
Introduction to the BJCP and the BJCP Exam

Andy Hejl

What is the BJCP?

- BJCP = Beer Judge Certification Program
 - Roles
 - Certifies beer judges (Exam)
 - Tracks judge development and experience
 - Sanctions competitions
 - Develops style guidelines
-

Purposes of the BJCP

- Three purposes of the BJCP
 1. Promote beer literacy
 2. Promote the appreciation of real beer
 3. Recognize beer tasting and evaluation skills
 - This will be on the exam
-

BJCP Ranks and Requirements

Complete the grid with the 7 principal BJCP Judge Levels, excluding honorary ranks, and the requirements to earn each of them (for 2.5 points).

BJCP Level	Minimum Exam Score	Total Experience Points	Minimum Judging Points	GM Service Requirements
Apprentice	< 60	0	0	Yes <input type="radio"/> No <input checked="" type="radio"/>
Recognized	60	0	0	Yes <input type="radio"/> No <input checked="" type="radio"/>
Certified	70	5	2.5	Yes <input type="radio"/> No <input checked="" type="radio"/>
National	80	20	10	Yes <input type="radio"/> No <input checked="" type="radio"/>
Master	90	40	20	Yes <input type="radio"/> No <input checked="" type="radio"/>
Grand Master	90	100	50	<input checked="" type="radio"/> Yes / No <input type="radio"/>
Grand Master II (+)	90	Addl 100/lvl	Addl 50/lvl	<input checked="" type="radio"/> Yes / No <input type="radio"/>

- This empty chart **will be** on the exam
 - Scoresheet has additional levels that are not principal
 - Novice, Professional, Honorary
-

Beer Scoresheet



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print): _____

Judge BJCP ID: _____

Judge Email: _____

Use Any Label # 2150

Judge Qualifications and BJCP Rank:

Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Mead Judge Cider Judge
 Professional Brewer Non-BJCP Rank Pending

Descriptor Definitions (Mark all that apply):

Acetaldehyde – Green apple-like aroma and flavor.
 Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as “hot.”
 Astringent – Puckering, tingling harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
 Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 Grassy – Aroma/flavor of fresh-cut grass or green leaves.
 Light-Struck – Similar to the aroma of a skunk.
 Metallic – Tinny, soapy, copper, iron, or blood-like flavor.
 Musty – Stale, musty, or moldy aromas/flavors.
 Oxidized – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 Phenolic – Spicy (clove, pepper), smoky, plastic, adhesive strip, and/or medicinal (chlorophenolic).
 Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 Sulfur – The aroma of rotten eggs or burning matches.
 Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Look up detailed descriptions in the BJCP vocabulary application: <http://www.bjcp.org/cap/vocab/>

SCORING GUIDE	Outstanding (45 - 50)	Multi-dimensional style
	Excellent (38 - 44)	Exemplifies style well, requires minor fine-tuning
	Very Good (30 - 37)	Generally exhibits style parameters, some minor flaws
	Good (21 - 29)	Misses the mark on style and/or ester flaws
	Fair (14 - 20)	Off flavor, aroma or major style deficiencies
Problematic (0 - 13)	Major off flavors and aroma deficiencies	

Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out): _____

Special Ingredients: _____

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.

Comments: _____

Aroma (as appropriate for style) _____ /12
 Comment on malt, hops, esters, and other aromatics

Appearance (as appropriate for style) _____ /3
 Comment on color, clarity, and head (retention, color, and texture)

Flavor (as appropriate for style) _____ /20
 Comment on malt, hops, fermentation characteristics, balance, drinkability, and other flavor characteristics


Mouthfeel (as appropriate for style) _____ /5
 Comment on body, carbonation, mouth, consistency, astringency, and other palate sensations

Overall Impression _____ /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Total _____ /50

Classic Example <input type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/>	Technical Merit <input type="checkbox"/>	Not to Style <input type="checkbox"/>
Flawless <input type="checkbox"/>	Intangibles <input type="checkbox"/>	Significant Flaws <input type="checkbox"/>	
Wanderful <input type="checkbox"/>	Lifeline <input type="checkbox"/>		

