



Oregon Beer Awards

2024 STYLE GUIDELINES

Key Dates

January 22

Registration Opens

February 23

Final day for beer registration

March 8-11

Beer drop off at Breakside Milwaukie (overlaps with WBC drop off)

March 11

Competition Beers Due to Breakside Milwaukie

March 15 - 17

Judge Weekend #1

March 22 - 24

Judge Weekend #2

Thursday, April 4

Awards Ceremony

Welcome to the 2024 Oregon Beer Awards!

Overview and OBA Philosophy

OBA will award medals in 29 categories. Judges will award a Gold, Silver, and Bronze medal in each of the categories below through the process of a blind tasting, which will take place in March 2024. Winners will be announced at the Oregon Beer Awards in April 2024.

The OBA style descriptions are meant as general guidelines for each category. These are not prescriptive guidelines, which define beer by process, raw materials, or particular technical specifications. In general, it is not our goal to reward or eliminate beers on a technicality. Judges should use their expertise and familiarity with styles and trends to determine what constitutes the appropriate “boundary” of each category. Similarly, brewers should enter their beers into the category which they feel it most comfortably fits without having to worry about the risk of it being knocked out because a beer is slightly outside the style guidelines.

Part of the objective of the OBA is to reward beers for being harmonious and dynamic. This differentiates it from other competitions in which medals are given along very strictly written style guidelines. As such, a beer with no technical flaws that varies from classic style parameters will be judged in greater esteem than a beer with technical flaws that adheres to style.

While we strive to avoid “nitpicking” style guidelines in this competition, **it is important for brewers to be mindful of what types of beers are and aren’t allowable in each category.** We ask that brewers carefully read the way that each category has been carved out in order to enter their beers properly. This is especially true in the specialty and wild/sour categories.

The split of the categories is intended to reflect the Oregon beer market as it is currently popularly segmented, while also allowing for all styles to be entered into some categories. For example, we've added a new category specifically for hoppy lagers to acknowledge their increasing popularity with brewers and consumers. The split of categories will evolve from year-to-year based on market trends, judge/brewer input, and number of entries into a category.

In all categories, the ideal is a harmonious and delicious beer which exemplifies the category as it exists in today's marketplace. Harmoniousness includes technical criteria such as color and carbonation as well as more qualitative elements like finesse, moreishness/drinkability, and balance. Unless it is "typical" of the style, technical flaws such as diacetyl, acetaldehyde, sulfur, acetone, astringency, unpleasant bitterness, oxidation, autolysis, and DMS should not be present, even at low levels. Certain esters, phenols, fusel alcohols and acids are appropriate to some styles when in balance.

In all categories the brewer should note the sub-style of beer entered. Some categories require additional information.

What's New For 2024?

For returning brewers, here is a quick overview of the changes from last year's competition and categories:

- » The total number of categories for 2024 is 29 (vs. 30 in 2023). One standalone category was eliminated—Gluten-Free Beers.
- » The standalone Gluten-Free category has been eliminated. These beers may now be entered into Experimental and Historical beers. Alternatively, they may be entered into any of the other categories where they might compete against traditional beers of the same style.
- » We have updated how the Brewery of the Year awards are calculated. The size of the categories that a brewery wins in are now taken into account as part of the entrant's Brewery of the Year score.
- » We have added a disclaimer in the Categories section: if a category receives fewer than 20 entries, the category will be reviewed by competition organizers and may be combined with another category.

Style Guidelines Format

Each category includes a list of beer styles that are "allowed" and "not allowed" in each category. We hope that these lists serve as guideposts if you are uncertain about where a beer is best entered. A few things to note about these lists:

- » We did not list every possible contingency or style that might not be allowed in a category. For example, a Pilsner is clearly not meant to be entered in the category with IPAs; however, it is not listed in the "not allowed" section. Similarly, **flavored beers should not be entered into categories 1-17**; however, this is not specifically listed in each category as it is widely understood by brewers and judges to be the case.
- » The beers listed in "not allowed" are those that have caused the most confusion for entrants in the past. Our goal is to avoid having people misenter beers.
- » There will always be some overlap between categories and some beers that may be well suited to multiple categories. For example, a barrel-aged coffee brown ale is completely permissible as an entry into EITHER Barrel-Aged Beers OR Coffee and Smoke Beers.

Important Competition Rules for 2024

- » All beers entered into the competition must be produced on a commercial brewery in the state of Oregon with a TTB notice on file. Breweries-in-planning and homebrewers are not eligible.
- » All beers entered into the competition must be brewed, fermented, and packaged in the state of Oregon. Breweries with additional facilities in other states may not enter beers brewed, fermented, or packaged at those locations in the OBA competition.
- » **Any brewery may enter up to 30 beers.** The cost per entry is \$40.
- » Breweries of common ownership with multiple TTB-licensed brewing facilities may enter a **maximum of 30 beers across their entire family or chain of breweries.**

- » No single beer may be entered more than once or in multiple categories.
- » A brewer may enter a category with as many entries as they like (if you have three different Stouts, you may enter all three into the Stout + Porter category).

Brewery of the Year Awards

OBA will award three Brewery of the Year awards based on the results from the competition: Large, Medium, and Small. Eligibility is determined by barrels sold in Oregon for the previous year (so for the 2024 competition, it is determined by barrels sold in Oregon in 2023). Large Breweries sold more than 5,000 barrels in the designated period; Medium Breweries sold 1,000-4,999 barrels; Small Breweries sold fewer than 1,000 barrels.

All breweries who participate in the competition are eligible for the Brewery of the Year awards. Scoring for Brewery of the Year is determined by a point system using the following criteria:

- » Each medal won is worth a certain number of points. The value of a medal is determined by multiplying a baseline point score for each type of medal (Gold=6, Silver=5, Bronze=4) by the number of entries in that category (or twice the standard deviation above the mean number of entries in all categories, whichever is lower). So, if a category has 50 entries, the silver medal winning beer is worth 250 points. For IPA, the bronze medal would be worth 280 points (4 x 70).
- » 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 of the Year size group, whichever is higher.
- » In the case of a tie, the tiebreaker criteria in order are: total number of medals won, total number of gold medals won, total number of entries in gold medal-winning categories.



Category Sizes from Last Year's Competition

In planning their entries, many brewers like to review the number of entries in each category from previous competitions. Below is a table that lists the total number of entries in each category from the 2023 OBAs.

