



MELBOURNE  
ROYAL

AUSTRALIAN INTERNATIONAL  
BEER AWARDS

*Crafting Greatness.  
Celebrating Brewers.*



Entry Booklet 2026





Conducted by Melbourne Royal, the Australian International Beer Awards (AIBA) is the largest annual competition in the world judging both draught and packaged beer and cider.

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Renowned for showcasing the highest quality beer and cider and for celebrating brewing excellence in Australia and around the world, AIBA is open for entry to breweries and cideries of all sizes, from small to large-scale commercial production.

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# General information

## 2026 calendar of important dates

|   |                                      |
|---|--------------------------------------|
| Entries Open  | Tuesday 3 February                   |
| Entries Close   | Friday 13 March                      |
| International Deliveries to judging venue (Melbourne Showgrounds) | Friday 10 April – Friday 24 April    |
| Delivery to Interstate Consolidation Points                       | Monday 13 April – Wednesday 15 April |
| Interstate Direct Delivery  | Friday 17 April – Tuesday 28 April   |
| Local Drop Off (Victorian entrants only)                          | Friday 17 April – Tuesday 28 April   |
| Judging   | Tuesday 5 May – Friday 8 May         |
| Trophy Presentation Dinner  | Thursday 14 May                      |

## Introduction

The Melbourne Royal Australian International Beer Awards inspire and celebrate excellence in brewing and cidermaking.

Providing brewers and cidermakers around the globe with an essential benchmarking opportunity, the Awards are open to breweries and cideries of all sizes, from small to large-scale commercial production.

The program is the largest annual beer and cider competition in the world judging both draught and packaged beer and cider. In 2025, the Awards attracted 2277 entries from 391 breweries across 22 countries.

In 2026, the Awards offer 14 major trophies, including the coveted Champion Australian Beer and Champion International Beer trophies, as well as 24 category trophies.

Judging will take place over four days in May at Melbourne Showgrounds in Ascot Vale, Victoria, Australia.

The results will be announced at the Trophy Presentation Dinner on Thursday 14 May.

## Why you should enter

There are many reasons to enter, including:

- As the world's largest annual beer and cider competition judging both draught and packaged beer and cider, the Awards offer exhibitors an unparalleled opportunity to benchmark their beers against industry standards.
- In reporting results to exhibitors, exhibit scores are represented on distribution graphs (where there is sufficient data to do so) enabling exhibitors to see how their beers rank against those of their peers, in Australia and abroad.
- Medal-winning exhibitors will be provided with a Marketing & PR Tool Kit to assist with promoting their win and marketing their beers and ciders with a seal of quality.
- Gold Medal-winning exhibitors who have demonstrated consistency across three consecutive years (since 2024) with the same beer or cider in the same format will be awarded a Consistency of Excellence Medal (see page 13 for details).

## What you should know when entering

- The Australian International Beer Awards is a credible and impartial competition conducted by one of Australia's most highly esteemed Royal Agricultural Societies, Melbourne Royal, the organisation responsible for the Melbourne Royal Wine Awards, the Australian International Spirits Awards and Australian Food Awards.
- The judging panel boasts some of the world's most highly respected brewers and cidemakers, writers and educators in the beer and cider industry.
- Entries are blind tasted and judged on their own merits against a set of criteria (see 'Scoring & Medals' for details).
- Entries are allocated a tasting order number, separate from the catalogue (exhibit) number, to ensure the anonymity of the exhibit and to protect the integrity of the judging process.
- Entries are audited to ensure compliance with labelling and other regulatory requirements, commercial availability, stated ABV, and style. Entries not complying with these requirements will be disqualified.

### Entry eligibility

- Entries must be commercially available in the precise composition and in the same packaging, including labels, in which it is submitted for judging. Entries packaged especially for the competition that are not ordinarily available in packaged form will not be accepted – this includes entries in growlers. Exhibitors may be required to verify commercial availability by providing the details of at least one stockist or outlet.
- A beer or cider can only be entered once, in either draught or packaged formats or both, so long as the different formats are entered into the same Class and style.
- Exhibits must be entered in their correct Class according to style. The style of stated on the commercial label must match the Class entered; for example, if the style stated on the commercial label is India Pale Ale, then the beer must be entered into an India Pale Ale Class. Note that an exhibit will not be eligible to win a trophy if the commercial name of the entry stylistically differs from the Class it was entered into.
- The packaging type (draught or packaged) and or container size must be stated on the entry form by the exhibitor where asked to define this attribute. As draught and packaged entries are judged together, there is no need to separate Classes by packaging type.
- Exhibits that are commercially sold as the same beer or cider but brewed at different locations by the same exhibitor must be entered under the brewery name and location. The exhibits can then be entered in the same Class as the same style provided the locations of the breweries are stated (e.g., My Brewery, Victoria, and My other Brewery, Western Australia).
- Entrants are responsible for all transportation fees and for ensuring the prompt and safe delivery of their entries.

### How to enter

There are three simple steps to enter the Australian International Beer Awards:

1. Read through the competition Entry Booklet (this document) and the categories you can enter product into.
2. Complete the online entry process at [www.melbourneroyal.com.au/beer](http://www.melbourneroyal.com.au/beer).
3. Upon receiving confirmation of your entries and product delivery instructions, submit your exhibits to Australian International Beer Awards for judging.

### U.S. Brewers Association Export Development Program Members

Members of the US Brewers Association's Export Development Program (EDP) are required to contact the Brewers Association before completing their 2026 Australian International Beer Awards entries to receive instructions on how to enter the 2026 Awards, specifically about how EDP members are to pay for their entries.

US Brewers Association  
Steve Parr  
Export Development Program Manager  
E: [steve@brewersassociation.org](mailto:steve@brewersassociation.org)  
T: +1 303 447 0816



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# What our trophy winners say

*The awards are the best measurement of where we stand within our industry. To win a beer and brewery trophy at the 2025 AIBA's was a highlight of my career. The quality of beer in the competition is of an exceptional level and the whole team here are still feeding off the recognition of what they have achieved.*

*The wins have helped the business, tucked away in the south of New Zealand, being recognised at the AIBA's has put us on the map amongst our peers. Winning our trophies has ratified our commitment to quality. It was what we always put first in our business but having a level of validation has helped keep our focus. We have more demand for core range beers than ever but what to make sure we meet the quality criteria of every batch.*

**Elliot Menzies, Altitude Brewing, New Zealand**  
Winner – Champion Small International Brewery

*The beers were put into the competition to get the Judge's feedback, and to confirm we are heading in the right direction with our beers. It is an honour to have won the highest award for the Brewing Industry; we are very humbled to be judged amongst the best in Australia.*

*The business has certainly picked up with a lot of interest in all our beers, sales of the Dark Lager doubled overnight. Media attention has put us on the beer map particularly in WA but also significant interest from over East. We feel that we are now taken seriously in the brewing fraternity and it has given us the confidence to keep trying new things and keep moving forward.*

**Peter McDonald, Wedgetail Brewing, Australia**  
Winner – Champion Australian Beer 2025

*We enter the AIBA's to get feedback from our industry peers, judges that are from Australia and the world. It helps us to benchmark how our products are perceived by brewers outside of the business.*

*Winning Champion Large Australian Brewery has been a significant milestone for Hawkers. It's provided powerful third-party validation of the work our team puts in every day – not just in brewing great beer, but in maintaining consistency and quality. From a business perspective, the trophy has strengthened conversations with customers and partners, reinforcing confidence in our brand and opening doors to new opportunities. Internally, it's been a huge boost for the team – acknowledging that the teamwork, care, and attention to detail in every brew, doesn't go unnoticed.*

**Alex Lovelock, Hawkers Brewery, Australia**  
Winner – Champion Large Australian Brewery

*49th State Brewing have been entering beers for the last couple of years and to win the international medium-sized brewery award was an incredible win, not just for our brewery but for Alaska in general. One of the reasons we enter the Australian International Beer Awards, is that it is done annually. The information we get back year after year allows us to make tweaks and changes to our beer. We enter these awards looking to build a global brand and we feel that the inclusive nature of the international part of this event is important as a brand in the US and especially in Alaska. I would highly recommend other international breweries, especially other US breweries to enter the AIBA's, the reason is the inclusive nature of being international and it puts your product against others on a global market.*

**David McCarthy, 49th State Brewing Company, USA**  
Winner – Champion Medium International Brewery

# New in 2026

In 2026, the Melbourne Royal Australian International Beer Awards welcomes a number of refinements to the program.

## **New classes and updates to the 2026 US Brewers Association Edition Beer Style Guidelines**

The Brewers Association has added seven new beer styles to the [Beer Style Guidelines](#).

The addition of these new styles to the guidelines represents both the diversification of independent brewers' product portfolios to meet consumer preferences and the innovation that is an integral part of the craft brewing culture.

- 2K – Czech Style Amber Lager (Best European-Style Lager)
- 2L – Czech Style Dark Lager (Best European-Style Lager)
- 3J – Mexican Style Light Lager (Best International Lager)
- 3K – Rice Lager (Best International Lager)
- 4H – West Coast Style Pilsner (Best Modern Pilsner)
- 5I – Mexican Style Amber Lager (Best Amber / Dark Lager)
- 5J – Mexican Style Dark Lager (Best Amber / Dark Lager)

In addition, Bohemian Style Pilsner will be renamed Czech Style Pilsner and will now follow the US Brewers Association definition for Czech Style Pilsner Pale Lager.

To read the full Press Release, click [here](#).

## **Introduction of 99C – Tap Decal Design class and updates to the Design Award Judging Criteria**

Tap decals play a crucial role in the on-premise environment, directly influencing consumer perception and purchasing decisions. In today's highly competitive market for tap space, the design of a tap decal is often the very first impression a consumer receives, capturing their attention and conveys brand personality.

This new award category recognises and celebrates the creativity, craft, and innovation that go into designing an exceptional tap decal. It offers breweries the opportunity to showcase the artistry that not only represents their brand but also complements the quality of the beer inside the keg.

After judge and exhibitor feedback in its inaugural year, the Design Award has had updates to the judging criteria to make it simpler and more relevant to industry. Exhibitors will also be asked to provide a short description of the product to help inform the judges.



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# Trophy *presentation*

Melbourne Royal invites you to celebrate excellence in the global beer and cider industry at this year's Australian International Beer Awards Trophy Presentation Dinner on Thursday 14 May in the Victoria Pavilion at Melbourne Showgrounds, Ascot Vale, Victoria, Australia.

Enjoy a three-course meal as the industry comes together to see 38 Awards presented, including Champion Australian Beer and Champion International Beer.

After a sell-out Trophy Presentation in 2025, it's advised to purchase your tickets early. Melbourne Royal encourages exhibitors to reach out to other breweries to purchase a table of 10 together.

Don't miss the beer and cider industry's night of nights!

Tickets are available for purchase at [www.melbourneroyal.com.au/whats-on/2026-australian-international-beer-awards-trophy-presentation-dinner](http://www.melbourneroyal.com.au/whats-on/2026-australian-international-beer-awards-trophy-presentation-dinner)

## Event Details

Time: 6pm–11.30pm (AEST)

Location: Victoria Pavilion, Melbourne Showgrounds, Ascot Vale, VIC 3032

Dress Code: Cocktail/Business attire

## Price

Exhibitors and Members: \$230

Exhibitors and Members Table of 10: \$2250

Non Exhibitors and Members: \$255

Non Exhibitors and Members Table of 10: \$2450

For all ticketing and event enquiries, please email [events@melbourneroyal.com.au](mailto:events@melbourneroyal.com.au) or call the Melbourne Royal office on +61 03 9281 7444.

# Trophies and *eligibility*

| Trophy                             | Eligible Class |
|------------------------------------|----------------|
| Best Australian-Style Lager        | 1              |
| Best European-Style Lager          | 2              |
| Best International Lager           | 3              |
| Best Pilsner                       | 4              |
| Best Amber / Dark Lager            | 5              |
| Best Australian-Style Pale Ale     | 6              |
| Best Modern Pale Ale               | 7              |
| Best International-Style Pale Ale  | 8              |
| Best British or European-Style Ale | 9              |
| Best Traditional India Pale Ale    | 10             |
| Best Modern India Pale Ale         | 11             |
| Best Amber / Dark Ale              | 12             |
| Best Porter                        | 13             |
| Best Reduced / Low Alcohol Beer    | 14             |
| Best Non-Alcohol Beer              | 15             |
| Best Wheat Beer                    | 16             |
| Best Belgian / French-Style Ale    | 17             |
| Best Fruit Beer                    | 18             |
| Best Wood / Barrel-Aged Beer       | 19             |
| Best Specialty Beer                | 20             |
| Best Specialty Flavoured Beer      | 21             |
| Best Cider or Perry                | 22             |
| Best Design                        | 99A and 99C    |
| Best Media                         | 99D            |

## Consistency of Excellence Medal

Exhibits of the same label that have been awarded a gold medal at the Australian International Beer Awards for three consecutive years (2024, 2025 and 2026) will be awarded a Consistency of Excellence certificate. To be eligible, exhibits need to have been submitted in the same format, i.e., packaged, draught or design, under the same label and in the same style Class each year and to have achieved a gold medal consistently.

## Major Trophies

### Champion Australian Beer

**Eligible Classes: All except 22 & 99**

The Australian brewed exhibit with the highest combined score when the scores of the trophy-judging panel are tallied will be awarded the Trophy for Champion Australian Beer. The Australian exhibit trophy winners from each of the 21 beer trophy Classes will be re-tasted for this trophy.

### Champion International Beer

**Eligible Classes: All except 22 & 99**

The Internationally brewed exhibit with the highest combined score when the scores of the trophy-judging panel are tallied will be awarded the trophy for Champion International Beer. The International exhibit trophy winners from each of the 21 beer trophy Classes will be re-tasted for this trophy.

**Champion Australian Independent Beer****Eligible Classes: All except 22 & 99**

The Australian Independent brewed exhibit with the highest combined score when the scores of the trophy judging panel are tallied will be awarded the Trophy for Champion Australian Independent Beer.

The Australian Independent exhibit trophy winners from each of the 21 beer trophy Classes will be re-tasted for this trophy.

