

BEER JUDGE CERTIFICATION PROGRAM

Guia de Estilos 2025

Guia de Estilos de Sidra (incluindo Perry)



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Introduction To The 2025 Cider Guidelines

The 2025 BJCP Cider Style Guidelines are a major rewrite of the 2015 edition. This document is a companion to the 2021 BJCP Beer Style Guidelines and the 2025 BJCP Mead Style Guidelines. While some of the 2015 content has been retained, there has been a reorganization and renaming of the categories and styles, including the addition of a few new styles.

Introduction To Cider And Perry Styles (Categories C1-C4)

*This preamble applies to all the cider and perry styles, except where explicitly superseded in individual style descriptions. It identifies common characteristics and descriptions for all types of these beverages, and should be used as a reference when entering or judging. For more detailed information on applying the styles in a judging session, look at *Studying for the Cider Exam on the BJCP website (Exam & Certification, Cider Judge Program)*. **Cider** is the fermented juice of crushed apples. **Perry** is a similar beverage made from pears. In the United States, a distinction is made between hard cider (fermented, alcoholic) and sweet cider (unfermented, non-alcoholic). Elsewhere in the world, cider refers to the fermented product. We use the latter definition within these guidelines. There are four categories in these guidelines for cider and perry: Traditional Cider (Category C1), Strong Cider (Category C2), Specialty Cider (Category C3), and Perry (Category C4). See the preamble to each category for more detailed descriptions. As with beer, there is no requirement that competitions judge these categories separately – individual styles may be grouped for judging and award purposes. Do not attempt to infer any deeper meaning from the names or groupings, as none is intended.*

Aroma and Flavor

- Ciders and perries do not necessarily present overtly fruity aromas or flavors — in the same way that wine does not taste like grape juice or beer does not smell like wort. Drier styles of cider can develop a character that is more complex but less fruity. Cider and perry should not taste like a cocktail of raw fruit juice, carbonated water, and alcohol – they should taste fermented.
- Winemakers classify smells as aroma (those derived from the ingredients) or bouquet (those derived from the process of fermentation and aging). Cider judges may benefit from thinking similarly, understanding how the cidermaking process transforms the raw ingredients into the finished product.
- A clean fermentation profile is desirable in most styles, but this does not necessarily mean the absence of **yeast character**. Yeast can add estery notes or may have a light sulfury freshness; these are not faults. Aging on yeast can contribute light nutty, toasty, or bready notes.
- Some cider styles exhibit distinctly non-fruity qualities, such as the smoky ham undertones of a dry English cider. Some regional styles have a rustic character.
- **Sweetness** (residual sugar, or **RS**) ranges from absolutely dry (no RS) up to as much as that of dessert wines (10% or more RS). Approximate measurements of RS and final gravity (FG) for the levels of sweetness are:
 - o **Dry**: below 0.4% RS, FG less than 1.002. No perception of sweetness, but the perception does not need to be bone dry.
 - o **Semi-dry**: 0.4-0.9% RS, FG 1.002-1.004. There is a hint of sweetness but the perception is still primarily dry. Also known as medium-dry or off-dry.
 - o **Medium**: 0.9-2.0% RS, FG 1.004-1.009. Sweetness is now a notable component of the overall balance.
 - o **Semi-sweet**: 2.0-4.0% RS, FG 1.009-1.019. The perception is sweet but still refreshing. Also

known as medium-sweet.

- o **Sweet**: above 4.0% RS, FG over 1.019. Like a dessert wine. Must not be syrupy or cloying.

These numbers are meant to assist in entry decisions and to normalize regional perception differences, not be used as a disqualifying factor by judges. When close to the boundary between sweetness levels, enter based on the overall impression and how well it matches the descriptions for these levels. Be aware that other factors (acidity, tannin, alcohol, dryness, other ingredients, etc.) affect the perception of sweetness. Do not rely solely on RS levels. When judging, arrange samples in order of increasing sweetness. Understand that sweetness can mask faults — be more attentive to this in sweeter ciders. Likewise, do not overly penalize dry ciders for minor faults that may only be more evident due to the lack of sweetness. In sweeter examples, non-fruity components of taste — particularly acidity and tannin — must complement the sweetness, or they will seem cloying (syrupy, heavily sweet) or flabby (sweetness unbalanced by acidity).

