

# Copa Cervezas de América 2024

## XI versión

**Fecha:** Semana del 9 al 15 de septiembre de 2024

**Lugar:** Valdivia, Región de Los Ríos, Chile.

**Objetivo de este Documento:** Describir los estilos del BJCP 2021 que se incluyen en Copa Cervezas de América 2024

**Fecha de creación documento:** 08 de mayo de 2024

## 29D. [Grape Ale](#)

Originally a local Italian style that subsequently inspired brewers in grape-growing regions worldwide to produce versions showcasing local varietals. See [X3 Italian Grape Ale](#) for the local version.

### Overall Impression

Combines the profile of a sparkling wine and a relatively neutral base beer allowing the aromatic qualities of the grape to blend pleasantly with hop and yeast aromatics. Can be in a range from refreshing to complex.

### Appearance

Color can range from pale golden to ruby but those using red grapes tend towards burgundy. These darker colors may also come from using cooked or concentrated grape products, never from specialty dark grains. White to reddish head with generally a medium-low retention. Clarity is generally good. Never hazy.

### Aroma

Aromatic characteristics of the varietal grape are noticeable but should not dominate. The grape character should meld well with the underlying base malt character. While hop aroma is usually restrained, it can range from medium-low to entirely absent. Fermentation is usually quite clean but can have delicate spice and fruity esters. Banana, bubblegum, and the like are considered faults.

### Flavor

As with the aroma, grape character may range from subtle to medium-high intensity, and be most prominent. Fruit flavors (stone, tropical, berries, etc.) as appropriate for the variety of grape. Darker red grapes can contribute more rustic flavors (e.g., earthy, tobacco, leather). The malt character is supportive, not robust and usually of the pale, lightly kilned varieties. Very low levels of pale crystal malts are allowed but roasted or strong chocolate

Copa Cervezas de América

✉ [copa@copacervezasdeamerica.com](mailto:copa@copacervezasdeamerica.com)

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Las Condes, Santiago.  
7571514. Chile



character is always inappropriate. Bitterness is generally low and hop flavors can be low to non-existent. Mild tart notes, due to variety and amount of grape used, is common and may help to improve the digestibility but should not near 'sour' threshold. Complementary oak is optional but a funky Brett character should not be present. Clean fermentation.

### **Mouthfeel**

Medium-high to high carbonation improves the perception of aroma. Body is generally from low to medium and some acidity can contribute to increased perception of dryness. Finish is exceedingly dry and crisp. Strong examples may show some warming.

### **Comments**

Strengths can be as low as 4.5% or as high as 12.5%, but most commonly in the range listed. Perception of color varies widely based on tint of added fruit.

### **History**

Initially brewed at Birrificio Montegioco and Birrificio Barley in 2006-2007. Became more popular after being published in the 2015 Guidelines as Italian Grape Ale (IGA), and inspired many local variations in other countries.

### **Characteristic Ingredients**

Pils or pale base malt, limited pale crystal or wheat malts. Grape must (red or white varieties, typically fresh must) is usually 15 – 20% of the total grist, but can exceed 40%. The must is fermented with the beer, not a blending of wine and beer. Fruity-spicy yeast are most common but neutral varieties can be used. Hops should be selected to complement the overall profile. This beer is not dry-hopped. Oak is allowable, but not required, and it should not be overpowering, or at levels stronger than found in wine.

### **Style Comparison**

Similar base as several Belgian styles, like Belgian Blonde, Saison, and Belgian Single, but with grapes. Higher strength examples are similar to Belgian Tripel or Belgian Golden Strong Ale, but with grapes. Not funky like Fruit Lambic.

### **Entry Instructions**

The entrant must specify the type of grape used. The entrant may provide additional information about the base style or characteristic ingredients.

### **Vital Statistics**

#### **IBU**

10 - 30

#### **SRM**

4 - 8

#### **OG**

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7571514. Chile



1.059 - 1.075

**FG**

1.004 - 1.013

**ABV**

6% - 8.5%

### **Commercial Examples**

Montegioco Open Mind, Birrificio del Forte Il Tralcio, Luppolajo Mons Rubus, Firestone Walker Feral Vinifera, pFriem Family Brewers Druif, 4 Árvores Abbondanza.

