TASTING NOTES

COPA CERVEZAS DE AMÉRICA 2018

Sistema de evaluación de cervezas diseñado por
Grupo cervezas de américa SpA.

TASTING NOTES: COPA CERVEZAS DE AMÉRICA 2018

Together with Muntons Malts, we would like to thank you for your participation in Copa Cervezas de America 2018, an event that took place in Santiago de Chile. 1,685 beers from 394 breweries across 18 countries participated in the competition.
As in the past 3 editions, we utilized a digital evaluation system to register the tasting scores given by the judges in the Copa Cervezas de América. The system has proved to be solid and efficient, making beer evaluation easier. Each beer is evaluated by a panel consisting of 3 judges via a "blind" tasting. The beers are evaluated according to the "BJCP Style Guidelines, 2015 Edition".

Beer Data

Registration #	1076
Beer	
Category	196
Sub-Category	18A. Blonde Ale
Description	

Judges

1) Blaze Ruud	
2) Felipe Cobucci	
3) Mario Silva	
Results	
Total Score	29.33
Entry Position vs Total Entries in Category	30/115
Entry Position vs Total Entries in Sub-Category	10/43

AROMA

AROMA DEFINITION BY JBCP 2015 STYLE GUIDENESS FOR 18A. BLONDE ALE

Light to moderate sweet malty aroma, possibly with a light bready or caramelly note. Low to moderate fruitiness is optional, but acceptable. May have a low to medium hop aroma, and can reflect almost any hop variety although citrusy, floral, fruity, and spicy notes are common.

Judge 1: Blaze Ruud

Malt	●●	Grainy
Hops	●●●	Citrusy, Earthy
Esters		
Phenols		
Alcohol		
Sweetness		
Acidity		
Others		

Comments: some dms, not offensive

Score: 6/12

Judge 2: Felipe Cobucci

Malt	●●	Grainy, Bready
Hops	●●	Citrusy, Floral
Esters		
Phenols		
Alcohol		
Sweetness	●	
Acidity		
Others		

Comments: low hop aroma. some floral. little citrus peel. some bready and grany. some papery / cardboard

Score: 7/12

Judge 3: Mario Silva

Malt	●●●	Grainy
Hops	●●●	Earthy
Esters	●	Fruity
Phenols		
Alcohol		
Sweetness	●	
Acidity		
Others		

Comments: Presencia de diacetilo de intensidad baja. Maltas intensidad media caracter a pan con dejos a bizcocho. Lupulo medio bajo de caracter terroso

Score: 6/12

AVERAGE: 6.33/12

APPEARANCE

APPEARANCE DEFINITION BY JBCP 2015 STYLE GUIDENESS FOR 18A. BLONDE ALE

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

Judge 1: Blaze Ruud	Judge 2: Felipe Cobucci	Judge 3: Mario Silva
Clarity ●●●●●	Clarity ●●●●●	Clarity ●●●●●
Head size ●●	Head size ●●●●	Head size ●●
Head retention ●●	Head retention ●●●	Head retention ●
Head texture	Head texture	Head texture
Comments:	Comments: good head size and retention.	Comments: baja retencion
Score: 3/3	Score: 3/3	Score: 2/3

Average: 2.67/3

FLAVOR

FLAVOR DEFINITION BY JBCP 2015 STYLE GUIDENESS FOR 18A. BLONDE ALE

Initial soft malty sweetness, but optionally some light character malt flavor (e.g., bread, toast, biscuit, wheat) can also be present. Caramel flavors typically absent; if present, they are typically low-color caramel notes. Low to medium fruity esters optional, but are welcome. Light to moderate hop flavor (any variety), but shouldn't be overly aggressive. Medium-low to medium bitterness, but the balance is normally towards the malt or even between malt and hops. Finishes medium-dry to slightly malty-sweet; impression of sweetness is often an expression of lower bitterness than actual residual sweetness.

