




MELBOURNE
ROYAL

AUSTRALIAN INTERNATIONAL
BEER AWARDS

Entry Booklet

2025





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

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

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BEER AWARDS

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General information

2025 calendar of important dates

Entries Open	Tuesday 21 January
Entries Close	Friday 7 March
International Deliveries to Chill Melbourne	Monday 31 March – Thursday 17 April
Delivery to Interstate Consolidation Points	Monday 14 – Wednesday 16 April
Local Drop Off (Victorian entrants only)	Monday 28 – Tuesday 29 April
Judging	Tuesday 6 – Friday 9 May
Trophy Presentation Dinner	Thursday 15 May

Introduction

The Melbourne Royal Australian International Beer Awards inspire and celebrate excellence in brewing and cidemaking.

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

The program is the largest annual beer and cider competition in the world judging both draught and packaged beer and cider. In 2024, the Awards attracted over 2,525 entries from a record breaking 412 breweries in 22 countries.

In 2025, the Awards offer 14 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 15 May.

Why you should enter

There are many reasons to enter, including:

- As the world's largest annual beer and cider competition judging both draught and packaged beer and cider, 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 and ciders with a seal of quality.
- Gold Medal-winning exhibitors who have demonstrated consistency across three consecutive years (since 2023) with the same beer or cider 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 and Australian Food Awards.
- The judging panel boasts some of the world's most highly respected brewers and cidermakers, writers and educators in the beer and cider industry.
- 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. Entries packaged especially for the competition that are not ordinarily available in packaged form will not be accepted – this includes entries in growlers. Exhibitors may be required to verify commercial availability by providing the details of at least one stockist or outlet.
- A Beer or Cider 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 style.
- Exhibits must be entered in their correct Class according to style. The style of stated on the commercial label must match the Class entered; for example, if the style 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.
- 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 entries are judged together, there is no need to separate Classes by packaging type.
- Exhibits that are commercially sold as the same beer or cider 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.au/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 2025 Australian International Beer Awards entries to receive instructions on how to enter the 2025 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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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

The trophies bestowed upon Dollar Bill by the judges at the AIBAs are not just symbols of unwavering passion; they are beacons of the consistency of quality, dedication, and the ideals that define our brewery. The Awards not only captures more consumers, but they also open up new avenues for Australian beer on the international stage. The decision to enter the AIBAs is not only a quest for recognition within such a diverse community, but also a statement of our desire to be part of the global brewing community. The Awards are an acknowledgement to the countless individuals and producers who share a commitment and unyielding passion for their craft. As a direct results of the AIBAs I can confidently say we have not only found our market but have also expanded our horizons into previously untapped areas. Our success at the Awards goes beyond our brewery – it serves as a testament to the boundless opportunities awaiting businesses dedicated to excellence.

Ed Nolle, Dollar Bill Brewing, Victoria, Australia
Winner – Champion Australian Beer, 2023

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, USA
Winner – Gary Sheppard Memorial Trophy for Best New Exhibitor, 2022

We enter the Awards as an incentive to make amazing new brews as well as consistently continuing to produce excellent beer. Winning the Champion International Beer trophy means our hard work is getting the recognition it deserves, around the world. It provides proof for everything we have been striving for. Hopefully it also gives our consumers more confidence, that again we have delicious, locally brewed beers in a once non-existent market.

Case Wu, NBeer Craft Brewing Co. China
Champion International Beer 2023

The Awards are a great way to see how our beers compare with the rest of the country, as well as getting feedback from the best in the industry. Winning a trophy means a lot to our team, it's a morale booster and great for engagement. A trophy shows our customers we make quality products, and combined with the efforts of our wider team, has helped our business grow. We have used our results of the Awards over the last decade as a guide to our quality and innovation programs and it has helped us to continue to strive to be a leader in Australian craft beer.

Mick Bentley, Mountain Goat Beer, Victoria, Australia
Champion Large Australian Brewery 2023

New in 2025

In 2025, the Melbourne Royal Australian International Beer Awards welcomes a number of refinements to the program.

Introduction of Best Australian Independent Beer and Best Australian Independent Brewery Trophies

With ‘The Indies’ put on hold for 2025, Melbourne Royal and the Independent Brewers Association (IBA) will celebrate Australian independent beer on the world stage at the Awards, with two new trophies presented – **Champion Australian Independent Beer** and **Champion Australian Independent Brewery**.

See Eligibility on page 15.

New Logistics Provider

The Awards have engaged cold-chain logistics provider, Chill, who are providing entrants with an exclusive rate card for local pick up and consolidated shipping from interstate depot locations to the Awards in Melbourne, taking the stress out of organising your own freight.

For more information, including rates and receipt dates see page 42.

Updates to the 2024 US Brewers Association Edition Beer Style Guidelines

The 2024 guidelines feature one newly added style, Italian-Style Pilsner. Originating in northern Italy, the beer combines what is considered a traditional German-Style Pilsner with a significant addition of noble-variety dry hops. The result is a light, refreshing lager-style beer with a more subtle, herbal hop aroma than the aggressively fruity or tropical aromas found in many dry-hopped American or West Coast-Style India Pale Ales. The unique combination of Old World tradition and New World innovation makes the beer stand out as a singular style.

Along with the addition of Italian-Style Pilsner this year, adjustments have been made to several European styles to adequately reflect traditional and current trends, particularly of beer styles originating in Belgium and Germany.

The Beer Style Guidelines are a direct product and blend of historical significance, traditional authenticity, and popularity in the current craft beer consumer market. Adding in a style or modifying an existing style of beer is taken very seriously and is done after extensive expert consultation, research and analysis of market factors. Another consideration when adding or modifying a style guideline is that commercially available examples are always in flux and may not be representative of historical versions or records of the style

Release, November 6, 2024. To read the full Press Release, click [here](#).