## X1. Dorada Pampeana

June 7, 2018

*Suggested style placement: Category 18 (Pale American Beer)*  
*En sus comienzos los cerveceros caseros argentinos estaban muy limitados: no existían los extractos, sólo malta pilsen y lúpulo Cascade. Sólo levaduras secas, comúnmente Nottingham, Windsor o Safale. Con estos ingredientes, los cerveceros argentinos desarrollaron una versión específica de la Blond Ale, llamada Dorada Pampeana.*

### **Impresión General**

Fácilmente bebible, accesible, con orientación a malta.

### **Aroma**

Aroma dulce maltoso ligero a moderado. Es aceptable el aroma frutal bajo a moderado. Debe tener aroma a lúpulo bajo a medio. Sin diacetilo.

### **Aspecto**

Color amarillo claro a dorado profundo. Claro a brillante. Espuma baja a medio con buena retención.

### **Sabor**

Dulzor maltoso inicial suave. Típicamente ausentes los flavors a caramelo. Flavor a lúpulo ligero a moderado (usualmente Cascade), pero no debería ser agresivo. Amargor bajo a moderado, pero el balance tiende a la malta. Final medio-seco o algo dulce. Sin diacetilo.

### **Sensación en Boca**

Cuerpo mediano ligero a medio. Carbonatación media a alta. Sensación suave sin amargor áspero o astringencia.

Comentarios: es dificultoso lograr el balance.

### **Historia**

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✉ [copa@copacervezasdeamerica.com](mailto:copa@copacervezasdeamerica.com)

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Las Condes, Santiago.  
7571514. Chile



Los primeros cerveceros argentinos sólo accedían a malta pilsen y lúpulo cascade y con ellos desarrollaron esta variante de Blond Ale.

### Ingredientes

Usualmente solo malta pálida o pilsen, aunque puede incluir bajas proporciones de malta caramelizadas. Comúnmente lúpulo Cascade. Levaduras americanas limpias, británicas levemente frutadas o Kölsch, usualmente acondicionada en frío.

### Estadísticas Vitales

**IBU** 15 – 22

**SRM** 3 – 5

**DI** 1.042 – 1.054

**DF** 1.009 – 1.013

**GA** 4,3º – 5,5º

## Pampas Golden Ale

### Overall Impression

Easy drinkability, malt-oriented.

### Aroma

Light to moderate sweet malty aroma. Low to moderate fruity aroma is acceptable. May have a low to medium hop aroma. No diacetyl.

### Appearance

Light yellow to deep gold color. Clear to brilliant. Low to medium head with good retention.

### Flavor

Initial soft malty sweetness. Caramel flavors typically are absent. Mild to moderate hop flavor (usually Cascade), but should not be aggressive. Low to moderate hop bitterness, the balance is normally towards the malt. Half-dry to something sweet finish. No diacetyl.

### Mouthfeel

Medium-light to medium body. Medium to high carbonation. Smooth without harsh bitterness or astringency.

### Comments

It is difficult to achieve the balance.

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✉ [copa@copacervezasdeamerica.com](mailto:copa@copacervezasdeamerica.com)

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Las Condes, Santiago.  
7571514. Chile



## History

At the beginning Argentine homebrewers were very limited: there weren't extract, they could use only pils malt, Cascade hops and dry yeast, commonly Nottingham, Windsor or Safale. With these ingredients, Argentine brewers developed a specific version of Blond Ale, named Dorada Pampeana.

## Ingredients

Usually only pale or pils malt, although may include low rates of caramelized malt. Commonly Cascade hops. Clean American yeast, slightly fruity British or Kölsch, usually packaged in cold.

## Vital Statistics

IBU 15 – 22

SRM 3 – 5

OG 1.042 – 1.054

FG 1.009 – 1.013

ABV 4.3% – 5.5%

## X2. IPA Argenta

June 7, 2018

*Suggested style placement: Category 21 (IPA)*

## IPA Especialidad: IPA ARGENTA

### Impresión General

Una Pale Ale Argentina decididamente amarga y lupulada, refrescante y moderadamente fuerte. La clave del estilo está en la tomabilidad sin asperezas y con un buen balance.

