CONCOURS INTERNATIONAL DE LYON
COMPANY REGISTRATION FORM 2027 - BEER

Package dispatch

***Account number*:**

Do not fill out these forms in case of Internet registration.
This application must be included in the package with your samples.

Your package must contain:

Ⓐ **The application:** the company & the product registration forms

Ⓑ **The samples:**
2 identical units of 33cl or more

Shipping address:

Concours International de Lyon
331 Chemin de la croix de fer
69400 LIMAS
France
Phone: 0033 (0)4 74 68 84 40
Email : lyon@concourslyon.com

Important dates:

Until 12 February 2027 > Samples reception + this dossier
15-16 March 2027 > Concours International de Lyon
19 March 2027 > Publication of results

Details

Company: .....

Address: .....

Postcode: ..... Town:..... Country:.....

Phone: ..... Mobile:.....

Website: .....

Person responsible for the registration form:

Last name: ..... First name:.....

Email : .....

An invoice will be sent by email.

Registration fees

Fill out the total on the right and tick the method of payment below

Unit price	X	Number of products presented	=	Total € incl. VAT
€54.00 incl. VAT	X		=	

☐ **Bank cheque (only for France)** To the account of "Concours International de Lyon"

☐ **Credit card** You will receive, by email, an invoice with a secure link for making your payment.

☐ **Bank transfer**
Bank charges have to be supported by the participant.
IBAN : FR76 1382 5002 0008 0092 8272 430
Bank name : CE RHONE ALPES
BIC : CEPAFRPP382

☑ I certify that I have read the rules and agree to their terms. I certify that the samples shipped comply with the competition rules.

Date: .....
Signature and stamp:

Product(s) registration form on the next page

CONCOURS INTERNATIONAL DE LYON
FORM 2027 - BEER

Print or copy several times this page to present more than 4 products
Do not fill out these forms in case of Internet registration.

Company name:.....

Product presented

Product name:

Category N° (See appendix) : | Certification[1]:

Filtered: ☐ Yes ☐ No | Alcohol degree (% vol) : | IBU :

Annual quantity of the product (specify unit) :

For products that are flavoured or have additional ingredients, please list the three main added ingredients flavour(s)[2]:

Product presented

Product name:

Category N° (See appendix) : | Certification[1]:

Filtered: ☐ Yes ☐ No | Alcohol degree (% vol) : | IBU :

Annual quantity of the product (specify unit) :

For products that are flavoured or have additional ingredients, please list the three main added ingredients flavour(s)[2]:

Product presented

Product name:

Category N° (See appendix) : | Certification[1]:

Filtered: ☐ Yes ☐ No | Alcohol degree (% vol) : | IBU :

Annual quantity of the product (specify unit) :

For products that are flavoured or have additional ingredients, please list the three main added ingredients flavour(s)[2]:

Product presented

Product name:

Category N° (See appendix) : | Certification[1]:

Filtered: ☐ Yes ☐ No | Alcohol degree (% vol) : | IBU :

Annual quantity of the product (specify unit) :

For products that are flavoured or have additional ingredients, please list the three main added ingredients flavour(s)[2]:

[1] (Organic, Biodynamie, in-conversion...) | [2] This information will be announced to the tasters and presented on the diploma.