- **Acidity** is an essential element of balance giving a clean, lively, bright, juicy, refreshing impression without being puckering. Acidity (from malic acid, and in some cases, lactic or other acids) must not be confused with acetification (from ethyl acetate or acetic acid — vinegar). The acrid aroma and tingling taste of volatile acidity (acetification) is a fault in most styles.
- **Tannin** supplies astringency, body, and sometimes bitterness, which contribute to balance, structure, and drinkability. Excessive bitterness from tannin is a fault, whether from process or from ingredients. Table fruit typically has low tannin levels.
- Ciders may undergo a **malolactic fermentation** (MLF), which reduces acidity by converting sharp malic acid into softer, rounder, less-acidic lactic acid. The result should not be flabby or too soft – the cider must remain refreshing. Perries should not undergo MLF be-

cause acetification may result. MLF can produce clean flavors, but MLF of tannic cider apples often produces ethyl-phenols with spicy, smoky, smoked meat, phenolic, barnyard, funky, leathery, or horsey flavors. Do not expect most or all of these descriptors simultaneously. Restrained, balanced levels are optional but desirable in some regional styles. MLF is often mis-perceived as Brettanomyces (Brett), since they share many common descriptors, but Brett contamination is a serious fault. A dominating funky barnyard character from Brett is undesirable. Judges should be attentive to the possible mousy fault (THP, tetrahydropyridine), which is more likely in a higher pH cider that has undergone MLF. (For judges unable to detect the mousy fault, an alkaline oral rinse may be needed to confirm.)

Appearance

- Clarity may range from good to brilliant. The lack of sparkling clarity is not a fault, but visible particles are undesirable. In some styles, a rustic lack of brilliance is common. Perries are notoriously difficult to clear; as a result, a slight haze is not a fault. However, a sheen in either cider or perry often indicates the early stages of lactic contamination and is a distinct fault.
- Carbonation can vary from completely still to soda-like (spumante). Little to no carbonation is termed **still**, but may give a slight tickle on the tongue – it does not have to be dead flat. Moderate carbonation is termed **pétillant**. Highly carbonated is termed **sparkling**. At the higher carbonation levels, the mousse (head) may be retained for a short time. However, gushing, foaming, and difficult-to-manage heads are faults.
- A cider or perry without additional ingredients is often a pale color, typically straw to gold. Be aware that some red-fleshed apples such as Redfield will give a blush or rosé hue that should not be misinterpreted as coming from other fruit; when in doubt, check the declared apple varieties. Dull, brownish shades can be an indication of oxidation, although darker tones could come from using low acid apples, keeving, aging or fermenting on wood, using concentration processes, or other reasons. Do not automatically assume oxidation by color alone. Obviously, examples containing added ingredients usually reflect the color of those additions.

Mouthfeel

- In general, cider and perry have a body and fullness akin to a light wine. Most cider styles have much less body than that of most beer. Some perries will have fuller bodies due to sorbitol (an unfermentable sugar alcohol), which can add a perception of sweetness.
- Highly sparkling ciders can seem Champagne-like. Still ciders may seem lacking to novices since carbonation livens the presentation. Properly declared still ciders should not be penalized for lack of carbonation.
- Tannin can affect mouthfeel by adding body, adding bitterness, or by increasing the perceived dryness of the finish. Tannic styles can have a pleasantly astringent mouthfeel resembling a red wine. Wine descriptors such as drying, fuzzy, or grippy may apply. An impression of

wood, leather, dried leaves, or apple skins may also be present, with accompanying flavor effects.

