

INTERNATIONAL FERMENTED BEVERAGES CUP

UNOFFICIAL APPENDIX GUIDE TO SPECIALTY WELLNESS BEERS

Unofficial Supplement to the BJCP Beer Style Guide 20-21



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Developed as a supplement to the 2021 BJCP Beer Style Guide

This appendix adopts and extends the BJCP methodology for non-alcoholic, gluten-free, and functional beers. **Categories 1-34 and the Appendices are governed by the official 2021 BJCP Guide**. All other rights reserved.

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INTRODUCTION TO THE CB CATEGORY

RELATIONSHIP WITH THE 2021 BJCP GUIDE

This CB Category was developed to complement the official categories 1-34 and appendices of the 2021 BJCP Beer Style Guide, providing an evaluation framework for emerging products that do not fit into traditional categories. Judges should familiarize themselves with the fundamental principles established in the 2021 BJCP Guide before evaluating products in Category CB, as this appendix assumes knowledge of the basic evaluation techniques and terminology related to beers established in that guide.

Specialty Wellness Beers

The CB Category of Specialty Wellness Beers developed by Patagonian Yeast represents a comprehensive effort to categorize and describe emerging beer styles that address modern trends toward conscious consumption, non-alcoholic and gluten-free options, and functional foods.

The objectives of this category are to better recognize and categorize non-alcoholic and gluten-free products that maintain the authentic character of beer, address the growing demand for functional alternatives that offer additional health benefits, describe innovative products that combine brewing tradition with modern functional ingredients, provide an evaluation framework for products ranging from completely non-alcoholic to gluten-free and functional options, and to help competition organizers appropriately categorize this diverse range of products..

Styles and Subcategories

The CB Category uses a subcategory system divided into three main groups:

- **CB1 (AF):** Non-alcoholic beers with diverse flavor characteristics
- **CB2 :** Gluten-free beers that maintain their traditional character
- **CB3 :** Functional beers with ingredients for specific health benefits

Use of Category CB

This category was designed primarily for beer competitions, but it also serves as a reference for innovative producers, distributors, and consumers interested in non-alcoholic, gluten-free, and functional products. Individual descriptions are written to aid in structured evaluation during competitions.

Important: Category CB is a guideline, not specifications. It aims to describe the general characteristics of the most common examples and serve as an aid to their evaluation; it is not intended to be strictly applied specifications. These are suggestions, not strict limits.

This UNOFFICIAL appendix supplements but does not replace the official categories 1-34 and appendices established in the BJCP 2021 Beer Style Guide, which remains the definitive authority for all traditional beer styles.

Basic Categorization

The categorization of CB styles is based on alcohol content (non-alcoholic vs. traditional), gluten presence (gluten-free vs. traditional), and the presence of functional ingredients (probiotics, vitamins, adaptogens, etc.).

Non-alcoholic beers (0.0-0.5% ABV), gluten-free beers (variable alcohol content), and functional beers (variable content) represent the main divisions, each with specific subcategories based on added ingredients, production techniques, or intended functionality.

Common Attributes of All CB Styles

It is assumed that the attributes described in this section should be present in every CB style description, unless otherwise stated.

Unless explicitly stated, it is assumed that all CB styles must maintain a recognizable beer character as a fundamental basis, be free of significant technical defects, show harmonious integration between the base beer and any added ingredients, and comply with applicable local regulations for non-alcoholic, gluten-free, or functional products.

All CB products should display an appropriate balance of acidity, bitterness, alcohol (in traditional products), residual sweetness, and malt character according to their specific subcategory. Special ingredients should not dominate the profile or create unpleasant medicinal or artificial flavors.

Subcategory Description Format

We use a standard format to describe CB subcategories:

- **Overall Impression:** The essence of the subcategory and its distinctive features
- **Aroma and Flavor:** The primary sensory characteristics that define the subcategory
- **Appearance:** Expected color, clarity, and carbonation
- **Mouthfeel:** Body, texture, and other tactile aspects
- **Ingredients:** Typical components and production methods
- **Comments:** Technical, cultural information, or additional notes
- **Entry Instructions:** Specific Requirements for Competencies
- **Varieties:** Types of malt, hops or other appropriate ingredients
- **Vital Statistics:** OG, FG, IBU, SRM, Allowable ABV, Carbonation Levels
- **Commercial Examples:** Selection of representative products

IMPORTANT REMINDER : These descriptions are guidelines to aid in assessment and categorization. Vital statistics ranges and sensory descriptions should be interpreted as general references, not as absolute limits. Innovation and creativity within the spirit of each subcategory are welcome.

