



Royal Agricultural Society of NSW

Schedule

Sydney Royal Beer & Cider Show

Monday 31 August -
Tuesday 01 September
2026
Sydney Showground
Sydney Olympic Park
www.rasnsw.com.au



This version issued 23 June 2026

Disclaimer

The information contained in this publication is for the purpose of providing information to our Exhibitors and Show patrons. The information is correct at the time of printing, however, the information may be subject to change or amendments. Please check our websites for the most recent up to date information.



Royal Agricultural Society of NSW

Welcome from the President



On behalf of the Royal Agricultural Society of NSW (RAS), I extend a warm welcome to all exhibitors in the 2026 Sydney Royal Wine, Beer & Cider, Distilled Spirits, Cheese & Dairy Produce, and Fine Food competitions. Your passion, dedication and pursuit of excellence continue to inspire and strengthen both your industries and our broader agricultural community.

A defining feature of the RAS is our proud commitment to supporting and promoting Australian produce and Australian producers only. Through Sydney Royal competitions, we recognise and reward excellence in Australian agriculture, shining a spotlight on the skill, innovation and dedication that makes our nation's food and fibre industries truly world class. This celebration of excellence spans the entire food supply chain – from grains through to our professional bakery competitions, and from dairy cattle in the showing through to our dairy produce shows. In this way, Sydney Royal uniquely connects paddock to plate, providing producers with opportunities for competition, benchmarking and recognition at every stage.

For all who enter, the benefits are considerable. These competitions provide the chance to benchmark against the best, exchange knowledge with peers, and gain insights that drive both personal and industry growth. For winners, the rewards extend even further – a Sydney Royal medal is a prestigious mark of distinction that can significantly enhance your brand's reputation. The award artwork can be proudly displayed in your marketing, signalling to consumers that your products meet the highest standards of quality and excellence. Medal success also brings valuable opportunities to showcase and share your products with the public at events like the Sydney Royal Easter Show and Grape, Grain & Graze, along with many other avenues to raise your profile.

We are also committed to the future. Across all competitions we continue to invest in training and development of the next generation of judges, preserving the integrity, expertise and passion that underpin Sydney Royal.

These competitions would not be possible without the vision and steady commitment of our judges, stewards, volunteers, Council and staff. Their dedication ensures the RAS maintains its proud tradition of delivering competitions that set the benchmark for quality and distinction.

To each and every exhibitor, thank you for sharing your craft, your produce and your story with us. We wish you every success in the 2026 Sydney Royal competitions and look forward to celebrating your achievements.

A handwritten signature in black ink, reading "John C. Bennett".

John C. Bennett, OAM
President, Royal Agricultural Society of NSW

COMMITTEE AND OFFICIALS

WINE BEER AND SPIRITS COMMITTEE

Mr A Barnes (Chair)
Mr S J B Davies
Ms S P Evans
Ms L S Milan OAM
Dr S J Walker

INDUSTRY ADVISOR

Trish Barry
Paul Bowker

STEWARD-IN-CHIEF

Mr Stuart Davies

CHIEF STEWARD

Mr William Wilson

CHAIR OF JUDGES

Mr Richard Adamson - Young Henrys

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MESSAGE FROM THE CHAIR OF JUDGES

As I step into the role of Chair of Judges for the 2026 Sydney Royal Beer & Cider Show, I would first like to extend my sincere thanks to Ian Kingham. Ian's leadership and dedication have been instrumental in building the prestige this competition enjoys today, and I am honoured to build upon the incredible foundation he and the previous Chairs have established.

The 2026 show arrives at a dynamic time for our industry. My goal as Chair is to ensure this competition remains the definitive benchmark for Australian brewers and cider makers. The style categories reflect the modern market — ensuring that everything from technical low-alcohol brews to experimental new-world specialty styles has a space to be judged fairly and with the beer drinker in mind.

The strength of the Sydney Royal lies in the calibre of its people. This year, we have curated a judging panel that represents the full spectrum of our trade:

- **Technical & Creative Expertise:** A mix of brewers, sensory specialists, and industry media of varying age and gender.
- **Industry-Wide Representation:** Judges from small family-run operations to large-scale national producers, ensuring a balanced and fair assessment of every entry.
- **Constructive Feedback:** We are committed to providing entrants with rigorous, professional feedback that adds genuine value to their business and production processes.

The reputation of the Sydney Royal is built on professional integrity and a relentless pursuit of quality. I am incredibly proud to lead this year's proceedings and look forward to celebrating the world-class products being crafted across Australia.

I wish all entrants the best of luck and look forward to a stellar 2026 competition.

Richard Adamson
Chair of Judges



WHAT'S NEW IN 2026?

CLASS DESCRIPTIONS FOR CIDER AND PERRY UPDATED TO ALIGN WITH CIDER AUSTRALIA'S 2026 STYLE GUIDELINES

- ❖ Cider & Perry Classes and Class descriptions have been updated to align with Cider Australia's 2026 style guidelines.
- ❖ Exhibitors should carefully review the revised Class definitions to ensure their entries are submitted to the most appropriate category.
- ❖ These updates may include changes to style parameters, naming conventions, and Class distinctions, which could affect how entries are assessed by judges.
- ❖ Submitting entries in the correct Class is essential to ensure fair and accurate judging.

For full details, please refer to the latest Cider Australia 2026 style guidelines prior to completing your entries.

[2026-ACA-Style-Guide.pdf](#)

Any queries in relation to cider classes or criteria should be forwarded via email to beercider@rasnw.com.au



WHY ENTER THE SYDNEY ROYAL BEER & CIDER SHOW?

The Sydney Royal Beer & Cider Show is one of Australia’s most respected beer and cider competitions. Entering provides outstanding opportunities to benchmark your products, receive expert feedback, and elevate your brand through national exposure.

The Value of a Sydney Royal Medal

A Sydney Royal medal is awarded through one of Australia’s most rigorous and trusted judging processes. A Sydney Royal Gold Medal is a hallmark of excellence, delivering strong industry and consumer credibility.



Benchmarking, Feedback & Commercial Advantage

Every entrant receives **confidential expert feedback**, providing insights for refinement and innovation. Medal-winning wines benefit from enhanced commercial value, increased consumer trust and stronger visibility across trade and retail.

Marketing & Promotional Exposure

Producers benefit from RAS’s annual **Consumer Marketing Campaign**, which promotes medal winners and champions to a wide consumer and industry audience.

All-Australian Entries — A Core Sydney Royal Principle

Sydney Royal proudly champions **Australian agricultural excellence**. All entries must be brewed in Australia, produced from a minimum of 85% Australian Origin and must be made using Australian grown apples, pears and ginger ingredients ensuring the competition celebrates products that reflect the strength, quality and integrity of the Australian Beer and Cider industry.

To further recognise local achievement, the competition also awards **BEST NSW BEER or CIDER**, highlighting outstanding excellence from a New South Wales producer.



2025 Sydney Royal Beer & Cider Show NSW and Best in Show Champion – Sunday Road Brewing Company

Exclusive Opportunities for Medal Winners

- **Use of official Sydney Royal medal artwork**

Gain the right to feature the prestigious Sydney Royal medal artwork across packaging, advertising, digital platforms and point-of-sale. This instantly communicates quality to consumers and offers strong differentiation on shelves and in marketing campaigns.

- **Access to a medal-winner marketing toolkit**

Receive a tailored set of marketing resources designed to help you leverage your achievement, including brand guidelines, promotional templates, digital assets and practical advice for maximising exposure across your marketing channels.

- **Listing in the Sydney Royal Beer & Cider Show Results online**

Benefit from an official online listing viewed by trade, media and consumers. This increases visibility, enhances credibility, and creates ongoing discovery opportunities well beyond the competition period.



Grape Grain & Graze Festival Beer Tastings featuring Champion products

- **Exposure at Grape, Grain & Graze Festival (1,000+ attendees)**

Showcase your medal-winning products directly to a highly engaged audience of trade professionals, enthusiasts and consumers. This event offers valuable tastings, direct feedback and potential sales opportunities. Reach out to the Sydney Royal Wine Show Event Manager for more information – wine@rasnsw.com.au

- **Showcasing in the Medal Winning Stand in the Dome at the Sydney Royal Easter Show**

Participate in the most visited pavilion of the Sydney Royal Easter Show — the largest ticketed event in the southern hemisphere with more than 850,000 attendees — at a discounted Exhibitor rate. This delivers unmatched brand visibility and consumer engagement.

- **Invitation-only participation in Sydney Royal Talk & Taste activations**

Engage directly with Show visitors through guided tastings, presentations and storytelling opportunities. These sessions offer high-value face-to-face interaction, product education and the chance to build loyal brand advocates.

- **Potential selection by Sydney Showground for major event supply**

Be considered for procurement opportunities to supply medal-winning products for high-profile Sydney Showground events, creating commercial pathways and extending the reach of your brand to large-scale audiences.

- **Champion products may be featured at the Sydney Royal Beer & Cider Show Awards Night**, providing premium exposure to Exhibitors, trade professionals and industry media, and highlighting your product among the most celebrated spirits of the year.



SUPPORTING THE AUSTRALIAN BEER & CIDER INDUSTRY

The Royal Agricultural Society of NSW is a not-for-profit organisation that has been an influential force in the direction and development of Australian agriculture through competitions, education, and events since its foundation in 1822. Today, through the Sydney Royal Beer & Cider Show, we are promoting and rewarding excellence in the Australian beverage industry.



