



# Beer Judge Certification Program

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

www.bjcp.org

Graders: **James Lallande and Sal Mortillaro II**

*Report to Participant*

Date of Exam: **May 17, 2017**  
Location of Exam: **City, State**

**BJCP Written Proficiency Examination  
Score 86**

## INTERPRETING YOUR SCORE AND FEEDBACK

Your exam has been graded by two National or Master judges and their scoring and comments reviewed by both an Associate Exam Director and the Exam Director. This three step process ensures that the assigned scores are consistent with the following criteria:

- <60: Poor knowledge of brewing and/or styles with insufficient communication skills to be a judge.
- 60s: The examinee demonstrates a basic grasp of fundamentals on the written proficiency exam, but there may be some significant knowledge gaps.
- 70s: There can be errors and small gaps in the answers on the written proficiency exam, but depth in answers is not necessary.
- 80s: The answers indicate good knowledge of all subjects. Some errors are allowable, but there are no significant gaps and most of the answers demonstrate depth.
- 90s: The exam demonstrates excellent knowledge level. There are no significant errors, no knowledge gaps, good depth to answers, and evidence of independent thought

The following sections summarize your performance on the exam, and feedback on individual questions is given on the following page. When reviewing this information, keep in mind that your final score was assigned only after an assessment of the entire exam. Since our understanding of brewing science and beer styles is constantly evolving, it may be possible to argue a few technical and stylistic details; however, your final score is not likely to change since your exam has already undergone several hours of evaluation by the most experienced judges and graders in the BJCP. Questions or appeals should be directed to the Exam Director.

**Greg Toothaker**  
BJCP Associate Director

**Ryan Thomas**  
BJCP Exam Director

**September 5, 2017**

## RECOMMENDED STUDY

- *Homebrewing Vol. 1*, Al Korzonas
- *Dave Miller's Homebrewing Guide* or *The Complete Handbook of Home Brewing*, Dave Miller
- *How to Brew*, John Palmer (<http://howtobrew.com>)
- *Beer Companion*, Michael Jackson
- *Classic Beer Style Series*, Brewers Publications
- *New Brewing Lager Beer*, Greg Noonan
- *Principles of Brewing Science*, George Fix
- *Designing Great Beers*, Ray Daniels
- Troubleshooting Special Issue, 1987 *zymurgy* (vol. 10, no. 4)
- BJCP Study Guide
- BJCP Style Guidelines

**Overall:** Congratulations on achieving a very good score on the BJCP Beer Written Proficiency Exam. Your score sheets indicate an excellent familiarity with the judging process and a very good understanding of beer styles, but also some minor gaps. Good luck in your future judging endeavors!



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**SECTION 1 (BJCP/ETHICS/JUDGING PROCESS)**

- Answered T/F questions correctly? Yes

**SECTION 2 (ESSAY QUESTIONS)**

|   |         | Master | National | Certified | Recognized | Apprentice |
|---|---------|--------|----------|-----------|------------|------------|
| Style knowledge                                       | 50      |        |          |           |            |            |
| Technical knowledge                                   | 50      |        |          |           |            |            |
| Program knowledge                                     | penalty |        |          |           |            |            |
| Communication skills                                  |         |        |          |           |            |            |
| Skipped or overlooked questions or parts of questions |         |        |          |           | YES        | NO         |

For each of the three styles a) American Porter, b) American Stout, and c) Foreign Extra Stout provide a statement describing the styles as well as the differences and similarities between them by addressing each of the topics.

Overall: You provided a complete answer for the three styles which would have benefitted from additional depth and details particularly with similarities and differences between the styles.

| Metric/Rating   | Percent | Master | National | Certified | Recognized | Apprentice | Not answered |
|---|---------|--------|----------|-----------|------------|------------|--------------|
| Describe the aroma, appearance, flavor, and mouthfeel of each style as in the BJCP Style Guidelines.  | 40      |        |          |           |            |            |              |
| Identify at least one aspect of the ingredients (malts, hops, water chemistry) or background information (history, fermentation techniques and conditions, or serving methods) that distinguishes each style. | 25      |        |          |           |            |            |              |
| For each of the styles, name at least one classic commercial example as listed in the BJCP Style Guidelines.  | 10      |        |          |           |            |            |              |
| Describe the similarities and differences between the three styles.   | 25      |        |          |           |            |            |              |



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Provide a complete ALL-GRAIN recipe for a Czech Premium Pale Lager, listing ingredients and their quantities, procedure, and carbonation. Give volume, as well as original and final gravities. Explain how the recipe fits the style's characteristics for aroma, flavor, appearance, mouthfeel, and other significant aspects of the style.

