

FUTURE BEER STYLE GUIDELINES

FUTURE BEER STYLES

GUIDELINES v0.2.3

PREDICTIONS / INVENTIONS

EDITORIAL & EVIDENCE EDITION

An experimental framework for the next beer styles

Glossary

Plain-language explanations of technical terms used throughout this document.

ABV - alcohol by volume, expressed as a percentage.

OG / FG - original gravity before fermentation / final gravity after fermentation.

IBU - International Bitterness Units; an approximate measure of hop bitterness.

EBC - European beer color scale; higher values indicate darker beer.

Hazy / NEIPA - intentionally hazy, heavily hopped beer with a soft, juicy profile.

Session - lower-strength beer designed for high drinkability over a longer drinking occasion.

Thiols / thiolized yeast - aroma-active compounds and yeast approaches that can intensify passion fruit, guava, grapefruit and wine-like notes.

Lager profile / crisp - clean fermentation, high drinkability, lively carbonation and a dry refreshing finish.

Blind test - tasting without information about the label, brand or declared style.

Sensory cluster - a repeatable set of aroma, flavor, appearance and mouthfeel traits observed across different examples.

Preface

PubBoard is a live TV menu for pubs and craft beer bars. Guests see current prices, ABV and availability on a large screen, while the venue updates the menu from a phone. PubBoard also includes a free beer-style map and beer-focused guest content.

Why this guide exists. Beer evolves faster than formal style systems can record it. New technologies, ingredients and consumer habits first appear as individual releases, informal names or broad competition subcategories. PubBoard Future Beer Style Guidelines is designed to detect those signals early without treating every novelty as a mature style.

How it was built. Version 0.2.3 combines comparative reading of BJCP 2021, Brewers Association 2026, European Beer Star 2026 and EBCU Beer Styles with checks of real brewery releases, sensory reasoning and blind-tasting logic. Predictions describe clusters already forming in the market. Inventions are PubBoard hypotheses that still need repeatable brewing and independent validation.

This is a living system. Its value comes from use: brew the proposed profiles, test them blind, challenge the boundaries, and change the language when the beer itself shows that a hypothesis was weak.

Initiator and editor: Yuriy Mykolyshyn | PubBoard

Introduction and methodology

PubBoard Future Beer Style Guidelines v0.2.3 is a working framework for separating established styles, emerging market clusters and deliberate inventions. It is intended for brewers, judges, writers and curious drinkers who need language for describing the next directions in beer.

The parameters below are practical targets for repeatable brewing and blind tasting, not official competition limits. PubBoard Confidence and Style Potential are editorial scores, not statistical probabilities.

How a style earns PubBoard attention

- **Distinctness:** it can be separated from the nearest existing style.
- **Repeatability:** different breweries can produce a related profile.
- **Useful name:** the label creates a meaningful expectation for the drinker.
- **Non-redundancy:** it is not simply an existing style plus one ingredient or process.
- **Persistence:** the cluster survives more than one release, brewery or short-lived trend.

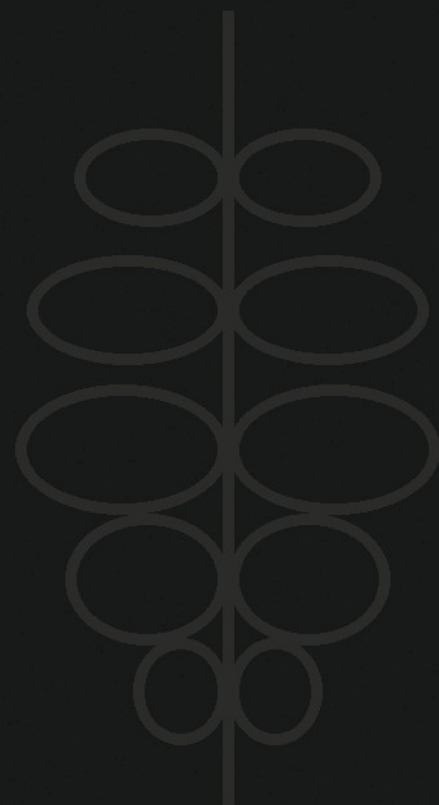
Transition model

INVENTION	PREDICTION	CANDIDATE FOR RECOGNITION	RECOGNIZED / GRADUATED	ARCHIVE
Sensory hypothesis	Visible repeatable cluster	Stable name, market and external signals	Formal or de facto recognition	Historical record after recognition or rejection

Movement to the right happens only when evidence accumulates: repeatable examples, blind-tasting separation, consumer clarity, commercial presence and external recognition. Archive does not mean failure; it is the public record of ideas that were recognized, rejected or became obsolete.