Beer Scoresheet – Aroma

BEER SCORESHEET
AHA/BJCP Sanctioned Competition Program

http://www.bjcp.org http://www.homebrewersassociation.org

Judge Name (print) _____
 Judge BJCP ID _____
 Judge Email _____

Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out) _____
 Special Ingredients: _____

The Avery label # 2150
 Judge Qualifications and BJCP Rank:
 Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Mead Judge Cider Judge
 Professional Brewer Non-BJCP Rank Pending

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as “hot.”
- Astringent – Puckering, tingering harshness and/or dryness in the finish/albetaste; harsh graininess; hoarseness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coinny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of waxy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (faecal alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty – A bready, starchy or yeast-like aroma or flavor.

Look up detailed descriptions in the BJCP vocabulary application: http://www.bjcp.org/cap/vocab/

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments: _____

Aroma (as appropriate for style) _____/12
 Comment on malt, hops, esters, and other aromatics

Appearance (as appropriate for style) _____/3
 Comment on color, clarity, and head (retention, color, and texture)

Flavor (as appropriate for style) _____/20
 Comment on malt, hops, fermentation characteristics, balance, diacetyl/acetal, and other flavor characteristics

Mouthfeel (as appropriate for style) _____/5
 Comment on body, carbonation, mouth, consistency, astringency, and other palate sensations

Overall Impression _____/10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement.

SCORING GUIDE

Outstanding (45 - 50)	Stable, clear example of style
Excellent (38 - 44)	Exemplifies style well, requires minor fine-tuning
Very Good (30 - 37)	Generally within style parameters, some minor flaws
Good (21 - 29)	Misses the mark on style and/or ester flow
Fair (14 - 20)	Off flavor, aroma or major style deficiencies
Problematic (0 - 13)	Major off flavors and aroma deficiencies

Total _____/50


Classic Example <input type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/>	Technical Merit <input type="checkbox"/>	Not to Style <input type="checkbox"/>
Flawless <input type="checkbox"/>	Intangibles <input type="checkbox"/>	Significant Flaws <input type="checkbox"/>	
Wonderful <input type="checkbox"/>	Lifeline <input type="checkbox"/>		

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 Please send any comments to Comp_Director@BJCP.org

• What do you smell?

Aroma (as appropriate for style)
 Comment on malt, hops, esters, and other aromatics

Beer Scoresheet – Appearance

BEER SCORESHEET
AHA/BJCP Sanctioned Competition Program

http://www.bjcp.org http://www.homebrewersassociation.org

Judge Name (print) _____
 Judge BJCP ID _____
 Judge Email _____

Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out) _____
 Special Ingredients: _____

Use Any Label # 2150
 Judge Qualifications and BJCP Rank:
 Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Mead Judge Cider Judge
 Professional Brewer Non-BJCP Rank Pending

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as “hot.”
- Astringent – Puckering, tingling harshness and/or dryness in the finish/aftertaste; harsh graininess; hoarseness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coinny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of waxy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (faecal alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Look up detailed descriptions in the BJCP vocabulary application: http://www.bjcp.org/cap/vocab/

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments: _____

Aroma (as appropriate for style) _____ /12
 Comments on malt, hops, esters, and other aromatics: _____

Appearance (as appropriate for style) _____ /3
 Comments on color, clarity, and head (retention, color, and texture): _____

Flavor (as appropriate for style) _____ /20
 Comments on malt, hops, fermentation characteristics, balance, diacetyl/esters, and other flavor characteristics: _____

Mouthfeel (as appropriate for style) _____ /5
 Comments on body, carbonation, mouth, astringency, and other palate sensations: _____

Overall Impression _____ /10
 Comments on overall drinking pleasure associated with entry, give suggestions for improvement: _____

Total _____ /50

SCORING GUIDE	Outstanding (45 - 50):	Stable, clean example of style
	Excellent (38 - 44):	Exemplifies style well, requires minor fine-tuning
	Very Good (30 - 37):	Generally exhibits style parameters, some minor flaws
	Good (21 - 29):	Misses the mark on style and/or major flaws
Fair (14 - 20):	Off flavor, aroma, or major style deficiencies	
Problematic (0 - 13):	Major off flavors and aroma deficiencies	



Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	<input type="checkbox"/>
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeline	<input type="checkbox"/>

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- How does it look?