THIS UNOFFICIAL APPENDIX IS A SUPPLEMENT TO THE OFFICIAL 2021 BJCP GUIDE AND SHOULD NOT BE CONSIDERED AS A REPLACEMENT OR MODIFICATION OF THE OFFICIAL CATEGORIES 1-34 AND APPENDICES .

GENERAL ENTRY INSTRUCTIONS FOR CATEGORY CB

MUST specify for all subcategories:

- All special ingredients used (fruits, spices, adjuncts, etc.)
- Base beer style (if applicable)
- Special production method (dealcoholization, gluten-free processing, etc.) if applicable
- All potential allergens present
- Main malt and hop varieties used (if considered relevant for the evaluation)

You MAY optionally specify:

- Approximate concentrations of special ingredients
- Specific production techniques
- Origin of special ingredients (organic, natural vs. synthetic)

REGULATORY CONSIDERATIONS:

- Health claims must comply with local regulations
- Some ingredients may be restricted in certain jurisdictions
- Nutritional labeling may be required
- Alcohol and gluten limits may affect product classification.

CB. SPECIAL WELLNESS BEERS

Specialty Wellness Beers represent a growing category that encompasses products with very low or zero alcohol content, gluten-free options, and beers fortified with functional ingredients for specific health and wellness benefits. This category reflects modern trends toward conscious drinking, dietary inclusivity, and functional foods. The development of this category responds to the growing demand for alternatives that maintain the complexity and character of traditional beers while addressing specific health, dietary, or lifestyle needs.

CB1. Non- Alcoholic Beer (Non-alcoholic Beers)

Non-alcoholic beers maintain the traditional sensory characteristics of beer while eliminating or significantly minimizing alcohol content, making them accessible to a wider audience without compromising the beer experience.

CB1A. Non-Alcoholic Malty Beer

Overall Impression: A refreshing beer that emphasizes malt character, balanced sweetness, and grain-derived complexity, while maintaining the profile of a traditional malty beer without the significant alcohol content.

Aroma and Flavor: Notable and distinctive malt character that can range from sweet to more complex and toasty depending on the malts used. It should display the complexity derived from controlled mashing and fermentation without harsh unprocessed malt flavors. Esters should be minimal but may be present. Hops should be supportive, not dominant, providing balance without excessive bitterness. The body should feel satisfying with a clean finish that leaves a pleasant malt impression.

Appearance: Clear to bright, with no visible haze. Color ranges from pale gold to dark amber, depending on the malts used. Darker malts may produce caramel to light brown hues. The head should be persistent and of an appropriate color for the malts used.

Mouthfeel: Medium-light to medium body, with a smooth texture characteristic of well-crafted beers. Carbonation should be refreshing without being excessive. There should be no perceptible alcoholic heat. The texture should reflect the quality of the malts used, avoiding a watery sensation.

Ingredients: High-quality base malts (Pilsner , Vienna , Munich) as the main base. Special malts for character (Crystal , Caramel, Dark Munich). Noble or low-intensity hops for balance. Post-fermentation dealcoholization techniques or controlled fermentation. Appropriate yeasts for clean malt profiles.

Comments: Production requires specialized techniques to maintain body and flavor while minimizing alcohol. Microbiological stability is critical. Pasteurization may be required. Malt quality and selection are critical to success.

Entry Instructions: Entrants MUST specify the dealcoholization method used. They MUST specify the malts used with approximate percentages. They MUST specify the hops used and the target bitterness levels.

Varieties: Any combination of malts suitable for traditional malty beers, from light lagers to brown ales.