### Aroma

Intenso aroma a lúpulo con carácter floral y cítrico, derivado de los lúpulos argentinos. Muchas versiones tienen dry-hopping, lo que otorga un carácter a hierba adicional, aunque esto no es requerido. Puede hallarse dulzura límpida a malta e inclusive algo de caramelo, pero con menor tenor que en las Ipas inglesas. Un carácter frutal leve de los ésteres es aceptable, al igual que toques fenólicos producto de la fermentación del trigo, que nunca deben ser dominantes y solo deben agregar complejidad. De todos modos, el carácter relativamente neutro de la fermentación es lo más usual. Puede notarse algo de alcohol en las

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✉ [copa@copacervezasdeamerica.com](mailto:copa@copacervezasdeamerica.com)

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Las Condes, Santiago.  
7571514. Chile



versiones más fuertes. Sin DMS. El diacetil es un demérito importante en esta cerveza ya que apaga el lúpulo, por lo que nunca debe estar presente.

### Aspecto

El color varía de dorado medio a cobre rojizo medio. Algunas versiones pueden tener un tinte anaranjado. Debe ser clara, aunque las versiones con dry-hopping o que contienen trigo no malteado pueden tener una leve turbiedad. Buena espuma persistente.

### Sabor

A lúpulo medio a alto, debiendo reflejar el carácter del lúpulo argentino, con aspectos prominentemente cítricos a pomelo rosado y cáscara de mandarina, que deben dominar. Puede tener también tonos florales como flores de azhar o también herbal y/o resinoso aunque es menos habitual y solo debe agregar complejidad. Amargor medio a medio alto, soportado por una maltosidad limpia que proporciona un balance adecuado.

Sabor a malta bajo a medio, límpido, aunque son aceptables bajos niveles acaramelados o picantes por el uso de trigo, sea o no malteado. Sin diacetil. Un bajo carácter frutal es aceptable, pero no requerido. El amargor debe permanecer en el retrogusto pero nunca debe ser áspero. Finish medio seco a seco y refrescante. Puede percibirse algún sabor a alcohol en las versiones más fuertes.

### Sensación en Boca

Cuerpo medio liviano a medio, suave, sin astringencias derivadas del lúpulo, aunque la moderada a moderada alta carbonatación puede combinarse con el trigo para dar una sensación seca, aún en presencia de la dulzura de la malta. Suave tibieza a alcohol en las versiones más fuertes (no en todas). Menor cuerpo que la IPA inglesa, y más seca que la IPA Americana.

### Historia

La versión Argentina del histórico estilo inglés desarrollada en el marco de una serie de encuentros de la Asociación Civil Somos Cerveceros en 2013, donde se fueron definiendo sus características distintivas. Se diferencia de la IPA Americana por agregado de trigo a la receta de granos y el uso de lúpulos Argentinos que tienen características únicas de sabor y aroma. Se busca que las características cítricas del lúpulo Argentino armonicen con el trigo, como sucede en la Witbier. El agregado de bajas cantidades de trigo puede recordar al grist de la Kölsch, donde también hay un frutado producto de la fermentación.

### Ingredientes

Malta pálida (bien modificada y disponible para maceración simple) y una cantidad de trigo como complemento que no debe superar el 15%; El trigo puede ser malteado o sin maltar. EN el caso de agregar caramelos, deben ser limitados y preferentemente utilizando trigo caramelo. Los lúpulos Argentinos como el Cascade, Mapuche y Nugget son los usuales, aunque puede tener Spalt, Victoria y Bullion para agregar complejidad. Levadura americana que da un perfil límpido o levemente frutal. El agua varía de blanda a moderadamente sulfatada.

Copa Cervezas de América

✉ [copa@copacervezasdeamerica.com](mailto:copa@copacervezasdeamerica.com)

📍 Apoquindo 7935 of 813,  
Las Condes, Santiago.  
7571514. Chile



## Estadísticas Vitales

IBU 35 – 65

SRM 6 – 15

DO 1.055 – 1.065

DF 1.008 – 1.015

GA 5.0 – 6.5%

## Ejemplos Comerciales

Antares Ipa Argenta, Kerze Ipa Argenta.

## Argentine IPA

### Overall Impression

A decidedly hoppy and bitter, refreshing and moderately strong Argentine pale ale. The clue is drinkability without harshness and best balance.

### Aroma

Intense hop aroma with a citrusy and floral character derived from Argentine hops. Many versions are dry hopped and can have an additional grassy aroma, although this is not required. Some clean malty sweetness and caramel may be found in the background, but should be at a lower level than in English examples. Fruitiness from esters and light phenolics from fermentation of wheat may also be detected in some versions, although a neutral fermentation character is usual. Some alcohol may be noted in stronger versions. No DMS. The diacetyl is a high demerit because it can cover aroma hops, and never should be present.