**Eligibility**

A brewery may be a member of the IBA if they meet the following definition of Independent Brewer and are not a Member of a Competing Association, such as the Brewers Association. Independent Brewer means an entity that brews, or commissions the brewing of, beer in Australia and:

- (a) is more than 51% owned and controlled by persons who are Australian citizens or Australian residents;;
- (b) does not have 20% or more ownership/controlling or other interest from a Dominant Retailer or another alcoholic drinks business who would not itself be assessed as an 'Independent Brewery' in accordance with this definition; and
- (c) does not derive more than 51% of its revenue from gaming.

**Champion Small, Medium and Large Australian Breweries****Eligible Classes: All except 22 & 99**

To be eligible for a Champion Australian Brewery Trophy, the brewery must be located within Australia and must be the licensed brewer and exhibitor of the awarded beers. A minimum of four (4) beers must be entered, excluding beers brewed under contract.

The award will be calculated based on the brewery's top four (4) scoring beers, at least one of which must be a gold medal-winning exhibit.

See 'Entry Fees' for brewery size specifications.

Australian nomad-brewed exhibits and exhibitors who have had the awarded beers made under contract by a contract brewery are not eligible to win a Champion Australian Brewery Trophy, as the exhibitor who entered the exhibit is not a brewery.

**Champion Small, Medium and Large International Breweries****Eligible Classes: All except 22 & 99**

To be eligible for a Champion International Brewery Trophy, the brewery must be located outside of Australia and must be the licensed brewer and exhibitor of the awarded beers. A minimum of four (4) beers must be entered, excluding beers brewed under contract. The award will be calculated based on the brewery's top four (4) scoring beers, at least one of which must be a gold medal-winning exhibit.

See 'Entry Fees' for brewery size specifications.

Exhibitors who have had the awarded beers made under contract by a contract brewery are not eligible to win a Champion International Brewery Trophy, as the exhibitor who entered the exhibit is not a brewery..

**Champion Australian Independent Brewery:****Eligible classes: All except 22 & 99**

To be eligible for a Champion Australian Independent Brewery Trophy, the brewery must be located in Australia and must be the licensed brewer and exhibitor of the awarded beers. A minimum of four (4) beers must be entered, excluding beers brewed under contract.

The award will be calculated based on the brewery's top four (4) scoring beers, at least one of which must be a gold medal-winning exhibit. Exhibits brewed under contract are ineligible for consideration towards the Champion Australian Independent Brewery Trophy.

**Champion Victorian Brewery****Eligible Classes: All except 22 & 99**

To be eligible for a Champion Victorian Brewery Trophy, the brewery must be located in Victoria and must be the licensed brewer and exhibitor of the awarded beers. A minimum of four (4) beers must be entered, excluding beers brewed under contract.

The award will be calculated based on the brewery's top four (4) scoring beers, at least one of which must be a gold medal-winning exhibit. Exhibits brewed under contract are ineligible for consideration towards the Champion Victorian Brewery Trophy.

### **Australian Nomad Brewer Award**

**Eligible Classes: All except 22 & 99**

To be eligible for the Australian Nomad Brewer Award, Australian exhibitors must declare during the entry process if they qualify i.e., the exhibitor developed and owns the recipe to the exhibit and oversaw the brewing of the exhibit but does not own the brewery or brewhouse where the exhibit was brewed. The Nomad Brewer Award is open only to Australian residents for beer brewed in Australia that is commercially available at the time of judging (Tuesday 5 May).

The award will be calculated based on the brewery's top two (2) scoring beers, at least one of which must be a gold medal-winning exhibit.

An exhibit brewed by a nomad brewer or brewing company is ineligible for consideration towards a Champion Australian Brewery Trophy as the exhibitor who entered the exhibit is not a brewery, however a nomad brewed exhibit is eligible for a Best-in-Class Trophy.

The brewery or brewhouse where the nomad beer has been brewed will also be recognised in the award.

### **Gary Sheppard Award for Best New Exhibitor**

**Eligible Classes: All except 22 & 99**

To be eligible for the Gary Sheppard Award for Best New Exhibitor the brewery must indicate on the entry form that they are entering the Australian International Beer Awards for the first time.

The award will be calculated based on the brewery's top two (2) scoring beers, at least one of which must be a gold medal-winning exhibit.

### **Champion Cider or Perry Producer**

**Eligible Class: 22**

To be eligible for a Champion Cider or Perry Producer Trophy, the Cidery must be the licensed producer and exhibitor of the awarded cider. A minimum of three (3) ciders or perries must be entered, excluding ciders or perries brewed under contract.

The award will be calculated based on the cidery's top three (3) scoring cider or perries, at least one of which must be a gold medal-winning exhibit.

See 'Entry Fees' for cidery size specifications.

Exhibitors who have had the ciders awarded under contract by a contract cidery are not eligible to win a Champion Cider or Perry Producer Trophy, as the exhibitor who entered the exhibit is not a Cidery.

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# Exhibit requirements

Following are the **minimum quantities required** to be submitted for judging – remembering that an exhibit may only be entered if it is commercially available in the precise composition and in the same packaging, including labels, in which it is sent for judging. Exhibits entered not meeting these criteria will not be judged.

| Class   | Minimum quantity required for judging  |
|---|--|
| Packaged Exhibits   | 499mL or less = 16 bottles, PET or cans<br>500mL = 12 bottles, PET or cans<br>750mL or greater = 8 bottles, PET or cans<br><i>mL = Australian metric millilitre</i>  |
| Draught Exhibits  | 10L (litres) Type A or D Keg<br><i>L = Australian metric litre</i>   |
| Design Award <ul style="list-style-type: none"><li>• Class 99A – Surface Graphic</li><li>• Class 99B – Outer Packaging</li><li>• Class 99C – Tap Decal Design</li></ul> | 2 x bottles (PET or cans) with labels and caps (seals) intact<br>1 x carton (case, outer, etc.), ideally in its constructed form as it would appear commercially, though flat packed is acceptable<br>2 x Tap decals + staff facing decal (if applicable)<br><b>Important Note</b><br>Entries into Design Classes 99A and 99B must be submitted as separate samples from those entered into Packaged and Draught Trophy Classes 1 to 22 (above). Design Award entries should be sent with your beer and cider entries. |

Melbourne Royal will not be liable for any other costs or loss incurred by the Exhibitor due to COVID-19 or pandemic related event cancellation such as costs associated with the delivery, collection and return shipping of any exhibitor product entered in the Australian International Beer Awards.

## Packaged exhibits

Exhibits submitted in packaged form must be from a commercial bottling run (or canning line) and must be commercially available in the precise composition, including labels, in which it is sent for judging – growlers will not be accepted. Cans, PET containers, and cork or crown-sealed bottles are acceptable. Flip-top (or swing-top) bottles will not be accepted unless sealed with a tamper evident label.

Entries packaged especially for the competition that are not ordinarily (commercially) available in packaged form will not be accepted.

Exhibits not commercially labelled to meet all legal labelling requirements in their country of origin will not be judged.

## Draught exhibits

Exhibits submitted in draught form must be in clearly identifiable, commercially appropriate kegs (i.e., coupler Type A or Type D) that are the property of the exhibitor or of a keg rental provider used under agreement. Cornelius (Corny) kegs and other home-brew type containers will not be accepted. Draught exhibits not in Type A or Type D kegs will not be judged.

Kegs submitted must be the property of the entering brewery or brewer and or the property of a keg rental provider used under agreement (e.g., Kegstar, Konvoy. etc.) and should be brewery branded or otherwise clearly labelled as to its contents and ownership. Kegs submitted that are not the property of the exhibitor or of a rental keg provider used under agreement will be withdrawn and disqualified.

Exhibits submitted in draught especially for the competition that are not ordinarily (commercially) available in draught will not be accepted.

Upon the completion of judging and the associated events, unless alternate arrangements are made, Kegstar and Konvoy kegs will be returned to Kegstar and Konvoy unless advised otherwise. One-way kegs will be disposed of unless advised otherwise. Re-usable kegs will only be released to the exhibitor who entered the kegs. Kegs not returned or collected within 30 days of the completion of Australian International Beer Awards 2026 will be disposed of.

### **Instructions for contract & Australian nomad brewers**

#### **Contract breweries and cideries**

Exhibitors must declare on the Australian International Beer Awards entry form if an exhibit has been brewed on behalf of the exhibitor by a contract brewery.

An exhibit brewed by a contract brewery on behalf of an exhibitor is ineligible for consideration towards a Champion Brewery trophy, however a contract brewed exhibit is eligible for a Class trophy.

#### **Australian nomad brewers**

The Australian Nomad Brewer Award is open only to Australian brewers for beer brewed in Australia that is commercially available at the time of judging (Tuesday 5 May).

Exhibitors must declare during the entry process if they qualify for the Australian Nomad Brewer award – that is:

- the exhibitor developed and owns the recipe to the exhibit,
- the exhibitor oversaw the brewing of the exhibit but does not own the brewery or brewhouse where the exhibit was brewed,
- the exhibit was brewed in Australia, and
- the exhibit is commercially available at the time of delivery (Tuesday 5 May).

Exhibits brewed by a nomad brewer or brewing company are ineligible for consideration towards a Champion Australian Brewery trophy as the exhibitor who entered the exhibit is not a brewery, however a nomad brewed exhibit is eligible for a Best-in-Class trophy.

The brewery or brewhouse where the nomad beer has been brewed will also be recognised in the award.

# YOUR BEER. OUR HOPS.



## BEYOND EXTRAORDINARY.

Enter your best Aussie-hopped beer in the AIBAs and join us at the presentation dinner for an exclusive taste of our newest hop.

# Entry fees and *payment*

## Entry fees

| Brewery and cidery size/award   | Entry fee<br>(A\$ inc. GST) |
|---|-----------------------------|
| Small brewery or cidery (annual production up to and including 5,000hL)   | \$205                       |
| Medium brewery or cidery (annual production from 5,001hL to 25,000hL)     | \$305                       |
| Large brewery or cidery (annual production greater than 25,000hL)         | \$340                       |
| Design Award   Small brewery or cidery (see above for production volume)  | \$130                       |
| Design Award   Medium brewery or cidery (see above for production volume) | \$135                       |
| Design Award   Large brewery or cidery (see above for production volume)  | \$140                       |
| Media Award (Australian residents only)                                   | -                           |

## Closing date

The online entry facility at [www.melbourneroyal.com.au/beer](http://www.melbourneroyal.com.au/beer) closes Friday 13 March 2026. Entries received after this time will be processed at the discretion of Melbourne Royal and attract an AUD\$15 per entry late fee.

## Payment

Entries and full payment must be received by Melbourne Royal no later than Friday 13 March 2026. Entries received after the closing date will not be guaranteed admission to the competition.

Entries will not be accepted until the entry fee is received in full.

Visa, MasterCard, Australian cheques and money orders are all accepted, Amex is not.

Please make Australian cheques and money orders payable to The Royal Agricultural Society of Victoria Ltd.

Online entries will not be validated until payment is received.

Entry fees must be paid in Australian dollars, including any bank fees, and are non-refundable.

## Electronic Funds Transfer (EFT)

Please enter the exhibitor name in the reference field and make payment to:

Company: RASV Ltd

Company Address: Epsom Road, Ascot Vale VIC 3032, Australia Bank Account: 03-769-4755

Swift code: NATAAU3303M

Beneficiary Bank: National Australia Bank Limited

Beneficiary Bank Address: Level 28, 500 Bourke St, Melbourne VIC 3000, Australia

## Proof of annual production volume

Exhibitors may be required to provide brewing, inventory or financial records to prove annual production volume with national taxation office for the twelve (12) months prior to entry into the Awards. If the primary language of the country of origin is not English, the exhibitor is required to provide a formal English translation. The annual excise statement (including translations) should be forwarded to the Competition Manager if requested. All statements submitted will be treated confidentially and destroyed following the announcement of the Awards.



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# Sections and Classes of *Entry*

Exhibitors are directed to consult the [US Brewers Association Guidelines](#) and the [Australian Cider Awards Style Guidelines](#), as well as the additional styles unique to the Australian International Beer Awards outlined in the Entry Booklet, when determining which class to submit their beer and cider.

A beer or cider can only be entered once, in either draught or packaged formats or both, so long as the different formats are entered into the same class and beer style.

The packaging type (draught or packaged) must be stated by the exhibitor where asked to define this attribute. As draught and packaged entries are judged together there is no need to separate classes by packaging type.

Exhibits that are commercially sold as the same beer but brewed at different locations by the same exhibitor must be entered under the brewery name and location. The exhibits can then be entered in the same class as the same style provided the locations of the breweries are stated (e.g. My Brewery, Victoria, and My other Brewery, Western Australia).

Entries containing any language, text, logo, image, design, or representative in either the brand name or packaging that is offensive, obscene, indecent, or likely to offend or be misconstrued may be refused or disqualified, or subject to publication and presentation restrictions, at the Competition Manager's absolute discretion.

## **BEST AUSTRALIAN-STYLE LAGER**

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1A – AUSTRALIAN STYLE LAGER  
See page 31 for style guideline.

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1B – AUSTRALIAN STYLE LOW CARBOHYDRATE LAGER  
See page 31 for style guideline.