CONCOURS INTERNATIONAL DE LYON - BEER
LIST OF CATEGORIES

N°	Category	Description	Degree	IBU
	Lager			
101	**Light Lager**	Straw to slightly golden, very well balanced, low malt aromas. Low bitterness.	3.5% - 4.5%	7-16
102	**German-Style Leichtbier**	Light German beer. Low to medium malt aromas. Low to medium bitterness.	2.5% - 3.8%	14-28
103	**Export**	A stronger version of "Helles", straw to golden in colour, very well balanced, intense flavour. In addition to light versions, there are also dark versions.	4.5% - 5.5%	15-25
104	**Helles**	Straw to light yellow, from Bavaria. Low to medium bitterness, very balanced, medium intensity.	4.5% - 5.5%	15-25
105	**German-Style Festbier**	Yellow beer of medium to high density. Pronounced sweet taste of malt. Decidedly hoppy. Medium bitterness. Unlike the export beer, the malt or hoppy character may predominate.	5.5% - 6.3%	18-35
106	**German-Style Kellerbier**	Light yellow to black in colour. Generally well balanced. Malt or hoppy character pronounced or even dominant. Medium to high density. Low to medium bitterness. Low carbonation. In general, non-filtered and easy to drink.	4.5% - 5.5%	18-40
107	**International-Style Pilsener**	Straw to yellow. Low to moderate bitterness of hops. Well balanced. May be only slightly malted if rice or corn was used.	4.7% - 5.3%	17-30
108	**Bohemian- Style Pilsener**	Dense foam. Yellow to dark yellow in colour. Moderate bitterness. Moderately full-bodied. May have diacetyl aromas (butter). Well balanced beer.	4% - 6%	25-45
109	**German- Style Pilsener**	Dense foam. Straw to yellow. Relatively strong bitterness. Body that is moderately or only slightly pronounced. No diacetyl(butter) aromas.	4.5% - 6%	22-50
110	**American - Style Pilsener**	Straw to yellow. Very hopped pilsner with body. Light malt character. No diacetyl (butter) aromas.	4.5% - 6%	25-40
111	**Red and Amber Lager**	Bottom fermentation filtered beer. Coppery to reddish, medium body. Medium bitterness of hops, with characteristic hop aromas. The malt character is predominant, with a light, sweet taste of roasted, somewhat caramelised malt. Wood-derived aromas may be present. Generally filtered.	4.5% - 5.5%	8-35
112	**German-Style Märzen**	Amber in colour. Full-bodied, often with a sweet malt note. Subtle to light caramel character. A stronger version of cellar beer, but usually clearly filtered. Colour ranges from straw yellow to mahogany, depending on the underlying Kellerbier.	5% - 6.3%	18-28
113	**Dark/dunkel**	Coppery to deep black. Pronounced malt aromas. Full-bodied beer. Caramel notes and sweet roasting aromas.	4.5% - 5.9%	15-28
114	**Schwarzbier**	From dark brown to intense black. Pure malt flavour. Low to moderate bitterness (hopping and roasting). Very fermented, coffee aromas.	4.0% - 5.9%	18-32
115	**German-Style Heller Bock**	Light blond to amber in colour. Round to thick body. High alcohol content. Medium bitterness of hops. Often contains honey notes.	6% - 8%	23-35
116	**German-Style Dunkel Bock**	Coppery to deep black. Thick body. High alcohol content. Very pronounced malted flavours. Low or very low bitterness. Often has chocolate or coffee notes.	6% - 8%	20-27
117	**German-Style Heller Doppelbock**	Light blond to amber in colour. A lot of body. High alcohol content. Medium bitterness of hops. Often contains honey notes.	7% - 10%	16-26
118	**German-Style Dunkel Doppelbock**	Coppery to deep black. A lot of body. High alcohol content. Dominant malted flavours. Often has chocolate, coffee, liquorice or nutty notes. Low bitterness.	7% - 10%	16-26
	Ale			
201	**Blond Ale, Golden Ale**	Pale blond. Light blond beer. Aromas of hops can be perceived but do not dominate. Low to medium bitterness. Fruity fermentation aromas (esters).	3.5% - 6.9%	15-30
202	**Kölsch**	IGP - Pale blond - from Cologne and surrounding areas. Usually light and sweet with a pronounced hoppy note and fruity notes. Finish is not too bitter. Filtered beer.	4.5% - 5.5%	18-30
203	**Bitter**	Blond to golden. Medium bitterness, light to medium body.	3% - 5%	25-35
204	**Bitter Blond - Golden Ale**	Blond to amber-blond, finish is slightly bitter.	5% - 8%	20-45
205	**Best or Special Bitter**	Blond to slightly amber-coppery, moderately bitter to bitter.	4% - 6%	25-40
206	**Traditional Saison**	Seasonal Belgian beer. Pale yellow to amber. For 'New Style Saison' beers: dominant hops or yeast aromas (Brettanomyces).	3.5% - 9%	20-35
207	**Pale Ale**	Gold to coppery, medium to high bitterness, medium body. American version: very hoppy, with a nose of intense aromas of hops.	4.5% - 6.2%	20-45
208	**Strong-Extra Special Bitter**	Blond to amber - intense aromas of hops and a strong malt character.	5% - 6%	30-50
209	**Biere De Garde Ambrée**	French ale, generally amber to coppery. Toasted malt aromas. Low to medium bitterness. Roasted or caramelised malt notes.	6% - 8%	18-30
210	**Abbey Trappist Blond**	Blond to amber abbey beer. Fruity fermentation aromas (esters).	6% - 8%	15-30
211	**Strong Blond Golden Ale**	Straw to golden, very light robe. Sweet beer, finish has low to medium bitterness.	7.5% - 10.5%	22-35
212	**Triple (Belgian-Style)**	Abundant, compact and dense foam - medium to high bitterness - yellow to golden or amber robe. Fruity yeast aromas (banana, cloves, etc.). Use of spices is possible (e.g. coriander, allspice).	7.5% - 10.5%	20-40
213	**Traditional IPA**	Blond to amber or even coppery India Pale Ale. Moderately malted, with the flavour and bitterness of the hops medium to high. No typical notes of American hops. Generally speaking, no dry hopping.	5% - 7.5%	40-80
214	**American IPA**	Colour from medium gold to reddish copper. High intensity hopped flavour and American hops character. Body is medium light to medium without astringency from the hops. Dry hopping used.	5.5% - 7.5%	40-70
215	**Impérial IPA**	Blond to amber or even coppery India Pale Ale. High to very high hops bitterness, strong in character, fairly high alcohol content. Dry hopping used.	7.5% - 11%	60-120
216	**New England IPA (NEIPA)**	An American IPA with intense fruit flavors and aromas, a smooth body and a smooth mouthfeel. Less perceived bitterness than traditional IPA.	6% - 9%	25 - 60
217	**Session IPA**	Blond to amber India Pale Ale. Lightly malted, with the flavour and bitterness of the hops light to medium. Unlike heavier IPAs, these quench thirst and have a good balance of malt and hops (Malt plays a lesser role, body generally rather light and hops clearly in the foreground).	3% - 5%	30-50
	Amber & Red Ale			
301	**Light Amber**	Lightly amber, Germany, Belgium. Roasted, caramel aromas. Moderate to high bitterness.	4.5% - 5.5%	20-50