### Appearance

Color ranges from medium gold to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions or with unmalted wheat may be little hazy. Good head stand, persistent.

### Flavor

Hop flavor is medium to high, and should reflect an Argentine hop character: citrusy, grapefruit and tangerine peel must be dominant. May have some floral character like orange blossoms, or herbal and resinous, although it is less common and should only add complexity. Medium-high to very high hop bitterness, although the malt backbone will support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or spicy flavors from wheat, malted or unmalted, are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not

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✉ [copa@copacervezasdeamerica.com](mailto:copa@copacervezasdeamerica.com)

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Las Condes, Santiago.  
7571514. Chile



required. The bitterness may linger into the aftertaste but should not be harsh. Medium-dry to dry finish, refreshing. Some clean alcohol flavor can be noted in stronger versions.

### Mouthfeel

Medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine with wheat to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions. Body is generally less than in English counterparts, and more dry than American counterparts.

### History

An Argentine version of the historical English style, developed in 2013 from Somos Cerveceros Association meetings, when its distinctive characteristics were defined. Different from an American IPA in that it is brewed with wheat and using Argentine hops, with its unique flavor and aroma characteristic. Based on a citrus (from Argentine hop) and wheat pairing idea, like in a witbier. Low amounts of wheat are similar to a Kölsch grist, as is some fruitiness from fermentation.

### Ingredients

Pale ale malt (well-modified and suitable for single-temperature infusion mashing) with up to 15% wheat, either malted or unmalted; Caramel malts should be limited and preferably be caramel wheat. Argentine hops like Cascade, Mapuche and Nugget are typical, although Spalt, Victoria or Bullion may be used to add complexity; American yeast that can give a clean or slightly fruity profile. Water character varies from soft to moderately sulfate.

### Vital Statistics

IBU 35 – 65

SRM 6 – 15

OG 1.055 – 1.065

FG 1.008 – 1.015

ABV 5.0 – 6.5%

### Commercial Examples

Antares Ipa Argenta, Kerze Ipa Argenta.

## X3. Italian Grape Ale

December 7, 2021

For uses outside Italy, see 29D Grape Ale.

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✉ [copa@copacervezasdeamerica.com](mailto:copa@copacervezasdeamerica.com)

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7571514. Chile





## Overall Impression

A sometimes refreshing, sometimes more complex Italian ale characterized by different varieties of grapes.

## Aroma

Aromatic characteristics of a particular grape have to be noticeable but do should not overpower the other aromas. The grape character should be pleasant and should not have defects such as oxidation. Malt character is usually restrained and should not exhibit a roasty, stout-like profile. Hop aroma (floral, earthy) can range from medium-low to absent. Some examples can have a low wild character described as barnyard, earthy, goaty but should not be as intense as in a lambic/fruit lambic. No diacetyl.

## Appearance

Color can range from light gold to copper but some examples can be brown. Reddish/ruby color is usually due to the use of red grape varieties. White to reddish head with generally a medium low retention. Clarity is generally good but some cloudiness may be present.

## Flavor

As with aroma, grape character (must or wine-like) must be present and may range from medium-low to medium-high intensity. Varieties of grape can contribute differently on the flavor profile: in general stone/tropical fruit flavors (peach, pear, apricot, pineapple) can come from white grapes and red fruit flavors (e.g., cherry, strawberry) from red grape varieties. Further fruity character of fermentative origin is also common. Different kinds of special malts can be used but should be supportive and balanced, not so prominent as to overshadow the base beer. Strong roasted and/or chocolate character is inappropriate. Light sour notes, due to the use of grape, are common and may help to improve the drinkability but should not be prominent as in Sour ale/Lambic or similar. Oak flavors, along with some barnyard, earthy, goaty notes can be present but should not be predominant. Bitterness and hop flavors are low. Diacetyl is absent.

## Mouthfeel

Medium-high carbonation improves the perception of aroma. Body is generally from low to medium and some acidity can contribute to increase the perception of dryness. Strong examples can show some warming but without being hot or solventy.

