



XXXI  
INTERNATIONAL  
BEER FESTIVAL  
BUDWEIS  
2021

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## Specification of categories 2021

### 1. Light Beer

Light beer is characterized by lower fullness, bitterness is lower to medium, with mild ester, hoppy and malty aroma, depending on the style and used ingredients. Taste should consist of balanced bitterness, with a lower fullness and higher bite. Light Beer can be bottom or top fermented. The colour is light, semi-dark or dark.

Original gravity: up to 6.99% by weight  
Alcohol by volume: 1.2 – 4.5% by volume  
Colour: not limited  
Bitterness: not limited  
Filtered: not determined

### 2. Light Draft Beer

Light Draft Beer has a lower to medium fullness. Bitterness is lower to medium, with mild ester, hoppy and malty aroma. Level of diacetyl is very low to low. Taste should feature balanced bitterness, with lower fullness and higher bite. Draft beer is bottom fermented.

Original gravity: 7.00 - 10.99% by weight  
Colour: 7 - 16 EBC  
Alcohol by volume: 2.0 – 4.9% by volume  
Bitterness: 15 – 30 IBU  
Filtered: YES

### 3. Pale Lager (11% by weight)

Pale Lager is characterized by balanced medium to higher fullness, light to goldish colour. Its specific features include fine, distinctive higher bitterness; hoppy aroma is desired and can be completed by malty and mild yeasty tones. Level of diacetyl is very low to low. Its pure taste should reveal balanced bitterness with medium to higher fullness and high bite, grainy and yeasty taste is admissible. The Lager is bottom fermented.

Original gravity: 11.00 – 11.99% by weight  
Alcohol by volume: 4.5 – 5.2% by volume  
Bitterness: 20 – 40 IBU  
Colour: 8 – 16 EBC  
Filtered: YES

### 4. Pale Lager Premium (12% h m.)

Typically, Pale Lager Premium has medium to higher fullness, the colour is light golden to light amber. Pale Lager Premium is characterized by fine, medium to higher bitterness, hoppy aroma in the smell is desired and can be complemented by malty and mild yeasty tones. Level of diacetyl is very low to low. Taste should have distinct and balanced bitterness, with medium to higher fullness and high bite; grainy and yeasty taste is admissible. The Lager is bottom fermented.

Original gravity: 12.00 – 12.99% by weight  
Alcohol by volume: 4.5 – 5.2% by volume  
Bitterness: 20 – 40 IBU  
Colour: 8 – 16 EBC  
Filtered: YES

### **5. Strong Pale Beer**

Bottom fermented, full body with well-balanced bitterness and a higher alcohol content, which should not play the dominant role in the overall impression. Of yellow to light amber colour. Hoppy aroma can prevail, with light yeasty, fruity and ester tones. Taste boasts distinct malty fullness in harmony with medium to higher bitterness and pleasant finish. A very low level of diacetyl is admissible.

Original gravity: min. 13.00% by weight  
Alcohol by volume: 5.9 – 8.0% by volume  
Bitterness: 10 – 45 IBU  
Colour: 7 – 30 EBC  
Filtered: YES

### **6. Semi-Dark Beer**

Bottom fermented beer with lower to medium fullness with malty to mild caramel taste and finely tuned bitterness. The caramel taste can be distinctive, but should not dominate and go with medium bitterness and alcohol. Of dark amber to light brown colour. Medium bitterness should tally with fullness.

Original gravity: min. 7.00% by weight  
Alcohol by volume: 2.0 – 8.0% by volume  
Bitterness: not determined  
Colour: 15 – 50 EBC  
Filtered: YES

### **7. Dark Draft Beer**

Bottom fermented Dark Draft Beer is characterized by lower to medium fullness, with light to medium sweetish malty, caramel to roasted taste. The colour is dark brown or black. Bitterness should be tuned to lower to medium fullness. The beer is made from dark malts, caramel malts or coloured malts in mixture with light malts.

Original gravity 7.00 – 10.99% by weight  
Alcohol by volume 2.0 – 4.7% by volume  
Bitterness 15 – 35 IBU  
Colour 50 and higher EBC  
Filtered: YES

### **8. Dark Lager**

Czech Dark Lager features medium to high fullness with sweetish malty, caramel to roasted taste. The colour is dark brown or black. Medium bitterness should tally with higher fullness. The Lager is made from dark malts, caramel malts or coloured malts in mixture with light malts. Dark Lager is bottom fermented.

