CZECH BREW STAR 2027

Competition Categories and Beer Style Specifications

A Guide to Beer Registration and Sensory Evaluation

Venue: Mendel University in Brno, Czech Republic
Organizer: Beer Academy s.r.o.

1. Purpose of the Document

This document defines the characteristics of beer styles and establishes the basic rules for their classification and sensory evaluation in the international beer competition Czech Brew Star 2027.

It is intended primarily for breweries entering their beers into the competition and also serves as a technical reference for competition judges.

The aim is to ensure that every participant understands, before submitting an entry, the sensory characteristics expected of each beer style and the criteria against which their beer will be evaluated.

2. Basis of Beer Style Specifications

The competition categories and their characteristics are primarily based on the **BJCP Beer Style Guidelines 2021** (Beer Judge Certification Program).

For beer styles defined by the BJCP, their essential sensory characteristics, typical attributes, and indicative analytical parameters are retained.

For categories not separately defined by the BJCP, particularly non-alcoholic and low-alcohol beers, as well as the competition-specific classification of Czech lagers, the specifications established by the Czech Brew Star organizer apply.

These specifications follow the fundamental principles of sensory evaluation and respect the characteristics of individual beer styles.

3. General Principles of Evaluation

3.1 Evaluation According to the Declared Beer Style

Each beer is evaluated according to the characteristics of the beer style in which it has been entered. Judges primarily assess its sensory quality, adherence to style, balance, and overall character.

3.2 Style Characteristics and Parameters

The ranges for original extract (Original Gravity, expressed in degrees Plato), alcohol content, bitterness (IBU), and color (EBC) provided in the BJCP style descriptions serve as indicative characteristics of the respective styles.

Where the organizer establishes mandatory limits for a specific competition category, the entered beer must comply with those requirements.

3.3 Sensory Quality

Evaluation covers appearance, aroma, flavor, mouthfeel, and overall impression. Particular emphasis is placed on a clean sensory profile, balance, adherence to style, and the absence of undesirable brewing or processing defects.

3.4 Diversity of Beer Styles

Individual beer styles may differ significantly in color, bitterness, body, aroma profile, and fermentation characteristics. These differences are respected during evaluation.

3.5 Correct Classification of Beer into Competition Categories

The entrant is responsible for selecting the appropriate competition category.

Before entering a beer, the entrant must familiarize themselves with the characteristics of the relevant beer style and verify that their product corresponds to its specifications.

The organizer reserves the right to notify an entrant of an obviously incorrect classification and recommend a more appropriate competition category.

Any change of competition category shall be made in agreement with the entrant, no later than the start of sensory evaluation.

Each beer will be evaluated according to the style specifications of the competition category in which it is classified at the time of judging.

4. Special Provisions for Non-Alcoholic and Low-Alcohol Beers

For the purposes of the competition, the following categories are established:

- Non-Alcoholic Beer – Unflavored, less than 0.5% ABV
- Non-Alcoholic Beer – Flavored, less than 0.5% ABV
- Low-Alcohol Beer – Unflavored, 0.5–2.5% ABV
- Low-Alcohol Beer – Flavored, 0.5–2.5% ABV

4.1 Respect for the Declared Beer Style

Each beer is evaluated according to the characteristics of its declared beer style, taking into account its reduced alcohol content.

For example, a non-alcoholic IPA may exhibit a more pronounced hop aroma and bitterness than a non-alcoholic pale lager. Such differences are a natural part of the respective beer styles.

4.2 Consideration of Reduced Alcohol Content

A lower alcohol content is not, in itself, considered a sensory defect.

Evaluation focuses primarily on quality, harmony, balance, and the overall character of the beer. Sensory characteristics are assessed with consideration for the technological and flavor-related particularities of non-alcoholic and low-alcohol beers.

4.3 Definition of Flavored Beers

The flavored non-alcoholic and low-alcohol beer categories are open to beers containing added flavoring or aromatic ingredients, such as fruit, herbs, spices, or combinations thereof.

The finished product must retain a recognizable beer character.

Added flavoring and aromatic ingredients should be harmoniously integrated into the overall character of the product. Greater flavor intensity does not, in itself, indicate higher sensory quality.

4.4 Exclusion of Radlers

Radlers, defined as beverages produced by mixing beer with lemonade, soda, or another non-alcoholic beverage, are not eligible for entry into the flavored non-alcoholic and low-alcohol beer categories.

4.5 Mandatory Information Upon Entry

Entrants must provide the following information:

- Declared beer style.
- Actual alcohol content (% ABV).
- For flavored beers, a description of the flavoring ingredients used.

This information is used to ensure appropriate classification and sensory evaluation of the entered beer.

5. Use of Beer Style Specifications

The descriptions of individual beer styles provided in the following sections of this document serve as a technical reference for entrants and judges.

Each description includes the general characteristics of the style, its typical sensory attributes, key analytical parameters, and any specific entry requirements.

The purpose of these style specifications is not to restrict the diversity of brewing, but to ensure that every entered beer is evaluated against appropriate, clearly defined, and publicly available criteria.

Czech Brew Star 2027

Organizer: Beer Academy s.r.o.
Technical Reference: BJCP Beer Style Guidelines 2021 and Czech Brew Star 2027 competition-specific style specifications.

1. NON-ALCOHOLIC AND LOW-ALCOHOL BEERS

This section defines the competition-specific style specifications for non-alcoholic and low-alcohol beers entered into Czech Brew Star 2027.

These categories accommodate different beer styles while recognizing the sensory characteristics associated with reduced alcohol content. Each beer is evaluated according to its declared base style, overall quality, balance, and technical execution.

Alcohol Content Classification

For the purposes of Czech Brew Star 2027:

- **Non-alcoholic beer:** Alcohol content of 0.5% ABV or less, including exactly 0.5% ABV.
- **Low-alcohol beer:** Alcohol content greater than 0.5% ABV and up to and including 2.5% ABV.

These alcohol limits are mandatory for entry into the respective competition categories.

1.1 Non-Alcoholic Beer – Unflavored

Alcohol content: ≤ 0.5% ABV

Overall Impression

A non-alcoholic beer that retains a recognizable beer character and reflects its declared beer style. It may be produced using different brewing and fermentation methods and may represent a wide range of beer styles, including lagers, ales, wheat beers, and hop-forward beers.

Appearance

Color, clarity, and foam should be appropriate for the declared beer style. Haze is acceptable where characteristic of the style.

Aroma

A clean and balanced aroma reflecting the malt, hops, and fermentation characteristics of the declared style. The intensity of individual aroma components may vary depending on the style. Pronounced wort-like, stale, or oxidized aromas are undesirable.

Flavor

A harmonious balance of malt character, bitterness, and any expected hop or fermentation-derived flavors. Reduced body or flavor intensity resulting from the low alcohol content is acceptable, provided the beer does not become excessively thin, watery, or unbalanced.

Mouthfeel

Body, carbonation, and texture should be appropriate for the declared style, taking into account the reduced alcohol content.

Key Parameters

- **Alcohol content:** ≤ 0.5% ABV.
- **Original extract (°Plato):** Assessed in relation to the declared beer style and the characteristics of non-alcoholic beer production.
- **Bitterness (IBU):** According to the declared beer style.
- **Color (EBC):** According to the declared beer style.

Undesirable Characteristics

Pronounced wort-like flavors, excessive residual sweetness, watery mouthfeel, oxidation, inappropriate bitterness, and fermentation or processing defects.

Entry Requirements

Entrants must declare the beer style and actual alcohol content.

1.2 Non-Alcoholic Beer – Flavored

Alcohol content: ≤ 0.5% ABV

Overall Impression

A non-alcoholic beer containing added flavoring or aromatic ingredients, such as fruit, herbs, spices, or combinations thereof. The finished product must retain a recognizable beer character while presenting a harmonious integration of the added ingredients.

Appearance

Color, clarity, and foam should reflect the characteristics of the base beer and the ingredients used. Haze or color variations are acceptable when consistent with the declared flavoring ingredients.

Aroma

A balanced combination of the underlying beer character and the declared flavoring ingredients. Added aromas may be prominent but should not appear unpleasant, artificial, or excessively dominant in a way that undermines the overall balance.

Flavor

A harmonious integration of the base beer, added flavors, sweetness, acidity, and bitterness. The relative intensity of these elements may vary depending on the intended character of the product. Overall balance and drinkability are essential.

Mouthfeel

Body, carbonation, and texture should complement the beer's overall character. Higher sweetness or acidity may be acceptable when appropriate to the declared ingredients and balanced by other flavor components.

Key Parameters

- **Alcohol content:** ≤ 0.5% ABV.
- **Original extract (°Plato):** No universal range established.
- **Bitterness (IBU):** No universal range established.
- **Color (EBC):** No universal range established.

These characteristics are assessed according to the declared base beer style and flavoring ingredients.

Undesirable Characteristics

Unbalanced flavoring, unpleasant artificial notes, excessive sweetness or acidity, inappropriate aftertaste, oxidation, and processing defects.

Entry Requirements

Entrants must declare the base beer style, actual alcohol content, and the nature of the added flavoring ingredients.

Radlers and beverages produced by mixing beer with lemonade, soda, or another non-alcoholic beverage are not eligible.

1.3 Low-Alcohol Beer – Unflavored

Alcohol content: > 0.5% to ≤ 2.5% ABV

Overall Impression

A beer with reduced alcohol content that retains the recognizable characteristics of its declared beer style. It may be produced using different brewing and fermentation methods and may represent various lager, ale, wheat beer, or other beer styles.

Appearance

Color, clarity, and foam should correspond to the declared beer style.

Aroma

A clean aroma appropriate to the declared style, reflecting the characteristics of malt, hops, and fermentation. Aroma intensity may vary according to the declared style and the beer's reduced alcohol content.

Flavor

A balanced combination of malt character, bitterness, and any expected hop or fermentation-derived flavors. Reduced alcohol content should not result in excessive sweetness, an empty flavor profile, or pronounced imbalance.

Mouthfeel

Generally light to medium body, depending on the declared style. Carbonation and texture should support the beer's balance and drinkability.

Key Parameters

- **Alcohol content:** > 0.5% to ≤ 2.5% ABV.
- **Original extract (°Plato):** Assessed in relation to the declared beer style.
- **Bitterness (IBU):** According to the declared beer style.
- **Color (EBC):** According to the declared beer style.

The reduced alcohol content is taken into account when assessing the beer's overall sensory characteristics.

Undesirable Characteristics

Pronounced wort-like flavors, excessive residual sweetness, watery mouthfeel, harsh or unbalanced bitterness, oxidation, and fermentation or processing defects.

Entry Requirements

Entrants must declare the beer style and actual alcohol content.

1.4 Low-Alcohol Beer – Flavored

Alcohol content: > 0.5% to ≤ 2.5% ABV

Overall Impression

A low-alcohol beer containing added flavoring or aromatic ingredients, including fruit, herbs, spices, or combinations thereof. The product must retain a recognizable beer character while integrating the added ingredients into a balanced sensory profile.

Appearance

Color, clarity, and foam should be consistent with the base beer and the declared flavoring ingredients.

Aroma

A harmonious combination of the underlying beer character and the added aromatic ingredients. The intensity of the flavoring may vary, but the overall aroma should remain balanced and pleasant.

Flavor

A balanced relationship between malt character, bitterness, sweetness, acidity, and the declared flavoring ingredients. The product should demonstrate harmony, appropriate flavor intensity, and good drinkability.

Mouthfeel

Body, carbonation, and texture should be appropriate for the intended character of the product. Higher sweetness or acidity may be acceptable when balanced and consistent with the declared ingredients.

Key Parameters

- **Alcohol content:** > 0.5% to ≤ 2.5% ABV.
- **Original extract (°Plato):** No universal range established.
- **Bitterness (IBU):** No universal range established.
- **Color (EBC):** No universal range established.

These characteristics are assessed according to the declared base beer style and flavoring ingredients.

Undesirable Characteristics

Unbalanced flavoring, artificial or unpleasant aromas, excessive sweetness or acidity, inappropriate aftertaste, oxidation, and fermentation or processing defects.