P PREDICTIONS

Observed market and sensory clusters that already show repeatable traits and may eventually gain separate formal recognition.



PB-P01 COLD IPA

STRONG PREDICTION PUBBOARD CONFIDENCE: High / 9 out of 10

SIGNATURE IPA aromatics x lager cleanliness x ultra-dry finish.

Overall impression: A very dry, pale and clean IPA with intense modern hop character, minimal malt weight and a distinctly refreshing lager-like finish.

Aroma: High to very high hop aroma: citrus, tropical and stone fruit, pine, resin or dank notes; yeast esters low to absent.

Appearance: Straw to gold; usually clear, with light hop haze acceptable; persistent white head.

Flavor: Hop-forward. Bitterness medium-high to high but not harsh. Malt low. Finish dry to very dry.

Mouthfeel: Light to medium-light body; medium-high carbonation; alcohol may show only as gentle warmth.

Comparison / not this style: Not simply an IPL under a new name; not a West Coast IPA without the characteristic lager cleanliness and very dry finish.

Blind test: It should first read as IPA, then reveal a finish so clean, dry and lean that a separate lager-like chassis becomes obvious.

WHY NOW?

The name is already used consistently by multiple breweries, and a repeatable sensory core has emerged: pale adjunct base, high attenuation, clean fermentation and modern hops.

- Wayfinder - The Original Cold IPA / Relapse
- Firestone Walker - Hopnosis
- Fremont - Legend
- Flying Monkeys - Quantum Hugs
- Trzech Kumpli - Our New IPA: Cold IPA

WHAT WOULD FALSIFY THIS

If independent examples cannot be separated blind from West Coast IPA or IPL, a separate style is unnecessary.

Sources: [M01-M05]

OG	FG	ABV	IBU	EBC	SERVE TEMP
1.052-1.068	1.004-1.010	6.0-8.0%	40-70	5-12	6-8 C

RECOMMENDED GLASSWARE

IPA GLASS

The tapered waist and flared rim focus hop aromatics while supporting a persistent head.



PB-P02 HAZY SESSION IPA

STRONG PREDICTION PUBBOARD CONFIDENCE: High / 8 out of 10

SIGNATURE NEIPA aromatics without NEIPA weight.

Overall impression: A lower-alcohol hop-forward ale with juicy haze, soft bitterness and enough structure to avoid feeling watery.

Aroma: High to very high aromas of mango, peach, citrus, passion fruit, melon and other modern hop expressions.

Appearance: Pale yellow to gold; hazy to opaque; dense white head.

Flavor: Intense hop flavor, low to medium-low bitterness, restrained malt. Medium-dry finish without dessert-like sweetness.

Mouthfeel: Light to medium-light body, but soft and silky; moderate to medium-high carbonation.

Comparison / not this style: Not a diluted NEIPA; not a standard Session IPA that merely happens to be hazy.

Blind test: It should be recognizable as a juicy Hazy IPA while strength and drinkability clearly remain session-level.

WHY NOW?

Independent products already use the terms Hazy Session IPA or Session Hazy IPA and converge on similar strength and sensory intent.

- 14th Star - CodeName, 4.8%
- Northern Monk - A Little Faith, 4.0%
- Shaketown - Itty-BittyIPA, 4.5%
- Kirkstall - Jasper, 4.3%
- West Coast Brewing - Bright Future, 3.5%

WHAT WOULD FALSIFY THIS

If haze does not create a stable difference in mouthfeel and balance relative to Session IPA, this is only a variant of an existing style.

Sources: [M06-M10]

OG	FG	ABV	IBU	EBC	SERVE TEMP
1.038-1.052	1.008-1.014	3.5-5.0%	15-35	6-14	6-8 C

RECOMMENDED GLASSWARE

IPA GLASS

The shape captures juicy hop aromatics and helps preserve a soft, dense head.



