# Question S0 – Style Comparison. One from a judge as an example and 10 practice questions I answered.

# Answer from BJCP National Ranked Judge Exam. Got an 84

He got Master or National rankings with the exception of National/Certified for describing similarities and differences. Basically he was writing 120 words per beer and only had 25 for the comparison section. I think if he just doubled his word count on the comparisons he’d been fine. I will shoot for similar sized answers. Roughly 400 words like the technical questions should do.

Judges Comments:

Overall: Better than #1, no confusion here. Excellent, thorough discussion of A/A/F/M and 3/3 correct commercial examples. Considering the similarity of these styles you distinguishing characteristics were quite good, though your comparison was quite brief (and a tiny portion of the two full pages you wrote for something that is 25% of the total score)

For each of the three styles **American IPA, English IPA, Imperial IPA,** provide a statement describing the styles as well as the differences and similarities between the styles by addressing the following topics:

40% - Describe aroma, appearance, flavor and mouthfeel of each style as in the BJCP Style Guidelines

25% - Identify at least one aspect of the ingredients (malt, hops, water chemistry) **or** background information.(history, fermentation techniques and conditions, or serving methods) that distinguishes this style

10% - For each of the styles name at least one classic commercial **example as listed in the BJCP style guidelines.**

25% - Describe the similarities and differences between the three styles

**American IPA:** Aroma: Low Malt – sweet, very low caramel, toast, bready. High to very high American Style Hops – Citrusty, piney, resiny, low to no esters.

Appeaance: Yellow to copper. Moderate off white head w/ excellent retention. Good to excellent clarity but high hopping causes some haze.

Flavor: Low Malt – medium sweet w/ caramel / toast / bready ok. Moderately high to high bitterness. Moderately high to high bitterness. Moderately high to very high American style hop flavor. -> Citrusy, piney, resiny, low to no esters.

Mouthfeel -> Medium body and carbonation. Some astringency ok but should not be very harsh.

An American take on an English IPA. Hoppier all around and a cleaner ferment profile. And less forward malt profile. A showcase of American Hops.

Class Example -> Russian River Blind Pig

**English IPA:** Aroma: Low to Moderate malt w/ toasty bready, caramel notes. Medium to medium high earthy English style hop aroma. Low to med-low Esters. Appearance: gold to copper moderate off white head w/ excellent retention. Good to excellent clarity but may have some polyphenol haze from hops. Flavor: low to moderate malt w/ toasty, bready, caramel notes. Med to med-high bitterness and Earthy floral English style hops. Low to med-low esters. Mouthfeel: medium body w/ medium to med-low carb. May have some astringency from high hopping but should not be harsh.

Classic English style originally developed for long sea voyages to India since high alcohol and high hopping are preservatives.

Classic Examples: Fuller’s IPA

Imperial IPA: Aroma: Low malty sweetness w/ low caramel, toast, breakiness ok. Very to aggressive American Style Citrusy, floral, piney hops. Low to no esters. Appearance: good to copper moderate off white head w/ excellent retention due to hops. Good to excellent clarity. High hopping can cause some haze.

Mouthfeel. Medium body and carbonation. May have some astringency due to hopping level.

A bigger more alcohol, more hops, take on an American IPA. Often uses some sugar to make sure it dries out.

Classic Example: -> Russian River Pliny the elder

Comparison:

Similar -> High hopping rates, good head and retention.

Differences -> Imperial is higher Alcohol, English showcases English Hops, English has more malt character.

# Practice Answer 1:

(answer done but needs to be shorter on future answers. This one is too long)

For each of the three styles **American Stout, Foreign Extra Stout, Irish Stout**, provide a statement describing the styles as well as the differences and similarities between the styles by addressing the following topics:

40% - Describe aroma, appearance, flavor and mouthfeel of each style as in the BJCP Style Guidelines

25% - Identify at least one aspect of the ingredients (malt, hops, water chemistry) **or** background information.(history, fermentation techniques and conditions, or serving methods) that distinguishes this style

10% - For each of the styles name at least one classic commercial **example as listed in the BJCP style guidelines.**

25% - Describe the similarities and differences between the three styles

**American Stout:** Appearance is very dark brown to opaque with a long lasting tan to brown head. Aroma should be chocolate, aggressive roast, light caramel and a complimentary light to medium hop aroma of the American hop variety. Typically, citrus and resinous. Flavor should be that of some chocolate, roast, possibly bready, toasty, not nutty and a light American hop flavor. Fruitiness likely to come from hops and possibly esters. Can be fairly bitter from hops and roast. Mouthfeel should be medium to full bodied. Should be a very clean drink that’s not overly sweet or cloying, light astringency is acceptable due roast, not hot but quite strong in alcohol.

