



EST.  2014

INDIES

Australian Independent
Beer Awards

2023 INDIES ENTRY GUIDELINES





**SUPPORTING CRAFT BEER FOR
OVER 3 DECADES**

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THE INDEPENDENT BEER AWARDS (THE INDIES)

Our mission

To celebrate and reward the quality and innovation of the Australian Independent brewing industry



The Indies Awards aims to:

- Improve quality via benchmarking and feedback
- Build better marketing opportunities for indie brewers.

The Independent Brewers Association (IBA) are proud to provide this invaluable platform and to boast that we offer a panel of the most respected judges in the country who aim to deliver a high quality competition that offers meaningful feedback and honest results.

The Indies are open for entry to Australian Independent Brewers and Contract Brewers (as defined by the IBA) who distribute their beer in Australia.

The awards are also in the process of evolving to better reflect the Australian beer consumer, quality Australian ingredients and to create greater awareness of the Independent Seal.



INDIES AWARDS 2023 KEY DATES

Entries Open	1 June
Entries Close	30 June
Competition labels emailed to entering breweries	By 14 July
Deliveries to state depots (WA)	19- Fri 21 July
Deliveries to state depots – VIC, SA, NSW, TAS, NT & ACT	24 – 26 July
Queensland deliveries and last chance deliveries to CHILL Yatala Queensland	31 July – 2 August
Competition Judging – Felons, Brisbane	14 – 17 August
BrewCon – Gold Coast	21-23 August
Indies Awards Presentation Night – The Glasshouse at The Island, Surfers Paradise	23 August

Please note dates and location are subject to change. For the most up to date information please monitor your inbox or visit **our website**.

THE INDEPENDENT BEER AWARDS (THE INDIES)

NEW FOR 2023

In striving to ensure continuous improvement, we have spent the time between the 2022 awards and now reviewing feedback received from entrants, judges and stewards and as a result would like to highlight the following changes to last years awards:

1) Scoring methodology

The Indies Advisory Committee with support from the IBA Board decided to continue with the Median Scoring method used to calculate Champion Brewery and State trophies.

Many options were reviewed but it came down to what we feel is the fairest way calculate a breweries overall performance.

The sole adjustment made was a reduction in the point value assigned to silver medals, from 3 points to 2 points, thereby raising the significance of gold medals in the scoring system.

2) Trophy Classes

Trophy classes have increased from 10 to 17 to better categorise the styles, align with consumer awareness and trends and to reduce numbers in larger classes.

- Pale Ale, Lager and IPA have been split into Modern and Traditional trophies, ensuring a more accurate evaluation and management of these larger classes.
- The Juicy-Hazy category has been split into Pale and IPA trophies.
- Porter/ Stout has been separated out from Amber/Dark Beer.
- Non Alcohol has gained its own trophy category, acknowledging the increasing prominence of this style and to streamline judging.
- British-Style Ale trophy has been created.
- Wood and Barrel-Aged styles added into Strong trophy.
- 'Sour' added to Fruit & Funk trophy name to reinforce the use of consumer-friendly language.

3) New Styles

We heard loud and clear the frustration from entrants who could not find a style that fits their beer, especially those that do not brew exactly to style eg. lowering the abv % for the Australian market.

Six new styles have been created to fill this gap: New World Pale, New World Amber/Dark, New World IPA, New World Imperial or Double IPA, New World Pilsner and New World Lager. Beers with a modern take on a traditional style will now have a home here.

When entering under these styles, an underlying style will need to be selected and you may be prompted for more information.

We have also been able to adopt the latest edition of the Brewers Association Style Guidelines which includes two new styles; West Coast-Style IPA and Dessert Stout or Pastry Stout.

WHY YOU SHOULD ENTER

We think there are many reasons to enter – though admittedly we are a little biased!

Of course we are able to boast having the best of the best judges in the country, improvement on the system, process and feedback every year as well as having an international network of partner awards who we call on regularly to ensure we are constantly working toward the highest standard.

We have a highly experienced and innovative Advisory Committee helping us drive our agenda and a Board that is dedicated and committed to the evolution of the Indies Awards.

Aside from all of the above, included in our Mission Statement and aligned to our broader remit of raising awareness of the Independent Seal is the desire to increase the promotional activities and marketing of trophy and medal winners beyond the presentation ceremony.

We realise it shouldn't be all up to you so in 2023 we are happy to introduce the following:

1. Trophy winners will be given the opportunity to participate in a dedicated promotional campaign via Coles Liquor Group (CLG) as part of our new partnership (see **May edition of Everything Indie** for further detail).
2. Trophy winners will feature in Phase 2 of the Indie Seal Consumer marketing campaign that is currently in market. Phase 2 will run from October 2023 for 3 months.

Again, we hope this reassures you that we do listen and that we are committed to ensuring that you see real value in entering our Awards.

ELIGIBILITY

BREWERY ELIGIBILITY

AUSTRALIAN INDEPENDENT BREWERIES

Australian Independent Brewers and Contract Brewers that meet the IBA's definitions as outlined in the Constitution are eligible to enter if they have produced beer for commercial sale.