PB-P03 NON-ALCOHOLIC HAZY IPA

STRONG PREDICTION PUBBOARD CONFIDENCE: High / 9 out of 10

SIGNATURE The sensory experience of Hazy IPA below 0.5% ABV.

Overall impression: A highly aromatic, hazy, hop-forward beer below 0.5% ABV without dominant wort sweetness or watery structure.

Aroma: High to very high tropical and citrus hop aroma; pine and dank notes may appear.

Appearance: Pale to gold; hazy to opaque; white head with good retention.

Flavor: Hop-forward, bitterness low to medium, malt restrained. Finish clean; residual sweetness should not resemble unfermented wort.

Mouthfeel: Medium-light to medium body; soft but not flabby. Medium to above-medium carbonation.

Comparison / not this style: Not a generic NA IPA; not sweet wort with hop flavoring.

Blind test: The panel should first perceive Hazy IPA - haze, aroma and texture - and only then notice the lack of alcohol.

WHY NOW?

Large and specialist producers already sell explicitly named Non-Alcoholic Hazy IPAs, while competition systems often still place them in broader non-alcoholic hoppy categories.

- Samuel Adams - Just the Haze
- Athletic Brewing - Free Wave
- Sierra Nevada - Trail Pass Hazy IPA

WHAT WOULD FALSIFY THIS

If NA hazy examples do not form a shared balance and texture, the broader Non-Alcoholic Hoppy Beer category is sufficient.

Sources: [A03, M11-M13]

OG	FG	ABV	IBU	EBC	SERVE TEMP
process-dependent	process-dependent	<0.5%	15-40	5-14	5-7 C

RECOMMENDED GLASSWARE

IPA GLASS

Helps retain hop aroma and foam even in a very low-alcohol beer.



PB-P04 SESSION HOPPY LAGER

PROMISING PREDICTION PUBBOARD CONFIDENCE: Medium / 7 out of 10

SIGNATURE Modern hop aroma x everyday lager drinkability.

Overall impression: A light modern lager with more expressive hop aroma than classic Pils, lower strength and very high drinkability.

Aroma: Medium-high aromas of lime, citrus, white grape, melon, flowers or herbs; fermentation neutral.

Appearance: Straw to gold; clear or with light hop haze.

Flavor: Dry refreshing finish, clean medium bitterness, low supporting malt. Hops expressive but below IPA intensity.

Mouthfeel: Light body, high carbonation, very high drinkability.

Comparison / not this style: Not Session IPA: yeast profile should be neutral. Not simply Pilsner: modern hop aroma must be obvious.

Blind test: Blind tasting should reveal both modern hops and unmistakable light-lager freshness.

WHY NOW?

Several independent Hoppy Lagers sit around 4-4.5% ABV, while European Beer Star already has a broad New-Style Lager category from which a low-ABV edge could separate.

- Chuckanut - Hoppy Lager, 4.5%
- Coast Mountain - Queen of Hops, 4.5%
- HHH / Toombro - HHHoppy Lager, 4.5%
- DEYA - Tappy Pils, 4.4% (adjacent signal)

WHAT WOULD FALSIFY THIS

If the market keeps calling these beers Pilsner, Italian Pils or Hoppy Lager without a clear sensory boundary, a new style is unnecessary.

Sources: [A03, M14-M17]

OG	FG	ABV	IBU	EBC	SERVE TEMP
1.032-1.044	1.004-1.010	3.2-4.5%	20-40	4-10	4-7 C

RECOMMENDED GLASSWARE

PILSNER

The tall narrow shape highlights carbonation, clarity and a dry lager finish.



PB-P05 THIOL IPA

PREDICTION TO WATCH PUBBOARD CONFIDENCE: Medium / 6 out of 10

SIGNATURE Passion fruit x guava x grapefruit x white wine.

Overall impression: An IPA with distinctly thiol-dominant tropical and wine-like aromatics, where the sensory difference comes from fermentation-hop interaction rather than simply more hops.

Aroma: Very high passion fruit, guava, grapefruit, gooseberry, blackcurrant or Sauvignon Blanc-like notes.

Appearance: Pale gold; clear to moderately hazy depending on the IPA base.

