



ROSGLAVPIVO

2017

Category Description

1) Pilsner German Style

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 characterised by the utilisation of "modern" aromatic hops (America, overseas, however, also German Flavour 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

Beer is filtered

No chill haze

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) Pilsner Czech Style

Bottom fermented

Color: light straw up to golden

Hop bitterness: low to medium

Hop flavor and aroma: medium to strong

Beer is filtered

No chill haze

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

Beer is filtered

No chill-haze

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

Beer is filtered

No chill haze

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

Utilisation 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) Strong Ale

Top fermented

Hop bitterness, flavor and aroma are varying but noticeable

Body: medium with a perceptively deceiving high alcohol character

Complex fruity aromas are noticeable

Low to medium levels of phenolic notes by means of fermentation by-products

The intensity of malt character should be medium in pale strong ales, creamy and sweet with intensities ranging from medium to high in dark strong ales with additional soft flavors of roasted malts

No Diacetyl

Chill haze acceptable in case of cold serving temperatures

Analytics:

Original gravity: 15,0 - 30,0 ° Plato

Apparent extract: 2,0 - 5,0 °Plato

Alcohol: > 5,0 % by weight, > 6,5 % by volume

Bitterness: 15 - 50 IBU

8) India Pale Ale

Top fermented

Color: light gold up to dark copper

Intensive hop bitterness

Traditional European aroma hops (e.g. English, German or Czech) 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

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

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) Dark wheat beer

Top fermented

Color: copper to dark brown

Please note the color ranges to registration!

Due to the use of medium colored malts the beer shows a distinct sweet maltiness and caramel or bread character

Estery and phenolic elements should be evident but subdued

Wheat beer is high attenuated and shows a very high carbon dioxide content The percentage of wheat malt is at least 50 %

Hop bitterness: low

Hop flavor and aroma are not noticeable

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: > 30 EBC

12) 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

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: 0 - 100 IBU

Color: < 30 EBC

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

No chill haze

Beer is filtered

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) Light Beer

Bottom fermented

Low body

Malt character: low to medium

Hop bitterness: low to medium

Hop flavor and aroma: low to medium

No fruity esters or Diacetyl

Analytics:

Original gravity: 6.0 – 10.9 °Plato

Apparent extract: 1.5 – 2.5 °Plato

Alcohol: 2.0 – 3.0 % by weight, 2.5 – 3.8 % by volume

Bitterness: 14 - 28 IBU

16) Non-alcoholic Beer

Alcohol: ≤ 0,5%