

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: Descripción del estilo *Saccharomyces Eubayanus*

Fecha de creación documento: 08 de mayo de 2024

Ultima Fecha de Actualización: 17 de junio de 2024

Experimental Style *Saccharomyces Eubayanus*

Color: May vary widely with ingredients used

Clarity: Varies with ingredients used and brewing process

Perceived Malt Aroma & Flavor: May vary widely with ingredients used and brewing process

Perceived Hop Aroma & Flavor: May vary widely with ingredients used and brewing process

Perceived Bitterness: May vary widely with ingredients used and brewing process

Fermentation Characteristics: brewed in primary fermentation with the native yeast *Saccharomyces Eubayanus*. May vary widely depending on the nature of the techniques and or ingredients used to create the beer

Body: May vary widely with ingredients used and brewing process

Additional notes: The winning beers in the category will be analyzed using molecular techniques to verify the use of *S. eubayanus*.

The following data are requested: Initial and final densities, fermentation time, fermentation temperature, fermentation volume, type of fermenters used, alcohol content of the beer, color, and IBU.

- **Original Gravity (°Plato)** Varies widely
- **Apparent Extract/Final Gravity (°Plato)** Varies widely
- **Alcohol by Weight (Volume)** Varies widely
- **Bitterness (IBU)** Varies widely
- **Color SRM (EBC)** Varies widely

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