Vital Statistics:

OG : 1,035 – 1,055

IBU: 8 – 25

ABV: 0.0 – 0.5%

FG: 1,008 – 1,020

SRM: 3 – 20

Carbonation: Medium to High
(2.3 – 4.0 vol CO₂)

Commercial Examples: Clausthaler Original, Erdinger Alkoholfrei , Beck's Non- Alcoholic

CB1B. Non- Alcoholic Hoppy Beer (Hopped Non-Alcoholic Beer)

Overall Impression: A beer that highlights the character and aroma of the hops while maintaining an appropriate balance with the base malt, without significant alcohol content but with all the aromatic and flavor complexity expected from hoppy beers .

Aroma and Flavor: Prominent hop aroma that can range from floral and herbal to citrus, fruity, or resinous depending on the varieties used. Bitterness should be noticeable but balanced, without being overpowering or unbalanced. The malt should provide a clean base that supports the hop character without competing. Hop flavors should be fresh and vibrant, avoiding oxidized or vegetal notes. The finish should be clean with a pleasant hoppy **aftertaste** .

Appearance: Typically golden to light amber, clear, and bright. The head should be abundant, white, and persistent. The color should reflect the use of clean base malts that allow the hops to be the star.

Mouthfeel: Light to medium-light body with moderate to high carbonation that enhances the perceived hop freshness. Hop astringency may be present but should be balanced. There should be no alcoholic heat, but there may be a slight dryness that encourages continued drinking.

Ingredients: Clean base malts (Pilsner , Pale Ale) as the foundation. Modern aroma hops (Cascade, Centennial , Simcoe , Mosaic, Citra) added primarily in the whirlpool and dry hop process. Dealcoholization techniques preserve the hops' volatile oils. Water appropriate profile to highlight the character of the hops.

Comments: The main challenge is to preserve the volatile oils of the hops during the dealcoholization process. Dry hopping Post-dealcoholization may be necessary. Freshness is critical for this style. Hop selection and timing are key.

Entry Instructions: Entrants MUST specify hop varieties used and addition method. MUST specify dealcoholization technique. MUST specify target IBU and water profile, if relevant.

Varieties: Any modern hop variety suitable for hoppy beers , from American classics to experimental new varieties.

Vital Statistics:

OG : 1,040 – 1,060

IBU: 20 – 60

ABV: 0.0 – 0.5%

FG: 1,008 – 1,015

SRM: 3 – 8

Carbonation: Medium to High
(2.3 – 4.0 vol CO₂)

Commercial Examples : Athletic Brewing Run Wild IPA, Lagunitas IPNA, Heineken 0.0 IPA

CB1C. Non- Alcoholic Fruit Beer (Non-alcoholic Beer with Fruit)

Overall Impression: A harmonious integration of the base beer character with added fruit, while maintaining a significant alcohol-free profile where the fruit complements and enhances the beer's core character.

Aroma and Flavor: The beer's character should remain recognizable as a base, with the added fruit providing additional complexity without dominating. Fruits can be presented as fresh, lightly fermented, or concentrated, but should always display natural character rather than artificial flavors. The balance between malt, hops, and fruit should create a coherent profile. The natural acidity of the fruit can add freshness and complexity.

Appearance: Appropriate color for the added fruits, varying from pale to deep tones depending on the fruit used. It should be clear to bright with an appropriate foam. Red fruits can contribute natural pink to reddish tones.

Mouthfeel: Light to medium body, influenced by the base beer and added fruits. Some fruit may contribute natural acidity or light tannins. The texture should be clean with no pulp residue, but may have additional complexity from the fruit.

Ingredients: Non-alcoholic base beer plus added fruit as juice, puree, natural extract, or whole fruit. Fruit may be added at various stages of the process. Clarification techniques are used to maintain proper appearance. Natural preservatives are permitted.

Comments: Stability can be challenging due to additional fruit sugars. Fruit selection should complement the base beer style. Timing of fruit addition affects the final profile. Popular combinations include wheat -citrus, pale ale-tropical fruits , and porter-cherry .

Entry Instructions: Entrants MUST specify all added fruits with incorporation methods. MUST specify base beer style. MUST declare potential allergens. MUST specify dealcoholization method.

Varieties: Any appropriate natural fruit that complements the selected base beer style.

