



REGULATIONS

3rd edition BBA -
Brazilian International Beer Awards



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In a global scenario where traditions and innovations meet, the BBA - Brazilian International Beer Awards® emerges as an event that celebrates diversity and excellence in the art of producing beer. The BBA was created not only as a meeting point for beer lovers and brewmasters from all over the world, but also as a reflection of Brazil's growing prominence in the international beer scene.

Over the years, Brazil has established itself as a fertile ground for creativity and a deep passion for beer. With its rich diversity of flavors and a cultural tradition that values social connection and celebration, the country has become a vibrant stage for the exchange of knowledge and innovation in the world of brewing.

The Brazilian International Beer Awards® was created as an innovative initiative, developed under the curatorship of the CBC Brasil - Concurso Brasileiro de Cervejas®, organized by SOL Eventos. This new competition was established with the goal of elevating both the national and international beer scene, bringing together the very best in creativity and quality in beer production from around the world. Drawing on the expertise and vision built over more than a decade by CBC Brasil, already renowned for promoting brewing excellence in Brazil, the Brazilian International Beer Awards® aims not only to highlight global talent but also to provide a platform for meaningful exchange between brewers and enthusiasts, reinforcing Brazil's position as a hub of innovation and celebration in the world of beer.

The Brazilian International Beer Awards® will provide a unique platform for the exchange of experiences between independent craft and industrial brewers, as well as for the discovery of new talent. The competition categories cover a wide range of styles and techniques, allowing each participant to showcase the best of their creativity and skills. Each beer evaluated carries with it a story, a tradition and a personal touch, reflecting the rich diversity of approaches and influences that shape the global beer landscape.

We invite all participants, judges and enthusiasts to immerse themselves in this universe of flavors and discoveries. May this competition be not only a celebration of beer excellence, but also an opportunity to build cultural bridges and promote an ongoing dialogue between beer lovers around the world.

The BBA team is prepared and available to support and assist participants.

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IMPORTANT DATES	CHECK'S
April 07th 2026	Early Bird open registration (30 USD)
May 07th 2026	Last day early bird registration
May 08th 2026	2° round open registration (40 USD)
July 08th 2026	Last day 2° round registration
July 09th 2026	3° round open registration (50 USD)
September 09th 2026	Last day 3° round registration
September 10th 2026	4° round open registration (55 USD)
September 30th 2026	Last day 4° round registration and samples edition
October 01st 2026	Drop Off Start
October 25th 2026	Drop Off End
November 3rd to 5th 2026	Judging Sessions
November 6th 2026	Award Ceremony
From 10th to 30th November 2026	Sending judge's feedbacks

1. WHO CAN PARTICIPATE

1.1 BRAZILIAN breweries that are legally constituted and registered and INTERNATIONAL BREWERIES duly registered and legalized in their country of origin may register.

1.2 Gypsy or contract breweries are also eligible to participate, provided that the submitted beers are produced in a facility that meets all competition requirements. Entries must be submitted under the legal entity of the gypsy brewery, clearly indicating the production facility where the beer is brewed.

1.3 Beers produced by competition judges may be entered, including those from individuals who are owners, executives, brewers, or consultants for breweries. However, to ensure impartiality, such judges will not participate in the evaluation of any beer styles submitted by breweries with which they have a direct or indirect professional connection. Judges affiliated with participating breweries are required to disclose this relationship to the competition at the time of application.

1.4 Brands that belong to the same business group, even if they are gypsy or produced in the same factory, will be classified separately for award purposes.

1.5 Collaborative beers may participate, as long as they meet all the requirements of these rules. These must be entered only by one of the breweries participating in the project. The name of the brewery collaborating in the brewing process may be included in the name of the beer entered.

2. TYPES OF PACKAGING AND ACCEPTED QUANTITIES

2.1 Participants must send beer samples in the following types of packaging: glass bottles, aluminum cans or PET bottles, with the addition of a competition identification label, which must contain all the information presented on it, available for download on the competition registration page. Attention: The information on the identification label for the competition must be the same as that used in the registration.

a) It is advisable to laminate the labels, as the information may be compromised when wet.

b) The labels may be attached to the packaging with an elastic band (remember that in this format, they may come loose) or glued to it using adhesive tape.

c) The sample is not required to be sent with a commercial label.

2.2 The packaging must have a minimum volume of 300 ml. Samples sent in packaging with a smaller volume will be disqualified.

2.3 Beers sold in kegs may also participate in the Competition. In this case, the samples must also be packaged in accepted containers and volumes: glass bottles, cans or PET bottles. The containers must contain the competition identification label. There is no need to indicate that the beer is sold only in kegs.

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2.4 All packages sent must be of the same type and size, with the same lid/cork, and the same volume of liquid.

2.5 Participants must send exactly **SIX (6)** units of the beer entered in the competition. Entries with divergent submissions will be automatically disqualified.

2.5.1 The number of samples requested complies with the following criteria:

- 2 samples for the evaluation round (1 for the scoring round)
- 1 sample for the Mini Best-of-Show (Mini BoS) round
- 1 sample for the Best-of-Show (BoS) round
- 2 reserve sample in case the jury requests consultation in the regular rounds, if there are more than 2 evaluation rounds, mini-BoS and BoS. In addition to a guarantee in case any damage occurs during the transportation of the samples.

2.6 Packages sent to the BBA - Brazilian International Beer Awards will not be returned.

3. SENDING SAMPLES

3.1 Samples with registration and payment previously made must be sent or delivered to the address indicated below, within the pre-established deadlines and times:

DELIVERY LOCATION AND TIMES WILL BE AVAILABLE SOON

If the brewery chooses to send samples by mail, the competition will not, under any circumstances, be responsible for collecting them, particularly in cases of damage. Therefore, it is the brewery's responsibility to ensure delivery to the location indicated above.

3.1.1 In the event of damage, if the participant chooses not to resend the sample, the organization will issue a document informing the participant and establishing an agreement regarding the evaluation of their sample.

3.2 Instructions for packaging boxes:

3.2.1 A visible label must be attached to the outside of the boxes, indicating the styles and quantities contained within.