The key ingredient that separates this beer from other stouts is American hops. This is an American adaptation of the stout using American hops. A fairly new style as American citrus hop varieties become more prolific.

Sierra Nevada Stout is a classic example of this style

**Foreign Extra Stout:** Appearance is generally opaque with a tall long lasting tan head. Aroma should be chocolate, moderate to high roast, coffee and burnt notes. May have an impression of fruitiness or dark fruits in the aroma and flavor. Hop aroma should be light to none of the Earthly/Herbal/Floral variety. Flavor is moderate to high roast with a coffee, chocolate or lightly burnt character. Low to medium esters. Moderate to no hop flavor of the Earthy/Herbal continental variety. Fairly bitter. Medium to high. Mouthfeel is medium to full bodied often smooth and creamy. May be warming from alcohol. Moderate to high carbonation. Finish is fairly dry.

A key historic ingredient is brown malt or amber malt. Dark roasted malts and grains as well. As the name implies these were/are historically brewed to be shipped to Asia, Africa and Caribbean from England

Guinness Foreign Extra Stout is a Classic Example

**Irish Stout:** Appearance is very dark brown with ruby highlights but may appear opaque. Has a tall long lasting tan head that is creamy. Aroma should be pronounced coffee like with dark chocolate notes. Esters and hop aroma low to none. May be light earthy if hops present at all. Flavor: Moderate roasted grains with high hop bitterness. Finish is dry and coffee like, balanced with a touch of caramel or malty sweetness. Bittersweet chocolate, some creaminess optional. Long lasting bitterness or dryness as the brewer sees fit. Mouthfeel is medium light to medium-full bodied. Somewhat creamy, medium to low carbonation. May have light astringency from roast grains. Not warming as alcohol is fairly low.

Roasted barley and flaked barley are traditional ingredients. This is the style that evolved out of London porters and made famous by Guinness. My color description is from how Guinness describes the color.

Murphy’s Irish Stout or Guinness Draught

Comparison: American stouts are distinctly different from the other two in its hop character being American and it’s bitterness being higher. A foreign extra stout will be higher alcohol than the Irish stout. Roast is aggressive in both Foreign Extra and American but moderate in Irish where coffee like is more prominent. They are all the same in that roast and coffee like are hallmarks of the “stout” family.

# Practice Answer 2:

For each of the three styles **American Porter, American Stout, Foreign Extra Stout**, provide a statement describing the styles as well as the differences and similarities between the styles by addressing the following topics:

40% - Describe aroma, appearance, flavor and mouthfeel of each style as in the BJCP Style Guidelines

25% - Identify at least one aspect of the ingredients (malt, hops, water chemistry) **or** background information.(history, fermentation techniques and conditions, or serving methods) that distinguishes this style

10% - For each of the styles name at least one classic commercial **example as listed in the BJCP style guidelines.**

25% - Describe the similarities and differences between the three styles

**American Porter** – Appears deep amber to dark brown with amber highlights. An off white to light tan head should form and maintain throughout. Should be clear. Malt aroma should be moderately chocolate, toasty, hints of caramel/toffee with a light burnt maltiness. Hop aroma should be American hops of the Citrus, resinous, earthly. Hop aroma is low to high. Flavor should be moderately chocolatey, coffee, burn, toasty, bready with hints of caramel/toffee complimented by an American hop flavor character that is low to moderate. Bitterness should be medium but it may be enhanced by the dark malts. Medium body and carbonation. Low creaminess, no apparent alcohol. No astringency. Deschutes black butte porter is an example. American hops are the key distinguishing ingredient.

**American Stout** – Appears dark brown to opaque. Well-formed tan head should form and maintain. Should be opaque. Aggressive to moderate aroma of roast, chocolate, coffee with bready/caramel notes. Apparent aroma of the American hop variety. Citrus / resinous / earthy. Flavor can be quite aggressive on roast/coffee with notes of chocolate/bread/caramel/toast. May come off quite bitter. Again apparent low to high American hop flavor is present. Medium to dry finish. Mouthfeel is medium to medium full bodied, medium carbonation, may have apparent alcohol, low roast base astringency, low to moderate creaminess. Sierra Nevada Stout is an example. American hops are a keg distinguishing ingredient.