Entry Requirements

Entrants must declare the base beer style, actual alcohol content, and the nature of the added flavoring ingredients.

Radlers and beverages produced by mixing beer with lemonade, soda, or another non-alcoholic beverage are not eligible.

Common Judging Principles

The following principles apply to all four categories.

Evaluation According to the Declared Beer Style

Each beer is evaluated according to the sensory characteristics of its declared beer style, taking into account its reduced alcohol content. Different beer styles may exhibit significantly different sensory profiles.

Consideration of Reduced Alcohol Content

Lower alcohol content is not, in itself, a sensory defect. Evaluation focuses on the beer's quality, balance, harmony, and overall character.

Evaluation of Flavored Beers

Flavored beers must retain a recognizable beer character. Added flavoring and aromatic ingredients should be harmoniously integrated into the finished product. Greater flavor intensity does not automatically indicate higher sensory quality.

Correct Category Classification

The entrant is responsible for selecting the appropriate competition category and providing accurate information about the beer. The organizer may recommend a more appropriate category if an entry is clearly misclassified. Any reclassification must be agreed with the entrant before sensory evaluation begins.

Alcohol Content Limits

A beer containing exactly 0.5% ABV belongs in a non-alcoholic beer category. A beer containing more than 0.5% ABV and no more than 2.5% ABV belongs in a low-alcohol beer category.

Source and Classification

These four categories are defined by the Czech Brew Star 2027 competition-specific style specifications, established by the organizer, Beer Academy s.r.o.

They are not independent beer styles defined in the BJCP Beer Style Guidelines 2021.

Their sensory evaluation follows the general principles of beer judging while taking into account the declared base beer style, reduced alcohol content, and, where applicable, the characteristics of added flavoring ingredients.

2. CZECH PALE LAGERS

This section defines the competition-specific style specifications for Czech pale bottom-fermented beers, classified according to their original extract (Original Gravity, expressed in degrees Plato).

The sensory characteristics are based on **BJCP Beer Style Guidelines 2021 – 3A Czech Pale Lager and 3B Czech Premium Pale Lager**. The division into three competition categories and the mandatory original extract ranges are established by the organizer of Czech Brew Star 2027.

Czech pale lagers are characterized by a harmonious combination of malt character, hop bitterness, and drinkability. Malt flavors may resemble fresh bread or baked goods, while hop character is typically herbal, spicy, or floral. Bitterness may be pronounced but should remain smooth and refined, without unpleasant harshness.

2.1 Czech Pale Draft Beer

Original extract: 9.0–10.9 °Plato

Style reference: BJCP 2021 – 3A Czech Pale Lager

Overall Impression

A pale, bottom-fermented Czech beer with a lighter body, lower alcohol content, characteristic malt flavor, pleasant hop bitterness, and high drinkability.

Compared with stronger Czech pale lagers, it is generally lighter, more refreshing, and less intense, while retaining a recognizable Czech malt and hop character.

Appearance

Pale yellow to deep golden color. Generally clear to brilliant, with a rich, fine-textured, persistent white head.

Aroma

Low to moderate malt aroma, often reminiscent of fresh bread or grain. Hop aroma may be herbal, spicy, or floral.

Very low fruity esters or trace amounts of diacetyl are acceptable, provided they do not disturb the overall balance.

Flavor

Light to moderately intense malt flavor accompanied by pleasant hop bitterness. Bitterness may be noticeable but must not be harsh or astringent.

The finish is refreshing, moderately persistent, and supports good drinkability. The balance may lean slightly toward either malt or hops.

Mouthfeel

Light to medium body, appropriate carbonation, and a smooth texture. The beer should not appear watery or excessively heavy.

Key Parameters

- **Original extract:** 9.0–10.9 °Plato – mandatory competition limit.
- **Alcohol content:** Indicative, depending on the degree of attenuation.
- **Bitterness:** BJCP 3A specifies 20–35 IBU as a guideline.
- **Color:** Approximately 6–12 EBC, based on BJCP 3A.

Undesirable Characteristics

Pronounced buttery flavor or aroma, excessive sweetness, watery mouthfeel, harsh or astringent bitterness, oxidation, pronounced sulfur notes, and other brewing or processing defects.

Entry Requirements

Entrants must declare the actual original extract (°Plato).

2.2 Czech Pale Lager

Original extract: 11.0–11.9 °Plato

Style reference: BJCP 2021 – 3B Czech Premium Pale Lager

Overall Impression

A traditional Czech pale lager with a balanced malt and hop character, medium body, pleasant bitterness, and good drinkability.

Compared with Czech pale draft beer, it generally has a fuller body, a more pronounced malt foundation, and a longer finish. The overall character should be harmonious, clean, and refreshing.

Appearance

Yellow to deep golden color. Generally clear to brilliant, with a dense, creamy, persistent white head.

Aroma

Moderately intense malt aroma with notes of fresh bread, grain, or bread crumb. Hop aroma may be herbal, spicy, or floral.

Low fruity esters or very low diacetyl are acceptable, provided they remain in harmony with the other sensory characteristics.

Flavor

A balanced, moderately intense malt flavor complemented by noticeable hop bitterness.

The malt character may be fuller and slightly sweet, while the bitterness should provide a pleasant balance. The finish is medium to moderately long, smooth, and supports drinkability.

Mouthfeel

Medium body, smooth to slightly creamy texture, and appropriate carbonation. The beer should feel full but not heavy or cloying.

Key Parameters

- **Original extract:** 11.0–11.9 °Plato – mandatory competition limit.
- **Alcohol content:** Indicative, depending on the degree of attenuation.
- **Bitterness:** BJCP 3B specifies 30–45 IBU as a guideline.
- **Color:** Approximately 7–12 EBC, based on BJCP 3B.

Undesirable Characteristics

Pronounced diacetyl, excessive residual sweetness, unbalanced or harsh bitterness, oxidation, pronounced astringency, and other brewing or processing defects.

Entry Requirements

Entrants must declare the actual original extract (°Plato).

2.3 Czech Premium Pale Lager

Original extract: 12.0–12.9 °Plato

Style reference: BJCP 2021 – 3B Czech Premium Pale Lager

Overall Impression

A fuller-bodied Czech pale lager with a richer malt character, pronounced yet refined hop bitterness, and a longer finish.

The style is characterized by a harmonious combination of malt richness, hop aroma, and bitterness. The beer should exhibit a pronounced, complex, yet highly drinkable character.

Appearance

Yellow to deep golden color. Generally clear to brilliant, with a dense, creamy, long-lasting white head.

Aroma

Moderate to moderately pronounced malt aroma, often featuring notes of fresh bread, bread crumb, or subtle malt sweetness.

Hop aroma may be moderate to moderately pronounced, typically herbal, spicy, or floral.

Very low fruity esters or low diacetyl may be acceptable, provided they do not become intrusive.

Flavor

Rich and complex malt flavor complemented by pronounced yet smooth and rounded hop bitterness.

Malt notes may resemble fresh bread, bread crumb, or a subtle caramel-like character. Bitterness is noticeable but must not be harsh or astringent.

The finish is long and harmonious, with a balance that may lean slightly toward either malt or hops.

Mouthfeel

Medium to medium-full body, smooth to slightly creamy texture, and appropriate carbonation. The beer should feel full and rich without becoming heavy or excessively sweet.

Key Parameters

- **Original extract:** 12.0–12.9 °Plato – mandatory competition limit.
- **Alcohol content:** Indicative, depending on the degree of attenuation.
- **Bitterness:** BJCP 3B specifies 30–45 IBU as a guideline.
- **Color:** Approximately 7–12 EBC, based on BJCP 3B.

Undesirable Characteristics

Pronounced diacetyl, excessive sweetness, harsh or astringent bitterness, an unbalanced flavor profile, oxidation, and other brewing or processing defects.

Entry Requirements

Entrants must declare the actual original extract (°Plato).

Source and Classification

These three categories represent Czech Brew Star 2027 competition-specific style specifications, established by the organizer, Beer Academy s.r.o., based on the BJCP Beer Style Guidelines 2021.

The sensory characteristics are primarily derived from the following BJCP styles:

- **BJCP 3A – Czech Pale Lager**
- **BJCP 3B – Czech Premium Pale Lager**

2.4 Czech Strong Pale Lager

Original extract: > 13.0 °Plato

Style reference: BJCP 2021 – 3B Czech Premium Pale Lager (adapted for higher original extract)

Overall Impression

A strong, pale, bottom-fermented Czech lager with a rich malt character, pronounced yet refined hop bitterness, and a full, harmonious flavor profile.

Compared with Czech Premium Pale Lager, this category generally exhibits greater malt intensity, fuller body, and potentially higher alcohol content. Despite its strength, the beer should retain the characteristic balance, smoothness, and drinkability of Czech pale lagers.

Appearance

Medium yellow to deep golden color, potentially extending to deeper gold in stronger examples. Generally clear to brilliant, with a dense, creamy, persistent white head.

Aroma

Moderate to pronounced malt aroma, typically featuring fresh bread, bread crust, and rich grain-like notes.

Hop aroma may range from low to moderately pronounced, with traditional herbal, spicy, or floral characteristics.

Very low fruity esters or low diacetyl may be acceptable if they remain well integrated. A subtle alcohol aroma may be present in stronger examples but should never be sharp or solvent-like.

Flavor

Rich, complex malt flavor with pronounced bread-like and grain-derived characteristics, complemented by a noticeable, smooth, and rounded hop bitterness.

The balance may lean toward malt richness or hop bitterness, but neither should become excessively dominant. A slightly higher residual sweetness is acceptable when balanced by bitterness and appropriate attenuation.

The finish is medium-long to long, harmonious, and may exhibit a subtle warming alcohol character in stronger examples.

Mouthfeel

Medium to full body, smooth to moderately creamy texture, and moderate carbonation. A gentle alcohol warmth may be acceptable, but excessive heaviness, cloying sweetness, or alcoholic harshness is undesirable.

Key Parameters

- **Original extract:** > 13.0 °Plato – mandatory competition limit.
- **Alcohol content:** Dependent on original extract and attenuation; no separate mandatory range established.
- **Bitterness:** No independent mandatory IBU range; evaluated according to the strength, balance, and Czech lager character.
- **Color:** Pale to deep golden, consistent with the declared style.

Undesirable Characteristics

Pronounced diacetyl, excessive residual sweetness, harsh or astringent bitterness, solvent-like alcohol, pronounced oxidation, inappropriate roasted character, and fermentation or processing defects.

Entry Requirements

Entrants must declare the actual original extract (°Plato).

2.5 Czech Amber Lager

Original extract: 10.0–15.9 °Plato

Style reference: BJCP 2021 – 3C Czech Amber Lager

Overall Impression

An amber-colored, bottom-fermented Czech lager characterized by a rich and complex malt profile, balanced by a variable degree of hop bitterness and aroma.

The malt character may range from bread-like and toasted to mildly caramel-like. Depending on the interpretation, the overall balance may be malt-forward or more evenly balanced between malt and hops.

The beer should remain smooth, harmonious, and drinkable, with sensory intensity appropriate to its original extract.

Appearance

Amber to copper color, potentially showing reddish or copper highlights. Generally clear to brilliant, with a dense, persistent off-white head.

Aroma

Moderate to pronounced malt aroma, typically featuring bread crust, toasted bread, biscuit-like notes, or subtle caramel.

Hop aroma may range from absent to moderately pronounced, with herbal, spicy, or floral characteristics.

Low fruity esters or low diacetyl may be acceptable, provided they do not dominate the overall aroma.

Flavor

Complex malt flavor of moderate to moderately high intensity, with bread-like, toasted, and potentially caramel-like characteristics.

Hop bitterness may range from moderate to pronounced, depending on the intended balance. Hop flavor may be herbal, spicy, or floral.

The finish may be moderately dry or slightly sweet, but should remain harmonious and avoid excessive heaviness or cloying sweetness.

Mouthfeel

Medium to medium-full body, smooth texture, and moderate carbonation. The beer may exhibit a slightly creamy character, particularly in malt-rich examples.

