



RULES

2nd 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 master brewers 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 passion for beer. With a rich tapestry of flavors and a cultural tradition that values conviviality and celebration, the country has become a vibrant stage for the exchange of knowledge and innovation in the beer universe.

The Brazilian International Beer Awards® was created as an innovative initiative, conceived under the curation of CBC BRASIL – Concurso Brasileiro de Cervejas®, organized by SOL Eventos. This new competition was created with the aim of raising the profile of the national and international beer scene, bringing together the best in creativity and quality in beer production from around the world. With the expertise and vision of over 10 years of CBC BRASIL, already renowned for its promotion of beer excellence in Brazil, the BBA - Brazilian International Beer Awards® promises not only to highlight global talent, but also to provide a platform for enriching exchange between brewers and connoisseurs, reinforcing Brazil's position as a hub of innovation and celebration in the beer universe.

The Brazilian International Beer Awards® will provide a unique platform for the exchange of experiences between 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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IMPORTANTS DATES	CHECK'S
June 13th 2025	Early Bird open registration (20,00 USD)
August 31 2025	Last day early bird registration
September 1st 2025	2° round open registration (30 USD)
September 30th 2025	Last day 2° round registration
October 1st 2025	3° round open registration (40 USD)
October 10th 2025	Last day 3° round registration and samples edition
October 13th 2025	Drop Off Start
October 31th 2025	Drop Off End
November 7th to 8th 2025	Judging Sessions
November 9th 2025	Award Cerimony
From 10th November to 22th December	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 Beerfirm beers may participate in the competition.

1.3 Entries of beers produced by the Competition judges will be accepted, whether they are owners, CEOs, brewers and/or provide consultancy to breweries, provided that they do not participate in the judging of beers of the styles entered by the brewery that has any of the connections mentioned above with the judge.

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.

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



2.5 Participants must send exactly FOUR (4) 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:

- 1 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
- 1 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

3.1.1 In case of damage, if the customer chooses not to send their sample, the organization will create a document informing the customer and committing to the assessment of their sample.

3.2 Instructions for packaging boxes:

- Beers must be carefully packaged and shipped in a way that prevents collisions, is protected from light, and is shipped quickly and handled with care.
- They must be identified with a label containing FRAGILE.
- Please pack them in bubble wrap to facilitate the logistics of the reception team. PLEASE NOTE THAT ALL SHIPPING CONTAINERS/PACKAGES WILL NOT BE RETURNED TO 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 samples not used in the trial will have the following destinations, in the following order:

1) Closing Judges Dinner and awards night.

6. SAMPLE REGISTRATION

6.1 Registrations must be made exclusively through the website www.bbabrazil.com.

6.2 If the brewery wants to register the samples in parts, the registration process can be done until October 10th 2025

6.4 The date for receiving samples will be from October 13th 2025 to November 31th 2025 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 by 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 LTDA data for issuing the

Invoice:

SOL EVENTOS LTDA

IVA 29.118.180/0001-92

R. Eugen Fouquet, 133

CEP: 89012-140

Bairro Victor Konder - Blumenau/SC - Brasil

8. ACCEPTED BEER STYLES

8.1 This competition follows the 2024 Edition Brewers Association (BA) Style Guideline, plus the beer styles Catharina Sour, Italian Grape Ale, Sour Italian Grape Ale, Bière Brut, Dorada Pampeana, IPA Argenta, New Zealand Pilsner (all described in ANNEX I of these rules).

2024 Edition Brewers Association (BA) Style Guideline descriptions can be found in English at: https://cdn.brewersassociation.org/wp-content/uploads/2024/12/12144941/2024_BA_Beer_Style_Guidelines.pdf

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 competition team cannot assist the brewery in this task, and this will be the responsibility of the person responsible for the registration.

8.3 Accepted styles listed in the Brewers Association Beer Style Guide - 2024 Edition plus Catharina Sour, Italian Grape Ale, Sour Italian Grape Ale, Dorada Pampeana, Bière Brut and Brazilian Beer are as follows:



1. Ale Styles

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

2. Irish Origin Ale Styles

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

3. North American Origin Ale Styles

- 3.1 Golden or Blonde Ale
- 3.2 Session India Pale Ale
- 3.3 American-Style Amber/Red Ale
- 3.4 American-Style Pale Ale
- 3.5 Juicy or Hazy Pale Ale
- 3.6 American-Style Strong Pale Ale
- 3.7 Juicy or Hazy Strong Pale Ale
- 3.8 American-Style India Pale Ale
- 3.9 West Coast-Style India Pale Ale
- 3.10 Juicy or Hazy India Pale Ale
- 3.11 American-Belgo-Style Ale*
- 3.12 American-Style Brown Ale
- 3.13 American-Style Black Ale
- 3.14 American-Style Stout
- 3.15 American-Style Imperial Porter
- 3.16 American-Style Imperial Stout
- 3.17 Double Hoppy Red Ale