Overall: FG is lower than style range; you provided the key details of the process and a basic answer for how the recipe fits the style which would have benefitted from additional details.

| Metric/Rating  | Percent | Master | National | Certified | Recognized | Apprentice | Not answered |
|--|---------|--------|----------|-----------|------------|------------|--------------|
| Target statistics (starting specific gravity, final specific gravity, and bitterness in IBUs or HBUs) and color (as SRM or a textual description of the color).  | 10      |        |          |           |            |            |              |
| Batch size, ingredients (grist, hops, water, and yeast) and their quantities.  | 20      |        |          |           |            |            |              |
| Mashing, boil, fermentation, packaging, and other relevant brewing procedures.   | 35      |        |          |           |            |            |              |
| Explain how the recipe fits the style's characteristics for aroma, appearance, flavor, mouthfeel, and other significant aspects of the style; and describe how the ingredients and processes used impact this style. | 35      |        |          |           |            |            |              |



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For each of the three styles a) Dunkles Bock, b) Eisbock, and c) Helles Bock provide a statement describing the styles as well as the differences and similarities between them by addressing each of the topics.

Overall: Very good descriptions that would have benefitted from additional depth. Excellent answer for the other criteria.

| Metric/Rating   | Percent | Master | National | Certified | Recognized | Apprentice | Not answered |
|---|---------|--------|----------|-----------|------------|------------|--------------|
| Describe the aroma, appearance, flavor, and mouthfeel of each style as in the BJCP Style Guidelines.  | 40      |        |          |           |            |            |              |
| Identify at least one aspect of the ingredients (malts, hops, water chemistry) or background information (history, fermentation techniques and conditions, or serving methods) that distinguishes each style. | 25      |        |          |           |            |            |              |
| For each of the styles, name at least one classic commercial example as listed in the BJCP Style Guidelines.  | 10      |        |          |           |            |            |              |
| Describe the similarities and differences between the three styles.   | 25      |        |          |           |            |            |              |

Describe and discuss the three beer characteristics a) astringency, b) acetaldehyde, and c) fruitiness. What causes them and how are they avoided and controlled? Are they ever appropriate and if so, in what beer styles?

Overall: Very good answer that would have benefitted from additional details for controls in fruitiness and appropriate/inappropriate styles for astringency and acetaldehyde.

| Metric/Rating   | Percent | Master | National | Certified | Recognized | Apprentice | Not answered |
|---|---------|--------|----------|-----------|------------|------------|--------------|
| Describe each characteristic and how it is perceived.     | 30      |        |          |           |            |            |              |
| Identify the causes and controls for each characteristic. | 40      |        |          |           |            |            |              |
| Identify appropriate/inappropriate styles.                | 30      |        |          |           |            |            |              |
|   |         |        |          |           |            |            |              |



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Explain what happens during the mashing process, including times and temperatures as appropriate. Describe three different mashing techniques and the advantages and disadvantages of each.

Overall: You provided an excellent answer that covered all aspects of the process and techniques, only improvement would be to include common times for each rest.

| Metric/Rating  | Percent | Master | National | Certified | Recognized | Apprentice | Not answered |
|--|---------|--------|----------|-----------|------------|------------|--------------|
| Explain what happens in the mashing process, including times and temperatures as appropriate.          | 50      |        |          |           |            |            |              |
| Identify and describe three mashing techniques.  | 30      |        |          |           |            |            |              |
| Identify and describe three different mashing techniques and the advantages and disadvantages of each. | 20      |        |          |           |            |            |              |
|  |         |        |          |           |            |            |              |