Key Parameters

- **Original extract:** 10.0–15.9 °Plato – mandatory competition limit.
- **Alcohol content:** Dependent on original extract and attenuation.
- **Bitterness:** BJCP 3C specifies 20–35 IBU as a guideline.
- **Color:** Approximately 20–32 EBC, based on BJCP 3C.

The sensory intensity and body should be assessed in relation to the beer's original extract.

Undesirable Characteristics

Excessive caramel sweetness, harsh or astringent bitterness, pronounced diacetyl, inappropriate roasted or burnt flavors, oxidation, and fermentation or processing defects.

Entry Requirements

Entrants must declare the actual original extract (°Plato).

2.6 Czech Dark Lager

Original extract: 10.0–15.9 °Plato

Style reference: BJCP 2021 – 3D Czech Dark Lager

Overall Impression

A dark, bottom-fermented Czech lager with a rich and complex malt character, smooth texture, and balanced bitterness.

The flavor profile may include bread crust, caramel, toasted malt, nuts, chocolate, coffee, or dark fruit, depending on the malt composition and brewing process.

Despite its dark color and malt richness, the beer should remain harmonious, smooth, and drinkable, without excessive roasted bitterness or harshness.

Appearance

Dark copper to very dark brown or nearly black color, often with reddish or garnet highlights.

Generally clear when viewed through a thin sample, with a dense, persistent head ranging from off-white to light tan.

Aroma

Moderate to pronounced malt aroma with possible notes of bread crust, toast, caramel, nuts, chocolate, coffee, or dark fruit.

Roasted malt character may be present but should not dominate the overall aroma.

Low to moderate herbal or spicy hop aroma is acceptable. Low fruity esters or low diacetyl may be present when harmoniously integrated.

Flavor

Rich and complex malt flavor, typically featuring bread-like, toasted, caramel-like, nutty, chocolate, or subtle coffee characteristics.

Residual malt sweetness may range from low to moderate. Hop bitterness should be perceptible and provide balance without becoming harsh.

The balance may range from malt-forward to relatively balanced, with some examples exhibiting a more pronounced hop character.

Roasted flavors should remain smooth and restrained, without burnt, acrid, or strongly astringent characteristics.

Mouthfeel

Medium to medium-full body, smooth to creamy texture, and low to moderate carbonation.

Stronger examples may exhibit subtle alcohol warmth, but should not become heavy, cloying, or alcoholic in character.

Key Parameters

- **Original extract:** 10.0–15.9 °Plato – mandatory competition limit.
- **Alcohol content:** Dependent on original extract and attenuation.
- **Bitterness:** BJCP 3D specifies 18–34 IBU as a guideline.
- **Color:** Approximately 34–69 EBC, based on BJCP 3D.

The overall sensory intensity should correspond to the beer's original extract and declared character.

Undesirable Characteristics

Harsh roasted bitterness, burnt or acrid flavors, excessive residual sweetness, pronounced diacetyl, strong astringency, oxidation, solvent-like alcohol, and fermentation or processing defects.

Entry Requirements

Entrants must declare the actual original extract (°Plato).

Source and Classification

These three categories represent Czech Brew Star 2027 competition-specific style specifications, established by the organizer, Beer Academy s.r.o., based on the BJCP Beer Style Guidelines 2021.

The sensory characteristics are primarily derived from the following BJCP styles:

- **BJCP 3B – Czech Premium Pale Lager** (adapted for Czech Strong Pale Lager)
- **BJCP 3C – Czech Amber Lager**
- **BJCP 3D – Czech Dark Lager**

3. WHEAT BEERS AND GERMAN LAGERS

This section defines the sensory characteristics of eight competition categories based on the BJCP Beer Style Guidelines 2021.

The specified ranges for alcohol content, bitterness, color, and original gravity represent typical values for the respective beer styles according to BJCP. Evaluation primarily focuses on sensory quality, characteristic style attributes, balance, and technical brewing quality.

3.1 Weissbier

Style Reference: BJCP 2021 – 10A Weissbier

Overall Impression

A pale, top-fermented German wheat beer with a distinctive fermentation-derived aroma reminiscent of banana and clove. Typically characterized by a light to medium body, relatively high carbonation, refreshing character, and excellent drinkability.

The malt character is delicate, predominantly wheat-like and grainy. Hop bitterness is low and should not interfere with the characteristic yeast-derived aroma.

Appearance

Pale straw to golden color. A noticeable haze caused by yeast and wheat proteins is typical, although filtered versions may be clear.

The head is very abundant, dense, white, and long-lasting.

Aroma

Moderate to pronounced banana and clove aromas produced by characteristic wheat beer yeast strains.

Subtle notes of vanilla, bread, or fresh grain may be present. Malt aroma is generally low to moderate.

Hop aroma is typically very low or absent.

Flavor

A balanced combination of delicate wheat maltiness and characteristic yeast-derived banana and clove notes.

Bitterness is low, and the flavor profile is light, refreshing, and harmonious. The finish is pleasant, without pronounced sweetness or bitterness.

Mouthfeel

Light to medium body, high carbonation, and a soft, fluffy texture. The beer has a refreshing character.

Key Parameters

- **Original Gravity:** Approximately 11.0–13.1 °Plato.
- **Alcohol Content:** 4.3–5.6% ABV.
- **Bitterness:** 8–15 IBU.
- **Color:** Approximately 4–12 EBC.

Undesirable Characteristics

Pronounced sourness, smoky notes, harsh phenolic character, excessive sweetness, pronounced hop bitterness, oxidation, and technical brewing defects.

Entry Requirements

Entrants may specify whether the beer should be gently mixed before serving to resuspend the yeast sediment.

3.2 Dunkles Weissbier

Style Reference: BJCP 2021 – 10B Dunkles Weissbier

Overall Impression

A darker German top-fermented wheat beer combining characteristic banana and clove fermentation notes with a richer malt profile.

Compared with pale Weissbier, it exhibits more pronounced bread-like, toasted, and potentially subtle caramel characteristics.

Appearance

Copper to dark brown color. Haze caused by yeast and wheat proteins is typical.

The head is abundant, dense, long-lasting, and ranges from creamy white to light beige.

Aroma

Moderate to pronounced malt aroma with notes of bread crust, toasted bread, grain, or subtle caramel.

Characteristic banana and clove fermentation notes are present but may be less pronounced than in pale Weissbier.

Hop aroma is very low or absent.

Flavor

A richer malt character featuring bread, toast, grain, and potentially subtle caramel notes.

Banana and clove flavors complement the malt profile, creating a harmonious overall impression. Bitterness is low, and the beer should not exhibit a pronounced roasted character.

Mouthfeel

Medium body, soft to creamy texture, and moderate to high carbonation. The beer feels fuller than pale Weissbier while maintaining good drinkability.

Key Parameters

- **Original Gravity:** Approximately 11.0–14.0 °Plato.
- **Alcohol Content:** 4.3–5.6% ABV.
- **Bitterness:** 10–18 IBU.
- **Color:** Approximately 28–45 EBC.

Undesirable Characteristics

Pronounced roasted or burnt notes, excessive sweetness, harsh phenolic character, pronounced sourness, smoky aroma, oxidation, and technical brewing defects.

Entry Requirements

Entrants may specify whether the beer should be gently mixed before serving to resuspend the yeast sediment.

3.3 Weizenbock

Style Reference: BJCP 2021 – 10C Weizenbock

Overall Impression

A strong German wheat beer combining the characteristic fermentation profile of Weissbier with rich malt flavor, increased body, and the higher alcohol content typical of strong Bock beers.

The style includes both pale and dark versions. It is characterized by a complex interaction of malt, yeast-derived, and potentially subtle alcoholic notes.

Appearance

Pale versions range from golden to amber, while dark versions range from dark amber to dark brown with ruby highlights.

The beer may be hazy. A very abundant, dense, and long-lasting head is typical.

Aroma

Pronounced malt aroma with notes of bread, grain, toast, or caramel, particularly in darker versions.

Characteristic banana and clove fermentation notes are present, potentially accompanied by subtle vanilla or fruity notes.

Stronger examples may exhibit a gentle alcohol aroma, which must not be harsh.

Flavor

Rich and complex malt flavor with pronounced wheat, bread-like, and potentially toasted characteristics.

Yeast-derived banana, clove, and possibly vanilla notes create a harmonious combination with the malt foundation.

Dark versions may exhibit caramel and dark fruit notes. Bitterness is low to moderately low.

Mouthfeel

Medium-full to full body, smooth to creamy texture, and moderate to high carbonation.

A gentle warming alcohol sensation is acceptable but must not be harsh or intrusive.

Key Parameters

- **Original Gravity:** Approximately 15.7–21.5 °Plato.
- **Alcohol Content:** 6.5–9.0% ABV.
- **Bitterness:** 15–30 IBU.
- **Color:** Approximately 12–49 EBC, depending on the pale or dark version.

Undesirable Characteristics

Harsh alcohol character, pronounced sourness, smoky notes, excessive sweetness, harsh phenolic character, significant oxidation defects, and technical brewing defects.

Entry Requirements

Entrants must specify whether the beer is a pale or dark version of Weizenbock.

3.4 Munich Helles

Style Reference: BJCP 2021 – 4A Munich Helles

Overall Impression

A pale German bottom-fermented lager with a delicate, distinctly malt-forward character, low to moderately low bitterness, and a clean fermentation profile.

A harmonious, smooth flavor with pleasant malt richness and a softly dry finish is typical.

Appearance

Pale yellow to pale golden color. The beer is clear, with an abundant, creamy, persistent white head.

Aroma

Moderate malt aroma featuring delicate grainy, malty-sweet, or bread-like notes.

Hop aroma is low to moderately low, generally herbal, spicy, or floral.

The fermentation profile is clean.

Flavor

Pleasant malt flavor with delicate grainy and bread-like characteristics. Bitterness is low to moderately low and supports the overall balance.

Malt character dominates, but the beer should not be sweet or cloying. The finish is smooth, softly dry, and refreshing.

Mouthfeel

Medium body, moderate carbonation, and smooth texture. The beer should feel soft and well-lagered.

Key Parameters

- **Original Gravity:** Approximately 11.0–11.9 °Plato.
- **Alcohol Content:** 4.7–5.4% ABV.
- **Bitterness:** 16–22 IBU.
- **Color:** Approximately 6–10 EBC.

Undesirable Characteristics

Pronounced hop bitterness, excessive sweetness, caramel or roasted notes, pronounced fruity esters, diacetyl, oxidation, and technical brewing defects.

Entry Requirements

No special requirements beyond the general competition rules.

3.5 Festbier

Style Reference: BJCP 2021 – 4B Festbier

Overall Impression

A stronger pale German lager with a richer malt character, clean fermentation profile, and excellent drinkability.

The style is characteristic of modern Munich festival beers. Compared with Munich Helles, it exhibits greater body and more intense malt flavor without becoming heavy.

Appearance

Deep yellow to golden color, without pronounced amber hues. The beer is clear to brilliant, with an abundant, persistent white to off-white head.

Aroma

Moderate malt aroma with notes of bread dough, fresh bread, and subtle malt sweetness.

Hop aroma is low to moderately low, herbal, floral, or spicy.

The fermentation profile is clean.

Flavor

Moderate to moderately pronounced malt flavor featuring bread, dough, and lightly toasted malt notes.

Bitterness is moderately low to medium and supports the malt balance. The finish is clean, well-attenuated, and refreshing.

The beer should not exhibit pronounced caramel or strongly toasted notes.

Mouthfeel

Medium body, smooth to slightly creamy texture, and moderate carbonation. The higher alcohol content should not compromise drinkability.

Key Parameters

- **Original Gravity:** Approximately 13.3–14.0 °Plato.
- **Alcohol Content:** 5.8–6.3% ABV.
- **Bitterness:** 18–25 IBU.
- **Color:** Approximately 8–12 EBC.

Undesirable Characteristics

Excessive sweetness, pronounced caramel character, strong roasted or toasted notes, harsh bitterness, diacetyl, pronounced esters, and oxidation.

Entry Requirements

No special requirements beyond the general competition rules.

3.6 Helles Bock

Style Reference: BJCP 2021 – 4C Helles Bock

Overall Impression

A strong, pale German bottom-fermented lager with a pronounced malt character, higher alcohol content, and a clean, well-attenuated flavor profile.

