



# 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: \_\_\_\_\_

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 1 2 3 4 5 Lifeless

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### EXAM BEER #3

Subcategory (Spell out) English Best Bitter

Max. Score

AROMA (as appropriate for style) 12 2

Malt, hops, esters, and other aromatics

Lemony hops? almost vinegary as it develops  
Hard to pick up anything else. Maybe  
a light maltiness. Vinegar is the dominant  
aromatic and overshadows other elements.  
Lacks esters and caramel/malt expected of style.

APPEARANCE (as appropriate for style) 3 2

Color, clarity, and head (retention, color, and texture)

Beautiful reddish-amber color slight haze  
Moderate off-white head, settled quickly

FLAVOR (as appropriate for style) 20 4

Malt, hops, fermentation/flavor characteristics, balance, finish/aftertaste

Strong vinegar flavor over rich malty base  
medium bitterness. Finishes medium-dry  
Caramel flavors quickly chased away by  
sourness. Some hop flavor but hard to assess.  
Sourness lingers long into finish.

MOUTHFEEL (as appropriate for style) 5 3

Body, carbonation, warmth, creaminess, astringency, other palate sensations

Moderate carbonation a cetic harshness  
and astringency med-light to light body

OVERALL IMPRESSION 10 2

Comment on overall drinking pleasure, give suggestions for improvement

Check sanitation. Vinegar suggests infection  
Hard to evaluate base beer with this level  
of flavor defect. Tastes almost like a  
Flemish Red (but without right malt profile)

TOTAL (50 possible points) 13

### EXAM BEER #4

Subcategory (Spell out) Robust Porter

Max. Score

AROMA (as appropriate for style) 12 9

Malt, hops, esters, and other aromatics

Strong roasted aroma - coffee-like, maybe  
"coffee and cream" So blind hops  
Moderate grainy/caramelly malt supports.  
Light alcohol. No significant esters.  
Roasted aromatics are pleasant.

APPEARANCE (as appropriate for style) 3 3

Color, clarity, and head (retention, color, and texture)

Moderate tan head, dark brown  
with ruby highlights, almost opaque

FLAVOR (as appropriate for style) 20 15

Malt, hops, fermentation/flavor characteristics, balance, finish/aftertaste

Nice coffee flavor with a bittersweet  
chocolate finish. Moderate flavor hops  
and bitterness. Some caramel enhances  
sweetness. Fairly full finish lightly  
acidic from grains. Tasty flavors. Clean  
fermentation - no flaws in yeast management.

MOUTHFEEL (as appropriate for style) 5 4

Body, carbonation, warmth, creaminess, astringency, other palate sensations

Med-full body med-high carbonation  
light roasted-grain astringency clean

OVERALL IMPRESSION 10 8

Comment on overall drinking pleasure, give suggestions for improvement

Well made. Intriguing interpretation.  
Caramel sweetness is a bit high but  
nicely balances the grain and hops. Very  
pleasant roasted flavors good balance of  
hops and rich body. Good job.

TOTAL (50 possible points) 39