Networks

In our efforts to support the Australian Beer & Cider industry, the Sydney Royal Beer & Cider Show is committed to attracting the very best professionals as Judges and Stewards, providing an excellent environment for networking and professional development to all participants, resulting in benefits for the industry at large.

Development of Judges

The judging panel for the Sydney Royal Beer & Cider Show is selected by Chair of Judges Richard Adamson and the RAS of NSW Wine Beer and Spirits Committee and aims to include a combination of beer & cider producers, industry educators and communicators, brewers, industry professionals, sommeliers, retailers, and journalists. For more information about judging, visit www.rasnsw.com.au.

Interested and upcoming Beer and Cider Judges are encouraged to submit an expression of interest form:

<https://www.rasnsw.com.au/competitions/food-beverage-and-produce/beer-and-cider-details/?currentTab=Expression-of-interest>, and may be invited initially to steward at the Show.

Pink Boots Society Australia

The Sydney Royal Beer & Cider Show supports Pink Boots Society Australia and their Pathway to Judging program, which was developed to help women in the brewing industry develop the skills to become Judges. Each year members of Pink Boots are provided the opportunity to become Associate Judges.

Grants & Scholarship Fund

The Royal Agricultural Society of NSW conducts an annual sale, using excess stock from the Sydney Royal Beer & Cider Show, Sydney Royal Wine Show and Sydney Royal Distilled Spirits Shows to benefit the Australian Wine, Beer & Cider and Distilled Spirits industries. All proceeds are used to fund industry scholarships and other initiatives through the RAS Foundation Scholarship programs

More information can be found on our website <https://www.rasnsw.com.au/foundation/>



Where excellence tells its story

20th Annual RAS of NSW President's Medal



Each year, a few remarkable Australian food and beverage producers take the next step in their Sydney Royal journey. The Royal Agricultural Society of NSW President's Medal recognises Champion producers whose dedication shines through every part of their business – demonstrating integrity, care and innovation in the way they produce, grow and give back.

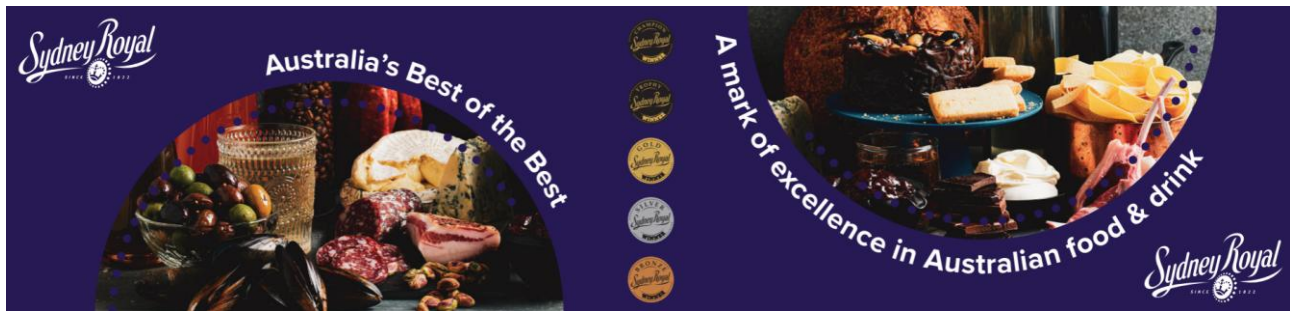
Becoming a finalist is an opportunity to share your story – the people, values and vision behind your success – and to be recognised among producers helping shape a more sustainable, connected future for Australian food and agriculture.

It's much more than an award. It's acknowledgement of the passion and purpose that define your business, and a chance to open new doors through trusted recognition and genuine celebration.

When your product has earned Sydney Royal Champion status, now is your moment to showcase the story behind it and what makes your enterprise truly stand out.

Ready to share the story behind your success?

Learn more at rasnsw.com.au/presidentsmedal



PRESIDENT'S MEDAL

The President's Medal is the Royal Agricultural Society of NSW's highest honour for food and beverage excellence, recognising Australia's most outstanding producers.

The President's Medal is unique in Australia, as it examines the entire business behind the award-winning product. Finalists undergo a comprehensive assessment of their practices across the full production journey and supply chain; from gate to plate; evaluating environmental stewardship, social responsibility, financial sustainability, governance, resilience, and contributions to their wider industry and community.

An invitation to enter the President's Medal is extended to Exhibitors whose products have achieved Champion or Trophy status in the:

- Sydney Royal Wine Show
- Sydney Royal Beer and Cider Show
- Sydney Royal Distilled Spirits Show
- Sydney Royal Fine Food Show
- Sydney Royal Cheese and Dairy Produce Show

Each President's Medal nominee embarks on a rigorous journey to review the business behind the Champion product, through written responses, video interviews, competitive shortlisting, and on-site visits, where they are dynamically evaluated on environmental sustainability, social responsibility, financial strength, resilience to climate and business shocks, robust succession and governance, and their power to share knowledge and shape industry impact.

As a President's Medal finalist, you join an exclusive circle of excellence, showcasing your brand in a premium stall at the Sydney Royal Easter Show, competing for prestigious prize money, and having the culinary spotlight at the Awards Function where your product is heroed in a curated celebration of craftsmanship.

The Presidents Medal winner will be announced at the 19th Annual Awards Function on 25th May 2026, our congratulations to the finalists Brokenwood, Marionette, Mandolé Orchard, Norco Co-Operative, Stockyard Beef and The Yoghurt Shop.

Invitations to the 20th President Medal Competition will be extended to qualifying Exhibitors by the President in September 2026.

For more information visit the President Medals webpage rasnsw.com.au/presidentsmedal



18th Annual RASNSW Presidents Medal Winners - Tathra Oysters, who were also winners of the 1st Annual Presidents Medal in 2006

KEY INFORMATION

ENTRY FEE	\$150 (incl. GST) per Exhibit submitted.
APPLICATIONS FOR ENTRY	To enter, visit https://www.rasnsw.com.au/beer-cider
INCORRECT AND INCOMPLETE APPLICATIONS FOR ENTRY	A Correction Fee of up to \$50 may be charged by the RAS, at its discretion, for each Application for Entry which is incorrect or incomplete. If an Application for Entry is not rectified in accordance with RAS' requirements, the entry may not be accepted by the RAS.
CLOSING DATE OF ENTRY	Wednesday 17 June 2026.
EXHIBITOR PACKS & DELIVERY OF EXHIBITS	<p>Exhibitor packs will be distributed after entries have closed and all entries have been reviewed. Information packs including product stickers will be emailed to Exhibitors at least 4 weeks prior to the delivery window. Exhibits are to be delivered in required quantities and with the appropriate identification labels supplied by the RAS from Monday 17 August to Thursday 20 August 2026 between 7:30am and 3:30pm.</p> <p>Exhibits must be delivered to Sydney Showground, Sydney Olympic Park. Delivery details will be communicated to Exhibitors via email in Exhibitor Information Packs.</p>
JUDGING DATE	Monday 31 August to Tuesday 1 September 2026. All judging is closed to Exhibitors and the general public.
PUBLICATION OF RESULTS	<p>Online results listing scores for all Exhibits will be available for viewing at the conclusion of the Awards Presentation Thursday 17 September 2026 and can also be found at https://www.rasnsw.com.au/beer-cider. Results will not be released prior to this date and time.</p> <p>The Results Catalogue will be made available online as a PDF to all Exhibitors once results have been released; this will also contain scores of all Exhibits and Judges' Class comments.</p> <p>Exhibitors will be posted a breakdown of their individual results, feedback for each Exhibit, and applicable medal certificates in October 2026.</p>
KEG COLLECTION	<p>Keg collection dates and location will be communicated in the Exhibitor Information Pack.</p> <p>Any Konvoy or Kegstar branded Kegs that have not been collected by the date communicated in the Exhibitor Information Pack will be collected by and will become the property of Konvoy Kegs.</p> <p>Any uncollected kegs after this time will be disposed of at the discretion of the RAS.</p> <p>Kegs may be utilised by the RAS at Awards presentations and the Grape, Grain & Graze Festival in mid-late September 2026. In this instance, keg collection will be delayed and communicated to those selected Exhibitors.</p>
SOCIAL MEDIA	<p>Follow us to stay up to date throughout the year!</p> <p>Facebook: @RASofNSW</p> <p>Twitter: @ras_nsw</p> <p>Instagram: @ras_nsw</p>
EXPRESSIONS OF INTEREST FOR STEWARDING & JUDGING	<p>If you are interested in judging or stewarding at the Sydney Royal Beer & Cider Show, please complete the expression of interest form found at: https://www.rasnsw.com.au/competitions/food-beverage-and-produce/beer-and-cider-details/?currentTab=Expression-of-interest</p> <p>Please note all Judges have been selected for 2026 but we encourage you to express your interest for 2027 or to steward by completing the expression of interest form.</p>
CONTACT	<p>Wine, Beer and Spirits Events Manager Royal Agricultural Society of NSW Locked Bag 4317, Sydney Olympic Park NSW 2127 Telephone (02) 9704 1199 Email: beercider@rasnsw.com.au</p>

EVENTS

SYDNEY ROYAL BEER & CIDER SHOW AWARDS PRESENTATION

Thursday 17 September 2026 – The Stables Sydney Olympic Park

The **SYDNEY ROYAL BEER & CIDER AWARDS PRESENTATION** is a great way to celebrate the Champions and Special Prize-winning Exhibitors, with an outstanding menu featuring many Sydney Royal Medal winning products matched with selected Champion Beers, and Distilled Spirits.

