

# BJCP Instructional Course for Educational Progression (BICEP) Syllabus

**Overview:** This is a 10 part class, taught over a 2-3 month period. Each class will be 2-3 hours long and will feature a mixed lecture, worksheet, small group discussion and quiz format. Participants are welcome to develop and plan “mini-lectures” (20-30 minutes long) on various topics.

**Purpose:** The goal of this class is to prepare you for the BJCP exams. The focus will mostly be on preparing for the qualifier and tasting exams, but it is also good preparation for experienced judges who are planning on taking the written exam.

**Topics Covered:** Introduction to the BJCP and the BJCP Exam Structure, Introduction to Beer Judging, Overview of malt and malting process, water chemistry, yeast and hop cultivation and usage as it relates to homebrewing. Homebrew beer recipe design, Discussion and guided tasting of the beer styles covered in the 2008 BJCP Guidelines, Troubleshooting beer faults and providing feedback.

We will be tasting beer, but we will be covering a broader selection of styles than we do at the monthly BJCP beer tastings. This means one, or at most, two beers in a particular style. We will also taste doctored beers. Style tastings will be held at the end of each session so I can keep better control of the class.

**Requirements:** Participants will be assumed to have some beer tasting and homebrewing experience. No prior beer judging experience is needed.

**Cost:** Nominally, the cost is \$10 per session to cover cost of beer and photocopies. Depending on cost and attendance, some sessions might be more or less expensive. I will let people know the cost in advance if it is more or less expensive than normal.

## Required Study Materials

Please have these with you at the first class you attend:

**2008 BJCP Style Guidelines** - [http://www.bjcp.org/docs/2008\\_stylebook.pdf](http://www.bjcp.org/docs/2008_stylebook.pdf)

**BJCP Beer Exam Study Guide** - [http://www.bjcp.org/docs/BJCP\\_Study\\_Guide.pdf](http://www.bjcp.org/docs/BJCP_Study_Guide.pdf)

**BJCP Judge Procedures Manual** - [http://www.bjcp.org/docs/Judge\\_Procedures\\_Manual.pdf](http://www.bjcp.org/docs/Judge_Procedures_Manual.pdf)

**BJCP First Time Judge Packet** - [http://www.bjcp.org/docs/First\\_Time\\_Judge\\_Packet.pdf](http://www.bjcp.org/docs/First_Time_Judge_Packet.pdf)

\* We will be referring to these in class, so please bring them with you to each session.

\* Please have these resources ready before the first class, since we will be using them at the first session.

\* You can use either paper or electronic format, but if you are going to be using the online versions, please make sure that your phone or computer is well charged and has reliable Wi-Fi access!

\* If you use the paper versions, you will find it handy to have a binder to store them and to store handouts.

\* We will be writing a lot of scoresheets, and I'll ask you to keep them for your reference and to track your development as a judge. So it might be handy to have a folder to keep scoresheets in.

## Recommended Study Materials

These won't be used in class, but are good resources for homework and independent study. Choose at least one of the following:

**Homebrewing Vol. 1**, Al Korzonas

**Dave Miller's Homebrewing Guide**, Dave Miller

**How to Brew**, John Palmer

These are all excellent books with different strengths. You will find yourself referring to them on a regular basis for recipe design and process.

## Advanced Study Materials

These resources are intended for slightly more advanced brewers, especially those looking to take the written exam. They are good for independent study.

**Beer Companion**, Michael Jackson

**Classic Beer Style Series**, Brewers Publications - Note, there are about 15 books in this series. Some are out of print and some are better than others. See the Beer Exam Study Guide for more information.

**New Brewing Lager Beer**, Greg Noonan

**Principles of Brewing Science**, George Fix

**Designing Great Beers**, Ray Daniels

**Zymurgy**, Vol. 10, No. 4, 1987 - Troubleshooting Special Issue

Many other resources are given in the Beer Exam Study Guide.

## Provisional Class Schedule and Outline

All information in this class is subject to change. I will try to announce changes in advance, but there might be a few surprises!

Class	Date	Technical Topics	Beer Faults	Beer Styles
0	3/26	Administrivia, Introduction and Organization, Introduction to the BJCP Exams, Practice Scoresheets	None.	Sample Flight
1	4/2	BJCP structure, rules and conventions. How to Judge	None.	Categories 1 & 2 - Light Lagers & Pilsners (5, 2)
2	4/9	Overview of the Brewing Process. Equipment, Cleaning and Sanitizing	Acetic, Lactic, Sulfidic	Categories 3, 4 & 5 - Amber, Dark & Strong Lagers (2, 3, 4)
3	4/16*	Malts and Malting	DMS, Nutty, Smoky	Categories 6 & 7 - Light & Amber Hybrids (4, 3)
4	4/23	Water	Chlorophenol, Metallic, Mineral, Salty	Categories 8, 10 & 14 English Pale Ales, American Ale, IPA (3, 3, 3)
5	4/30	Hops	Bitter, Cheesy, Light Struck	Categories 9, 10B, & 11 - Scottish & Irish Ales, English Brown Ales (5, 3)
6	5/7	Adjuncts	Alcoholic, Clovelike	Categories 12 & 13 - Porters, & Stouts (3, 6)
7	5/14**	Yeast and Fermentation	Acetaldehyde, Diacetyl, Estery	Categories 15 & 16 - German Wheat & Rye Beers, French & Belgian Ales (4, 4)
8	5/21	Mashing and Sparging	Astringent, Sweet	Categories 17 - Sour Ales (6)
9	5/28	Boiling, Racking, Fining, Conditioning	Haze, Sweet	Categories 18 & 19 - Belgian Strong Ales & Strong Ales (5, 3)
10	6/4	Packaging and Aging	Cardboard, Sherry	Categories 20-23 - Fruit, Spice/Herb/Veg, Smoke & Wood-Aged & Specialty (7)
11	6/11	Additional class if needed		
12	6/18	Additional class if needed		

\* There might be judging for the UNYHA homebrew competition on this date. If so, class is canceled that day and we will move the schedule to one of the additional optional dates. If there is judging, please consider judging or stewarding that night.

\*\* The Lovin' Cup will be hosting a concert on this night, so we will need to cancel class, find a one-time alternate class location or move class to one of the alternate dates.

**Expectations:** Despite the informal venue and format, and the fact that we're studying beer and brewing, this is a training class. Like any other class, the more you put into it, the more you'll get out of it.

\* Get to class on time, pay attention and be respectful of others.

\* But, feel free to "cheat," by referring to reference materials or by collaborating with other students when writing scoresheets. The only time that you won't be allowed to do so is on the exams themselves.

\* You're welcome to eat and drink during the first 30-45 minutes of class (during lecture), but please try to avoid spicy, very greasy or strongly-scented foods, since they can affect your palate and possibly interfere with other folk's sense of smell. If possible, arrive a bit early and get dinner before class starts.

\* Please don't wear perfume or other scents to the judging table. Avoid wearing lip balm or lipstick when judging.

\* Please bring the required materials with you to each session. I will have a couple of extra copies of the style guidelines, but I can't provide enough for everyone. I will not be providing copies of the other materials.

\* I'm on the lookout for excellent homebrewed or commercial examples of styles of beer that I can't readily get (e.g., Oktoberfests, Light Hybrids, Mild, Blonde Ale, American Wheat or Rye). If you see good, fresh commercial examples of beer, please tell me so I can buy them for the session. If you've got an excellent (i.e., prize-winning) homebrewed example of a hard-to-find style, please contact me before the session If you'd like to bring it in.

\* In any case, please contact me in advance if you wish to bring in your own beer so I can plan accordingly.