Original gravity: 11.00 – 12.99% by weight  
Alcohol by volume: 4.5 – 5.5% by volume  
Bitterness: 15 – 30 IBU  
Colour: 50 and higher EBC  
Filtered: YES

### **9. Strong Dark Beer**

Strong dark beer is characterized by higher fullness with sweet, malty, caramel to roasted taste. The colour is dark brown or black. Lower to medium bitterness should be tuned to higher maltiness.

Original gravity: min. 13.00% by weight  
Alcohol by volume: 5.9 – 8.0% by volume  
Bitterness: 15 – 60 IBU  
Colour: 50 and higher  
Filtered: YES

### **10. Extra Strong Beer**

Very strong full malty body with a well-balanced lower or higher bitterness and a high alcohol content, distinctive in its taste and aroma. The use of malted and non-malted ingredients is permitted. Hoppy aroma can be dominant, while accompanied by yeasty, fruity and ester tones. Of light, amber, semi-dark to dark colour. The beer can be bottom or top fermented. Harmony of the individual taste components is the main property to be evaluated.

Original gravity: not determined  
Alcohol by volume: 8.0% by volume and higher  
Bitterness: not determined  
Colour: not determined  
Filtered: not determined

### **11. Wheat Beer**

Wheat Beer is distinguished by sweet malty taste and distinctive yeasty, ester and fruity (banana, citrus, cloves, coriander or vanilla) aftertaste and strong opacity. Bitterness is very low and should not get in the way of the bread, wheat and full taste of the beer. The colour of the light variety is most often light to straw, or amber in the case of beer of higher gravity. Semi-dark wheat beer can be of a higher colour, with caramel undertones in taste. Dark Wheat Beer can taste of caramel and roasted and colouring malts. Opacity and content of yeast cells in the beer is high. Wheat Beer must be made with a proportion of used wheat malt extract higher than one third of the total weight of the delivered extract.

Original gravity: not determined  
Alcohol by volume: min. 1.2 – 8.0% by volume  
Bitterness: not determined  
Colour: not determined  
Filtered: not determined

### **12. American Pale Ale (APA)**

American Pale Ale is top fermented ale, of light, goldish to amber colour. The ale is refreshing, with lower to medium fullness and mild malty aroma, with fine caramel tones, accompanied by distinctive hoppy taste, with citrusy, fruity or flowery undertones. Its taste boasts fruit esters, with fading long-lasting hoppy bitterness. The bite can be lower.

Original gravity: max. 13.99% by weight  
Alcohol by volume: min. 1.2 – 6.6% by volume  
Bitterness: 30 – 40 IBU  
Colour: 8 – 20 EBC  
Filtered: not determined

### **13. American India Pale Ale**

India Pale Ale can be of yellow to dark copper colour. Its typical features include intensive hoppy aroma and high bitterness of American, English or other aromatic hops. Mild malty aroma with low caramel tones is accompanied by characteristic hoppy aroma with resin, citrus, fruity or flowery tones. The earthy and hoppy character shows mainly in the fading taste. Bitterness is high to very high, with distinct aroma, which plays the dominant role and fades long. Medium full malty body with mild caramel taste and medium to strong fruity and ester taste.

Original gravity: 14.00 – 17.99% Plato

Alcohol 5.5 – 8.0% by volume

Bitterness 35 and higher IBU

Colour 15 – 30 EBC

Filtered: not determined

### **14. American Imperial IPA**

Imperial IPA, of dark golden to dark chestnut colour, balanced higher bitterness and a high alcohol content. Medium sweet aroma with caramel, honey tones is accompanied by dominant hoppy aroma and taste of resin, citrusy, fruity or flowery tones. Its earthy and hoppy character shows mainly in the fading taste. Bitterness is high to very high and can be slightly veiled by fruit esters. The main feature to be evaluated is the harmony of the long-lasting bitter aftertaste with a high alcohol content, and its aroma or taste should not give a pungent impression.