**Foreign Extra Stout** – Appearance is extremely dark brown with red highlights to opaque with a long lasting creamy white head. Aroma is high roast, coffee with notes of chocolate, bready, toast. Low to medium fruitiness and may give impression of sweetness Very little hop aroma but if so it’s floral/earthy. Flavor is roasty, coffee, dark chocolate, some toastiness. Some low esters are ok. Firmly bitter of the moderate variety to support the malt. Little to no hop flavor. Medium to medium full bodied, fairly creamy, no astringency, no alcohol burn, moderate to high carbonation. Historical brewed for export to the Caribbean, India and America from England. English ingredients are appropriate. EKG, English Pale Malt, English Chocolate malt. Guinness Foreign Extra Stout

**Comparison:** American porter should be more burnt/coffee character and less roast character that you’ll get from the stouts. Both American Stout and American porter have distinctly American hop character which will not be in the Foreign extra stout. The foreign extra stout will not be as aggressively roast as it’s American stout counterpart. The American stout will be more aggressively dark malted that a porter. They are all the same in that they’re dependent on roasted grains as a cornerstone of their malt profile.

# Practice Answer 3:

(answer done, a little long)

For each of the three styles **Dunkles Bock, Marzen, Munich Dunkel,** provide a statement describing the styles as well as the differences and similarities between the styles by addressing the following topics:

40% - Describe aroma, appearance, flavor and mouthfeel of each style as in the BJCP Style Guidelines

25% - Identify at least one aspect of the ingredients (malt, hops, water chemistry) **or** background information.(history, fermentation techniques and conditions, or serving methods) that distinguishes this style

10% - For each of the styles name at least one classic commercial **example as listed in the BJCP style guidelines.**

25% - Describe the similarities and differences between the three styles

**Dunkles Bock** – Appears dark amber to light brown in color. Often has garnet highlights. Off white persistent head. Should be quite clear. Aroma is medium to high bready and toasty with nice melanoidin richness. Almost no hop aroma. Clean fermentation character of German lagers. Some dark fruitiness is nice from age. Flavor should be complex bready/toasty/rich melanoidin that is quite savory but very clean. Virtually no hop character, no roast character, low bitterness.. Rich malt showcase. Mouthfeel is medium to heavy and floats on your tongue. No astringency, some alcohol is noticeable but very smooth. Moderate carbonation.

Munich and Vienna malt showcase with classic German lager yeasts. Originated in North German city of Einbeck.

Aass Bock is a classic example.

**Marzen** – Appearance is deep amber to reddish copper with great clarity. (not golden that is festbier) Big long standing white head. Aroma is very bready, toasty, melanoidin rich. Hop character usually not present in aroma.. Very clean lager fermentation aroma. Flavor is a very clean yet complex bready/toasty/melanoidin rich character that is very clean and finishes quite clean and dry. Bitterness is complimentary but the balance is towards the malt. Low to no noble hop character. Finish is quite smooth and never sweet. Mouthfeel is medium with medium-high carbonation, no astringency, no noticeable alcohol although it’s higher in alcohol.

Marzen is a highly drinkable beer that was classically brewed for German Oktoberfest up until recent years where Festbier became the style at Oktoberfest. It’s a Munich showcase with clean German Lager yeast and usually Hallertau Mittelfrau hops. All ingredients continental.

Paulaner Oktoberfest is a classic example.

**Munich Dunkel** – Appearance is dark copper to dark brown and a garnet tint. Creamy light to medium tan head. Typically clear. Aroma is rich with melanoidins, bready, toasty, bread crusts. Hints of chocolate, nuts, caramel, toffee, etc. Flavor is dominated by soft, rich and complex flavors of dark munich malts, bread crusts, no harshness. Very malty but not overly sweet. Hop flavor is low to none but it’s German in type. Floral/spicy. Bitterness is just enough to compliment malt profile so not bitter. Clean fermentation profile of lagered German beers. Medium to medium-full bodied focusing on soft, dextrinous palate. Never cloying. Moderate carbonation. No astringency. Alcohol is not apparent.

This is a rich munich malt showcase. All ingredients German. Considered the classic brown German beer from Munich.