Flavor: Medium bitterness, low to medium-low malt, tropical finish. Sulfur notes should not be sharp or unpleasant.

Mouthfeel: Medium-light to medium body, smooth; moderate carbonation.

Comparison / not this style: Not any IPA made with thiolized yeast. Technology alone is not a style; the difference must be sensory and repeatable.

Blind test: The panel should separate it from a matched tropical IPA by its characteristic wine-like/tropical aroma and finish without knowing the yeast technology.

WHY NOW?

The phrase Thiolized IPA is already used commercially, and independent releases repeat descriptors such as passion fruit, guava, grapefruit and Sauvignon Blanc-like aromatics.

- Threes + Cellarmaker - The New Me
- Three Notch'd - Future IPA
- Rhinegeist - Now and Ten
- Wye Hill - Magic Totem
- Dangerous Man - The Werks IIPA

WHAT WOULD FALSIFY THIS

If tasters cannot reliably distinguish the cluster from ordinary tropical IPA, thiolization remains a technique, not a style.

Sources: [M18-M22, T01-T02]

OG	FG	ABV	IBU	EBC	SERVE TEMP
1.050-1.066	1.006-1.012	5.5-7.5%	25-55	5-14	6-8 C

RECOMMENDED GLASSWARE

TEKU

The tapered bowl concentrates thiol-driven tropical and wine-like aromatics.



PB-P06 MODERN BLACK LAGER

WEAK PREDICTION PUBBOARD CONFIDENCE: Medium / 5 out of 10

SIGNATURE Looks dark. Drinks like lager. Smells modern.

Overall impression: A dark, clean and dry lager with restrained roast character and a clearly modern hop layer.

Aroma: Medium-high citrus, pine, resin or tropical fruit; roast low and never burnt.

Appearance: Dark brown to black; beige head.

Flavor: Dry and clean, low to medium-low roast, medium bitterness, obvious modern hops.

Mouthfeel: Light to medium-light body; crisp, highly drinkable.

Comparison / not this style: Not Schwarzbier when hops dominate; not Black IPA when fermentation and structure remain distinctly lager-like.

Blind test: Dark appearance, clean lager aftertaste and modern hop aroma should all be obvious in blind tasting.

WHY NOW?

Hoppy Black Lager and dry-hopped black lager releases exist across multiple breweries, while broad New-Style Lager frameworks already permit dark, hop-forward lagers.

- Trig - Ridge Hoppy Black Lager
- Philadelphia Brewing - Black Cat DDH Black Lager
- Faction + Riip - Bergs of A Feather Hoppy Black Lager

WHAT WOULD FALSIFY THIS

If examples consistently collapse into Schwarzbier or Black IPA in blind tasting, the cluster does not justify a separate style.

Sources: [A03, M23-M25]

OG	FG	ABV	IBU	EBC	SERVE TEMP
1.044-1.060	1.006-1.012	4.5-6.2%	25-50	50-90+	6-8 C

RECOMMENDED GLASSWARE

WILLI BECHER

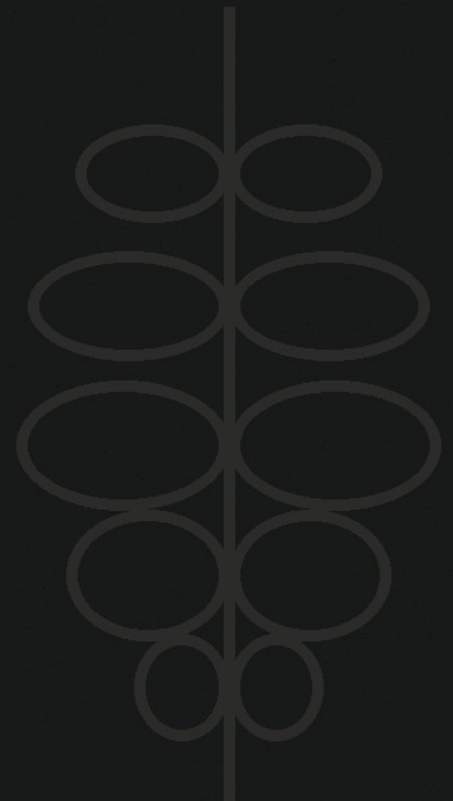
A versatile lager glass that supports foam and drinkability while showing the dark color clearly.