Category #	Name	# of Entries
1	Pilsner	53
2	Golden, Blonde, Light	33
3	Hoppy Lagers	33
4	Light German + Bohem.	51
5	Dark German Euro Lagers	36
6	International Lager	44
7	Stout/Porter	32
8	Classic UK	25
9	Classic NAM	23
10	Belgian	42
11	Red Beers	36
12	Strong Beers	40
13	Sessionable Hoppy	37
14	IPA	100
15	Hazy IPA	54
16	Imperial IPA	27
17	Dark Hoppy	14
18	Barrel Aged	33
19	BA Stout	42
20	Flavored Beers	31
21	Fruit Beers	21
22	Coffee/Smoke	28
23	Experimental/Historical	25
24	American Sour	36
25	Mixed Culture	22
26	Fruited Mixed Culture	32
27	Fresh Hop IPA and Pale	71
28	Fresh Hop Hazies	30
29	Other Fresh Hop	34

Average Number of Entries Per Category in 2023: 36

Standard Deviation: 17

CATEGORIES

NOTE: if a category receives fewer than 20 entries, the category will be reviewed by competition organizers and may be combined with another category.

Section A:

Classic Styles

Beers entered in the categories in Section A should not use any non-traditional flavorings or fruits. Unless specifically allowed in the Guidelines, neither acidity nor Brettanomyces character should be present in any beer entered in Section A categories. Unless specifically allowed within the style guidelines, wood-derived flavors should not be present in beers entered into categories #1-17.

1. Pilsner

Allowed:

- German Pilsner
- Bohemian/Czech Pilsner
- Unfiltered or Zwickel versions of the above

Not Allowed:

- Only versions of traditional European Pilsner may be entered in this category
- Pre-Prohibition American Pilsner
- Italian Pilsner
- Contemporary or Hoppy American Pilsner

Notes: This category encompasses Pilsners brewed in the German and Czech traditions and can include “Northwest” variants on these styles, which may have more hop charac-

*ter than is traditional in the areas of origin. **Brewers must note the style of Pilsner entered in order to supply judges with appropriate information for evaluation.***

2. Golden, Blonde, and Other Light Ales

Allowed:

- Kolsch
- Golden/Blonde Ale
- English Summer Ale
- Cream Ale

Not Allowed:

- Pale Lagers
- American Wheat Beer/American Hefeweizen
- Golden and Blonde Belgian Ales
- Bavarian Hefeweizen

Notes: This is a catch-all category for ales that are dark golden or lighter in color and are brewed in the American, British, or German tradition. Golden or straw-colored beers made with rye could also appropriately be entered into this category. This category can include “Northwest” variants of the above beers, which tend to have more hop character than is traditional in the areas of origin, including versions with low to medium-low dry hop character.

3. Hoppy Lagers

Allowed:

- Italian Pilsner
- Pre-Prohibition American Pilsner
- Contemporary or Hoppy American Pilsner
- India Pale Lager (IPL)
- New World Lager/New Zealand Pilsner
- German and Bohemian Pilsner that use “modern” or “non-traditional” aroma hops
- “Overhopped” versions of other traditional lagers

Not Allowed:

- Hoppy ales
- Traditional German or Bohemian Pilsner

Notes: This category includes any hop-forward lager other than traditional German or Bohemian Pilsner. It is meant to recognize and reward both innovative lager styles that use contemporary aroma hops from around the world as well as “hopped up” versions of traditional lager styles. Note that the hop character and aroma in these beers may vary widely, and hops of any origin may be used in many of these styles. For example, traditional Pre-Pro American Pils will likely have a more Noble-like aroma; however, Contemporary American Pilsners may lean heavily on modern American aroma hops such as Mosaic, Strata, or Citra. Beers do not need to be straw/pale to be entered into this category. Traditional darker lagers hopped at higher-than-normal rates may be entered here as well. Nomenclature and style delineations are still in their early stages for many of these beers, so judges should adopt an expansive view when evaluating beers entered here.

4. Light German and European Lagers

Allowed:

- Helles
- Dortmunder/Export Lager
- Vienna Lager
- Marzen
- Contemporary Oktoberfest/Wiesn
- Helles Bock
- Franconian Rotbier

Not Allowed:

- Darker European Lagers
- Pilsner
- Rauchbier
- Gose

•Berliner Weisse

Notes: This is a catch-all category meant to include and reward pale-to-amber colored German, Bohemian, and Austrian styles that are commercially available and not covered elsewhere in the guidelines. Please note that the word "Light" in the category name refers to the alcohol level and not necessarily the color of the beer. Many traditional Bohemian and contemporary Czech styles--such as svetly lezak (Czech light lager)--could also be entered here. Pilsner, Kolsch, stronger German lagers (bock family, other than helles/maibock), smoke beers, Altbier, darker lagers (Dunkel and darker), gose, Berliner weisse, and German wheat beers should NOT be entered into this category. For judging purposes, please note the classic style on your entry form.

5. Dark German and European Lagers

Allowed:

- Dunkel
- Schwarzbier
- Czech Dark Lager
- Bock

Not Allowed:

- Light Colored European Lagers
- Strong lagers such as Doppelbock and Eisbock
- Rauchbier
- Altbier
- Baltic Porter

Notes: This is a catch-all category meant to include and reward mid-strength, dark colored German, Bohemian, and Austrian styles that are commercially available and not covered elsewhere in the guidelines. For the purposes of this competition, "Dark" means light brown or darker. Stronger bock beers (ie doppelbock and

eisbock) should NOT be entered here. Obscure historical beers of Germanic origin should be entered in the Experimental and Historical Beers category. For judging purposes, please note the classic style on your entry form.

6. International Lagers

Allowed:

- Light, low calorie lagers
- American Lager (all malt or adjunct)
- Latin American or Mexican Lager (pale or dark versions)
- Japanese- or Australasian-Style Pale Lagers

Not Allowed:

- Lagers above 6% ABV
- Pilsner
- Other traditional/classic pale European lagers

Notes: This category includes most international style-adjunct lagers as well as other light lagers that are not called out elsewhere in the OBA Style Guidelines. Hop and malt flavors in these beers should be low. These are fairly inert and highly drinkable beers. Body, alcohol, and bitterness may vary substantially, and beers in the marketplace range from 3.5 to 6% ABV and 10-40 IBU. Adjunct lagers brewed with corn, rice, or other simple sugars may evidence slightly elevated ester profiles compared to their all-malt counterparts; however, these expressions are subtle in the best versions of the style.