3.2.2 Non-pasteurized beers should preferably be delivered under refrigerated conditions, ideally in insulated containers (e.g., Styrofoam boxes) with ice packs. This information must also be indicated on the outside of the packaging.

3.2.3 Beers must be carefully packaged and shipped in a manner that prevents collision, protects them from light, ensures fast delivery, and guarantees proper handling.

3.2.4 Packages must be identified with a label indicating FRAGILE.

3.2.5 Samples should be wrapped in bubble wrap without the use of adhesive tape, in order to facilitate handling by the reception team. PLEASE NOTE THAT ANY SHIPPING CONTAINERS WILL NOT BE RETURNED TO THE BREWERIES.

4. RECEIPT AND CONTROL OF SAMPLES

4.1 Goods with freight collect will not be accepted.

4.2 The Competition Coordination will be responsible for receiving and storing the samples. Upon receipt, it will only check the invoice and the number of boxes. It will verify that the entries are in accordance with the invoices sent by the breweries, checking the styles and entries later. (It is the Brewery's responsibility to ensure that the products described in the invoice are in accordance with the beers entered and delivered in the boxes). The participant will be able to check, through the system, whether their sample has been received and the quantities of samples and entries have been checked.

4.3 The organization will not be responsible for bottles, cans or PETs lost and/or damaged during the shipping process, before arriving at their destination.



4.4 The Technical Coordination will check the samples, reserving the right to disqualify those that do not meet the requirements of this regulation.

4.5 The samples will be stored in a cold chamber at a temperature of 5°C, where they will remain until the start of the competition, ensuring that the beers are well preserved until the time of judging.

5. DESTINATION OF UNUSED SAMPLES

5.1 It is established that any samples not used during the judging will be allocated for the judges' closing dinner and the awards ceremony evening.

6. SAMPLE REGISTRATION

6.1 Registrations must be made exclusively through the website <https://beerawardsplatform.com/3brazilian-international-beer-awards>

6.2 If the brewery wants to register the samples in parts, the registration process can be done until September 30th 2026.

6.4 The date for receiving samples will be from October 1st to 25th 2026 from 8:00 to 12:00am and from 1:30pm to 6:00pm, and the participant must have previously registered on the website and paid via PayPal for the registration. Beers registered or received before and/or after this period will not be accepted.

6.5 There is no refund of the registration fee under any circumstances.

7. FINANCIAL AND TAX INFORMATION

7.1 The organization will not issue an invoice, but when requested, it may send a purchase receipt as proof of registration.

7.2 The shipment of goods for the competition must be as a shipment of samples without commercial purposes intended for the competition. Issued against the company SOL EVENTOS LTDA. Other details of the invoice must be verified with the accounting department and/or accountant of each brewery.

7.3 SOL EVENTOS BRASIL LTDA data for issuing the Invoice:

SOL EVENTOS BRASIL LTDA

IVA 62.547.926/0001-59

Av. Lauro de Freitas, 10

CEP: 48.000-103

Bairro Centro - Alagoinhas/BA - Brazil

8. ACCEPTED BEER STYLES

8.1 This competition follows the 2026 Edition Brewers Association (BA) Style Guideline, plus the beer styles Catharina Sour, Italian Grape Ale, Dorada Pampeana, IPA Argenta, New Zealand Pilsner, Alcoholic Beer Mix Beverages, Hop Lager, Low-Carb Beer, Gluten-Free Beer, Brazilian Wood Aged Beer, Brazilian Herb or Spiced Beer and Brazilian Fruit Beer (all described in ANNEX I of these rules). The 2026 Edition Brewers Association (BA) Style Guideline descriptions can be found in English at: <https://www.brewersassociation.org/edu/brewers-association-beer-style-guidelines/>

8.2 Breweries that register their beers for the BBA - Brazilian International Beer Awards are advised to carefully read the descriptions of the styles in the aforementioned guide before registering their beer. The jury will evaluate the beer according to the information contained in the guide. The responsibility for this task lies with the person completing the registration. The competition team will not be able to assist the brewery with this task; it will remain the responsibility of the person in charge of the registration.

8.3 Accepted styles listed in the Brewers Association Beer Style Guide - 2026 Edition plus Catharina Sour, Italian Grape Ale, Dorada Pampeana, IPA Argenta, New Zealand Pilsner, Alcoholic Beer Mix Beverages, Hop Lager, Low-Carb Beer, Gluten-Free Beer, Brazilian Wood Aged Beer, Brazilian Herb or Spiced Beer and Brazilian Fruit Beer are as follows:

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1. British Origin Ale Styles

- 1.1 Ordinary Bitter
- 1.2 Special Bitter or Best Bitter
- 1.3 Extra Special Bitter
- 1.4 Classic English-Style Pale Ale
- 1.5 British-Style India Pale Ale
- 1.6 English-Style Summer Ale
- 1.7 English-Style Pale Mild Ale
- 1.8 English-Style Dark Mild Ale
- 1.9 Strong Ale
- 1.10 Old Ale
- 1.11 English-Style Brown Ale
- 1.12 Brown Porter
- 1.13 Oatmeal Stout
- 1.14 Sweet Stout or Cream Stout
- 1.15 Robust Porter
- 1.16 British-Style Imperial Stout
- 1.17 British-Style Barley Wine
- 1.18 Scottish-Style Light Ale
- 1.19 Scottish-Style Export Ale
- 1.20 Scotch Ale or Wee Heavy
- 1.21 Scottish-Style Heavy Ale

2. Irish Origin Styles

- 2.1 Irish-Style Red Ale
- 2.2 Classic Irish-Style Dry Stout
- 2.3 Export-Style Stout

