



# Beer Judge Certification Program

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St. Louis Park, MN 55416

www.bjcp.org

Proctor Name: BRIAN JOA S  
Proctor Rank/ID #: GM 2 / A0686  
Exam City/State: \_\_\_\_\_  
Exam Date: 8/1/14

## Descriptors (Check all that apply)

- |                                       |   |                                      |                                  |
|---------------------------------------|---|--------------------------------------|----------------------------------|
| <input type="checkbox"/> Acetaldehyde | <input type="checkbox"/> Estery           | <input type="checkbox"/> Oxidized    | <input type="checkbox"/> Vegetal |
| <input type="checkbox"/> Alcoholic    | <input type="checkbox"/> Grassy           | <input type="checkbox"/> Phenolic    | <input type="checkbox"/> Yeasty  |
| <input type="checkbox"/> Astringent   | <input type="checkbox"/> Light-struck     | <input type="checkbox"/> Solvent     |                                  |
| <input type="checkbox"/> Diacetyl     | <input type="checkbox"/> Metallic         | <input type="checkbox"/> Sour/Acidic |                                  |
| <input type="checkbox"/> DMS          | <input checked="" type="checkbox"/> Musty | <input type="checkbox"/> Sulfur      |                                  |

EXAM BEER: 1 2 3 4 5 6 (circle one)

Subcategory (Spell out) 10A AMERICAN PALE ALE

Max. Score

AROMA (as appropriate for style)

12 10

Malt, hops, esters, and other aromatics

MALT BASE IS BACKGROUND SUPPORT ONLY CONSISTING OF A GRAINY CHARACTER WITH LIGHT CARAMEL, MODERATE LOW EARTHY HOPS WITH A SLIGHT MUSTY NOTE, LOW FLORAL AND LIGHT PINE, A TOUCH OF APRICOT

APPEARANCE (as appropriate for style)

3 3

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

BRILLIANT CLARITY, A DEEP GOLD APPROACHING COPPER, POURED WITH A MOD-HIGH AMOUNT OF FLUFFY WHITE HEAD THAT WAS VERY PERSISTENT MAINTAINING A LAYER OF FOAM

FLAVOR (as appropriate for style)

20 15

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

INITIAL MALT IS GRAINY AT A MODERATE LEVEL WITH LIGHT BREAD AND CARAMEL SUPPORTING. MOD-HIGH EARTHY HOPS ENTER MIDWAY AND LINGER IN AFTERTASTE WITH THAT LIGHT MUSTINESS, MEDIUM DRY FINISH, MEDIUM-HIGH BITTER, SLIGHTLY HOP BALANCED BACKGROUND FLORAL WITH A HINT OF PINE, LOW APRICOT ESTERS

MOUTHFEEL (as appropriate for style)

5 4

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

MEDIUM BODY, MODERATE-HIGH CARBONATION, JUST A HINT OF WARMTH - NO FUSEL HEAT, THERE IS JUST A BIT OF TACKINESS FROM GRAIN, CHARACTER AND LINGERING PRICKLINESS

OVERALL IMPRESSION

10 8

Comment on overall drinking pleasure, give suggestions for improvement

RIGHT ON STYLE SOME AGE STARTING TO SHOW CREATING A BIT OF MUSTINESS AND LEAVING THE HOPS WITHOUT THAT BRIGHTNESS THAT WOULD TYPICALLY BE THERE

TOTAL (50 possible points)

40

Outstanding	(45 - 50):	World-class example of style
Excellent	(38 - 44):	Exemplifies style well, requires minor fine-tuning
Very Good	(30 - 37):	Generally within style parameters, some minor flaws
Good	(21 - 29):	Misses the mark on style and/or minor flaws
Fair	(14 - 20):	Off flavors, aromas or major style deficiencies
Problematic	(0 - 13):	Major off flavors and aromas dominate

Classic Example	<input checked="" type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Lifeless