



Beer Judge Certification Program

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

www.bjcp.org

Graders: Scott Ulrich and Tracy Bethune

Report to Participant

Date of Exam: June 22, 2023
Location of Exam: San Diego, CA

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.

RECOMMENDED STUDY

- BJCP Study Guide
- BJCP Style Guidelines
- *How to Brew*, John Palmer (<http://howtobrew.com>)
- *Brewing Elements Series*, Brewers Publications
- *Classic Beer Style Series*, Brewers Publications
- *New Brewing Lager Beer*, Greg Noonan
- *Principles of Brewing Science*, George Fix
- *Brewing Classic Styles*, Zainasheff and Palmer
- *Beer Companion*, Michael Jackson

John Haven

1/31/24

John Haven
BJCP Associate Director

Don Blake
BJCP Exam Director

Date



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Overall: Congratulations on achieving an excellent score on the BJCP Beer Written Proficiency Exam. Your answers indicate an excellent familiarity with the judging program, a very good understanding of beer styles and an excellent understanding of the brewing process. We hope you continue to develop your judging skills and wish you luck in your future judging endeavors.

Overall Performance Summary		Master	National	Certified	Recognized	Apprentice
Style knowledge	50					
Technical knowledge	50					
BJCP Program/Ethics. Penalty =	0.0					

Question 1

Describe, compare and contrast these three styles: a) Belgian Tripel, b) German Pils, and c) Belgian Single. Your answer should address the following topics:

Metric/Rating	Percent	Master	National	Certified	Recognized	Apprentice	Not answered
Compare and contrast the three styles based on their ingredients, characteristics or background information (history, fermentation or serving methods).	40						
For each of the styles, name one classic commercial example as listed in the BJCP Style Guidelines.	10						
Describe the aroma, appearance, flavor and mouthfeel of each style according to the BJCP Beer Style Guidelines.	50						



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Question 2

Provide a complete ALL-GRAIN recipe and procedure for brewing a(n) Festbier. Please use the table below to help organize your response.

Metric/Rating	Percent	Master	National	Certified	Recognized	Apprentice	Not answered
Style Description: Provide a brief description of the of the target style according to the BJCP Style Guidelines.	15						
Provide the target parameters for your recipe, including starting batch size, specific gravity (OG), final specific gravity (FG), and bitterness in IBUs or HBUs, and color (SRM or a textual description).	15						
List the ingredients, explain why they are appropriate for target style, provide their quantities, and explain how the quantities were calculated.	40						
Discuss the complete brewing procedure from mashing through packaging, and give style-based reasoning to support each aspect of the process.	30						

Question 3

Describe, compare and contrast these three styles: a) Doppelbock, b) Dunkles Bock, and c) Helles Bock. Your answer should address the following topics:

Metric/Rating	Percent	Master	National	Certified	Recognized	Apprentice	Not answered
Compare and contrast the three styles based on their ingredients, characteristics or background information (history, fermentation or serving methods).	40						
For each of the styles, name one classic commercial example as listed in the BJCP Style Guidelines.	10						
Describe the aroma, appearance, flavor and mouthfeel of each style according to the BJCP Beer Style Guidelines.	50						



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Question 4

Describe and discuss the following beer characteristics: a) bitterness, b) fruitiness, and c) sourness. Your answer should address the following topics:

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 styles in which each characteristic is appropriate and inappropriate.	30						

Question 5

Discuss hops and their role in determining beer flavor and aroma. Your answer should address the following topics:

Metric/Rating	Percent	Master	National	Certified	Recognized	Apprentice	Not answered
Describe hop characteristics and their impact on beer flavor and aroma.	30						
Discuss how the hop characteristics are extracted.	30						
Identify five distinct beer styles with which specific or historical varieties are associated.	40						