Judge 1: Blaze Ruud

Malt	Grainy
Hops	Earthy
Esters	
Phenols	
Sweetness	
Bitterness	
Alcohol	
Acidity	
Harshness	
Others	
Others	

Balance

Malty — Even — Hoppy

Comments:

Score: 9/20

Judge 2: Felipe Cobucci

Malt	Grainy, Bready
Hops	Citrusy
Esters	
Phenols	
Sweetness	
Bitterness	
Alcohol	
Acidity	
Harshness	
Others	
Others	

Balance

Malty — Even (X) — Hoppy

Comments: some citrusy, grapefruit. bready cereal.

Score: 10/20

Judge 3: Mario Silva

Malt	Grainy
Hops	Earthy
Esters	Fruity, Apple/pear
Phenols	
Sweetness	
Bitterness	
Alcohol	
Acidity	
Harshness	
Others	
Others	

Balance

Malty — Even (X) — Hoppy (X)

Comments: sabor de intensidad media a maiz/granoso. Diacetilo presente

Score: 12/20

AVERAGE: 10.33/20

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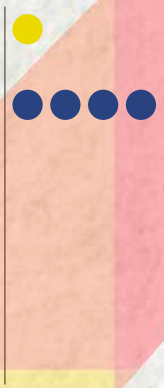
MOUTHFEEL

MOUTHFEEL DEFINITION BY JBCP 2015 STYLE GUIDENESS FOR 18A. BLONDE ALE

Medium-light to medium body. Medium to high carbonation. Smooth without being heavy.

Judge 1: Blaze Ruud	Judge 2: Felipe Cobucci	Judge 3: Mario Silva
		
Comments:	Comments: dry finish. low body and medium high carbonation	Comments:
Score: 4/5	Score: 5/5	Score: 3/5

AVERAGE: 4/5

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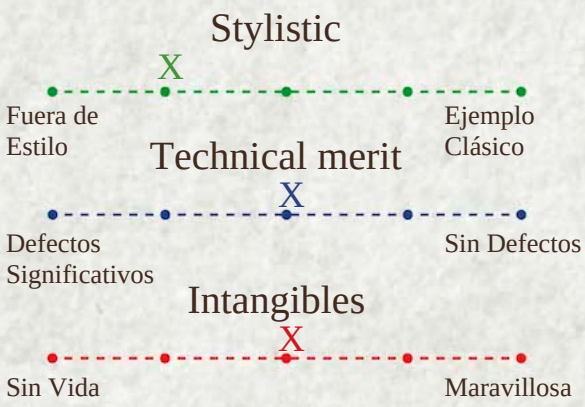
OVERALL IMPRESSION

OVERALL IMPRESSION DEFINITION BY JBCP 2015 STYLE GUIDENESS FOR 18A. BLONDE ALE

Easy-drinking, approachable, malt-oriented American craft beer, often with interesting fruit, hop, or character malt notes. Well-balanced and clean, is a refreshing pint without aggressive flavors.

Judge 1: Blaze Ruud



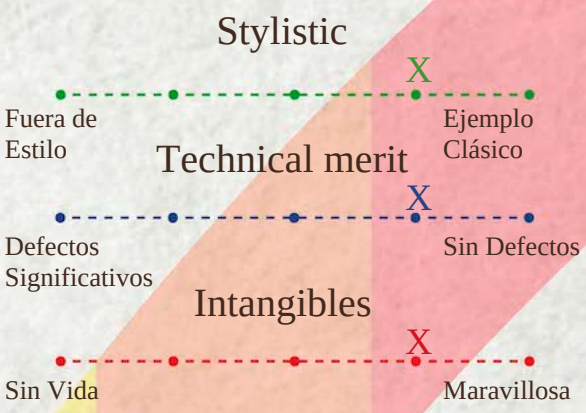
Comments:

Flaws*: DMS, Vegetal

Score: 6/10

Total score: 28/50

Judge 2: Felipe Cobucci



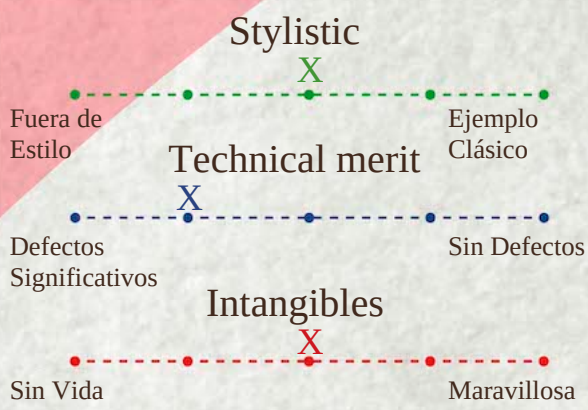
Comments: good beer. cardboard / papery can be a package problem with oxigen. good balance. need a little bit more hop for aroma and flavor.

Flaws*: Oxidized

Score: 6/10

Total score: 31/50

Judge 3: Mario Silva



Comments:

Flaws*: Diacetyl

Score: 6/10

Total score: 29/50

Scoring Guide

Outstanding	(45-50):	World-class example of style
Excellent	(38-44):	Exemplifies style well, requires minor fine-tuning
Very Good	(30-37):	Generally within style parameters, some minor flaws
Good	(21-29):	Misses the mark on style and/or minor flaws.
Fair	(14-20):	Off flavors, aromas or major style deficiencies. Unpleasant
Problematic	(0-13):	Major off flavors and aromas dominate. Hard to drink

AVERAGE: 6/10

AVERAGE TOTAL SCORE: 29.33/50

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OVERALL IMPRESSION

SOURCE: https://www.bjcp.org/faults.php

Flaw	Characteristic	Possible Solutions
Diacetyl	*Buttery, Butterscotch, Movie Popcorn*	Try another yeast strain. Oxygenate wort before fermentation. Reduce primary fermentation temperature. Use a warmer/longer secondary fermentation. Use healthy yeast in sufficient quantity. Make sure sufficient yeast nutrients are available (including reducing adjunct use). Check for infection. Allow beer to rest on yeast until fully attenuated. Don't rack, filter or fine too early. Don't crash-cool yeast. If lager, raise temperature for a diacetyl rest at end of fermentation. Bottle condition beer at cellar temperatures. Avoid adding oxygen during fermentation.
DMS	*(Dimethyl Sulfide) Cooked corn*	Use a long, rolling, open boil. Reduce amount of pilsner malt. Cool quickly before pitching yeast. Check for infection. Make sure you use a healthy, vigorous yeast starter.
Oxidized	*Stale, papery, cardboard*	Check for oxygen being introduced into beer post-fermentation. Don't splash when racking/bottling. Check caps and/or keg seals for good fit. Purge bottles/kegs with CO2 prior to filling. Store beer cool. Drink beer when fresh.
Vegetal	*Cooked, canned or rotten vegetables (cabbage, celery, onion, asparagus, parsnip)*	Encourage a fast, vigorous fermentation (use a healthy, active starter to reduce lag time; this is often due to bacterial contamination of wort before yeast becomes established). Check sanitation. Check for aged, stale, or old ingredients (especially old liquid malt extract). Avoid oversparging at low temperatures.

MEDALHAS COPA CERVEZAS DE AMÉRICA 2018

Country	Gold	Silver	Bronze	Total Medals	Registered Beers	Total Breweries
Argentina	15	12	15	42	426	95
Brazil	12	24	31	67	626	123
United States	5	4	4	13	134	27
Costa Rica	5		2	7	36	12
Chile	4	6	8	18	196	64
Mexico	3	5	5	13	106	29
Ecuador	2			2	21	6
Peru	1	1	2	4	22	7
Paraguay		1	1	2	21	5
Colombia		1		1	25	9
Panama		1		1	33	5
Venezuela					9	5
Uruguay					8	2
Puerto Rico					6	1
Honduras					5	1
Guatemala					4	1
Spain					4	1
Lithuania					3	1
Totals	47	55	68	170	1685	394

Coorganizador

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Passionate about malt

Auspiciador Plata

Fermentis
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DESDE 1890

PATAGONIA MALT

KRONES

YCHHOPS

LALLEMAND

TEQ
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