Vital Statistics:

OG : 1,040 – 1,065

IBU: 5 – 30

Carbonation: Medium-High to

FG: 1,008 – 1,020

SRM: 3 – 30

High

(2.6 – 4.0 vol CO₂)

ABV: 0.0 – 0.5%

Commercial Examples : Clausthaler Grapefruit, Erdinger Weissbier Grapefruit, Athletic Brewing Cerveza Atletica

CB1D. Non- Alcoholic Spiced Beer (Non-alcoholic Spiced Beer)

Overall Impression: A beer that integrates spices, herbs, or botanicals with traditional beer character, creating a complex yet balanced profile without significant alcohol.

Aroma and Flavor: The beer's character and the added spices should be complementary and balanced. Spices should add interesting complexity without overpowering or creating artificial flavors. Herbs should have a fresh and well-integrated character. Some spices are more potent than others and require careful dosage. The profile should be harmonious and drinkable.

Appearance: Clear to bright, with color appropriate to the base beer and spices used. Some spices may contribute natural color. Clarity may be slightly affected by herbal material, but excessive haze should be avoided.

Mouthfeel: Reflects the base beer modified by the added spices. It may show light tannins, subtle astringency, or warming/cooling sensations depending on the spices used. These characteristics should be well integrated and contribute positively.

Ingredients: Non-alcoholic base beer plus appropriate spices, herbs, or botanicals. Spices may be added as raw material, extracts, tinctures, or teas. Extraction techniques include mashing, decoction, or addition during fermentation. Timing is critical to avoid over-extraction .

Comments: Spices traditionally used in beer include coriander, bitter orange, cinnamon, ginger, and cardamom. The spice description is critical information for judges. Proper extraction without excessive bitterness is key. Some spices may require special stability considerations.

Entry Instructions: Entrants MUST specify all spices, herbs, or botanicals used. MUST specify base beer style. MUST indicate method of addition and timing. MUST declare any potential allergens.

Varieties: Any spices or herbs appropriate for brewing use, from traditional European to innovative modern spices.

Vital Statistics:

OG : 1.035 – 1.065

IBU: 5 – 35

ABV: 0.0 – 0.5%

FG: 1.008 – 1.020

SRM: 3 – 25

Carbonation: Medium to High
(2.3 – 4.0 vol CO₂)

Examples : Well Being Victory Wheat Citrus, Clausthaler Lemon, St. Pauli Girl NA with botanical blends

CB1E. Non-Alcoholic Sour Beer

Overall Impression: A non-alcoholic beer that features controlled and refreshing acidity, maintaining flavor complexity and fermented beer character without significant alcohol content.

Aroma and Flavor: Notable but balanced acidity that should be refreshing, not aggressive or unbalanced. It may display yogurt-like characteristics, light fermented fruits, or clean, lactic acid-like acidity. The base beer character should remain recognizable. The acidity should integrate harmoniously with the malt and any additional ingredients. The finish should be clean and refreshing with a lingering but pleasant acidity.

Appearance: Typically clear to slightly cloudy, with varying color depending on the base style and added ingredients. It can range in color from pale to amber. The foam may be less persistent due to acidity, but it should be present initially.

Mouthfeel: Light to medium-light body with acidity that provides structure and freshness. Carbonation should be moderate to high, complementing the acidity. Astringency should be minimal. The acidity should create a refreshing sensation that invites continued drinking.

Ingredients: Non-alcoholic base beer acidified by controlled lactic acid cultures, the addition of natural acids (lactic, citric), or controlled mixed fermentation. May include specific cultures such as *Lactobacillus*. Post-dealcoholization acidification techniques may be necessary. Target pH typically 3.2–3.8.

Comments: Acidification of non-alcoholic beers presents unique microbiological stability challenges. Methods may include kettle souring, direct addition of acids, or post-process cultures. Acidity must be balanced, not aggressive. pH control is critical for palatability and stability.

Entry Instructions: Entrants MUST specify the acidification method used. MUST specify the target pH or acidity level. MUST specify the cultures used, if applicable. MUST specify the base beer style.