Compared with Munich Helles and Festbier, it exhibits greater malt intensity and body. Hop bitterness is generally more noticeable than in darker Bock styles.

Appearance

Deep golden to light amber color. The beer is clear to brilliant, with an abundant, creamy, persistent white head.

Aroma

Moderate to pronounced malt aroma featuring grain, bread, dough, and lightly toasted malt notes.

Low herbal, spicy, or floral hop aroma is acceptable.

A subtle alcohol aroma may be present but must not be harsh.

Flavor

Rich malt flavor with bread-like, grainy, and lightly toasted characteristics.

Bitterness is moderate and balances the pronounced malt foundation. The beer is well-attenuated, with a moderately dry finish.

Hop flavor may be low to moderate, generally herbal, spicy, or floral.

Mouthfeel

Medium body, moderate to moderately high carbonation, and smooth texture. A gentle warming alcohol sensation is acceptable.

The beer should not feel cloying or excessively heavy.

Key Parameters

- **Original Gravity:** Approximately 15.7–17.5 °Plato.
- **Alcohol Content:** 6.3–7.4% ABV.
- **Bitterness:** 23–35 IBU.
- **Color:** Approximately 12–18 EBC.

Undesirable Characteristics

Harsh alcohol character, excessive sweetness, pronounced caramel or roasted notes, harsh bitterness, diacetyl, pronounced fruity esters, and oxidation.

Entry Requirements

No special requirements beyond the general competition rules.

3.7 German Pils

Style Reference: BJCP 2021 – 5D German Pils

Overall Impression

A pale, highly attenuated German lager with a clean flavor profile, noticeable hop bitterness, and a refreshing dry finish.

Compared with Czech pale lagers, it is generally drier, lighter, and characterized by a more sharply defined yet clean hop profile.

Appearance

Pale yellow to golden color. The beer is brilliantly clear, with an abundant, persistent white head.

Aroma

Moderate to moderately pronounced hop aroma, typically floral, spicy, or herbal.

Malt aroma is low to moderate, featuring delicate grainy, bread-like, or slightly honey-like notes.

The fermentation profile is clean.

Flavor

Clean, crisp, and highly attenuated flavor with an emphasis on hop bitterness.

The malt character is delicate, grainy to slightly bread-like, providing a foundation for the more pronounced hop characteristics.

Bitterness is moderate to high, clean, and may persist into a long, dry finish. It must not be harsh or astringent.

Mouthfeel

Light to medium body, moderate to high carbonation, and a crisp, dry finish.

The beer should feel clean, light, and refreshing.

Key Parameters

- **Original Gravity:** Approximately 11.0–12.4 °Plato.
- **Alcohol Content:** 4.4–5.2% ABV.
- **Bitterness:** 22–40 IBU.
- **Color:** Approximately 4–8 EBC.

Undesirable Characteristics

Excessive sweetness, caramel character, diacetyl, pronounced fruity esters, harsh or astringent bitterness, oxidation, and technical brewing defects.

Entry Requirements

No special requirements beyond the general competition rules.

3.8 Vienna Lager

Style Reference: BJCP 2021 – 7A Vienna Lager

Overall Impression

An amber-colored German-Austrian bottom-fermented lager with an elegant malt character, delicate toasted notes, and balanced hop bitterness.

A clean, smooth flavor with pleasant malt complexity, good attenuation, and a refreshing finish is typical.

Appearance

Light amber to copper color, generally with reddish highlights.

The beer is clear to brilliant, with an abundant, persistent off-white head.

Aroma

Moderate malt aroma featuring toasted bread, bread crust, and delicate malt sweetness.

Hop aroma may be low to very low, generally floral or spicy.

The fermentation profile is clean, without pronounced fruity esters.

Flavor

Delicate to moderately intense malt flavor with characteristic toasted and bread-like notes.

Bitterness is moderately low to medium, creating a pleasant balance with the malt foundation.

The finish is clean, moderately dry, and refreshing. The beer should not be excessively sweet or caramel-like.

Mouthfeel

Medium-light to medium body, smooth texture, and moderate carbonation.

The beer should feel elegant, balanced, and highly drinkable.

Key Parameters

- **Original Gravity:** Approximately 11.4–13.1 °Plato.
- **Alcohol Content:** 4.7–5.5% ABV.
- **Bitterness:** 18–30 IBU.
- **Color:** Approximately 18–30 EBC.

Undesirable Characteristics

Pronounced caramel sweetness, roasted or burnt notes, excessive bitterness, pronounced fruity esters, diacetyl, oxidation, and technical brewing defects.

Entry Requirements

No special requirements beyond the general competition rules.

Source and Classification

These eight competition categories are based on the BJCP Beer Style Guidelines 2021, which the organizer, Beer Academy s.r.o., uses as the technical reference for sensory evaluation at Czech Brew Star 2027.

The sensory characteristics are derived from the following BJCP styles:

- **BJCP 10A – Weissbier**
- **BJCP 10B – Dunkles Weissbier**
- **BJCP 10C – Weizenbock**
- **BJCP 4A – Munich Helles**
- **BJCP 4B – Festbier**
- **BJCP 4C – Helles Bock**
- **BJCP 5D – German Pils**
- **BJCP 7A – Vienna Lager**

4. PALE ALES AND IPAs

This section defines the sensory characteristics of the competition categories Blonde Ale, American Pale Ale, British Golden Ale, and the various IPA styles, based on the BJCP Beer Style Guidelines 2021.

The analytical parameters provided represent indicative ranges for the respective BJCP styles. Evaluation primarily focuses on appropriate style characteristics, sensory quality, balance, and the absence of technical brewing defects.

4.1 Blonde Ale

Style Reference: BJCP 2021 – 18A Blonde Ale

Overall Impression

A pale, easy-drinking American-style beer with a delicate malt character, low to moderate bitterness, and a clean, harmonious flavor profile.

The style is characterized by its approachable, refreshing nature and the absence of strongly dominant sensory characteristics. Malt, hops, and any subtle fruity notes should form a balanced whole.

Appearance

Pale yellow to deep golden color. Generally clear to brilliant, with a white to off-white head of moderate persistence.

Aroma

Low to moderate malt aroma with grainy, lightly bready, or subtle caramel notes.

Hop aroma may be low to moderate, featuring floral, citrus, fruity, or spicy characteristics. Delicate fruity esters are acceptable.

Flavor

Delicate malt flavor with low to moderate hop bitterness. The overall balance may lean slightly toward malt or hops, but neither should be strongly dominant.

The finish is clean, pleasant, and refreshing.

Mouthfeel

Medium-light to medium body, smooth texture, and moderate to moderately high carbonation.

Key Parameters

- **Original Gravity:** Approximately 9.7–12.4 °Plato.
- **Alcohol Content:** 3.8–5.5% ABV.
- **Bitterness:** 15–28 IBU.
- **Color:** Approximately 6–12 EBC.

Undesirable Characteristics

Pronounced bitterness, excessive sweetness, strong caramel or roasted notes, diacetyl, pronounced fermentation defects, oxidation, and astringency.

Entry Requirements

No special requirements beyond the general competition rules.

4.2 American Pale Ale

Style Reference: BJCP 2021 – 18B American Pale Ale

Overall Impression

A pale American top-fermented beer with a pronounced hop character, moderate bitterness, and a supporting malt foundation.

The style typically features American, New Zealand, or other modern hop varieties that may contribute citrus, tropical, resinous, floral, or fruity characteristics.

Appearance

Golden to light amber color. Generally clear, although slight haze is acceptable. The head is white to off-white, with good retention.

Aroma

Moderate to pronounced hop aroma featuring citrus, tropical fruit, pine, resin, flowers, or stone fruit.

Malt aroma is low to moderate, generally grainy, bready, or lightly caramel-like.

Flavor

Pronounced hop flavor accompanied by moderate to moderately high bitterness. The malt foundation provides sufficient balance without overwhelming the hop character.

The finish is medium-dry to dry, with a pleasant lingering hop expression.

Mouthfeel

Medium-light to medium body, moderate to moderately high carbonation, and smooth texture.

Key Parameters

- **Original Gravity:** Approximately 11.4–14.3 °Plato.
- **Alcohol Content:** 4.5–6.2% ABV.
- **Bitterness:** 30–50 IBU.
- **Color:** Approximately 10–20 EBC.

Undesirable Characteristics

Harsh or astringent bitterness, excessive grassy or vegetal notes inappropriate for the style, pronounced sweetness, diacetyl, oxidation, and technical brewing defects.

Entry Requirements

No special requirements beyond the general competition rules.

4.3 British Golden Ale

Style Reference: BJCP 2021 – 12A British Golden Ale

Overall Impression

A pale British top-fermented beer with a refreshing character, pronounced hop expression, and excellent drinkability.

Compared with Blonde Ale, it is generally more hop-forward and drier. The hop profile may feature traditional British or modern varieties.

Appearance

Straw yellow to golden color. Good to brilliant clarity, with a low to moderate white head.

Aroma

Moderately low to moderately pronounced hop aroma, which may be floral, herbal, earthy, or citrusy.

Malt aroma is low, lightly bready, and without pronounced caramel character. Low fruity notes are acceptable.

Flavor

Hop-forward flavor with moderate to pronounced bitterness. The malt character is delicate and provides a supporting foundation.

The finish is dry to medium-dry, refreshing, and highly drinkable.

Mouthfeel

Light to medium body, appropriate carbonation, and a refreshing character.

Key Parameters

- **Original Gravity:** Approximately 9.7–12.4 °Plato.
- **Alcohol Content:** 3.8–5.0% ABV.
- **Bitterness:** 20–45 IBU.
- **Color:** Approximately 4–10 EBC.

Undesirable Characteristics

Pronounced caramel character, excessive sweetness, harsh bitterness, strong fermentation-derived esters, oxidation, and technical brewing defects.

Entry Requirements

No special requirements beyond the general competition rules.

4.4 American IPA

Style Reference: BJCP 2021 – 21A American IPA

Overall Impression

A distinctly hop-forward American top-fermented beer with intense hop aroma, pronounced bitterness, a clean fermentation profile, and a relatively dry finish.

The malt foundation plays a supporting role, allowing a broad spectrum of hop characteristics to dominate.

Appearance

Golden to light amber color, potentially with reddish highlights. Generally clear, although slight haze is acceptable.

The head is white to off-white, with good retention.

Aroma

Pronounced to very intense hop aroma featuring citrus, tropical fruit, pine, resin, flowers, spices, stone fruit, or berries.

Malt aroma is low to moderately low. The fermentation profile is predominantly clean.

Flavor

Pronounced to very intense hop flavor with medium-high to high bitterness.

Malt character is low to moderately low and may include subtle grainy, bready, or caramel notes.

The finish is medium-dry to dry, with lingering hop flavor and bitterness.

Mouthfeel

Medium-light to medium body, moderate to moderately high carbonation. A gentle warming alcohol sensation is acceptable.

Key Parameters

- **Original Gravity:** Approximately 13.8–17.1 °Plato.
- **Alcohol Content:** 5.5–7.5% ABV.
- **Bitterness:** 40–70 IBU.
- **Color:** Approximately 12–28 EBC.

Undesirable Characteristics

Harsh or astringent bitterness, pronounced residual sweetness, diacetyl, oxidation, unpleasant vegetal notes, and alcoholic harshness.

Entry Requirements

No special requirements beyond the general competition rules.

4.5 Specialty IPA

Style Reference: BJCP 2021 – 21B Specialty IPA

Overall Impression

Specialty IPA represents a group of specific IPA variations that retain a pronounced hop character while exhibiting additional distinctive characteristics derived from ingredients, yeast strains, or brewing techniques.

It is not a single, sensorially uniform beer style. Individual variations are evaluated according to their declared subtype and expected characteristics.

Appearance

Color and clarity vary according to the specific subtype, ranging from pale golden to black. The head should be appropriate for the declared subtype and exhibit good retention.

Aroma

Hop aroma is generally moderate to intense, complemented by characteristics specific to the individual variations, such as Belgian fermentation notes, rye-derived spiciness, or dark malt character.

