



ROYAL
AGRICULTURAL
SOCIETY
of WA

PERTH ROYAL FOOD AWARDS - BEER

ENTRY PACKAGE AND SCHEDULE



Enter the 2026

PERTH ROYAL FOOD AWARDS

The Perth Royal Food Awards celebrate the finest in Australia's food and beverage industry, recognising the best producers across various categories and providing a prestigious platform to showcase their products.

By participating, producers can benchmark their offerings against industry standards, gain valuable insights from an independent panel of expert judges, and compete for recognition in one of Western Australia's most respected food and beverage award programs.

Perth Royal Food Awards Medal

An opportunity to win a Perth Royal Food Awards trophy or medal – Gold, Silver and Bronze Medals are awarded to the highest scoring product.

Independent Expert Judging

Benefit from the opportunity to have your products evaluated by independent experts, receiving invaluable feedback while benchmarking your product within the industry.

Perth Royal Show Promotion

Opportunity to have your award-winning products included in corporate events during the Perth Royal Show, as well as other potential promotional opportunities in the lead-up and throughout activations at Show.

Royal Agricultural Society of WA Support

The Perth Royal Food Awards is an initiative of the Royal Agricultural Society of WA.

There are opportunities to showcase your award-winning products at corporate events and to be potentially featured across the Royal Agricultural Society of WA's and Perth Royal Food Awards marketing and communications channels including social media, eDMs, media releases and website.

Marketing and Promotion Toolkit

Medal-winning exhibitors will receive a Marketing and Promotion Toolkit to help promote their win and market their products with a seal of quality. This toolkit includes medal artwork and a range of digital assets to support promotional activities.

*Enter the Perth Royal
Food Awards - Beer*

perthroyalfoodawards.raswa.org.au/food-beverage-competitions/beer

Have any question? Contact beer@raswa.org.au

Thank you to our valued sponsors



WHAT'S NEW



Champion Trophy Award

Alcohol Free Beer Category



Team Additions

Perth Royal Food Awards
Engagement Lead – Sarah
Tardrew

Perth Royal Food Awards
Coordinator – Mariska
Grimbeek



Class Removed

Australian IPA – no Brewers
Association Guidelines
available for 2026



Pink Boots Partnership

This year members from
the Pink Boots Society
will join the Judge and
Steward team.

Entry fee

\$100 ex GST

Key Dates

Entries open	Tuesday, 17 February 2026
Entries close	Friday, 20 March 2026
Delivery	Tuesday, 14 April – Thursday, 16 April 2026
Judging	Wednesday, 22 April – Thursday, 23 April 2026
Awards Night	Friday, 1 May 2026
Keg collection	Tuesday, 5 May – Wednesday, 6 May 2026

Contact Information

COMPETITION

beer@raswa.org.au

SPONSORSHIP OPPORTUNITIES

sponsorship@raswa.org.au

MARKETING AND MEDIA

media@raswa.org.au

marketing@raswa.org.au

SOCIAL MEDIA AND LINKS

Instagram @perthroyalfoodawards

Facebook @perthroyalfoodawards.Perth Royal Food Awards

perthroyalfoodawards.raswa.org.au

How to Submit Your Entries

To submit entries to the Perth Royal Food Awards - Beer:

1. Read through this 2026 Perth Royal Food Awards - Beer Schedule;
2. Submit your entries and complete payment via perthroyalfoodawards.raswa.org.au/food-beverage-competitions/beer
3. On confirmation of your entries, please follow information provided on product delivery to ensure that deliveries arrive in time.

There is no limit to the number of entries per exhibitor, however, each exhibit may only be entered once in each class or subclass. Exhibitors are responsible for selecting the correct classes or subclasses and abiding by the section conditions and published deadlines.

No entry will be accepted until the entry fee is received in full. Entry fees will not be refunded.

TERMS & CONDITIONS

Commercial Title

Exhibitors are required to detail the Commercial Titles of all Exhibits on the Application for Entry. Commercial Titles will be published in the Results Catalogue, online and used for promotional material. Commercial Title, includes but is not limited to, the brand name and product description as it appears on the Exhibit's primary commercial label.

Commercial Availability

Exhibits must meet the following criteria for Commercial Availability. Exhibits may be disqualified if they are not commercially available at the time of judging: **

- Produces or manufactures its products from premises in Australia to a commercial standard (at the discretion of the Royal Agricultural Society of WA);
- Each Exhibit entered must be the absolute property of the exhibitor and must be commercially available in Australia;
- Exhibits must be taken from a normal production run and must be identical to those commercially available;
- Supplies goods in the relevant category on an ongoing basis at wholesale or retail level in Australia; and
- Generates a turnover that is reasonable for a commercially viable business from the sale of products that are eligible for entry in this competition (unless specified otherwise).

** Wine is the only exception, where the product must be commercially available within 3 months of judging.

Auditing

- a. the Royal Agricultural Society of WA may appoint any person (an 'Auditor') to undertake random pre-judging and post judging audits relating to any Exhibit entered into the Perth Royal Food Awards.
- b. An Exhibitor must co-operate with and do all things reasonably required by an Auditor in connection with any Audit and adhere to arrangements that have been made between the Royal Agricultural Society of WA and the Exhibitor.
- c. The Exhibitor must keep on file, maintain and extract a copy of such records as are required to demonstrate the truth and accuracy of all information stated in the Exhibitor's Application for Entry.