Ingredients

- Cited fruit varieties are meant to illustrate commonly used examples, not dictate requirements for producers. Fruit are divided into (1) table, eating, culinary, or dessert varieties, or (2) cider apples or perry pears (heirloom or specialty varieties that do not make for good eating). Fruit in this second group may exhibit a wide range of non-fruity traits, which should not be confused with fermentation character.
- Apples used in cider-making are commonly classified by acidity and tannin: **Sweet** (low acidity, low tannin), **Sharp** (high acidity, low tannin), **Bittersweet** (low acidity, high tannin), or **Bittersharp** (high acidity, high tannin).
- Yeast may be either *natural* (occurring on the fruit itself or present in the milling and pressing equipment) or *cultured* (added by the cidemaker). MLF is allowed using either of these methods.
- In general, adjuncts and additives are prohibited except where specifically allowed in particular styles, or if only to correct low starting levels of apple sugars in order to produce a stable product. When used, they must be declared. Neutral sugar is allowed as an adjunct in most styles either to adjust starting or finishing gravity. Honey additions generally result in either a C3C Experimental Cider, a C4D Experimental Perry, or an M2A Cyser (see Mead Style Guidelines). Review individual style descriptions for any allowed or prohibited adjuncts.
- Common processing aids and enzymes are generally allowed as long as they are not perceivable in the finished product. Enzymes may be used to clarify juice before fermentation. Malic acid may be added to low acid juice to raise acidity to a level safe for avoiding bacterial contamination and off-flavors (typically pH 3.8 or below).
- Sulfites may be used for microbiological control, but the maximum accepted safe level (200 mg/l) must be strictly observed. Any excess sulfite detectable as burnt match in the finished product is a serious fault.
- Sorbate may be added at bottling to stabilize the cider. However, any residual aroma or flavor from overuse of sorbate (e.g., a geranium note) is problematic.
- Residual sweetness may be obtained by arresting fermentation, or by adding sweeteners or fresh juice. Back-sweetened products must be stable. Turbidity, gushing, or foaming resulting from post-packaging fermentation are considered serious faults.
- Barrel fermentation in oak is a traditional method for many cider styles, but those barrels are reused so a strong, fresh oak character is not expected in the final product. Relatively neutral wood may be used to ferment or age any style. However, this means that any wood character in the finished cider must be at no more than a background level. The use of wood does not automatically imply a specialty or experimental style; however, the intensity of the wood character does.
- Examples with a substantial wood or barrel character

should be entered in either C3C Experimental Cider or C4D Experimental Perry, unless the style specifically allows it. When using wood in this manner, declare the species of wood, and the process used (e.g., barrel, chips, staves, strips, spirals).

Entry Instructions

- Carbonation and sweetness levels are constrained in some styles; other levels are considered out-of-style. If a style lists no restrictions, then all levels are allowable.
- Perceived carbonation is dependent on judging conditions, so specifying or requiring absolute volumes of CO₂ is not necessary.
- Declaring fruit varieties is allowable in any style.
- Potential allergens must always be declared.
- Vital Statistics are general guidelines, not absolutes. Commercial outliers certainly exist.

C1. Traditional Cider

Traditional Ciders are produced through fermenting apples without additional ingredients or unusual processes, and represent the regional traditions from many apple-growing areas of the world. The use of a geographic name in a style title does not imply an appellation – ciders inspired by the originals may be produced anywhere, as long as they have a similar sensory profile. See the Introduction to Cider and Perry Styles for detailed sensory characteristics that apply to all styles.

C1A. Common Cider

A **Common Cider** is made primarily from culinary (table) apples. Compared to most other styles in this category, these ciders are generally lower in tannin and higher in acidity.

Impressões Gerais: A refreshing drink with the fruity and floral aroma of apples, and a bright, juicy acidity. Fresh, with a clean fermentation, but possibly showing a slight yeast character.

Aroma e Sabor: Apple character noticeable, either as the flavor of the fruit or as a fruity-floral aroma. Sweet or low-alcohol ciders may have noticeable apple aroma and flavor. Dry ciders will be more neutral-flavored and wine-like with some applederived esters and floral notes. Apple-derived esters are not necessarily apple-like; other fruit notes are possible (similar to what occurs when grapes are fermented into wine). Sweetness and acidity should combine to give a refreshing character. Medium to high acidity adds a refreshing quality, but must not be harsh or biting. Restrained tannin may contribute to an increased perception of dryness in the finish. Generally clean fermentation without the rustic or MLF notes of some other regional ciders. Light yeast character acceptable.

Aparência: Slightly cloudy to brilliant. Color ranges from very pale straw to medium gold. Red-fleshed apple varieties can produce ciders with a blush hue.

Sensação na Boca: Medium-light to medium body. Light tannin can provide a slight to medium-low astringency, but little bitterness. Any level of carbonation.