Flavor

Pronounced hop character and appropriate bitterness must form a harmonious combination with the distinctive features of the declared subtype.

No additional stylistic characteristic should excessively disrupt the beer's overall balance.

Mouthfeel

Body, carbonation, and texture should correspond to the declared subtype and beer strength. Harshness, pronounced astringency, and excessive alcoholic warmth are undesirable.

Specialty IPA Subtypes

4.5.1 Belgian IPA

An IPA combining pronounced hopping with a characteristic Belgian fermentation profile. Typical features include fruity esters, spicy phenols, high attenuation, and a dry finish.

Hop and yeast-derived characteristics must remain harmonious.

4.5.2 Black IPA

A dark brown to black IPA with a pronounced hop character and restrained, supporting dark malt characteristics.

Subtle chocolate, coffee, or toasted notes are acceptable. Pronounced burnt flavors or harsh roasted bitterness are undesirable.

4.5.3 Brown IPA

A brown IPA combining pronounced hop aroma and bitterness with a richer malt character.

Caramel, chocolate, nutty, or toasted notes may be present. The malt foundation must not suppress the characteristic IPA profile.

4.5.4 Red IPA

An amber to reddish-brown IPA with a pronounced hop character and a fuller malt profile.

Caramel and potentially subtle toasted notes complement the pronounced hop aroma and bitterness.

4.5.5 Rye IPA

An IPA featuring a characteristic proportion of rye malt, contributing spicy, grainy, and potentially subtle peppery notes.

The rye character must be recognizable without overwhelming the hop aroma and flavor.

4.5.6 White IPA

A pale IPA combining pronounced hopping with characteristics of Belgian wheat beer.

Typical features include citrus and spicy notes, potentially accompanied by subtle coriander and orange peel characteristics. The beer may be hazy.

4.5.7 Brut IPA

A highly attenuated IPA with an exceptionally dry finish, lighter body, and pronounced hop aroma.

The style is characterized by high drinkability relative to its alcohol content, minimal residual sweetness, and a clean flavor profile. Pronounced sweetness or harsh bitterness is undesirable.

Key Parameters

Analytical parameters vary according to the specific subtype.

Indicative alcohol strength classifications according to BJCP 21B:

- **Session:** 3.0–5.0% ABV.
- **Standard:** 5.0–7.5% ABV.
- **Double:** 7.5–10.0% ABV.

Bitterness, color, and original gravity are evaluated according to the declared subtype.

Undesirable Characteristics

Inconsistency with the declared subtype, harsh bitterness, excessive astringency, oxidation, pronounced technical brewing defects, and imbalance between hop character and additional stylistic characteristics.

Entry Requirements

Entrants must specify:

- The specific Specialty IPA subtype, or provide a description of another variation and its defining characteristics.
- Beer strength: Session, Standard, or Double.
- Any combination of multiple subtypes, such as Black Rye IPA.

If no strength is specified, Standard strength will be assumed.

Entrants may provide information about the hop varieties used if this is important for accurate sensory evaluation.

4.6 Hazy IPA (NEIPA)

Style Reference: BJCP 2021 – 21C Hazy IPA

Overall Impression

A heavily hopped American IPA characterized by intense fruity aroma, fuller and softer texture, pronounced haze, and lower perceived bitterness than traditional American IPA.

Hop character is dominant, but the overall flavor profile should be soft, juicy, and harmonious.

Appearance

Straw yellow to light amber color, often with an orange hue.

Pronounced haze to opacity is typical. However, the beer must not appear murky due to technical brewing defects or contain visible hop particles or yeast clumps.

The head is abundant, white, and persistent.

Aroma

Very intense hop aroma featuring tropical fruit, citrus, stone fruit, or other fruity characteristics.

Malt aroma is low to moderate, delicately grainy or bready.

The fermentation profile may be neutral to fruity and should harmoniously complement the hop aroma.

Flavor

Pronounced to very intense fruity hop flavor.

Perceived bitterness is low to moderately high, generally softer than in American IPA.

The malt foundation is supportive. The finish may range from softly sweet to medium-dry but must not be cloying.

Mouthfeel

Medium to medium-full body, soft, smooth to creamy texture, and moderate carbonation.

The beer should feel soft and juicy, without pronounced astringency or harshness.

Key Parameters

- **Original Gravity:** Approximately 14.7–20.4 °Plato.
- **Alcohol Content:** 6.0–9.0% ABV.
- **Bitterness:** 25–60 IBU.
- **Color:** Approximately 6–14 EBC.

Undesirable Characteristics

Harsh or astringent bitterness, unpleasant grassy notes, pronounced sourness, diacetyl, oxidation, excessive sweetness, and inappropriate haze resulting from brewing defects.

Entry Requirements

No special requirements beyond the general competition rules.

Beers with significant additions of fruit, lactose, vanilla, or other distinctive ingredients may require entry into the appropriate specialty category.

4.7 Double IPA

Style Reference: BJCP 2021 – 22A Double IPA

Overall Impression

A strong American IPA with very intense hop aroma and flavor, pronounced bitterness, higher alcohol content, and a relatively dry finish.

Despite its greater strength, the beer should maintain a clean fermentation profile, harmonious balance, and good drinkability.

Appearance

Golden to light amber color. Generally clear, although slight haze is acceptable.

The head is white to off-white, with good retention.

Aroma

Pronounced to very intense hop aroma featuring citrus, tropical fruit, pine, resin, flowers, stone fruit, or berries.

Malt aroma is supportive, low to moderate.

A subtle alcohol aroma is acceptable but must not be harsh.

Flavor

Very intense hop flavor and pronounced to high bitterness.

The malt character provides supporting balance but should not create pronounced residual sweetness.

The finish is dry to medium-dry, with a long-lasting hop expression.

Mouthfeel

Medium-light to medium body, moderate to moderately high carbonation, and smooth texture.

A gentle warming alcohol sensation is acceptable, while pronounced alcoholic harshness is undesirable.

Key Parameters

- **Original Gravity:** Approximately 15.7–21.5 °Plato.
- **Alcohol Content:** 7.5–10.0% ABV.
- **Bitterness:** 60–100 IBU.
- **Color:** Approximately 12–28 EBC.

Undesirable Characteristics

Harsh alcohol character, excessive residual sweetness, harsh or astringent bitterness, pronounced oxidation, diacetyl, and technical brewing defects.

Entry Requirements

No special requirements beyond the general competition rules.

Source and Classification

These competition categories represent the style specifications of Czech Brew Star 2027, established by the organizer, Beer Academy s.r.o., based on the BJCP Beer Style Guidelines 2021.

The sensory characteristics are primarily derived from the following BJCP styles:

- **BJCP 18A – Blonde Ale**
- **BJCP 18B – American Pale Ale**
- **BJCP 12A – British Golden Ale**
- **BJCP 21A – American IPA**
- **BJCP 21B – Specialty IPA**, including Belgian IPA, Black IPA, Brown IPA, Red IPA, Rye IPA, White IPA, and Brut IPA
- **BJCP 21C – Hazy IPA**
- **BJCP 22A – Double IPA**

5. STOUTS AND PORTERS

This section defines the sensory characteristics of eleven competition categories of Porter and Stout beers, based on the BJCP Beer Style Guidelines 2021.

The original gravity, alcohol content, bitterness, and color values provided represent indicative ranges for the respective BJCP styles. Evaluation primarily focuses on characteristic style expression, sensory quality, balance, and the absence of technical brewing defects.

5.1 English Porter

Style Reference: BJCP 2021 – 13C English Porter

Overall Impression

A dark British top-fermented beer with a moderately pronounced malt character, subtle roasted notes, and balanced bitterness.

Chocolate, caramel, biscuit, and lightly toasted notes are typical. Compared with stouts, the roasted character is generally softer and less pronounced.

Appearance

Medium brown to dark brown color, often with ruby highlights. The beer is generally clear, although clarity may be difficult to assess due to its dark color.

The head is off-white to light brown, with good retention.

Aroma

Moderate malt aroma with notes of chocolate, caramel, biscuits, nuts, or lightly roasted malt.

Low to moderate fruity esters are acceptable. Hop aroma is generally low.

Flavor

Balanced malt flavor with chocolate, caramel, and subtle roasted notes.

Bitterness is medium-low to medium and harmoniously complements the malt foundation. The finish may range from slightly malty to medium-dry.

Mouthfeel

Medium-light to medium body, smooth texture, and low to moderate carbonation.

Key Parameters

- **Original Gravity:** Approximately 10.0–12.9 °Plato.
- **Alcohol Content:** 4.0–5.4% ABV.
- **Bitterness:** 18–35 IBU.
- **Color:** Approximately 40–60 EBC.

Undesirable Characteristics

Pronounced burnt flavors, harsh roasted bitterness, excessive sweetness, significant astringency, oxidation, and technical brewing defects.

Entry Requirements

No special requirements beyond the general competition rules.

5.2 American Porter

Style Reference: BJCP 2021 – 20A American Porter

Overall Impression

A dark American top-fermented beer with a more pronounced roasted character, chocolate notes, and moderate to moderately high bitterness.

Compared with English Porter, it is generally more robust, more intensely roasted, and often more hop-forward.

Appearance

Medium brown to very dark brown color, sometimes approaching black, with possible ruby highlights.

The head is tan to light brown, with good retention.

Aroma

Moderate to pronounced roasted malt aroma with notes of chocolate, coffee, caramel, or toast.

Hop aroma may range from low to pronounced, featuring resinous, earthy, floral, or citrus characteristics.

Flavor

Pronounced roasted malt flavor with chocolate, coffee, and potentially caramel notes.

Bitterness is moderate to moderately high. Hop character may be noticeable but must remain in harmonious balance with the roasted malts.

The finish is medium-dry to dry.

Mouthfeel

Medium to medium-full body, smooth texture, and moderate carbonation.

Key Parameters

- **Original Gravity:** Approximately 12.4–17.1 °Plato.
- **Alcohol Content:** 4.8–6.5% ABV.
- **Bitterness:** 25–50 IBU.
- **Color:** Approximately 44–80 EBC.

Undesirable Characteristics

Sharp burnt or acrid notes, pronounced astringency, excessive bitterness, excessive sweetness, oxidation, and technical brewing defects.

Entry Requirements

No special requirements beyond the general competition rules.

5.3 Baltic Porter

Style Reference: BJCP 2021 – 9C Baltic Porter

Overall Impression

A strong dark porter with a rich malt character, smooth texture, and complex notes of dark fruit, chocolate, caramel, and delicately roasted malt.

The style may be produced using bottom-fermenting yeast or top-fermenting yeast at lower fermentation temperatures. A clean, mature, and harmonious character is typical.

Appearance

Dark reddish-brown to very dark brown color, sometimes nearly opaque, but not typically jet black.

The head is thick, tan, and persistent.

Aroma

Rich malt aroma with notes of caramel, toffee, nuts, chocolate, licorice, or dark dried fruit.

Plum, raisin, cherry, or blackcurrant notes may be present. The roasted character is gentle, without burnt notes.

Flavor

Complex malt flavor with notes of chocolate, caramel, dark fruit, nuts, and delicately roasted malts.

Bitterness is medium-low to medium and supports the malt balance.

The finish is smooth and long-lasting, with subtle roasted and potentially warming alcohol characteristics.

Mouthfeel

Medium-full to full body, smooth to velvety texture, and moderate carbonation.

Key Parameters

- **Original Gravity:** Approximately 14.7–21.5 °Plato.
- **Alcohol Content:** 6.5–9.5% ABV.
- **Bitterness:** 20–40 IBU.
- **Color:** Approximately 34–60 EBC.

Undesirable Characteristics

Pronounced burnt flavors, harsh roasted bitterness, excessive alcoholic harshness, sourness, significant astringency, and technical brewing defects.

Entry Requirements

No special requirements beyond the general competition rules.

5.4 Irish Stout

Style Reference: BJCP 2021 – 15B Irish Stout

Overall Impression

A dark Irish stout with a pronounced roasted character, dry finish, and good drinkability.

Coffee-like notes, a medium-light body, and noticeable dryness are typical. The style may also include fuller interpretations within the traditional Irish Stout range.