---

## **BEST EUROPEAN-STYLE LAGER**

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2A – MUNICH STYLE HELLES

---

2B – DORTMUNDER

---

2C – VIENNA STYLE LAGER

---

2D – GERMAN STYLE MÄRZEN

---

2E – GERMAN STYLE OKTOBERFEST / WIESN (MEADOW)

---

2F – GERMAN STYLE HELLER BOCK / MAIBOCK

---

2G – GERMAN STYLE LEICHTBIER

---

2H – BAMBERG STYLE HELLES RAUCHBIER

---

2I – BAMBERG STYLE MÄRZEN RAUCHBIER

---

2J – BAMBERG STYLE BOCK RAUCHBIER

---

2K – CZECH STYLE AMBER LAGER

---

2L – CZECH STYLE DARK LAGER

---

2M – FRANCONIAN-STYLE ROTBIER

---

2N – KELLERBIER OR ZWICKELBIER (LAGER)  
Unfiltered versions of lager styles of European origin e.g Dortmund, Vienna, Rotbier, Bohemian, European Dark and less common European-origin lager Styles

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## BEST INTERNATIONAL LAGER

- 
- 3A – AMERICAN STYLE LAGER
- 
- 3B – MODERN LAGER  
see page 32 for style guideline.
- 
- 3C – AMERICAN STYLE INDIA PALE LAGER
- 
- 3D – AMERICAN STYLE MALT LIQUOR
- 
- 3E – AMERICAN STYLE MÄRZEN / OKTOBERFEST
- 
- 3F – AMERICAN STYLE LIGHT LAGER
- 
- 3G – CONTEMPORARY AMERICAN STYLE LIGHT LAGER
- 
- 3H – CONTEMPORARY AMERICAN STYLE LAGER
- 
- 3I – MEXICAN STYLE LIGHT LAGER
- 
- 3J – MEXICAN STYLE PALE LAGER
- 
- 3K – RICE LAGER
- 

## BEST PILSNER

- 
- 4A – GERMAN STYLE PILSNER
- 
- 4B – CZECH STYLE PILSNER
- 
- 4C – AMERICAN STYLE PILSNER
- 
- 4D – CONTEMPORARY AMERICAN STYLE PILSNER
- 
- 4E – INTERNATIONAL STYLE PILSNER
- 
- 4F – MODERN PILSNER  
See page 33 for style guideline.
- 
- 4G – ITALIAN STYLE PILSNER
- 
- 4H – WEST COAST STYLE PILSNER
- 

## BEST AMBER / DARK LAGER

- 
- 5A – GERMAN STYLE BOCK
- 
- 5B – GERMAN STYLE SCHWARZBIER
- 
- 5C – AMERICAN STYLE AMBER LAGER
- 
- 5D – AMERICAN STYLE DARK LAGER
- 
- 5E – GERMAN STYLE DOPPELBOCK
- 
- 5F – GERMAN STYLE EISBOCK
- 
- 5G – EUROPEAN STYLE DARK LAGER
- 
- 5H – MUNICH STYLE DUNKEL
- 
- 5I – MEXICAN STYLE AMBER LAGER
- 
- 5J – MEXICAN STYLE DARK LAGER
- 

## BEST AUSTRALIAN-STYLE PALE ALE

- 
- 6A – CLASSIC AUSTRALIAN STYLE PALE ALE
- 
- 6B – AUSTRALIAN STYLE PALE ALE
- 

## BEST MODERN PALE ALE

- 
- 7A – JUICY OR HAZY PALE ALE  
*Alcohol by Weight (Volume) 3.50%–4.40%  
(4.40%–5.50%)*
- 
- 7B – JUICY OR HAZY STRONG PALE ALE
- 

## BEST INTERNATIONAL-STYLE PALE ALE

- 
- 8A – CLASSIC ENGLISH STYLE PALE ALE
- 
- 8B – AMERICAN STYLE PALE ALE  
*Alcohol by Weight (Volume) 3.50%–4.40%  
(4.40%–5.50%)*
- 
- 8C – AMERICAN STRONG STYLE PALE ALE
- 
- 8D – NEW ZEALAND STYLE PALE ALE
- 
- 8E – INTERNATIONAL STYLE PALE ALE
- 
- 8F – GOLDEN OR BLONDE ALE
-

## BEST BRITISH AND EUROPEAN STYLE ALE

9A – ORDINARY BITTER

9B – SPECIAL BITTER OR BEST BITTER

9C – EXTRA SPECIAL BITTER

9D – ENGLISH STYLE SUMMER ALE

9E – SCOTTISH STYLE LIGHT ALE  
Brewer's notes should reference presence or absence of peat smoke-derived attributes.

9F – SCOTTISH STYLE HEAVY ALE  
Brewer's notes should reference presence or absence of peat smoke-derived attributes.

9G – SCOTTISH STYLE EXPORT ALE  
Brewer's notes should reference presence or absence of peat smoke-derived attributes.

9H – ENGLISH STYLE PALE MILD ALE

9I – ALTBIER – GERMAN-STYLE BROWN ALE / DÜSSELDORF STYLE

9J – KÖLSCH – GERMAN-STYLE / KÖLN STYLE

9K – KELLERBIER OR ZWICKELBIER (ALE)  
Unfiltered versions of ale styles of European origin e.g Kolsch, Altbier and less common European-origin ale styles.

9L – LEIPZIG STYLE GOSE

9M – CONTEMPORARY GOSE

## BEST TRADITIONAL INDIA PALE ALE

10A – BRITISH STYLE INDIA PALE ALE

10B – AMERICAN STYLE INDIA PALE ALE  
*Alcohol by Weight (Volume) 4.60%–5.90% (5.80%–7.50%)*

10C – AMERICAN STYLE IMPERIAL OR DOUBLE INDIA PALE ALE

10D – NEW ZEALAND STYLE INDIA PALE ALE  
*Alcohol by Weight (Volume) 4.60%–5.90% (5.80%–7.50%)*

10E – WEST COAST STYLE INDIA PALE ALE  
*Alcohol by Weight (Volume) 4.60%–5.90% (5.80%–7.50%)*

## BEST MODERN INDIA PALE ALE

11A – JUICY OR HAZY INDIA PALE ALE  
*Alcohol by Weight (Volume) 4.60%–5.90% (5.80%–7.50%)*

11B – SESSION INDIA PALE ALE

11C – JUICY OR HAZY IMPERIAL OR DOUBLE INDIA PALE ALE

11D – RED INDIA PALE ALE  
*Alcohol by Weight (Volume) 4.60%–5.90% (5.80%–7.50%)*

11E – EXPERIMENTAL INDIA PALE ALE  
Exhibitors must include the underlying beer style, and brewer's notes unique to the entry such as why entry is experimental e.g. White, Brown, Brut, Cold and list any other ingredients used e.g fruit, honey, spices, unusual fermentables.

## BEST AMBER / DARK ALE

12A – IRISH STYLE RED

12B – AMERICAN STYLE RED

12C – ENGLISH STYLE DARK MILD ALE

12D – ENGLISH STYLE BROWN ALE

12E – AMERICAN STYLE BROWN ALE

12F – AMERICAN STYLE BLACK ALE  
Black ales that do not meet the specifications for American-Style Black Ale may possibly be categorised as Experimental India Pale Ale.

12G – OLD ALE

12H – STRONG ALE

12I – IMPERIAL RED ALE

12J – DOUBLE HOPPY RED ALE

## BEST PORTER OR STOUT

---

13A – BALTIC STYLE PORTER

---

13B – REGULAR / BROWN PORTER

---

13C – ROBUST PORTER

---

13D – AMERICAN STYLE IMPERIAL PORTER

---

13E – SMOKE PORTER

---

13F – DRY STOUT – CLASSIC IRISH STYLE

---

13G – SWEET STOUT (OR CREAM STOUT)

---

13H – BRITISH STYLE IMPERIAL STOUT

---

13I – AMERICAN STYLE IMPERIAL STOUT

---

13J – OATMEAL STOUT

---

13K – EXPORT-STYLE STOUT

---

13L – AMERICAN-STYLE STOUT

---

## BEST REDUCED / LOW ALCOHOL

The lowest limit of ABV for all styles is now 0.5%, the lowest alcohol by volume content that requires an ABV statement on the label as prescribed by the Australia New Zealand Food Standards Code – Standard 2.7.1.

Reduced and low Alcohol beers can now either be entered into their respective Classes (e.g. class 1 through 21) according to style, or into class 14 – ‘Reduced or low Alcohol’, however they cannot be entered into both.

Entries in class 14 must state the base style. The stated ABV must be as advertised. Entries in class 14 will be audited to verify their alcohol content and exhibitors may also be asked to provide their own report on alcohol content.

---

14A – REDUCED / LOW ALCOHOL ALE  
Reduced Alcohol entries must be between 0.5 and 3.50% ABV.

---

14B – REDUCED / LOW ALCOHOL LAGER  
Reduced Alcohol entries must be between 0.5 and 3.50% ABV.

---

## BEST NON-ALCOHOL BEER

The ABV for all styles must be below 0.5%, to be classed as a non-alcohol beer as prescribed by the Australia New Zealand Food Standards Code – Standard 2.7.1.

Entries in class 15 must state the base style.

The stated ABV **must be as advertised**. Entries must state method of non-alcohol process either limited attenuation or limited fermentation, reverse osmosis, or vacuum distillation. Entries in class 15 will be audited to verify their alcohol content and exhibitors may also be asked to provide their own report on alcohol content.

---

15A – NON-ALCOHOL ALE OR LAGER  
Low Alcohol entries must be between 0% and 0.50% ABV.

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## BEST WHEAT BEER

Extract must be derived from at least 30% wheat.

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16A – BELGIAN STYLE WITBIER

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16B – GERMAN STYLE KRISTAL WEIZEN / KRISTAL WEISSBIER

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16C – GERMAN STYLE HEFEWEIZEN / HEFEWEISSBIER

---

16D – GERMAN STYLE DUNKEL WEIZEN / DUNKEL WEISSBIER

---

16E – BERLINER STYLE WEISSE  
The exhibitor must provide brewer’s notes to explain the beer e.g. the addition of fruit, spice, specialty malt or other ingredients or processes.

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16F – GERMAN STYLE LEICHTES WEIZEN / WEISSBIER

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16G – GERMAN STYLE BERNSTEINFARBENES WEIZEN / WEISSBIER

---

16H – SOUTH GERMAN STYLE WEIZENBOCK / WEISSBOCK

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## BEST BELGIAN / FRENCH STYLE ALE

17A – BELGIAN STYLE SESSION ALE  
 Brewer’s notes to explain the beer, including the underlying Belgian beer style not otherwise defined in these guidelines or other information unique to the entry such as ingredients (fruit(s), etc.) or process (wood-aging, etc.) which influence perceived sensory outcomes.

17B – BELGIAN STYLE STRONG DARK ALE

17C – BELGIAN STYLE BLONDE ALE

17D – BELGIAN STYLE STRONG BLONDE ALE

17E – BELGIAN STYLE DUBBEL

17F – BELGIAN STYLE TRIPEL

17G – BELGIAN STYLE QUADRUPEL

17H – BELGIAN STYLE LAMBIC

17I – FRENCH AND BELGIAN STYLE SAISON

17J – BELGIAN STYLE GUEUZE LAMBIC

17K – BELGIAN STYLE FRUIT LAMBIC  
 The exhibitor must provide Brewer’s notes to explain the beer e.g, the addition of fruit or processing which influence perceived sensory outcomes.

17L – BELGIAN STYLE FLANDERS OUD BRUIN OR OUD RED ALES

17M – BELGIAN STYLE TABLE BEER

17N – FRENCH STYLE BIÈRE DE GARDE

17O – SPECIALTY SAISON  
 The exhibitor must provide Brewer’s notes to explain the beer e.g, information unique to the entry such as ingredients: malts and grains, hop varieties, microflora, fruit, spices, or other ingredients, etc. or processing (wood-aging for example) which influence perceived sensory outcomes.

17P – CONTEMPORARY BELGIAN-STYLE SPONTANEOUS FERMENTED ALE  
 Exhibitors must provide the underlying beer style, and brewer’s notes unique to the entry such as ingredients and processing which influence perceived sensory outcomes.

17Q – BELGIAN STYLE SPECIALE BELGE

## BEST FRUIT BEER

18A – AMERICAN STYLE FRUIT BEER  
 The exhibitor must provide beer base style and brewer’s notes on the entry such as fruit(s) used or processing which influence perceived sensory outcomes.

18B – FRUIT WHEAT BEER  
 The exhibitor must provide the underlying Wheat beer style and brewer’s notes on the entry such as fruit(s) used or processing which influence perceived sensory outcomes.

18C – BELGIAN STYLE FRUIT BEER  
 The exhibitor must provide the underlying Belgian beer style and brewer’s notes on the entry such as fruit(s) used or processing which influence perceived sensory outcomes.

18D – AMERICAN STYLE FRUITED SOUR ALE  
 The exhibitor must provide the underlying beer style and brewer’s notes on the entry such as fruit(s) used or processing which influence perceived sensory outcomes.

## BEST WOOD / BARREL-AGED BEER

### 19A – WOOD / BARREL-AGED BEER

Exhibitors must provide the underlying beer style, and brewer's notes unique to the entry such as length of time aged, type of wood or barrel, age, char level or previous liquids held by the wood, ingredients or other processing which influence perceived sensory outcomes.

### 19B – WOOD / BARREL-AGED SOUR BEER

Exhibitors must provide the underlying beer style, and brewer's notes unique to the entry such as length of time aged, type of wood or barrel, age, char level or previous liquids held by the wood, micro flora present if known, other ingredients or other processing which influence perceived sensory outcomes.

## BEST SPECIALTY BEER

This category is for ales or lagers that are brewed with the addition of alternative ingredients and/or by alternative brewing and/or conditioning processes.

The exhibitor must state the style of beer entered into this other class on the entry form. Brewer's notes to explain the beer, including the base style, must also be provided.

### 20A – GLUTEN FREE BEER

Exhibit must not be rendered gluten free or low gluten. Please refer to entry booklet definition of gluten free. The gluten free source of extract used must be specified in the brewer's notes.

### 20B – SCOTCH ALE

Brewer's notes should reference presence or absence of peat smoke-derived attributes.

### 20C – BRITISH STYLE BARLEY WINE ALE

### 20D – AMERICAN STYLE BARLEY WINE ALE

### 20E – AMERICAN STYLE WHEAT WINE ALE

### 20F – SMOKE BEER

Any smoke beer that does not fit other smoke beer categories are categorized here. Exhibitors must include the underlying beer style, and brewer's notes unique to the entry such as type of wood smoke or processing which influence perceived sensory outcomes.

### 20G – FRESH HOP BEER

Exhibitors must include the underlying beer style.

### 20H – AMERICAN STYLE CREAM ALE

### 20I – CALIFORNIA COMMON BEER

### 20J – KENTUCKY COMMON BEER

### 20K – JAPANESE GINJO OR SAKE-YEAST BEER

### 20L – RYE BEER

The grist should include sufficient rye so that rye character is evident in the beer. Rye character is often described as any of spicy, black pepper-like, or earthy attributes. Beers brewed with rye that do not exhibit rye character are categorised in other beer styles. Versions served with yeast should possess a full yeasty mouthfeel. Exhibitors must include the underlying beer style, and brewer's notes unique to the entry which influence perceived sensory outcomes.

