



REGULATION

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 Styles

- 101 Ordinary Bitter
- 102 Special Bitter or Best Bitter
- 103 Extra Special Bitter
- 104 Classic English-Style Pale Ale
- 105 British-Style India Pale Ale
- 106 English-Style Summer Ale
- 107 English-Style Pale Mild Ale
- 108 English-Style Dark Mild Ale
- 109 Strong Ale
- 110 Old Ale
- 111 English-Style Brown Ale
- 112 Brown Porter
- 113 Oatmeal Stout
- 114 Sweet Stout or Cream Stout
- 115 Robust Porter
- 116 British-Style Imperial Stout
- 117 British-Style Barley Wine Ale
- 118 Scottish-Style Light Ale
- 119 Scottish-Style Export Ale
- 120 Scotch Ale or Wee Heavy
- 121 Scottish-Style Heavy Ale

2. Irish Origin Styles

- 201 Irish-Style Red Ale
- 202 Classic Irish-Style Dry Stout
- 203 Export-Style Stout

3. North American Origin Styles

- 301 Mexican-Style Light Lager
- 302 American-Style Light Lager
- 303 Contemporary American-Style Light Lager
- 304 American-Style Lager
- 305 Contemporary American-Style Lager
- 306 Mexican-Style Pale Lager
- 307 American-Style Amber Lager
- 308 Mexican-Style Amber Lager
- 309 American-Style Pilsener
- 310 Contemporary American-Style Pilsener
- 311 West Coast-Style Pilsener
- 312 American-Style Maerzen/Oktobertfest
- 313 American-Style Stout
- 314 American-Style Imperial Porter
- 315 American-Style Imperial Stout
- 316 Double Hopy Red Ale
- 317 Imperial Red Ale
- 318 American-Style Imperial or Double India Pale Ale
- 319 Juicy or Hazy Imperial or Double India Pale Ale
- 320 American-Style Barley Wine Ale



- 321 American-Style Wheat Wine Ale
- 322 Smoke Porter
- 323 American-Style Sour Ale
- 324 American-Style Fruited Sour Ale → Specify the type of fruit used in the process.
- 325 West Coast-Style India Pale Ale
- 326 American-Style Black Ale
- 327 American-Style Brown Ale
- 328 American-Belgo-Style Ale
- 329 American-Style India Pale Ale
- 330 American-Style Strong Pale Ale
- 331 Session India Pale Ale
- 332 American-Style Pale Ale
- 333 American-Style Amber/Red Ale
- 334 Juicy or Hazy India Pale Ale
- 335 Juicy or Hazy Pale Ale
- 336 Juicy or Hazy Strong Pale Ale
- 337 Golden or Blonde Ale
- 338 American-Style India Pale Lager
- 339 Kentucky Common Beer
- 340 California Common Beer
- 341 American-Style Wheat Beer
- 342 American-Style Dark Lager
- 343 Mexican-Style Dark Lager
- 344 American-Style Cream Ale
- 345 American-Style Malt Liquor
- 346 American-Style Fruit Beer → Specify the type of fruit used in the process.

4 Other Origin Styles

- 401 International Light Lager
- 402 Vienna-Style Lager
- 403 Grodziskie
- 404 Adambier
- 405 Dutch-Style Kuit, Kuyt or Koyt
- 406 Hop Lager*
- 407 Rice Lager
- 408 Czech-Style Dark Lager
- 409 International-Style Pilsener
- 410 Czech-Style Amber Lager
- 411 International-Style Pale Ale
- 412 Classic Australian-Style Pale Ale
- 413 Australian-Style Pale Ale
- 414 New Zealand-Style Pale Ale
- 415 New Zealand-Style India Pale Ale
- 416 Finnish-Style Sahti
- 417 Swedish-Style Gotlandsdricke
- 418 Breslau-Style Pale Schoeps
- 419 Dorada Pampeana*
- 420 IPA Argenta*
- 421 European-Style Dark Lager
- 422 New Zealand Pilsner*
- 423 Italian-Style Pilsener

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- 424 Italian Grape Ale* → Specify the type of fruit used in the process.
- 425 Baltic-Style Porter
- 426 Czech-Style Pale Lager
- 427 Czech-Style Amber Lager
- 428 Chinese Tea Beer*

5. Belgian and French Origin Styles

- 501 Belgian-Style Table Beer
- 502 Belgian-Style Session Ale
- 503 Belgian-Style Speciale Belge
- 504 Belgian-Style Blonde Ale
- 505 Belgian-Style Strong Blonde Ale
- 506 Belgian-Style Strong Dark Ale
- 507 Belgian-Style Dubbel
- 508 Belgian-Style Tripel
- 509 Belgian-Style Quadrupel
- 510 Belgian-Style Witbier
- 511 Classic French & Belgian-Style Saison
- 512 Specialty Saison → Specify any additional ingredient used in the process.
- 513 French-Style Bière de Garde
- 514 Belgian-Style Flanders Oud Bruin or Oud Red Ale
- 515 Belgian-Style Lambic
- 516 Traditional Belgian-Style Gueuze
- 517 Contemporary Belgian-Style Spontaneous Fermented Ale → Specify what makes the beer contemporary.
- 518 Belgian-Style Fruit Lambic → Specify the type of fruit used in the process.
- 519 Other Belgian-Style Ale → Specify style and/or additional ingredients.
- 520 Belgian-Style Fruit Beer → Specify the type of fruit used in the process.