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- 3.18 Imperial Red Ale
- 3.19 American-Style Imperial or Double India Pale Ale
- 3.20 Juicy or Hazy Imperial or Double India Pale Ale
- 3.21 American-Style Barley Wine Ale
- 3.22 American-Style Wheat Wine Ale
- 3.23 Smoke Porter
- 3.24 American-Style Sour Ale
- 3.25 American-Style Fruited Sour Ale*

4. German Origin Ale Styles

- 4.1 German-Style Koelsch
- 4.2 German-Style Altbier
- 4.3 Berliner-Style Weisse
- 4.4 Leipzig-Style Gose
- 4.5 Contemporary-Style Gose
- 4.6 South German-Style Hefeweizen
- 4.7 South German-Style Kristal Weizen
- 4.8 German-Style Leichtes Weizen
- 4.9 South German-Style Bernsteinfarbenes Weizen
- 4.10 South German-Style Dunkel Weizen
- 4.11 South German-Style Weizenbock
- 4.12 German-Style Rye Ale
- 4.13 Bamberg-Style Weiss Rauchbier

5. Belgian and French Origin Ale 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*
- 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*
- 5.18 Belgian-Style Fruit Lambic*
- 5.19 Other Belgian-Style Ale*

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6. Other Origin Ale Styles

- 6.1 Grodziskie
- 6.2 Adambier
- 6.3 Dutch-Style Kuit, Kuyt or Koyt
- 6.4 International-Style Pale Ale
- 6.5 Classic Australian-Style Pale Ale
- 6.6 Australian-Style Pale Ale
- 6.7 New Zealand-Style Pale Ale
- 6.8 New Zealand-Style India Pale Ale
- 6.9 Finnish-Style Sahti
- 6.10 Swedish-Style Gotlandsdrücke
- 6.11 Breslau-Style Schoeps

7. Lager Styles

- 7.1 European Origin Lager Styles
- 7.2 German-Style Leichtbier
- 7.3 German-Style Pilsener.
- 7.4 Bohemian-Style Pilsener
- 7.5 Munich-Style Helles
- 7.6 Dortmunder/European-Style Export
- 7.7 Vienna-Style Lager
- 7.8 Franconian-Style Rotbier
- 7.9 German-Style Maerzen
- 7.10 German-Style Oktoberfest/Wiesn
- 7.11 Munich-Style Dunkel
- 7.12 European-Style Dark Lager
- 7.13 German-Style Schwarzbier
- 7.14 Bamberg-Style Helles Rauchbier
- 7.15 Bamberg-Style Maerzen Rauchbier
- 7.16 Bamberg-Style Bock Rauchbier
- 7.17 German-Style Heller Bock/Maibock
- 7.18 Traditional German-Style Bock
- 7.19 German-Style Doppelbock
- 7.20 German-Style Eisbock
- 7.21 Italian-Style Pilsener

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8. North American Origin Lager Styles

- 8.1 American-Style Amber Light Lager
- 8.2 American-Style Lager
- 8.3 Contemporary American-Style Lager
- 8.4 American-Style Ice Lager
- 8.5 American Style Light Lager
- 8.6 Contemporary American-Style Light Lager
- 8.7 American-Style Pilsener
- 8.8 Contemporary American-Style Pilsener
- 8.9 American-Style India Pale Lager
- 8.10 American-Style Malt Liquor
- 8.11 American-Style Amber Lager
- 8.12 American-Style Maerzen/Oktobertfest
- 8.13 American-Style Dark Lager

9. Other Origin Lager Styles

- 9.1 Australasian, Latin American or Tropical-Style Light Lager
- 9.2 International-Style Pilsener
- 9.3 Baltic-Style Porter