Appearance (as appropriate for style)
 Comment on color, clarity, and head (retention, color, and texture)

Beer Scoresheet – Flavor

BEER SCORESHEET
AHA/BJCP Sanctioned Competition Program

The American Homebrewers Association
<http://www.homebrewersassociation.org>

<http://www.bjcp.org> <http://www.homebrewersassociation.org>

Judge Name (print) _____
 Judge BJCP ID _____
 Judge Email _____

Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out) _____
 Special Ingredients: _____

The Avery label # 2150
 Judge Qualifications and BJCP Rank:
 Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Mead Judge Cider Judge
 Professional Brewer Non-BJCP Rank Pending

Descriptor Definitions (Mark all that apply):
 Acetaldehyde – Green apple-like aroma and flavor.
 Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as “hot.”
 Astringent – Puckering, tingering harshness and/or dryness in the finish/aftertaste; harsh graininess; hoarseness.
 Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
 DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 Grassy – Aroma/flavor of fresh-cut grass or green leaves.
 Light-Struck – Similar to the aroma of a skunk.
 Metallic – Tinny, soapy, copper, iron, or blood-like flavor.
 Musty – Stale, musty, or moldy aromas/flavors.
 Oxidized – Any one or combination of waxy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 Solvent – Aromas and flavors of higher alcohols (faecal alcohols). Similar to acetone or lacquer thinner aromas.
 Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 Sulfur – The aroma of rotten eggs or burning matches.
 Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 Yeasty – A bready, starchy or yeast-like aroma or flavor.

Look up detailed descriptions in the BJCP vocabulary application: <http://www.bjcp.org/cap/vocab/>

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments: _____

Aroma (as appropriate for style) _____/12
 Comments on malt, hops, esters, and other aromatics: _____

Appearance (as appropriate for style) _____/3
 Comments on color, clarity, and head (retention, color, and texture): _____

Flavor (as appropriate for style) _____/20
 Comments on malt, hops, fermentation characteristics, balance, diacetyl/esters, and other flavor characteristics: _____

Mouthfeel (as appropriate for style) _____/5
 Comments on body, carbonation, mouth, consistency, astringency, and other palate sensations: _____

Overall Impression _____/10
 Comments on overall drinking pleasure associated with entry, give suggestions for improvement: _____

Total _____/50

SCORING GUIDE	Outstanding (45 - 50):	Multi-dimensional style	
	Excellent (38 - 44):	Recognizable style well, requires minor fine-tuning	
	Very Good (30 - 37):	Quantity within style parameters, some minor flaws	
	Good (21 - 29):	Misses the mark on style and/or ester flaws	
Fair (14 - 20):	Off flavor, aroma or major style deficiencies		
Problematic (0 - 13):	Major off flavors and aroma deficiencies		


Classic Example <input type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/>	Not to Style <input type="checkbox"/>
Flawless <input type="checkbox"/>	Technical Merit <input type="checkbox"/>	Significant Flaws <input type="checkbox"/>
Wonderful <input type="checkbox"/>	Intangibles <input type="checkbox"/>	Lifeline <input type="checkbox"/>

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• What do you taste?

Flavor (as appropriate for style)
 Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

Beer Scoresheet – Mouthfeel




BEER SCORESHEET
AHA/BJCP Sanctioned Competition Program

http://www.bjcp.org http://www.homebrewersassociation.org

Judge Name (print) _____
 Judge BJCP ID _____
 Judge Email _____

Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out) _____
 Special Ingredients: _____

Use Any Label # 2150
 Judge Qualifications and BJCP Rank:
 Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Mead Judge Cider Judge
 Professional Brewer Non-BJCP Rank Pending

Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as “hot.”
- Astringent – puckering, tingling harshness and/or dryness in the finish/albetaste; harsh graininess; hoarseness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coinny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of waxy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (faecal alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).
- Yeasty – A bready, starchy or yeast-like aroma or flavor.

