



# Beer Judge Certification Program

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

www.bjcp.org

## BJCP Exam Proctor's Consensus Scores

Exam Location:

Exam Date:

### Proctor Consensus Scores

	Beer #1	Beer #2	Beer #3	Beer #4	Beer #5	Beer #6
Aroma	8	8	3	10	8	9
Appearance	2	2	2	2	2	2
Flavor	13	13	6	17	13	11
Mouthfeel	3	5	3	4	4	3
Overall Impression	7	7	4	9	7	6
Total	33	35	18	42	34	31

Individual proctor scores on each beer<sup>1</sup>

Total Scores	Beer #1	Beer #2	Beer #3	Beer #4	Beer #5	Beer #6
Proctor #1	33	36	19	42	35	30
Proctor #2	34	33	17	42	33	31
Proctor #3						

A consensus of the Stylistic Accuracy, Technical Merit, and Intangibles numbers should also be produced. Where 5 corresponds to the left check box and 1 corresponds to the right check box.

	Beer #1	Beer #2	Beer #3	Beer #4	Beer #5	Beer #6
Stylistic Accuracy	3	2	4	2	3	3
Technical Merit	3	3	5	2	2	2
Intangibles	3	2	4	1	3	2

1 = High  
5 = Low

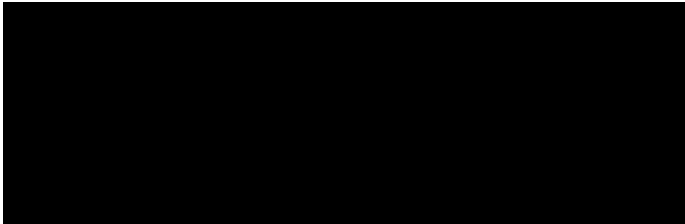
<sup>1</sup> The BJCP will only grant proctor credits to three judges per exam site.  
Revised 09/10/2012



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### Descriptors (Check all that apply)

- |                                       |  |                                      |  |
|---------------------------------------|--|--------------------------------------|--|
| <input type="checkbox"/> Acetaldehyde | <input checked="" type="checkbox"/> Estery | <input type="checkbox"/> Oxidized    | <input type="checkbox"/> Vegetal           |
| <input type="checkbox"/> Alcoholic    | <input type="checkbox"/> Grassy            | <input type="checkbox"/> Phenolic    | <input checked="" 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) 2A German Pils

Max. Score

AROMA (as appropriate for style)

12 8

Malt, hops, esters, and other aromatics

relatively neutral initial whiff  
a little perfumy-fruity, fruity like baby aspirin.  
not getting much hop or malt, unfortunately  
that perfumy-fruity note was very subtle  
as it warms, a light floral-spry hop  
note emerges and is quite pleasant.  
Malt is neutral-grain, hint of cracker, but  
doesn't really scream 'continental pils malt'

APPEARANCE (as appropriate for style)

3 2

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

tall white head; light, persistent bubbles  
moderately hazy (-)  
pale yellow color - OK  
head even laced a bit as it settled - nice

FLAVOR (as appropriate for style)

20 13

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

relatively neutral palate with bitterness  
emerging in the finish. bitterness is  
medium-high and has a harsh quality that  
crosses into aftertaste. barest hint of esters  
lightly yeasty - kind of a puffy taste  
hop flavor is elusive, light at best with a  
spry-floral quality. malt is neutral-grain  
with a light cracker quality. stark malt but  
finishes bitter. dry finish - attenuated sufficiently.  
aftertaste is a bit rough; hop bitterness and neutral malt  
seen, like it was cleanly fermented but lacking

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was insufficient. more hop flavor in  
aftertaste as it warms. slightly unwell-chalky,  
in the aftertaste.

