



Beer Judge Certification Program

5115 Excelsior Blvd, #326
St. Louis Park, MN 55416

www.bjcp.org

1705 TXHLW

PARTICIPANT CODE: 04

SECTION 1 (BJCP/ETHICS/JUDGING PROCESS)

Judging Process & Ethics

The questions in Section 1 are remedial for a BJCP judge eligible to take this exam. Any judge National or higher judge should know this stuff. It should take almost no time to answer these questions. **You get no additional credit for getting the answers correct but you can lose up to 10% of your essay score if you get them all wrong.**

For the following 20 questions circle the "T" if the statement is true or circle the "F" if the statement is false.

1. T F 122. Judging experience points can only be earned by judging in a competition or proctoring a BJCP exam.
2. T F 66. In each section of a scoresheet, you should only comment upon the most prominent features of each entry, not subtle characteristics.
3. T F 119. At least one-half of the experience points required for any BJCP judge rank must be from judging.
4. T F 113. The BJCP Grand Master rank requires the same minimum experience points as the Master rank.
5. T F 18. When Non-BJCP judges evaluate entries in a competition, each Non-BJCP judge should be paired with a BJCP judge.
6. T F 39. After discussing the initial scores, judges should adjust their final scores to be within seven points (or less if directed by the competition director).
7. T F 88. When your flight has finished, it is acceptable to visit other flights still in progress to see how beers you have entered are faring.
8. T F 111. Honorary Master is a temporary rank bestowed on operatives of the BJCP.
9. T F 6. A competition's judge director may serve as the competition organizer and may also serve as a judge, provided this person has no knowledge of the association between entries and entrants.
10. T F 26. If a judge is assigned to a category that he or she has entered, the judge should go ahead and evaluate the entries in that category without notifying the judge director or competition organizer.
11. T F 49. The results of the bottle inspection does not affect the scoring.
12. T F 93. One can obtain the BJCP Recognized rank without acquiring judging experience points.
13. T F 64. It is appropriate to penalize the entrant if the beer is not served at the proper temperature.
14. T F 69. Judges' comments must include a complete evaluation of the sensory aspects of the entry and how those aspects relate to the style guidelines.
15. T F 60. If rushed, it's acceptable to write only comments and an overall score on a scoresheet, leaving the scores for the subsections blank.
16. T F 90. Judges from outside the table should not be consulted on a beer unless the judges at the table cannot reach a consensus score, and then only if they all agree to the consultation.



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- 17 T F 47. A judge may disqualify an entry if it has an improper bottle or cap.
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- 18 T F 32. You should avoid eating spicy or greasy food within a few hours prior to judging.
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- 19 T F 95. To become a BJCP Certified judge, it is sufficient to pass the Entrance Exam, score at least 70% on the Beer Judging Exam and earn 5 judging points.
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- 20 T F 98. To become a BJCP National judge, it is sufficient to score 80% on the Beer Judging Exam and accumulate 20 experience points.
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#1

American Porter

Appears brown to very dark brown often with ruby highlights. Tall off white head should form and last. Should be rather clear

Aroma: is malts in the moderate coffee, cocoa and low/moderate roast. Supporting bread, grainy malts should be secondary. low to moderate hop aroma of American Citrus variety. low esters are ok. No diacetyl.

Flavor - moderate dark green flavor in the coffee/cocoa variety with low to moderate roast. low to moderate hops of citrus. Some esters ok. Finish can be medium to dry. Bitterness moderate to high

Mouth feel Medium body, may be somewhat creamy, no astringency, low warming ok but not hot.

Deschutes Black Butte Porter is Example. American hops are key. Centennial is great in this style. Focus on burnt flavor dark malts more than roast. (stout)

#1

American Stout.

Appearance Very dark brown to opaque. Tall tan head
 Taste. Over as can be for dark beer.

Aroma - Assertive roast. Support of Cocoa
 chocolate, bread, American type hops.
 citrus, piney, fruity.