Original gravity: 18.00 – 24.99% Plato

Alcohol: min. 7.5% by volume

Bitterness 60 and higher IBU

Colour 15 – 30 EBC

Filtered: not determined

### **15. English Pale Ale (EPA)**

English Pale Ale has a medium or low bitterness and medium to higher fullness with lower bite. Amber or light brown are its typical colours. The taste consists of higher full malty body with caramel tones, distinctive and specific hoppy aroma of the used English hops, where the earthy character, herbs, esters and fruity aroma are noticeable at the very least. Lower to medium bite is acceptable.

Original gravity: max. 11.00 – 15.99% by weight

Alcohol by volume: min. 4.5 – 7.2% by volume

Bitterness: 15 – 45 IBU

Colour: 15 – 45 EBC

Filtered: not determined

### **16. India Pale Lager (IPL)**

IPL is cold- and bottom-fermented lager. Colour is strawy to dark golden. The taste and aroma of hops used in the cold-fermentation process is dominant and its aroma is similar to that of IPA. The taste should show distinctive and balanced bitterness with medium to higher fullness and high bite, grainy and yeasty taste is admissible.

Original gravity: max. 11.00 – 15.99% by weight

Alcohol by volume: min. 4.5 – 7.2% by volume

Bitterness: 20 – 45 IBU

Colour: 7 – 50 EBC

Filtered: not determined

### **17. Brown Ale**

Brown Ale is top fermented beer of the English style, of copper to dark brown colour. Taste and aroma are highlighted by the dominant aroma of caramel, chocolate and hazelnuts malts, complete with aroma of earthy or fruity hops. Of medium to higher bitterness. The ale has medium fullness, with lower to medium bite.

Original gravity: max. 11.00 – 15.99% by weight  
Alcohol by volume: min. 4.5 – 7.2% by volume  
Bitterness: 20 – 50 IBU  
Colour: 25 – 45 EBC  
Filtered: not determined

### **18. Black IPA**

India Black Ale is dark brown or black, with a higher alcohol content. The ale is characterized especially by intensive hoppy aroma and high bitterness of American, English or other aromatic hops, which gradually bleeds with bitter roasted tones. The earthy and hoppy character emerges mainly in the fading of the taste. Bitterness is high to very high and its distinctive aroma is the dominant feature. Other typical characteristics include higher fullness with malty, caramel to roasted taste and bitter-sweet aftertaste.

Original gravity 13.00 – 20.99% by weight  
Alcohol (% vol.) 6.0 – 10.0% by volume  
Bitterness 60 and higher IBU  
Colour 50 and higher EBC  
Filtered: not determined

### **19. Stout**

Colour is deep black. First, the light caramel aroma appears, later succeeded by typical tones of dry roasted bitterness in the end. The dry roasted character of the taste and aroma is the result of roasted barley, which, in combination with roasted malts, enriches Stout with just the right coffee taste. Stout can have dry or sweet taste. Mostly, it will leave dry, slightly astringent feeling in the mouth. Though hoppy aroma is usually delicate, bitterness of hops and that of roasted malt are in perfect harmony and neither is distinctly dominant.

Original gravity 9.00 – 17.99% by weight  
Alcohol (% vol.) 3.5 – 8.0% by volume  
Bitterness 60 and higher IBU  
Colour 80 and higher EBC  
Filtered: not determined

### **20. Porter**

Colour is deep brown to black. The taste is highlighted by dark malt with tinges of coffee, dark chocolate or roasted flavours. The malty or sweetish impression is the first to appear but retreats fast. Apart from mild to strong bitterness of hops, Porter can have slightly astringent aftertaste. Porter can be bottom or top fermented.

Original gravity 18.00% by weight and higher  
Alcohol: 7.5% by volume and higher  
Bitterness: 30 and higher IBU  
Colour: 40 and higher EBC  
Filtered: not determined

### **21. Sour** (Sour beer)

Sour beer can be flavoured or unflavoured top fermented, spontaneously fermented by means of wild yeast cells, or top fermented by bacteria /e.g. Lactobacillus, Brettanomyces, etc./ . Fruit sour beer is characterized by fruit, fruit juice or fruit extract added to first or secondary fermentation. Other ingredients can be used for the production of sour beer, such as sea salt, coriander, etc. Hoppy aroma is very light. Though a dominant feature in the taste, acid should be reminiscent of lactic acid or citric acid and should not have too strong a character of acetic acid. Alcohol, as well as bitterness, are in the background in the taste and aroma.