INVENTIONS

PubBoard hypotheses. Their value depends not on a clever name but on repeatable brewing, blind tasting and market validation.



PB-I01 HOPPY RICE LAGER

PRIMARY INVENTION STYLE POTENTIAL: 7 out of 10

SIGNATURE Rice character <-> hop character.

Overall impression: A dry clean lager where the character of a named rice variety and modern hops form two equal sensory axes.

Aroma: Medium-intensity rice notes plus medium-high lime, white grape, melon, citrus or tropical fruit.

Appearance: Straw to light gold; clear or with light hop haze.

Flavor: Very dry and clean; rice remains noticeable, hops are vivid but integrated. Bitterness medium-low to medium.

Mouthfeel: Light body, high carbonation, dry refreshing finish.

Comparison / not this style: Not Rice Lager where rice only lightens body; not hoppy lager without a separately perceptible rice signature.

Blind test: The taster should independently identify both a modern hoppy lager profile and a cereal/rice signature.

VALIDATION PROTOCOL

Moving into Predictions requires a repeatable cluster, not one successful recipe.

- At least 3 independent breweries.
- At least 2 different rice varieties or types.
- >=70% of a blind panel separates it from Rice Lager and Hoppy Lager.
- Rice and modern hops are separately identifiable but do not clash.
- The name Hoppy Rice Lager is usable without a long recipe explanation.

WHAT WOULD FALSIFY THIS

If rice is sensory-invisible in most examples, this is simply hoppy lager on an adjunct base.

Sources: [A02-A03]

OG	FG	ABV	IBU	EBC	SERVE TEMP
1.042-1.056	1.003-1.009	4.3-5.8%	20-45	3-10	4-7 C

RECOMMENDED GLASSWARE

PILSNER

The tall narrow shape emphasizes clarity, carbonation and the crisp rice-lager finish.



PB-I02 HERITAGE GRAIN LAGER

CONCEPTUAL INVENTION STYLE POTENTIAL: 6 out of 10

SIGNATURE Grain origin as flavor, not decoration.

Overall impression: A clean lager designed to express a specific heritage grain, maltster and, where possible, region of cultivation.

Aroma: Grain, fresh bread, biscuit, nut, honey, field or light earthy notes; hops low to medium-low.

Appearance: Pale gold to amber; generally clear.

Flavor: Malt-forward but dry; grain character must be specific and repeatable rather than merely “more malty.”

Mouthfeel: Light to medium body; clean dry finish; moderately high carbonation.

Comparison / not this style: Not a generic lager with a farm story on the label; not Alternative Grain Beer unless the particular grain is the main sensory theme.

Blind test: Beers made with different declared grains should show stable, repeatable differences in sensory profile.

VALIDATION PROTOCOL

The style must show that grain variety can be a repeatable sensory marker rather than only a marketing story.

- 3+ independent breweries or maltsters participating in shared trials.
- 3+ named grain varieties/origins.
- Triangle tests show a meaningful difference between grain bases.
- The profile repeats across at least two brews or harvests.
- Grain variety and/or origin is declared on the label.

WHAT WOULD FALSIFY THIS

If roast, water or hop choice explains most of the sensory difference rather than grain, the hypothesis fails.

Sources: [A03-A04]

OG	FG	ABV	IBU	EBC	SERVE TEMP
1.040-1.056	1.006-1.012	4.2-5.8%	15-30	3-14	5-8 C

RECOMMENDED GLASSWARE

WILLI BECHER

A versatile shape that presents grain character, foam and everyday drinkability without hiding nuance.



PB-I03 UKRAINIAN FARMHOUSE ALE

HIGH-DISTINCTNESS INVENTION STYLE POTENTIAL: 8 out of 10

SIGNATURE Farmhouse fermentation x the Ukrainian field.

Overall impression: A pale, dry and highly drinkable farmhouse ale with an expressive grain backbone, restrained spicy-fruity fermentation and a herbal-floral accent. Its Ukrainian identity must emerge from a repeatable balance of raw materials and fermentation, not from one symbolic ingredient.