### 20M – GERMAN STYLE RYE ALE (ROGGENBIER)

Grist should include at least 30 percent rye malt

### 20N – AMERICAN BELGO-STYLE ALE

The exhibitor must provide the underlying beer style and brewer's notes on the entry such as ingredients or processing which influence perceived sensory outcomes.

### 20O – AMERICAN STYLE SOUR ALE

Exhibitors must provide the underlying beer style, and brewer's notes unique to the entry such as ingredients or processing which influence perceived sensory outcomes.

**20P – BRETT BEER**

Exhibitors must provide the underlying beer style, and brewer's notes unique to the entry such as type of Brett(s) used, fruit(s), type of wood used, or other ingredients or factors which influence perceived sensory outcomes.

**20Q – MIXED-CULTURE BRETT BEER**

Exhibitors must provide the underlying beer style, and brewer's notes unique to the entry such as type of Brett(s) and other culture(s) used, fruit(s), type of wood used (if any), or other ingredients or processing which influence perceived sensory outcomes.

**20R – WILD BEER**

Exhibitors must provide the underlying beer style, and brewer's notes unique to the entry such as ingredients or processing which influence perceived sensory outcomes.

**20S – BAMBERG STYLE WEISS RAUCHBIER**

**20T – GRODZISKIE**

**20U – ADAMBIER**

**20V – DUTCH STYLE KUIT, KUYT OR KOYT**

**20W – FINNISH STYLE SAHTI**

**20X – SWEDISH STYLE GOTLANDSDRICKE**

**20Y – BRESLAU STYLE SCHOEPS**

**20Z – AGED BEER**

**20ZA – EXPERIMENTAL BEER**

Exhibitors must provide the underlying beer style, and brewer's notes unique to the entry such as ingredients and processing which influence perceived sensory outcomes.

**20ZB – HISTORICAL BEER**

**20ZC – OTHER STRONG ALE OR LAGER**

Exhibitors must provide brewer's notes on the base beer style being made to higher alcoholic strength, or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes.

**BEST FLAVOURED SPECIALTY BEER**

This category is for ales or lagers that are brewed with the addition of alternative ingredients and/or by alternative brewing and/or conditioning processes.

The exhibitor must state the style of beer entered into this other class on the entry form. Brewer's notes to explain the beer, including the base style, **MUST** also be provided.

**21A – DESSERT OR PASTRY STOUT**

Exhibitors must provide the underlying dark beer style, and brewer's notes unique to the entry such as type or form of chocolate, coffee, coconut, vanilla, maple syrup, peanut butter and marshmallow as well as fruits, nuts, sugar and spices used or other factors which influence perceived sensory outcomes.

**21B – HERB AND SPICE BEER**

Exhibitors must provide the underlying beer style, and brewer's notes unique to the entry such as type or form of herb(s) or spice(s) used or other factors which influence perceived sensory outcomes.

**21C – SPECIALTY HONEY BEER**

Exhibitors must provide the underlying beer style, and brewer's notes unique to the entry such as type of honey used or other factors which influence perceived sensory outcomes.

**21D – CHOCOLATE OR COCOA BEER**

Exhibitors must provide the underlying beer style, and brewer's notes unique to the entry such as type or form of chocolate used or other factors which influence perceived sensory outcomes.

**21E – FIELD BEER**

Exhibitors must provide the underlying beer style, and brewer's notes unique to the entry such as vegetable(s) used or processing which influence perceived sensory outcomes.

21F – CHILLI PEPPER BEER

Exhibitors must provide the underlying beer style, and brewer's notes unique to the entry such as chilli(s) used or processing which influence perceived sensory outcomes.

21G – PUMPKIN / SQUASH BEER

Exhibitors must provide the underlying beer style, and brewer's notes unique to the entry such as pumpkin or squash used and related processing, or other factors which influence perceived sensory outcomes.

21H – PUMPKIN SPICE BEER

Exhibitors must provide the underlying beer style, and brewer's notes unique to the entry such as spice(s) used, pumpkin or squash used, if any, and related processing or other factors which influence perceived sensory outcomes.

21I – COFFEE BEER

Exhibitors must provide the underlying beer style, and brewer's notes unique to the entry such as type or form of coffee used or other factors which influence perceived sensory outcomes.

**BEST CIDER OR PERRY**

See page 35 for Cider style guidelines

22A – TRADITIONAL CIDER

22B – NEW WORLD CIDER

22C – OTHER CIDER

22D – TRADITIONAL PERRY

22E – NEW WORLD PERRY

22F – OTHER PERRY

22G – REDUCED / LOW-ALCOHOL CIDER OR PERRY

Entries must be between 0.50 and 3.50% ABV.

22H – NON-ALCOHOL CIDER OR PERRY

Entries must be between 0% and 0.50% ABV.

**BEST DESIGN**

99A – LABELS / SURFACE GRAPHIC

99B – OUTER PACKAGING

99C – TAP DECAL DESIGN

**BEST MEDIA**

Open only to Australian residents, the AIBA Media Award, sponsored by The Crafty Pint, is aimed at raising the standard of and celebrating beer coverage in all forms of Australian media.

Entrants are required to submit up to three (3) pieces of work related to the beer industry published or broadcast between January 1, 2025, and December 31, 2025 – pieces previously submitted are precluded from entry.

Submissions must focus on beer, brewing and/ or the closely related industries or issues surrounding them. Entries can be comprised of multiple forms of media: written articles (online or in print), podcasts or other audio content, film/ video etc; an entrant can make their submission across multiple types of media.

A minimum of 50 percent of submitted work must be related to Australian beer, brewing or aspects of the local beer industry and the issues surrounding it.

99D – AIBA MEDIA AWARD

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# Beer style guidelines

The Australian International Beer Awards judging panel will reference the US Brewers Association 2026 Edition Beer Style Guidelines, which can be found at: [www.brewersassociation.org/edu/brewers-association-beer-style-guidelines](http://www.brewersassociation.org/edu/brewers-association-beer-style-guidelines).

Melbourne Royal acknowledges and thanks the US BA for their permission to use these guidelines.

In addition to the styles outlined in the US BA 2026 Edition Beer Style Guidelines, the following will be assessed as per the guidelines outlined below:

- 1A – Australian Style Lager
- 1B – Australian Style Low Carbohydrate lager
- 3B – Modern Lager
- 4B – Czech Style Pilsner
- 4F – Modern Pilsner
- 11D – Red India Pale Ale
- 20A – Gluten Free

## 1A – AUSTRALIAN-STYLE LAGER

Light/straw to amber in colour. 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<br>(10.0 – 11.0 °Plato) |
| Apparent Extract/Final Gravity (°Plato) | 1.005 – 1.008<br>(1.3 – 2.0 °Plato)   |
| Alcohol by Weight (ABV%)                | 3.1 – 3.9%<br>(4.0 – 5.0%)            |
| Bitterness (IBU)                        | 15 – 30                               |
| Colour SRM (EBC)                        | 3.5 – 9.0<br>(7.0 – 18.0 EBC)         |

## 1B – AUSTRALIAN-STYLE LOW-CARBOHYDRATE LAGER

- **Colour:** Light/Straw to amber
- **Clarity:** Chill haze should not be present
- **Perceived Malt Aroma & Flavour:** Low to medium esters, predominantly fruity. Residual malt/sugar sweetness should be low
- **Perceived Hop Aroma & Flavour:** Very low to moderate hop aroma. Noble hop character should not be present
- **Perceived Bitterness:** Low to medium
- **Fermentation Characteristics:** Low to medium fruity esters may be present
- **Body:** Light to medium with a dry mouthfeel
- **Additional notes:** Corn, rice or other grain or sugar adjuncts are often used. Medium to high carbonation. Flavour attributes typical of beer are usually very low when present. Low carbohydrate beers should have a maximum carbohydrate level of 1 grams per 100 ml.

|   |  |
|---|--|
| Original Gravity (°Plato)               | 1.032 – 1.038<br>(8.1° – 9.5° Plato)   |
| Apparent Extract/Final Gravity (°Plato) | 0.997 – 1.003<br>(-0.7° – 0.75° Plato) |
| Alcohol by Weight (ABV%)                | 3.1 – 3.9%<br>(4.0 – 5.0%)             |
| Bitterness (IBU)                        | 15 – 30                                |
| Colour SRM (EBC)                        | 3.5 – 9.0<br>(7.0 – 18.0 EBC)          |

### 3B – MODERN LAGER

Modern 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, Munich-Helles). 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 (ABV%)                | Varies with style |
| Bitterness (IBU)                        | Varies with style |
| Colour SRM (EBC)                        | Varies with style |

### 4B – CZECH STYLE PILSNER

- **Colour:** Straw to gold
- **Clarity:** Appearance should be clear. Unfiltered versions may exhibit slight turbidity.
- **Perceived Malt Aroma & Flavour:** A slightly sweet and toasted, biscuity, bready malt aroma and flavour is present.
- **Perceived Hop Aroma & Flavour:** Medium-low to medium, derived from late kettle hopping with noble-type hops.
- **Perceived Bitterness:** Medium
- **Fermentation Characteristics:** The upper limit of original gravity of versions brewed in Czech Republic is 12.99 °Plato or 1.052 specific gravity. Esters are usually not present, but if present should be extremely low, at the limit of perception. Very low levels of diacetyl, if present, are acceptable and may accent malt character. Low levels of sulfur compounds may be present. DMS and acetaldehyde should not be present. Many versions may exhibit flavor contributions typical of decoction mashing.
- **Body:** Medium
- **Additional notes:** The head should be dense.

|   |                                      |
|---|--------------------------------------|
| Original Gravity (°Plato)               | 1.044 – 1.052<br>(11 – 12.99 °Plato) |
| Apparent Extract/Final Gravity (°Plato) | 1.009 – 1.018<br>(2.3– 4.5 °Plato)   |
| Alcohol by Weight (ABV%)                | 4.1% – 5.1%                          |
| Bitterness (IBU)                        | 20–45                                |
| Colour SRM (EBC)                        | 7–14                                 |

## 4F – MODERN PILSNER

Modern Pilsners showcase new World hop varieties in traditional Pilsner Style therefore entrants in this Class need to clearly state the pilsner style used to make the base beer (e.g. Bohemian Pilsner, German 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 (ABV%)                | Varies with style |
| Bitterness (IBU)                        | Varies with style |
| Colour SRM (EBC)                        | Varies with style |

## 11D – RED INDIA PALE ALE

Red India Pale Ales are hoppy, bitter, and moderately strong like an American IPA, but with some caramel, toffee, and/or dark fruit malt character.

- **Colour:** Light reddish-amber to dark reddish-copper.
- **Clarity:** Clear. Any hop haze may be present at low levels.
- **Perceived Malt Aroma & Flavour:** Medium-low to medium. Caramel, toasty, dark fruit malt aroma
- **Perceived Hop Aroma & Flavour:** Medium to high hop aroma exhibiting attributes including any of tropical fruit, stone fruit, citrus, floral, spicy, berry, melon, pine, resin and many others.
- **Perceived Bitterness:** Medium to high
- **Fermentation Characteristics:** Low yeast-derived fruitiness is acceptable but not required.
- **Body:** Medium-light to medium body with a smooth texture

|   |                                       |
|---|---------------------------------------|
| Original Gravity (°Plato)               | 1.056 – 1.070<br>(13.8 – 17.1 °Plato) |
| Apparent Extract/Final Gravity (°Plato) | 1.008 – 1.016<br>(2.05 – 4.1 °Plato)  |
| Alcohol by Weight (ABV%)                | 5.5% – 7.5%                           |
| Bitterness (IBU)                        | 40 – 70                               |
| Colour SRM (EBC)                        | 11 – 19                               |

## 20A – GLUTEN FREE

To be eligible to enter your beer in Gluten Free Class 20A 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: [www.foodstandards.gov.au/consumer/labelling/nutrition](http://www.foodstandards.gov.au/consumer/labelling/nutrition)

Please note that entries where gluten has been removed are not eligible for entry into Gluten Free Class 20B.

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BEVCHAIN

# Cider and Perry style guidelines

The Australian International Beer Awards Cider and Perry judging panel will refer to the Australian Cider Awards 2026 style guidelines (ACA guidelines), developed by Cider Australia which can be found at: [cideraustralia.org.au/wp-content/uploads/2024/12/2025-ACA-Style-Guide.pdf](http://cideraustralia.org.au/wp-content/uploads/2024/12/2025-ACA-Style-Guide.pdf)

Melbourne Royal acknowledges and thanks Cider Australia for their permission to use these guidelines.

## Definitions of Cider and Perry

The definition of cider for labelling purposes is contained in Standard 2.7.3 of the Australia New Zealand Food Standards Code: [www.legislation.gov.au/F2015L00388/latest/text](http://www.legislation.gov.au/F2015L00388/latest/text)

Standard 2.7.3 defines:

- cider as the fruit wine prepared from the complete or partial fermentation of juice or must of apples or apples and pears. Cider may contain no more than 25% pear.
- perry as the fruit wine prepared from the complete or partial fermentation of juice or must of pears or pears and apples. Perry may contain no more than 25% apple. Perry may be named pear cider.

Cider and Perry entries will be categorised within the class by residual sugar:

- Dry (<9g/L)
- Medium (9–25g/L)
- Medium Sweet (25–40g/L)
- Sweet (>40g/L)
- Methode Traditionelle (disgorged)

## Carbonation description

| Level                     | Description   |
|---------------------------|---|
| Still                     | Little or little carbonation                                      |
| Low                       | Less than 1.5g/L  |
| Moderate                  | Between 1.5g/L – 4g/L of CO <sub>2</sub>                          |
| High                      | More than 4g/L of CO <sub>2</sub>                                 |
| Method Traditionelle (MT) | Fermented in bottle and then disgorged. May have high carbonation |

## CLASS 22 – BEST CIDER OR PERRY

### 22A – TRADITIONAL CIDER

ACA guidelines, page 3

### 22B – NEW WORLD CIDER

ACA guidelines, page 3

### 22C – OTHER CIDER

- Experimental Cider – ACA guidelines, page 6
- Cider with Fruit – ACA guidelines, page 6
- Cider with botanicals – ACA guidelines, page 7
- Wood Aged Cider – ACA guidelines, page 8

### 22D – TRADITIONAL PERRY

ACA guidelines, page 5

### 22E – NEW WORLD PERRY

ACA guidelines, page 4

### 22F – OTHER PERRY

- Experimental Perry – ACA guidelines, page 6
- Perry with Fruit – ACA guidelines, page 6
- Perry with botanicals – ACA guidelines, page 7
- Wood Aged Perry – ACA guidelines, page 8

### 22G – REDUCED / LOW-ALCOHOL CIDER OR PERRY

Entries must be between 0.5 and 3.50% ABV. ACA guidelines, page 6

### 22H – NON-ALCOHOL CIDER OR PERRY

Entries must be between 0% and 0.50% ABV. ACA guidelines, page 6

# Alcohol by *volume*

## Lower Limit

The lower limit of alcohol by volume (ABV) for all styles (except non-alcohol Beer) is now 0.5%, the lowest alcohol by volume content that requires an ABV statement on the label as prescribed by the Australia New Zealand Food Standards Code – Standard 2.7.1.