7. Stout and Porter

Allowed:

- Irish Dry Stout
- Export Stout
- Oatmeal Stout
- Milk/Sweet Stout
- Brown/London Porter
- Robust/American Porter
- Other traditional stouts and porters

brewed to less than 7% ABV

Not Allowed:

- Stouts or porters 7% ABV in strength or higher

Notes: This is a catch-all category meant to include and reward traditional stouts and porters that are 7% ABV and under. Strong stouts and porters should be entered into the Strong Beers or Dark Hoppy Beers categories. For judging purposes, please note the classic style on your entry form.

8. Classic UK Styles

Allowed:

- English Pale Ale
- English IPA
- Mild
- Bitters (including Ordinary, Special, or Extra Special Bitter)
- English Brown Ale

Not Allowed:

- Irish Red Ale
- Scottish Ale
- Old Ale
- Scotch Ale/Wee Heavy
- English Barleywine
- Stouts or porters of any kind

Notes: This is a broad category meant to include and reward examples of classic mid-strength British, Irish, Scottish, and Commonwealth styles that are commercially available and not covered elsewhere in these guidelines. For judging purposes, please note the classic style on your entry form.

9. Classic North American Styles

Allowed:

- American Wheat Beer/American Hefeweizen
- American Rye Beer
- American Dark Lager

- American Brown Ale
- Classic American Pale Ale
- Classic American India Pale Ale

Not Allowed:

- American Lager (all malt or adjunct)
- Mexican Lager (pale or dark versions)
- Japanese- or Asian-Style Pale Lagers
- American Amber Ale
- American Amber Lager/California Common
- Contemporary American Pale Ale
- Contemporary American IPA
- Beers over 7% ABV

*Notes: This is a broad category meant to include and reward examples of classic North American styles that are commercially available and not covered elsewhere in these guidelines. Classic American Pale Ale (APA) may be entered here if the hop character is subdued relative to more contemporary examples; APAs with even a moderate dry hop would better be entered in another category. "West Coast" or hop-forward versions of any of the allowed styles might be more appropriately entered into one of the more hop-centric categories. Similarly, "old school" India Pale Ales may be entered here. If entered here, these beers *must* reflect the profile of IPAs from the "pre-Citra/Mosaic era" and will be more bitter, darker, and less heavily dry hopped than more contemporary interpretations.*

10. Belgian Beers, German Wheat Beers, and Traditional Brett Beers

Allowed:

- Saison
- Witbier
- Biere de Garde
- Abbey Styles (Patersbier/Enkel, Dubbel, Tripel, Quad)

- Belgian Blonde
- Belgian Pale Ale
- Belgian IPA
- Belgian Strong Golden Ale
- Belgian Strong Dark Ale
- Biere de Table
- Bavarian Hefeweizen
- Dunkelweizen
- Weizenbock
- Hopfenweisse
- Any of the above styles with *Brettanomyces*
- All other non-acidic beers with *Brettanomyces*
- 100% Brett fermented beers or aged beers with strong Brett character

Not Allowed:

- Yeast- or bacteria-derived acidity is only allowable at very low levels in this category
- Mixed Culture or Sour Beers
- Brett IPA
- Historic Belgian sour ales, such as Lambic, Gueuze, or Flanders Red/Brown
- Versions of the allowed styles with substantial specialty ingredient, fruit, spice, or acid character

*Notes: This is a broad category whose organizing principle is that all entries should be brewed with phenol-producing (POF+) yeast strains. Beers in this category include most "classic" Belgian styles as well as Bavarian wheat beers, including modern or reimagined versions of those styles. Versions of these styles that have been conditioned with *Brettanomyces* should also be entered here, as may any other non-acidic beer (except Brett IPA) that is fermented with *Brettanomyces* and fits within the other parameters of the category. As such a pale ale with *Brettanomyces*, a 100% Brett fermented dark ale, or an Orval-type beer with strong European hop character should all be entered here.*

*Some traditional interpretations of the permitted styles may allow for very low acidity or spice character; however, any beers with substantial wood, sour, or specialty ingredient character should be entered elsewhere. Even 100% *Brettanomyces* beers with a noticeable acid character would likely be better suited to a Mixed Culture category. A wide range of farmhouse style beers, brewed in the saison tradition, may be entered here, including dark, light, imperial, or session versions of farmhouse ales. Some of these farmhouse beers may have a bacterial/sour, or spice character, though it is not required, and heavily fruited, spiced, or soured versions should be entered elsewhere, particularly if the "specialty" character is more dominant than the original farmhouse yeast character. For judging purposes, please note the classic style on your entry form. Some Brett beers may not have a "classic base style," and a brewer may specify "no classic style" if that is the case. Beers entered in this category may require substantial explanation from the brewer in order to be judged appropriately.*

11. Red Beers

Allowed:

- Irish Red Ale
 - American Amber Ale
 - American Amber Lager/California Common
 - Scottish Ale
 - Altbier
- Not Allowed:**
- Old Ale
 - Barleywine
 - Scotch Ale/Wee Heavy
 - India Red Ale
 - Double Red Ale

Notes: This category encompasses a wide range of mid-strength, amber-to-copper colored beers. This category

may include “Northwest” variants on these styles, which may have slightly more hop character than is traditional in the areas of origin. Beers that are aggressively hop-forward should be entered into Dark Hoppy Beers, not here. Despite the name of the category, beers entered here may range in color and hue from light amber to light brown. Higher strength beers in this same color range are better entered elsewhere in the competition, and most classic styles in this vein are called out specifically in other categories. For judging purposes, please note the classic style on your entry form.

12. Strong Beers

Allowed:

- Doppelbock
- Eisbock
- Baltic Porter
- Old Ale
- Scotch Ale/Wee Heavy
- English Barleywine
- Wheat Wine
- Imperial Porter
- British Imperial Stout (aka traditional Russian Imperial Stout)
- Malt Liquor
- Other malt-forward beers above 7% ABV that are not barrel-aged

Not Allowed:

- Beers under 7% ABV
- Hop-forward styles above 7% ABV
- Barrel-aged beers
- Belgian-style beers

Notes: This category encompasses traditional strong beers/styles from the German, British, and American brewing traditions. Beers in this category must be above 7% ABV, and their flavor profile will be driven primarily by a complex mix of malt, alcohols, and esters. Hops play a secondary role in these styles, and beers that are aggressively hop-forward should be

entered into Dark Hoppy Beers, not here.

13. Sessionable Hoppy Beers

Allowed:

- Session IPA
- American Pale Ale
- American Strong Pale Ale
- Australian, New Zealand or International Pale Ale
- Hop-heavy interpretations of other styles that meet the ABV and color requirements for the category
- Hazy or Juicy interpretations of the above styles

Not Allowed:

- Any beers above 6% ABV
- India Pale Lager (IPL)
- Contemporary or Dry Hopped Pilsner
- Hazy or unfiltered hoppy lager

Notes: This category is for hop-forward beers below 6% ABV. Beers in this category should be dark copper or lighter in color.

