



# Beer Judge Certification Program

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

www.bjcp.org

Proctor Name: Randy Scott  
Proctor Rank/ID #: G.M.1/D0806  
Exam City/State: \_\_\_\_\_  
Exam Date: 8/1/14

## Descriptors (Check all that apply)

- |                                       |                                       |  |                                  |
|---------------------------------------|---------------------------------------|--|----------------------------------|
| <input type="checkbox"/> Acetaldehyde | <input type="checkbox"/> Estery       | <input checked="" 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 type="checkbox"/> Musty        | <input type="checkbox"/> Sulfur              |                                  |

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

Subcategory (Spell out) American Pale Ale

Max. Score

AROMA (as appropriate for style)

12 10

Malt, hops, esters, and other aromatics

Moderate pine/resiny hop aroma up front as the beer warms a light bready malt character emerges with a very light caramel background. No fermentation ester noted, no diacetyl or other off aromas detected.

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

Medium body with moderate carbonation. No astringency even with harsh bitterness. Light alcohol warming is smooth. No creaminess.

OVERALL IMPRESSION

10 7

Comment on overall drinking pleasure, give suggestions for improvement

An excellent example but turning the corner on age. The bitterness is taking on an oxidative harshness, and although the hop aroma & flavor is at appropriate levels the character is starting to fade.

APPEARANCE (as appropriate for style)

3 3

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

Deep amber color, quite clear but stops short of brilliant. Every head leaves a thick and creamy stand of fine bubbles on the beer, good retention.

FLAVOR (as appropriate for style)

20 14

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

Medium pine/resiny hop flavor followed by a light bready malt sweetness. Medium-high hop bitterness emerges mid-palate and lingers into a dry finish and through the aftertaste, taking on a slight oxidative harshness. Very light caramel in the flavor. Balanced to the hop bitterness. No diacetyl or other off flavor. No fermentation ester.

MOUTHFEEL (as appropriate for style)

5 4

Revised 09/10/2012

TOTAL (50 possible points) 38

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

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