Introduction of Cider and Perry categories into the Australian International Beer Awards

Recognising the synergy between beer and cider production, the 2025 Awards will debut a Cider and Perry category. These will include two new trophies:

- Best Cider or Perry
- Champion Cider or Perry Producer

This exciting addition provides cideries with a platform to showcase their innovation in both draught and packaged formats in front of a specialised judging panel.

The Awards will refer to the style descriptions in the Australian Cider Awards 2025 style guidelines, developed by Cider Australia which can be found at: cideraustralia.org.au/wp-content/uploads/2024/12/2025-ACA-Style-Guide.pdf

Melbourne Royal acknowledges and thanks Cider Australia for their permission to use these guidelines.

Cider or Perry Category and Classes

Best Cider or Perry

- 22A – Traditional Cider
- 22B – New World Cider
- 22C – Experimental Cider
- 22D – Traditional Perry
- 22E – New World Perry
- 22F – Experimental Perry
- 22G – Reduced / Low Alcohol Cider or Perry
- 22H – Non-Alcohol Cider or Perry

Cider and Perry entries will be categorised within the class by residual sugar content.

- Dry (<9g/L)
- Medium (9-25g/L)
- Medium Sweet (25-40g/L)
- Sweet (>40g/L)

For more information see page 33.

New Classes and Style Updates

The AIBA are now expanding the competition with three new classes and fine-tuning existing classes to reflect industry trends:

- 1B – Australian-Style Low Carbohydrate Lager (Best Australian Style Lager)
- 4G – Italian-Style Pilsner (Best Pilsner)
- 11D – Red India Pale Ale (Best Modern India Pale Ale)

Additionally, European beer styles definitions have been updated in the [2024 Edition US Brewers Association Beer Style Guidelines](#).

Updated ABV for India Pale Ale Classes

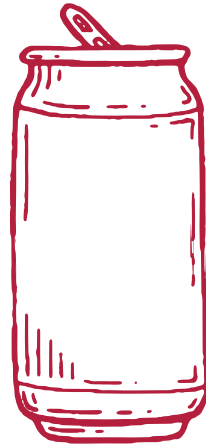
In line with contemporary brewing trends, the minimum ABV for the following India Pale Ale classes has been adjusted from 6.3% to 5.8%.

- 10B – American Style India Pale Ale
- 10D – New Zealand Style India Pale Ale
- 10E – West Coast Style India Pale Ale
- 11A – Juicy or Hazy India Pale Ale
- 11D – Red India Pale Ale
- 11E – Experimental India Pale Ale

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Trophy *presentation*

Melbourne Royal invites you to celebrate excellence in the global beer and cider industry at this year's Australian International Beer Awards Trophy Presentation Dinner on Thursday 15 May in the Victoria Pavilion at Melbourne Showgrounds, Ascot Vale, Victoria, Australia.

Enjoy a three-course meal as the industry comes together to see 38 Awards presented, including Champion Australian Beer and Champion International Beer.

After a sell-out Trophy Presentation in 2024, 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 beer and cider industry's night of nights!

Tickets are available for purchase at www.melbourneroyal.com.au/whats-on/2025-australian-international-beer-awards-trophy-presentation-dinner

Event Details

Time: 6pm–11.30pm (AEST)

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

Dress Code: Cocktail/Business attire

Price

Exhibitors and Members: \$225

Exhibitors and Members Table of 10: \$2200

Non Exhibitors and Members: \$250

Non Exhibitors and Members Table of 10: \$2400

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

Trophies and *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 Cider or Perry	22
Best Design	99A and 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 (2023, 2024 and 2025) 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 22 & 99

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 22 & 99

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 Australian Independent Beer**Eligible Classes: All except 22 & 99**

The Australian Independent 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 Independent Beer.

The Australian Independent exhibit trophy winners from each of the 21 trophy Classes will be re-tasted for this trophy.

Eligibility

A brewery may be a member of the IBA if they meet the following definition of Independent Brewer and are not a Member of a Competing Association, such as the Brewers Association. Independent Brewer means an entity that brews, or commissions the brewing of, beer in Australia and:

- (a) is more than 51% owned and controlled by persons who are Australian citizens or Australian residents;
- (b) does not have 20% or more ownership/controlling or other interest from a Dominant Retailer or another alcoholic drinks business who would not itself be assessed as an 'Independent Brewery' in accordance with this definition; and
- (c) does not derive more than 51% of its revenue from gaming.

Champion Small, Medium and Large Australian Breweries**Eligible Classes: All except 22 & 99**

To be eligible for a Champion Australian Brewery Trophy, the brewery must be located within Australia and must be the licensed 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 22 & 99**

To be eligible for a Champion International Brewery Trophy, the brewery must be located outside of Australia and must be the licensed 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 Australian Independent Brewery:**Eligible classes: All except 22 & 99**

To be eligible for a Champion Australian Independent Brewery Trophy, the brewery must be located in Australia and must be the licensed 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 Australian Independent Brewery Trophy.

Champion Victorian Brewery**Eligible Classes: All except 22 & 99**

To be eligible for a Champion Victorian Brewery Trophy, the brewery must be located in Victoria and must be the licensed 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 22 & 99

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 judging (Tuesday 6 May).

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 22 & 99

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 2025 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.

Champion Cider or Perry Producer

Eligible Class: 22

To be eligible for a Champion Cider or Perry Producer Trophy, the Cidery must be the licensed producer and exhibitor of the awarded cider. The award will be judged on the brewery's top three (3) scoring cider or perries, at least one of which must be a gold medal-winning exhibit.

See 'Entry Fees' for cidery size specifications.

Exhibitors who have had the awarded ciders made under contract by a contract cidery are not eligible to win a Champion Cider or Perry Producer Trophy, as the exhibitor who entered the exhibit is not a Cidery.

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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
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>
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 22 (above). Design Award entries should be sent with your beer and cider entries.

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.

Entries 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.

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 2025 will be disposed of.

