

Competition Manual.

for brewers



2027
version 1.1

greekbeerawards.eu

Greek Beer Awards

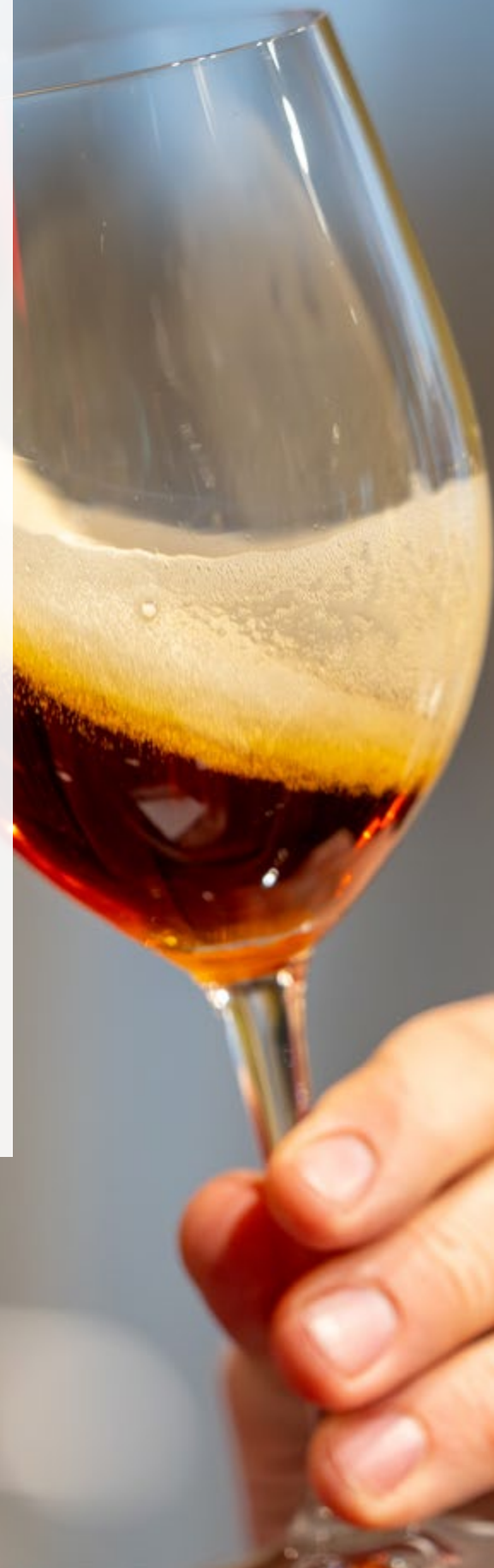
10 years of celebrating great beers

Established in **2017**

*Uniting beer communities across
Europe and the Mediterranean*

Tasting: 10th March 2027

Event: TBC 2027



about.

Good efforts
produce
good **beers...**

From Greece to Europe.

Established in 2017, the **Greek Beer Awards** have grown from a national initiative into an international beer competition.

In 2027, marking **ten years** since their foundation, the GBA welcome breweries from **across Europe** and the Mediterranean countries of Africa and Asia.

Our mission remains unchanged: to **recognise** quality brewing, celebrate **creativity**, and bring beer communities closer **together**.



about.

2017 – The Beginning

The Greek Beer Awards were established as part of the BeerBartender Awards, initially welcoming Greek breweries.

2023 – Expanding Beyond Greece

The competition opened to breweries from Southeastern Europe and the Mediterranean.

2027 – A New Chapter

Celebrating ten years, the competition opens to all European countries while continuing to welcome breweries from Mediterranean Africa and Asia.

[read more...](#)

**Greek Beer Awards
Official Publication**

beer & bar
MAGAZINE

beerandbar.gr

Endorsed by



ebcu.org



about.

Gold
Newly eligible
countries in 2027

Light grey
Eligible before 2027



2027

more than
50 countries

Breweries from all European countries and the Mediterranean countries of Africa and Asia are welcome to participate.