Appearance

Very dark brown to black color, often opaque.

The head is thick, creamy, tan to light brown, and long-lasting.

Aroma

Moderate roasted aroma reminiscent of coffee, roasted grain, or cocoa.

Hop aroma is low to absent. Subtle malt or grain notes are acceptable.

Flavor

Pronounced roasted flavor with coffee and subtle chocolate notes.

Bitterness is moderate to moderately high, with part of the perceived bitterness originating from roasted malts.

The finish is dry, with a lingering roasted character.

Mouthfeel

Medium-light to medium body, smooth to creamy texture.

Carbonation may be low to moderate, particularly in beers served using nitrogen.

Key Parameters

- **Original Gravity:** Approximately 9.7–11.9 °Plato.
- **Alcohol Content:** 4.0–4.5% ABV.
- **Bitterness:** 25–45 IBU.
- **Color:** Approximately 50–80 EBC.

Undesirable Characteristics

Excessive sweetness, unpleasant burnt or acrid notes, pronounced astringency, oxidation, and technical brewing defects.

Entry Requirements

Entrants may indicate whether the beer is intended for nitrogen dispense.

5.5 Irish Extra Stout

Style Reference: BJCP 2021 – 15C Irish Extra Stout

Overall Impression

A stronger Irish stout with a fuller body, pronounced roasted flavor, and characteristic coffee and chocolate notes.

Compared with Irish Stout, it exhibits greater flavor intensity, increased fullness, and richer malt complexity.

Appearance

Black to opaque color. A thick, creamy, persistent tan head.

Aroma

Moderately pronounced to pronounced roasted malt aroma, featuring coffee and dark chocolate.

Subtle notes of cocoa, biscuits, vanilla, or roasted grain may be present. Hop aroma is low to absent.

Flavor

Pronounced roasted flavor with notes of coffee and dark chocolate.

Bitterness is moderate to moderately high. The finish may be dry and coffee-like or slightly more malt-balanced.

Mouthfeel

Medium to medium-full body, smooth texture, and moderate carbonation.

Key Parameters

- **Original Gravity:** Approximately 12.9–15.2 °Plato.
- **Alcohol Content:** 5.0–6.5% ABV.

- **Bitterness:** 35–50 IBU.
- **Color:** Approximately 60–80 EBC.

Undesirable Characteristics

Excessive burnt flavors, pronounced astringency, inappropriate sweetness, harsh bitterness, oxidation, and technical brewing defects.

Entry Requirements

No special requirements beyond the general competition rules.

5.6 Sweet Stout

Style Reference: BJCP 2021 – 16A Sweet Stout

Overall Impression

A dark stout with a more pronounced malty and sweet character, gentle roasted notes, and a fuller texture.

Lactose is frequently used to contribute residual sweetness and a creamy character. The style may also be referred to as Milk Stout.

Appearance

Very dark brown to black color. A thick, persistent tan to brown head.

Aroma

Low to moderate aroma of coffee, chocolate, cocoa, or malty caramel.

The overall aromatic profile may seem sweet or creamy. Pronounced hop aroma is not typical.

Flavor

Noticeable sweetness balanced by gentle roasted flavors.

Chocolate, coffee, or caramel notes are typical. Bitterness is low to moderate and should not dominate.

The finish is sweet but should remain harmonious and pleasant.

Mouthfeel

Medium-full to full body, smooth and creamy texture, and low to moderate carbonation.

Key Parameters

- **Original Gravity:** Approximately 11.0–14.7 °Plato.
- **Alcohol Content:** 4.0–6.0% ABV.
- **Bitterness:** 20–40 IBU.
- **Color:** Approximately 60–80 EBC.

Undesirable Characteristics

Unpleasant cloying sweetness, harsh roasted bitterness, pronounced astringency, oxidation, and technical brewing defects.

Entry Requirements

Entrants may indicate the use of lactose or another specific sweetening ingredient.

5.7 Oatmeal Stout

Style Reference: BJCP 2021 – 16B Oatmeal Stout

Overall Impression

A dark stout characterized by a smooth to creamy texture, supported by the use of oats.

The style typically combines gentle roasted characteristics, chocolate or coffee notes, and appropriate malt sweetness.

Appearance

Dark brown to black color. A thick, persistent off-white to brown head.

Aroma

Low to moderate roasted aroma with notes of coffee, chocolate, grain, or nuts.

Subtle fruity esters and sweet malt notes may be present.

Flavor

Balanced roasted flavor with coffee, chocolate, and grain notes.

Sweetness may range from low to moderate. Bitterness is appropriate and supports overall harmony.

Oat character may contribute subtle grainy or nutty notes.

Mouthfeel

Medium-full to full body, distinctly smooth to creamy texture, and low to moderate carbonation.

Key Parameters

- **Original Gravity:** Approximately 11.2–15.9 °Plato.
- **Alcohol Content:** 4.2–5.9% ABV.
- **Bitterness:** 25–40 IBU.
- **Color:** Approximately 44–80 EBC.

Undesirable Characteristics

Harsh roasted flavors, pronounced astringency, excessive sweetness, unpleasant oily texture, and technical brewing defects.

Entry Requirements

No special requirements beyond the general competition rules.

5.8 Tropical Stout

Style Reference: BJCP 2021 – 16C Tropical Stout

Overall Impression

A very dark, sweeter, and fruitier stout with a rich malt character and gentle roasted notes.

The style typically combines higher sweetness, fruity esters, and smooth roasted flavors without burnt harshness.

Appearance

Very dark brown to black color. A rich, persistent tan to brown head.

Aroma

Moderate to pronounced malty and fruity aroma with notes of coffee, chocolate, molasses, licorice, or dried fruit.

Subtle alcohol aroma is acceptable in stronger versions.

Flavor

Pronounced sweetness complemented by a smooth roasted character.

Coffee, chocolate, dark fruit, or molasses notes may be present.

Bitterness is medium-low to medium and supports the malt balance.

Mouthfeel

Medium-full to full body, smooth texture, and appropriate carbonation.

Key Parameters

- **Original Gravity:** Approximately 13.8–18.2 °Plato.
- **Alcohol Content:** 5.5–8.0% ABV.
- **Bitterness:** 30–50 IBU.
- **Color:** Approximately 60–80 EBC.

Undesirable Characteristics

Burnt or acrid notes, harsh bitterness, pronounced astringency, excessive alcoholic harshness, and technical brewing defects.

Entry Requirements

No special requirements beyond the general competition rules.

5.9 Foreign Extra Stout

Style Reference: BJCP 2021 – 16D Foreign Extra Stout

Overall Impression

A very dark, rich, and moderately strong stout with pronounced roasted characteristics, noticeable bitterness, and a predominantly dry finish.

Compared with Tropical Stout, it generally exhibits less sweetness, a drier finish, and more pronounced roasted bitterness.

Appearance

Very dark brown to black color. A thick, persistent tan to brown head.

Aroma

Moderate to pronounced roasted aroma reminiscent of coffee, dark chocolate, or roasted grain.

Subtle notes of molasses, licorice, dried fruit, and low fruity esters may be present.

Flavor

Pronounced roasted flavor with coffee and dark chocolate notes. Bitterness is moderate to high.

The finish is predominantly dry, with lingering roasted characteristics. Roasted notes must not become unpleasantly sharp.

Mouthfeel

Medium-full to full body, smooth texture, and appropriate carbonation. Gentle warming alcohol character is acceptable.

Key Parameters

- **Original Gravity:** Approximately 13.8–18.2 °Plato.
- **Alcohol Content:** 6.3–8.0% ABV.
- **Bitterness:** 50–70 IBU.
- **Color:** Approximately 60–80 EBC.

Undesirable Characteristics

Harsh burnt flavors, pronounced astringency, excessive sweetness, sharp alcohol character, and oxidation.

Entry Requirements

No special requirements beyond the general competition rules.

5.10 American Stout

Style Reference: BJCP 2021 – 20B American Stout

Overall Impression

A bold American stout combining intense roasted malt characteristics with higher hop bitterness and potentially pronounced hop aroma.

Compared with traditional British and Irish stouts, it is generally more hop-forward.

Appearance

Very dark brown to black color. A rich, persistent tan to brown head.

Aroma

Pronounced roasted malt aroma featuring coffee and dark chocolate.

Hop aroma may be low to moderate, with citrus, resinous, floral, or herbal characteristics.

Flavor

Intense roasted flavor complemented by pronounced hop bitterness.

Coffee, chocolate, caramel, and roasted grain notes may be present.

The finish is medium-dry to dry, with lingering bitterness.

Mouthfeel

Medium to full body, smooth texture, and moderate to moderately high carbonation.

Key Parameters

- **Original Gravity:** Approximately 12.4–18.2 °Plato.
- **Alcohol Content:** 5.0–7.0% ABV.
- **Bitterness:** 35–75 IBU.
- **Color:** Approximately 60–80 EBC.

Undesirable Characteristics

Excessive roasted harshness, pronounced astringency, harsh bitterness, excessive sweetness, oxidation, and technical brewing defects.

Entry Requirements

No special requirements beyond the general competition rules.

5.11 Imperial Stout

Style Reference: BJCP 2021 – 20C Imperial Stout

Overall Impression

A very strong, intense, and complex dark stout with rich roasted characteristics, pronounced malt flavor, higher alcohol content, and a long finish.

The style allows a broad range of interpretations, from drier and more bitter examples to fuller and more malt-rich versions.

Appearance

Very dark brown to black color, generally opaque. A thick tan to brown head.

Aroma

Rich and complex aroma with notes of coffee, dark chocolate, cocoa, caramel, dried fruit, licorice, or roasted malts.

Fruity esters and subtle alcohol notes may be present.

Flavor

Very intense and complex flavor with pronounced roasted malt characteristics.

Coffee, chocolate, dried plums, raisins, caramel, or dark fruit notes may be present.

Bitterness is moderate to high. The finish is long and complex, potentially accompanied by gentle warming alcohol characteristics.

Mouthfeel

Full to very full body, rich to velvety texture, and low to moderate carbonation.

Warming alcohol character is acceptable but must not be harsh.

Key Parameters

- **Original Gravity:** Approximately 19.3–29.0 °Plato.
- **Alcohol Content:** 8.0–12.0% ABV.
- **Bitterness:** 50–90 IBU.
- **Color:** Approximately 60–80 EBC.

Undesirable Characteristics

Harsh alcohol character, pronounced astringency, unpleasant burnt flavors, excessive cloying sweetness, and significant technical brewing defects.

Entry Requirements

No special requirements beyond the general competition rules.

Source and Classification

These competition categories represent the style specifications of Czech Brew Star 2027, established by the organizer, Beer Academy s.r.o., based on the BJCP Beer Style Guidelines 2021.

The sensory characteristics are primarily derived from the following BJCP styles:

- **BJCP 13C – English Porter**
- **BJCP 20A – American Porter**
- **BJCP 9C – Baltic Porter**
- **BJCP 15B – Irish Stout**
- **BJCP 15C – Irish Extra Stout**
- **BJCP 16A – Sweet Stout**
- **BJCP 16B – Oatmeal Stout**
- **BJCP 16C – Tropical Stout**
- **BJCP 16D – Foreign Extra Stout**

- **BJCP 20B – American Stout**
- **BJCP 20C – Imperial Stout**

6. SOUR AND FRUIT BEERS

This section defines the sensory characteristics and entry requirements for nine competition categories of sour and fruit beers at Czech Brew Star 2027.

All beer styles listed are based on the official BJCP Beer Style Guidelines 2021. Where a competition category includes multiple BJCP styles, entrants must declare the specific style and, where required by that style, the base beer, fermentation method, and significant specialty ingredients. Judges will evaluate each beer according to its declared BJCP style and expected sensory characteristics.

The stated ranges for original gravity, alcohol content, bitterness, and color are indicative. For categories encompassing multiple styles or specialty beers, analytical parameters depend on the declared base beer.

Fruited sour beers must be entered under the appropriate official BJCP style, particularly Fruit Beer (29A), Specialty Fruit Beer (29C), or Wild Specialty Beer (28C), depending on the base beer, fermentation method, and ingredients used. Traditional Fruit Lambic has its own BJCP style, 23F.

