



BEER JUDGE CERTIFICATION PROGRAM

c/o Celebrator Beer News - PO Box 375 - Hayward, CA 94543
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Participant No: _____
Exam City: _____
Exam Date: _____/2007

Outstanding (45-50) Excellent (38-44)
Very Good (30-37) Good (21-29)
Drinkable (14-20) Problem (0-13)

Stylistic Accuracy Classic 1 2 3 4 5 Not to Style
Technical Merit Flawless 1 2 3 4 5 Significant Flaws
Intangibles Wonderful 2 3 4 5 Lifeless

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EXAM BEER #1

Subcategory (Spell out) Dortmunder Export 1E

AROMA (as appropriate for style) 12 10

Malt, hops, esters, and other aromatics
Pale pilsner malt, very light toastiness. Only the faintest hop aroma - but OK. No esters, no diacetyl. All per style. Very light touch of lagery sulfur - OK.

APPEARANCE (as appropriate for style) 3 3

Color, clarity, and head (retention, color, and texture)
Golden color, very brilliantly clear, modest head of fine white bubbles holds up well. Very good for style (though some classic examples are pale)

FLAVOR (as appropriate for style) 20 15

Malt, hops, fermentation/flavor characteristics, balance, finish/aftertaste
Pilsner malt up front, followed immediately by a dominant hop bitterness which is on the top end of the style. Crisp and clean. No flavor hop apparent. No diacetyl. Light sweetness in finish despite hop bitter.

MOUTHFEEL (as appropriate for style) 5 5

Body, carbonation, warmth, creaminess, astringency, other palate sensations
Med body, med-high carbonation, alcohol warmth is restrained (good for style). No astringency - it's all hop bitter in back of the tongue. Good for style, crisp and not cloying.

OVERALL IMPRESSION creamy or cloying. 10 8

Comment on overall drinking pleasure, give suggestions for improvement
Very fine example of a Dortmunder. Suggest a slight drop in bittering hop, since the impression is almost that of a German Pilsner (minus aroma hop). A tad lighter/paler malt bill can reduce color, but that's minor. Mashing, ferment techniques are great as-is.

TOTAL (50 possible points) 41

EXAM BEER #2

Subcategory (Spell out) Blonde Ale 6B

AROMA (as appropriate for style) 12 3

Malt, hops, esters, and other aromatics
Light aroma of mostly caramel malt - not really appropriate in this style. An almost citrusy tang is very faint in the back, and not appropriate. Light ester, no hop. No diacetyl.

APPEARANCE (as appropriate for style) 3 1

Color, clarity, and head (retention, color, and texture)
Clear - good. Amber color - not good, far too dark for this style. Very low head, and attempts to raise it failed - poor head retention.

FLAVOR (as appropriate for style) 20 6

Malt, hops, fermentation/flavor characteristics, balance, finish/aftertaste
Tart sourness and caramel. Low bittering hop, perhaps even too low for this mildly hopped style, and sweetness and fatness overwhelm the finish. No flavor hop comes through, which is OK for style, nor is there diacetyl (good) but other problems are major.

MOUTHFEEL (as appropriate for style) 5 2

Body, carbonation, warmth, creaminess, astringency, other palate sensations
Med body seems heavier due to too low carbonation. No real alcohol apparent (good). Cloying (not good) sweet finish and tart. Not astringent, at least.

OVERALL IMPRESSION 10 4

Comment on overall drinking pleasure, give suggestions for improvement
Problems render this beer out of style. Cut the crystal/caramel malt (or very long boil). Tartness could be lactic acid bacteria, so work on sanitation. Carbonation should be much higher. Fix these and it'll be lots closer to style.

TOTAL (50 possible points) 16