MOUTHFEEL (as appropriate for style)

5 3

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

medium-full body, kind of dextrinous  
and chewy-creamy - seems heavy-thick  
medium carbonation  
light astringency from hops  
no alcohol warmth not smooth

OVERALL IMPRESSION

10 7

Comment on overall drinking pleasure, give suggestions for improvement

not bad. seems like it might benefit from  
more lagering to reduce yeast character and  
smooth it out. more late hops would help.  
check quality/source of malt - it doesn't have  
classic character. seems dextrinous yet  
dry, so I'd look at mash temps (lower) or reduce  
crystal-type malts if used.

TOTAL (50 possible points)

33

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

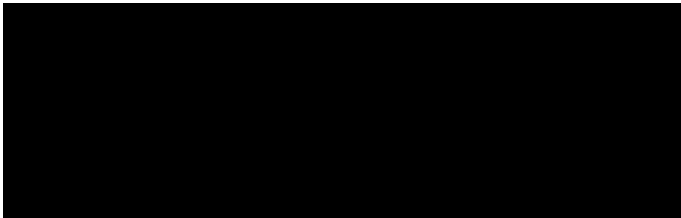
Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant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



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EXAM BEER: 1 2 3 4 5 6 (circle one)  
Subcategory (Spell out) 8B Best Bitter

Max. Score 9  
AROMA (as appropriate for style) 12

Malt, hops, esters, and other aromatics  
Moderate malt aroma, bready but with a slight hint of chocolate-roast. Cracker, bready but with a hint of roast. Low caramel emerges. Soft esters. None of the aromatics are strong. Fairly clean. Perhaps a light sulfury note (water?)

APPEARANCE (as appropriate for style) 3 2

Color, clarity, and head (retention, color, and texture)  
Medium amber color  
moderately low haze - not fully clear  
low cream to beige colored head  
finely textured bubbles, fair retention

FLAVOR (as appropriate for style) 20 14

Malt, hops, fermentation/Flavor characteristics, balance, finish/aftertaste  
Initial bready-biscuity malt flavor but very quickly has a slightly acidic roasty flavor that adds to dryness. Malty palate - base malts mostly - caramel qualities are restrained. Low esters - ok.  
The roasty note adds to the bready base malt. Flinty-dry finish. Bitterness level is medium to med-high - not extreme. The malt balances the bitterness nicely, particularly as it brings moderate hop flavor, kind of floral in a bold way.  
The bready qualities grow as it warms, a hint of bready malt, light roast, and bright hops, a bit

Revised 09/10/2012 yeasty. That roasty note and a little with a bit to the dryness. A version that doesn't emphasize caramel.

Descriptors (Check all that apply)

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS
- Estery
- Grassy
- Light-struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

MOUTHFEEL (as appropriate for style) 5 4

Body, carbonation, warmth, creaminess, astringency, other palate sensations  
medium body, lightly creamy  
medium carbonation - seems like less initially but the bubbles come out as it warms in your mouth  
hint of grainy astringency. No alcohol note.

OVERALL IMPRESSION 10 7

Comment on overall drinking pleasure, give suggestions for improvement  
better as it warms. The bready nature of the malt is good. There is a slightly distracting roast flavor that detracts for me but I can see it being a brewer's preference. Balance is good for style - the malt supports the bitterness and the flavors both are on the palate and effective. A few more fermentable esters, less carbonation and a bit more late hops would make this a great all-day beer.  
Might be a touch young-yeasty.

TOTAL (50 possible points) 36

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
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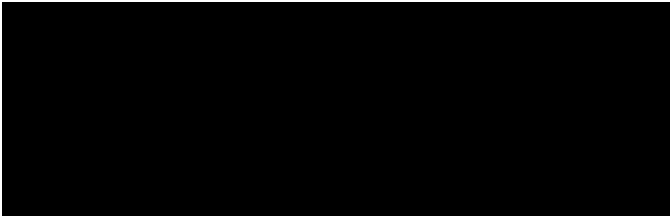
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| <input type="checkbox"/> DMS          | <input type="checkbox"/> Musty               | <input type="checkbox"/> Sulfur                 |                                  |

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

Subcategory (Spell out) IC Northern English Brown

Max. Score

12 3

AROMA (as appropriate for style)

Malt, hops, esters, and other aromatics

Moderately strong vinegary note hits you first. Like a Flemish brown. The vinegary note is a little funky - not clean - almost vomit-like. Light malty sweetness underneath but that unpleasant funky-sour nose dominates. Mild esters, like cherry. Some nutty-chocolate notes. The base beer seems sound but those off qualities persist and dominate.

