

# BEER JUDGE CERTIFICATION PROGRAM

## Guia de Estilos 2025

### Guia de Estilos de Sidra (incluindo Perry)



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**Atualizações disponíveis em [www.bjcp.org](http://www.bjcp.org)**

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**2025 Conteúdo:**

**2025 Revisão de conteúdo:**

**2025 Revisão:**

**Conteúdo de edições anteriores:**

**2025 Tradução para Português Brasileiro:**

**2025 Revisão da tradução para Português Brasileiro:**

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**Versão 1.0**

14/01/2025

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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*This preamble applies to all the cider and perry styles, except where explicitly superseded in individual style descriptions.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 CO<sub>2</sub> 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

**Impressões Gerais:**

**Aroma e Sabor:**

**Aparência:**

**Sensação na Boca:**

**Comentários:**

**Instruções para Inscrição:**

**Varietais:**

**Estatísticas:** OG: 1,028 - 1,040

IBU: 8 - 12 FG: 0,998 - 1,008

SRM: 2 - 3 ABV: 2,8% - 4,2%

**Exemplos Comerciais:**

**Instruções para Inscrição:**

**Varietais:**

**Estatísticas:** OG: 1,028 - 1,040

IBU: 8 - 12 FG: 0,998 - 1,008

SRM: 2 - 3 ABV: 2,8% - 4,2%

**Exemplos Comerciais:**

### C1E. Spanish Cider

**Impressões Gerais:**

**Aroma e Sabor:**

**Aparência:**

**Sensação na Boca:**

**Comentários:**

**Instruções para Inscrição:**

**Varietais:**

**Estatísticas:** OG: 1,028 - 1,040

IBU: 8 - 12 FG: 0,998 - 1,008

SRM: 2 - 3 ABV: 2,8% - 4,2%

**Exemplos Comerciais:**

### C1B. Heirloom Cider

**Impressões Gerais:**

**Aroma e Sabor:**

**Aparência:**

**Sensação na Boca:**

**Comentários:**

**Instruções para Inscrição:**

**Varietais:**

**Estatísticas:** OG: 1,028 - 1,040

IBU: 8 - 12 FG: 0,998 - 1,008

SRM: 2 - 3 ABV: 2,8% - 4,2%

**Exemplos Comerciais:**

### C1C. English Cider

**Impressões Gerais:**

**Aroma e Sabor:**

**Aparência:**

**Sensação na Boca:**

**Comentários:**

**Instruções para Inscrição:**

**Varietais:**

**Estatísticas:** OG: 1,028 - 1,040

IBU: 8 - 12 FG: 0,998 - 1,008

SRM: 2 - 3 ABV: 2,8% - 4,2%

**Exemplos Comerciais:**

### C1D. French Cider

**Impressões Gerais:**

**Aroma e Sabor:**

**Aparência:**

**Sensação na Boca:**

**Comentários:**

## 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: 1,028 - 1,040

IBU: 8 - 12 FG: 0,998 - 1,008

SRM: 2 - 3 ABV: 2,8% - 4,2%

**Exemplos Comerciais:**

**Comentários:**

**Instruções para Inscrição:**

**Varietais:**

**Estatísticas:** OG: 1,028 - 1,040

IBU: 8 - 12 FG: 0,998 - 1,008

SRM: 2 - 3 ABV: 2,8% - 4,2%

**Exemplos Comerciais:**

### C2B. Applewine

**Impressões Gerais:**

**Aroma e Sabor:**

**Aparência:**

**Sensação na Boca:**

**Comentários:**

**Instruções para Inscrição:**

**Varietais:**

**Estatísticas:** OG: 1,028 - 1,040

IBU: 8 - 12 FG: 0,998 - 1,008

SRM: 2 - 3 ABV: 2,8% - 4,2%

**Exemplos Comerciais:**

### C2C. Ice Cider

**Impressões Gerais:**

**Aroma e Sabor:**

**Aparência:**

**Sensação na Boca:**

**Comentários:**

**Instruções para Inscrição:**

**Varietais:**

**Estatísticas:** OG: 1,028 - 1,040

IBU: 8 - 12 FG: 0,998 - 1,008

SRM: 2 - 3 ABV: 2,8% - 4,2%

**Exemplos Comerciais:**

### C2D. Fire Cider

**Impressões Gerais:**

**Aroma e Sabor:**

**Aparência:**

**Sensação na Boca:**

## 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: 1,028 - 1,040

IBU: 8 - 12 FG: 0,998 - 1,008

SRM: 2 - 3 ABV: 2,8% - 4,2%

**Exemplos Comerciais:**

### C3B. Spiced Cider

**Impressões Gerais:**

**Aroma e Sabor:**

**Aparência:**

**Sensação na Boca:**

**Comentários:**

**Instruções para Inscrição:**

**Varietais:**

**Estatísticas:** OG: 1,028 - 1,040

IBU: 8 - 12 FG: 0,998 - 1,008

SRM: 2 - 3 ABV: 2,8% - 4,2%

**Exemplos Comerciais:**

### C3C. Experimental Cider

**Impressões Gerais:**

**Aroma e Sabor:**

**Aparência:**

**Sensação na Boca:**

**Comentários:**

**Instruções para Inscrição:**

**Varietais:**

**Estatísticas:** OG: 1,028 - 1,040

IBU: 8 - 12 FG: 0,998 - 1,008

SRM: 2 - 3 ABV: 2,8% - 4,2%

**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: 1,028 - 1,040

IBU: 8 - 12 FG: 0,998 - 1,008

SRM: 2 - 3 ABV: 2,8% - 4,2%

**Exemplos Comerciais:**

**Estatísticas:**

IBU: 8 - 12

SRM: 2 - 3

**Exemplos Comerciais:**

OG: 1,028 - 1,040

FG: 0,998 - 1,008

ABV: 2,8% - 4,2%

### C4B. Heirloom Perry

**Impressões Gerais:**

**Aroma e Sabor:**

**Aparência:**

**Sensação na Boca:**

**Comentários:**

**Instruções para Inscrição:**

**Varietais:**

**Estatísticas:** OG: 1,028 - 1,040

IBU: 8 - 12 FG: 0,998 - 1,008

SRM: 2 - 3 ABV: 2,8% - 4,2%

**Exemplos Comerciais:**

### C4C. Ice Perry

**Impressões Gerais:**

**Aroma e Sabor:**

**Aparência:**

**Sensação na Boca:**

**Comentários:**

**Instruções para Inscrição:**

**Varietais:**

**Estatísticas:** OG: 1,028 - 1,040

IBU: 8 - 12 FG: 0,998 - 1,008

SRM: 2 - 3 ABV: 2,8% - 4,2%

**Exemplos Comerciais:**

### C4D. Experimental Perry

**Impressões Gerais:**

**Aroma e Sabor:**

**Aparência:**

**Sensação na Boca:**

**Comentários:**

**Instruções para Inscrição:**

**Varietais:**