7. German Origin Styles

- 701 German-Style Altbier
- 702 German-Style Pilsener
- 703 Leipzig-Style Gose
- 704 Munich-Style Helles
- 705 Dortmunder/European-Style Export
- 706 Berliner-Style Weisse
- 707 Franconian - Style Rothbier
- 708 German-Style Maerzen
- 709 German-Style Oktoberfest/Wiesen
- 710 Munich-Style Dunkel
- 711 Kellerbier or Zwickelbier
- 712 German-Style Schwarzbier
- 713 Bamberg-Style Helles Rauchbier
- 714 Bamberg-Style Maerzen Rauchbier
- 715 Bamberg-Style Bock Rauchbier
- 716 German-Style Heller Bock/Maibock
- 717 Traditional German-Style Bock
- 718 German-Style Doppelbock
- 719 German-Style Eisbock
- 720 German-Style Kölsch
- 721 Contemporary-Style Gose → Specify what makes the beer contemporary.



- 722 South German-Style Hefeweizen
- 723 South German-Style Kristal Weizen
- 724 German-Style Leichtes Weizen
- 725 South German-Style Bernsteinfarbenes Weizen
- 726 South German-Style Dunkel Weizen
- 727 South German-Style Weizenbock
- 728 German-Style Rye Ale
- 729 Bamberg-Style Weiss Rauchbier
- 730 German-Style Leichtbier

10. Specialty Beers

- 1001 Session Beer
- 1002 Low-Carb Beer → Provide additional notes to the judges.
- 1003 Alcoholic Beer Mix Beverage* → Provide additional notes to the judges.
- 1004 Dessert Stout or Pastry Stout → Provide additional notes to the judges.
- 1005 Non-Alcohol Malt Beverage → Provide additional notes to the judges.
- 1006 Gluten-Free Beer → Specify base style and process used to make the beer gluten free.
- 1007 Other Strong Ale or Lager → Provide additional notes to the judges.
- 1008 Fruit Wheat Beer → Specify the type of fruit used in the process.
- 1009 Smoke Beer
- 1010 Field Beer → Specify the type of vegetable used in the process.
- 1011 Pumpkin Spice Beer
- 1012 Pumpkin/Squash Beer
- 1013 Chocolate or Cocoa Beer → Provide additional notes to the judges.
- 1014 Coffee Beer → Provide additional notes to the judges.
- 1015 Chili Pepper Beer → Specify type of chili used in the process.
- 1016 Herb and Spice Beer → Specify type of herb and/or spice used in the process.
- 1017 Specialty Beer → Specify what makes the beer a specialty beer.
- 1018 Specialty Honey Beer → Specify type of honey used in the process.
- 1019 Rye Beer
- 1020 Brett Beer
- 1021 Mixed-Culture Brett Beer → Specify type of cultures used in the process.
- 1022 Ginjo Beer or Sake-Yeast Beer
- 1023 Fresh Hop Beer
- 1024 Wood-and Barrel-Aged Beer
- 1025 Wood- and Barrel-Aged Sour Beer → Specify type of wood/barrel used in the process.
- 1026 Aged Beer → Specify base style.
- 1027 Experimental Beer → Specify what makes it an experimental beer.
- 1028 Experimental India Pale Ale → Specify what makes it an experimental beer.
- 1029 Historical Beer → Specify type of beer.
- 1030 Wild Beer → Provide additional notes to the judges.
- 1031 Smoke Beer

11. Brazilian Origin Styles

- 1101 Catharina Sour* → Specify the type of fruit used in the process.
- 1102 Brazilian Fruit Beer* → Specify the type of fruit used in the process.
- 1103 Brazilian Herb and Spiced Beer* → Specify type of herb and/or spice used in the process.
- 1104 Brazilian Wood Aged Beer* → Specify type of wood/barrel used in the process.

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 1101 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.

424 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.

1102 BRAZILIAN FRUIT BEER

1103 BRAZILIAN HERB OR SPICED BEER

1104 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.

419 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%

420 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%

422 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.

1006 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.

1002 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.



406 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



1003 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.



428 CHINESE TEA BEER

Overall Description

A specialty beer that harmoniously integrates beer with Chinese tea leaves, or specialty tea made with Chinese tea as the tea base. Tea character should be clearly perceptible and well balanced with malt, hop, and fermentation character. Depending on the tea type used, the beer may show the fresh and brisk character of green tea, the pekoe-like and floral character of white tea, the grainy and ripe-fruit character of yellow tea, the floral-fruity and roasted character of oolong tea, the honeyed and mellow character of black tea, or the woody and aged character of dark tea. Tea character may be a leading feature, but should not taste like strong tea simply blended into beer, or like synthetic flavoring. A light tea-derived astringency is acceptable, but harsh, lingering bitterness or raw vegetal character is a fault.

