



BEER JUDGE CERTIFICATION PROGRAM

c/o Celebrator Beer News - PO Box 375 - Hayward, CA 94543
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Participant No: [redacted]
Exam City: [redacted]
Exam Date: [redacted] 2007

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 #3

Subcategory (Spell out) Robust Porter 12B

Max. Score
AROMA (as appropriate for style) 12 8

Malt, hops, esters, and other aromatics
Dark malt - chocolate, toffee, dark caramel; no apparent hop aroma - OK, but some hop can give this style some complexity. Esters are low, no diacetyl or fusels - good. As it warms, roastiness and a few esters come out.

APPEARANCE (as appropriate for style) 3 2

Color, clarity, and head (retention, color, and texture)
Amber-brown, light for style - should be very dark brown. Hard to judge clarity in this light but seems clear. Very modest light-tan head holds up reasonably well.

FLAVOR (as appropriate for style) 20 9

Malt, hops, fermentation/ flavor characteristics, balance, finish/aftertaste
Dry, husky graininess due to roast barley perhaps? Hop bitterness seems OK, but the front-of-mouth astringency is too much. Could use a more robust dark malt presence, but not more roast. No flavor hop, which would be good to have some here.

MOUTHFEEL (as appropriate for style) 5 2

Body, carbonation, warmth, creaminess, astringency, other palate sensations
Body low-med, low for style; med-low carbo OK for style. Modest alcohol warmth good for style. But... ASTRINGENT! Very dry, overly dry on the finish.

OVERALL IMPRESSION 10 5

Comment on overall drinking pleasure, give suggestions for improvement
An overly dry example. Could be using roast barley - and too much - or maybe also improper sparging. That's the major prob. In addition, higher mash temp for more body and more aroma and flavor hop plus some non-roast dark malts will add complexity.

TOTAL (50 possible points) 26

EXAM BEER #4

Subcategory (Spell out) English Barleywine 19B

Max. Score
AROMA (as appropriate for style) 12 10

Malt, hops, esters, and other aromatics
Alcohol, caramel, sherry-like notes due to age, perhaps. Almost a cellar-like mustiness in the background adds interest! Hops are very subdued, as they should be in this style. Dried-fruit esters, no diacetyl - good.

APPEARANCE (as appropriate for style) 3 3

Color, clarity, and head (retention, color, and texture)
Deep amber, brilliant clarity, fine-bubbled off-white head holds up well for this style where head is sometimes a problem.

FLAVOR (as appropriate for style) 20 14

Malt, hops, fermentation/ flavor characteristics, balance, finish/aftertaste
Pale malt flavor, but with lots of caramelization notes. Some hop flavor comes through, more reminiscent of an American Barleywine. Hop bitter is high enough to offset the residual sweetness, but not so high as to dry it out.

MOUTHFEEL (as appropriate for style) 5 5

Body, carbonation, warmth, creaminess, astringency, other palate sensations
Body full body - per style. med carbo is good. Substantial alcohol warmth - per style. Lingering sweetness is not cloying - good. No astringency - good.

OVERALL IMPRESSION 10 8

Comment on overall drinking pleasure, give suggestions for improvement
A fine example of the style, showing lots of complexity. Some hop flavor seemed a tad high, but overall a good beer made with very good technique.

TOTAL (50 possible points) 40