10. Hybrid/Mixed Lagers or Ales

- 10.1 All Origin Hybrid/Mixed Lagers or Ales
- 10.2 Session Beer*
- 10.3 American-Style Cream Ale
- 10.4 California Common Beer
- 10.5 Kentucky Common Beer
- 10.6 American-Style Wheat Beer
- 10.7 Kellerbier or Zwickelbier*
- 10.8 American-Style Fruit Beer*
- 10.9 Fruit Wheat Beer*
- 10.10 Belgian-Style Fruit Beer*
- 10.11 Field Beer*
- 10.12 Pumpkin Spice Beer*
- 10.13 Pumpkin/Squash Beer*
- 10.14 Chocolate or Cocoa Beer*
- 10.15 Dessert Stout or Pastry Stout*
- 10.16 Coffee Beer*
- 10.17 Chili Pepper Beer*
- 10.18 Herb and Spice Beer*
- 10.19 Specialty Beer*
- 10.20 Specialty Honey Beer*
- 10.21 Rye Beer*
- 10.22 Brett Beer*
- 10.23 Mixed-Culture Brett Beer*
- 10.24 Ginjo Beer or Sake-Yeast Beer
- 10.25 Fresh Hop Beer*
- 10.26 Wood- and Barrel-Aged Beer*
- 10.27 Wood- and Barrel-Aged Sour Beer*



- 10.28 Aged Beer*
- 10.29 Experimental Beer*
- 10.30 Experimental India Pale Ale*
- 10.31 Historical Beer*
- 10.32 Wild Beer*
- 10.33 Smoke Beer*
- 10.34 Other Strong Ale or Lager*
- 10.35 Gluten-Free Beer*
- 10.36 Non-Alcohol Malt Beverage*

11. ANEXO I

- 11.1 Catharia Sour*
- 11.2 Italian Grape Ale*
- 11.3 Sour Italian Grape Ale*
- 11.4 Bière Brut*
- 11.5 Dorada Pampeana
- 11.6 IPA Argenta
- 11.7 New Zealand Pilsener

OBS: For styles with “*”, 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. In this additional text, the brewery must under no circumstances identify the commercial name or any other element that could identify the beer or brewery where the sample is produced. Should this happen, the sample will be automatically disqualified.

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 “*”, 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.

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

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10. JURY

10.1 The jury will be made up mainly of master brewers, industry experts, sommeliers and professionals in the field with notable knowledge, following one or more of the following criteria:

- national or international leader 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 - 2024 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 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.

12. AWARDS

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

- By beer style (item 12.2): Gold, Silver and Bronze;
- The Best of Show (item 12.4):
- 5 best beers in 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 2° 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 will be able to collect the medals from their winning samples, in which case the certificate will be sent by post or courier. If no representative is present on the awards night to receive the medal(s), the certificate will be sent by post or courier together with the certificate.

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.

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

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 2° - BBA Brazilian International Beer Awards® will be announced during the awards ceremony that will take place on November 09, 2025 during the first night of the BAHIA BEER FEST.

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 2° 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 2° BBA - Brazilian International Beer Awards®.

16.4 The winning breweries are encouraged to use the artwork of the 2° 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 info@bbabrazil.com.

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 +55 47 989006490 (WhatsApp)

Comissão Organizadora

Attachment 1

11.1 Catharina Sour

Overall Impression: A refreshing fruited sour wheat beer with a vibrant fruit character and a clean lactic acidity. The restrained alcohol, light body, elevated carbonation, and lack of perceived bitterness allows the fresh fruit to be highlighted. The fruit is often, but not always, tropical in nature.

Aroma: Medium to high fruit character, immediately noticeable and recognizable. A clean lactic sourness, low to medium, supports the fruit. Neutral malt typically, but can have low grainy or bready notes in support. Clean fermentation profile with no wild or funky yeast character. No hop aroma. No sharp alcohol. Optional Spices, Herbs, and Vegetables should support the fruit if present.

Appearance: Color is often fairly pale – straw to gold. Medium to high white head with fair to good retention. The color of the beer and head can also take on the color of the fruit. Clarity can be quite clear to hazy. Effervescent.

Flavor: Medium to high fresh fruit flavor dominates, with a supportive but noticeable, low to medium-high clean lactic sourness. The fruit should have a fresh character, not seeming cooked, jam-like, or artificial. The malt is often absent, but if present can have a low grainy or bready quality that never competes with the fruit or sourness. Hop bitterness below sensory threshold. Dry finish with a clean, tart, and fruity aftertaste. No hop flavor, acetic notes, diacetyl, or funky Brett flavors. Spices, Herbs, and Vegetables are optional in support of the fruit.

Mouthfeel: Low to medium-low body. Medium to high carbonation. No alcohol warmth. Low to medium-high acidity without being aggressively sour or astringent.

Comments: Best consumed fresh. The acidity may make the beer seem drier and lighter in body than the final gravity might suggest. Berliner Weisse beers with fruit should be entered as 29A Fruit Beer.