Ayinger Altbairisch Dunkel is a classic example. Warsteiner Premium Dunkel is available around my house.

Comparison: Dunkels Bock is stronger and more intense in flavors than both Marzen and Munich Dunkel. Marzen is more intense and bigger than Munich Dunkel. Munich Dunkel focuses more specifically on the darker munich malts than Marzen while having a lower gravity. They are all similar in that munich malt is a big part of the beer. They all focus on clean German lager character. They are all German classics.

# Practice Answer 4:

For each of the three styles **American Pale Ale, English Barleywine, Wee Heavy** provide a statement describing the styles as well as the differences and similarities between the styles by addressing the following topics:

40% - Describe aroma, appearance, flavor and mouthfeel of each style as in the BJCP Style Guidelines

25% - Identify at least one aspect of the ingredients (malt, hops, water chemistry) **or** background information.(history, fermentation techniques and conditions, or serving methods) that distinguishes this style

10% - For each of the styles name at least one classic commercial **example as listed in the BJCP style guidelines.**

25% - Describe the similarities and differences between the three styles

**American Pale Ale** – Appears yellow to amber in color. Typically, very clear but may have haze from dry hopping. White lasting head. Aroma will be hop focused with moderate hops to high hop aromas. Hops are American citrus, stone fruit, pine. Grassy hop notes may exist from dry hopping. Malt aroma profile is light to moderate. Maltiness is enough to support the hops. Low to moderate notes of bready, caramel, toasty. Esters are low to medium. Flavor is hop forward and quite flavorful with American hop character of citrus, pine, stone fruit, berry, melon. Malt profile is clean, grainy sweet that finishes quite dry. May have supporting notes of toasty, bready, caramel but never roasted. Esters are moderate to none. Moderate to high bitterness to support dry finish. Mouthfeel is light to medium. Not hot. Moderate to high carbonation. Overall quite smooth.

The classic example is Sierra Nevada Pale Ale. American hops are a key to this style.

**English Barleywine –** Appears golden to deep amber. Head may be very low to none due to alcohol and age. Can be quite clear from age but haze acceptable. Legs from alcohol can be present. Significant aroma of nutty, toasty, bready, toffee, caramel and dark fruits. Esters may be present. Flavor is deeply rich malt of toast, bread, nutty, dry fruits like raisins. Finish is semi-sweet and lingers malty. Hop flavor is low to moderately high of the Earthly, floral, marmalade English variety. Full bodied, chewy, luscious, smooth alcohol, low to moderate carbonation. No astringency. Fullers Golden pride is characteristic. English ingredients distinguish this recipe. Base malts like maris otter that are quite bready with a nutty character.

**Wee Heavy** – Light copper to dark brown in color. Often with ruby highlights. Large tan head that may not persist depending on alcohol. May have legs. Aroma is deeply malty with apparent caramel. No hops. Some esters are ok. Flavor comes across as rich bready maltiness with significant caramel sweetness. Has echoes of a light roasted grain character sometimes occur. Full palate that finishes sweet to medium-dry. Full bodied and chewy. Smooth alcohol warmth. Moderate carbonation. No astringency. No peat malt. Bellhaven Wee Heavy is the example. Mostly pale malt with a dash of roasted malt for color.

The American pale ale is significantly lower in alcohol than the Barleywine and Wee Heavy. The Wee heavy and barleywine are both rooted in UK brewing. Both very strong and quite complex in the maltiness. Barleywine will typically have a darker caramel focus than a wee heavy which will be of sweeter caramel. Fruitiness to a degree is acceptable in all three either by esters or hops. Wee heavy may have an impression of roast not found in either Barleywine or APA.

# Practice Answer 5:

For each of the three styles **Altbier, International Amber Lager, Marzen** provide a statement describing the styles as well as the differences and similarities between the styles by addressing the following topics:

40% - Describe aroma, appearance, flavor and mouthfeel of each style as in the BJCP Style Guidelines

25% - Identify at least one aspect of the ingredients (malt, hops, water chemistry) **or** background information.(history, fermentation techniques and conditions, or serving methods) that distinguishes this style

10% - For each of the styles name at least one classic commercial **example as listed in the BJCP style guidelines.**

25% - Describe the similarities and differences between the three styles

**Altbier –** Appears light orange to deep amber. Extremely clear. Long lasting off white head. Aroma is grainy rich maltiness with bready toasty notes of muich and pilsner. spicy noble hop character. Splatz/Saaz. Firmly bitter yet balanced with a clean malt character. A complex but restrained malt character as it’s highly attenuated. Bready/toasty. Some esters are ok. Finish is medium which can mask the high bitterness. Medium bodied, smooth. Medium/high carbonation. No astringency. High drinkability. Uerige Alt sticke is a classic example. Tall flip top bottles and German munich and pilsner. The presence of esters is fairly unique to this style for German brewing.