Comentários: A refreshing drink of some substance - neither bland nor watery. Sweet ciders must not be cloying. Dry ciders must not be too austere (subtle, muted, tight fruit flavor with high acidity). Sometimes called New World Cider or Modern Cider. The name common implies lack of rarity, not lack of quality or class. Common cider may use heirloom apple varieties, if they do not have appreciable tannin levels, significant nonfruity character, or unusual intensity - ciders with these qualities are best entered in other Traditional Cider styles.

Instruções para Inscrição: Entrants **MUST** specify both carbonation and sweetness levels. Entrants **MAY** specify apple varieties, particularly if those varieties introduce unusual characteristics.

Varietais: Common (e.g., Winesap, McIntosh, Golden Delicious, Braeburn, Jonathan), multi-use (e.g., Northern Spy, some Russets, Baldwin), any suitable wildings

Estatísticas: OG: 1.045 - 1.065

FG: 0.995 - 1.020

ABV: 4.5 - 8%

Exemplos Comerciais: Äppeltreow Barn Swallow Cider, Bellwether Liberty Spy, Doc's Hard Apple Cider, Seattle Cider Dry, Tandem Ciders Smackintosh, 2 Towns BrightCider, Uncle John's Apple Hard Cider

C1B. Heirloom Cider

Heirloom Cider is a broadly-defined style that often uses at least some cider apples to create a product having more tannin than Common Cider. It is usually made outside the regions associated with English, French, and Spanish Cider styles, and lacks the distinguishing MLF or rustic characteristics of those styles. It is a type of "craft" cider produced in North America, eastern England, and elsewhere in the world.

Impressões Gerais: Combining the apple character and acidity of a Common Cider with the tannin of an English or French Cider, while retaining a clean fermentation profile.

Aroma e Sabor: The intensity of apple character, esters, and sweetness typically varies with the sweetness level. Heirloom variety cider apples may bring their own unique, often rustic, qualities. Acidity can be moderate to high. Tannins can be medium-low to medium-high. Tannins may add to the impression of dryness in the finish, while contributing flavors that are reminiscent of wood, leather, or apple skins. Acidity and tannin together balance the sweetness and provide structure to the cider; they are both typically present, and do not have to be at equal levels. Has a clean fermentation profile without MLF derived phenol or barnyard character. Mousiness is a serious fault. Light yeast character acceptable.

Aparência: Slightly cloudy to brilliant. Color ranges from straw to deep gold. Red-fleshed apple varieties can produce ciders with a blush hue.

Sensação na Boca: Medium to full body, depending on tannin level. Any astringency and bitterness from tannin should be no more than moderate. Any level of carbonation.

Comentários: Probably most similar to English Cider, but without any MLF phenols or barnyard character, and having a higher acid balance. Sometimes called Heritage Cider or Traditional Cider. The name heirloom implies the use of older, not-widely-grown cider apple varieties, not that there is some added prestige, especially relative to Common Cider.

Instruções para Inscrição: Entrants **MUST** specify both carbonation and sweetness levels. Entrants **MAY** specify varieties of apples used; if specified, a varietal character will be expected.

Varietais: Multi-use varieties from Common Cider and many of the same bittersweet and bittersharpest varieties used in English or French Ciders, or other heirloom or cider varieties, crabapples, hybrids, tannic wildings

Estatísticas: OG: 1.050 - 1.080

FG: 0.995 - 1.020

ABV: 6 - 9%

Exemplos Comerciais: Eve's Cidery Autumn's Gold, Farnum Hill Extra Dry, Redbyrd Orchard Cloudsplitter, Sea Cider Flagship, Snowdrift Cliffbreaks Blend, Tandem Ciders Crabs-ter, West County Cider Redfield

C1C. English Cider

English Cider is a regional product originating in the West Country, a group of counties in the southwest of England. Made from bittersweet and bittersharp apples, it is higher in tannin and lower in acidity than Common Cider. It may optionally have a phenolic-smoky character from intentional MLF. Not all cider from England fits this category; some are in the Heirloom Cider style.

Impressões Gerais: Full-bodied and often seeming quite dry with a long finish from high tannin content. The fruit expression may seem subtle due to a lower estery apple character than most styles, but the fruit-derived flavor profile can be complex but non-fruity. Can optionally have a phenolic, smoky, or light barnyard MLF complexity.

