

BJCP STUDY COURSE CLASS SCHEDULE: WINTER 2012

Classes will be held at:
Keystone Homebrew Supply
435 Doylestown Rd (Rt. 202)
Montgomeryville, PA 18936

Instructor: Andy Hejl
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Session 1: Monday, January 9th, 2012 7:00pm

Orientation: *Mastering the BJCP*

Course Overview

Course Material: Score Sheet Instructions, Creating Flash Cards etc., Reading list / Study guide

Tasting and analysis: Continental Lagers

Review Materials

BJCP Styles: 1. Light Lager, 2. Pilsner

BJCP Study Guide pp1-31

Continental Pilsner by David Miller

Bavarian Helles by Horst Dornbusch

BJCP MEMBERSHIP GUIDE(http://www.bjcp.org/docs/First_Time_Judge_Packet.pdf)

The BJCP Exam for Dummies by Al Boyce (<http://www.bjcp.org/docs/BJCPEXamForDummies.pdf>)

Session 2: Monday January 16th, 2012 7:00pm

Technical talk: *Water*

Minerals, pH, hardness, water adjustment, and the effect of water on the development of world beer styles.

Tasting and analysis: Continental Lagers

Review Materials

BJCP Styles: 3. European Amber Lager, 4. Dark Lager, 5. Bock

BJCP Study Guide pp. 38-40

Bock by Darryl Richman

Vienna, Maerzen, Oktoberfest by George and Laurie Fix

"Oktoberfest Alternatives by Roger Bergen *Brewing Techniques*, July/August 1993.

<http://www.brewingtechniques.com/library/backissues/issue1.2/bergen.html>

Session 3: Monday January 23rd, 2012 7:00pm

Technical talk: *Malts and Adjuncts*

An overview of the malting process including malt biochemistry, discussions of malt types, adjuncts, and the styles with which different malts are associated.

Tasting and analysis: Stouts and Porters

Review Materials

BJCP Styles: 12. Porter, 13. Stout

BJCP Study Guide pp. 41-44

Porter by Terry Foster

Stout by Michael Lewis

"A Stout Companion" by Roger Bergen *Brewing Techniques*, Nov / Dec 1993

<http://www.brewingtechniques.com/library/backissues/issue1.4/bergen.html>

"Porters: Then and Now" by Roger Bergen *Brewing Techniques*, Sep. / Oct. 1993

<http://www.brewingtechniques.com/library/backissues/issue1.3/bergen.html>

Session 4: Monday January 30th, 2012 7:00pm

Technical talk: *Wort Production*

Mash biochemistry, mashing types used for different beer styles, mash schedules and enzymes

Tasting and analysis: Sour Beers

Review Materials

BJCP Styles: 17. Sour Ale, (20. Fruit Beer, 21. Spice/Herb/Vegetable Beer, 22. Smoke-Flavored and Wood-Aged Beer, 23. Specialty Beer). Review all especially 22A. Classic Rauchbier

BJCP Study Guide pp. 45-49

Lambic by Jean-Xavier Guinard (out of print)
Wild Brews by Jeff Sparrow
Smoked Beers by Ray Daniels and Geoffrey Larson

Session 5: Monday February 6th, 2012 7:00pm

Technical talk: *Yeast and Fermentation*

Characteristics of different yeast strains, bacteria, by-products, and relationship to world beer styles

Tasting and analysis: British Ales

Review Materials

BJCP Styles: 8. English Pale Ale, 9. Scottish and Irish Ale, 11. English Brown Ale
BJCP Study Guide pp. 54-58
Pale Ale, 2nd Ed. by Terry Foster
Brown Ale by Ray Daniels and Jim Parker
Mild Ale by David Sutula
Scotch Ale by Gregory J. Noonan
"An Introduction to Sensory Analysis" by Scott Bickham *Brewing Techniques*, Dec. 1997
(<http://brewingtechniques.com/library/backissues/issue5.6/bickham.html>)

Session 6: Sunday February 12th, 2012 12:00 noon

Technical talk : *Troubleshooting Beer Flavor*

A discussion of how positive and negative attributes are perceived and produced, the beer styles with which they may be associated and corrective measures. Includes detailed analysis of the flavor descriptors on the beer score sheet.

Tasting and analysis: Beer faults with Siebel Institute Sensory Training Kit

Review Materials

BJCP Styles: 6. Light Hybrid Beer, 7. Amber Hybrid Beer, 15. German Wheat and Rye Beer
Reading: Handout
BJCP Study Guide pp. 59-63
"American Wheat Beers" by Roger Bergen *Brewing Techniques*, May / June 1993
(<http://www.brewingtechniques.com/library/backissues/issue1.1/bergen.html>)
German Wheat Beer by Eric Warner
Kölsch by Eric Warner
Altbier by Horst Dornbusch

Judging Opportunity: Saturday February 18th, 2012 9:00am

War of the Worts

waroftheworts@keystonehomebrew.com
<http://www.keystonehops.org/wotw>

Session 7: Monday February 20th, 2012 7:00pm

Technical talk: *Hops*

Hop biochemistry, hop varieties, IBUs, hopping schedules and the association with different beer style

Tasting and analysis: American ales and IPA

Review Materials

BJCP Styles: 10. American Ale, 14. India Pale Ale (IPA), 19. Strong Ale
BJCP Study Guide "Hops" pp. 50-53
Barley Wine by Fal Allen and Dick Cantwell

Session 8: Monday February 27th, 2012 7:00pm

Technical talk: *Recipe formulation*

The selection of appropriate hops, malt, water, yeast and brewing procedure for different beer styles, Brewing procedures, including sparging, boiling, fining and carbonation methods. Reasons and potential problems

Tasting and analysis: Trappist and Belgian styles

Review Materials

BJCP Styles: 16. Belgian and French Ale, 18. Belgian Strong Ale

Reading: Handout on Recipe Formulation

Belgian Ale by Pierre Rajotte

Farmhouse Ales by Phil Markowski

Brew Like a Monk by Stan Hieronymus

Review Session

To Be determined

Exam

Monday March 5th, 2012 7:00pm