Reduced and low alcohol beer, cider and perry can now either be entered into their respective Classes (e.g., Class through 22) according to style, or into Class 14 – ‘Reduced or low Alcohol’, however they cannot be entered into both. Entries in Class 14 and 22G must state the base style.

The stated ABV must be as advertised. Entries in Class 14 and 22G will be audited to verify their alcohol content and exhibitors may also be asked to provide their own report on alcohol content.

Class 15 and 22H must be below 0.5% ABV. Entries in Class 15 and 22H must state the base style.

The stated ABV must be as advertised. Entries must state method of non-alcohol process either limited Attenuation or limited Fermentation.

Entries in Class 15 and 22H will be audited to verify their alcohol content and exhibitors may also be asked to provide their own report on alcohol content.

## Upper Limit

The upper limit of ABV for all styles with exception of Class 15 and 22H mirrors those found in the 2026 Edition US BA Style Guidelines and the 2024 Australian Cider Awards Style Guidelines. The +0.3 (plus zero point three) tolerance has been removed. In the instance where a beer sits above the upper ABV limit, exhibitors are directed to consult the 2026 Edition US BA Style Guidelines and 2025 Australian Cider Awards Style Guidelines for the appropriate Class to submit their beer.

Higher alcohol beers can be entered in Class 20ZC – ‘Other Strong Ale or Lager’. When entering beer in Class 20ZC online, exhibitors will be required to select the style of beer from a drop-down list of choices from the US BA Style Guidelines and to provide the ABV and IBU of the beer. These beers will then be grouped with their respective style for assessment, noting the higher ABV; however, they will not be eligible for their style trophy, only for the trophy for Class 20 – Best Specialty Beer.

Should you need assistance in determining which Class your beer should be entered into, please contact the Competition Manager (see ‘Contacts’).

# Judging

## Judging process

Judging of the 2026 Australian International Beer Awards will take place at Melbourne Showgrounds, Ascot Vale, Victoria, Australia – Tuesday 5 through Friday 8 May. Judging is closed to exhibitors, trade and the public.

Entries will be allocated a tasting order number, separate from the catalogue (exhibit) number, to ensure the anonymity of the exhibit and to retain the integrity of the judging process. Additionally, exhibits will be judged 'blind'. Exhibits are judged according to Class (style) and are critically and quantitatively evaluated for their commercial excellence, quality attributes and trueness to type. Exhibits are not judged or ranked against each other but are assessed on their own merits.

Attribute scores for each exhibit will be awarded, checked, and entered by the judging panel.

Classes will be judged for bronze, silver and gold medals. The process for determining the trophy winner of each category requires an additional level of scrutiny. The gold medal entries from each category will be individually and independently reassessed and ranked using the borda count method – only gold medal-awarded exhibits are eligible for trophies. To illustrate the ranking, if there are four (4) gold medal Pilsner exhibits, those four exhibits will be reassessed and ranked from highest (best) to lowest with three (3) being the highest, two (2), one (1), and zero (0), with the highest scoring exhibit (in this example, the exhibit ranked three [3]) winning the Best Pilsner trophy. If there are five (5) gold medal Pilsner entries, the rank is from four (4) to zero (0), and so on.

Awards may be withheld or restricted in any Class where exhibits are considered unworthy or if insufficient entries are available. The Competition Manager shall have the power to reallocate, dismiss or disqualify as being ineligible for judging, any exhibit that, in their opinion, does not comply with the regulations in every respect, and such reallocation, dismissal or disqualification shall be accepted as final.

The above instructions do not in any way limit or restrict any of the powers, discretions, rights, and duties conferred upon the judges by the regulations or Melbourne Royal's powers under the regulations.

## 2026 Judging panel

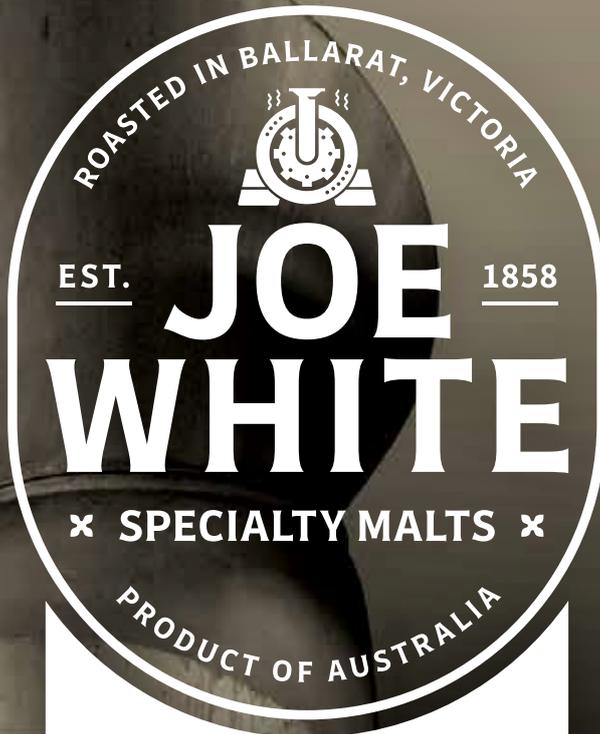
Each year the Australian International Beer Awards administrators select a panel of beer and cider industry experts to assemble in Melbourne to assess the entries in the world's largest annual beer and cider competition judging both draught and packaged beer and cider.

## Judging panels

A judging panel will typically consist of not less than three (3) Judges, including a Table Captain plus an Associate Judge.

Associate Judges participate in judging under the guidance of their Table Captain to aid their understanding of the judging process and to foster their professional development as judges.

The scores and notes of Associate Judges may not be included in the final score or feedback provided to exhibitors.



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# Scoring and *medals*

## Criteria: Packaged and Draught Beer and Cider

Exhibits entered into trophy Classes 1 to 22 will be scored out of twenty (20) points and will be assessed against the following criteria:

| Criteria                       | Attribute  |
|--------------------------------|--|
| Appearance<br>3 points         | Colour<br>Carbonation<br>Foam characteristics                                    |
| Aroma<br>5 points              | Positive characteristics<br>Aroma faults   |
| Flavour and Body<br>6 points   | General characteristics<br>Bitterness<br>Fermentation products<br>Flavour faults |
| Technical Quality<br>3 points  | Absence of major faults<br>Balance<br>Drinkability                               |
| Style<br>3 points              | Appropriate for Class  |
| <b>Maximum Total 20 Points</b> |  |

## Medals: Packaged and Draught Beer and Cider

Medals will be awarded to trophy Classes 1 to 22 as follows:

| Medal  | Point range | Description  |
|--------|-------------|--|
| Gold   | 17.0 +      | A Gold Medal Exhibit is an <b>outstanding</b> Exhibit that displays the correct balance of taste, aroma and appearance appropriate for the style, and outstanding technical merit.     |
| Silver | 15.5 – 16.9 | A Silver Medal Exhibit is an <b>excellent</b> 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 | A Bronze Medal Exhibit is a <b>quality</b> Exhibit that displays the correct balance of taste, aroma and appearance appropriate for the style, and the absence of major faults.        |

### Criteria: Design Award: Label/Surface Graphic, Outer Packaging

Exhibits entered into design Classes 99A & 99B will be scored out of 100 points and assessed against the following attributes:

| Criteria  | Attribute   |
|---|---|
| <b>Branding, Marketing and Information</b><br>50 points | <ul style="list-style-type: none"> <li>• Demonstrates shelf stand out and an integrated approach to display</li> <li>• Name or brand visibility</li> <li>• Company information</li> <li>• Other unique information</li> <li>• Language and message are appropriate for product type and intended audience</li> <li>• Successfully appeals to intended audience</li> <li>• Product ingredient listing</li> <li>• Regulatory information (for country of origin)</li> </ul>   |
| <b>Design</b><br>40 points                              | <ul style="list-style-type: none"> <li>• Demonstrates excellence in print and production quality</li> <li>• Reflects excellence in design</li> <li>• Design features contribute to purchase appeal</li> <li>• Design complements bottle design</li> <li>• Demonstrates an application of a 'new idea' (design, material or technique)</li> <li>• Demonstrates a creative use of existing ideas</li> <li>• An excellent example of an existing design/technique</li> <li>• Ease of carrying</li> <li>• Container Construction</li> </ul> |
| <b>Attention to Detail</b><br>10 points                 | <ul style="list-style-type: none"> <li>• Typography, spelling, punctuation, etc.</li> </ul>   |

### Criteria: Design Award: Tap Decal

Exhibits entered into 99C – Tap Decal Design will be scored out of 100 points and assessed against the following attributes:

| Criteria  | Attribute   |
|---|---|
| <b>Branding, Marketing and Information</b><br>50 points | <ul style="list-style-type: none"> <li>• Stands out and has an integrated approach to display</li> <li>• Name or brand visibility</li> <li>• Company information</li> <li>• Other unique information</li> <li>• Language and message are appropriate for product type and intended audience</li> <li>• Successfully appeals to intended audience</li> <li>• Product information for staff</li> </ul>                          |
| <b>Design</b><br>40 points                              | <ul style="list-style-type: none"> <li>• Demonstrates excellence in print and production quality</li> <li>• Reflects excellence in design</li> <li>• Design features contribute to purchase appeal</li> <li>• Demonstrates an application of a 'new idea' (design, material or technique)</li> <li>• Demonstrates a creative use of existing ideas</li> <li>• An excellent example of an existing design/technique</li> </ul> |
| <b>Attention to Detail</b><br>10 points                 | <ul style="list-style-type: none"> <li>• Typography, spelling, punctuation, etc.</li> </ul>   |

## Medals: Design Award

Medals will be awarded to design Classes 99A–99C as follows:

| Medal         | Point range | Description  |
|---------------|-------------|--|
| <b>Gold</b>   | 90 – 100    | A Gold Medal package or decal is an <b>outstanding</b> package or decal that is very well executed, relevant, original and inspiring.      |
| <b>Silver</b> | 82 – 89.9   | A Silver Medal package or decal is an <b>excellent</b> package or decal that is well executed, relevant, original and inspiring.           |
| <b>Bronze</b> | 74 – 81.9   | A Bronze Medal package or decal is a <b>very good</b> package or decal that is reasonably well executed, relevant, original and inspiring. |

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# Submissions

## Submitting your entry

Once payment has been received and your entries have been verified as correctly entered and accepted, you will receive, by email from [beer@melbourneroyal.com.au](mailto:beer@melbourneroyal.com.au), an exhibitor entry confirmation containing your labels in PDF format and instructions on how to submit your entries.

## Labelling of exhibits

In addition to bearing commercial labels, all exhibits must bear Australian International Beer Awards- issued labels. These competition labels will be included in the exhibitor entry confirmation email in PDF format (as an attachment) that will be sent once your entries have been validated and payment received in full.

The competition-issued labels show the:

- (a) Name and year of the competition;
- (b) Class number;
- (c) Australian International Beer Awards Barcode;
- (d) Catalogue (Exhibit) number;
- (e) Class name;
- (f) Exhibitor name;
- (g) Entry name; and the
- (h) Logistics Registration Number (LRN) – a three-digit code used by Chill Logistics (see next column).

Exhibitors are required to print the labels in the precise format they are sent, preserving size, font, etc., and securely attach them to each container (bottle, can, keg, etc.) submitted for entry.

## For Packaged Exhibits

Labels can either be printed on A4 paper, cut out and affixed with clear packing tape, or alternatively printed (using a Laser Printer) on Avery L7162 adhesive labels (99.1 x 34mm x 16). The competition label must not obscure or cover the commercial label and should either be run up the side of the bottle (can, etc.) between the front and back commercial labels, or affixed beneath or above the back label.

## For Draught Exhibits

The Australian International Beer Awards recommends laminating your labels and affixing them with cable (zip) ties to avoid labels being lost or damaged through condensation during refrigeration – water soluble ink should be avoided.

**Please note: Entries not bearing Australian International Beer Awards competition labels will not be judged.**

## Logistics Registration Number

All paid for and confirmed entries will be issued with a Logistics Registration Number (LRN) whether or not the exhibitor intends to use the freight forwarding services of the 2026 Awards logistics partner Chill Logistics to deliver their entries to the Awards. The LRN will be used by the Awards and Chill Logistics to track your entries during transit should you choose to engage their service.

At no time will the Exhibit number or the LRN be referred to during judging.

## Preparing deliveries

Outer cartons and kegs must be clearly labelled to ensure your delivery can be easily identified.

Exhibits submitted to Chill Logistics must display on the outer carton and kegs both the three-digit Logistics Registration Number (LRN) and the catalogue (exhibit) No. as shown on your Australian International Beer Awards entry confirmation and labels. Chill Logistics require all cartons and kegs to be submitted with two (2) waterproof and securely affixed labels per item that show this information.

## Delivery of exhibits

It is important to co-ordinate the dispatch of your beers to ensure their arrival during the period set out in the options for submitting your exhibits to the Awards section on the following page.

### U.S. Brewers Association Export Development Program members

Members of the US Brewers Association's Export Development Program are reminded to contact the Association for specific delivery instructions.

#### US Brewers Association

Steve Parr

Export Development Program Manager

E: [steve@brewersassociation.org](mailto:steve@brewersassociation.org)

T: +1 303 447 0816

### Brewers Guild of New Zealand members

Members of the Brewers Guild of New Zealand are encouraged to contact the Guild to receive instructions on consolidated shipment.