Instructions for contract & Australian gypsy brewers

Contract breweries and cideries

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 judging (Tuesday 6 May).

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 delivery (Tuesday 6 May).

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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From bustling breweries to your favorite local pub, our kegs work tirelessly, keeping beer fresh, carbon-neutral, and flowing seamlessly to your glass. They're the silent companions of every cheers, every celebration, and every unforgettable night.

So next time you savor that crisp, frothy pint, remember the keg that made it possible. Because at Konvoy, we don't just deliver kegs — we deliver moments.



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Entry fees and *payment*

Entry fees

Brewery and cidery size/award	Entry fee (A\$ inc. GST)
Small brewery or cidery (annual production up to and including 5,000hL)	\$200
Medium brewery or cidery (annual production from 5,001hL to 25,000hL)	\$295
Large brewery or cidery (annual production greater than 25,000hL)	\$325
Design Award Small brewery or cidery (see above for production volume)	\$120
Design Award Medium brewery or cidery (see above for production volume)	\$125
Design Award Large brewery or cidery (see above for production volume)	\$130
Media Award (Australian residents only)	-

Closing date

The online entry facility at www.melbourneroyal.com.au/beer closes Friday 7 March 2025. 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 7 March 2025. 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 brewing, inventory or financial records to prove annual production volume with 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 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 \(BA\) 2024 edition Style Guidelines](#) and the [Australian Cider Awards 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 and cider.

A beer or cider 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 entries 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).

Entries containing any language, text, logo, image, design, or representative in either the brand name or packaging that is offensive, obscene, indecent, or likely to offend or be misconstrued may be refused or disqualified, or subject to publication and presentation restrictions, at the Competition Manager's absolute discretion.

BEST AUSTRALIAN-STYLE LAGER

1A – AUSTRALIAN STYLE LAGER
See page 31 for style guideline.

1B – AUSTRALIAN STYLE LOW CARBOHYDRATE LAGER
See page 31 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 – BAMBERG STYLE HELLES RAUCHBIER

2I – BAMBERG STYLE MÄRZEN RAUCHBIER

2J – BAMBERG STYLE BOCK RAUCHBIER

2K – KELLERBIER OR ZWICKELBIER (LAGER)
Unfiltered versions of lager styles of European Origin e.g Dortmund, Vienna, Rotbier, Bohemian, European Dark and less common European-Origin Lager Styles

BEST INTERNATIONAL LAGER

3A – AMERICAN STYLE LAGER

3B – MODERN LAGER

See page 32 for style guideline.

3C – AMERICAN STYLE INDIA PALE LAGER

3D – AMERICAN STYLE MALT LIQUOR

3E – AMERICAN STYLE MÄRZEN / OKTOBERFEST

3F – AUSTRALASIAN, LATIN AMERICAN OR,
TROPICAL STYLE LIGHT LAGER

3G – AMERICAN STYLE LIGHT LAGER

3H – CONTEMPORARY AMERICAN-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

4F – MODERN PILSNER

See page 32 for style guideline.

4G – ITALIAN 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 – JUICY OR HAZY PALE ALE

7B – JUICY OR HAZY STRONG PALE ALE

BEST INTERNATIONAL-STYLE PALE ALE

8A – CLASSIC ENGLISH STYLE PALE ALE

8B – AMERICAN STYLE PALE ALE

8C – AMERICAN STRONG STYLE PALE ALE

8D – NEW ZEALAND STYLE PALE ALE

8E – INTERNATIONAL STYLE PALE ALE

8F – GOLDEN OR BLONDE ALE

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

Brewer's notes should reference presence or absence of peat smoke-derived attributes.

9F – SCOTTISH STYLE HEAVY ALE

Brewer's notes should reference presence or absence of peat smoke-derived attributes.

9G – SCOTTISH STYLE EXPORT ALE

Brewer's notes should reference presence or absence of peat smoke-derived attributes.

Local farmers growing Aussie hops for brewers around the world



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 – BRITISH STYLE INDIA PALE ALE

10B – AMERICAN STYLE INDIA PALE ALE
Alcohol by Weight (Volume) 4.60%-5.90%
(5.80%-7.50%)

10C – AMERICAN STYLE IMPERIAL OR DOUBLE
INDIA PALE ALE

10D – NEW ZEALAND STYLE INDIA PALE
ALE *Alcohol by Weight (Volume) 4.60%-*
5.90% (5.80%-7.50%)

10E – WEST COAST STYLE INDIA PALE ALE
Alcohol by Weight (Volume) 4.60%-5.90%
(5.80%-7.50%)

BEST MODERN INDIA PALE ALE

11A – JUICY OR HAZY INDIA PALE ALE
Alcohol by Weight (Volume) 4.60%-5.90%
(5.80%-7.50%)

11B – SESSION INDIA PALE ALE

11C – JUICY OR HAZY IMPERIAL OR DOUBLE INDIA
PALE ALE
Alcohol by Weight (Volume) 4.60%-5.90%
(5.80%-7.50%)

11D – RED INDIA PALE ALE
Alcohol by Weight (Volume) 4.60%-5.90%
(5.80%-7.50%)

11E – EXPERIMENTAL INDIA PALE ALE
Exhibitors must include the underlying beer
style, and brewer's notes unique to the
entry such as why entry is experimental e.g.
White, 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 categorised as Experimental
India Pale Ale.

12G – OLD ALE

12H – STRONG ALE

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 – 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 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.

-
- 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, reverse osmosis, 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 WITBIER
-
- 16B – GERMAN STYLE KRISTAL WEIZEN / KRISTAL WEISSBIER
-
- 16C – GERMAN STYLE HEFEWEIZEN / HEFEWEISSBIER
-
- 16D – GERMAN STYLE DUNKEL WEIZEN / DUNKEL WEISSBIER
-
- 16E – BERLINER STYLE WEISSE
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
-

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

17Q – BELGIAN STYLE SPECIALE BELGE

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.