Flavor - Assertive high roast supported by
 a moderate amount of Cocoa/chocolate/burnt notes.
 American hop character of citrus/piney/fruity. bitterness
 is fairly high to moderate. finish is of roast and
 can be medium to dry

Mouth feel - medium full bodied, may be warm from
 alcohol. May be resinous, moderate carbonation, no
 astringency

Sierra Nevada Stout is a classic Example.

American hops and roast notes are characteristic.
 American creativity leads to large margin for creativity

#1

Foreign Extra Stout -

Appearance - dark brown to black often red highlights
 Big off white head.

Aroma - Moderate to assertive roast - often coffee/chocolate/
 burnt as well. low to moderate esters. May have impression
 of licorice

Flavor - Quite roasty and of dark grains
 Complicated by esters and low to moderate bitter. low to moderate
 earthy/herbal English hop flavor - finishes roasty
 or somewhat dry.

Mouthfeel - Medium full to full bodied, low to med
 carbonation. May be warming, quite creamy.

> Guinness Foreign Extra Stout

Produced bigger than other stouts for shipping
 to Caribbean, Asia, New World. Use all
 English ingredients (EKG, English Roast Malts)

Comparison:

- American Stout more assertive roast than porter.
- The porter is more focused on burnt rather than
 Roast
- Foreign Stout won't have the American ingredients
 but Americans may use English ingredients
- Foreign Extra and American Stout higher grav. than
 than Porter.
- All three showcase dark grains
- Foreign may have licorice character typically
 not found in Americans

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#2

Czech Premium Pale Lager

OG: 1.05

FG: 1.01 5.2% ABV

30 IBUS

4 SRM

5.5 gallons

8.5 lbs Czech or Continental Pils Malt

WLP800 - Wyeast yeast

9 ounce Hallertau Magnum at 60

.25 Czech Saaz at 10 mins

Rp. Water treated to 50 ppm Calcium 10 ppm Magnesium
100 ppm Chloride, 50 ppm sulfates 25 total hardness
10 ppm sodium

Crush grain, prepare brewing water to strike.
1.5 gts/lb to hit 152 F mash. hold for 1.5 hours.

Begin lautering process and Sparge to draw 7
gallons to kettle. boil at 1.2 gal/hr evaporation rate
add hops, cool rapidly transfer to fermenter.

Pitch at 55F and ferment for two weeks, perform
Droodl rest, lager 1 month. keg and pressurize
to 2.5 psi.

Fits style as firmly bitter, grainy malty
beer focusing on traditional Czech ingredients
to note more authentic use a more base water
profile and perform deaeration.

#3

Dunkels Bock

Appear: Darker amber to Dark Brown. Tall off white head. Clear

Aroma: Bready and of Cocoa, toast, biscuit. Clean legs. No diacetyl. Low/no noble hop aroma

Flavor: Quite bready and Cocoa, Chocolate melanoidins. No toast, No diacetyl. Med/low bitter, low/no noble hop flavor. Smooth medium to dry finish.

Mouthfeel: Medium full - Full bodied, may have slight creamy - moderate warming smooth

Aass Bock is Example

Traditionally a Specialty beer with roots in Eisbock, Germany. All grained ingredients, decoction.

Eisbock

Aroma - assertive deep melanoidin character. Dark Bready/toasty. Assertive alcohol. No hop

Appear = Very amber to dark brown. Very clear head may not last. May have legs.

Flavor: Very assertive bock flavors. Melanoidin, bready, toasty an impression of dark fruits med/low bitterness, lots of alcohol. No hop flavor

Mouthfeel = Medium full / full bodied, assertive alcohol but quite smooth

Kulmbacher is Example Eisbock. Doppelbock brewed and then partially frozen to concentrate flavors. Not necessarily stronger than Doppel. Alcohol balance is unique in style

#3

Hells Bock

- Appears quite clear, Golden, large head
- Aroma grainy maltiness, honey some bread
low noble floral/spicy hops
- Flavor = grainy maltiness balanced by
a low/moderate bitter. low/moderate
German floral/spicy/herbal character
- Mouthfeel - Medium body, moderate to high carbonation
not creamy, slightly warm smooth
- Ajinger Meibock
- Also called Meibock to being brewed
in May. The lightest of bocks. All
German ingredients. Decoction Mash
More hoppiness and balance permissible
than other bocks

#3

Comparison:

Einbock far more alcohol presence than others.

