



BIRRA DELL'ANNO HARVEST BEERS 2022 // I EDITION

COMPETITION RULES

1- Beers allowed

Craft beers are admitted to the competition from all over the world from small independent breweries (according to the criteria for which it is possible to associate with Unionbirrai and according to the product definition "Craft Beer" pursuant to Italian Law 154/2016) or in any case compliant the criteria of independence of the producer according to the European regulations, commercially available (data verifiable also by consulting the material published on the company website and checking the presentation of the product to the consumer, starting from the indications on the label). In case of registration as a beer firmer it is required to indicate the brewery where the beer is produced, which must meet the above criteria.

2 - Categories

In this competition, the beers will not be judged according to stylistic categories, but within two groups related to the production of beers with freshly harvested hops, namely:

CAT. FRESH HOP BEER - Light, amber and dark beers, high and low fermentation characterized by the use of Fresh hops

Fermentation: High, Low

Plato: No reference ° P

Alcohol: No reference Alc% Vol

Color: No SRM and EBC references

Bitterness: No IBU reference

Reference Styles: All styles except Sour dominant styles

Beers characterized by the use of Fresh hops, or used within 2 weeks of its drying in cones.

Not allowed in this category beers with trend or even slight hints Sour, beers with use of spices, fruit or grape/must.

Appearance: There are no indications of color, foam present and abundant, clarity ranging from low to good.

Aroma: The balance must be sought between the reference style of the beer and the enhancement of the hop notes given by the Fresh hops. This must have a good aromatic intensity. Light notes of garlic are allowed. No cheese notes are allowed.

Taste: The aim is to find a balance between the reference style of beer and the enhancement of the hop notes given by Fresh hops. This should emerge with a good taste intensity and characterizing the beer with



a moderate to high bitterness. Slight notes of garlic that are not dominant are allowed. No cheese notes are allowed.

CAT. WET HOP BEER - Light, amber and dark beers, high, low fermentation characterized by the use of Wet hops

Fermentation: High, Low

Plato: No reference ° P

Alcohol: No reference Alc% Vol

Color: No SRM and EBC references

Bitterness: No IBU reference

Reference Styles: All styles except Sour dominant styles

Beers characterized by the use of Wet hops, that is used in fresh cones within 24 hours from its harvest in the field.

Not allowed in this category beers with trend or even slight hints Sour, beers with use of spices, fruit or grape/must.

Appearance: There are no indications of color, foam present, clarity variable from low to good.

Aroma: The balance must be sought between the reference style of the beer and the enhancement of the hop notes given by the hops Wet. This should give a fresh connotation to the beer with green and chlorophyll notes, notes of cooked vegetable or vegetable broth are not allowed. These beers will have a lower aromatic intensity than Fresh Hop Beer, so balance is to be sought rather than olfactory explosiveness. Light notes of garlic are allowed but should not prevail. No cheese notes are allowed.

Taste: The aim is to find a balance between the reference style of the beer and the enhancement of the hop notes given by the Wet hops. This should emerge with a good taste intensity and characterizing the beer with a moderate to high bitterness and with green notes. Slight notes of garlic that are not dominant are allowed. No cheese notes are allowed.

Although the final ranking is unique, in order to refine the work of the judges, **it is required to indicate the style, even just as inspiration, of each beer registered and the type of hops used.** At the end of the tastings, the organization can ask for more information about the hops used and their supply.

3 - Jury

The judges will work blindly, meaning they won't know the name of the beer and the brewer. It will be reported to them only: registration category, degrees Plato, alcoholic degrees and any productive characteristics included in the notes. The judges for each beer will fill out a points form, from which the organization will obtain a summary and summary, which will be returned by email to the manufacturer within 30 days of the end of the competition.



4 - Winners

The jury will draw, after blind tasting, a ranking of the top five classified as best HARVEST BEER in each category. Prizes will be awarded to the first, second and third places. Producers who have placed one or more beers in the top 5 will be invited to attend in the award ceremony, which will take place at Arrogant Pub (Italy) on Saturday 12 November 2022. The communication of the eventual prizes will happen exclusively through and mail and, if necessary, by message to the mobile number indicated in phase of registration.

5 - Award ceremony

The winning beers will be awarded during a public sponsored event, which will be held on 12 November 2022 at Arrogant Pub, Reggio Emilia (Italy).

6 - Use of the logo

Breweries that will have their own award-winning beers are authorized and encouraged to use the "Birra dell'Anno - Harvest Beers" logo and the Unionbirrai logo provided that:

- The placement obtained is always explained (first, second or third)
- Always specify the year in which the award was obtained
- The beer that has won the prize is always specified; it is therefore not permitted to link the prize to the brewery

Any violation of the aforementioned rules implies a suspension (time determined by the Organizing Committee) from the participation of future editions of the competition.

7 - Participation costs

Cost for each beer registered by Unionbirrai Member Breweries: € 70 (VAT exempt)

Cost for each beer registered by non Unionbirrai breweries: € 90 + VAT

8 - Registration

The registration form must be completed and the payment of the fee completed WITHIN AND NOT LATER THAN 5 NOVEMBER 2022, using the online form on the website www.birradellanno.it following the instructions for entering data and payment methods.

9 - Delivery of beers

For each registered beer, 4 bottles of 75 cl or 50 cl, 6 bottles of 33 cl must be delivered. The beers can be sent (or delivered directly) from 8 September to 5 November to the following address:

[Italian Hops Company srl](#)

via Europa 2

41011 Campogalliano - Modena - Italy

timetables:

9:00-13:00 e 14:30/18:30

contact persons for delivery

Francesco 348 4224053 | Eugenio 333 7221664