**International Amber Lager** – Appears any of the shades of amber. Bright clarity. Long lasting off white head. Aroma is grainy sweet with low/no hop character of the floral/spicy variety. Clean profile. Slight DMS aroma is permissible. Flavor is grainy sweet to quite dry. Low to moderate bitter. Low to moderate hop character. Spicy/herbal/floral. Clean fermentation character with a dry yet malty aftertaste. Light/medium bodied. Medium/high carbonation. Fairly smooth. DMS is forgivable due to adjunts(corn) Dos Equis is a classic example. Adjuncts like corn are typical ingredients of this style. Mass marketed lager with wide degree of interpretations globally.

**Marzen** – Appears Orange to dark Amber but never golden. Big off-white head, great clarity. Aroma is malty rich, bready, toated, melanoidins. No hop aroma. No esters. Flavor is deeply malty but surprisingly finishes quite dry. Low bitterness, enough to support malt and keep it from finishing sweet. No hop flavor or very low spicy/floral/herbal. Medium bodied with a smooth creamy texture, medium carbonation, no astringency. High drinkability. Alcohol may be present but smooth. Traditionally brewed in March to lager over the summer months in caves by Germans.

**Comparison** – All three are amber beers that are typically lagered. Altbier is top fermented unlike the other two which are bottom fermenting yeasts. Altbier is more bitter and malty than the international amber lagers. Marzen and Altbier are both German styles. International Amber Lager is a catch all for amber colored lagers of many countries which Marzen and Altbier don’t fall in to. International amber might use American ingredients and six-row. Marzen and altbier are going to be German ingredients. Pilsner/Munich.

# Practice Answer 6:

For each of the three styles **Foreign Extra Stout, Sweet Stout, Tropical Stout** provide a statement describing the styles as well as the differences and similarities between the styles by addressing the following topics:

40% - Describe aroma, appearance, flavor and mouthfeel of each style as in the BJCP Style Guidelines

25% - Identify at least one aspect of the ingredients (malt, hops, water chemistry) **or** background information.(history, fermentation techniques and conditions, or serving methods) that distinguishes this style

10% - For each of the styles name at least one classic commercial **example as listed in the BJCP style guidelines.**

25% - Describe the similarities and differences between the three styles

**Foreign Extra Stout** – Appears very dark brown to very black. Usually with some red highlights on edge. Large tall eggshell head stand. Aroma is moderate to high roasted with an impression of chocolate, moderate to low burnt grains, low caramel/toffee, low fruity esters, may have impression of locorice/dried fruit. Low/no hoppy aroma of the Earthy/Herbal variety. Flavor is dark grain forward with a prominent roast character, low to moderate burnt notes, chocolate, low caramel, low to no esters. Finishes dry and roast. Bitterness is moderate but dark grains give it impression of being higher. Medium to medium-full bodied, creamy, low astringency from burnt grains, may have some alcohol but low. Moderately high carbonation. Guinness Foreign Extra Stout is classic example. Historically made bigger and more hoppy than their cousins for the export market. Better shelf life by being bigger so as to be shipped to American/Asia/Caribbean. English ingredients all around are typical.

**Sweet Stout** – Very dark brown to black color. Tan long lasting head. Aroma is very coffee-espresso like with a sweetened character. Slightly burnt and roasted grain character. Hints of caramel, low to high fruity esters, toffee may be present. Hop aroma low to none of earthy/floral Flavor is dominated by roasted and burnt grains balanced to be like sweetened espresso with a distinct milky character from the use of lactose. Finish can be sweet or dry. Creamy mouthfeel. Medium to medium full bodied, no astringency, low to medium high carbonation. Left Hand Milk Stout is a classic example. The distinguishing ingredient is the use of milk sugar which is a carry-over from marketing targeting mothers in England.

