



**MELBOURNE
ROYAL**
AUSTRALIAN INTERNATIONAL
BEER AWARDS

CELEBRATING 30 YEARS
IN 2023



2023 Entry Booklet

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

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



Melbourne Royal thanks the following partners and supporters for their involvement.

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Major Partners



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**MELBOURNE
ROYAL**
AUSTRALIAN
INTERNATIONAL
BEER AWARDS

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General information

2023 calendar of important dates

Entries Open	Tuesday 14 February
Entries Close	Friday 17 March
Submit Exhibits to Scan Global Logistics (Melbourne)	Monday 10 – Friday 28 April
Deliveries to Melbourne Showgrounds (Melbourne Metro Exhibitors only)	Wednesday 10 and Thursday 11 May
Judging	Monday 15 – Thursday 18 May
Trophy Presentation Dinner	Thursday 25 May

Introduction

The Melbourne Royal Australian International Beer Awards inspire and celebrate excellence in brewing, beer packaging design, and beer media.

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

This year celebrating 30 years, the program is the largest annual beer competition in the world judging both draught and packaged beer. In 2022, the Awards attracted over 2,600 entries from more than 350 breweries in 20 countries.

In 2023, the Awards offer 11 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 25 May.

Why you should enter

There are many reasons to enter, including:

- As the world's largest annual beer competition judging both draught and packaged beer, 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 with a seal of quality.
- Gold Medal-winning exhibitors who have demonstrated consistency across three consecutive years (since 2021) with the same beer in the same format will be awarded a Consistency of Excellence Medal (see page 14 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 Distilled Spirits Awards, Australian Food Awards and the Australian International Coffee Awards.
- The judging panel boasts some of the world's most highly respected brewers, beer writers and educators.
- 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. Beers packaged especially for the competition that are not ordinarily available in packaged form will not be accepted – this includes beer in growlers. Exhibitors may be required to verify commercial availability by providing the details of at least one stockist or outlet.
- A beer 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.
- Exhibits must be entered in their correct Class according to style. The style of beer stated on the commercial label must match the Class entered; for example, if the style of beer 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.
- Exhibitors are directed to consult the US Brewers Association 2022 Edition Beer Style Guidelines, as well as the Australian and New World styles outlined herein, when determining which Class to submit their beer: <https://www.brewersassociation.org/edu/brewers-association-beer-style-guidelines/>
- 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 beers 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).
- 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/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

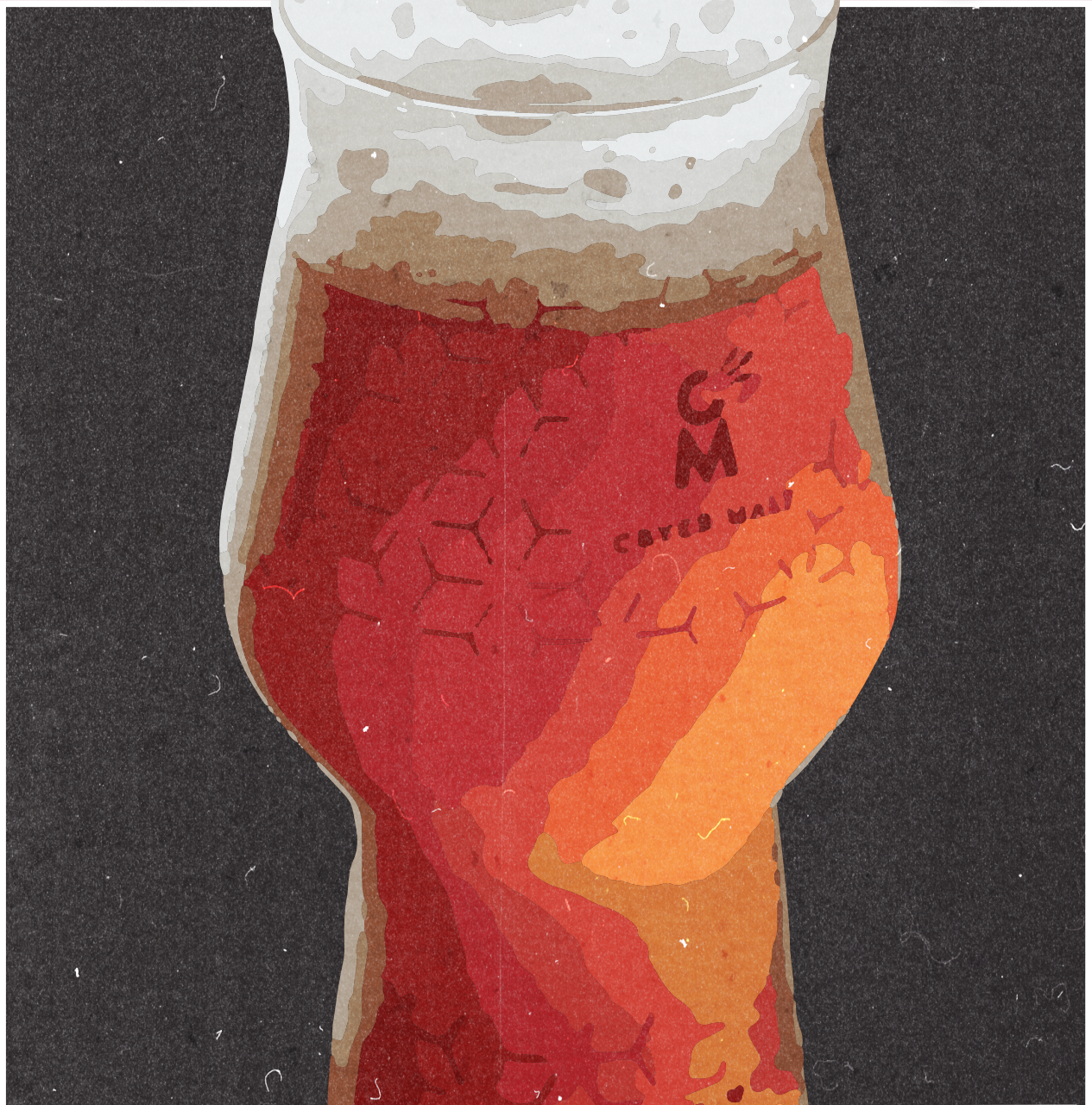
Members of the US Brewers Association's Export Development Program (EDP) are required to contact the Brewers Association before completing their 2023 Australian International Beer Awards entries to receive instructions on how to enter the 2023 Awards, specifically about how EDP members are to pay for their entries.

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

How we use your beer

In addition to samples being used for judging, they are used to verify that products entered are commercially available and comply with labelling and other regulatory requirements. Samples are also used for promotional purposes including at VIP and media tastings, and in displays of trophy and medal-winning product. Exhibit stock remaining after Australian International Beer Awards judging has been completed will remain the property of Melbourne Royal.