APPEARANCE (as appropriate for style)

3 2

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

Medium coppery brown color. Moderately hazy, almost murky. Low beige to tan head settled fairly quickly into a ring of tiny bubbles with froth on the surface.

FLAVOR (as appropriate for style)

20 6

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

Metallic-iron kind of flavor initially. Had to check to see if I bit my tongue. Harsh, kind of sour but not as strong as some suggested. Nutty, caramel, light chocolate underneath - I can see where this might have been a good beer (or could have been). Bitterness is med-low. Medium esters, like sour cherries. Bread-like biscuity base. Moderately dry finish. Seems clearly flawed except for these flavor notes. Acidity gives it a little bite. Not getting the strong vinegary, funky, vomit-like that I smelled.

MOUTHFEEL (as appropriate for style)

5 3

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

Medium carbonation. Med-light to med body. Harsh, slightly sour, metallic. Starts creamy but the acidity thins it out. No warmth.

OVERALL IMPRESSION

10 5

Comment on overall drinking pleasure, give suggestions for improvement

Disappointing. This beer had potential and seems well balanced with proper flavors for the style but has an acetic flaw along with a metallic note. Not sure of source - it doesn't seem excessively old, maybe just bugs got in the wrong part. I do get metallic notes for a natural acetobacter infection sometimes - often check source water for iron. If you ignore the aroma, actually is drinkable (if you ignore style too).

TOTAL (50 possible points)

19

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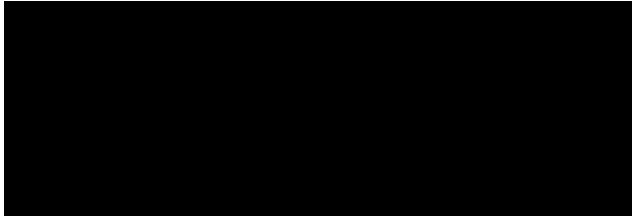
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EXAM BEER: 1 2 3 4 5 6 (circle one)

Subcategory (Spell out) 16C Saison

Max. Score

AROMA (as appropriate for style) 12 10

Malt, hops, esters, and other aromatics

odd-smells like a Duvel. Has a big apple-pear estery note. Medium spicy-phenolic (in a good way) complexity but esters are stronger. Med-low hop note, faint, fresh, earthy-spicy. Complex, fresh and interesting. Clean. That pear ester is very, very nice. Would like more spice. Smells very fresh.

APPEARANCE (as appropriate for style) 3 2

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

mossy, rocky head, pppr white, laced the glass nicely, fair persistence moderately hazy-cloudy (-) pale yellow color - on the light side effervescent.

FLAVOR (as appropriate for style) 20 17

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

Bitterness is high, with a light Pils malt quality (cracker, lightly corn flavor). Phenolic spicy, pepper notes are moderately high with a considerable ester dimension - apple-pear - moderate to med-hh. Light acidity towards finish. Off finish earthy-floral-spicy hops are moderate and last into aftertaste. Malt provides initial flavor than bitterness dominates. No off ferment character. Dry, light, bitter, crisp, with a big phenolic-estery-hoppiness profile. Grain aspects see low. Light acidity is a slight detriment - more Revised 09/10/2012 like it's from hops than anything.

### Descriptors (Check all that apply)

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS
- Estery
- Grassy
- Light-struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

MOUTHFEEL (as appropriate for style) 5 4

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

High carbonation - good. med-low body - also good. Not gritty, alcohol is very low. Med-light to med. Light acidity. Carbonation counter med feel.