***We love great
beers...
and we award
them!***

Greek Beer Awards moto since 2017

categories.

FIND THE RIGHT CATEGORY FOR YOUR BEER

Our beer categories continue to evolve, reflecting traditional brewing styles, contemporary techniques and emerging trends.

categories.

1. Bottom Fermentation

- 101 Pale Lager
- 102 Modern Lager
- 103 International Lager
- 104 Red Lager
- 105 Amber Lager
- 106 Dark Lager
- 107 Pils/Pilsener
- 108 Modern Pilsner
- 109 International Pilsner
- 110 Flavored Lager
- 111 Smoked Lager
- 112 Tropical Lager
- 113 Bock
- 114 Strong Bock
- 115 Baltic Porter *[UPDATED]*
- 116 Kellerbier/Zwickl *[UPDATED]*
- 117 Specialty Lager



A close-up photograph of a woman with long dark hair and glasses, wearing a maroon shirt, drinking beer from a tulip-shaped glass. The glass is filled with a golden beer topped with a thick white head of foam. The background is dark and out of focus.

categories.

2. Top Fermentation

- 201 Pale Ale
- 202 Red Ale
- 203 Amber Ale
- 204 Brown Ale [UPDATED]
- 205 Dark Ale [UPDATED]
- 206 India Pale Ale
- 207 Modern India Pale Ale
- 208 Imperial India Pale Ale
- 209 Stout
- 210 Porter
- 211 Strong Stout & Porter
- 212 German Weizen [UPDATED]
- 213 Wheat Beer
- 214 Farmhouse Ale
- 215 Berliner Weisse [UPDATED]
- 216 Saison
- 217 Gose [UPDATED]
- 218 Fruited Berliner Weisse & Gose [New]
- 219 Wood & Barrel Aged [UPDATED]
- 220 Smoked Ale [UPDATED]
- 221 Grape Ale [UPDATED]
- 222 Fruit-Flavored Ale [UPDATED]
- 223 Barley Wine [UPDATED]
- 224 Grodziskie
- 225 Specialty Ale [UPDATED]



3. Others, Low/No & Radlers

301 California Common

302 Kölsch

303 Cream Ale *[New]*

304 Low Alcohol

305 No Alcohol

306 Lemon Radler

307 Other Radler

*Category details underlined, are
minor additions or updates,
not mentioned in the list.*

categories.

101 Pale Lager *Color is straw to golden, clear not hazy, low to medium bitterness, with malt being the protagonist, no diacetyl.*

ABV: 4%-6% Origin: Germany

Examples: German Lager, Helles, Dortmunder Export

102 Modern Lager *Color is straw to dark/black, clear or hazy, medium to high bitterness, more hoppy than malty, no diacetyl.*

ABV: 4%-8%

Extra details: type of beer, mention if dry-hopped

Examples: IPL

103 International Lager *Color is straw to golden, clear, low to medium bitterness, high carbonation. Low DMS acceptable, no caramel flavors, no diacetyl.*

ABV: 3,6%-4,9%

104 Red Lager *Color is amber orange to reddish copper, clear, malty character, moderate bitterness, medium carbonation.*

ABV: 5%-6,5%

105 Amber Lager *Color is amber orange to reddish copper, clear, malty character, moderate bitterness, medium carbonation.*

ABV: 5%-6,5%

categories.