302	**Amber Ale**	Colour deep amber to coppery brown, sometimes with a reddish tint. Hops aromas light to medium with notes such as: citrus, floral, pine, resinous woods, spice, tropical fruits, stone fruits, berries, melon. A lemony hops aroma is also possible, but not mandatory. Malt aromas light to moderately high, generally with a moderate caramel note. Esters ranging from moderate to absent. Hops flavour moderate to strong. Malt flavours are moderate to strong, and generally display an initial malty sweetness followed by a moderate caramel flavour that may be roasted or biscuity. Moderate to medium-high bitterness.	6% - 8%	20-45
303	**Red Ale**	Amber to copper in colour. Fairly strong malted flavours with a slight taste of caramel. In more modern versions the hops flavour may also be pronounced.	4% - 6%	18-28
304	**Oud Rood (Flanders Red Ale)**	Deep copper to dark brown in colour. Very fruity. May have some acidity and barrel aromas.	4.5% - 7.0%	7-25
305	**Altbier**	Altbier is a top-fermented beer brewed mainly in the Düsseldorf region of Germany. It has an alcohol content of 4.5 to 5% and is copper to brown in color. It is characterized by a combination of bitter and sweet taste.	4.5% - 5%	20-50

Brown & Dark Ale

401	**Brown Ale**	Amber to dark brown - dense foam. Light scents of hops. Pronounced malt aromas. Well balanced.	4% - 6%	18-35
402	**Abbey Trappist-Style Dubbel**	Copper to deep black - dense foam. Moderately strong and complex. Medium to dense body with medium bitterness and light hops notes. Fruity and/or spicy yeast aromas. Candy tones, floral notes.	6% - 12%	15-25
403	**Strong Dark Ale**	Copper to deep black - dense foam. Rich, complex, creamy beer with a sweet malt character and a high, clearly perceptible alcohol content.	6% - 12%	15-35
404	**Dark Black IPA**	Coppery brown to deep black. Medium to high bitterness. High alcohol content. Roasting aromas permitted. This beer has a nose of fruity hops aromas and a strong malt character in the mouth. Dry hopping used.	5,5% - 9%	50-90
405	**Oud Bruin (Flanders Brown Ale)**	Brown beer from Flanders, very fruity. May have some acidity and barrel aromas.	4% - 9%	5-25