Invitations will be extended to all Championship and Special Prize-Winning Exhibitors to attend this evening event, offering two (2) tickets per successful Exhibitor.



2025 Sydney Royal Beer & Ciders Show Champion Winners at the Awards function.

GRAPE, GRAIN & GRAZE FESTIVAL

Saturday 19 September 2026

Participation in the Sydney Royal Beer & Cider Show not only benchmarks your beers and ciders against the best — it also unlocks access to one of Australia's most dynamic consumer tasting events.

If your beer or cider receives a gold, silver or bronze medal, it could be showcased to **more than 1,000 attendees** at the vibrant **Grape, Grain & Graze Festival**, giving consumers, trade and media a rare chance to taste the show's top results — many unveiled for the first time.

For Exhibitors, the festival delivers exceptional exposure and brand-building opportunities. You can **purchase a stall** to engage directly with attendees, pour your products, share your story and make onsite sales to a highly engaged, purchase-ready audience.

It's a powerful way to place your products in the hands of new customers, gain instant feedback and elevate your brand presence beyond the judging room. Contact the Wine, Beer & Spirits Events Manager for more information beercider@rasnsw.com.au



2026 SYDNEY ROYAL BEER & CIDER SHOW SPECIAL REGULATIONS

1. CONDITIONS OF ENTRY

A condition of entering into the Competition is strict adherence to the following, collectively known as ‘the Regulations’:

- Conditions of Entry to Sydney Showground located at www.rasnsw.com.au
- General Regulations
- All Regulations in this Schedule

The Application for Entry and the Regulations constitute the whole agreement upon which Entries are submitted and the Exhibitor agrees that all representations and statements not appearing on the Application for Entry or in the Regulations are excluded. The General Regulations apply to all sections of the Sydney Royal Beer & Cider Show (“the Show”). The Sydney Royal Beer & Cider Special Regulations apply to this section only. Unless expressly stated in the Special Regulations, if there is any inconsistency between the General Regulations and these Special Regulations, the Beer & Cider Special Regulations prevail. Copies of all Regulations are available from the administration office at the Showground. General Regulations are available at www.rasnsw.com.au.

2. ELIGIBILITY OF PRODUCTS

All Exhibits must comply with the requirements of the Australian Food Standards Code for both product and packaging.

Exhibitors are required to conform to the relevant State legislation regarding brewers licensing. For example, brewers based in New South Wales must possess a Wholesale/Producer, Microbrewery or Hotel Liquor Licence.

For the purpose of the Competition ‘beer’, or the terms ‘ale’, ‘lager’, ‘pilsener’, ‘porter’ and ‘stout’ being synonymous with the term beer, shall comply with the current RSANZ Food Standards Code <https://www.legislation.gov.au/Details/F2015L00384> 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 aqueous extract of malted or unmalted cereals, or both.

3. ORIGIN OF EXHIBIT

All Beer, Cider, Perry and Ginger Beer Exhibits must be brewed in Australia, and be a minimum of 85% Australian Origin, with all business names and intellectual property (not limited to logos or words) registered in Australia. Imported products will not be accepted as Exhibits, nor foreign brands brewed under license. All Cider and Perry Exhibits must be made using Australian grown apples and pears. Ginger Beer Exhibits must be made using Australian grown ginger. No additional flavours are to be added (excluding Exhibits entered in Class 35: Experimental and Specialty Cider and/or Perry).

Cider and Perry Exhibitors are asked to nominate on their Applications for Entry the source of fruit, meaning the Town and State in which the fruit was grown. This information will remain confidential and is purely for the purpose of tracking the development of Cider and Perry in Australia.

4. COMMERCIAL AVAILABILITY

Exhibits must come from a commercial bottled run and keg run, fulfil the specified volume requirements at the time of entry and be intended for sale in Australia within twelve months following judging.

5. ENTRY REQUIREMENTS

No single Exhibit may be entered into more than one (1) Class and/or one (1) RAS Competition, unless it is entered into a Packaged (Bottled/Canned) and a Draught Class of the same brew style. Please refer to Special Regulation 27 for the correct use of medal Award artwork.

Where an Exhibitor is permitted to enter more than one (1) Exhibit per Class, each Exhibit must be different and these differences are to be identified on the Application for Entry.

An Exhibit may not be entered in duplicate by more than one (1) Exhibitor. An Exhibit may be considered entered “in duplicate” if, in the opinion of the RAS:

- The Exhibit entered has the same or substantially similar Commercial or Brand Name, ingredients or method of production as another, despite being produced by two or more separate producers; or
- The Exhibitor implies to the end consumer that the Exhibit is the same product in any other way.

Exhibitors must provide Brewer’s notes and include the product style of each Exhibit on the Application for Entry. Information provided must not reveal Exhibitor or Producer details. Any notes that reveal Exhibitor details will risk disqualification of that Exhibit.

At the time of judging, if an Exhibit is determined to have been entered into the incorrect Class, the Exhibit may be disqualified without a refund of Entry Fee.

All Exhibitors must strictly comply with Auditing, Special Regulation 32. For an Exhibit to be eligible for judging, Exhibitors must ensure that all requirements as specified in the auditing Special Regulation are met. Exhibitors will risk the Exhibit being disqualified if the required documentation cannot be produced for auditing purposes.

6. VOLUME REQUIREMENTS

The minimum commercial volume requirement for entry is a brew length of **500L** for each Exhibit.

7. COMMERCIAL TITLE

Exhibitors are required to detail the Commercial Titles of all Exhibits on the Application for Entry. Commercial Titles will be published in the Results Catalogue, online and used for promotional material. Commercial Title includes, but is not limited to, the company name, the brand name and beer & cider description as it appears on the Exhibit's commercial label.

The Commercial Title provided will be utilised in all Beer & Cider Show publications during and after the Beer & Cider Show. Medals and Awards are non-transferable and if an Exhibitor changes the name of a product, the scores, Medals and Awards may cease to apply. If an Exhibitor wishes to change the name of a product, the Exhibitor must contact the RAS to seek permission.

We reserve the right to withdraw any entry featuring a Commercial Title that does not comply with the standards set out in the NSW Liquor Act 2007. This includes but is not limited to, the sale or promotion of products with offensive labels or packaging, branding that may appeal to minors or otherwise conflict with public interest. Any submission containing a Commercial Title that breaches these standards will be disqualified from the competition and entry fees will not be refunded. The determination shall be made at the sole discretion of the RAS, and any decision is final. No further correspondence may be entered into regarding disqualified entries of this nature.

8. DEFINITION OF EXHIBITOR

An Exhibitor means a sole trader, partnership, company or body corporate, which in the opinion of the RAS:

- (a) Manufactures beer, cider, perry or ginger beer; or
- (b) Has beer, cider, perry or ginger beer manufactured for them or it, for the purpose of sale by wholesale or by retail under the name or preferred business name of the Exhibitor as stated in the Application for Entry.
- (c) All Exhibitors who have their produce manufactured under contract must identify the Producer on their Application for Entry.

9. DEFINITION OF PRODUCER

A Producer means the registered premises that manufactures the product entered in the Competition.

10. RECOGNITION

If there is a difference between the Exhibitor and the Producer, both the Exhibitor and the Producer will be recognised in all official announcements of results by the RAS, including announcements of Class results and mentions in the Results Catalogue.

When an Award is presented to an Exhibit, the Award will recognise the Exhibitor first and then the Producer.

11. CLASS TRANSFERS & WITHDRAWALS

It is the sole responsibility of the Exhibitor to enter the Exhibit/s in the correct Class or be subject to disqualification without refund of Entry Fee.

The RAS may, at its discretion, without any liability and without the prior approval of the Exhibitor, disqualify or transfer an Exhibit into a different Class than that stated on the Application for Entry if in its opinion the Exhibit has been entered in the wrong Class.

All refunds of Entry Fees are at the discretion of the RAS. A full refund shall only be made if notification of withdrawal is received via the RAS Competitions System online entry facility or by email to the Wine, Beer and Spirits Events Manager by Wednesday 17 June 2026 (Closing Day of Entry).

After this date, if an Exhibitor wishes to withdraw an Exhibit, the withdrawal must be submitted by 3:30pm Thursday 20 August 2026. Only in special circumstances will a refund be considered at this point.

Exhibit substitution will not be permitted after the Closing Day of Entry.

12. STOCK REQUIREMENTS FOR JUDGING

Exhibits that proceed to judging of major Championships can pass through multiple rounds of judging. To ensure sufficient samples are available the following quantity of product is required to be submitted to the RAS for the judging of each Exhibit. If incorrect sample quantities are received, the Exhibit may be disqualified.