3. North American Origin Styles

- 3.1 Mexican-Style Light Lager
- 3.2 American Style Light Lager
- 3.3 Contemporary American-Style Light Lager → Specify what makes the beer contemporary.
- 3.4 American-Style Lager
- 3.5 Contemporary American-Style Lager → Specify what makes the beer contemporary.
- 3.6 Mexican-Style Pale Lager
- 3.7 American-Style Amber Lager
- 3.8 Mexican-Style Amber Lager
- 3.9 American-Style Pilsener
- 3.10 Contemporary American-Style Pilsener → Specify what makes the beer contemporary.
- 3.11 West Coast-Style Pilsener
- 3.12 American-Style Maerzen/Okttoberfest
- 3.13 American-Style India Pale Lager
- 3.14 Session India Pale Ale
- 3.15 Golden or Blonde Ale
- 3.16 Kentucky Common Beer
- 3.17 California Common Beer
- 3.18 American-Style Pale Ale
- 3.19 Juicy or Hazy Pale Ale
- 3.20 Juicy or Hazy Strong Pale Ale



- 3.21 American-Style India Pale Ale
- 3.22 West Coast-Style India Pale Ale
- 3.23 Juicy or Hazy India Pale Ale
- 3.24 American-Style Strong Pale Ale
- 3.25 American-Style Imperial or Double India Pale Ale
- 3.26 Juicy or Hazy Imperial or Double India Pale Ale
- 3.27 American-Belgo-Style Ale
- 3.28 American-Style Wheat Beer
- 3.29 American-Style Amber/Red Ale
- 3.30 Double Hopy Red Ale
- 3.31 Imperial Red Ale
- 3.32 American-Style Dark Lager
- 3.33 Mexican-Style Dark Lager
- 3.34 American-Style Brown Ale
- 3.35 American-Style Black Ale
- 3.36 American-Style Stout
- 3.37 American-Style Cream Ale
- 3.38 American-Style Imperial Porter
- 3.39 American-Style Imperial Stout
- 3.40 American-Style Barley Wine Ale
- 3.41 American-Style Wheat Wine Ale
- 3.42 Smoke Porter
- 3.43 American-Style Malt Liquor
- 3.44 American-Style Fruit Beer → Specify the type of fruit used in the process.
- 3.45 American-Style Fruited Sour Ale → Specify the type of fruit used in the process.
- 3.46 American-Style Sour Ale

4. German Origin Styles

- 4.1 German-Style Leichtbier
- 4.2 German-Style Kölsch
- 4.3 German-Style Pilsener
- 4.4 Munich-Style Helles
- 4.5 Dortmunder/European-Style Export
- 4.6 Franconian-Style Rotbier
- 4.7 German-Style Märzen
- 4.8 Kellerbier or Zwickelbier
- 4.9 German-Style Oktoberfest/Festbier
- 4.10 German-Style Altbier
- 4.11 Leipzig-Style Gose
- 4.12 Contemporary-Style Gose → Specify what makes the beer contemporary.
- 4.13 German-Style Rye Ale
- 4.14 Munich-Style Dunkel
- 4.15 German-Style Schwarzbier
- 4.16 Berliner-Style Weisse
- 4.17 South German-Style Hefeweizen
- 4.18 South German-Style Kristal Weizen
- 4.19 German-Style Leichtes Weizen
- 4.20 South German-Style Bernsteinfarbenes Weizen
- 4.21 South German-Style Dunkel Weizen
- 4.22 South German-Style Weizenbock



- 4.23 Bamberg-Style Weiss Rauchbier
- 4.24 Bamberg-Style Helles Rauchbier
- 4.25 Bamberg-Style Maerzen Rauchbier
- 4.26 Bamberg-Style Bock Rauchbier
- 4.27 German-Style Heller Bock/Maibock
- 4.28 Traditional German-Style Bock
- 4.29 German-Style Doppelbock
- 4.30 German-Style Eisbock

5. Belgian and French Origin Styles

- 5.1 Belgian-Style Table Beer
- 5.2 Belgian-Style Session Ale
- 5.3 Belgian-Style Speciale Belge
- 5.4 Belgian-Style Blonde Ale
- 5.5 Belgian-Style Strong Blonde Ale
- 5.6 Belgian-Style Strong Dark Ale
- 5.7 Belgian-Style Dubbel
- 5.8 Belgian-Style Tripel
- 5.9 Belgian-Style Quadrupel
- 5.10 Belgian-Style Witbier
- 5.11 Classic French & Belgian-Style Saison
- 5.12 Specialty Saison → *Specify any additional ingredient used in the process.*
- 5.13 French-Style Bière de Garde
- 5.14 Belgian-Style Flanders Oud Bruin or Oud Red Ale
- 5.15 Belgian-Style Lambic
- 5.16 Traditional Belgian-Style Gueuze
- 5.17 Contemporary Belgian-Style Spontaneous Fermented Ale → *Specify what makes the beer contemporary.*
- 5.18 Belgian-Style Fruit Lambic → *Specify the type of fruit used in the process.*
- 5.19 Other Belgian-Style Ale → *Specify style and/or additional ingredients.*

6. Other Origin Styles

- 6.1 International Light Lager
- 6.2 Rice Lager
- 6.3 International-Style Pilsener
- 6.4 Italian-Style Pilsener
- 6.5 New Zealand Pilsner*
- 6.6 Czech-Style Pale Lager
- 6.7 Vienna-Style Lager
- 6.8 Czech-Style Amber Lager
- 6.9 Czech-Style Dark Lager
- 6.10 European-Style Dark Lager
- 6.11 Grodziskie
- 6.12 Adambier
- 6.13 Dutch-Style Kuit, Kuyt or Koyt
- 6.14 International-Style Pale Ale
- 6.15 Classic Australian-Style Pale Ale
- 6.16 Australian-Style Pale Ale



- 6.17 New Zealand-Style Pale Ale
- 6.18 New Zealand-Style India Pale Ale
- 6.19 Finnish-Style Sahti
- 6.20 Swedish-Style Gotlandsdricke
- 6.21 Breslau-Style Schoeps
- 6.22 Baltic-Style Porter
- 6.23 Italian Grape Ale* → Specify the type of fruit used in the process.
- 6.24 Hop Lager*