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Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments: _____

Aroma (as appropriate for style) _____ /12
 Comments on malt, hops, esters, and other aromatics: _____

Appearance (as appropriate for style) _____ /3
 Comments on color, clarity, and head (retention, color, and texture): _____

Flavor (as appropriate for style) _____ /20
 Comments on malt, hops, fermentation characteristics, balance, diacetyl/acetal, and other flavor characteristics: _____

Mouthfeel (as appropriate for style) _____ /5
 Comments on body, carbonation, mouth, consistency, astringency, and other palate sensations: _____

Overall Impression _____ /10
 Comments on overall drinking pleasure associated with entry, give suggestions for improvement: _____

SCORING GUIDE

Outstanding (45 - 50)	Stable, clear example of style
Excellent (38 - 44)	Exemplifies style well, requires minor fine-tuning
Very Good (30 - 37)	Quantitatively within style parameters, some minor flaws
Good (21 - 29)	Misses the mark on style and/or ester flow
Fair (14 - 20)	Off flavor, aroma, or major style deficiencies
Problematic (0 - 13)	Major off flavors and aroma deficiencies

Classic Example **Stylistic Accuracy** **Not to Style**
Flawless **Significant Flaws**
Wonderful **Lifeful**


Total _____ /50

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- Physical sensations of drinking

Mouthfeel (as appropriate for style)
 Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

Beer Scoresheet – Overall Impression




BEER SCORESHEET
AHA/BJCP Sanctioned Competition Program

http://www.bjcp.org <http://www.homebrewersassociation.org>

Judge Name (print) _____
 Judge BJCP ID _____
 Judge Email _____

Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out) _____
 Special Ingredients: _____

The Avery label # 2150
 Judge Qualifications and BJCP Rank:
 Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Mead Judge Cider Judge
 Professional Brewer Non-BJCP Rank Pending

Descriptor Definitions (Mark all that apply):
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 Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor.
 DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
 Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
 Grassy – Aroma/flavor of fresh-cut grass or green leaves.
 Light-Struck – Similar to the aroma of a skunk.
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 Oxidized – Any one or combination of waxy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 Solvent – Aromas and flavors of higher alcohols (faecal alcohols). Similar to acetone or lacquer thinner aromas.
 Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
 Sulfur – The aroma of rotten eggs or burning matches.
 Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 Yeasty – A bready, starchy or yeast-like aroma or flavor.

Look up detailed descriptions in the BJCP vocabulary application:
<http://www.bjcp.org/cap/vocab/>

Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments _____
 Aroma (as appropriate for style) _____/12
 Comments on malt, hops, esters, and other aromatics _____
 Appearance (as appropriate for style) _____/3
 Comments on color, clarity, and head (retention, color, and texture) _____
 Flavor (as appropriate for style) _____/20
 Comments on malt, hops, fermentation characteristics, balance, diacetyl/acetal, and other flavor characteristics _____
 Mouthfeel (as appropriate for style) _____/5
 Comments on body, carbonation, mouth, consistency, astringency, and other palate sensations _____
 Overall Impression _____/10
 Comments on overall drinking pleasure associated with entry, give suggestions for improvement _____
 Total _____/50

SCORING GUIDE	Outstanding (45 - 50)	Stable, clear example of style
	Excellent (38 - 44)	Exemplifies style well, requires minor fine-tuning
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Fair (14 - 20)	Off flavor, aroma or major style deficiencies	
Problematic (0 - 13)	Major off flavors and aroma deficiencies	

Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	<input type="checkbox"/>
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeline	<input type="checkbox"/>


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 Please send any comments to Comp_Director@BJCP.org

- What did you think?
- How to improve?

Overall Impression


Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Beer Scoresheet – Style Grid



BEER SCORESHEET

AHA/BJCP Sanctioned Competition Program



<http://www.bjcp.org>
<http://www.homebrewersassociation.org>

Judge Name (print) _____
 Judge BJCP ID _____
 Judge Email _____

Category # _____ Subcategory (a-f) _____ Entry # _____
 Subcategory (spell out) _____
 Special Ingredients: _____

The Avery label # 2150
 Bottle Inspection: Appropriate size, cap, fill level, label removal, etc.
 Comments: _____
 Aroma (as appropriate for style) _____/12
 Comments on malt, hops, notes, and other aromatics: _____

Judge Qualifications and BJCP Rank:
 Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Mead Judge Cider Judge
 Professional Brewer Non-BJCP Rank Pending

Descriptor Definitions (Mark all that apply):
 Acetaldehyde – Green apple-like aroma and flavor.
 Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as “hot.”
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 Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 Yeasty – A bready, starchy or yeast-like aroma or flavor.