- d. Each Exhibitor hereby consents to an Auditor, in the conduct of an Audit, to enter, with notice, the Exhibitor's premises as nominated and inspect all product, books, electronic and hard copy records thereon, or to request relevant documentation electronically for the purpose of verifying the authenticity of any information stated in the Exhibitor's Application for Entry.
 - e. An Exhibitor undergoing an Audit must permit the Auditor to take from the exhibitor's premises up to three (3) samples (at no charge) taken at random from the stock on hand of any Exhibit for comparison with the original Exhibit.
 - f. the Royal Agricultural Society of WA may also obtain retail samples sourced from the marketplace to compare with the original Exhibit. A random sample of all entries will be targeted for this type of audit in 2026.
 - g. the Royal Agricultural Society of WA reserves the right to audit Exhibits within 12 months following the Perth Royal Food Awards - Beer. If the Exhibitor fails to comply with these provisions; or if the Auditor concludes that there is a material discrepancy between the relevant commercially available product and the original Exhibit or otherwise concludes that an Exhibit did not comply with the competition rules, including entry requirements stated in the relevant competition schedule, the Royal Agricultural Society of WA may:
 - i. Cancel any Award won by the Exhibitor;
 - ii. Disqualify the Exhibitor from further Exhibition for such period as the Royal Agricultural Society of WA consider appropriate;
 - iii. Publish to such persons as the Royal Agricultural Society of WA considers appropriate, the fact of any such cancellation and/or disqualification in respect of the Exhibit and the Exhibitor. The Royal Agricultural Society of WA may publish in any medium the results of any claim against the Royal Agricultural Society of WA or against any Councillor, member, employee, agent or representative in respect of any matter published as contemplated by paragraph (C) of this Special Regulation.
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Eligibility of Products

All products must comply with the requirements of the Australia New Zealand Food Standards Code for both product and packaging. Exhibits not complying with the Australia New Zealand Standard, will be disqualified.

Origin of Exhibit

It is preferred that all exhibits are made from predominantly Australian grown and sourced ingredients.

The competition is open to commercial brewers.

A commercial brewer:

- Brews commercial beer at licensed premises within Australia as a commercial brewery; and
- Supplies products in the relevant class or subclass from one or more licensed outlets within Australia.

The brand owner or licensed user of the brand must submit the entry. Entries must be submitted under the contact name.

Definition of Exhibitor

An Exhibitor means a person, firm, partnership, company or body corporate, which in the opinion of the Royal Agricultural Society of WA:

- Manufactures or processes fine food produce; or
 - Has product manufactured, packaged or processed under contract for the purpose of sale under the registered business name of the Exhibitor as stated on the Application for Entry.
 - All Exhibitors who have their product made under contract must identify the Producer on their Application for Entry.
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Definition of Producer

A Producer means the registered premises that manufacture the product entered into the Competition.

Class Transfers and Withdrawals

- It is the sole responsibility of the Exhibitor to enter the Exhibits in the correct Class and Competition or be subject to disqualification without refund of Entry Fee;
- the Royal Agricultural Society of WA may, at its discretion, without any liability and without the prior approval of the Exhibitor, disqualify or transfer an Exhibit into a different Class than that stated on the Application for Entry if in its opinion, the Exhibit has been entered in the wrong Class.
- If an Exhibitor wishes to withdraw an Exhibit, they must do so in writing to the Perth Royal Food Awards Coordinator.

- Once entries have closed, there will be no substitution of products. The products which have been entered in the online Application for Entry are those samples that are required to be delivered for judging.
 - Once entries have closed, products can be moved into another Class, however no products are able to be substituted for a new entry.
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Third Party Manufacturing

An exhibit (i.e. product) can be submitted by either the producer or the brand owner who has had the product produced under contract by a third party.

The contract producer must be listed as part of the entry process and recorded as the “contract manufacturer”.

The Exhibitor’s name and product name, as recorded in the entry process, will be published in the results catalogue and, if awarded, on any Champion awards paraphernalia.

Obligations for Medal and Championship Winners

Following judging, the Royal Agricultural Society of WA hosts awards events which consists of a selection of award winning produce for consumption. Successful medal winning exhibitors may be required to supply a reasonable quantity of award winning produce at cost price. The supply of products will enable winning products to gain exposure by being featured at the events.

Entry Fees

\$100 ex GST per entry

Full payment must be received by the Royal Agricultural Society of WA no later than the closing date of entries.

The Royal Agricultural Society of WA will not validate online entries until payment is received.

There will be no refund of entries withdrawn, not delivered or disqualified unless the entry is withdrawn with the Perth Royal Food Awards Coordinator approval.

Delivery of Exhibits

Exhibitors may deliver exhibits directly to Claremont Showground on Tuesday, 14 April – Thursday, 16 April 2026, between 9am and 4pm. No deliveries outside this period will be accepted.

Royal Agricultural Society of WA

Perth Royal Food Awards - Beer
Jim Webster Pavilion
Claremont Showground
1 Graylands Road
CLAREMONT WA 6010

The Royal Agricultural Society of WA cannot be held responsible for any theft, loss, delay or damage during the transport of entries.