For “West Coast” or “traditional” versions of the allowed styles, beers brewed with rye, wheat, or other adjunct grains may be entered here. A light-to-medium hop haze is allowable in these beers; though most will be bright.

For “hazy or juicy” versions of these styles, beers in this category are typically hazy to very hazy in appearance; however, judges should accept a range of haze from very low to very high. The haze may originate from any number of processes, and it should be visually appealing. These beers are typified by very high and intense American and/or Southern Hemisphere hop aroma and flavor that presents as tropical, dank, fruity, juicy, and/or musky. The use of high protein malts is common in these beers, giving

them a full mouthfeel even when malt flavor is subdued. Compared to classic West Coast hoppy beers, these beers will be sweeter and less bitter, with a more pronounced ester profile, yet the best examples of this style are not overly sweet or heavy. Chalky, astringent, acidic, vitamin-like or Aspirin-like aromas and flavors should be very low to absent. “Hop burn” should not be present.

Though the OBA guidelines allow for “Northwest” interpretations of some styles to be entered alongside more traditional versions in other categories, brewers may elect to enter those beers here as well, provided they meet the color and strength requirements for this category. For example, a dry hopped kolsch or hoppy blonde ale could be entered here OR in category 2. Many American hoppy beers are brewed today with non-American hops, including hops from Australia, New Zealand, South Africa, and Germany. Judges should allow for a wide range of modern hop character in any of these beers, regardless of what nomenclature the brewer uses to classify the beer.

14. India Pale Ale

Allowed:

- American IPA, including West Coast, Northwest, SoCal/San Diego, Midwest and Mountain sub-styles
- New Zealand IPA

Not Allowed:

- Hazy or Juicy IPA (aka New England IPA, NE IPA)
- Beers below 6% ABV
- Beers above 7.5% ABV

Notes: Beers in this category should be brewed in the style of a classic “single IPA,” between 6 and 7.5% ABV. American IPA ranges in color from light golden to dark copper. Traditionally,

flavors and aromas of American hops--described often as citrusy, piney, resinous, tropical, fruity, woody, sulfuric, and/or dank--are the signature element of this beer, and are the most noticeable element of the flavor and aroma. However, many American hoppy beers are brewed today with non-American hops, including hops from Australia, New Zealand, South Africa, England, and Germany. Judges should allow for a wide range of modern hop character in any of these beers, regardless of what nomenclature the brewer uses to classify the beer. The hop flavor and aroma should be intense, complex and harmonious. Malt flavor and aroma is present and balanced, and serves as a secondary actor to hops. Balanced bitterness is present and forms an important backbone of these beers. Beers above 7.5% or below 6% ABV should not be entered in this category.

15. Hazy or Juicy IPA

Allowed:

- Hazy or Juicy India Pale Ale

Not Allowed:

- American IPA (aka West Coast IPA)
- Beers below 6% ABV
- Beers above 7.5% ABV

Notes: This category includes all IPAs brewed in what is usually referred to as “East Coast Style,” “Vermont Style,” “New England Style,” or “Northeast Style.” Beers in this category should be between 6 and 7.5% ABV and dark copper or lighter in color. Versions of the allowed styles brewed with rye, wheat or other adjunct grains may be entered here. Beers in this category are typically hazy to very hazy in appearance; however, judges should accept a range of haze from very low to very high. The haze may originate from any number of processes, and it should be visually appealing. These beers are typi-

fied by very high and intense American and/or Southern Hemisphere hop aroma and flavor that presents as tropical, dank, fruity, juicy, and/or musky. Classic “C hop” character--citrus, evergreen, pine--is acceptable, but is not common in these beers and should be secondary to more “contemporary” hop character as outlined above. The use of high protein malts is common in these beers, giving them a full mouthfeel even when malt flavor is subdued. Compared to classic West Coast hoppy beers, these beers will be sweeter and less bitter, with a more pronounced ester profile. Low bitterness, relative to classic American IPAs, is a hallmark of this style, yet the best examples of this style are not overly sweet or heavy. Some tannin character from hop polyphenols is acceptable, however, this should never come across as harsh or astringent. Chalky, acidic, vitamin-like or Aspirin-like aromas and flavors should be very low to absent. “Hop burn” should not be present. Many hazy hoppy beers are brewed today with non-American hops, including hops from Australia, New Zealand, South Africa, and Germany. Judges should allow for a wide range of modern hop character in any of these beers. For judging purposes, please note the classic style on your entry form.

16. Imperial India Pale Ale

Allowed:

- West Coast Double IPA
- West Coast Triple IPA
- Pale American Barley Wine
- Hazy or Juicy interpretations of the above styles

Not Allowed:

- Beers below 7.6% ABV
- Beers darker than dark copper

Notes: This category encompasses all, hop-forward beers that are both above

7.5% ABV and dark copper or lighter in color. Classic and contemporary styles that might be appropriately entered in this category include Double IPA, Triple IPA, and Lighter-Colored Barley Wines, as well as Hazy or Juicy versions of those styles.

For West Coast or traditional double IPAs, the overall flavor of these beers should strongly favor hops with malt and yeast characters in balance; however, elevated alcohol also contributes a key component of the flavor and body of beers in this category. That alcohol character may present as warming, fruity, slick, or sweet, but it should not be harsh or sharp. Flavors and aromas of American hops--described often as citrusy, piney, resinous, tropical, fruity, woody, sulfuric, and/or dank--are the signature element of this beer, and are the most noticeable element of the flavor and aroma. The hop flavor and aroma should be intense, complex, and harmonious.

For juicy or hazy versions, beers in this category are typically hazy to very hazy in appearance. The haze may originate from any number of processes, and it should be visually appealing. These beers are typified by very high and intense American and/or Southern Hemisphere hop aroma and flavor that presents as tropical, dank, fruity, juicy and/or musky. Classic “C hop” character--citrus, evergreen, pine, resin--is acceptable, but is not common in these beers and should be secondary to more “contemporary” hop character as outlined above. The use of high protein malts is common in these beers, giving them a full mouthfeel even when malt flavor is subdued. Compared to classic West Coast hoppy beers, these beers will be sweeter and less bitter, with a more pronounced ester profile. Bitterness in these beers can be difficult to classify, as measured BUs may not align closely with perception; however, bitterness in these beers tends to be

lower than in West Coast double IPAs but higher than what is found in lower ABV Hazy or Juicy styles. Chalky, acidic, vitamin-like, or Aspirin-like aromas and flavors should be very low to absent, and there should be little to no bite or astringency from residual yeast. “Hop burn” should not be present.