106 Dark Lager *Color is brown to black, clear to low haziness, low to medium bitterness, malty character, some roasted malt like bread, biscuit and chocolate accepted, low to medium body, a balanced malty and hoppy character, no diacetyl.*

ABV: 3,8%-5,3%

Extra details: Type of dark beer

Examples: Munich Dunkel, European Dark, Schwarzbier, Dark Pilsner

107 Pils/Pilsener *Color is straw to golden, clear no haziness allowed, medium to high bitterness, long foam, low sweet malt flavor present, no to low diacetyl allowed, low to medium body, medium to high carbonation.*

ABV: 4,5%-5,5% Origin: Czechia

Extra details: Type of Pilsner

Examples: German Pilsner, Bohemian Pilsner

108 Modern Pilsner *Color is straw to golden, low haziness allowed, medium to high bitterness, long foam, low sweet malt flavor present, no to low diacetyl and low sulfur allowed, low to medium body, medium to high carbonation.*

ABV: 4,0%-5,0%

Extra details: Type of Pilsner, mention if dry-hopped

109 International Pilsner *Color is straw to gold, clear. Malt aroma and flavor low to medium low, low to medium hops and bitterness. Very low levels of DMS acceptable. Low to medium body. Fruity esters, acetaldehyde, and diacetyl should not be allowed.*

ABV: 4,6%-5,3%

Extra details: Specify the adjuncts used in the beer (rice, corn or other cereals, sugar etc)

categories.

1. Bottom Fermentation

110 Flavored Lager *Any Bottom Fermented beer that has been given their character with artificial flavors like syrups and extracts, no diacetyl.*

ABV: 3,0%-5,0%

111 Smoked Lager *Light pale to dark color, smokiness from smoked malts like smoke beechwood is low to medium-high, smooth not harsh. Very low hop profile, low to medium bitterness. Diacetyl, caramel, and fruitiness are not allowed to be present. Medium to full body.*

ABV: 4,8%-7,5% Origin: Germany

Examples: Bock Rauchbier, Bamberg-Style Helles Rauchbier, Bamberg-Style Märzen Rauchbier

112 Tropical Lager *Color is straw to gold, clear. No malt flavors, hops are from no to low, with very low bitterness, low fruity esters like pear or apple can be acceptable. Diacetyl not allowed. Low body.*

ABV: 4,0%-5,0%

Extra details: Specify the adjuncts used in the beer (rice, corn or other cereals, sugar etc)

113 Bock *Color from pale to very dark. Clear. Caramel or heavy aromas not allowed. Low to medium-low hops and bitterness. Fruity esters allowed in low levels. Medium to full body. Diacetyl not allowed.*

ABV: 6,3%-7,9%

Extra details: Type of beer

Examples: Heller Bock/Maibock, Traditional German Bock, Maibock

categories.

114 Strong Bock *Color from copper to black. Clear. Light toasty malt aromas are present. Toasty malt aromas. Caramel or toffee can contribute in the background. Dark fruits. No to low hops and bitterness. Fruity esters allowed. Full to very full body. Alcohol is detectable. Diacetyl not allowed.*

ABV: 6,6%-14,3%

Extra details: Type of beer

Examples: Doppelbock, Eisbock

115 Baltic Porter [UPDATED] *Color is medium brown to black, clear to low haziness, low to medium bitterness, malty character, some roasted malt accepted, some berries, grapes accepted, not banana, medium to full body, noticeable hops, low levels of oxidation acceptable. ONLY Bottom Fermented beers.*

ABV: 7,5%-12%

116 Kellerbier/Zwickl [UPDATED] *Category for hazy or unfiltered Lagers of any color, no dry hopping, no diacetyl. Includes Zwickelpils (unfiltered Pilseners).*

ABV: 4%-6%

categories.

117 Specialty Lager *All Bottom Fermented beers that don't fit in the previous categories. Color varies, bitterness and flavors depend on the recipe. Creativity of the brewer will be the main interest of the judging process. Some low smoked flavors allowed. Spices (salt, ginger etc.), honey, flavored water, fruits accepted, syrups and artificial flavors not allowed.*

ABV: 4,0%-7,0%

Extra details: Type of beer, mention if dry-hopped, specify flavor ingredient

Examples: Honey Lager, Lager with Sea-Water, Pumpkin Beer, Coffee Beer, Chili Beer, Rye Beer



categories.