You can find the definition [here](#).

ELIGIBILITY COMPLIANCE

If requested by the IBA, entrants may be required to provide proof of their production volume with an annual excise statement for the previous twelve (12) months. These statements are treated as confidential and will be destroyed following the competition.

Contract Brewers are required to acknowledge their status and where beer is produced in the entry process. Contract Brewers will not be required to provide an excise statement but may be asked for other information to confirm details of their status. Beers made under contract/manufactured by another entity are not eligible to win Champion Size or State Trophies however they are eligible to win Champion Independent Contract Brewery.

BEER ENTRY ELIGIBILITY

All beers entered into the 2023 Indies Awards must have been commercially available in Australia at some time in the 12 months prior to 14 July 2023.

If requested by the IBA, entrants may be required to verify commercial availability by providing at least one stockist or outlet.

Beers must be entered into the correct style and class. See the **Indies 2023 Style Guidelines** for more details.

Package and draught versions of the same beer must be entered into the same style class.

Collaboration beer may only be entered by one party, which must be the party that has the greatest ownership (financial interest) of the beer. If financial interest is equally shared, the beer must be entered by the brewery where the beer was produced. If a beer was brewed in both/all locations, both/all breweries can enter their version. Location must be mentioned in the name of the entry.

Many styles require additional information in order to assist the proper judging of entries. Any additional information provided may be edited by the Competition Manager to ensure that it does not identify the beer being judged.

The beer must be categorised correctly based on its specific style. The style of beer mentioned on the commercial label should match the category for which it is being submitted for a trophy. This rule is in place to prevent consumer confusion and ensure that the beer's classification accurately represents its characteristics. If a beer's commercial name significantly deviates from the class it was entered into, for example, if a beer labelled as Pale Ale is submitted for the IPA trophy, it will not be eligible to win the trophy.

Product names or logos containing any statement, design, device or representation that is obscene, indecent, or likely to offend is prohibited.

Entries are audited to ensure compliance with labelling and the other regulatory requirements, commercial availability, stated ABV, and style. Entries not complying with these requirements will be disqualified.

Beers that are sold as the same product but brewed at different locations by the same entrant must be entered under the brewery name and location. The beer can be entered in the same class and style, provided the location of the breweries are stated.

If an Australian independent brewer or contract brewer or beer entry does not meet the eligibility requirements above and has entered the Indies, the brewing company/brand and/or beer entry will be disqualified.

The IBA retains sole discretion to determine eligibility for competition.

JUDGING PROCESS

JUDGE SELECTION

Our judges are selected from the national and international brewing industry and include brewers, sensory experts, suppliers, consultants, and writers.

Judges are selected based on their experience, sensory abilities, industry and peer recognition, knowledge of beer styles and the brewing process.

Indies judges perform several important roles. They are required to assess entries against a stringent set of criteria and provide concise accurate feedback describing both positive attributes as well as defects noted during the competition.

Judges are selected by the Head Judge and Indies Advisory Committee via an expression of interest process.

JUDGING PROCESS

Each entry is assessed at a table of no less than four judges including one Associate Judge.

This process is led by an experienced table captain who is tasked to ensure the integrity of the competition, facilitate table discussion, to reach consensus on medals given and to ensure that the process runs smoothly.

Judges never evaluate their own product or products in which they may have had a commercial interest.

Judging is blind with no brand knowledge of any kind provided and each beer is judged individually on its sensory merits with adherence to the **2023 Indies Style Guidelines**.

Once beers have been judged, each is discussed as a group and determined to receive gold, silver, bronze or no medal via a scoring criterion provided. Comments are collected for each beer and provided as feedback to the entrant after the awards are announced.

Based on feedback we have done a lot of work on improving our feedback process as we realise this is a very important part of the competition for an entrant.

GOLD

An outstanding beer displaying the correct appearance, aroma, flavour and balance according to style with high level of technical merit; a world class example.

SILVER

An excellent beer maintaining close adherence of appearance, aroma, flavour, balance appropriate to style; an excellent example.

BRONZE

A very good beer that has minor deviations from style parameters and/or appearance, aroma, flavour, balance appropriate to style; a fine example

JUDGING CRITERIA	POINTS
APPEARANCE	3
AROMA	5
FLAVOUR AND BODY	6
TECHNICAL QUALITY	3
STYLE	3
TOTAL	20



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CHAMPION TROPHIES



CHAMPION CLASS TROPHY

All entries are eligible to win a class trophy.

A champion trophy is presented to the best single beer in each of the following classes:

1. Modern Pale Ale
2. Traditional Pale Ale
3. Amber- Dark Ale
4. Porter/ Stout
5. Juicy- Hazy Pale Ale
6. Juicy- Hazy India Pale Ale
7. Specialty Beer
8. Traditional Lager
9. Modern Lager
10. Modern India Pale Ale
11. Traditional India Pale Ale
12. European-Style Ale
13. British-Style Ale
14. Non Alcohol
15. Reduced Alcohol
16. Strong, Wood + Barrel- Aged
17. Sour, Fruit + Funk

Champion class beers are determined through a knockout round process where all the gold medal in each class (eg. Modern Pale Ale) are rejudged against one another to determine the champion beer of that class.