All exhibits must comply with the requirements of the Australian and New Zealand Food Standards Code, except where stated. All exhibits may be subjected to examination to ensure compliance with these standards.

All exhibits must provide an ingredients list and nutritional panel on the appropriate product container, or attached to the container, for each entry.

Boxes containing exhibits must weigh less than 12.5kg in total.

Exhibits may be received early if prior notice is given to the Perth Royal Food Awards Coordinator at the Royal Agricultural Society of WA on (08) 6263 3100 during office hours.

Identification Labels for Delivery

Once entries have closed and payments processed, exhibitors will receive an email from Perth Royal Food Awards which will include:

- PDF of e-labels to be printed and securely affixed to EACH exhibit;
 - Summary of Entry;
 - Map for delivery of products and Instructions.
1. It is the responsibility of the Exhibitor to check the information on the Summary of Entry to check the information is correct and accurately reflects the Classes into which the exhibits have been entered.
 2. Exhibitors are required to **print these labels in the precise format that they are sent**, preserving size, font etc. and **securely attach them to each exhibit** submitted for entry.

Labels can either be printed on paper, cut out and affixed with CLEAR packing tape, or alternatively printed (using a laser printer) on AVERY L7160 adhesive labels (63.5 x 38.1mm x 21 per page).

Please ensure that the BARCODE on the Perth Royal Food Awards label is clearly printed and visible.

3. **Please ensure that your email address on your Perth Royal Food Awards Exhibitor competition profile is correct** as this is where labels, documentation and information regarding the competition will be sent. The Perth Royal Food Awards cannot be responsible if the Exhibitor does not receive correspondence due to an incorrect email address.

It is the responsibility of the Exhibitor to communicate with the Perth Royal Food Awards Coordinator should they not receive their entry documentation and correspondence.

Entries not bearing the Perth Royal Food Awards competition labels, will not be judged.

Keg Collection

Exhibitors in draught classes are responsible for the return of their empty containers, casks or kegs after judging and must make their own arrangements for return if required. All costs associated with the return of the containers, casks or kegs are the responsibility of the exhibitor.

All kegs are to be collected by exhibitors on Tuesday, 5 May – Wednesday, 6 May 2026 only, outside the Centenary Pavilion. Please note that kegs not collected within these dates will become the property of the Royal Agricultural Society of WA and disposed of at our discretion.

Judging Process and Criteria

Judging of 2026 Perth Royal Food Awards - Beer will take place at Claremont Showground, Claremont on Wednesday, 22 April – Thursday, 23 April 2026. Judging is closed to the public.

- Panels may consist of a Panel Chair, two Judges and two Associates. Classes will be assigned to judging panels to be blind tasted and assessed. Large classes may be “split” across a number of judging panels.
- Beers will be judged using the 20-point scoring system based on the following criteria.

PACKAGED AND DRAUGHT BEER

All exhibits entered into class 3 – 101 will be scored using the 20-point scoring system and judged on the following criteria:

Appearance	<ul style="list-style-type: none"> • Colour • Carbonation/foam characteristics 	MAX 3.0
Aroma	<ul style="list-style-type: none"> • Positive characteristics • Aroma faults 	MAX 5.0
Flavour	<ul style="list-style-type: none"> • General characteristics • Bitterness • Fermentation products • Flavour faults 	MAX 6.0
Style	<ul style="list-style-type: none"> • Appropriate for class 	MAX 3.0
Technical Quality	<ul style="list-style-type: none"> • Balance, drinkability • Absence of major faults 	MAX 3.0
TOTAL		MAX 20

Awards shall be determined by the judges on the following points scale:

Gold	17.0 + points	An outstanding exhibit that displays the correct balance of taste, aroma and appearance appropriate for the style, and excellent technical merit.
Silver	15.5 – 16.9 points	An excellent exhibit that displays the correct balance of taste, aroma and appearance appropriate for the style, and a high level of technical merit.

Bronze	14.0 – 15.4 points	A quality exhibit with the correct balance of taste, aroma and appearance appropriate for the style, and the absence of major faults.
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Our judging process is designed to identify and appropriately manage conflicts, ensuring the integrity of our awards.

Judges are chosen on their industry experience and related expertise, industry and peer recognition, relevance to the competition’s aims and objectives, knowledge of beer styles and brewing process, prior judging or beer evaluation experience, flavour perception, being accurate and competent in making a good decision, being fair, unbiased and totally impartial. Judges, shall not at any time prior to the announcement of awards have access to or any knowledge of the identity of the exhibit.

Judges shall not have access to any exhibit other than from the glass containing it, which will be presented to them by the Stewards.

Each judging panel, under the direction of the Chief Judge, shall judge their allotted classes and subclasses and complete a score/feedback sheet for those classes and subclasses. The Chief Judge shall have the points totalled, re-checked and will confirm the results and determine the awards.

The Chief Judge shall have the discretion to decline to make an award, where in their opinion the exhibitor does not comply with the regulations in every respect and as such disqualification shall be accepted as final.

All exhibitors shall accept the final decision of the Royal Agricultural Society of WA and the Chief Judge.