201 Pale Ale *Color is gold to copper, haziness acceptable, medium hop bitterness, low diacetyl allowed, fruity esters medium to high, low to medium low malt character, low to medium body, floral, earthy, herbal notes.*

ABV: 4,5%-7%

Extra details: Type of PA

Examples: English-Style PA, American-Style PA, Blonde/Golden Ale, Belgian Blonde Ale, Cold PA

202 Red Ale *Color is copper red to reddish-brown, hazy allowed, low to medium hop bitterness, malt aroma with caramel and biscuit notes, low diacetyl allowed, low fruity aroma allowed.*

ABV: 4,0%-7,0%

Examples: Irish Red Ale, American-Style RA

203 Amber Ale *Color is copper red to reddish-brown, low haziness allowed, low to medium hop bitterness, dry to sweet flavors, medium to high maltiness with caramel and biscuit notes, low diacetyl allowed, low fruity aroma allowed, medium bodied.*

ABV: 4,0%-7,0%

Examples: English-Style Amber Ale, American-Style Amber Ale

204 Brown Ale [UPDATED] *Color is copper red to dark brown, low haziness allowed, very low to low hop bitterness, dry to sweet profile, maltiness with caramel and biscuit/toasted notes, very low diacetyl allowed, low fruity esters allowed, medium bodied. American style is way more bitter (also malt bitterness) and hop forward.*

ABV: 4,0%-7,0%

Examples: English-Style Brown Ale, American Style Brown Ale

categories.

205 Dark Ale *[UPDATED]* Color is medium brown to black, clear to low haziness, low to medium bitterness, malty character, some roasted malt accepted, fruity complexity expected to add character along with malt, medium to full body, noticeable hops and Belgian yeast character.

ABV: 7,0%-12% Origin: Belgium

Examples: Belgian Dark Ale

206 India Pale Ale Color is gold to copper, intense hop bitterness, low diacetyl allowed, fruity esters medium to high, high to very high carbonation, medium malt character and medium body.

ABV: 4,5%-9%

Extra details: Type of IPA, mention if dry-hopped

Examples: Classic British IPA, American IPA

207 Modern India Pale Ale Color is gold to copper, hazy, intense hop bitterness, low diacetyl allowed, high carbonation, medium malt character, extra ingredients must not cover overall should be balanced, floral, fruity, spicy flavors accepted.

ABV: 5%-9%

Extra details: Type of IPA, mention if dry-hopped, mention additional ingredients and flavors (fruits, herbs, spices etc)

Examples: Hazy IPA, Cold IPA, Rye IPA, Black IPA

208 Imperial India Pale Ale Color is pale to copper, hazy allowed, intense hop bitterness, medium to high malt character, no diacetyl allowed, balanced fruity aroma, full bodied.

ABV: >7,0%

Extra details: Mention if dry-hopped

categories.

209 Stout *Color is black, haziness allowed, low hop bitterness, medium to high malt character with chocolate, coffee notes, no diacetyl allowed.*

ABV: 4,0%-7,0%

Extra details: Type of Stout.

Examples: Irish/Dry Stout, Oatmeal Stout

210 Porter *Color is dark brown to black, haziness allowed if perceivable, low hop bitterness, medium malt sweetness and character with chocolate, coffee, caramel, fruit esters acceptable, low diacetyl allowed, low to medium body.*

ABV: 4,5%-6,0%

211 Strong Stout & Porter *Color is ruby to black, haziness allowed, low hop bitterness, medium malt character with chocolate, coffee, caramel, cocoa, brown sugar notes, light smoked aroma allowed (high smoked flavors enter Smoked Ale category), no diacetyl allowed.*

ONLY Top Fermented beers.

ABV: 7,0%-14,0%

Examples: Imperial Stout, Imperial Porter

212 German Weizen ^[UPDATED] *Color is blonde to orange or dark, hazy except Kristall Weizen, low hop bitterness, no diacetyl, medium to high carbonation, long lasting foam, yeasty notes. Wheat at least 50%.*

ABV: 2,5%-7,5%

Extra details: Type of beer, filtered or not.

