



Beer Judge Certification Program

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

www.bjcp.org

PARTICIPANT CODE:

2306CASW- 05

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. F 17. If possible, there should be at least one BJCP-ranked judge in every flight.
2. T F 113. The BJCP Grand Master rank requires the same minimum experience points as the Master rank.
3. F 124. Stewards at homebrew competitions earn BJCP experience points.
4. T 23. Strong scents from the environment or other judges or stewards should be brought to the attention of the competition organizer.
5. T 119. At least one-half of the experience points required for any BJCP judge rank must be from judging.
6. T F 46. A judge must disqualify an entry if the bottle has raised lettering or the cap has identifying marks.
7. T F 97. The maximum score on the Beer Judging Exam for the BJCP Certified rank is 79%.
8. T 12. The "head" judge at a table should fill out Cover Sheets for beers in his or her flight as directed by the competition management.
9. T F 66. In each section of a scoresheet, you should only comment upon the most prominent features of each entry, not subtle characteristics.
10. T 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).
11. T F 77. You should use the "Overall Impression" section of the scoresheet to refer to how the entry compares to other entries in the flight.
12. F 34. Perfumed shampoos and colognes should be avoided prior to a judging event because they can reduce a judge's sensitivity to the aromas of beer.
13. T 69. Judges' comments must include a complete evaluation of the sensory aspects of the entry and how those aspects relate to the style guidelines.
14. 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.
15. T 29. It is acceptable to change the order in which you judge the beers on your flight sheet from how it was printed.
16. T F 59. If you are very familiar with a beer style, it is preferable to disregard the BJCP Style Guidelines and rely on your personal expertise instead.
17. T 33. Spicy or greasy foods should be avoided prior to a judging event because they can reduce a judge's sensitivity to the aromas and flavors of beer.
18. T F 35. It is a good idea to take a decongestant prior to a judging event to increase your sensitivity to the aromas of beer.
19. T 45. It is acceptable to remove offensive smelling entries from the judging table after they have been evaluated.
20. T F 80. The courteous lower limit for scores assigned to "Problematic" beers is 6 points, with one point for each section of the scoresheet.

Commercial Example	Belgian Tripel Chimay Triple	German Pils Paulaner Pils	Belgian Single Chimay Gold
Aroma	<ul style="list-style-type: none"> Med to Med-Low malt aroma w/ bready or doughy notes Med-Low Low hop aroma w/ spicy or floral notes Med esters w/ fruity notes No DMS No Diacetyl 	<ul style="list-style-type: none"> Med-Low ^{Med} malt aroma w/ bready or doughy notes Med-Low to hop aroma w/ spicy, herbal or floral notes Low to No ester No to ^{DMS} Diacetyl No Diacetyl 	<ul style="list-style-type: none"> Med-Low malt aroma w/ bready or doughy notes Med-Low hop aroma w/ spicy or floral notes Med-Low Med esters w/ fruity notes No DMS No Diacetyl
Appearance	<ul style="list-style-type: none"> Pale Golden to Pale Amber Clear or slightly opaque Tall, white head w/ good retention 	<ul style="list-style-type: none"> Pale Golden to Pale Amber High clarity Tall, white head w/ good retention 	<ul style="list-style-type: none"> Pale Golden to Pale Amber Clear or slightly opaque Tall, white head w/ good retention
Flavor	<ul style="list-style-type: none"> Med to Med-Low malt flavor w/ bready or doughy notes Low hop flavor w/ spicy, herbal or floral notes Med-Low malt sweetness Med-Low hop bitterness Balanced w/ med fermentation character w/ fruity notes Finishes Med-Dry Med-Light Body 	<ul style="list-style-type: none"> Med-Low to Med. Malt flavor w/ bready or doughy notes Med-Low to hop flavor w/ spicy, floral or herbal notes Low ^{malt} sweetness Med hop bitterness Balanced & toward bitterness Low to No fermentation character Finishes Med-Dry Med-Light Body 	<ul style="list-style-type: none"> Med-Low to Low malt flavor w/ bready or doughy notes Med-Low hop flavor w/ spicy or floral notes Low malt sweetness Low hop bitterness Balanced w/ med fermentation character w/ fermentation Finishes Med-Dry Med-Light Body
Mouthfeel	<ul style="list-style-type: none"> Med-High to High carbonation Low to Med Alc. warmth Med-Low creaminess No Astringency 	<ul style="list-style-type: none"> Med to Med-High carbonation No Alc. warmth Low creaminess No Astringency 	<ul style="list-style-type: none"> Med-High to High carbonation No Alcoholic warmth Med-Low creaminess No Astringency