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**SUPPORTING THE BREWING INDUSTRY
FOR OVER 3 DECADES**

What our trophy winners say

The Australian International Beer Awards gives us an impartial and objective review of our beers. For an exporting brewery, the win is proof that our work produces quality beer that tastes just as good on the other side of the world.

The win motivates everyone in the Brewery and makes everyone proud of the 1000-year-old journey of Weihenstephan.

Winning the Champion Large International Brewery trophy for the second year in a row has continued to help our marketing and sales and give exposure to customers unfamiliar with our beers.

Matthias Ebner, Weihenstephan, Germany,
Winner – Champion Large International Brewery, 2022

For us, winning the Champion Small Australian Brewery trophy at the Awards is a massive recognition of our brewing team's hard work and continued commitment to quality in everything we do. To be benchmarked against many of the best breweries in Australia and abroad is a real honour.

Our primary reason for entering the Awards is the invaluable objective feedback from the judges. It shapes our brewing processes and helps us consistently improve and produce good beer. Following the awards, our brewing team works through this feedback and identifies ways to improve our brewing process.

Craig Williams & Matt Wilson, Moffat Beach Brewing Co, Queensland Australia, Winner – Champion Small Australian Brewery, 2022

Since our big win, the exposure has drawn public attention to our business and driven sales. It's also opened doors for us to craft beer retailers and distributors and has assisted us in securing new accounts and markets.

We enter the Australian International Beer Awards to receive honest, unbiased feedback on our beers to see what we are doing right and what we need to improve, with the opportunity to win medals as a bonus.

Since winning the Garry Sheppard Memorial trophy for Best New Exhibitor, the brewery has received a lot of press in the local media, bringing new customers to our brewery. The win reaffirmed our processes were producing quality beer and was a morale boost for the team at the brewery. It feels good to know all our hard work is worth it.

John O'Reilly, The Bold Mariner, Virginia, U.S.A,
Winner – Garry Sheppard Memorial Trophy for Best New Exhibitor, 2022

With Australian International Beer Awards being the biggest annual beer competition in the world, winning Champion Small International Brewery has given us pride and confidence in our beers and motivates us to make more creative and high-quality beer with confidence. The win has given us a platform to promote our award-winning products with media attention overseas at home and in Korea.

Changhyeon Lee, Goose Island, South Korea,
Winner – Champion Small International Brewery, 2021

Pelican Brewing Company has entered the Australian International Beer Awards every year since 2003. It has been a great event for us over the years. We have been fortunate to win consistently, and these results have helped us to communicate our commitment to excellence, quality, and consistency to our customers.

Winning a Gold Medal or a Category Trophy with one of our beers helps to affirm the excellence of that beer. We strive to produce world-class beer, and a Gold Medal or Trophy from the Australian International Beer Awards helps to demonstrate that level of quality. These awards resonate with our customers, help to provide talking points to our sales team and boost the morale of our staff.

Darron Welch, Pelican Brewing Company, Oregon, USA, Winner – Champion Medium International Brewery, 2016

New in 2023

Celebrating 30 years in 2023, the Melbourne Royal Australian International Beer Awards welcomes a number of refinements to the program –

Every US Brewers Association Beer Style to have a Class

To ensure consistency between the US Brewers Association Beer Style Guidelines and the Entry Booklet, the 2023 Melbourne Royal Australian International Beer Awards sees the addition of all US BA beer styles as individual classes, thus removing the need for “other” classes. For a complete list of Classes, please refer to ‘Sections and Classes of Entry’.

Updates to the 2022 US Brewers Association Edition Beer Style Guidelines

The US Brewers Association 2022 Edition Beer Style Guidelines sees no new style additions, but many revisions, clarifications and corrections in the following categories and areas:

- Experimental India Pale Ale
- Session Beer
- Session India Pale Ale
- Standardized verbiage in Juicy or Hazy Styles
- Traditional Belgian-Style Gueuze
- Bohemian-Style Pilsener
- American Lager categories
- American-Style India Pale Lager
- Specialty Beer
- Chili Beer

“A few examples of significant updates include adding several hybrid India Pale Ale styles to the Experimental IPA category; modernizing Session Beer and Session IPA to adjust the lower end of ABV downward to 0.5%, as brewer interest in lower ABV beers has increased rapidly over the past two years; and standardizing language on Juicy or Hazy Styles based on brewer and judge feedback and adding verbiage about “hop burn.” Acknowledgement: US Brewers Association Press Release, 24 February 2022. To read the full Press Release, click [here](#).

Removal of Upper Limit +0.3% alcohol tolerance on stated ABV

The upper limit of ABV for all styles with exception of Non-Alcohol (Class 15) will now mirror those found in the 2022 Edition US Brewers Association Beer Style Guidelines.

In the instance where a beer sits above the upper ABV limit, Exhibitors are directed to consult the 2022 Edition of the US BA Beer Style Guidelines to see if the beer is eligible for another class. Higher alcohol beers can be entered in Class 20ZF – ‘Other Strong Ale or Lager’.

If entries during the audit process require lab analysis of ABV, the upper limit of +0.3% tolerance on the ABV on the label still applies.

Clarification of Brewer’s Notes

Brewer’s Notes are used to inform Competition Management and the Chief Steward to ensure the beer is entered in the correct class and provide judges with essential information for assessing the beer. It is imperative that the information supplied on the entry form includes the specific attributes required for the class, is unique to the entry and is clear and concise. Entrants are not to provide information that mentions the brewery or product name or contains a marketing description of the beer.

Melbourne Royal reserves the right to review and modify brewer’s notes for judging purposes where it is necessary to preserve the integrity of the competition.

In the ‘Sections’ and ‘Classes of Entry’ section of the entry booklet and the entry portal, each Class that requires entrants to provide brewer’s notes unique to the entry will have a description of what information is required under each class. For example: Class 19B – Wood / Barrel-Aged Sour Beer, Description: *“Exhibitors must provide the underlying beer style, and brewers 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.”*

Enhanced entry portal functionality

This year, Melbourne Royal has implemented a number of refinements and enhancements to the online entry portal. These changes have been made to deliver a more seamless, user-friendly experience, ensuring your entry process runs as smoothly as possible.

Welcome back international judges

With restrictions on international travel having eased, the 2023 Australian International Beer Awards will see the return of an international judging contingent. Details of the judging panel will be announced closer to judging.

New Logistics Provider

This year, the Australian International Beer Awards have partnered with freight-forwarding experts, Scan Global Logistics, who together with domestic cold storage partner Pak Fresh Handling offer a range of international door-to-door freight forwarding services from your country of origin to the Awards in Melbourne.

You can find more information about Scan Global Logistics in the Submitting Your Entries section of the Entry Booklet.

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Events

Trophy presentation – Thursday 25 May

Melbourne Royal invites you to celebrate excellence in the global beer industry at this year's Australian International Beer Awards Trophy Presentation Dinner on Thursday 25 May in the Victoria Pavilion at Melbourne Showgrounds, Ascot Vale, Victoria, Australia.

