

Guidelines for determining CAMRA's Beer Styles

Attached are a series of flow charts aimed to help people determine the style of a beer based on colour and CAMRA's style guidelines.

It is not exhaustive and it is impossible to cover every single possible beer so it is acknowledged that some beers will not fit into the flowcharts exactly. There are bound to be some beers that slip between the different styles.

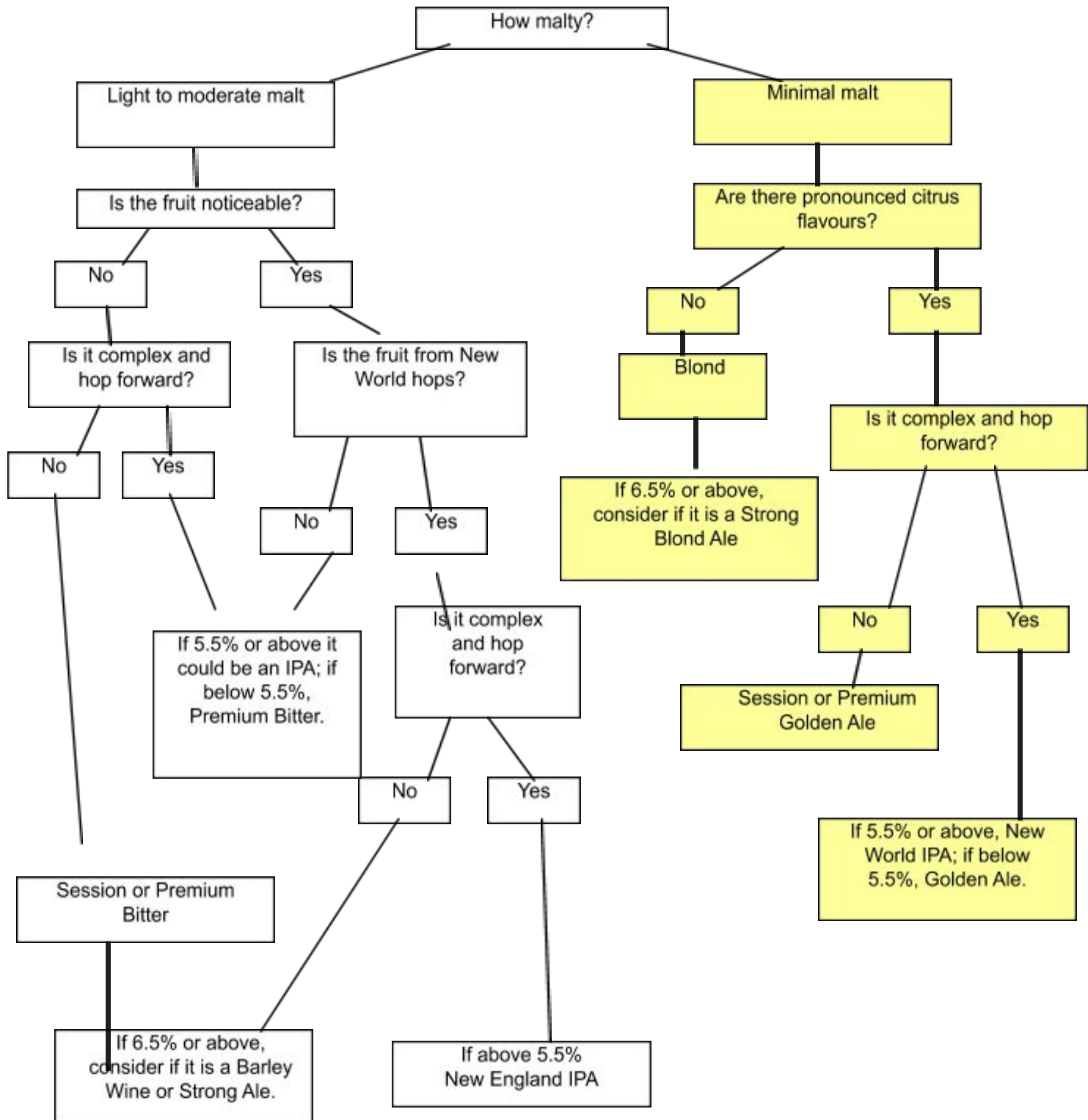
However, the flowcharts should help point people, especially newer tasters, in the right direction. And guide people get to the most appropriate beer style currently available.

