



# BEER JUDGE CERTIFICATION PROGRAM

c/o Celebrator Beer News - PO Box 375 - Hayward, CA 94543

WWW.BJCP.ORG

Graders: Kevin Pratt and Susan Ruud

## Report to Participant

Examinee Number: 0611-COAU-008 Date of Exam: November 4, 2006  
 Location of Exam: Aurora, CO

### 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. Generally has weak tasting skills that need development.
- 60s: A basic grasp of fundamentals. May have some big knowledge gaps, but has the minimum acceptable communication and judging skills.
- 70s: Knows basis well enough to reach the certified level, but there are some errors and gaps in the answers. Depth in answers is not necessary.
- 80s: Good knowledge of all subjects, with minor errors but no significant gaps. Some depth, and the essay and tasting portion should show similar ability.
- 90s: Excellent knowledge level with no significant errors or gaps. Good depth to answers with evidence of independent thought. Excellent tasting and communication skills.

The following sections summarize your performance on the exam, and feedback on individual questions and beers 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.

### ESSAY PORTION

Style knowledge (50%)	Master	National	Certified	Recognized	Apprentice
Technical knowledge (40%)	Master	National	Certified	Recognized	Apprentice
Program knowledge (10%)	Master	National	Certified	Recognized	Apprentice
Communication skills	Master	National	Certified	Recognized	Apprentice
Skipped or overlooked questions or parts of questions?				YES	NO

### TASTE PORTION

Perception	Master	National	Certified	Recognized	Apprentice
Descriptive Ability	Master	National	Certified	Recognized	Apprentice
Feedback	Master	National	Certified	Recognized	Apprentice
Completeness	Master	National	Certified	Recognized	Apprentice
Scoring Accuracy	Master	National	Certified	Recognized	Apprentice
Failed to add, or incorrectly added taste portion?				YES	NO

Dave Houseman

*Steve Piatz*

2/1/2007

Dave Houseman  
BJCP Associate Director

Steve Piatz  
BJCP Exam Director

Date

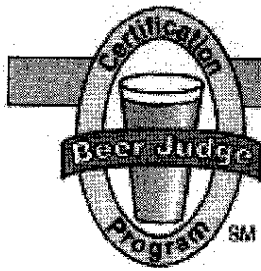
### EXAM SCORE

	Weight	Result
Essay	70%	<u>61</u>
Taste	30%	<u>60</u>
<b>Total</b>	<b>100%</b>	<b><u>61</u></b>

### 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
- *Tasting/Judging Experience*
- *BJCP Style Guidelines*

Revised 08/23/2005

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**BJCP EXAM FEEDBACK**

Congratulations on taking and passing the BJCP Exam. This is widely acknowledged as a comprehensive and difficult exam to prepare for and master. Your combined tasting and written scores were even, granting you the rank of Recognized and providing a solid foundation to build upon. As a Recognized Judge, you will be added to the roster and accumulate experience points when you judge. You will receive invitations from organizers to judge at their competitions, and we urge you to take advantage of these opportunities to improve your knowledge of world beer styles and brewing faults. What follows is detailed feedback, designed to help you focus your studies in the hope that you will retest one day, for higher rank.

**Essay Portion:**

- For the Program question, you correctly provided the three main purposes of the BJCP, plus its ranks and requirements. For the ethics portion, it is always expected that judges will wait until all on the panel are finished with any one entry before discussing their evaluations and scores. After finishing this discussion, it is expected procedure to adjust scores to within seven points. Judges do not have the authority to disqualify any entries for raised lettering on bottles or marks; this is at the sole discretion of the Organizer. Organizers may modify any of these criteria as they see fit for the needs of their competition, but these are the standards of the BCJP. It is inappropriate for judges to simply request a second bottle without good cause such as heavy gushing, flat beer or infection deemed to be 'bottle sick,' rather than batch contamination.
- For the Dark Ales family question, you provided three brief and incomplete descriptions and two good examples. Fullers London Porter is an example of Brown Porter, while Anchor Porter is a better example of Robust. Robust porter does have an allowance for hop aroma. More descriptions of the malt types and hop types that make up the flavor and aroma profile would help to make a complete answer. For Sweet stout, you did note the addition of lactose and roast barley for style. For the Foreign Extra Stout, you noted that they are made for export to "tropical climates," yet omitted any reference to the sweetness of some examples. In all three cases, the opportunity to fully describe these beers and the range of their styles was missed. The notes you made for similarities could have more detail as well as differences more than simply lightest to heaviest.
- For the Recipe question, several items are incorrect and would likely result in a beer that does not fit the style and significantly exceed your targets. The total grist and sugar bill used with the efficiency you prescribe, will likely result in Original Gravity of 1.088, far above your target of 1.075 and slightly above the limit for style. Similarly, the use of 20L crystal is not characteristic of this style, and will result in too much color and perhaps too much body for style. Candi sugar lightens body and adds alcohol to this style, not sweetness. Your calculations for IBU's seem related to a volume of less than 5 gallons, rather than the 5.5 gallons targeted. Your stylistic flavor references are appropriate, but the anticipated outcome of these ingredients will likely not meet these goals, either.