Enjoy a three-course meal as the industry comes together to see 36 Awards presented, including Champion Australian Beer and Champion International Beer.

After a sell-out Trophy Presentation in 2022, 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 brewing industry's night of nights!

Tickets are available for purchase [here](#).

Event Details

Time: 6pm–11.30pm (AEST)

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

Dress Code: Cocktail/Business attire

Price:

Exhibitors: \$210

Non-members: \$225

Table of 10: \$2100

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

Trophies & *eligibility*

Trophy	Eligible Class
Best Australian-Style Lager	1
Best European-Style Lager (excluding Pilsner)	2
Best International Lager (excluding Baltic Style Porter)	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 (excluding India Pale Ale & Pale Ale)	9
Best Traditional India Pale Ale	10
Best Modern India Pale Ale	11
Best Amber / Dark Ale	12
Best Porter (including Baltic Style Porter) or Stout	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 Design: Label / Surface Graphic	99A
Best Design: Outer Packaging	99B
Best Media	99C

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 (2021, 2022 and 2023) 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 Design (99A and 99B) and Media (99C)

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 trophy Classes will be re-tasted for this trophy.

Champion International Beer

Eligible Classes: All except Design (99A and 99B) and Media (99C)

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 trophy Classes will be re-tasted for this trophy.

Champion Small, Medium and Large Australian Breweries

Eligible Classes: All except Design (99A and 99B) and Media (99C)

To be eligible for a Champion Australian Brewery Trophy, the brewery must be located within Australia and must be the licenced brewer and exhibitor of the awarded beers. The award will be judged 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 gypsy-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 Design (99A and 99B) and Media (99C)

To be eligible for a Champion International Brewery Trophy, the brewery must be located outside of Australia and must be the licenced brewer and exhibitor of the awarded beers. The award will be judged 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 Victorian Brewery

Eligible Classes: All except Design (99A and 99B) and Media (99C)

To be eligible for a Champion Victorian Brewery Trophy, the brewery must be located in Victoria and must be the licenced brewer and exhibitor of the awarded beers. The award will be judged 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 Gypsy Brewer Award

Eligible Classes: All except Design (99A and 99B) and Media (99C)

The Australian gypsy brewer or brewing company with the highest average scoring top two (2) Exhibits of different styles (Classes), at least one of which must be a gold medal-winning exhibit, will be awarded the Trophy.

Australian exhibitors must declare during the entry process if they qualify for the Australian Gypsy Brewer Award – 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 Gypsy Brewer Award is open only to Australian residents for beer brewed in Australia that is commercially available at the time of entry.

An exhibit brewed by a gypsy 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 gypsy brewed exhibit is eligible for a Best-in-Class Trophy.

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

Gary Sheppard Award for Best New Exhibitor

Eligible Classes: All except Design (99A and 99B) and Media (99C)

The exhibitor entering the Australian International Beer Awards for the first time, with the highest average score will be awarded the trophy. New exhibitors must indicate on the entry form that 2023 is their first year entering the Australian International Beer Awards.

A minimum of two (2) exhibits must be judged in the small, medium, or large brewery sections to be eligible for this trophy, noting that they must be different styles and at least one of which must be a gold medal-winning exhibit.

In determining the winner, points will be awarded as follows: seven for gold, five for silver and three for bronze, with zero (0) points awarded to non-medal scoring exhibits.



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MORE GREAT BREWS
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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
Beer: Packaged Exhibits	499mL or less = 16 bottles, PET or cans 500mL = 12 bottles, PET or cans 750mL or greater = 8 bottles, PET or cans <i>mL = Australian metric millilitre</i>
Beer: Draught Exhibits	10L (litres) Type A or D Keg <i>L = Australian metric litre</i>
Design Award <ul style="list-style-type: none">• Class 99A – Surface Graphic• Class 99B – Outer Packaging	2 x bottles (PET or cans) with labels and caps (seals) intact 1 x carton (case, outer, etc.), ideally in its constructed form as it would appear commercially, though flat packed is acceptable Important Note Entries into Design Classes 99A and 99B must be submitted as separate samples from those entered into Packaged and Draught Trophy Classes 1 to 21 (above). Design Award entries should be sent with your beer entries.

In addition to samples being used for judging, they are used to verify that products entered are commercially available and comply with labelling and other regulatory requirements. Samples are also used for promotional purposes including at VIP and media tastings, and in displays of trophy and medal-winning product. Exhibit stock remaining after Australian International Beer Awards judging has been completed will remain the property of Melbourne Royal.

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.

Beers 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. Exhibits requiring nitro will not be accepted. 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.

Product may be cask conditioned.

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, kegs will be collected by the Australian International Beer Awards logistics partner.

for returning to those exhibitors who indicated during the entry process that their kegs should be returned. 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 60 days of the completion of Australian International Beer Awards 2023 will be disposed of.

Instructions for contract & Australian gypsy brewers

Contract breweries

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 gypsy brewers

The Australian Gypsy Brewer Award is open only to Australian brewers for beer brewed in Australia that is commercially available at the time of entry.

Exhibitors must declare during the entry process if they qualify for the Australian Gypsy 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 entry.

Exhibits brewed by a gypsy 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 gypsy brewed exhibit is eligible for a Best-in-Class trophy.

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

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Entry fees and *payment*

Entry fees

Brewery size/award	Entry fee (A\$ inc. GST)
Small brewery (annual production up to and including 5,000hL)	\$190
Medium brewery (annual production from 5,001hL to 25,000hL)	\$285
Large brewery (annual production greater than 25,000hL)	\$315
Design Award Small Brewery (see above for production volume)	\$110
Design Award Medium Brewery (see above for production volume)	\$115
Design Award Large Brewery (see above for production volume)	\$120
Media Award (Australian residents only)	\$100

Closing date

The online entry facility at www.melbourneroyal.com.au/beer closes Friday 17 March 2023. 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 17 March 2023. 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 proof of annual production volume with an annual excise statement from their 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 excise statements submitted will be treated confidentially and destroyed following the announcement of the Awards.

Sections and Classes of *Entry*

Exhibitors are directed to consult the US Brewers Association (BA) 2022 edition 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. The 2022 Edition US BA Style Guidelines can be found at <https://www.brewersassociation.org/edu/brewers-association-beer-style-guidelines/>.

A beer 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 beers 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*).

BEST AUSTRALIAN-STYLE LAGER

1A – AUSTRALIAN STYLE LAGER
See page 32 for style guideline.

BEST EUROPEAN-STYLE LAGER

(Excluding Pilsner)

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 – FRANCONIAN STYLE ROTBIER

2I – BAMBERG STYLE HELLES RAUCHBIER

2J – BAMBERG STYLE MÄRZEN RAUCHBIER

2K – BAMBERG STYLE BOCK RAUCHBIER

2L – KELLERBIER OR ZWICKELBIER (LAGER)

Unfiltered versions of lager styles of European Origin e.g. Dortmunder, Vienna, Rotbier, Bohemian, European Dark and less common European-Origin Lager Styles

BEST INTERNATIONAL LAGER

3A – AMERICAN STYLE LAGER

3B – AMERICAN STYLE LOW CARBOHYDRATE LIGHT LAGER

3C – AMERICAN STYLE LOW CARBOHYDRATE AMBER LIGHT LAGER

3D – NEW WORLD LAGER
See page 32 for style guideline.

