



BJCP Study Group

February 5th, 2014

Market Garden Brewery

a.k.a. Beer Judging (for fun, but not profit)



Thanks to our hosts!!!

Really, thank you Andy and MGB.
(And thanks to GLBC for later.)



Goals for the Study Group

- Improve knowledge of beer and brewing process
- Improve judging skills
- Prepare for BJCP exam(s!)



Reasonable questions....

- Do you have to take the exam(s)?
- Do you have to be a brewer to be a beer judge?
- Can't we just get to the tasting part?



Wait, beer judging? Don't you just drink it?

- “Beer judging is like a dog show ...”
- Evolution of beer styles caused by

– te

– cu

– ge



water



So what do we do when judging a beer?

- Smell, look, smell some more, taste, taste more
- Assess (thinking about Style Guidelines)
- Describe
- **GIVE FEEDBACK TO THE BREWER!!!**
(Style, defects, advice ...)



National Homebrew Competition BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Apprentice
BJCP ID#

Category # 10 Subcategory (a-f) A Entry # 4593

Subcategory (spell out) American pale ale
Special Ingredients:

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments:

Judge Qualifications and BJCP Rank:

- | | | |
|--|-------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Mead Judge | <input type="checkbox"/> Cider Judge |
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Non-BJCP | <input type="checkbox"/> Rank Pending |

Descriptor Definitions (Mark all that apply):

- Acetaldehyde** - Green apple-like aroma and flavor.
- Alcoholic** - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as "hot."
- Astringent** - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; harkitosis.
- Diacetyl** - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide)** - At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery** - Aroma and/or flavor of any ester (fruits, fruit flavorings, or notes).
- Grassy** - Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck** - Similar to the aroma of a skunk.
- Metallic** - Tanny, soapy, copper, iron, or blood-like flavor.
- Musty** - Stale, musty, or moldy aromas/flavors.
- Oxidized** - Any one or combination of waxy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic** - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolics).
- Solvent** - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic** - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur** - The aroma of rotten eggs or burning matches.
- Vegetal** - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** - A bready, sulfury or yeast-like aroma or flavor.

Look up detailed descriptions in the BJCP nomenclature application: <http://www.bjcp.org/ncs/>

Aroma (as appropriate for style) 7 /12

Comment on malt, hops, yeast, and other aromatics

Malty, malty

Appearance (as appropriate for style) 3 /3

Comment on color, clarity, and head (retention, color, and texture)

Head held retention, off white head, slight amber color.

Flavor (as appropriate for style) 10 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

malty, getting dry finish

Mouthfeel (as appropriate for style) 4 /5

Comment on body, carbonation, warmth, astringency, astringency, and other palate sensations

High carbonation, med body

Overall Impression 7 /10

Comment on overall balanced pleasure associated with entry, give suggestions for improvement.

Med body grounds dry getting finish, could have more hop aroma/flavor in body and finish

Total 31 /50

SCORING GUIDE	Outstanding (45 - 50):	World-class example of style
	Excellent (38 - 44):	Exemplifies style well, requires minor fine tuning
	Very Good (30 - 37):	Generally within style parameters, some minor flaws
	Good (21 - 29):	Meets the mark on style and/or minor flaws
	Fair (14 - 20):	Off flavors, aromas or major style deficiencies
Problematic (0 - 13):	Major off flavors and/or aroma deficiencies	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy		
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Not to Style
Flawless	<input type="checkbox"/>	Technical Merit		
		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles		
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Lifelike



http://www.bjcp.org

National Homebrew Competition BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



http://www.homebrewersassociation.org

Ju _____
Ju _____
Ju _____

Certified BJCP

Judge Qualifications and BJCP Rank:

- | | | |
|--|-------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Mead Judge | <input type="checkbox"/> Cider Judge |
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Non-BJCP | <input type="checkbox"/> Rank Pending |

Descriptor Definitions (Mark all that apply):

- Acetaldehyde** - Green apple-like aroma and flavor.
- Alcoholic** - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as "hot."
- Astringent** - Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl** - Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide)** - At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Ester** - Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy** - Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck** - Similar to the aroma of a skunk.
- Metallic** - Tinny, coin, copper, iron, or blood-like flavor.
- Musty** - Stale, musty, or moldy aromas/flavors.
- Oxidized** - Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic** - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent** - Aromas and flavors of higher alcohols (faint alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic** - Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur** - The aroma of rotten eggs or burning matches.
- Vegetal** - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** - A bread, sulfury or yeast-like aroma or flavor.

Look up detailed descriptions in the BJCP vocabulary application:
<http://www.bjcp.org/copywrite/>

SCORING GUIDE

Outstanding	(45 - 50):	World-class example of style
Excellent	(38 - 44):	Exemplifies style well, requires minor fine-tuning
Very Good	(30 - 37):	Generally within style parameters, some minor flaws
Good	(21 - 29):	Meets the mark on style and/or minor flaws
Fair	(14 - 20):	Off flavors, aromas or major style deficiencies
Problematic	(0 - 13):	Major off flavors and aromas dominate

Category # 10 Subcategory (a-f) A Entry # 4593

Subcategory (spell out) American Pale Ale

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments: _____

Aroma (as appropriate for style) 10/12

Comment on malt, hops, esters, and other aromatics
light sweet caramel aroma, low hop
aloma is citrusy, light appreciable esters

Appearance (as appropriate for style) 3/3

Comment on color, clarity, and head (retention, color, and texture)
very light haze, light amber in color,
moderate-high head with good retention,
frothy head off white in color

Flavor (as appropriate for style) 10/20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics
light caramel malt base, gives to
crusty hop flavors that are fairly
dominant, balance is even, aftertaste
is hop dominant, finish is moderately dry

Mouthfeel (as appropriate for style) 4/5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations
body is medium, moderately high carbonation,
light warmth, slight hop astringency,

Overall Impression 6/10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
base ingredients are good, but the beer is
too big for style. Reduce O.G. Also hop
dominance is high over malt. Reduce all
ingredients - particularly the hops (flavor
hop additions primarily)

Total 33/50

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style				
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws				
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless				



BJCP Exams

- Old model (3 hours of hell...)
- New 3 tier model
 - Online exam (200 T/F, MC, MCMA questions)
 - Tasting exam (6 beers, 1.5hrs)
 - Written exam (Nat'l or higher, 6 essays in 1.5hrs)



Schedule for Study Group

- Feb 12: Technical topic Malting, Styles Light Lagers/Pils
- Feb 19: Water, Amber and Dark Lagers/Bocks
- Feb 26: Mashing, Bitters/Amer Ales/IPAs
- Mar 5: Hops, Scottish/Brown



Schedule for Study Group

- Mar 12: Yeast and fermentation, Porter/Stout
- Mar 19: Brewing procedures, Strong Ales
- Mar 26: Recipe Formulation, German Ales/Rauch
- Apr 2: Troubleshooting/Belgians



Schedule for Study Group

- Apr 9: Style question/answer, more Belgians
- Apr 16: Off-flavor workshop

Interested in more?

- Beer Judge Certification Program (bjcp.org)
- SNOBs (Society of Northeast Ohio Brewers) www.beersnobs.org (NOT snobs.org!)