Classification	Classes	Quantity for Entry
Bottled and Canned Exhibits	1 to 15, 31 to 40	12 x 330mL (or equivalent volume of 4 litres, in no less than 6 units)
Draught Exhibits	16 to 30, 31 to 40	No less than 20L keg, with flat type (A), well type (D) or key type (F) couplers

13. PREPARATION OF EXHIBITS FOR DELIVERY

The RAS will provide Exhibitors with a digital Exhibitor Information Pack that will include the following:

- (a) Identification label sheets that contain the Entry Number, QR Code and Class Number for each Exhibit. Identification labels should be printed as labels and firmly affixed to each Exhibit and **placed on the widest point of the bottle/can/keg so that it does not obscure commercial labels** on the Exhibit.
- (b) Exhibitor Confirmation Advice. It is the Exhibitor's responsibility to check the information on the Exhibitor Confirmation Advice is correct and accurately reflects the Classes into which the Exhibits have been entered.
- (c) Courier and postal label instructions.
- (d) Map and delivery instructions.

It is the sole responsibility of the Exhibitor to ensure that the correct identification labels are adhered to the correct Exhibit/s. Any Exhibit/s that are not labelled correctly are subject to disqualification without refund of entry. Should you need to make amendments to your Exhibitor Confirmation Advice, please contact the Wine, Beer & Distilled Spirits Event Manager.

14. DELIVERY OF EXHIBITS

Exhibits must be delivered to the Beer & Cider Show Supervisor, Sydney Showground, Sydney Olympic Park NSW 2127. Delivery details will be supplied to Exhibitors after entries have closed and proofing of entries has been completed. Exhibits must be properly marked with the RAS supplied identification label sheets and delivered from Monday 17 August to Thursday 20 August 2026 between the hours of 7.30am and 3.30pm. The RAS cannot be held responsible for any theft, loss, delay or damage during the transportation of entries.

15. SPECIAL INSTRUCTIONS FOR EXHIBITS IN DRAUGHT CLASSES

Exhibitors will be asked to nominate on their Application for Entry if they wish for their keg to be roused prior to judging.

Exhibitors entering Draught Classes are responsible for the collection of their kegs after judging. All costs associated with the return of the kegs are the responsibility of the Exhibitor. It is recommended that the pick-up of kegs is booked when arranging delivery. The RAS will not be responsible for the cost associated with the return of draught kegs, or for lost or misplaced kegs that were not clearly labelled.

The RAS will advise a date and time for Keg collection. Kegs not collected by the scheduled time will be disposed of at the discretion of the RAS.

The RAS may contact Exhibitors following judging about utilising remaining beer at the Grape, Grain & Grain Festival on Saturday 19 September 2026 or the Beer Awards function, which may delay keg collection. Your support is appreciated.

Keg collection details will be communicated in the Exhibitor Information Pack.

16. JUDGING

All Judges are chosen for their industry knowledge and expertise, and come from a broad range of industry sectors, including but not limited to a combination of beer and cider educators, makers, bar staff, sommeliers, retailers and communicators. Judging panels shall consist of one Panel Chair, two Judges and up to two Associate Judges. The Chair of Judges oversees each panel and has the final power to arbitrate the awarding of points.

All entries are judged 'blind' and assessed on their own merits against a set of criteria. Judges shall not have access to an Exhibit other than from the glass containing it, which is presented to them by Stewards. Judges shall not at any time prior to the announcement of Awards have any access to or any knowledge of the identity of the Exhibit.

Within each Class, all entries are allocated a Catalogue Number which is distinct from the Entry Number provided by the RAS.

Large Classes may be 'split' across a number of panels. Split Class judging is processed after each panel involved determines their 'top gold' from within their portion of the Class. The Panel Chairs will then re-convene with the Chair of Judges, re-taste in random order and determine the single top gold for that Class.

17. CONFLICTS OF INTEREST

All Judges are required to complete a Conflict-of-Interest Declaration.

18 SYDNEY ROYAL BEER & CIDER SHOW

Judges are not permitted to enter the Sydney Royal Beer & Cider Show as Exhibitors, unless a conflict of interest is declared. If a Judge is permitted to enter as an Exhibitor by the Committee, the Exhibitor/Judge will not be permitted to judge that Exhibit and/or Class.

If a Judge identifies a working relationship with an external supplier, consultant or contractor who is affiliated with or performs a judging role at the Sydney Royal Beer & Cider Show within the 6 months prior to entry, this would constitute a conflict of interest.

Exhibitors are also obliged to inform the RAS if such a conflict exists. Failure to disclose a conflict of interest from a Judge or Exhibitor can result in disqualification of the Exhibit from the Competition.

18. JUDGING CRITERIA

All Beer Exhibits will be judged on the following criteria:

Judging Criteria	Points
APPEARANCE Head Retention; Colour; Clarity	3
AROMA Malt; Esters; Hop Character	5
FLAVOUR Body; Carbonation; Malt & Fermentation characters; Hop Character & Bitterness	6
TECHNICAL MERIT Faults, Balance & Drinkability	3
STYLE Adherence to Style	3
TOTAL	20

All Cider, Perry and Ginger Beer Exhibits will be judged on the following criteria:

Judging Criteria	Points
APPEARANCE Colour; Clarity; Carbonation/bead	3
AROMA Fruit & cider character; Fermentation character; Alcohol & Other	5
FLAVOUR Fermentation character; Cider & fruit character; Acid/fruit/sugar balance; Finish & carbonation	6
TECHNICAL MERIT Drinkability; Faults & Balance	3
OVERALL IMPRESSION	3
TOTAL	20

19. STYLE GUIDELINES

Judges will be provided with the following style guidelines:

Brewers Association 2026 Beer Style [2026 BA Beer Style Guidelines.pdf](#) published by the Brewers Association.

Cider Australia Awards 2026 [2026-ACA-Style-Guide.pdf](#) Style Guidelines used with permission of Cider Australia.

Please also refer to appendix A following the class listing for additional information in relation to categories not covered in the Brewers Association and Cider Australia Style Guidelines

20. EXPERIMENTAL & SPECIALTY BEER CLASSES

The Experimental and Specialty Beer Classes have been introduced to support those Exhibitors who are being progressive in the fields of beer making. Exhibits in these Classes demonstrate their embrace of exploratory beer-making practices, ingredients and techniques and include non-traditional styles, or experimental varieties that push the established boundaries. It is essential that the description is informative to be judged correctly.

21. NEW WORLD CIDER CLASS

'New World' Cider Class (Class 31) references the style, not a location, as ciders in this style are also made in England, the United States, Canada, Germany etc. New World Cider is primarily made from culinary/ table apples. Typically, these ciders are generally lower in tannin and higher in acidity. Exhibitors must identify the type of cider - dry, medium, medium sweet, sweet, method traditional (disgorged) on their Application for Entry.

22. EXPERIMENTAL & SPECIALTY CIDER OR PERRY CLASS

The Experimental and Specialty Cider and/or Perry Class (Class 35) is an open-ended category for cider or perry products with other ingredients that do not fit any other Class. It is deliberately open to allow the entry of novel cider and perry. Exhibitors must explain the intention of the cider or perry when entering and this information will be provided to the judges to assist in understanding the products before them. Where ingredients are added to flavour the cider or perry, they must be derived from actual ingredients, not flavouring agents - for example, Vanilla Bean rather than Vanilla flavour essence.

23. NO AND LOW ALCOHOL CLASSES

Classes 37 and 39 are for **reduced-alcohol** Exhibits with alcohol content between 0.5% and less than 3.5% ABV. Classes 38 and 40 are for Exhibits with alcohol content less than 0.5% ABV. Exhibits entered in these Classes can be packaged or draught and Exhibitors must indicate this information on the Application for Entry. An ABV of 3.5% is considered mid-strength and is not eligible for low-alcohol classes.

To be eligible for the no-alcohol classes, Exhibits must have been de-alcoholised and market their beer, cider or perry as non-alcoholic. Other beverages are not eligible for the Sydney Royal Beer & Cider Show and are encouraged instead to enter the Sydney Royal Fine Food Show (Specialty Foods Competition).

24. MEDAL AWARD LEVELS

Judging is conducted using the 20-point scoring system. Awards shall be determined by the Judge on the following point scale:

- Gold medal for outstanding Exhibits gaining 17.0pts and over. A Gold medal is an outstanding Exhibit that displays the correct balance of taste, aroma and appearance appropriate for the style, and excellent technical merit;
- Silver medal for excellent Exhibits gaining 15.5pts but fewer than 17.0pts. A Silver medal 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 medal for quality Exhibits gaining 14.0pts but fewer than 15.5pts. A Bronze medal is a quality Exhibit with the correct balance of taste, aroma and appearance appropriate for the style, and the absence of major faults.

The Judges may make Awards only on the basis of Gold, Silver and Bronze medals and may at their absolute discretion decline to make an Award in any Class. In the case of multiple entries per Class, an Exhibitor may be awarded more than one Award in the same Class.

25. CHAMPIONSHIPS AND SPECIAL PRIZES

The full list of Championships and Special Prizes can be found in the Schedule following the Class listing.

Only Gold medal-winning Exhibits will be eligible to receive a Championship or Special Prize. Championships or Special Prizes may be withheld in instances where the Exhibits are considered by the Judges to be unworthy of the Award. Prize money shall not be awarded.

