



Categories East European Beer Award 2021

1. **Pale Lager** – bottom- fermented pale beer. Plato: 10-12.99%, bitterness – 10-35 IBU.
2. **Special Pale Lager** – bottom- fermented pale beer. Plato: from 13%, bitterness – 10-35 IBU.
3. **India Pale Lager** – bottom- fermented pale beer with dry hopping
4. **Dark Lager** – Bottom- fermented dark beer. Plato: 10-13%; bitterness-10-35 IBU.
5. **IPA** – top-fermented pale ale. Plato: 12-17%; bitterness from 40 to 70 IBU.
6. **Double IPA** – top-fermented pale ale. Plato: 17-19%; bitterness from 60 to 120 IBU.
7. **Experimental IPA** – top-fermented beer with special malts and cereals with additives in the form of lactose, fruits, spices etc. (Milkshake IPA, Brut IPA, New England IPA, Black IPA і т д.).
8. **Pale ale** – top-fermented pale Ale. English or American style is allowed. Plato: 12-15%; bitterness – 25-60 IBU.
9. **Porter / Stout** – top/bottom -fermented dark beer with using special malts. Plato: from 12% to 14.99%; bitterness from 20 IBU. Without lactose and other additives.
10. **Special Porter / Stout** – top/bottom -fermented dark beer with using special malts. Plato: from 15%, bitterness from 20 IBU, Without lactose and other additives.
11. **Sweet Stout**– top/bottom -fermented dark beer with using special malts and cereals with additives in the form of lactose, coffee, cocoa, chocolate, sweet natural syrups and more.
12. **Weizenbier**– German type wheat beer. The percentage of wheat malt no less than 30%. No additives such as spices and orange peels or others.
13. **Witbier** – belgian style wheat beer. Allowed unmalted wheat grains and additives such as spices and orange peels.
14. **Flavor beer (herbal / ginger / root / grut)**. Top or bottom- fermented beer with using of natural flavors – herbs, spices, syrups, grut, etc. Plato: 10-16%; color from 2 to 60 EBC.
15. **Belgian style ale** – top- fermented pale or dark beer, in Belgian style. Color from 2 to 60 EBC. The use of the Belgian yeast strains is mandatory. Bitterness is non-limited. Dry hopping is allowed and he Plato: from 12 to 14%.
16. **Belgian strong ale** – top-fermented pale or dark beer in Belgian style. Color from 2 to 60 EBC . The use of the Belgian yeast strains is mandatory. Bitterness is non-limited. Dry hopping is allowed and Plato: from 14%.
17. **Red / amber / semi-dark** – top or bottom fermented semi-dark beer. Color from 20 to 40 EBC, and bitterness from 10 IBU.
18. **Sour/Wild**– beers made using special microorganisms or kettle souring (sour mash) are allowed versions with the addition of berries, syrups, herbs, fruits, etc.
19. **Non-alcoholic Beer** – beer any style with ABV to 0,5%.
20. **Special beer** – all beer varieties that cannot be added to the 15 previous categories. For example, pale or dark ales or lagers, any experimental varieties without limit in color level, bitterness, or plato.
21. **Sweet Cider** – alcoholic beverage made from the fermented juice of apples or pear. Allowed supplements in the form of berries, fruits and syrups. Final gravity from 3,00 Plato
22. **Dry Cider**– alcoholic beverage made from the fermented juice of apples or pear. Allowed supplements in the form of berries, fruits and syrups. Final gravity to 2,99 Plato