BEST WOOD / BARREL-AGED BEER

19A – WOOD / BARREL-AGED BEER

Exhibitors must provide the underlying beer style, and brewer's 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 brewer's 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 Brewer's Notes.

20B – SCOTCH ALE

Brewer's 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 brewer's 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 categorised in other beer styles. Versions served with yeast should possess a full yeasty mouthfeel. Exhibitors must include the underlying beer style, and brewer's 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 brewer's 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 brewer's 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 brewer's 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 brewer's 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 brewer's notes unique to the entry such as ingredients and processing which influence perceived sensory outcomes.

20ZD – HISTORICAL BEER

20ZE – 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 – DESSERT OR PASTRY STOUT

Exhibitors must provide the underlying dark beer style, and brewer's notes unique to the entry such as type or form of chocolate, coffee, coconut, vanilla, maple syrup, peanut butter and marshmallow as well as fruits, nuts, sugar and spices used or other factors which influence perceived sensory outcomes.

21B – HERB AND SPICE BEER

Exhibitors must provide the underlying beer style, and brewer's 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.

21C – SPECIALTY HONEY BEER

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

21D – CHOCOLATE OR COCOA BEER

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

21E – FIELD BEER

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

21F – CHILLI PEPPER BEER

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

21G – PUMPKIN / SQUASH BEER

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

21H – PUMPKIN SPICE BEER

Exhibitors must provide the underlying beer style, and brewer’s 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.

21I – COFFEE BEER

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

BEST CIDER OR PERRY

See page 33 for Cider style guidelines

22A – TRADITIONAL CIDER

22B – NEW WORLD CIDER

22C – OTHER CIDER

22D – TRADITIONAL PERRY

22E – NEW WORLD PERRY

22F – OTHER PERRY

22G – REDUCED / LOW-ALCOHOL CIDER OR PERRY

Entries must be between 0.50 and 3.50% ABV.

22H – NON-ALCOHOL CIDER OR PERRY

Entries must be between 0% and 0.50% ABV.

BEST DESIGN

99A – LABELS / SURFACE GRAPHIC

99B – OUTER PACKAGING

BEST MEDIA

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

Entrants are required to submit up to three (3) pieces of work related to the beer industry published or broadcast between January 1, 2024, and December 31, 2024 – pieces previously submitted are precluded from entry.

Submissions must focus on beer, brewing and/ or the closely related industries or issues surrounding them. Entries can be comprised of multiple forms of media: written articles (online or in print), podcasts or other audio content, film/video etc; an entrant can make their submission across multiple types of media.

A minimum of 50 percent 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

Beer style guidelines

The Australian International Beer Awards judging panel will reference the US Brewers Association 2024 Edition Beer Style Guidelines, which can be found at: 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 2024 Edition Beer Style Guidelines, the following will be assessed as per the guidelines outlined below:

- 1A – Australian Style Lager
- 1B – Australian Style Low Carbohydrate Lager
- 3B – Modern Lager
- 4F – Modern Pilsner
- 11D – Red India Pale Ale
- 20A – Gluten Free

1A – AUSTRALIAN-STYLE LAGER

Light/straw to amber in colour. 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)

1B – AUSTRALIAN-STYLE LOW-CARBOHYDRATE LAGER

- **Colour:** Light/Straw to amber
- **Clarity:** Chill haze should not be present
- **Perceived Malt Aroma & Flavour:** Low to medium esters, predominantly fruity. Residual malt/sugar sweetness should be low
- **Perceived Hop Aroma & Flavour:** Very low to moderate hop aroma. Noble hop character should not be present
- **Perceived Bitterness:** Low to medium
- **Fermentation Characteristics:** Low to medium fruity esters may be present
- **Body:** Light to medium with a dry mouthfeel
- **Additional notes:** Corn, rice or other grain or sugar adjuncts are often used. Medium to high carbonation. Flavour attributes typical of beer are usually very low when present. Low carbohydrate beers should have a maximum carbohydrate level of 1 grams per 100 ml.

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)
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)

3B – MODERN LAGER

Modern 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, Munich-Helles). 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

4F – MODERN PILSNER

Modern Pilsners showcase New World hop varieties in traditional Pilsner Style therefore entrants in this Class need to clearly state the pilsner style used to make the base beer (e.g. Bohemian Pilsner, German 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)	1.032 – 1.038 (8.1 – 9.5 °Plato)
Apparent Extract/Final Gravity (°Plato)	0.997 – 1.003 (–0.7 – 0.75 °Plato)

11D – RED INDIA PALE ALE

Red India Pale Ales are hoppy, bitter, and moderately strong like an American IPA, but with some caramel, toffee, and/or dark fruit malt character.

- **Colour:** Light reddish-amber to dark reddish-copper.
- **Clarity:** Clear. Any hop haze may be present at low levels.
- **Perceived Malt Aroma & Flavour:** Medium-low to medium. Caramel, toasty, dark fruit malt aroma
- **Perceived Hop Aroma & Flavour:** Medium to high hop aroma exhibiting attributes including any of tropical fruit, stone fruit, citrus, floral, spicy, berry, melon, pine, resin and many others.
- **Perceived Bitterness:** Medium to high
- **Fermentation Characteristics:** Low yeast-derived fruitiness is acceptable but not required.
- **Body:** Medium-light to medium body with a smooth texture

Original Gravity (°Plato)	1.056 – 1.070 (13.8 – 17.1 °Plato)
Apparent Extract/Final Gravity (°Plato)	1.008 – 1.016 (2.05 – 4.1 °Plato)
Alcohol by Weight (ABV%)	5.5% – 7.5%
Bitterness (IBU)	40 – 70
Colour SRM (EBC)	11 – 19

20A – GLUTEN FREE

To be eligible to enter your beer in Gluten Free Class 20A 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: www.foodstandards.gov.au/consumer/labelling/nutrition

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

Cider and Perry style guidelines

The Australian International Beer Awards Cider and Perry judging panel will refer to the Australian Cider Awards 2025 style guidelines (ACA guidelines), developed by Cider Australia which can be found at: cideraustralia.org.au/wp-content/uploads/2024/12/2025-ACA-Style-Guide.pdf

Melbourne Royal acknowledges and thanks Cider Australia for their permission to use these guidelines.