Varieties: Acidification methods suitable for non-alcoholic beers, from adapted traditional techniques to modern controlled methods.

Vital Statistics:

OG : 1,030 – 1,050

IBU: 3 – 20

Carbonation: Medium-High to High
(2.6 – 4.0 vol CO₂)

FG: 1,006 – 1,015

SRM: 2 – 12

ABV: 0.0 – 0.5%

Commercial Examples : Athletic Brewing Lime Gose, Wellbeing Victory Citrus Wheat, Clausthaler Dry Hopped (acidity subtle)

CB1F. Non - Alcoholic Experimental Beer

Overall Impression: An open category for non-alcoholic beers with innovative ingredients, processes, or concepts that don't fit into previous categories, maintaining a recognizable beer character while exploring new non-alcoholic frontiers.

Aroma and Flavor: The beer's character must always be present as a recognizable foundation, with experimental elements harmoniously integrated. Overall balance and drinkability are critical factors. Experimental components must be recognizable and contribute positively to the overall experience without creating off-flavors or unpleasant flavors.

Appearance: Appropriate for the ingredients and experimental processes used. May vary widely in color and clarity. Presentation should remain attractive and professional, reflecting the quality of the innovation.

Mouthfeel: Reflects the base beer modified by experimental elements. It may exhibit unique characteristics of texture, carbonation, temperature, or other sensations depending on the experimental concept. It should remain pleasant and drinkable.

Ingredients: Non-alcoholic base beer plus any experimental ingredients or processes. May include non-traditional alternative grains, innovative concentration techniques, fermentation with unique cultures, aging in special vessels, use of modern ingredients (algae, plant proteins), infusion techniques, or unique combinations of traditional ingredients.

Comments: Examples may include: non-alcoholic beers with ancient grains, cold brewing techniques Applied brews , specialty coffee infusions , use of superfood ingredients, hybrids with other fermented beverages, barrel techniques non-alcoholic aging , or any concept that pushes traditional boundaries while maintaining beer character.

Entry Instructions: Entrants MUST clearly specify the experimental concept and all unique ingredients/processes used. They MUST explain the inspiration or purpose of the experiment. They MUST specify the base beer style, if applicable. They MUST declare all potential allergens.

Varieties: Any ingredient or experimental technique appropriate for brewing innovation, limited only by food safety and local regulations.

Vital Statistics:

OG : 1.025 – 1.080 (variable)

IBU: 0 – 80 (variable)

Carbonation: Medium-High to

FG: 1.005 – 1.025 (variable)

SRM: 1 – 50 (variable)

High

(2.6 – 4.0 vol CO₂)

ABV: 0.0 – 0.5%

Commercial Examples : Innovative non-alcoholic craft beers, Experimental dealcoholized products, Artisan NA beer blends

CB2. Gluten-Free Beer

Overall Impression: Beers brewed without gluten-containing ingredients (wheat, barley, rye, uncertified oats) or processed to remove gluten, maintaining traditional beer characteristics while being safe for people with celiac disease or gluten sensitivity.

Aroma and Flavor: Should maintain the recognizable character of traditional beer based on the target style. Alternative grains can contribute unique characteristics: rice (clean, neutral), millet (slightly sweet), sorghum (slightly acidic), quinoa (earthy), buckwheat (earthy, intense). Processing techniques should not create off-flavors. Avoid cardboard, metallic flavors, or excessive astringency common in poorly brewed versions.

Appearance: Appropriate for the target style. Some alternative grains may affect color and clarity. May exhibit greater haze than traditional versions due to the different properties of the alternative proteins. Foam may be less persistent due to the lack of gluten proteins.

Mouthfeel: Body may be lighter than traditional versions due to the different properties of gluten-free grains. Some versions may have a slightly different texture. Carbonation should be appropriate for the intended style.

Ingredients: Certified gluten-free grains (rice, millet, sorghum, quinoa , buckwheat, amaranth), gluten-free malts, or barley enzyme-treated to remove gluten. Traditional hops and yeasts (verify gluten-free certification). Gluten-processing enzymes if using the gluten reduction method. Gluten-free adjuncts permitted.