History: Individual examples existed under different names previously in Brazil, but the style became popular under this name after it was formally defined in 2015 during a workshop between craft brewers and homebrewers in the Brazilian state of Santa Catarina. Featuring local ingredients well-suited to the warm climate, the style has spread to other states within Brazil and elsewhere, and is a very popular modern style in South America – both commercially and in homebrew competitions.

Ingredients: Pilsner malt with wheat malt or unmalted wheat. Kettle sour technique with Lacto is most common, followed by fermentation with a neutral ale yeast. Fruit typically added late in fermentation. Fresh seasonal fruit, often tropical. Spices, Herbs, and Vegetables are optional, but always should support and enhance the fruit presentation.

Style Comparison: Like a stronger Berliner Weisse, but with fresh fruit and no Brett. Less sour than Lambic and Gueuze, and without Brett character. As of the 2021 Guidelines, similar beer could be entered in the broader 28C Wild Specialty Beer style.

IBU 2 – 8

ABV 4.0 – 5.5%

SRM

2 – 7

OG

FG

1.039 – 1.048

1.002 – 1.008

11.2 Italian Grape Ale

Aroma: Aromatic characteristics of a particular grape have to be noticeable but do should 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, goatly 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, goatly 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.

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

History: Initially brewed at Birrificio Montegioco and Birrificio Barley in 2006-2007, Italian Grape Ale (IGA) is now produced by many Italian craft breweries. It's also becoming popular in US and other wine countries. It represents a communion between beer and wine promoted to the large local availability of different varieties of grapes across the country. They can be an expression of territory, biodiversity and creativity of the brewer. Normally seen as a specialty beer in the range of products of the brewery.

When using these guidelines as a basis for evaluating competition entries, brewers must provide supplemental information about entries in this category to allow for accurate evaluation. This information may include the base beer style, grape variety used, production and fermentation methods, aging time, type of wood or barrel, level of barrel toasting or previous spirits contained in the wood, ingredients or other processes that may influence the perceived sensory results, among other information important for the judges to accurately evaluate.

IBU 6 - 30

SRM 4 - 25

OG

FG

1.045 - 1.100

1.005 - 1.015

ABV 4.5% - 12.5%

11.3 Sour Italian Grape Ale

Fermentation: predominantly high, but there are also examples in low fermentation.

ABV: 4,5% -12%

Apparence: may vary depending on the variety and quantity of grapes added and the base style. The presence of foam may also vary, they are generally clear, but some cloudiness is permitted.

Bitterness: 6-30 IBU according to the BJCP. More bitter versions are also acceptable as long as the bitterness is in balance with the other components of the beer. Aroma: The characteristics given by the grape variety should be evident, but not predominant. The grape can add complexity to the beer and also a note of freshness, and there should be no oxidation or diacetyl. The wild character can be present, but should not be excessive as in a Lambic. Subtle notes of malt and minimal hops serve only to provide support, without being too invasive. Maturation/aging in wooden barrels is permitted as long as this process provides nuances in balance and harmony with the other components of the beer.



Mouth: The grape also influences the taste, for example by adding wine notes, even if they are not very invasive; it can add complexity to the beer and also a note of freshness. More intense acidic notes may be present, derived from the grape variety used or the type of processing, but they should not be excessive as in Sour Ale, Lambic or similar. There may also be a slight acetic note, but it should be elegant and not aggressive. Medium/high carbonation and medium/low body, with good dryness, depending on the type of grape used. The more alcoholic versions may have a warming note, but it should not be excessive. Maturation/aging in wooden barrels is permitted as long as this process provides nuances in balance and harmony with the other components of the beer.

Overall Impressions: it must be a beer and not a wine, a drink characterized by balance and elegance, as well as by the typical notes of the grape or varieties used and the fermentation of yeast and/or bacteria.

When using these guidelines as a basis for evaluating competition entries, brewers must provide supplemental information about entries in this category to allow for accurate evaluation. This information may include the base beer style, grape variety used, production and fermentation methods, aging time, type of wood or barrel, level of barrel toasting or previous spirits contained in the wood, ingredients or other processes that may influence the perceived sensory results, among other information important for the judges to accurately evaluate.

11.4 Brut Beer

Fermentation: High.

ABV: 5% - 12%

Appearance: can vary according to the base style from pale yellow to a dark brown bordering on black. Long-lasting, dense and compact foam resulting in a characteristic Belgian lace pattern on the glass as it fades. The color of the foam can vary according to the base style. These are generally beers with high impeccable clarity with no sediment at the bottom of the bottle. However, some versions that use the Sur Lie method may present slight cloudiness. **Bitterness:** May vary depending on base style.