The presence of higher alcohols in these beers, especially in Triple IPAs, may lead to an increased perception of sweetness despite very high hopping rates.

The complex interplay of hops and higher alcohols is an essential part of these high ABV beers.

Many imperial IPAs are brewed today with non-American hops, including hops from Australia, New Zealand, South Africa, and Germany. Judges should allow for a wide range of modern hop character in any of these beers. For judging purposes, please note the classic style on your entry form.

17. Dark Hoppy Beers

Allowed:

- Cascadian Dark Ale/Black IPA/American Black Ale/Texas Brown Ale
- Imperial CDA or Imperial Black IPA
- India Red Ale
- Imperial or Double Red Ale
- American Strong Ale
- American-Style Barleywine
- Hop-forward versions of American Stout
- Hop-forward versions of American Imperial Stout
- Hazy or juicy versions of any of the above styles

Not Allowed:

- Beers that are lighter than amber in color

Notes: This category encompasses all hop-forward beers that are amber or darker in color, regardless of strength.

SECTION B:

Specialty Beers

Beers entered in the categories in Section B (#18-23) will have some non-traditional ingredient contributing to the overall character of the beer. Barrel-Aged Beers may be entered into any of these categories, except Mixed Culture and Brett beers which would be better entered in Categories #24-26.

18. Barrel-Aged Beers

Allowed:

- Any barrel- or wood-aged beer other than stouts, sours, or mixed culture beers
- Beers with fruit, spice, or specialty ingredients provided that it would otherwise fall into the category as well
- Barrel-aged beers modeled after a pastry or dessert

Not Allowed:

- Barrel-Aged Stouts
- Barrel-Aged Sour Beers
- Barrel-Aged Mixed Culture Beers

Notes: This category includes all barrel-aged beers that are not stouts, sours, or mixed culture beers. Beers in this category should demonstrate a balance of flavor between the barrel(s) and base beer. Pleasant oxidative notes may enhance the character of these beers due to extended aging. Beers with substantial fruit, spice, or other “culinary” character may be entered here. Barrel-aged pastry and dessert beers may be entered here. While the line between stouts and porters often gets blurred when barrel-aging is involved, barrel-aged

porters may be entered here, and they should have a restrained roast level, appropriate of the underlying style.

Pastry or dessert beers that have been aged in barrels may be entered here or in the Flavored Beers category at the brewer’s discretion. The use of multiple, non-traditional adjuncts is common in pastry beers, and the flavor of these adjuncts should be evident and also balanced in the overall beer. In winning barrel-aged versions, the adjuncts should complement, not overpower the underlying beer and barrel character.

Beers entered in this category will require explanation from the brewer in order to be judged appropriately. Brewers should note the base beer (or variation on a classic style) and the barrel(s) used in order to paint a full picture of the beer being judged.

19. Barrel-Aged Stouts

Allowed:

- Any barrel- or wood-aged stout
- Barrel-aged stouts with fruit, spice, or specialty ingredients
- Barrel-aged coffee stouts
- Barrel-aged beers modeled after a pastry or dessert

Not Allowed:

- Other barrel-aged beers
- Barrel-Aged Sour Beers
- Barrel-Aged Mixed Culture Beers

Notes: This category is for barrel-aged stouts and specialty stouts. Stouts aged on wood or in barrels with substantial fruit, spice, or other “culinary” character may be entered here. Beers in this category should demonstrate a balance of flavor between the barrel(s) and base beer, as well as any adjuncts, if present. Pleasant oxidative notes will likely enhance the character

of these beers due to extended aging; however, strong notes of soy/umami are inappropriate. These beers are often bombastic and intense, but the best versions will marry intense flavor profiles, a full body, and alcohol intensity without being imbalanced.

Pastry or dessert stouts that have been aged in barrels may be entered here or in the Experimental and Historical Beers category at the brewer's discretion. The use of multiple, non-traditional adjuncts is common in pastry beers, and the flavor of these adjuncts should be evident and also balanced in the overall beer. In winning barrel-aged versions, the adjuncts should complement, not overpower the underlying stout and barrel character.

Beers entered in this category will require explanation from the brewer in order to be judged appropriately. Brewers should note the base beer (or variation on a classic style) and the barrel(s) used in order to paint a full picture of the beer being judged.

20. Flavored Beers

Allowed:

- Herb/spice beers
- Chili pepper beers
- Beers with chocolate, honey, nuts, seeds, flowers, tea and/or vegetables
- Pumpkin beers
- Barrel-aged beers (non sour/wild) with any of the above adjuncts, except barrel-aged stouts
- Beers with multiple adjuncts from the list above
- Beers modeled after a pastry or dessert

Not Allowed:

- Specialty barrel-aged stouts
- Fruit beers -- including fruit beers with a secondary adjunct
- Coconut beers
- Coffee beers -- including coffee



- Beers with a secondary adjunct
- Smoke beers -- including smoke beers with a secondary adjunct
- Beers brewed with specialty grains such as buckwheat, farro, frikeh, spelt, or sorghum
- Mixed culture or sour beers with specialty ingredients

*Notes: This category is for beers that use specialty adjuncts to enhance or drive the flavor of a beer. Several specialty adjuncts have their own categories, and they should **NOT** be entered here: this includes beers with coffee or fruit, as well as smoke beers. Moreso, beers that use fruit or coffee in addition to one of the allowed specialty ingredients should **NOT** be entered here, but rather in Fruit Beer or Coffee and Smoke Beer. Specialty grains such as buckwheat, farro, frikeh, spelt, and sorghum often contribute subtle character to beer, and they are better entered into the Experimental and Historical Beers category. Sour and mixed culture beers with specialty adjuncts should be entered into categories 24-26. Pastry or dessert beers brewed or blended in imitation of a pastry, dessert, confection, bon bon, or other sweet food or beverage may be entered here **provided that they meet the other requirements of the style.***

When entering the beer, the brewer should note their goal in creating this beer. While citing a traditional base style is not required for judging, it does help

give the judges some useful context, even if the beer does not adhere strictly to that base style. The specialty ingredients used should be stated in the beer description; brewers may explain the process in which the ingredients were used as well.