Definitions of Cider and Perry

The definition of cider for labelling purposes is contained in Standard 2.7.3 of the Australia New Zealand Food Standards Code: www.legislation.gov.au/F2015L00388/latest/text

Standard 2.7.3 defines:

- cider as the fruit wine prepared from the complete or partial fermentation of juice or must of apples or apples and pears. Cider may contain no more than 25% pear.
- perry as the fruit wine prepared from the complete or partial fermentation of juice or must of pears or pears and apples. Perry may contain no more than 25% apple. Perry may be named pear cider.

Cider and Perry entries will be categorised within the class by residual sugar:

- Dry (<9g/L)
- Medium (9–25g/L)
- Medium Sweet (25–40g/L)
- Sweet (>40g/L)
- Methode Traditionelle (disgorged)

Carbonation description

Level	Description
Still	Little or little carbonation
Low	Less than 1.5g/L
Moderate	Between 1.5g/L – 4g/L of CO ₂
High	More than 4g/L of CO ₂
Method Traditionelle (MT)	Fermented in bottle and then disgorged. May have high carbonation

CLASS 22 – BEST CIDER OR PERRY

22A – TRADITIONAL CIDER

ACA guidelines, page 3

22B – NEW WORLD CIDER

ACA guidelines, page 3

22C – OTHER CIDER

- Experimental Cider – ACA guidelines, page 6
- Cider with Fruit – ACA guidelines, page 6
- Cider with botanicals – ACA guidelines, page 7
- Wood Aged Cider – ACA guidelines, page 8

22D – TRADITIONAL PERRY

ACA guidelines, page 5

22E – NEW WORLD PERRY

ACA guidelines, page 4

22F – OTHER PERRY

- Experimental Perry – ACA guidelines, page 6
- Perry with Fruit – ACA guidelines, page 6
- Perry with botanicals – ACA guidelines, page 7
- Wood Aged Perry – ACA guidelines, page 8

22G – REDUCED / LOW-ALCOHOL CIDER OR PERRY

Entries must be between 0.5 and 3.50% ABV. See page 6 of Style Guideline

22H – NON-ALCOHOL CIDER OR PERRY

Entries must be between 0% and 0.50% ABV. ACA guidelines, page 6

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 beer, cider and perry can now either be entered into their respective Classes (e.g., Class through 22) according to style, or into Class 14 – ‘Reduced or Low Alcohol’, however they cannot be entered into both. Entries in Class 14 and 22G must state the base style. The stated ABV must be as advertised. Entries in Class 14 and 22G will be audited to verify their alcohol content and exhibitors may also be asked to provide their own report on alcohol content.

Class 15 and 22H must be below 0.5% ABV. Entries in Class 15 and 22H 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 and 22H 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 Class 15 and 22H mirrors those found in the 2024 Edition US BA Style Guidelines and the 2024 Australian Cider Awards 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 2024 Edition US BA Style Guidelines and 2024 Australian Cider Awards Style Guidelines for the appropriate Class to submit their beer.

Higher alcohol beers can be entered in Class 20ZE – ‘Other Strong Ale or Lager’. When entering beer in Class 20ZE 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 2025 Australian International Beer Awards will take place at Melbourne Showgrounds, Ascot Vale, Victoria, Australia – Tuesday 6 through Friday 9 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 entries 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.

2025 Judging panel

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

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.

Scoring and *medals*

Criteria: Packaged and Draught Beer and Cider

Exhibits entered into trophy Classes 1 to 22 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 and Cider

Medals will be awarded to trophy Classes 1 to 22 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.

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 Chill 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 L7162 adhesive labels (99.1 x 34mm x 16). 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 2025 Awards logistics partner Chill Logistics to deliver their entries to the Awards. The LRN will be used by the Awards and Chill 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.

Preparing deliveries

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

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

Delivery of exhibits

The Australian International Beer Awards have partnered with Chill Logistics to take receipt of your entries in cool storage before on forwarding to the judging site. It is important to co-ordinate the dispatch of your beers to ensure their arrival during the period set out in the options for submitting your exhibits to the Awards section on the following page.

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

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

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.

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 or in the international depot contacts on page 41 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. If your location region doesn't have a depot, please contact Drazen Basar at Scan Global Logistics in Melbourne to discuss these options on +61 (0)433 823 706 or by email: dbasa@scangl.com

Option 2 – Alternate carrier

You are welcome to arrange alternative delivery of your exhibits to the Chill 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.

All goods must be addressed to AIBA C/O Chill Logistics and include the phone number of the sender who can help with any customs queries that may arise.

Delivery address for all international entries

Chill Victoria

2/22 Assembly Drive

Dandenong South VIC 3175 Australia

Receival Dates

Monday 31 March – Thursday 17 April
9:00am to 2:30pm each day

Scan Global Logistics international depot contacts

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

Australian Exhibitors – Interstate

**Option 1 – Chill Logistics
(Consolidated Shipment)**

The Awards have engaged cold-chain logistics provider, Chill, to provide entrants with a stress-free cold-chain consolidated shipping arrangement from interstate depot locations to the Awards in Melbourne, and reverse keg logistics.

Further delivery instructions, including an incoming stock form and delivery labels, will be sent to entrants in their entry confirmation documentation.