## History

Initially brewed at Birrificio Montegioco and Birrificio Barley in 2006-2007, Italian Grape Ale (IGA) is now produced by many Italian craft breweries. It's also becoming popular in US and other wine countries. It represents a communion between beer and wine promoted to the large local availability of different varieties of grapes across the country. They can be an expression of territory, biodiversity and creativity of the brewer. Normally seen as a specialty beer in the range of products of the brewery. Breweries call "Wild IGA" or "Sour IGA" any wild/sour version of the style.

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✉ [copa@copacervezasdeamerica.com](mailto:copa@copacervezasdeamerica.com)

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Las Condes, Santiago.  
7571514. Chile



## Ingredients

Pils in most of cases or pale base malt with some special malts (if any). Grape content can represent up to 40% of whole grist. Grape or grape must, sometimes extensively boiled before use, can be used at different stages: during boiling or more commonly during primary/secondary fermentation. Yeast can show a neutral character (more common) or a fruity/spicy profile (English and Belgian strains). Wine yeast can be used also in conjunction with other yeasts. Old World hop varieties, mainly German or English, are used in low quantities in order not to excessively characterize the beer.

## Style Comparison

Similar to Fruit Beer but evolved as a standalone style due to the abundance of grapes varieties in Italy.

## Vital Statistics

IBU 6 – 30

SRM 4 – 25

OG 1.045 – 1.100

FG 1.005 – 1.015

ABV 4.5 – 12%

## Commercial Examples

Montegioco Open Mind, Birrifificio Barley BB5-10, Birrifificio del Forte Il Tralcio, Viess Beer al mosto di gewurtztraminer, CRAK IGA Cabernet, Birrifificio Apuano Ninkasi, Luppolaio Mons Rubus

## X4. Catharina Sour

December 7, 2021

## Catharina Sour

### Impressão Geral

Uma cerveja refrescante de trigo, ácida e com frutas, possui um caráter de frutas vivida e uma acidez láctica limpa. A graduação alcoólica contida, o corpo leve, a carbonatação elevada, e amargor abaixo da percepção fazem com que a fruta fresca seja o destaque. A fruta não precisa ser de caráter tropical, mas normalmente apresenta este perfil.

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7571514. Chile



## Aroma

Médio à alto caráter de fruta, reconhecível e identificável de forma imediata. Uma acidez láctica limpa de intensidade baixa à média que complementa a fruta. Malte tipicamente neutro, mas pode apresentar notas de pão e grãos em caráter de apoio. Fermentação limpa sem caráter de levedura selvagem ou funky. Sem aroma de lúpulo. Sem álcool agressivo. Especiarias, ervas e vegetais devem complementar a fruta se estiverem presentes.

## Aparência

Coloração tipicamente bastante clara – amarela-palha até dourada. Espuma branca de média à alta formação e média à boa retenção. A coloração da espuma e da cerveja podem ser alteradas e ficar com a coloração da fruta. Claridade pode ser bastante límpida até turva. Efervescente.

## Sabor

Sabor de fruta fresca dominante em intensidade média à alta, com uma acidez láctica limpa de intensidade baixa à média-alta de forma complementar mas notável. A fruta deve ter um caráter fresco, sem parecer cozida, parecida com geléia ou artificial. O malte é normalmente ausente, se presente pode ter um caráter baixo de grãos ou pão, mas não deve nunca competir com a fruta ou a acidez. Amargor do lúpulo abaixo do limiar de percepção. Final seco com um retrogosto limpo, ácido e frutado. Sem sabor de lúpulo, notas acéticas, diacetil, ou sabores funk oriundos de Brett. Especiarias, ervas e vegetais são opcionais e em caráter complementar à fruta.

## Sensação de Boca

Corpo baixo à médio-baixo. Carbonatação média à alta. Sem aquecimento alcoólico. Acidez baixa à média-baixa sem ser agressivamente ácida ou adstringente.

## Comentários

Melhor servida fresca. A acidez pode fazer com que a cerveja pareça mais seca e com um corpo menor do que a gravidade final sugere. Uma Berliner Weisse com adição de frutas deve ser inscrita na categoria 29A Fruit Beer.

## História

Os exemplos individuais existiam com nomes diferentes anteriormente no Brasil, mas o estilo se tornou popular com esse nome depois que foi definido formalmente em 2015 durante uma reunião entre cervejeiros profissionais e caseiros em Santa Catarina. Utilizando ingredientes locais adequados para um clima quente, o estilo se espalhou para outros estados do Brasil e além, sendo um estilo muito popular na América do Sul – tanto em competições comerciais como caseiras.