7. Specialty Beers

- 7.1 Catharia Sour* → Specify the type of fruit used in the process.
- 7.2 Brazilian Fruit Beer* → Specify the type of fruit used in the process.
- 7.3 Brazilian Herb or Spiced Beer* → Specify type of herb or/and spice used in the process.
- 7.4 Brazilian Wood Aged Beer* → Specify type of wood/barrel used in the process.
- 7.5 Dessert or Pastry Beer → Provide additional notes to the judges.
- 7.6 Session Beer → Specify any additional ingredient used in the process.
- 7.7 Non-Alcohol Malt Beverage → Provide additional notes to the judges.
- 7.8 Gluten-Free Beer* → Specify base style and process used to make the beer gluten free.
- 7.9 Other Strong Ale or Lager → Provide additional notes to the judges.
- 7.10 Smoked Beer
- 7.11 Fruit Wheat Beer → Specify the type of fruit used in the process.
- 7.12 Field Beer → Specify the type of vegetable used in the process.
- 7.13 Pumpkin Spice Beer
- 7.14 Pumpkin/Squash Beer
- 7.15 Chocolate or Cocoa Beer → Provide additional notes to the judges.
- 7.16 Coffee Beer → Provide additional notes to the judges.
- 7.17 Chili Pepper Beer → Specify type of chili used in the process.
- 7.18 Herb and Spice Beer → Specify type of herb or/and spice used in the process.
- 7.19 Specialty Beer → Specify what makes the beer a specialty beer.
- 7.20 Specialty Honey Beer → Specify type of honey used in the process.
- 7.21 Rye Beer
- 7.22 Brett Beer
- 7.23 Mixed-Culture Brett Beer → Specify type of cultures used in the process.
- 7.24 Ginjo Beer or Sake-Yeast Beer
- 7.25 Fresh Hop Beer
- 7.26 Wood- and Barrel-Aged Sour Beer → Specify type of wood/barrel used in the process.
- 7.27 Aged Beer → Specify base style.
- 7.28 Experimental Beer → Specify what makes it an experimental beer.
- 7.29 Experimental India Pale Ale → Specify what makes it an experimental beer.
- 7.30 Historical Beer → Specify type of beer.
- 7.31 Wild Beer → Provide additional notes to the judges.
- 7.32 Alcoholic Beer Mix Beverage (Mixed Cocktail)* → Provide additional notes to the judges.
- 7.33 Low-Carb Beer* → Provide additional notes to the judges.
- 7.34 Dorada Pampeana*
- 7.35 Argentine IPA*

Beerstyles marked with a * are do not have a description on the Brewers Association Style Guidelines, but they are described in ANNEX I.



9. REGISTRATION CONSIDERATIONS

9.1 The participant may register beers in any of the styles described in the

Brewers Association 2024 guide and in the styles described in ANNEX I of this rules guide.

9.2 The brewery may not, under any circumstances, enter the same beer in more than one style, as both samples may be disqualified. Each beer must be entered in only one style.

9.3 For styles with comments, additional text is required for the judges. This text must be entered in the text box that will automatically open at the time of registration. The brewery must inform and describe (preferably in English) on the registration form, if necessary, the use of spices, condiments, fruits or any other type of differentiated ingredient or process in its production. The brewery may send these ingredients together with the registered beer, so that the judges can identify or learn about these ingredients. In the case of perishable foods, it is advisable to send their processed products (liqueurs, jams, extracts). The packaging sent and identification are the responsibility of the brewery. In this supplementary text, the brewery must under no circumstances identify it with the commercial name or any other element that could identify the beer or brewery where the sample is produced. If this happens, the sample will be automatically disqualified.

9.4 The Brewery, upon registering, automatically agrees with the veracity of the brewery's registration information and the registered beers.

10. JURY

10.1 The jury will be made up mainly of brewmasters, industry experts, sommeliers and professionals in the field with notable knowledge, following one or more of the following criteria: • national or international experience in beer judging • recognized technical qualifications.

10.2 The samples will be evaluated anonymously by at least 3 judges.

11. SAMPLE EVALUATION CRITERIA

11.1 The judges must evaluate the sensory and style parameters of each sample according to the description contained in the Brewers Association (BA) Beer Style Guide – 2026 Edition – and the criteria described in these regulations, in the case of ANNEX I of this guide rules.

11.2 The evaluations will be done blindly, that is, the beers will not be identified, the information passed on to the judges will only be that provided by the brewery in the information/special ingredients and beer style field, if the style is relevant to this.

11.3 They will be evaluated and classified by categories: Gold, Silver and Bronze, according to the following guidelines: Gold: A beer that accurately exemplifies the characteristics of its style, with an appropriate balance of aroma, flavor and appearance. An example of world-class style. Silver: a beer that maintains the main parameters of its category, which may have a slight variation in the characteristics expected by the style, but still showing balance between flavor, aroma and appearance. Bronze: a good example of a style that deviates from a few parameters of the style and/or has a few defects in flavor, aroma and/or appearance.

11.4 A maximum of three samples from each category (gold, silver and bronze) will be awarded medals, with no possibility of duplication of medals in any of the categories. If the jury assesses that in any category there are not sufficiently qualified samples to obtain medals, the organization reserves the right not to award the prize.

11.5 Each beer's evaluation form will have a space for comments. The judge must provide feedback comments.

11.6 The jury is free and sovereign in its assessment, and no objections of any subjective nature are allowed by the competitors.

11.7 The organizing committee does not interfere under any circumstances in the evaluation by the judges.

11.8 Any decisions taken by the competition organizers are final and cannot be appealed

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12. AWARDS

12.1 The 2° BBA – Brazilian International Beer Awards will be:

- Brewery of the Year (item 12.3): Top 5 breweries of the competition (1st, 2nd, 3rd, 4th, and 5th place);
- Best of Show (item 12.4): Top 5 beers of the competition (1st, 2nd, 3rd, 4th, and 5th place);
- Best Brewery by Country.

12.2 In compliance with the evaluation criteria described in item 12, the first three beers of each style (described in item 9) will be awarded in decreasing order of final classification: 1st Place: Gold Medal 2nd Place: Silver Medal 3rd Place: Bronze Medal. In categories with less than 50 samples entered, medals are not mandatory. Therefore, if the jury determines that the beers entered in certain categories did not meet the necessary standards described in item 11.3, there will be no medal awards in that category.