Chill Logistics depot receipt dates

Monday 14 April – Wednesday 16 April
9:00am to 2:30pm each day

Further information

For any enquiries related to the consolidated shipment, contact Ryan Clarke at Chill Logistics:

T: +61 3733 0888 or 1300 We Chill

E: aiba@chill.com.au

W: www.chill.com.au

Chill Logistics pricing

Interstate collection point		Cost per item (exc. GST)			
State	Chill depot	Minimum charge	50L keg	10–30L keg	Bottle/can entry – up to 24 bottles or 1 case
South Australia	c/- Fridge IT 64a Ninth Ave Woodville North 5012 SA	\$80.00	\$20.00	\$12.00	\$9.00
New South Wales	2/128 Old Pittwater Rd Brookvale 2100 NSW	\$80.00	\$20.00	\$12.00	\$9.00
Queensland	24 Octal Street Yatala 4207 QLD	\$100.00	\$30.00	\$18.00	\$13.50
Western Australia	5 Chifley Brace Jandakot 6164 WA	\$150.00	\$45.00	\$27.00	\$20.25
Tasmania	c/- SRT Logistics 37 Crooked Billet Drive Brighton 7030 TAS	\$200.00	\$43.75	\$26.25	\$19.69
Local pickup	Pick Up Zone 1–3 (up to 75km from the CBD of interstate depot locations) on Mon 14 – Wed 16 April	\$80 (flat fee)			
Australian Capital Territory	Brewers will need to organise their own delivery to the NSW depot or organise local pick up through Chill				

- Total cost is either the minimum charge OR the quantity of units x the unit price – whichever is greater. Where the cost per items does not exceed the minimum charge, the client will be invoiced the minimum charge amount
- All costs provided on a per entrant basis. Combining of brewer’s consignments for pickup and delivery from a common location is allowed, but each brewer will be billed independently.
- Reverse keg logistics available for same price.
- All rates exclude GST but include Fuel Service Levy
- Chill can provide assistance with post event keg return. Please complete details on Incoming Stock Notice. Same reverse logistic rates apply. All transport will be done refrigerated 0–4°C
- Incoming forms submitted after the agreed close date will attract a late fee of \$40.00 per entrant – this is non-negotiable.
- Late entries not guaranteed to be accepted and are at the discretion of Chill.

Option 2

You are welcome to arrange your own delivery to Chill in Melbourne. Please ensure your beers are received by Chill in Dandenong South by the deadline of Thursday 17 April 2025.

Chill Victoria
2/22 Assembly Drive
Dandenong South VIC 3175

Receival Dates

Monday 31 March – Thursday 17 April
9:00am to 2:30pm each day

Australian Exhibitors – Victoria

Entrants may deliver their exhibits directly to Melbourne Showgrounds between Monday 28 April and Tuesday 29 April 2025, 9am to 4:30pm each day.

Instructions on direct delivery to Melbourne Showgrounds will be included in the entry confirmation.

Important 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.

Results

The results of the 2025 Australian International Beer Awards will be announced at the Trophy Presentation Dinner on Thursday 15 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.

As part of Melbourne Royal's ESG strategy, physical results notifications and medal certificates will no longer be printed and posted to exhibitors. Should you wish to print a copy of the medal certificate, please refer to the digital artwork provided in your results notification email.

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®

Contacts

Competition

For all general and competition enquiries relating to the 2025 Australian International Beer Awards please contact:

Oskar Long
Competition Manager
Australian International Beer Awards
T +61 (0)3 9281 7436
E beer@melbourneroyal.com.au

Media

For all media enquiries relating to the 2025 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 2025 Australian International Beer Awards Trophy Presentation please contact:

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

Sponsorship Team

For all enquiries relating to sponsorship please contact partnerships@melbourneroyal.com.au

Special Regulations and Condition of Entry

2025 Australian International Beer Awards

1. DEFINITIONS AND INTERPRETATION

1.1 Definitions

The following definitions apply unless the context require otherwise:

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

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 Organiser 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). Entries brewed under contract at other breweries by an exhibitor means a brewery contracted to brew an Exhibit on behalf of an Exhibitor. The 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.

Cidery means the plant where the cider is produced.

Contract 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 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 Category trophy. The Contract Brewer award is open only to Australian residents for beer brewed in Australia.

Contract Brewing Company has the same meaning as Contract Brewer.

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 category trophy.

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

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 judging (Tuesday 6 May.)

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

Event means the 2025 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 Organiser means The Royal Agricultural Society of Victoria Limited 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.

Independent Brewer means:

A brewery may be a member of the IBA if they meet the following definition of Independent Brewer and are not a Member of a Competing Association, such as the Brewers Association.

Independent Brewer means an entity that brews, or commissions the brewing of, beer in Australia and:

- (a) is more than 51% owned and controlled by persons who are Australian citizens or Australian residents;
- (b) does not have 20% or more ownership/controlling or other interest from a Dominant Retailer or another alcoholic drinks business who would not itself be assessed as an 'Independent Brewery' in accordance with this definition; and
- (c) does not derive more than 51% of its revenue from gaming.

Judge means a person appointed by the Event Organiser 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)

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

Product means a sample of a commercially available beer or cider.

Regulations means the Event Organiser's 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.

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

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:

- a. The singular includes the plural and conversely;
- b. A gender includes all genders;
- c. If a word or phrase is defined, its other grammatical forms have a corresponding meaning;

- d. A reference to a person, corporation, trust, partnership, unincorporated body or other entity includes any of them;
- e. 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;
- f. 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 Guidelines

- a. 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 or cidery size.
- b. Exhibitors must state:
 - i. The class (including class number) to be entered;
 - ii. Brand or trade name;
 - iii. From which brewery their entry originated;
 - iv. Style of beer or cider; include additional information if necessary;
 - v. Annual production volume of brewery (hl amount);
 - vi. Exhibitor licence number;
 - vii. Number of containers per entry;
 - viii. Container size entered;
 - ix. Alcohol by Volume (ABV%) content;
 - x. Bitterness units (IBU);
 - xi. If the exhibit is export ready (Australian entries).
- c. Each Exhibitor must sign the entry declaration section certifying that each Exhibit entered is representative of a commercially available brew.
- d. Entries containing any language, text, logo, image, design, or representation in either the brand name or packaging that is offensive, obscene, indecent, or likely to offend or be misconstrued may be refused or disqualified, or subject to publication and presentation restrictions, at the Event Organiser's absolute discretion.

