



Beer Judge Certification Program

5115 Excelsior Blvd, #326
St. Louis Park, MN 55416

www.bjcp.org

Grader [REDACTED]

Date of [REDACTED]

Location [REDACTED]

Report to Participant

BJCP Written Proficiency Examination
Score 84

INTERPRETING YOUR SCORE AND FEEDBACK

Your exam has been graded by two National or Master judges and their scoring and comments reviewed by both an Associate Exam Director and the Exam Director. This three step process ensures that the assigned scores are consistent with the following criteria:

- <60: Poor knowledge of brewing and/or styles with insufficient communication skills to be a judge.
- 60s: The examinee demonstrates a basic grasp of fundamentals on the written proficiency exam, but there may be some significant knowledge gaps.
- 70s: There can be errors and small gaps in the answers on the written proficiency exam, but depth in answers is not necessary.
- 80s: The answers indicate good knowledge of all subjects. Some errors are allowable, but there are no significant gaps and most of the answers demonstrate depth.
- 90s: The exam demonstrates excellent knowledge level. There are no significant errors, no knowledge gaps, good depth to answers, and evidence of independent thought.

The following sections summarize your performance on the exam, and feedback on individual questions is given on the following page. When reviewing this information, keep in mind that your final score was assigned only after an assessment of the entire exam. Since our understanding of brewing science and beer styles is constantly evolving, it may be possible to argue a few technical and stylistic details; however, your final score is not likely to change since your exam has already undergone several hours of evaluation by the most experienced judges and graders in the BJCP. Questions or appeals should be directed to the Exam Director.

November 19, 2015

Andy Hejl
BJCP Associate Director

Mike Lentz
BJCP Exam Director

Date

RECOMMENDED STUDY

- *Homebrewing Vol. 1*, Al Kotzeas
- *Dave Miller's Homebrewing Guide or The Complete Handbook of Home Brewing*, Dave Miller
- *How to Brew*, John Palmer (<http://howtobrew.com>)
- *Beer Companion*, Michael Jackson
- *Classic Beer Style Series*, Brewers Publications
- *New Brewing Lager Beer*, Greg Noonan
- *Principles of Brewing Science*, George Fix
- *Designing Great Beers*, Ray Daniels
- *Troubleshooting Special Issue*, 1987 *zymurgy* (vol. 10, no. 4)
- BJCP Study Guide
- BJCP Style Guidelines

Overview

		Master	National	Certified	Recognized	Apprentice
Style knowledge	50					
Technical knowledge	50					
Program knowledge	penalty					
Communication skills						
Skipped or overlooked questions or parts of questions					YES	NO



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Overall: Congratulations on achieving a very good score on the BJCP Beer Written Proficiency Exam. Your score sheets indicate an excellent familiarity with the judging process and very good technical knowledge, with a few gaps in your knowledge of beer styles. Good luck in your future judging endeavors!

SECTION 1 (BJCP/ETHICS/JUDGING PROCESS)

- Answered T/F questions correctly? 20/20 Correct, great job.

SECTION 2 (ESSAY QUESTIONS)

Question 1: Describe, compare and contrast the three styles: **Brown Porter, Dry Stout, and Robust Porter**

Overall: This question was likely the weak point of your exam, but a good deal of the area for improvement is in simply clearing up your confusion between brown porter and English brown ale. Further guideline study, preferably while drinking some reasonably fresh examples of these styles, will help reinforce this. Commercial examples: 10 correct; Moose Drool is an American Brown Ale. Outside the aforementioned style confusion your A/A/T/M section was fairly thorough, most attributes mentioned. Comparison section was quite thin and simplistic; some dry stouts can have as much hop presence as robust porter.

Metric/Rating	Percent	Master	National	Certified	Recognized	Apprentice	Not answered
Describe the aroma, appearance, flavor, and mouthfeel of each style as in the BJCP Style Guidelines.	40						
Identify at least one aspect of the ingredients (malts, hops, water chemistry) or background information (history, fermentation techniques and conditions, or serving methods) that distinguishes each style.	25						
For each of the styles, name at least one classic commercial example as listed in the BJCP Style Guidelines.	10						
Describe the similarities and differences between the three styles.	25						



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Question 2: Provide a complete ALL-GRAIN recipe for a German Pilsner.

Overall: Good looking recipe with a fairly good chance of turning out like a tasty German Pilsner. Note that 50 IBU target is slightly out of style and make sure to give the alpha acid content of your hops, and preferably utilization or how you are calculating IBU. Also, while Tettnang is a good choice, considering the other information in your recipe the AA% (not provided) it would take to create 50 IBU is a little higher than normal for this hop varietal. Very good discussion of your brewing procedures, but be sure to detail the "why" - what the procedures bring to the beer - as well as a little more of the resultant A/A/F/M.

Metric/Rating	Percent	Master	National	Certified	Recognized	Apprentice	Not answered
Target statistics (starting specific gravity, final specific gravity, and bitterness in IBUs or IBU's) and color (as SRM or a textual description).	10						
Batch size, ingredients (grist, hops, water, and yeast) and their quantities.	20						
Mashing, boil, fermentation, packaging, and other relevant brewing procedures.	35						
Explain how the recipe fits the style's characteristics for aroma, appearance, flavor, mouthfeel, and other significant aspects of the style; and describe how the ingredients and processes used impact this style.	35						

Question 3: Describe, compare and contrast the three styles: American IPA, English IPA, and Imperial IPA.

Overall: Better than #1; no confusion here. Excellent, thorough discussion of A/A/F/M, and 3/3 correct commercial examples. Considering the similarity of these styles your distinguishing characteristics were quite good, though your comparison section was quite brief (and a tiny portion of the two full pages you wrote for something that is 25% of the total score).

Metric/Rating	Percent	Master	National	Certified	Recognized	Apprentice	Not answered
Describe the aroma, appearance, flavor, and mouthfeel of each style as in the BJCP Style Guidelines.	40						
Identify at least one aspect of the ingredients (malts, hops, water chemistry) or background information (history, fermentation techniques and conditions, or serving methods) that distinguishes each style.	25						
For each of the styles, name at least one classic commercial example as listed in the BJCP Style Guidelines.	10						
Describe the similarities and differences between the three styles.	25						



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Question 4: Describe and discuss the beer characteristics a) Acetaldehyde, b) Cardboard, and c) Fruitiness. What causes them and how are they avoided and controlled? Are they ever appropriate, and if so, in what beer styles?

Overall: Excellent, thorough job describing the characteristics and how they are caused and controlled, and included more than just yeast as a source of fruitiness. "Appropriate styles" section is well done but could use some specific styles where fruitiness is NOT appropriate, and note that cardboard is never a desirable oxidation characteristic.

Metric/Rating	Percent	Master	National	Certified	Recognized	Apprentice	Not answered
Describe each characteristic and how it is perceived.	30						
Identify the causes and controls for each characteristic.	40						
Identify appropriate/inappropriate styles.	30						

Question 5: Discuss the brewing techniques a) Kraussening, b) Adding Gypsum, and c) Fining. How do they affect the beer?

Overall: Another excellent thorough answer showing good technical knowledge throughout; probably your best effort on the exam. Discussion includes not just the character, but extensive why and how for each of the three – great job.

Metric/Rating	Percent	Master	National	Certified	Recognized	Apprentice	Not answered
Discuss each characteristic.	50						
Describe their effect on the finished beer.	50						

Additional Feedback

Your exam showed excellent technical and program knowledge, and can easily improve your already good score with some additional study of the styles where you were confused on attributes or commercial examples. Nice job.