

2025 NC Brewers Cup Competition (NCBC)

Entry Registration Guide

Use this Guide to determine the best registration categories for your competition entries. If you have any questions, please contact Lisa Parker at lisa@ncbeer.org

1. Entries will be judged according to the [Brewers Association 2025 Beer Style Guidelines](#) in accordance with the table below. We recommend that entrants use the [downloadable pdf of 2025 Guidelines](#), as it is a more comprehensive version of the online guidelines webpage.
2. Entries will be accepted for the 36 NCBC categories listed below. *The NCCBG reserves the right to combine categories for medal distribution, based on the number of entries received.*
3. Regardless of NCBC medal category, each entry will be judged blind according to the 2025 Brewers Association Style Guideline for the associated NCBC subcategory entered into.
4. Entries will additionally be accepted for a 36th category: "NC Home-Grown": To qualify for this category, 55% of the beer's dry-weight ingredients must be sourced from North Carolina produced products.
5. Entry limit: A brewery can submit a **maximum of 10 entries** into the competition. (Breweries must enter a minimum of 6 entries to be considered for NC Brewery of the Year or NC New Brewery of the Year.)
6. Breweries may submit the same beer brand into multiple categories. *(For example, if a beer is entered into a one NCBC category, but also meets the definition of the "NC Home-Grown" category.)*
7. Entrants must still submit two (2) containers for each entry registration.
8. **Please avoid any reference to brewery name, brand, beer name, or locale in "Entry Notes".**

NCBC Medal Category	NCBC Subcategory	2025 Brewers Association Style Category
1. British Pale & Bitter Ale	1A	Ordinary Bitter
	1B	Special Bitter or Best Bitter
	1C	Extra Special Bitter
	1D	English-Style Summer Ale
	1E	Classic English-Style Pale Ale
	1F	British-Style IPA

2. Scottish & Irish Beer	2A	Scottish-Style Light Ale
	2B	Scottish-Style Heavy Ale
	2C	Scottish-Style Export Ale
	2D	Irish Style Red Ale
	2E	Scotch Ale or Wee Heavy
3. British Porter & Brown Ales	3A	English-Style Pale Mild
	3B	English-Style Dark Mild
	3C	English-Style Brown Ale
	3D	Brown Porter
4. American Porter, Amber, & Brown Ales	4A	American-Style Brown
	4B	Robust Porter
	4C	American-Style Amber/Red Ale
5. Stouts	5A	American-Style Imperial Porter
	5B	Classic Irish-Style Dry Stout
	5C	Export-Style Stout
	5D	Sweet Stout or Cream Stout
	5E	Oatmeal Stout
	5F	American-Style Black Ale
	5G	American-Style Stout
	5H	American-Style Imperial Stout

	5I	British-Style Imperial Stout
	5J	Dessert Stout or Pastry Stout (All Origin Hybrid/Mixed Lagers or Ales)
6. Strong Ale	6A	Old Ale
	6B	Strong Ale
	6C	American-Style Barleywine Ale
	6D	British-Style Barleywine
	6E	Double Hoppy Red Ale
	6F	Imperial Red Ale
	6G	American-Style Wheat Wine Ale
	6H	Other Strong Ale or Lager
7. Session IPA (Includes Juicy or Hazy IPA, and Session Pale Ale)	7A	Session India Pale Ale
8. American Pale Ale	8A	American-Style Pale Ale
	8B	American-Style Strong Pale Ale
9. American-Style IPA	9A	American-Style India Pale Ale
	9B	West Coast-Style IPA
	9C	American-Style Imperial or Double IPA
10. Juicy/Hazy Pale Ale	10A	Juicy or Hazy Pale Ale
	10B	Juicy or Hazy Strong Pale Ale
11. Juicy or Hazy IPA	11A	Juicy or Hazy India Pale Ale

	11B	Juicy or Hazy Imperial or Double IPA
12. American-Style Sour Ale	12A	American- Style Sour Ale
13. European Hybrid Styles	13A	German-Style Koelsch
	13B	German-Style Altbier
14. European Sour Ale	14A	Leipzig-Style Gose
	14B	Berliner-Style Weisse
	14C	Belgian-Style Lambic
	14D	Traditional Belgian-Style Gueuze
	14E	Belgian-Style Flanders Oud Bruin or Oud Red Ale
15. European Wheat (and Related) Beer	15A	South German-Style Hefeweissen
	15B	South German-Style Kristal Weizen
	15C	German-Style Leichtes Weizen
	15D	South German-Style Bernsteinfarbenes Weizen
	15E	South German-Style Dunkel Weizen
	15F	South German-Style Weizenbock
	15G	German-Style Rye Ale
	15H	Belgian-Style Witbier
16. Belgian Ales	16A	Belgian-Style Table Beer

	16B	Belgian-Style Session Ale
	16C	Belgian-Style Speciale Belge
	16D	Belgian-Style Blonde Ale
	16E	American-Belgo Style Ale
	16F	Other Belgian-Style Ale
17. Saison	17A	Classic French & Belgian-Style Saison
	17B	Specialty Saison
	17C	French-Style Bière de Garde
18. Belgian Strong Ale / Monastic Ale	18A	Belgian-Style Strong Blonde Ale
	18B	Belgian-Style Strong Dark Ale
	18C	Belgian-Style Quadrupel
	18D	Belgian-Style Dubbel
	18E	Belgian-Style Tripel
19. Pale European & International Lager	19A	German-Style Leichtbier
	19B	Australasian, Latin American or Tropical-Style Light Lager (see pdf of BA Guidelines, pg 44)
	19C	German-Style Pilsener
	19D	Czech-Style Pale Lager
	19E	Munich-Style Helles
	19F	Italian-Style Pilsener

