</u></b></p> <p>These do not always contain oysters, being stouts to accompany oysters. Those that do often have subtle salty notes. The two usual ways of added oysters are:</p> <ul style="list-style-type: none"> <li>• Adding oyster shells for subtle semi-sweet flavours</li> <li>• Adding whole oysters to create a unique ocean flavour, slightly bitter</li> </ul> <p>Being stronger, these beers have a richness on the palate.</p>
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## **Barley Wines and Strong Ales**

I will again give the reasoning behind the changes, the style guidelines, examples of Barley Wines and Strong Ales and bottled conditioned beers.

A tidying up of the wording in the category. No major changes proposed. Will still include Strong Old Ales.

### **Examples of cask ales**

Coniston No 9 Barley Wine

Tring Death or Glory

Robinsons Old Tom

Moor Old Freddy Walker

None of the HX and Calderdale Breweries have any Barley Wines and Strong Ales as core beers.

### **Bottled Conditioned Beer**

The only British bottled conditioned beer ,I have found ,is Austell's Big Job . It is a strong IPA and you can buy it at Tescos.

Belgium beers , in this category ,can be found in my beer fridge.

Wesmalle Dubbel , Delirium Tremens -available at Tescos

Triple Karmeliet bought in Belgium-

I have ordered this and Chimay beers from Beer Hawk.

<b>Style</b>	<b>Barley Wines and Strong Ales</b>
Judging Category	Barley Wines and Strong Ales
Usual ABV range	6.5% and above
Acceptable Colour Range	Yellow to black
Malt	Strong Ales – moderate to strong
Fruit	Minimal to moderate if present

Sweet	Minimal to strong
Bitter	<ul style="list-style-type: none"> <li>• Barley Wines – moderate to strong;</li> <li>• Strong Ales – light to moderate</li> </ul>
Roast	Strong ales – light to strong depending on the base style
Body	Full
Description	<p><b><u>Barley Wines</u></b></p> <p>Gold to tawny in colour.</p> <p>May be dry to sweet depending on whether the sugars have been fermented out. Honey notes are not uncommon.</p> <p>Noticeable alcohol is present.</p> <p>Estery and ripe fruit characteristics such as pear drops or strawberry may be present. Sweet citrus marmalade flavours may also be detected.</p> <p>May have some vinous notes due to ageing.</p> <p>Medium to strong bitterness</p> <p>Rich, complex and full bodied</p> <p><b><u>Strong Ales - Blond</u></b></p> <p>Yellow to dark gold in colour.</p> <p>May be dry to sweet depending on whether the sugars have been fermented out. Honey notes are not uncommon.</p> <p>Noticeable alcohol is present.</p> <p>Medium to strong malt character</p> <p>May have some vinous notes due to ageing.</p> <p>Light to medium bitterness</p> <p>Rich, complex and full bodied</p>

## **Speciality Beers – Differently Produced**

I will again give the reasoning behind the changes, the style guidelines, examples of Speciality Beers Differently Produced and bottled conditioned beers.

The number of beers in this category is growing, particularly in the number of different beer styles.

There are currently 2,300 beers listed as Speciality. To reflect this, the separation into two categories and the inclusion of more descriptions of different non-UK beer styles is designed to help with the judging.

To even out the judging between summer and winter, it is proposed to move the two Speciality categories to the winter.

Speciality beers in the differently produced category are those where a base beer has been made with nonconventional ingredients or techniques. Beers in this category are Wheat, Wild/Sours, Saison, Wood-aged, Smoked, Lager, and other beer types.

**Examples**

Harvistoun Schiehallion  
 Little Valley Hebden's Wheat  
 Brewshed Soulard (saison)  
 Wild Beer Sourdough

HX and Calderdale Ales-

Little Valley- Hebden's Wheat and Moor Ale ( You can order them online or buy them at the Queensbury /Thornton Farm Shop)-  
 Elland White Prussian and Elland 1875 porter in a whisky cask.