26. OBLIGATION FOR GOLD MEDAL AND CHAMPIONSHIP/ PRIZE WINNERS

Following the judging, the RAS host an Awards Presentation, during which a selection of Award-winning Beer & Cider is available for consumption. Successful Gold or Champion Award winning Exhibitors are required to supply a reasonable quantity of Award-winning Beer & Cider by a date agreed on by the Exhibitor and the RAS. Terms of supply to be agreed between the parties, it would be appreciated if products could be supplied to the RAS at the Exhibitor's own expense or quantities to be obtained by the RAS at cost price. The supply of products will enable such winning products to gain exposure by being featured at the event, which may be attended by trade, sponsors, Exhibitors and Judges.

Please note:

If your Exhibit is selected to be highlighted at any Sponsor Event or at the President's Medal Dinner, the RAS would appreciate the opportunity to be able to purchase additional quantities at cost price.

27. MEDAL ARTWORK

Medal and Champion-winning Exhibitors will be able to download their artwork from the 'myRAS' account after the results are released. This kit will include Sydney Royal Award artwork, permission to use the trademark licence, regulations and guidelines of the artwork usage, as well as recommendations for marketing the Award won. Exhibitors will also receive a certificate denoting the Award won in the weeks following the conclusion of the Competition.

The use of the Award artwork is subject to the Trademark Terms & Conditions in accordance with the General Regulations.

20 SYDNEY ROYAL BEER & CIDER SHOW

The RAS agrees to grant the Show-medal winning Exhibitor a non-transferable Trademark licence to use the medal artwork. Should the Exhibitor wish to sell (other than by retail) the product which received an Award, the RAS must receive written notification from the Exhibitor detailing the buyer's full particulars, as soon as the sale has taken place. Approval is at the discretion of the RAS.

Medal-winning Exhibitors must refer to the Award being won at the Sydney Royal Beer & Cider Show, not the Sydney Royal Easter Show.

In respect of any medal or special Award won for any Exhibit in this Section, an Exhibitor shall not advertise or allow to be advertised by any means whatsoever and in particular whether by broadcasting, pictorially or in writing, the fact of such medal or special prize unless such advertising shows clearly:

- (a) The name of the medal;
- (b) The year of the medal;
- (c) The medal or special prize won;
- (d) In the case of a special prize, the full text of the conditions, if referred to therein, applicable to such prize.

An Exhibitor is permitted to enter an Exhibit of the same Commercial Title into both a Packaged (Bottled/Canned) and a Draught Class of the same brew style; however should only one be awarded a Sydney Royal Medal, or both entries receive different medals, application of the respective Sydney Royal medal artwork can only be utilised by the specific brew style in which it has been awarded. To do otherwise is a breach of the Trademark Terms & Conditions.

An Exhibitor making improper use of medals or special Awards won in the Beer & Cider Show for advertising purposes may be subject to disqualification from further Shows conducted by the RAS.

28. PRESIDENT'S MEDAL

The President's Medal is one of Australia's most prestigious awards recognising excellence in food and beverage production. It promotes and rewards Champion Exhibitors that demonstrate the highest levels of environmental, social, and financial sustainability, as well as innovation, resilience, and industry leadership.

Exhibitors of Champion Exhibits from the Sydney Royal Cheese & Dairy Produce, Wine, Fine Food, Beer & Cider, and Distilled Spirits Shows will be invited to participate in the President's Medal competition.

Finalists will be required to:

Supply adequate quantities of their product for purchase by the RAS for consumption and service at the President's Medal Awards Presentation. Provide promotional assets, including a business logo, product images, and quotes, to be used across RAS marketing and communications.

For more information on the President's Medal please visit: <https://www.rasns.com.au/presidentsmedal>

29. EXCESS JUDGING STOCK

Please refer to Special Regulation 12 for information about stock requirements for judging. Please note all Exhibits become the property of RAS once delivered. Excess stock may be used for promotional purposes including (but not limited to) VIP and media tastings, presentation dinner, Exhibitor and trade tastings, consumer events, education and displays.

The RAS conducts an annual sale, using a portion of excess Beer & Cider Show stock, to benefit the industry. All proceeds will fund Industry scholarships, grants and other initiatives. Proceeds will not become part of the Beer & Cider Show working capital nor benefit the RAS.

For more information on the Scholarships & Grants, please visit <https://www.rasns.com.au/foundation>

Exhibitors will be given the opportunity to opt-out of participating in this initiative during the Application for Entry.

30. MISREPRESENTATION

- (a) Exhibitors must not misrepresent the Exhibit(s) or make improper use of the Exhibit(s). Should the Exhibitor be deemed to be misrepresenting the Exhibit(s) by the RAS, the Exhibitor may be subject to disqualification from further Shows conducted by the RAS.
- (b) Any Exhibitor falsifying their attainment of the product may be disqualified from further Shows conducted by the RAS.
- (c) The RAS reserves the right to take infringement action against the Exhibitor; and
- (d) The RAS reserves the right to report the misuse or misrepresentation to the Australian Competition and Consumer Commission and/or Office of Fair Trading for further action.

31. PROTESTS & DISQUALIFICATIONS

Each Exhibitor shall accept the Judges' decision on the merits of the respective Exhibits. A protest may be provided to the RAS in writing within seven (7) calendar days of the announcement of the Awards by the Exhibitor with an Exhibit in the Class to which a protest relates. Notification of protest must be made to the Wine, Beer and Spirits Events Manager at beercider@rasns.com.au

Should the RAS deem that the Exhibit does not meet the requirements of the Schedule, the Exhibit may be disqualified without a refund of the Entry Fee. An Exhibitor who in the opinion of the RAS breaches any of these Regulations may be disqualified by the RAS from exhibiting at any of its future Shows.

An Application for Entry received from an Applicant who has been disqualified from Exhibition by the RAS shall not be accepted during the period of such disqualification. Should any such application be accepted, it shall, when discovered, be deemed void and the Entry Fee, Exhibit and any Award made to such Applicant shall be forfeited to the RAS. Where an Exhibit or an Exhibitor is disqualified and their prize is forfeited, the RAS may (but is not obliged to) promote the Exhibit next in order to that prize.

32. AUDITING

- (a) The RAS may appoint any person (an 'Auditor') to undertake random pre-judging and post-judging audits relating to any Exhibit entered into the Sydney Royal Beer & Cider Show.
- (b) An Exhibitor must co-operate with and do all things reasonably required by an Auditor in connection with any Audit and adhere to arrangements that have been made between the RAS and the Exhibitor.
- (c) The Exhibitor must keep on file, maintain and extract a copy of such records as are required to demonstrate the truth and accuracy of all information stated in the Exhibitor's Application for Entry.
- (d) Each Exhibitor hereby consents to an Auditor, in the conduct of an Audit, to enter, with notice, the Exhibitor's premises as nominated and inspect all product, books, electronic and hard copy records thereon, or to request relevant documentation electronically for the purpose of verifying the authenticity of any information stated in the Exhibitor's Application for Entry.
- (e) An Exhibitor undergoing an Audit must permit the Auditor to take from the Exhibitor's premises up to three (3) samples (at no charge) taken at random from the stock on hand of any Exhibit for comparison with the original Exhibit.
- (f) The RAS may also obtain retail samples sourced from the marketplace to compare with the original Exhibit. A random sample of all entries will be targeted for this type of audit in 2026.
- (g) The RAS reserves the right to audit Exhibits within twelve (12) months following the Sydney Royal Beer & Cider Show.

If the Exhibitor fails to comply with these provisions; or as a result of the Audit, any discrepancy is disclosed, or a sample taken is not identical with the original Exhibit, the RAS may:

- (a) Cancel any Award won by the Exhibitor.
- (b) Disqualify the Exhibitor from further Exhibition for such period as the RAS consider appropriate.
- (c) Publish to such persons as the RAS considers appropriate, the fact of any such cancellation and/or disqualification in respect of the Exhibit and the Exhibitor.

The RAS may publish in any medium the results of any such inspection or analysis. Neither the Exhibitor nor any other Person shall have any claim against the RAS or against any Councillor, member, employee, agent or representative in respect of any matter published as contemplated by paragraph (c) of this Special Regulation 32.

33. POWER TO CANCEL OR ALTER

The RAS may, without assigning a reason:

- (a) Alter the Closing Date for the Competition.
- (b) Remove any Exhibit from Sydney Showground or cause any Exhibit to be removed from Sydney Showground.
- (c) Alter the conditions of the Competition, including but not exclusive to the judging conditions and process followed.
- (d) Rule that an Exhibit or Exhibitor may not compete or is ineligible to compete.
- (e) Alter the date, time or place on or at which the judging or Awards Presentation is scheduled to take place.
- (f) Alter a Judge scheduled to Judge the Event.

Notification of change will be listed on <https://www.rasnsw.com.au/beer-cider>

Whilst every effort will be made to release results on the date indicated, the RAS reserves the right to:

- (a) Defer announcing results until the Chair of Judges' report is finalised.
- (b) Cancel the Event

The rights set out above apply notwithstanding:

- (a) The RAS's acceptance of an entry.
- (b) Inclusion of an entry in the results Catalogue.
- (c) The issue of any other document.

34. WORKPLACE SURVEILLANCE ACT

RAS operates surveillance cameras from Sydney Showground Security and these are located in and around facilities requiring security monitoring for the safety or security of individuals or property. RAS also has access to Sydney Olympic Park security cameras and vice versa. Please note that security camera monitoring is continuous and ongoing and it is deemed that a person, by entering the Showground, consents to this photographing, filming or taping. RAS strictly complies with the Workplace Surveillance Act 2005.