21. Fruit Beers

Allowed:

- Fruit beers brewed with traditional *Saccharomyces* strains
- Coconut beers
- Barrel-aged fruit beers except sour/wild beers
- Beers with fruits plus other adjuncts
- Beers modeled after a pastry or dessert

Not Allowed:

- Mixed culture fruit beers
- Sour fruit beers

*Notes: All fruit beers that are not sour and are fermented with a traditional *Saccharomyces* strain should be entered here. Naturally occurring acidity derived from fruit may be present at very low to medium-low levels. Pastry or dessert beers brewed with fruit and/or coconut may be entered here.*

When entering the beer, the brewer should note their goal in creating this beer. While citing a traditional base style is not required for judging, it does help give the judges some useful context,

even if the beer does not adhere strictly to that base style. The fruit(s) and any specialty ingredients used should be stated in the beer description; brewers may explain the process in which the ingredients were used as well.

22. Coffee and Smoke Beers

Allowed:

- Coffee beers
- Beers with coffee plus other adjuncts
- Barrel-aged coffee beers (non sour/wild) other than stout
- Traditional Rauchbier or any German-style lager with smoked malt
- Smoke Porter
- Any traditional beer style incorporating smoke
- Smoke beers with additional adjuncts

Not Allowed:

- Barrel-aged coffee stouts
- Mixed culture or sour beers

Notes: This category includes any beer made with coffee and/or smoked malt. Almost all coffee beers should be entered into this category, with a few notable exceptions: barrel-aged coffee stouts and sour/wild coffee beers, should be entered in other categories. Barrel-aged coffee beers other than stout may be entered here or in the Barrel-Aged Beer category at the brewer's discretion.

Any smoke beer may be entered into this category; however, several other categories allow for smoke beers to be entered, and the choice of category is at the brewer's discretion. Specifically, historical beers with substantial smoke character, such as Grodziskie/Gratzer, Adambier, or Peat-Malt Beers, may be entered here or in Experimental and Historical Beers. Beers that incorporate smoke flavor and additional adjuncts should be entered here. When entering the beer, the brewer should note their goal in creating this beer. While citing a traditional base style is not required for judging, it does help give the judges some useful context, even if the beer does not adhere strictly to that base style. The specialty ingredients used should be stated in the beer description.

23. Experimental and Historical Beers

Allowed:

- Any/all specialty ingredient is allowed
- Acidic and/or wild yeast character is acceptable
- Wood/barrel character is allowed
- Gruit
- Imperial or session versions of classic styles that don't have another category
- Historical styles that are not included elsewhere in the OBA Guidelines
- Hybrid versions of traditional styles
- Beers brewed with unusual grains

such as buckwheat, farro, frikeh, or triticale

- Non-Alcoholic beers
- Beers modeled after a pastry or dessert
- Beers modeled after cocktails or other non-beer beverages

Not Allowed:

- Hybrid beers that are specifically assigned in other categories

Notes: This category is a catch-all to encompass any/all specialty or traditional beers that do not fit elsewhere in the style guidelines.

The term "experimental" is intentionally broad, and judges are given much leeway to determine whether and how a beer may or may not exemplify the spirit of this category. Beers should not be rewarded simply for being the "strangest" or most "out there." Winning beers will both taste delicious and successfully execute on the innovative vision explained by the brewer in the tasting notes. Many experimental beers entered into this category use some non-traditional ingredient/adjunct. Similarly, beers may be entered into this category even if they might fit within the boundaries of another category, particularly if they strive to go outside the normal realm of "what beer tastes like." This may include beers that mimic cocktails, savory beers, or gruits, for example. Oftentimes, beers entered here do not have an identifiable classic base style.

*Similarly, historical beers may be difficult to classify. **Judges and brewers should note that the terms "Historical" and "Traditional" are meant to identify a broad range of beers, including many that are modern developments and growing in popularity.** Some examples of beers that might be at home in this category include strong/imperial versions of classic styles (e.g Imperial Pilsner, Double Alt), session*



versions of classic styles (e.g. session India Red Ale), rare historical styles that use traditional ingredients (e.g. Kentucky Common, Kuytbier, Grisette, Pennsylvania Swankey), hybrid versions of 2 or more classic styles (e.g. Dry Hopped Hefeweizen, American Pale Ale with all German hops), emergent styles that don't have established categories yet, or classic styles brewed with a non-traditional grain (e.g. Schwarzbier with Buckwheat). Historical beers with substantial smoke character, such as Grodziskie/Gratzer, Adambier, or Peat-Malt Beers, may be entered here or in Category 22/Coffee and Smoke Beer at the brewer's discretion. Please note that this list is not meant to be exhaustive.

Any beer in this category may have low to medium levels of acidity or mixed fermentation characteristics, either as a historical recreation or as part of a modern innovation; however, this character must be in balance with other elements of the beer, and brewers should explain on their entry form why the beer is appropriately entered as an experimental or historical beer rather than as a contemporary sour or mixed culture beer.

Beers brewed or blended in imitation of a pastry, dessert, confection, bon bon, or other sweet food or beverage may be entered here if it crosses so many style boundaries as to be otherwise uncategorizable. Dessert-type beers may imitate or evoke specific desserts or dishes, whereas others may target a more general culinary impact. The use of multiple, non-traditional adjuncts is common in these beers, and the flavor of these adjuncts should be evident and also balanced in the overall beer. Overpowering, one-dimensional, overly-saccharine, artificial characters are not desirable, and the best versions will offer a luscious and rich "dessert" experience without being cloying or flabby.

Beers that clearly fit into other categories in the competition should not be entered into this category. For example,

many "multi-adjunct" beers are specifically permitted in the specialty beer categories, so a Coffee Milk Stout with Chocolate is better entered into Coffee and Smoke Beer rather than here. Beers entered in this category will require substantial explanation from the brewer in order to be judged appropriately. Brewers should note process, ingredients, and objectives in order to paint a full picture of the beer being judged.

SECTION C:

Mixed

Fermentation,

Wild, and Sour

Beers

Any beer with substantial acidity, Brettanomyces, wild/spontaneous yeast character should be entered into one of the categories below.

24. American Sour Beers

Allowed:

- Flavored Berliner Weisse
- Flavored Gose
- Kettle Soured Beers
- Wood-Aged Sour Beers with low/no Brett or wood character
- Traditional Leipziger Gose, without Brettanomyces
- Traditional Berliner Weisse, without Brettanomyces
- Any of the above styles with fruits, spices, or other adjuncts

Not Allowed:

- Beers with evident Brettanomyces fla-

vor/aroma

- Beers with strong oak or wood character
- Flanders Red
- Oud Bruin
- Lambic-type beers

Notes: This category is for sour beers that have been brewed without Brettanomyces AND without wood-derived flavors from barrel aging. Many breweries enter their kettle soured beers, flavored Berliner Weiss, or flavored Gose as American Sour Beers. Beers made with fruits, spices, or other specialty ingredients may be entered into this category. Brettanomyces character, or other flavors driven by a mixed fermentation should not be present. Clean, lactic-derived acidity is the hallmark flavor of most beers in this style. Malt and hop flavor may range from low to high depending on the base beer. Perceived bitterness may range from low to high.