Bottled Conditioned beers-

Little Valley Hebden's Wheat and Moor Ale

<b>Judging Category</b>	<b>Speciality Beers – Differently produced</b>
Beer Styles in Category	Wheat, Wild/Sours, Saison, Aged, Smoked, Lager, and other beer types
Category Description	<p>Speciality beers are those where a base beer has been made with non-conventional ingredients or techniques. Where the effect of this ingredient or technique dominates the appearance, aroma or flavour it becomes a Speciality. However, when the ingredient / technique merely complements the base beer then it is not a Speciality.</p> <p>Differently-produced Speciality beers are those brewed with non-standard ingredients or techniques, as opposed to Flavoured Speciality Beers where a base beer has received a flavour addition.</p> <p>Non-conventional ingredients and techniques are only limited by the brewer's imagination and may include the following:</p> <ul style="list-style-type: none"> <li>• Use of non-barley malts such as wheat, spelt or oats at a level whereby these grains become the dominant flavour. Beers containing small amounts of non-barley grains would not normally be classed as Speciality.</li> </ul>



	<ul style="list-style-type: none"> <li>• Fermented using organisms other than standard brewer's yeasts, such as wild yeasts and Brettanomyces</li> <li>• Aged Beers, where the aged characteristics dominate due to ageing the beer in casks or conditioning tanks</li> <li>• Smoked malts, at a level whereby the smoke flavours become the dominant flavour</li> </ul> <p>Speciality beers could also include the absence of conventional ingredients such as a hop-free beer or one brewed totally from non-barley malts.</p> <p>Special Note – The following beers should not be seen as Speciality beers:</p> <ul style="list-style-type: none"> <li>• Gluten-free, lower gluten or otherwise deglutinated beers</li> <li>• Lactose-added beers, such as Milk Stouts or Milkshake IPAs</li> <li>• No-alcohol or low-alcohol beers</li> <li>• High and super-strength beers.</li> </ul> <p>All of these beers should be categorised with their base beer, e.g. a Milk Stout is a Stout. However, if a Milkshake IPA has flavour added, e.g. fruits, spices, so that the added flavour becomes a dominant flavour, then it will be classified as a Speciality.</p>
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<b>Style</b>	<b>Wheat</b>
Judging Category	Speciality – Differently-produced
Usual ABV range	Up to and including 8.5%
Acceptable Colour Range	Yellow to mid-brown
Description	<p>Beer where a large proportion of wheat is used in addition to, or instead of, malted barley. These beers may be cloudy in appearance and light in colour as in the traditional German 'Weissbier' or 'Weizenbier', or darker if dark malts are used: 'Dunkles Weissbier' or 'Dunkelweizen'. A more Belgian style wheat beer, 'witbier', is produced with the addition of a small amount of herbs and spices; coriander seed and orange peel are popular ingredients for this style.</p> <p>Expect the appearance of the beer to be cloudy due to the amount of wheat used in the mash; however, clear wheat beers are possible. The colour may vary from yellow in the case of Belgian Wheat Beers through gold and, in some rare cases, orange in the more German-inspired beers, or dark brown in the Dunkel style. Hops will be evident</p>

	<p>throughout, but balanced by the malts used.</p> <p>A distinctive wheat flavour will soften the conventional biscuitiness of the malted barley and banana-like flavours may be particularly evident in aroma and on dunkel-style wheat beers.</p>
Similar Styles / Types	Not to be confused with any style where the wheat is added merely as a supplement, such as for head retention.

<b>Style</b>	<b>Wild / Sours</b>
Judging Category	Speciality – Differently-produced
Usual ABV range	Up to and including 8.5%
Acceptable Colour Range	Yellow to light brown, but may be darker
Description	<p>Wild beers are fermented using organisms other than standard brewer's yeasts to produce acidity as a prominent feature. The acid is usually lactic, which is odourless and tasteless but brings tartness.</p> <p>Examples of ingredients/factors used include one or more of the following</p> <ul style="list-style-type: none"> <li>• Brettanomyces, which can impart a distinctive tart or rustic-wild character; for some people this is seen as a sharpness and / or reminiscent of farmyards. These include Lambics, Gueuze and beers with fruit such as Kriek beers and Framboise.</li> <li>• Lactobacillus, imparting a sour character, turning funky with pediococci. These may include Gose (with added salt and spices) and Berliner Weisse, which are wheat-based and typically 2.7% - 3.4% ABV.</li> <li>• Lactic acid</li> </ul> <p>This style also includes Kettle Sours; these are beers that are developed by enzymes being added to the wort.</p>
Similar Styles / Types	Any other beer style using a non-conventional yeast, bacteria or another ingredient such as lactic acid, particularly Saisons