Awards

Winners of Gold, Silver and Bronze in each class will be awarded with certificates and the right to use the Perth Royal Food Awards medal artwork on their winning products.

Best Category beers are determined through a second-round judging process, where all Gold Medal entries of a category (e.g. Lager Packaged) are re-judged against one another to determine the best beer of that category.

Only entries receiving 17.0 or more points and a Gold award are eligible for the best beer trophies.

The Chief Judge, in consultation with the Perth Royal Food Awards Coordinator will have the final power to arbitrate the awards.

CHAMPION TROPHY

Champion Beer

Eligible Classes 3 – 101

A Champion Trophy is presented to the overall Champion Beer. The Champion Beer is determined through a third-round process. All best category beer winners are re-judged by a selected judging panel. These entries are blind tasted and ranked using the borda count method to determine the Champion Beer for 2026.

SPECIAL TROPHIES

The following trophies will be determined by the criteria listed, and the points will be awarded as follows

Champion Large Brewery

Annual Production:

>900,000 litres

To be eligible for the Champion Large Brewery Trophy, an exhibitor must enter at least four beers. The award will be judged on the brewery's top four scoring beers, at least one of those beers must achieve a Gold Medal.

Champion Medium Brewery

Annual Production:

<900,000 litres

To be eligible for the Champion Medium Brewery Trophy, an exhibitor must enter at least four beers. The award will be judged on the brewery's top four scoring beers, at least one of those beers must achieve a Gold medal.

Champion Small Brewery

Annual Production:
<300,000 litres

To be eligible for the Champion Small Brewery Trophy, an exhibitor must enter at least four beers. The award will be judged on the brewery's top four scoring beers, at least one of those beers must achieve a Gold Medal

Best New Exhibitor

To be eligible for the Best New Exhibitor Trophy, an exhibitor must be entering the Perth Royal Food Awards for the first time in 2026 and enter at least four beers. The award will be judged on the brewery's top four scoring beers, at least one of those beers must achieve a Gold Medal.

Brewery must identify as new exhibitor upon entry.

Trophy	1 point
Gold	5 points
Silver	3 points
Bronze	1 point

In the event of a tie, the exhibitor gaining the highest number of Gold awards will be judged the winner. Should a tie still exist the exhibitor gaining the highest number of Silver awards will be judged the winner. Should a tie still exist the exhibitor gaining the highest number of Bronze awards will be judged the winner. Then if a tie still exists, an equal award may be made.

Medal artwork



Gold, Silver and Bronze in each class or subclass and overall Champions will be awarded with certificates and the right to use the Perth Royal Food Awards 2026 Medal artwork on their winning products.

The Royal Agricultural Society of WA will provide winners with a medal template in PDF or JPEG format. It is the exhibitors' responsibility to arrange their own printing.

An exhibitor shall not advertise or allow to be advertised by any means whatsoever and in particular by broadcasting, television, pictorially or in writing, the fact that any exhibit has won an award at the Perth Royal Food Awards – Beer unless such advertisement shows clearly:

1. The name Perth Royal Food Awards – Beer;
2. The year of the award;
3. The class in which the award was won;
4. The title of the award or trophy won where applicable.

Awards received by an individual beer will bear the year of award and the name of the competition: Perth Royal Food Awards – Beer and as a general rule shall only be applied to beer bearing the name under which the exhibit was entered.

However, in recognition that a beer could be entered in a competition before a beer has been finally allocated to a brand, portability of an award so that it can stay with the beer which won it shall be permitted providing the Perth Royal Food Awards - Beer section conditions allow.

Awards received by a class of beer (e.g. "Champion Large Brewery") shall not be used to suggest the individual beer has received any particular distinction. These awards will not be presented on crown sealed and corked bottles, cans and PET containers in the form of a medal.

The use of Gold discs, silver discs and bronze discs to promote anniversaries, events, sponsorship and the like, must not be used. Stickers and symbols or other devices should be sufficiently differentiated from show medals in terms of shape and/or colour to ensure no confusion.

It is recognised that identification stickers attached to a bottle for beer not intended for resale, such as supplied to airlines, may fall outside the control of the producer.

Any exhibitor making improper use of awards won at the Perth Royal Food Awards 2026 Perth Royal Food Awards - Beer for advertising purposes may be disqualified from any future Perth Royal Food Awards.

Award Winners

Where possible, award winners and outstanding exhibits will be promoted during the proceeding Perth Royal Show, Perth Royal Food Awards presentations and sponsor functions.

Successful Gold or Champion winning exhibitors may have an opportunity to supply the Royal Agricultural Society of WA with award winning products at a negotiated rate, which will enable the winning products to gain exposure by featured at any of the following Perth Royal Show activities; functions; dinners; official openings; other related activities.

Excess Judging Stock

All exhibits become the property of the Royal Agricultural Society of WA and will be disposed of in accordance with

health regulations. Excess stock may be used for promoting award winners at award functions and media opportunities or for educational purposes such as workshops.

Awards Presentation

Awards Presentation to be held on Friday, 1 May 2026 at Centenary Pavilion at the Claremont Showground. Event timings to be confirmed and all exhibitors to receive their invitation by email provided.