3E – AMERICAN STYLE INDIA PALE LAGER

3F – AMERICAN STYLE MALT LIQUOR

3G – AMERICAN STYLE MÄRZEN / OKTOBERFEST

3H – AUSTRALIAN, LATIN AMERICAN OR, TROPICAL STYLE LIGHT LAGER

BEST PILSNER

4A – GERMAN STYLE PILSNER

4B – BOHEMIAN STYLE PILSNER

4C – AMERICAN STYLE PILSNER

4D – CONTEMPORARY AMERICAN STYLE PILSNER

4E – INTERNATIONAL STYLE PILSNER

BEST AMBER / DARK LAGER

(Excluding Baltic-Style Porter)

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

BEST AUSTRALIAN-STYLE PALE ALE

6A – CLASSIC AUSTRALIAN STYLE PALE ALE

6B – AUSTRALIAN STYLE PALE ALE

BEST MODERN PALE ALE

7A – MODERN PALE ALE

See page 32 for style guideline.

7B – JUICY OR HAZY PALE ALE

7C – JUICY OR HAZY STRONG PALE ALE

BEST INTERNATIONAL-STYLE PALE ALE

8A – BRITISH STYLE

8B – AMERICAN STYLE

8C – AMERICAN STRONG STYLE

8D – NEW ZEALAND STYLE

8E – INTERNATIONAL STYLE

8F – GOLDEN OR BLONDE ALE



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BEST BRITISH AND EUROPEAN STYLE ALE

(Excluding IPA & Pale Ale)

9A – ORDINARY BITTER

9B – SPECIAL BITTER OR BEST BITTER

9C – EXTRA SPECIAL BITTER

9D – ENGLISH STYLE SUMMER ALE

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

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

9G – SCOTTISH STYLE EXPORT ALE
Brewers 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 – ENGLISH STYLE INDIA PALE ALE

10B – AMERICAN STYLE INDIA PALE ALE

10C – AMERICAN STYLE IMPERIAL OR DOUBLE INDIA PALE ALE

10D – NEW ZEALAND STYLE INDIA PALE ALE

BEST MODERN INDIA PALE ALE

11A – JUICY OR HAZY INDIA PALE ALE

11B – SESSION IPA

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

11D – EXPERIMENTAL INDIA PALE ALE
Exhibitors must include the underlying beer style, and brewers notes unique to the entry such as why entry is experimental e.g. White, Red, 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 categorized as Experimental India Pale Ale.

12G – OLD ALE (BRITISH)

12H – STRONG ALE (BRITISH)

12I – IMPERIAL RED ALE

12J – DOUBLE HOPPY RED ALE

BEST PORTER OR STOUT

(Including Baltic-Style Porter)

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 – FOREIGN (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 20) 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 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.

BEST WHEAT BEER

Extract must be derived from at least 30% wheat.

16A – BELGIAN STYLE WHITE (OR WIT) / BELGIAN-STYLE WHEAT

16B – GERMAN STYLE KRISTAL WEIZEN / KRISTAL WEISSBIER

16C – GERMAN STYLE HEFEWEIZEN / HEFEWEISSBIER

16D – GERMAN STYLE DUNKEL WEIZEN / DUNKEL WEISSBIER

16E – BERLINER STYLE WEISSE (WHEAT)

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

16F – GERMAN STYLE LEICHTES WEIZEN / WEISSBIER

16G – GERMAN STYLE BERNSTEINFARBENES WEIZEN / WEISSBIER

16H – SOUTH GERMAN STYLE WEIZENBOCK / WEISSBOCK

16I – AMERICAN STYLE WHEAT BEER

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 DARK STRONG 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 brewers notes unique to the entry such as ingredients and processing which influence perceived sensory outcomes.

17Q – BELGIAN STYLE SPECIALE BELGE

17R – OTHER BELGIAN STYLE ALE

Exhibitors must provide the underlying beer style, and brewers notes unique to the entry such as ingredients or processing (dry hopping, wood-aging, etc.) which influence perceived sensory outcomes.

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.

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In 2020, we commercialised a new hop for the first time in 5 years.

We wanted to host an epic launch party during Good Beer Week... but it was cancelled.

Instead, we planned to surprise you with a limited release at BrewCon... but that was cancelled too.

Anywho, we cracked on with the beer, and just like its astronomical namesake, the massive citrus hit from Shadow of the Moon stole the show in 2022.

Cheers to everyone brewing absolute blunders with our Aussie hops in 2023!

BEST WOOD / BARREL-AGED BEER

19A – WOOD / BARREL-AGED BEER

Exhibitors must provide the underlying beer style, and brewers 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 brewers 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 Brewers Notes.

20B – SCOTCH ALE

Brewers 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 brewers 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 – SESSION BEER

Entries in this class must be below 5% ABV and exhibitors must include the underlying beer style.

20I – AMERICAN STYLE CREAM ALE

20J – CALIFORNIA COMMON BEER

20K – KENTUCKY COMMON BEER

20L – JAPANESE GINJO OR SAKE-YEAST BEER

20M – 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 categorized in other beer styles. Versions served with yeast should possess a full yeasty mouthfeel. Exhibitors must include the underlying beer style, and brewers notes unique to the entry which influence perceived sensory outcomes.

20N – GERMAN STYLE RYE ALE (ROGGENBIER)

Grist should include at least 30 percent rye malt

20O – 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.

20P – AMERICAN STYLE SOUR ALE

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

20Q – BRETT BEER

Exhibitors must provide the underlying beer style, and brewers 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.

20R – MIXED-CULTURE BRETT BEER

Exhibitors must provide the underlying beer style, and brewers 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.

20T – WILD BEER

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

20U – BAMBERG STYLE WEISS RAUCHBIER

20V – GRODZISKIE

20W – ADAMBIER

20X – DUTCH STYLE KUIT, KUYT OR KOYT

20Y – FINNISH STYLE SAHTI

20Z – SWEDISH STYLE GOTLANDSDRICKE

20ZA – BRESLAU STYLE SCHOEPS

20ZB – AGED BEER

20ZC – EXPERIMENTAL BEER

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

20ZD – HISTORICAL BEER

20ZE – SPECIALTY BEER

Exhibitors must provide the underlying beer style, and brewers notes unique to the entry such as type or form of unusual carbohydrate source used or other factors which influence perceived sensory outcomes.

20ZF – 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 – HERB AND SPICE BEER

Exhibitors must provide the underlying beer style, and brewers 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.

