



BEER JUDGE CERTIFICATION PROGRAM

Flavors are also present. Control diacetyl thru reabsorption in the primary + secondary. Not permissible for style.
Buttery, diacetyl + noice of yeast

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) Oktoberfest

EXAM BEER #4
Subcategory (Spell out) Russian Imperial Stout

AROMA (as appropriate for style) 12 2
Malt, hops, esters, and other aromatics

AROMA (as appropriate for style) 12 8
Malt, hops, esters, and other aromatics

Vinegar-like aroma dominates likely caused from acetic acid spoilage organisms. The style should have a toasted malt aroma, which cannot be detected here due to the strong vinegar + sour aromas.

Rich, dark roasted grain aromas; pleasant fruity esters reminiscent of raisins + plums. Wine-like aroma is likely from the elevated alcohol level. Hops appropriately used to balance but not detract from the roasted maltiness.

APPEARANCE (as appropriate for style) 3 3
Color, clarity, and head (retention, color, and texture)

APPEARANCE (as appropriate for style) 3 3
Color, clarity, and head (retention, color, and texture)

Light orange color is Ok for style, but slightly darker versions are more seductive; Very good clarity + good head retention for style. (Foam held at its original height for > 1 min.)

Black - appropriate color. Clarity is not a factor in such a dark beer. Decent head retention for style (low)

FLAVOR (as appropriate for style) 20 2
Malt, hops, fermentation/ flavor characteristics, balance, finish/aftertaste

FLAVOR (as appropriate for style) 20 14
Malt, hops, fermentation/ flavor characteristics, balance, finish/aftertaste

Sour + Vinegar flavors dominate. Style calls for toasted malt flavors with enough noble hops to balance while still allowing a malt dominated beer. The sourness is very out of style for an Oktoberfest. (SEE BELOW FOR CORRECTIVE FEEDBACK)

Roasted and burnt flavors are represented well here + in this style. Deep fruit-like flavors such as raisin and plum can also be perceived. A nice complexity of flavors is developing from the roasted grains and high level of alcohol.

MOUTHFEEL (as appropriate for style) 5 3
Body, carbonation, warmth, creaminess, astringency, other palate sensations

MOUTHFEEL (as appropriate for style) 5 3 1/2
Body, carbonation, warmth, creaminess, astringency, other palate sensations

Medium body is good for style. High level of sourness is an unpleasant and out of style characteristic for an Oktoberfest.

Alcoholic warmth evident (good for style); Medium to big body is Ok for style, but it could be bigger by adding more malt to the grist.

OVERALL IMPRESSION 10 3
Comment on overall drinking pleasure, give suggestions for improvement

OVERALL IMPRESSION 10 7 1/2
Comment on overall drinking pleasure, give suggestions for improvement

Unfortunately, a contamination has occurred making for a soured beer. Feedback: Practice better sanitation habits and do not allow the wort or beer to be exposed to the air for any great period of time. TOTAL (50 possible points) 13
Dust + wild yeast can contaminate a beer with acetobacteria that cause sourness. Good luck + try again!

A very nice example of the style. In terms of feedback, try elevating the gravity some to make an even bigger example of the style. The alcoholic + roasted notes worked well in this example. This beer should continue to develop complexity as it ages. Good Job!
TOTAL (50 possible points) 36