OVERALL IMPRESSION 10 9

Comment on overall drinking pleasure, give suggestions for improvement

beer quite clean and well made. Doesn't have much of a grainy-rustic quality. I thought it smelled like a Golden Star a Trapp. The clean quality and frothiness is great. Complex with lots of many parts that blend together nicely. I love, love, love that it is dry, bitter and highly carbonated with a complex great character. Just wish it had a bit more grain complexity, and a touch less acidity.

TOTAL (50 possible points) 42

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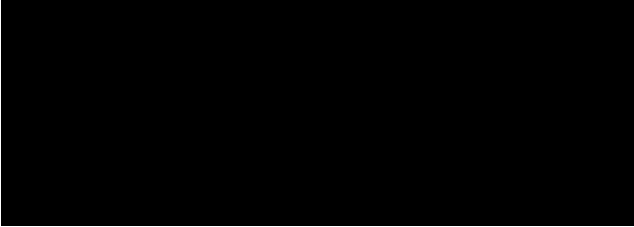
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>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



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EXAM BEER: 1 2 3 4 5 6 (circle one)  
Subcategory (Spell out) 15 C Weyerbock

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

Malt, hops, esters, and other aromatics  
Big banana with moderate caramel and vanilla, yet doesn't seem fully clean. Has a beef broth-like intensity of Maillard products. Light spice, not necessarily clove. Maybe a hint of smoke. Caramel becomes intense as it warms, with that malt-derived dark fruit complexity. Weird but that beef broth + smoke poke into the mouth of BBO.

APPEARANCE (as appropriate for style) 3 2  
Color, clarity, and head (retention, color, and texture)

low off-white head  
moderately hazy, but ok - this style.  
medium brown color  
head was low and didn't persist that well

FLAVOR (as appropriate for style) 20 13

Malt, hops, fermentation/beer characteristics, balance, finish/aftertaste  
Dark fruit - yes, plums, dried cherries, grapes - with banana and dark caramel/vanilla  
low bitterness but alcohol provides some balance. Dryish finish but is very mellow due to low bitterness - balance. Not much spice. Hints of smoke and beef broth but not as strong as aroma. Rich and fully Hazy  
Attributes of malt richness, bread-like toasty malt, and complex dark fruit and banana. Fairly intense, but the balance isn't quite right. Not much impression of wheat.

Descriptors (Check all that apply)

- Acetaldehyde
- Alcoholic
- Astringent
- Diacetyl
- DMS
- Estery
- Grassy
- Light-struck
- Metallic
- Musty
- Oxidized
- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

MOUTHFEEL (as appropriate for style) 5 5

Body, carbonation, warmth, creaminess, astringency, other palate sensations  
Full body, High carbonation.  
A light acidity thus it seems  
Has that 'fluffy' mouthfeel that some wheat beers have.  
Warmy alcohol

OVERALL IMPRESSION 10 7

Comment on overall drinking pleasure, give suggestions for improvement  
The caramel type malts aren't be overplayed - the dark fruit qualities tend to dominate. The yeast esters. The yeast quality isn't lost but isn't in a lead role. Not much spice, mostly banana - maybe love beer.  
Imp. Warmy but not boozy-good. Easy to like this beer but it does have some style issues.  
A touch more bitterness would make it a more drinkable but I actually reduce the dark crystal-type malts to reduce some of that fruity sweetness. Back qualities dominated wheat flavor.