21B – SPECIALTY HONEY BEER

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

21C – CHOCOLATE OR COCOA BEER

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

21D – FIELD BEER

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

21E – CHILI PEPPER BEER

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

21F – PUMPKIN / SQUASH BEER

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

21G – PUMPKIN SPICE BEER

Exhibitors must provide the underlying beer style, and brewers 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.

21H – COFFEE BEER

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

BEST DESIGN

99A – LABELS / SURFACE GRAPHIC

99B – OUTER PACKAGING

BEST MEDIA

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

Entrants are required to submit up to five (5) pieces of published or broadcast work related to the beer industry between January 1, 2022, and December 31, 2022 – pieces previously submitted are precluded from entry.

Submissions must focus on beer, brewing and/or the closely related industries or issues surrounding them. A minimum of 50 per cent of submitted work must be related to Australian beer, brewing or aspects of the local beer industry and the issues surrounding it.

99C – AIBA MEDIA AWARD



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Style Guidelines

The Australian International Beer Awards judging panel will reference the US Brewers Association 2022 Edition Beer Style Guidelines, which can be found at: <https://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 2022 Edition Beer Style Guidelines, the following four (4) styles will be assessed as per the guidelines outlined below:

- 1A – Australian Style Lager
- 3C – New World Lager
- 7A – New World-Style Pale Ale
- 20B – Gluten Free

1A – AUSTRALIAN-STYLE LAGER

Light/straw to amber in colour (less than 18 EBC). Aroma is generally comprised of low to medium esters, predominantly fruity. A subtle to moderate hop aroma and taste may be perceived. Bitterness ranges from low to medium, noble hop character should not be present. Residual malt/sugar sweetness should be low with a light to medium body. A medium to high carbonation and clean palate provide a crisp finish. Diacetyl and chill haze should not be present. Low levels of DMS can be present in pale lagers.

Original Gravity (°Plato)	1.040 – 1.045 (10.0° – 11.0° Plato)
Apparent Extract/Final Gravity (°Plato)	1.005 – 1.008 (1.3° – 2.0° Plato)
Alcohol by Weight (ABV%)	3.1 – 3.9% (4.0 – 5.0%)
Bitterness (IBU)	15 – 30
Colour SRM (EBC)	3.5 – 9.0 (7.0 – 18.0 EBC)

Low and lower carbohydrate Australian Style Lagers should follow these guidelines, with the exception of:

Original Gravity (°Plato)	1.032 – 1.038 (8.1° – 9.5° Plato)
Apparent Extract/Final Gravity (°Plato)	0.997 – 1.003 (–0.7° – 0.75° Plato)

3C – NEW WORLD LAGER

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

Original Gravity (°Plato)	Varies with style
Apparent Extract/Final Gravity (°Plato)	Varies with style
Alcohol by Weight (ABV%)	Varies with style
Bitterness (IBU)	Varies with style
Colour SRM (EBC)	Varies with style

7A – NEW WORLD STYLE PALE ALE

New World Pale Ales are golden to light brown in colour and exhibit New World hop characteristics. These should generally be from hop varieties recently released, showing new flavour and aroma characteristics which don't fit within other styles. Beers exhibiting flavour and aroma characteristics of existing styles should be entered in those respective style e.g., citrus, piney etc American Pale Ale, tropical/stone fruit etc Australian Pale Ale, passionfruit, cut-grass, diesel etc New Zealand Pale Ale. Beers with a combination of these attributes should be entered as International Pale Ale. Chill haze is allowable at cold temperatures. Low caramel malt aroma is allowed. Low to medium maltiness is present. Low-caramel malt flavour is allowable. Hop aroma is low to high. Hop flavour is medium to high and should exhibit characters not seen in traditional styles as mentioned previously. Hop bitterness is medium to high. Fruity-ester flavour and aroma should be low to high. Diacetyl should be absent or present at very low levels. DMS should not be present. Body is light to medium.

Original Gravity (°Plato)	1.040 – 1.060 (10 – 14.7 °Plato)
Apparent Extract/Final Gravity (°Plato)	1.006 – 1.014 (1.5 – 3.6 °Plato)
Alcohol by Weight (ABV%)	3.50 – 5.20% (4.40 – 6.60%)
Bitterness (IBU)	20 – 50
Colour SRM (EBC)	5 – 14 (10 – 28 EBC)

20B – GLUTEN FREE

To be eligible to enter your beer in Gluten Free Class 20B the beer must be produced from sources of extract other than cereals containing gluten and their products (including malted or otherwise processed products), namely: wheat, rye, barley, oats and spelt and their hybridised strains. For reference see the Australia New Zealand Food Standards Code, Standard 1.2.7, Nutrition, Health and Related Claims, Part 3, Division 1, Clause 11 (7): nutrition content claim[s] in relation to gluten: www.foodstandards.gov.au/code/Documents/1.2.7%20Nutrition%20and%20health%20claims%20v157.pdf

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

ALCOHOL BY VOLUME (ABV)

Lower Limit

The lower limit of 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 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.

Class 15, Non-Alcohol Beer, must be below 0.5% ABV. 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.

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.

Upper Limit

The upper limit of ABV for all styles with exception of Non-Alcohol (Class 15) mirrors those found in the 2022 Edition US BA 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 2022 Edition US BA Style Guidelines for the appropriate Class to submit their beer.

Higher alcohol beers can be entered in Class 20ZF – ‘Other Strong Ale or Lager’. When entering beer in Class 20ZF 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’).

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Judging

Judging process

Judging of the 2023 Australian International Beer Awards will take place at Melbourne Showgrounds, Ascot Vale, Victoria, Australia – Monday 15 through Thursday 18 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 beers 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.

2023 Judging panel

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

With restrictions on international travel in Australia now relaxed, the 2023 Australian International Beer Awards are excited to welcome them back to further bolster the Australian International Beer Awards judging panel expertise.

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

Exhibits entered into trophy Classes 1 to 21 will be scored out of twenty (20) points and will be assessed against the following criteria:

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

Medals: Packaged and Draught Beer

Medals will be awarded to trophy Classes 1 to 21 as follows:

Medal	Point range	Description
Gold	17.0 +	A Gold Medal Exhibit is an outstanding 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 excellent Exhibit that displays the correct balance of taste, aroma and appearance appropriate for the style, and a high level of technical merit.
Bronze	14.0 - 15.4	A Bronze Medal Exhibit is a quality Exhibit that displays the correct balance of taste, aroma and appearance appropriate for the style, and the absence of major faults.