Aroma: Due to the use of yeasts used in the wine industry, Brut Beers have a fresh and sparkling wine-like aroma. The aromas include citrus fruits, notes of fine herbs, spices, light leather, stables, among others. Some versions use spices that appear delicately in the background. Maturation/aging in wooden barrels is permitted as long as this process provides nuances that are balanced and harmonious with the other components of the beer. The presence of compounds derived from acetic and/or wild fermentation is not permitted.



Mouth: The palate is lively with high carbonation, a smooth mouthfeel and includes spicy notes and ripe fruit. The finish has a dryness similar to Champagne. Most have a high alcohol content (up to 12%), although much weaker examples (around 5%) are available. There may be a slight acidity, derived from the use of special Champagne yeasts, but there should be no wild/sour bacterial or *brettanomyces* character.

Overall Impressions: Also known as *Bière Brut*, these are beers that undergo refermentation in the bottle using special yeasts used for the Champenoise or Charmat process and later *dégorgement*. The aim of these methods is to create a highly carbonated, dry beer without any sediment. The use of grapes or any other fruit is not permitted; beers that use this must be entered in other categories.

When using these guidelines as a basis for evaluating competition entries, brewers must provide supplemental information about entries in this category to allow for accurate evaluation. This information may include the base beer style, production and fermentation methods, aging time, type of wood or barrel, level of barrel toasting or previous spirits contained in the wood, ingredients or other processes that may influence the perceived sensory results, among other information important for the judges to accurately evaluate.

11.5 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.

Comments: It is difficult to achieve the balance.

History: At the beginning Argentine homebrewers were very limited: there weren't extract, they could use only pils malt, Cascade hops and dry yeast, commonly Nottingham, Windsor or Safale. With these ingredients, Argentine brewers developed a specific version of Blond Ale, named 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.

IBU 15-22

SRM 3 - 5

OG

FG

1.042 - 1.054

1.009 - 1.013

ABV 4.3% - 5.5%



11.6 Ipa Argenta

Overall Impression: A decidedly hoppy and bitter, refreshing and moderately strong Argentine pale ale. The clue is drinkability without harshness and best balance.

Aroma: Intense hop aroma with a citrusy and floral character derived from Argentine hops. Some clean malty sweetness and caramel may be found in the background, but should be at a lower level than in English examples. Fruitiness from esters and light phenols from fermentation of wheat may also be detected in some versions, although a neutral fermentation character is usual. Some alcohol may be noted in stronger versions. No DMS. The diacetyl is a high demerit because it can cover aroma hops, and never should be present.

Appearance: Color ranges from medium gold to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions or with unmalted wheat may be little hazy. Good head stand, persistent.

Flavor: Hop flavor is medium to high, and should reflect an Argentine hop character: citrusy, grapefruit and tangerine peel must be dominant. May have some floral character like orange blossoms, or herbal and resinous, although it is less common and should only add complexity. Medium-high to very high hop bitterness, although the malt backbone will support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or spicy flavors from wheat, malted or unmalted, are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. The bitterness may linger into the aftertaste but should not be harsh. Medium-dry to dry finish, refreshing. Some clean alcohol flavor can be noted in stronger versions.

Mouthfeel: Medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine with wheat to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions. Body is generally less than in English counterparts, and more dry than American counterparts.

History: An Argentine version of the historical English style, developed in 2013 from Somos Cerveceros Association meetings, when its distinctive characteristics were defined. Different from an American IPA in that it is brewed with wheat and using Argentine hops, with its unique flavor and aroma characteristic. Based on a citrus (from Argentine hop) and wheat pairing idea, like in a Witbier. Low amounts of wheat are similar to a Kölsch grist, as is some fruitiness from fermentation.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing) with up to 15% wheat, either malted or unmalted; Caramel malts should be limited and preferably be caramel wheat. Argentine hops like Cascade, Mapuche and Nugget are typical, although Spalt, Victoria or Bullion may be used to add complexity; American yeast that can give a clean or slightly fruity profile. Water character varies from soft to moderately sulfate.

IBU 35 - 60

SRM 6 - 15

OG

FG

1.055 - 1.065

1.008 - 1.015

ABV 5.0% - 6.5%



11.7 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.

Ingredients: New Zealand hop varieties, such as Motueka, Riwake, 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.

IBU 25 - 45

SRM 2 - 6

OG

FG

1.044 - 1.056

1.009 - 1.015

ABV 4.5% - 5.8%