CHAMPION AUSTRALIAN INDEPENDENT BEER

A trophy is presented to the overall Champion Australian Independent Beer and is determined through a third-round process. All entries are eligible to win Champion Australian Independent Beer.

All champion class trophies are judged again by a newly formed panel and are judged against each other to determine the Champion Australian Independent Beer for 2023.

CHAMPION BREWERY TROPHY

A Champion Brewery Trophy signifies the brewery exhibiting the best and most awarded overall range of beer throughout the competition.

To be eligible for this trophy a brewery must have entered at least four (4) beers and one of those beers must achieve a gold medal.

Contract Brewers who have beer made under contract are not eligible to win a Champion Brewery Trophy, as the exhibitor who entered the exhibit is not a brewery.

Only beers brewed by the brewery count towards the calculation of Champion Brewery trophies and brewers must declare during the entry process whether an entry has been contract brewed.

CHAMPION AUSTRALIAN INDEPENDENT LARGE BREWERY

Presented by Orora Beverages

Annual production – 700,000-40 million litres per annum
IBA Membership Band 4 – Band 6

CHAMPION AUSTRALIAN INDEPENDENT MEDIUM BREWERY

Presented by Cryer Malt

Annual production – 100,000-699,000 litres per annum
IBA Membership Band 2 and 3

CHAMPION AUSTRALIAN INDEPENDENT SMALL BREWERY

Annual production – 0-99,999 litres per annum
IBA Membership Band 1

CHAMPION TROPHIES



CHAMPION AUSTRALIAN INDEPENDENT CONTRACT BREWER

Annual production – 0-40 million litres per annum

This trophy awards the best Australian Independent Contract Brewer. To be eligible for this trophy, a Contract Brewer must meet the IBA's constitutional definition and have declared its eligibility during the entry process and must have entered at least four (4) beers and one of those beers must achieve a gold medal.

A brewer cannot be eligible for both Champion Brewery Size and Champion Contract Brewer trophies.

Australian Independent Brewers that have some beers brewed under contract must select their brewery size and acknowledge which beers are made under contract in the entry process.

The beers made under contract will not be included in the final scoring calculation.

Contract Brewers who solely make their beer under contract are eligible to win Champion Independent Contract Brewer.

Brewery Size and Contract Trophies are calculated using the Median Score Method.

STATE AND TERRITORY CHAMPION BREWERY TROPHIES

A minimum of three (3) breweries in each State or Territory must enter for this Award to be valid.

State and Territory Champion Brewery Awards are as follows:

1. New South Wales
2. Queensland
3. Victoria
4. Western Australia
5. South Australia
6. Tasmania
7. ACT & Northern Territory

To be eligible for a State or Territory Champion Brewery Trophy a brewery must enter at least four (4) beers and one of those beers must achieve a gold medal.

The award will be judged using the Median Score Method.

Brewery State or Territory must be identified when entering.

Contract brewers are not eligible to win a State and Territory Champion Brewer Trophy.

Only entries brewed by the entering brewer count towards the calculation of Champion State and Territory Champion Brewery Trophies.

CHAMPION TROPHIES

MEDIAN SCORING METHOD

Scoring for Champion Brewery Trophies is determined by a point system using the following criteria:

- A brewery's total points are divided by either:
 - a) the number of entries from that brewery OR
 - b) the median number of beers entered by breweries in that brewery size group, whichever is higher.

This provides each entrant with a champion score.

Champion scores are calculated to a decimal point and not rounded up.

- In the case of a tie, the tiebreaker criteria in order are:
 1. Total number of medals won
 2. Total number of gold medals won
- If there is still a tie breaker, multiple trophies will be awarded.

Points are awarded per medal to determine Champion Awards as follows:

Champion Class Trophy	1 point
Gold	5 points
Silver	2 points
Bronze	1 point

ADVANTAGES TO USING THE MEDIAN SCORE METHODOLOGY

- Mitigates the impact of exceptional or outlier beers within a brewery's lineup.
- Balances diverse beer styles and prevents any single style from disproportionately affecting the overall results.
- Reflects the overall consistency of a brewery's offerings.
- Promotes diversity in a brewery's beer portfolio and recognises their ability to cater to various consumer preferences.
- Provides a fair evaluation across breweries of different sizes, leveling the playing field based on quality and consistency rather than production volume alone.

By using the median score methodology it rewards breweries that consistently produce high-quality beers across different styles and sizes, providing a comprehensive assessment of their overall performance in the competition.