CLASS LISTING
BOTTLED OR CANNED BEER (PACKAGED)

Class No.	Class Description
1	Lager – Australian Styles Includes: Australian Draught, Australian Premium Lager, Australian Light, Australian Dry, Classic Australian Pilsner, Modern Australian Pilsner
2	Lager – International Styles Includes: German Bohemian or other International Pilsner, Vienna Lager, American-Style Lager, American-Style Light Lager, Kellerbier, California Common Beer, American-Style Marzen/Oktoberfest, Heller Bock/Maibock, Traditional Bock, Doppelbock, Eisbock, Bock Rauchbier India Pale Lager
3	Lager – Amber and Dark Styles (less than 30% wheat) Includes: German-Style Märzen, German-Style Schwarzbier, European-Style Dark Lager, American Amber Lager
4	Pale Ale – Australian Styles Includes: Classic Australian-Style Pale Ale, Australian-Style Pale Ale
5	Pale Ale – International Styles Includes: Classic English-Style Pale Ale, Golden or Blonde Ale, American-Style Pale Ale, American-Style Strong Pale Ale, International-Style Pale Ale, New World Pale Ale, Kolsch, Summer Ale
6	Pale Ale – Juicy and Hazy Styles Includes: Juicy or Hazy Pale Ale, Juicy or Hazy Strong Pale Ale
7	Pale Ale – XPA and Session IPA Styles Includes: XPA, Session IPA
8	India Pale Ale – International Styles Includes: American-Style India Pale Ale, Belgian IPA, Black IPA, British-Style India Pale Ale, Imperial or Double India Pale Ale, Red IPA, West Coast IPA
9	India Pale Ale – Juicy and Hazy Styles Includes: Juicy or Hazy India Pale Ale, Juicy or Hazy Imperial or Double India Pale Ale
10	Amber and Dark Ales – British, Irish and American Styles Includes: American-Style Amber/Red Ale, American-Style Barley Wine, English Style Bitter, Scottish Style Heavy, English Style Dark Mild, Irish Red, Scotch Ale or Wee Heavy, Brown Ale, Old Ale, American-Style Black Ale, British-Style Barley Wine Ale
11	Amber and Dark Ales – European Styles Includes: German-Style Altbier, Biere de Garde, Belgian-Style Strong Dark Ale, Belgian-Style Dubbel, Tripel and Quadrupel
12	Wheat and Other Grain Beer Styles (more than 30% wheat or other grain) Includes: Hefeweizen, Kristal Weizen, Dunkel Weizen, Weizenbock, Rye Beer, Belgian-Style Witbier, American-Style Wheat Beer, Australian Wheat Ale
13	Fruit and / or Sour Beer Styles Includes: Berliner Weisse, Gose, Belgian-Style Lambic or Gueuze, American-Style Sour Ale, Wild Ale, Wood and Barrel Aged Sour Beer, American-Style Fruited Sour Ale, Belgian-Style Fruit Lambic, Belgian-Style Flanders Oud Bruin or Oud Red Ale, Brett Beer, American-Style Fruit Beer, Fruit Wheat Beer, and Belgian-Style Fruit Beer
14	Stouts and Porters Includes: Brown Porter, Robust Porter, Smoked Porter, Sweet or Cream Stout, Irish-Style Stout, Export Stout, Oatmeal Stout, Imperial Porter, Imperial Stout, Barrel Aged Porter or Stout, Flavoured Stout, Pastry Stout
15	Experimental and Specialty Beers Includes: Gluten Free Beer, Classic French & Belgian-Style Saison, Belgian-Style Table Beer, Belgian-Style Blonde Ale, Pumpkin Beer, Herb and Spiced Beer, Smoked Beer, Bamberg-Style Rauchbier, Grodziskie, Specialty Honey Beer, Other Experimental Beer. Exhibitors may enter this Class if style does not fit any other Class.

DRAUGHT BEER

Class No.	Class Description
16	Lager – Australian Styles Includes: Australian Draught, Australian Premium Lager, Australian Light, Australian Dry, Classic Australian Pilsner, Modern Australian Pilsner
17	Lager – International Styles Includes: German Bohemian or other International Pilsner, Vienna Lager, American-Style Lager, American-Style Light Lager, Kellerbier, California Common Beer, American-Style Marzen/Okttoberfest, Heller Bock/Maibock, Traditional Bock, Doppelbock, Eisbock, Bock Rauchbier, India Pale Lager
18	Lager – Amber and Dark Styles (less than 30% wheat) Includes: German-Style Märzen, German-Style Schwarzbier, European-Style Dark Lager, American Amber Lager
19	Pale Ale – Australian Styles Includes: Classic Australian-Style Pale Ale, Australian-Style Pale Ale
20	Pale Ale – International Styles Includes: Classic English-Style Pale Ale, Golden or Blonde Ale, American-Style Pale Ale, American-Style Strong Pale Ale, International-Style Pale Ale, Kolsch, Summer Ale, New World Pale Ale
21	Pale Ale – Juicy and Hazy Styles Includes: Juicy or Hazy Pale Ale, Juicy or Hazy Strong Pale Ale
22	Pale Ale – XPA and Session IPA Styles Includes: XPA, Session IPA
23	India Pale Ale – International Styles Includes: British-Style India Pale Ale, American-Style India Pale Ale, Red IPA, Black IPA, Belgian IPA, Imperial or Double India Pale Ale, West Coast IPA
24	India Pale Ale – Juicy and Hazy Styles Includes: Juicy or Hazy India Pale Ale, Juicy or Hazy Imperial or Double India Pale Ale
25	Amber and Dark Ales – British, Irish and American Styles Includes: English Style Bitter, Scottish Style Heavy, English Style Dark Mild, Irish Red, American-Style Amber/Red Ale, Scotch Ale or Wee Heavy, Brown Ale, Old Ale, American-Style Black Ale, British-Style Barley Wine Ale, American-Style Barley Wine
26	Amber and Dark Ales – European Styles Includes: German-Style Altbier, Biere de Garde, Belgian-Style Strong Dark Ale, Belgian-Style Dubbel, Tripel and Quadrupel
27	Wheat and Other Grain Beer Styles (more than 30% wheat or other grain) Includes: Hefeweizen, Kristal Weizen, Dunkel Weizen, Weizenbock, Rye Beer, Belgian-Style Witbier, American-Style Wheat Beer, Australian Wheat Ale
28	Fruit and / or Sour Beer Styles Includes: Berliner Weisse, Gose, Belgian-Style Lambic or Gueuze, American-Style Sour Ale, Wild Ale, Wood and Barrel Aged Sour Beer, American-Style Fruited Sour Ale, Belgian-Style Fruit Lambic, Belgian-Style Flanders Oud Bruin or Oud Red Ale, Brett Beer, American-Style Fruit Beer, Fruit Wheat Beer, and Belgian-Style Fruit Beer
29	Stouts and Porters Includes: Brown Porter, Robust Porter, Smoked Porter, Sweet or Cream Stout, Irish-Style Stout, Export Stout, Oatmeal Stout, Imperial Porter, Imperial Stout, Barrel Aged Porter or Stout, Flavoured Stout, Pastry Stout
30	Experimental and Specialty Beers Includes: Gluten Free, Classic French & Belgian-Style Saison, Belgian-Style Table Beer, Belgian-Style Blonde Ale, Pumpkin Beer, Herb and Spiced Beer Smoked Beer, Bamberg-Style Rauchbier, Grodziskie, Specialty Honey Beer, Other Experimental Beer. Exhibitors may enter this Class if style does not fit any other Class.

CIDER, PERRY & GINGER BEER – BOTTLED, CANNED OR DRAUGHT

Class No.	Class Description	Special Requirements
31	New World Cider Includes: Dry, Medium, Medium-Sweet, Sweet, Bottle-Conditioned	Dry (Residual Sugar less than 9g/L) Medium (Residual Sugar 9 – 25g/L) Medium-Sweet (Residual Sugar 25 - 40 g/L) Sweet (Residual Sugar greater than 40 g/L) Bottle Conditioned per 2026 ACA Styleguide
32	Traditional Cider Includes: Dry, Medium, Medium-Sweet, Sweet, Bottle-Conditioned	Dry (Residual Sugar less than 9g/L) Medium (Residual Sugar 9 – 25g/L) Medium-Sweet (Residual Sugar 25 - 40 g/L) Sweet (Residual Sugar greater than 40 g/L) Bottle Conditioned per 2026 ACA Styleguide
33	New World Perry Includes: Dry, Medium, Medium-Sweet, Sweet, Bottle-Conditioned	Dry (Residual Sugar less than 9g/L) Medium (Residual Sugar 9 – 25g/L) Medium-Sweet (Residual Sugar 25 - 40 g/L) Sweet (Residual Sugar greater than 40 g/L) Bottle Conditioned per 2026 ACA Styleguide
34	Traditional Perry Includes: Dry, Medium, Medium-Sweet, Sweet, Bottle-Conditioned	Dry (Residual Sugar less than 9g/L) Medium (Residual Sugar 9 – 25g/L) Medium-Sweet (Residual Sugar 25 - 40 g/L) Sweet (Residual Sugar greater than 40 g/L) Bottle Conditioned per 2026 ACA Styleguide
35	Speciality Cider & Perry Includes: Fruit Cider or Perry, Botanical Cider or Perry, Wood-Aged Cider or Perry, Ice Cider or Perry, Cider or Perry Blend, Pet-Nat Cider or Perry, Experimental and Speciality Cider or Perry	Identify the fruit variety/varieties on Application of Entry Identify the botanical ingredients on Application of Entry Identify the wood type on Application of Entry Produced by freeze concentration, indicate sweetness Blend of cider and perry or cider/perry blended with other fermented fruit beverage – identify components on entry Naturally sparkling by methode ancestrale, indicate sweetness Cider or Perry Not eligible for any other Class. Exhibitors must describe the Exhibit on Application of Entry
36	Ginger Beer	Must be alcoholic. All ginger must be Australian grown. Specify: sweetness (dry/semi-sweet/sweet), carbonation level (still/petillant/sparkling), and any adjuncts. Identify deliberate production effects on Application for Entry.