2.2 Limit of Entries

- a. A beer or cider can only be entered once into the Event, though may be submitted in both draught and packaged formats.
- b. There is no limit to the number of Exhibits an Exhibitor can enter provided each Exhibit is a different product.
- c. A beer or cider which is brewed at different locations by the same exhibitor must be entered under the brewery name and location, then the beer or cider 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).
- d. A beer or cider 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 Organiser 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

- a. The Entry Fee becomes the property of the Event Organiser 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.
- b. Full payment for Exhibitor's entries must be received by the commencement of judging to be included in the judging program. No refunds will be provided for entry fees received once judging has commenced.
- c. If the Event and/or the award program is cancelled due to government imposed health regulations or restrictions due to a pandemic, the Event Organiser will provide a full refund on entry fees. The Event Organiser 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 EXHIBITS**3.1 Inspection of Exhibits**

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

3.2 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.

3.3 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.

3.4 Labelling of Exhibits

- a. 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:
 - i. Year of the competition;
 - ii. Class number;
 - iii. Sub-class if applicable;
 - iv. Exhibit number;
 - v. Class name; and the
 - vi. Logistics registration number (LRN).
- b. 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.

3.5 Exhibits become the property of Event Organiser

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

4 EXHIBIT QUANTITIES

4.1 Packaged Beer

Each Packaged Exhibit requirements must be sent in branded containers either in cans, PET containers, sealed or corked bottles and in the quantities below:

- 499ml or less = 16
- 500ml = 12
- 750ml or greater = 8

*ml = Australian metric millilitre

4.2 Draught Beer

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

4.3 Design Award Classes

- a. Each Exhibit in Design award class 99a shall consist of two (2) sample units. Exhibits in Design award class 99B shall consist of one (1) sample unit.
- b. It is the Exhibitor's responsibility to forward their Exhibits by a transport system that suits their product. Upon receipt, the Event Organiser shall take due care to ensure no Exhibit has its quality affected whilst at the Premises.

5 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.

6 SECTIONS

6.1 Large Brewery or Cidery 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.

6.2 Medium Brewery or Cidery 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.

6.3 Small Brewery or Cidery 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.

6.4 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.

6.5 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.

7 COMPLIANCE WITH AUSTRALIAN FOOD STANDARDS

- a. 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.
- b. More information on the food standards code can be found at: www.foodstandards.gov.au/code

8 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.

9 CONDUCT OF EXHIBITORS

9.1 Unacceptable Behaviour or Conduct

- a. The Event Organiser is committed to providing a fair and equitable Premises and Event for all participants, free from all forms of harassment, bullying and violence. The following behaviour or conduct 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:
 - i. Aggressive or abusive behaviour or language;
 - ii. Violence or unwanted physical contact;
 - iii. Bullying;
 - iv. Harassment;
 - v. Sexual harassment;
 - vi. Unlawful discrimination;
 - vii. Victimization;
 - viii. Defamation;
 - ix. Any other form of unacceptable behaviour as deemed by the Event Organiser.
- b. Persons breaching unacceptable standards of behaviour may be banned from entering future Events and/or the Premises.

9.2 Compliance with Rules and Regulations

- a. Where an Exhibit and/or Exhibitor and/or Agent fail to comply with any of the Rules and Regulations, the Event Organiser may impose one or more of the following penalties on the Exhibit or Exhibitor or both of them:
 - i. Disqualification;
 - ii. Suspension;
 - iii. A fine;
 - iv. Order the Exhibit or the Exhibitor, or any Agents be removed from the Premises; or
 - v. Any other penalty as deemed appropriate by the Event Organiser.
- b. Without limiting the above, the Event Organiser may forfeit an award, and upon forfeiture, the Exhibitor must immediately return any evidence of that award to the Event Organiser upon receiving notification of the forfeiture.

9.3 Compliance with Directions

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

9.4 Statements

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

9.5 Tampering

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

9.6 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: www.melbourneshowgrounds.com/terms-and-privacy/conditions-of-entry/

9.7 Smoking

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

10 POWERS OF THE EVENT ORGANISER IN RESPECT OF CONTROL OF THE EVENT

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

The Event Organiser may, in its absolute discretion and without providing a reason, refuse to accept an Entry Form, an Exhibit and/or an Exhibitor.

10.2 Power to Cancel or Alter

- a. The Event Organiser may, without assigning a reason:
 - i. Alter the closing Date for the Event;
 - ii. Remove any Exhibit from the Premises or cause any Exhibit to be removed from the Premises;
 - iii. 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;
 - iv. Alter the conditions of the Event, including but not exclusive to the judging conditions and process followed;
 - v. Rule that an Exhibit or Exhibitor may not compete or is ineligible to compete;
 - vi. Alter the date, time or place on or at which the event is scheduled to take place;
 - vii. Alter the Judge scheduled to judge the event; or
 - viii. Cancel the Event.
- b. The rights set out above apply notwithstanding:
 - i. The Event Organiser's acceptance of an entry;
 - ii. Inclusion of an entry in the event catalogue;
 - iii. The issue of an exhibit ticket; or
 - iv. The issue of any other document.

11 JUDGING

11.1 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.

11.2 Disqualification of Exhibit or Exhibitor

- a. The Chief Steward, in consultation with the Event Organiser, 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.
- b. The Chief Steward, in consultation with the Event Organiser, will have the power to disqualify or dismiss any Exhibitor, which in their opinion, has not complied with the regulations, and such disqualification/dismissal will be final.
- c. 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.

