

CONCOURS INTERNATIONAL DES PRODUITS BIOLOGIQUES ET EN CONVERSION (AMPHORE) COMPANY REGISTRATION FORM 2024 - BEERS



Package dispatch

Account number:

Do not fill out these forms in case of Internet registration.
This application must be included in the package with your samples.

Your package must contain:

A The application:

the company & the product registration forms (+ paiement si chèque)

B The samples:

3 labelled bottles, per product presented

Shipping address:

Concours International des Produits Biologiques et en conversion (Amphore)
331 Chemin de la croix de fer
69400 LIMAS
FRANCE
Phone: 0033 (0)4 74 68 84 40
Email : bio@concoursbio.com

Important dates:

Until April 5, 2024 > Samples reception + this dossier

15 May 2024 > Concours International des Produits Biologiques et en conversion (Amphore)
May 17, 2024 > Publication of results

Details

Company:
Address:
Postcode: Town: Country:
Phone: Mobile:
Website:

People in charge of the inscription file:

Last name: First name:
Email :

An invoice will be sent by email.

Registration fees

Fill out the total on the right and tick the method of payment below

Unit price	X	Number of products presented	=	Total € incl.VAT
66.00 € incl.VAT	X		=	

☐ **Bank cheque (only for France)** To the account of "Concours International des Produits Biologiques et en conversion (Amphore)"

☐ **Credit card** You will receive, by email, an invoice with a secure link for making your payment.

☐ **Bank transfer**

Bank charges have to be supported by the participant.

IBAN : FR76 1382 5002 0008 0092 8272 430

Bank name: CE RHONE ALPES
BIC : CEPAFRPP382

☒ I certify that i have read the rules and the representativeness of the enclosed samples, in accordance with the rules and regulations of the competition.

Date:
Signature and stamp:

☒ I attest, on my word of honour, that the sample registered is organically certified, or in the process of becoming certified. If necessary, I can and will provide the Competition with a certificate of organic production or conversion to organic production.

Product(s) registration form on the next page

CONCOURS INTERNATIONAL DES PRODUITS BIOLOGIQUES ET EN CONVERSION (AMPHORE) FORM 2024 - BEERS



Print or copy several times this page to present more than 4 products
Do not fill out these forms in case of Internet registration.

Company name:.....

Product presented

Product name:

Category N° (See appendix) :

Certification⁽¹⁾:

Filtered: ☐ Yes ☐ No

Alcohol degree (% vol) :

IBU :

Annual quantity of the product :

If flavoured, flavour(s)⁽²⁾:

Product presented

Product name:

Category N° (See appendix) :

Certification⁽¹⁾:

Filtered: ☐ Yes ☐ No

Alcohol degree (% vol) :

IBU :

Annual quantity of the product :

If flavoured, flavour(s)⁽²⁾:

Product presented

Product name:

Category N° (See appendix) :

Certification⁽¹⁾:

Filtered: ☐ Yes ☐ No

Alcohol degree (% vol) :

IBU :

Annual quantity of the product :

If flavoured, flavour(s)⁽²⁾:

Product presented

Product name:

Category N° (See appendix) :

Certification⁽¹⁾:

Filtered: ☐ Yes ☐ No

Alcohol degree (% vol) :

IBU :

Annual quantity of the product :

If flavoured, flavour(s)⁽²⁾:

⁽¹⁾ (Organic, Biodynamie, in-conversion...) | ⁽²⁾ This information will be announced to the tasters and presented on the diploma.

LIST OF CATEGORIES

N°	Category	Description	Degree	IBU
Lager				
101	Light Lager	Straw to slightly golden, very well balanced, low malt aromas. Low bitterness.	3.5% - 4.5%	7-16
102	German-Style Leichtbier	Light German beer. Low to medium malt aromas. Low to medium bitterness.	2.5% - 3.8%	14-28
103	Export	A stronger version of "Helles", straw to golden in colour, very well balanced, intense flavour.	4.5% - 5.5%	15-25
104	Helles	Straw to light yellow, from Bavaria. Low to medium bitterness, very balanced, medium intensity.	4.5% - 5.5%	15-25
105	German-Style Festbier	Yellow beer of medium to high density. Pronounced sweet taste of malt. Decidedly hoppy. Medium bitterness. Unlike the export beer, the malt or hoppy character may predominate.	5.5% - 6.3%	18-35
106	German-Style Kellerbier	Light yellow to black in colour. Generally well balanced. Malt or hoppy character pronounced or even dominant. Medium to high density. Low to medium bitterness. Low carbonation. In general, non-filtered and easy to drink.	4.5% - 5.5%	18-40
107	International-Style Pilsener	Straw to yellow. Low to moderate bitterness of hops. Well balanced. May be only slightly malted if rice or corn was used.	4.7% - 5.3%	17-30
108	Bohemian- Style Pilsener	Dense foam. Yellow to dark yellow in colour. Moderate bitterness. Moderately full-bodied. May have diacetyl aromas (butter). Well balanced beer.	4% - 6%	25-45
109	German- Style Pilsener	Dense foam. Straw to yellow. Relatively strong bitterness. Body that is moderately or only slightly pronounced. No diacetyl(butter) aromas.	4.5% - 6%	22-50
110	American - Style Pilsener	Straw to yellow. Very hopped pilsner with body. Light malt character. No diacetyl (butter) aromas.	4.5% - 6%	25-40
111	Red and Amber Lager	Bottom fermentation filtered beer. Coppery to reddish, medium body. Medium bitterness of hops, with characteristic hop aromas. The malt character is predominant, with a light, sweet taste of roasted, somewhat caramelised malt. Wood-derived aromas may be present. Generally filtered.	4.5% - 5.5%	8-35
112	German-Style Märzen	Golden to amber. March beer. Full-bodied, often with a sweet malt note and even light caramel notes. Stronger version of Kellerbier, but filtered.	5% - 6.3%	18-28
113	Dark/dunkel	Coppery to deep black. Pronounced malt aromas. Full-bodied beer. Caramel notes and sweet roasting aromas.	4.5% - 5.9%	15-28
114	Schwarzbier	From dark brown to intense black. Pure malt flavour. Low to moderate bitterness (hopping and roasting). Very fermented, coffee aromas.	4.0% - 5.9%	18-32
115	German-Style Heller Bock	Light blond to amber in colour. Round to thick body. High alcohol content. Medium bitterness of hops. Often contains honey notes.	6% - 8%	23-35
116	German-Style Dunkel Bock	Coppery to deep black. Thick body. High alcohol content. Very pronounced malted flavours. Low or very low bitterness. Often has chocolate or coffee notes.	6% - 8%	20-27
117	German-Style Heller Doppelbock	Light blond to amber in colour. A lot of body. High alcohol content. Medium bitterness of hops. Often contains honey notes.	7% - 10%	16-26
118	German-Style Dunkel Doppelbock	Coppery to deep black. A lot of body. High alcohol content. Dominant malted flavours. Often has chocolate, coffee, liquorice or nutty notes. Low bitterness.	7% - 10%	16-26
Ale				
201	Blond Ale, Golden Ale	Pale blond. Light blond beer. Aromas of hops can be perceived but do not dominate. Low to medium bitterness. Fruity fermentation aromas (esters).	3.5% - 6.9%	15-30
202	Kölsch	IGP - Pale blond - from Cologne and surrounding areas. Usually light and sweet with a pronounced hoppy note and fruity notes. Finish is not too bitter. Filtered beer.	4.5% - 5.5%	18-30
203	Bitter	Blond to golden. Medium bitterness, light to medium body.	3% - 5%	25-35
204	Bitter Blond - Golden Ale	Blond to amber-blond, finish is slightly bitter. The English version of Pilsner.	5% - 8%	20-45
205	Best or Special Bitter	Blond to slightly amber-coppery, moderately bitter to bitter.	4% - 6%	25-40
206	Traditional Saison	Seasonal Belgian beer. Pale yellow to amber. For 'New Style Saison' beers: dominant hops or yeast aromas (Brettanomyces).	3.5% - 9%	20-35
207	Pale Ale	Gold to coppery, medium to high bitterness, medium body. American version: very hoppy, with a nose of intense aromas of hops.	4.5% - 6.2%	20-45
208	Strong-Extra Special Bitter	Blond to amber - intense aromas of hops and a strong malt character.	5% - 6%	30-50
209	Biére De Garde Ambrée	French ale, generally amber to coppery. Toasted malt aromas. Low to medium bitterness. Roasted or caramelised malt notes.	6% - 8%	18-30
210	Abbey Trappist Blond	Blond to amber abbey beer. Fruity fermentation aromas (esters).	6% - 8%	15-30
211	Strong Blond Golden Ale	Straw to golden, very light robe. Sweet beer, finish has low to medium bitterness.	7.5% - 10.5%	22-35
212	Triple (Belgian-Style)	Abundant, compact and dense foam - medium to high bitterness - yellow to golden or amber robe. Fruity yeast aromas (banana, cloves, etc.). Use of spices is possible (e.g. coriander, allspice).	7.5% - 10.5%	20-40
213	Traditional IPA	Blond to amber or even coppery India Pale Ale. Moderately malted, with the flavour and bitterness of the hops medium to high. No typical notes of American hops. Generally speaking, no dry hopping.	5% - 7.5%	40-80
214	American IPA	Colour from medium gold to reddish copper. High intensity hopped flavour and American hops character. Body is medium light to medium without astringency from the hops. Dry hopping used.	5.5% - 7.5%	40-70
215	Impérial IPA	Blond to amber or even coppery India Pale Ale. High to very high hops bitterness, strong in character, fairly high alcohol content. Dry hopping used.	7.5% - 11%	60-120
216	New England IPA (NEIPA)	An American IPA with intense fruit flavors and aromas, a smooth body and a smooth mouthfeel. Less perceived bitterness than traditional IPA.	6% - 9%	25 - 60
217	Session IPA	Blond to amber India Pale Ale. Lightly malted, with the flavour and bitterness of the hops light to medium. Unlike heavier IPAs, these quench thirst and have a good balance of malt and hops (Malt plays a lesser role, body generally rather light and hops clearly in the foreground).	3% - 5%	30-50
Amber & Red Ale				
301	Light Amber	Lightly amber, Germany, Belgium. Roasted, caramel aromas. Moderate to high bitterness.	4.5% - 5.5%	20-50
302	Amber Ale	Colour deep amber to coppery brown, sometimes with a reddish tint. Hops aromas light to medium with notes such as: citrus, floral, pine, resinous woods, spice, tropical fruits, stone fruits, berries, melon. A lemony hops aroma is also possible, but not mandatory. Malt aromas light to moderately high, generally with a moderate caramel note. Esters ranging from moderate to absent. Hops flavour moderate to strong. Malt flavours are moderate to strong, and generally display an initial malty sweetness followed by a moderate caramel flavour that may be roasted or biscuity. Moderate to medium-high bitterness.	6% - 8%	20-45

303	Red Ale	Amber to copper in colour. Fairly strong malted flavours with a slight taste of caramel. In more modern versions the hops flavour may also be pronounced.	4% - 6%	18-28
304	Oud Rood (Flanders Red Ale)	Deep copper to dark brown in colour. Very fruity. May have some acidity and barrel aromas.	4.5% - 7.0%	7-25
305	Altbier	Altbier is a top-fermented beer brewed mainly in the Düsseldorf region of Germany. It has an alcohol content of 4.5 to 5% and is copper to brown in color. It is characterized by a combination of bitter and sweet taste.	4.5% - 5%	20-50
Brown & Dark Ale				
401	Brown Ale	Amber to dark brown - dense foam. Light scents of hops. Pronounced malt aromas. Well balanced.	4% - 6%	18-35
402	Abbey Trappist-Style Dubbel	Copper to deep black - dense foam. Moderately strong and complex. Medium to dense body with medium bitterness and light hops notes. Fruity and/or spicy yeast aromas. Candy tones, floral notes.	6% - 12%	15-25
403	Strong Dark Ale	Copper to deep black - dense foam. Rich, complex, creamy beer with a sweet malt character and a high, clearly perceptible alcohol content.	6% - 12%	15-35
404	Dark Black IPA	Coppery brown to deep black. Medium to high bitterness. High alcohol content. Roasting aromas permitted. This beer has a nose of fruity hops aromas and a strong malt character in the mouth. Dry hopping used.	5,5% - 9%	50-90
405	Oud Bruin (Flanders Brown Ale)	Brown beer from Flanders, very fruity. May have some acidity and barrel aromas.	4% - 9%	5-25
Stout/porter				
501	Porter	Brown to deep black. Coffee and chocolate aromas. Low to medium sweet malt notes. Balanced bitterness. Medium to dense body.	4% - 7%	18-35
502	Milk Stout	A very dark, sweet, full-bodied, slightly roasty ale. Often tastes like sweetened espresso. Has a creamy mouth feel usually due to the addition of lactose.	3,2 - 10%	15-40
503	Dry Stout	Very dark, intense black porter. Malt and caramel flavours. Strong bitterness of hops. Highly fermented.	4% - 5%	30-40
504	Foreign Stout	Very dark brown. Sweet to dry versions. Fruity ester notes. May have slight acidity and wild yeast aromas.	5.5% - 8%	30-70
505	American Stout	From dark brown to intense black. Dry hopping gives the beer fruity hops notes. Caramel and roasted malt flavours.	4.5% - 8%	35-80
506	Imperial Stout	Intense black - Very strong and very bitter.	8% - 15%	50-90
Wheat				
601	Belgian Style Witbier - White Beer	Light straw to light blond in colour - low alcohol content - often with spices such as coriander or orange peel. Light bitterness and slightly hopped.	4.3% - 5.5%	6-20
602	Wheat Beer - Weizenbier - Kristallweizen	Filtered wheat beer, straw to blond. Low bitterness, if any. Lightly fruity (banana, cloves and citrus fruits) with a very high carbon dioxide content.	4.5% - 6%	10-20
603	Wheat Beer - Weizenbier - Hefeweizen Hell	Straw to blond wheat beer, very dense, little or no bitterness, very fragrant, with a high carbon dioxide content. Fruity beer (banana, cloves and citrus fruits).	4.5% - 6%	10-20
604	Wheat Beer - Weizenbier - Hefeweizen Dunkel	Copper to dark brown wheat beer, very dense, little or no bitterness, very sweet malt taste and high carbon dioxide content. Fruity beer (banana, cloves and citrus fruits) with caramel / chocolate notes.	4.5% - 6%	10-20
605	Dubbelwit/ Imperial White	Yellow to amber in colour. Medium to high alcohol content, with spices such as coriander or orange peel.	6% - 8%	9-17
606	White IPA / Hoppy Weizen	Yellow to amber in colour. Medium to high alcohol content. Dry hopping used. Fruit aromas from the hops and fermentation (tropical fruits, cloves, etc.).	5.5% - 8.5%	40-70
Speciality Beer				
701	Other Speciality Beer			
702	Sour Beer	Top or bottom fermentation. Pale yellow to dark brown. Light hoppy flavour characterised by its acidity (lactic or citric acid).	2.5% - 8%	5-25
703	Lambic And Gueuze	Spontaneous fermentation. Yellow to amber. Sweet-sour taste. Barrel aromas. Pronounced acidity, preferably lactic or citric (NO Vinegar-like Aroma).	5% - 10%	0-30
704	Barley Wine-Style Ale	Barley beer, amber to brown, high degree of alcohol. Moderately to strongly hopped beer.	8% - 12%	35-100
705	Smoke Beer	Can be Top-or bottom fermented: e.g. Bamberg-style smoke beers, Smoked Ale, Smoked Porter, Grodziskie/Grätzer. No fruity ester or diacetyl.	>4,5%	20-45
706	Wood & Barrel aged beer	Beer aged in barrels or cask or that has been in prolonged contact with wood. Usually produces caramel and vanilla notes, completed - depending on the style of beer - with aromas that depend on the origin of the barrel (previous content, toasting, burning).	3% - 12%	> 20
707	Grape Ale	Fermentation with grapes, must, marc or juice.	4.8% - 10%	10-30
Beer, others				
803	Beer-based mixed drinks			

Information



- Flavoured beer and/or non-Alcoholic Beer: first select the main category (IPA, German-Style Pilsner, etc.). You can then specify the flavours used in the beer and the alcohol level.
- A beer can be presented in more than one category, with more than one style.
- More information about: <https://www.concoursbio.com/faq.html>