Beers entered in this category should demonstrate a substantial level of acidity/sourness. While "substantial" or "dominant" acidity is an important feature of the beers in this category, winning examples will harmoniously balance acidity against other elements of the beer, and the ultimate goal is a refreshing, balanced and innovative sour beer. A wide range of acids may contribute to the overall character of this beer, including lactic, acetic, citric, malic, tartaric, and organic fatty acids. Enteric (fecal), butyric (vomit), or isovaleric (cheesy, rubbery) character is not appropriate as they are widely considered flaws. If present, acetic character is balanced and sweet rather than harsh or sharp. Beers entered in this category will require substantial explanation from the brewer in order to be judged appropriately. Brewers should note process, ingredients and objectives in order to paint a full picture of the beer being

judged. Brewers may indicate a classic base style at their discretion; however, many sour beers are made without a traditional base beer in mind. As such, a brewer may specify “No classic style” if that is the case.

25. Mixed Culture Beers

Allowed:

- Any mixed culture beer
- Flanders Red Ale
- Oud Bruin
- Lambic-type beers and other spontaneous/wild beers
- Brettled Berliner Weisse and/or Leipziger Gose with *Brettanomyces*
- Wood-Aged beers brewed with *Lactobacillus* and *Brettanomyces*
- Any of the above styles with spices and other adjuncts EXCEPT fruit

Not Allowed:

- Fruited versions of the above styles

*Notes: This category is for **unfruited** beers that have both *Brettanomyces* and bacterial (acidic) character. Beers made with spices, or other specialty ingredients other than fruit(s) may be entered into this category. This category encompasses a wide range of beers that have notable “wild” yeast character from the use of non-*Saccharomyces* yeast and bacteria. Beers in this category may be brewed with traditional mixed culture fermentations, spontaneous fermentations, or blending.*

*Tart, acidic flavors from lactic acid producing bacteria and phenolic, acidic, barnyard-like/feral, and/or fruity estery notes from *Brettanomyces* form the primary flavor elements. The sourness can be the result of many different microorganisms, raw materials, or brewing processes, either used individually or in concert with each other. Strong sulfur compounds, including DMS, should not be present, nor should chlorophenols (band-aid, rubber), THP (corn nut,*

mousey, Cheerios), or undesirable, “sick” acidic notes from fatty acids or pediococcus. Flavors derived from barrels or wood-aging are acceptable in this category, but not required. Beers entered in this category will require substantial explanation from the brewer in order to be judged appropriately. Brewers should note process, ingredients and objectives in order to paint a full picture of the beer being judged. Brewers may indicate a classic base style at their discretion; however, many mixed culture beers are made without a traditional base beer in mind. As such, a brewer may specify “No classic style” if that is the case.

26. Fruited Mixed Culture Beers

Allowed:

- Any mixed culture beer with fruit
- Fruited Wood-Aged beers brewed with *Lactobacillus* and *Brettanomyces*
- Any of the above with spices and other adjuncts

Not Allowed:

- Unfruited versions of the above styles

*Notes: This category is for **fruited** beers that have both *Brettanomyces* and bacterial (acidic) character. Beers made with spices, or other specialty ingredients in addition to fruit should be entered into this category as well. This category encompasses a wide range of beers that have notable “wild” yeast character from the use of non-*Saccharomyces* yeast and bacteria. Beers in this category may be brewed with traditional mixed culture fermentations, spontaneous fermentations, or blending. Winning beers in this category will balance three major flavor components: tart, acidic flavors from lactic acid producing bacteria; pheno-*

*lic, acidic, barnyard-like/feral, and/or fruity estery notes from *Brettanomyces*; and the fruit being used.*

Strong sulfur compounds, including DMS, should not be present, nor should chlorophenols (band-aid, rubber), THP (corn nut, mousey, Cheerios), or undesirable, “sick” acidic notes from fatty acids or pediococcus. Flavors derived from barrels or wood aging is/are acceptable in this category, but not required. Beers entered in this category will require substantial explanation from the brewer in order to be judged appropriately. Brewers should note process, ingredients, and objectives in order to paint a full picture of the beer being judged. Brewers may indicate a classic base style at their discretion; however, many mixed culture beers are made without a traditional base beer in mind. As such, a brewer may specify “No classic style” if that is the case.

SECTION D:

Fresh Hop Beers

Beers entered into the OBA Fresh Hop categories may be any style, color, or strength. The only requirement for entry is that the beer includes fresh hops at some point in the brewing or fermentation process.

27. Fresh Hop Pale Ales and India Pale Ales

Allowed:

- Fresh Hop American Pale Ale
- Fresh Hop American IPA
- Fresh Hop Imperial IPA
- Fresh Hop CDA/Black IPA
- Fresh Hop Red IPA/IRA

Not Allowed:

- Hazy/Juicy versions of all of the above
- Fresh hop versions of other styles

Notes: This category is for all hop-forward, West Coast styles of beer made with fresh hops. For the purpose of this competition, fresh hops are defined as newly harvested hops that have not been conventionally baled or stored. While the overall flavor of the beer will vary with the base style, fresh/green/wet hop flavor and aroma should be forward. Undried hops often result in flavors described as green, chlorophyll-like, grassy, or resinous. These flavors should be prominent; however, they should not dominate or come across as vegetal and harsh, and they should be in balance with other complex hop flavors/aromas, as well as yeast and malt character depending on the base style. An elevated polyphenol character is common in these beers due to the use of whole-cone hops, so a slight astringency is acceptable (though not required); and the beer should not be harsh, nor should the polyphenol character take away from overall drinkability and harmoniousness. Brewers should note the base style when entering as well as any other pertinent information in order to paint a picture of the beer for the judges; brewers may also note the varietal of fresh hops used; however, this is not required.