Aroma: Medium-low to medium fruitiness; pepper; fresh grain; hay; field herbs or flowers. Light earthiness acceptable; aggressive funk undesirable.

Appearance: Pale gold to amber; light haze acceptable; persistent white or cream head.

Flavor: Dry, refreshing and grain-forward. Herbal/floral hops low to medium. Light acidity acceptable but not required.

Mouthfeel: Light to medium-light body, high carbonation, dry finish.

Comparison / not this style: Not Saison with a Ukrainian adjective; not “beer with buckwheat/honey/herbs.” No single ingredient defines the style.

Blind test: Without origin cues, a panel should still recognize the combination of dry farmhouse structure, expressive grain, restrained spice and field-herbal character as one repeatable profile.

VALIDATION PROTOCOL

This is a priority research style: first prove the sensory fingerprint, then stabilize the name.

- 3+ independent Ukrainian breweries create their own interpretations.
- At least 2 different grain/raw-material compositions without a mandatory “national” adjunct.
- A blind panel separates the cluster from Saison and broad European Farmhouse Ale.
- A common fingerprint repeats across at least two seasons.
- Panelists can describe the shared profile without being told it is Ukrainian.

WHAT WOULD FALSIFY THIS

If recognition depends mainly on the country name or one local ingredient, it is not a separate style.

Sources: [A03-A04]

OG	FG	ABV	IBU	EBC	SERVE TEMP
1.042-1.060	1.004-1.010	4.5-6.5%	15-35	5-18	6-9 C

RECOMMENDED GLASSWARE

TEKU

The tapered bowl gathers grainy-spicy fermentation aromatics and highlights the dry farmhouse finish.



PB-I04 HOPPY GRAPE ALE

HIGH-INTEREST INVENTION STYLE POTENTIAL: 6 out of 10

SIGNATURE Fresh grape x modern hop profile.

Overall impression: A dry ale or hybrid where grape-derived fermentation aromatics and modern hops are separately identifiable but balanced.

Aroma: Medium-high fresh grape and vinous fruit together with citrus, floral or tropical hop character.

Appearance: Pale gold to copper; clear or slightly hazy.

Flavor: Dry and bright; grape supports hops, bitterness low to medium-low. Light wine-like acidity acceptable.

Mouthfeel: Light to medium-light body; dry clean finish; moderate to above-medium carbonation.

Comparison / not this style: Not Fruit IPA with grape juice; not Italian Grape Ale where hops remain only in the background; not Thiol IPA where grape character is accidental or purely aromatic.

Blind test: Grape and hop origins should be independently identifiable blind yet feel integrated as one profile.

VALIDATION PROTOCOL

The hypothesis must prove that grape and hops can act as two equal style axes rather than a one-off fruit-beer pairing.

- 3+ independent breweries.
- 2+ grape varieties and 2+ hop compositions.
- Grape participates in fermentation rather than functioning only as flavoring.
- $\geq 70\%$ of a blind panel separates it from Italian Grape Ale and Fruit IPA.
- Name and balance repeat across several releases.

WHAT WOULD FALSIFY THIS

If one component consistently dominates, the cluster collapses back into IGA or Fruit/Specialty IPA.

Sources: [A03]

OG	FG	ABV	IBU	EBC	SERVE TEMP
1.040-1.060	1.004-1.010	4.5-6.5%	10-30	4-16	6-8 C

RECOMMENDED GLASSWARE

TEKU

The tapered bowl concentrates grape and hop aromatics and helps preserve a wine-like dry balance.



PB-I05 KOJI RICE LAGER

EXPERIMENTAL INVENTION STYLE POTENTIAL: 5 out of 10

SIGNATURE Lager precision x koji complexity.

Overall impression: A clean rice-based lager where koji contributes delicate fruity, grainy and umami complexity while the beer still reads unmistakably as lager.

Aroma: Low to medium-low rice, pear, apple, floral, earthy or delicate umami notes.

Appearance: Pale gold; clear or lightly hazy.

Flavor: Dry and layered, with subtle savory/umami character; bitterness low to medium-low; sharp acidity undesirable.

Mouthfeel: Light to medium-light body, smooth, high carbonation, clean dry finish.

Comparison / not this style: Not Ginjo/Sake-Yeast Beer when sake-like character becomes dominant; not Rice Lager when koji cannot be detected sensorially.