Appearance (as appropriate for style) _____/3
 Comments on color, clarity, and head (retention, color, and texture) _____

Flavor (as appropriate for style) _____/20
 Comments on malt, hops, fermentation characteristics, balance, drinkability, and other flavor characteristics _____

Mouthfeel (as appropriate for style) _____/5
 Comments on body, carbonation, mouth, consistency, astringency, and other palate sensations _____

Overall Impression _____/10
 Comments on overall drinking pleasure associated with entry, give suggestions for improvement _____

Total _____/50

SCORING GUIDE
 Outstanding (45 - 50): *Multi-dimensional style*
 Excellent (38 - 44): *Exemplary style well, requires minor fine-tuning*
 Very Good (30 - 37): *Generally exhibits style parameters, some minor flaws*
 Good (21 - 29): *Misses the mark on style and/or other flaws*
 Fair (14 - 20): *Off flavor, aroma or major style deficiencies*
 Problematic (0 - 13): *Major off flavors and aroma deficiencies*

Classic Example <input type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style <input type="checkbox"/>
Flawless <input type="checkbox"/>	Technical Merit <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws <input type="checkbox"/>
Wonderful <input type="checkbox"/>	Intangibles <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless <input type="checkbox"/>

Look up detailed descriptions in the BJCP vocabulary application: <http://www.bjcp.org/cap/vocab/>
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 Please send any comments to Comp_Director@BJCP.org

Classic Example <input type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style <input type="checkbox"/>
Flawless <input type="checkbox"/>	Technical Merit <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws <input type="checkbox"/>
Wonderful <input type="checkbox"/>	Intangibles <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless <input type="checkbox"/>

Stylistic Accuracy
 Classic Example – Not to Style

Technical Merit
 Flawless – Significant Flaws

Intangibles
 Wonderful – Lifeless

Format of the BJCP Exam

- Closed book 3 hour exam
 - 2 Sections tested at the same time
 - Written (70% of exam total)
 - 10 open-ended questions
 - Tasting (30% of exam total)
 - 4 beers to judge as in competition
 - There are no surprises on the exam! All questions listed
-

Format of the BJCP Exam - Tasting

- Tasting portion is worth 30% of total score
 - 4 exam beers will be judged as in a competition
 - Scores on the tasting broken down into 5 areas
 - Scoring Accuracy
 - Perception
 - Descriptive Ability
 - Feedback
 - Completeness
-

Format of the BJCP Exam - Tasting

- Scoring Accuracy (20 pts.)
 - How far your scores are from the proctors scores
 - Lowest score for this is 9 pts.
 - Grid is in Exam Scoring Guide
 - Perception (20 pts.)
 - How well do you sense the same characteristics in the beer as the proctors
 - Use the cues to remind you what to comment on
 - Note characteristics that are absent
 - e.g. No diacetyl, no DMS
-

Format of the BJCP Exam - Tasting

- Descriptive Ability (20 pts.)
 - Describe each element of the beer
 - Should include level/intensity, and quality
 - “medium-low hop aroma with minty, pine notes”
 - Use colorful, evocative language – word picture
 - Do not use vague words
 - Nice, good, solid, decent
- A very important element for Written Portion also!



Format of the BJCP Exam - Tasting

- Feedback (20 pts.)
 - How can the brewer improve this beer?
 - Stylistic improvements
 - Technical improvements
 - Should focus on the major flaws detected
 - Be specific
 - Be positive and encouraging
 - Completeness (20 pts.)
 - Fill up all the space on the score sheet
 - Hit all of the cues that are mentioned on the sheet
 - Add your score correctly
 - Use the style grid checkboxes
-