REDUCED AND NO ALCOHOL BEER & CIDER – BOTTLED, CANNED, DRAUGHT

Class No.	Class Description	Special Requirements
37	Reduced Alcohol Beer	Alcohol content greater than 0.5% and less than 3.5% ABV.
38	No Alcohol Beer	Alcohol content 0.5% ABV or less.
39	Reduced Alcohol Cider or Perry	Alcohol content greater than 0.5% and less than 3.5% ABV.
40	No Alcohol Cider or Perry	Alcohol content 0.5% ABV or less.

CHAMPIONSHIPS AND SPECIAL PRIZES

Champion Lager

Eligible Classes: 1 – 3 & 16 – 18

2025 Winner:

Coomba Check Dark Lager
THE COASTAL BREWING COMPANY
Class No. 18 / Cat No. 118

Champion Pale Ale

Eligible Classes: 4 – 7 & 19 – 22

2025 Winner:

Hearts Point NEPA
THE COASTAL BREWING COMPANY
Class No. 21 / Cat No. 139

Champion India Pale Ale

Eligible Classes: 8 – 9 & 23 – 24

2025 Winner:

Red IPA
RECKLESS BREWING CO
Class No. 8 / Cat No. 58

Champion Amber or Dark Ale

Eligible Classes: 10 – 11 & 25 – 26

2025 Winner:

Esker Old Dark Ale
ESKER BEER CO Class No. 25 / Cat No. 168

Champion Wheat or Other Grain

Eligible Classes: 12 & 27

2025 Winner:

Après Ski Bavarian Hefe Wheat Beer
SUNDAY ROAD BREWING
Class No. 12 / Cat No. 83

Champion Fruit or Sour

Eligible Classes: 13 & 28

2025 Winner:

Not Awarded

Champion Porter or Stout

Eligible Classes: 14 & 29

2025 Winner:

Reckless Brewing Co Stout
RECKLESS BREWING CO
Class No. 14 / Cat No. 96

Champion Experimental or Specialty

Eligible Classes: 15 & 30

2025 Winner:

Caribbean Stout
SHELTER BREWING CO
Class No. 30 / Cat No. 180

Champion Cider

Eligible Classes: 31 – 32 & 35

2025 Winner:

Flying Brick Cider Co MC Cider
FLYING BRICK CIDER CO
Class No. 35 / Cat No. 205

Champion Perry

Eligible Classes: 33 - 35

2025 Winner:

Not Awarded

Champion Ginger Beer

Eligible Class: 36

2025 Winner:

Not Awarded

Champion Reduced or No Alcohol Beer or Cider

Eligible Classes: 37 – 40

2025 Winner:

Jazz Stout
HEAPS NORMAL
Class No. 43 / Cat No. 229

The Chair of Judges Annual Prize

This Annual Prize is supported by the RAS of NSW. Awarded to the Exhibit that impressed the Chair of Judges the most that did not get an award elsewhere.

2025 Winner:

Flying Brick Cider Co Original Cider
FLYING BRICK CIDER CO
Class No. 33 / Cat No. 191

Best NSW Beer or Cider

Eligible Classes: 1 – 35

2025 Winner:

Après Ski Bavarian Hefe Wheat Beer
SUNDAY ROAD BREWING
Class No. 12 / Cat No. 83

Best Beer or Cider of Show

Winners of the following Champions are eligible: Lager, Pale Ale, India Pale Ale, Amber or Dark Ale, Wheat or Other Grain, Fruit or Sour, Porter or Stout, Experimental or Specialty, Cider, Perry, Ginger Beer.

2025 Winner:

Après Ski Bavarian Hefe Wheat Beer
SUNDAY ROAD BREWING
Class No. 12 / Cat No. 83

APPENDIX – A

SUPPLEMENTARY STYLE GUIDELINES

The 2026 Brewers Association Beer Style Guidelines are used as the primary reference for judging at the Sydney Royal Beer & Cider Show. However, two beer classes on the Show Schedule — Australian Style Lager and XPA — describe commercially and culturally significant Australian styles that are not defined in the BA guide. This document provides Sydney Royal-specific style descriptions for both Classes, to ensure judges have a consistent and authoritative reference for assessment.

These descriptions have been developed from analysis of commercial benchmarks, industry practice, and the sensory character that distinguishes each style within the Australian market. They should be read alongside the BA guide, not as a replacement for it.

(i) Classes 1 & 16 — Australian Style Lager

Style Descriptions

Australian Style Lager encompasses the family of clean, cold-fermented lagers that form the backbone of the Australian commercial beer market. These styles have been developed and refined over more than a century to suit Australian conditions and drinking culture — prioritising refreshment, consistency, and high drinkability above complexity. They represent some of the most technically demanding styles to judge well: with little malt character, minimal hop presence, and no complexity to mask faults, technical execution is everything. Exhibitors must indicate on their Application for Entry which sub-style is being entered. This information will be provided to Judges. The sub-styles are:

Sub-style	ABV Range	Defining Character
Australian Draught	4.5%–5.0%	The classic style. Malt-forward, clean, very low hop. Full carbonation. The benchmark for the category.
Australian Premium Lager	4.6%–5.2%	As per Draught but with slightly more refinement in aroma and finish. Often crisper and drier.
Australian Light	2.0%–2.9%	Substantially reduced alcohol. Very low malt and bitterness. Exceptionally clean and crisp. Judged within its ABV constraint.
Australian Dry	4.2%–5.0%	Fermented to a lower final gravity than Draught. Drier, crisper finish with less residual sweetness. Very low malt character.
Classic Australian Pilsner	4.5%–5.2%	Traditional hop character using noble or European varieties. Restrained bitterness (15–25 IBU), clean malt backbone, crisp dry finish. Judged on elegance and technical cleanliness.
Modern Australian Pilsner	4.5%–5.2%	Brewed with Australian hop varieties (Galaxy, Ella, Vic Secret, Summer). Pronounced tropical and citrus hop aroma. Higher bitterness (30–45 IBU). Crisper and more aromatic than Classic style.

All sub-styles share the same core judging framework below. Differences in character between sub-styles are of degree, not kind. Judges should assess each entry against the declared sub-style.

Style Guidelines

Aroma: Malt aroma is very low to low — clean, faintly grainy or bready, occasionally with a very subtle sweetness. Hop aroma is very low to absent; no floral, citrus, or resinous notes should be prominent. Fermentation character is very clean — no fruity esters, no diacetyl, no DMS. Classic Australian Pilsner may show a very low noble hop note. Modern Australian Pilsner will show a more pronounced Southern Hemisphere hop aroma — tropical and citrus — derived from Australian varieties (Galaxy, Ella, Vic Secret). Australian Light will have correspondingly attenuated aroma at all levels. Any detectable off-aroma is a significant fault given the minimal character of these styles.

Appearance: Very pale straw to gold. Brilliant clarity; chill haze is a fault. Persistent white head with fine bead. Carbonation is visually evident.

Flavour: Clean malt flavour — very low to low, grainy, slightly sweet in Draught and Premium styles, progressively drier in Dry and Pilsner styles. Hop flavour is very low to absent. Bitterness is very low to low (8–20 IBU) in Draught, Premium, Dry, and Light styles, present primarily to provide balance rather than character. Classic Australian Pilsner: 15–25 IBU, restrained and clean. Modern Australian Pilsner: 30–45 IBU, where the higher bitterness is a deliberate stylistic feature complementing the Australian hop character. Finish is clean and crisp, ranging from just off-dry (Draught, Premium) to distinctly dry (Dry, Pilsner). No aftertaste. No fruity esters, diacetyl, DMS, or acetaldehyde.

Mouthfeel: Light to medium-light body. High carbonation contributing to a lively, crisp texture. Finishes clean with no lingering weight. Australian Light will be at the lighter end of body; Draught and Premium may approach medium-light.

Overall Impression: The defining virtue of Australian Style Lager is flawless technical execution in service of effortless refreshment. These are not complex beers — they are not meant to be. Judges should resist penalising entries for low intensity of character, provided that character is appropriate to the declared sub-style. What must be rewarded is cleanliness, balance, drinkability, and the complete absence of faults. A Gold medal in this class represents a technically impeccable example of an iconic Australian style.

Faults: Diacetyl (buttery), DMS (cooked corn/vegetables), acetaldehyde (green apple), fruity esters, chill haze, skunkiness, oxidation, harshness. Given the low-intensity character of these styles, faults are highly conspicuous and should be penalised accordingly.

