



BRASIL BEER CUP 2024

FLORIANÓPOLIS-SC



SCIENCE
HUB

SCIENCE
OF BEER
INSTITUTE

www.BEERSUMMIT.com.br



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Brasil Beer Cup 2024

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2024 BBC Regulations

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O BRASIL BEER CUP

The **Brasil Beer Cup** (BBC) is the beer and other beverages competition that will be held alongside the Beer Summit brewing congress

(<https://www.beersummit.com.br/>) and operated by the Science of Beer Institute (<https://www.scienceofbeer.com.br/>) in the city of Florianópolis, SC, Brazil.

The main objective of the BBC is to contribute to the development of the sensory quality of the beverages submitted through thorough analysis and evaluation of the received samples, in an ethical and responsible manner.

In the last edition, in 2023, the competition was a success with 2,034 beers entered from countries such as Argentina, Bolivia, Brazil, Chile, Colombia, Guatemala, Mexico, Panama, Paraguay, Peru, and Uruguay, with judges from 16 different countries. There were 380 beers awarded by our highly qualified jury. In 2024, this event will be even more incredible.

This year, the competition innovates by accepting other beverages such as cider, mead, and kombucha.

This year, the competition innovates by accepting other beverages such as cider, mead, and kombucha. The awards are divided as follows:

- By Style: Gold, Silver, and Bronze;
- Breweries of the Year: Small Brewery, Medium Brewery, Large Brewery, Gypsy Brewery, Brewpub;
- The Best of Show - Beers of the Year: Sour Beer, Lager, Ale, Wood-Aged Beer, Adjunct Beer, Hoppy Beer, Hybrid Beer, Brazilian Beer, Innovation, Catharina Sour;
- Brewer of the Year: Brewer with the most points in style awards.
- TOP 50: will recognize the top 50 breweries of this edition.
- The Best of Show - Other Beverages: Cider, Mead, and Kombucha

The BBC competition will encompass beverages from around the world in both commercial and experimental categories, depending on whether the sample is already commercially available or not.

The competition will be based on the criteria outlined in the Brewers Association's (BA) Beer Style Guide - 2023 Edition, the Beer Judge Certification Program (BJCP) Guide, or in specific cases described in the regulations. Learn more about the permitted styles in section 6 of the regulations.



SCIENCE OF BEER



The Science of Beer is an institution dedicated to training individuals prepared for the new Brazilian beer scene, through courses, workshops, and consultancy services for professionals, events, and establishments in the sector.

A reference in beer education throughout Latin America, the Science of Beer has over 10 years of experience in the market and has trained approximately 30,000 students in different states of Brazil, including other Latin American countries since 2017.

Additionally, the Science of Beer Institute has been responsible for managing and curating major events of high relevance to the Brazilian market, such as the Beer Summit, as well as regional, national, and international competitions, strengthening the beer culture on various fronts for over 10 years. Through exemplary work, it has achieved consolidated success and credibility through its commitment and good relationships within the industry.





**SPREAD
THE
LOVE
AND
BEER**

IMPORTANT DATES



1st PROMOTIONAL BATCH: UP TO 7 DAYS
AFTER REGISTRATION

UNTIL MAY 30TH, 2024: 2nd BATCH



UNTIL JULY 24TH, 2024: 3rd
BATCH



JULY 24TH, 2024
Last day for registration
changes requests



SEPTEMBER 16TH TO 20TH, 2024
Receipt of Samples



SEPTEMBER 23RD TO 26TH, 2024
Judging



SEPTEMBER 27TH, 2024
Award Ceremony and Festival



Within 30 days
Evaluation forms will be
available in the system

Registration and information
<https://www.beersummit.com.br/>

HOW TO PARTICIPATE

1. WHO CAN PARTICIPATE

1.1 Breweries from any country, provided they are legally established, may participate in the BBC.

1.2 Gypsy Breweries may participate in the BBC, provided they are legally established. In this case, registration must be made with the Gypsy Brewery's information, but it will be necessary to indicate the data of the brewery where the beer is produced.

1.3 Brewpubs may participate in the BBC, provided that the production and sale of beer predominantly occur at the same location.

1.4 Breweries may register collaborative beers, provided they meet all the requirements of these regulations.

1.5 BBC judges may register for the event through companies with which they are affiliated, however, they may not judge in styles for which they have registered samples.

1.6 Companies that produce other beverages such as Cider, Mead, and Kombucha, provided they are legally established.

2. ACCEPTED TYPES OF CONTAINERS AND QUANTITY

2.1 Participants must send the samples packaged in their original containers with labels, in the same model used commercially, and supplemented with an identification label (provided by the registration system) affixed to the bottle in a visible location not overlapping the label. The following containers will be accepted: glass or plastic bottles, cans, and growlers. Note: labels attached with rubber bands may come loose from the original packaging during transport, therefore, it is recommended to use adhesive labels, preferably laminated to avoid damaging the information.

2.2 Participation of beverages sold in barrels is allowed. In this case, there is no need for a label, and the samples must also be packaged in accepted containers: glass or plastic bottles, cans, or growlers. The containers must necessarily contain the identification label generated by the registration system.

2.3 Beverages entered in the Experimental Category must have the identification label, but do not need to have a label.

2.4 All containers must have the identification label provided in the system for download at the end of registrations, containing the following information: company name, beverage name, style, registered category, and QR Code.

