



ROSGLAVPIVO® 2024 THE BEST RUSSIAN BEER / CATEGORY DESCRIPTION

1) Lager

Bottom fermented

Color: light straw up to golden

Bitterness: low to medium

Body: medium, malty

Low levels of sulphur components caused by yeast

Some types show a more intensive hop flavor and aroma which is balanced with the malt in order to keep the typical characteristics

No caramel character

No fruity esters or diacetyl

Analytcs:

Original gravity: 11,0 - 11,9 ° Plato

Apparent extract: 2,0 - 3,0 ° Plato

Alcohol: 3,7 - 4,1 % by weight, 4,6 - 5,1 % by volume

Bitterness: 15 - 25 IBU

2) Dark Beer

Bottom fermented

Color: medium up to dark brown

Hop bitterness: clean and balanced

A classic European style dark should have chocolate-like, roast malt bread- or biscuit-like aroma caused by the use of Munich dark malt.

A small percentage of caramel or roast malts may be used

Hop flavor and aroma: low but noticeable

No fruity esters or diacetyl

Analytcs:

Original gravity: 11,0 - 13,0 ° Plato

Apparent extract: 2,0 - 4,0 ° Plato

Alcohol: 3,5 - 4,7 % by weight, 4,5 - 5,9 % by volume

Bitterness: 15 - 25 IBU

Color: 40 - 60 EBC

3) Light Wheat Beer (Hefeweizen Hell)

Top fermented

Color: pale yellow to yellow

Please note the color ranges for registration!

Aroma and flavor: fruity and phenolic

The phenolic characteristics are often described as clove- or nutmeg-like and they may also be smoky or even vanilla-like

The wheat malt percentage is at least 50%

Hopping rates are quite low

Hop flavor and aroma are not noticeable

Wheat beer is high attenuated and shows a high carbon dioxide content

Full body

No diacetyl

Yeast turbidity possible

Analytcs:

Original gravity 11,0 - 14,0 ° Plato

Apparent extract: 2,0 - 4,0 ° Plato

Alcohol: 3,7 - 4,7 % by weight, 4,6 - 5,9 % by volume

Bitterness: 10 - 20 IBU

Color: < 18 EBC

4) German-Style Pilsner

Bottom fermented

Color: light straw up to golden

Hop bitterness: high

Hop flavor and aroma: moderate, quite obvious

However, the aroma may be not be characterized by the utilization of «modern» aromatic hops (America, overseas, however, also German Flavor Hops) in the cold area («dry hopped»)

Attenuation degree: high

Body: medium to light

Flavor and aroma: little residual sweetness

No fruity esters or diacetyl

Dense and rich foam

Analytics:

Original gravity: 11,0 - 12,9 ° Plato

Apparent extract: 1,5 - 3,0 ° Plato

Alcohol: 3,6 - 4,3 % by weight, 4,5 - 5,5 % by volume

Bitterness: 25 - 50 IBU

5) Czech-Style Pilsner

Bottom fermented

Color: light straw up to golden

Hop bitterness: low to medium

Hop flavor and aroma: medium to strong

Analytics:

Original gravity: 11,0 - 12,0 ° Plato

Alcohol: 4,5 - 5,0 % by weight, 4,5 - 5,5 % by volume

Bitterness: 15 - 25 IBU

6) Non-Alcoholic Beer

Analytics:

Alcohol: ≤ 0,5%

7) Red and Amber Lager

Bottom fermented

Color: amber up to reddish colors (using special malts)

Body: medium

A slight sweet maltiness dominates over a clean hop bitterness

Malt character: light roasted, however, not caramel-like (though a low level of light caramel is acceptable)

Flavor and aroma: slight bread or biscuit character

Hop flavor and aroma: low but noticeable

No fruity esters or diacetyl

Analytics:

Original gravity: 11,0 - 12,5 ° Plato

Apparent extract: 2,0 - 3,5 ° Plato

Alcohol: 4,0 - 4,3 % by weight, 5,0 - 5,5 % by volume

Bitterness: 15 - 25 IBU

8) New Style Pale Ale

Color: Gold to copper

Hop bitterness, -flavor and aroma: Medium to high, however, not too dominant

Utilization of small quantities of «modern» aroma hops (America, overseas, however, also German Flavor Hops) in the cold part of the brewery («dry hopped») is admissible

Slightly flowery, fruity, citrus-type hops aromas should be identifiable

Body: Medium

Malt flavor and aroma: Low to medium, a small caramel character is permissible

Low to medium fruity ester notes

Chill haze acceptable in case of cold serving temperatures

No diacetyl

Analytics:

Original gravity: 11.0 - 14.0 ° Plato

Apparent extract: 2.0 - 4.0 ° Plato

Alcohol: 3.5- 4.7 % by weight, 4.5, - 6.0 % by volume
Bitterness: 25- 45 IBU

9) Strong Lager

Bottom fermented
Color: light yellow up to amber
Noticeable malt aroma
Body: medium to full, high alcohol character from medium to noticeable hop bitterness
Fruity ester notes: low to noticeable
Diacetyl: not noticeable or slightly noticeable

Analytics:

Original gravity: 16,0 - 20,0 ° Plato
Alcohol: 5,2 - 6,8 % by weight, 6,5 - 9,0 % by volume
Color: < 40 EBC

10) India Pale Ale

Top fermented
Color: light gold up to dark copper
Intensive hop bitterness
Traditional European and American aroma hops are added in the cold part of the brewery («dry hopped»)
Hay-like, floral to strong aroma of hops
Malt character and palatfulness: medium
Medium hints of fruity ester
Very small amounts of diacetyl are allowed
Chill haze acceptable in case of cold serving temperatures

Analytics:

Original gravity: 11,0 - 17,0 ° Plato
Apparent extract: 3,0 - 4,5 ° Plato
Alcohol: 4,0 - 6,0 % by weight, 4,5 - 7,5 % by volume
Bitterness: > 35 IBU

11) German-Style Kellerbier Hell

Bottom fermented
Color: light yellow up to amber
Please note the color ranges to registration
Body: medium, malt typical
Traces of sulphur (caused by yeast) are noticeable
Certain types show an intensive hop flavor / character which, however, is balanced by malt to keep the typical characteristics
No caramel character
Hop bitterness: light to medium
Slight up to evident cellar turbidity
No fruity esters or diacetyl

Analytics:

Original gravity: 11.0 – 12.9 ° Plato
Apparent extract: 1.5 – 3.0 ° Plato
Alcohol: 3.8 – 4.4 % by weight, 4.5 – 5.5 % by volume
Bitterness: 18 – 25 IBU Color: < 30 EBC

12) Sweet Stout

Top Fermented
Color: dark brown up to deep black
Minor roasted bitter flavor, full-bodied
The addition of milk sugar (lactose) before bottling may improve palatfulness
Malt sweetness, chocolate and caramel flavor dominate the flavor profile and intensify the aroma
Hops should balance sweetness but not influence flavor or aroma

Analytics:

Original gravity: 12.0 – 18.0 ° Plato
Apparent extract: 3.0 – 6.0 ° Plato
Alcohol: 4.0 – 6.3 % by weight, 5.0 – 8.0 % by volume
Bitterness: 15 – 30 IBU

13) European-Style Mild Lager)

Bottom fermented
Color: straw up to golden
Bitterness: very low
Body: low to medium, slightly malty
Taste: neutral, slightly sweet
No caramel character
No fruity esters or diacetyl

Analytics:

Original gravity: 11.0 - 11.9 °Plato
Apparent extract: 2.0 - 3.0 °Plato
Alcohol: 3.3 - 4.1 % by weight, 4.1 - 5.1 % by volume
Bitterness: 10 - 15 IBU

14) Spice, Herb or Vegetable beer

Appearance should be appropriate to the declared base beer and declared special ingredients. For lighter-colored beers with spices, herbs or vegetables that exhibit distinctive colors, the colors may be noticeable in the beer and possibly the head. May have some haze or be clear