CHAMPION TROPHIES

Below is an example of the median methodology:

Brewery	Entries	Gold	Silver	Bronze	Trophy	Total	Max entries	Champion Score
Brewery A	16	4	5	7	0	37	16	2.312
Brewery B	7	5	1	0	0	27	12	2.2500
Brewery C	23	2	7	9	0	33	23	1.4348
Brewery D	8	2	3	1	0	17	12	1.4167
Brewery E	6	3	3	0	1	22	12	1.8333
Brewery F	25	4	10	10	1	51	25	2.0400

Median:12

2022 MEDIAN SCORES

Champion Trophy	Total breweries	Eligible breweries	Median	Champion Score
Large	25	23	14	2.9 (tie breaker used)
Medium	67	39	8	3.5 (tie breaker used)
Small	95	26	7	3.0
Contract	20	2	4	3.5

Champion Trophy	Total breweries	Eligible breweries	Median	Champion Score
ACT & NT	4	2	14	2.75
Tasmania	7	5	11	2.7
Western Australia	17	8	8.5	2.8
South Australia	18	12	6.5	3.5
Queensland	36	14	12	3.5
Victoria	54	22	12	2.9 (tie breaker used)
New South Wales	71	25	71	2.9

CANS ARE OUR CRAFT

Orora Beverage provides market-leading sustainable packaging solutions for the beverage industry. We are specialists in glass bottles, aluminium cans and wine closures.

We manufacture a broad range of aluminium cans including classic cans, sleek cans and slimline cans. Cans can be enhanced with innovative options, such as shaped and/or embossed finishing and use of thermochromic, fluoro and tactile inks to create a striking and enhanced presence for your brand.



HOW TO ENTER

TO ENTER THE 2023 INDIES:

1. Read through the 2023 Independent Beer Awards Entry Process and Style Guidelines and identify the best style that applies to your beer.
2. Complete the online entry form at <https://indies.iba.org.au/> including payment of entry fees.
3. Upon completion of lodging your entries online, you will receive email confirmation from us. It is the entrant's responsibility to ensure that all entry details are correct.
4. Entry labels and delivery instructions will be sent separately.

IBA Brewery Member	\$200 ex gst
Non- Member	\$300 ex gst

ENTRY FEES

An invoice option will also be available.
Please email events@iba.org.au.

Members will be required to provide their IBA Membership number to take advantage of discounted entry fees. Members can find their membership number by following these **instructions**.

Please note: we will also be undertaking an audit to ensure that the size of the brewery is correct at the time of entry.

Members must be financially current up until 24 August 2023 to receive a discount on entries.

ENTRY REQUIREMENTS

PACKAGED BEER

All entries need to comply with the **Mandatory Label Guidelines**.

We will not accept kegged beer decanted into container that does not comply with the Mandatory Label Guidelines for the beer.

Bottles with swing tops may be submitted but only if wax sealed.

The minimum amount of packaged beer required for competition judging is as follows:

PACK SIZE	AMOUNT REQUIRED
<375ml	12 bottles/cans
500ml	10 bottles/cans
675ml	8 bottles/cans
750ml	6 bottles/cans

DRAUGHT BEER

Each draught entry must consist of at least ten (10) litres. Kegs must be fitted with either A, D or KeyKeg coupler fittings. Cornelius kegs and other home-brew type containers are not accepted, nor will draught beer decanted into containers. This includes growlers or products canned off draught.

Draught entries submitted must be the property of the brewing company (including one-way kegs) or of a keg-rental provider used under agreement.

Each keg is required to be labelled with its contents and ownership details using the entry labels provided. Kegs that do not meet these requirements will be withdrawn and disqualified from the competition.

After the competition, kegs are collected by the IBA logistics partner for collection or return to the brewery. One-way kegs will be disposed of unless otherwise indicated.

ENTRY REQUIREMENTS

LABEL REQUIREMENTS

After registrations close breweries will be emailed labels by 14 July to be attached to their entries AND Labels must be attached to each bottle/can of the beer entry prior to dispatch.

Labels will include the following information:

- Entry No.
- Brewery Name
- Entry Name
- Class ID
- Style ID
- Package type (bottle/can/keg)

Entries not bearing the correct competition label will not be judged.

DELIVERY OF ENTRIES

Detailed shipping information will be sent to participating breweries once the registration process is complete.

Competition entries must be received in Brisbane by Wednesday 2 August, or they will not be judged.

Each entrant should make their own arrangements for entries to be delivered either directly to the Queensland delivery depot, or to state depots in time for dispatch.

Delivery details will be sent with labels and be available on the **IBA website**.



POST-EVENT PUBLICITY AND USE OF AWARDS MATERIALS

We encourage entrants to promote their medal or trophy winning beers and to assist you with this we will provide all awards assets to winners after the results have been announced.

To preserve the integrity of the competition only official awards graphics and logos are permitted for use in publicity and marketing material.

Publicity material and use of the awards logo must include:

- Category in which award was received
- Type of award received (eg. Gold, Silver, Bronze, Champion)
- Year the award was received
- The name of the beer and brewery exactly as it was entered into the competition

Usage of these logos must be pre-approved by the Independent Brewers Association. Requests for approval can be submitted to communications@iba.org.au