**Tropical Stout** – Very dark brown to black in color. Tan long lasting head. Aroma is very roasted with a evident fruity sweet character to it. May have a wide range of coffee, chocolate, toffee, caramel, dried fruit aroma also. No hop aroma. Flavor is quite sweet with smooth dark grain flavors and restrained bitterness. High roast, coffee, chocolate with some esters and a fruity character. No hops character. Bitterness is relatively high but hidden by the sweetness. Medium full to full bodies, smooth, creamy. May be warm but not hot. Moderate to high carbonation. Basically lightweight imperial stout. Jamaica Stout is a classic example. A beer traditionally brewed for tropical climates. Today this is a descendent of foreign extra stout made locally with local ingredients. Caribbean for example.

**Comparison** – Foreign extra will finish dryer and have a higher bitterness than a tropical stout. The sweet stout will have less of a burnt character than the others. Sweet stout and Tropical stout are both sweet. Tropical will have higher fruitiness than the sweet stout while sweet stout will have the lactic character absent in the other stouts. All three are stout styles derived from the classic UK stouts. All three use primarily English ingredients all though you see American interpretations of the sweet stout.

# Practice Answer 7:

For each of the three styles **Scottish Export, Scottish Light, Wee Heavy** provide a statement describing the styles as well as the differences and similarities between the styles by addressing the following topics:

40% - Describe aroma, appearance, flavor and mouthfeel of each style as in the BJCP Style Guidelines

25% - Identify at least one aspect of the ingredients (malt, hops, water chemistry) **or** background information.(history, fermentation techniques and conditions, or serving methods) that distinguishes this style

10% - For each of the styles name at least one classic commercial **example as listed in the BJCP style guidelines.**

25% - Describe the similarities and differences between the three styles

**Scottish Export** – Appears a pale copper to dark brown, great clarity and a tall off-white head that should last. Aroma is moderate to high caramel sweet, moderate toastiness of breadcrumbs, lady fingers, English biscuits. Low to no hop aroma which should be herbal/floral/earthy if present. A wide range of maltiness is acceptable. Low to moderate fruity esters ok. Flavor is malt forward and complex bready rich complexity with caramel overtones. Esters may add to the complexity. Bitterness supports the malt character and is moderate although it seems lower due to malts. . Finish lingers of caramel and is a wide range from dry to sweet. Medium-low to medium bodied, somewhat creamy, alcohol warmth may be present but not hot, no astringency, moderate to low carbonation. Bellhaven Scottish Ale is a classic example. Characteristic ingredients are Scottish pale malts, grits, flaked maze, with a color adjustment using various brewer’s caramels and a hair of roasted malt. Historically brewers have messed this up by thinking a peat character belongs, it does not.

**Scottish Light** – Pale copper to dark brown, great clarity, tall off white head. Aroma is low to moderate bready, toasty complexity with caramel and ester based tones, may have low English hop character. (earthly, floral, orage, spicy). Flavor is entirely malt focused, bready, caramel overtones. Fruity esters may add depth. Finish can be rich and malty to dry and grainy. Low/no hop flavor. Only enough bitterness to support the malt profile. Medium-low to medium body. Low to moderate carbonation. Can be creamy or not. McEwan’s 60 Shilling. Scottish pale malt, flaked maze and brewers caramel. May use light amounts of roast malt for color.

**Wee Heavy** – Light copper to dark brown in color. Often with ruby highlights. Clear. Tall tan head which might not persist. May have les. Aroma is deeply malty with strong caramel. May have impression of light smoke. Low to moderate esters and alcohol. Low to no hops of the English variety. Rich maltiness with significant caramel. May have hints of roast but not roast. Esters may create impression of raisins. Low bitterness only to balance the malt. Usually sweet in finish but some finish dry. Medium-full to full bodied. May be chewy and creamy. Smooth alcohol warmth and moderate carbonation. Bellhaven Wee Heavy is the example of the style. Historically brewed for export as a premium product. Ingredients are Scottish pale malt, brewers caramel, maize and possibly trace amounts of roast malt to balance.

**Comparison** – The Scottish export will be very similar to a Wee Heavy but smaller all around. The Scottish light is similar to both but much smaller than both all around. They all are extremely similar, only separated by strength designations that were traditionally described by their cost per barrel in Shillings. Scottish Export and Scottish Light are of the same family of beers while the Wee Heavy is a cousin it’s more closely related to barleywines. All of these beers are thought to have an impression of roastiness but not actually be roasty.