Outstanding	(45 - 50):	World-class example of style
Excellent	(38 - 44):	Exemplifies style well, requires minor fine-tuning
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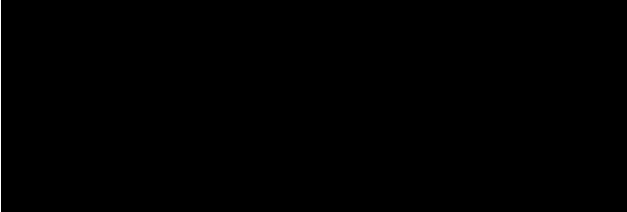
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Wonderful	<input type="checkbox"/>	Intangibles				Lifeless
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EXAM BEER: 1 2 3 4 5 6 (circle one)  
Subcategory (Spell out) 19B American IPA

Max. Score 12 9  
AROMA (as appropriate for style)

Malt, hops, esters, and other aromatics  
Clean citrus hop nose, fresh and fairly strong. Grapefruit and a touch of tropical fruit with some pine notes. Light alcohol. Some fermentable esters. Malt is clean and subdued, lightly grainy, definitely in the background. Hints of toast, and a hint of caramel as it warms. Inviting.

APPEARANCE (as appropriate for style) 3 2

Color, clarity, and head (retention, color, and texture)  
Light copper color (!)  
beige colored head, low, persistent  
clean (finally!)  
[Finally a clean beer but they screwed up the color...]

FLAVOR (as appropriate for style) 20 10

Malt, hops, fermentation/beer characteristics, balance, finish/aftertaste  
Kind of maddy. Bready-toasty with a slight putty-bread quality. The malt clashes with the hops. Bitterness is high and clean. Some harshness in finish from the clash. Hop some citrusy, tropical and a bit resinous. Clean fermentation, maybe with a bit of fruit. No fermentable flaws. some alcohol.  
A bitter beer, for sure, but has too much dark malt flavor. No malt richness, just the flavors of dark malts. Some hop harshness in aftertaste. Clean, though. Dry.

Revised 09/10/2012 Great IPA balance!

### Descriptors (Check all the apply)

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- Phenolic
- Solvent
- Sour/Acidic
- Sulfur
- Vegetal
- Yeasty

MOUTHFEEL (as appropriate for style) 5 3

Body, carbonation/warmth, creaminess, astringency, other palate sensations  
Med-light body - good!  
Medium to medium-high carbonation  
Moderate hop astringency.  
Not acy  
Waxy - could be big.

OVERALL IMPRESSION 10 6

Comment on overall drinking pleasure, give suggestions for improvement  
Might be big for style. Alcohol flavor present. Too much dark malt flavor. More like a red IPA. Not enough malt richness to make it a strong ale or barleywine. Definitely an IPA balance. But adds clarity, flavor. Clearly fermented, nice hop character.  
A hard beer to score. Clean and fresh, yet not dark malt character kills it on style. I had to adjust down because I originally scored it a 34.

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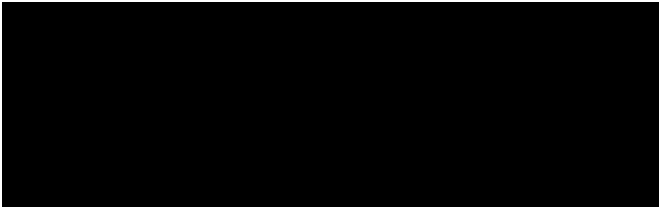
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| <input type="checkbox"/> Diacetyl     | <input type="checkbox"/> Metallic          | <input type="checkbox"/> Sour/Acidic |                                  |
| <input type="checkbox"/> DMS          | <input type="checkbox"/> Musty             | <input type="checkbox"/> Sulfur      |                                  |

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

Subcategory (Spell out) 2A German Pils

Max. Score

AROMA (as appropriate for style) 12 8

Malt, hops, esters, and other aromatics

Crackery malt up front (light) with some Noble Hop (floral/peppery) type aroma. Beer has a perfumy note to it that is subtle but hard to describe. Esters are low and Beer is somewhat clean. No DMS or Diacetyl.

MOUTHFEEL (as appropriate for style)

5 4

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

Medium - medium light body. Medium carbonation with a solid presence on tongue. No warmth or creaminess. No astringency or off palate sensation.

OVERALL IMPRESSION

10 6

Comment on overall drinking pleasure, give suggestions for improvement

Decent drinking beer but lacks crispness - and - cleanliness of the style. Esters are high to make this stylistically Excellent or outstanding. Bitterness level is good but seems to have a harsh bite taste. Could be improved more potentially?