It is a living document and it likely to be amended over time.

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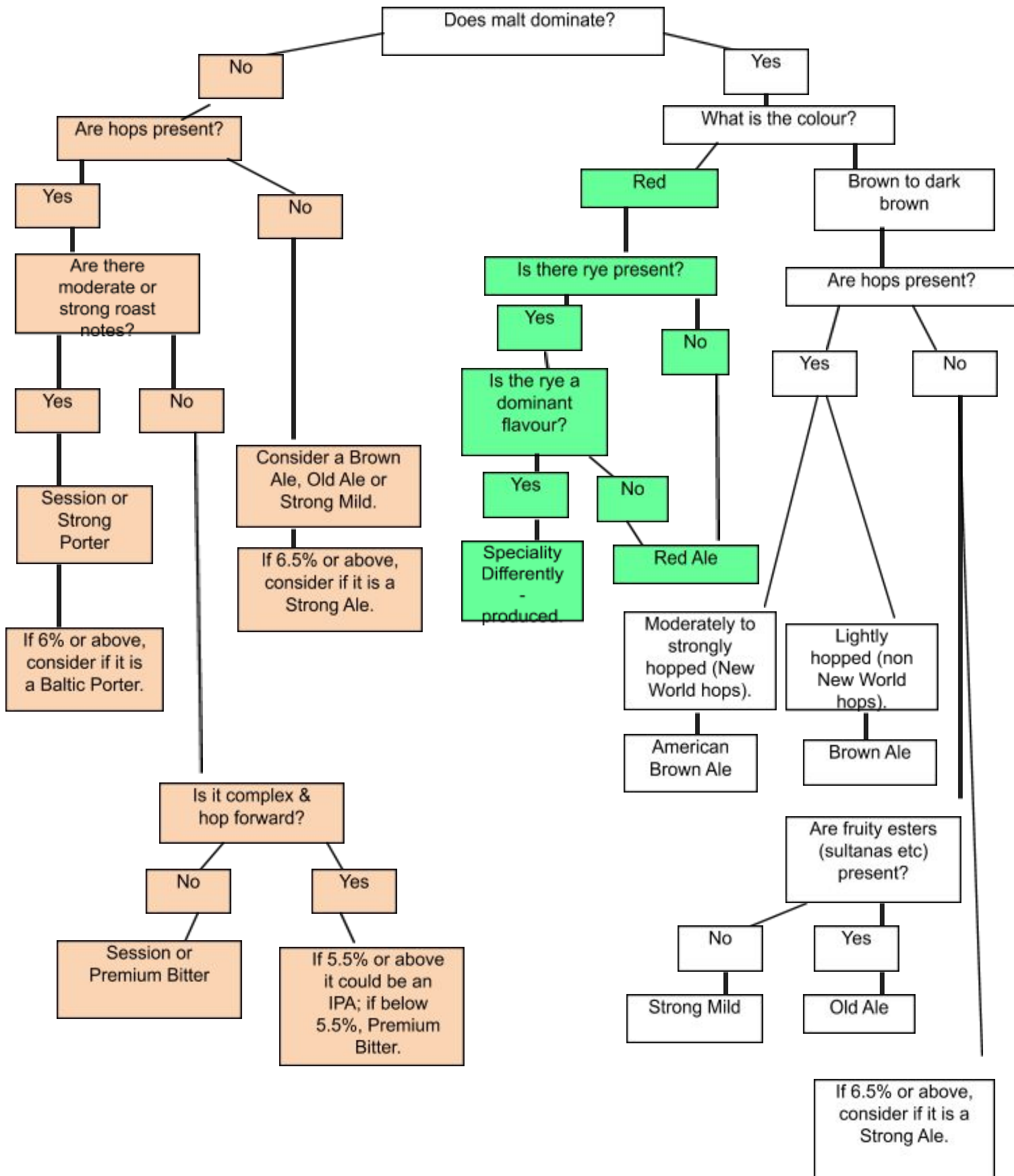
Straw to Amber Beers

NB This does not include Speciality beers



NB: If the beer has minimal hop and is 4% or below, consider if it meets the criteria to be a pale Mild.