As with aroma, the distinctive flavor character associated with the particular SHV(s) should be noticeable, and may range in intensity from subtle to aggressive. The individual character of each SHV(s) may not always be identifiable when used in combination. Hop aroma may be absent or balanced with SHV, depending on the style. The SHV(s) should add an extra complexity to the beer, but not be so prominent as to unbalance the resulting presentation. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters, should be appropriate to the base beer and be harmonious and balanced with the distinctive SHV flavors present. Some SHV(s) are inherently bitter and may result in a beer more bitter than the declared base style

Body and carbonation levels should be appropriate to the base beer style being presented. Some SHV(s) may add additional body, although fermentable additions may thin out the beer

Analytics:

Physical and chemical characteristics are not limited

A harmonious marriage of spice, herb, vegetable and beer, but still recognizable as a beer. The fruit character should be evident but in balance with the beer, not so forward as to suggest an artificial product.

15) Zhigulevskoye

Bottom fermented
Aroma: light, without strong flavor, malt prevails (can be grain and corn-flavoured), no hop. Light esters, diacetyl and dimethyl sulfate are acceptable
Flavor: malt and some hop (hop varieties with herb aroma) for balance
Body: light
Malt can be substituted with unmalted cereals, also caramel colour can be added

Analytics:

Apparent extract: 10,0 - 12,0 ° Plato
Alcohol: 3,7 - 4,8 % by volume
Bitterness: light

16) Blond Ale

Top fermented
Color: Light up to deep golden
Hop bitterness, flavor and aroma: low to medium and strong, however, not too dominant
Utilization of small quantities of traditional European (English, German or Czech) aroma hops in the cold part of the brewery («dry hopped») is admissible
Body: light to medium, slight malt aroma
Low levels of phenolic notes by means of fermentation by-products
Low caramel or roasted malt flavor
Very small quantities of diacetyl are permissible
Chill haze acceptable in case of cold serving temperatures

Analytics:

Original gravity: 11,0 - 15,0 ° Plato
Apparent extract: 2,0 - 4,0 ° Plato

Alcohol: 3,5 - 5,0 % by weight, 4,5 - 6,5 % by volume
Bitterness: 15 - 40 IBU

17) German-Style Märzen

Bottom fermented
Color: amber notes
Palateful body, sweet, malty
Hop bitterness: clean
Malt character: slightly roasted rather than strongly caramel (though a low level of light caramel is acceptable)
Flavor and aroma: slight bread or biscuit like malt character
Hop flavor and aroma: low but noticeable and clean
No fruity esters or Diacetyl
No chill haze

Analytcs:

Original gravity: 13.0 - 14.0 °Plato
Apparent extract: 3.0 - 5.0 °Plato
Alcohol: 4.3 - 5.0 % by weight, 5.2 - 6.7 % by volume
Bitterness: 18 - 28 IBU

18) Innovative beer

Beers not suited to any of 1-25 categories of the competition, based on modern and innovative brewing technologies, intended for commercial sale
Color: depend on style
Flavor: depend on style

Analytcs:

Apparent extract: depend on style
Alcohol: depend on style
Bitterness: depend on style

19) Special Honey Beer

Top- or bottom fermented
These beers are brewed with barley malt and honey
Brewed traditional or experimental
The flavor and aroma of honey should be noticeable but not cover the other ingredients

Analytcs:

Original gravity: 7,5 - 27,5 °Plato
Apparent extract: 1,5 - 7,5 °Plato
Alcohol: 2,0 - 9,5 % by weight, 2,5 - 12,0 % by volume
Bitterness: 0 - 100 IBU Color: < 30 EBC

20) German-Style Kellerpils

Bottom fermented
Color: light yellow to golden
Hop bitterness: noticeable up to high
Hop flavor and aroma: moderate, quite noticeable
Attenuation degree: high
Body: medium
Flavor and aroma: residual sweetness
No fruity esters or diacetyl
Dense and rich foam
Slight up to evident cellar turbidity

Analytcs:

Original gravity: 11.0 - 12.9 ° Plato
Apparent extract: 1.5 – 3.0 ° Plato
Alcohol: 3.8 - 4.4 % by weight, 4.5 – 5.5 % by volume
Bitterness: 25 - 50 IBU

21) Dry Stout

Top fermented
Color: deep black
First taste: malty, coffee or chocolate-like
After taste: characteristic roasted aroma by means of using roasted malt (which often dominates the flavour but also eliminate

other impressions)
Body: medium up to rich
Slightly astringent taste

Analytics:

Original gravity: 9.5 - 15.0 °Plato
Apparent extract: 2.0 - 5.0 °Plato
Alcohol: 3.2 - 5.2 % by weight, 4.0 - 6.7 % by volume
Bitterness: > 30 IBU

22) Porter

Top fermented
Color: medium brown to black
Roast malt but no roast barley flavor
Malt aroma: low to medium sweetness up to some bitterness (roast malt) with no burnt or charcoal flavor
Medium up to full body
Medium up to high hop bitterness
Light up to medium hop aroma
Balanced fruity esters with respect to roast malt and hop bitterness

Analytics:

Original gravity: 10,0 - 15,0 °Plato
Apparent extract: 1,5 - 4,0 °Plato
Alcohol: 3,5 - 5,2 % by weight, 4,5 - 6,5 % by volume
Bitterness: 20 - 40 IBU

23) German-Style Kellerbier Dunkel

Bottom fermented
Color: dark amber up to black
Please note the color ranges to registration
Malt aroma and flavor: strong
Hop bitterness: clean, balanced
The use of Munich dark malt should emphasize the chocolate-like, roasted malt or biscuit-like aroma
Small quantities of roasted or caramel malts may be used
Hop flavor and aroma: low but noticeable
Slight up to evident cellar turbidity
No fruity esters or diacetyl

Analytics:

Original gravity: 11.0 – 12.9 ° Plato
Apparent extract: 1.5 – 3.0 °Plato
Alcohol: 3.8 - 4.4 % by weight, 4.5 – 5.5 % by volume
Bitterness: 18 - 25 IBU
Color: > 30 EBC

24) Belgian-Style Dubbel

Top fermented
Color: amber to dark-brown
Medium to full body
Malt character: sweet, nutty, chocolate-like and roasted notes
Hop aroma: medium
Bitterness: medium
Hop flavor: low
Diacetyl: low
Low to medium levels of fruity esters (especially banana)
Low to medium levels of phenolic notes by means of fermentation by-products
Dense and mousse-like foam
Traditional Dubbels are bottle conditioned and may have a slight yeast haze

Analytics:

Original gravity: 13.0 – 18.0 °Plato
Apparent extract: 2.5 – 4.0 °Plato
Alcohol: 5.0 – 6.7 % by weight, 6.0 – 8.5 % by volume
Bitterness: 20 – 35 IBU

25) Kvass

Alcohol-free beverage containing no more than 1,2% of alcohol, produced as a result of incomplete alcohol or lactic and alcohol wort fermentation.

Note – wort can be made of plant raw materials or derivative products, sugar, fructose, dextrose, maltose, glucose syrup and other natural sugar-containing substances with/without food supplements.

Taking into account a great variety of used materials, organoleptic indicators have got a wide range, but shall fit to the used raw materials both in color and aroma.

Thermal treatment darkens kvass wort and imparts the aroma of the bread crust Fermentation is made by bakery yeast or compound barm - yeast and lactic-acid bacteria Aroma resembles malt, rye bread, yeasty beverage

Adjuncts of plant raw materials, horseradish, spices and herbs, honey etc. are acceptable Flavor: fresh, sweet, malt and bread
Body: light

Analytics:

Color: 60-80 EBC

Original extract: 5-8%

Alcohol: 0,5 – 1,2 %

26) Cider

- non-carbonated
- carbonated
- carbonated pearl
- sparkling
- sparkling pearl

It is made of fresh apple juice or reconstituted juice from crab and sweet apples. Sometimes apple juice can be substituted with pear juice but no more than 15% without/with sugar-containing products, without carbonation and using commercial carbonation or as a result of fermentation.