6.1 Berliner Weisse

Style Reference: BJCP 2021 – 23A Berliner Weisse

Overall Impression

A very pale, light-bodied, highly refreshing German wheat beer characterized by clean lactic acidity, high carbonation, and a dry finish.

The overall balance is distinctly sour, but the acidity must remain pleasant and refreshing rather than aggressive. Malt and hop characteristics are restrained.

Appearance

Very pale straw to light yellow color. The beer may be clear to slightly hazy.

A white head may initially be prominent but generally dissipates relatively quickly.

Aroma

Clean, moderate to moderately high lactic acidity, often reminiscent of fresh lemon.

Low grainy, bready, or dough-like wheat notes may be present. Hop aroma is absent.

A subtle fruity character is acceptable, but pronounced wild fermentation notes are not typical.

Flavor

Clean, refreshing lactic acidity dominates.

Wheat and pale malt flavors are low and provide a subtle grainy background. Hop bitterness is virtually absent.

The finish is very dry, crisp, and sour, without lingering sweetness.

Mouthfeel

Very light body, high to very high carbonation, and a crisp, refreshing texture.

The acidity may create a slightly sharp sensation but must not be harsh or unpleasantly irritating.

Key Parameters

- **Original Gravity:** Approximately 7.0–8.1 °Plato.
- **Alcohol Content:** 2.8–3.8% ABV.
- **Bitterness:** 3–8 IBU.
- **Color:** Approximately 4–6 EBC.

Undesirable Characteristics

Harsh or excessive acidity, pronounced acetic acid, solvent-like notes, strong hop bitterness, excessive sweetness, unpleasant phenolic characteristics, and technical brewing defects.

Entry Requirements

No special declaration is required for traditional Berliner Weisse without flavoring additions.

Versions containing fruit, spices, or other significant flavoring ingredients must be entered under the appropriate official BJCP specialty style, such as 29A Fruit Beer or 29B Fruit and Spice Beer.

6.2 Gose

Style Reference: BJCP 2021 – 23G Gose

Overall Impression

A refreshing, mildly sour German wheat beer characterized by a distinctive combination of lactic acidity, subtle salinity, and restrained coriander character.

The beer must be balanced and highly drinkable. Salt and coriander support the overall character without dominating it.

Appearance

Pale yellow to golden color, generally with a slight haze.

A white head is typical, although its retention may be limited.

Aroma

Light to moderate lactic acidity accompanied by subtle wheat, dough-like, and citrus notes.

Low to moderate coriander aroma may contribute spicy or citrus-like characteristics.

Salt should not produce a distinct aromatic impression.

Flavor

Refreshing lactic acidity balanced by low malt sweetness, subtle salinity, and restrained coriander character.

Hop bitterness is absent or very low.

The finish is dry, refreshing, and slightly tart, with a subtle mineral impression.

Mouthfeel

Medium-light to medium body, moderate to high carbonation, and a smooth, refreshing texture.

A slight mineral or saline sensation is acceptable.

Key Parameters

- **Original Gravity:** Approximately 9.1–11.4 °Plato.
- **Alcohol Content:** 4.2–4.8% ABV.
- **Bitterness:** 5–12 IBU.
- **Color:** Approximately 6–8 EBC.

Undesirable Characteristics

Excessive saltiness, dominant coriander, harsh acidity, pronounced acetic character, significant hop bitterness, unpleasant astringency, and technical brewing defects.

Entry Requirements

Traditional Gose requires no special declaration.

Fruit-flavored or otherwise significantly modified versions must be entered under the appropriate official BJCP specialty style, such as 29A Fruit Beer or 29B Fruit and Spice Beer, depending on the ingredients used.

6.3 Flanders Red Ale / Oud Bruin

Style References: BJCP 2021 – 23B Flanders Red Ale / 23C Oud Bruin

Overall Impression

Traditional Belgian sour ales characterized by complex fermentation profiles, malt character, fruity notes, and varying degrees of acidity.

Flanders Red Ale generally emphasizes a more pronounced sour, fruity, and sometimes wine-like character.

Oud Bruin typically exhibits a maltier, darker, and softer profile, with acidity ranging from mild to moderately pronounced.

Both styles must demonstrate complexity, maturity, and balance.

Appearance

Flanders Red Ale: Deep red to reddish-brown color, generally clear, with an off-white to light tan head.

Oud Bruin: Dark reddish-brown to brown color, generally clear, with a light tan head.

Aroma

Complex fruity and malty aromas.

Flanders Red Ale may display cherry, plum, red fruit, subtle caramel, and restrained oak-like notes.

Oud Bruin may feature caramel, dark fruit, raisins, toffee, and subtle fermentation-derived acidity.

Low acetic complexity may be acceptable in Flanders Red Ale when harmoniously integrated. Pronounced vinegar-like aroma is undesirable.

Flavor

Flanders Red Ale exhibits a distinctive balance of fruity acidity, malt character, and a dry to semi-dry finish.

Oud Bruin generally offers a richer malt background, dark fruit notes, and a softer sweet-and-sour balance.

Hop bitterness is low and secondary to malt and fermentation characteristics.

Mouthfeel

Medium-light to medium body, moderate carbonation, and a smooth texture.

Acidity may contribute a crisp impression, particularly in Flanders Red Ale.

Key Parameters

Flanders Red Ale – 23B

- **Original Gravity:** Approximately 11.8–13.8 °Plato.
- **Alcohol Content:** 4.6–6.5% ABV.
- **Bitterness:** 10–25 IBU.
- **Color:** Approximately 20–32 EBC.

Oud Bruin – 23C

- **Original Gravity:** Approximately 11.8–14.7 °Plato.
- **Alcohol Content:** 4.0–8.0% ABV.
- **Bitterness:** 20–25 IBU.
- **Color:** Approximately 30–44 EBC.

Undesirable Characteristics

Harsh vinegar-like acidity, solvent-like notes, excessive oxidation, unpleasant mustiness, uncontrolled phenolic characteristics, excessive bitterness, and technical brewing defects.

Entry Requirements

Entrants must declare one of the following styles:

- Flanders Red Ale – BJCP 23B.
- Oud Bruin – BJCP 23C.

Judges will evaluate each beer according to its declared style, particularly its expected malt profile, acidity, fruitiness, and overall balance.

6.4 Lambic / Gueuze

Style References: BJCP 2021 – 23D Lambic / 23E Gueuze

Overall Impression

Traditional Belgian spontaneously fermented sour beers with complex fermentation characteristics, pronounced acidity, and distinctive aromas and flavors developed during maturation.

Lambic is generally still or lightly carbonated and may exhibit a more direct, rustic fermentation character.

Gueuze is traditionally produced by blending Lambics of different ages, resulting in greater complexity and typically high carbonation.

Appearance

Pale gold to deep golden color, sometimes with amber tones.

Lambic may be clear to slightly hazy and generally has little or no persistent head.

Gueuze is typically clear to slightly hazy, with a white head supported by high carbonation.

Aroma

Complex fermentation-derived aromas featuring lactic acidity, citrus, hay, earthy and leathery notes, and subtle Brettanomyces character.

Mature examples may display additional fruity, woody, or cellar-like complexity.

Pronounced acetic acid and unpleasant microbial contamination characteristics are undesirable.

Flavor

Distinct lactic acidity combined with complex fermentation-derived flavors.

Citrus, apple, stone fruit, earthy, woody, or subtly rustic notes may be present.

Hop bitterness is very low or absent.

The finish is dry to very dry, with lingering acidity and fermentation complexity.

Mouthfeel

Light to medium-light body.

Lambic may have very low carbonation or be nearly still.

Gueuze typically exhibits high to very high carbonation, creating a lively and refreshing texture.

Key Parameters

Lambic – 23D

- **Original Gravity:** Approximately 9.7–13.8 °Plato.
- **Alcohol Content:** 5.0–6.5% ABV.
- **Bitterness:** 0–10 IBU.

- **Color:** Approximately 6–14 EBC.

Gueuze – 23E

- **Original Gravity:** Approximately 9.7–13.8 °Plato.
- **Alcohol Content:** 5.0–8.0% ABV.
- **Bitterness:** 0–10 IBU.
- **Color:** Approximately 6–14 EBC.

Undesirable Characteristics

Harsh acetic acidity, solvent-like notes, excessive oxidation, unpleasant moldy mustiness, pronounced bitterness, inappropriate sweetness, and technical brewing defects.

Entry Requirements

Entrants must declare whether the beer is:

- Lambic – BJCP 23D.
- Gueuze – BJCP 23E.

Entrants must also specify the fermentation and maturation method where relevant to the beer's character.

Judges will evaluate carbonation, acidity, fermentation complexity, and overall balance according to the declared style.

6.5 Fruit Lambic

Style Reference: BJCP 2021 – 23F Fruit Lambic

Overall Impression

A traditional Belgian spontaneously fermented sour beer in which fruit character is harmoniously integrated with the complex fermentation profile of Lambic.

The fruit must complement the underlying sour beer rather than obscure its characteristic fermentation complexity.

Typical examples include Kriek, made with cherries, and Framboise, made with raspberries.

Appearance

Color depends on the fruit used and may range from golden through red and pink to purple or darker fruit-derived shades.

Clarity and head characteristics vary according to the fruit and maturation process.

Aroma

Distinct fruit aroma combined with lactic acidity and characteristic Lambic fermentation notes.

Brettanomyces character, citrus, earthy notes, and subtle woody characteristics may be present.

Fruit aroma must appear natural and harmoniously integrated.

Flavor

A combination of fruit flavor, lactic acidity, and traditional Lambic fermentation complexity.

Sweetness is generally low, although the perceived balance depends on the fruit and specific interpretation.

The finish is typically dry, refreshing, and distinctly sour.

Mouthfeel

Light to medium-light body, variable carbonation, and a crisp, refreshing texture.

Fruit additions may slightly influence body and perceived fullness.

Key Parameters

- **Original Gravity:** Depends on the underlying Lambic and fruit additions.
- **Alcohol Content:** Typically approximately 5.0–7.0% ABV.
- **Bitterness:** Generally 0–10 IBU.
- **Color:** Depends on the fruit used.

Undesirable Characteristics

Artificial fruit character, excessive sweetness, harsh acetic acidity, solvent-like notes, unpleasant fermentation defects, and poor integration of fruit and base beer.

Entry Requirements

Entrants must declare:

- The type of fruit used.
- The underlying Lambic style or interpretation.
- Significant fermentation or maturation characteristics.

Beers without a recognizable Lambic fermentation character must be entered in another appropriate fruit or sour beer category.

6.6 Straight Sour Beer

Style Reference: BJCP 2021 – 28D Straight Sour Beer

Overall Impression

A pale sour beer characterized primarily by clean, straightforward lactic acidity, without the complex wild fermentation character typical of traditional mixed-fermentation sour beers.

The style encompasses pale, cleanly fermented sour beers whose defining characteristic is pleasant, refreshing acidity.

Appearance

Very pale to golden color. The beer may be clear to slightly hazy.

The head is generally white, and its retention may be limited.

Aroma

Clean lactic acidity, often reminiscent of citrus or fresh tart fruit.

Malt aroma is low, primarily grainy or bready.

Pronounced rustic Brettanomyces character, strong acetic acidity, and complex wild fermentation notes are not typical.

Flavor

Distinct, clean acidity accompanied by subtle malt character.

Acidity may range from moderate to pronounced but must remain pleasant and harmoniously integrated.

Hop bitterness is low to virtually absent, as pronounced bitterness may clash with acidity.

The finish is dry and refreshing.

Mouthfeel

Light to medium-light body, moderate to high carbonation.

Acidity contributes a crisp, refreshing sensation. Excessive sharpness or irritation is undesirable.

Key Parameters

- **Original Gravity:** Indicative values depend on the specific interpretation of the style.
- **Alcohol Content:** Indicative values depend on the specific interpretation of the style.
- **Bitterness:** Low to very low.
- **Color:** Very pale to golden.

