



## A1: African Grain Beer

*An **African Grain Beer** is a standard beer (Classic Style or not) with the addition of grains traditionally used in African brewing, specifically sorghum, millet, teff and fonio. A minimum of 40% of the grain bill should be made up of African grains.*

*Beers brewed with rye, oats, rice, spelt or other grains should be entered in category 31A – Alternative Grain Beer. Beers with alternative or African grains can also be entered into base styles if they are brewed to mimic a classic style and not to showcase the grain.*

**Overall Impression:** A base beer enhanced by or featuring the character of additional African grains. The specific character depends greatly on the added grains.

**Aroma:** Similar to the base beer style. The added grain should lend its own subtle character. Millet and teff tend to add a slight nutty aroma. Sorghum can also add sweet grain, grassy and sometimes earthy characteristics.

**Appearance:** Same as base beer style, although some additional haze may be noticeable. Millet has been noted to contribute a darker colour than malted barley. Head retention can be moderate to poor, particularly with beers using a high percentage of sorghum.

**Flavor:** Same as base beer style. The additional grain should be noticeable in flavor, although it may not be necessarily identifiable. Millet and teff add an additional nutty flavor.

**Mouthfeel:** These beers generally have a lighter body than a 100% barley beer. African grains tend to result in a dry finish, especially millet.

**Comments:** The additional grain should be apparent somewhere in the sensory profile. If the African grain does not provide a noticeable distinguishable character to the beer, enter it as the base style.

**Entry Instructions:** The entrant **must** specify the type of African grain used, and the percentage. Entrant **must** specify a description of the beer, identifying **either** a base style **or** the ingredients, specs, or target character of the beer. A general description of the special nature of the beer can cover all the required items.



## A2: Speciality African Beer

Beers entered into this category must use 100% African ingredients.

The grain bill must be made up of a minimum 50% traditional African brewing grains (sorghum, millet, fonio or teff). Malted barley can make up a maximum of 50% of the grain bill, provided it was grown and malted on the African continent. These beers can also contain alternative grains such as rice, spelt and oats, provided they were grown in Africa.

Speciality African Beers can contain hops, provided they are African varieties (including but not limited to Southern Star, Southern Aroma, Southern Promise, Southern Passion, Southern Sublime, African Queen, XJA-426, NAK, Drak Gold). These beers do not have to contain hops and can contain other African-grown herbs, botanicals and bittering agents either alongside or instead of hops. These include but are not limited to African wormwood, gesho, rooibos, buchu and other forms of fynbos.

Speciality African Beers must either use yeasts that have been isolated in Africa, or beers must be spontaneously fermented in Africa using wild yeasts.

Beers in this category can also use other African-grown ingredients such as coffee, cocoa, Pinotage grapes, piri piri peppers, grains of paradise, vanilla, tropical fruits, berbere etc.

Entrants **must** specify the grains used, including percentages of the total grain bill.

Entrants **must** specify any hops, herbs or botanicals used.

Entrants **must** either specify yeast used, or state if the beer was spontaneously fermented.

Entrants **must** give the vital statistics of the beer, including OG, FG, IBUs, ABV

Beers entered here do not have to conform to a base style specified in the BJCP guidelines.