Original gravity: 5.00 – 17.99% by weight

Alcohol: not determined

Bitterness: not determined

Colour: not determined

Filtered: not determined

### **22. New England IPA (NEIPA)**

New England IPA is top fermented and features extreme opacity. Bitterness is veiled in juicy and very fruity fresh taste, originated only in aromatic hops and the type of yeast cells used. Aroma ranges from tropical fruit to citrus. The Ale has a very full body. It is highly sparkling, with short aftertaste.

Original gravity: 10.00 to 18.99% by weight;

Colour: 7-16 EBC

Alcohol by volume: 4.0 – 8.5% by volume

Bitterness: 30 – 70 IBU

### **23. Unfiltered Beer**

Beer that has not been filtered, can be top and bottom fermented.

### **24. Yeast Beer**

Beer made by adding additional pure yeast culture or a fermenting wort portion to finished beer, can be top and bottom fermented.

### **25. Non-alcoholic Beer**

Non-alcoholic beer can be bottom and top fermented. Bitterness is lower to medium, aroma and taste can have wort undertones or be malty, hoppy. Other than barley malts can be used for production. Non-alcoholic beer need not be filtered.

Original gravity: not determined

Alcohol: max. 0.5% by volume

Bitterness: not determined

Colour: not determined

Filtered: not determined

## **26. European Lager – Vienna Lager, Märzen – Oktoberfest**

European Lager is bottom fermented and it is characterized by balanced medium to higher fullness, light, goldish to copper colour, with fine, lower bitterness, higher fullness and strong malty and bready taste. Aroma of aromatic hops is unacceptable. Bite is mostly low.

Original gravity: 11.00 – 13.99% by weight

Alcohol by volume: 4.5 – 5.8% by volume

Bitterness: 15 – 30 IBU

Colour: 18 – 30 EBC

Filtered: not determined

## **27. Shandy**

Beverage made by mixing beer with a soft drink or a concentrate used for preparation of non-alcoholic drinks and sparkling water.

Original gravity: not determined

Alcohol by volume: not determined

Bitterness: not determined

Colour: not determined

Filtered: not determined

## **28. Flavoured Beer**

Beer made with added flavourings, dietary supplements, food or ingredients with their own aroma, spirits and other alcoholic beverages. The ABV derived from spirits and other alcoholic beverages must not exceed the ABV of the original beer.

Original gravity: not determined

Alcohol by volume: min. 0.5% by volume

Bitterness: not determined

Colour: not determined

Filtered: not determined

## **29. Light Draft Beer from Microbreweries**

Light Draft Beer has lower to medium fullness. Bitterness is lower to medium, aroma can be slightly ester, hops and malty. Level of diacetyl is very low to low. Bitterness should be balanced in the taste, with lower fullness and higher bite. Draft beer is bottom fermented.

Original gravity: 7.00 to 10.99% by weight;

Colour: 7 - 16 EBC

Alcohol by volume: 2.0 – 4.9% by volume

Bitterness: 15 – 30 IBU

Filtered: NO

Made in a microbrewery with the annual capacity of max. 10,000hl.

## **30. Pale Lager from Microbreweries (11% by weight)**

Pale Lager is characterized by balanced medium to higher fullness, and light to goldish colour. Its typical features include fine, distinct and higher bitterness; hoppy aroma is desired in the taste and can be accompanied by malty and mild yeasty tones. Level of diacetyl is very low to low. The pure taste should show dominant and balanced bitterness with medium to higher fullness and high bite, grainy and yeasty taste is acceptable. The Lager is bottom fermented.

Original gravity: 11.00 – 11.99% by weight

Alcohol by volume: 4.5 – 5.2% by volume

Bitterness: 20 – 40 IBU

Colour: 8 – 16 EBC

Filtered: NO

Made in a microbrewery with the annual capacity of max. 10,000hl.