Examples: Hefeweizen, Kristall Weizen, Dunkles Weizen, Weizenbock, Leichtes Weizen

categories.

213 Wheat Beer *Color is pale to blonde or black, can be hazy, low hop bitterness, no diacetyl, medium to high carbonation, medium to long lasting foam, yeasty, fruity, spicy notes, wheat, and oats present. More details according to beer style.*

ABV: 2%-12,5% Origin: Germany

Extra details: Type of beer, filtration clear or hazy, ingredients used

Examples: Belgian Witbier, American Wheat Wine Ale, International Wheat

214 Farmhouse Ale *Color is light amber to brown/red, haziness allowed, low to medium hop bitterness and hop flavor, earthy or cellar-like aromas acceptable, fruity esters aromas medium to high, flavors low to medium, acidic, fruity, horsey, leather and goatly notes flavors might be present only from the yeast, no diacetyl, no additions allowed, low to medium body.*

ABV: 4,5%-8,0%

Extra details: Ingredients used.

Examples: Bière de Garde, Sahti, Kotikalja, Miezītis, Kaimiškas

215 Berliner Weisse [UPDATED] *Color is straw to pale, can be hazy, no or low malt flavors, no or very low hop bitterness and presence. Low to medium fruity esters, low bodied and high carbonation, fruits and spices not allowed. Brett no to low-medium presence (horsey, goatly, leathery, phenolic. fruity, acidic). Acidic and highly attenuated beer. Diacetyl not allowed.*

ABV: 2,8%-5,0% Origin: Germany

Extra details: type of beer used

categories.

216 Saison *Color is pale gold to dark amber, haziness allowed, medium to high hop bitterness, sourness should be notable, balanced esters from micro, phenolic notes must be well integrated, no diacetyl, medium to high carbonation, medium to long lasting foam, yeasty, fruity, spicy notes only from the yeast, no additions allowed, wheat and oats allowed.*

ABV: 2,5%-6,5%

Extra details: type of beer, ingredients used, specify type of yeast and fermentation.

217 Gose [UPDATED] *Straw to amber, clear to hazy, no to low malt sweet and hops. No to medium bitterness. Low to medium-low bodied. Low to medium lactic acid characteristics, refreshing sourness, low to medium saltiness and coriander aroma.*

ABV: 4,4%-5,4% Origin: Germany

Extra details: Additions coriander and salt, malts and grains. „New Style Gose“ with other herbs and spices or wild yeast should be entered in Specialty Ale (225) mentioning the base style

Examples: Leipzig Gose, Goslarer Gose

218 Fruited Berliner Weisse & Gose [NEW] *Any fruited beer which base style is Berliner Weisse or Gose.*

ABV: 2-8%

Extra details: type of beer, specify flavor ingredient like fruits, special process

Examples: Miced Pickle Gose

categories.

219 Wood & Barrel Aged *[UPDATED]* Color is blonde to dark, haziness accepted, low hop bitterness, no diacetyl, low carbonation accepted, low to medium foam accepted. Includes all Barrel Aged Top Fermented Styles.

ABV: 2%-6,5%

Extra details: Type of beer, barrel type, previous use of the barrel (provider)

220 Smoked Ale *[UPDATED]* Color is blonde to dark, haziness accepted, balanced hop and malt, smoky flavors should be present but not annoying, no diacetyl, low carbonation accepted, medium or more foam accepted. Includes all Smoky Top Fermented Styles.

ABV: 2,5%-6,5%

Extra details: type of beer

221 Grape Ale *[UPDATED]* Color can vary, haziness accepted, balanced grape/wine and beer, hop flavors should not overlay the grape, no diacetyl, low Brett present. ONLY Top Fermented beers.