Blind test: Blind tasting should reveal a clean lager structure plus a distinct but delicate koji-rice note.

VALIDATION PROTOCOL

The goal is to show that koji creates a stable beer-relevant difference rather than merely pushing the beer toward a sake hybrid.

- 3+ independent breweries.
- At least 2 different koji approaches or rice bases.
- A blind panel separates it from Rice Lager and Ginjo/Sake-Yeast Beer.
- Koji character repeats without sharp acidity or dominant fermented-soy notes.
- Lager cleanliness remains the main structural marker.

WHAT WOULD FALSIFY THIS

If koji cannot be separated sensorially, or it makes the beer read mainly as a sake hybrid, a separate category is unnecessary.

Sources: [A02]

OG	FG	ABV	IBU	EBC	SERVE TEMP
1.040-1.056	1.004-1.010	4.2-5.8%	10-30	3-10	5-8 C

RECOMMENDED GLASSWARE

PILSNER

The tall shape emphasizes lager cleanliness, delicate rice character and a dry mineral finish.



PB-I06 THIOL LAGER

HIGH-RISK INVENTION STYLE POTENTIAL: 4 out of 10

SIGNATURE Lager precision x tropical fermentation.

Overall impression: A clean pale lager whose tropical or wine-like aromatics are defined by a pronounced thiol profile, without IPA-level bitterness or loss of lager structure.

Aroma: Medium-high passion fruit, guava, grapefruit, gooseberry, blackcurrant or white grape.

Appearance: Straw to gold; clear or lightly hazy.

Flavor: Dry and clean; moderate bitterness; pronounced thiol aroma and flavor while malt and yeast character remain neutral.

Mouthfeel: Light to medium-light body, high carbonation, dry refreshing finish.

Comparison / not this style: Not any lager made with thiolized yeast; not Hoppy Lager where tropical character is explained only by hop variety.

Blind test: The panel should separate it from a matched Hoppy Lager by characteristic thiol aromatics without being told the technology.

VALIDATION PROTOCOL

The key is to prove that the sensory effect is independent of one commercial strain or one technology supplier.

- 3+ independent breweries.
- 2+ yeast/process approaches that produce a related profile.
- A blind panel consistently separates it from a matched Hoppy Lager.
- Thiol descriptors repeat without technical cues.
- The name describes the sensory result rather than a yeast brand.

WHAT WOULD FALSIFY THIS

If the style only exists with one strain/technology or cannot be separated blind from hoppy lager, it is not a style.

Sources: [T01-T02]

OG	FG	ABV	IBU	EBC	SERVE TEMP
1.040-1.056	1.004-1.010	4.2-5.8%	15-35	3-10	4-7 C

RECOMMENDED GLASSWARE

IPA GLASS

The tapered waist and flared rim help lift thiol aromatics while preserving lager-like lightness.



Sources and reference base

Official style guides are used as reference points for style boundaries, not as claims that PubBoard candidates are officially recognized. Brewery pages are used as evidence of market signals and real releases.

STYLE AUTHORITIES

A01 BJCP 2021 Beer Style Guidelines

https://www.bjcp.org/download/2021_Guidelines_Beer.pdf

A02 Brewers Association Beer Style Guidelines 2026

<https://www.brewersassociation.org/edu/brewers-association-beer-style-guidelines/>

A03 European Beer Star 2026 Category Description

<https://european-beer-star.com/ebs-wAssets/docs/kategorien-en/EN-Kategoriebeschreibung-2026.pdf>

A04 EBCU Beer Styles

<https://beer-styles.ebcu.org/>

A05 EBCU - What is a beer style?