Criteria: Design Award

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

Criteria	Attribute
Branding & Marketing 20 points	Branding consistency across product range Demonstrates excellence in print and production quality Reflects excellence in design Demonstrates shelf stand out and an integrated approach to display Design features contribute to purchase appeal Integrates consumer-valued design enhancement features Demonstrates an application of a 'new idea' (design, material or technique) Demonstrates a creative use of existing ideas An excellent example of an existing design/technique Unique aesthetic characteristics It is easily integrated into existing distribution channels
Information 20 points	Name or brand visibility Product ingredients listing Regulatory information (for country of origin) Company information Other unique information Language and message are appropriate for product type and intended audience
Target Audience 20 points	Successfully appeals to intended audience
Functionality/Utility 20 points	Ease of opening Ease of carrying Durability Protection of product Unique or novel technical factor Container construction
Environmental 20 points	Successfully addresses current and appropriate environmental concerns: reusability, recyclability, material reduction
Maximum Total 100 Points	

Medals: Design Award

Medals will be awarded to design Classes 99A and 99B as follows:

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

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18
58



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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, 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 Scan Global 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 L7163 adhesive labels (99.1 x 38.1mm x 14). 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 2023 Awards logistics partner Scan Global Logistics to deliver their entries to the Awards. The LRN will be used by the Awards and Scan Global 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.

Addressing deliveries

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

Exhibits submitted to Scan Global 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. Scan Global Logistics require all cartons and kegs to be submitted with two (2) waterproof and securely affixed labels per item that show this information.

Please address deliveries being sent to the 2023 Australian International Beer Awards to:

Australian International Beer Awards
C/- Chris Griffiths
VIC & NSW CTO Manager
11-13 Mace Way
Melbourne Airport
Victoria 3045
AUSTRALIA

Delivery of exhibits

The Australian International Beer Awards have once again partnered with Scan Global Logistics for logistics services for 2023. From **Monday 10 until Friday 28 April**, Pakfresh in Melbourne, Australia will take receipt of your exhibits at their Melbourne Airport depot for cool storage and on forwarding to the judging site. It is therefore important to co-ordinate the dispatch of your beers to ensure their arrival during this three-week window.

Exhibits **must not** be sent directly to the Australian International Beer Awards.

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
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

Jo Buckland-Stevens
Administration & Membership Coordinator
E: jo@brewersguild.org.nz
T: +64 022 052 4056

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

Brooke Torrens
T: 0411 689 155
E: 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		Australian exhibitors
<p>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.</p>		<p>Interstate & Regional Vic Please arrange delivery ensuring your beers are received by Pakfresh, Melbourne Airport by the deadline of Friday 28 April.</p> <p>Melbourne Metro Melbourne metropolitan exhibitors may deliver their exhibits directly to Melbourne Showgrounds between Wednesday 10 May through Thursday 11 May 2023, 9am to 4:30pm each day. Instructions will be on direct delivery to Melbourne Showgrounds will be included in the entry confirmation.</p>
<p>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 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.</p>	<p>Option 2 Alternate carrier You are welcome to arrange alternative delivery of your exhibits to the Pakfresh depot 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. IWCO Terms Delivered Duty Paid (DDP)</p>	
<p>Please contact Drazen Basar at Scan Global Logistics in Melbourne to discuss these options on +61 (0)433 823 706 or by email: dbasa@sgl.com.</p>		
<p>Please note that all International, Interstate and Regional Victorian deliveries must be cleared through Melbourne Customs, where applicable, and arrive at the Pakfresh depot in Melbourne between Monday 10 April and Friday 28 April 2023. Please enquire with Scan Global Logistics about your customs/excise payment options when arranging for delivery of your 2023 Australian International Beer Awards Exhibits.</p>		

Please 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.

International depot contacts

As a specialist in the freight forwarding of perishable goods, Scan Global Logistics can offer appropriate services at competitive rates for shipment of your beer samples from your region to Australian International Beer Awards judging in Melbourne, Australia. Please contact the Scan Global Logistics depot in your region to enquire about, and to arrange freight forwarding services from your region. 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	Petr Tyburec	ptyb@scangl.com	+420 2 12340031
Cambodia – Phonm Penh	Ngun Nel	ngne@scangl.com	+855 23217426
China – Shanghai	Vicki Wang	vwan@scangl.com	+86 21 65660366
China – Beijing	Sylvia Xu	syxu@scangl.com	+86 10 8453 7266
China – Guangzhou	Miki Xie	mkxi@scangl.com	+86 3839 1802
Czech Republic – Prague	Pavel Baxa	pbax@scangl.com	+420 2 1234 0033
Germany – Frankfurt	Sebastian Lukas	seluk@scangl.com	+49 6105 70380 10
Hong Kong – Hong Kong	Jason Wong	jwo@scangl.com	+852 21174 815
Italy – Milan	Export Team	airexport@airoceancargo.com	+39 2 9279 2575
Japan – Tokyo	Rie Osako	rosa@scangl.com	+81 80 7419 2225
Japan – Osaka	Tomohiko Sakagami	tskg@scangl.com	+81 70 3186 2062
South Korea – Seoul	Miles Won	mileswonkr@hlsholding.com	+822 3789 5383 99
Netherlands – Amsterdam	Niels Huizinga	nhui@scangl.com	+31 6 2185 9877
New Zealand – Auckland	Cameron Hill	cahil@scangl.com	+64 21 61 6535
Singapore – Singapore	Louis Chua	lchua@scangl.com	+65 8870 0087
Spain – Barcelona	Elisabeth Gil	egil@merzcargo.com	+34 9326 97279
Taiwan – Taipei	Rose Kong	vwan@scangl.com	+886 2727 1289
Thailand – Bangkok	Narisara Sangjuntaraskul	nasa@scangl.com	+66 81 900 0116
UK – London	Artjom Valge	avalg@scangl.com	+44 0 1753 688675
USA – Boston	David Gallo	dgall@scangl.com	+1 978 319 2707
USA – Chicago	Breann Boshears	bbosh@scangl.com	+1 630 422 2005
USA – Dallas	Victor Garcia	Vgarc@scangl.com	+1 817 421 6441
USA – Los Angeles	Krizia Pacheco	KPach@scangl.com	+1 310 637 5447
USA – New York	Bernard Navarro	Bnava@scangl.com	+1 908 686 1110
USA – Miami	Luis Villavicencio	lvill@scangl.com	+1 786 496 5615
Vietnam – Ho Chi Minh	Huyen Ton Nu Quynh Giao	giao@scangl.com	+84 918 000 424

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SGL Australia has a strong focus on serving medium-to-large Australian private businesses and corporates, with significant requirements for inbound ocean and air freight from Asia, Europe and North America.

SGL runs a centralised operational model in Australia. All operations, as well as finance, are handled at our national headquarters in Sydney, ensuring a level of quality, consistency, and efficiency that benefits customers through enhanced service levels and enables lower cost.

SGL Australia is a licensed corporate customs broker, recognised by the Australian Border Force as a "Trusted Trader" and is accredited by the Department of Agriculture and Water Resources to act for customers on quarantine and biosecurity matters.

Some of our key focus verticals for the Australian market include:

- » **Packaging**
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- » **Medical and Aged Care**
- » **Engineering**
- » **Construction and Civil Supplies**
- » **Toys and General Merchandise**
- » **Food Ingredients**

OUR EXPERTISE AND CULTURE

The team at SGL Australia understands the priorities of Australian medium and large businesses.

Before joining the Scan Global Logistics family, SGL Australia's Senior Management Team operated a very successful Australian-owned freight forwarder which is the foundation of our operation.