Tasting Portion Tips

- Top 4 sections factual, a record of what you perceive
 - Use descriptive language!
 - Assign each element a level and characteristic
 - Use the keywords for each section as cues
 - Provide **specific** feedback to address problems
 - 2-3 suggestions is good, more for lower scores
 - If you identify a fault, you should offer a correction
 - Fill up the sheet; white space is bad
 - Make sure scores are aligned with your comments
 - Know the styles
 - Practice so that you can judge a beer quickly
-

Format of the BJCP Exam - Written

- 10 exam questions
 - BJCP program (1 question)
 - 3 Purposes of BJCP
 - Judge ranks/requirements chart
 - 15 T/F questions on judging procedures
 - 4 Style related questions
 - 4 Technical questions
 - 1 Classic Example Score sheet
-

Format of the BJCP Exam - Written

- 4 Style questions
- All style questions want the same information

6 points	Describe the <u>aroma</u> , <u>appearance</u> , <u>flavor</u> and <u>mouthfeel</u> of each sub-style as in the BJCP Style Guidelines.
2 points	<u>Identify at least one aspect</u> of the ingredients (malts, hops, water chemistry) or background information (history, fermentation techniques and conditions, or serving methods) <u>that distinguishes each sub-style</u> .
1 point	For each of the sub-styles <u>name at least one classic commercial example</u> as listed in the BJCP Style Guidelines.
1 point	Describe the <u>similarities</u> and <u>differences</u> between the three sub-styles

- This information is asked in different ways
 - 3 explicit styles listed (Mild, Scottish 60/-, Ord. Bitter)
 - Identify 3 styles associated with different cities
 - Identify 3 styles with a specific characteristic
 - e.g. 3 German bottom-fermented beer styles
-

Format of the BJCP Exam - Written

- Classic Example Score Sheet

Subcategory (spell out) _____	
Aroma (as appropriate for style) Consent on malt, hops, esters, and other aromatics	X /12

Appearance (as appropriate for style) Consent on color, clarity, and head (retention, color, and texture)	X /3

Flavor (as appropriate for style) Consent on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics	X /20

Mouthfeel (as appropriate for style) Consent on body, carbonation, warmth, creaminess, astringency, and other palate sensations	X /5

Overall Impression Consent on overall drinking pleasure associated with entry, give suggestions for improvement	X /10
Total	X /50

Complete this scoresheet as if you were presented a classic example of the _____ style.

Complete the scoresheet just as you would in a normal competition with the exception that you do not need to complete either the **Overall Impression** section or the actual scores.

Classic Example	<input type="checkbox"/>	Stylistic Accuracy				Not to Style
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	Technical Merit				Significant Flaws
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Intangibles				Lifeless
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Format of the BJCP Exam - Written

- Four Technical Questions
 - All-Grain recipe formulation
 - Describe the following three beer characteristics
 - Explain this brewing ingredient
 - e.g. malt, hops, water
 - Brewing process / techniques
 - These specific questions will be covered more fully in subsequent classes
-

Written Portion Tips

- One strategy on written portion is to use grids to frame your answers and be sure to cover everything

	Style 1	Style 2	Style 3
Aroma			
Appearance			
Flavor			
Mouthfeel			
Distinguishing Characteristics			
Similarities			
Differences			
Commercial Example			

Written Portion Tips

- Completely answer the question that is asked
 - Budget your time (~12 minutes / question)
 - Highlight the most important aspects of the style
 - Know commercial examples (Brewery and Beer)
 - Know program materials cold
 - Be sure to explicitly name the styles you are describing
 - Style answers should use subsections from scoresheets
 - Focus on each cue for a section
 - Use descriptive language
 - Know the styles
-

Additional Resources

- BJCP Study Guide
http://www.bjcp.org/docs/Interim_Study_Guide.pdf
 - How to Master the BJCP Exam, Gordon Strong
<http://www.bjcp.org/docs/mastering.pdf>
 - BJCP Exam for Dummies, Al Boyce
<http://www.bjcp.org/docs/BJCPEXamForDummies.pdf>
 - How to Judge a Beer, Peter Garofalo
http://www.bjcp.org/docs/How_to_Judge_Beer.pdf
 - Zymurgy Commercial Calibration
 - Beer Checklist Score Sheet
http://www.bjcp.org/docs/Beer_checklist.pdf
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