



ID
7Y5KS

Teilnehmer
Sonja und Martin Paul

Eintrag
Grandiose Gretel

Kategorie
Other Origin Ale Styles

Stil
601 - Grodziskie



Erste Runde
(Hat sich nicht weiterentwickelt)



Mini B.O.S.



Angelo Ruggiero

🏠 Conversano, Italien

Blogger for berebirra.org, writer for Fermento Birra Magazine, certified bjcp, head Brewer for Lieviteria (lieviteria.com), all-year round grodziskie beer brewing since 2017, organizer for HB competition Damned in Black (damnedinblack.it) and Lost & Found (lostandfound.one)

BJCP ID: E2421

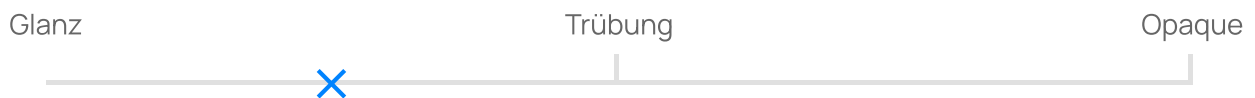
Rang BJCP: Certified

Aussehen

Farbe



Klarheit

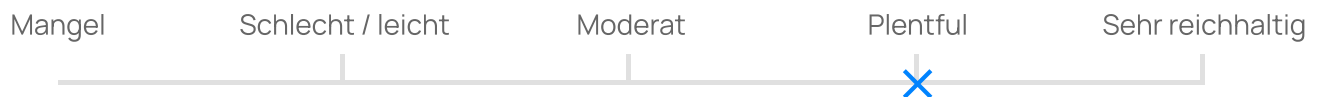


Schaum

Struktur



Abundance



Farbe

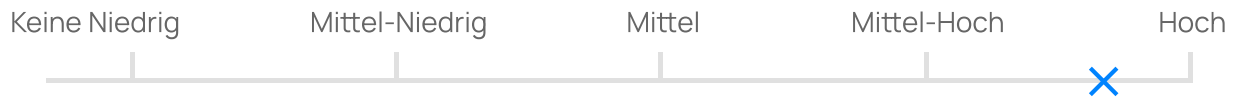


Stabilität



Aroma

Intensität



Balance

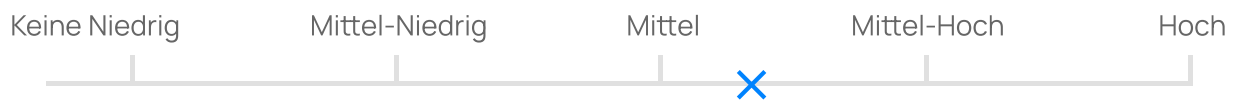


Beschreiber

Brot (Malz), Rauch (Malz).

Geschmack

Intensität



Balance



Finale/Nachgeschmack



Malz

Beschreiber

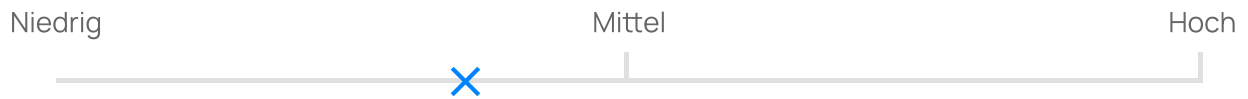
Brot (Malz), Rauch (Andere).

Bittere

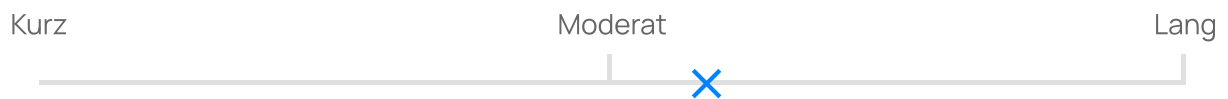
Intensität



Qualität



Nachhaltend



Mundgefühl

CO2 Gehalt



Körper



Mängel

Phenolisch (H), Geraniol (M), Schwefel (M).

Gesamt

Feedback

Difficult to drink, medicinal. Try to use cleaner fermentation profile and sanitize more accurately





Markus Raupach

🏠 Bamberg, Deutschland

Markus Raupach published more than 50 books about beer topics. He is a beer, brandy and cheese sommelier, experienced judge in numerous competitions (i.e. European Beer Star, World Beer Cup, Brussels Beer Challenge, World Beer Awards), member of the British and the North American Guild of Beer Writers, as well as a recipient of the Bamberg Beer Order, board member of Franconian Breweries, chairman of the Association of Bavarian Brandy Sommeliers, and president of the German Beer Consumers Union.

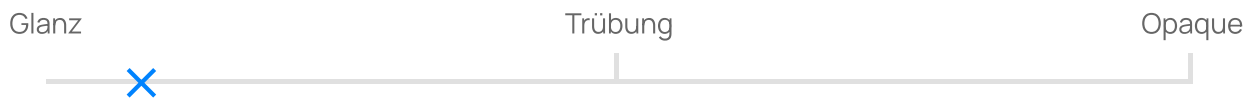
Andere Zertifizierungen: Beer Sommelier

Aussehen

Farbe



Klarheit

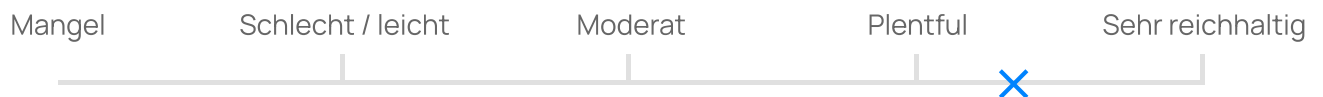


Schaum

Struktur



Abundance



Farbe



Stabilität

Schnell

anhaltend



Aroma

Intensität

Keine Niedrig

Mittel-Niedrig

Mittel

Mittel-Hoch

Hoch



Balance

Malzig

Hopfig



Beschreiber

Tropische Früchte (Ester).

Geschmack

Intensität

Keine Niedrig

Mittel-Niedrig

Mittel

Mittel-Hoch

Hoch



Balance

Malzig

Hopfig



Finale/Nachgeschmack

Trocken

Halbtrocken

Halbsüß

Süß



Fruchtig/estrig

Bittere

Intensität

Keine Niedrig Mittel-Niedrig Mittel Mittel-Hoch Hoch



Qualität

Niedrig Mittel Hoch



Nachhaltend

Kurz Moderat Lang



Mundgefühl

CO2 Gehalt

Niedrig Mittel Hoch



Körper

Niedrig Mittel Hoch



Beschreiber

Leer.

Mängel

Fruchtig/estrig (H), Oxidiert (M), Schwefel (N).

Gesamt

Feedback

too fruity, too sweet, no smoke

Sponsoren





Marek Kamiński

🏠 Poznań, Polen

BJCP ID: E2334

Rang BJCP: National

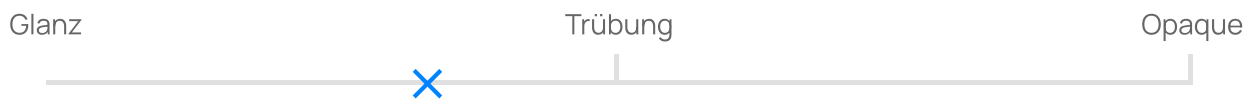
Andere Zertifizierungen: PSPD

Aussehen

Farbe

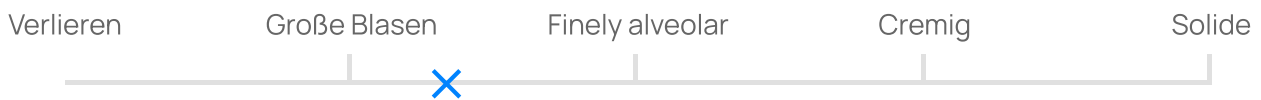


Klarheit

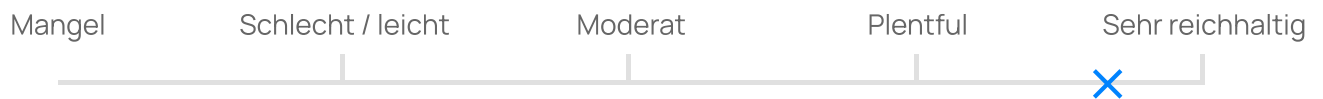


Schaum

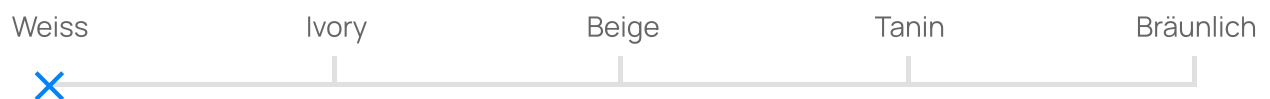
Struktur



Abundance



Farbe

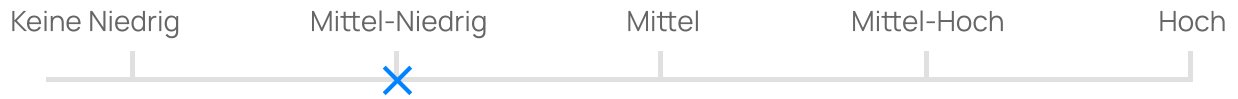


Stabilität



Aroma

Intensität



Balance



Beschreiber

Roter Apfel (Ester).

Kommentare

Zbyt niski aromat dymiony, zbyt wysokie owocowe estry, niske nuty chmielowe, ślad aldehydu octowego.

Geschmack

Intensität



Balance



Finale/Nachgeschmack



Fruchtig/estrig

Beschreiber

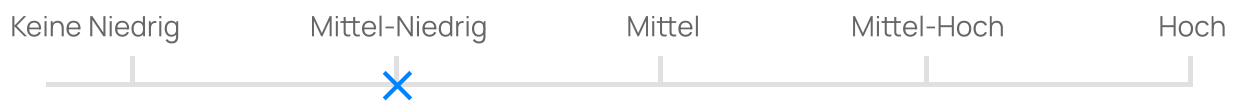
Grüner Apfel (Ester), Roter Apfel (Ester).

Kommentare

Smak zdominowany przez owocowe estry i nutę aldehydu octowego.

Bittere

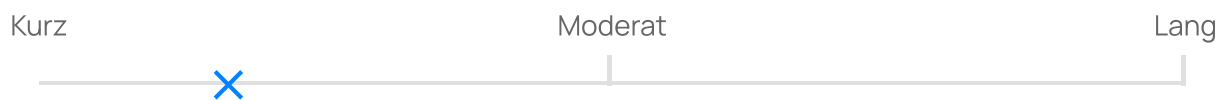
Intensität



Qualität



Nachhaltend



Beschreiber

Hopfig.

Kommentare

Zbyt niska goryczka.

Mundgefühl

CO2 Gehalt



Körper

Niedrig

Mittel

Hoch



Beschreiber

Trocken.

Mängel

Fruchtig/estrig (M), Acetaldehyd (N).

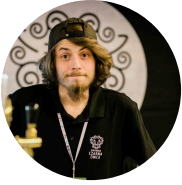
Gesamt

Feedback

Piwo zdominowane przez owocowe estry o charakterze czerwonego jabłka i nuty aldehydu octowego. Przyłóż się do warunków fermentacji, zwróć uwagę na odpowiednią temperaturę fermentacji i odpowiednią jakość drożdży.

Sponsoren





Łukasz Kortas

🏠 Tczew, Polen

BJCP, PSPD judge, head brewer @Nowy Browar Gdański, F1 fan, motorcyclist.

BJCP ID: E4546

Rang BJCP: Recognized

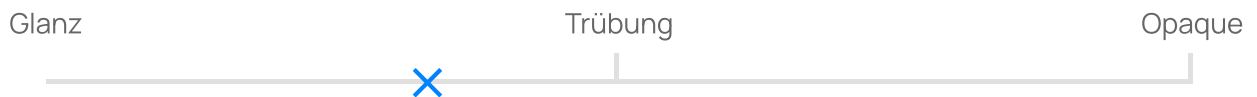
Andere Zertifizierungen: PSPD

Aussehen

Farbe



Klarheit

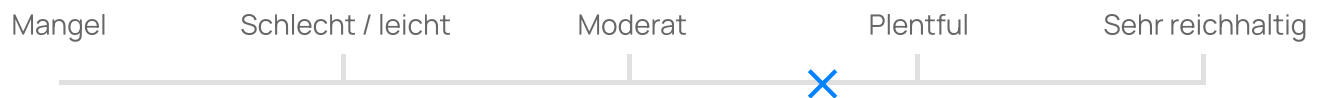


Schaum

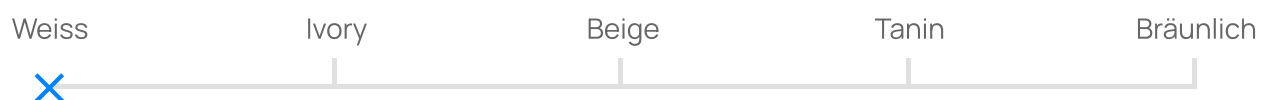
Struktur



Abundance



Farbe



Stabilität



Kommentare

Beer with correct color but is too opaque. Foam is good in terms of quality and volume.

Aroma

Intensität



Balance



Beschreiber

Roter Apfel (Ester).

Kommentare

Beer is dominated by oxidazing products, esters are way to high.

Geschmack

Intensität



Balance



Finale/Nachgeschmack



Rauch

Beschreiber

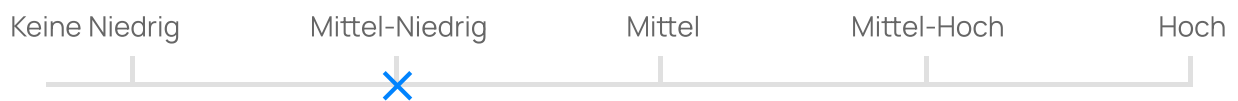
Roter Apfel (Ester).

Kommentare

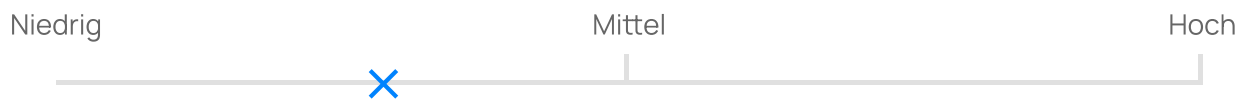
taste is dominated by oxidazed esters and others yeast provided products. Lack of smokiness, lack of hoppy notes.

Bittere

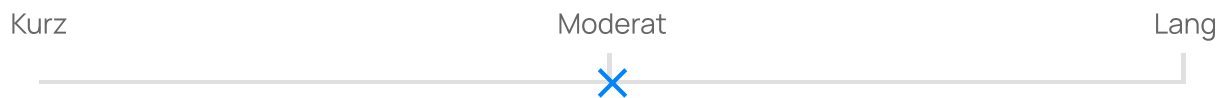
Intensität



Qualität



Nachhaltend



Beschreiber

Hopfig.

Kommentare

Bitterness is ok for the style.

Mundgefühl

CO2 Gehalt

Niedrig

Mittel

Hoch



Körper

Niedrig

Mittel

Hoch



Kommentare

A bit too sweet due to oxidazed.

Mängel

Oxidiert (H), Fruchtig/estrig (M), Phenolisch (N).

Gesamt

Feedback

Rethink sanitazing methods and filling regime.

Sponsoren