# Practice Answer 8:

For each of the three styles **German Pils, Munich Helles, Schwarzbier** provide a statement describing the styles as well as the differences and similarities between the styles by addressing the following topics:

40% - Describe aroma, appearance, flavor and mouthfeel of each style as in the BJCP Style Guidelines

25% - Identify at least one aspect of the ingredients (malt, hops, water chemistry) **or** background information.(history, fermentation techniques and conditions, or serving methods) that distinguishes this style

10% - For each of the styles name at least one classic commercial **example as listed in the BJCP style guidelines.**

25% - Describe the similarities and differences between the three styles

**German Pils** – Appears brilliantly clear, straw to light gold in color, big white long standing head. Aroma is low grainy sweet, very clean lager ferment profile, no esters, moderate hop aroma that is floral/herbal/spicy. Flavor is firmly bitter with moderate grainy sweet with subtle melanoidin hints, it’s light and crisp but complex, firm moderate bitterness to high bitterness. Moderate to low hop flavor of herbal/floral variety. , finishes clean and crisp. Medium bodied, very smooth, no alcohol, moderate to high carbonation, no astringency. Bitburger, Konig Pilsner, Paulaner Premium Pils are examples. Decoction mashing is traditional and creates the complexity in the otherwise quite simple malt bill.

**Munich Helles** – Appears brilliantly clear, gold in color, big white creamy head stand. Aroma is low grainy sweet with hints of honey, bread and melanoidin complexity that is round and soft on the palate. Low to moderately low aroma of the floral/herbal/spicy variety. Flavor is malt forward grainy sweetness with a distinct complexity of honey, bread and melanoidin support. Low to moderately low hop flavor and light bitterness which supports the malt enough to make the beer finish soft and easy drinking. Medium bodied, no alcohol, no astringency, smooth, well lagered. of Paulaner Premium lager

**Schwarzbier** – Appears dark brown to almost black with ruby highlights. Big off-white head. Aroma is low to moderately grainy sweet possibly with a low impression of chocolate, bread, melanoidins. Low hoppy of the herbal/floral/spicy variety. Flavor is balanced between Pilsen grainy sweet maltiness and a firm bitterness that is moderate to balance. May have impression of chocolate and light roast(but not be roasted), melanoidin rich and neutral flavor. Moderate to low hop flavor. Finish lingers of malts but highly drinkable(not sweet nor dry). Medium to medium-light body, moderate to high carbonation, clean lager character. Kostritzer Schwarzbier

**Comparison –** All three beers showcase the use of pilsner malts. The scwarzbier will showcase other malts like munich also. All three are classic German styles. Munich helles will have more body than the pilsner. The Helles will focus on maltiness while the Pilsner focuses more on bitterness. Scwarzbier may use roasted grains to achieve the “black pilsner” effect. The German pilsner will be the most bitter of the three by a good bit. The Helles is the least bitter. Schwarzbier is in the middle on bitter. All three are lagered and showcase that German lager character.

# Practice Answer 9:

For each of the three styles **Lambic, American Wheat, Weissbier** provide a statement describing the styles as well as the differences and similarities between the styles by addressing the following topics:

40% - Describe aroma, appearance, flavor and mouthfeel of each style as in the BJCP Style Guidelines

25% - Identify at least one aspect of the ingredients (malt, hops, water chemistry) **or** background information.(history, fermentation techniques and conditions, or serving methods) that distinguishes this style

10% - For each of the styles name at least one classic commercial **example as listed in the BJCP style guidelines.**

25% - Describe the similarities and differences between the three styles

**Lambic** – Appears golden in color with a tall white head. Can be clear to extremely hazy from use of wheat and bacteria. Aroma is decidedly sour in a wide range from goaty to sea salt to barnyard, low grainy sweet, no hops. Esters may give impressions of citrus, apples or honey. Flavor is tart with grainy, cracker, spiciness. No hops, not bitter at all. Sourness provides support for a dry finish. Light bodied, not creamy, not astringent but highly tart, may have slight warming effect, very low carbonation. Age plays a heavy factor in to the sensory profile of lambics. Younger beers are more assertive and simple while complexity comes with age. Use of pilsner and wheat malts typical in lambic. Fermented with wild yeasts and bacteria specific to Belgium area. Linderman’s lambic