11.3 Forfeiture of Award if Disqualified

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

12 EVENT ORGANISER AND JUDGES DECISIONS FINAL

- a. All decisions of the Event Organiser 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.
- b. The Event Organiser may in its 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 Organiser may in its absolute discretion take all such actions or steps it considers appropriate in respect of the regulations including, without limitation, revoking awards and suspending or prohibiting persons from future entry in the Event.

13 PROTESTS

13.1 Restricted to Class

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.

13.2 Process

- a. Any protest must be made in writing strictly within seven (7) days of the announcement of the awards.
- b. Such protest must set out the grounds of the protest and be addressed to the Event Organiser, Australian International Beer Awards and either:
 - i. Mailed to or lodged with The Royal Agricultural Society of Victoria Limited trading as Melbourne Royal, Melbourne Showgrounds, Epsom Road, Ascot Vale, Victoria, Australia 3032, addressed to the Event Manager; or
 - ii. Sent via email to: beer@melbourneroyal.com.au
- c. Such protest must be accompanied with a fee of AUD\$200.00 (incl. GST) which may be forfeited to the Event Organiser if in the opinion of the Event Organiser the protest is unfounded, frivolous or vexatious.
- d. The Event Organiser will determine in its absolute discretion the process to be adopted in considering any protest and any sanction or other result of any successful protest.
- e. No reasons for the decision shall be required.

14. AWARDS

- a. Gold, Silver and Bronze digital certificates will be issued to those award winners attaining the requisite points.
- b. Classes will be judged to “Bronze”, “Silver” and “Gold” medal. Gold scoring Exhibits may be re- judged to award the class trophies.
- c. Championship trophies and certificates will be awarded to the Exhibitor named and product specified on the Entry Form.
- d. The Event Organiser 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).
- e. 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.

- f. 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.
- g. The Champion Australian Independent Beer of the Event will be determined through a taste-off consisting of the trophy winning Australian Independent exhibits in each of the 21 class trophy sections. The Exhibit with the highest combined score when the scores of the Champion Australian Independent Beer of show judging panel are tallied will be awarded the trophy.
- h. 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.
- i. If in the event of no Gold Medal being awarded to a class, at the discretion of the Head Steward and the Event Organiser, 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.

15. ADVERTISING AND OWNERSHIP OF AWARDS

15.1 Licence to use Trademark

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

15.2 Exhibitor Advertising

- a. 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:
 - ii. The year of award;
 - iii. Description of class;

- iv. Type of beer (including whether draught or packaged format);
- v. The name under which the Exhibit was entered; and

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.

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

15.3 Ownership of Awards

- a. In entering the Event, the Exhibitor acknowledges that all awards are owned by the Event Organiser 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 Organiser.
- b. The Event Organiser 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.

16. AGENTS

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

17. CONSENT OF IMAGES

The Exhibitor agrees to the Event Organiser publishing or reproducing information and images associated with them or with their Exhibits at any time, in any medium, for any purpose, without notification, acknowledgement or compensation. Copyright in the images will be wholly owned by the Event Organiser.

18. SURVEILLANCE

The Event Organiser operates surveillance cameras which are located in and around the facilities requiring security monitoring for the safety and security of individuals and property. Please note that security camera monitoring is continuous and ongoing and it is deemed that a person, by entering the Premises, consent to this photographing, filming or taping. The Event Organiser strictly complies with the Surveillance Devices Act 1999.

19. INFORMATION HANDLING

The Event Organiser is committed to protecting the privacy of all persons by ensuring that any personal information collected is handled in compliance with National Privacy Principles of The Privacy Act 1988 (Cth) and other applicable laws. Please refer to the Privacy Policy available at: www.melbourneroyal.com.au/privacy/

20. INDEMNITY

The Exhibitor indemnifies, holds harmless and keeps indemnified the Event Organiser and its officers, employees, contractors, officials and agents against all actions, claims, demands, losses, damages, costs, expenses and liabilities including without limitation, consequential loss and loss of profits (whether arising under statute, from negligence, personal injury, death, property damage or infringement of third-party rights) in connection with the Exhibit, the Exhibitor or the relevant Event.

21. GOVERNING LAW

These regulations are governed by the laws of the State of Victoria, Australia. In the event of a dispute each party irrevocably submits to the exclusive jurisdiction of the courts of the State of Victoria and waive any right to claim that those courts are an inconvenient forum.



**MELBOURNE
ROYAL**
AUSTRALIAN
INTERNATIONAL
BEER AWARDS

2025 Entry Booklet

Melbourne Royal® is a registered trademark of

The Royal Agricultural Society of Victoria Limited

ABN 66 006 728 785

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Melbourne Showgrounds

Epsom Road, Ascot Vale VIC 3032

www.melbourneroyal.com.au

Office Bearers

as at 10/12/24

Patron

Her Excellency Professor the Honourable
Margaret Gardner – Governor of Victoria

Board of Directors

MJ (Matthew) Coleman (President)

CGV (Catherine) Ainsworth

D (Darrin) Grimsey

P (Peter) Hertan

R (Robert) Millar

T (Tina) Savona

K (Kate) O'Sullivan

Chief Executive Officer

Brad Jenkins

Company Secretary

Darryl Ferris

Advisory Group Members

Justin Fox

Tina Panoutsos

Warren Pawsey

Jon Seltin

Craig Bowen

Competition Administrators

Kirrily Waldhorn

Oskar Long

Cass Cochrane

Email: beer@melbourneroyal.com.au





MELBOURNE
ROYAL



For more than 175 years, Melbourne Royal has been inspiring excellence in agriculture and food production.

In this pursuit of excellence, Melbourne Royal, on behalf of the Australian food and beverage industries, conducts a range of world-class food programs and events recognising premium products in food and beverage.

These awards include:


- Melbourne Royal Wine Awards
- Melbourne Royal Australian Food Awards
- Melbourne Royal Australian International Beer Awards
- Melbourne Royal Australian Distilled Spirits Awards

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