Aroma: apple, light, fruit and flower flavor prevail, resembles wine. No yeast

Flavor: apple, expressive, sweet and sour, soft with crisp finish

Body: light

Analytics:

Color: 6-15 EBC

Sugar concentration:

- *dry up to 4 g/dm³*
- *semi-dry 4-25 g/dm³*
- *semi-sweet up to 25-50 g/dm³*
- *sweet up to 50-80 g/dm³*

Alcohol: 1,2 - 6 % by volume.

27) Pear cider

- non-carbonated
- carbonated
- carbonated pearl
- sparkling
- sparkling pearl

It is made of fresh pear juice or reconstituted juice from sour and sweet pears. Sometimes pear juice can be substituted with apple juice but no more than 15% without/with sugar-containing products, without carbonation and using commercial carbonation or as a result of fermentation.

Aroma: pear, light, fruit and flower flavor prevail, resembles wine. No yeast

Flavor: pear, expressive, sweet and sour, soft with crisp finish

Body: light

Analytics:

Color: 6-15 EBC

Sugar concentration:

- *dry up to 4 g/dm³*
- *semi-dry 4-25 g/dm³*
- *semi-sweet up to 25-50 g/dm³*

— sweet up to 50-80 g/dm³.
Alcohol: 1,2 - 6 % by volume

28) Vienna-Style Lager

Bottom fermented

Color: Light reddish amber to copper color
Bright clarity. Large, off-white, persistent head

Body: medium-light to medium body, with a gentle creaminess

Flavor: soft, elegant malt complexity is in the forefront, with a firm enough hop bitterness to provide a balanced finish. The malt flavor tends towards a rich, toasty character, without significant caramel, biscuity, or roast flavors. Fairly dry, soft finish, with both rich malt and hop bitterness present in the aftertaste. Floral, spicy, or herbal hop flavor may be low to none.

Aroma: moderately-intense malt aroma, with toasty and malty-rich accents. Floral, spicy hop aroma may be low to none. Clean lager character. A significant caramel, biscuity, or roasted aroma is inappropriate.

Moderate carbonation
No fruity esters or diacetyl
Turbidity allowed

Analytcs:

Original gravity: 11,0 - 13,0 ° Plato
Apparent extract: 2,0 - 3,5 ° Plato
Alcohol: 4,7 - 5,5 % by vol.
Bitterness: 18 - 30 IBU
Colour: 17-30 EBC

Vienna malt provides a lightly toasty and complex, Maillard-rich malt profile. As with Märzens, only the finest quality malt should be used, along with Continental hops (preferably Saazer types or Styrians). Can use some caramel malts and/or darker malts to add color and sweetness, but caramel malts shouldn't add significant aroma and flavor and dark malts shouldn't provide any roasted character.

29) Strong Lager (Maibock/Helles Bock)

Bottom fermented

Color: deep gold to light amber in color
Good clarity. Large, creamy, persistent, white head

Aroma: moderate to strong sweetish-grain malt aroma, often with a lightly toasted quality
Maillard-rich malt profile. Moderately low to no noble hop aroma, often with a spicy, herb and floral notes
Light diacetyl. Fruity esters should be low to none. Some alcohol may be noticeable

Medium-bodied

Moderate to moderately high carbonation. Smooth and clean with no harshness or astringency, despite the increased hop bitterness. Some alcohol warming may be present.

Analytcs:

Original gravity: 6,3 - 10,0 ° Plato
Apparent extract: 16,0 - 28 ° Plato
Alcohol: 2,75 - 6,0 % by vol.
Bitterness: 16 - 30 IBU
Colour: 12-22 EBC

Maibock is a "fest" type beer hitting the upper limits of hopping and color for the range. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Base of Pils and/or Vienna malt with some Munich malt to add character (although much less than in a traditional bock). No non-malt adjuncts. Noble hops. Soft water preferred so as to avoid harshness. Clean lager yeast. Decoction mash is typical, but boiling is less than in traditional bocks to restrain color development. Can be thought of as either a pale version of a traditional bock, or a Munich helles brewed to bock strength.

