



BEER JUDGE CERTIFICATION PROGRAM

c/o Celebrator Beer News - PO Box 375 - Hayward, CA 94543
Web site: www.bjcp.org

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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 Technical Merit: Flawless 1 2 3 4 ⑤ Significant Flaws
 Intangibles: Wonderful 1 ② 3 4 5 Lifeless

EXAM BEER #1

Subcategory (Spell out) Hefeweizen

Max. Score

12 7

AROMA (as appropriate for style)

Malt, hops, esters, and other aromatics

Some bananas and tartness
Moderate wheat aroma some spices
(clones) Slightly murky at first
Nice honey/vanilla sweetness develops
but tartness persists.

APPEARANCE (as appropriate for style)

3 2

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

hazy OK for style low white head
settled quickly light yellow color

FLAVOR (as appropriate for style)

20 7

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

Washed-out flavor - tastes papery and a bit
sour. Some wheat flavor. Moderate banana
but light spices/clones. low bitterness OK
Finish is fairly dry. Nice beer underneath
but tartness and oxidation detract. No hop
flavor.

MOUTHFEEL (as appropriate for style)

5 3

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

light to med-light body. med-low carbonation
(not enough for style) Tartness is a bit
astringent (almost metallic)

OVERALL IMPRESSION

10 5

Comment on overall drinking pleasure, give suggestions for improvement

Might have once been lovely but seems
old and tired now. Try to enjoy fresh!
Younger, watch handling, bottling - don't introduce
O₂. Check sanitation, may be lightly infected.
Base recipe seems quite good. Increase
carbonation to improve presentation.

TOTAL (50 possible points) 24

EXAM BEER #2

Subcategory (Spell out) German Pils

Max. Score

12 10

AROMA (as appropriate for style)

Malt, hops, esters, and other aromatics

Slight skunk at first with some sulfur
(like "green bottle" imports). Moderate noble
hop aroma follows - very pleasant.
Sweet pils malt aroma develops as it warms.
Elegant, clean. No esters/diacetyl. Very low DMS (from
pils malt). Comparable to commercial beers, although
hops disappear a bit too quickly (age?)

APPEARANCE (as appropriate for style)

3 2

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

Brilliant clarity low pure white head
settled quickly - poor foam stand, deep straw
to pale yellow color - perfect!

FLAVOR (as appropriate for style)

20 4

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

Initially malty (grainy pils malt) but immediately
overcome with a bitterness and harsh, astringent
finish. High bitterness. Dry finish - good.
Moderate noble hop flavor. Clean lager
character (no esters/diacetyl). Too bad the
harshness/astringency kills the flavor/finish

MOUTHFEEL (as appropriate for style)

5 2

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

Seems quite astringent (mouth-puckering) with
an unpleasant harshness. med-light body, moderate
carbonation.

OVERALL IMPRESSION

10 2

Comment on overall drinking pleasure, give suggestions for improvement

Check astringency sources - overcrushing grain,
over-sparging, sparse pH > 6, sparse temp > 180F.
Base recipe seems sound. Wonderful
aromatics. Try this one again paying attention
to try astringency issues (also could be hop-related).
check water pH - don't let it get too high in the
mesh and lasting into the boil.
Good fermentation management.
Without astringency, this beer is easily in the 40.

TOTAL (50 possible points) 20