TERMS & CONDITIONS OF ENTERING



1. Registration completed as incorrect type eg. Non-member registering as IBA member will be adjusted and invoiced the difference.
2. Entries must have been commercially available in the 12 months prior to 14 July 2023. Breweries may need to provide proof of commercial availability if requested.
3. The style of beer stated on the commercial label must resemble the class entered. A beer will not be eligible to win a trophy if the commercial name of the entry drastically differs from the class it was entered into. Eg. A beer commercially labelled as Pale Ale cannot win the IPA trophy. Product names or logos containing any statement, design, device or representation that is obscene, indecent, or likely to offend is prohibited.
4. Entries are audited to ensure compliance with labelling and the other regulatory requirements, commercial availability, stated ABV, and style. Entries not complying with these requirements may be disqualified.
5. Entries are accepted on the condition that a completed entry form is submitted and entry fees paid by credit card or the invoice due date.
6. Entries will not be judged if the entry invoice has not been paid in full one week prior to judging.
7. Entry forms must be submitted by 30 June 2023.
8. The final day to withdraw entries from competition is 14 July 2023. Entries withdrawn prior to this date will receive a full refund minus an administration fee of \$100. No refund will be given for entries withdrawn after this date.
9. Entries will not be accepted after Wednesday 2 August. All deliveries must be delivered to CHILL Yatala by cut off and deliveries will not be accepted at the judging hub unless approved by the IBA.
10. Products that have been packaged after Wednesday 2 August will not be accepted and disqualified from the competition.
11. All beer entered must bear the correct labelling information attached as provided by the IBA. It is the responsibility of the entrant to ensure the correct labels are attached to the correct product.
12. All beer received for judging will be kept by organisers and may be used at their discretion at a later date.
13. The IBA may at its discretion:
 - i) alter the closing date for entries.
 - ii) rule that an entry may not compete or is ineligible to compete.
 - iii) Rule that a brewing company or brand is ineligible to compete; or
 - iv) Alter the date, time or place on or at which the judging and the awards are scheduled to take place.
14. All decision of the IBA and Judges on competition matter are binding and final.
15. If an Australian Independent Brewer or Contract Brewer or beer entry does not meet the eligibility requirements, the brewing company/brand and/or beer entry may be subject to disqualification and will be notified by the IBA team.

2023 INDIES STYLE GUIDELINES

WITH OUR THANKS

The IBA would like to acknowledge and thank the US Brewers Association for permission to use information contained in the Brewers Association Beer Style Guidelines 2023.

The categories and styles have been placed in a different order from the original Brewers Association document to better suit the requirements of the Australian Independent Beer Awards.

All content remain the same as the 2023 BA Beer Style Guidelines with the exception of:

- 1.D** New World Pale Ale
- 3.B** New World Amber/Dark
- 3.E** India Red Ale
(renamed from Double Hoppy Ale)
- 3.F** India Black Ale
- 9.C** New World Pilsner
- 9.H** New World Lager
- 10.A** New World India Pale Ale
- 10.B** New World Imperial or Double India Pale Ale
- 12.C** Belgian-Style Pale Ale
- 15.A** Reduced Alcohol
- 15.B** Session Beer
- 16.A** Wood and Barrel-Aged Strong Beer
- Session India Pale Ale – Removed

7.T – GLUTEN FREE BEER

To be eligible to enter your beer in the Gluten Free category, the beer must be produced from fermentable sugars, grains and converted carbohydrates and a portion of cereal.

All ingredients must be free of gluten. For reference see the Australia New Zealand Food Standards Code, Standard 1.2.7, Division 1, Clause 11 (7): nutrition content claims [s] in relation to gluten.

Gluten reduced beer or beer where the gluten has been removed are not eligible for entry into this class and these beers should be categorised in the classic style category most appropriate for the beer.

STYLE GUIDELINES REFERENCE

The following guide is to be used as a reference tool. Please refer to the **Indies Style Guidelines** for more details on each style. When entering, some styles will prompt additional information to be provided to help ensure the beer is entered and judged correctly.

Please contact the Competition Manager, Siobhan at events@iba.org.au, if you require assistance with style selection or the entry process.

Please note that each style has limits for ABV% set according to the BA 2023 Edition Style Guidelines. Some ABV% styles have been updated to better suit this competition. Please make sure to use the 2023 Indies Style Guideline as your reference as this is used by the judges.

The Indies will allow a tolerance of +/-0.3% for ABV% for all styles with exception of Class 14 – Non Alcohol and Class 15 – Reduced Alcohol. The stated ABV must be as advertised on the product and we may audit or ask for more information to verify these details to avoid disqualification.

Finally, the IBA Board and Team would like to thank you for supporting the competition and to working with us to continue to grow and evolve this event in to one worthy of the world stage.

Best of luck to every entrant – you're all gold in our eyes!

