



BEER JUDGE CERTIFICATION PROGRAM

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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EXAM BEER #1

Subcategory (Spell out) American Pale Ale

AROMA (as appropriate for style) 12 3 1/2

Malt, hops, esters, and other aromatics

Strong aroma of artificial butter,
butter-scratch (diacetyl). The aroma for this
style should be moderate to strong hops, with
some malt. The diacetyl is so far above threshold
as to dominate. (SEE BELOW FOR CORRECTIVE
\* FEEDBACK)

APPEARANCE (as appropriate for style) 3 2

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

Good amber, light orange color for
style. Head retention is poor as it never supported
a head of foam. Brilliantly clear. Increase
amount of dextrins in grain bill and/or
increase carbonation level to improve the
head.

FLAVOR (as appropriate for style) 20 7

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

Some caramel malt flavors, but mostly
dominated by the butter-like diacetyl. The
style also calls for strong, citrusy hop flavors
that are here absent. Increase the hop bitterness,
flavor, + aroma to be better in style.

MOUTHFEEL (as appropriate for style) 5 3

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

Medium body is good for this style. The
carbonation level is sufficient, but the head is absent.
A slickness on the palate is perceived from
the diacetyl.

OVERALL IMPRESSION 10 4 1/2

Comment on overall drinking pleasure, give suggestions for improvement

The true character of this recipe cannot be determined
until the off-flavor + aroma of diacetyl is controlled.
\*Feedback: Do not rack beer from the yeast pre-
maturely and allow the yeast to work within
the proper temp. range to re-absorb the diacetyl.
Also, review sanitation procedures. If diacetyl problem persists, try
using a different yeast strain. Good luck
and try again!

EXAM BEER #2

Subcategory (Spell out) American Premium Lager

AROMA (as appropriate for style) 12 8

Malt, hops, esters, and other aromatics

Pleasant aroma of faint hops, light malt,
and adjuncts. The style calls for a crisp
balance of these elements which are present here.
Faint amount of DMS (cooked corn) plays well
into this style + is quite acceptable at
this level.

APPEARANCE (as appropriate for style) 3 3

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

Light yellow + golden color is good for the
style. Brilliantly clear and a long-lasting
head of foam. Appearance for style is perfect.

FLAVOR (as appropriate for style) 20 16

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

Crisp malt + hop flavors dominate.
Slight flavor of corn or rice adds to the
drinkability of the style. Some DMS (cooked
corn) helps to round the flavor profil-
and enhances this beer well.

MOUTHFEEL (as appropriate for style) 5 4 1/2

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

Crisp + clean with some degree of
creaminess. Smooth + drinkable, without
any detractor technical flaws or
unpleasant sensations. Body is light and
can be enhanced with more malt.

OVERALL IMPRESSION 10 8 1/2

Comment on overall drinking pleasure, give suggestions for improvement

Well done! This beer is very well
made in the American Premium Lager style.
Proper use of adjuncts makes this beer clearly
to style, as well as, refreshing + crisp.
Malt, hops, + adjuncts balanced extremely
well in this example. Increase body some to make it
more representative of style.
TOTAL (50 possible points) 40