## Ingredientes

Malte Pilsen com malte de trigo ou trigo não maltado. A técnica de Kettle Sour com o uso de Lacto é a mais comum de ser utilizada, seguida por uma fermentação com uma levedura ale neutra. A fruta é tipicamente adicionada nos estágios finais da fermentação. Frutas da

Copa Cervezas de América

✉ [copa@copacervezasdeamerica.com](mailto:copa@copacervezasdeamerica.com)

📍 Apoquindo 7935 of 813,  
Las Condes, Santiago.  
7571514. Chile



estação frescas, comumente tropicais. Especiarias, ervas e vegetais são opcionais, mas devem sempre estar em caráter de apoio e elevar a percepção da fruta.

### Comparações de Estilo

Como uma Berliner Weisse mais forte, mas com fruta fresca e sem Brett. Menos ácida do que Lambic e Gueuze e sem o caráter da Brett. A partir do guia de estilos 2021, cervejas semelhantes podem ser inscritas no estilo mais amplo 28C Wild Specialty Beer Style.

### Vital Statistics

IBU 2 – 8

SRM 2 – 6

OG 1.039 – 1.048

FG 1.004 – 1.012

ABV 4.0% – 5.5%

### Commercial Examples

Armada Daenerys, Blumenau Catharina Sour Pêssego, Istepô Goiabêra, Itajahy Catharina Araçá Sour, Liffey Coroa Real, UNIKA Tangerina Clemenules

## Catharina Sour

### Overall Impression

A refreshing fruited sour wheat beer with a vibrant fruit character and a clean lactic acidity. The restrained alcohol, light body, elevated carbonation, and lack of perceived bitterness allows the fresh fruit to be highlighted. The fruit is often, but not always, tropical in nature.

### Aroma

Medium to high fruit character, immediately noticeable and recognizable. A clean lactic sourness, low to medium, supports the fruit. Neutral malt typically, but can have low grainy or bready notes in support. Clean fermentation profile with no wild or funky yeast character. No hop aroma. No sharp alcohol. Optional Spices, Herbs, and Vegetables should support the fruit if present.

### Appearance

Color is often fairly pale – straw to gold. Medium to high white head with fair to good retention. The color of the beer and head can also take on the color of the fruit. Clarity can be quite clear to hazy. Effervescent.

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✉ [copa@copacervezasdeamerica.com](mailto:copa@copacervezasdeamerica.com)

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Las Condes, Santiago.  
7571514. Chile



## Flavor

Medium to high fresh fruit flavor dominates, with a supportive but noticeable, low to medium-high clean lactic sourness. The fruit should have a fresh character, not seeming cooked, jam-like, or artificial. The malt is often absent, but if present can have a low grainy or bready quality that never competes with the fruit or sourness. Hop bitterness below sensory threshold. Dry finish with a clean, tart, and fruity aftertaste. No hop flavor, acetic notes, diacetyl, or funky Brett flavors. Spices, Herbs, and Vegetables are optional in support of the fruit.

## Mouthfeel

Low to medium-low body. Medium to high carbonation. No alcohol warmth. Low to medium-high acidity without being aggressively sour or astringent.

## Comments

Best consumed fresh. The acidity may make the beer seem drier and lighter in body than the final gravity might suggest. Berliner Weisse beers with fruit should be entered as 29A Fruit Beer.

## History

Individual examples existed under different names previously in Brazil, but the style became popular under this name after it was formally defined in 2015 during a workshop between craft brewers and homebrewers in the Brazilian state of Santa Catarina. Featuring local ingredients well-suited to the warm climate, the style has spread to other states within Brazil and elsewhere, and is a very popular modern style in South America – both commercially and in homebrew competitions.

## Ingredients

Pilsner malt with wheat malt or unmalted wheat. Kettle sour technique with Lacto is most common, followed by fermentation with a neutral ale yeast. Fruit typically added late in fermentation. Fresh seasonal fruit, often tropical. Spices, Herbs, and Vegetables are optional, but always should support and enhance the fruit presentation.

## Style Comparison

Like a stronger Berliner Weisse, but with fresh fruit and no Brett. Less sour than Lambic and Gueuze, and without Brett character. As of the 2021 Guidelines, similar beer could be entered in the broader 28C Wild Specialty Beer style.