#### Brewers Guild of New Zealand

Louise Johns

Administration & Membership Coordinator

E: [louise@brewersguild.org.nz](mailto:louise@brewersguild.org.nz)

T: + 64 020 4185 2237

### Western Australian Brewers Association members

Members of the Western Australian Brewers Association (WABA) are encouraged to contact the association to receive instructions on consolidated shipment.

#### Western Australian Brewers Association

Lauren Fleay

T: 0430 344 606

E: [waba@wabeer.com.au](mailto:waba@wabeer.com.au)

The options for submitting your exhibits to the Australian International Beer Awards are outlined below for all other entrants.

## Options for submitting your exhibits to the Awards

### International exhibitors

All Exhibits must be sent IWCO Terms Delivered Duty Paid (DDP) – i.e., international exhibitors must pay all costs associated with transporting their beers. This includes paying for shipping costs, export and import duties, insurance and any other expenses incurred during shipping.

#### Option 1 – Scan Global Logistics

Scan Global Logistics offer a range of international door-to-door freight forwarding services from your country of origin to the Australian International Beer Awards venue in Melbourne.

Please visit the Scan Global Logistics website or in the international depot contacts on page 45 to find your country or city's depots including country specific contact.

Please contact your local depot for an indication of their service charges and freight forwarding deadlines as relates to your region. If your location region doesn't have a depot, please contact Drazen Basar at Scan Global Logistics in Melbourne to discuss these options on +61 (0)433 823 706 or by email:

[dbasa@scangl.com](mailto:dbasa@scangl.com)

#### Option 2 – Alternate carrier

You are welcome to arrange alternative delivery of your exhibits to the Awards venue in Melbourne.

All customs clearance charges remain the responsibility of the exhibitor and must be paid before you send your Australian International Beer Awards samples. The Australian International Beer Awards will not pay outstanding customs clearance fees.

All goods must be addressed to Australian International Beer Awards and include the phone number and email of the sender who can help with any customs queries that may arise.

#### *Delivery address for all international entries*

Gate 5, Langs Road, Melbourne Showgrounds  
Ascot Vale VIC 3032

#### Australia Reveal Dates

Friday 10 April – Friday 24 April  
9:00am to 4:30pm each day

### Scan Global Logistics international depot contacts

If the country you are shipping from is not listed below, please contact Drazen Basar for freight forwarding contact information for your region.

| Country                 | Main contact            | Email address  | Telephone number      |
|-------------------------|-------------------------|--|-----------------------|
| Austria – Vienna        | Pavel Baxa              | <a href="mailto:pbax@scangl.com">pbax@scangl.com</a>             | +420 2 12340033       |
| Cambodia – Phonm Penh   | Ms. Sophea Srun         | <a href="mailto:sosru@scangl.com">sosru@scangl.com</a>           | +855 23217426         |
| China – Shanghai        | Ms. Tess Qin            | <a href="mailto:teqin@scangl.com">teqin@scangl.com</a>           | +8621 55570118        |
| China – Beijing         | Jackie Li               | <a href="mailto:jacli@scangl.com">jacli@scangl.com</a>           | +86 10 8453 7266      |
| China – Guangzhou       | Celine mo               | <a href="mailto:celmo@scangl.com">celmo@scangl.com</a>           | +86 3839 1802 Ext 812 |
| Czech Republic – Prague | Pavel Baxa              | <a href="mailto:pbax@scangl.com">pbax@scangl.com</a>             | +420 2 1234 0033      |
| Germany – Frankfurt     | Sebastian Lukas         | <a href="mailto:seluk@scangl.com">seluk@scangl.com</a>           | +49 6105 70380 10     |
| Hong Kong – Hong Kong   | Bruce lam               | <a href="mailto:brlam@scangl.com">brlam@scangl.com</a>           | +852 9196 0230        |
| Italy – Milan           | Paolo Piretti           | <a href="mailto:papir@scangl.com">papir@scangl.com</a>           | +39 051 6652742       |
| Japan – Tokyo           | Takaya Masuda           | <a href="mailto:tmasu@scangl.com">tmasu@scangl.com</a>           | +81 80 4736 9479      |
| Japan – Osaka           | Takaya Masuda           | <a href="mailto:tmasu@scangl.com">tmasu@scangl.com</a>           | +81 80 4736 9479      |
| South Korea – Seoul     | Pricing Desk            | <a href="mailto:pricing.kr@scangl.com">pricing.kr@scangl.com</a> | +82 2 3661 5378       |
| Netherlands – Amsterdam | Niels Huizinga          | <a href="mailto:nhui@scangl.com">nhui@scangl.com</a>             | +31 6 2185 9877       |
| New Zealand – Auckland  | Cameron Hill            | <a href="mailto:cahil@scangl.com">cahil@scangl.com</a>           | +64 21 61 6535        |
| Singapore – Singapore   | Louis Chua              | <a href="mailto:lchua@scangl.com">lchua@scangl.com</a>           | +65 8870 0087         |
| Spain – Barcelona       | Mariana Gonzalez        | <a href="mailto:marig@scangl.com">marig@scangl.com</a>           | +34 93 737 9553       |
| Taiwan – Taipei         | Ms. Judy Chen           | <a href="mailto:juch@scangl.com">juch@scangl.com</a>             | +886 9721 49257       |
| Thailand – Bangkok      | Jinjuta Chaimongkol     | <a href="mailto:jinj@scangl.com">jinjc@scangl.com</a>            | +66 81 900 0116       |
| UK – London             | Artjom Valge            | <a href="mailto:avalg@scangl.com">avalg@scangl.com</a>           | +44 0 1753 688675     |
| USA – Boston            | Bernard Navarro         | <a href="mailto:Bnava@scangl.com">Bnava@scangl.com</a>           | +1 908 686 1110       |
| USA – Chicago           | Alexa Garcia            | <a href="mailto:agarc@scangl.com">agarc@scangl.com</a>           | +1 224 369 4078       |
| USA – Dallas            | Lorenzo Puno            | <a href="mailto:LPuno@scangl.com">LPuno@scangl.com</a>           | +1 817 865 1905       |
| USA – Los Angeles       | Krizia Pacheco          | <a href="mailto:KPach@scangl.com">KPach@scangl.com</a>           | +1 310 637 5447       |
| USA – New York          | Bernard Navarro         | <a href="mailto:Bnava@scangl.com">Bnava@scangl.com</a>           | +1 908 686 1110       |
| USA – Miami             | Liasndra Alvarez        | <a href="mailto:LAlva@scangl.com">LAlva@scangl.com</a>           | +1 786 331 8503       |
| Vietnam – Ho Chi Minh   | Huyen Ton nu Quynh Giao | <a href="mailto:giao@scangl.com">giao@scangl.com</a>             | +84 918 000 424       |

**Australian Exhibitors – Interstate****Option 1 – Chill Logistics  
(Consolidated Shipment)**

The Awards have engaged cold-chain logistics provider, Chill, to provide entrants with a stress-free cold-chain consolidated shipping arrangement from interstate depot locations to the Awards in Melbourne, and reverse keg logistics. Further delivery instructions, including an incoming stock form and delivery labels, will be sent to entrants in their entry confirmation documentation.

**Chill Logistics depot receival dates**

Monday 13 April – Wednesday 15 April  
9:00am to 2:00pm each day

**Further information**

For any enquiries related to the consolidated shipment, contact Ryan Clarke at Chill Logistics:

T: +61 3733 0888 or 1300 We Chill

E: [aiba@chill.com.au](mailto:aiba@chill.com.au)

W: [www.chill.com.au](http://www.chill.com.au)

**Chill Logistics pricing**

| Interstate collection point  |   | Cost per item (exc. GST)  |         |            |   |
|------------------------------|---|---------------------------|---------|------------|---|
| State                        | Chill depot   | Minimum charge            | 50L keg | 10–30L keg | Bottle/can entry – up to 24 bottles or 1 case |
| South Australia              | c/- Fridge IT<br>64a Ninth Ave<br>Woodville North 5012 SA   | \$90.70                   | \$21.30 | \$12.80    | \$9.60  |
| New South Wales              | 2/128 Old Pittwater Rd<br>Brookvale 2100 NSW  | \$85.20                   | \$21.30 | \$12.80    | \$9.00  |
| Queensland                   | 24 Octal Street<br>Yatala 4207 QLD  | \$106.50                  | \$32.00 | \$19.20    | \$14.38                                       |
| Western Australia            | 5 Chifley Brace<br>Jandakot 6164 WA   | Contact Chill for a quote |         |            |   |
| Tasmania                     | c/- SRT Logistics<br>37 Crooked Billet Drive<br>Brighton 7030 TAS   | \$213.00                  | \$46.70 | \$28.00    | \$21.00                                       |
| Local pickup                 | Pick Up Zone 1–3 (up to 75km from the CBD of interstate depot locations) on Mon 13 – Wed 15 April                   | \$90 (flat fee)           |         |            |   |
| Australian Capital Territory | Brewers will need to organise their own delivery to the NSW depot or organise local pick up for \$115 through Chill |                           |         |            |   |

- Total cost is either the minimum charge OR the quantity of units x the unit price – whichever is greater. Where the cost per items does not exceed the minimum charge, the client will be invoiced the minimum charge amount
- All costs provided on a per entrant basis.
- Combining of brewer's consignments for pickup and delivery from a common location is allowed, but each brewer will be billed independently.
- Reverse keg logistics available for same price.
- All rates exclude GST but include Fuel Service Levy
- Chill can provide assistance with post event keg return. Please complete details on Incoming Stock Notice. Same reverse logistic rates apply. All transport will be done refrigerated 0–4°C
- Incoming forms submitted after the agreed close date will attract a late fee of \$40.00 per entrant – this is non-negotiable.
- Late entries not guaranteed to be accepted and are at the discretion of Chill.

### **Option 2 –Australian Exhibitors**

Entrants may deliver their exhibits directly to Melbourne Showgrounds between Friday 17 April and Tuesday 28 April 2026, 9am to 4:30pm each day.

Instructions on direct delivery to Melbourne Showgrounds will be included in the entry confirmation.

### **Important Note**

Melbourne Royal (the Australian International Beer Awards) will not be responsible for any costs relating to excises or duties, or any costs associated with the return of kegs, or for lost or misplaced kegs that were not clearly labelled upon receiving.

Exhibitors will be advised prior to the commencement of judging if exhibits have not been received.

Please clearly label the outside of your samples to ensure your delivery can be easily identified.

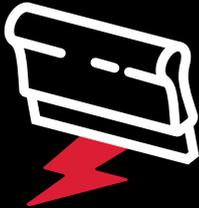
Under no circumstances will the event organisers or any of their officers or employees or partners be responsible for the late, missed or non-delivery of any exhibit(s). Special consideration might be given to delivery of exhibits delayed by, for instance, customs clearance where all reasonable steps have been taken by the exhibitor to meet Australian Customs requirements.

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# Results

The results of the 2026 Australian International Beer Awards will be announced at the Trophy Presentation Dinner on Thursday 14 May and will, after this event, be made available online via the Melbourne Royal website, [www.melbourneroyal.com.au/beer](http://www.melbourneroyal.com.au/beer), and the Melbourne Royal mobile site, [m.melbourneroyal.com.au](http://m.melbourneroyal.com.au). Trophy winners will be announced live via the Melbourne Royal Instagram account, @Melbourne Royal.

Results will be emailed to exhibitors from [beer@melbourneroyal.com.au](mailto:beer@melbourneroyal.com.au) following the Trophy Presentation. Where medals have been awarded, exhibitor results emails will include links to downloadable digital medal artwork as well as a link to a Marketing & PR Tool Kit.

As part of Melbourne Royal's ESG strategy, physical results notifications and medal certificates will no longer be printed and posted to exhibitors. Should you wish to print a copy of the medal certificate, please refer to the digital artwork provided in your results notification email.

# Connect with us

Stay up to date with the latest developments and engage with Melbourne Royal and the Australian International Beer Awards on Instagram, Facebook and LinkedIn:

- Instagram @Melbourne.Royal
- Facebook @Melbourne.Royal
- LinkedIn @Melbourne Royal®

# Contacts

## Competition

For all general and competition enquiries relating to the 2026 Australian International Beer Awards please contact:

Oskar Long  
Competition Manager  
Australian International Beer Awards  
T +61 (0)3 9281 7436  
E [beer@melbourneroyal.com.au](mailto:beer@melbourneroyal.com.au)

## Media

For all media enquiries relating to the 2026 Australian International Beer Awards please contact:

Communications Manager, Melbourne Royal  
T +61 (0)3 9281 7444  
E [communications@melbourneroyal.com.au](mailto:communications@melbourneroyal.com.au)

## Trophy presentation

For all enquiries relating to the 2026 Australian International Beer Awards Trophy Presentation please contact:

Events Team, Melbourne Royal  
T +61 (0)3 9281 7444  
E [events@melbourneroyal.com.au](mailto:events@melbourneroyal.com.au)

## Sponsorship Team

For all enquiries relating to sponsorship please contact [partnerships@melbourneroyal.com.au](mailto:partnerships@melbourneroyal.com.au)



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# Special Regulations and Condition of Entry

## 2026 Australian International Beer Awards

### 1. DEFINITIONS AND INTERPRETATION

#### 1.1 Definitions

The following definitions apply unless the context require otherwise:

**Advisory Group** means those persons appointed by the Event Organiser to provide industry guidance on the Event.

**Agent** means authorised representative of an Exhibitor i.e., importer/distributor. An agent cannot be named on any awards or certificates.

**Associate Judge** means a person appointed by the Event Organiser as a trainee Judge.

**Award** means a prize awarded by the Judges to an Exhibit in a class.

**Bottling Run** means bottled as part of a commercial batch by machine or by hand.

**Brewer** means person licensed or registered to brew in their country of origin.

**Brewery** means brewing plant where the product is brewed.

**Brewhouse** has the same meaning as Brewery (above). Entries brewed under contract at other breweries by an exhibitor means a brewery contracted to brew an Exhibit on behalf of an Exhibitor. The Brewery is not the Exhibitor who has entered the Exhibit. An Exhibit must be brewed by, licenced to, and entered by a brewery for that brewery to be awarded a Best- in-Class trophy attributed to the Exhibit.

**Cidery** means the plant where the cider is roduced.

**Contract Brewing Company** has the same meaning as Contract Brewer.

**Contract Brewed Exhibit** means an Exhibit brewed by a Contract Brewery on behalf of an Exhibitor. A Contract Brewed Exhibit is ineligible for consideration towards a champion Brewery trophy as the Exhibitor who entered the Exhibit is not a Brewery. It is however eligible for a category trophy.