<https://beer-styles.ebcu.org/what-is-a-beer-style/>

A06 EBCU - Evolution and change

<https://beer-styles.ebcu.org/evolution-and-change/>

Market and technology sources

MARKET EVIDENCE

M01 Wayfinder Beer - Cold IPA / The Original Cold IPA

<https://www.wayfinder.beer/cold-ipa>

M02 Firestone Walker - Hopnosis: A New Way To IPA

<https://www.firestonewalker.com/hopnosis-a-new-way-to-ipa/>

M03 Fremont Brewing - Legend Cold IPA

<https://www.fremontbrewing.com/legend>

M04 Flying Monkeys - Quantum Hugs Cold IPA

<https://www.flyingmonkeys.ca/beers/quantumhugscoldipa/>

M05 Trzech Kumpli - Our New IPA: Cold IPA

<https://trzechkumpli.com/piwo/our-new-ipa-cold-ipa-2/>

M06 14th Star - CodeName Hazy Session IPA

<https://www.14thstarbrewing.com/beer/codename/>

M07 Northern Monk - A Little Faith Hazy Session IPA

<https://www.northernmonk.com/collections/hazy-ipas-pale-ales>

M08 Shaketown Brewing - Itty-BittyIPA

<https://untappd.com/b/shaketown-brewing-itty-bitty-ipa/4766079>

M09 Kirkstall Brewery - Jasper Hazy Session IPA

<https://www.kirkstallbrewery.com/our-beers/jasper>

M10 West Coast Brewing - Bright Future Super Session Hazy IPA

<https://www.westcoastbrewing.jp/beer/bright-future/>

M11 Samuel Adams - Just the Haze Non-Alcoholic Hazy IPA

<https://www.bostonbeer.com/news/2025/01/samuel-adams-offers-two-dry-january-tips-try-just-the-haze-ipa-and-dont-waste-great-beer>

M12 Athletic Brewing - Free Wave Non-Alcoholic Hazy IPA

<https://athleticbrewing.com/products/free-wave>

M13 Sierra Nevada - Trail Pass Hazy IPA

<https://shop.sierranevada.com/products/trail-pass-hazy-ipa?from=beer>

M14 Chuckanut Brewery - Hoppy Lager

<https://www.chuckanutbrewery.com/pages/hoppy-lager>

M15 Coast Mountain - Queen of Hops Hoppy Lager

<https://www.coastmountainbrewing.com/?p=12456>

M16 HHH / Toombro - HHHoppy Lager

<https://h-h-h.co.kr/22>

M17 DEYA - Tappy Pils, hoppy lager signal

<https://www.deyabrewing.com/products/500ml-tappy-pils-4-4-pilsner>

M18 Threes + Cellarmaker - The New Me Thiolized West Coast IPA

<https://threesbrewing.com/products/the-new-me-collaboration-with-cellarmaker-brewing-thiolized-west-coast-ipa>

M19 Three Notch'd - Future IPA

<https://threenotchdbrewing.com/products/future-ipa>

M20 Rhinegeist - Now and Ten Thiolized IPA

<https://rhinegeist.com/blog/beer-reviews/now-and-ten-tenth-anniversary-thiolized-ipa/>

M21 Wye Hill - Magic Totem / thiolized hazy IPA

<https://wyehill.com/magic-totem-a-towering-monument-to-the-modern-ipa/>

M22 Dangerous Man - The Werks Experimental Thiolized Double IPA

<https://www.dangerousmanbrewing.com/beer/the-werks-iipa-collab-with-maltwerks/>

M23 Trig Brewery - Ridge Hoppy Black Lager

<https://trigbrewery.com/products/ridge-5-black-lager-440ml-can>

M24 Philadelphia Brewing - Black Cat Double Dry Hopped Black Lager

<https://philadelphiabrewing.com/black-cat-lager/>

M25 Faction + Riip - Bergs of A Feather Hoppy Black Lager (Untappd market record)

<https://untappd.com/b/faction-brewing-bergs-of-a-feather/6162943/photos>

TECHNOLOGY & TREND SOURCES

T01 Omega Yeast - How to Thiol / Thiolized yeast resources

<https://omegayeast.com/blogs/brewing-guides/how-to-thiol>

T02 Craft Beer & Brewing / Omega - Guide to Thiolized Yeast

<https://www.beerandbrewing.com/your-guide-to-thiolized-yeast>

T03 Craft Brewers Conference 2026

<https://www.craftbrewersconference.com/>

T04 Lallemand Brewing - thiol resources

<https://www.lallemandbrewing.com/>

PubBoard principle: a future style should prove itself in the glass before it proves itself in a classification system.

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EXPLORE THE BEER STYLE MAP

pubboard.com.ua/beer-map

All 25 market-source links were checked and content-matched on 11 September 2026.

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