Award winners are expected to collect their award(s) or arrange for the collection by their agent at the awards presentation or Exhibitors Tasting. If the Royal Agricultural Society of WA is required to mail trophies, the cost of transport and insurance against damage in transit will be the responsibility of the trophy winner. The Royal Agricultural Society of WA will not be responsible for storing the trophies after the Awards Presentation.

The Royal Agricultural Society of WA will not be responsible for awards not received by Exhibitors after 31 December 2026. If you have not received your award(s) by 30 November 2026 please contact the Royal Agricultural Society of WA on (08) 6263 3100.

Quantity of Exhibits

PACKAGED EXHIBITS

Exhibits submitted in packaged form must be commercially available in the precise composition, including labels, in which it is sent for judging. Cans, PET containers, and cork or crown-sealed bottles are acceptable.

A minimum amount of packaged beer required for competition judging is 4,260mL (millilitres) – e.g. 12 x 355mL bottles, PET or cans.

Each exhibit must be packed in its own carton. Do not pack more than one exhibit in the same carton.

DRAUGHT EXHIBITS

Each draught beer exhibit is to consist of not less than ten litres and be in an appropriate container, cask or keg. It is preferable that all draught exhibits are submitted in 10L kegs.

Exhibits submitted in draught form must be in clearly identifiable, commercially appropriate kegs (Type A or D) with its contents and ownership details. Kegs must be the property of the entering brewing company or of a keg-rental provider under user agreement.

Kegs must be fitted with either A or D couplers, cornelius kegs will also be accepted. Draught exhibitors not using Type A or D couplers, or cornelius kegs, will not be judged.

Special Instructions

The Perth Royal Food Awards - Beer Results Catalogue will be made available via QR Code at the Awards Presentation and also on the Perth Royal Food Awards website.

Individual judge's results will not be made available to exhibitors. An aggregate score sheet and feedback sheet will be supplied.

In all classes and subclasses the exhibit, as stated on the entry form, may be inspected and checked by a representative of the Royal Agricultural Society of WA and/or nominee.

The Royal Agricultural Society of WA reserves the right to have any exhibit inspected and/or analysed to verify that it meets the relevant conditions for the class or subclass (e.g. reduced alcohol) in which it was exhibited, and that the beer held by the exhibitor represents the exhibit provided for judging.

All exhibits must conform to the respective Acts of the States and the Commonwealth of Australia, which govern the production of Australian Beer, the Food Standard Codes and the Health Act and Regulations.

DISQUALIFICATION

No entry will be received from any person or persons disqualified by this or any other similar Society during the period of such disqualification. Should any such entry be accepted it shall, when discovered, be deemed void and the entry fee and beer shall be forfeited, and other affiliated Beer Show Societies notified.

BREWER'S NOTES

Breweries will be asked to provide Brewer's Notes at entry for some of the styles.

Brewer's notes are used to inform the Competition Coordinator and the Chief Steward to ensure the beer is entered in the correct class and provide judges with essential information for assessing the beer.

It is imperative that the information supplied on the entry form includes the specific attributes required for the class, is unique to the entry and is clear and concise.

Entrants are NOT to provide information that mentions the brewery or product name or contains a marketing description of the beer.

Brewer's notes should only contain important information about a beer that may impact a judge's palate, e.g. what type of fruit was used if fruiting, has the beer been barrel-aged and if so – what type of barrel?

The Perth Royal Food Awards reserves the right to review and modify Brewer's Notes for judging purposes where

it is deemed necessary to preserve the integrity of the competition.

PRIVACY ACT STATEMENT

The information provided by the Exhibitor in the application for entry is collected and used by the Royal Agricultural Society of WA to organise and conduct competitions.

We may publish details such as your name, address and exhibit details in any the Royal Agricultural Society of WA publication or communication. Such information may also be made available to, and published by, the media. We will not disclose your information without your consent for any other purpose unless required or authorised by law. You may request access to your personal information and, if necessary, request that our records of that information be corrected by writing to the Chief Executive Officer at the Royal Agricultural Society of WA, PO Box 135, Claremont WA 6910.



COMMERCIAL STYLE GUIDELINES

For the Commercial Sections beer style guidelines (2026 Brewers Association Beer Style Guidelines) please visit www.brewersassociation.org

The Royal Agricultural Society of WA would like to acknowledge and thank Charlie Papazian and Paul Gatza from the Brewers Association for permission to use these guidelines.

In addition to the above styles the guidelines for Australian Style Beers are:

AUSTRALIAN STYLE LAGER

Light/straw to amber in colour (less than 15 EBC). Aroma is generally comprised of low to medium esters, predominantly fruity. A subtle to moderate hop aroma and taste may be perceived. Bitterness ranges from low to medium, noble hop character should not be present. Residual malt/sugar sweetness should be low with a light to medium body. A medium to high carbonation and clean palate provide a crisp finish. Diacetyl and chill haze should not be present. Low levels of DMS can be present in pale lagers.