Undesirable Characteristics

Harsh or unbalanced acidity, pronounced acetic notes, solvent-like aromas, excessive bitterness, unpleasant astringency, pronounced wild fermentation characteristics, and technical brewing defects.

Entry Requirements

Entrants must declare:

- The base beer style or a brief description of the beer.
- The souring method, such as kettle souring or another controlled lactic fermentation process.
- Any significant fermentation characteristics.

Beers with significant fruit additions must be entered under the appropriate official BJCP specialty style, such as 29A Fruit Beer.

Beers exhibiting pronounced mixed-fermentation or Brettanomyces complexity must be entered under the appropriate BJCP Category 28 style.

6.7 Mixed-Fermentation Sour / Wild Beer

Style References: BJCP 2021 – 28A Brett Beer / 28B Mixed-Fermentation Sour Beer / 28C Wild Specialty Beer

Overall Impression

A broad competition category encompassing beers with distinctive characteristics resulting from Brettanomyces, mixed fermentation, or other wild fermentation processes.

The expected sensory profile depends on the declared base beer and fermentation method.

Beers may exhibit varying degrees of acidity, fruitiness, earthy or rustic notes, and fermentation-derived complexity.

Not all beers in this category must be sour. Brett Beer may exhibit pronounced Brettanomyces character without significant acidity.

Appearance

Color and clarity depend on the declared base beer.

Haze is acceptable when consistent with the fermentation process or base style.

Head formation and retention may vary according to the specific beer.

Aroma

Fermentation-derived aromas may include fruity, earthy, hay-like, leathery, floral, or subtly spicy notes.

Brettanomyces character may range from subtle to pronounced.

Mixed-fermentation sour beers may additionally exhibit lactic acidity and complex maturation characteristics.

Flavor

The flavor profile depends on the declared base beer and fermentation process.

Fruitiness, dryness, fermentation complexity, and acidity may be present in varying proportions.

Brett Beer may be dry and distinctly fermentation-driven without being sour.

Mixed-Fermentation Sour Beer typically exhibits recognizable acidity integrated with other fermentation-derived characteristics.

Mouthfeel

Body and carbonation depend on the underlying beer.

High attenuation may produce a dry finish. Acidity may contribute additional crispness.

Key Parameters

- **Original Gravity:** Depends on the declared base beer.
- **Alcohol Content:** Depends on the declared base beer.
- **Bitterness:** Depends on the declared base beer.
- **Color:** Depends on the declared base beer.

Undesirable Characteristics

Unpleasant acetic harshness, solvent-like notes, excessive medicinal or plastic-like phenolic characteristics, uncontrolled microbial contamination character, inappropriate sweetness, and technical brewing defects.

Entry Requirements

Entrants must declare:

- The applicable BJCP style reference: 28A, 28B, or 28C.
- The base beer style or expected sensory profile.
- The fermentation method, including significant yeast or microbial cultures.
- Specialty ingredients or maturation processes affecting the final character.

For beers entered under BJCP 28C, entrants must also declare the specialty ingredients or processes that distinguish the beer.

Judges will evaluate each entry according to its declared style and expected fermentation characteristics.

Fruited mixed-fermentation beers may be entered under BJCP 28C when they meet the requirements of that style.

6.8 Fruit Beer

Style Reference: BJCP 2021 – 29A Fruit Beer

Overall Impression

A beer in which fruit contributes a clearly recognizable aroma and flavor while remaining harmoniously integrated with the underlying beer style.

Fruit must enhance the beer rather than completely obscure its malt, hop, and fermentation characteristics.

The category encompasses fruit beers based on various beer styles, including sour beers with fruit additions, provided they meet the requirements of BJCP 29A.

Appearance

Color depends on the base beer and fruit used.

Fruit may contribute red, pink, purple, orange, or other natural shades.

Clarity and head characteristics must be appropriate to the base beer and fruit additions.

Aroma

Clearly recognizable natural fruit aroma accompanied by the malt, hop, and fermentation characteristics of the underlying beer.

The intensity of fruit aroma may vary but must remain harmonious.

Characteristic acidity may be present in beers based on sour styles.

Flavor

Fruit flavor is distinct and integrated with the base beer.

The balance of sweetness, bitterness, and fruit-derived acidity depends on the declared base style.

In fruited sour beers, acidity may be a prominent part of the overall profile, provided it is appropriate to the base style and remains harmoniously integrated with the fruit character.

Mouthfeel

Body and carbonation depend on the underlying beer.

Fruit additions may influence perceived sweetness, acidity, fullness, and texture.

Key Parameters

- **Original Gravity:** Depends on the declared base beer.
- **Alcohol Content:** Depends on the base beer and fruit additions.
- **Bitterness:** Depends on the declared base beer.
- **Color:** Depends on the fruit and base beer.

Undesirable Characteristics

Artificial or excessively dominant fruit character, poor integration with the base beer, unpleasant sweetness, harsh or unbalanced acidity, oxidation, and technical brewing defects.

Entry Requirements

Entrants must declare:

- The base beer style.
- The type or types of fruit used.
- Any significant fruit processing or addition method affecting the sensory profile.

Fruited sour beers may be entered under BJCP 29A when they meet its style requirements.

Traditional Fruit Lambic must be entered in the Fruit Lambic category (BJCP 23F).

6.9 Fruit and Spice / Specialty Fruit Beer

Style References: BJCP 2021 – 29B Fruit and Spice Beer / 29C Specialty Fruit Beer

Overall Impression

A specialty fruit beer combining recognizable fruit character with additional ingredients, aromatic components, or production techniques.

Fruit and Spice Beer combines fruit with spices, herbs, or other botanical ingredients.

Specialty Fruit Beer encompasses fruit beers with additional specialty characteristics, such as alternative fermentable ingredients, sweetening components, or distinctive production methods.

The overall profile must remain harmonious, with the individual components complementing one another.

Appearance

Color, clarity, and head characteristics depend on the base beer and ingredients used.

Fruit and specialty ingredients may significantly influence appearance.

Aroma

Recognizable fruit aroma combined with the character of the declared spices, herbs, or other specialty ingredients.

The underlying beer should remain recognizable where appropriate to the style.

No individual component should create an unpleasant or unbalanced impression.

Flavor

Fruit flavor is clearly recognizable and integrated with the additional ingredients.

Spices, herbs, sweetening components, or other specialty ingredients may influence sweetness, bitterness, acidity, and overall complexity.

Flavor must be balanced and consistent with the declared ingredients.

In specialty fruit beers based on sour styles, appropriate acidity is acceptable when harmoniously integrated with the other components.

Mouthfeel

Body, carbonation, and texture depend on the base beer and added ingredients.

Specialty ingredients may contribute increased fullness, creaminess, or other distinctive textural characteristics.

Key Parameters

- **Original Gravity:** Depends on the declared base beer and ingredients.
- **Alcohol Content:** Depends on the base beer and ingredients.
- **Bitterness:** Depends on the declared base beer.
- **Color:** Depends on the base beer and specialty ingredients.

Undesirable Characteristics

Artificial or unbalanced fruit character, excessive spice intensity, unpleasant sweetness, harsh bitterness, inappropriate acidity, poor integration of ingredients, and technical brewing defects.

Entry Requirements

Entrants must declare:

- Whether the beer is entered under BJCP 29B or 29C.
- The base beer style.
- The type or types of fruit used.
- All significant spices, herbs, specialty ingredients, or production methods affecting the sensory profile.

Fruited sour beers containing additional specialty ingredients may be entered under BJCP 29C when they meet its style requirements.

Source and Classification

These competition categories group official beer styles from the BJCP Beer Style Guidelines 2021 for use at Czech Brew Star 2027, organized by Beer Academy s.r.o.

The sensory characteristics and classification principles are based on the following official BJCP styles:

- **BJCP 23A – Berliner Weisse**
- **BJCP 23B – Flanders Red Ale**
- **BJCP 23C – Oud Bruin**
- **BJCP 23D – Lambic**
- **BJCP 23E – Gueuze**
- **BJCP 23F – Fruit Lambic**
- **BJCP 23G – Gose**
- **BJCP 28A – Brett Beer**
- **BJCP 28B – Mixed-Fermentation Sour Beer**
- **BJCP 28C – Wild Specialty Beer**
- **BJCP 28D – Straight Sour Beer**
- **BJCP 29A – Fruit Beer**
- **BJCP 29B – Fruit and Spice Beer**
- **BJCP 29C – Specialty Fruit Beer**

Where a competition category encompasses multiple official BJCP styles, entrants must declare the specific style. Judges will then evaluate the beer according to its declared style, base beer, fermentation method, and significant specialty ingredients.

The analytical ranges provided are indicative and serve to characterize the respective beer styles.

7. MIXED-STYLE BEER – INDIA PALE LAGER (IPL)

Official BJCP Style Reference: BJCP 2021 – 34B Mixed-Style Beer

Declared Style Combination: Pale Lager and American IPA

7.1 India Pale Lager (IPL)

Overall Impression

A hop-forward beer combining the clean fermentation character, crispness, and drinkability of a pale lager with the pronounced hop aroma, flavor, and bitterness associated with American IPA.

The overall profile emphasizes expressive hop character supported by a restrained malt backbone and a clean lager-like finish.

The beer should be balanced, refreshing, and highly drinkable, with a distinctly hop-forward character and minimal yeast-derived fruitiness.

Appearance

Pale golden to amber-golden color.

Generally clear to slightly opalescent. A light haze resulting from intensive dry hopping is acceptable, but pronounced opacity is not characteristic of the intended style combination.

White to off-white head, moderate to abundant, with good retention.

Aroma

Moderate to intense hop aroma reflecting the varieties used.

Citrus, tropical fruit, stone fruit, resinous, floral, herbal, or spicy hop characteristics may be present.

Malt aroma is low to medium-low, typically grainy, bready, or lightly biscuit-like.

The fermentation profile should be clean, with low to absent yeast-derived fruity esters and no phenolic character.

Flavor

Moderate to intense hop flavor consistent with the declared hop varieties.

Bitterness is moderate to high, clearly perceptible but pleasant and balanced.

Malt character is low to moderate, providing sufficient support for the hop bitterness. Subtle grainy, bready, or biscuit-like notes may be present.

The finish is medium-dry to dry, with lingering hop character and a clean aftertaste.

Pronounced caramel sweetness is not characteristic.

Mouthfeel

Medium-light to medium body, smooth texture, and moderate to moderately high carbonation.

The beer should feel crisp, clean, and refreshing.

Hop bitterness must not be harsh, astringent, or unpleasantly lingering.

Key Parameters

The following values are indicative of the intended India Pale Lager interpretation and are not official BJCP 34B parameter ranges.

- **Original Gravity:** Approximately 11.5–16.0 °Plato.
- **Alcohol Content:** 4.8–6.8% ABV.
- **Bitterness:** 35–70 IBU.
- **Color:** Approximately 6–25 EBC.

Undesirable Characteristics

Pronounced yeast-derived fruity esters, phenolic notes, diacetyl, excessive DMS, excessive caramel sweetness, harsh or astringent bitterness, oxidation of hop compounds, unpleasant grassy or vegetal character, and technical brewing defects.

Pronounced haze typical of Hazy IPA is not a desired characteristic of this declared style combination.

Entry Requirements

Entrants must declare:

- The two official BJCP styles being combined, identifying the specific pale lager style and American IPA (21A).
- The intended characteristics contributed by each style.
- The fermentation method, including the use of lager yeast or an alternative process producing a clean lager-like profile.
- Any significant ingredients or production techniques affecting the final sensory character.

Hop varieties may be declared voluntarily.

Judges will evaluate the beer according to BJCP 34B Mixed-Style Beer, considering the declared combination of styles and how successfully their characteristics are integrated.

Source and Classification

BJCP Beer Style Guidelines 2021 – 34B Mixed-Style Beer.

India Pale Lager is not recognized as a standalone BJCP 2021 style.

For Czech Brew Star 2027, beers described commercially as India Pale Lager may be entered under BJCP 34B when they satisfy the requirements for a mixed-style beer and the entrant identifies the official BJCP styles being combined.

The sensory description and indicative analytical parameters above describe the intended IPL interpretation; they do not constitute a separate official BJCP style.