INDIES STYLE GUIDELINES REFERENCE LIST

		IBU	EBC	ABV%
CLASS 1 – MODERN PALE ALE				
1.A	International-Style Pale Ale	20-42	10-24	4.40%-6.60%
1.B	Australian-Style Pale Ale	15-40	6-18	4.00%-6.00%
1.C	New Zealand-Style Pale Ale	15-40	9-18	4.00%-6.00%
1.D	New World Pale Ale	25-50	6-28	4.00%-6.00%
CLASS 2- TRADITIONAL PALE ALE				
2.A	Classic Australian-Style Pale Ale	15-35	6-20	4.00%-6.00%
2.B	American-Style Pale Ale	30-50	8-14	4.40%-5.40%
2.C	American-Style Strong Pale Ale	40-50	6-16	5.60%-7.00%
2.D	Classic English-Style Pale Ale	20-40	10-24	4.40%-5.30%
2.E	Golden or Blonde Ale	15-25	6-14	4.10%-5.10%
CLASS 3 – AMBER-DARK ALE				
3.A	American-Style Amber/Red Ale	25-45	16-36	4.40%-6.10%
3.B	New World Amber/Dark	25-60	22-50	4.00%-6.00%
3.C	American-Style Brown Ale	30-45	30-52	4.20%-6.30%
3.D	American-Style Black Ale	40-70	(70+)	6.30%-7.60%
3.E	India Red Ale	45-80	20-34	6.10%-7.90%
3.F	India Black Ale	50-90	48-80	5.50%-9.30%
3.G	Imperial Red Ale	55-85	20-34	8.00%-10.60%
CLASS 4 – PORTER/ STOUT				
4.A	Brown Porter	20-30	40-70	4.40%-6.00%
4.B	Robust Porter	25-40	60+	5.10%-6.60%
4.C	Sweet Stout or Cream Stout	15-25	80+	3.20%-6.30%
4.D	Oatmeal Stout	20-40	40+	3.80%-6.10%
4.E	Classic Irish-Style Dry Stout	30-40	80+	4.10%-5.30%
4.F	American-Style Stout	35-60	80+	5.70%-8.00%
4.G	Export-Style Stout	30-60	80+	5.60%-8.00%
4.H	Smoke Porter	Varies with porter style		
4.I	British-Style Imperial Stout	45-65	40-70+	7.00%-12.00%
4.J	American-Style Imperial Stout	50-80	80+	7.00%-12.00%
4.K	American-Style Imperial Porter	35-50	80+	7.00%-12.00%
4.L	Baltic-Style Porter	35-40	40+	7.60%-9.30%
4.M	Dessert Stout or Pastry Stout	20-65	70+	7.00%-12.00%
CLASS 5 – JUICY-HAZY PALE ALE				
5.A	Juicy or Hazy Pale Ale	5-30	6-14	4.40%-5.40%
5.B	Juicy or Hazy Strong Pale Ale	15-40	6-16	5.50%-7.00%
CLASS 6 – JUICY-HAZY INDIA PALE ALE				
6.A	Juicy or Hazy India Pale Ale	20-50	6-14	6.30%-7.50%
6.B	Juicy or Hazy Imperial or Double India Pale Ale	30-80	4-14	7.60%-10.60%

INDIES STYLE GUIDELINES REFERENCE LIST

		IBU	EBC	ABV%
CLASS 7 – SPECIALTY				
7.A	American-Belgo-Style Ale	Varies with Underlying Style		
7.B	Kellerbier or Zwickelbier	Varies with Underlying Style		
7.C	Grodziskie	15-25	6-12	2.70%-3.70%
7.D	Adambier	30-50	30-70	9.00%-11.00%
7.E	Field Beer	5-70	Varies with Style	2.50%-13.30%
7.F	Pumpkin Spice Beer	5-35	10-100	2.50%-12.00%
7.G	Pumpkin/Squash Beer	5-35	10-100	2.50%-12.00%
7.H	Chocolate or Cocoa Beer	Varies with Underlying Style		
7.I	Coffee Beer	Varies with Underlying Style		
7.J	Herb and Spice Beer	Varies with Style		
7.K	Chili Pepper Beer	5-70	10-100	2.50%-13.30%
7.L	Specialty Beer	1-100	Varies with Style	2.50%-20+%
7.M	Specialty Honey Beer	1-100	2-200	2.50%-12.00%
7.N	Rye Beer	Varies with Underlying Style		
7.O	Ginjo Beer or Sake-Yeast Beer	12-35	8-40	4.30%-10.20%
7.P	Fresh Hop Beer	Varies with Underlying Style		
7.Q	Experimental Beer	Varies with Underlying Style		
7.R	Historical Beer	Varies with Underlying Style		
7.S	Smoke Beer	Varies with Underlying Style		
7.T	Gluten-Free Beer	Varies with Underlying Style		
7.U	American-Style Cream Ale	10-22	4-10	4.30%-5.70%
7.V	California Common Beer	35-45	16-30	4.60%-5.70%
7.W	Kentucky Common Beer	15-30	22-40	4.00%-5.50%
7.X	American-Style Wheat Beer	10-35	4-20	3.50%-5.60%