ABV: >2%

Extra details: type of beer, grape used (also if used as juice, must, full grapes etc)

222 Fruit-Flavored Ale *[UPDATED]* Color can vary, haziness accepted, balanced hop and malt, hop flavors should not overlay fruit, no diacetyl.

ABV: >2%

Extra details: type of beer, fruit used

categories.

223 Barley Wine *[UPDATED]* Color is copper, haziness accepted, low hop bitterness and flavors, low diacetyl accepted, sweet high maltiness, caramel flavors accepted, vinous aromas and low oxidation accepted, full bodied.

ABV: 7%-12,5%

224 Grodziskie Color straw to golden, clear appearance no to low hops presence, low to medium bitterness, light body, oak smoked wheat. High carbonation. Crisp and dry aftertaste. No to very low fruity esters. Diacetyl, DMS and sourness not allowed.

ABV: 2,7%-3,7% Origin: Poland

225 Specialty Ale *[UPDATED]* All Top Fermented beers that don't fit in the previous categories. Color varies, bitterness and flavors depend on the recipe. Creativity of the brewer will be the main interest of the judging process. Smoked flavors, Spices (salt, ginger etc.), honey, flavored water, fruits accepted, syrups and artificial flavors not allowed. As there is not Brett category, brett and Sour beers may be included here.

ABV: >4,0%

Extra details: type of beer, mention if dry-hopped, specify flavor ingredient, special process.

Examples: Juicy PA, Honey Ale, Wine Ale, Ale with Sea-Water, Pumpkin Beer, Coffee Beer, Chili Beer, Rye Beer, Wheat Wine

categories.

301 California Common *Color is light amber to dark amber, haziness not allowed, low to medium hop flavor, medium to high bitterness, caramel flavors accepted, no diacetyl, medium body, medium to long lasting foam, no additions allowed.*

ABV: 4,5%-5,9%

302 Kölsch *Color is light blonde to gold, haziness not allowed, low to medium hop flavor, medium bitterness, caramel flavors not accepted, no diacetyl, low to medium body, medium to long lasting foam, low amounts of wheat allowed, low fruity esters like apple, pear or even wine-like, dry and crisp.*

ABV: 4,5%-5,5%

Extra details: Ingredients used, specify type of yeast and conditioning

303 Cream Ale ^[NEW] *Color is pale and crystal clear. Color can vary depending on optional additional ingredients. Light-bodied, crisp, and refreshing. No dairy or lactose. Cold fermented ale yeast. Adjuncts like corn or rice allowed. Fruits, herbs and spices as well as coffee and chocolate also allowed.*

ABV: 4%-6%

Extra details: type of beer, specify flavor ingredient

304 Low Alcohol *Color is pale to dark, haziness allowed, low hop bitterness, medium malt character, medium to long foam, low diacetyl allowed. Top & Bottom Fermented beers.*

ABV: 0,5%-1,2%

categories.

305 No Alcohol *Color is pale to dark, haziness allowed, low hop bitterness, medium malt character, medium to long foam, low diacetyl allowed. Top & Bottom Fermented beers.*

ABV: $\leq 0,5\%$

306 Lemon Radler *Color is pale to gold, haziness allowed, low hop bitterness, low malt character, low to medium foam, low diacetyl allowed, lemon flavor dominates. Top & Bottom Fermented beers.*

ABV: $\geq 2,5\%$

307 Other Radler *Color varies, haziness allowed, low hop bitterness, low malt character, low to medium foam, low diacetyl allowed, other fruit flavor dominates. Top & Bottom Fermented beers.*

ABV: $\geq 2,5\%$

Gluten-Free beers

Any gluten-free beer, can enter the competition in their desired beer style. During registration select the Gluten-Free option. Organization may ask for a copy of the Gluten-Free Certificate.





*Uniting
Beer
Communities*

fees & E/B.

Submit your beers...