Comments: Two main methods: processing with naturally gluten-free grains, or enzymatic treatment of traditional grains to break down gluten. Both methods must result in less than 20 ppm of gluten according to international standards. Flavor complexity may require blends of alternative grains. Labeling must comply with local regulations for gluten-free products.

Entry Instructions: Entrants MUST specify the method used (alternative grains vs. enzyme treatment). MUST list all grains used with percentages. MUST certify gluten content <20 ppm. MUST specify the target traditional style. MUST confirm that all ingredients are certified gluten-free.

Varieties: Any combination of gluten-free grains appropriate for the target beer style, from light lagers to robust stouts .

Vital Statistics:

OG : 1.030 – 1.100 (depending on style)
FG: 1.006 – 1.030 (depending on style)

IBU: 5 – 100 (depending on style)
SRM: 2 – 50 (depending on style)

ABV: 3.0 – 12.0% (depending on style) **Carbonation**: Variable (1.5 – 4.5 vol CO₂, depending on style)

Commercial Examples : Omission Lager, Ghostfish Brewing varieties, New Planet Beer, Dogfish Head Tweason'ale

CB3. Functional Beer (Functional Beers)

Overall Impression: Traditional beers enriched with functional ingredients that provide potential health benefits beyond simple enjoyment, maintaining the character and palatability of traditional beer while adding nutritional or functional value.

Aroma and Flavor: The beer's character should remain dominant and recognizable as its fundamental foundation. Functional ingredients should ideally not be perceptible in the flavor, or if they are, they should be well integrated, creating interesting complexity without medicinal, artificial, or unpleasant flavors. Some ingredients can contribute positive characteristics: probiotics (light acidity), antioxidants (fruity complexity), vitamins (subtle acidity), adaptogens (balanced herbal notes).

Appearance: Color may vary depending on added functional ingredients and base style. Some additives may naturally affect color: turmeric (deep gold), spirulina (greenish), berry antioxidants (reddish hues). Should remain clear and appealing unless cloudiness is inherent to specific ingredients.

Mouthfeel: Typical body of the base style with no significant negative alterations. Some ingredients can positively enrich the texture: prebiotic fibers (slightly greater body), collagen (richer texture), proteins (fuller mouthfeel). It should not create unpleasant, gritty, or slimy sensations.

Ingredients: Quality base beer brewed according to the traditional target style, plus functional ingredients such as: live probiotics (Lactobacillus, Bifidobacterium), prebiotics (inulin, FOS), vitamins (C, B-complex, D), minerals (electrolytes, magnesium), antioxidants (superfruit extracts, green tea), adaptogens (ashwagandha, ginseng), collagen, vegetable proteins, omega-3, digestive enzymes, or medicinal plant extracts.

Comments: Functional ingredients must provide significant benefits, not merely be symbolic. Stability during fermentation and storage can be challenging. Some vitamins are sensitive to light, pH, and alcohol. Probiotics require special conditions to maintain viability. Health claims must comply with local regulations. May require refrigeration or special handling.

Entry Instructions: Entrants MUST specify all functional ingredients used, with approximate concentrations and intended purpose. They MUST specify the base beer style. They MUST indicate the method and timing of addition. They MUST declare all potential allergens and known drug interactions. They MAY provide information on expected functional benefits.

Varieties: Any functional ingredient recognized as safe for human consumption and compatible with brewing fermentation, subject to local regulations on functional foods.

Vital Statistics:

OG : 1.035 – 1.080 (based on base style)
FG: 1.008 – 1.025 (based on base style)

IBU: 5 – 80 (depending on base style)
SRM: 2 – 40 (depending on base style)

ABV: 3.5 – 12.0% (depending on base style)
Carbonation: Variable (1.5 – 4.0 vol CO₂, depending on base style)

Commercial Examples : Functional craft beers with probiotics, Vitamin-enhanced beers, Electrolyte recovery beers, Adaptogenic brewing experiments

FINAL REMINDER: *This appendix represents an evolving framework for evaluating specialty wellness beers. Responsible innovation is encouraged, but all products must maintain food safety, comply with local regulations, and provide a positive consumer experience that honors brewing tradition while embracing modern wellness and dietary inclusion needs.*