<p>Contrast</p>	<ul style="list-style-type: none"> - Belgian Ale - Highest ABV - Balanced well - High fermentable character - Highest OG 	<ul style="list-style-type: none"> - German Lager - Balance toward bitterness - Very clean taste, character - The bitterest among 3 	<ul style="list-style-type: none"> - Belgian Ale - Balanced well - Med. fermentable character
-----------------	---	---	--

Compare

- All share hop flavor/aroma of spicy, floral or herbal notes
- All Pale golden to Pale Amber color
- All Finisher Med-Bdry
- All have full head w/ good retention

Recipe of Festbier

1. Bottle size 5 gallon 2. OG 1.055 3. FG: 1.010 4. ABV: 2.0
5. SPN/Color: 5 / ~~10~~ golden
6. Grains: Total 11 lbs. 80% German Pilsner 20% Munich.
75% Efficiency
7. Hops: Bittering: 1oz Hallertauer (5% AA) 60 min (2% utility)
Flavor: 0.5oz Hallertauer (5% AA) 15 min (5% utility)
Aroma: 0.5oz Tettnang (5% AA) 0 min (0% utility)
8. Water: 4 gallon strike water 163 F
7 gallon sparge water 168 F added w/ 1 tsp of Lactic Acid
9. Yeast: Bavarian Lager Yeast, pitched to pre-chilled wort at 50 F
10. Mash: Although the classic method for this style is "Decoction Mash", due to highly-modified malts available today, this recipe uses "Single Infusion" Mash Method.
Saccharification Rest 60 min at 150 F
11. Vorlauf: 30 min
12. Sparge/ laut: 45 min w/ sparge water 168 F 7 gal
13. Boil/Chill: ~~75~~ Boil: 75 min full rolling Boil w/ facilitate hot break
Add hops according to the schedule above
Finishing: Add 1 tsp Irish Moss at 15 min before the end of Boil
Chill: Use counter-flow method to facilitate cold break
to bring temp down to 50 F
14. Fermentation: Primary: 57 F 14 days
Aerated Rest 65 F 2 days
Secondary 32 F 60 days
15. Packaging: Bottle conditioning Add 3/4 tsp of sugar at bottling
16. Aroma: Med-low malt aroma w/ breadiness & esters
Med-low hop aroma w/ herbal or floral notes
Low- to no esters
17. Appearance: Pale golden to Pale Amber color Clear, tall, white head w/ good retention
18. Flavor: Med-Low malt ~~aroma~~ ^{flavor} w/ breadiness & esters
Med-Low hop flavor w/ herbal or floral notes
~~Balance~~ ~~Med-Low~~ low hop bitterness balanced w/ maltiness
No to low fermentation character & finishes Med-Dry
19. Mouthfeel: Med-Light Body No Alc. warmth Med to Med-High carbonation Med-Low creaminess No Astringency

20. How the ingredients/processes impact the style

The malt, hop, and yeast used in this recipe work together to produce aroma, flavor, appearance & mouthfeel representative of Festbier.

Particularly the use of noble hops imparts floral, ^hherbal and spicy flavor and aroma typical of Festbier

	Doppelbock	Dunkles Bock	Helles Bock
Commercial Example	Paulaner Salvator	Aass Bock	Ayinger Maibock
Aroma	<ul style="list-style-type: none"> Med-high to high malt aroma w/ toasty or caramel notes Low to high hop aroma w/ herbal or floral notes Low ^{to No} esters No DMS No Diacetyl 	<ul style="list-style-type: none"> Med to Med High malt aroma w/ toasty or chocolate or toffee notes Low hop aroma w/ herbal or floral notes Low to No esters No DMS No Diacetyl 	<ul style="list-style-type: none"> Med malt aroma w/ bready or honey, doughy notes Low hop aroma w/ herbal or floral notes Low to No esters No DMS No Diacetyl
Appearance	<ul style="list-style-type: none"> Pale Amber to Amber-Brown Clear Tall Tall off white head w/ good retention 	<ul style="list-style-type: none"> Deep Deep brown to black Clear Tall tan head w/ good retention 	<ul style="list-style-type: none"> Pale golden to Pale Amber Clear Tall white head w/ good retention
Flavor	<ul style="list-style-type: none"> Med-high to high malt flavor w/ toasty or caramel toasty notes Low hop flavor w/ floral or herbal notes Low hop bitterness Balance is toward maltiness Low to No fermentation character Finishes Med-Dry 	<ul style="list-style-type: none"> Med to Med High malt flavor w/ chocolate or toffee notes Low hop flavor w/ herbal or floral notes Low hop bitterness Balance is toward maltiness Low to No fermentation character Finishes Med-Dry 	<ul style="list-style-type: none"> Med malt flavor w/ bready or honey notes Low hop flavor w/ herbal or floral notes Med Med to low hop bitterness Balanced well Low to No fermentation character Finishes Med-Dry
Mouthfeel	<ul style="list-style-type: none"> Med-Full to Full Body Med to High to High malt carbonation Low to Med Alc. warmth No Astringency 	<ul style="list-style-type: none"> Med. Body Med carbonation No Alcohol warmth No Astringency 	<ul style="list-style-type: none"> Med-Light Body Med carbonation No Alc. Warmth No Astringency