**American Wheat** – Appears yellow to gold, big long lasting head. Clarity is good to hazy. Aroma is low to moderate cracker, spicy wheat, bready/doughy . A complimentary hop aroma will be present and can be American, new world or old world. Clean ferment with no phenols although moderate esters are ok. Flavor is light to moderately bready, grainy or wheat maltiness. Wide range of allowed malt to bitterness levels but typically about even and finishing sweet to dry. Low to moderate hop variety as above. Esters can be present but not weissbier like. Medium bodied, medium to high carbonation, can be creamy, usually fairly soft mouthfeel. Goose Island 312 is an example. Clean American yeast with use of a good portion of wheat. A distinctly American approach on using wheat.

**Weissbier** – Paulaner Mitte Heffe Naturtrub

**Comparison** – American wheat and Weissbier are in no way sour like the lambic. American wheat beer and lambic will have no phenolics found in Weissbier. They all use a great deal of wheat in their malt bill. All three are considered fairly refreshing and somewhat “summer beers”. All three are rooted very firmly in their respective regional traditions. Brussels, America and Germany. The weissbier will have a unique banana ester not found in the others. The American Wheat will have the most hop character of the three.

# Practice Answer 10:

For each of the three styles **Doppelbock, Eisbock, Hellesbock** provide a statement describing the styles as well as the differences and similarities between the styles by addressing the following topics:

40% - Describe aroma, appearance, flavor and mouthfeel of each style as in the BJCP Style Guidelines

25% - Identify at least one aspect of the ingredients (malt, hops, water chemistry) **or** background information.(history, fermentation techniques and conditions, or serving methods) that distinguishes this style

10% - For each of the styles name at least one classic commercial **example as listed in the BJCP style guidelines.** 25% - Describe the similarities and differences between the three styles

**Doppelbock** – Can appear deep golden all the way to very deep brown. Head may not persist or form due to alcohol and age. Aroma should be rich melanoidins, bready, toasty, rich but of a clean fermentation character. May have impression of low chocolate. No hop character present. May have impression of dark fruits and dark chocolate. Flavor is deeply rich melanoidin and maltiness. Complex and savory with hints of dark candy fruit, caramel, dark chocolate in darker versions. Hop bitterness is enough to balance the malt, low to moderate No hop flavor. Finish gives impression of sweetness but just due to low hopping. Medium to full bodied, moderate carbonation, smooth, no astringency. Alcohol warmth welcome but never burning. Ayinger Celebrator is a classic example. A Bavarian specialty beer first brewed by monks. Decoction mash is traditional here. Munich/Pilsner/Vienna malt blends are traditional.

**Eisbock** – Deep copper to dark brown in color, usually with amber highlights. Head may or may not form due to alcohol and age. It will be white. Aroma is intensely malty of the maillard variety , dark fruit, alcohol but not harsh or solvent like. Flavor is similar to the malt. Intensely malty with a significant alcohol presence. Maillard, toasty, some caramel, hints of chocolate. Just enough bitterness to avoid cloying finish. The alcohol should be significant and smooth and play in to the finish being a little dry due to alcohol. Never cloying sweet. Very full bodied, very warm, low carbonation. Kulmbacher Eisbock is the example. Brewing process involves using freezing to concentrate a doppelbock’s flavors and alcohol to form an intense drinking experience.

**Hellesbock** – Golden to Deep Golden in color. Usually quite bright, clear. Large creamy head should form and persist. Moderate to strong grainy sweet with a toasted quality. Moderate to low hops with spicy, herbal, floral character. Very clean, no esters. Flavor is moderate to strong grainy-sweet maltiness with toasty hints. Low to no noble hop character. Moderate bitterness. Clean finish, well attenuated, moderately dry. Medium bodied, moderately high carbonation, smooth, no astringency, light alcohol welcome. Also called Maibock it is historically served in the month of may. Believed to be a festival type beer. Decoction typical like most bocks. Ayinger Maibock is a classic example.

**Comparison -** All three are traditional German style beers. The Hellesbock is a fairly new style compared to the other two. Doppelbock and Eisbock are very similar. Usually a doppelbock is frozen to produce Eisbock. Eisbock is typically much more intense than Hellesbock and Doppelbock. All three will involve some combination of Vienna/Munich/Pilsner with clean German lager yeast, nobile hops and a decoction. Hellesbock lacks the darker flavors of the doppel and Eisbock.