Red and Brown to Dark Brown Beers



Black Beers

has minimal hop and is consider if it meets the criteria to be a dark Mild.

Is the hop character noticeable?

No

Are fruity esters (sultanas etc) present?

Yes

Old Ale

No

Does it have a moderate to strong dryness?

No

Strong Mild

Yes

Session or Strong Stout

These include Dry, Oyster, Oatmeal & Milk Stouts.

NB The flavours in some Stouts, particularly Sweet, Oatmeal & Milk Stouts, can soften the dryness.

If 6% or above, consider if it is an Imperial Stout.

If 6.5% or above, consider if it is a Strong Ale.

Yes

Are there moderate or strong roast notes?

No

Is it complex & hop forward?

No

Consider if it is an Old Ale.

Yes

Session or Strong Porter

If 6% or above, consider if it is a Baltic Porter.

Yes

If 5.5% or above, consider a Black IPA

NB: If the beer has minimal hop and is 4% or below, consider if it meets the criteria to be a dark Mild.

Speciality Beers – Flavoured SPEF

- This category, and the 'Speciality - Differently-produced' category, are for beers where the added ingredients or the way the beer is produced, give results that dominate. Where the added flavour, or the impact of the different production, is faint, it should be put into the appropriate base beer style.
- ~~The added ingredient and why the beer is differently produced should be included in the beer description.~~
- Care needs to be taken that the flavour is really from an added ingredient and not as a result of hops, yeast or malt.

Added Fruit

Added fruit juices etc that add to the fermentation and possibly wild yeasts e.g. Krieks.

Added fruit syrups and flavours.

This category does not include beers where the fruit flavour has come from the hops e.g. grapefruit in golden ales.

Added Herbs, Spices & Culinary ingredients

Coriander & orange peel are traditionally added to Wheat beers from the Netherlands and such beers should go into the SPEC category.

Oyster Stouts may or may not have oysters in but in both cases, the beers are included in the stout styles.

Milk Stouts are traditional and contain lactose but these beers are included in the stout styles. Other beers with added lactose are SPEF unless it is faint and used as an adjunct. Low-alcohol beers sometimes use lactose to add mouthfeel.

This category does not include beers where chocolate or coffee flavours have come from roasted malts e.g. in Strong Milds.

This category does not include beers where a spicy, peppery character has come from the hops.

Note: This category is for beers up to and including 8.5%. In the rare case that a beer is above this alcohol content, consider the Barley Wines and Strong Ales category.

Low-alcohol beers should be put in the appropriate base beer style, unless there are ingredients that are having an impact on flavour.

Speciality Beers – Differently-produced SPEC

Different Grains

Beers using different grains should usually be put into the 'Speciality beers – Differently-produced' category.

Oatmeal & Oats

If used in a stout, the beer is in the stout style.

If used for mouthfeel i.e. as an adjunct, then the beer goes into the appropriate style e.g. IPA not SPEC.

Wheat

If used for head retention rather than flavour then the beer goes into the appropriate style e.g. Bitter not SPEC.

Rye

Sometimes used in beers, particularly red ales, to balance the sweetness. If the rye is not dominant, the beer goes into the appropriate style not SPEC,

Spelt

If the spelt flavours are not dominant, the beer goes into the appropriate style not SPEC.

Smoked Malts

Unless faint, any beer using smoked malts should be in SPEC.

Gluten Free

Beers using ingredients such as sorghum should be in SPEC. If gluten-free is achieved by enzyme treatment on fermentation, the beer should be put in whatever the base style is.

Different Yeasts

This refers to beers with more unusual yeasts and should be put into the 'Speciality beers – Differently-produced' category.

Bottom-fermenting yeasts e.g. lagers.

Beers using British beer yeasts that are bottom-fermenting are not considered Speciality.

Other continental yeasts e.g. Saisons, Belgian.

Wild yeasts and Brettanomyces.
This does not include beers where fruit juices have contributed to the fermentation material unless the fruit flavour is barely noticeable.

Other ingredients & processes

These are ingredients & processes that impact on the brewing process and/or fermentation.

Lactobacillus (including yoghurt).