Stout/porter

501	**Porter**	Brown to deep black. Coffee and chocolate aromas. Low to medium sweet malt notes. Balanced bitterness. Medium to dense body.	4% - 7%	18-35
502	**Milk Stout**	A very dark, sweet, full-bodied, slightly roasty ale. Often tastes like sweetened espresso. Has a creamy mouth feel usually due to the addition of lactose.	3,2 - 10%	15-40
503	**Dry Stout**	Very dark, intense black porter. Malt and caramel flavours. Strong bitterness of hops. Highly fermented.	4% - 5%	30-40
504	**Foreign Stout**	Very dark brown. Sweet to dry versions. Fruity ester notes. May have slight acidity and wild yeast aromas.	5.5% - 8%	30-70
505	**American Stout**	From dark brown to intense black. Dry hopping gives the beer fruity hops notes. Caramel and roasted malt flavours.	4.5% - 8%	35-80
506	**Imperial Stout**	Intense black - Very strong and very bitter.	8% - 15%	50-90
507	**Baltic Porter**	Bottom-fermented beer, dark, reddish-brown beer, rich and alcoholic, with dominant notes of malt, slightly roasted, with great aromatic complexity blending black fruits.	6% - 10%	20-40

Wheat

601	**Belgian Style Witbier - White Beer**	Light straw to light blond in colour - low alcohol content - often with spices such as coriander or orange peel. Light bitterness and slightly hopped.	4.3% - 5.5%	6-20
602	**Wheat Beer - Weizenbier - Kristallweizen**	Filtered wheat beer, straw to blond. Low bitterness, if any. Lightly fruity (banana, cloves and citrus fruits) with a very high carbon dioxide content.	4.5% - 6%	10-20
603	**Wheat Beer - Weizenbier - Hefeweizen Hell**	Straw to blond wheat beer, very dense, little or no bitterness, very fragrant, with a high carbon dioxide content. Fruity beer (banana, cloves and citrus fruits).	4.5% - 6%	10-20
604	**Wheat Beer - Weizenbier - Hefeweizen Dunkel / Bernsteinweizen**	Copper to dark brown wheat beer, very dense, little or no bitterness, very sweet malt taste and high carbon dioxide content. Fruity beer (banana, cloves and citrus fruits) with caramel / chocolate notes. Bernsteinweizen have caramel tones, while a Dunkel tends to chocolate and coffee aromas.	4.5% - 6%	10-20
605	**Dubbelwit/ Imperial White**	Yellow to amber in colour. Medium to high alcohol content, with spices such as coriander or orange peel.	6% - 8%	9-17
606	**White IPA / Hoppy Weizen**	Yellow to amber in colour. Medium to high alcohol content. Dry hopping used. Fruit aromas from the hops and fermentation (tropical fruits, cloves, etc.).	5.5% - 8.5%	40-70

Speciality Beer

701	**Other Speciality Beer**			
702	**Sour Beer**	Top or bottom fermentation. Pale yellow to dark brown. Light hoppy flavour characterised by its acidity (lactic or citric acid).	2.5% - 8%	5-25
703	**Lambic And Gueuze**	Spontaneous fermentation. Yellow to amber. Sweet-sour taste. Barrel aromas. Pronounced acidity, preferably lactic or citric (NO Vinegar-like Aroma).	5% - 10%	0-30
704	**Barley Wine-Style Ale**	Barley beer, amber to brown, high degree of alcohol. Moderately to strongly hopped beer.	8% - 12%	35-100
705	**Smoke Beer**	Can be Top-or bottom fermented: e.g. Bamberg-style smoke beers, Smoked Ale, Smoked Porter, Grodziskie/Grätzer. No fruity ester or diacetyl.	>4,5%	20-45
707	**Grape Ale**	Fermentation with grapes, must, marc or juice.	4.8% - 10%	10-30

Beer, others

803	**Beer-based mixed drinks**

Information

- Flavoured beer and/or non-Alcoholic Beer: first select the main category (IPA, German-Style Pilsner, etc.). You can then specify the flavours used in the beer and the alcohol level.
- A beer can be presented in more than one category, with more than one style.
- Definitions and degrees are provided as an indication. They correspond to the standards generally accepted for each category. A slightly different % of alcohol is acceptable.
- More information about: https://www.concourslyon.com/faq.html