<b>Style</b>	<b>Saison</b>
Judging Category	Speciality – Differently-produced
Usual ABV range	Up to and including 7.0%
Acceptable Colour Range	Yellow to light brown
Description	This style has been adapted from its origins in southern Belgium and north-eastern France. Traditionally Spring-

	<p>brewed Saisons are light and refreshing when drunk young. However, the beer may be aged in oak to bring an earthy underlay from wild yeast and sometimes a light rustic tang from lactobacilli. Earthy, farmyard/funky aromas may be noticeable.</p>
Similar Styles / Types	Aged Beers, Wild / Sour

<b>Style</b>	<b>Wood-aged Beers</b>
Judging Category	Speciality – Differently-produced
Usual ABV range	6.0% and above
Acceptable Colour Range	Any colour
Description	<p>Wood-aged Beers are aged for 6 months or more in cask.</p> <p>Complex beers, usually full bodied and can be sweet if not fermented/aged out. Flavours associated with the cask used e.g. sherry, rum, whisky, port, wine etc. may be noticeable as well as flavours from the oxidation of the malts. There may also be flavours from the wood itself. A funky character, if Brettanomyces is present, is not unknown.</p> <p>A subset of this category is Sour Aged Beers with flavours associated with sour beers but these may be softer due to ageing.</p>
Similar Styles / Types	Any other beer style which has not been aged 6 months, particularly Saisons

<b>Style</b>	<b>Smoked</b>
Judging Category	Speciality – Differently-produced
Usual ABV range	Up to and including 8.5%
Acceptable Colour Range	Any colour
Description	<p>Any beer where a large proportion of smoked malts is used to impart a distinct smoky flavour. Malts usually dominate but occasionally hops can balance the smokiness. Includes Rauchbier.</p>
Similar Styles / Types	Any other beer style where a small proportion of smoked malt is used and Stouts and Porters, where roasted malts can give smoky notes

<b>Style</b>	<b>Lager</b>
Judging Category	Speciality – Differently-produced
Usual ABV range	Up to and including 8.5%

Acceptable Colour Range	Yellow to gold, but will be darker for dark lagers
Description	<p>Genuine Lagers are bottom-fermented beers and are 'lagered' (stored). They can include the following:</p> <p><b><u>Pilsners</u></b></p> <p>Depending on whether it is a German- or Czech-style Pilsner, may range from light in malt to having a noticeable bready malt aroma and flavour. Hop flavour should be present from Noble hops, giving fruity notes. Medium to high bitterness depending on the style. Helles are lower in hop and bitter notes.</p> <p><b><u>Märzens</u></b></p> <p>Tawny to copper in colour with a sweet malty character. Some caramel may be present but with the bitterness providing balance. Lightly hopped.</p> <p><b><u>Dark Lagers</u></b></p> <p>Brown to black with roast flavours of chocolate and coffee and some malty sweetness. A little hop bitterness and medium to low fruit associated with the hop. This style includes Alts, Dunkels, Schwarzbier and Bocks.</p> <p><b><u>Kölsch</u></b></p> <p>Not a lager but is sometimes put into this continental style. Either top fermented or a hybrid of cold and warm fermentation. Delicate and softly fruity with a clean finish.</p>
Similar Styles / Types	Wheat Beers, Blonds

## Speciality Beers – Flavoured

I will again give the reasoning behind the changes, the style guidelines ,examples of Flavoured Beers and bottled conditioned beers.

Flavoured beer can be Fruit-flavoured, Spice / Herb / Flower-flavoured, Vegetable-flavoured, Honey-flavoured, Chocolate-flavoured, Coffee-flavoured, Fortified wine- / Spirit-flavoured and other beer types.

There has been some confusion as to what to do with beers where the 'unusual' flavours are subtle. For clarity, beers should only be put in the Speciality category where the

flavours of the ingredient or from the 'different' production are prominent. When the ingredient / technique merely complements the base beer then it is not a Speciality, for example: Stout with a hint of coffee or vanilla , Pale Ale with added oats etc.

**Examples**

Binghams Vanilla Stout  
 Hanlons Port Stout  
 Saltaire Triple Chocoholic

**HX and Calderdale Ales-**

Little Valley- Cherry Saison ,  
 Radical Roots- Darkland -  
 Bohemian Raspberry ,Nightjar  
 Moloka Mocha Porter

**Bottled Conditioned beers-**

Little Valley - Cherry Saison ,  
 Radical Roots( You can order them online or buy them at the Queensbury /Thornton Farm Shop)-  
 Darkland Bohemian Raspberry  
 Not sure about Little Valley Dark Vale Vanilla Porter .Is it a Porter or Speciality?