12.3 Award for best breweries by country: award offered to the breweries that present the highest number of points in the medal calculation.

12.3.1 The following data is used to calculate the medal score: Gold Medal: 3 points; Silver Medal: 2 points; Bronze Medal: 1 point.

12.3.1 In the event of a tie in the calculation of the points, the brewery that received the highest number of Gold medals will be considered as the tiebreaker, followed by the brewery that received the highest number of Silver medals. If there is still a tie, the total sum of the points from the judging of the medal-winning beers will be considered.

12.4 The best breweries will be awarded for the brewery's brand and not for the business conglomerate to which it belongs.

12.5 For the awarding of the best beers of the 3rd Brazilian International Beer Awards®

- The Best of Show: all beers awarded with Gold medals within the style in which they were entered will participate. These beers will be selected for a new blind judging to elect the best beers of the Brazilian Beer Competition, with the first place overall being awarded.

12.6 The winners will receive certificates and medals from the Organizing Committee as awards.

12.7 Winners who are present at the awards ceremony may collect the medals for their winning entries; in this case, the certificate will be sent by mail or courier. If no representative is present on the awards night to receive the medal(s), both the medal(s) and the certificate will be sent by mail or courier within up to 30 business days (in Brazil) and 60 business days outside of Brazil.

12.8 The winners of the Best Breweries by Country and The Best of Shows awards will receive trophies from the Organizing Committee during the Awards Ceremony. If no representative is present on the awards night to receive the trophy, it will be sent by mail or courier within up to 30 business days (in Brazil) and 60 business days outside of Brazil.

12.9 The winning breweries by country will be announced on the awards ceremony.

12.12 Other prizes may occasionally be offered at the discretion of sponsors or third parties, on a voluntary basis.

12.13 All beers that reach the finals of their category will also receive a Commercial Score® that can range from 89 to 100 points.

12.14 The correct addresses for sending trophies, medals and certificates via the post office and carriers are the sole responsibility of the breweries, and are provided through their brewery profile in the system used to register samples (BAP – Beer Awards Platform).



13. RESULTS AND AWARD CEREMONY

13.1 The results of the 3rd BBA - Brazilian International Beer Awards® will be announced during the awards ceremony that will take place on November 7th, 2026 during the first night of the Bahia Beer in Alagoinhas-BA.

13.2 Invitations for access to the Awards Ceremony, which will take place in Alagoinhas-BA, will be made available according to the number of beers entered by each brewery, as set out below, and must be collected in person by the person responsible for the brewery (bringing photo ID) on the day of the Awards Ceremony:

- 5 invitations for breweries that enter 5 to 10 beers;
- 10 invitations for breweries that enter 11 to 20 beers;
- 15 invitations for breweries that enter 21 to 30 beers;
- 20 invitations for breweries that enter more than 31 beers.

14. FEEDBACK TO PARTICIPANTS

14.1 Each and every beer entered in the 3rd BBA - Brazilian International Beer Awards, which is within the parameters described in these regulations, enabling its evaluation, will be evaluated by one or more panels of judges, and their first evaluation will be the one that will provide the form that will be returned to the brewery.

14.2 The evaluation forms completed by the judges may be sent by email within 30 business days after the award ceremony.

14.3 The breweries are responsible for ensuring that the email address is correct.

15. DISQUALIFICATIONS

15.1 Entries that do not comply with the rules listed in these regulations will be disqualified.

15.2 Entries that are not submitted by the brewery for any reason will also be disqualified and the entry fee will not be refunded.

16. GENERAL PROVISIONS

16.1 Registration for this competition presupposes full knowledge and acceptance of the rules contained herein by the participating breweries.

16.2 The decisions of the Judging Committee and Organizing Committee are final and irrevocable, and it is up to the participants to abide by them, since they are fully aware of these rules and have given their consent at the time of registration.

16.3 All cases not covered by these rules will be resolved by the Organizing Committee of the 3rd BBA - Brazilian International Beer Awards®.

16.4 The winning breweries are encouraged to use the artwork of the 3rd BBA - Brazilian International Beer Awards® medals and logo in their advertising campaigns and winning labels, as long as they respect the following criteria, in order to preserve the image and credibility of the competition.

16.4.1 The reference to the awards must include: mention of the category in which the award was received, type of award received (gold, silver, bronze medal; brewery of the year; Best of Show), mention of the year in which the award was granted.

16.4.2 The logos must be produced exactly as those made available by the Organizing Committee, without any changes.

16.4.3 The logos will be available in high resolution on the Competition website so that breweries can download them.



17. CONTACTS

17.1 Questions and additional information will be clarified exclusively by email.

Each responsible department has a different contact, as specified below.

17.1.1 Payment, bill, invoice and general questions about finances send an email to financeiro@soleventos.net

17.1.2 Sending, receiving, controlling samples, rules, judging and general questions about the contest send an email to info@bbabrazil.com

17.1.3 Technical questions about styles, categories, judges, evaluation forms, send an email to: info@bbabrazil.com or +49 1788025699 (WhatsApp).

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Attachment 1

7.1 Catharina Sour

Overall Impression

A light, refreshing wheat ale with a clean lactic acidity, balanced by the addition of fresh fruit. Low bitterness, light body, moderate alcohol content, and moderately high carbonation allow the fruit's flavor and aroma to take center stage. The fruit is typically, but not always, tropical in nature. Spices may be used as complements, but should never overshadow the fruit character.

Aroma

The fruit character should be immediately noticeable and recognizable at a medium to high level. A clean lactic acidity should be present at a low to medium level, supporting the fruit. Malt is typically absent but may appear at a low level, contributing a subtle grainy or bready note. A complementary and secondary spice character may be present at very low to moderate intensity, but must never dominate the fruit. A clean fermentation profile is essential. No wild or funky notes, no hop character, and no strong alcohol presence.

Appearance

Color varies depending on the fruit and spices used but is typically quite light. Clarity can range from very clear to hazy, depending on age and fruit type. Always effervescent. The head is medium to high with good retention and may range from white to fruit-tinted hues.