TOTAL (50 possible points) 34

APPEARANCE (as appropriate for style)

3 2

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

yellow/straw color - some haze and not quite bright. Tight lacing, with white head. Long lasting head retention. Lace on glass

FLAVOR (as appropriate for style)

20 14

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

Light soft crackery malt up front. Mid tongue Hop flavor (floral/peppery/perfumy) comes in taste (light/medium). Finish is dry and beer has a medium bitterness. Beer is fruity with a grape kool-aid type of flavor. Estery flavors linger into finish. Finish is a tad rough and bitterness has a slight harshness to it.

Outstanding	(45 - 50):	World-class example of style
Excellent	(38 - 44):	Exemplifies style well, requires minor fine-tuning
<b>Very Good</b>	(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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless

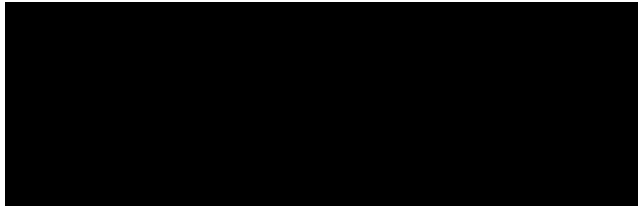




# Beer Judge Certification Program

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### 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 type="checkbox"/> Musty        | <input type="checkbox"/> Sulfur      |                                  |

EXAM BEER: 1 2 3 4 5 6 (circle one)  
Subcategory (Spell out) BB Best Bitter

Max. Score  
AROMA (as appropriate for style) 12 7

Malt, hops, esters, and other aromatics

Medium caramel character up front. Slight (low) bready aroma. No perceivable hop character. As is, seems beer as a burnt/roast character that comes out. No esters or off aromas. No Diacetyl or DMS.

APPEARANCE (as appropriate for style) 3 2

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

Copper-orange - golden amber color. Not quite bright and clear - some haze. off-white ten head - Medium head retention. Some lacing on glass

FLAVOR (as appropriate for style) 20 12

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

Med. Bready malt flavors up front. Medium low caramel notes. Some esters (grape?) in the flavor and tongue. Hop flavor is low, and has a floral character to it. Bitterness is medium/medium-low. Finish is clean with roast/chocolate note lingering into finish. Finish is neutral-to-pushing some bitter. Malt flavors linger.

MOUTHFEEL (as appropriate for style) 5 5

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

Medium light body. Medium low carbonation. No warmth. Slight creamy mouthfeel on tongue. No astringency or off palate sensations.

OVERALL IMPRESSION 10 7

Comment on overall drinking pleasure, give suggestions for improvement

Fairly representative sample of the style. Very drinkable and mouthfeel is spot on. Could use more bitterness and hop aroma (Flavor, Burnt/roast) chocolate note distracts other characteristics going on in beer.

TOTAL (50 possible points) 33

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

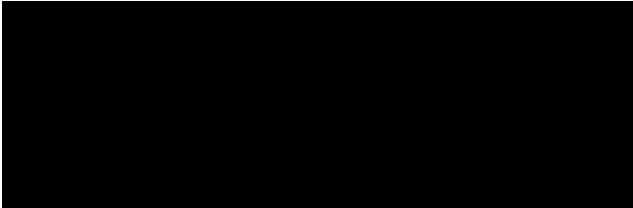
Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant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



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EXAM BEER: 1 2 3 4 5 6 (circle one)  
Subcategory (Spell out) 11C - N. Brown

Max. Score 12 4  
AROMA (as appropriate for style)  
Malt, hops, esters, and other aromatics  
Acetic notes up front - vinegar.  
Very dominant, some dark  
malt character behind. Vinegar.  
No Hop aroma. No DMS or  
diacetyl. As sample warms an  
oxidized stale cardboard note  
comes through.