<b>Judging Category</b>	<b>Speciality Beers – Flavoured</b>
Beer Styles in Category	Fruit-flavoured, Spice / Herb / Flower-flavoured, Vegetable-flavoured, Honey-flavoured, Chocolate-flavoured, Coffee-flavoured, Fortified wine- / Spirit-flavoured and other beer types
Category Description	<p>Speciality beers are those where a base beer has been made with non-conventional ingredients or techniques. Where the effect of this ingredient or technique dominates the appearance, aroma or flavour it becomes a Speciality. However, when the ingredient / technique merely complements the base beer then it is not a Speciality.</p> <p>Flavoured Speciality beers are those where a base beer has received a flavour addition, as opposed to Differently-produced Speciality Beers, which are brewed with non-standard ingredients or techniques.</p> <p>Flavoured Speciality Beers can be similar to all other styles in that any beer style can be adapted by a flavour addition to become a Speciality.</p> <p>Non-conventional ingredients and techniques are only limited by the brewer's imagination and may include the following:</p>

	<ul style="list-style-type: none"> <li>• Fruit flavoured</li> <li>• Addition of herbs or spices, such as coriander</li> <li>• Addition of flowers, such as elderflower</li> <li>• Addition of vegetables, such as pumpkin or beetroot</li> <li>• Addition of honey</li> <li>• Addition of chocolate</li> <li>• Addition of coffee</li> <li>• Addition of fortified wines or spirits</li> <li>• Use of non-beer casks to impart additional flavours</li> </ul> <p>Addition of flavours may be at any stage of the brewing process from the mash tun to the cask, but not after the serve.</p> <p><b>Special Note</b> – The following beers should not be seen as Speciality beers:</p> <ul style="list-style-type: none"> <li>• Gluten-free, lower gluten or otherwise deglutinised beers</li> <li>• Lactose-added beers, such as Milk Stouts or Milkshake IPAs</li> <li>• No-alcohol or low-alcohol beers</li> <li>• High and super-strength beers.</li> </ul> <p>All of these beers should be categorised with their base beer, e.g. a Milk Stout is a Stout. However, if a Milkshake IPA has flavour added, e.g. fruits, spices, so that the added flavour becomes a dominant flavour, then it will be classified as a Speciality.</p>
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<b>Style</b>	<b>Fruit</b>
Judging Category	Speciality – Flavoured
Usual ABV range	Up to and including 8.5%
Acceptable Colour Range	Yellow to black, but may be ‘non-beer’ colours dependent upon the base beer and the fruit being added.
Description	<p>Fruit beers may be based on any beer style from Pale Ales, through to Stouts or other styles within Speciality.</p> <p>Fruit is added to a base beer to produce a dominant aroma, appearance or taste of that fruit. The base beer may be any other style of beer including other types of beer within Speciality. The fruit may be whole fruit, processed fruits or juice. Flavourings, such as syrups and extracts, are also commonly used in place of actual fruit.</p>

	<p>Although the character of the base beer will influence the final taste the fruit must be noticeably present in the flavour. The wide range of fruit available to brewers means that the taste may range from sour, typical of lemons or some cherries, to bitter, such as bergamot through to sweet such as mango or strawberry. Additional sugars may be used to sweeten the beers.</p> <p>The character of the base beer may be evident, such as if a stout is used some roast malt will be present but should not distract from the fruit flavour.</p>
Similar Styles / Types	Any style with fruity flavours from fermentation

<b>Style</b>	<b>Herbs / Spices and culinary ingredients</b>
Judging Category	Speciality - Flavoured
Usual ABV range	Up to and including 8.5%
Acceptable Colour Range	Yellow to light brown, but may be darker
Description	<p>Although the character of the base beer will influence the final taste the spice or other ingredient must be noticeably present in the flavour. The character of the base beer may be evident, such as if a stout is used, some roast malt will be present but should not distract from the flavour from the added ingredient.</p> <p>The ingredients may range from spices such as ginger and coriander, herbs or flowers such as mint and elderflower and culinary ingredients such as vegetables, honey, coffee, chocolate, vanilla to fortified wines and spirits.</p>
Similar Styles / Types	Any other beer style where the addition of these flavourings gives a subtle flavouring, such as spice added to a wheat beer