Aroma

Low to high tea aroma. Green tea may show fresh, tender chestnut-like, bean-like, or light herbal notes; white tea may show pekoe-like, floral, sweet, or, in aged examples, medicinal, honeyed jujube, or dried lotus leaf notes; yellow tea may show sweet corn, grainy, or ripe-fruit notes; oolong tea may show floral, fruity, honeyed, roasted, or woody aromas; black tea may show honeyed, floral-fruity, sweet potato, caramel, or light pine-smoke notes; dark tea may show aged, woody, jujube-like, medicinal, or fungal notes.

Malt, hop, and fermentation-derived aromas should be appropriate to the declared beer style and should harmonize with the tea aroma. No raw vegetal, moldy, stale, overnight tea-like, sour-spoiled, burnt, or synthetic flavoring character.

Appearance

Color varies with the base beer style and the tea type used. Green tea and white tea typically contribute a lighter yellow-green or golden hue; black tea, oolong tea, and yellow tea may contribute orange-yellow, amber, or copper tones; dark tea or more heavily roasted teas may deepen the beer color. Clarity may range from brilliant to slightly hazy; a light haze caused by interactions between tea polyphenols and beer proteins is acceptable. Foam character varies with the base style. Sediment, flocculent particles, dull or stale tea color, or unattractive turbidity is a fault.

Flavor

Low to high tea flavor. May show floral-fruity, honey, bean-like, chestnut, grain, mellow sweetness, caramel, roast, wood, medicinal notes. Brisk or soft tea impression may be perceptible. Base beer flavor should be appropriate to the declared style, perceptible, and integrated with the tea rather than completely covered by it. Bitterness may derive from both hops and tea, and may vary with the base style, but should not combine with tea tannins to create sharp, scraping bitterness. Finish may range from dry to moderately sweet, often with a light returning sweet (hui gan) and tea impression. Acidity should not be present unless the base style itself is sour, or unless acidic flavoring ingredients such as fruit have been declared.

Mouthfeel

Body ranges from light to full, depending on the base beer style. Carbonation ranges from medium-low to high. Light astringency is acceptable and may help build structural complexity, but should not be sharp, drying, tongue-scraping, chalky, or persistently puckering. Refreshing tea beers are usually light and crisp; mellow, roasted, or aged tea beers may have a rounder, softer, or fuller mouthfeel. Alcohol warmth should be appropriate to the base style; stronger versions may show light warmth, but should not be hot, harsh, or solventy.



Ingredients

Base beer styles vary widely; common examples include Pilsner, pale lager, pale ale, Kölsch, wheat beer, amber beer, IPA, Saison, Porter, Stout, and sour beer. Green tea is the most widely used tea type, followed by oolong tea and black tea; dark tea, white tea, and yellow tea are also used. This style permits specialty tea made with Chinese tea as the tea base, including scented teas such as jasmine tea and osmanthus oolong, fruit-containing teas such as Ganpu and Xiaoqinggan, flavored teas such as Earl Grey-style tea, and smoked teas such as smoked Lapsang Souchong. Whole leaves, tea powder, cold infusions, hot infusions, concentrates, or extracts may be used, but regardless of form, the beer should present natural, authentic tea flavor.

Vital Statistics

OG: Varies with base style

FG: Varies with base style

IBU: Varies with base style; should be balanced with tea tannin character

SRM: Varies with base style; tea may alter or deepen beer color

ABV: Varies with base style

Comments

The term "fermentation" as commonly used in the Chinese tea industry is a traditional trade term and is not scientifically precise; it refers primarily to enzymatic oxidation and related chemical changes. ISO 20715:2023 classifies tea into six basic types: green tea, white tea, yellow tea, oolong tea, black tea, and dark tea. Green tea emphasizes the fresh and brisk character preserved by fixation; white tea develops pekoe-like, floral, and fresh-sweet notes through withering; yellow tea develops mellow, grainy, and ripe-fruit notes through yellowing; oolong tea develops floral-fruity aromas, roasted notes, and complex tea character through oxidation management and roasting; black tea develops mellow sweetness, honeyed notes, and floral-fruity character through more extensive oxidation; dark tea develops aged, woody, medicinal, or fungal notes through post-fermentation and aging. In this guideline, "specialty tea" is used as a practical term for tea products made from one or more of the basic tea types that have undergone additional processing or blending to introduce external flavor character, including scented tea, flavored tea and tea blended with non-tea ingredients such as flowers, grains, dried citrus peel, fruit, herbs, or spices. Examples include jasmine tea, osmanthus oolong, Ganpu, Xiaoqinggan and Earl Grey-style tea. Tea cultivar, origin, grade, processing method, product form, addition stage, extraction temperature, and contact time all significantly affect the final flavor profiles. The best examples should express the stated tea type, not an unrelated tea character.