- Helles Bock will be bright and more balanced than others
- Dunkel's bock focuses more on deeper kilned flavors than other two.
- All three are descendants of original bocks brewed in Einbock.
- All three use all German ingredients

#4

Astringency -

Described: In the mouth feel on sides of tongue & top of mouth. Puckering as if sucking on teabag. Also described as dry

Causes: Caused by tannins leaching in to beer or polyphenols. Common cause is poor lautering resulting in boiling of grain husks to produce this. Also caused by dark grains mashed higher than pH 5.8 resulting in leaching tannins. Hop (Highhops) in dry hops may also cause.

Control: Be sure to not boil grain husks always ensure mash water is of proper pH. Don't Dry hop

Astringency is not ok in German Pils or Doppelbock. A very light astringency is ok in fresh highhopped American IPA, Double IPA

Acetaldehyde -

Described: Occurs in aroma and flavor.

It is the flavor/aroma of fresh cut-green apples

Causes: Acetaldehyde occurs naturally in fermentation, usually yeast re-consume it to non-detectable levels. If beer is racked off too early or the yeast was weak it may be left behind

#4 Cure Acetaldehyde by racking only when fermentation 100% done and pitching lots of healthy yeast

Acetaldehyde inappropriate in American Porter, Foreign Extra Stout, APA.

Trace amounts OK in American light lagers but should be reduced.

Fruitiness

Described: aroma and flavor. The wide variety of fruit sensations in beer: pear, banana, orange, cherries, raisins, citrus

Causes: Many yeasts like English etc yeasts are prone to ester production. To reduce use a different yeast like American. Hops cause fruitiness in beer especially American citrus hops. Choose non-fruity hops to reduce. Some people add fruit to beer to increase fruitiness

OK Styles: American pale Ales, English pale Ale Esters, Tropical Stouts

Inappropriate Styles: Very clean German Pils or Czech lagers

#5 Mash Process

- During the mash, grain that has been kilned and cracked is soaked in hot water at specific temperature ranges to activate enzymes which perform conversions on the exposed starches to produce fermentable sugars, proteins, dextrins that make up wort.

In discussing mashing we talk about specific enzyme ranges all though many are as important as they used to be due to well made (modified) modern malts.

Acid Rest 95F-120F

Beta Glucase Rest & Ferulic Rest - 110F

Protein Rest - 113F-127F Protease creates polypeptides and peptidase creates amino acids. Important for head retention & yeast health

Saccharification Rest - we talk about 2 enzymes

Beta Amylase - Active 130-150, denatures at 164F

Alpha Amylase - Active 148-158, denatures at 167F

Beta Amylase creates small ends off starches to create these saccharides (fermentable sugars)

Alpha Amylase - breaks starches in to medium length pieces we call dextrins which are non fermentable and make up the body of beer

#5

Mashing Techniques

- Single Infusion Mash - Most common mash technique and very simple. Water is added to hit a temperature in the saccharification range promoting a "good" wort for target beers.
- Step Mash - Water is struck to hit a first step and then adding boiling water or direct fire is used to raise through desired steps. Made to mimic decoction.
- Decoction Mash - Water is struck to an initial mash temperature and then to raise to subsequent steps; a portion of the mash is drawn in to another vessel, raised to saccharification briefly and then boiled to explode the starches and proteolytic modifications. It's then added back to main mash to raise temp to next step temp.

Advantages/Disadvantages

Single Infusion - Very simple and least time consuming are advantages. Disadvantage is limits brewers in using some specialty grains.

Step Mash - Advantage is allows more fine tuned mashing. Disadvantage is more time consuming than single infusion and not as good as decoction.

Decoction - Advantage: allows largest number of possibilities in mash. produces very rich wort. Disadvantage is extremely work intensive and costly. Search grains >