



ROSGLAVPIVO® 2022 THE BEST RUSSIAN BEER / CATEGORY DESCRIPTION

1) 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

2) 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

3) 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

Analytics:

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

4) 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

Analytics:

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

5) 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

6) 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

7) 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

8) 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 palatefullness: 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

9) 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

10) 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

Analytics:

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

11) Herb and Spice Beer

Top- or bottom fermented

Color: very light yellow to black

Herbs and/or spices are added during wort boiling, main or second fermentation

The hop character should not cover the spicy character

In case of addition of harsh or zesty fruits (e.g. juniper) the beer must be assigned to this category

The beer may be clear or cloudy

To allow accurate judging the brewer must provide additional information about entries in this category at registration:

— List of added herbs and/or spices

Analytics:

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: 5 - 70 IBU

12) Wood and Barrel Aged Strong Beer

Beers that have been aged over a longer period of time in wood barrels or in contact with wood, and which fulfill the under mentioned criteria for alcohol content

This special ageing process aims to lend the beer a specific character that is either drawn from the wood itself (e.g. aromas reminiscent of vanilla, coconut, tobacco, caramel, honey, black tea or earthy aromas) or from the product previously stored in the barrel (e.g. whisky, bourbon, sherry, red or white wine, rum, tequila, port)

Typical examples of strong beer aged in wood barrels are Strong Porter, Stout or Imperial Stout, Bock or Eisbock, Tripel, Barley

Wine and other strong beers that have been aged in barrels previously used to store other alcoholic drinks
Due to the special ageing process, these beers can also have a very low CO₂ content; beers without foam can therefore also be regarded as typical of this type
Hop bitterness is very low
No diacetyl
Chill haze is acceptable
Slight to clear traces of barrel are just as typical of these beers as aromas reminiscent of tobacco, sherry or vanilla
The brewery should give the following, additional details of the beer during registration to facilitate the sensory evaluation:

- Type of beer (e.g. Strong Porter, Stout or Imperial Stout, Bock)
- Type of wood used (new or old, oak or other wood type)
- Previous liquids aged in the barrel before (e.g. whiskey / sherry / port)

Analytics:

Original gravity: > 16 °Plato

Apparent extract: > 4 °Plato

Alcohol: > 5.2 % by weight, > 6.5 % by volume

Bitterness: > 20 IBU

13) Beer With Alternative Cereals

Top- or bottom fermented
The senses should be able to discern the particular taste nuances of the type(s) of cereals and «strength providers» used (rye, spelt, triticale, millet, rice, oats, corn, single-grain corn, emmer etc.) Taste and smell: well-balanced malty aroma through to cereal-like
Hop aroma: slight to medium
Light to full-bodied
Hop bitterness: slight to medium
Unfiltered beers can be cloudy
A taste of yeast can be clearly distinguished in top-fermented beers because the beer often contains yeast
No hint of diacetyl
The brewery should give the following, additional details of the beer during registration to facilitate the sensory evaluation:

- Type of beer
- Method of fermentation (top-fermented/bottom-fermented)
- List of alternative cereals

Analytics:

Original gravity: 11,0 - 14,0 °Plato

Apparent extract: 2,0 - 4,0 °Plato

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

Bitterness: 10 - 25 IBU

14) 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

15) 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 palativeness
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

16) 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

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: 18 – 25 IBU

Color: < 30 EBC

17) 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

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: 18 - 25 IBU

Color: > 30 EBC

18) 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

19) 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

Analytcs:

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

20) Non-Alcoholic Beer

Analytcs: Alcohol: ≤ 0,5%

21) 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

22) Smoke Beer

Top- or bottom fermented
Smoky smell and taste
The taste of malt and hops and the smoky aroma should be well-balanced
Hints of sweet roast malt can be discerned, full-flavored with a low or medium hop bitterness
Tastes slightly although noticeably of hops
No fruity ester or diacetyl
Unfiltered smoke beers have a slight to medium haziness

Analytcs:

Original gravity: 11.0 - 16.0 °Plato or > 16.0 °Plato for Strong Smoke Beer
Apparent extract: 2.5 - 6.5 °Plato
Alcohol: 3.6 - 5.0 % by weight or > 5.0% by weight for Strong Smoke Beer
Bitterness: 20 - 45 IBU

*The brewery should give the following, additional details of the beer during registration to facilitate the sensory evaluation:
- Type of beer (e.g. Rauchbock, Imperial Smoked Porter ...)*

23) 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

Analytcs:

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

24) 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

25) 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

Analytics:

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

26) 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

Analytics:

Apparent extract: depend on style

Alcohol: depend on style

Bitterness: depend on style

27) Experimental beer

Beers of any of 1-26 categories of the competition produced experimentally, based on modern and innovative brewing technologies, not intended for commercial sale.

Color: depend on style

Flavor: depend on style

Analytics:

Apparent extract: depend on style

Alcohol: depend on style

Bitterness: depend on style

28) Home-brew beer

Beers of any of 1-27 categories of the competition, home brewed by enthusiasts and brewing hobbyists

Color: depend on style

Flavor: depend on style

Analytics:

Apparent extract: depend on style

Alcohol: depend on style

Bitterness: depend on style

29) 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

30) 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

31) 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

32) 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 %