Flavor

Fresh fruit flavor dominates at a medium to high level, supported by a clean lactic acidity (low to medium-high, but always noticeable). The fruit should taste fresh, never cooked, jam-like, or artificial. Malt flavor is usually absent but may contribute a low grainy or bready character. A complementary spice character may be present at very low to moderate intensity. However, neither malt nor spices should compete with the fruit or acidity. Hop bitterness is very low, below the threshold of perception. The finish is dry, with a clean, tart, and fruity aftertaste. No hop flavor, acetic notes, diacetyl, or funky/wild flavors.

Mouthfeel

Light to medium-light body. Medium to high carbonation. Alcohol warmth is inappropriate. Acidity ranges from low to medium-high and should not be aggressive or astringent.

Comments

If a Berliner Weisse were brewed with fruit, it should be entered as a Fruit Beer. This style is stronger and typically showcases fresh fruit character. The kettle souring method allows for rapid production and is the most common modern approach for this style. It may be bottled or canned but is best consumed fresh.

Characteristic Ingredients

The grain bill typically consists of Pilsner malt and wheat (malted or unmalted), often in equal proportions. Kettle souring using *Lactobacillus* is the most common production method, followed by fermentation with a neutral ale yeast. Fruit additions are typically made post-fermentation to preserve a fresh, uncooked fruit character. One or two fruits are most common, usually tropical, though any fresh fruit may be used.



Vital Statistics

IBU: 2–8
SRM: 2–7
OG: 1.039–1.048
FG: 1.002–1.008
ABV: 4.0%–5.5%

Commercial Examples

Itajahy Catharina Araçá Sour; Blumenau Catharina Sour Sun of a Peach; Lohn Bier Catharina Sour Jaboticaba; Liey Coroa Real; UNIKA Tangerina; Armada Daenerys.

6.23 ITALIAN GRAPE ALE

Overall Impression

A sometimes refreshing, sometimes more complex Italian ale characterized by different varieties of grapes.

Aroma

Aromatic characteristics of a particular grape have to be noticeable but do not overpower the other aromas. The grape character should be pleasant and should not have defects such as oxidation. Malt character is usually restrained and should not exhibit a roasty, stout-like profile. Hop aroma (floral, earthy) can range from medium-low to absent. Some examples can have a low wild character described as barnyard, earthy, goaty but should not be as intense as in a lambic/fruit lambic. No diacetyl.

Appearance

Color can range from light gold to copper but some examples can be brown. Reddish/ruby color is usually due to the use of red grape varieties. White to reddish head with generally a medium low retention. Clarity is generally good but some cloudiness may be present.

Flavor

As with aroma, grape character (must or wine-like) must be present and may range from medium-low to medium-high intensity. Varieties of grape can contribute differently on the flavor profile: in general stone/tropical fruit flavors (peach, pear, apricot, pineapple) can come from white grapes and red fruit flavors (e.g., cherry, strawberry) from red grape varieties. Further fruity character of fermentative origin is also common. Different kinds of special malts can be used but should be supportive and balanced, not so prominent as to overshadow the base beer. Strong roasted and/or chocolate character is inappropriate. Light sour notes, due to the use of grape, are common and may help to improve the drinkability but should not be prominent as in Sour ale/Lambic or similar. Oak flavors, along with some barnyard, earthy, goaty notes can be present but should not be predominant. Bitterness and hop flavors are low. Diacetyl is absent.

Mouthfeel

Medium-high carbonation improves the perception of aroma. Body is generally from low to medium and some acidity can contribute to increase the perception of dryness. Strong examples can show some warming but without being hot or solventy.



Ingredients

Pils in most of cases or pale base malt with some special malts (if any).

Grape content can represent up to 40% of whole grist. Grape or grape must, sometimes extensively boiled before use, can be used at different stages: during boiling or more commonly during primary/secondary fermentation. Yeast can show a neutral character (more common) or a fruity/spicy profile (English and Belgian strains). Wine yeast can be used also in conjunction with other yeasts. Old World hop varieties, mainly German or English, are used in low quantities in order not to excessively characterize the beer.

Vital Statistics

IBU 6 - 30

EBC 8 - 50

OG 1.045 - 1.100

FG 1.005 - 1.015

ABV 4.5 - 12%

Commercial Examples

Montegioco Open Mind, Birrificio Barley BB5-10, Birrificio del Forte Il Tralcio, Viess Beer al mosto di gewurtztraminer, CRAK IGA Cabernet, Birrificio Apuano Ninkasi, Luppolaço Mons Rubus.

7.2 BRAZILIAN FRUIT BEER

7.3 BRAZILIAN HERB OR SPICED BEER

7.4 BRAZILIAN WOOD AGED BEER

They may be of any color. A Brazilian beer is defined as a beer that uses ingredients and/or processing techniques characteristic of Brazil. These ingredients may include fruits, herbs, spices, and woods. The brewer must clearly specify the "Brazilian nature" of the beer (for example, the types of special ingredients used or the process employed), preferably with a detailed bilingual description in Portuguese and English.

The base style used in the creation of the beer must also be declared. At least 51% of the fermentable sugars must be derived from malted grains. Distinctive processes, ingredients, and creativity should be considered positive attributes in the evaluation. Body may vary according to the base style. All technical characteristics of the beer should align with the declared base style.

7.34 DORADA PAMPEANA

Overall impression

Easy drinkability, malt-oriented.

Aroma

Light to moderate sweet malty aroma. Low to moderate fruity aroma is acceptable. May have a low to medium hop aroma. No diacetyl.

Appearance

Light yellow to deep gold color. Clear to brilliant. Low to medium head with good retention.



Flavor

Initial soft malty sweetness. Caramel flavors typically are absent. Mild to moderate hop flavor (usually Cascade), but should not be aggressive. Low to moderate hop bitterness, the balance is normally towards the malt. Half-dry to something sweet finish. No diacetyl.

Mouthfeel

Medium-light to medium body. Medium to high carbonation. Smooth without harsh bitterness or astringency.