Max. Score 3 1  
APPEARANCE (as appropriate for style)  
Color, clarity, and head (retention, color, and texture)  
Dark Brown - amber color. Very  
muddy and hazy. Tan-off -  
white head, fair head retention.  
Some lacing on glass. Tight small  
Bubbles.

Max. Score 20 6  
FLAVOR (as appropriate for style)  
Malt, hops, fermentation/Flavor characteristics, balance, finish/aftertaste  
Acidic up front with some  
metallic taste mid tongue.  
This beer is a "Hot Mess". Beer  
is watery in flavor with very  
little malt coming through. No Hop  
flavor. Bitterness is medium-low  
and there but masked by acidity  
making it seem sweeter than it is.  
Balance is neutral. Bittering  
flavors are not pleasant.

### Descriptors (Check all that apply)

- Acetaldehyde
- Estery
- Oxidized
- Vegetal
- Alcoholic
- Grassy
- Phenolic
- Yeasty
- Astringent
- Light-struck
- Solvent
- Diacetyl
- Metallic
- Sour/Acidic - vinegar
- DMS
- Musty
- Sulfur

Max. Score 5 3  
MOUTHFEEL (as appropriate for style)  
Body, carbonation, warmth, creaminess, astringency, other palate sensations  
Light body and thin. Watery  
on palate. Medium low carb-  
onation. Not astringent. Is  
puckering from acid. Leaves  
mouth watering from vinegar.

Max. Score 10 3  
OVERALL IMPRESSION  
Comment on overall drinking pleasure, give suggestions for improvement  
Obvious flaws acetic acids  
stronger in nose but present  
throughout beer. Metallic  
flavor, etc. minus those flaws  
beer still seems not to be stylistic.  
Very thin malt flavors and  
aromas subdued and light. Lacks  
N. Brown character of that style -  
creamed malt  
character.

TOTAL (50 possible points) 17

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



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### Descriptors (Check all that apply)

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

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

Subcategory (Spell out) 16C Saison

Max. Score

AROMA (as appropriate for style)

12 10

Malt, hops, esters, and other aromatics

Soft esters up front - pear.  
Seems esters are like a Belgian Golden Strong. Some spicy pepper notes in background. As it warms some Lemony - citrus notes come out. (low). Malt has a pilsner - cracker type character but not dominant - more in background (mid-low) to esters.

APPEARANCE (as appropriate for style)

3 3

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

Pale straw color - very light - Big white head. Medium head retention - Fluffy bubbles. Lace clings to glass. Beer is cloudy and turbid.

FLAVOR (as appropriate for style)

20 17

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

Soft pear like esters up front (moderate). Malt has a low-to-medium cracker like character. Mid-tongue a low Lemon zest - orange rind type flavor comes out. Beer is moderately bitter, finish is dry. Flavors of pear, lemon, orange all last into dry finish. Beer dries out nicely on tongue and is clean without a harsh bitterness.

MOUTHFEEL (as appropriate for style)

5 4

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

Medium body. Medium-medium high carbonation. Some fluffy - creamy - sensations on palate. Not astringent but is drying on tongue. (it should be)

OVERALL IMPRESSION

10 8

Comment on overall drinking pleasure, give suggestions for improvement

Well made example that is very dry seems to be more B.G.S. like but Saison can have wide expression of style. Citrus fruity notes are secondary but add complexity. Perception of bitterness is higher than it most likely is, due to dryness. Could still benefit from more complexity.

TOTAL (50 possible points) 42

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
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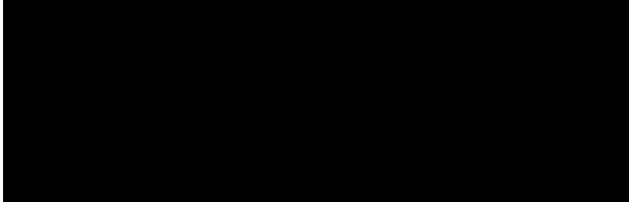
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Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws
Wonderful	<input checked="" type="checkbox"/>	Intangibles	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless



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### Descriptors (Check all that apply)

- |                                       |                                       |                                      |                                  |
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| <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) 15C Weizenbock

Max. Score 7  
AROMA (as appropriate for style) 12 7

Malt, hops, esters, and other aromatics  
Rich malt - melanoidin - munich character up front. Dark fruit character - raisin - plum. Some toast character in background. Caramel notes secondary (Low). Beer is not clean and sort of "Meaty" (think Slim Jim). No esters of Diethyls that may be associated with this style.