2.5 Participants must send the registered samples in the following quantities: 8 containers - glass or plastic bottles, cans, or growlers, containing a minimum of 300ml each.

2.6 Containers sent to the BBC will not be returned.

3. SHIPPING, RECEIVING, AND CONTROL OF SAMPLES

3.1 Samples must be carefully packaged, preferably in a rigid box. The containers (bottles, cans, or growlers) should be separated inside the box with appropriate material to prevent them from colliding with each other. Any type of material can be used to prevent collision; however, bubble wrap is recommended. The plastic used in the packaging should not contain adhesive tape, to facilitate unwrapping and logistics for the receiving team.

3.2 Boxes must contain a large and visible label on the outside listing all styles and quantities inside.

3.3 For unpasteurized beverages, they must be delivered refrigerated, preferably in styrofoam with gel ice. It should be noted that any shipping container will not be returned.

3.4 Participants should shield the containers (bottles, cans, or growlers) from light and choose a shipping service that prioritizes speed and careful handling. Don't forget to label the contents as fragile.

3.5 Companies opting to ship through the postal service must be aware that the collection of the boxes will not be the responsibility of the BBC under any circumstances, especially in case of damage. Therefore, the company itself must arrange for delivery to the location indicated by the Organizing Committee.

3.6 Merchandise with freight collect will not be accepted. Shipping and dispatch costs are the responsibility of the participating company.

3.7 The Organizing Committee will appoint a technical team to receive the previously registered samples and verify the registrations according to the referenced documents.

3.8 The event organizing team will not be responsible for bottles, cans, or growlers lost and/or damaged in the shipping process before reaching their destination.

3.9 The technical team will contact the participant if the packaging contains damaged containers and/or loss of liquid, in order to arrange for resend, provided there is sufficient time.

3.10 The technical team responsible for receiving the samples will only check the invoice and quantity of boxes upon receipt. It is the responsibility of the participating Company to ensure that the products described in the invoice match the samples registered and delivered in the boxes. Individual checking of the registered samples will be done subsequently.

3.11 The technical team will verify the samples, reserving the right to disqualify from the BBC those that do not meet the provisions of this regulation.

3.12 The technical team will store the samples under temperature and environmental conditions that ensure proper preservation of the beverages until the time of judging at the BBC.

3.13 The address for sending samples will be provided by email after registration is completed. Attention: the address will be the location of the event, not the Science of Beer headquarters. It is the responsibility of the participating company to send to the correct location.

4. DATES AND DEADLINES

4.1 Registrations, which must be made exclusively on the website <https://www.beersummit.com.br/>, The registrations will open in May 2024 and will close, without exception, at 11:59 PM on the 24th of 2024.

4.2 Changes to registration can be made through editing directly on the website until the last day of registrations.

4.3 The period for receiving samples will be from September 16 to 20, 2024, and participants must have registered in advance on the website. Beverages received before and/or after this period will not be accepted.

4.4 Judging will take place from September 23rd to 26th, 2024, in Florianópolis, SC.

4.5 The Award Ceremony will take place on September 27th, 2024, in Florianópolis, SC, at a venue to be announced, and will be broadcasted online via the link: <https://www.beersummit.com.br/>.

5. REGISTRATION FEE

5.1 The registration fee, for each registered sample, will be divided into batches as follows:

- Up to 7 days after registration opening – 1st batch will be \$50.00 (fifty dollars).
- Until May 30th – 2nd batch will be \$60.00 (sixty dollars).
- May 31st to July 24th – 3rd batch will be \$70.00 (seventy dollars).

5.2 There will be no refund of the registration fee under any circumstances.

6. ACCEPTED STYLES

6.1 The competition will be based on the criteria:

- Brewers Association (BA) Beer Style Guidelines - 2023 Edition. Descriptions of the styles from the BA guide can be found originally in English at: <https://www.brewersassociation.org/edu/brewers-association-beer-style-guidelines/>;
- Beer Judge Certification Program (BJCP) Guide for the styles: Brazilian Beer - Catharina Sour (<https://www.bjcp.org/beer-styles/x4-catharina-sour/>); Argentine Beer - Dorada Pampeana (<https://www.bjcp.org/beer-styles/x1-dorada-pampeana/>); Grape Ale (<https://www.bjcp.org/style/2021/29/29D/grape-ale/>); Italian Grape Ale (<https://www.bjcp.org/beer-styles/x3-italian-grape-ale/>);
- Beer Judge Certification Program (BJCP) Guide for mead (<https://www.bjcp.org/style/2015/mead/>) and cider (<https://www.bjcp.org/style/2015/cider/>);

6.1 Described in this regulation, in the cases of the styles Brazilian Beer* – with fruits; with herbs and spices; with wood; with Brazilian yeast, malt, and/or hops – and kombucha (description coming soon).

6.2 Companies intending to register for the BBC must carefully review the descriptions of the styles before registering a sample. It is essential that the beverages are entered in the appropriate style, as judges will evaluate the samples based on the style descriptions.

6.3 It is the responsibility of each participating company to register its beverage in the appropriate style. The BBC team cannot assist companies in this decision.

6.4 Accepted Styles at the BBC:

ALE STYLES



British Origin Ale Styles

- 1.1 Ordinary Bitter
- 1.2 Special Bitter or Best Bitter
- 1.3 Extra Special Bitter
- 1.4 Scottish-Style Light Ale
- 1.5 Scottish-Style Heavy Ale
- 1.6 Scottish-Style Export Ale
- 1.7 English-Style Summer Ale
- 1.8 Classic English-Style Pale Ale
- 1.9 English-Style India Pale Ale
- 1.10 Strong Ale
- 1.11 Old Ale
- 1.12 English-Style Pale Mild Ale
- 1.13 English-Style Dark Mild Ale
- 1.14 English-Style Brown Ale
- 1.15 Brown Porter
- 1.16 Robust Porter
- 1.17 Sweet Stout or Cream Stout
- 1.18 Oatmeal Stout
- 1.19 Scotch Ale or Wee Heavy
- 1.20 British-Style Imperial Stout
- 1.21 British-Style Barley Wine Ale
- 1.22 Wood- and Barrel-Aged Beer



Irish Origin Ale Styles

- 2.1 Irish-Style Red Ale
- 2.2 Classic Irish-Style Dry Stout
- 2.3 Export-Style Stout



North American Origin Ale Styles

- 3.1 Golden or Blonde Ale
- 3.2 Session India Pale Ale
- 3.3 American-Style Amber/Red Ale
- 3.4 American-Style Pale Ale
- 3.5 Juicy or Hazy Pale Ale
- 3.6 American-Style Strong Pale Ale
- 3.7 Juicy or Hazy Strong Pale Ale
- 3.8 American-Style India Pale Ale
- 3.9 Juicy or Hazy India Pale Ale
- 3.10 American-Belgo-Style Ale
- 3.11 American-Style Brown Ale
- 3.12 American-Style Black Ale
- 3.13 American-Style Stout
- 3.14 American-Style Imperial Porter
- 3.15 American-Style Imperial Stout
- 3.16 Double Hopy Red Ale
- 3.17 Imperial Red Ale
- 3.18 American-Style Imperial or Double India Pale Ale
- 3.19 Juicy or Hazy Imperial or Double India Pale Ale
- 3.20 American-Style Barley Wine Ale
- 3.21 American-Style Wheat Wine Ale
- 3.22 Smoke Porter
- 3.23 American-Style Sour Ale
- 3.24 American-Style Fruited Sour Ale
- 3.25 West Coast-Style India Pale Ale



German Origin Ale Styles

- 4.1 German-Style Koelsch
- 4.2 German-Style Altbier
- 4.3 Berliner-Style Weisse
- 4.4 Leipzig-Style Gose
- 4.5 Contemporary-Style Gose
- 4.6 South German-Style Hefeweizen
- 4.7 South German-Style Kristal Weizen
- 4.8 German-Style Leichtes Weizen
- 4.9 South German-Style Bernsteinfarbenes Weizen
- 4.10 South German-Style Dunkel Weizen
- 4.11 South German-Style Weizenbock
- 4.12 German-Style Rye Ale
- 4.13 Bamberg-Style Weiss Rauchbier
- 4.14 Kellerbier or Zwickelbier



Belgian and French Origin Ale Styles

- 5.1 Belgian-Style Table Beer
- 5.2 Belgian-Style Session Ale
- 5.3 Belgian-Style Speciale Belge
- 5.4 Belgian-Style Blonde Ale
- 5.5 Belgian-Style Strong Blonde Ale
- 5.6 Belgian-Style Strong Dark Ale
- 5.7 Belgian-Style Dubbel
- 5.8 Belgian-Style Tripel
- 5.9 Belgian-Style Quadrupel
- 5.10 Belgian-Style Witbier

- 5.11 Classic French & Belgian-Style Saison
- 5.12 Specialty Saison
- 5.13 French-Style Bière de Garde
- 5.14 Belgian-Style Flanders Oud Bruin or Oud Red Ale
- 5.15 Belgian-Style Lambic
- 5.16 Traditional Belgian-Style Gueuze
- 5.17 Contemporary Belgian-Style Spontaneous Fermented Ale
- 5.18 Belgian-Style Fruit Lambic
- 5.19 Other Belgian-Style Ale



Other Origin Ale Styles

- 6.1 Grodziskie
- 6.2 Adambier
- 6.3 Dutch-Style Kuit, Kuyt or Koyt
- 6.4 International-Style Pale Ale
- 6.5 Classic Australian-Style Pale Ale
- 6.6 Australian-Style Pale Ale
- 6.7 New Zealand-Style Pale Ale
- 6.8 New Zealand-Style India Pale Ale
- 6.9 Finnish-Style Sahti
- 6.10 Swedish-Style Gotlandsdricke
- 6.11 Breslau-Style Schoeps
- 6.12 Brazilian Beer com frutas [1]
- 6.13 Brazilian Beer com ervas e especiarias [1]
- 6.14 Brazilian Beer com madeira [1]
- 6.15 Brazilian Beer (com levedura, malte e/ou lúpulo brasileiro) [1]
- 6.16 Brazilian Beer - Catharina Sour
- 6.17 Brazilian Beer - Chicha Contemporânea [2]
- 6.18 Brazilian Beer - Manipueira Selvagem [3]
- 6.19 Argentine Beer - Dorada Pampeana
- 6.20 Italian Grape Ale
- 6.21 Grape Ale

LAGER STYLES



European Origin Lager Styles

- 7.1 German-Style Leichtbier
- 7.2 German-Style Pilsener
- 7.3 Bohemian-Style Pilsener
- 7.4 Munich-Style Helles
- 7.5 Dortmunder/European-Style Export
- 7.6 Vienna-Style Lager
- 7.7 Franconian-Style Rotbier
- 7.8 German-Style Maerzen
- 7.9 German-Style Oktoberfest/Wiesn
- 7.10 Munich-Style Dunkel
- 7.11 European-Style Dark Lager
- 7.12 German-Style Schwarzbier
- 7.13 Bamberg-Style Helles Rauchbier
- 7.14 Bamberg-Style Maerzen Rauchbier
- 7.15 Bamberg-Style Bock Rauchbier
- 7.16 German-Style Heller Bock/Maibock
- 7.17 Traditional German-Style Bock
- 7.18 German-Style Doppelbock
- 7.19 German-Style Eisbock
- 7.20 Chocolate or Cocoa Beer



North American Origin Lager Styles

- 8.1 American-Style Lager
- 8.2 Contemporary American-Style Lager
- 8.3 American-Style Light Lager
- 8.4 Contemporary American-Style Light Lager
- 8.5 American-Style Pilsener
- 8.6 Contemporary American-Style Pilsener
- 8.7 American-Style India Pale Lager
- 8.8 American-Style Malt Liquor
- 8.9 American-Style Amber Lager
- 8.10 American-Style Maerzen/Oktoberfest
- 8.11 American-Style Dark Lager



Other Origin Lager Styles

- 9.1 Australasian, Latin American or Tropical-Style Light Lager
- 9.2 International-Style Pilsener
- 9.3 Baltic-Style Porter

HYBRID/MIXED LAGERS OR ALE



All Origin Hybrid/Mixed Lagers or Ale

- 10.1 Session Beer
- 10.2 American-Style Cream Ale
- 10.3 California Common Beer
- 10.4 Kentucky Common Beer
- 10.5 American-Style Wheat Beer
- 10.6 American-Style Fruit Beer
- 10.7 Fruit Wheat Beer
- 10.8 Belgian-Style Fruit Beer
- 10.9 Field Beer
- 10.10 Pumpkin Spice Beer
- 10.11 Pumpkin/Squash Beer
- 10.12 Coffee Beer
- 10.13 Chili Pepper Beer
- 10.14 Herb and Spice Beer
- 10.15 Specialty Beer
- 10.16 Specialty Honey Beer
- 10.17 Rye Beer
- 10.18 Brett Beer

- 10.19 Mixed-Culture Brett Beer
- 10.20 Ginjo Beer or Sake-Yeast Beer
- 10.21 Fresh Hop Beer
- 10.22 Wood- and Barrel-Aged Sour Beer
- 10.23 Aged Beer
- 10.24 Experimental Beer
- 10.25 Experimental India Pale Ale
- 10.26 Historical Beer
- 10.27 Wild Beer
- 10.28 Smoke Beer
- 10.29 Other Strong Ale or Lager
- 10.30 Gluten-Free Beer [4]
- 10.31 Non-Alcohol Malt Beverage
- 10.32 Dessert Stout or Pastry Stout

OTHER DRINKS (OUTRAS BEBIDAS)

Mead (Hidromel)

- Traditional Mead
- Dry Mead
- Semi-Sweet Mead
- Sweet Mead
- Fruit Mead
- Cyser
- Pymment
- Berry Mead
- Stone Fruit Mead
- Melomel
- Spiced Mead
- Fruit and Spice Mead
- Spice, Herb or Vegetable Mead
- Specialty Mead
- Braggot
- Historical Mead

Cider (Cidra)

- Standard Cider and Perry
- New World Cider
- English Cider
- French Cider
- New World Perry
- Traditional Perry
- Specialty Cider and Perry
- New England Cider
- Cider with Other Fruit
- Applewine
- Ice Cider
- Cider with Herbs/Spices
- Specialty Cider/Perry

Kombucha

- Kombucha
- (Description coming soon)





[1] Description: Brazilian Beer styles (Brazilian Beer with fruits, Brazilian Beer with herbs and spices, Brazilian Beer with wood, Brazilian Beer with Brazilian yeast, malt, and/or hops) can be of any color. Brazilian Beer should be the beer that uses characteristic Brazilian ingredients and/or techniques. These ingredients can include fruits, herbs, spices, yeasts, malt, hops, and woods. The brewer must specify the "Brazilian nature" of the beer (for example, the types of special ingredients used or the process used with detailed description preferably in English). The base style used for the creation of the beer must also be informed. At least 51% of fermentable sugars must be derived from malted grains. Process singularities, ingredients used, and creativity should be considered positive in evaluation. Body varies according to the base style. All technical characteristics of the beer must vary according to the base style.

[2] The Brazilian Beer style (Brazilian Beer: Contemporary Chicha) is a style inspired by Traditional Chicha but looking at modern techniques that are trending in Andean countries, such as Peru, which is called "Contemporary Chicha". A light beer, with low body, refreshing and with a unique, fruity flavor that surprises, which can be made without fruit, or with fruit, when it receives the denomination of "Contemporary Fruit Beer". [Description in the Annex, page 27].

[3] The Brazilian Beer style (Brazilian Beer: Wild Manipueira) is a wild beer inspired by part of the process of the ancestral spontaneous fermented drink of indigenous peoples of South America, the Cauim. Fermented from the microorganisms present in Manipueira - the liquid extracted from cassava when it is pressed (cassava juice). [Description in the Annex, page 28].

[4] The Gluten-Free Beer style, in the Brewers Association's guide, does not accept the addition of enzymes, however, the BBC will accept beers entered in this style that have this addition.



7. CATEGORIES

- 7.1 The categories for registration are: Commercial and Experimental.
- 7.2 Commercial Category: Beverages already marketed by the company must be entered in this category.
- 7.3 All beers entered will be judged according to their styles, and the categories will serve for the Brewery of the Year awards.
- 7.4 All beers entered will be judged according to their styles, and the categories will serve for the Brewery of the Year awards.
- 7.5 Beers entered in the Experimental Category will not be counted in the Brewery of the Year award.
- 7.6 If the Organizing Committee identifies a beverage entered in the wrong category, such as a sample that is not officially marketed by the company until the last day of BBC registration and was entered as Commercial Category, this sample will be disqualified.

8. LIMITATIONS AND OBSERVATIONS FOR REGISTRATION

- 8.1 The participating company cannot, under any circumstances, register the same beverage in more than one style. Each sample must be entered in only one style.
- 8.2 If the same beverage is registered in more than one style, the last style registered will be considered, and the others will be disqualified.
- 8.3 The participating company must inform and describe in the registration, preferably in English, the use of spices, condiments, fruits, or any other type of ingredient or differentiated process of the registered sample. In this description, the identification of the sample or the company is prohibited, under penalty of disqualification.

8.4 The company may send along with the registered sample the spices, condiments, fruits, or any other type of ingredient so that the judge can identify/know these ingredients that are characteristic of the beverage. In cases of perishable foods, they will be accepted in their processed formats, which guarantee the quality of the product. For example: jams, liqueurs, extracts, etc. Packaging and shipping are the responsibility of the participating company. It is up to the company to identify the product and provide information on storage methods.

8.5 The participating company must agree via the registration form to the truthfulness of the registration information and the registered samples. If the committee has doubts about any of the registered samples, exceptionally, documentation of these samples may be requested.

JUDGING AND AWARDS

9. JUDGES

9.1 The jury members will be selected by the Organizing Committee of the BBC, in an irrevocable capacity, all based on their recognized ability among professionals in the field.

9.2 The judges will consist mainly of master brewers, sommeliers, and professionals in the field with recognized expertise.

10. CRITERIA FOR EVALUATION

10.1 The judges should assess the sensory parameters and styles of each sample according to the description indicated in item 6 of this regulation.

10.2 The evaluation of all samples will consider only a coding of the containers together with the style information provided by the participating company, without any identification of the competitor by the judges (blind tasting).

10.3 Samples will be evaluated and classified into the following categories: Gold, Silver, and Bronze, as outlined below:

Gold: a sample that represents the best of its category, accurately exemplifying the characteristics of the style, with appropriate balance between flavor, aroma, and appearance.

Silver: an excellent sample that may have a slight variation in the characteristics of the style, but maintains the main parameters of its category, showing excellent flavor, aroma, and appearance.

Bronze: a good example of the style that deviates slightly in some parameters of the style and/or has a few defects in flavor, aroma, and appearance.

10.4 In the event that there are styles that do not have registered samples that meet the criteria above, such styles will not have awarded beverages.

10.5 Only one sample with the same medal may be awarded within the same style. If the judges decide that a category contains three excellent examples of the style, they will award Gold, Silver, and Bronze medals to the first, second, and third place samples, respectively.

10.6 There will be a space on the Evaluation Form for each sample designated for the judges' comments. Recording comments from the evaluator is mandatory.

10.7 The jury is free and sovereign in its evaluation, and there is no room for contestation of any subjective nature by the competitors.

10.8 Any decisions made by the competition organizers are final, and there is no recourse of any kind.

11. PREMIAÇÃO

11.1 The awards for the Brasil Beer Cup will be:

- **By style (item 11.2)**, divided into categories: Gold, Silver, and Bronze;
- **Breweries of the Year (item 11.3)**. This award will be divided into five groups: Small Brewery; Medium-sized Brewery; Large Brewery; Gypsy Brewery; Brewpub.

- **The Best of Show – Beers of the Year (item 11.4).** This award will be divided into ten groups: Sour Beer; Lager Beer; Ale Beer; Wood-aged Beer; Adjunct Beer; Hoppy Beer; Hybrid Beer; Brazilian Beer; Catharina Sour; Innovation.
- **Brewer of the Year (item 11.5).** This award will recognize the best brewer of the year based on the number of points calculated from medals per style.
- **TOP 50 (item 11.9).** This award will acknowledge the top 50 breweries of this edition based on the same scoring calculation as Brewer of the Year.
- **The Best of Show – Other Beverages (item 11.10).** This award will be divided into: Cider, Mead, and Kombucha.

BY STYLE

Gold
Silver
Bronze

BREWERY OF THE YEAR

- Small brewery
- Medium-sized brewery
- Large brewery
- Gypsy brewery
- Brewpub

BREWER OF THE YEAR

Brewer with the most points in awards by style

TOP 50

Recognize the 50 best breweries of this edition of the BBC

THE BEST OF SHOW (OTHER BEVERAGES)

- Cider
- Mead
- Kombucha

THE BEST OF SHOW - BEERS OF THE YEAR

- Sour Beer
- Lager Beer, subdivided into:
 - Light Lager Beer
 - Dark Lager Beer
- Ale Beer, subdivided into:
 - Light Ale Beer
 - Dark Ale Beer
- Wood-Aged Beer
- Adjunct Beer
- Hoppy Beer
- Hybrid Beer
- Brazilian Beer
- Innovation
- Catharina Sour



11.2 Respect the evaluation criteria described in item 10, the top three samples of each style (described in item 6) will be awarded in descending order of final ranking:
1st Place: Gold Medal
2nd Place: Silver Medal
3rd Place: Bronze Medal

11.3 Awards for Breweries of the Year: a prize offered to the brewery that presents the highest number of points in the medal calculation within the group to which it belongs (Small Brewery; Medium Brewery; Large Brewery; Gypsy Brewery; Brewpub) combined with the Best of Show award.

11.3.1 For the calculation of the Brewery of the Year score, the following data are used:

Gold Medal: 10 points;
Silver Medal: 6 points;
Bronze Medal: 3 points;
The Best of Show: 10 points.

11.3.1.1 In case of a tie in the score calculation, the tiebreaker criterion will be the brewery that received the highest number of Gold Medals and, secondly, the highest number of Silver Medals.

11.3.2 The following groups will be divided by size according to the brewery's production volume:

Small Brewery;
Medium Brewery;
Large Brewery.

11.3.2.1 The monthly production volume (in liters) must be provided by the brewery at the time of registration. This information will be used only for statistical purposes and for the disclosure of awards according to the group to which it belongs. The BBC will not disclose the production volume information of breweries that are not awarded Brewery of the Year. The Organizing Committee will determine the quantity produced for the brewery to be classified into the small, medium, and large groups according to the quantity of breweries and production volume reported at registration. This information will be disclosed after the registrations are finalized.

11.3.3 In the Gypsy Brewery award, the brewery that outsources its production, meaning it rents the location and equipment where its beers are produced, will participate.

11.3.4 In the Brewpub award, the establishment that predominantly produces and sells beer in the same location will compete.

11.3.5 The Brewery of the Year will be divided by the brewery's brand and not by the corporate conglomerate to which it belongs.

11.3.6 Beers entered in the Experimental Category will not be included in the Brewery of the Year award.

11.4 Awards for the best beers of the BBC - The Best of Show: Beers awarded with Gold Medals within the style they were entered will participate. These beers will be selected for a new blind tasting to elect the best beer of the BBC within each group (Sour Beer; Lager Beer; Ale Beer; Wood-aged Beer; Beer with adjuncts; Hoppy Beer; Hybrid Beer; Brazilian Beer; Catharina Sour; Innovation), with only the first place of each group being awarded.

11.4.1 The identification of the group to which the beer belongs must be provided by the brewery at the time of registration.

11.4.2 The contest organizers may disqualify the beer if they believe it has been entered in the wrong group.

11.4.3 Innovation Description: a beer that has some innovative characteristic, whether in raw materials, manufacturing process, equipment, beer aging, or another specified item. The innovation must be something new and significant, meaning something that sets it apart, even momentarily, from the rest of the beer market and has been beneficial for the beer/brewery. Some of the characteristics that will be evaluated include creativity, novelty, positive

impact, etc. In this case, it is important to detail the innovative characteristic at the time of registration, preferably in English. The judges will have access to the brewery's comment during the judging of the Innovation Best of Show, therefore, in this description, the identification of the beer or the brewery is prohibited, under penalty of disqualification. The winning beer of the Innovation Best of Show will have its comment disclosed at the Awards Ceremony.

11.5 Brewer of the Year Award: the brewer who presents the highest number of points in the calculation of medals by style will be awarded.

11.5.1 For the Brewer of the Year calculation, the following data is used:

Gold Medal: 10 points;
Silver Medal: 6 points;
Bronze Medal: 3 points.

11.5.2 The identification of the brewer responsible for the beer must be provided by the brewery at the time of registration.

11.6 The winners will receive certificates from the Organizing Committee as awards.

11.7 The winners of the Brewery of the Year and The Best of Show awards will receive trophies from the Organizing Committee.

11.8 Occasionally, other awards may be offered at the discretion of sponsors or third parties, voluntarily.

11.9 The Top 50 award will recognize the top 50 breweries based on the same Brewery of the Year scoring calculation (item 11.3.1):

Gold Medal: 10 points;
Silver Medal: 6 points;
Bronze Medal: 3 points;
The Best of Show: 10 points.

The 50 breweries will receive a certificate in recognition.

"Top 50 Best Breweries BBC 2024" Seal: The "Top 50 Best Breweries BBC 2024" seal is a distinction awarded to the top 50 breweries in scoring in the prestigious BBC 2024 ranking. This seal is a recognition of excellence and prominence in the beer industry.

By receiving the "Top 50 Best Breweries BBC 2024" seal, your brewery is officially recognized as one of the best in the sector. This seal is a symbol of achievement and represents the exceptional quality of your beers, as well as your commitment to excellence and brewing innovation.

Displaying the "Top 50 Best Breweries BBC 2024" seal is a way to demonstrate to beer enthusiasts and the market at large that your brewery is among the most respected and awarded. This helps strengthen your reputation, attract new customers, and establish prominent partnerships in the beer industry.

This prestigious seal will be provided along with additional marketing materials, allowing you to promote and highlight this achievement on your website, packaging, events, and other promotional channels. This is an opportunity to differentiate yourself and gain recognition as one of the best breweries in the world.

11.10 Awards for the Best Samples of the BBC - The Best of Show - Other Beverages: The samples awarded with Gold Medals within their registered style will participate. These samples will undergo a new blind tasting to select the best sample of the BBC within each group (Cider; Mead; Kombucha), with only the first place in each group being awarded.

11.10.1 The identification of the group to which the sample belongs must be provided by the company at the time of registration.

11.10.2 The contest organizers may disqualify the sample if they believe it has been registered in the wrong group.

11.11 Awards for other beverages (by style and The Best of Show) will not be included in the calculation of Brewery of the Year and TOP 50.

12. EVALUATION SHEETS

12.1 All registered samples will be evaluated by one or more panels of judges, and the first evaluation will provide the scorecard that will be sent to the participating company.

12.2 Scorecards filled out by the judges will be made available at the same location where the samples are registered, on the website <https://www.beersummit.com.br/>, after the event closes. The person responsible for the company's registration should log in to the event website.

12.3 The Organizing Committee will not be responsible for changes or incorrect email addresses for sending the scorecards.

113. DESQUALIFICAÇÕES

13.1 Entries that do not comply with the rules listed in this regulation will be disqualified.

13.2 Samples submitted but not sent by the company for any reason will also be disqualified, and there will be no refund of the registration fee.

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14. GENERAL PROVISIONS

14.1 Registration for this contest implies the full knowledge and acceptance of the rules contained herein by participating companies.

14.2 The decisions of the Judging Committee and Organizing Committee are final and unappealable, and participants must adhere to them, as they have full knowledge of this regulation and agreed to it upon registration.

14.3 All matters not covered by this regulation will be resolved by the Organizing Committee of the BBC.

15. CONTACTS

15.1 Questions and additional information will be clarified exclusively via email. Each responsible department has a different contact, as specified below.



PAYMENT, BOLETO, AND
GENERAL FINANCIAL
INQUIRIES

SEND EMAIL TO
financeiro@scienceofbeer.com.br

15.1.2



SHIPPING, RECEIVING, AND
CONTROL OF SAMPLES,
REGULATIONS, JUDGING,
AND GENERAL INQUIRIES
ABOUT THE CONTEST

SEND EMAIL TO
bbc@scienceofbeer.com.br
beersummit@scienceofbeer.com.br

ANNEXES 1

Brazilian Beer: Contemporary Chicha

Contemporary Chicha is a comprehensive category intended for beers that do not fit into existing style categories. This category is a space for experimentation, where brewers can explore unusual techniques, alternative fermentables, distinct adjuncts, and innovative style combinations. Inspired by the ancestral South American beer, Traditional Chicha, Contemporary Chicha aims to incorporate modern and regional elements while remaining true to its acidic and fruity essence, characteristic of corn malt.

Contemporary Chicha beers may include unique ingredients and processes, such as the use of fermentables like maple syrup, honey, or sorghum, adjuncts like oats, rye, or potatoes, or even style combinations like India Brown Ale or beers with fruits and spices. They can also explore out-of-style variations of existing styles, historical or traditional beers, American interpretations of European styles, clones of specific commercial beers, and brewer experiments.

In Contemporary Chicha, harmony among special ingredients, production processes, and the base beer is essential. The presence of special ingredients should be noticeable in aroma and flavor without completely overshadowing the characteristics of the base beer. Appearance, flavor, and mouthfeel may vary depending on the chosen base beer and ingredients used, resulting in a unique and creative experience for the consumer.

It is important for brewers to specify the experimental nature of the beer, including the special ingredients used, adopted processes, or the historical style being reproduced. Creativity and innovation are valued aspects in this category, where originality and the quality of the final combination are the main evaluation criteria.

OFFICIAL NOTICE FROM THE EDITORIAL

The contemporary style of Chicha is under development, and we will employ the descriptions and contributions of participating judges during the judging sessions to formulate the official description of the beverage. This approach will enable us to establish an official definition for the style.

Descriptions and information on the Contemporary Chicha and Wild Manipueira styles kindly provided by Diego Simão | Coza Linda.



ANNEXES 2

Brazilian Beer: Manipueira Selvagem

Brazilian Beer: Wild Manipueira

Overall Impression: A wild beer inspired by part of the process of the ancestral spontaneous fermented beverage of indigenous peoples of South America, Cauim. Fermented from microorganisms present in Manipueira - liquid extracted from cassava when it is pressed (cassava juice). Despite wild fermentation, it has sensory characteristics common among its examples produced by Brazilian breweries, due to a similar origin of fermentative microorganisms from a single source, Cassava. However, despite their common characteristics, the beers have different personalities that arise from the terroir of each production location (temperature, water, microorganisms, production techniques, etc.). A clear beer where the main highlight is the fermentation by-products of microorganisms collected from the spontaneous fermentation of Cassava juice, which is called Manipueira. Characteristics derived from malt, hops, and barrel should be neutral or subtle. It has a dry finish, low body, with complex but balanced acidity, with predominant citrus and fruity notes in the foreground and funk ranging from low to medium. Medium to very high carbonation, with high drinkability and reminiscent of sparkling wine. Fermentation always in wooden barrels (always neutral) and without temperature control.

Aroma: Hop aroma very low to neutral. Malt is subtle to neutral. Notes derived from fermentation, with predominant citrus, lactic, and fruity notes in the foreground. Notes derived from acetic acidity are acceptable and, when present, should be low in intensity. Aroma notes resembling cassava flour may be present. Phenolic aroma notes reminiscent of medicinal occur during the production process and may appear from low to very low, but should not harm/dominate. Funk and rustic notes, derived from *brettanomyces*, may or may not be present, and their intensity should not overshadow the citrus notes. Vanilla notes or other derivatives from the wood of the barrels where fermentation occurred may appear, but always from low to very low, not standing out in the overall composition.

Appearance: Light color, ranging from straw to very light gold. Usually clear, but slight haze is acceptable. High formation of white collar, but not very persistent, with firm and constant bubbles.

Flavor: Hop flavor low to neutral. Neutral malt character, from low to very low, being subtle in balance. No roasted or toasted malt flavors. Perceived bitterness is low to very low. Notes derived from fermentation, with predominant citric and lactic acidity in the foreground. Notes of acetic acidity are acceptable, when present, they should not exceed low intensity. Phenolic flavors may appear from low to very low, but should not dominate the whole. Funk and rustic notes, derived from *brettanomyces*, may or may not be present, and their intensity should not overshadow the citrus notes. Vanilla notes or other derivatives from the wood where fermentation occurred may appear, but always from low to very low, not standing out in the overall composition.

Mouthfeel: Low to very low body with medium to very high carbonation, reminiscent of sparkling wine. No astringency of bitterness or roughness derived from hops. Alcoholic warmth may be present but should never be hot. Low creaminess.

Comments: The beer is produced in different areas of the country at different temperatures and have common characteristics. However, the water character may vary depending on the production location and the body may vary if the source is very mineralized. However, as it is a very rare case in Brazil, it should be considered an exception. The fermentation of this beer always occurs in wooden barrels ranging in size from 180L to 225L. The barrels must always be neutral, and it is not their function to interfere directly in the process, since the fermentation time in the barrel can vary according to the local temperature and fermentation speed, thus forcing different intensities of contribution of woody notes (from neutral to subtle). The beer should never present notes from the beverages that previously passed through the barrel. Therefore, the beer should not be classified as Barrel Aged Sour Beer when the wood notes are not dominant.

History: A modern style of wild craft beer originated in 2018 at Cozalinda Brewery (in Florianópolis/SC) and served as the basis for a larger collaborative project. The project started as a collaborative beer idea between Cozalinda Brewery and Zalaz Brewery (MG), but soon more breweries became interested in participating, and it gained the support of the Association.

Brazilian Craft Beer (ABRACERVA) to orchestrate the project. In its first year, it had the participation of 55 breweries from all over the country, with the first collective harvest launched in 2023, and production of the harvests has been maintained every year. The harvests are always released in September during the events of *Semana Selvagem*, a wild beer-focused event organized by ABRACERVA in São Paulo Capital.

Ingredients: Base malts pilsen or very light with a minimum of 70% up to 98%. Cassava, in different forms (tapioca, starch, flour, polvilho, etc.), comprising a minimum of 2% and a maximum of 30%. Other malts and adjuncts derived from wheat, oats, and rye, for example, can be used in volumes between 0% and 28%. Special malts that may take center stage are not allowed.



In color or flavor. Any hops are allowed as long as they do not interfere sensorially with the established parameters. Water should not undergo alteration. Manipueira can be collected in a cassava mill or through the pressing of cassava directly at the brewery. Fruits should not appear in this style; organizers should observe the need for Manipueira with Fruits as another independent style and not judge them together.

Brazilian Beer: Wild Manipueira

Style Comparison: Less malt flavor, bitterness, and color than a Traditional Saison. Less funk and lower malt flavor than Lambic and Gueuze style beers. Aroma and flavor are unique, with notes reminiscent of cassava flour and no comparison. Its acidity should never be predominantly acetic, and this type of acidity should always be, at most, subtle and lower than that of a Flanders Red Ale.

Statistics:

OG: 1.036 - 1.047

IBU: 20 - 30

FG: 0.990 - 1.004

SRM: 2 - 4

ABV: 6% - 7.5%

Commercial Examples: Já Passou o Paulo Lopix? (Cozalinda-SC), Manipueira (Fermentaria Local – SP), Manipueira (Kairós-SC), Manipueira (Ade Bier – PR), and Manipueira (Uçá-SE). Style Attributes: Wild Beer, Acidity, Complexity, Rusticity, Carbonation, Drinkability.

Descriptions and information on the Contemporary Chicha and Wild Manipueira styles kindly provided by Diego Simão | Coza Linda.





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