History

In the early days, Argentine homebrewers faced significant limitations: malt extract was unavailable, and they typically had access only to Pilsner malt, Cascade hops, and dry yeast, commonly Nottingham, Windsor, or Safale. Using these ingredients, Argentine brewers developed a distinctive version of a Blonde Ale known as Dorada Pampeana.

Ingredients

Usually only pale or pils malt, although may include low rates of caramelized malt. Commonly Cascade hops. Clean American yeast, slightly fruity British or Kölsch, usually packaged in cold.

Vital Statistics

IBU 15-22

EBC 6 - 10

OG 1.042 - 1.054

FG 1.009 - 1.013

ABV 4.3% - 5.5%

7.35 ARGENTINE IPA

Overall Impression

A distinctly hop-forward and bitter Argentine pale ale, refreshing and moderately strong. The key is drinkability without harshness, with a well-balanced profile.

Aroma

Intense hop aroma with citrus and floral character derived from Argentine hops. Some clean malt sweetness and light caramel may be present in the background, but at a lower level than in English examples. Light fruity esters and subtle phenolic notes from wheat fermentation may be detected in some versions, although a neutral fermentation profile is more common. A slight alcohol note may be present in stronger versions. No DMS. Diacetyl is a major fault, as it can mask hop aroma, and must not be present.

Appearance

Color ranges from medium gold to medium reddish copper, with some versions showing an orange hue. Should be clear, although unfiltered versions with dry hopping or unmalted wheat may appear slightly hazy. Good head formation with strong retention.



Flavor

Hop flavor is medium to high and should reflect Argentine hop character, with citrus notes such as grapefruit and tangerine peel being dominant. May include floral notes such as orange blossom, or less commonly herbal or resinous tones that add complexity. Hop bitterness ranges from medium-high to very high, but the malt backbone should support and balance the assertive hop profile. Malt flavor is low to medium, typically clean and slightly sweet, with low levels of caramel or subtle spicy wheat character (malted or unmalted) acceptable. No diacetyl. Low fruity esters are acceptable but not required. Bitterness may linger in the aftertaste but should not be harsh. The finish is medium-dry to dry and refreshing. A clean alcohol note may be present in stronger versions.

Mouthfeel

Medium-light to medium body, without hop-derived astringency. Moderate to moderately high carbonation may combine with wheat to create an overall dry impression, even in the presence of some malt sweetness. A gentle alcohol warmth may be present in stronger versions, but should not be excessive. The body is generally lighter than English versions and drier than American examples.

Comments

The style emphasizes balance between bold hop character and smooth drinkability, avoiding excessive harshness.

History

An Argentine interpretation of the historic English IPA style, developed in 2013 through meetings of the Asociación Somos Cerveceros, where its defining characteristics were established. It differs from American IPA by incorporating wheat and using Argentine hops, which provide distinctive flavor and aroma. The concept is based on combining citrus-forward Argentine hops with wheat, somewhat reminiscent of a Witbier. Lower wheat percentages resemble Kölsch-like grain character, along with light fermentation-derived fruitiness.

Vital Statistics

IBU: 35–60

EBC: 12–30

OG: 1.055–1.065

FG: 1.008–1.015

ABV: 5.0%–6.5%

6.5 NEW ZEALAND PILSNER

Overall Impression

A pale, dry, golden-colored, cleanly-fermented beer showcasing the characteristic tropical, citrusy, fruity, grassy New Zealand-type hops. Medium body, soft mouthfeel, and smooth palate and finish, with a neutral to bready malt base provide the support for this very drinkable, refreshing, hop-forward beer.



Aroma

Medium to high hop aroma reflective of modern New World hop varieties, often showcasing tropical fruit, citrus (lime, white grapefruit), gooseberry, honeydew melon, with a light green bell pepper or grassy aspect. Medium-low to medium malt in support, with a neutral to bready-crackery quality. Very low DMS acceptable but not required. Neutral, clean yeast character, optionally with a very light sulfury quality. The hop character should be most prominent in the balance, but some malt character must be evident.

Appearance

Straw to deep gold in color, but most examples are yellow-gold. Generally quite clear to brilliant clarity; haziness is a fault. Creamy, long-lasting white head.

Flavor

Medium to high hop bitterness, cleanly bitter not harsh, most prominent in the balance and lasting into the aftertaste. Medium to high hop flavor with similar characteristics as the aroma (tropical, citrus, gooseberry, melon, grass). Medium to medium-low malt flavor, grainy-sweet, bready, or crackery. Clean fermentation profile (fermentation esters are a fault). Dry to off-dry with a clean, smooth finish and bitter but not harsh aftertaste. The malt may suggest an impression of sweetness but the beer should not be literally sweet. The finish may be dry but not seem crisp or biting. The balance should always be bitter, but the malt flavor must be noticeable.

Mouthfeel

Medium to medium-light body. Medium to medium-high carbonation. Smoothness is the most prominent impression. Never harsh nor astringent.

Comments

The hop aromatics often have a similar quality as many New Zealand Sauvignon Blanc wines, with tropical fruit, grassy, melon, and lime aromatics. Often brewed as a hybrid style in New Zealand using a neutral ale yeast at cool temperatures. Limiting the sulfur content of the finished product is important since it can clash with the hop character.

History

Largely defined by the original created at Emerson's Brewery in the mid-1990s, New Zealand Pilsner has expanded in character as the varieties of New Zealand hops have expanded in number and popularity.

Characteristic Ingredients

New Zealand hop varieties, such as Motueka, Riwaka, Nelson Sauvin, often with Pacific Jade for bittering. Other new world varieties from Australia or the US may be used, if they have similar characteristics. Pale base malts, Pilsner or pale types, perhaps with a small percentage of wheat malt. Fairly low-mineral water, typically with more chloride than sulfate. Clean lager yeast or very neutral ale yeast.