28. Fresh Hop Hazy Pale Ales and India Pale Ales

Allowed:

- Fresh Hop Hazy or Juicy Pale Ale
- Fresh Hop Hazy or Juicy IPA
- Fresh Hop Hazy or Juicy Imperial IPA

Not Allowed:

- West Coast versions of all of the above
- Fresh hop versions of other styles

Notes: This category is for all variations of hazy/juicy IPA and hazy/juicy pale ale made with fresh hops. Beers in this category are typically hazy to very hazy in appearance; however, judges should accept a range of haze from very low to very high. For the purpose of this competition, fresh hops are defined as newly harvested hops that have not been conventionally baled or stored. While the overall flavor of the beer will vary with the base style, fresh/green/wet hop flavor and aroma should be forward. Undried hops often result in flavors described as green, chlorophyll-like, grassy, or resinous. These flavors should be prominent; however, they should not dominate or come across as vegetal and harsh, and they should be in balance with other complex hop flavors/aromas, as well as yeast and malt character depending on the base style. An elevated polyphenol character is common in these beers due to the use of whole-cone hops, so a slight astringency is acceptable (though not required); and the beer should not be harsh, nor should the polyphenol character take away from overall drinkability and harmoniousness. Brewers should note the base style when entering as well as any other pertinent information in order to paint a picture of the beer for the judges; brewers may also note the varietal of fresh hops used; however, this is not required.

29. Other Fresh Hop Beers

Allowed:

- Fresh hop versions of any beer other than those allowed in Category 27 or 28

Not Allowed:

- Fresh hop beers eligible for Category 27 or 28

*Notes: This category is for fresh hop versions of any style not covered in Category 28. Common entries from previous competitions that would be at home in this category include fresh hop lagers, saisons, sour/mixed culture beers, Amber ales, summer ales, wheat beers and English bitters/pale ales, but this list is not exhaustive. The purpose of this category is to honor innovative uses of fresh hops in styles that are less aggressive in their hop character than those in Category 27 or 28. **Judges should expect that these beers will present as more hoppy than the classic base style would normally call for/allow, and fresh hop character should be very evident.** Winning beers in this category will execute a stated base style and integrate a fresh hop character that is pleasant and enhances the base beer.*

For the purpose of this competition, fresh hops are defined as newly harvested hops that have not been conventionally baled or stored. While the overall flavor of the beer will vary with



the base style, fresh/green/wet hop flavor, and aroma should be forward. Undried hops often result in flavors described as green, chlorophyll-like, grassy, or resinous. These flavors should be prominent; however, they should not dominate or come across as vegetal and harsh, and they should be in balance with other complex hop flavors aromas, as well as yeast and malt character depending on the base style. An elevated polyphenol character is common in these beers due to the use of whole-cone hops, so a slight astringency is acceptable (though not required); and the beer should not be harsh, nor should the polyphenol character take away from overall drinkability and harmoniousness. Brewers should note the base style when entering as well as any other pertinent information in order to paint a picture of the beer for the judges; brewers may also note the varietal of fresh hops used; however, this is not required.

Additional

Competition Details

COMPETITION BEER DELIVERY

*****ALL BEER MUST BE RECEIVED BY 12 PM ON MON 3/11/24 AT BREAKSIDE BREWERY-MILWAUKIE******

1) Deliver to: Breakside Milwaukie, 5821 SE International Way, Milwaukie, OR 97222.
(Drop off is at Breakside's Milwaukie location only. Do not take entries to the Dekum or Slabtown pubs.)

2) Drop off Window Dates and Times:
Friday, March 8 - Monday, March 11, 2024

- Fri 3/8/24: 9 AM-5 PM
- **NO SATURDAY DROP OFF**
- Sun 3/10/24: 12 PM-5 PM
- Mon 3/11/24: 9 AM-NOON

WE CANNOT ACCEPT LATE ENTRIES; IF YOUR BEER DOES NOT ARRIVE AT BREAKSIDE BY 12 PM ON 3/11, IT WILL NOT BE JUDGED IN THE COMPETITION. SIMILARLY, PLEASE DO NOT DROP OFF YOUR BEERS BEFORE THE DROP-OFF WINDOW BEGINS!

BEER QUANTITIES AND PACKAGE FORMATS

We need a minimum of 64 ounces of beer for each entry. This can come in any of the following combinations:

- 6 x 12 oz bottles or cans
- 4 x 16 oz cans
- 5 x 500 ml bottles
- 3 x 22 oz bottles
- 3 x 750 ml bottles
- 2 x 32 oz crowler cans

» WE STRONGLY RECOMMEND HAVING 4 CONTAINERS PER ENTRY AS THIS GUARANTEES THAT A FRESH SAMPLE WILL GET SERVED IF THE BEER ADVANCES THROUGH A PRELIM, TO A SEMIFINAL, AND ON TO A MEDAL ROUND. It also allows for some wiggle room in case a sample is lost or broken, or if judges request a repour.

- » Sending less beer than listed above means that you run the risk of not having a fresh bottle or can to open in the semifinal, and/or medal round(s) of judging.
- » We cannot accept beer entered in growlers, and OBA cannot return any packaging materials or beer containers after the competition.

LABELING YOUR ENTRIES

- Tags for your entries will be sent to you via email after competition registration closes.
- Beers submitted without proper tag (attached) will not be judged.
- DO NOT use rubber bands to tag your bottles, please use tape.
- Commercial labels may stay on, but OBA tag taped over/next to required.
- ENSURE that you list the PROPER category number. Refer to the style guidelines or your entry confirmation email.
- Pouring Notes are not required, though you may list special instructions for our steward team if required. (Decant Carefully, Do Not Rouse, etc.).
- The beer name and category on the label MUST MATCH the information that you provided at registration. Any discrepancies risk meaning a beer will not be judged.

CHANGES TO ENTRIES

- ALL CHANGES MUST BE MADE VIA OUR ONLINE FORM. This includes all name changes, beer info updates, requested changes to categories, and withdrawals.
- Bottom line: if you have any change to an entry, fill out the form before beer drop off; otherwise, the beer may not be sorted or judged properly. The sooner you let us know about a change, the more likely we are to be able to accommodate it.
- If you decide to NOT SEND (i.e. withdraw) an entry, please let us know ASAP. There are no refunds, but we appreciate the heads up, and this will help save us time when we are checking in and sorting entries.
- **After March 1, we cannot accommodate changes to categories for any entries.** You are allowed to change your entry within a category,

but you must let us know in advance of the change via the online form.

- Any discrepancy between how a beer is named/ labeled when it arrives for competition and what was on the registration form may lead to that beer not being judged. It's also just a pain in the butt for our volunteer sorting and stewarding teams.

Questions?

If you have questions, please contact Ben (ben@breakside.com) for competition clarifications, and Katie (kjanovec@wweek.com) with all other questions.



Oregon Beer Awards