INDIES STYLE GUIDELINES REFERENCE LIST

		IBU	EBC	ABV%
CLASS 8 – TRADITIONAL LAGER				
8.A	Munich-Style Helles	18-25	8-11	4.80%-5.60%
8.B	Dortmunder/European-Style Export	23-29	6-12	5.10%-6.10%
8.C	German-Style Maerzen	18-25	8-30	5.10%-6.10%
8.D	German-Style Leichtbier	16-24	4-8	2.50%-3.70%
8.E	German-Style Oktoberfest/Wiesn	23-29	6-10	5.10%-6.10%
8.F	German-Style Heller Bock/Maibock	20-38	8-18	6.30%-8.10%
8.G	American-Style Lager	5-15	4-8	4.10%-5.10%
8.H	American-Style Light Lager	4-10	3-8	3.50%-4.40%
8.I	American-Style Malt Liquor	12-23	4-12	6.30%-7.60%
8.J	American-Style Maerzen/Oktoberfest	20-30	8-30	5.10%-6.10%
8.K	Australasian, Latin American or Tropical-Style Light Lager	9-18	4-10	4.10%-5.10%
8.L	Vienna-Style Lager	22-28	12-36	4.80%-5.40%
8.M	European-Style Dark Lager	20-35	30-48	4.80%-5.30%
8.N	Munich-Style Dunkel	16-25	12-36	4.80%-5.30%
8.O	German-Style Schwarzbier	22-30	50-80	3.80%-4.90%
8.P	American-Style Amber Lager	18-30	12-28	4.80%-5.40%
8.Q	American-Style Dark Lager	15-24	28-50	4.10%-5.60%
8.R	Franconian-Style Rotbier	20-28	26-46	4.80%-5.60%
8.S	German-Style Pilsener	25-50	6-8	4.60%-5.30%
8.T	Bohemian-Style Pilsener	25-45	6-12	4.10%-5.10%
8.U	American-Style Pilsener	25-40	6-12	4.90%-6.00%
CLASS 9 – MODERN LAGER				
9.A	Contemporary American-Style Pilsener	25-50	6-12	4.90%-6.00%
9.B	International-Style Pilsener	17-40	6-12	4.60%-5.30%
9.C	New World Pilsner	18-35	4-12	4.10%-6.00%
9.D	Contemporary American-Style Light Lager	4-15	3-24	3.50%-4.40%
9.E	Contemporary American-Style Lager	5-19	4-8	4.10%-5.10%
9.F	American-Style India Pale Lager	30-70	5-12	5.60%-7.00%
9.G	New World Lager	Varies with Underlying Style		
CLASS 10 – MODERN INDIA PALE ALE				
10.A	New World India Pale Ale	35-70	4-24	5.50%-7.50%
10.B	New World Imperial or Double India Pale Ale	65-100	4-32	7.50%-10.60%
10.C	Experimental India Pale Ale	30-100	8-80	6.30%-10.60%
10.D	New Zealand-Style India Pale Ale	50-70	12-24	6.30%-7.50%
CLASS 11 – TRADITIONAL INDIA PALE ALE				
11.A	British-Style India Pale Ale	35-53	12-28	4.00%-7.10%
11.B	American-Style India Pale Ale	50-70	8-24	6.30%-7.50%
11.C	American-Style Imperial or Double India Pale Ale	65-100	4-14	7.60%-10.60%
11.D	West Coast-Style India Pale Ale	50-75	4-12	6.30%-7.50%

INDIES STYLE GUIDELINES REFERENCE LIST

		IBU	EBC	ABV%
CLASS 12 – EUROPEAN-STYLE ALE				
12.A	Belgian-Style Session Ale	5-35	May vary widely	2.10%-5.00%
12.B	Belgian-Style Blonde Ale	15-30	4-14	6.30%-7.90%
12.C	Belgian-Style Pale Ale	20-30	12-24	4.10%-6.30%
12.D	Belgian-Style Table Beer	5-15	10-100	0.50%-2.00%
12.E	Belgian-Style Witbier	10-7	4-8	4.80%-5.60%
12.F	Belgian-Style Strong Blonde Ale	20-50	4-14	7.10%-11.20%
12.G	Belgian-Style Strong Dark Ale	20-50	16-70	7.10%-11.20%
12.H	Belgian-Style Dubbel	20-35	32-72	6.30%-7.60%
12.I	Belgian-Style Tripel	20-45	8-14	7.10%-10.10%
12.J	Belgian-Style Quadrupel	25-50	32-72	10.00%-14.20%
12.K	Belgian-Style Speciale Belge	20-30	8-24	5.10%-6.30%
12.L	Other Belgian-Style Ale	Varies with Underlying Style		
12.M	French-Style Biere De Garde	20-38	14-32	4.40%-8.00%
12.N	Classic French and Belgian-Style Saison	20-38	6-14	5.00%-6.80%
12.O	Specialty Saison	20-40	6-40	4.40%-8.40%
12.P	German-Style Leichtes Weizen	10-15	7-30	2.50%-3.50%
12.Q	South German-Style Hefeweizen	10-15	6-18	4.90%-5.60%
12.R	South German-Style Kristal Weizen	10-15	6-18	4.90%-5.60%
12.S	South German-Style Bernsteinfarbenes Weizen	10-15	18-26	4.80%-5.40%
12.T	South German-Style Dunkel Weizen	10-15	20-50	4.80%-5.40%
12.U	Dutch-Style Kuit, Kuyt or Koyt	25-35	10-25	4.70%-7.90%
12.V	German-Style Rye Ale	10-15	8-50	4.90%-5.60%
12.W	German-Style Altbier	25-52	22-38	4.60%-5.60%
12.X	Breslau-Style Schops	20-30	4-80+	6.00%-7.00%
12.Y	Finnish-Style Sahti	3-16	8-24	7.00%-8.50%
12.Z	Swedish-Style Gotlandsdricke	15-25	8-24	5.50%-6.50%
12.AA	Bamberg-Style Bock Rauchbier	20-30	40-60	6.30%-7.60%
12.BB	Bamberg-Style Helles Rauchbier	18-25	8-11	4.80%-5.60%
12.CC	Bamberg-Style Maerzen Rauchbier	18-25	8-30	5.10%-6.00%
12.DD	Bamberg-Style Weiss Rauchbier	10-15	8-36	4.90%-5.60%
12.EE	South German-Style Weizenbock	15-35	9-60	7.00%-9.50%
12.FF	Traditional German-Style Bock	20-30	40-60	6.30%-7.60%
12.GG	German-Style Koelsch	22-30	6-12	4.80%-5.30%
12.HH	German-Style Doppelbock	17-27	24-60	6.60%-7.90%