Aroma e Sabor: The intensity of apple character tends to be subtle, but not absent. Esters and tannins can suggest apples without being overtly apple-flavored. This style often uses fruit giving significantly spicy, earthy, non-fruity flavors that are much different than those from common table apples. Acidity tends to be lower (especially if MLF has been conducted), with tannin providing much of the structure. Tannins can be moderate to high, and can add flavors reminiscent of leather, wood, dried leaves, or apple skins. MLF may add a desirable phenolic or barnyard character, with spicy, smoky, phenolic, leathery, or horsey qualities. These flavor notes are positive but are not required. If present, they must not dominate; in particular, the phenolic and barnyard notes should not be heavy. A strong barnyard character without spicy, smoky, or phenolic notes suggests a Brett contamination, which is a fault. Mousiness is a serious fault.

Aparência: Barely cloudy to brilliant. Medium yellow to amber color.

Sensação na Boca: Full body. Moderate to high tannin, perceived as astringency with some bitterness. Any carbonation level, although traditional cask versions tend to be still to moderate. Should not gush or foam.

Comentários: Sweeter examples exist, but dry is most traditional, particularly when considering the drying contributions of tannin.

Instruções para Inscrição: Entrants **MUST** specify carbonation level. Entrants **MUST** specify sweetness, restricted to dry through semi-sweet. Entrants **MAY** specify varieties of apples used; if specified, a varietal character will be expected.

Varietais: Kingston Black, Stoke Red, Dabinett, Porter's Perfection, Nehou, Yarlington Mill, Major, various Jerseys

Estatísticas: OG: 1.050 - 1.075
FG: 0.995 - 1.015
ABV: 6 - 9%

Exemplos Comerciais: Aspoll Imperial Cyder, Burrow Hill Cider Bus, Farnum Hill Farmhouse, Henney's Vintage Cider, Hogan's Dry Cider (UK), Montana CiderWorks North Fork Traditional, Oliver's Traditional Dry, Sea Cider Wild English

C1D. French Cider

French Cider is a regional product originating in the northwest of France, predominantly Normandy and Brittany. Made using bittersweet and bittersharp apples, it can have a higher tannin level, but it is often made sweeter to balance. The French also use MLF as do the English, but the charac-

ter is often lower. Salts may be adjusted and nutrients may be deprived to arrest fermentation.

Impressões Gerais: Medium to sweet, full-bodied, rich. Somewhat fruity. May have a background level of phenolic, smoky, or barnyard character.

Aroma e Sabor: Fruity, often fairly sweet with a full, rich flavor. The sweetness and tannin combine to give a palate fullness that often delivers considerable apple flavor. Tannins can dry the finish slightly. MLF notes of spicy-smoky, phenolic, lightly funky, and barnyard are common but not required (just as with English Cider), but must not be pronounced if present.

Aparência: Clear to brilliant. Medium yellow to amber color. Color may be deeper than other traditional styles. Higher carbonation levels may create a brief foam stand similar to soda.

Sensação na Boca: Medium to full body, mouth-filling. Moderate tannin, perceived mainly as palate fullness and astringency rather than bitterness. Carbonation moderate to champagne-like, but at higher levels it must not gush or foam.

Comentários: Typically made sweet to balance the tannin levels from the traditional apple varieties. The French technique of *défécation* (keiving in English) can be used to slow fermentation by depriving nutrients. Some may approximate this by backsweetening with juice. Commercial examples are frequently carbonated in the bottle. The French expect a subtler MLF character than do the English. Known as Cidre in French, and often sold by sweetness level.

Instruções para Inscrição: Entrants **MUST** specify carbonation level. Entrants **MUST** specify sweetness, restricted to medium through sweet. Entrants **MAY** specify varieties of apples used; if specified, a varietal character will be expected.

Varietais: Nehou, Muscadet de Dieppe, Reine des Pommes, Michelin

Estatísticas: OG: 1.045 - 1.065
FG: 1.005 - 1.020
ABV: 3 - 6%

Exemplos Comerciais: Examples: Bellot Vintage Cider, Domaine Dupont Cidre Bouché, Écusson Cidre Bio Doux, Eric Bordelet Sidre Tendre, Etienne Dupont Brut, Maison Hérout Cuvée Tradition

C1E. Spanish Cider

Spanish Cider is a regional product originating in the north of Spain, predominantly in Asturias, Cantabria, and Basque regions. Produced from sharp and bittersharp apples using a natural co-fermentation of yeast and bacteria. Often exhibits a wild note, with elevated volatile acidity (ethyl acetate or acetic acid) that traditionally is liberated using an exaggerated pour known as *Escanciar*.