We apply an "owner lens" to our customers' supply chains and harness our experience and the full range of capabilities of Scan Global Logistics to drive improved supply chain outcomes.

We retain a flat management structure allowing quick and efficient decisions that support our customers.

YOUR SUCCESS IS OUR SUCCESS

Our business is built on the fundamental truth that our success is directly linked to that of our customers. We see our role as supporting your business whenever you need us, not just during the 9-to-5.

Head Office
Suite 504, 46 Market Street
SYDNEY NSW 2000
Tel +61 1300 856 423
Fax +61 1300 857 423
info.au@scangl.com
www.scangl.com



Results

The results of the 2023 Australian International Beer Awards will be announced at the Trophy Presentation Dinner on Thursday 25 May and will, after this event, be made available online via the Melbourne Royal website, www.melbourneroyal.com.au/beer, and the Melbourne Royal mobile site, 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 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.

Trophies and medal certificates will be posted in the weeks following the announcement of the winners.

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®

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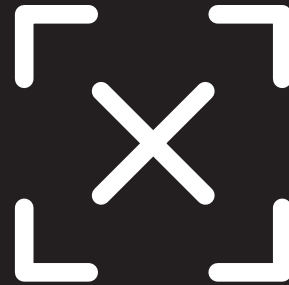


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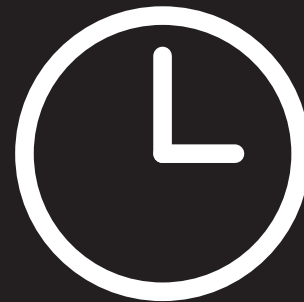
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rent@kegstar.com



Contacts

Competition

For all general and competition enquiries relating to the 2023 Australian International Beer Awards please contact:

Oskar Long or Damian Nieuwesteeg
Competition Managers
Australian International Beer Awards
T +61 (0)3 9281 7436 (Oskar)
or +61 (0)3 9281 7510 (Damian)
E beer@melbourneroyal.com.au

Logistics

For all logistics enquiries relating to the 2023 Australian International Beer Awards please contact:

Drazen Basar
Scan Global Logistics, Melbourne, Australia
T +61 (0)433 823 706
E dbasa@scangl.com

Media

For all media enquiries relating to the 2023 Australian International Beer Awards please contact:

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

Trophy presentation

For all enquiries relating to the 2023 Australian International Beer Awards Trophy Presentation please contact:

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

Sponsorship opportunities

For all enquiries relating to sponsorship please contact:

Nicole Blandthorn
Sponsorship & Partnerships Specialist
T +61 (0)481 769 317
E nicole.blandthorn@melbourneroyal.com.au

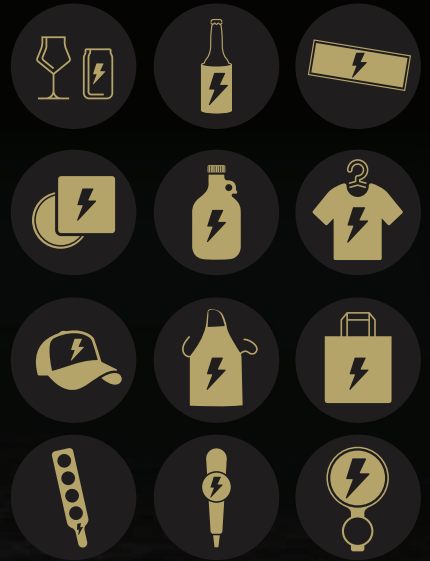
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Special Regulations & Conditions of Entry

2023 Australian International Beer Awards

1. DEFINITIONS AND INTERPRETATION

1.1 Definitions

The following definitions apply unless the context require otherwise:

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 Organisers 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).

Contract Brewery means a brewery contracted to brew an Exhibit on behalf of an Exhibitor. The Contract 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.

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 Best-in-Class trophy.

Chief Steward means the person appointed by the Event Organisers 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 Organisers.

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 entry.

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

Event means the 2023 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 Organisers means the Royal Agricultural Society of Victoria 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.

Gypsy 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 Gypsy 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 Best-in-Class trophy. The Gypsy Brewer award is open only to Australian residents for beer brewed in Australia.

Gypsy Brewing Company has the same meaning as Gypsy Brewer (above).

Judge means a person appointed by the Event Organisers 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)

Small Brewery annual production up to and including 5,000 hL

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

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

Product means a sample of a commercially available beer.

Regulations means the Event Organisers' 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.

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:

- i. The singular includes the plural and conversely;
- ii. A gender includes all genders;
- iii. If a word or phrase is defined, its other grammatical forms have a corresponding meaning;
- iv. A reference to a person, corporation, trust, partnership, unincorporated body or other entity includes any of them;
- v. 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;
- vi. 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 requirements

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 size.

Exhibitors must state:

- a) The class (including class number) to be entered;
- b) Brand or trade name;
- c) From which brewery their entry originated;
- d) Style of beer; include additional information if necessary;
- e) Annual production volume of brewery (hl amount);
- f) Exhibitor licence number;
- g) Number of containers per entry;
- h) Container size entered;
- i) Alcohol by Volume (ABV%) content;

j) Bitterness units (IBU)

k) If the cask, keg or bottle contains yeast or a clouding agent;

l) If the exhibit is filtered;

m) If the exhibit is export ready (Australian entries).

2.2 Each Exhibitor must sign the entry declaration section certifying that each Exhibit entered is representative of a commercially available brew.

A beer can only be entered once into the Event, though may be submitted in both draught and packaged formats.

There is no limit to the number of Exhibits an Exhibitor can enter provided each Exhibit is a different product.

A beer which is brewed at different locations by the same exhibitor must be entered under the brewery name and location, then the beer 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).

A beer 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 Organisers 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

The entry fee becomes the property of the Event Organisers 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.

If the Event and/or the award program is cancelled due to government imposed health regulations or restrictions due to a pandemic, the Event Organisers will provide a full refund on entry fees. The Event Organisers 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.

3. CONDUCT OF EXHIBITORS

3.1 Unacceptable Behaviour

The Event Organisers are committed to providing a fair and equitable Premises and Event for all participants, free from all forms of harassment, bullying and violence. The following behaviours 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:

- a) Violence;
- b) Bullying;
- c) Harassment;
- d) Sexual harassment;
- e) Unlawful discrimination;
- f) Victimization.

Persons breaching unacceptable standards of behaviour may be banned from entering future Events and/or the Premises.

3.2 Compliance with Rules and Regulations

Where an Exhibit and/or Exhibitor and/or Agent fail to comply with any of the Rules and Regulations, the Event Organisers may impose one or more of the following penalties on the Exhibit or Exhibitor or both of them:

- a) Disqualification;
- b) Suspension;
- c) A fine;
- d) Order the Exhibit or the Exhibitor, or any Agents be removed from the Premises; or
- e) Any other penalty.