Save on
participation fees
when entering 6 or
more beers.

no VAT included where applies

€85,00

10%

Early Bird

€ 76,50

till 31/12/2026

Get Wild

-10%
in total

for 6 to 9 entries
counted automatically

Go Big

-15%
in total

for 10 or more entries
counted automatically

Register

Reserve

key dates.



1st October 2026
Kick Off

31st December 2026

Early Bird *Ends*



1st February 2027

Shipping *Starts*



12th February 2027

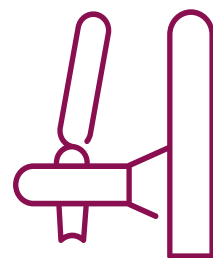
Registration *Closes*

26th February 2027

Shipping *Deadline*

10th March 2027

Tasting Day *TBC, Greece*



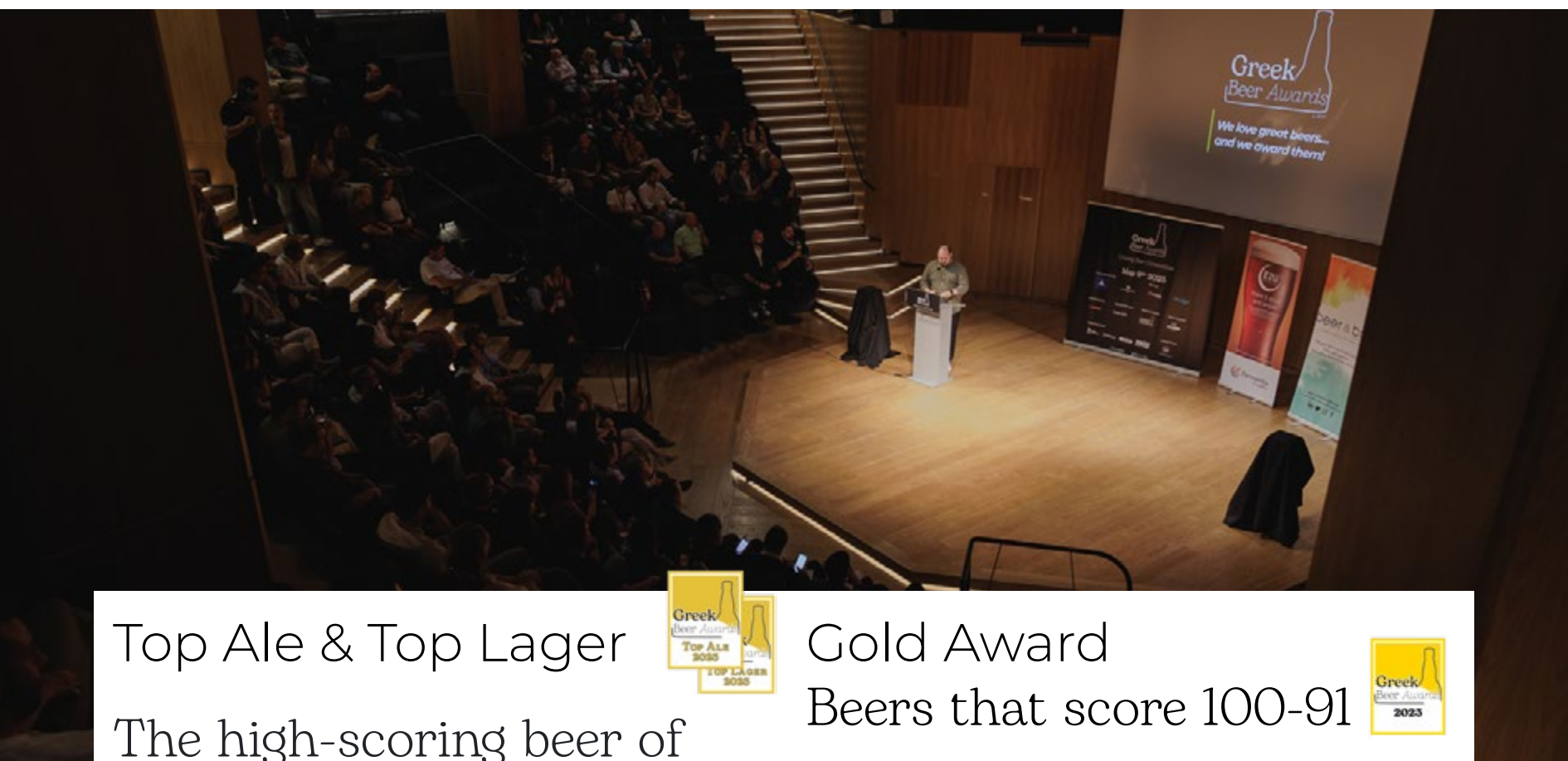
TBC 2027

Event Night *TBC, Greece*





evaluation.



Top Ale & Top Lager



The high-scoring beer of each style.

Beers from group 3 Others, Low/No & Radlers are included in this sorting according the yeast type

Gold Award

Beers that score 100-91



Silver Award

Beers that score 90-81



Bronze Award

Beers that score 80-71



All beers will be judged in the first round. Then in the second round, all beers that have been evaluated for any medal will be judged again, in order to have the finalists. In both rounds, judges will keep notes for the feedback.

If there is anything that does not allow the judges for a clear decision on the Top Lager and Top Ale, then a third round only for those beers will be held.

[See previous Greek Beer Awards winners](#)

evaluation.

Judging panels are the responsibility of the Technical Director. The category guidelines for the judges are based on the ABA standards. EBCU beer categories guidelines have also been taken into consideration to create our Beer Categories for this Competition Manual. To judge your samples in the right way, it is important to submit them in the proper category and fill in the details for your beer (yeast, barrel, fruits or other ingredients, bottle conditioned, haze, unfiltered, unpasteurized), please refer to the Competition Manual to be precise.

The main philosophy of the competition is to award beers for their complexity in aroma and taste. Great beers at all! Beers displaying off-flavours or other negative characteristics will lose points.

