



# BJCP Study Group

September 6, 2017

Market Garden Brewery

a.k.a. Thinking about judging (and  
enjoying it...)



**Thanks to our hosts!!!**

Really, thank you Andy, Nathan and  
MGB.



# Goals for the Study Group

- Improve knowledge of beer and brewing process
- Prepare for BJCP exam for those interested



## Reasonable questions....

- Do you have to take the exam(s)?
- Do you have to be a brewer to be a beer judge?
- How much will this cost?
- 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.

**Judge Qualifications and BJCP Rank:**

Apprentice  Recognized  Certified  
 National  Master  Grand Master  
 Honorary Master  Medal Judge  Cider Judge  
 Professional Brewer  Non-BJCP  Rank Pending

Comments

**Aroma** (as appropriate for style) 7 /12  
 Comment on malt, hops, yeast, and other aromatics  
Malty, malty

**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; harkiness.
- 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 (chlorophenolic).
- 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.

**Appearance** (as appropriate for style) 3 /3  
 Comment on color, clarity, and head (retention, color, and texture)  
Med head 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, extremely dry finish

**Mouthfeel** (as appropriate for style) 4 /5  
 Comment on body, carbonation, mouth, astringency, astringency, and other palate sensations  
High carbonation, med body

**Overall Impression** 7 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement.  
Med body grounds dry, extremely 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 defects

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



http://www.bjcp.org

# National Homebrew Competition BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



http://www.homebrewersassociation.org

Ju

Ju Certified BJCP #

Ju

### Judge Qualifications and BJCP Rank:

- Apprentice
- National
- Honorary Member
- Professional Brewer
- Recognized
- Master
- Mead Judge
- Non-BJCP
- Certified
- Grand Master
- Cider Judge
- 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 (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 bread, sulfury or yeast-like aroma or flavor.

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

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):	Misses 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, aroma 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 toasty 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 OA. 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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless





## Schedule for Study Group

- September 6: Overview of Written Exam, then Styles: (Mostly Light) Lagers
- Sept 13 (at Saint Thomas Eastern Orthodox Church): ?? Malt and Yeast??, then ??? styles
- Sept 20 (at MGB):
- Sept 27:



## Schedule for Study Group

- October 4:
- Oct 11:
- Oct 18:
- Oct 25:

## Interested in more?

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