Judging note: Technical merit carries greater weight in this class than in styles where hop or malt complexity can partially compensate for minor flaws. Judges should apply the 20-point scoring system with particular attention to the Technical Merit and Flavour criteria. The absence of faults is as important as the presence of positive character.

	Light	Draught / Dry / Premium	Pilsner
OG	1.024–1.034	1.040–1.052	1.042–1.054
FG	1.002–1.006	1.004–1.010	1.004–1.010
ABV	2.0%–2.9%	4.2%–5.2%	4.5%–5.2%
IBU	5–12	8–18	15–45
Colour	4 – 8 EBC (2-4 SRM)	4 – 10 EBC (2 -5 SRM)	4 – 10 EBC (2 – 5 SRM)

(ii) Classes 7 & 22 — XPA (Extra Pale Ale)

The XPA — Extra Pale Ale — is a distinctly Australian craft beer style that emerged from the market in the early 2010s and has since become one of the most commercially significant categories in the local industry.

It is not defined in the 2026 Brewers Association Beer Style Guidelines; the closest BA analogue is the Australian-Style Pale Ale, which shares some characteristics, but XPA is a distinct evolution of that style with tighter parameters around colour, body, and the primacy of hop aroma.

The XPA occupies a deliberate space between a standard Pale Ale and a Session IPA: it is lighter in colour, body, and malt character than an Australian Pale Ale, but defined by hop aroma and flavour rather than hop bitterness. It is not simply a lower-ABV IPA — the emphasis is on aromatic freshness and drinkability, not bitterness intensity.

The Session IPA class (also in Classes 7/22) is available for entries that are fundamentally IPA-derived; XPA entries should be assessed against this description.

Exhibitors entering as XPA must indicate this on their Application for Entry. This information will be provided to judges.

Style Guidelines

Aroma: Hop aroma is the defining characteristic and must be prominent. Character is typically tropical (mango, passionfruit, pineapple), citrus (grapefruit, lemon, lime), stone fruit (peach, nectarine), or a combination thereof, derived primarily from Southern Hemisphere varieties (Galaxy, Mosaic, Citra, Ella, Vic Secret, Summer) or their American counterparts. The hop aroma should be fresh, vibrant, and inviting — not harsh, catty, or vegetal. Malt aroma is very low to low: faintly grainy or biscuity, present to support the hops but not to compete with them. Fermentation character is clean; very low fruity esters are acceptable. No diacetyl.

Appearance: Very pale straw to pale gold. Clear to very slightly hazy; some hop haze at low levels is acceptable and not a fault. White head, moderate to good retention. Brilliant clarity is not required, but significant haze is a fault.

Flavour: Hop flavour is medium-high to high, mirroring the aroma — tropical, citrus, stone fruit. Malt flavour is very low to low: clean, slightly grainy, providing a neutral base for the hops. Bitterness is low to medium (20–35 IBU) — present to balance the sweetness of residual malt and to provide structure, but not the dominant flavour. This is not a bitter beer; it is a hop-flavoured beer. Finish is dry to off-dry, clean, and refreshing. No caramel, toffee, or biscuity malt notes; these suggest a Pale Ale rather than an XPA.

Mouthfeel: Light to medium-light body. Medium to medium-high carbonation, contributing to perceived crispness and refreshment. Finish is clean and dry. No harsh or astringent bitterness. Highly drinkable — the palate should not be fatigued after a single serve.

Overall Impression: An XPA should be immediately aromatic and effortlessly drinkable. The hop character should be vibrant and fresh — if the hops smell stale, muted, or grassy, the beer has not succeeded regardless of other qualities. The lightness of body and colour are not limitations; they are deliberate stylistic features that make the hop aromas more expressive and the beer more sessionable.

Distinction from adjacent styles: An XPA differs from an Australian Pale Ale in being lighter in colour, lighter in body, and with less malt character. It differs from a Session IPA in having lower bitterness and a hop profile that emphasises aroma and flavour over bitterness intensity. It differs from a Golden/Blonde Ale in having significantly more hop aroma and flavour. If an entry is noticeably bitter, amber in colour, or malt-forward, it belongs in an adjacent class.

Faults: Diacetyl, DMS, harsh or lingering bitterness, caramel or toffee malt character, oxidation, catty or onion-like hop character (indicative of poor dry-hop practice or old hops), significant haze in an unflagged entry

Parameter	Range
OG	1.040–1.054 (10.0–13.4 °P)
FG	1.006–1.012 (1.5–3.1 °P)
ABV	4.0%–5.5%

Parameter	Range
IBU	20–35
Colour	4 – 12 EBC (2 – 6 SRM) (very pale straw to pale gold)

The 2026 Brewers Association Beer Style Guidelines are used as the primary reference for judging at the Sydney Royal Beer & Cider Show. However, Ginger Beer is not defined in the BA guide. This document provides Sydney Royal-specific style descriptions for class 36 – Ginger Beer, to ensure judges have a consistent and authoritative reference for assessment.

These descriptions have been developed from analysis of commercial benchmarks, industry practice, and the sensory character that distinguishes each style within the Australian market.

(iii) Class 36 — Ginger Beer

This Class is for fermented Ginger Beer — a distinct product from carbonated ginger beer soft drinks or syrups. Entries must be alcoholic and produced by fermentation, using real ginger as the primary flavouring ingredient. All ginger must be Australian grown, in accordance with the RASNSW product requirements.

Exhibitors must indicate on their Application for Entry: sweetness level (dry, semi-sweet, or sweet), carbonation level (still, petillant, or sparkling), whether the product is filtered or unfiltered, and any adjuncts or deliberate production effects (e.g. ginger and lemon, ginger and honey, barrel aged). This information will be provided to judges to assist assessment.

Style Guidelines

Aroma / Flavour: Fresh, cooked, or dried ginger should be the dominant aromatic characteristic. Lemon, lime, or other citrus notes are common and may complement the ginger well. Floral or honey notes are appropriate if present. Fermentation character should be clean and not distracting. A pleasant warming heat from ginger is expected in the flavour and finish. The level of heat may vary — from restrained to assertive — but must not be harsh or medicinal. Sweetness, if present, should balance and integrate with the ginger heat rather than mute it.

Faults: Artificial ginger or 'ginger snap' biscuit character; excessive acetic acid; solvent or chemical notes; a flavour profile resembling a non-alcoholic ginger beer soft drink; alco-pop character.

Appearance: Pale gold to amber. May range from brilliantly clear to hazy, depending on filtration. Carbonation can range from still to highly sparkling; this is a stylistic choice and should align with what the Exhibitor has indicated on their Application for Entry.

Mouthfeel: Light to medium body. A characteristic ginger warmth in the mouth is expected and desirable — this is the defining tactile feature of the style. The warmth should build and linger pleasantly in the finish without becoming astringent or numbing. Carbonation, where present, contributes to freshness and perceived dryness. Higher carbonation in sparkling styles is appropriate.

Overall Impression: It should be refreshing with a prominent ginger character that is assertive but balanced. It should be clearly distinct from a non-alcoholic ginger beer soft drink, showing genuine fermentation character. Dry styles will lean on ginger spice and fermentation esters; sweeter styles must retain ginger prominence and avoid cloying character. Adjuncts should complement rather than dominate the ginger. The product should be engaging and drinkable.

Sweetness: Entries may range from dry to sweet. Sweetness level must be indicated on the Application for Entry. Judges should assess sweetness in the context of the indicated style — a dry ginger beer should not be expected to taste sweet, and a sweet ginger beer should not be penalised for its sweetness if it is balanced.

Typical Vital Statistics: ABV: 3.5%–8% OG: 1.040–1.075 Sweetness: Dry to sweet

Judging note: Where an Exhibitor has indicated adjuncts or production effects (e.g. ginger and lemon, honey, barrel storage), judges should assess these as intentional stylistic elements. Adjuncts should complement the ginger rather than displace it. Barrel-aged ginger beers should show integration between the wood character and the ginger heat.

Sweetness

Sweetness refers to the apparent amount of sugar present in the finished cider after fermentation. Standard Cider and Perry Classes (excluding MT Classes) are delineated by Residual Sugar (RS) expressed in grams per litre (g/L), measuring Glucose + Fructose + Sucrose (G+F+S). Cider Australia recommends laboratory testing for Enzymatic G+F+S expressed in g/L for accuracy. A small leeway of ± 2 g/L is allowed for products at the intersection of Classes

Sweetness	Specific Gravity	Baumé	Residual Sugar (g/L)
Dry	Less than 1.004	Less than 0.6	Less than 9 g/L
Medium	1.004 to 1.010	0.6 to 1.4	9 to 25 g/L
Medium Sweet	1.010 to 1.019	1.4 to 2.7	25 to 40 g/L
Sweet	More than 1.019	More than 2.7	More than 40 g/L

Carbonation

Carbonation describes the level of dissolved gas in the cider and does not refer to the process used to introduce it.

Level	Description
Still	Little or no carbonation. Any bubbles should be barely perceptible.
Low	Some prickle from dissolved CO ₂ , contributing to mouthfeel but not 'fizzy'.
Moderate	Petillant, approaching that of typical beer — less than a sparkling wine (approx. 1.5–4 g/L CO ₂).
High	Highly carbonated; significant carbonation (more than 4 g/L CO ₂). May retain head or mousse. Gushing, foaming and excessive head are faults.
MT	Méthode Traditionnelle — fermented in bottle and disgorged. May be highly carbonated.



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