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## Vital Statistics

IBU 2 – 8

SRM 2 – 6

OG 1.039 – 1.048

FG 1.004 – 1.012

ABV 4.0% – 5.5%

## Commercial Examples

Armada Daenerys, Blumenau Catharina Sour Pêssego, Istepô Goiabêra, Itajahy Catharina Araçá Sour, Liffey Coroa Real, UNIKA Tangerina Clemenules

## X5. New Zealand Pilsner

December 7, 2021

*Suggested style placement: Category 12 (Pale Commonwealth Beer)*

### Overall Impression

A pale, dry, golden-colored, cleanly-fermented beer showcasing the characteristic tropical, citrusy, fruity, grassy New Zealand-type hops. Medium body, soft mouthfeel, and smooth palate and finish, with a neutral to bready malt base provide the support for this very drinkable, refreshing, hop-forward beer.

### Aroma

Medium to high hop aroma reflective of modern New World hop varieties, often showcasing tropical fruit, citrus (lime, white grapefruit), gooseberry, honeydew melon, with a light green bell pepper or grassy aspect. Medium-low to medium malt in support, with a neutral to bready-crackery quality. Very low DMS acceptable but not required. Neutral, clean yeast character, optionally with a very light sulfury quality. The hop character should be most prominent in the balance, but some malt character must be evident.

### Appearance

Straw to deep gold in color, but most examples are yellow-gold. Generally quite clear to brilliant clarity; haziness is a fault. Creamy, long-lasting white head.

Copa Cervezas de América

✉ [copa@copacervezasdeamerica.com](mailto:copa@copacervezasdeamerica.com)

📍 Apoquindo 7935 of 813,  
Las Condes, Santiago.  
7571514. Chile



## Flavor

Medium to high hop bitterness, cleanly bitter not harsh, most prominent in the balance and lasting into the aftertaste. Medium to high hop flavor with similar characteristics as the aroma (tropical, citrus, gooseberry, melon, grass). Medium to medium-low malt flavor, grainy-sweet, bready, or crackery. Clean fermentation profile (fermentation esters are a fault). Dry to off-dry with a clean, smooth finish and bitter but not harsh aftertaste. The malt may suggest an impression of sweetness but the beer should not be literally sweet. The finish may be dry but not seem crisp or biting. The balance should always be bitter, but the malt flavor must be noticeable.

## Mouthfeel

Medium to medium-light body. Medium to medium-high carbonation. Smoothness is the most prominent impression. Never harsh nor astringent.

## Comments

The hop aromatics often have a similar quality as many New Zealand Sauvignon Blanc wines, with tropical fruit, grassy, melon, and lime aromatics. Often brewed as a hybrid style in New Zealand using a neutral ale yeast at cool temperatures. Limiting the sulfur content of the finished product is important since it can clash with the hop character.

## History

Largely defined by the original created at Emerson's Brewery in the mid-1990s, New Zealand Pilsner has expanded in character as the varieties of New Zealand hops have expanded in number and popularity.

## Characteristic Ingredients

New Zealand hop varieties, such as Motueka, Riwaka, Nelson Sauvin, often with Pacific Jade for bittering. Other new world varieties from Australia or the US may be used, if they have similar characteristics. Pale base malts, Pilsner or pale types, perhaps with a small percentage of wheat malt. Fairly low-mineral water, typically with more chloride than sulfate. Clean lager yeast or very neutral ale yeast.

## Style Comparison

Compared to a German Pils, not as crisp and dry in the finish with a softer, maltier presentation and a fuller body. Compared to a Czech Premium Pale Lager, less malt complexity, a cleaner fermentation. Similar in balance to a Kolsch or British Golden Ale, but with a hoppier aroma. Compared to any of these German styles, showcasing New Zealand hop varieties with tropical, citrusy, fruity, grassy characteristics, often with a white wine-like character. Should not be as hoppy or bitter in balance as an IPA.

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## Vital Statistics

IBU 25 – 45

SRM 2 – 6

OG 1.044 – 1.056

FG 1.009 – 1.014

ABV 4.5% – 5.8%

## Commercial Examples

Croucher New Zealand Pilsner, Emerson's Pilsner, Liberty Halo Pilsner, Panhead Port Road Pilsner, Sawmill Pilsner, Tuatara Mot Eureka

## Style Attributes

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✉ [copa@copacervezasdeamerica.com](mailto:copa@copacervezasdeamerica.com)

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