**Chief Steward** means the person appointed by the Event Organiser to oversee the Stewards and dispensing of Exhibits.

**Closing Date** means the date and time set out in this entry booklet after which entries for the Event may not be accepted by the Event Organiser.

**Commercially Available** means packaged as part of a bottling, can, or keg run and displays the commercial label that complies with current government regulations (as legally required in the country of origin of the Exhibit entered). Draught product available on tap as entered. Both packaged and draught entries are to be commercially available for sale at the time of judging (Tuesday 5 May.)

**Entry Form** means an entry form (or online equivalent) supplied by Melbourne Royal for an Event.

**Event** means the 2026 Australian International Beer Awards (AIBA). Event also includes the period of bump-in and bump-out for the Event and the period of the Event competition.

**Event Organiser** means The Royal Agricultural Society of Victoria Limited trading as Melbourne Royal (ACN 006 728 785)

**Exhibit** means the item entered into the Event by an Exhibitor.

**Exhibitor** means a commercial Brewery, Brewer or Agent authorised, licensed or registered in their country of origin, who has entered one or more commercially available exhibits in the Event.

**Independent Brewer** means:

A brewery may be a member of the IBA if they meet the following definition of Independent Brewer and are not a Member of a Competing Association, such as the Brewers Association.

*An Independent Brewer is an entity that brews, or commissions the brewing of, beer in Australia and:*

- (a) *is more than 51% owned and controlled by persons who are Australian citizens or Australian residents;*
- (b) *does not have 20% or more ownership/controlling or other interest from a Dominant Retailer or another alcoholic drinks business who would not itself be assessed as an 'Independent Brewery' in accordance with this definition; and*
- (c) *does not derive more than 51% of its revenue from gaming.*

**Judge** means a person appointed by the Event Organiser to judge the Event.

**Judging Panel** means a panel consisting of a minimum of three (3) Judges and one (1) associate Judge.

**Large Brewery** annual production greater than 25,000 hL (hectolitre)

**Medium Brewery** annual production from 5,001 hL to 25,000 hL (hectolitre)

**Nomad Brewer** means an Australian resident Brewer who has developed and owns the recipe to an Australian-made Exhibit and oversaw the brewing of the Exhibit but does not own the Brewery or Brewhouse where the Exhibit was brewed. A Nomad Brewed Exhibit is ineligible for consideration towards a champion Brewery trophy as the Exhibitor who entered the Exhibit is not a Brewery. It is however eligible for a Category trophy. The Nomad Brewer award is open only to Australian residents for beer brewed in Australia.

**Premises** means the Melbourne Showgrounds, Epsom Road, Ascot Vale, Victoria, Australia

**Product** means a sample of a commercially available beer or cider.

**Regulations** means the Event Organiser's regulations and conditions of entry for the Australian International Beer Awards competition, including without limitation the relevant Entry Form, all provisions set out in the Entry Booklet, the description of sections and classes of entry, and description of awards.

**Small Brewery** annual production up to and including 5,000 hL (hectolitre)

**Steward** means a person occupying or acting in the position of steward.

## 1.2 Interpretation

Headings are for convenience only and do not affect interpretation. The following rules apply unless the context requires otherwise:

- a. The singular includes the plural and conversely;
- b. A gender includes all genders;
- c. If a word or phrase is defined, its other grammatical forms have a corresponding meaning;
- d. A reference to a person, corporation, trust, partnership, unincorporated body or other entity includes any of them;
- e. A reference to a regulation, rule or condition of entry is to the regulation, rule or condition of entry as amended, varied, supplemented, novated or replaced, except to the extent prohibited by these regulations;

- f. A reference to a right or obligation of any two or more persons confers that right, or imposes that obligation, as the case may be, jointly and severally.

## 2. ENTRIES

### 2.1 Entry Guidelines

- a. Entries must be made on the official Entry Form attached to the Entry Booklet, or by using the on-line entry facility, and must be submitted by the Closing Date and be accompanied by the applicable entry fee per entry according to the brewery or cidery size.
- b. Exhibitors must state:
  - i. The class (including class number) to be entered;
  - ii. Brand or trade name;
  - iii. From which brewery their entry originated;
  - iv. Style of beer or cider; include additional information if necessary;
  - v. Annual production volume of brewery (hl amount);
  - vi. Exhibitor licence number;
  - vii. Number of containers per entry;
  - viii. Container size entered;
  - ix. Alcohol by Volume (ABV%) content;
  - x. Bitterness units (IBU);
  - xi. If the exhibit is export ready (Australian entries).
- c. Each Exhibitor must sign the entry declaration section certifying that each Exhibit entered is representative of a commercially available brew.
- d. Entries containing any language, text, logo, image, design, or representation in either the brand name or packaging that is offensive, obscene, indecent, or likely to offend or be misconstrued may be refused or disqualified, or subject to publication and presentation restrictions, at the Event Organiser's absolute discretion.

**2.2 Limit of Entries**

- a. A beer or cider can only be entered once into the Event, though may be submitted in both draught and packaged formats.
- b. There is no limit to the number of Exhibits an Exhibitor can enter provided each Exhibit is a different product.
- c. A beer or cider which is brewed at different locations by the same exhibitor must be entered under the brewery name and location, then the beer or cider can be entered in the same section, class and sub-class provided the location of the brewery is stated (e.g., Bill's Brewery, Victoria and Bill's Brewery, Western Australia).
- d. A beer or cider can be entered in both the Packaged and Draught formats in any one section provided each Exhibit is entered in the same class.

**2.3 Warranty**

The Exhibitor represents and warrants to the Event Organiser that the information set out on the Entry Form is complete, accurate and not misleading in any way.

**2.4 Entries subject to rules and regulations**

Upon submission of an Entry Form in accordance with Regulation 2.1, the Exhibitor agrees to be bound by the rules and regulations set out in the entry booklet.

**2.5 Alteration and Inspection of Entry Forms**

An Entry Form may not be altered or inspected after the closing Date.

**2.6 Entry Fee**

- a. The Entry Fee becomes the property of the Event Organiser on receipt and, without limitation, the fee paid in respect of Exhibits withdrawn or which do not satisfy the conditions of eligibility will not be refunded.
- b. Full payment for Exhibitor's entries must be received by the commencement of judging to be included in the judging program. No refunds will be provided for entry fees received once judging has commenced.
- c. If the Event and/or the award program is cancelled due to government imposed health regulations or restrictions due to a pandemic, the Event Organiser will provide a full refund on entry fees. The Event Organiser will not be liable for any other costs or loss incurred as a result of the cancellation such as costs associated with the delivery, collection and return shipping of any Exhibitor product entered into the Event.

**2.7 Brand Name and Packaging**

Entries containing any language, text, logo, image, design or representation in either the brand name or packaging that is offensive, obscene, indecent or likely to offend or be misconstrued may be refused or disqualified, or subject to publication and presentation restrictions, at the Event Organisers absolute discretion.

**3 EXHIBITS****3.1 Inspection of Exhibits**

- a. The Event Organiser may nominate a person or persons to inspect and/or analyse any Exhibit to verify that it meets the relevant conditions for the class in which it was exhibited, and that the product held by the Exhibitor represents the Exhibit provided for judging. The Exhibitor must permit the nominated person or persons to take samples of the product if so requested. Any inspection and/or analysis is to be conducted within four (4) weeks of the announcement of the awards. The nominated person or persons appointed to carry out the inspection and/or analysis must make a written report to the Event Organiser. Should the inspection and/or analysis prove that the Exhibit for that class is incorrect all awards for that Exhibit shall be forfeited.

**3.2 Access to Exhibits**

Except for the Chief Stewards or their nominee/s, no person will be permitted access to the Exhibits until after the judging is completed.

**3.3 Compliance of Exhibits**

An Exhibitor may only enter Exhibits which:

- a. Comply in all respects with the criteria established by the regulations for entry in the relevant class;
- b. Are the bona fide property of the Exhibitor; and
- c. Represent the product listed on the Entry Form.

### 3.4 Labelling of Exhibits

- a. All Exhibits must bear Australian International Beer Awards labels (Exhibitors will be notified directly regarding class and Exhibit numbers after entries have been processed) which show the:
  - i. Year of the competition;
  - ii. Class number;
  - iii. Sub-class if applicable;
  - iv. Exhibit number;
  - v. Class name; and the
  - vi. Logistics registration number (LRN).
- b. Exhibits can be exhibited in branded containers either in cans, PET containers, sealed or corked bottles, cask or keg, but must bear the official Australian International Beer Awards labels; clearly displaying the information listed above, and must meet all legal labelling requirements in their country of origin.

### 3.5 Exhibits become the property of Event Organiser

Unless otherwise stated, all Exhibits become the property of the Event Organiser and may be used for promotional purposes. Exhibit stock remaining after the Australian International Beer Awards judging has been completed will remain the property of the Event Organiser.

## 4 EXHIBIT QUANTITIES

### 4.1 Packaged Beer

Each Packaged Exhibit requirements must be sent in branded containers either in cans, PET containers, sealed or corked bottles and in the quantities below:

- 499ml or less = 16
  - 500ml = 12
  - 750ml or greater = 8
- \*ml = Australian metric millilitre

### 4.2 Draught Beer

Each Draught Exhibit shall consist of not less than ten (10) litres and be in a commercially appropriate container (coupler type A or Type D), PET container, cask or keg. Product may be conditioned in container.

### 4.3 Design Award Classes

- a. Each Exhibit in Design award class 99A and 99C shall consist of two (2) sample units. Exhibits in Design award class 99B shall consist of one (1) sample unit.
- b. It is the Exhibitor's responsibility to forward their Exhibits by a transport system that suits their product. Upon receipt, the Event Organiser shall take due care to ensure no Exhibit has its quality affected whilst at the Premises.

## 5 RETURN OF EMPTY CONTAINERS

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. All costs associated with the return of the containers, casks or kegs are the responsibility of the Exhibitor. It is recommended that the pick-up of kegs is booked when arranging delivery.

## 6 SECTIONS

### 6.1 Large Brewery or Cidery Section

This section is open to all commercial breweries, brewers or agents authorised, licensed or registered in their country of origin, with an annual production volume greater than 25,000hl. The Exhibit must be commercially available, i.e., is on sale at one or more licensed outlets. Exhibits must be commercially available as entered, including final commercial labels that meet all legal labelling requirements in their country of origin.

### 6.2 Medium Brewery or Cidery Section

This section is open to all commercial breweries, brewers or agents authorised, licensed or registered in their country of origin, with an annual production volume from 5001hl up to and including 25,000hl. The Exhibit must be commercially available, i.e., is on sale at one or more licensed outlets. Exhibits must be commercially available as entered, including final commercial labels that meet all legal labelling requirements in their country of origin.

### 6.3 Small Brewery or Cidery Section

This section is open to all commercial breweries, brewers or agents authorised, licensed or registered in their country of origin, with an annual production volume up to and including 5,000hl. The Exhibit must be commercially available, i.e., is on sale at one or more licensed outlets. Exhibits must be commercially available as entered, including final commercial labels that meet all legal labelling requirements in their country of origin.

### 6.4 Satisfactory proof of annual production volume

Exhibitors may be required to produce an annual excise statement from their national taxation office from the last year prior to entry into this Event, as proof of annual production volume. In case the primary language of the country of origin is not English, the Exhibitor is required to provide a formal English translation. The annual excise statement (incl. translations) should be forwarded to the Australian International Beer Awards Event Manager at [beer@melbourneroyal.com.au](mailto:beer@melbourneroyal.com.au) if requested. All excise statements submitted will be treated confidentially and destroyed directly following the announcement of the awards.

### 6.5 Design Award Section

This section is open to all commercial breweries, brewers or agents authorised, licensed or registered in their country of origin. The Exhibit must be commercially available, i.e., is on sale at one or more licensed outlets. Exhibits must be commercially available as entered, including final commercial labels that meet all legal labelling requirements in their country of origin.

## 7 COMPLIANCE WITH AUSTRALIAN FOOD STANDARDS

- a. For the purpose of this competition, 'beer', or the terms 'ale', 'lager', 'pilsner', 'porter' and 'stout' being synonymous with the term beer, shall comply with the current ANZ Food Standards Code\* Standard 2.7.2, namely that "beer means the product characterised by the presence of hops or preparations of hops, prepared by the yeast fermentation of an aqueous extract of malted or unmalted cereals, or both.
- b. More information on the food standards code can be found at: [www.foodstandards.gov.au/code](http://www.foodstandards.gov.au/code)

## 8 AUSTRALIAN CUSTOMS CLEARANCE

It is each Exhibitor's responsibility to obtain Australian customs clearance of their Exhibit(s) into Australia, including payment of all costs.

## 9 CONDUCT OF EXHIBITORS

### 9.1 Unacceptable Behaviour or Conduct

- a. The Event Organiser is committed to providing a fair and equitable Premises and Event for all participants, free from all forms of harassment, bullying and violence. The following behaviour or conduct will not be tolerated and may result in the Exhibitor/ persons being removed from the competition Premises and/or disqualified from the competition and formal procedures initiated:
  - i. Aggressive or abusive behaviour or language;
  - ii. Violence or unwanted physical contact;
  - iii. Bullying;
  - iv. Harassment;
  - v. Sexual harassment;
  - vi. Unlawful discrimination;
  - vii. Victimization;
  - viii. Defamation;
  - ix. Any other form of unacceptable behaviour as deemed by the Event Organiser.
- b. Persons breaching unacceptable standards of behaviour may be banned from entering future Events and/or the Premises.

### 9.2 Compliance with Rules and Regulations

- a. Where an Exhibit and/or Exhibitor and/ or Agent fail to comply with any of the Rules and Regulations, the Event Organiser may impose one or more of the following penalties on the Exhibit or Exhibitor or both of them:
  - i. Disqualification;
  - ii. Suspension;
  - iii. A fine;
  - iv. Order the Exhibit or the Exhibitor, or any Agents be removed from the Premises; or
  - v. Any other penalty as deemed appropriate by the Event Organiser.
- b. Without limiting the above, the Event Organiser may forfeit an award, and upon forfeiture, the Exhibitor must immediately return any evidence of that award to the Event Organiser upon receiving notification of the forfeiture.