### **31. Pale Lager Premium from Microbreweries (12% by weight)**

Pale Lager Premium is characterized by balanced medium to higher fullness and light golden to light amber colour. Typically, it has fine, medium to higher bitterness, hoppy aroma in the taste is desired and can be complemented by malty or fine yeasty tones. Level of diacetyl is very low to low. The taste should be dominated by distinctive and balanced bitterness with medium to higher fullness and higher bite, grainy a yeasty taste is admissible. The Lager is bottom fermented.

Original gravity: 12.00 – 12.99% by weight

Alcohol by volume: 4.5 – 5.2% by volume

Bitterness: 20 – 40 IBU

Colour: 8 – 16 EBC

Filtered: NO

Made in a microbrewery with the annual capacity of max. 10,000hl.

### **32. Strong Pale Beer from Microbreweries**

Bottom fermented, full body and well-balanced bitterness and a higher alcohol content, which should not be dominant in the overall impression. Of yellow to light amber colour. Hoppy aroma can be distinctive with fine yeasty, fruit and ester tones. The taste should be dominated by unique malty suppleness in harmony with medium to higher bitterness and pleasant finish. A very low level of diacetyl is acceptable.

Original gravity: min. 13.00% by weight

Alcohol by volume: 5.9 – 8.0% by volume

Bitterness: 10 – 45 IBU

Colour: 7 – 30 EBC

Filtered: NO

Made in a microbrewery with the annual capacity of max. 10,000hl.

### **33. Semi-dark Beer from Microbreweries**

Bottom and top fermented beer with lower to medium fullness and malty to slightly caramel taste and fine balanced bitterness. Caramel taste can be distinctive but should not become a dominant component and must be tuned to medium bitterness and alcohol. Of dark amber to light brown colour. Medium bitterness should tally with the fullness.

Original gravity: 7.00 – 12.99% by weight

Alcohol by volume: 2.0 – 6.0% by volume

Bitterness: not determined

Colour: 16 – 50 EBC

Filtered: NO

Made in a microbrewery with the annual capacity of max. 10,000hl.

### **34. Strong Semi-dark Beer from Microbreweries**

Bottom and top fermented beer with lower to medium fullness and malty to slightly caramel taste and fine balanced bitterness. Caramel taste can be distinctive but should not become a dominant component and must be tuned to medium bitterness and alcohol. Of dark amber to light brown colour. Medium bitterness should match the fullness.

Original gravity: min. 13.00% by weight

Alcohol by volume: min. 6.0% by volume

Bitterness: not determined

Colour: 16 – 50 EBC

Filtered: NO

Made in a microbrewery with the annual capacity of max. 10,000hl.



### **35. Dark Lager from Microbreweries**

Czech Dark Lager is characterized by medium to high fullness with sweetish malty, caramel to roasted taste. Of dark brown or black colour. Medium bitterness should tally with higher fullness. The beer is made from dark malts, caramel malts or coloured malts in mixture with light malts. Dark Lager is bottom fermented.

Original gravity: 11.00 – 12.99% by weight

Alcohol by volume: 4.5 – 5.5% by volume

Bitterness: 15 – 30 IBU

Colour: 50 and higher EBC

Filtered: NO

Made in a microbrewery with the annual capacity of max. 10,000hl.

### **36. Strong Dark Beer from Microbreweries**

Strong Dark Beer typically has higher fullness with sweet malty, caramel to roasted taste. Of dark brown or black colour. Lower to medium bitterness should be tuned to higher maltiness.

Original gravity: min. 13.00% by weight

Alcohol by volume: 5.9 – 8.0% by volume

Bitterness: 15 – 60 IBU

Colour: 50 and higher

Filtered: NO

Made in a microbrewery with the annual capacity of max. 10,000hl.

### **37. Traditional cider**

Cider is apple sparking beverage made by controlled fermentation of apple juice, with either crystalline texture or a slight opacity, most often goldish to yellow-orange colour.

Alcohol by volume: 1.2 - 8.5% by volume

### **38. Flavoured Cider**

Cider is apple sparking beverage made by controlled fermentation of apple juice and flavoured by another ingredient, with either crystalline texture or mild opacity, most often goldish to yellow-orange colour or subject to the colour of the flavouring ingredient.

Alcohol by volume: 1.2 - 8.5% by volume

### **39. WORLD BEER SEAL**

Contest for medallists of the foregoing categories