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- For the Wheat family question, you gave three good styles and three good classic examples. Your descriptions of each were very brief, but accurate. More detail about flavor, aroma, mouthfeel and appearance is desirable, as well as some detail on the processes or ingredients that make these unique. For instance none of these styles has any mention of hop contributions or any wheat percentages for German Weizen and Berliner Weisse. No statement was made about specific similarities or differences of these styles.
- For the Troubleshooting question, you covered some major highlights of each issue, but did not state how any of these are perceived. With phenols only the unpleasant medicinal and band-aid type phenols are mentioned. There is a whole class of pleasant spicy to smoky phenols in styles like German Weizen, Scottish Ale and Rauchbier. For cloudiness, you covered yeast and chill haze, missing an opportunity to expand on the protein haze of wheat, cloudiness caused by infections, or the light haze sometimes contributed by dry hopping. You also didn't mention a number of corrective actions such as a protein rest in the mash or lagering. For sourness, you provided an adequate but brief overview of causes, cures and an appropriate style, omitting some additional sources such as dark roasted malts/grains, acidic fruit, acidulated malt or acid rests.
- For the Geography question, you did name three styles from these regions and gave one good example. Information about the aroma, flavor, mouthfeel and appearance of these beers is a required part of a complete answer, yet were omitted. You describe several Bock styles, but only Traditional Bock is the answer we are looking for. Doppelbock originated in Munich and Eisbock is considered a Kulmbach specialty. You correctly identified Pale Ale as originating in Burton-on-Trent, but gave us an example of English IPA, so only partial credit could be given. Fuller's ESB or Bass Ale would have been more accurate examples. For Düsseldorf, you provided an example called "Düsseldorf Alt," which is the style we are looking for, but not an actual brand name. The little bit of procedure and history you provided were far short of a complete answer.
- For the Ingredient question, you provided enough detail that it is clear you understand the basics of the malting process and what malt does for beer. We would like more detail about the color and processes used to make specialty malts, but it is clear to us that you have a grasp of styles associated with major malt types.
- For the Pilsner family question, you provided a brief account of the history of each style and three good examples. With little flavor and aroma detail, it is hard to separate the descriptions of each. You did provide some ingredient detail, but we are unable to see that you have a complete understanding of these three styles. Your summary statement did help illuminate the difference between each.
- For the technical question, you showed a working knowledge of the role of Diastatic and Proteolytic enzymes. More detail about the temperature ranges for these enzymes would be helpful and improve your score. Nowhere in your answer did the names of these enzymes appear. Additional details like these would have a positive impact on your score.
- For the Classic Example, there was use of the words "nice" and "good" without other characteristics to describe the beer. These should only be used to modify other descriptors such as "good *floral* English hop aroma." And, "Nice *toasty toffee* and *caramel* malt aroma." Otherwise your descriptors tried to hit most of the points, but omitted reference to esters, diacetyl, head color and retention, finish and aftertaste.



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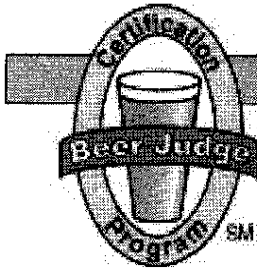
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### Tasting Portion:

Some inconsistencies are evident in your analysis of beer. More tasting, including isolated off flavor samples and classic examples in good shape will go far in improving your evaluations and conclusions. Find some well-respected, high-ranking judges to have these tastings with and compare your palate to theirs. You may find some errant interpretations of flavors as well as some sensitivity issues that almost all judges have and must compensate for. Generally you had very poor feedback and completeness (fully perceiving and describing all relevant beer characteristics). Your descriptive ability was adequate but perception was marginal.

- For the Standard American Lager, Your description is more complete than your classic example score sheet and addresses much of what we note as omitted in that answer. This is the type of effort we like to see in competition score sheets because you addressed many components and strived to put many of your comments into style context. You did miss a few items found by the proctors, such as corn in the aroma and flavor. It is appropriate to also comment on things you do not find in a beer, such as astringency and alcohol warmth as this gives your evaluation more completeness.
- For the American Pale Ale, you shared a "citrusy hop aroma," with the proctors. More information about esters and other aromatics besides hops and malt would be welcome by a brewer. More information about head color and texture, balance, finish and aftertaste would be beneficial. Here, style context is lacking. Your feedback was limited to your evaluation and didn't include any information about improving the beer, and was flawed in that it noted "very nice IPA, very good to style," which in fact was not the style you were judging. This skewed your scoring and put you far higher than the proctors. You gave almost no feedback and your completeness was also sub-passing.
- For the English Barleywine, you detected sherry notes, in line with the proctors but also some deeper dried fruit aromas. The proctors found caramel and tropical to fresh fruit aromatics and indicated that these deeper flavors were lighter than you describe. You found this more balanced and a better example of style than the proctors, so your scoring was skewed very high. You gave no corrective feedback and little overall.
- For the Belgian Dark Strong Ale, the proctors found the aroma subdued, likely by oxidation and simply being past its prime, where you found sourness. Perhaps the abundant fruitiness and alcohol gave sharpness to the impression for you. Your overall impression says "good interpretation of style," where the proctors found it lacking in many areas, including some you note: sharp alcohol, faded aromatics and flavor. Perhaps more familiarity with classic examples, in good shape, is needed here. Aside from your conclusions, your score is in line with the proctors, but no feedback for improvement is noted, so the score does not match your comments. Generally this was your worst judging attempt. You made an addition error totaling your score.



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Clearly, you enjoy the lore and history of beer styles, and have developed a basic understanding of evaluating beer. With time and continued effort to taste, describe and memorize world beer styles, we are certain you will become a solid judge. These efforts will result in a better beer judge vocabulary and clearer communication to brewers for feedback. We hope you take every opportunity to continue learning about beer.