

BJCP Category 30C – Winter Seasonal

Competition Deadline will be the end of October – probably the 29th.

What's a Winter Seasonal? – It's a stronger, darker, spiced beer that often has a rich body and warming finish. Probably what you'll want to drink in the cold winter season.

- Wide range of flavors and aromatics are possible. Many examples are reminiscent of Christmas cookies, gingerbread, English-style Christmas pudding, evergreen trees, or mulling spices.
- Any combination of aromatics that suggests the holiday season is welcome.
- Other fermentables can contribute to flavor and / or aroma. Molasses, honey, brown sugar, etc. Dried fruit and or dried fruit peel can lend a wide range of flavors – such as raisin, plum, fig, orange peel or lemon peel.
- Base beer style often has a malty profile that supports the balanced presentation of the spices / additional fermentables.
- Body is generally medium to full, many examples will show some well-aged, warming alcohol content, but not overly hot.
- Balance is key, special ingredients should complement the base beer and not overwhelm it.
- Recognize that not all ingredients and base styles work well together. Chocolate in a stout would probably be fine, but maybe not in a saison?
- Any spice or fermentables noted should be noticeable and distinctive.
- Base beer style should come through in aroma and flavor.
 - o A heavily spiced Kolsch wouldn't work well because the delicate flavors of the kolsch would probably be overridden.
- Basically, you can do what ever you want and still call it a winter seasonal.
- A mojo citrus garlic Helles to celebrate Christmas in Cuban style? Maybe?

12 beers of Christmas might have some ideas. ([Link 1](#) – [Link 2](#) – If Link 2 is broken, [try this one](#)) Although you should consider maturation time.

- Caramel Quad
- Pumpkin Barley Wine
- Saffron Trippel
- Cocoa Export Porter
- Juniper Rye Bock

- Fruitcake Old Ale
- Dark White Beer – part dubble, part weizenbock, and part white beer
- Honey Ginger IPA
- Crabapple or cranberry Lambic
- Gingerbread Ale
- Spiced bourbon stout
- Abbey Weizen
- Spiced Cherry Dubbel
- Spiced Dunkel Weizenbock
- Christmas Gruit