Style Comparison

Compared to a German Pils, not as crisp and dry in the finish with a softer, maltier presentation and a fuller body. Compared to a Czech Premium Pale Lager, less malt complexity, a cleaner fermentation. Similar in balance to a Kolsch or British Golden Ale, but with a hoppier aroma. Compared to any of these German styles, showcasing New Zealand hop varieties with tropical, citrusy, fruity, grassy characteristics, often with a white wine-like character. Should not be as hoppy or bitter in balance as an IPA.



Vital Statistics

IBU 25 – 45
EBC 4 – 12
OG 1.044 – 1.056
FG 1.009 – 1.014
ABV 4.5% – 5.8%

Commercial Examples

Croucher New Zealand Pilsner, Emerson's Pilsner, Liberty Halo Pilsner, Panhead Port Road Pilsner, Sawmill Pilsner, Tuatara Mot Eureka.

7.8 GLUTEN-FREE BEER

The sensory characteristics should closely reflect those of the declared base style to which the beer belongs. Breweries must specify the base style of the beer as well as the process used to produce it as gluten-free.

This may involve either the use of naturally gluten-free grains or the removal of gluten through an enzymatic process. In the case of naturally gluten-free beers, the grains used should be clearly specified.

7.33 LOW-CARB BEER

The sensory characteristics should closely reflect those of the declared base style to which the beer belongs. Breweries must specify the base style.

Overall Description

Low Carb Beers are characterized by very high attenuation, resulting in low residual carbohydrate content and a light sensory profile. The focus is on drinkability, refreshment, and an extremely dry finish, while maintaining balance between subtle malt and hop expression, without harshness or fermentation off-flavors.

Some sensory similarities may occur with styles such as American Light Lager; however, Low Carb Beer is distinguished by its specific focus on carbohydrate reduction and the potential use of targeted enzymatic processes.

Vital Statistics

ABV: 0.5% – 5.0%
IBU: 5 – 18
EBC: 4 – 8
Total carbohydrates: mandatory < 5 g per 100 ml
Apparent attenuation: very high

Laboratory Requirement for the Low Carb Beer Category

All beers entered in the **Low Carb Beer category must provide a laboratory report confirming the low carbohydrate content from the same batch as the submitted sample.** The document must be issued by a recognized laboratory and clearly state the analyzed carbohydrate values. The report must be submitted exclusively via email to: info@bbabrazil.com
Failure to submit the report within the established deadline will result in the disqualification of the entry in this category.



6.24 HOP LAGER

Overall Description

Hop Lagers are pale to golden lagers with moderate to high hop intensity, showcasing aromas and flavors derived from modern hop varieties. Emphasis is placed on floral, citrus, fruity, tropical, resinous, or herbal character. The lager profile must remain evident, with clean fermentation, a dry finish, and high drinkability. Bitterness is moderate to assertive but balanced by a smooth fermentation profile and a light to medium-light body.

Appearance

Straw to medium gold in color. Clear to brilliant, although dry-hopped versions may exhibit slight haze. White to off-white head with good retention.

Aroma

Moderate to intense hop aroma, expressing citrus, tropical, herbal, floral, resinous, or a combination of these characteristics, depending on the hop variety. Malt aroma is low to very low, typically light with soft grainy, bready, or cracker-like notes. Fermentation esters and sulfur compounds should be low to absent.

Flavor

Medium to high hop flavor reflecting the aromatic profile. Bitterness ranges from medium to high but should not be harsh. The finish is clean, dry, and refreshing, with a well-defined lager character. Malt remains in the background, providing gentle support. Fermentation character should be clean, with no pronounced esters.

Mouthfeel

Light to medium-light body. Medium to high carbonation. Bitterness is moderately firm but smooth and well integrated. Crisp and refreshing finish.

Ingredients

Typically brewed with Pilsner malt or similar base malts, sometimes with neutral adjuncts such as rice or corn to enhance drinkability. Modern aroma and flavor hops are commonly used, especially in whirlpool and dry hopping. Clean lager fermentation with cold maturation.

Style Comparison

More hop-forward than an American Lager or International Lager. Less malty and less intense than an India Pale Lager (IPL). Maintains a clean lager fermentation profile with a more pronounced hop presence than a traditional German Pils.

Vital Statistics

ABV: 4.5% – 6.5%

IBU: 25 – 55

EBC: 4 – 10

OG: 1.044 – 1.056

FG: 1.006 – 1.012



7.32 ALCOHOLIC BEER MIX BEVERAGE (MIXED COCKTAIL)

Overall Description

Ready-to-drink mixed beverages produced by combining commercial beer with soft drinks, juices, or other non-beer fermented beverages. The blend should present a harmonious overall impression, preserving the character of beer while integrating the flavors of the added beverage.

Aroma

The aroma of the fruit or beverage used in the blend should be recognizable and express a natural character. Typical beer aromas, such as light malt or subtle fermentation notes, may be present as long as they remain balanced. Artificial aromas are not appropriate. No DMS, oxidation, or diacetyl.

Appearance

Color varies widely depending on the base beer and the added beverage. Haze is acceptable. Carbonation is generally moderate to high.

Flavor

The flavor of the added beverage should be evident and natural, without artificial character. Typical beer flavors, including malt and light bitterness, should balance the sweetness and fruitiness of the other component. Bitterness is very low or nearly imperceptible. The balance between sweetness and acidity should be appropriate; noticeably unbalanced profiles are considered faults. A pleasant, refreshing beer-like character should be present.

Mouthfeel

Low to medium body. Refreshing and easy to drink. Carbonation may vary depending on the blended beverage but is typically moderate to high.

Ingredients

Top- or bottom-fermented beer blended with soft drinks, juices, or other non-beer fermented beverages. The proportion of each component should result in a balanced sensory profile. Beers containing fruit added during fermentation do not fall into this category.

Vital Statistics

IBU: Very low

Color: Variable

Body: Low to medium

ABV: Depends on the base beer and the added beverage

Includes styles such as red or white “Wine Beer” (Chope de Vinho), lemon, orange, or tangerine Radler, Malzbier, among others.

No BAP, mesmo com o site em ingles, o regularmento só baixa em portugues.

Estranho que o New Zealand mostra a descricao direto na pagina de escolha de estilo, e nao como as outras, só depois de selecionar o estilo.