If your beer does not fit any style of our Beer Categories according to the Competition Manual, then enter it in the Specialty Lager or Ale, provide all the required details, and add a note/request for a specific new style. We consider any proposals you have. You can contact us through the chat-app on the bottom right of our website, WhatsApp or e-mail.

Every sample is evaluated by each judge, who adds notes and points for every evaluation part on the form. The feedback is sent anonymously to you, without name and points, after the Event Night. If a judge identifies a potential issue, the judge's table can ask for a second sample from this beer.

The organization in agreement with the Technical Director reserves the right to merge, split, or add categories.

The Technical Director is responsible for the technical management of the competition, including sample classification, tasting flights and judging panels. The Technical Director does not participate in the tasting and has the obligation to remind the philosophy of the competition to the judges.

If you have questions visit our FAQ's page. For shipping please visit the Shipping page on our website. Please check your email and WhatsApp for any last minute updates.

participation.

WHY ENTER THE GREEK BEER AWARDS?

Great beers deserve recognition.

Whether you are an established brewery or an emerging producer, the Greek Beer Awards offer an opportunity to have your beers evaluated by experienced international judges and recognised beyond your home market.

International Recognition

Showcase your beers in an international competition welcoming breweries from across Europe and the Mediterranean.

Expert Evaluation

Have your beers assessed through a structured blind-tasting process conducted by experienced international judges.

Valuable Feedback

Receive written feedback on your entries, regardless of the final results.

Make Your Awards Visible

Use official award badges to communicate your achievements to customers, retailers and business partners.

team.

We are here... for everybody

An idea needs people and mutual understanding to implement it. This is our core team.



MARKUS RAUPACH
TECHNICAL DIRECTOR



NICOLA RADISIS
FOUNDER & DIRECTOR



DANAE MARGARITIDI
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COMMUNICATIONS



GIOTA CHINA
TRANSPORTATIONS &
LOGISTICS
ELIKON LOGISTICS

**Let's
Discuss**

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