ORIGINAL GRAVITY (° PLATO): 1.040 – 1.045 (10.0° – 11.0° PLATO)

APPARENT EXTRACT/FINAL GRAVITY (° PLATO): 1.005 – 1.008 (1.3° – 2.0° PLATO)

ALCOHOL BY WEIGHT (VOLUME): 3.1 – 3.9% (4.0 – 5.0%)

BITTERNESS (IBU): 15 – 30

COLOR SRM (EBC): 3.5 – 9.0 (7.0 – 18.0 EBC)

NEW WORLD STYLE LAGER

New World Lagers showcase New World hop varieties in traditional Lager Style therefore entrants in this class need to clearly state the lager style used to make the base beer (e.g. Bock, Bohemian Pilsner). Colour will vary depending on base beer style. Hop aroma and flavour intensity will depend on base beer style however New World hop character should be perceivable. Chill haze should not be perceived. Residual malt aroma and flavour intensity will depend on the base beer style. Very low levels of DMS aroma are acceptable. Fruity-ester and diacetyl flavours should not be perceived. Body is light to medium.

ORIGINAL GRAVITY (° PLATO): Varies with style

APPARENT EXTRACT/FINAL GRAVITY (° PLATO): Varies with style

ALCOHOL BY WEIGHT (VOLUME): Varies with style

BITTERNESS (IBU): Varies with style

COLOR SRM (EBC): Varies with style

NEW WORLD STYLE PALE ALE

New World Pale Ales are Golden to light brown in colour and exhibit New World hop characteristics. Chill haze is allowable at cold temperatures. Low caramel malt aroma is allowed. Low to medium maltiness is present. Low caramel malt flavour is allowable. Hop aroma is low to high. Hop flavour is medium to high and can be produced by a wide range of hop characters that are unlike those typical of fruity, floral, citrus-like or other American-variety characters, nor earthy, herbal English-varieties. Hop bitterness is medium to high. Fruity-ester flavour and aroma should be low to high. Diacetyl should be absent or present at very low levels. DMS should not be present. Body is light to medium.

ORIGINAL GRAVITY (° PLATO): 1.040 – 1.060 (10° – 14.7° Plato)

APPARENT EXTRACT/FINAL GRAVITY (° PLATO): 1.006 – 1.014 (1.5° – 3.6° Plato)

ALCOHOL BY WEIGHT (VOLUME): 3.50 – 5.20% (4.40 – 6.60%)

BITTERNESS (IBU): 20 – 50

COLOR SRM (EBC): 5 – 14 (10 – 28 EBC)

NEW ENGLAND INDIA PALE ALE

New England Style India Pale Ales are pale straw to orange in colour and range from slightly hazy to opaque. Hop aroma is high to intense. Hop flavour is medium to intense and can be produced by a wide range of hop characters that are typical of fruity, floral, citrus-like or other American-variety characters, but not show earthy, herbal English-varieties flavour. Hop bitterness is medium and smooth, malt flavour is low. Diacetyl should be absent or present at very low levels. DMS should not be present. Body is medium to full.

ORIGINAL GRAVITY (° PLATO):	1.040 – 1.1 (10.0 ° – 23.7° Plato)
APPARENT EXTRACT/ FINAL GRAVITY (° PLATO):	1.008 – 1.020 (2.0 ° – 5.1° Plato)
ALCOHOL BY WEIGHT (VOLUME):	3.60 – 8.40% (4.50 – 10.60%)
BITTERNESS (IBU):	35 – 120
COLOR SRM (EBC):	4 – 15 (10 – 30 EBC)

GLUTEN FREE

To be eligible to enter your beer in Gluten Free Classes 81 and 91 the beer must be produced from sources of extract other than cereals containing gluten and their products (including malted or otherwise processed products), namely: wheat, rye, barley, oats and spelt and their hybridised strains.

For reference see the Australia New Zealand Food Standards Code, Standard 1.2.7, Nutrition, Health and Related Claims, Part 3, Division 1, Clause 11 (7): nutrition content claim[s] in relation to gluten: www.foodstandards.gov.au/code. Please note that entries where gluten has been removed are not eligible.

Special Trophies

Champion Beer

CLASS 3 - 101

Champion Large Brewery

Champion Medium Brewery

SPONSORED BY CONTAINER REFRIGERATION

Champion Small Brewery

SPONSORED BY HOP PRODUCTS AUSTRALIA

Best New Exhibitor



Trophies

Best Lager Packaged

CLASS 3 – 7

SPONSORED BY COPPER AND OAK

Best Lager Draught

CLASS 8 – 12

Best Pale Ale Packaged

CLASS 13 – 18

SPONSORED BY COPPER AND OAK

Best Pale Ale Draught

CLASS 19 – 24

Best India Pale Ale Packaged

CLASS 25 – 30

SPONSORED BY HOP PRODUCTS AUSTRALIA

Best India Pale Ale Draught

CLASS 31 – 36

SPONSORED BY HOP PRODUCTS AUSTRALIA

Best Amber – Dark Ale Packaged

CLASS 37 – 41

Best Amber – Dark Ale Draught

CLASS 42 – 46

SPONSORED BY SHORT BATCH PRINTING CO

Best Porter – Stout Packaged

CLASS 47 – 52

SPONSORED BY BINTANI AUSTRALIA

Best Porter – Stout Draught

CLASS 53 – 58

Best European Style Packaged

CLASS 59 – 68

Best European Style Draught

CLASS 69 – 78

SPONSORED BY CONTAINER REFRIGERATION

Best Hybrid and Specialty Packaged

CLASS 79 – 88

Best Hybrid and Specialty Draught

CLASS 89 – 98

SPONSORED BY TAP HAUS

Best Low Alcohol Packaged

CLASS 99

Best Alcohol Free Packaged

CLASS 100

Best Low Alcohol Draught

CLASS 101

SPONSORED BY LALLEMAND AUSTRALIA

Lager

LAGER PACKAGED

- Class 3 Lager Packaged – Australian Style Lager
- Class 4 Lager Packaged – European Style Lager
- Class 5 Lager Packaged – Pilsener
- Class 6 Lager Packaged – Dark Lager
- Class 7 Lager Packaged – Other

