

BJCP 2008 Style Guidelines Chart

STYLE	STYLE	STYLE
<b>1. LIGHT LAGER</b> A. Lite American Lager B. Standard American Lager C. Premium American Lager D. Munich Helles E. Dortmund Export	<b>10. AMERICAN ALE</b> A. American Pale Ale B. American Amber Ale C. American Brown Ale	<b>18. BELGIAN STRONG ALE</b> A. Belgian Blond Ale B. Belgian Dubbel C. Belgian Tripel D. Belgian Golden Strong Ale E. Belgian Dark Strong Ale
<b>2. PILSNER</b> A. German Pilsner (Pils) B. Bohemian Pilsener C. Classic American Pilsner	<b>11. ENGLISH BROWN ALE</b> A. Mild B. Southern English Brown Ale C. Northern English Brown Ale	<b>19. STRONG ALE</b> A. Old Ale B. English Barleywine C. American Barleywine
<b>3. EURO AMBER LAGER</b> A. Vienna Lager B. Oktoberfest/Märzen	<b>12. PORTER</b> A. Brown Porter B. Robust Porter C. Baltic Porter	<b>20. FRUIT BEER</b>
<b>4. DARK LAGER</b> A. Dark American Lager B. Munich Dunkel C. Schwarzbier	<b>13. STOUT</b> A. Dry Stout B. Sweet Stout C. Oatmeal Stout D. Foreign Extra Stout E. American Stout F. Imperial Stout	<b>21. SPICE/HERB/VEGETABLE BEER</b> A. Spice, Herb, or Vegetable Beer B. Christmas/Winter Specialty Spiced Beer
<b>5. BOCK</b> A. Maibock/Helles Bock B. Traditional Bock C. Doppelbock D. Eisbock	<b>14. INDIA PALE ALE (IPA)</b> A. English IPA B. American IPA C. Imperial IPA	<b>22. SMOKE-FLAVORED &amp; WOOD-AGED BEER</b> A. Classic Rauchbier B. Other Smoked Beer C. Wood-Aged Beer
<b>6. LIGHT HYBRID BEER</b> A. Cream Ale B. Blonde Ale C. Kölsch D. American Wheat or Rye Beer	<b>15. GERMAN WHEAT AND RYE</b> A. Weizen/Weissbier B. Dunkelweizen C. Weizenbock D. Roggenbier (German Rye Beer)	<b>23. SPECIALTY BEER</b>
<b>7. AMBER HYBRID BEER</b> A. North German Altbier B. California Common Beer C. Düsseldorf Altbier	<b>16. BELGIAN AND FRENCH ALE</b> A. Witbier B. Belgian Pale Ale C. Saison D. Bière de Garde E. Belgian Specialty Ale	<b>24. TRADITIONAL MEAD</b> A. Dry Mead B. Semi-Sweet Mead C. Sweet Mead
<b>8. ENGLISH PALE ALE</b> A. Standard/Ordinary Bitter B. Special/Best/Premium Bitter C. Extra Special/Strong Bitter	<b>17. SOUR ALE</b> A. Berliner Weisse B. Flanders Red Ale C. Flanders Brown Ale/Oud Bruin D. Straight (Unblended) Lambic E. Gueuze F. Fruit Lambic	<b>25. MELOMEL (FRUIT MEAD)</b> A. Cyser (Apple Melomel) B. Pyment (Grape Melomel) C. Other Fruit Melomel
<b>9. SCOTTISH &amp; IRISH ALE</b> A. Scottish Light 60/- B. Scottish Heavy 70/- C. Scottish Export 80/- D. Irish Red Ale E. Strong Scotch Ale		<b>26. OTHER MEAD</b> A. Methglin B. Braggot C. Open Category Mead
		<b>27. STANDARD CIDER AND PERRY</b> A. Common Cider B. English Cider C. French Cider D. Common Perry E. Traditional Perry
		<b>28. SPECIALTY CIDER AND PERRY</b> A. New England Cider B. Fruit Cider C. Apple Wine D. Other Specialty Cider or Perry