	19G	International Light Lager
20. Amber & Other Pale European Lager	20A	Dortmunder/European-Style Export
	20B	German-Style Oktoberfest/Festbier
	20C	Vienna-Style Lager
	20D	Franconian-Style Rotbier
	20E	German-Style Maerzen
	20F	Czech-Style Amber Lager
21. Dark European Lager	21A	Munich-Style Dunkel
	21B	German-Style Schwarzbier
	21C	European-Style Dark Lager
	21D	Baltic-Style Porter
	21E	Czech-Style Dark Lager
22. German-Style Bock	22A	Traditional German-Style Bock
	22B	German-Style Heller Bock/Maibock
	22C	German-Style Doppelbock
	22D	German-Style Eisbock
23. Smoke Beer	23A	Smoke Beer
	23B	Smoke Porter
	23C	Bamberg-Style Weiss Rauchbier
	23D	Bamberg-Style Helles Rauchbier

	23E	Bamberg-Style Maerzen Rauchbier
	23F	Bamberg-Style Bock Rauchbier
24. International Style Pale Ale & IPA	24A	International-Style Pale Ale
	24B	Classic Australian-Style Pale Ale
	24C	Australian-Style Pale Ale
	24D	New Zealand-Style Pale Ale
	24E	New Zealand India Pale Ale
25. North American-Style Lager	25A	American-Style Lager
	25B	Contemporary American-Style Lager
	25C	American-Style Light Lager
	25D	Contemporary American-Style Light Lager
	25E	Mexican-Style Light Lager
	25F	Mexican-Style Pale Lager
26. Pilsner-Style & Hoppy Lager	26A	American-Style Pilsener
	26B	Contemporary American-Style Pilsener
	26C	International-Style Pilsener
	26D	American-Style India Pale Lager
	26E	West Coast-Style Pilsener
27. North American-Style	27A	American-Style Amber Lager
	27B	California Common Beer

Amber & Dark Lager	27C	American-Style Maerzen/Okttoberfest
	27D	American-Style Dark Lager
	27E	Mexican-Style Amber Lager
	27F	Mexican-Style Dark Lager
28. Other American Pale Lagers & Ales	28A	American-Style Cream Ale
	28B	Golden or Blonde Ale
	28C	American-Style Wheat Beer
	28D	American-Style Malt Liquor
29. Fruit Beer <i>* You may use entry notes to specify the type of fruit used in this category.</i>	29A	American-Style Fruit Beer
	29B	Fruit Wheat Beer
	29C	Belgian-Style Fruit Beer
30. Sour Fruit or Field Beer <i>* Use entry notes to specify the type of fruit used in this category.</i>	30A	American-Style Fruited Sour Ale
	30B	Contemporary-Style Gose
	30C	Belgian-Style Fruit Lambic
	30D	Contemporary Belgian-Style Spontaneous Fermented Ale
31. Field & Spiced Beers <i>* You may use entry notes to specify the underlying beer style upon which the entry is based, type or form of herb(s) or spice(s), vegetable(s), type of chilis, chocolate, and/or coffee used or other factors which influence perceived sensory outcomes. * Well-known spice blends are accepted, such as pie spice, curry powder, chili powder.</i>	31A	Field Beer
	31B	Pumpkin/Squash Beer
	31C	Pumpkin Spice Beer
	31D	Chili Pepper Beer
	31E	Herb and Spice Beer

	31F	Chocolate or Cocoa Beer
	31G	Coffee Beer
32. Brett, Mixed Culture, & Wild Ales <i>* You may use entry notes to specify the underlying beer style upon which the entry is based, or other information unique to the entry such as type of Brett(s), yeast/bacteria, and/or other culture(s) used.</i>	32A	Brett Beer
	32B	Mixed-Culture Brett Beer
	32C	Ginjo Beer or Sake-Yeast Beer
	32D	Wild Beer
33. Wood and Barrel-Aged Beer <i>* Use entry notes to specify the underlying beer style upon which the entry is based, length of time aged, type of wood or barrel, char level or previous liquids held by the wood, ingredients or other processing which influence perceived sensory outcomes.</i>	33A	Wood and Barrel-Aged Beer
	33B	Wood and Barrel-Aged Sour Beer
34. Specialty Beer <i>* Use entry notes to specify an underlying beer style(s) upon which the entry is based (if such style(s) is apparent), or other information unique to the entry such as ingredients or processing which influence perceived sensory outcomes.</i>	34A	Rye Beer
	34B	Fresh Hop Beer
	34C	Specialty Honey Beer
	34D	Experimental Beer
	34E	Experimental India Pale Ale
	34F	Gluten-Free Beer
	34G	Non-Alcohol Malt Beverage
	34H	Aged Beer
	34I	Session Beer

	34J	Specialty Beer
35. Historic Beer	35A	Historical Beer
	35B	Kentucky Common Beer
	35C	Grodziskie
	35D	Adambier
	35E	Dutch-Style Kuit, Kuyt, or Koyt Beer
	35F	Finnish-Style Sahti
	35G	Swedish-Style Gotlandsdrücke
	35H	Breslau-Style Schoeps
	35I	Kellerbier or Zwickelbier
36. NC Home-Grown 55% of the beer's dry-weight ingredients must be sourced from NC produced products.	36A	NC Home-Grown