**9.3 Compliance with Directions**

The Exhibitor must fully comply with the directions and requests of the Event Organiser. Without limitation, directions and requests of the Event Organiser may apply to the entry of the Exhibit, the Exhibitor, the conditions of the Event, the conduct of the Exhibitor, the conduct of the Event, the decision of the Judge, or the award of prizes.

**9.4 Statements**

The Exhibitor must not make a statement regarding an Exhibit which in the opinion of the Event Organiser is fraudulent, false, erroneous, misleading or deceptive or likely to mislead or deceive.

**9.5 Tampering**

An Exhibit must not be or have been tampered with or otherwise improperly dealt with.

**9.6 General Conditions of Entry**

All Exhibitors and/or persons entering the Premises are required to adhere to the Conditions of Entry whilst on site which can be found at: [www.melbourneshowgrounds.com/terms-and-privacy/conditions-of-entry](http://www.melbourneshowgrounds.com/terms-and-privacy/conditions-of-entry)

**9.7 Smoking**

The Premises is a completely smoke-free zone. Exhibitors/persons wanting to smoke must exit the Premises to do so.

**10 POWERS OF THE EVENT ORGANISER IN RESPECT OF CONTROL OF THE EVENT****10.1 Power to refuse to accept an Entry Form, Exhibit or Exhibitor**

The Event Organiser may, in its absolute discretion and without providing a reason, refuse to accept an Entry Form, an Exhibit and/or an Exhibitor.

**10.2 Power to Cancel or Alter**

- a. The Event Organiser may, without assigning a reason:
  - i. Alter the closing Date for the Event;
  - ii. Remove any Exhibit from the Premises or cause any Exhibit to be removed from the Premises;
  - iii. Amend an Exhibit to, without limitation, substitute an alternate class or sub-class for the class or sub-class in which the Exhibit was entered;
  - iv. Alter the conditions of the Event, including but not exclusive to the judging conditions and process followed;
  - v. Rule that an Exhibit or Exhibitor may not compete or is ineligible to compete;

- vi. Alter the date, time or place on or at which the event is scheduled to take place;
- vii. Alter the Judge scheduled to judge the event; or
- viii. Cancel the Event.

- b. The rights set out above apply notwithstanding:
  - i. The Event Organiser's acceptance of an entry;
  - ii. Inclusion of an entry in the event catalogue;
  - iii. The issue of an exhibit ticket; or
  - iv. The issue of any other document.

**11 JUDGING****11.1 Interference by Exhibitor**

An Exhibitor, their invitees or agents, must not consult, influence or interfere with a Judge or attempt to consult, influence or interfere with a Judge or do any other thing which may interfere with the Judge's freedom of choice or judgement.

**11.2 Disqualification of Exhibit or Exhibitor**

- a. The Chief Steward, in consultation with the Event Organiser, will have the power to disqualify or dismiss, as being ineligible for judging, any Exhibit which, in their opinion, does not comply with the regulations in every respect, and such disqualification will be final.
- b. The Chief Steward, in consultation with the Event Organiser, will have the power to disqualify or dismiss any Exhibitor, which in their opinion, has not complied with the regulations, and such disqualification/dismissal will be final.
- c. Exhibitors who are disqualified or who have an Exhibit disqualified will be required to cover the costs associated with the disqualification of the Exhibit and/or the Exhibitor. These costs will also include, but are not exclusive to, the correction of, and the republication of marketing material relating to the Australian International Beer Awards as a result of the disqualification.

**11.3 Forfeiture of Award if Disqualified**

- a. Where an Exhibit or an Exhibitor is disqualified and their prize is forfeited, the Event Organiser may (but is not obliged to) promote the Exhibit next in order to that prize, whether the Exhibit was awarded a prize or a reserve number.

- b. Exhibits next in order, whether awarded a prize or reserve number, may also be promoted to the prize next in order.

## 12 EVENT ORGANISER AND JUDGES DECISIONS FINAL

- a. All decisions of the Event Organiser and the Judges as to the application of the regulations, or any decisions made under the regulations, will be final and binding on all Exhibitors.
- b. The Event Organiser may in its absolute discretion elect to review and alter any decision made by them or the Judges under the regulations at any time. This includes, without limitation, the conferring of awards or decisions of the Judges. The Event Organiser may in its absolute discretion take all such actions or steps it considers appropriate in respect of the regulations including, without limitation, revoking awards and suspending or prohibiting persons from future entry in the Event.

## 13 PROTESTS

### 13.1 Restricted to Class

Protests may only be made by Exhibitors with Exhibits in the class to which a protest relates, and only if the results of that class directly impact on their own entry.

### 13.2 Process

- a. Any protest must be made in writing strictly within seven (7) days of the announcement of the awards.
- b. Such protest must set out the grounds of the protest and be addressed to the Event Organiser, Australian International Beer Awards and either:
  - i. Mailed to or lodged with The Royal Agricultural Society of Victoria Limited trading as Melbourne Royal, Melbourne Showgrounds, Epsom Road, Ascot Vale, Victoria, Australia 3032, addressed to the Event Manager; or
  - ii. Sent via email to: [beer@melbourneroyal.com.au](mailto:beer@melbourneroyal.com.au)
- c. Such protest must be accompanied with a fee of AUD\$200.00 (incl. GST) which may be forfeited to the Event Organiser if in the opinion of the Event Organiser the protest is unfounded, frivolous or vexatious.

- d. The Event Organiser will determine in its absolute discretion the process to be adopted in considering any protest and any sanction or other result of any successful protest.
- e. No reasons for the decision shall be required.

## 14. AWARDS

- a. Gold, Silver and Bronze digital certificates will be issued to those award winners attaining the requisite points.
- b. Classes will be judged to “Bronze”, “Silver” and “Gold” medal. Gold scoring Exhibits may be re- judged to award the class trophies.
- c. Championship trophies and certificates will be awarded to the Exhibitor named and product specified on the Entry Form.
- d. The Event Organiser reserves the right to join similar classes together, in order to award trophies, if the number of Exhibits in these classes are below ten (10).
- e. The champion Australian Beer of the Event will be determined through a taste-off consisting of the trophy winning Australian Exhibits in each of the 21 class trophy sections. The Exhibit with the highest combined score when the scores of the champion Australian Beer of show judging panel are tallied will be awarded the trophy.
- f. The Champion International Beer of the Event will be determined through a taste-off consisting of the trophy winning international exhibits in each of the 21 class trophy sections. The Exhibit with the highest combined score when the scores of the Champion International Beer of show judging panel are tallied will be awarded the trophy.
- g. The Champion Australian Independent Beer of the Event will be determined through a taste-off consisting of the trophy winning Australian Independent exhibits in each of the 21 class trophy sections. The Exhibit with the highest combined score when the scores of the Champion Australian Independent Beer of show judging panel are tallied will be awarded the trophy.
- h. The Australian Nomad Brewer Award will be awarded to the Nomad Brewer or Brewing company with the highest average scoring top two (2) Exhibits. An Exhibitor must be awarded a Gold Medal to be eligible for the Nomad Brewer trophy. Should two or more Exhibitors be tied for the award, the trophy will be awarded to the Nomad Brewer or Brewing company who scored the single highest scoring entry.

- i. If in the event of no Gold Medal being awarded to a class, at the discretion of the Head Steward and the Event Organiser, a selection of top Silver Medal Exhibits from the class may be retasted blind to again determine their scores. If after this tasting no Gold Medal has been awarded, no trophy will be awarded to the class.

## 15. ADVERTISING AND OWNERSHIP OF AWARDS

### 15.1 Licence to use Trademark

- a. Exhibitors awarded a certificate or championship trophy must apply in writing to the Event Organiser for permission to use the Australian International Beer Awards graphic trademark. Permission and its terms are to be at the absolute discretion of the Event Organiser.

### 15.2 Exhibitor Advertising

- a. No Exhibitor shall advertise or allow to be advertised by any means whatsoever, whether by broadcasting, pictorially, or in writing, the fact that any Exhibit has won any award unless such advertisement shows clearly:
  - ii. The year of award;
  - iii. Description of class;
  - iv. Type of beer (including whether draught or packaged format);
  - v. The name under which the Exhibit was entered; and

In the case of on-bottle advertising, the Exhibits must carry the same name and relevant information, e.g., alcohol content, under which the Exhibit was entered.

- b. Medal Style Guidelines are available upon request from the Event Organiser and must be adhered to.

### 15.3 Ownership of Awards

- a. In entering the Event, the Exhibitor acknowledges that all awards are owned by the Event Organiser and that the Exhibitor may not promote the winning of any award or any association with an award or the Event, otherwise than in accordance with the regulations, or if prohibited by the Event Organiser.
- b. The Event Organiser may take any action they consider necessary in respect of any advertising they consider does not comply with the regulations, including without limitation, revoking any award conferred upon an Exhibit.

## 16. AGENTS

Any person purporting to act as an Agent of an Exhibitor is deemed to have given the Event Organiser a warranty of their authority, and the Event Organiser is not required to make any enquiry as to that authority.

## 17. CONSENT OF IMAGES

The Exhibitor agrees to the Event Organiser publishing or reproducing information and images associated with them and/or with their Exhibits at any time, in any medium, for any purpose, without notification, acknowledgement or compensation. Copyright in the images will be wholly owned by the Event Organiser.

## 18. SURVEILLANCE

The Event Organiser operates surveillance cameras which are located in and around the facilities requiring security monitoring for the safety and security of individuals and property. Please note that security camera monitoring is continuous and ongoing and it is deemed that a person, by entering the Premises, consent to this photographing, filming or taping. The Event Organiser strictly complies with the Surveillance Devices Act 1999.

## 19. INFORMATION HANDLING

The Event Organiser is committed to protecting the privacy of all persons by ensuring that any personal information collected is handled in compliance with National Privacy Principles of The Privacy Act 1988 (Cth) and other applicable laws.

Please refer to the Privacy Policy available at: [www.melbourneroyal.com.au/privacy](http://www.melbourneroyal.com.au/privacy)

### 19.1 Collection of Personal Information

- a. Without limiting Melbourne Royal's privacy policy, Melbourne Royal may collect, hold and use personal information about Exhibitor, their family members, invitees or Agents.

- b. The types of information that may be collected include names and contact details, credit card details, qualification, results of the Exhibitor's entry into the Event and any reprimand, fine, disqualification, withdrawal of an award or penalty imposed on the Exhibitor in connection with the entry of the Exhibit in the Event. Information may also be collected from other Bodies relating to the Exhibitor's entry into events held by that Body including, without limitation, reprimands, fines, disqualifications, withdrawals of awards or penalties imposed.
- c. Personal information is collected for the purpose of administration of the Event, as well as related purposes including, without limitation, promoting the Event, maintenance of records of information relevant to qualifications for future events, maintenance of health and safety records in relation to the Event, applicable insurance cover for Events and making claims under Melbourne Royal's insurance for incidents which involve an Exhibitor and occur during the Event.
- d. Personal information may also be used for the purpose of informing Exhibitors about other events and services. Melbourne Royal may send an Exhibitor publications and information about other events and services unless the Exhibitor indicated to Melbourne Royal that the Exhibitor does not want to receive such publications or information.

#### 19.2 Sharing of Personal Information

- a. Without limiting Melbourne Royal's privacy policy, Melbourne Royal may share information which has been collected under Regulation 19 with other organisations and service providers to assist in administering the Event, including co-sponsors of Events and health service providers, indemnity or insurance providers or other Bodies, or any entity that may subsequently administer the Event.
- b. Melbourne Royal may also publish winners details on its websites or publications or disclose information about an Exhibit and Exhibitor to the media for the purposes of publishing articles on the Exhibit/Exhibitor's participation in the Event, unless the Exhibitor has requested that the Exhibitor's personal information not be published or disclosed for these purposes.
- c. Melbourne Royal may also disclose information if otherwise required by law.

#### 20. INDEMNITY

The Exhibitor indemnifies, holds harmless and keeps indemnified the Event Organiser and its officers, employees, contractors, officials and agents against all actions, claims, demands, losses, damages, costs, expenses and liabilities including without limitation, consequential loss and loss of profits (whether arising under statute, from negligence, personal injury, death, property damage or infringement of third-party rights) in connection with the Exhibit, the Exhibitor or the relevant Event.

#### 21. GOVERNING LAW

These regulations are governed by the laws of the State of Victoria, Australia. In the event of a dispute each party irrevocably submits to the exclusive jurisdiction of the courts of the State of Victoria and waive any right to claim that those courts are an inconvenient forum.



**MELBOURNE  
ROYAL**  
AUSTRALIAN  
INTERNATIONAL  
BEER AWARDS

# 2026 Entry Booklet

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Melbourne Showgrounds

Epsom Road, Ascot Vale VIC 3032

[www.melbourneroyal.com.au](http://www.melbourneroyal.com.au)

## **Office Bearers**

as at 10/12/24

### **Patron**

Her Excellency Professor the Honourable  
Margaret Gardner – Governor of Victoria

### **Board of Directors**

MJ (Matthew) Coleman (President)

CGV (Catherine) Ainsworth

D (Darrin) Grimsey

P (Peter) Herten

R (Robert) Millar

T (Tina) Savona

K (Kate) O'Sullivan

### **Chief Executive Officer**

Brad Jenkins

### **Company Secretary**

Darryl Ferris

### **Advisory Group Members**

Lindsay Greig

Steve Jeffares

Tina Panoutsos

Warren Pawsey

Jon Seltin

Chris Swersey

### **Competition Administrators**

Kirrily Waldhorn

Oskar Long

Harrison Straw

Taylor Blayney

Email: [beer@melbourneroyal.com.au](mailto:beer@melbourneroyal.com.au)



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2026 AUSTRALIAN INTERNATIONAL BEER AWARDS

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**MELBOURNE  
ROYAL**



For more than 175 years, Melbourne Royal has been inspiring excellence in agriculture and food production.

In this pursuit of excellence, Melbourne Royal, on behalf of the Australian food and beverage industries, conducts a range of world-class food programs and events recognising premium products in food and beverage.

These awards include:

- Melbourne Royal Wine Awards
- Melbourne Royal Australian Food Awards
- Melbourne Royal Australian International Beer Awards
- Melbourne Royal Australian International Spirits Awards

#### **Contact Us**

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