30) Strong Lager (Dunkles Bock)

Bottom fermented

Color: light copper to brown color, often with attractive garnet highlights
Lagering should provide good clarity despite the dark color. Large, creamy, persistent, off-white head

Aroma: medium to medium-high rich bready-malty aroma, often with moderate amounts of rich Maillard products or toasty

overtones. Virtually no hop aroma. Some alcohol may be noticeable. Clean lager character, although a slight dark fruit character is allowable.

Flavor: some dark caramel notes may be present. Hop bitterness is generally only high enough to support the malt flavors, allowing a bit of malty sweetness to linger into the finish. Well-attenuated, not cloying.

Body: medium to medium-full bodied. Moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency.

Analytcs:

Original gravity: 16 – 28 ° Plato

Apparent extract: 2,75 – 6,0 ° Plato

Alcohol: 6,3 - 10 % by vol.

Bitterness: 16 - 26 IBU

Colour: ≥30 EBC

Munich and Vienna malts, rarely a tiny bit of dark roasted malts for color adjustment, never any non-malt adjuncts. Continental European hop varieties are used. Clean German lager yeast.

Darker, with a richer malty flavor and less apparent bitterness than a Helles Bock. Less alcohol and malty richness than a Doppelbock. Stronger malt flavors and higher alcohol than a Märzen. Richer, less attenuated, and less hoppy than a Czech Amber Lager.

31) Strong Lager (Doppelbock)

Bottom fermented

Color: deep gold to dark brown

Darker versions often have ruby highlights. Lagering should provide good clarity. Large, creamy, persistent head

Aroma: very strong maltiness. Darker versions will have significant Maillard products and often some toasty aromas. A light caramel aroma is acceptable. Lighter versions will have a strong malt presence with some Maillard products and toasty notes. Virtually no hop aroma, although a light noble hop aroma is acceptable in pale versions. A moderately low malt-derived dark fruit character may be present (but is optional) in dark versions. A very slight chocolate-like aroma may be present in darker versions, but no roasted or burned aromatics should ever be present. Moderate alcohol aroma may be present

Most versions are fairly malty-sweet, but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation. Paler versions generally have a drier finish.

Body: medium-full to full body. Moderate to moderately-low carbonation. Very smooth without harshness, astringency. A light alcohol warmth may be noted, but it should never burn.

Analytcs:

Original gravity: 16 – 28 ° Plato

Apparent extract: 2,75 – 6,0 ° Plato

Alcohol: 6,3 - 10 % by vol.

Bitterness: 16 - 35 IBU

Colour: <29 EBC

A stronger, richer, more full-bodied version of either a Dunkles Bock or a Helles Bock. Pale versions will show higher attenuation and less dark fruity character than the darker versions. The pale versions will not have the same richness and darker malt flavors of the dark versions, and may be a bit drier, hoppier and more bitter. Pils and/or Vienna malt for pale versions (with some Munich), Munich and Vienna malts for darker ones and occasionally a tiny bit of darker color malts (such as Carafa). Saazer-type hops. Clean lager yeast. Decoction mashing is traditional.

32) Gose

Highly carbonated, lightly-bittered, pleasantly sour but balanced wheat ale with a distinctive but restrained salt and coriander character. Very refreshing, with a dry finish and bright flavors, well-attenuated

Color: unfiltered, with a moderate to full haze. Moderate to tall white head with tight bubbles and good retention. Effervescent. Yellow color

Light to moderately fruity aroma of pome fruit. Light sourness, slightly sharp. Noticeable coriander, which can have an aromatic lemony quality, and an intensity up to moderate. Light bready, doughy, yeasty character like uncooked sourdough bread. The acidity and coriander can give a bright, lively impression. The salt may be perceived as a very light, clean sea breeze character or just a general freshness, if noticeable at all.