APPEARANCE (as appropriate for style) 3 2

Color, clarity, and head (retention, color, and texture)  
Deep amber - copper - color. off-white head - low - Fair head retention. Beer is turbid and cloudy. Some lacing but not as much as expected.

FLAVOR (as appropriate for style) 20 14

Malt, hops, fermentation/beer characteristics, balance, finish/aftertaste  
Bubble gum - rich caramel - melanoidin malt. Dominant taste. Low medium low dark fruit character. Has a "flam" like quality with a touch of smokiness to it. Bitterness is medium but help prevent beer from being cloying. Finish is neutral with a touch of sweet. Not getting much in terms of clove phenolics or banana esters. Dark fruit comes out more as it warms and fingers into finish

MOUTHFEEL (as appropriate for style) 5 3

Body, carbonation, warmth, creaminess, astringency, other palate sensations  
medium body - medium carbonation. Some warming from alcohols. Beer has some "fluffy" creamy sensation on palate.

OVERALL IMPRESSION 10 7

Comment on overall drinking pleasure, give suggestions for improvement  
Seems more back like than Weizenbock. Beer lacks esters and phenolics that classic example may have. Body is low for style and should be fuller. Not terribly flawed. Beer is just off mark for style. Meaty slim jim character not correct. Beer could be cleaner

TOTAL (50 possible points) 33

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
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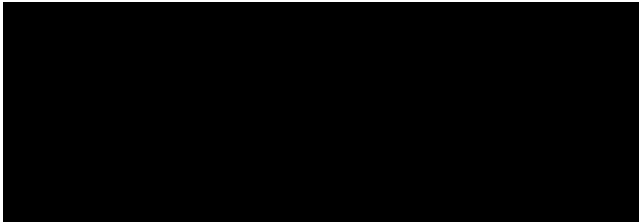
Classic Example	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
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- |                                       |                                       |                                      |                                  |
|---------------------------------------|---------------------------------------|--------------------------------------|----------------------------------|
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| <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) HB American IPA

Max. Score

AROMA (as appropriate for style)

12 8

Malt, hops, esters, and other aromatics

Citrus notes up front - grapefruit, orange, resinous (Medium - to strong in intensity). Malt is present in background and has a toasty quality to it. (med-low). Low caramel as beer warms.

MOUTHFEEL (as appropriate for style)

5 3

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

Medium - medium, low body. Medium carbonation. No warmth. No creaminess. Hop astringent - has a feel harshness that lasts on palate. Maybe a tad big - some body notes but not crazy.

OVERALL IMPRESSION

10 6

Comment on overall drinking pleasure, give suggestions for improvement

Seems to be more of an amber than IPA in ways. Has the malt flavors of an amber without the richness. Bitterness is more IPA like. Promotes more amber like, could be more hop focussed in flavor and aroma. Bitterness is a tad harsh.

TOTAL (50 possible points) 31

APPEARANCE (as appropriate for style)

3 2

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

Copper - amber color. Fairly bright and clear. off-white tan head. Decent lasting head retention. Some lace on glass and tight bubbles.

FLAVOR (as appropriate for style)

20 18

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

Toasty malt notes up front (med intensity). Has an amber malt type flavor. Hop flavor is citrus like with grapefruit/orange/tropical fruit thing going on. Bitterness is medium with a clean dry finish. Bitterness is aggressive and lingers into finish (a tad harsh). Slight fruity ester kind of apple/pear like mid tongue.

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
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Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input checked="" 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