Brewer must specify style on entry form e.g. Amber, Bock, Marzen, Oktoberfest, Vienna.

LAGER DRAUGHT

- Class 8 Lager Draught – Australian Style Lager
- Class 9 Lager Draught – European Style Lager
- Class 10 Lager Draught – Pilsener
- Class 11 Lager Draught – Dark Lager
- Class 12 Lager Draught – Other

Brewer must specify style on entry form e.g. Amber, Bock, Marzen, Oktoberfest, Vienna

Pale Ale

PALE ALE PACKAGED

- Class 13 Pale Ale Packaged – Australian Style Pale Ale
- Class 14 Pale Ale Packaged – British Style Pale Ale
- Class 15 Pale Ale Packaged – American Style Pale Ale
- Class 16 Pale Ale Packaged – Juicy Or Hazy
- Class 17 Pale Ale Packaged – Strong
- Class 18 Pale Ale Packaged – Other Pale Ale

Brewer must specify style on entry form.

PALE ALE DRAUGHT

- Class 19 Pale Ale Draught – Australian Style Pale Ale
- Class 20 Pale Ale Draught – British Style Pale Ale
- Class 21 Pale Ale Draught – American Style Pale Ale
- Class 22 Pale Ale Draught – Juicy Or Hazy
- Class 23 Pale Ale Draught – Strong
- Class 24 Pale Ale Draught – Other Pale Ale

Brewer must specify style on entry form.

India Pale Ale

INDIA PALE ALE PACKAGED

- Class 25 IPA Packaged – British Style
- Class 26 IPA Packaged – American Style
- Class 27 IPA Packaged – Juicy Or Hazy
- Class 28 IPA Packaged – NEIPA
- Class 29 IPA Packaged – Imperial/Double
- Class 30 IPA Packaged – Other

Brewer must specify style on entry form.

INDIA PALE ALE DRAUGHT

- Class 31 IPA Draught – British Style
- Class 32 IPA Draught – American Style
- Class 33 IPA Draught – Juicy Or Hazy
- Class 34 IPA Draught – NEIPA
- Class 35 IPA Draught – Imperial/Double
- Class 36 IPA Draught – Other

Brewer must specify style on entry form.

Amber Ale – Dark Ale

AMBER ALE – DARK ALE PACKAGED

- Class 37 Amber Ale – Dark Ale Packaged – Amber/Red
Brewer must specify style on entry form e.g. American-Style Amber Ale.

- Class 38 Amber Ale – Dark Ale Packaged – Dark
Brewer must specify style on entry form e.g. English Style Dark Mild.

- Class 39 Amber Ale – Dark Ale Packaged – Hybrid
Brewer must specify style on entry form e.g. Smoked, Wood Aged, Fruit Or Vegetable, Herb Or Spice.

- Class 40 Amber Ale – Dark Ale Packaged – Imperial
Brewer must specify style on entry form e.g. Imperial Red Ale.

- Class 41 Amber Ale – Dark Ale Packaged – Other
Brewer must specify style on entry form.

AMBER ALE – DARK ALE DRAUGHT

- Class 42 Amber Ale – Dark Ale Draught – Amber/Red
Brewer must specify style on entry form e.g. American-Style Amber Ale.

- Class 43 Amber Ale – Dark Ale Draught – Dark
Brewer must specify style on entry form e.g. English Style Dark Mild.

- Class 44 Amber Ale – Dark Ale Draught – Hybrid
Brewer must specify style on entry form e.g. Smoked, Wood Aged, Fruit Or Vegetable, Herb Or Spice.

- Class 45 Amber Ale – Dark Ale Draught – Imperial
Brewer must specify style on entry form e.g. Imperial Red Ale.

- Class 46 Amber Ale – Dark Ale Draught – Other
Brewer must specify style on entry form.