contrast	<ul style="list-style-type: none"> • Highest ABT • Highest OG • Highest FG • Fullest Body 	<ul style="list-style-type: none"> • Darkest color 	<ul style="list-style-type: none"> • Highest • palest color
	<ul style="list-style-type: none"> • Very wet 	Med-Mult Balanced	Well Balanced

compare	<ul style="list-style-type: none"> • All German Lagers • All uses German Ingredients • All share noble hop characters (e.g. floral, spicy-label) • All Finishes Med-Strong • All clear Appearance Tall head w/ good waterfaring • All No DMs, No Diacetyl • All use decoction Mash historically
---------	--

	Bitterness	Fruitiness	Sourness
Describe / Perceived	<ul style="list-style-type: none"> - Puckering - Aroma - Flavor 	<ul style="list-style-type: none"> - Pear - Banana - Apple - Aroma - Flavor 	<ul style="list-style-type: none"> - Tart - Flavor
Causes	<ul style="list-style-type: none"> - Use of High AA hop - Boiling High hops too long - Overuse of roasted malt 	<ul style="list-style-type: none"> - Use of ester-producing yeast - Ferment at high temp - Low pitch rate 	<ul style="list-style-type: none"> - Lactic acid - Acetic acid - Presence of Lactococcus or Acetic acid-producing bacteria or wild yeast (Brettanomyces)
Control	<ul style="list-style-type: none"> - Use Low AA hops - Shorten Hop Boiling time - Low use roasted malt usage 	<ul style="list-style-type: none"> - Use of clean ferment-ation yeast (Lager strain) - Lower ferm. Temp - Higher Pitch Rate 	<ul style="list-style-type: none"> - Good sanitation practice - Use "clean" yeast
Appropriate styles	<ul style="list-style-type: none"> - German Pils - American / English IPA - Double IPA 	<ul style="list-style-type: none"> - Witbier - Weissbier 	<ul style="list-style-type: none"> - Lambic - Gueuze - Berliner Weisse
Inappropriate styles	<ul style="list-style-type: none"> - Witbier - Weissbier - Marzen 	<ul style="list-style-type: none"> - German Pils - Munich Helles - Marzen 	<ul style="list-style-type: none"> - German Pils - Munich Helles - Marzen

Characteristics	Describe	How to extract
Humulone (α-acids)	Imparts bitter flavor	Boil hops 60 min (or longer)
Co-humulone (α-acids)	Imparts bitter flavor (harsher than Humulone)	Boil hops 60 min (or longer)
Lupulone (β-acids)	Imparts bitter aroma & flavor	- Any contact time - Evaporates quickly
Hydrocarbons (essential oils)	Piney, dank, spicy, herbal aroma	- Short boil (< 15 min) - Whirlpool addition - Dry hop
Oxygen-containing compounds (essential oils)	- Citrus, floral, fr Pineapple aroma	- Short boil (< 15 min) - Whirlpool addition - Dry hop
Thiols (essential oils)	- Tropical fruits aroma	- Dry hop - Moist hop

Beer Style	Describe	Hop varieties
German Pils	Spicy, Herbal, Floral, Minty	Hallertauer, Tettnanger, Spalt
Czech Premium Lager	Herbal, Floral	Saaz
American Pale Ale	Citrus, Grapefruit, Pine	Climax, Cascade, Columbus
Best Bitter	Earthy, Woody, Floral Herbal	East Kat Goldings Fuggles, Challenger
Belgian Triple	Herbal, Floral	Styrian Goldings