INDIES STYLE GUIDELINES REFERENCE LIST

		IBU	EBC	ABV%
CLASS 13 – BRITISH-STYLE ALE				
13.A	Ordinary Bitter	20-35	10-24	3.00%-4.20%
13.B	Special Bitter or Best Bitter	28-40	12-28	4.20%-4.80%
13.C	Extra Special Bitter	30-45	16-34	4.80%-5.80%
13.D	Scottish-Style Export Ale	15-25	18-38	4.10%-5.30%
13.E	Scottish-Style Light Ale	9-20	12-30	2.80%-3.50%
13.F	Irish-Style Red Ale	20-28	22-36	4.00%-4.80%
13.G	English-Style Summer Ale	20-30	6-12	3.70%-5.10%
13.H	English-Style Pale Mild Ale	10-20	12-18	3.40%-4.40%
13.I	Old Ale	30-65	24-60	6.30%-9.10%
13.J	Scottish-Style Heavy Ale	12-20	16-60	3.50%-4.10%
13.K	Scotch Ale Or Wee Heavy	25-35	30-60	6.60%-8.50%
13.L	English-Style Dark Mild Ale	10-24	34-68	3.40%-4.40%
13.M	English-Style Brown Ale	12-25	24-48	4.20%-6.00%
13.N	Strong Ale	30-65	16-42	7.00%-11.30%
CLASS 14 – NON ALCOHOL				
14.A	Non-Alcoholic Malt Beverage	Varies with Style		<.5% abv
CLASS 15 – REDUCED ALCOHOL				
13.A	Reduced Alcohol	10-35		0.50%-2.50%
13.B	Session Beer	10-35		2.60%-5.00%
CLASS 16 – STRONG, WOOD & BARREL-AGED				
13.A	Wood and Barrel-Aged Strong Beer	Varies with Style		<6.3% abv
13.B	Wood and Barrel-Aged Beer	Varies with Underlying Style		
13.C	Aged Beer	Varies with Underlying Style		
13.D	American-Style Barley Wine Ale	60-100	22-36	8.50%-12.20%
13.E	British-Style Barley Wine Ale	40-55	22-72	8.50%-12.20%
13.F	Other Strong Ale	Varies with Style		8%+
13.G	Other Strong Lager	Varies with Style		6.3%+
13.H	American-Style Wheat Wine Ale	45-85	10+	8.50%-12.20%
13.I	German-Style Eisbock	26-33	30-100	8.60%-14.30%
13.J	Old Ale	30-65	24-60	6.30%

INDIES STYLE GUIDELINES REFERENCE LIST

		IBU	EBC	ABV%
CLASS 17 – SOUR, FRUIT & FUNK				
17.A	Berliner-Style Weisse	3-6	4-8	2.80%-5.00%
17.B	Leipzig-Style Gose	5-15	4-14	4.40%-5.40%
17.C	Contemporary-Style Gose	5-30	6-18	4.40%-5.40%
17.D	Brett Beer	Varies with Underlying Style		
17.E	Mixed Culture Brett Beer	Varies with Underlying Style		
17.F	American-Style Sour Ale	Varies with Underlying Style		
17.G	American-Style Fruited Sour Ale	May vary widely	Varies with Style	May vary widely
17.H	American-Style Fruit Beer	5-70	10-100	2.50%-12.00%
17.I	Wood and Barrel-Aged Sour Beer	Varies with Underlying Style		
17.J	Fruit Wheat Beer	10-35	4-20 or colour of fruit	3.80%-5.10%
17.K	Belgian-Style Fruit Beer	5-70	10-100	2.50%-12.00%
17.L	Wild Beer	Varies with Underlying Style		
17.M	Belgian-Style Lambic	11-23	12-26	5.00%-7.60%
17.N	Traditional Belgian-Style Gueuze	11-23	12-26	5.00%-8.00%
17.O	Belgian-Style Fruit Lambic	15-21	Colour takes on hue of fruit	5.00%-8.90%
17.P	Belgian-Style Flanders Oud Bruin or Oud Red Ale	5-18	24-50	4.80%-6.60%
17.Q	Contemporary Belgian-Style Spontaneous Fermented Ale	11-23	12-80	5.00%-8.90%