Impressões Gerais: Dry and fresh, with a bright acidity that may contain light to moderate acetic and wild notes. Rustic and earthy impression, traditionally unfiltered.

Aroma e Sabor: Aromatic, with pome fruit and floral notes. Often has a light wild, barnyard, or funky quality, but this should not be strong or dominating in the balance. May have a light leather, spice, or smoke quality. Tangy, sharp, tart flavor often with citrus (lemon or grapefruit) accents. Light to moderate acetic character and tannin acceptable, but should not be overtly vinegary. Dry palate and finish are typical. Herbal and hay notes are acceptable. Excessively funky, vinegary, or cheesy flavors are faults.

Aparência: Clear to cloudy, but most often cloudy. Straw to deep gold in color. A head may appear after the pour, but is not persistent. Traditional products are unfiltered and virtually flat after the carbonation is liberated during the pour.

Sensação na Boca: Medium body. Traditional products have natural carbonation from fermentation but this is liberated during the pour to result in a nearly still drinking experience. However, modern bottled products can be up to sparkling. Little to no astringency or bitterness, except in Basque versions.

Comentários: Each Spanish cider-producing region has its own traditions and products, but these are combined within this broad style. Basque cider is more earthy, leathery, and woody, with more bitterness and a stronger sourness compared to the milder, floral and fruity Asturias cider. Traditionally slow - fermented in chestnut vessels with wild and acetic notes coming from the natural process. Typically enjoyed young. Traditional ciders are called Sidra Natural, and only have residual carbonation from fermentation. Sparkling sidras are a modern product using secondary refermentation in the bottle. Known as Sidra in Spanish and Sagardoa in Basque. **Ciders that are simply infected or vinegary should not be entered in this style.** If volatile acidity is noted, judges may attempt to liberate it by pouring the cider between tasting glasses or by using a Spanish Cider or wine aerator. Do not attempt theatrical pours during competitions.

Instruções para Inscrição: Entrants **MUST** specify carbonation level. Entrants **MUST** specify sweetness, restricted to dry through medium. Entrants **MAY** specify varieties of apples used; if specified, a varietal character will be expected.

Varietais: Regona, Raxao, Limón Montés, Verdialona, De la Riega, San Juan, Errezil, Gezamin, Moko

Estatísticas: OG: 1.040 - 1.055

FG: 0.995 - 1.010

ABV: 5 - 6.5%

Exemplos Comerciais: Barrika Basque Country Cider, El Gaitero Sidra, Fanjul Sidra Natural Llagar de Fozana, Gurutzeta Sagardo Sidra Natural, Kupela Natural Basque Cider, Mayador Sidra Natural M. Busto, Trabanco Sidra Natural, Zapiain Sidra Natural

C2. Strong Cider

Strong Ciders use either sugary adjuncts or concentration processes to increase the final alcohol content to levels above those typically attainable from fermenting only unadulterated sweet cider. These additional ingredients or processes have noticeable effects on the finished profile of the ciders, in addition to simply increasing the alcohol level. The name of the category should not be interpreted as implying that every example is necessarily stronger in alcohol than every Traditional Cider style. The same general characteristics and fault descriptions apply to Strong Ciders as to Traditional Ciders (category C1), with the exception of allowable added ingredients. See the Introduction to Cider and Perry Styles for detailed sensory characteristics that apply to all styles.