Porter – Stout

PORTER – STOUT PACKAGED

- Class 47 Porter – Stout Packaged – Dry
 - Class 48 Porter – Stout Packaged – Sweet
 - Class 49 Porter – Stout Packaged – Oatmeal
 - Class 50 Porter – Stout Packaged – Porter
 - Class 51 Porter – Stout Packaged – Imperial
- Brewer must specify style on entry form.*

- Class 52 Porter – Stout Packaged – Other
- Brewer must specify style on entry form e.g. Smoked.*

PORTER – STOUT DRAUGHT

- Class 53 Porter – Stout Draught – Dry
 - Class 54 Porter – Stout Draught – Sweet
 - Class 55 Porter – Stout Draught – Oatmeal
 - Class 56 Porter – Stout Draught – Imperial
 - Class 57 Porter – Stout Draught – Porter
 - Class 58 Porter – Stout Draught – Other
- Brewer must specify style on entry form e.g. Smoked.*

European Style

EUROPEAN STYLE PACKAGED

- Class 59 European Style Packaged – Belgian Dark
- Brewer must specify style on entry form e.g. Quadruple*

- Class 60 European Style Packaged – Belgian Pale
- Brewer must specify style on entry form e.g. Triple*

- Class 61 European Style Packaged – Belgian Wit
 - Class 62 European Style Packaged – Berlinerweiss Style
 - Class 63 European Style Packaged – German Style Ale
- Brewer must specify style on entry form e.g. Kolsch/Altbier*

- Class 64 European Style Packaged – German Style
Wheat
- Brewer must specify style on entry form e.g. Hefeweizen*

- Class 65 European Style Packaged – Gose Style
- Brewer must specify style on entry form e.g. Leipzig*

- Class 66 European Style Packaged – Lambic Style
- Brewer must specify style on entry form e.g. Gueuze*

- Class 67 European Style Packaged – Saison
- Brewer must specify style on entry form e.g. Specialty*

- Class 68 European Style Packaged – Other
- Brewer must specify style on entry form.*

EUROPEAN STYLE DRAUGHT

- Class 69 European Style Draught – Belgian Dark
- Brewer must specify style on entry form e.g. Quadruple*

- Class 70 European Style Draught – Belgian Pale
- Brewer must specify style on entry form e.g. Triple*

- Class 71 European Style Draught – Belgian Wit
 - Class 72 European Style Draught – Berlinerweiss Style
 - Class 73 European Style Draught – German Style Ale
- Brewer must specify style on entry form e.g. Kolsch/Altbier*

- Class 74 European Style Draught – German Style Wheat
- Brewer must specify style on entry form e.g. Hefeweizen*

- Class 75 European Style Draught – Gose Style
- Brewer must specify style on entry form e.g. Leipzig*

- Class 76 European Style Draught – Lambic Style
- Brewer must specify style on entry form e.g. Gueuze*

- Class 77 European Style Draught – Saison
- Brewer must specify style on entry form e.g. Specialty*

- Class 78 European Style Draught – Other
- Brewer must specify style on entry form*

Hybrid and Specialty Beer

HYBRID AND SPECIALTY STYLE PACKAGED

Class 79 Hybrid and Specialty Packaged – Gluten Free
Brewer must specify style on entry form

Class 80 Hybrid and Specialty Packaged – Fruit
Brewer must specify style on entry form

Class 81 Hybrid and Specialty Packaged – Herb
and Spice
Brewer must specify style on entry form

Class 82 Hybrid and Specialty Packaged – Coffee
Brewer must specify style on entry form

Class 83 Hybrid and Specialty Packaged – Chocolate
Brewer must specify style on entry form

Class 84 Hybrid and Specialty Packaged – Wood
and Barrel Aged
Brewer must specify style on entry form

Class 85 Hybrid and Specialty Packaged – Smoke
Brewer must specify style on entry form

Class 86 Hybrid and Specialty Packaged – Brett
Brewer must specify style on entry form

Class 87 Hybrid and Specialty Packaged – Mixed Culture
Brewer must specify style on entry form

Class 88 Hybrid and Specialty Packaged – Other
Brewer must specify style on entry form.

HYBRID AND SPECIALTY STYLE DRAUGHT

Class 89 Hybrid and Specialty Draught – Gluten Free
Brewer must specify style on entry form

Class 90 Hybrid and Specialty Draught – Fruit
Brewer must specify style on entry form

Class 91 Hybrid and Specialty Draught – Herb and Spice
Brewer must specify style on entry form

Class 92 Hybrid and Specialty Draught – Coffee
Brewer must specify style on entry form

Class 93 Hybrid and Specialty Draught – Chocolate
Brewer must specify style on entry form

Class 94 Hybrid and Specialty Draught – Wood and
Barrel Aged
Brewer must specify style on entry form

Class 95 Hybrid and Specialty Draught – Smoke
Brewer must specify style on entry form

Class 96 Hybrid and Specialty Draught – Brett
Brewer must specify style on entry form

Class 97 Hybrid and Specialty Draught – Mixed Culture
Brewer must specify style on entry form

Class 98 Hybrid and Specialty Draught – Other
Brewer must specify style on entry form.

Low Alcohol

LOW ALCOHOL PACKAGED

Class 99 Low Alcohol Packaged – Mid Strength/Reduced
Alcohol

*Any Product with Alcohol Content not Less than 1.15% and
not Greater than 3.5% V/V.*

Class 100 Low Alcohol Packaged – Alcohol Free
Any Product with Alcohol Content not More than 0.5%

LOW ALCOHOL DRAUGHT

Class 101 Low Alcohol Draught – Mid Strength/Reduced
Alcohol

*Any Product with Alcohol Content not Less than 1.15% and
not Greater than 3.5% V/V.*

ROYAL AGRICULTURAL SOCIETY *of* WA

PERTH ROYAL FOOD AWARDS

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