Without limiting the above, the Event Organisers may forfeit an award, and upon forfeiture, the Exhibitor must immediately return any evidence of that award to the Event Organisers upon receiving notification of the forfeiture.

3.3 Compliance with directions

The Exhibitor must fully comply with the directions and requests of the Event Organisers. Without limitation, directions and requests of the Event Organisers 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.

3.4 Statements

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

3.5 Tampering

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

3.6 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 <https://www.melbourneshowgrounds.com/terms-and-privacy/conditions-of-entry/>

3.7 Smoking

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

4. 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.

5. POWERS OF THE EVENT ORGANISERS IN RESPECT OF CONTROL OF THE EVENT

5.1 Power to refuse to accept an Entry Form, Exhibit or Exhibitor

The Event Organisers may, at their discretion, refuse to accept an Entry Form, an Exhibit and or an Exhibitor.

5.2 Power to cancel or alter

The Event Organisers may, without assigning a reason:

- a) Alter the closing Date for the Event;
- b) Remove any Exhibit from the Premises or cause any Exhibit to be removed from the Premises;
- c) 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;
- d) Alter the conditions of the Event, including but not exclusive to the judging conditions and process followed;
- e) Rule that an Exhibit or Exhibitor may not compete or is ineligible to compete;
- f) Alter the date, time or place on or at which the event is scheduled to take place;
- g) Alter the Judge scheduled to judge the event; or
- h) Cancel the Event.

The rights set out above apply notwithstanding:

- a) The Event Organisers acceptance of an entry;
- b) Inclusion of an entry in the event catalogue;
- c) The issue of an exhibit ticket; or
- d) The issue of any other document.

6. JUDGING

6.1 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.

6.2 Disqualification of Exhibit or Exhibitor

The chief steward, in consultation with the Event Organisers, 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. The Chief Steward, in consultation with the Event Organisers, will have the power to disqualify or dismiss any Exhibitor who is has not complied with the regulations.

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.

6.3 Forfeiture of Award if disqualified

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

7. INFORMATION HANDLING

the Event Organisers are bound by the national Privacy Principles of the *Privacy Act 1988* (Cth) and other applicable laws governing policy. Exhibitors are referred to the [Disclosure Statement](#) which sets out how the Event Organisers deal with personal information.

8. AGENTS

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

9. GOVERNING LAW

These regulations are governed by the laws of the State of Victoria, Australia.

10. AWARDS

10.1 Gold, Silver and Bronze certificates will be issued to those award winners attaining the requisite points.

10.2 Classes will be judged to "Bronze", "Silver" and "Gold" medal. Gold scoring Exhibits may be re-judged to award the class trophies.

10.3 Championship trophies and certificates will be awarded to the Exhibitor named and product specified on the Entry Form.

10.4 the Event Organisers 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).

10.5 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.

10.6 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.

10.7 The Australian Gypsy Brewer Award will be awarded to the Gypsy 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 Gypsy Brewer trophy. Should two or more Exhibitors be tied for the award, the trophy will be awarded to the Gypsy Brewer or Brewing company who scored the single highest scoring entry.

- 10.8** If in the event of no Gold Medal being awarded to a class, at the discretion of the Head Steward and the Event Organisers, 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.

11. EVENT ORGANISERS AND JUDGES DECISIONS FINAL

All decisions of the Event Organisers 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.

The Event Organisers may in their 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 Organisers may in their absolute discretion take all such actions or steps they consider appropriate in respect of the regulations including, without limitation, revoking awards and suspending or prohibiting persons from future entry in the Event.

12. PROTESTS

- 12.1** 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.

- 12.2** No protest will be entertained unless made in writing within seven (7) calendar days of the announcement of the awards. Such protest must set out the grounds of the protest and be addressed to the Event Organisers, Australian International Beer Awards and either:

- a) Mailed to or lodged with Melbourne Royal® formerly known as the Royal Agricultural Society of Victoria Limited, Melbourne Showgrounds, Epsom Road, Ascot Vale, Victoria, Australia 3032, addressed to the Event Manager; or
- b) Via email beer@melbourneroyal.com.au; or
- c) Faxed to +61 3 9281 7561

Such protest must be accompanied with a deposit of AUD\$200.00 (incl. GST) which may be forfeited to the Event Organisers if in the opinion of the Event Organisers the protest is unfounded, frivolous or vexatious. The Event Organisers will determine in their absolute discretion the process to be adopted in considering any protest and any sanction or other result of any successful protest.

13. ADVERTISING AND OWNERSHIP OF AWARDS

Licence to use trademark

Exhibitors awarded a certificate or championship trophy must apply in writing to the Event Organisers 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 Organisers.

13.1 Exhibitor Advertising

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:

- a) The year of award;
- b) Description of class;
- c) Type of beer (including whether draught or packaged format);
- d) The name under which the Exhibit was entered; and
- e) 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.

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

13.2 Ownership of Awards

In entering the Event the Exhibitor acknowledges that all awards are owned by the Event Organisers 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 Organisers. The Event Organisers 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.

14. SECTIONS

14.1 Large Brewery 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.

14.2 Medium Brewery 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.

14.3 Small Brewery 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.

14.4 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 if requested. All excise statements submitted will be treated confidentially and destroyed directly following the announcement of the awards.

14.5 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.

15. COMPLIANCE WITH AUSTRALIAN FOOD STANDARDS

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." *<http://www.foodstandards.gov.au/code>

16. EXHIBIT QUANTITIES

16.1 Packaged Beer

Each Packaged Exhibit shall consist of not less than 6,390ml, sent in branded containers either in cans, PET containers, sealed or corked bottles (e.g., 18 x 355ml).

16.2 Draught Beer

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

16.3 Design Award Classes

Each Exhibit in Design award class 99a shall consist of three (3) sample units. Exhibits in Design award class 99B shall consist of one (1) sample unit.

16.4 It is the Exhibitor's responsibility to forward their Exhibits by a transport system that suits their product. Upon receipt the Event Organisers shall take due care to ensure no Exhibit has its quality affected whilst at the Premises.

17. EXHIBITS

17.1 Inspection of Exhibits

The Event Organisers 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 Organisers. Should the inspection and/or analysis prove that the Exhibit for that class is incorrect all awards for that Exhibit shall be forfeited.

17.2 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.

17.3 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.

17.4 Labelling of Exhibits

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:

- a) Year of the competition;
- b) Class number;
- c) Sub-class if applicable;
- d) Exhibit number;
- e) Class name; and the
- f) Logistics registration number (LRN).

Note: 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.

17.5 Exhibits become the property of Event Organisers

Unless otherwise stated, all Exhibits become the property of the Event Organisers 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 Organisers.

18. 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.

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**MELBOURNE
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AUSTRALIAN
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BEER AWARDS

2023 Entry Booklet

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as at 16/6/22

Patron

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Craig Brown

Justin Fox

Tina Panoutsos

Warren Pawsey

Billy Ryan

Competition Administrators

Damian Nieuwesteeg

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