C2A. New England Cider

Impressões Gerais:

Aroma e Sabor:

Aparência:

Sensação na Boca:

Comentários:

Instruções para Inscrição:

Varietais:

Estatísticas: OG: 1.050 - 1.075

FG: 0.995 - 1.015

ABV: 6 - 9%

Exemplos Comerciais:

Sensação na Boca:

Comentários:

Instruções para Inscrição:

Varietais:

Estatísticas: OG: 1.050 - 1.075

FG: 0.995 - 1.015

ABV: 6 - 9%

Exemplos Comerciais:

C2B. Applewine

Impressões Gerais:

Aroma e Sabor:

Aparência:

Sensação na Boca:

Comentários:

Instruções para Inscrição:

Varietais:

Estatísticas: OG: 1.050 - 1.075

FG: 0.995 - 1.015

ABV: 6 - 9%

Exemplos Comerciais:

C2C. Ice Cider

Impressões Gerais:

Aroma e Sabor:

Aparência:

Sensação na Boca:

Comentários:

Instruções para Inscrição:

Varietais:

Estatísticas: OG: 1.050 - 1.075

FG: 0.995 - 1.015

ABV: 6 - 9%

Exemplos Comerciais:

C2D. Fire Cider

Impressões Gerais:

Aroma e Sabor:

Aparência:

C3. Specialty Cider

*Specialty Cider includes those ciders with added flavorings or using processes not already described in categories C1 and C2. These ciders do not necessarily need a declared base style as is expected in some specialty beer styles, but they do need to use a perceptible form of cider as the base. The result must be recognizable as a cider with a pleasant integration of the specialty aspect into a coherent, synergistic end product. Declaring a base style is allowable, but understand that judges will then also judge the cider relative to that base style. Entries with undeclared base styles still should have a cider character. In the context of this category, the term **fruit** is defined as having the same usage as in the preamble to category 29 Fruit Beer in the 2021 BJCP Beer Style Guidelines. Likewise, the term **spice** is defined as in category 30 Spiced Beer, including allowing the use of any spices, herbs, or vegetables. The same general characteristics and fault descriptions apply to Specialty Ciders as to Traditional Ciders (category C1), with the exception of allowable added ingredients. See the Introduction to Cider and Perry Styles for detailed sensory characteristics that apply to all styles*

C3A. Fruit Cider

Impressões Gerais:

Aroma e Sabor:

Aparência:

Sensação na Boca:

Comentários:

Instruções para Inscrição:

Varietais:

Estatísticas: OG: 1.050 - 1.075

FG: 0.995 - 1.015

ABV: 6 - 9%

Exemplos Comerciais:

C3B. Spiced Cider

Impressões Gerais:

Aroma e Sabor:

Aparência:

Sensação na Boca:

Comentários:

Instruções para Inscrição:

Varietais:

Estatísticas: OG: 1.050 - 1.075

FG: 0.995 - 1.015

ABV: 6 - 9%

Exemplos Comerciais:

C3C. Experimental Cider

Impressões Gerais:

Aroma e Sabor:

Aparência:

Sensação na Boca:

Comentários:

Instruções para Inscrição:

Varietais:

Estatísticas: OG: 1.050 - 1.075

FG: 0.995 - 1.015

ABV: 6 - 9%

Exemplos Comerciais:

C4. Perry

Perry is the fermented juice of crushed pears. Pear must represent the majority of fermentables in the beverage. See the Introduction to Cider and Perry Styles for detailed sensory characteristics that apply to all styles.

C4A. Common Perry

Impressões Gerais:

Aroma e Sabor:

Aparência:

Sensação na Boca:

Comentários:

Instruções para Inscrição:

Varietais:

Estatísticas: OG: 1.050 - 1.075

FG: 0.995 - 1.015

ABV: 6 - 9%

Exemplos Comerciais:

Varietais:

Estatísticas: OG: 1.050 - 1.075

FG: 0.995 - 1.015

ABV: 6 - 9%

Exemplos Comerciais:

C4B. Heirloom Perry

Impressões Gerais:

Aroma e Sabor:

Aparência:

Sensação na Boca:

Comentários:

Instruções para Inscrição:

Varietais:

Estatísticas: OG: 1.050 - 1.075

FG: 0.995 - 1.015

ABV: 6 - 9%

Exemplos Comerciais:

C4C. Ice Perry

Impressões Gerais:

Aroma e Sabor:

Aparência:

Sensação na Boca:

Comentários:

Instruções para Inscrição:

Varietais:

Estatísticas: OG: 1.050 - 1.075

FG: 0.995 - 1.015

ABV: 6 - 9%

Exemplos Comerciais:

C4D. Experimental Perry

Impressões Gerais:

Aroma e Sabor:

Aparência:

Sensação na Boca:

Comentários:

Instruções para Inscrição: