**SUMMARY**

" BUDĚJOVICKÉ PIVO"

CZ/PGI/0017/0444

PDO ( ) PGI ( X )

This summary sets out the main elements of the product specification for information purposes.

Responsible department in the Member State:

Name: Úřad průmyslového vlastnictví

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Tel.: + 420 220 383 111

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Group:

Name: Association of “Budějovické pivo” producers

Address: Karolíny Světlé 4, CZ-370 21 České Budějovice, Czech Republic

Composition: Producers/processors ( X ) Other ( )

Type of product:

Class: 2.1 Beer.

Specification: (summary)

4.1. Name:

"Budějovické pivo"

4.2. Description:

Pale beer with distinctive scent after pale type of malt and hop. Bitterness intensity is mild to medium, bitterness character mild to slightly rough. Body is medium to strong as well as the taste fullness, which is guaranteed by the difference between apparent and achievable degree of fermentation. The colour is gold-yellow; the beer is sparkly and forms compact white foam when poured into a glass.

Dark beer has distinctive scent after Bavarian malt, caramel malt and colouring malt. Bitterness character is more significant and bitterness intensity medium to strong. Higher taste fullness is caused by substantial difference between apparent and achievable fermentation and by non-fermentable components of raw materials. Caramel and sweetish flavours dominate.

Classification of Budějovické pivo according to types:

Non-alcoholic beer:

alcohol vol. %: max. 0.5

orig. wort extract % 3 – 4.2

bitterness i.b.u.: 21 – 29

EBC colour: 5 – 13

Scent: medium intensity, strongly after hops, slightly after wort.

Taste: medium intensity bitterness, slightly rough, weak taste fullness, medium to strong body with slight wort taste.

Further characteristic: very low fermentation.

Pale standard beer:

alcohol vol. %: 3.4 – 4.5

orig. wort extract % 9.2 – 10.6

bitterness i.b.u.: 18 – 26

EBC colour: 8 – 12

Scent: medium to strong intensity, strongly after hops.

Taste: slight to medium intensity bitterness, mild to slightly rough character, medium taste fullness with slightly sweetish fade-out, distinct body.

Pale lager:

alcohol vol. %: 4.4 – 5.4

orig. wort extract % 11.2 – 12.6

bitterness i.b.u.: 20 – 28

EBC colour: 8 – 13

Scent: medium to strong intensity, strongly after hops.

Taste: mild to medium intensity bitterness, mild to slightly rough character, medium to strong taste fullness with bitter or sweetish fade-out, distinct body.

Dark standard beer:

alcohol vol. %: 3.2 – 4.0

orig. wort extract % 9.2 – 10.0

bitterness i.b.u.: 18 – 25

EBC colour: 45 – 65

Scent: medium intensity after colour malts

Taste: medium intensity bitterness of slightly rough character, medium body with pure caramel flavour.

Krausen lager:

alcohol vol. %: 4.6 – 5.4

orig. wort extract % 11.40 – 12.6

bitterness i.b.u.: 20 – 24

EBC colour: 9 – 13

Scent: medium to strong intensity, strongly after hops, slightly after yeast.

Taste: slight to medium intensity bitterness, mild to slightly rough character, strong to very strong taste fullness with bitter or sweetish fade-out, distinct body.

Special beer:

alcohol vol. %: 7– 8.5

orig. wort extract % 15.50 – 17.50

bitterness i.b.u.: 24 – 28

EBC colour: 12 – 16

Scent: medium to strong intensity, strongly after hops.

Taste: medium to strong intensity bitterness, mild to slightly rough character, strong to very strong taste fullness, with bitter or sweetish fade-out, distinct body

Low sugar beer

alcohol vol. %: 3.4 – 4.2

orig. wort extract % 7.5 – 7.9

bitterness i.b.u.: 23 – 28

EBC colour: 7 – 9

Scent: medium intensity, strongly after hops.

Taste: medium to strong intensity bitterness, slight to slightly rough character with medium body, pure taste.

Main raw materials are water, malt and hops. All used main raw materials for production of Budějovické pivo are originated from specified geographical and have the specified characteristic.

4.3. Geographical area:

Place of production, processing and preparation of the product is specified by the geographical territory in which it is possible to draw water from the underground lake of České Budějovice Basin.

The regions of Czech hops cultivation are the following:

* region of Žatec,
* region of Úštěk,
* region of Tršice.

The regions of barley cultivation are situated in Moravia and South Bohemia

4.4. Link

Budějovické pivo was always very popular, valued for its unique quality and was also supplied to royal courts – to the court of Ferdinand I in Augsburg, to the court of King of Württemberg and to the court of archduke Josef Ferdinand in Klagenfurt. Also at the present Budějovické pivo is considered to be one of the main features characterizing its place of origin and it is commonly mentioned also in world encyclopaedias.

The sensorial character of Budějovické pivo is mainly determined by mineral composition of the water from the local source and is modified by combined influence of the raw material qualities, by the used stream of brewery yeast, specific technological process and time course of the main technological operations.

4.5. Inspection body:

Name: Czech Agriculture and Food Inspection Authority

Address: Purkyňova 2533, 390 02 Tábor, Czech Republic.