Very low bitterness. No hop flavor. Dry, fully-attenuated finish, with acidity not hops balancing the malt. Acidity can be more noticeable in the finish, and enhance the refreshing quality of the beer. The acidity should be balanced, not forward (although historical versions could be very sour).

Body: medium-light to medium-full body. Salt may give a slightly tingly, mouthwatering quality and a rounder, thicker mouthfeel. Yeast and wheat can also add a little body, but shouldn't feel heavy due to the thinning effects of acidity.

Analytcs:

Original gravity: 9,0 – 14,0 ° Plato

Apparent extract: 1,5 – 2,5 ° Plato

Alcohol: 4,2 – 4,8 % by vol.

Bitterness: 5 - 12 IBU

Colour: 6- EBC

Pilsner and wheat malt, restrained use of salt and coriander seed, Lacto. The coriander should have a fresh, citrusy (lemon or bitter orange), bright note, and not be vegetal, celery-like, or ham-like. The salt should have a sea salt or fresh salt character, not a metallic, iodine note. Perceived acidity is not as intense as Berliner Weisse or Gueuze. Haziness similar to a Weissbier.

33) Russian Imperial Stout

Top fermented

Color ranges from very dark reddish-brown to jet black. Opaque. Deep tan to dark brown head

Aroma: rich and complex, with variable amounts of roasted grains, maltiness, fruity esters, hops, and alcohol. The roasted malt character can take on coffee, dark chocolate, or slightly burnt tones and can be light to moderately strong. The malt aroma can be subtle to rich and barleywine-like. May optionally show a slight specialty malt character (e.g., caramel), but this should only add complexity and not dominate. Fruity esters may be low to moderately strong, and may take on a complex, dark fruit (e.g., plums, prunes, raisins) character. Hop aroma can be very low to quite aggressive, and may contain any hop variety. An alcohol character may be present, but shouldn't be sharp, hot, or solventy. Medium to aggressively high bitterness. The palate and finish can be fairly dry to moderately sweet.

Full to very full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). Gentle smooth warmth from alcohol should be present and noticeable, but not a primary characteristic; in well-conditioned versions, the alcohol can be deceptive. Should not be syrupy or under-attenuated. Carbonation may be low to moderate, depending on age and conditioning.

Analytcs:

Original gravity: 18,5 – 29,0 ° Plato

Apparent extract: 4,5 – 7,5 ° Plato

Alcohol: 8,0 – 12,0 % by vol.

Bitterness: 50 - 90 IBU

Colour: 60-80 EBC

Well-modified pale malt, with generous quantities of roasted malts and/or grain. May have a complex grain bill using virtually any variety of malt. Any type of hops may be used. American or English ale yeast. Like a black barleywine with every dimension of flavor coming into play. More complex, with a broader range of possible flavors than lower-gravity stouts.

34) Fruit Beer

Top fermented

Varies by base style, special ingredients and the fruit addition. Lighter-colored beer should show distinctive ingredient colors, including in the head. The color of fruit in beer is often lighter than the flesh of the fruit itself and may take on slightly different shades. Variable clarity, although haze is generally undesirable. Some ingredients may impact head retention.

The fruit character should be noticeable in the aroma; the additional aromatics should blend well with whatever aromatics are appropriate for the declared base beer style. The balance of fruit with the underlying beer is vital, and the fruit character should not be so artificial and/or inappropriately overpowering as to suggest a 'fruit juice drink.' Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters, should be appropriate to the base beer and be harmonious and balanced with the distinctive fruit flavors present. Remember that fruit generally add flavor not sweetness to fruit beers. The sugar found in fruit is usually fully fermented and contributes to lighter flavors and a drier finish than might be expected for the declared base style.

Varies by base style. Fruit often decreases body, and makes the beer seem lighter on the palate. Some smaller and darker fruits may add a tannic depth, but this astringency should not overwhelm the base beer.

Analytcs:

Physical and chemical characteristics are not limited

A harmonious marriage of fruit and beer, but still recognizable as a beer. The fruit character should be evident but in balance with the beer, not so forward as to suggest an artificial product.