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 56. 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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<table>
<thead>
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<tbody>
<tr>
<td>17</td>
<td>T</td>
<td>F</td>
<td>47. A judge may disqualify an entry if it has an improper bottle or cap.</td>
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<tr>
<td>18</td>
<td>T</td>
<td>F</td>
<td>32. You should avoid eating spicy or greasy food within a few hours prior to judging.</td>
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<tr>
<td>19</td>
<td>T</td>
<td>F</td>
<td>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.</td>
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<tr>
<td>20</td>
<td>T</td>
<td>F</td>
<td>98. To become a BJCP National judge, it is sufficient to score 80% on the Beer Judging Exam and accumulate 20 experience points.</td>
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American Porter

Appearance: brown to very dark brown, often with ruby highlights. Tall off-white head should form and last. Should be rather cold.

Aroma: is malts in the moderate coffee, cocoa and low/neutral roast. Supporting bready, grainy malts. Should be secondary; low to moderate hops one of American citrus variety. Low esters are ok. No Brett.

Flavor: moderate dark green flavors in the coffee/cocoa variety with low to moderate roast. Low to moderate hops of citrus. Some esters at finish can be medium to dry. Bitterness moderate to high.

Mouthfeel: medium body, may be somewhat sticky. No astringency, low warming or bit hot.

Desc: In Black Butte Porter, American hops are key. Centennial is great in this style, focus on burnt flavor dark roasted malt more than roast (stout).
American Stout

Appearance: Very dark brown to opaque. Tall tan head
Tests: C饌es can be foamed

Flavor: Assertive high roast supported by a moderate amount of cocoa/chocolate/burnt notes. American hop character of C. Pliny, pine, fruit. Bitterness is fairly high to moderate. Finish is of roast and can be medium to dry
 Mouthfeel: Medium to full bodied, may be warm from alcohol, may be resinous, moderate carbonation no

Sierra Nevada Stout is a classic example. American hops and roast notes are characteristic. American creativity lends to large margin for creativity
1

Foreign Extra Stout -
Appearance - dark brown to black often reddish, big off-white head.
Alone - moderate to assertive roast - often coffee/chocolate flavor, burnt as well. How to moderate: ethers, may have impression of licorice.
Flavor - quite roasty and oat dark grains complexity, esters and hops to moderate bitterness, lower to moderate earthy/herbal English hop flavor, finishes roasty and somewhat dry.
Mouthfeel - moderate full to full body, low to medium 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 or burnt rather than roast.
- Foreign Stout won't have the American ingredients but Americans may use English ingredients.
- Foreign Extra and American Stout higher gravity than Porter.
- All three showcase dark grains.
- Foreign may have a licorice character typically not found in Americans.
#2

Czech Premium Pale Lager
OG: 1.05
FG: 1.01  5.2% ABV
30 IBU
4%
5.5 gallons

8.5 lbs Czeck or Contrented Pils malt
WLP800 - Urquell yeast
.9 ounce Hallertau Magnum at 60
.25 Czeck Saaz at 10 minutes
R.P. water treat to 50 ppm Calcium 10 ppm Magnesium
100 ppm Chloride, 50 ppm Sulphate 25 total hardness
10 ppm Sodium

Crush grain, prepare brewing water to strike,
1.5 qts/lb to 152 F mash, hold for 60 minutes.

Begin lautering process and sparge to draw 7
gallons to strike. Boil at 1.2 gal/hr evaporation rate
add hops, cool rapidly transfers to fermenter.

Pitch at 55F and ferment for two weeks, perform
daily/first, 1st month. Keg and pressure to 2.5 psi.

Fits style as firmly bitter, grainy malty
beer focusing on traditional Czech ingredients
To make more authentic use a more basic water
profile and perform decoction.
#3

Dunkles Bock


Aroma: Very broody and of Cocoa, toast, biscuit.

Clean lager. No diacetyl. Low/no noble hop aroma.


Mouthfeel: Medium, full. Full bodied, may have slight cloy, moderate warming. Smooth.

Ass: Bock is Example.

Traditionally a specialty beer with roots in Einbeck, Germany. All grain ingredients.

E. S. Bock


Appearance: Very amber to dark brown. Very clear. Head may not last. May have legs.


Eisbock is Example.

Doppel bock brewed and then partially frozen to concentrate flavors. Not necessarily stronger than Doppel. Alcohol balance is unique in style.
#3 Helles Bock
- Appears quite clear, golden, best head
- Normal gravity maltiness, honey sense balance
  low noble floral/spicy hops
- Flavor - grain maltiness balanced by
  a low/moderate bitter, low/moderate
  floral/spicy/malted character
- Northeast: medium body, moderate to high carbonation
  not creamy, slightly warm, smooth
- Ayinger Helles
- Also called Helles bock to being brewed
  in May. The lightest of bocks. All
  grain ingredients. Detection mesh
  more honey and balance permissible
  then other bocks
Comparison:

- Einbeck has a more alcoholic presence than others.
- Helles Bock will be bright and more balanced than others.
- Doppelbock focuses more on deeper, kilned flavors than other two.
- All three are descendants of original beers brewed in Einbeck.
- All three use all German ingredients.
Astringency:
Described: In the mouthfeel 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 of 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 (high hops) 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 high-hopped American IPA, DoubleIPA.

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-consulits to non-detectable levels. If beer is racked off too early or the yeast was weak it may be left behind.
Cure Acetalddehyde by sacrificing only when fermentation loop done and pitching lots of healthy yeast.

Acetalddehyde inappropriate in American Porter, Foreign Extra Stout, IPA. Trace amounts ok in American light lager but should be reduced.

Fruitness
Described: aroma and flavor. The wide variety of fruit sensations in beer: pears, banana, mango, cherries, raisins, citrus.

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

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 crushed is soaked in hot water at specific temperature ranges to activate enzymes which perform conversions on the exposed starches to produce fermentable sugars, proteins, and esters that make up wort.

In discussing mashing we talk about specific enzyme ranges, all though many aren't as important as they used to be due to well milled (modified) malts.

Acid Rest 95°F-120°F
Beta Glucanase Rest & Protease Rest - 110°F
Protein Rest - 115°F-127°F Protease creates polypeptides, and peptidase creates amino acids. Important for malt shelf life & yeast health

Saccharification Rest - we talk about 2 enzymes:
Beta Amylase - Active 130-150°F denatured at 165°F
Alpha Amylase - Active 148-154°F denatured at 167°F
Beta Amylase creates small ends off starches to make more 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.
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 fermentation.

- **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 promote 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. Disadvantages: limits brewers in using some specialty grains.

- **Step Mash** - Advantage is allows more time 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 to search grains.